



**NSAI**  
Standards

Irish Standard  
I.S. EN 203-2-1:2014

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

**I.S. EN 203-2-1:2014**

*Incorporating amendments/corrigenda/National Annexes issued since publication:*

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

Appareils de cuisson professionnelle utilisant les  
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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## 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of an identical text or by endorsement, at the latest by June 2015 and conflicting national standards shall be withdrawn at the latest by June 2016.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.

## EN 203-2-1:2014 (E)

### 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.



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