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# Zariadenie pre komerčné kuchyne Komponenty na vetranie komerčných kuchýň Časť 6: Odlučovače aerosolov Navrhovanie a bezpečnostné požiadavky

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Equipment for commercial kitchens - Components for ventilation in commercial kitchens - Part 6: Aerosol separators; Design and safety requirements

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

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# EUROPEAN STANDARD NORME EUROPÉENNE EUROPÄISCHE NORM

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### **English Version**

# Equipment for commercial kitchens - Components for ventilation in commercial kitchens - Part 6: Aerosol separators; Design and safety requirements

Équipement pour cuisines professionnelles - Éléments de ventilation pour cuisines professionnelles - Partie 6 : Séparateurs d'aérosols; Conception et exigences de sécurité Einrichtungen in gewerblichen Küchen - Elemente zur Be- und Entlüftung - Teil 6: Aerosolabscheider; Gestaltungs- und Sicherheitsanforderungen

This European Standard was approved by CEN on 26 August 2019.

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.

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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 16282-6:2020) 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of an identical text or by endorsement, at the latest by July 2020, and conflicting national standards shall be withdrawn at the latest by July 2020.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN 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, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

### 1 Scope

This document specifies requirements covering the design, construction, installation and operation of aerosol separators to be used in ventilation systems, including technical safety, ergonomic and hygienic features.

This document 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 where food is stored and food waste areas.

This document is applicable to aerosol separator except for those used in domestic kitchens.

A method of verification of each requirement is also specified.

Unless otherwise specified, it is expected that the requirements of this standard will be checked by way of inspection and/or measurement.

NOTE Additional or alternative national regulations on installation, appliance requirements and inspection, maintenance and operation could exit.

### 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EN 10088-1, Stainless steels — Part 1: List of stainless steels

EN 16282-2, Equipment for commercial kitchens — Components for ventilation in commercial kitchens — Part 2: Kitchen ventilation hoods; design and safety requirements

EN 16282-3, Equipment for commercial kitchens — Components for ventilation in commercial kitchens — Part 3: Kitchen ventilation ceilings; design and safety requirements

EN 16282-4, Equipment for commercial kitchens — Components for ventilation in commercial kitchens — Part 4: Air inlets and outlets; design and safety requirements

EN ISO 3274, Geometrical product specifications (GPS) — Surface texture: Profile method — Nominal characteristics of contact (stylus) instruments (ISO 3274)

EN ISO 4287, Geometrical product specifications (GPS) — Surface texture: Profile method — Terms, definitions and surface texture parameters (ISO 4287)

EN ISO 4288, Geometrical product specifications (GPS) — Surface texture: Profile method — Rules and procedures for the assessment of surface texture (ISO 4288)

EN ISO 13565-1, Geometrical product specifications (GPS) — Surface texture: Profile method; surfaces having stratified functional properties — Part 1: Filtering and general measurement conditions (ISO 13565-1)

EN ISO 13565-2, Geometrical product specifications (GPS) — Surface texture: Profile method; surfaces having stratified functional properties — Part 2: Height characterization using the linear material ratio curve (ISO 13565-2)