



SLOVENSKI STANDARD

SIST EN 203-2-7:2014

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Nadomešča:
SIST EN 203-2-7:2007

Plinske naprave za gostinstvo - 2-7. del: Posebne zahteve - Salamandri in različni

Gas heated catering equipment - Part 2-7: Specific requirements - Salamanders and rotisseries

Großküchengeräte für gasförmige Brennstoffe - Teil 2-7: Spezifische Anforderungen - Salamander und Grillgeräte

Appareils de cuisine professionnelle utilisant les combustibles gazeux - Partie 2-7: Exigences particulières - Salamandres et rôtissoires

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Ta slovenski standard je istoveten z: EN 203-2-7:2014

ICS:

97.040.20	Štedilniki, delovni pulti, pečice in podobni aparati	Cooking ranges, working tables, ovens and similar appliances
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EUROPEAN STANDARD
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EN 203-2-7

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English Version

Gas heated catering equipment - Part 2-7: Specific requirements - Salamanders and rotisseries

Appareils de cuisine professionnelle utilisant les
combustibles gazeux - Partie 2-7: Exigences particulières -
Salamandres et rôtissoires

Großküchengeräte für gasförmige Brennstoffe - Teil 2-7:
Spezifische Anforderungen - Salamander und Grillgeräte

This European Standard was approved by CEN on 13 December 2013.

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 CEN-CENELEC Management Centre 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 CEN-CENELEC Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and United Kingdom.

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

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Foreword

This document (EN 203-2-7:2014) 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 September 2014, and conflicting national standards shall be withdrawn at the latest by September 2014.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN 203-2-7:2007.

This document 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 document.

This standard is intended to be used in conjunction with EN 203-1, *Gas heated catering equipment — Part 1: General safety rules*.

This sub-part of Part 2 supplements or modifies the corresponding clauses of EN 203-1, so as to convert it into the European Standard for salamanders and rotisseries using gaseous fuels.

Where a particular subclause of EN 203-1 is not mentioned in this sub-part of Part 2, that subclause applies as far as is reasonable. Where this European 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.

The main changes compared to the former version are the following:

- addition of a marking relating to the hot surface risk;
- testing method for temperature of the receptacle for cooking juices and fats.

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

EN 203-2-7:2014 (E)**1 Scope**

Addition:

This European Standard specifies requirements for the construction and operating characteristics relating to the safety and marking of salamanders and rotisseries.

It also states test methods to check those characteristics.

This European Standard does not cover rational use of energy.

2 Normative references

Addition:

EN 203-1:2005+A1:2008, *Gas heated catering equipment - Part 1: General safety rules*

EN ISO 7010, *Graphical symbols - Safety colours and safety signs - Registered safety signs (ISO 7010)*

3 Terms and Definitions

Addition:

3.101**salamander**

appliance mainly designed to grill, possibly roast alimentary foods or culinary preparations that cook or brown under a cooking hearth by means of radiant heat

3.102**rotisserie**

appliance mainly designed to roast alimentary foods that cook by slow rotation in front of a horizontal or vertical cooking hearth by means of radiant heat

3.103**grill pan**

deep detachable receptacle, located under the food to be cooked, intended to collect cooking juices and fats

3.104**spit**

metallic utensil supporting food to be cooked rotating on its axis in front of the cooking hearth

Note 1 to entry: Spits may be of various shapes: circular, square, rectangular section, basket, etc. They can be horizontal or vertical.

5.3.1.101 Food spillage

Access to air and gas supply holes shall be possible in order to facilitate the cleaning operations in case of spillage or accumulation of cooking juices and fats.

5.3.2 Stability and mechanical safety

Addition:

Moving mechanical parts, when they exist, shall be designed and protected in such a way as to prevent injury to the user.

Appliances, when fitted with a grill pan, shall remain stable under test conditions of 7.8.1.

Grill pans shall incorporate a positioning device designed to prevent any involuntary movement or over turning.

5.3.101 Fire safety – Risk of burns

The appliance shall incorporate a detachable and/or drainable receptacle allowing the collection of cooking juices and fats. This receptacle shall be protected against excessive heating that might cause a fire.

5.3.102 Draining

For rotisseries, detachable receptacles or grill pans of a capacity greater than 8 l shall be equipped with a drain tap.

5.3.103 Hygiene

Lubricants of mechanical devices used to move the spits shall be prevented from out flow onto the food to be cooked, in detachable receptacles or grill pans.

