

Test Report

EN 30-1-1: 2008 + A3: 2013 Domestic cooking appliances burning gas fuel - Part 1-1: Safety-general

EN 30-2-1: 2015 Domestic cooking appliances burning gas - Part 2-1: Rational use of energy – General

Report Reference No.....: SDHL1610018889GA
 Checked by (name + signature).....: Miracle Zhan *Miracle*
 Approve by (name + signature).....: Snow Zhang *Snow*
 Date of issue: 2018-08-01

This report is based on a blank test report that was prepared by SGS using information obtained from the TRF originator (see below).

Testing Laboratory: SGS – CSTC Standards Technical Services Co., Ltd.
 Shunde Branch Hardlines.
 Address.....: 1st Floor, Building 1 of European Industrial Park, No.1
 Shunhenan Road, Wusha Section, Daliang Town, Shunde
 of Foshan, Guangdong Province, China. 528333

The following information was submitted and identified on behalf of the client as

Applicant's name: Jiaye Industrial Ltd
 Address.....: No. 38 Donghai West Road, Dongfeng Town, Zhongshan
 City, Guangdong, China
 Manufacturing site.....: Same as the applicant
Test item description.....: Built in gas hob
 Model and/or type reference: See the "Difference declaration" in page 5 ~ 10
 Rating(s): See the "Difference declaration" in page 5 ~ 10
 Appliance categories: I_{3B/P(30)}, I_{3+(28-30/37)}, I_{2H(20)}, I_{2E(20)},
 Gas supply pressures.....: (28~30)mbar, (28-30/37)mbar, 20mbar, 20mbar
 Destination countries.....: I_{3B/P(30)}: LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK,
 SI, BG, IS, NO, TR, HR, RO, IT, HU, LV
 I_{3+(28-30/37)}: BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT,
 SK, CH, SI, LV
 I_{2H(20)}: FR, IT, DK, IE, GB, GR, ES, PT, AT, FI, SE, CZ,
 EE, HU, LV, LT, SK, SI, IS, NO, CH, TR, BG,
 HR, RO
 I_{2E(20)}: DE, LU, PL, NL

Test specification:
 Standard.....: EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1:2015
 Test procedure: EU – type test
 Non-standard test method: NA

Test Report Form No.	
TRF Originator.....	SGS - CSTC
Master TRF	Dated 2013-02
Possible test case verdicts	
Test case does not apply to the test object:	NA
Test object does meet the requirement:	Pass
Test object does not meet the requirement:	Fail
Testing	
Date of receipt of test item	2016-10-09
Date (s) of performance of tests.....	2016-10-09 ~ 2018-07-27
General remarks: <p>The test results presented in this report relate only to the object tested.</p> <p>This report shall not be reproduced, except in full, without the written approval of the issuing testing laboratory.</p> <p>"(see Enclosure #)" refers to additional information appended to the report.</p> <p>"(see appended table)" refers to a table appended to the report.</p> <p>Throughout this report a comma/ point is used as the decimal separator.</p> <p>This document is issued by the company under its General Conditions of Service accessible at http://www.sgs.com/terms_and_conditions.htm. Attention is drawn to the limitation of liability, indemnification and jurisdiction issues defined therein.</p> <p>Any holder of this document is advised that information contained hereon reflects the Company's findings at the time of its intervention only and within the limits of Client's instructions, if any. The Company's sole responsibility is to its Client and this document does not exonerate parties to a transaction from exercising all their rights and obligations under the transaction documents. Any unauthorized alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law.</p> <p>Unless otherwise stated: (a) the results shown in this document refer only to the sample(s) tested and (b) such sample(s) are retained for 3 months. This document cannot be reproduced except in full, without prior approval of the company.</p>	

Marking plate:

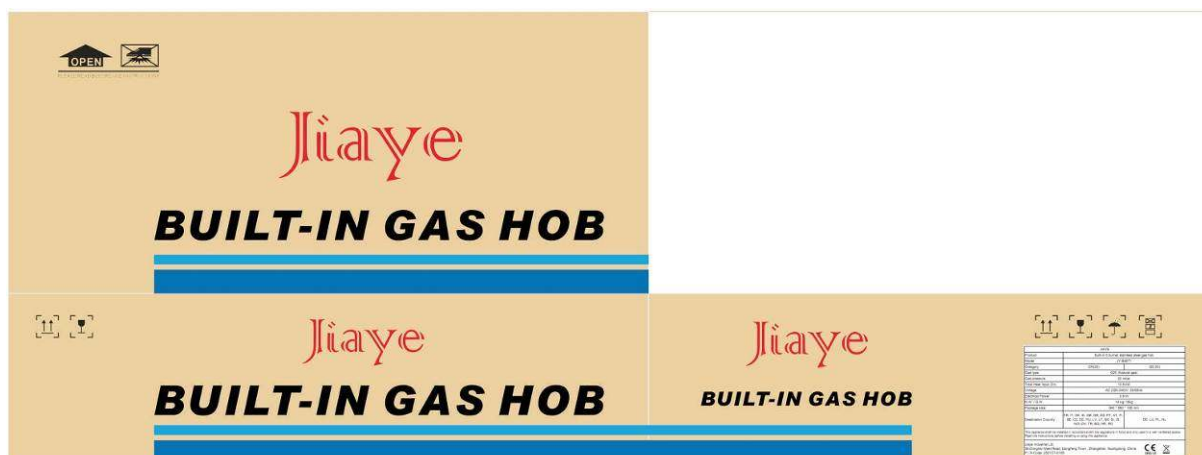
JIAYE		
Product	Built-in 5 burner stainless steel gas hob	
Model	JY-S5071	
Category	I _{3B/P(30)}	I _{3+(28-30/37)}
Gas type	G30, G31 or their mixtures	G30, G31
Gas pressure	(28-30) mbar	G30 at (28-30) mbar, G31 at 37 mbar
Total Heat Input (Σn)	10.5 kW (764g/h)	
Voltage	AC (220-240)V, 50/60Hz	
Electrical Power	0.6 W	
Destination Country	LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, TR, HR, RO, IT, HU, LV	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI, LV
This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.		
Jiaye Industrial Ltd. 38 Donghai West Road, Dongfeng Town , Zhangshan, Guangdong, China P.I.N Code: 2531CT-0109		
 		

JY-S5071 Rating label – I_{3B/P(30)} & I_{3+(28-30/37)}

JIAYE		
Product	Built-in 5 burner stainless steel gas hob	
Model	JY-S5071	
Category	I _{2H(20)}	I _{2E(20)}
Gas type	G20 (Natural gas)	
Gas pressure	20 mbar	
Total Heat Input (Σn)	10.5 kW	
Voltage	AC (220-240)V, 50/60Hz	
Electrical Power	0.6 W	
Destination Country	FR, IT, DK, IE, GB, GR, ES, PT, AT, FI, SE, CZ, EE, HU, LV, LT, SK, SI, IS, NO, CH, TR, BG, HR, RO	DE, LU, PL, NL
This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.		
Jiaye Industrial Ltd. 38 Donghai West Road, Dongfeng Town , Zhangshan, Guangdong, China P.I.N Code: 2531CT-0109		
 		

JY-S5071 Rating label – I_{2H(20)} & I_{2E(20)}

Package



JY-S5071 Package

JIAYE		
Product	Built-in 5 burner stainless steel gas hob	
Model	JY-S5071	
Category	I2H(20)	I2E(20)
Gas type	G20 (Natural gas)	
Gas pressure	20 mbar	
Total Heat Input (Σn)	10.5 kW	
Voltage	AC (220-240)V, 50/60Hz	
Electrical Power	0.6 W	
N.W. / G.W.	14 kg/ 16kg	
Package size:	940 * 560 * 185 mm	
Destination Country	FR, IT, DK, IE, GB, GR, ES, PT, AT, FI, SE, CZ, EE, HU, LV, LT, SK, SI, IS, NO, CH, TR, BG, HR, RO	DE, LU, PL, NL
This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.		
Jiaye Industrial Ltd. 38 Donghai West Road, Dongfeng Town , Zhangshan, Guangdong, China P.I.N Code: 2531CT-0109		
 		

JY-S5071 Package label

Summary of the product and the test report:

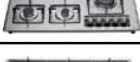
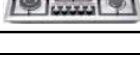
Description:

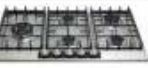
These appliances are built-in gas cookers for used with natural gas or Liquefied petroleum gas.

All burners are fitted with flame supervision device.

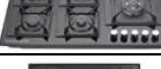
Difference Declaration

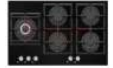
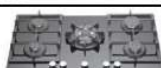
No.	Model	Panel material	Nominal heat input (kW)	Picture	Product size	Height from the pan support surface to the burner surface: Wok burner, Others (mm)
1	JY-S5001	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	19, 19
2	JY-S5002	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	19, 19
3	JY-S5003	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	19, 21
4	JY-S5004	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	19, 21
5	JY-S5006	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	20, 25
6	JY-S5007	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	23, 18
7	JY-S5008	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	20, 25
8	JY-S5014	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 24
9	JY-S5015	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 24
10	JY-S5026	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 24

11	JY-S5027	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 24
12	JY-S5028	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	17, 23
13	JY-S5071	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	24, 24
14	JY-S5072	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*90mm	20, 23
15	JY-S5075	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	10, 22
16	JY-S5083	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 25
17	JY-S5084	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 25
18	JY-S5088	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 25
19	JY-S5089	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 25
20	JY-S5093	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	23, 23
21	JY-S5094	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	23, 23
22	JY-S5095	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	23, 23

23	JY-S5096	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 22
24	JY-S5097	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 22
25	JY-S5098	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 22
26	JY-S5099	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	20, 22
27	JY-S5101	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	18, 20
28	JY-S5103	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	18, 22
29	JY-S5105	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	17, 22
30	JY-S5106	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		900*510*120mm	18, 22
31	JY-SG5035	Stainless steel	3.3/2.7/1.75/1.75/1.0kW		860*510*120mm	15, 20
32	JY-S4001	Stainless steel	3.3/1.75/1.75/1.0kW		590*510*120mm	10, 15
33	JY-S4002	Stainless steel	3.3/1.75/1.75/1.0kW		590*510*120mm	10, 15
34	JY-S4005	Stainless steel	3.3/2.7/1.75/1.0kW		590*510*120mm	10, 15

35	JY-S4006	Stainless steel	3.3/1.75/1.75/1.0kW		590*510*120mm	10, 15
36	JY-S4012	Stainless steel	3.3/1.75/1.75/1.0kW		590*510*120mm	10, 22
37	JY-S4015	Stainless steel	3.3/1.75/1.75/1.0kW		590*510*120mm	10, 15
38	JY-S4017	Stainless steel	3.3/1.75/1.75/1.0kW		590*510*120mm	10, 15
39	JY-S4030	Stainless steel	3.3/1.75/1.75/1.0kW		590*510*120mm	15, 18
40	JY-S4031A	Stainless steel	3.3/2.7/1.75/1.0kW		590*510*120mm	10, 15
41	JY-S4033	Stainless steel	3.3/1.75/1.75/1.0kW		590*510*120mm	15, 18
42	JY-S4037B	Stainless steel	3.3/2.7/1.75/1.0kW		590*510*120mm	18, 22
43	JY-S4038	Stainless steel	3.3/2.7/1.75/1.0kW		590*510*120mm	18, 22
44	JY-S4039	Stainless steel	2.7/1.75/1.75/1.0kW		590*510*120mm	18
45	JY-S4040	Stainless steel	3.3/2.7/1.75/1.0kW		590*510*120mm	15, 18
46	JY-S4041	Stainless steel	3.3/2.7/1.75/1.0kW		590*510*120mm	15, 18
47	JY-S4043	Stainless steel	3.3/1.75/1.75/1.0kW		590*510*120mm	10, 15

