SLOVENSKI STANDARD

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Plinske naprave za gostinstvo ï 2-8. del: Posebne zahteve ï Ponve za peļenje in pripravo paelle

Gas heated catering equipment - Part 2-8: Specific requirements - Brat pans and paëlla cookers

Großküchengeräte für gasförmige Brennstoffe - Teil 2-8: Spezifische Anforderungen - Brat- und Paellapfannen

Appareils de cuisson professionnelle utilisant les combustibles gazeux - Partie 2-8 - Exigences particulieres - Sauteuses et réchauds paëlla

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EUROPEAN STANDARD

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English Version

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This European Standard was approved by CEN on 22 July 2005.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Central Secretariat or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Central Secretariat has the same status as the official versions.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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Contents

Foreword

This European Standard (EN 203-2-8:2005) has been prepared by Technical Committee CEN/TC 106 “Large kitchen appliances using gaseous fuels”, the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by April 2006, and conflicting national standards shall be withdrawn at the latest by December 2008.

This European Standard has been prepared under a mandate given to CEN by the European Commission and the European Free Trade Association, and supports essential requirements of EU Directive(s).

For relationship with EU Directive(s), see informative Annex ZA, which is an integral part of this European Standard.

This European Standard supersedes EN 203-2:1995, together with EN 203-2-1, EN 203-2-2, EN 203-2-3, EN 203-2-4, EN 203-2-5, EN 203-2-6, EN 203-2-7, EN 203-2-9, EN 203-2-10 and EN 203-2-11..

This European Standard specifies particular test methods and requirements relating to safety and rational use of energy for brat pans.

This European Standard has to be used in conjunction with EN 203-1 Gas heated Catering Equipment - Part1: Safety requirements

This sub-part of part 2 supplements or modifies the corresponding clauses of EN 203-1.

Where a particular sub-clause of EN 203-1 is not mentioned in this sub-part of part 2, that sub-clause applies as far as is reasonable. Where this standard states "addition", "modification" or "replacement", the relevant text of EN 203-1 is to be adapted accordingly.

Subclauses and figures which are additional to those in EN 203-1 are numbered starting with 101.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

1 Scope

Addition

This European Standard specifies the requirements for the construction and operating characteristics relating to safety and rational use of energy of brat pans and paella cookers so called after “brat pan”.

It also states the test methods suitable to check those characteristics.

This European Standard only cover type testing.

2 Normative references

Addition

EN 203-1:2005, *Gas heated catering equipment - Part 1: General safety rules*

3.101
tilting brat pan
cooking appliance having a shallow, flat bottomed pan, which can be emptied by tilting the pan towards the front of the appliance, by means of a manual action or an auxiliary energy

3.102
fixed brat pan
cooking appliance having a fixed or removable low depth shallow, flat bottomed pan which can be emptied through a drain tap at the front or by manual removal

3.103
rotary brat pan
cooking appliance having a low depth shallow, flat bottomed pan, which can be emptied towards the front or side of the appliance, by manual or power driven tilting or by means of a drain cock at the bottom of the pan. During cooking food is stirred and turned mechanically by an automatic device

3.104
pressure brat pan
cooking appliance having a low depth shallow, flat bottomed pan, which is emptied by tilting the pan towards the front or side of the appliance, by a manual or power driven tilting. Appliance fitted with a hinged, sealing cover and locking mechanism for closing pan/cover to allow a rise of pressure in the cooking zone

3.105
brazing pan
cooking appliance having a fixed or tilting medium depth flat bottom pan, which can be emptied through a drain tap at the front

3.106
paella cooker
cooking appliance having a generally circular, low depth shallow, flat bottomed pan , which is emptied either by manual removal of the pan or by manual action or an auxiliary energy

3.107
deep fat brat pans
cooking appliance designed for cooking food immersed in oil, which can be emptied by manual or power driven tilting. It may be pressurised and may be fitted with a basket lifting mechanism

5.1.5.2 Soundness of combustion products circuit

Addition

For type A appliances a break in the soundness is acceptable if the operation of the appliance in the most unfavourable position satisfies the requirements of 6.3.2, 6.3.3 and 6.7 of EN 203-1:2005.

