

**Osa 2-10: Erinõuded. Grillahjud,
söegrillid ja grillid**

Gas heated catering equipment - Part 2-10: Specific requirements - Chargrills

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN 203-2-10:2007 sisaldab Euroopa standardi EN 203-2-10:2007 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 31.05.2007 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN 203-2-10:2007 consists of the English text of the European standard EN 203-2-10:2007.</p> <p>This document is endorsed on 31.05.2007 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: This European Standard defines the requirements for the construction and operation relating to safety and the rational use of energy of chargrills. It also sets out the technique used in the tests that check the characteristics.</p>	<p>Scope: This European Standard defines the requirements for the construction and operation relating to safety and the rational use of energy of chargrills. It also sets out the technique used in the tests that check the characteristics.</p>
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Võtmesõnad:

English Version

Gas heated catering equipment - Part 2-10: Specific requirements - Chargrills

Appareils de cuisson professionnelle utilisant les combustibles gazeux - Partie 2-10: Exigences particulières - Barbecues

Großküchengeräte für gasförmige Brennstoffe - Teil 2-10: Spezifische Anforderungen - Gasgrill und Grillgeräte

This European Standard was approved by CEN on 28 February 2007.

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 CEN Management Centre 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 CEN Management Centre has the same status as the official versions.

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Foreword

This document (EN 203-2-10:2007) 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 October 2007, and conflicting national standards shall be withdrawn at the latest by December 2008.

This document 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 203-2-9 and EN 203-2-11.

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.

This European Standard specifies the safety and rational use of energy requirements for chargrills.

This European Standard is intended be used in conjunction with EN 203-1:2005 *Gas heated catering equipment – Part 1: General safety rules*.

This sub-part of part 2 supplements or modifies the corresponding clauses of EN 203-1:2005, so as to convert it into the European Standard for gas fired commercial chargrills.

Where a particular subclause of EN 203-1:2005 is not mentioned in this sub-part of part 2, that subclause applies as far as is reasonable. Where this European Standard states "addition", "modification" or "replacement", the relevant text of EN 203-1:2005 should be adapted accordingly.

Subclauses and figures which are additional to those in EN 203-1:2005 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, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

1 Scope

Addition:

This European Standard defines the requirements for the construction and operation relating to safety and the rational use of energy of chargrills.

It also sets out the technique used in the tests that check the characteristics.

2 Normative references

Addition:

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

3.101 chargrill

appliance designed mainly to roast the food.

NOTE 1 Cooking is achieved through radiant heat and by convection. The radiant heat is obtained by a bed of lava stones or refractory loads that are subjected to the burner flame.

NOTE The food products to be cooked are placed on a removable grid installed above the heating system

5.3.1.101 Food spillage

Burners placed under the cooking grid and the eventual radiant materials shall be properly protected from the accumulation of cooking sauces and liquids.

Easy access to the burner(s) shall be possible in order to facilitate the cleaning operation.

5.3.3.102 Fire safety risks

The appliance shall integrate a receptacle, removable or able to be drained, which allows for the collection of cooking liquids and fats. This receptacle shall be protected from excessive heat so as to avoid a fire ignition.

6.3.2.1 Protection against the risk of fire

Addition:

The temperature recorded in the receptacle for the collection of cooking liquids and fats at the time of testing, as described in 7.4.2.2 of EN 203-1:2005 and 7.4.2.2.101 of this European Standard shall be lower than 200 °C.

6.3.2.2.1 Control knobs and other handles

Addition:

All the upper parts of the appliance are considered as working surface.

6.3.2.2.2 Vertical panels of the appliance case

Addition:

All the upper parts of the appliance are considered as working surface.

6.10 Rational use of energy

Due to the cooking mode, there is no specific statement relating to the rational use of energy for the appliances covered by this European Standard.

7.1.4 Preparation of the appliance

Addition:

For appliances using a bed of lava stones or any radiant material, the appliance is loaded according to the instructions.

