



**SLOVENSKI STANDARD**  
**oSIST prEN 12983-2:2020**

**01-februar-2020**

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**Posoda za kuhanje - Posoda za domačo uporabo v pečici, na štedilniku ali kuhalni plošči - 2. del: Splošne zahteve za keramično posodo**

Cookware - Domestic cookware for use on top of a stove cooker or hob - Part 2: General requirements for ceramic cookware

Kochutensilien - Haushaltskochgeschirre zur Verwendung auf einem Ofen, Herd oder Kochmulde - Teil 2: Allgemeine Anforderungen für Keramik

Articles culinaires - Articles culinaires à usage domestique pour cuisinières et plaques de cuisson - Partie 2 : Exigences générales pour articles culinaires en céramique

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**Ta slovenski standard je istoveten z: prEN 12983-2**

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**ICS:**

97.040.60	Kuhinjska posoda, jedilni servisi in jedilni pribor	Cookware, cutlery and flatware
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EUROPEAN STANDARD  
NORME EUROPÉENNE  
EUROPÄISCHE NORM

**DRAFT**  
**prEN 12983-2**

February 2020

ICS 97.040.60

Will supersede CEN/TS 12983-2:2005

English Version

## Cookware - Domestic cookware for use on top of a stove cooker or hob - Part 2: General requirements for ceramic cookware

Articles culinaires - Articles culinaires à usage  
domestique pour cuisinières et plaques de cuisson -  
Partie 2 : Exigences générales supplémentaires et  
exigences spécifiques pour articles culinaires en verre  
et en céramique

Kochutensilien - Haushaltskochgeschirre zur  
Verwendung auf einem Ofen, Herd oder Kochmulde -  
Teil 2: Allgemeine Anforderungen und spezifische  
Anforderungen für Keramik

This draft European Standard is submitted to CEN members for enquiry. It has been drawn up by the Technical Committee CEN/TC 194.

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.

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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

**CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels**

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## European foreword

This document (prEN 12983-2:2020) has been prepared by Technical Committee CEN/TC 194 “Utensils in contact with food”, the secretariat of which is held by AFNOR.

This document is currently submitted to the CEN Enquiry.

This document will supersede CEN/TS 12983-2:2005.

The major changes in this document compared to the previous document are:

- modification of the status of the document (from technical specification into European standard);
- only requirements for ceramic and glass ceramic cookware are covered (other requirements have been moved in part 1);
- inclusion of performance test.

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**prEN 12983-2:2020 (E)****1 Scope**

This document specifies safety and performance requirements of domestic ceramic and glass ceramic cookware for use on top of a stove, cooker or hob.

This document envisages that oven top applications for ceramic utensils involves all or specific parts of the cooking operation for example the browning of meat, where the remainder of the cooking may be completed in an oven or on top of the stove.

NOTE Requirements for suitability for use with induction hobs are in the process of being compiled.

**2 Normative references**

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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.

EN 1183, *Materials and articles in contact with foodstuffs - Test methods for thermal shock and thermal shock endurance*

EN 12980, *Materials and articles in contact with foodstuffs - Non-metallic articles for catering and industrial use - Method of test for the determination of impact resistance*

EN 12983-1:2000, *Cookware - Domestic cookware for use on top of a stove, cooker or hob - Part 1: General requirements*

EN 13834:2007+A1:2009, *Cookware - Ovenware for use in traditional domestic ovens*

**3 Terms and definitions**

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <http://www.iso.org/obp>

**3.1****ceramic**

inorganic non-metallic material made by firing a mixture of raw materials at high temperature

Note 1 to entry: The firing temperature is high enough to give the necessary strength to the article, which is already shaped but is lower than the temperature which is necessary to achieve complete fusion of the mixture.

**3.2****cookware**

utensil, in the form of a hollow container, intended for use in the cooking of food or beverages on top of a stove, cooker or hob, and/or in an oven

**3.3****ceramic cookware**

cookware utensil constructed from a ceramic material

### 3.4 coating

deposit and /or non-self-supporting layer applied to a substrate to obtain specific performance properties independent of the properties of the substrate

### 3.5 non-stick coating

coating applied to the interior of the cookware to achieve anti-adherent effect during cooking and to facilitate cleaning

### 3.6 easy clean coating

coating applied to the interior of the cookware to facilitate cleaning

### 3.7 vitroc ceramic or glass ceramic

inorganic non-metallic material, produced by complete fusion of a mixture of raw materials at high temperature, into a homogenous liquid which is then cooled into a rigid material and heat treated to achieve certain a degree of crystallisation, mainly sub microscopic crystallites

## 4 Impact resistance

The rim and any attached handles shall withstand an impact of energy greater than 0,05J when tested as described in EN 12980.

