SLOVENSKI STANDARD
SIST EN 13248:2003

01-julij-2003

Posoda za kuhanje – Posoda za pripravo kave brez lastnega vira toplote – Definicije, zahteve in preskusne metode

Cookware - Coffee makers for domestic use with an independent heat source - Definitions, requirements and test methods

Haushaltswaren - Haushalts-Kaffeebereiter - Begriffe, Anforderungen und Prüfverfahren

Articles culinaires - Cafetieres a usage domestique a chauffage indépendant - Définitions, prescriptions et méthodes d'essai

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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

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English version

Cookware - Coffee makers for domestic use with an independent heat source - Definitions, requirements and test methods

Articles culinaires - Cafetières à usage domestique à chauffage indépendant - Définitions, prescriptions et méthodes d'essai

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This European Standard was approved by CEN on 23 October 2002.

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. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Management Centre or to any CEN member.

This European Standard exists 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 Management Centre has the same status as the official versions.

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

Management Centre: rue de Stassart, 36 B-1050 Brussels

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Contents

Foreword

This document (EN 13248:2002) has been prepared by Technical Committee CEN/TC 194, "Utensils in contact with food"; the secretariat of which is held by BSI.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by June 2003, and conflicting national standards shall be withdrawn at the latest by June 2003.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Malta, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and the United Kingdom.

1 Scope

This European standard defines terms, establishes manufacturing, safety and functional requirements and corresponding tests and specifies data for marking, instructions for use and maintenance for domestic coffee makers with an independent heating system.

This standard is applicable to coffee makers with an utilisation volume of less than 2 litres, for the production of mellow coffee infusion under steam pressure, over 50 kPa (0,5 bar) and less than 250 kPa (2,5 bar).

2 Normative references

This European Standard incorporates by dated or undated reference, provisions from other publications. These normative references are cited at the appropriate places in the text and the publications are listed hereafter. For dated references, subsequent amendments to or revisions of any of these publications apply to this European Standard only when incorporated in it by amendment or revision. For undated references the latest edition of the publication referred to applies (including amendments).

EN 30-1-1, *Domestic cooking appliances burning gas fuel - Part 1-1 Safety – General.*

ISO/IEC Guide 37, *Instructions for use of products of consumer interest.*

3 Terms and definitions

For the purposes of this European standard, the following terms and definitions apply:

3.1
coffee maker
cookware with an independent heating system used to prepare coffee infusion under steam pressure

NOTE It is generally composed of following parts (see Figure 1).

3.1.1
sealing system
part designed to guarantee the pressure-tightness between boiler and coffee delivery system

3.1.2
boiler
part designed to contain the water necessary for the production of the infusion

3.1.3
filter
part designed to filter the infusion by keeping the coffee charge in the percolator

3.1.4
percolator
part designed to contain the coffee charge necessary for the infusion

3.1.5
coffee delivery system
conveyor of the coffee infusion to the coffee infusion container

3.1.6
safety device
device designed to prevent the internal pressure of the coffee maker from overcoming the value of the safety pressure

3.1.7
handle
device for handling the coffee maker

3.1.8
coffee infusion container
part intended to contain the coffee infusion

3.1.9
lid
part designed to cover the coffee infusion container

3.1.10
reducing filter
part designed to modify the quantity of coffee in the percolator

NOTE It may replace the bottom of the percolator.

3.1.11
knob
device designed to open and close the lid

3.2
utilisation volume, V_u
volume of the water in the boiler when filled up to the level specified by the manufacturer

3.3
produced volume, V_p
volume of infusion obtained by following the instructions of the manufacturer

3.4
working pressure, P_n
pressure inside the coffee maker during the production of the coffee infusion

