

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

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

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