1	JY-G5001	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	15, 20
2	JY-G5047	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	10, 15
3	JY-G5006	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	10, 15
4	JY-G5012	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	10, 15
5	JY-G5018	Temper glass	3.3/2.7/1.75/1.75/1.0kW		770*500*120mm	10, 26
6	JY-G5017	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	10, 26
7	JY-G5026	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	17, 23
8	JY-G5027	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	17, 23
9	JY-G5045	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	20, 20
10	JY-G5046	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	20, 20
11	JY-G5060	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	18, 22

12	JY-G5061	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	10, 15
13	JY-G5062	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	18, 23
14	JY-G5063	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	18, 23
15	JY-G5064W	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	18, 23
16	JY-G5065	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	10, 15
17	JY-G5030	Temper glass	3.3/2.7/1.75/1.75/1.0kW		860*520*120mm	18, 22
18	JY-G5066	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	18, 22
19	JY-G5067	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	18, 22
20	JY-G5068	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	15, 18
21	JY-G5069	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	15, 18
22	JY-G5070	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	15, 18
23	JY-G5071	Temper glass	3.3/2.7/1.75/1.75/1.0kW		900*520*120mm	15, 18

24	JY-G4002	Temper glass	3.3/2.7/1.75/1.0kW		600*520*120mm	15, 20
25	JY-G4003	Temper glass	3.3/2.7/1.75/1.0kW		600*520*120mm	15, 20
26	JY-G4004	Temper glass	2.7/1.75/1.75/1.0kW		600*520*120mm	15, 20
27	JY-G4005	Temper glass	3.3/2.7/1.75/1.0kW		600*520*120mm	15, 20
28	JY-G4006	Temper glass	3.3/2.7/1.75/1.0kW		600*520*120mm	10, 26
29	JY-G4007	Temper glass	3.3/1.75/1.75/1.0kW		600*520*120mm	10, 26
30	JY-G4012	Temper glass	2.7/1.75/1.75/1.0kW		600*520*120mm	10
31	JY-G4022	Temper glass	2.7/1.75/1.75/1.0kW		600*520*120mm	23
32	JY-G4023	Temper glass	2.7/1.75/1.75/1.0kW		600*520*120mm	10
33	JY-G4024	Temper glass	3.3/1.75/1.75/1.0kW		600*520*120mm	10

The nominal gas consumptions and related injector sizes are as below:

Burner type	Nominal gas consumption (kW)	Injector size (mm)	
		I _{3B/P(30)} , I _{3+(28-30/37)}	I _{2H(20)} , I _{2E(20)}
Wok	3.3	0.95	1.27
Rapid burner	2.7	0.83	1.11
Semi-rapid burner	1.75	0.65	0.97
Auxiliary burner	1.0	0.50	0.75

Testing schedule:

1. Full test was conducted on the models JY-G5047 & JY-S5071 on understanding that this appliance has the highest total input, effectively covering all specified burners, nominal gas consumptions and gas types.
2. Addition tests were conducted below selected models to cover the difference configuration of the appliance.
 - 1) Clause 6.1.5 Heating was verified on the models JY-S4017 on understanding that the burner position in worse test result.
 - 2) Clause 6.2.2 Combustion was conducted on the model JY-4007 on understanding that the pan support height and construction in worse test result.
 - 3) Clause 4.1 of EN 30-2-1:2015 Efficiencies was conducted on the model JY-G5018 on understanding that the pan support height and construction in worse test result.

For LVD parts, see LVD verification of compliance no. GZES1609013586HS

For EMC parts, see EMC verification of compliance no. GZEM160900632001V

This test report includes the following:

1. Test equipment and apparatus
2. Test table
3. Annex test tables
4. The photo documents
5. Critical components list

Test equipment and apparatus				
Instruments Name	Type/Model	Equipment No.	Measuring Range	Uncertainty of measurement
Digital Caliper	(0~300) mm	SD-HG-E492	(0~300)mm	U=0.02mm, (k=2)
Pressure Gauge	---	SD-HG-E420	±5000Pa	Urel=0.2%, (k=2)
	---	SD-HG-E421	±5000Pa	Urel=0.2%, (k=2)
Mercurial Thermometer	---	SD-HG-E255	0~100°C	U=0.08°C, (k=2)
Air Leakage Tester	FL-295CS-R	SD-HG-E219	---	Urel=0.4%, FS(k=2)
Gas Chromatograph	GC	SD-HG-E221	---	Temp:0.2 °C, Sensitivity: 4.1%(k=2)
Stop watch	PC894	SD-HG-E473	---	U=0.06, (k=2)
Wet Gas Flowmeter	W-NK-1A	SD-HG-E226	0.033~10L/min (2~600L/h)	U=0.7%; (k=2)
Wet Gas Flowmeter	W-NK-10A	SD-HG-E223	0.16~50L/min (10~3000L/h)	U=0.7%; (k=2)
Testo 350-S Combustion Analyzer	350-S	SD-HG-E227	CO:0~10000ppm CO ₂ : 0~25%	U=2%, (k=2)
Steel Tape	---	SD-HG-E441	0~5m	U=0.1mm, k=2 U=0.2mm, k=2
Temperature Testing Corner	---	SD-HG-E276	---	U=0.6 °C, (k=2)
Temperature Record	---	SD-HG-E268	---	U=0.4 °C, (k=2)
Laser Thermometer	FLUKE 62	SD-HG-E299	-30~500°C	U=1%, (k=2)
Stability Tester	---	SD-HG-E271	0~30°	U=0.1°, (k=2)
Digital Protractor	82201C-00	SD-HG-E247	4X90°	U=0.06°, (k=2)
Scientific Ambient Monitor	testo622	SD-HG-E616	300-1200HPA	u=0.1%; K=2
Enhanced Image Measuring Tester	JT-VMS1510F	SD-HG-E222	---	U=1.0um, k=2

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
4	Classification		
4.1	Classification of gases		
	Gases are classified in three families, which may be divided into groups according to the value of the Wobbe index.		Pass
4.2	Categories of appliances		
4.2.1	General		
	Appliances are classified by categories defined according to the gases and pressures for which they are designed. The definitions of categories are given in 4.2.2, 4.2.3 and 4.2.4. In each country, only some of the categories defined in 4.2.2, 4.2.3 and 4.2.4 are marketed, on account of local gas distribution conditions (composition of gases and supply pressures). The situations relating to the marketing of these categories of appliances in each country, and the corresponding supply pressure, are given in Tables A.1 and A.2 (see also in A.4 particular categories. A.5 gives certain conditions relating to a specific country).	Category I _{3B/P(30)} , I _{3+(28-30/37)} , I _{2H(20)} , I _{2E(20)}	Pass
4.2.2	Category I		
4.2.2.1	General		
	Appliances in Category I are designed exclusively for use with gases of a single family or a single group		
4.2.2.2	Appliances designed for use with gases of the first family only		NA
4.2.2.3	Appliances designed for use with gases of the second family only	I _{2E(20)} ; I _{2H(20)}	Pass
4.2.2.4	Appliances designed for use with gases of the third family only	I _{3B/P(30)} ; I _{3+(28-30/37)}	Pass
4.2.3	Category II		
4.2.4	Category III		
4.3	Classes of appliances		
	Appliances belong to one of the classes defined below. Class 1: freestanding appliances. Class 2: appliance for building in between two furniture units. These appliances are divided into two subclasses. Class 2 - subclass 1: class 2 appliance made in one complete unit but also capable of being installed so that the side walls are accessible. Class 2 - subclass 2: class 2 appliance consisting of one or more ovens or oven/grills, placed beneath the worktop and, possibly, a hotplate built into the worktop. Class 3: appliance for building into a kitchen unit or worktop	The appliances belong to Class 3	Pass
5	Constructional requirements		

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
5.1	General		
5.1.1	Conversion to different gases		
5.1.1.1	<p>General</p> <p>The only acceptable operations when converting from a gas of one group or family to a gas of another group or family and/ or to adapt to different gas distribution pressures are given below for each category.</p> <p>It is recommended that these operations should be possible without disconnecting the appliance.</p> <p>Unless otherwise specified, conformity to the requirements of this clause is checked by inspection.</p>		Pass
5.1.1.2	Category I		
	<p>— Category I_{2H}, I_{2L}, I_{2E}, I_{2E+}: no modification to the appliance.</p> <p>— Categories I_{3B/P}: no modification to the appliance.</p> <p>— Category I₃₊: replacement of injectors or calibrated orifices but only in order to convert from one pressure couple to another (for example 28-30/37 mbar to 50/67 mbar). Adjustment of primary air when converting from one pressure couple to another or from one pressure to another within a pressure couple.</p> <p>— Category I_{3P}: no modification to appliance relative to a change of gas. For changing pressure: replacement of injectors, adjustment of gas rates and adjustment of primary air.</p>	<p>I_{3B/P(30)}, I_{3+(28-30/37)}, I_{2H(20)}, I_{2E(20)}</p>	Pass
5.1.1.3	Category II		NA
5.1.1.4	Category III		NA
5.1.2	Materials		
5.1.2.1	General		
	The nature and state of the surface of materials intended to come into contact with food shall be such that they cannot contaminate or degrade this food.		NA
	<p>The quality and thickness of materials used in the construction of the appliance shall be such that the constructional and performance characteristics are not altered in use. In particular, all parts of the appliance, when it is installed according to the instructions and the appropriate rules, shall withstand the mechanical, chemical and thermal conditions to which they could be submitted during normal use, for example:</p> <p>— the pilot gas supply circuit shall not be made of copper unless the metal is protected against the action of the gas;</p> <p>— condensation produced during starting and/or operation of the appliance shall not reduce its safety.</p>		Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	The accessible edges of all parts shall not be sharp.		Pass
	Parts not made of corrosion resistant material shall have effective protection against corrosion. This requirement does not apply to the cake tray.		Pass
	Materials containing asbestos shall not be used in the construction of the appliance.		Pass
	If elastomeric materials are used for seals in gas carrying parts of the appliance other than in gas controls, they shall comply with the relevant requirements of EN 549: 1994.		Pass
	Sealing materials for metallic threaded joints in gas carrying parts shall be in accordance with EN 751-1: 1996 (for anaerobic jointing compounds) or EN 751-2: 1996 (for non-hardening jointing compounds)		NA
5.1.2.2	Surfaces of glass or glass ceramic		
5.1.2.2.1	General		
	Glass components or glass ceramic parts including their edges or corners shall not have fissures or scratches. The means used to hold glass components or glass ceramic parts of the appliance shall not allow any unnecessary stress or risk of mechanical damage to the glass or glass ceramic. For example, screws used for assembly shall not come into contact with glass components or glass ceramic parts.		Pass
5.1.2.2.2	Additional requirements for glass or glass ceramic		
	The glass or glass ceramic components shall have the characteristics that ensure durability against damage in normal use. This requirement is deemed to be met if, after application of the test given in 7.2.1.4.1, for hotplates 7.2.1.4.2 and for oven doors 7.2.1.4.3 the glass or glass ceramic surface is not broken and does not show any crack visible to the naked eye.		Pass
	When a pan support for an uncovered burner is in contact with the glass or glass ceramic surface of the hotplate, the surface area of the pan support in contact with the glass or glass ceramic surface shall be at least 25 mm ² .		NA
5.1.2.2.3	Additional requirements for surfaces of thermally toughened soda-lime glass		
	Glass components of thermally toughened soda-lime glass (for example hob surface, the shutdown lid, oven doors, control panels) shall fragment into small particles. General compliance with this requirement for thermally toughened soda-lime glass is verified by testing according to Annex G. It can be verified by presentation of a declaration of conformity by the glass manufacturer that the thermally toughened soda-lime	A declaration of conformity was provided.	Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	glass used in the construction of the component is manufactured to comply with the requirement above.		
5.1.2.2.4	Additional requirements for other types of glass		
	If any other types of glass are used, the manufacturer shall provide evidence that: a) Similar safety tests, suitable to the particular material, have been successfully applied;		NA
	b) The glass material is suitable for its intended purpose. If such glass is major component (e.g. oven doors, facial or side panels) the glass surface shall not be broken and shall not show any crack visible to the naked eye after application of the tests given in 7.2.1.4.		NA
5.1.3	Ease of cleaning and maintenance		
	Any part of the appliance requiring cleaning by the user shall be easily accessible without having to move the appliance or use a tool for dismantling. It shall be possible to replace such parts correctly and without undue difficulty in accordance with the information in the instructions for use and maintenance. Any incorrect reassembly (e.g. pan support arms-pots centring clearly out centred with respect to the burner lay out, or pan supports opening diameter clearly larger than the diameter of the burner) shall be obvious, if this could create a potential hazard to the user. Compliance is checked by inspection.		Pass
	Sharp borders and edges which could give rise to injury to the user, for example during cleaning, shall be avoided.		Pass
	Any control placed in the gas circuit shall be arranged so that any adjustment or maintenance by a service engineer is easy and its exchange by a service engineer is possible.		Pass
	Parts of the appliance which are not intended to be removed by the user, and for which removal would affect safety (for example injectors) shall only be able to be removed with the aid of tools.		Pass
5.1.4	Strength		
5.1.4.1	General		
	The construction of an appliance shall be such that, during normal conditions of use, it shall not be possible to detect: — any displacement of parts — any distortion — any deterioration; Likely to impair its safety.		Pass
	The conformity of the appliance to the strength requirement is checked by the absence of visible change in the functional parts		Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	following the two tests described in 5.1.4.2 and 5.1.4.3, and by the conformity of the whole appliance to the specifications of the standard.		
	These two tests, when applied, are carried out under the conditions described in 7.2.1 before undertaking the tests or checks specified by the standard, apart from the soundness test specified in 7.3.1.1 which is carried out on the appliance in its as-delivered condition.		Pass
5.1.4.2	Cooker bodies		
	For cookers of class 1 and class 2, subclass 1, the application of a force to the upper part under the conditions of 7.2.1.2.		Pass
5.1.4.3	Hotplate pan supports		
	For all appliances, the application on the pan supports of the loads indicated in 7.2.1.3 under the specified conditions.		Pass
5.1.5	Soundness of the gas circuit assembly		
	Holes for screws, fixing pins, etc. intended for the assembly of components shall not open into the gas ways which lead to the injector. The soundness of parts and assemblies connected to the gas circuit shall be assured, by means of metal-to-metal joints or joints with seals (e.g. washer, O-rings or gaskets), i.e. excluding the use of any product which ensures soundness in the threads. However, for parts that do not require to be dismantled during normal maintenance or for a change of gas, the use of thread sealing compounds is permitted.		Pass
	Soft solder, as defined in 3.1.6, shall not be used to ensure soundness of the connections of the gas circuit. However, it is permitted for internal connections within the gas circuit when a damage of the connection does not involve soundness of the circuit. Conformity will be checked on the basis of the manufacturer's specifications.	No soft solder used	Pass
	Mechanically fastened components, or the threaded parts of the pipe work, which may be dismantled during normal maintenance shall remain sound after five disconnections and reassemblies carried out in accordance with the manufacturer's instructions, if necessary after changing a gasket, where this is indicated in the technical instructions.		Pass
5.1.6	Connections		
5.1.6.1	Appliances of categories I _{3B/P} , I ₃₊ and I _{3P}		
	For appliances of categories I _{3B/P} I ₃₊ and I _{3P} the gas inlet to the appliance may be one of three types (see Table A.6).		Pass

