

STN	Spotřebiče na plynné palivá pre prevádzky spoločného stravovania. Časť 2-1: Osobitné požiadavky. Horáky s otvoreným plameňom a vankové horáky.	STN EN 203-2-1 06 1901
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Gas heated catering equipment - Part 2-1: Specific requirements - Open burners and wok burners

Táto norma obsahuje anglickú verziu európskej normy.
This standard includes the English version of the European Standard.

Táto norma bola oznámená vo Vestníku ÚNMS SR č. 05/15

Obsahuje: EN 203-2-1:2014

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English Version

Gas heated catering equipment - Part 2-1: Specific requirements - Open burners and wok burners

Appareils de cuisson professionnelle utilisant les
combustibles gazeux - Partie 2-1: Exigences particulières -
Brûleurs découverts et woks

Großküchengeräte für gasförmige Brennstoffe - Teil 2-1:
Spezifische Anforderungen - Offene Brenner und Wok-
Brenner

This European Standard was approved by CEN on 8 November 2014.

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

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Foreword

This document (EN 203-2-1:2014) 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of an identical text or by endorsement, at the latest by June 2015 and conflicting national standards shall be withdrawn at the latest by June 2016.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 203-2-1:2005.

The technical changes in comparison to the previous edition are:

- modification of the definition of wok burner in 3.3.2.103;
- modification of the text in 7.1.5.3 Conditions of supply and adjustment of the appliances;
- addition of a general subclause on 7.4.2 Limit temperatures;
- addition of a pan of 60 cm internal diameter in tables 101, 102 and 103;
- modification in 7.6.2.5 (7.6.2.103) of the adjustment of the sequential function control;
- modification of the test in 7.6.2.6 “abnormal use reasonably foreseeable” (nominal heat output replaced by minimum heat input).

This European Standard specifies the safety and rational use of energy requirements for open and wok burners.

This European Standard has to be used in conjunction with EN 203-1 “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, so as to convert it into the European Standard for Commercial Gas Heated Open and Non- Enclosed Burners.

Enclosed and solid tops are covered by EN 203-2-9.

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.

1 Scope

Scope is applicable with the following addition:

This European Standard specifies requirements for the construction and operating characteristics relating to the safety, rational use of energy and marking, of atmospheric commercial gas heated open burners, non-enclosed covered burners.

It also states test methods to check those characteristics.

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 631-1, *Materials and articles in contact with foodstuffs - Catering containers - Part 1: Dimensions of containers*

koniec náhľadu – text ďalej pokračuje v platenej verzii STN