# Gaaskuumutusega toitlustusettevõtteseadmed. Osa 2-9: Erinõuded. Massiivsed pinnad, soojendusalused ja restid

Gas heated catering equipment - Part 2-9: Specific requirements - Solid tops, warming plates and griddles



# **EESTI STANDARDI EESSÕNA**

# **NATIONAL FOREWORD**

Käesolev Eesti standard EVS-EN 203-2-9:2005 sisaldab Euroopa standardi EN 203-2-9:2005 ingliskeelset teksti.

Käesolev dokument on jõustatud 25.11.2005 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.

Standard on kättesaadav Eesti standardiorganisatsioonist.

This Estonian standard EVS-EN 203-2-9:2005 consists of the English text of the European standard EN 203-2-9:2005.

This document is endorsed on 25.11.2005 with the notification being published in the official publication of the Estonian national standardisation organisation.

The standard is available from Estonian standardisation organisation.

#### Käsitlusala:

This European Standard specifies the requirements for the construction and operating characteristics relating to the safety and rational use of energy for solid tops, warming plates and griddles, the burners of which are enclosed and the flue gases of which are evacuated by a specific way.

# Scope:

This European Standard specifies the requirements for the construction and operating characteristics relating to the safety and rational use of energy for solid tops, warming plates and griddles, the burners of which are enclosed and the flue gases of which are evacuated by a specific way.

ICS 97.040.20

Võtmesõnad:

# EUROPEAN STANDARD NORME EUROPÉENNE EUROPÄISCHE NORM

EN 203-2-9

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Supersedes EN 203-2:1995

# **English Version**

# Gas heated catering equipment - Part 2-9: Specific requirements - Solid tops, warming plates and griddles

Appareils de cuisson professionnelle utilisant les combustibles gazeux - Partie 2-9: Exigences particulières - Plaques coup de feu, plaques chauffantes et grills

Großküchengeräte für gasförmige Brennstoffe - Teil 2-9: Spezifische Anforderungen - Glühplatten, Wärmeplatten und Griddleplatten

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

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# **Foreword**

This European Standard (EN 203-2-9:2005) 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 supersedes EN 203-2:1995, together with EN 203-2-1, 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 203-2-10 and EN 203-2-11.

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 sets out requirements and test methods for the rational use of energy of solid tops, warming plates and griddles.

This European Standard shall be applied in conjunction with EN 203-1 " Gas Heated Catering Equipment Part 1 – General safety rules ".

This sub-part of part 2 completes or modifies the corresponding clauses 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.

Clauses and figures in addition to EN 203-1 are numbered starting from 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 requirements for the construction and operating characteristics relating to the safety and rational use of energy for solid tops, warming plates and griddles, the burners of which are enclosed and the flue gases of which are evacuated by a specific way.

This European Standard only covers type testing.

### 2 Normative References

Add:

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

#### 3.101

#### solid top

cooking appliance equipped with an horizontal plate for indirect cooking of food, in which the cooking surface presents a gradient of temperature

#### 3.102

#### warming plate

cooking appliance equipped with an horizontal plate for indirect cooking of food, in which the cooking surface presents an homogeneous repartition of temperature

#### 3.103

#### griddle plate

cooking appliance equipped with a plate for the direct cooking of food

#### 3.104

#### working surface

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

#### 6.3.2.101 Temperature of the chromium plated griddle plate

If the surface of the plate is chromium plated, no point shall have a temperature higher than 300 °C under test conditions described in 7.4.2.1 of EN 203-1:2005.

Note A limit of 350 °C is allowed until the RoHS (restriction of hazardous substances) directive is applicable.

#### 6.3.2.102 Fire hazard in the sauce tray

During the warming test the temperature of the content of the sauce tray shall not be higher than 200 °C under test conditions described in 7.4.2.2 of EN 203-1:2005, and 7.4.2.2.101 of this European Standard.

#### 6.3.2.103 Overheat limit device

In case of malfunction of the thermostat working under normal conditions no danger conditions shall arise.

#### 6.8.101 Surface temperature of the solid top

The temperature stated by the manufacturer in the user's instructions shall be reached under the test condition of 7.4.2 of EN 203-1:2005

# 6.10 Rational use of energy

No efficiency requirements.

# 7.4.2.2.101 Sauce tray oil temperature

The test is carried out the sauce tray filled with 1/3 of its volume with sunflower oil and the temperature is measured in the centre of the oil volume.

## 7.4.2.101 Working thermostat out of use

If the plate is equipped with a thermostat, the warming test is repeated with the thermostat out of use.

It shall be verified that once the thermal equilibrium has been reached or after the intervention of a safety device no danger condition arises, and the requirements of 6.3.2 of EN 203-1:2005 shall be met.

## 7.6.2.101 Sampling of the combustion products

For precise measurement the sampling probe shall be adapted to the geometry of the part being tested and located in a manner so as to obtain a representative sample of combustion products, i.e as near as possible of the mean composition of all the combustion products. The sampling apparatus shall be either of the probe type surrounding the test zone, allowing a global sampling or of several measuring points around the zone.

#### 9.3.2 Instructions for use and maintenance

Add the following indent:

- minimum temperature of the hottest point of the solid top;