

# INTERNATIONAL STANDARD

# NORME INTERNATIONALE

**Household electric cooking appliances –  
Part 1: Ranges, ovens, steam ovens and grills – Methods for measuring  
performance**

**Appareils de cuisson électrodomestiques –  
Partie 1: Cuisinières, fours, fours à vapeur et grils – Méthodes de mesure de  
l'aptitude à la fonction**



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## INTERNATIONAL ELECTROTECHNICAL COMMISSION

## HOUSEHOLD ELECTRIC COOKING APPLIANCES –

**Part 1: Ranges, ovens, steam ovens and grills –  
Methods for measuring performance**

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International Standard IEC 60350-1 has been prepared by subcommittee 59K: Ovens and microwave ovens, cooking ranges and similar appliances, of IEC technical committee 59: Performance of household and similar electrical appliances.

This first edition of IEC 60350-1 is related to IEC 60350:1999 which shall be separated in two parts: one part for cooking ranges, ovens and steam ovens and the other part for hobs. This part 1 of IEC 60350 covers cooking ranges, ovens, steam ovens and grills, and IEC 60350-2 covers hobs.

This edition includes the following significant technical changes with respect to IEC 60350:1999:

- The scope (Clause 1) is revised so that ovens covered by this standard may be with or without microwave power;
- The usable volume is reworded in calculated volume (see 6.2);
- Performance measurements for steam ovens are described in 7.3 and in Clause 8;