

**Gaaskuumutusega
toitlustusettevõtteseadmed. Osa 2-4:
Erinõuded. Fritüürid**

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

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN 203-2-4:2005 sisaldab Euroopa standardi EN 203-2-4:2005 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 203-2-4:2005 consists of the English text of the European standard EN 203-2-4:2005.</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>Käsitlusala:</p> <p>This European Standard specifies the test methods and requirements for the construction and operating characteristics relating to the safety, rational use of energy and marking, of commercial gas heated fryers.</p>	<p>Scope:</p> <p>This European Standard specifies the test methods and requirements for the construction and operating characteristics relating to the safety, rational use of energy and marking, of commercial gas heated fryers.</p>
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Võtmesõnad:

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 - Friteusen

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.



EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: rue de Stassart, 36 B-1050 Brussels

Contents

Page

Foreword	3
1 Scope	4
2 Normative references	4
5.1.2 Materials and methods of construction	4
5.1.2.101 Drainage device	5
5.1.2.102 Pump drainage system	5
5.3.3 Safety risk from fire	5
6.3.2.101 Temperature regulation	5
6.3.2.102 Overheat limit device	5
6.3.2.2 Protection against risks of burns	5
6.3.2.2.101 Front of fryers accessible to the customers	5
6.8.2.101 Pressurised fryers	5
6.10 Rational use of energy	6
7.4.2.101 Checking of the temperature regulation	6
7.4.2.102 Checking of the overheat limit device	6
7.101 Rational use of energy	6
9.2.1 Data plates and labels	7
9.3.2 Instructions for use and maintenance	7
Annex ZA (informative) Clauses of this European Standard EN 203-2-4 addressing essential requirements or other provisions of EU Directives	8

Foreword

This European Standard (EN 203-2-4:2005) 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 203-2-1, EN 203-2-2, EN 203-2-3, 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 fryers.

This European Standard has to be used in conjunction with EN 203-1 Gas Heated Catering Equipment Part 1 - Safety Requirements. This sub-part of part 2 supplements or modifies the corresponding clause of EN 203-1.

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.

Sub-clauses 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 the test methods and requirements for the construction and operating characteristics relating to the safety, rational use of energy and marking, of commercial gas heated fryers.

This European Standard only covers type testing.

2 Normative references

Addition

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

3.101

fryer

single or multi-pan appliance for frying foodstuff in oil or fat at a high temperature in which the foodstuff is submerged

3.102

pressure fryer

fryer where the cooking operation is carried out under pressure

3.103

maximum oil level

mark to indicate the maximum oil level for safe operation

3.104

minimum oil level

mark to indicate the minimum oil level for safe operation

3.105

draining device

device for draining the oil or fat. It may be a valve or tap, or an access to a filtering pump system for emptying and/or refilling

3.106

drainage container

container to receive the contents of the pan during the drainage operation. It can be fitted with filters to clean the oil or fat

5.1.2 Materials and methods of construction

Addition

The appliance shall be so designed that it is impossible for bubbling oil or fat to reach or penetrate the burner(s) and/or insulation.