7.4.2.2.101 Temperature of the receptacle for cooking liquids and fats

The test is carried out with the receptacle being filled with sunflower oil to one third of its volume, with the temperature being measured in the centre of the volume of oil.

7.6.2.1 General testing conditions

Addition:

Bearing in mind the cooking of food without pan on the higher grid of the apparatus which is the object of this European Standard, the combustion tests are carried out according to 7.6.1 and 7.6.2 of EN 203-1:2005.

The grid surface is covered with squares plates 100 mm × 100 mm of a thickness enough to prevent any distortion, made of non combustible material, homogeneously spread on the grid. The number of plates is calculated to reach as close as possible 80 % of the grid surface.

The grid is placed at the nearest position to the burner stated in the instruction of use.

The combustion product sampling is carried out at 2 cm above the cooking plan using a probe as described in Figure 7 of EN 203-1:2005 and around the grid using a probe as described in Figure 6 of EN 203-1:2005 positioned at 2 cm from the edge and above the cooking plan.

In the case of appliance with a mitre, another sampling is carried out with a probe on the mitre described in Figure 6 of EN 203-1:2005.

Measurements are taken after 20 min of operation.

9.3.2 Notice of use and maintenance

Addition:

A paragraph shall be included in the notice relating to the systematic checking and suitable cleaning of the inside of the barbecue or grill before it is lit in order to avoid the emission of fire from the oils that have accumulated during previous cooking. In the case of the use of a bed of lava stones or any other material

generating dust it is necessary to remember that regular cleaning of the burner outlets with a metal brush or any other such utensil recommended by the manufacturer, is necessary to avoid obstruction and to allow a good combustion.

For appliances using a bed of lava stones or any other refractory loads, the instructions shall state the nature, the quantity and the repartition of refractory loads to be used.

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Annex ZA (informative)

Relationship between this European Standard and the Essential Requirements of EU Directive 90/396/EEC

This European Standard has been prepared under a mandate given to CEN by the European Commission and the European Free Trade Association to provide one means of conforming to Essential Requirements of the New Approach Directive 90/396/EEC.

Once this standard is cited in the Official Journal of the European Communities under that Directive and has been implemented as a national standard in at least one Member State, compliance with the normative clauses of this standard given in Table ZA.1 confers, within the limits of the scope of this standard, a presumption of conformity with the corresponding Essential Requirements of that Directives and associated EFTA regulations.

Table ZA.1 — Correspondence between this European Standard and Directive 90/396/EEC

Essential requirements (ERs) of EU Directive 90/396/EEC	Object	Clauses of this EN, requirements of EN 203-2-10 which complement those of EN 203-1	Qualifying remarks / notes
1	Annex I General conditions		
1.1	Operating/safety	5.3.1.101	
1.2	Marking and instructions Installer instructions User instructions Warnings Official language	9.3.2	
1.2.1	Technical information		
1.2.2	Contents of instructions for use and maintenance		
1.2.3	Markings on the apparatus and packaging		
1.3	Fittings		
2	Materials		
2.1	Characteristics		

Table ZA.1 (continued)

Essential requirements (ERs) of EU Directive 90/396/EEC	Object	Clauses of this EN, requirements of EN 203-2-10 which complement those of EN 203-1	Qualifying remarks / notes
2.2	Guarantee		
3	Design and construction		
3.1	General	5.3.1.101, 5.3.102	
3.1.1	Stress resistance		
3.1.2	Condensation		
3.1.3	Risks of explosion		
3.1.4	Penetration by water and air		Penetration by water: not applicable
3.1.5	Normal fluctuation of auxiliary energy		
3.1.6	Abnormal fluctuation of auxiliary energy		
3.1.7	Risks of electrical hazards		
3.1.8	Pressurised parts		
3.1.9	Safety Failure Device: - flame supervision; - switchgear; - gas pressure regulator; - shutdown devices; - regulation and limitation of overheating		
3.1.10	Safety/adjustment		
3.1.11	Protection of parts fitted by manufacturer		
3.1.12	Location of the control levers		
3.2	Release of un-burnt gases		
3.2.1	Risk of gas leakage		