

GAASKUUMUTUSEGA TOITLUSTUSSEADMED. OSA 2-4:
ERINÕUDED. FRITÜÜRID

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

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>See Eesti standard EVS-EN 203-2-4:2021+A1:2023 sisaldab Euroopa standardi EN 203-2-4:2021+A1:2023 ingliskeelset teksti.</p> <p>Standard on jõustunud sellekohase teate avaldamisega EVS Teatajas.</p> <p>Euroopa standardimisorganisatsioonid on teinud Euroopa standardi rahvuslikele liikmetele kättesaadavaks 13.12.2023.</p> <p>Standard on kättesaadav Eesti Standardimis-ja Akrediteerimiskeskusest.</p>	<p>This Estonian standard EVS-EN 203-2-4:2021+A1:2023 consists of the English text of the European standard EN 203-2-4:2021+A1:2023.</p> <p>This standard has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation and Accreditation.</p> <p>Date of Availability of the European standard is 13.12.2023.</p> <p>The standard is available from the Estonian Centre for Standardisation and Accreditation.</p>
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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 and includes Amendment approved by CEN on 11 October 2023.

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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
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European foreword

This document (EN 203-2-4:2021+A1:2023) 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of an identical text or by endorsement, at the latest by June 2024, and conflicting national standards shall be withdrawn at the latest by June 2024.

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 A1 EN 203-2-4:2021 A1.

This document includes Amendment 1, approved by CEN on 2023-10-11.

The start and finish of text introduced or altered by amendment is indicated in the text by tags A1 A1

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).

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

A1 *deleted paragraphs* A1

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.

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, 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, Turkey and the United Kingdom.

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.