



SLOVENSKI STANDARD
oSIST prEN 203-2-8:2014
01-september-2014

Plinske naprave za gostinstvo - 2-8. del: Posebne zahteve - Ponve za pečenje 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 particulières - Sauteuses et réchauds paëlla

<https://standards.iteh.ai/catalog/standards/sist/66da75dc-55b3-4053-9fa0-8fd21bed0e23/ksist-pr-en-203-2-8-2014>

Ta slovenski standard je istoveten z: prEN 203-2-8 rev

ICS:

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

oSIST prEN 203-2-8:2014

en,fr,de

iTeh STANDARD PREVIEW
(standards.iteh.ai)

[kSIST FprEN 203-2-8:2015](#)

<https://standards.iteh.ai/catalog/standards/sist/66da75dc-55b3-4053-9fa0-8fd1bed0e23/ksist-fpren-203-2-8-2015>

EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

DRAFT
prEN 203-2-8 rev

June 2014

ICS 97.040.20

Will supersede EN 203-2-8:2005

English Version

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

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

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

This draft European Standard is submitted to CEN members for parallel enquiry. It has been drawn up by the Technical Committee CEN/TC 106.

If this draft becomes a European Standard, 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.

This draft European Standard was established by CEN 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.

Recipients of this draft are invited to submit, with their comments, notification of any relevant patent rights of which they are aware and to provide supporting documentation.

Warning : This document is not a European Standard. It is distributed for review and comments. It is subject to change without notice and shall not be referred to as a European Standard.



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

CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

Contents

	Page
Foreword.....	3
1 Scope	4
2 Normative references	4
3 Terms and definitions	4
4 Classification.....	5
5 Constructional requirements.....	5
5.1 General.....	5
5.2 Particular requirements for components in the gas circuit	6
5.3 Particular requirements	7
6 Performance requirements	8
6.1 Soundness.....	8
6.2 Obtaining the gas rate.....	9
6.3 Safety of operation	9
6.4 Influence of burners on each other.....	10
6.5 Auxiliary equipment	10
6.6 Air proving device.....	10
6.7 Combustion	10
6.8 Particular requirements	10
6.9 Auxiliary energy	10
6.10 Rational use of energy	11
6.11 Operating requirements - Temperature of the LPG cylinder and its compartment	11
7 Test conditions	11
7.1 General.....	11
7.2 Soundness.....	11
7.3 Obtaining gas rates	11
7.4 Operational safety.....	11
7.5 Auxiliary equipment	13
7.6 Combustion	13
7.7 Air-proving device	14
7.8 Special tests	14
7.9 Test method - Overheating of the LPG cylinder and its compartment	14
7.101 Rational use of energy	15
7.102 Rational use of energy for deep fat brat pans	16
8 Designation	16
9 Marking and instructions	16
9.1 General.....	16
9.2 Marking on the appliance.....	16
9.3 Instructions	17
9.4 Packaging	17
Annex A (informative) National situations	20
Annex B (normative) Use of symbols on appliances and packaging	21
Annex ZA (informative) Clauses of this European Standard EN 203-2-8 addressing essential requirements or other provisions of EU Directives	22

Foreword

This document (prEN 203-2-8:2014) has been prepared by Technical Committee CEN/TC 106 "Large kitchen appliances using gaseous fuels", the secretariat of which is held by AFNOR.

This document is currently submitted to the CEN Enquiry.

This document will supersede EN 203-2-8:2005.

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 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.

[ksIST FprEN 203-2-8:2015](https://standards.iteh.ai/catalog/standards/sist/66da75dc-55b3-4053-9fa0-8fd21bed0e23/ksist-fpren-203-2-8-2015)

<https://standards.iteh.ai/catalog/standards/sist/66da75dc-55b3-4053-9fa0-8fd21bed0e23/ksist-fpren-203-2-8-2015>

prEN 203-2-8:2014 (E)**1 Scope**

Scope to EN 203-1:2014 is applicable with the following addition:

This European Standard specifies the requirements for the construction and operating characteristics relating to safety and the method for measuring 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.

