

GAASKUUMUTUSEGA TOITLUSTUSSEADMED. OSA 1:  
ÜLDISED OHUTUSNÕUDED

Gas heated catering equipment - Part 1: General safety requirements

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

<p>See Eesti standard EVS-EN 203-1:2021+A1:2023 sisaldab Euroopa standardi EN 203-1:2021+A1:2023 ingliskeelset teksti.</p> <p>Standard on jõustunud sellekohase teate avaldamisega EVS Teatajas.</p> <p>Euroopa standardimisorganisatsioonid on teinud Euroopa standardi rahvuslikele liikmetele kättesaadavaks 13.12.2023.</p> <p>Standard on kättesaadav Eesti Standardimis- ja Akrediteerimiskeskusest.</p>	<p>This Estonian standard EVS-EN 203-1:2021+A1:2023 consists of the English text of the European standard EN 203-1:2021+A1:2023.</p> <p>This standard has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation and Accreditation.</p> <p>Date of Availability of the European standard is 13.12.2023.</p> <p>The standard is available from the Estonian Centre for Standardisation and Accreditation.</p>
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EUROPEAN STANDARD

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## Gas heated catering equipment - Part 1: General safety requirements

Appareils de cuisine professionnelle utilisant les combustibles gazeux - Partie 1 : Exigences générales de sécurité

Großküchengeräte für gasförmige Brennstoffe - Teil 1: Allgemeine Sicherheitsanforderungen

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## European foreword

This document (EN 203-1:2021+A1:2023) 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of an identical text or by endorsement, at the latest by June 2024, and conflicting national standards shall be withdrawn at the latest by June 2024.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

This document supersedes <sup>A1</sup> EN 203-1:2021 <sup>A1</sup>.

This document includes Amendment 1, approved by CEN on 2023-10-11.

The start and finish of text introduced or altered by amendment is indicated in the text by tags <sup>A1</sup> <sup>A1</sup>

This document has been prepared under a Standardization Request 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.

This document constitutes Part 1 of EN 203, *Gas heated catering equipment*. Particular requirements are given in the relevant Part 2: *Specific requirements*.

<sup>A1</sup> *deleted paragraphs* <sup>A1</sup>

Any feedback and questions on this document should be directed to the users' national standards body. A complete listing of these bodies can be found on the CEN website.

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

## 1 Scope

This document specifies the requirements and test methods for the construction and operating characteristics relating to safety and rational use of energy for gas heated commercial catering and bakery appliances intended to be used indoor.

This document applies to all professional cooking and bakery appliances using gas for preparing food and drink.

Only appliances of types A<sub>1</sub>, A<sub>2</sub>, A<sub>3</sub>, B<sub>1</sub> and B<sub>2</sub>, as defined in Clause 4, are considered in this document.

Only the net calorific value ( $H_i$ ) and net Wobbe index ( $W_i$ ) are used.

The requirements concerning specific types of appliances are given in the relevant Part 2.

Annex C (informative) lists the main types of equipment covered by the scope of this document.

Appliances covered by this document are not intended to use gases containing carbon monoxide or other toxic components.

NOTE For appliances intended to be used in vehicles, in trailers or on-board ships, additional requirements can be necessary.

## 2 Normative references

The following documents are referred to in the text in such a way that some or all their content constitutes requirements 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.

EN 88-1:2011+A1:2016, *Pressure regulators and associated safety devices for gas appliances - Part 1: Pressure regulators for inlet pressures up to and including 50 kPa*

EN 88-2:2007, *Pressure regulators and associated safety devices for gas appliances - Part 2: Pressure regulators for inlet pressures above 500 mbar up to and including 5 bar*

EN 125:2010+A1:2015, *Flame supervision devices for gas burning appliances - Thermoelectric flame supervision devices*

EN 126:2012, *Multifunctional controls for gas burning appliances*

EN 161:2011+A3:2013, *Automatic shut-off valves for gas burners and gas appliances*

EN 257:2010, *Mechanical thermostats for gas-burning appliances*

EN 298:2012, *Automatic burner control systems for burners and appliances burning gaseous or liquid fuels*

EN 437:2021, *Test gases - Test pressures - Appliance categories*

EN 549:2019, *Rubber materials for seals and diaphragms for gas appliances and gas equipment*

EN 751-1:1996, *Sealing materials for metallic threaded joints in contact with 1st, 2nd and 3rd family gases and hot water - Part 1: Anaerobic jointing compounds*

EN 751-2:1996, *Sealing materials for metallic threaded joints in contact with 1st, 2nd and 3rd family gases and hot water - Part 2: Non-hardening jointing compounds*

EN 1106:2010, *Manually operated taps for gas burning appliances*

EN 1672-2:2005+A1:2009, *Food processing machinery – Basic concepts – Part 2: Hygiene requirements*

EN 1717:2000, *Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow*

EN 10226-1:2004, *Pipe threads where pressure tight joints are made on the threads - Part 1: Taper external threads and parallel internal threads - Dimensions, tolerances and designation*

EN 10226-2:2005, *Pipe threads where pressure tight joints are made on the threads - Part 2: Taper external threads and taper internal threads - Dimensions, tolerances and designation*

EN 12067-2:2004, *Gas/air ratio controls for gas burners and gas burning appliances - Part 2: Electronic types*

EN 13611:2019, *Safety and control devices for burners and appliances burning gaseous and/or liquid fuels - General requirements*

EN 16340:2014, *Safety and control devices for burners and appliances burning gaseous or liquid fuels - Combustion product sensing devices*

EN 60335-1:2012<sup>1</sup>, *Household and similar electrical appliances - Safety - Part 1: General requirements (IEC 60335-1:2010, modified)*

EN 60335-2-102:2016, *Household and similar electrical appliances - Safety - Part 2-102: Particular requirements for gas, oil and solid-fuel burning appliances having electrical connections (IEC 60335-2-102:2004, modified)*

EN 60730-1:2016<sup>2</sup>, *Automatic electrical controls for household and similar use - Part 1: General requirements (IEC 60730-1:2013, modified)*

EN IEC 60730-2-9:2019<sup>3</sup>, *Automatic electrical controls - Particular requirements for temperature sensing control (IEC 60730-2-9:2015)*

EN 61770:2009<sup>4</sup>, *Electric appliances connected to the water mains - Avoidance of backsiphonage and failure of hose-sets (IEC 61770:2008)*

EN ISO 228-1:2003, *Pipe threads where pressure-tight joints are not made on the threads - Part 1: Dimensions, tolerances and designation (ISO 228-1:2000)*

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<sup>1</sup> As impacted by EN 60335-1:2012/AC:2014, EN 60335-1:2012/A11:2014, EN 60335-1:2012/A13:2017, EN 60335-1:2012/A1:2019, EN 60335-1:2012/A2:2019 and EN 60335-1:2012/A14:2019.

<sup>2</sup> As impacted by EN 60730-1:2016/A1:2019.

<sup>3</sup> As impacted by EN IEC 60730-2-9:2019/A1:2019 and EN IEC 60730-2-9:2019/A2:2020.

<sup>4</sup> As impacted by EN 61770:2009/AC:2011, EN 61770:2009/A11:2018 and EN 61770:2009/A1:2019.