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Refrigerated display scooping cabinets for gelato - Classification, requirements and test conditions

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

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English Version

**Refrigerated display scooping cabinets for gelato -
Classification, requirements and test conditions**

Vitrines réfrigérées de vente de glace - Classification,
exigences et conditions d'essai

Verkaufskühlmöbel für Speiseeis - Klassifizierung,
Anforderungen und Prüfbedingungen

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European foreword

This document (EN 16838:2016) has been prepared by Technical Committee CEN/TC 44 “Commercial and Professional Refrigerating Appliances and Systems, Performance and Energy Consumption”, the secretariat of which is held by UNI.

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of an identical text or by endorsement, at the latest by January 2017, and conflicting national standards shall be withdrawn at the latest by January 2017.

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1 Scope

This European Standard specifies requirements for the construction, characteristics and performance of refrigerated display scooping cabinets for gelato used to sale and display artisan and self made gelato, hereafter called “gelato scooping cabinets”. It specifies test conditions and methods for checking that the requirements have been satisfied, as well as classification of the cabinets, their marking and the list of their characteristics to be declared by the manufacturer.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EN 60335-1, *Household and similar electrical appliances — Safety — Part 1: General requirements (IEC 60335-1)*

EN 60335-2-89, *Household and similar electrical appliances - Safety - Part 2-89: Particular requirements for commercial refrigerating appliances with an incorporated or remote refrigerant condensing unit or compressor*

ISO 5149-2, *Refrigerating systems and heat pumps — Safety and environmental requirements — Part 2: Design, construction, testing, marking and documentation*

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