

**Gaaskuumutusega tootlustusettevõtteseadmed. Osa 1:
Üldised ohutusnõuded**

**Gas heated catering equipment - Part 1: General safety
rules**

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

See Eesti standard EVS-EN 203-1:2014 sisaldab Euroopa standardi EN 203-1:2014 inglisekeelset teksti.	This Estonian standard EVS-EN 203-1:2014 consists of the English text of the European standard EN 203-1:2014.
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English Version

Gas heated catering equipment - Part 1: General safety rules

Appareils de cuisine professionnelle utilisant les
combustibles gazeux - Partie 1: Règles générales de
sécurité

Großküchengeräte für gasförmige Brennstoffe - Teil 1:
Allgemeine Sicherheitsanforderungen

This European Standard was approved by CEN on 13 December 2013.

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 CEN-CENELEC Management Centre or to any CEN member.

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Foreword

This document (EN 203-1:2014) has been prepared by Technical Committee CEN/TC 106 "Gas heated catering equipment", 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of an identical text or by endorsement, at the latest by August 2014 and conflicting national standards shall be withdrawn at the latest by August 2014.

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

This document supersedes EN 203-1:2005+A1:2008.

This document has been prepared under a mandate 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.

Questions relating to quality assurance systems, manufacturing tests and certificates of conformity of ancillary devices in particular, are not covered by this document.

This European Standard constitutes Part 1 of EN 203, *Gas heated catering equipment*. It states the definitions, the requirements of construction and performance, the test requirements, the requirements of marking applicable to all professional catering equipment mainly on matters of safety. The particular requirements relative to safety and rational use of energy for each specific type of appliance are the subjects of Part 2: *Specific requirements*. The particular requirements relative to materials and parts in contact with food and other sanitary aspects are the subjects of Part 3: *Materials and parts in contact with food and other sanitary aspects*.

The main changes compared to the former version are the following:

- forbid the use of needle taps;
- addition of requirements for regulated appliances;
- declaration and checking of a minimum rate;
- better definition of normal and abnormal operation;
- requirement on TSA for automatic burners;
- measurement of TSE;
- information on LPG cylinders and tubes and flexible hoses;
- clarification on the fact that doors are not working surfaces;
- addition of sequential burners;
- reference to national regulation for connection to water network.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece,

Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

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1 Scope

This European Standard specifies the general requirements and the constructional and operating characteristics relating to safety¹⁾, marking, and the associated test methods for gas heated commercial catering and bakery appliances.

The specific requirements are given in Part 2.

Requirements on materials and parts in contact with food and other sanitary aspects are given in Part 3.

Only appliances of types A₁, A₂, A₃, B₁ and B₂, as defined in Clause 4, are considered in this European Standard.

This European Standard applies to all professional cooking and bakery appliances using gas for preparing food and drink.

Only the net calorific value (H_i) and net Wobbe number (W_i) are used.

Annex C, informative, lists the main types of equipment entering into the field of application of this European Standard.

This European Standard does not deal with rational use of energy. This aspect is mentioned in 6.10 only for the coherency with the associated Part 2 (clauses numbering) and to mention that if no Part 2 exists for a specific product, rational use of energy should however be considered.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EN 88 (all parts), *Pressure regulators and associated safety devices for gas appliances*

EN 125, *Flame supervision devices for gas burning appliances - Thermoelectric flame supervision devices*

EN 126, *Multifunctional controls for gas burning appliances*

EN 161, *Automatic shut-off valves for gas burners and gas appliances*

EN 257, *Mechanical thermostats for gas-burning appliances*

EN 298, *Automatic burner control systems for burners and appliances burning gaseous or liquid fuels*

EN 437:2003+A1:2009, *Test gases - Test pressures - Appliance categories*

EN 1106, *Manually operated taps for gas burning appliances*

EN 10226-1, *Pipe threads where pressure tight joints are made on the threads - Part 1: Taper external threads and parallel internal threads - Dimensions, tolerances and designation*

¹⁾ The term "safety" includes not only the safety of the appliance gas line but also that of the overall cooking appliance during its normal use in catering.

EN 10226-2, *Pipe threads where pressure tight joints are made on the threads - Part 2: Taper external threads and taper internal threads - Dimensions, tolerances and designation*

EN 60335-1:2002, *Household and similar electrical appliances – Safety – Part 1: General requirements (IEC 60335-1:2001, modified)*

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

EN 60730-2-9, *Automatic electrical controls for household and similar use – Part 2-9: Particular requirements for temperature sensing controls (IEC 60730-2-9)*

EN ISO 228-1, *Pipe threads where pressure-tight joints are not made on the threads - Part 1: Dimensions, tolerances and designation (ISO 228-1)*

ISO 301, *Zinc alloy ingots intended for castings*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1 Terminology referring to gases and pressures

3.1.1

reference conditions

15 °C, 1 013,25 mbar

3.1.2

units

calorific value and Wobbe number: (MJ/m³)

Note 1 to entry: Test pressures: 1 mbar = 10² Pa.

3.1.3

gas supply pressure

p

difference between the static pressure measured at the inlet connection of the appliance, with the appliance in operation, and atmospheric pressure

Note 1 to entry: Gas supply pressure is expressed in millibars (mbar).

3.1.4

relative density

d

ratio of the masses of equal volumes of dry gas and dry air under the same conditions of temperature and pressure: 15 °C or 0 °C and 1 013,25 mbar

[SOURCE: EN 437:2003+A1:2009, 3.10]

3.1.5

calorific value

quantity of heat produced by the complete combustion, at a constant pressure equal to 1 013,25 mbar, of a unit volume or mass of gas, the constituents of the combustible mixture being taken at reference conditions and the products of combustion being brought back to the same conditions

Note 1 to entry: A distinction is made between: