

**Gaaskuumutusega tootlustusettevõtteseadmed. Osa 2-7:
Erinõuded. Küpsetusplaadid ja pöörleva praevardaga
grillid**

**Gas heated catering equipment - Part 2-7: Specific
requirements - Salamanders and rotisseries**

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

See Eesti standard EVS-EN 203-2-7:2014 sisaldab Euroopa standardi EN 203-2-7:2014 inglisekeelset teksti.	This Estonian standard EVS-EN 203-2-7:2014 consists of the English text of the European standard EN 203-2-7:2014.
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English Version

**Gas heated catering equipment - Part 2-7: Specific requirements
- Salamanders and rotisseries**

Appareils de cuisine professionnelle utilisant les
combustibles gazeux - Partie 2-7: Exigences particulières -
Salamandres et rôtissoires

Großküchengeräte für gasförmige Brennstoffe - Teil 2-7:
Spezifische Anforderungen - Salamander und Grillgeräte

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.

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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Foreword

This document (EN 203-2-7:2014) 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of an identical text or by endorsement, at the latest by September 2014, and conflicting national standards shall be withdrawn at the latest by September 2014.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 203-2-7:2007.

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.

This standard is intended to be used in conjunction with EN 203-1, *Gas heated catering equipment — Part 1: General safety rules*.

This sub-part of Part 2 supplements or modifies the corresponding clauses of EN 203-1, so as to convert it into the European Standard for salamanders and rotisseries using gaseous fuels.

Where a particular subclause of EN 203-1 is not mentioned in this sub-part of Part 2, that subclause applies as far as is reasonable. Where this European Standard states "addition", "modification" or "replacement", the relevant text of EN 203-1 is to be adapted accordingly.

Subclauses and figures which are additional to those in EN 203-1 are numbered starting with 101.

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

- addition of a marking relating to the hot surface risk;
- testing method for temperature of the receptacle for cooking juices and fats.

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.

1 Scope

Addition:

This European Standard specifies requirements for the construction and operating characteristics relating to the safety and marking of salamanders and rotisseries.

It also states test methods to check those characteristics.

This European Standard does not cover rational use of energy.

2 Normative references

Addition:

EN 203-1:2005+A1:2008, *Gas heated catering equipment - Part 1: General safety rules*

EN ISO 7010, *Graphical symbols - Safety colours and safety signs - Registered safety signs (ISO 7010)*

3 Terms and Definitions

Addition:

3.101

salamander

appliance mainly designed to grill, possibly roast alimentary foods or culinary preparations that cook or brown under a cooking hearth by means of radiant heat

3.102

rotisserie

appliance mainly designed to roast alimentary foods that cook by slow rotation in front of a horizontal or vertical cooking hearth by means of radiant heat

3.103

grill pan

deep detachable receptacle, located under the food to be cooked, intended to collect cooking juices and fats

3.104

spit

metallic utensil supporting food to be cooked rotating on its axis in front of the cooking hearth

Note 1 to entry: Spits may be of various shapes: circular, square, rectangular section, basket, etc. They can be horizontal or vertical.

5.3.1.101 Food spillage

Access to air and gas supply holes shall be possible in order to facilitate the cleaning operations in case of spillage or accumulation of cooking juices and fats.

5.3.2 Stability and mechanical safety

Addition:

Moving mechanical parts, when they exist, shall be designed and protected in such a way as to prevent injury to the user.