GAASKUUMUTUSEGA TOITLUSTUSSEADMED. OSA 2-4: ERINÕUDED. FRITÜÜRID

Gas heated catering equipment - Part 2-4: Specific requirements - Fryers



EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

See Eesti standard EVS-EN 203-2-4:2021 sisaldab Euroopa standardi EN 203-2-4:2021 ingliskeelset teksti.

This Estonian standard EVS-EN 203-2-4:2021 consists of the English text of the European standard EN 203-2-4:2021.

Standard on jõustunud sellekohase teate avaldamisega EVS Teatajas

This standard has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation and Accreditation.

Euroopa standardimisorganisatsioonid on teinud Euroopa standardi rahvuslikele liikmetele kättesaadavaks 22.12.2021.

Date of Availability of the European standard is 22.12.2021.

Standard on kättesaadav Eesti Standardimis- ja Akrediteerimiskeskusest.

The standard is available from the Estonian Centre for Standardisation and Accreditation.

Tagasisidet standardi sisu kohta on võimalik edastada, kasutades EVS-i veebilehel asuvat tagasiside vormi või saates e-kirja meiliaadressile <u>standardiosakond@evs.ee</u>.

ICS 97.040.20

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EUROPEAN STANDARD

NORME EUROPÉENNE

EUROPÄISCHE NORM

December 2021

EN 203-2-4

ICS 97.040.20

Supersedes EN 203-2-4:2005

English Version

Gas heated catering equipment - Part 2-4: Specific requirements - Fryers

Appareils de cuisson professionnelle utilisant les combustibles gazeux - Partie 2-4: Exigences particulières - Friteuses

Großküchengeräte für gasförmige Brennstoffe - Teil 2-4: Spezifische Anforderungen - Fritteusen

This European Standard was approved by CEN on 3 October 2021.

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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 CEN-CENELEC 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

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

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European foreword

This document (EN 203-2-4:2021) has been prepared by Technical Committee CEN/TC 106 "Large kitchen appliances using gaseous fuels", the secretariat of which is held by AFNOR.

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 2022, and conflicting national standards shall be withdrawn at the latest by June 2022.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN 203-2-4:2005.

The technical changes in comparison to the previous edition are:

- alignment with EN 203-1:2021,
- updating of the requirements for pump drainage system (5.1.2.102),
- clarification of the requirement for the safety from fire risk (5.3.3),
- clarification of the requirement for pressurized fryers (5.3.5.101),
- updating of the performance requirement for overheat limit device (6.3.2.1.102),
- addition of the test on risk of fire of oil in pump drainage system (7.8.101),
- updating of the test for rational use of energy (7.10),
- deletion of the adjustment of the sequential function control (moved to EN 203-1:2021).

This document is used in conjunction with EN 203-1:2021 "Gas heated catering equipment – Part 1: General safety requirements". This document specifies particular requirements for fryers.

Where a particular subclause of EN 203-1:2021 is not mentioned in this part 2-4, the subclause of EN 203-1:2021 applies as far as is reasonable. Where this document states "addition", "modification" or "replacement", the relevant text of EN 203-1:2021 is to be adapted accordingly.

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

This document has been prepared under a Standardization Request given to CEN by the European Commission and the European Free Trade Association, and supports essential requirements of EU Directive(s) / Regulation(s).

For relationship with EU Directive(s) / Regulation(s), see informative Annex ZA, which is an integral part of this document.

Any feedback and questions on this document should be directed to the users' national standards body. A complete listing of these bodies can be found on the CEN website.

According to the CEN-CENELEC Internal Regulations, the national standards organisations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus,

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1 Scope

The scope of EN 203-1:2021 applies, with the following addition and modification of the 3rd paragraph. This document applies to catering fryers.

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, Gas heated catering equipment - Part 1: General safety requirements

EN 60335-1:2012,¹ Household and similar electrical appliances - Safety - Part 1: General requirements

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 and the following apply.

ISO and IEC maintain terminological 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 applies with the following additions:

3.101 Terminology referring to type of appliances

3.101.1

fryer

single or multi-pan appliance for frying foodstuff in oil or fat at a high temperature in which the foodstuff is submerged

3.101.2

pressurized fryer

fryer in which the pressure within the pan exceeds atmospheric pressure

Note 1 to entry: This type of appliance is also named "pressure fryer".

3.101.3

maximum oil level

mark to indicate the maximum oil level for safe operation

3.101.4

minimum oil level

mark to indicate the minimum oil level for safe operation

¹ 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.