This is a free page sample. Access the full version online.

National Standards Authority of Ireland

IRISH STANDARD

I.S. EN 203-2:10:2007

ICS 97.040.20

National Standards
Authority of Ireland
Glasnevin, Dublin 9
Ireland
Tel: +353 1 807 3800
Fax: +353 1 807 3838
http://www.nsai.ie

Sales
http://www.standards.ie

GAS HEATED CATERING EQUIPMENT - PART 2-10: SPECIFIC REQUIREMENTS - CHARGRILLS

This Irish Standard was published under the authority of the National Standards Authority of Ireland and comes into effect on:
1 June 2007

NO COPYING WITHOUT NSAI PERMISSION EXCEPT AS PERMITTED BY COPYRIGHT LAW

© **NSAI 2007**

Price Code E

Údarás um Chaighdeáin Náisiúnta na hÉireann

This is a free page sample. Access the full version online.

This is a free page sample. Access the full version online.

EUROPEAN STANDARD

NORME EUROPÉENNE

EUROPÄISCHE NORM

EN 203-2-10

April 2007

ICS 97.040.20

Supersedes EN 203-2:1995

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.

CEN members are the national standards bodies of 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.

EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: rue de Stassart, 36 B-1050 Brussels

© 2007 CEN All rights of exploitation in any form and by any means reserved worldwide for CEN national Members.

Ref. No. EN 203-2-10:2007: E

This is a free page sample. Access the full version online.

Contents

Page

Foreword 3
1 Scope 4
2 Normative references 4
5.3.1.101 Food spillage 4
5.3.3.102 Fire safety risks 4
6.3.2.1 Protection against the risk of fire 4
6.3.2.2.1 Control knobs and other handles 5
6.3.2.2.2 Vertical panels of the appliance case 5
6.10 Rational use of energy 5
7.1.4 Preparation of the appliance 5
7.4.2.2.101 Temperature of the receptacle for cooking liquids and fats 5
7.6.2.1 General testing conditions 5
9.3.2 Notice of use and maintenance 5
Annex ZA (informative) **Relationship between this European Standard and the Essential Requirements of EU Directive 90/396/EEC** 7

This is a free page sample. Access the full version online.

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.

This is a free page sample. Access the full version online.

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.

SAI GLOBAL

This is a free preview. Purchase the entire publication at the link below:

Product Page

Looking for additional Standards? Visit Intertek Inform Infostore

Learn about LexConnect, All Jurisdictions, Standards referenced in Australian legislation