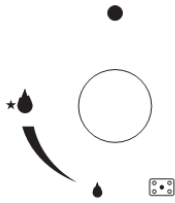
EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	<p>a) Without a thread: for a length of at least 30 mm its extremity shall be cylindrical, smooth and clean to allow connection by means of a gas-tight compression fitting.</p> <p>b) With an external thread: its extremity shall have a thread for connection with or without sealing in the thread according to EN10226-1:2004, EN10226-2:2005 or ISO 228-1:2003. In this case, the nominal diameter shall conform to the nominal sizes 1/2, 3/8 or 1/4 taking into account the requirements of 5.1.6.3.</p> <p>c) With an internal thread: its extremity shall have a thread for connection with sealing in the thread according to EN10226-1:2004 or EN10226-2:2005. In this case, the nominal diameter shall conform to the nominal sizes 1/2, 3/8 or 1/4 taking account of the requirements of 5.1.6.3.</p> <p>b) and c) may be achieved, if necessary, by the use of an adapter fitted on the appliance or supplied with it as an accessory by the manufacturer. If such an adaptor is supplied, it shall, unless its correct fitting is obvious, have a clear marking indicating the type of thread. The details for the utilization of such an adaptor shall appear in the technical instructions (see 8.3.2). The installation practices in force in the various countries are given in Table A.6.</p>		
5.1.6.2	Appliances other than categories I _{3B/P} , I ₃₊ and I _{3P}		
	<p>For all categories of appliances except categories I_{3B/P}, I₃₊ and I_{3P} the extremity of the gas inlet to the appliance shall have a thread conforming to EN10226-1:2004, EN10226-2:2005 or EN ISO 228-1:2003 (see Table A.6).</p> <p>For all types of thread, the useful length of thread shall conform to the values indicated in EN10226-1:2004 or EN10226-2:2005.</p> <p>If the thread is external, the nominal diameter shall conform to the nominal sizes 1/2, 3/8 or 1/4 taking account of the requirements of 5.1.6.3.</p> <p>If the thread is internal, it shall comply with EN10226-1:2004, EN10226-2:2005 and the nominal diameter shall comply with the nominal sizes 1/2, 3/8 or 1/4 taking account of the requirements of 5.1.6.3.</p> <p>This may be achieved, if necessary, by the use of an adaptor fitted on the appliance or supplied with the appliance as an accessory by the manufacturer, it shall unless its correct fitting is obvious, have a clear marking indicating the type of thread. The details for the fitting and use of such an adaptor shall appear in the technical instructions (see 8.3.2). The installation practices in force in the various countries are given in Table A.6.</p>	G 1/2	Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
5.1.6.3	Supplementary conditions		
	All appliances:		
	— the end of the gas inlet connection shall be positioned to allow the free movement of a flexible hose connection;		Pass
	— in the case of connections where pressure-tight joints are not made on the threads according to EN ISO 228-1:2003, the extremity of the gas inlet connection shall have a flat annular surface of at least 3 mm wide in the case of a thread of nominal size 1/2, of at least 2,5 mm wide in the case of a thread of nominal size 3/8 and of at least 2,2 mm wide in the case of a thread of nominal size 1/4 in order to allow the interposition of a sealing washer.		Pass
	Moreover, when the extremity of the gas inlet connection has a thread of nominal size 1/2, it shall be possible to insert a gauge of 12,3 mm diameter to a depth of at least 4 mm.		Pass
	Appliances of class 1; — the connection of the gas inlet to the gas supply shall be possible from both the left and the right of the appliance;		NA
	— the appliance may have one or two points of connection. If there is only one gas inlet connection point, it shall be such that connection to the gas supply can be made from either side during normal installation of the appliance. In order to satisfy this requirement, the use of supplementary means provided by the manufacturer is allowed. If, for this purpose, a part of the pipework is movable, it shall be sufficiently rigid, if necessary by use of a means of support;		NA
	— the end of the gas inlet connection may be fitted with a push-on connection (see Table A.6). This connector may be installed on the appliance.		NA
	Appliances of classes 2 and 3:		
	-They shall be designed so that the connection to the gas supply may easily be carried out in accordance with the instructions of the manufacturer.		Pass
	-The appliance shall not be dismantled for connection unless the manufacturer recommends the use of a flexible hose.		Pass
	-The end of the gas inlet connection may be fitted with a push-on connector when the appliances are supplied with liquefied petroleum gas, as indicated in Table A.6.		NA
5.1.7	Movable appliance		
	If the appliance has devices such as castor allowing it to be moved, a means shall be provided to stop inadvertent movement		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	of the appliance in normal use. With the mobility device in use (unless this is evident to the user), the appliances shall not tilt under the test conditions described in 7.2.2.3.		
5.1.8	Fixing or stability of appliances		
	The appliances shall be so designed that it can be provided with fixing or stabilization device when the installation rules in force in the country where it is to be installed require fixing or stabilization of appliances.		Pass
	Appliances of class 2, subclass 2, and class 3 shall be cable of being positioned correctly and secured after installation.		Pass
5.1.9	Additional components		
	For appliances of class 2 and class 3, any additional components necessary for the evacuation of products of combustion and for ventilation specified by the manufacturers shall be supplied with the appliance, with the exception of those that are commercially available and for which the characteristics and installation are specified in the technical instructions.		NA
5.1.10	Safety of operation in the event of fluctuation, interruption and restoration of the auxiliary energy		
	When the appliance is supplied by a main electrical supply, its design shall be such that no risk can appear in the event of loss of the electrical energy and its subsequent restoration. NOTE: Requirement relating to the continued operation and safety of the appliances in the event of normal and abnormal fluctuation of electrical energy are specified in 6.2.2 and 6.3.2.		Pass
5.1.11	Electrical safety of appliances and immunity to electromagnetic phenomena		
	Appliances with electrical components other than electrical heating elements associated with the use of gas shall comply with the relevant clauses of EN60335-2-102:2006 and with those clauses of EN60335-2-6:2003 given in the following list:	See LVD test report no.: GZES16090135 8601	Pass
	NOTE: The electrical safety of cooking functions performed by electrically heated components is not covered by this European Standard; appropriate requirements are given in EN 60335-2-6:2003.		Pass
	If the appliance incorporates automatic controls these components shall comply with the relevant clauses of EN60730-2-1: 1997.		NA
5.2	Special requirements		
5.2.1	Taps		
	Each burner shall be controlled by a tap or a device assuring the opening and closing of its supply and where required allowing the		Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	variation of its rate between two extreme values by operation of the control handle.		
	Where a manually operated tap is covered by the scope of EN 1106:2010, the requirements of EN 1106:2010 shall be applied and the number of the taps shall be: —for oven and/or grill burners: 5000 —for hotplate burners: 40000		Pass
	Taps shall be placed in such a way that their strength, operation, manipulation and accessibility undergo no damage from actions to which they are subjected in normal use, and that they are protected against spillage of food.		Pass
	All parts of the taps shall be clean (e.g. free from swarf).		Pass
	Taps shall be mounted in such a way that no accidental movement relative to the gas supply connection is possible. Taps shall be replaceable.		Pass
	For a given appliance, all the taps controlling the same type of burners shall be of the same type, e.g. with the reduced rate either at the end of the tap travel or between the closed and full on positions.		Pass
	If the oven and grill burners have a combined control tap, the “off” position shall be designed to make it impossible for the tap handle to be inadvertently moved from one adjustment range to another, for example requiring an axial displacement. If the burners are fitted with flame supervision devices, a combined tap requires only a device to arrest it in its “off” position, for example an arrest, in compliance with 7.101.5 of EN 1106:2010.		NA
	If a multi-ring hotplate burner has a single sectional control with two closing directions, the “off” position shall be designed to make it impossible for the tap handle to be inadvertently moved from one adjustment range to another, for example requiring an axial displacement. However, if each ring of such a multi-sectional hotplate burner is supervised by a flame supervision device, the single sectional control requires only a device to arrest it in its “off” position, for example an arrest, in compliance with 7.101.5 of EN1106:2010.		NA
	If the oven and grill burners are situated in the same compartment and they are controlled by different control taps, an interlock device shall prevent gas being supplied to the two burners simultaneously.		NA
5.2.2	Control handles		
5.2.2.1	Design		

