

# INTERNATIONAL STANDARD



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## Household electric cooking appliances – Part 2: Hobs – Methods for measuring performance

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## Household electric cooking appliances – Part 2: Hobs – Methods for measuring performance

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## INTERNATIONAL ELECTROTECHNICAL COMMISSION

## HOUSEHOLD ELECTRIC COOKING APPLIANCES –

## Part 2: Hobs – Methods for measuring performance

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This second edition cancels and replaces the first edition published in 2011. This edition constitutes a technical revision.

This edition includes the following significant technical changes with respect to the previous edition:

- a) terms and definitions revised and new definitions added (see 3);
- b) following the new market trend, requirements related to so-called flexible and free induction zones – in this document named as **cooking areas** – are added;
- c) specification for standardized and alternative cookware is introduced (see 5.6);
- d) measurement procedure reflecting a household-like cooking process for measuring the energy consumption is introduced (see Clause 7 and Annex A);