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

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