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**Domestic gas cooking appliances —  
Safety —**

**Part 21:  
Particular requirements for gas hobs,  
gas grills and gas griddles**

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

*Partie 21: Exigences particulières pour les tables de cuisson à gaz,  
grils à gaz et grils par contact à gaz*





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Published in Switzerland

# Contents

	Page
<b>Foreword</b> .....	<b>vi</b>
<b>Introduction</b> .....	<b>vii</b>
<b>1 Scope</b> .....	<b>1</b>
<b>2 Normative references</b> .....	<b>1</b>
<b>3 Terms and definitions</b> .....	<b>2</b>
3.1 Definitions relating to components.....	2
<b>4 Components in gas cooking appliances</b> .....	<b>2</b>
4.1 General.....	2
4.2 Manual gas shut-off valves (Taps).....	2
4.2.1 Taps for multi-ring burners.....	3
4.3 Knobs.....	3
4.3.1 Design of knobs.....	3
4.4 Multifunctional controls.....	3
4.5 Thermoelectric flame supervision controls.....	3
4.6 Thermostats.....	3
4.7 Pressure regulators.....	3
4.8 Automatic shut-off valves.....	3
4.9 Injectors and adjusters.....	3
4.10 Ignition systems.....	3
4.11 Thermal cut-outs.....	3
4.12 Multi-ring burners.....	3
4.13 Overheating safety devices.....	4
4.13.1 Requirement.....	4
4.13.2 Test.....	5
<b>5 General conditions of test</b> .....	<b>5</b>
<b>6 Heat input</b> .....	<b>5</b>
6.1 General.....	5
6.2 Obtaining the nominal heat input.....	5
6.2.1 Test of hob burner.....	5
6.2.2 Test of multi-ring hob burner.....	6
6.2.3 Test of surface grill and griddle without a thermostat.....	6
6.2.4 Test of surface grill and griddle with a thermostat.....	6
6.3 Measurements and calculations.....	6
6.4 Obtaining the reduced heat input.....	6
6.4.1 Requirement.....	6
6.4.2 Test.....	6
6.4.3 Test of hob burner, surface grill and griddle burner.....	6
6.5 Total heat input.....	7
<b>7 Heating</b> .....	<b>7</b>
7.1 General.....	7
7.2 Operating conditions.....	7
7.3 Heating tests.....	7
7.4 Abnormal operation.....	7
7.4.1 Hob burner.....	7
7.4.2 Gas griddles.....	7
<b>8 Combustion</b> .....	<b>8</b>
8.1 Measurement of all burners simultaneously.....	8
8.2 Blocked combustion products outlet.....	8
8.3 Analysis of the combustion products.....	8
8.4 Single burner.....	8
8.4.1 General requirement.....	8