

DIN EN 203-2-4



ICS 97.040.20

Supersedes
DIN EN 203-2-4:2006-02

**Gas heated catering equipment –
Part 2-4: Specific requirements –
Fryers;
English version EN 203-2-4:2021,
English translation of DIN EN 203-2-4:2022-05**

Großküchengeräte für gasförmige Brennstoffe –
Teil 2-4: Spezifische Anforderungen –
Fritteusen;
Englische Fassung EN 203-2-4:2021,
Englische Übersetzung von DIN EN 203-2-4:2022-05

Appareils de cuisson professionnelle utilisant les combustibles gazeux –
Partie 2-4: Exigences particulières –
Friteuses;
Version anglaise EN 203-2-4:2021,
Traduction anglaise de DIN EN 203-2-4:2022-05

This standard has been included in the body of DVGW Technical Rules.

Document comprises 18 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.

National foreword

This standard includes safety requirements.

Once this standard is cited in the Official Journal of the European Union, a manufacturer applying this standard may assume compliance with the requirements of the Regulation 2016/426/EU on appliances burning gaseous fuels and repealing Directive 2009/142/EC ("presumption of conformity"). For further information, users of this standard should refer to the websites of the European Union.

This document (EN 203-2-4:2021) 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 *DIN-Normenausschuss Heiz-, Koch- und Wärmegerät* (DIN Standards Committee Heating and Cooking Equipment), Working Committee NA 040-05-01 AA "Large kitchen appliances using gaseous fuels – national mirror committee CEN/TC 106 large kitchen appliances using gaseous fuels".

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

DIN EN 203 consists of the following parts, under the general title *Gas heated catering equipment*:

- Part 1: General safety requirements
- 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

For current information on this document, please go to DIN's website (www.din.de) and search for the document number in question.

Amendments

This standard differs from DIN EN 203-2-4:2006-02 as follows:

- a) the standard has been aligned with EN 203-1:2021;
- b) the requirements for the pump drainage system have been updated (5.1.2.102);
- c) the requirement for the safety from fire risk has been clarified (5.3.3);
- d) the requirements for pressurized fryers have been clarified (5.3.5.101);
- e) the performance requirement for overheat limit devices has been updated (6.3.2.1.102);
- f) the test on risk of fire of oil in the pump drainage system has been added (7.8.101);
- g) the test for the rational use of energy has been updated (7.10);
- h) the adjustment of the sequential function control has been deleted (moved to EN 203-1:2021).

Previous editions

DIN 3363: 1979-07

DIN EN 203-2: 1995-03

DIN EN 203-2-4: 2006-02