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BS EN 203-2-1:2014



BSI Standards Publication

Gas heated catering equipment

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

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This British Standard is the UK implementation of EN 203-2-1:2014. It supersedes BS EN 203-2-1:2005 which is withdrawn.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.

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

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Gas heated catering equipment - Part 2-1: Specific requirements - Open burners and wok burners

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combustibles gazeux - Partie 2-1: Exigences particulières -
Brûleurs découverts et woks

Großküchengeräte für gasförmige Brennstoffe - Teil 2-1:
Spezifische Anforderungen - Offene Brenner und Wok-
Brenner

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CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

Contents	Page
Foreword.....	5
1 Scope	6
2 Normative references	6
3 Terms and definitions	6
4 Classification.....	6
5 Constructional requirements.....	6
5.1 General.....	6
5.1.1 Conversion to different gases	6
5.1.2 Materials and methods of construction	7
5.1.3 Use, cleaning and maintenance	7
5.1.4 Gas connections	7
5.1.5 Soundness.....	7
5.1.6 Supply of combustion air and evacuation of combustion products	7
5.1.7 Flame visibility	7
5.1.8 Electrical safety.....	7
5.1.9 Construction requirements for gas cylinder compartment.....	8
5.2 Particular requirements for components in the gas circuit	8
5.2.1 General.....	8
5.2.2 Gas rate control and shut-off device	8
5.2.3 Auxiliary equipment	8
5.2.4 Burners	8
5.2.5 Gas rate adjusters.....	9
5.3 Particular requirements	9
5.3.1 Food spillage.....	9
5.3.2 Stability and mechanical safety	9
6 Performance requirements	9
6.1 Soundness.....	9
6.1.1 Soundness of the gas circuit.....	9
6.1.2 Soundness of combustion product circuit of type B appliances	9
6.2 Obtaining the gas rate	9
6.2.1 Nominal heat input (Q_n).....	9
6.2.2 Full calorific rate	9
6.2.3 Reduced heat input.....	9
6.2.4 Ignition burner heat input	9
6.3 Safety of operation	10
6.3.1 Burners	10
6.3.2 Temperature limits.....	10
6.3.3 Ignition – cross-lighting - flame stability.....	10
6.3.4 Combustion products safety devices for type B _{11BS} appliances	10
6.3.5 Pre-purge	11
6.4 Influence of burners on each other.....	11
6.5 Auxiliary equipment	11
6.5.1 Flame shut off device	11
6.5.2 Ignition device.....	11
6.6 Air proving device.....	11
6.6.1 General.....	11
6.6.2 Supervision of the combustion air or combustion products rate	11
6.6.3 Supervision of the combustion air pressure or combustion products pressure	12
6.6.4 Air/gas ratio controls.....	12
6.7 Combustion	12
6.7.1 All appliances (in calm air)	12
6.7.2 Special conditions	12

This is a preview of "BS EN 203-2-1:2014". Click here to purchase the full version from the ANSI store.

6.7.101	Abnormal use reasonably foreseeable	12
6.8	Particular requirements	12
6.8.1	Stability and mechanical safety	12
6.8.2	Pressurized parts.....	12
6.8.3	Lack of heat-bearing fluid	12
6.9	Auxiliary energy	12
6.9.1	General.....	12
6.9.2	Electrical energy fluctuation	12
6.9.3	Other auxiliary energy.....	12
6.10	Rational use of energy	12
6.10.101	Open burners.....	13
6.11	Operating requirements - Temperature of the LPG cylinder and its compartment.....	13
6.11.1	Temperature of the walls of the compartment	13
6.11.2	Temperature of the LPG cylinder.....	13
7	Test conditions	13
7.1	General.....	13
7.1.1	Characteristics of the test gases	13
7.1.2	Requirements for making up test gases	13
7.1.3	Test room	13
7.1.4	Preparation of the appliance	13
7.1.5	Practical method of test.....	13
7.1.6	Test pressures	13
7.1.7	Carrying out the tests.....	13
7.2	Soundness	14
7.2.1	Soundness of the gas circuit	14
7.2.2	Soundness of the combustion circuit and correct evacuation of the combustion products for type B appliances	14
7.3	Obtaining gas rates	14
7.3.1	General.....	14
7.3.2	Nominal heat input	14
7.3.3	Full rate.....	14
7.3.4	Reduced rate.....	15
7.4	Operational safety	15
7.4.1	Burners	15
7.4.2	Limit temperatures	15
7.4.3	Ignition - cross- lighting - flame stability	15
7.5	Auxiliary equipment	17
7.5.1	Flame shut off device	17
7.5.2	Ignition device.....	17
7.6	Combustion.....	17
7.6.1	General.....	17
7.6.2	Tests carried out under normal conditions	17
7.6.3	Specific test for type B appliances	21
7.6.4	Test with sooting limit gas.....	21
7.7	Air-proving device	21
7.7.1	General.....	21
7.7.2	Supervision of the combustion air or the combustion products rate.....	21
7.7.3	Supervision of the combustion air or the combustion products pressure	22
7.8	Special tests.....	22
7.8.1	Stability and mechanical safety	22
7.8.2	Pressurized parts.....	22
7.8.3	Lack of heat bearing fluid	22
7.8.101	Spillage	22
7.9	Test method - Overheating of the LPG cylinder and its compartment	22
7.101	Rational use of energy	22
7.101.1	General	22
7.101.2	Test.....	23
8	Designation	24
9	Marking and instructions	24

