# BS EN 17032:2018

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**BSI Standards Publication** 

# Blast chillers and freezers cabinets for professional use - Classification, requirements and test conditions



### National foreword

This British Standard is the UK implementation of EN 17032:2018.

The UK participation in its preparation was entrusted to Technical Committee RHE/19, Commercial refrigerated food cabinets (cold room and display cases).

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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# Compliance with a British Standard cannot confer immunity from legal obligations.

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Text affected

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## EUROPÄISCHE NORM

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**English Version** 

## Blast chillers and freezers cabinets for professional use -Classification, requirements and test conditions

Cellules de refroidissement et congélateurs pour usage professionnel - Classification, exigences et conditions d'essai Schnellkühl- und Schockfrostkabinen für den gewerblichen Gebrauch - Klassifizierung, Anforderungen und Prüfbedingungen

This European Standard was approved by CEN on 22 October 2017.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

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EUROPEAN COMMITTEE FOR STANDARDIZATION COMITÉ EUROPÉEN DE NORMALISATION EUROPÄISCHES KOMITEE FÜR NORMUNG

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#### **European foreword**

This document (EN 17032:2018) has been prepared by Technical Committee CEN/TC 44 "Commercial and Professional Refrigerating Appliances and Systems, Performance and Energy Consumption", the secretariat of which is held by UNI.

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 July 2018, and conflicting national standards shall be withdrawn at the latest by July 2018.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

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 the ecodesign requirements of Commission Regulation (EU) No 2015/1095.

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 organisations 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, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

#### 1 Scope

This European Standard specifies the requirements for the construction, characteristics, performance including energy consumption of blast cabinet for professional used in commercial kitchens, hospitals, canteens, institutional catering and similar professional areas.

The appliances covered by this European Standard are intended to rapidly cool down hot foodstuffs up to a load capacity of 300 kg.

This European Standard applies to:

- blast chillers;
- blast freezers;
- multi-use blast chillers/freezers.

The following appliances are not covered:

- roll-in cabinet;
- pass-through cabinet;
- cabinets with remote condensing unit;

NOTE Specific requirements for roll-in cabinets, pass-through cabinets and cabinets with remote condensing unit are under discussion.

- cabinets with water cooled condenser;
- blast chilling and freezing tunnels;
- continuous blast-chilling and blast-freezing equipment;
- bakery combined freezing and storage units.

#### 2 Normative references

Not applicable.

#### 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

#### blast cabinet

insulated refrigerating appliance primarily intended to rapidly cool down hot foodstuff

#### 3.1.1

#### blast chiller

blast cabinet intended to rapidly cool down hot foodstuff to below +10  $^{\circ}\mathrm{C}$