



**SLOVENSKI STANDARD**  
**oSIST prEN 203-2-8:2025**  
**01-marec-2025**

---

**Plinske naprave za gostinstvo - 2-8. del: Posebne zahteve - Ponve za pečenje**

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

Großküchengeräte für gasförmige Brennstoffe - Teil 2-8: Spezifische Anforderungen - Bratpfannen

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

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

---

[oSIST prEN 203-2-8:2025](https://standards.iteh.ai/catalog/standards/sist/1c953bb0-4981-45d6-902c-1ea54c2f9857/osist-pren-203-2-8-2025)

<https://standards.iteh.ai/catalog/standards/sist/1c953bb0-4981-45d6-902c-1ea54c2f9857/osist-pren-203-2-8-2025>

**ICS:**

97.040.20

Štedilniki, delovni pulti,  
pečice in podobni aparati

Cooking ranges, working  
tables, ovens and similar  
appliances

**oSIST prEN 203-2-8:2025**

**en,fr,de**



EUROPEAN STANDARD  
NORME EUROPÉENNE  
EUROPÄISCHE NORM

**DRAFT**  
**prEN 203-2-8**

January 2025

ICS 97.040.20

Will supersede EN 203-2-8:2005

English Version

## Gas heated catering equipment - Part 2-8: Specific requirements - Brat pans

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 - Bratpfannen

This draft European Standard is submitted to CEN members for 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, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Türkiye 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: Rue de la Science 23, B-1040 Brussels

<b>Contents</b>		Page
<b>European foreword</b> .....		<b>3</b>
<b>1</b>	<b>Scope</b> .....	<b>3</b>
<b>2</b>	<b>Normative references</b> .....	<b>4</b>
<b>3</b>	<b>Terms and definitions</b> .....	<b>4</b>
<b>4</b>	<b>Classification</b> .....	<b>5</b>
<b>5</b>	<b>Constructional requirements</b> .....	<b>5</b>
<b>6</b>	<b>Performance requirements</b> .....	<b>9</b>
<b>7</b>	<b>Test conditions</b> .....	<b>10</b>
<b>8</b>	<b>Marking and instructions</b> .....	<b>16</b>
<b>Annex ZA (informative) Relationship between this European Standard and the essential requirements of Regulation (EU) 2016/426 aimed to be covered</b> .....		<b>18</b>

iTeh Standards  
(<https://standards.itih.ai>)  
Document Preview

[oSIST prEN 203-2-8:2025](https://standards.itih.ai/catalog/standards/sist/1c953bb0-4981-45d6-902c-1ea54c2f9857/osist-pren-203-2-8-2025)

<https://standards.itih.ai/catalog/standards/sist/1c953bb0-4981-45d6-902c-1ea54c2f9857/osist-pren-203-2-8-2025>

## European foreword

This document (prEN 203-2-8:2025) 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.

The technical changes in comparison to the previous edition are:

- alignment with EN 203-1:2021+A1:2023;
- addition of definition, requirements and test methods for pasta cooker;
- clarification of the method for food spillage in 5.3.1;
- addition of 5.3.2.102 on parts put in motion by an electrical energy source;
- clarification of pressurized parts in 5.3.5 and 5.3.5.101;
- update of 6.9 rational use of energy;
- clarification of 7.8.101 on stability and mechanical safety of tilting parts;
- update of Annex ZA.

This document is intended to be used in conjunction with EN 203-1:2021+A1:2023 “Gas heated catering equipment – Part 1: General safety requirements”. This document specifies particular requirements for brat pans.

Where a particular subclause of EN 203-1:2021+A1:2023 is not mentioned in this part 2-8, the subclause of EN 203-1:2021+A1:2023 applies as far as is reasonable. Where this document states "addition", "modification" or "replacement", the relevant text of EN 203-1:2021+A1:2023 is adapted accordingly.

Subclauses, Figures and Tables which are additional to those in EN 203-1:2021+A1:2023 are numbered starting with 101.

This document has been prepared under a standardization request addressed to CEN by the European Commission. The Standing Committee of the EFTA States subsequently approves these requests for its Member States.

For the relationship with EU Legislation, see informative Annex ZA, which is an integral part of this document.

## prEN 203-2-8:2025 (E)

### 1 Scope

The scope of EN 203-1:2021+A1:2023 applies, with the following modifications:

— replace the 2<sup>nd</sup> paragraph with the following:

This document applies to brat pans.

