

## DIN EN 203-2-3



ICS 97.040.20

Supersedes  
DIN EN 203-2-3:2006-02  
See start of application

**Gas heated catering equipment –  
Part 2-3: Specific requirements –  
Boiling pans;  
English version EN 203-2-3:2014,  
English translation of DIN EN 203-2-3:2015-04**

Großküchengeräte für gasförmige Brennstoffe –  
Teil 2-3: Spezifische Anforderungen –  
Kochkessel;  
Englische Fassung EN 203-2-3:2014,  
Englische Übersetzung von DIN EN 203-2-3:2015-04

Appareils de cuisson professionnelle utilisant les combustibles gazeux –  
Partie 2-3: Exigences particulières –  
Marmites;  
Version anglaise EN 203-2-3:2014,  
Traduction anglaise de DIN EN 203-2-3:2015-04

Document comprises 29 pages

Translation by DIN-Sprachendienst.

In case of doubt, the German-language original shall be considered authoritative.

*A comma is used as the decimal marker.*

## Start of application

The start of application of this standard is 2015-04-01.

DIN EN 203-2-3:2006-02 may be used in parallel until 2016-06-30.

## National foreword

This standard includes safety requirements.

This document (EN 203-2-3:2014) has been prepared by Technical Committee CEN/TC 106 “Large kitchen appliances using gaseous fuels” (Secretariat: AFNOR, France).

The responsible German body involved in its preparation was the *DIN-Normenausschuss Heiz-, Koch- und Wärmgerät* (DIN Standards Committee Heating and Cooking Equipment), Working Committee NA 040-05-01 AA *Gasbeheizte Großküchengeräte – Deutscher Spiegelausschuss CEN/TC 106 Gasbeheizte Großküchengeräte*.

This standard is part of the DIN EN 203 standards series *Gas heated catering equipment* and applies in conjunction with DIN EN 203-1, *General safety rules*. Specific requirements for boiling pans are outlined in this standard.

DIN EN 203-2 *Large kitchen appliances using gaseous fuels* consists of the following parts:

*Part 2-1: Specific requirements — Open burners and wok burners*

*Part 2-2: Specific requirements — Ovens*

*Part 2-3: Specific requirements — Boiling pans*

*Part 2-4: Specific requirements — Fryers*

*Part 2-6: Specific requirements — Hot water heaters for beverage*

*Part 2-7: Specific requirements — Salamanders and rotisseries*

*Part 2-8: Specific requirements — Frying pans and paella pans*

*Part 2-9: Specific requirements — Solid tops, warming plates and griddles*

*Part 2-10: Specific requirements — Chargrills*

*Part 2-11: Specific requirements — Pasta cookers*

DIN EN 203-3, *Materials and parts in contact with food and other sanitary aspects*

## **Amendments**

This standard differs from DIN EN 203-2-3:2006-02 as follows:

- a) in Subclause 5.1.5.2, requirements for type A and type B appliances have been clarified;
- b) Subclause 5.1.101 “Flexible hoses and/or rotating connections” has been revised;
- c) in Subclause 5.3.1 “Food spillage”, a new paragraph has been added;
- d) Subclause 5.3.2.101 “Tilting boiling pans” has been revised;
- e) in Subclause 5.3.2.102 “Covers”, a motorized cover has been added;
- f) Subclause 5.3.2.103 “Boiling pans fitted with stirrers and/or mixers” has been revised;
- g) Subclause 5.3.101 “Filling level” has been added;
- h) Subclause 6.8.2 “Pressurized parts” has been revised;
- i) Subclause 7.2.101 “Soundness of gas circuits” has been revised;
- j) Subclause 7.2.102 “Soundness of the combustion product circuits for tilting pans” has been added;
- k) Subclause 7.6.2.101 “Burners with sequential controls” has been added;
- l) Subclause 7.8.101 “Stability and mechanical safety of tilting parts” has been revised.

## **Previous editions**

DIN 3363: 1979-07

DIN EN 203-2: 1995-03

DIN EN 203-2-3: 2006-02