

# DIN EN 203-2-4:2006-02 (E)

## Gas heated catering equipment - Part 2-4: Specific requirements - Fryers

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| <b>Contents</b>  |  | <b>Page</b> |
|--|--|-------------|
| Foreword .....   |  | 3           |
| <b>1</b> <b>Scope .....</b>  |  | <b>4</b>    |
| <b>2</b> <b>Normative references .....</b>                           |  | <b>4</b>    |
| <b>5.1.2</b> <b>Materials and methods of construction .....</b>      |  | <b>4</b>    |
| <b>5.1.2.101</b> <b>Drainage device .....</b>                        |  | <b>5</b>    |
| <b>5.1.2.102</b> <b>Pump drainage system .....</b>                   |  | <b>5</b>    |
| <b>5.3.3</b> <b>Safety risk from fire .....</b>                      |  | <b>5</b>    |
| <b>6.3.2.101</b> <b>Temperature regulation .....</b>                 |  | <b>5</b>    |
| <b>6.3.2.102</b> <b>Overheat limit device .....</b>                  |  | <b>5</b>    |
| <b>6.3.2.2</b> <b>Protection against risks of burns .....</b>        |  | <b>5</b>    |
| <b>6.3.2.2.101</b> .....   | <b>Front of fryers accessible to the customers</b> | <b>5</b>    |
| <b>6.8.2.101</b> <b>Pressurised fryers .....</b>                     |  | <b>5</b>    |
| <b>6.10</b> <b>Rational use of energy .....</b>                      |  | <b>6</b>    |
| <b>7.4.2.101</b> <b>Checking of the temperature regulation .....</b> |  | <b>6</b>    |
| <b>7.4.2.102</b> <b>Checking of the overheat limit device .....</b>  |  | <b>6</b>    |
| <b>7.101</b> <b>Rational use of energy .....</b>                     |  | <b>6</b>    |
| <b>9.2.1</b> <b>Data plates and labels .....</b>                     |  | <b>7</b>    |
| <b>9.3.2</b> <b>Instructions for use and maintenance .....</b>       |  | <b>7</b>    |
| <b>requirements or other provisions of EU Directives .....</b>       |  | <b>8</b>    |