
**Domestic gas cooking appliances —
Safety —**

**Part 1:
General requirements**

*Appareils de cuisson domestiques utilisant les combustibles gazeux —
Sécurité —*

Partie 1: Exigences générales

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ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

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Foreword

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For an explanation on the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see the following URL: www.iso.org/iso/foreword.html.

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Introduction

This document provides general requirements for safety of domestic gas cooking appliances.

This document can also be applied, so far as is reasonable, to appliances not mentioned in this specific standard and to appliances designed on the basis of new principles, in which case additional requirements may be necessary.

Where no specific International Standard for an appliance exists, the appliance can be tested according to this document and further tests which take into account the intended use.

Gas burning appliances using fuel gases need to withstand the type of gas which is specified. Other ISO technical committees, e.g. ISO/TC 193, Natural gas, deal with the testing and properties of fuel gases.

Note that, due to the differing properties of fuel gas depending on its source/region of origin, certain differences in regulations exist at present in different regions; some of these differences are presented in [Annexes A](#) and [E](#).

This document covers type testing.

This document series ISO 21364 "Domestic gas cooking appliances – Safety" is structured as follows:

- Part 1: General requirements
- Part 21: Particular requirements for hobs, surface grills and griddles
- Part 22: Particular requirements for ovens and compartment grills

This document can be supplemented by the corresponding clauses of ISO/TS 21364-21:2021 and ISO/TS 21364-22:2021.

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