### 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 203-1:2021+A1:2023, *Gas heated catering equipment - Part 1: General safety requirements*

EN 60335-1:2012,<sup>1</sup> *Household and similar electrical appliances - Safety - Part 1: General requirements*

EN 60335-2-39:2003,<sup>2</sup> *Household and similar electrical appliances - Safety - Part 2-39: Particular requirements for commercial electric multi purpose cooking pans (IEC 60335-2-39)*

EN 60335-2-102:2016, *Household and similar electrical appliances - Safety - Part 2-102: Particular requirements for gas, oil and solid-fuel burning appliances having electrical connections*

### 3 Terms and definitions

For the purposes of this document, the terms and definitions given in EN 203-1:2021+A1:2023 and the following apply.

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

— ISO Online browsing platform: available at <https://www.iso.org/obp/>

— IEC Electropedia: available at <https://www.electropedia.org/>

Clause 3 of EN 203-1:2021+A1:2023 applies with the following additions:

#### 3.101 Terminology referring to type of appliances

##### 3.101.1

##### **brat pan**

cooking appliance having a shallow, flat bottomed pan which can be emptied through a drain tap at the front or by manual removal

Note 1 to entry: Brazing pan is a brat pan having a medium depth flat bottom pan.

##### 3.101.2

##### **tilting brat pan**

brat pan which can be emptied by tilting the pan, by means of a manual action or an auxiliary energy

<sup>1</sup> As impacted by EN 60335-1:2012/AC:2014, EN 60335-1:2012/A11:2014, EN 60335-1:2012/A13:2017, EN 60335-1:2012/A1:2019, EN 60335-1:2012/A2:2019 and EN 60335-1:2012/A14:2019.

<sup>2</sup> As impacted by EN 60335-2-39:2003/A1:2004, EN 60335-2-39:2003/AC:2007 and EN 60335-2-39:2003/A2:2008.

**3.101.3****pressurized appliance**

appliance having a shallow depth in which the pressure within the cooking area exceeds atmospheric pressure

**3.101.4****deep fat brat pan**

brat pan also designed for cooking food immersed in oil (frying mode)

**3.101.5****danger zone**

any zone within and/or around appliance in which a person is subject to a risk to health or safety

**4 Classification**

*Clause 4 of EN 203-1:2021+A1:2023 applies.*

**5 Constructional requirements****5.1 General****5.1.2 Materials and methods of construction**

*Shall be according to EN 203-1:2021+A1:2023, 5.1.2 with the following additions:*

For tilting appliances, the main burner(s) shall be shut-off during the whole movement of the tilting of the pan.

Deep fat brat pans shall be so designed that it shall be impossible for bubbling oil or fat to reach or penetrate the burner(s) and/or insulation.

**5.1.2.101 Drainage device**

For deep fat brat pan which drainage is ensured other than by tilting:

- the drainage device shall be located in a place which enables the oil or fat to be drained completely;
- the open and closed positions of the device shall be readily recognizable, and it shall not be possible to open the device accidentally;
- after drainage, it shall be possible to easily remove any cooking crumbs from the pan.

**5.1.2.102 Pump drainage system**

When a pump drainage system is integrated into the appliance, it shall not be possible to operate the pump accidentally. The switching device shall be recessed, operated by double action, key switch, etc.

Undue overheating shall not occur when the pump is blocked by crumbs or solidified fat present in the body of the pump or in the tube. Compliance shall be verified using the relevant clauses of EN 60335-2-102:2016.

It shall not be possible for crumbs blocked in the pump to cause leakage either in the pump or its suction and discharge tubes.

Compliance is verified during the test described in 7.8.103.

**5.2 Particular requirements for components in the gas circuit**

*Shall be according to EN 203-1:2021+A1:2023, 5.2 with the following additions:*

**prEN 203-2-8:2025 (E)****5.2.2 Gas rate control and shut-off device****5.2.2.3 Control knobs****5.2.2.3.3 Indirect control**

*Shall be according to EN 203-1:2021+A1:2023, 5.2.2.3.3, with the following addition:*

For deep fat brat pans, any change of cooking mode shall only be possible by two distinct actions for the setting of the appliance from the brat pan mode to the frying mode or vice versa.

**5.2.101 Flexible hoses 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.

For tilting appliance, flexible hoses and/or rotating connections involved in movement 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 EN 203-1:2021+A1:2023, 6.1.1 shall be satisfied.

These connections shall be resistant and sound after 35 000 cycles. If they cannot be reached, but the connections are resistant and sound after 10 000 cycles, instructions shall include the information regarding the frequency of replacing the flexible hose and/or rotating connection.

**5.3 Particular requirements**

*Shall be according to EN 203-1:2021+A1:2023, 5.3 with the following additions:*

**5.3.1 Food spillage**

*Shall be according to EN 203-1:2021+A1:2023, 5.3.1 with the following additions:*

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 food spillage shall not be able to enter in the burner or block the burner air inlet. The test is carried out according to 7.8.102.

