

<b>STN</b>	<b>Zariadenie pre komerčné kuchyne Komponenty na vetranie komerčných kuchýň Časť 1: Všeobecné požiadavky vrátane výpočtovej metódy</b>	<b>STN EN 16282-1</b>  12 7041
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Equipment for commercial kitchens - Components for ventilation in commercial kitchens - Part 1: General requirements including calculation method

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. 11/17

Obsahuje: EN 16282-1:2017

**125679**

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Úrad pre normalizáciu, metrológiu a skúšobníctvo Slovenskej republiky, 2017  
Podľa zákona č. 264/1999 Z. z. o technických požiadavkách na výrobky a o posudzovaní zhody a o zmene a doplnení niektorých zákonov v znení neskorších predpisov sa slovenská technická norma a časti slovenskej technickej normy môžu rozmnožovať alebo rozširovať len so súhlasom slovenského národného normalizačného orgánu.

EUROPEAN STANDARD

**EN 16282-1**

NORME EUROPÉENNE

EUROPÄISCHE NORM

July 2017

ICS 97.040.99

English Version

## Equipment for commercial kitchens - Components for ventilation in commercial kitchens - Part 1: General requirements including calculation method

Équipement pour cuisines professionnelles - Éléments de ventilation pour cuisines professionnelles - Partie 1: Exigences générales et méthode de calcul

Bauelemente in gewerblichen Küchen - Einrichtungen zur Be- und Entlüftung - Teil 1: Allgemeine Anforderungen einschließlich Berechnungsmethoden

This European Standard was approved by CEN on 11 May 2017.

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-CENELEC 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-CENELEC Management Centre has the same status as the official versions.

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

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## European foreword

This document (EN 16282-1:2017) has been prepared by Technical Committee CEN/TC 156 “Ventilation for buildings”, the secretariat of which is held by BSI.

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 2018, and conflicting national standards shall be withdrawn at the latest by January 2018.

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.

The activities of CEN/TC 156/WG 14, cover the calculation of the air volume and the design and testing of major components of ventilation equipment for commercial kitchens.

The structure of the standard series is as follows:

EN 16282 *Equipment for commercial kitchens – Components for ventilation in commercial kitchens*

- *Part 1: General requirements including calculation method*
- *Part 2: Kitchen ventilation hoods; Design and safety requirements*
- *Part 3: Kitchen ventilation ceilings; Design and safety requirements*
- *Part 4: Air inlets and outlets; Design and safety requirements*
- *Part 5: Air duct; Design and dimensioning*
- *Part 6: Aerosol separators; Design and safety requirements*
- *Part 7: Installation and use of fixed fire suppression systems*
- *Part 8: Installations for treatment of cooking fumes; Requirements and testing*

According to the CEN-CENELEC Internal Regulations, the national standards organisations 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, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

## 1 Scope

This European Standard specifies general requirements, such as ergonomic aspects in relation to ventilation of the kitchen (temperature, air aspects, moisture, noise, etc.), including a method for calculating the airflows.

This European Standard is applicable to ventilation systems in commercial kitchens, associated areas and other installations processing foodstuffs intended for commercial use. Kitchens and associated areas are special rooms in which meals are prepared, where tableware and equipment is washed, cleaned and food is stored.

This European Standard is applicable to kitchen ventilation systems except those in domestic kitchens.

Unless otherwise specified, the requirements of this standard should be checked by way of inspection and/or measurement.

**NOTE** Please note the possible existence of additional or alternative national regulations on installation, appliance requirements and inspection, maintenance, operation.

## 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 12792, *Ventilation for buildings - Symbols, terminology and graphical symbols*

EN 13779:2007, *Ventilation for non-residential buildings - Performance requirements for ventilation and room-conditioning systems*

EN 16282-5:2017, *Equipment for commercial kitchens — Components for ventilation in commercial kitchens — Part 5: Air duct; Design and dimensioning*

EN ISO 7730, *Ergonomics of the thermal environment - Analytical determination and interpretation of thermal comfort using calculation of the PMV and PPD indices and local thermal comfort criteria (ISO 7730)*

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