

Gaasküttega toitlustusseadmed. Osa 3: Toiduga kokku puutuvad materjalid ja osad ning muud hügieenialased aspektid

Gas heated catering equipment - Part 3: Materials and parts in contact with food and other sanitary aspects

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

Käesolev Eesti standard EVS-EN 203-3:2009 sisaldab Euroopa standardi EN 203-3:2009 ingliskeelset teksti.

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English Version

Gas heated catering equipment - Part 3: Materials and parts in contact with food and other sanitary aspects

Appareils de cuisine professionnelle utilisant les combustibles gazeux - Partie 3: Matériaux et parties en contact avec les denrées alimentaires et autres aspects sanitaires

Großküchengeräte für gasförmige Brennstoff - Teil 3: Materialien und Bauteile in Kontakt mit Lebensmitteln und sonstige hygienische Aspekte

This European Standard was approved by CEN on 24 April 2009.

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Foreword

This document (EN 203-3:2009) 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of an identical text or by endorsement, at the latest by December 2009, and conflicting national standards shall be withdrawn at the latest by June 2010.

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For relationship with EC Directive(s), see informative Annex ZA, which is an integral part of this document.

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1 Scope

This part 3 of EN 203 applies to all appliances covered by EN 203-1:2005 and related part 2.

It has been written in order to specify the requirements concerning the hygiene aspects of large kitchen appliances using gaseous fuels, so as to eliminate or minimise the risk of contagion, infection, illness or injury arising from the consumption of contaminated food.

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.

N/A

3 Definitions

3.1

food zone

surface of the appliance in direct contact with food and/or from which food and/or other products may emanate, drip, diffuse and/or splash back onto the food

3.2

splash zone

surface on which food may splash or flow along under intended conditions of use and does not return onto the food or cooking chamber

3.3

non food zone

any area other than those specified above

3.4

corrosion resistant material

material resistant to normally occurring action of chemical or electrochemical nature; it includes food processing, cleaning and disinfection according to the instructions for use

3.5

non absorbent material

material which, under intended conditions of use, does not retain substances with which it comes into contact so that it has no adverse influence on food

3.6

non toxic material

material which does not produce or release substances injurious to health under intended conditions of use

4 Materials of construction

The type and surface conditions of materials likely to come into contact with food shall be such that they do not contaminate or spoil the food.

In addition to the general requirements under intended conditions of use, the materials used for food zone and splash zone shall be: