

**GAASKUUMUTUSEGA  
TOITLUSTUSETTEVÕTTESEADMED. OSA 2-3:  
ERINÕUDED. KEETMISNÕUD**

**Gas heated catering equipment - Part 2-3: Specific  
requirements - Boiling pans**

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English Version

## Gas heated catering equipment - Part 2-3: Specific requirements - Boiling pans

Appareils de cuisson professionnelle utilisant les  
combustibles gazeux - Partie 2-3: Exigences particulières -  
Marmites

Großküchengeräte für gasförmige Brennstoffe - Teil 2-3:  
Spezifische Anforderungen - Kochkessel

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**CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels**

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## Foreword

This document (EN 203-2-3:2014) 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of an identical text or by endorsement, at the latest by June 2015 and conflicting national standards shall be withdrawn at the latest by June 2016.

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

This document supersedes EN 203-2-3:2005.

The technical changes in comparison to the previous edition are:

- in 5.1.5.2, clarification on type A and type B appliances;
- revision of 5.1.101 on flexibles hoses and/or rotating connections;
- addition of a paragraph in 5.3.1 food spillage;
- revision of 5.3.2.101 on tilting boiling pans;
- addition of motorized cover in 5.3.2.102;
- revision of 5.3.2.103 on boiling pans fitted with stirrers and/or mixers;
- addition of a filling level in 5.3.101;
- revision of 6.8.2 on pressurized parts;
- revision of 7.2.101 on soundness of gas circuits;
- addition of 7.2.102 on soundness of the combustion product circuits for tilting pans;
- addition of burners with sequential controls in 7.6.2.101;
- modification of the requirements for the stability and mechanical safety of tilting parts in 7.8.3.

This European Standard specifies the test methods and safety and rational use of energy requirements for boiling pans.

This European Standard has to be used in conjunction with EN 203-1. This document refers to Clauses of EN 203-1:2014 or adapts Clauses by stating "with the following modification", "with the following addition", "is replaced by the following" or "is not applicable" in the corresponding Clause. This European Standard adds Clauses or Sub-clauses to the structure of EN 203-1:2014 which are particular to this standard.

Subclauses and Figures which are additional to those in EN 203-1 are numbered starting with 101.

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.

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

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## 1 Scope

*Scope is applicable with the following 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 boiling pans.

## 2 Normative references

*Normative references are applicable with the following addition:*

EN 203-1:2014, *Gas heated catering equipment - Part 1: General safety rules*

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

EN 60335-2-47, *Household and similar electrical appliances - Safety - Part 2-47: Particular requirements for commercial electric boiling pans (IEC 60335-2-47)*

EN 61032, *Protection of persons and equipment by enclosures - Probes for verification (IEC 61032)*

## 3 Terms and definitions

### 3.1 Terminology referring to gases and pressures

Shall be according to EN 203-1:2014, 3.1.

### 3.2 General terminology referring to appliance design

Shall be according to EN 203-1:2014, 3.2.

### 3.3 Terminology referring to appliance operation

*Shall be according to EN 203-1:2014, 3.3 with the following addition:*

#### 3.3.101

##### **boiling pan**

appliance in which liquids contained in the kettle are heated to boiling point as part of a cooking process

Note 1 to entry: The pressure within the kettle can exceed atmospheric pressure.

Note 2 to entry: The kettle may be fixed or tilting and it can be fitted with a stirrer and/or mixer.

#### 3.3.102

##### **atmospheric boiling pan**

boiling pan in which the pressure within the cooking kettle does not differ significantly from atmospheric pressure

#### 3.3.103

##### **pressurized boiling pan**

boiling pan in which the pressure within the cooking area exceeds atmospheric pressure