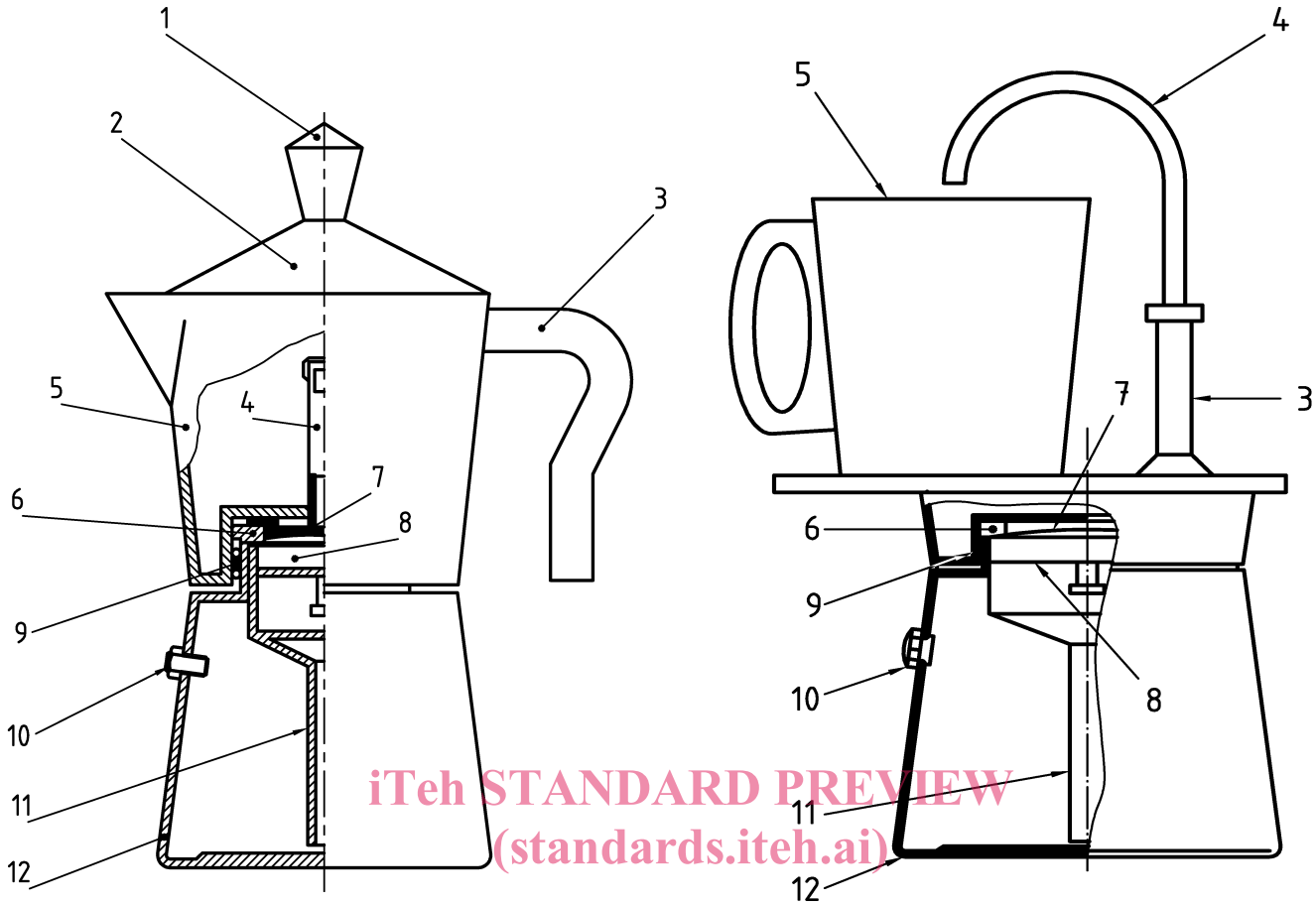
3.5
safety pressure, P_s
maximum pressure inside the coffee maker allowed by the safety device in operation

3.6
destruction pressure, P_d
pressure which, if exceeded, renders the coffee maker unsuitable for further use

3.7
independent heating system
source of heating which is not an integral part of the coffee maker

3.8
closing/opening system
system composed of mechanical parts, designed to provide a pressure tight coupling between the boiler and the coffee delivery systems

3.9
pouring system
part designed, in whatever shape, to allow the pouring of the coffee infusion



a) Coffee maker with an integral coffee infusion container

b) Coffee maker without integral coffee infusion container

Key

1 – Knob
2 – Lid
3 – Handle
4 – Coffee delivery system
5 – Coffee infusion container
6 – Sealing system
7 – Filter
8 – Reducing filter
9 – Closing/opening system
10 – Safety device
11 – Percolator
12 – Boiler

Figure 1 — Examples of coffee maker for domestic use

4 Requirements

4.1 Materials requirements

The materials used for manufacturing the coffee maker shall be of such a kind as not to affect the working, the performance and the safety of the coffee maker while in use.

The materials in contact with water, coffee and infusion shall not adversely affect the organoleptic properties of the coffee infusion.

The components of closing and safety devices shall be made with materials not subject to corrosion, dilatation or deformation so to affect their working.

4.2 Manufacturing requirements

4.2.1 Cleaning and maintenance

The coffee maker shall be designed and constructed in such a way that maintenance is simple cleaning without using special instruments .

Particular care shall be taken over the finish of inside surfaces so that cleaning can be carried out thoroughly and easily.

4.2.2 Surfaces

The surfaces of the coffee maker shall be smooth, continuous, uniform, without blisters or pits and without defects, cracks or cutting edges that may injure the user.

4.2.3 Base

The base of the coffee maker, be it flat or otherwise, shall not be convex in order not to affect its stability, even when placed in working conditions at the safety pressure (see Figure 2).

When measured in accordance with Figure 3, the maximum concavity of a flat base shall not be more than 6 ‰ of the base diameter measured at room temperature.

This requirement shall be checked in accordance with 5.6.1.