For type B appliances the main burner(s) shall be shut-off at the start of the tilting of the pan, if the combustion products can escape to the atmosphere.

5.2 Special requirements for components in the gas circuit

Addition

When flexible tube(s) or swivel joint(s) are used to supply gas to the burner(s), pilot burner(s) or ignition burner(s) these components shall not be subjected to mechanical or thermal stresses which can cause damage to or cause leakage from these components.

5.2.2.3.3 Indirect controls

Addition

For deep fat brat pans any change of mode shall only be possible by two distinct actions.

5.2.101 Flexible hose and/or rotating connections:

When flexible hoses and/or rotating connections are used for the gas supply to burners, pilot burners or ignition burners, these components, shall not be subject to mechanical or thermal conditions which can cause damage to or leakage from the components. They shall be subject to the soundness test of 7.2.101.

5.3.1 Food spillage

Addition

Tilting brat pans that are fitted with a water supply to the pan which can operate when the pan is tilting, shall be so constructed that sprinkling or spillage shall not lead to a dangerous situation.

5.3.2 Stability and mechanical safety

Addition

Tilting brat pans shall be safe during the tilting operation and in the rest position when tested in accordance with 7.8.1 of EN 203-1:2005 as well as 7.8.101.

Appliances with tilting pans shall be fitted with a mechanism intended to avoid accidental tilting from any position.

It shall not be possible to influence the tilting action in a non-intentional manner.

Power driven tilting shall not be possible without a continuous action on the command control.

When the pan is fitted with a strainer to retain the food during the tilting operation, it shall be fixed in an effective manner to stay in place in any tilting position.

In the case of power operated tilting of the pan, it shall be achieved by a maintained action control device which shall be situated outside the danger zone, and located where the operator can see clearly the movement of the pan during the tilting.

5.3.2.101 Covers

Covers shall be constructed in such a way so as to insure that uncontrolled closure does not cause injury to the operator.

5.3.3 Safety from risk of fire

Addition

The vessels provided to collect gravy, grease and oil shall be designed and positioned so that they cannot catch fire.

For brat pans intended to be used with oil for frying, the pan shall:

- be marked indelibly with maximum and minimum oil levels that ensure total operational safety;

- be fitted with a temperature regulator and an overheat limit device;

- have adequate surge allowance above the maximum indicated oil level such that the total surge volume of the pan, including any container designed to collect surging oil, shall have a ratio in litres to the recommended batch load in kilograms of not less than 4. Compliance is checked by measurement.

5.3.101 Filling level

The pan shall bear a reference mark indicating the nominal water level.

6.1.101 Soundness of the evacuation circuit of combustion product of tilting brat pans (For type B appliances)

The soundness between the combustion chamber and the circuit of evacuation of combustion products is verified with the pan in the rest position.

6.3.2.2 Protection against risk of burns

Addition

The whole of the pan (bottom, sides, spout) is considered as working surfaces.

The interior and exterior surfaces of the pan cover are considered as working surfaces.

The handles of drain tap of the pan and of the tilting mechanism are considered as working surfaces, only the handles for opening the tap and the cover shall satisfy the requirements of 6.3.2.2.1 ofEN 203-1:2005.

For tilting brat pans the tilting motion shall be safe during the whole tilting range.

Deep fat tilting brat pans using auxiliary energy shall be fitted with a device which prevent the tilting when the temperature of the cooking medium, measured according to 7.4.2.3 is more than 100 °C.

6.3.2.2.101 Risk of fire of residual oil after emptying

During the test described in 7.4.2.2.103 it is verified that oil remaining in the pan shall not ignite.