

BS EN 203-1:2014
Incorporating corrigendum March 2016



BSI Standards Publication

Gas heated catering equipment

Part 1: General safety rules

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National foreword

This British Standard is the UK implementation of EN 203-1:2014, incorporating corrigendum March 2016. It supersedes BS EN 203-1:2005+A1:2008 which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee GSE/19, Catering equipment (gas).

A list of organizations represented on this committee can be obtained on request to its secretary.

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English Version

Gas heated catering equipment - Part 1: General safety rules

Appareils de cuisine professionnelle utilisant les
combustibles gazeux - Partie 1: Règles générales de
sécurité

Großküchengeräte für gasförmige Brennstoffe - Teil 1:
Allgemeine Sicherheitsanforderungen

This European Standard was approved by CEN on 13 December 2013.

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Foreword

This document (EN 203-1:2014) has been prepared by Technical Committee CEN/TC 106 “Gas heated catering equipment”, 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of an identical text or by endorsement, at the latest by August 2014 and conflicting national standards shall be withdrawn at the latest by August 2014.

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 203-1:2005+A1:2008.

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.

Questions relating to quality assurance systems, manufacturing tests and certificates of conformity of ancillary devices in particular, are not covered by this document.

This European Standard constitutes Part 1 of EN 203, *Gas heated catering equipment*. It states the definitions, the requirements of construction and performance, the test requirements, the requirements of marking applicable to all professional catering equipment mainly on matters of safety. The particular requirements relative to safety and rational use of energy for each specific type of appliance are the subjects of Part 2: *Specific requirements*. The particular requirements relative to materials and parts in contact with food and other sanitary aspects are the subjects of Part 3: *Materials and parts in contact with food and other sanitary aspects*.

The main changes compared to the former version are the following:

- forbid the use of needle taps;
- addition of requirements for regulated appliances;
- declaration and checking of a minimum rate;
- better definition of normal and abnormal operation;
- requirement on TSA for automatic burners;
- measurement of TSE;
- information on LPG cylinders and tubes and flexible hoses;
- clarification on the fact that doors are not working surfaces;
- addition of sequential burners;
- reference to national regulation for connection to water network.

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,

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