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	<p>The purpose of handles shall be clearly identifiable with respect to the burners they control. There shall not be any risk of confusion with the control for other energy.</p> <p>If the control handle operates by turning, the closing direction shall only be clockwise. This does not apply to combined oven and grill tap handles and to multi-ring hotplate burners with a single sectional control and two closing directions.</p> <p>Control handles shall be so arranged relative to one another, and with respect to control handles for any other energy that the movement of one handle does not cause inadvertent movement of an adjacent handle.</p> <p>Control handles shall be so designed that they can neither be fitted in the wrong position nor move by themselves.</p> <p>Control handles shall not be interchangeable if this leads to a risk of confusion between the energy controlled, the closing direction, the operating positions and the 'off' position.</p>		Pass
5.2.2.2	Marking		
	<p>For each burner the closed, open and, if it exists, the reduced rate positions shall be marked in a visible, legible, identifiable and durable fashion.</p> <p>The marking, symbols and index shall be identifiable to the user during operation of the appliance when the tap is in the appropriate position.</p>		Pass
	<p>The position of handles is determined by alignment of symbols with an index: the index may be fixed and the symbols carried on the handle (or on a device controlled by it) or vice versa. However, alternative means of determining the position of handles may be used if they are equally effective, e.g. the appearance of symbols in a window on condition that:</p> <ul style="list-style-type: none"> — in any position, a symbol or a significant part of the symbol, is visible in the window; the visible part of the symbol shall enable the reduced rate direction to be identified; — the closing direction is clearly apparent, whatever the position of the handle, if this is different from the reduced rate direction. 		Pass
	If control handles do not operate by rotation, the same symbols shall be used in a manner which prevents any ambiguity.		NA
	For needle type taps, the closing direction shall be indicated by an arrow whose point is directed towards the full disc indicating the closed position. Marking of the reduced rate position is not required.		NA
	If the axes of the handles are horizontal (or nearly horizontal), the closed position shall be situated in the vertical plane containing the		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	axes of the handles, and above them.		
	If the axes of the handles are vertical (or nearly vertical), and in a plane parallel or perpendicular to the front of the appliance, the closed positions may be selected from the four positions defined by the two vertical planes containing the axis of the handle which are parallel and perpendicular to the front of the appliance.		Pass
	The closed position shall be the same for all the taps.		Pass
	In all cases, the identification of the closed position of the tap shall not give rise to any confusion with the identification of the open position, or with other markings.		Pass
	The closed position shall be marked with a full disc or a circle of at least 3 mm in diameter.	It was marked with a full disc	Pass
	For the other positions, the following symbols may be used:		
	full on position: large flame reduced rate position: small flame rate range: triangle or scale		Pass
	Other symbols, with the exception of letters, may be used, on condition that they give equivalent information clearly.		Pass
	Additional markings are allowed on condition that they create no confusion for the user of the appliance.		Pass
	Any special position of the tap which is intended for ignition and/or any special button which has to be operated for ignition shall be marked with a stylized star.		Pass
	When the oven burner is supplied by a tap and a thermostat:		
	—if there are two control handles, the full-on and dosed positions of the tap shall be marked as indicated above. Any reduced rate position shall also be marked;		NA
	—if there is only a single control handle, the closed position of the tap shall be marked as indicated above.		NA
	If there is a risk of confusion between the control handle of the oven burner and that of the grill burner, the control handle of the oven burner shall be marked by a rectangle carrying a clearly identifiable symbol in its lower part and that of the grill burner by a rectangle carrying a clearly identifiable symbol in its upper part. When the burner of the oven and grill are controlled by the same handle, these markings are used for each of the corresponding ranges.		NA
5.2.3	Injectors and adjusters Injectors		
	Injectors		

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	It shall be possible to dismantle injectors. However, for appliances intended to operate exclusively with an injector mounted in the factory (appliances of categories I _{2H} , I _{2L} I _{2E} , I _{2E+} , I _{3B/P} I ₃₊ I _{3P}), the interposition of a sealing material in the thread is permissible if the installation instructions mention that it is mandatory to use this product in the case of disassembly. Every injector shall have an indelible means of allowing it to be identified with the aid of the instructions, so preventing any confusion.		Pass
	When a gas rate adjuster is an adjustable injector for use with butane and propane, the gas rates, main and reduced, shall be controlled by means of a calibrated orifice, annulling the adjustment possibility intended for other gases.		NA
	Gas rate adjusters		NA
	Gas rate adjusters shall meet the following requirements:		NA
	Air rate adjusters		NA
	Presence of adjusters		NA
5.2.4	Oven thermostats		NA
5.2.5	Ignition systems		
	All the components of the ignition device shall be designed to avoid damage or accidental displacement in normal use. The relative positions of the ignition device and the burner shall be sufficiently well defined to ensure satisfactory operation of the assembly.		Pass
	When the ignition devices include a permanent pilot, the gas rate of this pilot shall not exceed 0.06 kW for each burner controlled. If necessary, it shall be possible to adjust the pilot gas rate in the event of a gas change, either by adjuster or by change of injector. A means shall be provided to cut off the gas supply to any pilot		NA
	In the event of failure of the ignition system for the burner(s) of the appliance, it shall be possible in the following circumstances to light the burner(s) concerned with a match after removing, if necessary, a movable part (griddle, bottom of the oven, etc.): a) uncovered hotplate burners; b) temporary and permanent covered burners and griddles (see 5.2.8.2.2); c) ovens and grill burners that can only be ignited after manual intervention.	The appliance belongs to a)	Pass
	This requirement shall not apply to oven burners that are designed specifically to prevent the ignition by means of a match. In this case, the manufacturer's instructions for use and		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	maintenance shall state that the ignition by means of a match is prohibited.		
	The ignition system shall meet the requirements of 6.2.1 and 6.3.1.		Pass
5.2.6	Flame supervision devices		
	<p>Where the flame supervision device is covered by the scope of EN 125:1991, the requirements of EN 125:1991 shall be applied.</p> <p>Where flame supervision devices are fitted, in order to comply with the requirements of 5.2.12, they shall be so designed that, in the case of a failure of any of the components indispensable to their operation, the supply of gas controlled by the device is cut off automatically and that its re-establishment requires manual intervention. It shall be so mounted as to ensure satisfactory performance. The sensing element of a flame supervision device shall control a single burner only.</p> <p>The appliance shall not incorporate any device that allows the flame supervision device to be permanently over-ridden. However, during the ignition operation, a momentary admission of gas in the absence of a flame is permitted under the conditions of 6.1.3, if this requires a continuous manual action.</p>		Pass
5.2.7	Regulators		NA
5.2.8	Hotplates		
5.2.8.1	General requirements		
	There shall be an adequate number of points of support for vessels to rest level in a stable fashion on the supports of each of the uncovered burners.		Pass
	Except where rim-based or convex-based vessels are required, one of the pans denoted in C.1 is used for verification purposes. This pan shall have the largest diameter which is equal to, or less than, that of the smallest pan specified in the instructions for use and maintenance. It is verified that when the pan is displaced off-centre by 15 mm, it remains stable.		Pass
	The instructions for use shall state the minimum diameter of the pan that can be placed on each of the burners. At least one of these pans shall have a diameter of 120 mm or less except for single burner appliances having a nominal heat input greater than 3 kW.		Pass
	<p>In the case where the instructions for use and maintenance do not prohibit the use of rim based or convex-based vessels on the hotplate, the following verification is carried out.</p> <p>The following rings:</p> <ul style="list-style-type: none"> - external diameter 140 mm, 160 mm, 180 mm and 200 mm; 		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	<ul style="list-style-type: none"> - height 25 mm; - thickness: 3 mm; <p>are placed on the pan support, over each burner then moved off-centre by up to 25 % of their diameter. In all these positions, they shall be supported sufficiently at a level equivalent to that of a flat based vessel of the same diameter.</p>		
	If the pan supports are designed to be removed, in two or more separate parts, for example for cleaning, the removal of one or more of these parts shall not make the remaining parts unstable.		Pass
	In normal use, the hotplate pan supports shall not suffer distortion likely to impair the performance of the appliance.		Pass
	Possible spillages from pans placed on the burners shall not affect the operation of the burners and shall be accessible for cleaning.		Pass
	If the appliance is constructed in such a way that spillages are collected in spillage containers, the minimum capacity of each container shall be 0.3 L.		NA
	It shall not be possible for shut-down lids, pan supports and spillage containers to fall accidentally from their fully raised position. This requirement shall be verified under the conditions of 7.2.2.5.		Pass
	If the appliance is fitted with a glass shut-down lid, it shall meet the requirements in a) or b) below at the discretion of the manufacturer:		
	a) The glass shut-down lid shall have the following warning notice, in which the letters shall have an height of at least 4 mm when measured on the capital letter, stating: "CAUTION: glass lids may shatter when heated. Turn off all the burners before shutting the lid." or the symbol as represented in Annex F. This warning notice or symbol shall be incorporated (e.g. screen printed) in the glass and shall be positioned so that it is legible when the lid is on open position. The warning notice or the meaning of the symbol shall also be stated in the instructions for use and maintenance (see 8.3.3).		NA
	<p>b) The appliance shall have a gas shut-off device which interrupts the gas supplied to the hotplate burners when the lid is closed. This device shall be designed and installed so that the following requirements are met under the test conditions described in 7.2.4:</p> <p>1) no reduction in the gas rate of the burners shall be observed if the lid is moved through an angle of 5° relative to the fully-open position; this requirement is not applicable if the lid is held in the fully-open position by a mechanical device; and</p> <p>2) the gas supply shall be interrupted if the lid is moved 45° from</p>		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	its fully-opened position		
	Glass shut-down lids shall be fitted with a device slowing down their rate of descent.		NA
	For appliances having a glass shut-down lid, means shall be provided to prevent a 200mm test pan conforming to Table C. 1 resting flat on the pan supports from coming into contact with the glass part shut-down lid when in its fully raised position.		NA
5.2.8.2	Hotplate burners		
5.2.8.2.1	General		
	<p>Burner bodies shall be mounted such that they cannot be displaced accidentally from their correct positions.</p> <p>Parts of a burner likely to be soiled as a result of cooking shall be removable and easy to clean.</p> <p>However, if these parts have an external shape that makes cleaning easy without affecting the subsequent performance of the burner, they may be fixed. Burner ports shall be designed so that spillage of food does not cause internal fouling.</p> <p>All removable burner parts, particularly the caps, shall not be interchangeable if they are not identical. Any incorrect reassembly shall be obvious.</p> <p>The flash tubes and parts with which they are intended to function, particularly those parts of the burner concerned with the ignition, shall be placed in well defined positions.</p>		Pass
5.2.8.2.2	Covered burners and griddles		NA
5.2.8.2.3	Multi-ring hotplate burners		
	When a multi-ring hotplate burner with sectional control has separate gas taps to supply and control each of its rings of burner ports independently, it shall be so designed and arranged that each ring of burner ports is supervised by a separate flame supervision device.		NA
	If a multi-ring hotplate burner with sectional control is supplied from a single gas tap and it is equipped with a single flame supervision device that only supervises the flame(s) of one of its rings of burner ports, the gas tap shall be so designed and arranged that when using it to open the gas supply to an unsupervised ring of burner ports from the supervised ring of burner ports, it is not possible for the gas tap to be left in a position in which cross-ignition from one to the other is not assured.		Pass
5.2.8.3	Removable devices for small pans		
	Specially removable supports allowing the use of very small pans are allowed on all of the burners.		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	<ul style="list-style-type: none"> They shall be stable and rest in a predetermined position on the pan supports above the burner(s) intended by the manufacturer and specified in his instructions. They shall be supplied with the appliance. A 60mm diameter pan, even when moved off-centre by 15 mm, shall rest in stable fashion on the special support.		
5.2.8.4	Devices for convex-based vessels		
	Fixed or removable supports intended to support convex-based vessels are allowed.		NA
	The vessels recommended in the instructions for use and maintenance shall be supplied by the manufacturer to the laboratory. They shall rest in a stable fashion on the special supports.		NA
	If the devices are removable, they shall be supplied with the appliance:		
	<ul style="list-style-type: none"> either they shall rest in a stable fashion and in a predetermined position on the pan supports, above the burner(s) intended by the manufacturer and indicated in the instructions for use and maintenance, and in this case they are not tested; 		NA
	<ul style="list-style-type: none"> or they shall replace the original support in which case they shall be subjected to the tests required by this European Standard under the conditions specified in the instructions for use and maintenance. 		NA
5.2.9	Ovens and grills		NA
5.2.10	Cylinder compartment		NA
5.2.11	Appliances with a cooling fan		NA
5.2.12	Accumulation of un-burnt gas		
5.2.12.1	Accumulation of un-burnt gas in indoor spaces		
	The appliance shall incorporate means that automatically shuts off the gas supply to the burner(s) to prevent a dangerous accumulation of un-ignited gas in the space where the appliance is installed as a result of inadvertent release of un-ignited gas from one or more of its burners.		Pass
	Where compliance with this requirement is met by provision of flame supervision devices, these devices shall comply with the requirements of 5.2.6 and 5.2.12.2.2.		Pass
	Where an alternative(s) to flame supervision devices is used, compliance with the requirement is deemed to be met where it is assessed that the alternative provides an equivalent level of safety to that provided by flame supervision devices that comply with the		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	requirements of 5.2.6 and 5.2.12.2.		
	Note: A re-ignition device without proof of ignition is not considered acceptable.		NA
5.2.12.2	Accumulation of un-burnt gas within the appliance		
5.2.12.2.1	General		
	Any appliances shall be so constructed that gas release during ignition and re-ignition and after flame extinction is sufficiently limited in order to avoid a dangerous accumulation of unburnt gas in the appliance. This requirement is deemed to be satisfied if the requirements of 5.2.12.2.2 to 5.2.12.2.4 are met.		Pass
5.2.12.2.2	Requirements concerning flame supervision devices		
	The flame supervision device shall be of one of the following types:		
5.2.12.2.2.1	Either a device which controls all of the gas supply to the burner and the pilot, if it exists, but which requires continuous manual intervention for a short period (see 6.1.3) in order to open the gas supply during ignition.		Pass
5.2.12.2.2.2	Or a device which partially controls the gas supply to the burner and the pilot, if it exists, but does not require continuous manual intervention for the purpose of ignition. The heat input that is not controlled by this device shall not exceed 0.6 kW.		NA
5.2.12.2.3	Safety of ignition		
5.2.12.2.3.1	Where the burner is fitted with a flame supervision device of the type described in 5.2.12.2.2.1, the manufacturer's instructions for ignition of that burner shall include a statement indicating that, "the device shall not be operated for more than 15 s. If after 15 s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner".		Pass
	This requirement does not apply in the following circumstances: — if the burner, situated in an oven or grill, can only be ignited in the compartment door open; — if the ignition heat input is, by design and construction, lower than or equal to 0,06 kW.		NA
5.2.12.2.3.2	Where the burner is fitted with a flame supervision device of the type described in 5.2.12.2.2.2, it shall be verified under the conditions given in 7.2.3, that ignition of any accumulation of un-burnt gas, if this is possible, does not affect safety		NA
5.2.12.2.4	Safety of re-ignition and after flame extinction		
	Where the burner is not fitted with an automatic re-ignition device, the instructions for use and maintenance shall include the following		Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	in the ignition instructions for the burner: “In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.”		
5.2.13	Food hygiene in time-controlled ovens		
	For time controlled ovens with delayed ignition for which the pilot stays alight during the waiting period, the temperature rise at equilibrium shall not exceed the ambient temperature by more than 4 K under the conditions of 7.2.5.		NA
5.3	Additional requirements for appliances having one or more burners that are capable of remote operation		NA
6	Performance requirements		
6.1	General		
6.1.1	Soundness		
	Under the test conditions in 7.3.1.1, any leak detected during each of the tests shall not exceed 0,10 dm ³ /h.	See the annex test table 1	Pass
6.1.2	Obtaining the input rates		
6.1.2.1	Obtaining the nominal heat input		
	Under the test conditions in 7.3.1.2.1, each of the burners, supplied separately, shall be capable of giving the nominal heat input stated by the manufacturer.	See the annex test table 2	Pass
	This requirement is deemed to be satisfied if:		
	— for burners not equipped with gas rate adjusters; and — for burners equipped with gas rate adjusters, but only to check the manufacturer's adjustment instructions in accordance with 7.3.1.2.1.2 test no. 3;		Pass
	the variation between the heat input obtained with each of the gases indicated in 7.3.1.2.1.2 and the nominal heat input Q _n shall be within the limits indicated below: — if the nominal heat input Q _n of the burner does not exceed 2,25 kW, the tolerance shall be ±8 %; — if the nominal heat input Q _n of the burner exceeds 2,25 kW and does not exceed 3,6 kW, the tolerance shall be ±0,177 kW; — if the nominal heat input Q _n of the burner exceeds 3,6 kW, the tolerance shall be ±5%; — the tolerance is extended to ±10 % for burners fitted with injectors with a diameter more than 0.3 mm but not exceeding 0,5 mm. — the tolerance is extended to ±20 % for burners fitted with injectors with a diameter not exceeding 0.3 mm. If an appliance can function with several gas families, the nominal heat input of the burner is not required to be identical for all the gas	See the annex test table 2	Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	families, however: — the variation of the nominal heat input between the two gas families shall not exceed 10 %, — if the variation of the nominal heat input between two gas families is less than 3 %, the data plate shall only give the lowest value of the nominal heat input, but the documents supplied to the laboratory shall specify the values for each of the gas families; — if the variation in the nominal heat input of the various gas families is between 3 % and 10 %, the data plate and the instructions shall include the respective values.		
	For appliances with gas rate adjusters, the heat input shall be at least equal to the nominal heat input when measured under the conditions stated in 7.3.1.2.1.2, test no. 1 and at most, equal to the nominal heat input when measured under the conditions stated in 7.3.1.2.1.2 test no. 2.		NA
6.1.2.2	Obtaining the reduced heat input		
	Under the test conditions in 7.3.1.2.2, the reduced heat input, if any, declared by the manufacturer in the technical instructions for each of the burners shall not be exceeded.		NA
	The reduced rates shall either be fixed (by calibrated orifice) or adjustable according to the appliance category and the gas group used as given in 5.1.1 and 5.2.3.		NA
6.1.3	Flame supervision devices		
	Under the test conditions described in 7.3.1.3, the opening time shall be equal to or less than 10 s for hotplate burners and equal to or less than 15 s for oven and grill burners where there is continuous manual intervention by the user; if there is no continuous manual intervention, the opening time may be increased to 60 s. The extinction delay time shall be less than 60 s where the burner is situated in a compartment and less than 90 s in the case of an open burner or a covered burner or under a griddle as defined in 5.2.8.2.2.	See the annex test table 3	Pass
	If a burner is protected by a flame supervision device having a pilot, then, under the test conditions in 7.3.1.3.2, the ignition or re-ignition shall remain satisfactory or the supply of gas controlled by the device shall be shut off in the event of blockage of the port which supplies the ignition flame or of any other part of the ignition device leading to shortening or distortion of the flame.		NA
6.1.4	Safety of operation		
6.1.4.1	Resistance to overheating		

