

R.2.2 Vorkonditionierung des Prüfgeräts (Kochfeld)

Um das Kochfeld in einen temperaturstabilen Zustand zu bringen: Das Kochfeld ist für ca. 30 min auf maximale Leistung einzuschalten, ohne es dabei mit Kochgeschirr zu belasten.

R.2.3 Messung

R.2.3.1 Messung von Töpfen, die mit Wasser gefüllt sind (Füllmenge siehe Tabelle R.1 bei $23\text{ °C} \pm 5$)

- a) Das Kochfeld ist nach R.2.2 vorzubereiten, das Kochfeld ist bei maximaler Leistung eingeschaltet zu lassen.
- b) Das Kochgeschirr (mit Wasser gefüllt) ist zu Beginn einer Ausschaltphase auf das Kochfeld zu stellen und die Zeit- und Energiemessung ist zu starten.
- c) Die Messung ist nach Erreichen von 200 Wh zu stoppen und die Zeit zu notieren.
- d) Der Durchschnittswert der 3 Durchgänge ist zu berechnen.

R.2.3.2 Messung von mit Öl befüllten Bratpfannen (Füllmenge siehe Tabelle R.1 bei $23\text{ °C} \pm 5$)

- a) Das Kochfeld ist nach R.2.2 vorzubereiten und bei maximaler Leistung eingeschaltet zu lassen.
- b) Das Kochgeschirr ist zu Beginn der Ausschaltphase ohne Inhalt auf das Kochfeld zu stellen und mit der Messung von Zeit und Temperatur in der Mitte des Bodens zu beginnen.
- c) Wenn die Mitte des Bodens 200 °C erreicht hat, ist das Kochgeschirr mit Öl zu füllen.
- d) Die Öltemperatur ist 0,5 cm über der Mitte des Kochgeschirrbodens zu messen.
- e) Die Messung ist nach Erreichen von 200 °C zu stoppen und die Zeit zu notieren.
- f) Der Durchschnittswert der 3 Durchgänge ist zu berechnen.

ANMERKUNG Bei Mehrfachprüfung, die unmittelbar nacheinander durchgeführt werden, ist das Kochfeld zwischen den verschiedenen Prüfungen nicht abzuschalten und mindestens 4 Abschaltzyklen abzuwarten, bevor der Messvorgang gestartet wird.

R.2.4 Validation

Die Messungen des Prüfstücks (R.2.3.1 und R.2.3.2) sind mit den unter den gleichen Bedingungen auf demselben Kochfeld geprüften Referenztöpfen zu vergleichen und Folgendes ist zu berechnen: Die durchschnittliche gemessene Zeit für das Kochgeschirr ist durch die durchschnittliche gemessene Zeit für den Referenztopf zu dividieren, um den in 9.4.2 definierten Faktor zu erhalten.

Literaturhinweise

- [1] VERORDNUNG (EG) Nr. 1935/2004 des Europäischen Parlaments und des Rates vom Mittwoch, 27. Oktober 2004 über Materialien und Gegenstände, die dazu bestimmt sind, mit Lebensmitteln in Berührung zu kommen
- [2] EN 1900, *Werkstoffe und Gegenstände in Kontakt mit Lebensmitteln — Nichtmetallisches Tafelgeschirr — Terminologie*
- [3] EN 10277-2, *Blankstahlerzeugnisse — Technische Lieferbedingungen — Teil 2: Stähle für allgemeine technische Verwendung*
- [4] EN 13834:2007+A1:2009, *Kochutensilien — Ofengeschirre zur Verwendung in Haushalts-Backöfen*
- [5] EN 60350-2, *Elektrische Kochgeräte für den Hausgebrauch — Teil 2: Kochfelder — Verfahren zur Messung der Gebrauchseigenschaften*

- Entwurf -

English Version

Cookware - Domestic cookware for use on top of a stove,
cooker or hob - Part 1: General requirements

Articles culinaires - Articles culinaires à usage
domestique pour cuisinières et plaques de cuisson -
Partie 1: Prescriptions générales

Kochutensilien - Haushaltskochgeschirre zur
Verwendung auf einem Ofen, Herd oder Kochmulde -
Teil 1: Allgemeine Anforderungen

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European foreword

This document (prEN 12983-1:2020) has been prepared by Technical Committee CEN/TC 194 “Ustensils in contact with food”, the secretariat of which is held by AFNOR.

This document is currently submitted to the CEN Enquiry.

This document will supersede EN 12983-1:2000 and EN 12983-1:2000/A1:2004.

The major changes in this document compared to the previous documents are:

- revision of requirements and associated tests for:
 - handles;
 - coating;
 - heat suitability;
 - heat distribution;
- inclusion of requirements of CEN/TS 12983-2:2005 (except requirements for ceramic).

1 Scope

This document specifies safety and performance requirements for items of cookware for domestic use on top of a stove, cooker or hob. It is applicable to all cookware regardless of material or method of manufacture with the exceptions of those mentioned below. It is also applicable to cookware intended for use both “on top” and “in oven”.

Hob types covered by this document are gas, electricity solid plate, electricity radiant ring, radiant plate in glass ceramic and induction plate in glass ceramic.

This document is not applicable to pressure cookers, stove top water kettles and coffee makers.

NOTE 1 Requirements for suitability for use in automatic dishwashers is under study by a specialist group and will be added by amendment when completed.

NOTE 2 The requirements for ceramic and glass ceramic are specified in part 2.

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 30-1-1, *Domestic cooking appliances burning gas — Part 1-1: Safety - General*

EN ISO 2064, *Metallic and other inorganic coatings - Definitions and conventions concerning the measurement of thickness (ISO 2064)*

EN ISO 2360, *Non-conductive coatings on non-magnetic electrically conductive base metals - Measurement of coating thickness - Amplitude-sensitive eddy-current method (ISO 2360)*

EN ISO 2409:2013, *Paints and varnishes - Cross-cut test (ISO 2409:2013)*

EN ISO 4628-2, *Paints and varnishes - Evaluation of degradation of coatings - Designation of quantity and size of defects, and of intensity of uniform changes in appearance - Part 2: Assessment of degree of blistering (ISO 4628-2)*

EN ISO 10093, *Plastics — Fire tests — Standard ignition sources*

ISO 272, *Fasteners — Hexagon products — Widths across flats*

ISO 2744, *Vitreous and porcelain enamels — Determination of resistance to boiling water and water vapour*

ISO 2747, *Vitreous and porcelain enamels — Enamelled cooking utensils — Determination of resistance to thermal shock*

ISO 4532, *Vitreous and porcelain enamels — Determination of the resistance of enamelled articles to impact — Pistol test*