



SLOVENSKI STANDARD

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Hladilniki in zamrzovalne omare za poklicno uporabo - Razvrstitev, zahteve in preskusni pogoji

Blast chillers and freezers cabinets for professional use - Classification, requirements and test conditions

Schnellkühl- und Schockfrostkabinen für den gewerblichen Gebrauch - Klassifizierung, Anforderungen und Prüfbedingungen

Cellules de refroidissement et congélateurs pour usage professionnel - Classification, exigences et conditions d'essai

Ta slovenski standard je istoveten z: prEN 17032

<https://standards.iteh.ai/catalog/standards/sist/daf847e3-cdb1-49c1-aea3-76737875d001/sist-en-17032-2016>

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English Version

Blast chillers and freezers cabinets for professional use - Classification, requirements and test conditions

Cellules de refroidissement et congélateurs pour usage
professionnel - Classification, exigences et conditions
d'essai

Schnellkühl- und Schockfrostkabinen für den
gewerblichen Gebrauch - Klassifizierung,
Anforderungen und Prüfbedingungen

This draft European Standard is submitted to CEN members for enquiry. It has been drawn up by the Technical Committee CEN/TC 44.

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.

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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.

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

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European foreword

This document (prEN 17032:2016) has been prepared by Technical Committee CEN/TC 44 “Commercial and Professional Refrigerating Appliances and Systems, Performance and Energy Consumption”, the secretariat of which is held by UNI.

This document is currently submitted to the CEN Enquiry.

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.

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prEN 17032:2016 (E)**1 Scope**

This European Standard specifies the requirements for the construction, characteristics, performance including energy consumption of blast cabinet for professional used in commercial kitchens, hospitals, canteens, institutional catering and similar professional areas.

The appliances covered by this European Standard are intended to rapidly cool down hot foodstuffs up to a load capacity of 300 kg.

This European Standard applies to:

- blast chillers;
- blast freezers;
- multi-use blast chillers/freezers.

The following appliances are not covered:

- roll-in cabinet;
- pass-through cabinet;
- cabinets with remote condensing unit;

NOTE Specific requirements for roll-in cabinet, pass-through cabinet and cabinets with remote condensing unit are under discussion.

- cabinets with water cooled condenser;
- blast chilling and freezing tunnels;
- continuous blast-chilling and blast-freezing equipment;
- bakery combined freezing and storage units.

2 Normative references

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

Not applicable.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1**blast cabinet**

insulated refrigerating appliance primarily intended to rapidly cool down hot foodstuff

3.1.1**blast chiller**

blast cabinet intended to rapidly cool down hot foodstuff to below +10 °C