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	After the tests in 7.3.1.4.1, the burners shall show no deterioration likely to jeopardize performance.	See the annex test table 4	Pass
6.1.4.2	Escape of un-burnt gas		
6.1.4.2.1	Soundness of burner parts		
	When a burner, having a body made up of several parts, operates under the test conditions in 7.3.1.4.2.1, there shall be no leakage of any flammable quantity of air/gas mixture at the joints of the assembly.		Pass
6.1.4.2.2	Spillage of un-burnt gas		
	When a burner operates under the test conditions in 7.3.1.4.2.2, there shall be not hazardous accumulation of un-burnt gas within the body of the appliance.		Pass
6.1.4.3	Safety of operation at reduced pressure		
	Appliance supplied with gases of the 2nd family of groups H and E shall operate safety at a reduced pressure of 70% of the normal test pressure, i.e.14mbar. The requirement is verified if, under the test conditions in 7.3.1.4.3, the flame of the burner concerned is extinguished, or if total shut-off of the gas supply is ensured.	Tested at 14 mbar when the appliance is used with I _{2H(20)} .	Pass
6.1.5	Heating		
6.1.5.1	Heating of the various parts of the appliance		
6.1.5.1.1	Front and sides		
6.1.5.1.1.1	General		
	Under the test conditions in 7.3.1.5.2.3, test no. 1a, the temperature of those parts of the front and sides of the appliance which can be touched accidentally shall not exceed the ambient temperature by more than: — metal and painted metal: 60 K; — enamelled metal: 65 K; — glass and ceramics: 80 K; — plastic: 100 K. The temperature rise limit of 100 K also applies to plastics material having a metal finish of thickness less than 0.1 mm. NOTE: when the thickness of the plastics coating does not exceed 0.3 mm, the temperature rise limits of the supporting material apply. These requirements shall not apply to those parts of the front or sides: — which are not accessible to a test probe 75 mm in diameter having a hemispherical end; or	See the annex test table 5	Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	<ul style="list-style-type: none"> — which, on appliances having a hotplate, are less than 25 mm below the level of the hotplate, excluding the pan supports, or which are above the hotplate; or — which are of small dimension, such as vents for ventilation or for evacuation of products of combustion, hinges and trims of which the width of the accessible surface is less than 10 mm; or — which are less than 10 mm from outlet vents intended for the evacuation of products of combustion; or — which are within 10mm of the gap between the oven door and its mating surface. 		
6.1.5.1.1.2	Front of the oven door and any protective means		
	<p>Under the test conditions in 7.3.1.5.2.3, test no. 1b, the temperature of those parts of the front surface of the protective means (see 8.3.3) and on the front surface of the oven door which can be touched accidentally shall not exceed:</p> <ul style="list-style-type: none"> — metal and painted metal: 45 K; — enamelled metal: 50 K; — glass and ceramics: 60 K; — Plastic having a thickness exceeding 0.3 mm: 80 K. <p>The temperature rise limit of 80 K also applies to plastics materials having a metal finish of thickness less than 0.1 mm.</p> <p>NOTE: when the thickness of the plastics coating does not exceed 0.3 mm, the temperature rise limits of the supporting material apply.</p> <p>These requirements shall not apply to ovens intended to be used on a worktop.</p> <p>These requirements shall not apply to those parts on the front surface of the protective means or on the front surface of the oven door:</p> <ul style="list-style-type: none"> — which are not accessible to a test probe 75 mm in diameter having a hemispherical end; or — which are situated more than 850 mm above the floor when an appliance of class 3 is installed according to the manufacturer's instructions, or — which are situated within 10 mm of the edges of the door. <p>NOTE The additional protective means may be an alternative door.</p>	See the annex test table 5	Pass
6.1.5.1.2	Independent class 3 hotplates		
	<p>If, when installed in accordance with the technical instructions, the base of the independent class 3 hotplate is not protected from contact by a horizontal partition or plate, the surface temperature of the base, or of any easily accessible part of the base, shall not exceed the ambient temperature by more than 100 K when</p>	See the annex test table 5	Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	measured under the conditions of 7.3.1.5.2.3, test no. 3.		
6.1.5.1.3	Surfaces in contact with the flexible tube		
	In the case where the appliance may be connected by means of a flexible tube that is not entirely metallic, the temperatures of the surfaces of the appliance that are likely to come into contact with the tube, when this is installed and connected according to the technical instructions, shall not exceed the ambient temperature by more than 70 K under the following test conditions: — for all appliances, those of 7.3.1.5.2.3 tests no. 2 and 3;	See the annex test table 5	Pass
	— in addition for an appliance with an oven having a special thermostat adjustment position for cleaning, those of test 7.3.1.5.2.3 test no. 4.		NA
6.1.5.1.4	Push-on connector		
	national situations indicated in Table A.6, this push-on connector shall be located such that its temperature does not exceed the ambient temperature by more than 30 K under the following conditions: - for all appliances, those of 7.3.1.5.2.3, tests no. 2 and 3; - in addition, for appliances with ovens having a particular thermostat setting for cleaning, that of 7.3.1.5.2.3, test no. 4.		NA
6.1.5.1.5	Auxiliary equipment		
	The temperature of auxiliary equipment, the failure of which can affect the safety of operation of the gas part of the appliance, shall not exceed the maximum temperature specified by the equipment manufacturer when measured under the following conditions:		
	— for all appliances, those of 7.3.1.5.2.3 tests no. 2 and 3;	See the annex test table 5	Pass
	— for an appliance with an oven without a special thermostat adjustment position for cleaning, those of 7.3.1.5.2.3 test no. 4;		Pass
	— for appliances with an oven having a special thermostat adjustment position for cleaning, whichever of the following is more severe: — 7.3.1.5.2.3 test no. 4; or — 7.3.1.5.2.3 test no. 5.		NA
6.1.5.1.6	Handles and touchable parts		
	Under the conditions of 7.3.1.5.2.3, test no. 2 and 3, the temperature rises above the ambient temperature of parts, other than oven and grill accessories, intended to be manipulated in normal use, measured only in the contact zones, shall not exceed the following limits: — metal and painted metal: 35 K; — glass and ceramic: 45 K; — plastic : 60 K.	See the annex test table 5	Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	<p>In addition, the above temperature limits shall not be exceeded by such contact zones in the following particular circumstances:</p> <ul style="list-style-type: none"> a) under the conditions of 7.3.1.5.2.3, test no. 4, when an appliance, with a special thermostat adjustment position for cleaning is operated for cleaning purposes in accordance with the instructions for use and maintenance and simultaneous operation of hotplate cooking elements is not forbidden; b) under the conditions of 7.3.1.5.2.3, test no. 6, when, in accordance with the technical instructions, an appliance of class 1, that can also be installed between two furniture units, or an appliance of class 2, subclass 1, that can be installed freestanding, has a grill which operates with the door open; c) under the conditions of 7.3.1.5.2.3, test no. 3, for parts of handles likely to be operated in normal use, when the appliance is equipped with a grill for which the grill pan has one or more fixed handles. This requirement shall not apply to detachable grill pan handles if the manufacturer's instructions for use and maintenance warn that such handles are not left attached to the grill pan while the appliance is in use. 		NA
6.1.5.1.7	Temperature rise in the neighbourhood of handles		
	<p>If the appliance has any openings at the front for the evacuation of products of combustion or cooling air, the air temperature at a distance of 100 mm in front of the openings as well as in the normal approach zone of the appliance handles shall not exceed the ambient temperature by more than 130 K under the following conditions.</p> <ul style="list-style-type: none"> - 7.3.1.5.2.3, test no. 3 for all appliances; 		NA
	<ul style="list-style-type: none"> - 7.3.1.5.2.3, test no. 4, when an appliance has an oven with special thermostat adjustment position for cleaning, which is operated for cleaning purposes in accordance with the instructions for use and maintenance and simultaneous operation of hotplate cooking elements is not forbidden; 		NA
	<ul style="list-style-type: none"> - 7.3.1.5.2.3, test no. 6⁵⁾, when, in accordance with the instructions, an appliance of class 1, that can also be installed between two furniture units, or an appliance of class 2 sub-class 1, that can be installed freestanding, has a grill that operates with the door open. 		NA
6.1.5.2	Temperature of the support, walls, adjacent surfaces, and building-in cabinets		
	<p>The temperature of the support on which the appliance is placed, the panels situated near the appliance and, for class 2 and class 3 appliances, the walls of the building-in cabinet, including that part of the cabinet situated above the front of an oven, shall not exceed</p>	See the annex test table 5	Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	the ambient temperature by more than 65 K under the following conditions: — for all appliances, those of 7.3.1.5.2.3, tests no. 2 and 3;		
	— in addition for appliances with an oven having a special thermostat setting for cleaning, those of 7.3.1.5.2.3 and test no. 4.		NA
6.1.6	Temperature of the LPG cylinder and its compartment		NA
6.1.7	Total input of the appliance		
	Under the test conditions in 7.3.1.7, the total input of the appliance, all the taps being in the fully open position, shall not be more than 10% less than the sum of the individual inputs of the different burners supplied separately under the same condition.	See the annex test table 2	Pass
6.1.8	Regulator performance		NA
6.1.9	Appliances with a cooling fan		NA
6.1.10	Safety in the event of failure of the oven thermostat		NA
6.2	Special requirements for hotplates		
6.2.1	Ignition, cross-ignition, flame stability		
6.2.1.1	All hotplate burners except multi-ring hotplate burners		
	When the hotplate burners are ignited under the conditions of 7.3.2.1, ignition and cross-lighting shall occur smoothly within 5 s of turning the burner control to the full-on position or the ignition position, if it exists. After ignition under these conditions, the flames shall be stable and quiet. A slight tendency to flame lift is permitted on ignition but flames shall be stable 60 s after ignition. When the burner taps are turned to their reduced rate positions under the test conditions in 7.3.2.1, the hotplate burner flames shall not light back and neither shall they be extinguished. When the oven door or the cupboard door(s) are opened and closed under the test conditions in 7.3.2.1, the hotplate burner flames shall not light back and neither shall they be extinguished.	See the annex test table 6	Pass
	However, if there is a permanent ignition device or an automatic re-ignition device, extinction is allowed if normal operation returns without any manual intervention 5s after the movement of the door ceases.		NA
6.2.1.2	Multi-ring hotplate burners		
	When the appliance incorporates a multi-ring hotplate burner for which each ring of burner ports is controlled independently by a means of a separate tap or control, the requirements of 6.2.1.1 shall be met with each ring of burner ports being operated as if it were a separate burner.		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	When the appliance incorporates a multi-ring hotplate burner that is controlled by a single tap or control, the requirements of 6.2.1.1 shall be met with this burner operating as described for other hotplate burners. In addition, if such a burner is a multi-ring hotplate burner with sectional control it shall be verified under the conditions of 7.3.2.1.4 that when the gas rate supplied to the supervised ring of burner ports is reduced to the rate corresponding to that obtained when the tap or control is set to its lowest marked position, ignition and cross-lighting at any unsupervised ring of burner ports occurs smoothly within 5 s of turning on the gas supply to that ring of burner ports by means of the burner control.		Pass
	For multi-ring hotplate burners with simple control it shall be verified under the conditions described in 7.3.2.1.4 that when its tap or control set to the lowest marked position for which ignition of the supervised ring of burner ports is possible, ignition and cross-lighting at any unsupervised ring of burner ports occurs smoothly within 5 s of ignition at the supervised ring of burner ports.		Pass
	Uncovered multi-ring hotplate burners equipped with a single flame supervision device shall not be extinguished under the test conditions given in 7.3.2.2 and 7.3.2.3 unless the extinction of the burner is complete and the gas supply to the burner is shut off under the control of its flame supervision device.		Pass
6.2.2	Combustion		
	Under the test conditions in 7.3.2.4.1, the volume content of the CO in the air- and water-free products of combustion shall not exceed: — 0,10 % CO for test no. 1; — 0,15 % CO for tests no. 2 and 3 and if applicable test no. 6; — 0.20 % CO for test no. 4, and if applicable, test no. 5.	See the annex test table 7	Pass
	In addition, when the appliance has a mains electrical supply, and fluctuation of the supply can affect the operation, ignition and/or the combustion, it shall be verified under the conditions described in 7.3.2.4.1, test no. 5, that each hotplate burner ignites and continues to function during the test.	Electrical supply can only affect the burner ignition.	Pass
	Moreover, under the test conditions described in 7.3.2.4.4, where the hotplate burners are supplied individually with the limit sooting gas, yellow tipping is permitted if it does not result in a soot deposit 10 min after a test vessel has been placed over the burner.		Pass
6.3	Special requirements for ovens and grills		
4	Performance characteristics (EN 30-2-1:2015)		

