

**CEN/TC 106**  
**LARGE KITCHEN APPLIANCES USING GASEOUS FUELS**  
**BUSINESS PLAN<sup>1</sup>**

## EXECUTIVE SUMMARY

### OBJECTIVES OF CEN/TC 106

The **scope** of CEN/TC 106 is to write European standards covering safety, rational use of energy and environmental aspects of large kitchen gas appliances such as those listed below:

- Uncovered burners,
- Ovens,
- Boiling pans,
- Fryers,
- Heating cupboards,
- Hot water heaters for beverages,
- Salamanders and rotisseries,
- Brat pans and paella cookers,
- Solid tops, warning plates and griddles,
- Chargrills,
- Pasta cookers,
- ...

The main **objectives** of CEN/TC 106 are:

- To elaborate and maintain European Standards for large kitchen appliances using gaseous fuels according to the relevant European directives,
- To adjust the work program to meet market needs.

The **standard** developed by CEN/TC 106 is EN 203 "Gas-heated catering equipment" which addresses the safety issues of the European directive 90/396 (Gas Appliance Directive).

The standard was firstly published in two parts: part 1 on safety requirements (in 1992) and part 2 on rational use of energy (in 1995).

After the 5 years review enquiry, CEN/TC 106 decided to revise the standard splitting it into 11 parts: part 1 on general safety rules published (in 2005) and part 2 into 10 sub-parts on specific requirements on appliances. The set of standards was published in 2005 and 2007.

In 2006, it was decided to develop a third part related to materials and parts in contact with food and to other sanitary aspects and an amendment for appliances having a gas cylinder compartment.

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<sup>1</sup> Agreed with CEN/BT to be limited to the Executive Summary.

The **list of standards** is available on CEN website:

<http://www.cen.eu/CENORM/Sectors/TechnicalCommitteesWorkshops/CENTechnicalCommittees/Standards.asp?param=6088&title=CEN%2FTC+106>

The work program is carried out by **CEN/TC 106/WG 1** that drafts the standards.

**Future work** is still to be decided, on the base of new developments like hygiene, environmental aspects (like NOx emissions) and rational use of energy.

CEN/TC 106 maintains **technical cooperation** with:

- **CEN/TC 49** Gas cooking appliances.

CEN/TC 106 also maintains **liaisons** with:

- **AEGPL** European LPG association,
- **EFCEM** European Federation of Catering Equipment Manufacturers,
- **MARCOGAZ** Technical Association of the European Natural Gas Industry.

The coordination of CEN/TC 106 activities is handled by:

- **The Chairman** Pierre Alain AUGAGNEUR from SYNEG  
(re-appointed for 3 years running until 2010-12-31)  
[pa-augagneur@charvet-sa.fr](mailto:pa-augagneur@charvet-sa.fr)
- **The Secretary** Frédéric SOLBES from AFNOR  
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## MARKET SITUATION

Thirteen countries are represented at EFCEM "European Federation of Catering Equipment Manufacturers": Austria, Belgium, Finland, France, Germany, Ireland, Italy, Netherlands, Spain, Sweden, Switzerland, Turkey, United-Kingdom.

In 2007 the total turnover for 9 European countries from the catering equipment sector was upto 5,700 millions Euro.

There are only few figures on cooking equipment. These statistics concern 9 countries, including: Germany, France, Italy, Switzerland, United-Kingdom and Turkey.