Tests conditions are:

- articles shall be restrained throughout the test;
- for rims the shock shall be applied to the rim of the article positioned on its base;
- for handles the shock shall be applied at the mid-point of the handle with the article, positioned on its base.

## 5 Thermal shock endurance for ceramics or glass ceramics or vitroc ceramic

The body and lid of a utensil shall have a thermal shock endurance of  $\Delta t_{50}$  no less than 180 °C when tested in accordance with EN 1183.

## 6 Oven top use

A ceramic utensil shall be deemed fit for oven top use which survives the test conditions specified in Annex A and meets the following requirements.

If suitability for a gas hob is claimed, the testing is carried out on apparatus that meets the specification laid down in EN 12983-1:2000, Annex Q.

If suitability for use on a solid plate or glass ceramic hobs with radiant or halogen heaters are claimed, the Test method given in EN 12983-1:2000, Annex Q shall be applied for evaluation.

## 7 Non-stick coatings

Any surfaces which are claimed by the manufacturer or supplier to be non-stick shall meet the requirements specified in EN 13834:2007+A1:2009, 8.2.

If priority use is for use on top of a stove or hob the requirements of EN 12983-1 shall apply.

**prEN 12983-2:2020 (E)****8 Easy Clean coatings**

Any surfaces which are claimed by the manufacturer or supplier to be easy clean shall meet the requirements EN 13834:2007+A1:2009, 8.8.

**9 Product Information****9.1 Point of sale information**

All products or their packaging shall be labelled with the following information so that it is visible at the point of sale:

- a) an indication as to the type, material and size of the product
- b) a listing of the heating source types for which the product is suitable;
- c) the name of the manufacturer, importer or retailer and reference of the product.

NOTE Item b) may be achieved by the use of generally accepted symbols. Suitable symbols are under consideration.

**9.2 Care and use instructions - General Instructions**

All products shall be accompanied by appropriate care, safety and use instructions including the following.

- a) advice on preparation before first use;
- b) advice on cleaning after use;
- c) advice on care of furniture;
- d) advice on obtaining optimum energy efficiency;
- e) general safety advice (see also EN 12983-1:2000, 7.12) ; pre heating, dry heating, ventilation, attendance;
- f) specific advice on the care of non-stick surfaces, if appropriate;
- g) specific safety instructions and warnings on the inherent dangers if the product is to be used for deep frying. In particular, a specified fill level which should not be exceeded;
- h) specific safety advice on the dangers of dry heating advice on what to do if the product proves to be unsatisfactory;
- i) name and contact address of manufacturer, importer or retailer.

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## Annex A (normative)

### Performance test for ceramic cookware intended for use on top of a stove, cooker or hob

#### A.1 Apparatus

- A.1.1** A domestic gas hob, meeting the specification given in EN 12983-1:2000, Annex Q.
- A.1.2** A solid plate electrical hob and/or ceramic hobs with either radiant or halogen heating, which meets the specification given in EN 12983-1:2000, Annex Q).
- A.1.3** Gas or fan assisted electric oven capable of heating to 240 °C.
- A.1.4** 500g of minced beef, per utensil to be tested, of fat content no greater than 20 %.
- A.1.5** Top loading balance, accurate to  $\pm 1$  g.
- A.1.6** Sunflower oil, smoke point higher than 200° C.
- A.1.7** 10 ml calibrated glass measuring cylinder, accurate to  $\pm 0,1$  ml.
- A.1.8** Stopwatch, accurate to  $\pm 1$  s.
- A.1.9** Wooden spatula.
- A.1.10** Heat resistant gloves.

#### A.2 Procedure

- A.2.1** Select two utensils for testing per heating source which are free from cracks and chipping damage and subject them to the following test procedure.
- A.2.2** Handwash in warm domestic detergent solution and rinse thoroughly in running water at ambient temperature and dry with a suitable paper towel.
- A.2.3** Turn the heat source to the medium heat setting (gas and electric) and place the utensil onto the heat source, allow to heat for 1 min.
- A.2.4** Pour into the utensil 10 ml of sunflower oil and allow to heat for 1 min
- A.2.5** Add 500g of minced beef to the utensil and cook for 10 min. Occasionally stir the minced beef in the sunflower oil using a wooden spatula.
- A.2.6** Place the utensil plus contents into a 200 °C preheated oven (gas or electric) for 60 min.
- A.2.7** Remove the utensil plus contents from the oven, place on an insulated surface and allow to cool to ambient temperature.

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**A.2.8** Remove the contents, handwash in warm domestic detergent solution and rinse thoroughly in running water at ambient temperature and dry with suitable paper towel, inspect for and report any form of damage that has occurred during the test.

### A.3 Report

**A.3.1** The heat sources applied and specifications.

**A.3.2** Damage to any of utensils tested.

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