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
4.1	Efficiencies		
4.1.1	General		
	The requirements given in 4.1.2 and 4.1.3 are only applicable to hotplate burners, the nominal heat input of which is higher than 1,16 kW.		
4.1.2	Single uncovered burner		
	The efficiency of each single burner determined under the test conditions specified in 5.2.1 shall be at least 52%.	See the annex test table 8	Pass
4.1.3	Single covered burner		NA
4.1.4	Hob		
	The efficiency of the gas hob shall be determined under the test conditions specified in 5.2.1	See the annex test table 8	Pass
4.2	Maintenance consumption of the oven		NA
8	Marking and Instructions	Checked in English only. For other languages and possible national exceptions assurance from applicant.	
8.1	Appliance marking (including any type 2 hand – operated control)		
	All specifications referred to in this clause shall be given in the technical instructions.		Pass
8.1.1	All appliances shall bear in a way which is visible, legible for the installer and indelible at least the following information on one or more data plates and/or labels fixed securely and durably onto the appliance:		Pass
	— the name of the manufacturer and/or his identification symbol;		Pass
	— the commercial designation of the appliance;		Pass
	— the type of electricity supply used, where appropriate;		Pass
	— the type of gas and the pressure and/or pressure couple for which the appliance is adjusted; any reference to pressure shall be identified in relation to the corresponding category index; NOTE: If it is necessary to adjust the appliance in order to convert it from one pressure to another within a third family pressure couple, only the pressure corresponding to the actual adjustment shall be indicated		Pass
	— the direct country or countries of destination;		Pass
	— the appliance category or categories: if more than one category is specified, each of these categories shall be identified in relation to the direct country or countries of destination;		Pass
	— the nominal heat input of all the burners, expressed in kilowatts on the gross calorific value and, for liquefied petroleum gas, the gas rate in grams per hour.		Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	This information shall be written with the aid of symbols in accordance with annex E.		Pass
	No other information shall be given on the appliance if it is likely to cause confusion regarding the current adjustment setting of the appliance, the corresponding category or categories and the direct country or countries of destination.		Pass
	For example, if it is necessary to adjust the appliance in order to convert it from one pressure to another within a third family pressure couple, only the pressure corresponding to the actual adjustment shall be indicated.		Pass
8.1.2	All appliances shall bear, in a legible manner which is visible to the installer and the user, one or more warnings, drafted in the official language(s) of the direct country or countries of destination of the appliance. The following warning shall appear on every appliance: "This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance."		Pass
	In addition, for appliances having a third family gas cylinder compartment, the interior of the compartment door shall bear a warning, specifying the dimensions of the cylinders to be used in the countries where the appliance can be sold and, where necessary, the notice shall describe the means of assuring a particular path for the flexible tube used for connection.		NA
8.1.3	Where the appliance is designed for remote operation of type 2, the hand held remote control supplied with the appliance shall be marked with: <ul style="list-style-type: none"> – The appliance manufacturer's name and/ or symbol, – The type of cooking appliance and – A serial number which shall also be specified in the manufacturer's instructions for use and maintenance. 		NA
8.2	Marking of the packaging		
	The packaging shall bear at least the following information:		
	— the type of gas and the pressure and/or pressure couple for which the appliance is adjusted; any reference to pressure, shall be identified in relation to the corresponding category index; NOTE: If it is necessary to adjust the appliance in order to convert it from one pressure to another within a third family pressure couple, only the pressure corresponding to the current adjustment shall be indicated;		Pass
	—the direct country or countries of destination of the appliance;		Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	— the appliance category or categories: if more than one category is specified, each of these categories shall be identified in relation to the appropriate direct country or countries of destination.		Pass
	This information shall be written with aid of symbols in accordance with annex E.		Pass
	No other information shall be given on the packaging if it is likely to cause confusion regarding the current adjustment setting of the appliance, the corresponding category or categories and the direct country or countries of destination.		Pass
	In addition, the following warning, drafted in the official language(s) of the country or countries of direct destination of the appliance, shall be given on the packaging: "This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance".		Pass
8.3	Instructions		
8.3.1	General		
	The appliance shall be accompanied by technical instructions intended for the installer and by instructions for use and maintenance intended for the user.		Pass
	They may be presented together but their texts shall not be confused.		Pass
	These instructions shall contain information relating to the class of the appliance and also the address of the manufacturer and the respective information given in 8.3.2 and 8.3.3.		Pass
	They shall be written in the official languages of the country or countries of direct destination of the appliance and shall be valid for this country or countries.		Pass
	If the instructions are written in an official language that is used by more than one country, the country or countries for which they are valid shall be identified using the symbols given in annex E.		Pass
	Instructions for countries other than those mentioned on the appliance may be supplied with the appliance on condition that each set of instructions includes the following initial statement "These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country".		Pass
8.3.2	Technical instructions		
8.3.2.1	General		

