

# DIN EN 203-2-8:2006-02 (E)

## Gas heated catering equipment - Part 2-8: Specific requirements - Brat pans and paëlla cookers

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<b>Contents</b>		<b>Page</b>
Foreword .....		4
<b>1</b> <b>Scope .....</b>		<b>5</b>
<b>2</b> <b>Normative references .....</b>		<b>5</b>
5.1.5.2 <b>Soundness of combustion products circuit .....</b>		<b>6</b>
5.2 <b>Special requirements for components in the gas circuit .....</b>		<b>6</b>
5.2.2.3.3 <b>Indirect controls .....</b>		<b>6</b>
5.2.101 <b>Flexible hose and/or rotating connections: .....</b>		<b>6</b>
5.3.1 <b>Food spillage .....</b>		<b>6</b>
5.3.2 <b>Stability and mechanical safety .....</b>		<b>6</b>
5.3.2.101 <b>Covers .....</b>		<b>7</b>
5.3.3 <b>Safety from risk of fire .....</b>		<b>7</b>
5.3.101 <b>Filling level .....</b>		<b>7</b>
6.1.101 <b>Soundness of the evacuation circuit of combustion product of tilting brat pans (For type B appliances) .....</b>		<b>7</b>
6.3.2.2 <b>Protection against risk of burns .....</b>		<b>7</b>
6.3.2.2.101..... <b>Risk of fire of residual oil after emptying</b>		<b>7</b>
6.3.2.101 <b>Temperature regulation (Only for deep fat brat pans) .....</b>		<b>8</b>
6.3.2.102 <b>Overheat limit device (Only for deep fat brat pans) .....</b>		<b>8</b>
6.3.2.103 <b>Risk of splashing .....</b>		<b>8</b>
6.8.2 <b>Pressurised parts .....</b>		<b>8</b>
6.10 <b>Rational use of energy .....</b>		<b>8</b>
6.10.101 <b>Rational use of energy for deep fat brat pans .....</b>		<b>8</b>
7.2.101 <b>Soundness of gas circuit of appliances with flexible tubes and/or rotating joints .....</b>		<b>8</b>
7.2.102 <b>Soundness of the combustion products circuit for tilting pans (for type B appliances only) .....</b>		<b>9</b>
7.4.2.2 <b>Protection against risk of fire .....</b>		<b>9</b>
7.4.2.2.101..... <b>Temperature limit of oil (Only for deep fat brat pans)</b>		<b>9</b>
7.4.2.2.102..... <b>Checking of the overheat limit device (Only for deep fat brat pans)</b>		<b>10</b>
7.4.2.2.103..... <b>Risk of fire of residual oil after emptying</b>		<b>10</b>
7.4.2.3 <b>Protection against risk of burns .....</b>		<b>10</b>
7.8.2 <b>Pressurised parts .....</b>		<b>10</b>
7.8.101 <b>Stability and mechanical safety of tilting parts .....</b>		<b>10</b>
7.8.102 <b>Overflow .....</b>		<b>11</b>
7.101 <b>Rational use of energy .....</b>		<b>11</b>
7.102 <b>Rational use of energy for deep fat brat pans .....</b>		<b>12</b>
9.2.1 <b>Data plates and labels .....</b>		<b>13</b>
9.3.2 <b>Instructions for use and maintenance .....</b>		<b>13</b>
<b>essential requirements or other provisions of EU Directives .....</b>		<b>15</b>