

# JIS

## JAPANESE INDUSTRIAL STANDARD

### Gas burning cooking appliances for domestic use

Ⓔ JIS S 2103—1991

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Gas burning cooking appliances for domestic use S 2103-1991

# 1. Scope

This Japanese Industrial Standard specifies cooking appliances (hereafter referred to as "appliance") mainly for domestic use using liquefied petroleum gas or city gas<sup>(1)</sup> (hereafter referred to as "gas") as the fuel, which are given in Table 1.

Note (1) The liquefied petroleum gas means the gas described in the "Standard for liquefied petroleum gas" of enforcement regulations (1969, Ordinance of Ministry of International Trade and Industry No. 14) based on the Law Concerning the Security of Safety and Optimization of Transaction of Liquefied Petroleum, Gas (1967, Law No. 149).  
The city gas means the gas of gas group described in the ministerial ordinance (1971, Ordinance of Ministry of International Trade and Industry No. 27) concerning the verification of products for gas based on the Gas Utility Industry Law (1954, Law No. 51).

Table 1. Appliances

Classification	Marked gas consumption <sup>(2)</sup>			Function and the like	(Informative reference)
	kW MJ/h	Liquefied petroleum gas {kg/h}	City gas {kcal/h}		
Gas cooking burner (except portable cooking burner) (hereafter referred to as burner.)	13.9 50.2 max.	{1.0} max.	{12000} max.	The appliance to cook by holding a pan and the like on burner.	Informative Reference Figs. 1 to 7
[Per one unit of burner <sup>(3)</sup> ]	(5.81) (20.9) max.	(0.42) max.	(5000) max.		
Gas grill (hereafter referred to as grill.)	6.98 25.1 max.	{0.5} max.	{6000} max.	The appliance to grill or broil foods with direct fire mainly.	Informative Reference Figs. 8 to 12
Gas oven (hereafter referred to as oven.)	6.98 25.1 max.	{0.5} max.	{6000} max.	The appliance to cook foods with radiated heat, and convection heat not by to direct fire.	Informative Reference Figs. 13 to 15
Gas rice cooker [The maximum rice cooking capacity <sup>(4)</sup> 4 l max.] (hereafter referred to as rice cooker.)	4.64 16.7 max.	{0.33} max.	{4000} max.	The appliance provided with an apparatus to extinguish main burner automatically by detecting cooking of rice completed.	Informative Reference Figs. 16 to 19



Table 1 (Continued)

Classification	Marked gas consumption <sup>(2)</sup>			Function and the like	(Informative reference)
	kW MJ/h	Liquefied petroleum gas {kg/h}	City gas {kcal/h}		
Complex type	Cooking burner with gas grill (hereafter referred to as burner with grill.)	13.9 50.2 max.	{1.0} max.	{12000} max.	Informative Reference Figs. 20 to 24
	Gas range (hereafter referred to as range)	20.9 75.3 max.	{1.5} max.	{18000} max.	Informative Reference Figs. 25 to 28
	Others.	The sum of marked gas consumption of combined appliances of not more than 20.9 kW, 75.3 MJ/h {1.5 kg/h 18000 kcal/h}			The appliance combined with any two or more of cooking burner, grill, oven, or rice cooker.
Gas cooking table (hereafter referred to as cooking table.)	6.98 25.1 max.	{0.5} max.	{6000} max.	The dining table provided with appliances such as cooking burner, grill, etc.	Informative Reference Fig. 29

- Notes (2) The marked gas consumption means the gas volume to be consumed by the appliance when used under the condition where the gas consumption is maximum, of which value is marked on the appliance.
- (3) The burner means a burner having the purpose to heat a substance needs to be heated (for example a "pan").
- (4) The maximum rice cooking capacity means the maximum quantity ( / ) of rice that can be cooked at one time with a rice cooker, of which value is marked on the appliance or others.

Remarks 1. Applicable Standards to this Standard are the following:

- JIS A 9505 Thermal Insulation Material Made of Glass Wool
- JIS C 9212 Electric Rice-Cookers and Electric Rice-Warmers
- JIS S 2010 Aluminium Sheet Wares
- JIS S 2092 General constructions of gas burning appliances for domestic use
- JIS S 2093 Test methods of gas burning appliances for domestic use

2. In this Standard the units and numerical values shown in { } are in accordance with the traditional units and are Standard values.

Further, on and after 1st January, 1995 these are to be in accordance with the International System of Units (SI) and the traditional units and numerical values are to be for informative reference.

3. In this Standard the marked gas consumption are described in four kinds units and numerical values, but for each kind substantially these are equal values.
4. The pressure in this Standard are all gauge pressure unless otherwise indicated as atmospheric pressure.

## 2. Classification

2.1 Classification according to setting profile of appliances The classification according to setting profile of appliances shall be in accordance with Table 4 of JIS S 2092.

### 2.2 Classification by kind

2.2.1 Cooking burners Cooking burners shall be classified according to number of burners as given in Table 2.