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	The technical instructions intended for the installer shall give all instructions for installation, adjustment and maintenance.		Pass
8.3.2.2	Specifications applicable to all appliances		
	In addition to the information given in 8.1, the technical instructions may include information, where appropriate, that the appliance has been certified for use in countries other than those stated on the appliance. If such information is given, the instructions shall include a warning stipulating that modification of the appliance and its method of installation are essential in order to use the appliance safely and correctly in all the additional countries. This warning shall be repeated in the official language(s) of each of these countries. Furthermore, the technical instructions shall state how to obtain the information, instructions and parts necessary for safe and correct use in the country concerned.		Pass
	As a preamble, they shall include the following warnings. a) "Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible." b) "The adjustment conditions for this appliance are stated on the label (or data plate)." c) "This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation."		Pass
	The technical instructions shall include:		
	— the nominal rates of the different burners, expressed in kilowatts based on the gross calorific value and in grams per hour for liquefied petroleum gas;		Pass
	— adjustment devices;		NA
	— lubrication of taps, where necessary,		NA
	— method for verifying correct operation of the burners.		Pass
	For an appliance that is likely to operate with several gases, these instructions shall also state the operations and adjustments to be carried out when converting from one gas to another. It should give, for each of the interchangeable injectors and calibrated orifices, the markings for each gas and pressures that may be used.		NA
	For appliances intended to operate exclusively with the factory-fitted injector, the instructions shall where necessary, give information concerning the use of products for making pressure-tight joints on the thread in the event of the injectors concerned being dismantled.		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	These instructions shall also give precise indications for connecting the appliance to the gas and a reference to the installation regulations in force in the country in which the appliance is to be used. In particular, the technical instructions shall specify the type, length and position of any flexible tubing which may be used for supplying gas and details for the use of gas connection adaptors.		Pass
	If the temperature rise above ambient temperature of a part of the appliance likely to be in contact with the flexible tube exceeds 70 K, the maximum temperature shall be stated and a label shall be fixed adjacent to the gas inlet connection stating that an appropriate connecting tube shall be used in accordance with the corresponding national installation regulations.		NA
	If the appliance is connected to an electrical supply, the technical instructions shall include a wiring diagram (for connection purposes) unless the appliance is equipped with a connection cord fitted with a plug.	The appliance is fitted with a connection cord with a plug.	NA
8.3.2.3	Particular specifications for appliances of class 1 and class 2 subclass 1		
	The technical instructions shall state:		
	a) the minimum vertical distance separating the appliance from adjacent horizontal walls located above it;		NA
	b) the minimum horizontal distances separating the appliance from adjacent vertical walls below the minimum distance defined in a). All horizontal distances are measured from the vertical plane which coincides with that of the side of the appliance.		NA
	For class 1 appliances, with the exception of high-level grills, these stated minimum distances shall not exceed 20 mm for walls adjacent to the sides which are: <ul style="list-style-type: none"> - below the hotplate, excluding the plane of the pan supports, or - below the shut-down lid in its closed position, for appliances fitted with a shut-down lid and designed so that the lid is at the same level as the work top of adjacent units, or - below the height of the appliance in the case of freestanding ovens. 		NA
	The technical instructions shall also give information concerning the fixing of the appliance, where this is specified by the manufacturer or required by the installation regulations in force in the country or countries in which the appliance may be used.		NA
8.3.2.4	Particular specifications for appliances class 2, subclass 2, and class 3		
	The technical instructions shall give all necessary information for building-in and fixing the appliance, and in particular:		
	- for all appliances concerned, information giving the critical dimensions of the space in which the appliance is to be		Pass

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	installed;		
	- precise instructions that are to be observed for the evacuation of combustion products, and for ventilation when flueing and ventilation components are not supplied with the appliance, or where they are supplied but not fitted to the appliance;		NA
	- in the case of an appliance incorporating a hotplate, information on the minimum distances from each adjacent wall above the level of the hotplate:		
	— the minimum vertical distance above the hotplate is measured from the plane of the pan supports;		Pass
	— the minimum horizontal distances are measured from the vertical planes passing through the edges of the hotplate.		Pass
	- in the case of built-in hotplates, where the manufacturer specifies that a horizontal separation shall be included below the base of the hotplate, the critical dimensions of this separation. In addition, the minimum distance between this separation and the underneath of the worktop shall be stated and this minimum distance declared shall not exceed 150 mm;		NA
	- in the case of appliances with an oven, information stating that the unit housing the appliance shall be appropriately fixed. Also, where the use of a flexible tube is specified, the instructions shall state that the flexible tube shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit (e.g. a drawer) and does not pass through any space susceptible to becoming congested		NA
8.3.3	Instructions for use and maintenance		
	The instructions for use and maintenance intended for the user shall give all necessary information for the appliance to be used safely and sensibly. They shall include in particular:		
	— indications of the nominal heat input of each of the burners;		Pass
	— instructions on lighting and re-ignition (see 5.2.12);		Pass
	— instructions for the use of the oven: use of the thermostat, position of accessories, if necessary maximum authorized load for the pastry tray, etc.; in particular, these instructions shall include the steps to be taken for using programmable ovens taking into account food hygiene (e.g. deterioration of food in hot weather);		NA
	where appropriate (see 6.1.10.1), the instruction on the need to have thermostat checked in case where its failure would cause an abnormal drift in the cooking temperature of the oven;		NA
	— in the case where the appliance is fitted with a thermostat fault indicator (see 6.1.10.2.3) the instructions shall include all information necessary concerning its use and the actions to be taken by the user in the event of a fault indication;		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	— instructions for use of the grill (in particular the position of accessories); they shall state in particular if the grill is only to be used at its nominal heat input;		NA
	— the minimum dimensions of the pans to be used on the various burners of the hotplate, and, where appropriate, specifications on the use of pans with concave or convex bases.		Pass
	The profile and maximum dimension of the plan to be used with fish burners of useful length greater than 140mm;		NA
	— For appliances having one or more burners that are capable of remote operation, a description of type of remote operation (type 1 or type 2), together with instructions on the use of the burners concerned both manually and remotely;		NA
	— Instructions on how to shut off the burner or burners quickly when operating in the remote mode using a) the remote means and b) the manual controls on the appliance to override the remote means;		NA
	— a description of the way in which the user can recognize visually whether the burner or burners are in the remote operation mode;		NA
	— Information, warning the user against the use of cooking vessels on the hotplate that overlap its edges.		Pass
	The instructions for use and maintenance shall warn the user against incorrect use of the appliance. To this end, it shall list any applicable restrictions on the use of the appliance resulting from this European Standard.		Pass
	The instructions for use shall state that the use of inappropriate hob guards can cause accidents. When the manufacturer of the appliances considers that hob guards can be used, the instructions for use and maintenance shall warn to use only hob guards designed by the manufacturer of the cooking appliance or declared by the manufacturer of the appliance as suitable or hob guards incorporated in the appliance.		Pass
	In the case of appliances with a cooling fan, the instructions shall include the steps to be taken by the user in the event of a fault with the fan. If the appliance is fitted with a fan fault indicator, the necessary information concerning this indicator shall also be specified.		NA
	If for cleaning, the manufacturer instructs the user to set the control device to a higher position than for normal cooking operations, the instructions for use and maintenance shall contain a statement that, under these conditions, the surfaces may become hotter than in normal use and that children shall be kept away.		NA
	For appliance having a gas cylinder compartment, the instructions		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	shall specify the dimensions of cylinders to be used in the countries in which the appliance may be sold. If necessary, the instructions shall describe the means of assuring a particular path for the flexible tube used for connection. In additional, the instructions shall indicate the obligation to replace any means of connection which carry a data limit for use.		
	The instructions for use and maintenance shall contain the follow warnings:		
	The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).		Pass
	Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present”.		Pass
	If the manufacture instructs the user to use the grill with the door open, the instructions for use and maintenance shall state in emphasis (e.g. by colour or underlined, etc.,) the following warning: “CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.” “CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.”		NA
	When the appliance does not comply with 6.1.5.1.1.2 as delivered, the instructions shall contain the substance of the following: “An additional protective means to avoid contact with the oven door is available. This part should be fitted when young children are likely to be present.”		NA
	The reference number of the part and information on how to obtain it shall be given in the instructions.		Pass
	If a glass shut-down lid, according to the requirements in 5.2.8.1, carries the symbol described in Annex F, this symbol shall be reproduced in the instructions for use and maintenance together with an explanation of its meaning.		NA
	If a glass shut-down lid, according to the requirements in 5.2.8.1, carries a warning, this warning shall be reproduced in the instructions for use and maintenance.		NA
	When an appliance is provided with a cooking hotplate made of glass or glass ceramic, user instructions shall bear the following:		NA

EN 30-1-1: 2008 + A3 :2013 & EN 30-2-1: 2015			
Clause	Requirement – Test	Remark	Verdict
	<p>CAUTION: "In case of hotplate glass breakage:</p> <ul style="list-style-type: none"> - shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply - do not touch the appliance surface, - do not use the appliance." 		
8.3.4	Instructions for conversion to other gases		
	On delivery of parts intended for conversion to another type of gas or to another pressure, the manufacturer shall supply adequate and clear instructions for changing the parts and also for cleaning, adjustment and control of the appliance and renewal of seals following intervention.		NA
	After conversion of the appliance to another type of gas or to another pressure than that for which it was previously adjusted, information on the new adjustment shall be given in place of the previous information, so as to permit unambiguous identification of the state of the appliance after modification.		NA
	If, in order to comply with this requirement, a new plate or label is required, this shall be supplied with the conversion parts and it shall comply with the requirements of Legibility and durability in 8.1.1.		NA
	Where appropriate, instructions written in the official language or languages of the country or countries of destination corresponding to the new adjustment state of the appliance shall be supplied.		NA

Annex test table 1: Soundness

6.1.1		Soundness	
Condition: the appliance inlet air pressure is 150 mbar (cold air)		Test No.1: All taps are closed (dm ³ /h)	Test No.2: All taps in the “on” position, the injectors of burners are blocked (dm ³ /h)
The leakage shall not exceed 0.1 dm ³ /h	In the delivery condition	0.0008 (JY-S4017) 0.0010 (JY-G5018) 0.0015 (JY-G5047) 0.0012 (JY-S5071) 0.0006 (JY-G4007)	0.0012 (JY-S4017) 0.0010 (JY-G5018) 0.0013 (JY-G5047) 0.0016 (JY-S5071) 0.0010 (JY-G4007)
	Immediately after the strength tests	0.0020 (JY-S4017) 0.0018 (JY-G5018) 0.0027 (JY-G5047) 0.0020 (JY-S5071) 0.0012 (JY-G4007)	0.0022 (JY-S4017) 0.0021 (JY-G5018) 0.0023 (JY-G5047) 0.0024 (JY-S5071) 0.0018 (JY-G4007)
	At the end of all the tests to which the appliance is subjected with its original equipment without changing any parts	0.0029 (JY-S4017) 0.0030 (JY-G5018) 0.0031 (JY-G5047) 0.0033 (JY-S5071) 0.0025 (JY-G4007)	0.0023 (JY-S4017) 0.0027 (JY-G5018) 0.0036 (JY-G5047) 0.0030 (JY-S5071) 0.0020 (JY-G4007)
	After the five disconnections and re-assemblies	0.0011 (JY-S4017) 0.0014 (JY-G5018) 0.0015 (JY-G5047) 0.0017 (JY-S5071) 0.0011 (JY-G4007)	0.0018 (JY-S4017) 0.0016 (JY-G5018) 0.0017 (JY-G5047) 0.0015 (JY-S5071) 0.0018 (JY-G4007)
Verdict		Pass	Pass

Annex test table 2-1: Obtaining the input rates (Testing sample: JY-G5047)

