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Domestic cooking appliances burning gas - Safety - Part 1-4: Appliances having one or more burners with an automatic burner control s ystem

Contents

Page

Foreword 5

1 Scope 7

2 Normative references 8

3 Terms and definitions 9
3.1 Definitions concerning parts of the appliance 9
3.2 Additional definitions concerning appliances having burners with an automatic burner control system 9
3.2.1 Definitions concerning the appliance and its components 9
3.2.2 Definitions concerning adjusting, control and safety devices 10
3.2.3 Definitions concerning the operation of the appliance 12

4 Classification 14

5 Constructional requirements 15
5.1 General requirements 15
5.1.1 General 15
5.1.2 Conversion to different gases 15
5.1.3 Materials 15
5.2 Special requirements 16
5.2.1 General 16
5.2.2 Taps 16
5.2.3 Control handles 16
5.2.4 Injectors and adjusters 16
5.2.5 Oven thermostats 16
5.2.6 Ignition systems 16
5.2.7 Flame supervision devices 17
5.2.8 Regulators 17
5.2.9 Hotplates 17

Covered burners and griddles 18
5.2.10 Accumulation of un-burnt gas in the appliance 18
5.3 Additional requirements for appliances having one or more burners with an automatic burner control system 18
5.3.1 Indirect manually operated burner controls 18
5.3.2 Indirect manually operated control handles and touch control pads 20
5.3.3 Verification of the state of operation 20
5.3.4 Thermostats and gas energy regulators 21
5.3.5 Combustion products outlets (enclosed covered hotplate burners) 21
5.3.6 Multifunctional controls 21
5.3.7 Automatic shut-off valves 21
5.3.8 Accumulation of un-burnt gas in the appliance 23
5.3.9 Fans for the provision of combustion air and/or for the evacuation of products of combustion 23
5.4 Additional requirements for burners having automatic burner control systems 24
5.4.1 General 24
5.4.2 Burners without a fan for the supply of combustion air and/or for the evacuation of the products of combustion 24

5.4.3 Burners with a fan for the supply of combustion air and/or for the evacuation of the products of combustion 27
5.5 Additional requirements for appliances having one or more burners that are capable of remote operation 31
5.5.1 Application 31
5.5.2 General 31
5.5.3 Remote operation (type 2) 32
5.5.4 Remote operation (type 1) 32
5.6 Additional requirements for appliances incorporating one or more hotplate or grill burners that enable the user to program the end of a cooking cycle 33
5.6.1 Application 33
5.6.2 General 33

6 Performance requirements 34
6.1 General requirements 34
6.1.1 General 34
6.1.2 Obtaining the input rates 34
6.1.3 Flame supervision devices 34
6.1.4 Safety of operation 34
6.2 Special requirements for hotplates 35
6.2.1 General 35
6.2.2 Ignition, cross-lighting and flame stability 35
6.2.3 Combustion 35
6.3 Special requirements for ovens and grills 35
6.3.1 General 35
6.3.2 Ignition, cross-lighting and flame stability 35
6.3.3 Combustion 35
6.4 Additional requirements for appliances having burners with automatic burner control systems 36
6.4.1 Obtaining the input rates 36
6.4.2 Safety in the event of failure of thermostats and gas energy regulators 37
6.5 Additional requirements for hotplate burners having automatic burner control systems .. 37
6.5.1 Ignition, cross-lighting and flame stability 37
6.5.2 Combustion 39
6.5.3 Air proving devices (enclosed covered hotplate burners with a fan for the supply of combustion air and/or for the evacuation of products of combustion) 39
6.6 Additional requirements for oven and grill burners having automatic burner control systems 39
6.6.1 Ignition, cross-lighting and flame stability 39
6.6.2 Combustion 41
6.6.3 Air proving devices (oven and/or grill burners with a fan for the supply of combustion air and/or for the evacuation of products of combustion) 42

7 Test methods 42
7.1 General test condition 42
7.1.1 Introduction 42
7.1.2 Reference and test gases 42
7.1.3 Test pressures 42
7.1.4 Test procedures 42
7.1.5 Pans and oven and grill accessories 44
7.1.6 Temperature of the oven and grill 44
7.1.7 Appliances having a mains electrical supply 44
7.2 Verification of the constructional requirements 44
7.2.1 General 44
7.2.2 Strength 45
7.2.3 Strength, stability 45
7.2.4 Accumulation of un-burnt gas in the appliance 45
7.2.5 Fragmentation test for principal components made from toughened soda-lime glass 45
7.2.6 Appliances with a glass lid having a device for shutting off the gas to the hotplate burners 45
7.2.7 Food hygiene in time controlled ovens 45
7.3 Verification of operational requirements 45

7.3.1 General requirements 45
7.3.2 Specific tests for hotplates 48
7.3.3 Specific tests for ovens and grills 49
7.4 Verification of the constructional requirements specific to parts of the appliance having burners with an automatic burner control system 50
7.4.1 Accumulation of un-burnt gas in the appliance 50
7.4.2 Manually operated devices (see 5.4.1) 52
7.4.3 Safety times 52
7.4.4 Appliances incorporating a hotplate having touch controls 52
7.5 Verification of the operational requirements specific to parts of the appliance having burners with an automatic burner control system 53
7.5.1 General tests 53
7.5.2 Specific tests for hotplates 57
7.5.3 Specific tests for ovens and grills 68

8 Marking and instructions 77
8.1 Appliance marking (including any type 2 hand-operated control) 77
8.2 Marking of the packaging 77
8.3 Instructions 77
8.3.1 General 77
8.3.2 Technical instructions 77
8.3.3 Instructions for use and maintenance 78
8.3.4 Instructions for conversion to other gases 78

Annex A (informative) National situations 79

A.1 General 79
A.2 Marketing in different countries of the categories listed in the text of the standard 79
A.3 Supply pressures for the appliance (see 7.1.3) 81
A.4 Particular categories marketed nationally or locally 83
A.4.1 National distribution 83
A.4.2 Categories 84
A.4.3 Gas rate adjuster 85
A.4.4 Permitted operations for changing gas 86
A.5 Test gases corresponding to local situations 86
A.6 Particular conditions 87
A.7 Connection requirements in force in the various countries 88

Annex B (informative) Guidelines for extension to other categories 89

Annex C (normative) Characteristics of the pans required 90

Annex D (normative) Surface temperature probe 91

Annex E (normative) Use of the symbol on the appliance and packaging 92

Annex F (normative) Symbol "Do not shut lid when burner alight" 93

Annex G (normative) Fault analysis procedure for assessing the safety of the appliance in the event of failure of any single automatic shut-off valve in the burner control system 94

G.1 Explanatory notes 94
G.2 Procedure 96
G.3 Explanation of decisions taken during assessment of fault 97

Annex H (normative) Fragmentation requirement for toughened soda-lime glass 98

H.1 Requirement 98
H.2 Test method 98

Annex ZA (informative) Clauses of this European Standard addressing essential requirements or other provisions of EU Directives 99

Bibliography 102