6.3.2.1 Protection against risk of fire

Addition:

The temperature, measured in the receptacle for cooking juices and fats during the test of EN 203-1:2005+A1:2008, 7.4.2.2 and 7.4.2.2.101 of this European Standard, shall be less than 200 °C.

6.3.2.2 Protection against risk of burns

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Rotisserie glass doors, when they exist, are not considered as working surfaces and consequently they shall meet requirements of EN 203-1:2005+A1:2008, 6.3.2.2.2, i.e. 95 K. When these requirements are not met, rotisserie glass doors shall wear a marking of the form of the standardized symbol described in EN ISO 7010, (W017) relating to hot surfaces. This marking shall have a base of at least 15 mm.

7.4.2.2 Protection against risk of fire

Addition:

Add the following 3rd paragraph:

An additional measuring panel corresponding to the dimensions of the appliance's front is placed in front of the appliance at the distance indicated in the installation instructions.

7.4.2.2.101 Temperature of the receptacle for cooking juices and fats

If applicable, the receptacle is filled with water according to the instructions.

The test is carried out by the receptacle being filled up to one third of its remaining volume with sunflower oil. The temperature is measured at the centre of the volume of oil.

EN 203-2-7:2014 (E)**7.5.1.1 Thermoelectric flame cut-off device**

Modification:

Paragraphs 4 and 5 are replaced with the following two paragraphs:

The test is carried out with every burner in function. The general gas supply is shut off after 1 h.

The extinction delay time is measured between the moment when the ignition burner/pilot and burners are intentionally extinguished by cutting off the gas supply and the moment when, after immediately turning on again, the gas supply is cut off by the action of the last acting safety device.

7.6.2.1.101 General test conditions

For appliances subject of this European Standard, the combustion tests are carried out under conditions of EN 203-1:2005+A1:2008, 7.6.1 and 7.6.2 with a sampling probe similar to those described in Figure 6 or Figure 7, grill pan in place.

For appliances fitted with door(s) the sampling is carried out with the door(s) closed.

7.8.1 Stability and mechanical safety

Addition:

The test on the plane at an angle of 10° is carried out with the doors open even if they are lockable. Firstly, it is ensured that the appliance is empty. Then, the accessories (spits, grill pans, etc.) are installed in the most unfavourable position of use without load. Finally, they are loaded according to the maximum load stated in the instructions.

The appliance is then returned to the horizontal position and the stability of each grill pan is checked putting the loaded spit according to the maximum load indicated in the instructions in the most unfavourable position.

9.3.2 Instructions for use and maintenance

Addition:

A paragraph shall be introduced in the instructions relating to a systematic checking and cleaning of the cooking zone and particularly of grill pans and receptacles before lighting to avoid the risk of fire.

The instructions shall draw attention to the minimum distances to be respected between the front of the appliance and any combustible material.

The instructions shall state the maximum load to be respected for the loading of accessories.

Annex ZA (informative)

Relationship between this European Standard and the Essential Requirements of EU Directive 2009/142/EC

This European Standard has been prepared under a mandate given to CEN by the European Commission and the European Free Trade Association to provide one means of conforming to Essential Requirements of the New Approach Directive 2009/142/EC.

Once this standard is cited in the Official Journal of the European Union under that Directive and has been implemented as a national standard in at least one Member State, compliance with the normative clauses of this standard given in Table ZA.1 confers, within the limits of the scope of this standard, a presumption of conformity with the corresponding Essential Requirements of that Directive and associated EFTA regulations.

Table ZA.1 — Correspondence between this European Standard and Directive 2009/142/EC

Essential requirements (ERs) of EU Directive 2009/142/EC	Object	Clauses of this EN, requirements of EN 203-2-7 which complement those of EN 203-1	Qualifying remarks /notes
1	Annex I General conditions		
1.1	Operating safety	5.3.1.101	
1.2	Marking and instructions Instructions for installer Instructions for user Warnings Official languages		
1.2.1	Information for technical instructions		
1.2.2	Contents of the instructions for use and maintenance	9.3.2	
1.2.3	Marking on appliances and packaging		
1.3	Fittings		
2	Materials		
2.1	Characteristics		
2.2	Guarantee		
3	Design and construction	5.3.2	
3.1	General	5.3.1.101, 5.3.102	
3.1.1	Stress resistance		
3.1.2	Condensation		