

**Gaaskuumutusega
toitlustusettevõtteseadmed. Osa 2-2:
Erinõuded. Praeahjud**

Gas heated catering equipment - Part 2-2: Specific
requirements - Ovens

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN 203-2-2:2006 sisaldab Euroopa standardi EN 203-2-2:2006 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 30.08.2006 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN 203-2-2:2006 consists of the English text of the European standard EN 203-2-2:2006.</p> <p>This document is endorsed on 30.08.2006 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>Käsitlusala:</p> <p>This European Standard specifies the test methods and requirements for the construction and operating characteristics relating to the safety and rational use of energy, of commercial gas heated natural convection ovens, forced air ovens, multi-function ovens and steaming ovens, atmospheric or pressurised.</p>	<p>Scope:</p> <p>This European Standard specifies the test methods and requirements for the construction and operating characteristics relating to the safety and rational use of energy, of commercial gas heated natural convection ovens, forced air ovens, multi-function ovens and steaming ovens, atmospheric or pressurised.</p>
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Võtmesõnad:

English Version

Gas heated catering equipment - Part 2-2: Specific requirements - Ovens

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

This European Standard was approved by CEN on 24 May 2006.

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.

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Foreword

This document (EN 203-2-2:2006) 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 December 2006, and conflicting national standards shall be withdrawn at the latest by December 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.

If approved, this draft amendment will become EN 203-2-2.

This document supersedes EN 203-2:1995.

This European Standard specifies the safety and rational use of energy requirements and the particular test methods for natural convection oven, forced air ovens, multi-function ovens and steaming ovens as well as bakery and pizza ovens.

This European Standard has to be used in conjunction with EN 203-1:2005.

This part 2 supplements or modifies the corresponding clauses of EN 203-1:2005.

Where a particular subclause of EN 203-1:2005 is not mentioned in this part 2, that subclause applies as far as is reasonable. Where this European Standard states "addition", "modification" or "replacement", the relevant text of EN 203-1:2005 is to be adapted accordingly.

Subclauses and figures which are additional to those in EN 203-1:2005 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, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

1 Scope

Addition

This European Standard specifies the test methods and requirements for the construction and operating characteristics relating to the safety and rational use of energy, of commercial gas heated natural convection ovens, forced air ovens, multi-function ovens and steaming ovens, atmospheric or pressurised.

Commercial bakery ovens, with a sole plate or a trolley and pizza ovens are also covered by this standard.

This European Standard does not cover appliances which are specifically designed for use in industrial process on industrial premises.

2 Normative references

The following referenced documents are indispensable for the application 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.

Addition

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

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

3.101

natural convection oven

appliance in which food is cooked in a chamber by natural convection

3.102

forced convection oven

appliance equipped with a cooking chamber in which hot air is circulated by means of a mechanical device

3.103

multi-function oven

appliance having several modes of cooking:

- natural convection mode: heating of the cooking chamber by natural convection;
- hot air mode: heating of the cooking chamber by forced convection;
- steam mode: a steam generator produces steam which is injected into the cooking chamber. The oven can be used as a steam cooker without pressure;
- mixed mode: combination of the hot-air and steam modes. The hot air is humidified by the steam. The steam injection can be continuous or intermittent by selection of the operator

NOTE Certain ovens do not have a steam generator. Steam is produced by the injection of water

3.104

commercial bakery oven

oven designed exclusively for the cooking of bread, cakes and pastries. It can receive the products to be cooked by an intermediate, fixed or rotating trolley in the cooking chamber, placed on sole plate or on grid shelf or on plates in the different cooking chambers of the oven (in case of sole plate oven)