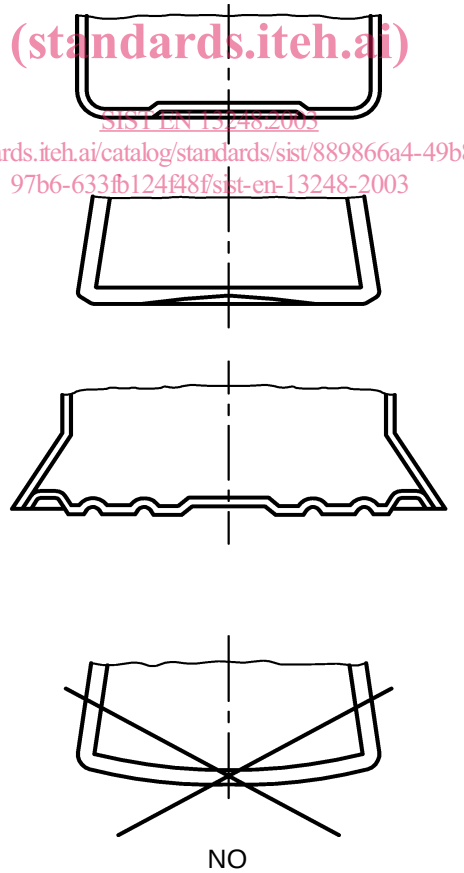


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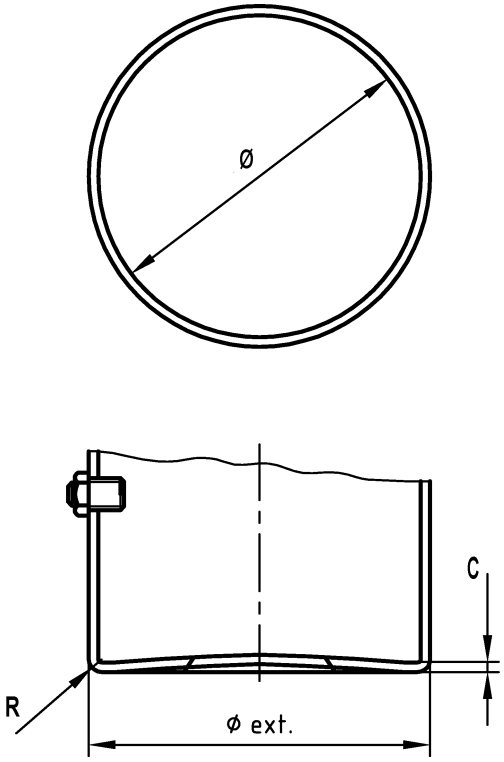
Figure 2 — Example of boiler base

Dimensions in millimetres



$$\phi = \phi\, ext - 2R$$

$$\frac{C}{\phi} \leq 0{,}006$$

Figure 3 — Measurement of the base concavity

4.2.4 Handling devices

The body of the coffee maker shall be equipped with a handle.

The lid, if any, shall be equipped with a knob.

These handling devices shall be safe, resistant and durable.

When it is submitted to the tests described in 5.3.1, the handle shall not suffer any breakage or permanent deformation and its fixing system to the body of the coffee maker shall not fail.

The handle and the knob shall be designed in such a way that their temperature, when measured according to 5.3.2, is not higher than the following values:

a) metals 55 °C

b) ceramic, glass and stone 66 °C

c) plastics 70 °C

d) wood 89 °C

and in such a way that the coffee maker can be handled safely without the user coming into contact with any parts of the coffee maker exceeding the maximum temperature described above.

4.2.5 Pouring system

When tested in accordance with 5.2.2 the coffee infusion shall flow cleanly from the pouring system. Single drops can flow back on to the side wall of the coffee maker, but there shall be no continuous dripping.

4.2.6 Percolator

The minimum distance between the boiler internal base and the lower end of the percolator shall be 2 mm.

The bottom of the percolator may be fixed or detachable and replaced by a reducing filter as defined in 3.1.10.

4.2.7 Filter

The filter holes shall allow the passage of the coffee infusion from the percolator to the coffee delivery system by retaining the charge of coffee.

4.2.8 Reducing filter

The holes of the reducing filter, if provided, shall allow the passage of water to the percolator.

4.2.9 Sealing system

The sealing system shall be made using geometry and materials fit for assuring the tightness of the connection between the boiler and the coffee delivery system under the scheduled working conditions.

The operation of the sealing system shall be checked after being tested in accordance with 5.6.1.

After completion of this test the sealing system shall still be working perfectly.

4.2.10 Boiler

The boiler may comprise a single element or an assembly of more elements.

The boiler shape shall not compromise, in any way, the stability of the coffee maker.

4.2.11 Coffee delivery system

The coffee delivery system shall allow the passage of the coffee infusion without injury to the user. The sealing system seat shall have features fit for assuring the grip of the filter and of the sealing system.

4.2.12 Lid

The lid of the coffee infusion container, if any, can be fixed to the coffee infusion container or can be separate. If the lid is separate it shall not fall off when pouring the coffee infusion.

4.2.13 Coffee infusion container

The coffee infusion container, if any, shall have a capacity greater than the produced volume V_p and it shall be checked in accordance with 5.2.1.

4.2.14 Working pressure

When tested according to 5.4, the working pressure (P_n) shall be between 50 kPa (0,5 bar) and 250 kPa (2,5 bar) .