2 Normative references

Normative references to EN 203-1:2014 are applicable with the following addition:

EN 203-1:2014, *Gas heated catering equipment – Part 1: General safety rules*

EN 60335-2-39, *Household and similar electrical appliances – Safety – Part 2-39: Particular requirements for commercial electric multi-purpose cooking pans*

3 Terms and definitions

Terms and definitions to EN 203-1:2014 are applicable with the following addition:

3.101**tilting brat pan**

cooking appliance having a shallow, flat bottomed pan, which can be emptied by tilting the pan, 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**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

Note 1 to entry: Appliance fitted with a hinged, sealing cover and locking mechanism for closing pan/cover to allow a rise of pressure in the cooking zone.

3.104**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

3.105**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

3.106**deep fat brat pan mode**

mode appliance designed for cooking food immersed in oil

4 Classification

Shall be according to EN 203-1:2014, 4.

5 Constructional requirements

5.1 General

5.1.1 Conversion to different gases

Shall be according to EN 203-1:2014, 5.1.1.

5.1.2 Materials and methods of construction

Shall be according to EN 203-1:2014, 5.1.2.

5.1.3 Use, cleaning and maintenance

Shall be according to EN 203-1:2014, 5.1.3.

5.1.4 Gas connections

Shall be according to EN 203-1:2014, 5.1.4.

5.1.5 Soundness

5.1.5.1 Soundness of the gas circuit

Shall be according to EN 203-1:2014, 5.1.5.1.

5.1.5.2 Soundness of the combustion products circuit

Shall be according to EN 203-1:2014, 5.1.5.2 with the following 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.

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.

5.1.6 Supply of combustion air and evacuation of combustion products

Shall be according to EN 203-1:2014, 5.1.6.

5.1.7 Flame visibility

Shall be according to EN 203-1:2014, 5.1.7.

5.1.8 Electrical safety

Shall be according to EN 203-1:2014, 5.1.8.

5.1.9 Construction requirements for gas cylinder compartment

Shall be according to EN 203-1:2014, 5.1.9.

prEN 203-2-8:2014 (E)**5.2 Particular requirements for components in the gas circuit****5.2.1 General**

Shall be according to EN 203-1:2014, 5.2.1.

5.2.2 Gas rate control and shut-off device

Shall be according to EN 203-1:2014, 5.2.2.

5.2.2.1 General

Shall be according to EN 203-1:2014, 5.2.2.1.

5.2.2.2 Shut-off device

Shall be according to EN 203-1:2014, 5.2.2.2.

5.2.2.3 Control knob**5.2.2.3.1 General**

Shall be according to EN 203-1:2014, 5.2.2.3.1.

5.2.2.3.2 Direct control

Shall be according to EN 203-1:2014, 5.2.2.3.2.

5.2.2.3.3 Indirect control

Shall be according to EN 203-1:2014, 5.2.2.3.3 with the following addition:

For brat pans having a deep fat brat pan mode, any change of mode shall only be possible by two distinct actions for the setting of the appliance.

5.2.2.4 Control signals and marking

Shall be according to EN 203-1:2014, 5.2.2.4.

5.2.3 Auxiliary equipment

Shall be according to EN 203-1:2014, 5.2.3.

5.2.4 Burners

Shall be according to EN 203-1:2014, 5.2.4.

5.2.5 Gas rate adjusters

Shall be according to EN 203-1:2014, 5.2.5.

iTeh STANDARD PREVIEW
(standards.iteh.ai)

<https://standards.iteh.ai/catalog/standards/sist/55b3-4053-9fa0-8fd21bed0e23/ksist-pr-en-203-2-8-2015>

5.2.6 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 endurance test of 7.2.101 and resist a minimum number of cycles, to verify their suitability.

At the end of this test, the requirements of 6.1.1 of EN 203-1 shall be satisfied.

The minimum number of cycles is 10 000.

