

**Gaaskuumutusega  
toitlustusettevõtteseadmed. Osa 2-8:  
Erinõuded. Prae- ja paellapannid**

Gas heated catering equipment - Part 2-8: Specific requirements - Brat pans and paëlla cookers

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN 203-2-8:2005 sisaldab Euroopa standardi EN 203-2-8:2005 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 25.11.2005 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN 203-2-8:2005 consists of the English text of the European standard EN 203-2-8:2005.</p> <p>This document is endorsed on 25.11.2005 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><b>Käsitlusala:</b> This European Standard specifies the requirements for the construction and operating characteristics relating to safety and rational use of energy of brat pans and paella cookers so called after "brat pan".</p>	<p><b>Scope:</b> This European Standard specifies the requirements for the construction and operating characteristics relating to safety and rational use of energy of brat pans and paella cookers so called after "brat pan".</p>
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Võtmesõnad:

English Version

## Gas heated catering equipment - Part 2-8: Specific requirements - Brat pans and paëlla cookers

Appareils de cuisson professionnelle utilisant les  
combustibles gazeux - Partie 2-8 - Exigences particulières -  
Sauteuses et réchauds paëlla

Großküchengeräte für gasförmige Brennstoffe - Teil 2-8:  
Spezifische Anforderungen - Brat- und Paellapfannen

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.



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## Foreword

This European Standard (EN 203-2-8:2005) 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 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 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 203-2-9, EN 203-2-10 and EN 203-2-11..

This European Standard specifies particular test methods and requirements relating to safety and rational use of energy for brat pans.

This European Standard has to be used in conjunction with EN 203-1 Gas heated Catering Equipment - Part1: Safety requirements

This sub-part of part 2 supplements 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 standard states "addition", "modification" or "replacement", the relevant text of EN 203-1 is to be adapted accordingly.

Subclauses and figures which are additional to those in EN 203-1 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, 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 safety and rational use of energy of brat pans and paella cookers so called after “brat pan”.

It also states the test methods suitable to check those characteristics.

This European Standard only cover type testing.

## 2 Normative references

### *Addition*

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

### **3.101**

#### **tilting brat pan**

cooking appliance having a shallow, flat bottomed pan, which can be emptied by tilting the pan towards the front of the appliance, by means of a manual action or an auxiliary energy

### **3.102**

#### **fixed brat pan**

cooking appliance having a fixed or removable low depth shallow, flat bottomed pan which can be emptied through a drain tap at the front or by manual removal

### **3.103**

#### **rotary brat pan**

cooking appliance having a low depth shallow, flat bottomed pan, which can be emptied towards the front or side of the appliance, by manual or power driven tilting or by means of a drain cock at the bottom of the pan. During cooking food is stirred and turned mechanically by an automatic device

### **3.104**

#### **pressure brat pan**

cooking appliance having a low depth shallow, flat bottomed pan, which is emptied by tilting the pan towards the front or side of the appliance, by a manual or power driven tilting. Appliance fitted with a hinged, sealing cover and locking mechanism for closing pan/cover to allow a rise of pressure in the cooking zone

### **3.105**

#### **brazing pan**

cooking appliance having a fixed or tilting medium depth flat bottom pan, which can be emptied through a drain tap at the front

### **3.106**

#### **paella cooker**

cooking appliance having a generally circular, low depth shallow, flat bottomed pan, which is emptied either by manual removal of the pan or by manual action or an auxiliary energy

### **3.107**

#### **deep fat brat pans**

cooking appliance designed for cooking food immersed in oil, which can be emptied by manual or power driven tilting. It may be pressurised and may be fitted with a basket lifting mechanism