SLOVENSKI STANDARD
SIST EN 203-3:2009

01-september-2009

Plinske naprave za gostinstvo - 3. del: Materiali in deli v stiku s hrano in drugi higienski vidiki

Gas heated catering equipment - Part 3: Materials and parts in contact with food and other sanitary aspects

Großküchengeräte für gasförmige Brennstoff - Teil 3: Materialien und Bauteile in Kontakt mit Lebensmitteln und sonstige hygienische Aspekte

Appareils de cuisine professionnelle utilisant les combustibles gazeux - Partie 3 : Matériels et parties en contact avec les denrées alimentaires et autres aspects sanitaires

Ta slovenski standard je istoveten z: **EN 203-3:2009**

ICS:

97.040.20	Štedilniki, delovni pulti, peči ice in podobni aparati	Cooking ranges, working tables, ovens and similar appliances

SIST EN 203-3:2009 **en,fr,de**

EUROPEAN STANDARD

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English Version

Gas heated catering equipment - Part 3: Materials and parts in contact with food and other sanitary aspects

Appareils de cuisine professionnelle utilisant les combustibles gazeux - Partie 3: Matériaux et parties en contact avec les denrées alimentaires et autres aspects sanitaires

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

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Foreword

This document (EN 203-3:2009) 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of an identical text or by endorsement, at the latest by December 2009, and conflicting national standards shall be withdrawn at the latest by June 2010.

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1 Scope

This part 3 of EN 203 applies to all appliances covered by EN 203-1:2005 and related part 2.

It has been written in order to specify the requirements concerning the hygiene aspects of large kitchen appliances using gaseous fuels, so as to eliminate or minimise the risk of contagion, infection, illness or injury arising from the consumption of contaminated food.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

N/A

3 Definitions

3.1
food zone
surface of the appliance in direct contact with food and/or from which food and/or other products may emanate, drip, diffuse and/or splash back onto the food

3.2
splash zone
surface on which food may splash or flow along under intended conditions of use and does not return onto the food or cooking chamber

3.3
non food zone
any area other than those specified above

3.4
corrosion resistant material
material resistant to normally occurring action of chemical or electrochemical nature; it includes food processing, cleaning and disinfection according to the instructions for use

3.5
non absorbent material
material which, under intended conditions of use, does not retain substances with which it comes into contact so that it has no adverse influence on food

3.6
non toxic material
material which does not produce or release substances injurious to health under intended conditions of use

4 Materials of construction

The type and surface conditions of materials likely to come into contact with food shall be such that they do not contaminate or spoil the food.

In addition to the general requirements under intended conditions of use, the materials used for food zone and splash zone shall be:

- corrosion resistant;
- non toxic;
- non absorbent (except when technically or functionally unavoidable).

Also the materials shall:

- not transfer undesirable odours, colours or taints to the food;
- not contaminate the food or have any adverse influence on the food.

5 Constructional requirements

5.1 Food zone

5.1.1 Angles and corners

Internal angles and corners of the food zone shall be constructed in such a way as to be easily and properly cleaned.

The junction between the lower parts and the vertical sides shall be constructed with a radius more than or equal to 3,5 mm (see Figure 1) or with two angles equal to 135° ± 2°.

Dimensions in millimetres

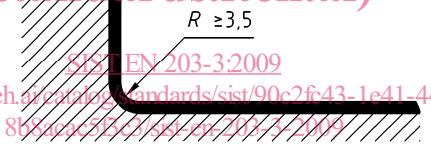


Figure 1 - Internal angles and corners

An internal corner formed by the intersection of these planes shall have either two intersections with a minimum radius of 3,5 mm or with an angle of more than or equal to 135° and the third intersection shall have a minimum radius of 7 mm. The dimension between the two bends shall be equal to or greater than 7 mm (see Figure 2).

Dimensions in millimetres

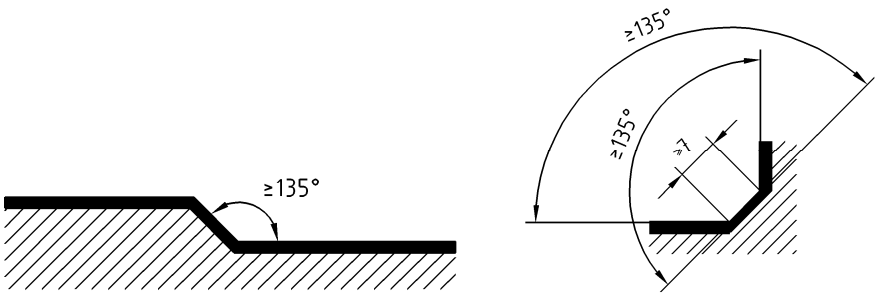


Figure 2 – Intersection of two planes

The junction between the upper parts and vertical sides may be constructed with an angle of 90° without any particular requirement for the radius.

