



NSAI
Standards

Irish Standard
I.S. EN 16282-4:2016

Equipment for commercial kitchens - Components for ventilation in commercial kitchens - Part 4: Air inlets and outlets; design and safety requirements

I.S. EN 16282-4:2016

Incorporating amendments/corrigenda/National Annexes issued since publication:

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I.S. xxx: Irish Standard — national specification based on the consensus of an expert panel and subject to public consultation.

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SWiFT xxx: A rapidly developed recommendatory document based on the consensus of the participants of an NSAI workshop.

This document replaces/revises/consolidates the NSAI adoption of the document(s) indicated on the CEN/CENELEC cover/Foreword and the following National document(s):

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This document is based on:

EN 16282-4:2016

Published:

2016-11-16

*This document was published
under the authority of the NSAI
and comes into effect on:*

2016-12-04

ICS number:

97.040.99

NOTE: If blank see CEN/CENELEC cover page

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National Foreword

I.S. EN 16282-4:2016 is the adopted Irish version of the European Document EN 16282-4:2016, Equipment for commercial kitchens - Components for ventilation in commercial kitchens - Part 4: Air inlets and outlets; design and safety requirements

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

Compliance with this document does not of itself confer immunity from legal obligations.

In line with international standards practice the decimal point is shown as a comma (,) throughout this document.

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EUROPEAN STANDARD

EN 16282-4

NORME EUROPÉENNE

EUROPÄISCHE NORM

November 2016

ICS 97.040.99

English Version

Equipment for commercial kitchens - Components for ventilation in commercial kitchens - Part 4: Air inlets and outlets; design and safety requirements

Équipement pour cuisines professionnelles - Éléments de ventilation pour cuisines professionnelles - Partie 4 : Entrées et sorties d'air ; conception et exigences de sécurité

Bauelemente in gewerblichen Küchen - Einrichtungen zur Be- und Entlüftung - Teil 4: Luftdurchlässe; Gestaltungs- und Sicherheitsanforderungen

This European Standard was approved by CEN on 22 July 2016.

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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EUROPÄISCHES KOMITEE FÜR NORMUNG

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Contents	Page
European foreword.....	3
1 Scope	4
2 Normative references	4
3 Terms and definitions	5
4 Designations.....	6
4.1 Supply air side	6
4.2 Extract air side	6
5 Construction and function	7
5.1 General remarks.....	7
5.2 Adjustment in the room.....	7
5.2.1 Supply air passage devices	7
5.2.2 Extract air passage devices.....	7
5.3 Design, construction and function	7
5.4 Air passage devices materials and surfaces	7
6 Technical safety requirements.....	9
7 Hygienic requirements.....	9
7.1 General remarks.....	9
7.2 Cleaning intervals	10
8 Instructions	10
8.1 Installation instructions	10
8.2 Operating instructions	11
Bibliography	12

European foreword

This document (EN 16282-4:2016) has been prepared by Technical Committee CEN/TC 156 “Ventilation for buildings”, the secretariat of which is held by BSI.

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 May 2017, and conflicting national standards shall be withdrawn at the latest by May 2017.

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.

The activities of CEN/TC 156/WG 14, cover the calculation of the air volume and the design and testing of major components of ventilation equipment for commercial kitchens.

The structure of the standard series is as follows:

EN 16282 Equipment for commercial kitchens – Components for ventilation in commercial kitchens

- *Part 1: General requirements including calculation method*
- *Part 2: Kitchen ventilation hoods; design and safety requirements*
- *Part 3: Kitchen ventilation ceilings; design and safety requirements*
- *Part 4: Air inlets and outlets; design and safety requirements*
- *Part 5: Air duct; design and dimensioning*
- *Part 6: Aerosol separators; design and safety requirements*
- *Part 7: Installation and use of fixed fire suppression systems*
- *Part 8: Installations for treatment of cooking fumes; requirements and testing*

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

EN 16282-4:2016 (E)**1 Scope**

This European Standard specifies the requirements covering the construction and operation of air inlets and outlets components including technical safety, ergonomic and hygienic features.

This European Standard is applicable to ventilation systems in commercial kitchens, associated areas and other installations processing foodstuffs intended for commercial use. Kitchens and associated areas are special rooms in which meals are prepared, where tableware and equipment is washed, cleaned, food is stored.

This European Standard is applicable to ventilation systems except those used in domestic kitchens.

A method of verification of each requirement is also specified.

Unless otherwise specified, the requirements of this standard need to be checked by way of inspection and/or measurement.

NOTE Please note the possible existence of additional or alternative national regulations on installation, appliance requirements and inspection, maintenance and operation.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EN 10088-1, *Stainless steels - Part 1: List of stainless steels*

prEN 16282-1, *Equipment for commercial kitchens - Components for ventilation of commercial kitchens - Part 1: General requirements including calculation method*

EN 16282-2, *Equipment for commercial kitchens - Components for ventilation of commercial kitchens - Part 2: Kitchen ventilation hoods; design and safety requirements*

EN 16282-3, *Equipment for commercial kitchens - Components for ventilation in commercial kitchens - Part 3: Kitchen ventilation ceilings - Design and safety requirements*

prEN 16282-6, *Equipment for commercial kitchens - Components for ventilation of commercial kitchens - Part 6: Aerosol separators; design and safety requirements*

EN ISO 3274, *Geometrical product specifications (GPS) - Surface texture: Profile method - Nominal characteristics of contact (stylus) instruments (ISO 3274)*

EN ISO 4287, *Geometrical product specifications (GPS) - Surface texture: Profile method - Terms, definitions and surface texture parameters (ISO 4287)*

EN ISO 4288, *Geometrical product specifications (GPS) - Surface texture: Profile method - Rules and procedures for the assessment of surface texture (ISO 4288)*

EN ISO 13565-1, *Geometrical product specifications (GPS) - Surface texture: Profile method; surfaces having stratified functional properties - Part 1: Filtering and general measurement conditions (ISO 13565-1)*

EN ISO 13565-2, *Geometrical product specifications (GPS) - Surface texture: Profile method; surfaces having stratified functional properties - Part 2: Height characterization using the linear material ratio curve (ISO 13565-2)*

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