The appliance shall be designed in such a way that any overflow during operation shall not cause any dangerous situation to the user.

**5.3.2 Stability and mechanical safety**

*Shall be according to EN 203-1:2021+A1:2023, 5.3.2 with the following additions:*

**5.3.2.101 Tilting pans**

Tilting pans shall be safe during the tilting operation and in the rest position when tested in accordance with 7.8.1 of EN 203-1:2021+A1:2023 with the following addition.

Tilting direction of the pan shall be clearly identified on the tilting control (except lever or crank). The movement shall be smooth without risk of splashing and it shall be possible to check that the pan is draining correctly in the different tilting positions.

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.

Appliances with tilting pans shall be fitted with a mechanism intended to avoid accidental tilting from any position.

The pan shall be self-balanced or self-locking.



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.

For manual tilting devices and other than motorized appliances when the tilting time is less than 20 s, no areas with a risk of entrapment shall be accessible by the operator.

When motorized or manual actuators are released in any tilting position of the pan, it shall remain stationary.

Depending on the appliance design, the applicable requirement shall be met, when tested according to 7.8.101:

a) For manually tilted devices:

- tilting shall be only possible through an intentional pressure by the operator on the tilting system,
- draining of the water shall be controllable throughout the emptying,
- when the operator stops the pressure, the pan shall remain in its last position or return to a position of rest (draining, intermediate or utilization) without danger to the operator.

b) For tilting devices with self-balanced/locking system:

- it shall not cause further movement of the pan.

c) For tilting pans fitted with a strainer:

- the appliance shall remain in position,
- the pan shall be stable,
- the assembly shall not tilt,
- the strainer shall be fixed in an effective manner to stay in place in any tilting position.

d) For motorized tilting pans:

- 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. The minimum time for tilting shall be 20 s,
- in case of failure of the power, the tilting mechanism shall be self-locking to prevent unintended movements of the pan in every position,
- the safety requirements and/or measures given in EN 60335-2-39:2003 for electric motorized parts shall be complied with.

### 5.3.2.102 Parts put in motion by an electrical energy source

For electric motorized parts, compliance shall be checked by applying the relevant parts of EN 60335-2-102:2016 and EN 60335-2-39:2003.

### 5.3.2.103 Covers

Covers shall be constructed in such a way so as to ensure that uncontrolled closure does not cause injury to the operator.

**prEN 203-2-8:2025 (E)**

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

**5.3.3 Safety from risk of fire**

*Shall be according to EN 203-1:2021+A1:2023, 5.3.3 with the following addition:*

Receptacles provided to collect gravy, grease and oil shall be designed and positioned so that their temperature is less than 200 °C.

Deep fat brat pan shall 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 load of chips recommended by the instructions in kilograms of not less than 4. Compliance is checked by measurement.

Deep fat brat pan supplied with containers intended to drain and/or to collect fat or oil shall be so designed and placed that spillage and overflow cannot reach areas where there is a risk of catching fire.

Deep fat brat pan equipped with pump drainage system shall be so designed that when the pump is blocked the temperature of the oil circuit at the hottest point of the pump with which oil is in contact shall not exceed 230 °C in the test conditions of 7.8.101. In order to satisfy this requirement, the maximum winding temperature of the motor shall be of class (A), (E) or (B) as indicated in Table 8 of EN 60335-1:2012.

It shall not be possible for crumbs blocked in the pump to cause leakage either in the pump or its suction and discharge tubes. Compliance is verified during the test described in 7.8.101.

**5.3.5 Pressurized parts**

*Shall be according to EN 203-1:2021, 5.3.5 with the following addition:*

**5.3.5.101 Pressurized appliances**

Pressurized appliances shall be fitted with relief valve and may be fitted with pressure regulator, neither of which can be adjusted.

During the test, the pressure regulator (if any) is rendered inoperative.

The relief valve shall be located in such a way so as not to be a risk in case of opening.

For pressurized appliances, it shall not be possible to open the cover as long as the pressure has reached a value near the atmospheric pressure. Any de-pressurizing shall be safe and under control. The lockout mechanism(s) of the cover shall be design to prevent any unintended under pressure opening.

Pressurized appliances may be fitted with an indicator device (e.g. pressure gauge) for the cooking area.

Pressurized appliances shall incorporate a vacuum release device to prevent a partial vacuum forming, unless they are designed for vacuum operation.

Pressurized appliances shall satisfy the pressure tests of EN 203-1:2021+A1:2023, 7.8.2.

**5.3.101 Filling level**

The marking of filling level(s) shall be legible and indelible and be so located as to be visible when filling and in operation as required in 8.2.2.

Brat pan shall be marked with the maximum operating level of filling.

Deep fat brat pan shall be marked with the maximum and minimum levels of cold fat or oil.