This is a preview of "BS EN 203-2-1:2014". [Click here to purchase the full version from the ANSI store.](#)

9.1	General.....	24
9.2	Marking on the appliance.....	24
9.2.1	Data plates and labels	24
9.2.2	Other marking on the appliance.....	24
9.3	Instructions	24
9.3.1	General.....	24
9.3.2	Instructions for use and maintenance.....	24
9.3.3	Instructions for installation and adjustment.....	24
9.3.4	Instructions for conversion to different gases	24
9.4	Packaging	24
	Annex A (informative) National situations	27
	Annex B (normative) Use of symbols on appliances and packaging	28
	Annex C (informative) Trilingual list of appliances in the scope of EN 203-1 and corresponding Part 229	
	Annex D (normative) Non pneumatic air/gas control devices	30
	Annex E (informative) Composition of the gas circuit.....	31
	Annex ZA (informative) Clauses of this European Standard EN 203-2-1 addressing essential requirements or other provisions of EU Directives.	32

This is a preview of "BS EN 203-2-1:2014". [Click here to purchase the full version from the ANSI store.](#)

Foreword

This document (EN 203-2-1:2014) has been prepared by Technical Committee CEN/TC 106 "Large kitchen appliances using gaseous fuels", 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 June 2015 and conflicting national standards shall be withdrawn at the latest by June 2016.

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 203-2-1:2005.

The technical changes in comparison to the previous edition are:

- modification of the definition of wok burner in 3.3.2.103;
- modification of the text in 7.1.5.3 Conditions of supply and adjustment of the appliances;
- addition of a general subclause on 7.4.2 Limit temperatures;
- addition of a pan of 60 cm internal diameter in tables 101, 102 and 103;
- modification in 7.6.2.5 (7.6.2.103) of the adjustment of the sequential function control;
- modification of the test in 7.6.2.6 "abnormal use reasonably foreseeable" (nominal heat output replaced by minimum heat input).

This European Standard specifies the safety and rational use of energy requirements for open and wok burners.

This European Standard has to be used in conjunction with EN 203-1 "Gas Heated Catering Equipment – Part 1: General safety rules".

This sub-part of part 2 supplements or modifies the corresponding clauses of EN 203-1, so as to convert it into the European Standard for Commercial Gas Heated Open and Non- Enclosed Burners.

Enclosed and solid tops are covered by EN 203-2-9.

Subclauses and Figures which are additional to those in EN 203-1 are numbered starting with 101.

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.

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, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

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1 Scope

Scope is applicable with the following addition:

This European Standard specifies requirements for the construction and operating characteristics relating to the safety, rational use of energy and marking, of atmospheric commercial gas heated open burners, non-enclosed covered burners.

It also states test methods to check those characteristics.

2 Normative references

Normative references are applicable with the following addition:

EN 203-1:2014, *Gas heated catering equipment - Part 1: General safety rules*

EN 631-1, *Materials and articles in contact with foodstuffs - Catering containers - Part 1: Dimensions of containers*

3 Terms and definitions

Terms and definitions are applicable with the following addition:

3.3.2.101

open burner

hot plate burner for which the pan is heated directly by the flame and the products of combustion are evacuated directly to atmosphere without following a specific way

3.3.2.102

non enclosed covered burner

burner for which the pan or the foodstuffs being heated is screened from direct flame contact by the interposition of a surface on which they rest and where all products of combustion are evacuated directly to the atmosphere (e.g. around the periphery of the plate) and the burner is designed so that partial visibility of the flame is possible in normal operation

EXAMPLE A non-enclosed burner may be:

- permanent, i.e. designed to be used only with the plate in position;
- dual purpose, i.e. designed so that it may also be used as an open burner after removal of the removable plate.

3.3.2.103

wok burner

open burner for which the environment and in particular the supports to accept a large bowl-shaped cooking pan which dimensions are stated in the operating instructions

3.3.101

working surface

surface on which the pans rest or the food is handled as well as the top horizontal surface of the appliance

4 Classification

Shall be according to EN 203-1:2014, 4.

5 Constructional requirements

5.1 General

5.1.1 Conversion to different gases

Shall be according to EN 203-1:2014, 5.1.1.