The maximum number of cycles is 35 000. If they cannot be reached, instructions shall include a notice for replacing the flexible hose or rotating connection, and a warning shall be placed on the appliance indicating the frequency of the replacement.

5.3 Particular requirements

5.3.1 Food spillage

Shall be according to EN 203-1:2014, 5.3.1 with the following addition:

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. The test is carried out according to 7.8.102.

5.3.2 Stability and mechanical safety

Shall be according to EN 203-1:2014, 5.3.2 with the following 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 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.

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.

For tilting devices using auxiliary energy, the minimum time for tilting shall be 20 s.

For appliances with electric motorized parts, the requirements of EN 60335-2-39 shall be complied with, as far as the mechanical safety is concerned

Brat pans with moving parts intended for mixing, stirring, etc., having a kinetic energy of more than 200 J shall be provided with an interlock to stop the moving parts when the lid or guard has been opened by more than 50 mm.

It shall not be possible to release the interlock by means of test probe B of IEC 61032.

prEN 203-2-8:2014 (E)

Alternatively, if the peripheral speed of the stirring device does not exceed 1 m/s, the appliance may be provided with an interlock or similar device that can be easily actuated by the user without the use of his hands. The interlock or device shall be non-self-resetting and shall provide all-pole disconnection from the supply.

Compliance is checked by inspection and by actuating the safety devices.

The pan shall only be tilted by a voluntary action of the operator. This requirement shall be the same when the pan is tilted back to its working position. When actuators are released in any tilting position of the pan, it shall remain stationary. In the case of a manual control device, it shall be so designed that the tilting motion is controlled during all of its motion. The pan shall be self balanced or self locking. The tilting mechanism shall be self-locking to prevent unintended movements of the pan in every position in case of failure of the power. Devices controlling the tilting process shall be clearly marked to show the direction of movement. The control devices shall be located and protected in such a way that they cannot be operated accidentally.

5.3.2.1 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.

The peripheral speed of a motorized cover shall not exceed 80 mm/s and the appliance shall be provided with an interlock or a similar device that can be activated by the operator without the use of his hands. The interlock device shall be non self-resetting.

5.3.3 Safety from risk of fire

Shall be according to EN 203-1:2014, 5.3.3 with the following 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.

5.3.4 Appliances connected to a potable water supply

Shall be according to EN 203-1:2014, 5.3.4.

5.3.5 Filling level

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

6 Performance requirements**6.1 Soundness**

Shall be according to EN 203-1:2014, 6.1 with the following addition:

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.

6.2 Obtaining the gas rate

Shall be according to EN 203-1:2014, 6.2.

6.3 Safety of operation

6.3.1 Burners

Shall be according to EN 203-1:2014, 6.3.1.

6.3.2 Temperature limits

6.3.2.1 Protection against risk of fire

Shall be according to EN 203-1:2014, 6.3.2.1.

6.3.2.2 Protection against risk of burns

Shall be according to EN 203-1:2014, 6.3.2.2 with the following 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 of EN 203-1.

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.

6.3.2.101 Temperature regulation (Only for deep fat brat pans)

A regulating thermostat shall be fitted to each pan and under the conditions of 7.4.2.2.101 it is verified that the temperature never exceeds 200 °C.

6.3.2.102 Overheat limit device (Only for deep fat brat pans)

An overheat limit device shall be fitted to each pan and under the conditions of 7.4.2.2.102 it is verified that the temperature never exceeds 245 °C when the regulating thermostat is put out of action.

6.3.2.103 Risk of splashing (Only for deep fat brat pans)

For deep fat brat pans, when a water filling system is fitted an addition of water shall not be possible, in the frying mode, when the oil temperature is above 80 °C.

6.3.3 Ignition – cross-lighting - flame stability

Shall be according to EN 203-1:2014, 6.3.3.

6.3.4 Combustion products safety devices for type B_{11BS} appliances

Shall be according to EN 203-1:2014, 6.3.4.