



SLOVENSKI STANDARD

oSIST prEN 203-2-3:2025

01-marec-2025

Plinske naprave za gostinstvo - 2-3. del: Posebne zahteve - Kuhinjski kotli in kuhalniki testenin

Gas heated catering equipment - Part 2-3: Specific requirements - Boiling pans and
pasta cookers

Großküchengeräte für gasförmige Brennstoffe - Teil 2-3: Spezifische Anforderungen -
Kochkessel und Nudelkocher

Appareils de cuisson professionnels utilisant les combustibles gazeux - Partie 2-3 :
Exigences particulières - Marmites

Ta slovenski standard je istoveten z: prEN 203-2-3

[oSIST prEN 203-2-3:2025](https://standards.sist.net/sist/prEN/203-2-3/2025)

ICS:

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

oSIST prEN 203-2-3:2025

en,fr,de

EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

DRAFT
prEN 203-2-3

January 2025

ICS 97.040.20

Will supersede EN 203-2-3:2014

English Version

Gas heated catering equipment - Part 2-3: Specific requirements - Boiling pans and pasta cookers

Appareils de cuisine professionnelle utilisant les combustibles gazeux - Partie 2-3 : Exigences particulières - Marmites et cuiseurs à pâtes

Großküchengeräte für gasförmige Brennstoffe - Teil 2-3: Spezifische Anforderungen - Kochkessel und Nudelkocher

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

Contents		Page
European foreword		3
1	Scope	4
2	Normative references	4
3	Terms and definitions	4
4	Classification	5
5	Constructional requirements	5
6	Performance requirements	9
7	Test conditions	9
8	Marking and instructions	15
Annex ZA (informative) Relationship between this European Standard and the essential requirements of Regulation (EU) 2016/426 aimed to be covered		16
Bibliography		19

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

[oSIST prEN 203-2-3:2025](https://standards.itih.ai/catalog/standards/sist/50c483a2-d704-4183-8214-c7cc1a54aafd/osist-pren-203-2-3-2025)

<https://standards.itih.ai/catalog/standards/sist/50c483a2-d704-4183-8214-c7cc1a54aafd/osist-pren-203-2-3-2025>

European foreword

This document (prEN 203-2-3:2025) 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 203-2-3:2014 and is merged with EN 203-2-11:2006.

The technical changes in comparison to the previous edition are:

- alignment with Part 1;
- addition of pasta cookers.

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 boiling pans and pasta cookers.

Where a particular subclause of EN 203-1:2021+A1:2023 is not mentioned in this part 2-3, 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 and Figures 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.

<https://standards.iteh.ai/catalog/standards/sist/50c483a2-d704-4183-8214-c7cc1a54aafd/osist-pren-203-2-3-2025>

prEN 203-2-3:2025 (E)

1 Scope

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

— replace the 2nd paragraph with the following:

This document applies to gas heated boiling pans and pasta cookers.

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 60335-2-47:2003,¹ *Household and similar electrical appliances - Safety - Part 2-47: Particular requirements for commercial electric boiling pans (IEC 60335-2-47:2002)*

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*

EN 61032:1998, *Protection of persons and equipment by enclosures - Probes for verification (IEC 61032:1997)*

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

boiling pan

appliance in which liquids contained in the pan are heated to boiling point as part of a cooking process

Note 1 to entry: The pressure within the pan can exceed atmospheric pressure.

Note 2 to entry: The pan (cooking area) is part of the appliance.

Note 3 to entry: The pan may be fixed or tilting and it can be fitted with a stirrer and/or mixer.

Note 4 to entry: The term “pan” is used in the standard as a synonym of terms “vessel” and “kettle”.

¹ As impacted by EN 60335-2-47:2003/A1:2008, EN 60335-2-47:2003/A11:2012, EN 60335-2-47:2003/A2:2019 and EN 60335-2-47:2003/A12:2024.

3.101.2**pressurized appliance**

appliance in which the pressure within the cooking area exceeds atmospheric pressure

3.101.3**jacketed boiling pan**

appliance having a double walled pan, the space between the inner and outer walls containing a heat bearing fluid which is heated by the gas burner

3.101.4**direct fired boiling pan**

appliance in which the heating of the contents of the kettle is achieved by means other than via a heat bearing fluid

3.101.5**dual purpose boiling pan**

appliance incorporating two pans, the inner one being removable

Note 1 to entry: The appliance may be used with or without the removable pan.

3.101.6**pasta cooker**

appliance designed specifically for cooking pasta products

Note 1 to entry: The pan (cooking area) is part of the appliance.

3.101.7**danger zone**

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

3.101.8**nominal volume**

V_n

working volume when filled to the maximum level, as stated in the instructions for use

3.101.9**stirrer**

tool which operates with slow rotating speed (10 rpm to 200 rpm)

3.101.10**mixer**

tool which operates with high rotating speed (up to 3 000 rpm)

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:

prEN 203-2-3:2025 (E)

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

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:

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 boiling pan, 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 addition:

The tilting boiling pan shall be constructed so 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 food spillage during operation shall not cause any risk of burning to the user.

5.3.2 Stability and mechanical safety

[oSIST prEN 203-2-3:2025](https://standards.iteh.ai/catalog/standards/sist/50c483a2-d704-4183-8214-c7cc1a54aafd/osist-pren-203-2-3-2025)

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

No position of baskets shall be capable of causing any injury to the operator.

5.3.2.101 Tilting boiling pans

Tilting boiling 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) 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 60335-2-47:2003 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 60335-2-47:2003.

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 203-2-3:2025 (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 also be activated by the operator without the use of hands. The interlock device shall be non-self-resetting.

5.3.2.104 Appliances fitted with stirrers and/or mixers

Appliances 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 EN 61032:1998.

Alternatively, if the peripheral speed of the stirring device does not exceed 1 m/s, the appliance can be provided with a switch or similar device that can also be activated by the operator without the use of hands.

The interlock, switch or similar device shall be non-self-resetting and shall provide all-pole disconnection from the supply.

5.3.5 Pressurized parts

Shall be according to EN 203-1:2021+A1:2023, 5.3.5 with the following addition:

Pressurized appliances shall be fitted, in addition of relief valve and may be fitted with a 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 as to not be a risk in case of opening.

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

5.3.5.101 Pressurized appliances

Pressurized appliances shall be fitted with relief valve and may be fitted with a 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 as to not be a risk in case of opening.

For pressurized boiling pans, 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 designed to prevent any unintended under pressure opening.

A pressurized boiling pan 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 pan shall carry visible, legible and indelible marks indicating the maximum and minimum operating level of filling and shall be so located as to be readily visible when filling and in operation as required in 8.2.2.