5.1.2 Connection of internal surfaces

Assemblies shall be designed in such a way as to reduce projections, edges and recesses to a minimum. They shall preferably be made by welding or continuous bonding. Screws, screw-heads and rivets shall not be used except where technically unavoidable.

If screws are used, the screw thread shall not project by more than one and a half threads, if the screw-heads are apparent they shall comply with Figure 7.

5.1.3 Surface assembly

Assembled surfaces are considered joined:

- either by continuous weld (see Figure 3); or

Figure 3 – Assembly by continuous weld

- by continuous bonding and flush joint (see Figure 4).

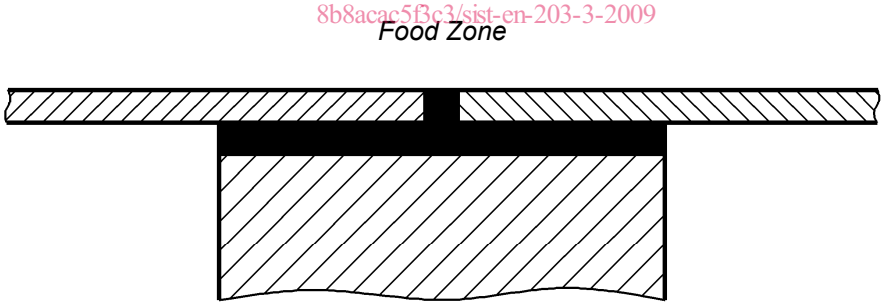


Figure 4 – Assembly by continuous bonding and flush joint

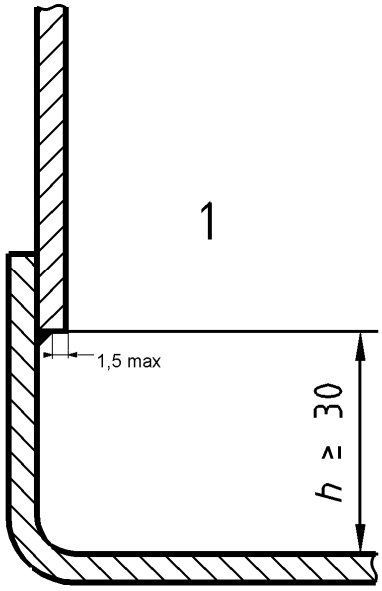
5.1.4 Surface overlapping

Assemblies may be made by the overlapping of sheet, in which case the assembled surfaces shall be joined to each other:

- either by a continuous weld:

the upper surfaces shall overlap the lower surfaces in direction of liquid flow. The end of the overlapping and the corner shall be separated with a distance *h* more than or equal to 30 mm. The overlapping shall not provide a horizontal projection of a depth greater than 1,5 mm (see Figure 5).

Dimensions in millimetres



Key

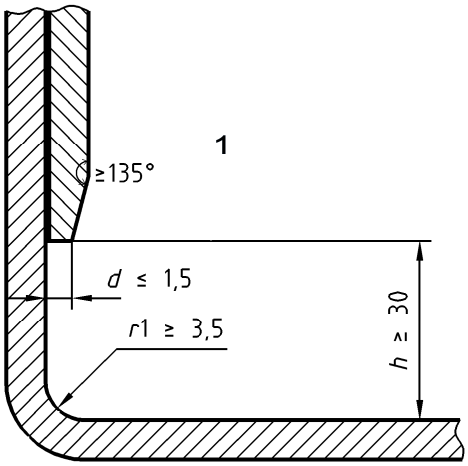
1 Food Area

Figure 5 - Assembly by continuous weld

· or by non welded assembly:

when the overall thickness of the overlapping part joint is more than 1,5 mm, the upper part shall be chamfered in order to reduce the thickness *d* to less than or equal to 1,5 mm (see Figure 6).

Dimensions in millimetres



Key

1 Food Area

Figure 6 – Non welded assembly