

**Gaaskuumutusega  
toitlustusettevõtteseadmed. Osa 2-1:  
Erinõuded. Avatud põletid ja  
wokipõletid**

Gas heated catering equipment - Part 2-1: Specific  
requirements - Open burners and wok burners

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN 203-2-1:2005 sisaldab Euroopa standardi EN 203-2-1:2005 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 25.11.2005 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN 203-2-1:2005 consists of the English text of the European standard EN 203-2-1:2005.</p> <p>This document is endorsed on 25.11.2005 with the notification being published in the official publication of the Estonian national standardisation organisation.</p> <p>The standard is available from Estonian standardisation organisation.</p>
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<p><b>Käsitlusala:</b></p> <p>This European Standard specifies requirements for the construction and operating characteristics relating to the safety, rational use of energy and marking, of atmospheric commercial gas heated open burners, covered burners, non-enclosed covered burners.</p>	<p><b>Scope:</b></p> <p>This European Standard specifies requirements for the construction and operating characteristics relating to the safety, rational use of energy and marking, of atmospheric commercial gas heated open burners, covered burners, non-enclosed covered burners.</p>
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Võtmesõnad:

English Version

Gas heated catering equipment - Part 2-1: Specific requirements  
- Open burners and wok burners

Appareils de cuisson professionnelle utilisant les  
combustibles gazeux - Partie 2-1: Exigences particulières -  
Brûleurs découverts et woks

Großküchengeräte für gasförmige Brennstoffe - Teil 2-1:  
Spezifische Anforderungen - Offene Brenner und Wok-  
Brenner

This European Standard was approved by CEN on 22 July 2005.

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 Central Secretariat 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 Central Secretariat has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.



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## Foreword

This European Standard (EN 203-2-1:2005) 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 April 2006, and conflicting national standards shall be withdrawn at the latest by December 2008.

This European Standard 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 European Standard.

This European Standard supersedes EN 203-2:1995, together with EN 203-2-2, EN 203-2-3, EN 203-2-4, EN 203-2-5, EN 203-2-6, EN 203-2-7, EN 203-2-8, EN 203-2-9, EN 203-2-10 and EN 203-2-11.

This European Standard specifies the safety and rational use of energy requirements for open and wok burners.

This European Standard has 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 Commercial Gas Heated Open and Non- Enclosed Burners.

Enclosed and solid tops are covered by EN 203-2-9.

Where a particular sub clause of EN 203-1 is not mentioned in this sub-part of part 2, that sub-clause 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.

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

## 1 Scope

### ADDITION:

This European Standard specifies requirements for the construction and operating characteristics relating to the safety, rational use of energy and marking, of atmospheric commercial gas heated open burners, covered burners, non-enclosed covered burners.

It also states test methods to check those characteristics.

This European Standard only covers type testing.

## 2 Normative references

### ADDITION:

EN 203-1:2005, *Gas Heated Catering Equipment - Part : General safety rules*

EN 631-1, *Materials and articles in contact with foodstuffs - Catering containers. Part 1: Dimensions of containers*

### 3.3.2.101

#### **open burner**

hot plate burner for which the pan is heated directly by the flame and the products of combustion are evacuated directly to atmosphere without following a specific way

### 3.3.2.102

#### **non-enclosed covered burner**

burner for which the pan or the foodstuffs being heated is screened from direct flame contact by the interposition of a surface on which they rest. All products of combustion are evacuated directly to the atmosphere, e.g. around the periphery of the plate. The burner is designed so that partial visibility of the flame is possible in normal operation. A non-enclosed burner may be:

- permanent, i.e. designed to be used only with the plate in position;
- dual purpose, i.e. designed so that it may also be used as an open burner after removal of the removable plate.

### 3.3.2.103

#### **wok burner**

open burner for which the environment and in particular the supports to accept the cooking utensils are specifically nominated by the manufacturer

### 3.3.101

#### **working surface**

surface on which the pans rest or the food is handled as well as the top horizontal surface of the appliance

## 5.1.6 Supply of combustion air and evacuation of combustion products

### ADDITION:

Appliances shall be constructed so that, under normal conditions of use and maintenance, the supply of combustion air and the evacuation of combustion products is permanently guaranteed. Obstruction of the combustion air inlets and the evacuation of the products of combustion shall be made impossible (from the pans used).