6.1.2.1	Obtaining the nominal heat input				
Condition	Gas temperature (°C):	20.5	Barometer value (mbar):	1019.0	
Category:	$I_{3+(28-30/37)} / I_{3B/P(30)}$				
Gas type:	G30 (butane)				
Pressure:	29.0 mbar				
Rate	Each burner individually				
Burner position	Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd	Auxiliary burner
Marked orifice diameter(mm)	0.95	0.83	0.65	0.65	0.5
Measured orifice diameter(mm)	0.94	0.83	0.65	0.65	0.50
Nominal Heat input (kW)	3.3	2.7	1.75	1.75	1.0
Result (kW)	3.28	2.64	1.63	1.63	1.0
Tolerance	-0.02kW	-0.06kW	-6.86%	-6.86%	0
Allowed Tolerance	±0.177kW	±0.177kW	±8%	±8%	±8%
Verdict	Pass	Pass	Pass	Pass	Pass
6.1.7	Total input of the appliance				
Gas type	Air				
Pressure	29.0				
Rate	Each burner individually				
Flow (L)	5.0	5.0	3.0	3.0	1.0
Time (s)	161.7	200.5	193.5	196.9	107.6
Rate	All hotplate burners				
Flow (L)	20.0				
Time (s)	211.4				
Allowed Tolerance:<±10%	-1.33%				
Verdict	Pass				

Annex test table 2-2: Obtaining the input rates (Testing sample: JY-G5047)

6.1.2.1	Obtaining the nominal heat input				
Condition	Gas temperature (°C):	20.0	Barometer value (mbar):	1020.0	
Category:	$I_{2H(20)}/I_{2E(20)}$				
Gas type:	G20 (Natural gas)				
Pressure:	20.0 mbar				
Rate	Each burner individually				
Burner position	Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd	Auxiliary burner
Marked orifice diameter(mm)	1.27	1.11	0.97	0.97	0.75
Measured orifice diameter(mm)	1.27	1.10	0.98	0.98	0.76
Nominal Heat input (kW)	3.3	2.7	1.75	1.75	1.0
Result (kW)	3.26	2.55	1.65	1.66	0.97
Tolerance	-0.04kW	-0.15kW	-5.71%	-5.14%	-3.0%
Allowed Tolerance	±0.177kW	±0.177kW	±8%	±8%	±8%
Verdict	Pass	Pass	Pass	Pass	Pass
6.1.7	Total input of the appliance				
Gas type	Air				
Pressure	20.0				
Rate	Each burner individually				
Flow (L)	15.0	15.0	15.0	10.0	5.0
Time (s)	146.7	187.2	287.4	194.2	166.1
Rate	All hotplate burners				
Flow (L)	40.0				
Time (s)	128.2				
Allowed Tolerance:<±10%	-1.27%				
Verdict	Pass				

Annex test table 2-3: Obtaining the input rates (Testing sample: JY-S5071)

6.1.2.1	Obtaining the nominal heat input				
Condition	Gas temperature (°C):	21.7	Barometer value (mbar):	1022.0	
Category:	$I_{3+(28-30/37)} / I_{3B/P(30)}$				
Gas type:	G30 (butane)				
Pressure:	29.0 mbar				
Rate	Each burner individually				
Burner position	Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd	Auxiliary burner
Marked orifice diameter(mm)	0.95	0.83	0.65	0.65	0.5
Measured orifice diameter(mm)	0.94	0.83	0.65	0.65	0.50
Nominal Heat input (kW)	3.3	2.7	1.75	1.75	1.0
Result (kW)	3.44	2.72	1.67	1.66	1.05
Tolerance	+0.14kW	+0.02kW	-4.57%	-5.14%	+5.0%
Allowed Tolerance	±0.177kW	±0.177kW	±8%	±8%	±8%
Verdict	Pass	Pass	Pass	Pass	Pass
6.1.7	Total input of the appliance				
Gas type	Air				
Pressure	29.0				
Rate	Each burner individually				
Flow (L)	5.0	5.0	3.0	3.0	2.0
Time (s)	152.8	192.9	187.2	191.5	203.4
Rate	All hotplate burners				
Flow (L)	20.0				
Time (s)	201.1				
Allowed Tolerance:<±10%	-0.70%				
Verdict	Pass				

Annex test table 2-4: Obtaining the input rates (Testing sample: JY-S5071)

6.1.2.1	Obtaining the nominal heat input				
Condition	Gas temperature (°C):	22.0	Barometer value (mbar):	1022.0	
Category:	$I_{2H(20)}/I_{2E(20)}$				
Gas type:	G20 (Natural gas)				
Pressure:	20.0 mbar				
Rate	Each burner individually				
Burner position	Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd	Auxiliary burner
Marked orifice diameter(mm)	1.27	1.11	0.97	0.97	0.75
Measured orifice diameter(mm)	1.27	1.10	0.98	0.98	0.76
Nominal Heat input (kW)	3.3	2.7	1.75	1.75	1.0
Result (kW)	3.35	2.54	1.74	1.75	1.04
Tolerance	+0.05kW	-0.16kW	-0.57%	0	+4.0%
Allowed Tolerance	±0.177kW	±0.177kW	±8%	±8%	±8%
Verdict	Pass	Pass	Pass	Pass	Pass
6.1.7	Total input of the appliance				
Gas type	Air				
Pressure	20.0				
Rate	Each burner individually				
Flow (L)	15.0	10.0	10.0	10.0	5.0
Time (s)	143.1	125.6	182.0	184.9	155.4
Rate	All hotplate burners				
Flow (L)	50.0				
Time (s)	156.9				
Allowed Tolerance:<±10%	-2.10%				
Verdict	Pass				

Annex test table 3-1: Flame supervision device (Testing sample: JY-G5047)

6.1.3	Flame supervision device		
Requirement	G30 at 29mbar	G20 at 20mbar	Verdict
The opening time shall be equal to or less than 10s for hotplate burners and equal to or less than 15s for oven and grill burners	4.0 s	5.5 s	Pass
The extinction delay time shall be less than 60s where the burner is situated in a compartment and less than 90s in the case of an open burner or a covered burner or under a griddle as defined in 5.2.8.2.2	20.0 s	18.9 s	Pass

Note: only worst test results were recorded.

Annex test table 3-2: Flame supervision device (Testing sample: JY-S5071)

6.1.3	Flame supervision device		
Requirement	G30 at 29mbar	G20 at 20mbar	Verdict
The opening time shall be equal to or less than 10s for hotplate burners and equal to or less than 15s for oven and grill burners	5.0 s	6.0 s	Pass
The extinction delay time shall be less than 60s where the burner is situated in a compartment and less than 90s in the case of an open burner or a covered burner or under a griddle as defined in 5.2.8.2.2	21.5 s	19.5 s	Pass

Note: only worst test results were recorded.

Annex test table 4: Resistance to overheating (Testing sample: JY-G5047 & JY-S5071)

6.1.4.1	Resistance to overheating
Condition	The appliance being supplied with the light back limit gas at normal test pressure. The test for resistance to overheating is carried out by leaving the flame at the injectors for 15 min.
Gas category	$I_{3+(28-30/37)}/I_{3B/P(30)}$
Burner	Hotplate burners
Gas type	G32
Pressure(mbar)	25
Result	No deterioration likely to jeopardize performance
Verdict	Pass

Note: The overheating effect result of the burner is same for all categories.

Annex test table 5: Heating

6.1.5	Heating				
Room temperature (°C)	24.0				
Gas type	G30 (Butane)				
Supply pressure (mbar)	29.0				
Temperature ΔT of part/at:	ΔT (K)			Allowed ΔT (K)	Verdict
Model No	JY-G5047	JY-S4017	JY-S5071		
Surfaces in contact with the flexible tube	14.1	25.6	27.7	70	Pass
Front and sides of the appliance which can be touched accidentally	38.3 (Glass)	58.9 (Metal)	35.7 (Metal)	60 (Metal) 80 (Glass)	Pass
Support, walls and adjacent surfaces	29.8	26.9	28.1	65	Pass
Knobs (Metal)	31.1	32.2	24.5	35	Pass
Built-in cabinets	26.4	31.2	34.2	100	Pass
Temperature T of part/at:	T (°C)			Allowed T(°C)	Verdict
Control valve	64.4	73.5	59.5	0 °C -120 °C	Pass
Ignition device	81.6	65.3	72.0	0 °C -120 °C	Pass

Annex test table 6: Ignition, cross-lighting and flame stability (Testing sample: JY-G5047 & JY-S5071)

6.2.1 & 6.3.1 Ignition, cross-lighting and flame stability				
	Condition	Gas category: I _{3+(28-30/37)/ I_{3B/P(30)}}		Verdict
		Gas type	Pressure (mbar)	
Ignition, crosslighting and flame stability	Cold condition	G30	29	Pass
		G31	45	
		G32	25	
Ignition, crosslighting and flame stability	Hot condition	G30	29	Pass
		G31	45	
		G32	25	
Gas category: I _{2H(20)/I_{2E(20)}}				
Ignition, crosslighting and flame stability	Cold condition	G20	20	Pass
		G21	20	
		G23	25	
		G231	25	
		G222	17	
Ignition, crosslighting and flame stability	Hot condition	G20	20	Pass
		G21	20	
		G23	25	

		G231 G222	25 17	
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Annex test table 7-1: Combustion (Testing sample: JY-G5047)

6.2.2/6.3.2		Combustion				
Category		I _{3+(28~30/37)} / I _{3B/P(30)}				
Gas type		G30 (butane)				
Burner position		Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi- rapid burner 2 nd	Auxiliary burner
Test No. 1 (max test pressure, 35mbar)	Tape position	Full on				
	(CO) _M (10 ⁻⁶)	303	311	76	84	16
	(CO ₂) _M (%)	5.91	4.68	3.72	3.80	2.71
	(CO ₂) _N (%)	14.0				
	(CO) _N (%) (Allowed ≤ 0.10 %)	0.0718	0.0930	0.0286	0.0309	0.0083
	Verdict	Pass	Pass	Pass	Pass	Pass
Test No. 2 (1/2 nominal heat input)	Tape position	Position corresponding to 1/2 nominal heat input				
	(CO) _M (10 ⁻⁶)	107	29	41	56	12
	(CO ₂) _M (%)	3.11	2.55	2.22	2.26	1.75
	(CO ₂) _N (%)	14.0				
	(CO) _N (%) (Allowed ≤ 0.15 %)	0.0482	0.0159	0.0259	0.0347	0.0096
	Verdict	Pass	Pass	Pass	Pass	Pass
Test No. 4 (normal test pressure, 29mbar)	Tape position	All burners full on (all hotplate burners)				
	(CO) _M (10 ⁻⁶)	81				
	(CO ₂) _M (%)	1.53				
	(CO ₂) _N (%)	14.0				
	(CO) _N (%) (Allowed ≤ 0.20 %)	0.0741				
	Verdict	Pass				

Annex test table 7-2: Combustion (Testing sample: JY-G5047)

6.2.2/6.3.2		Combustion				
Category		$I_{2H(20)}/I_{2E(20)}$				
Burner position		Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd	Auxiliary burner
Test No. 1 (G20, max test pressure, 25mbar)	Tape position	Full on				
	$(CO)_M (10^{-6})$	318	191	8	12	4
	$(CO_2)_M (%)$	4.78	4.12	2.93	3.02	2.12
	$(CO_2)_N (%)$	11.7				
	$(CO)_N (%)$ (Allowed $\leq 0.10 \%$)	0.0778	0.0542	0.0032	0.0046	0.0022
Verdict		Pass	Pass	Pass	Pass	Pass
Test No. 2 (G20, 1/2 nominal heat input)	Tape position	Position corresponding to 1/2 nominal heat input				
	$(CO)_M (10^{-6})$	116	13	14	11	6
	$(CO_2)_M (%)$	2.18	1.94	1.72	1.75	1.40
	$(CO_2)_N (%)$	11.7				
	$(CO)_N (%)$ (Allowed $\leq 0.15 \%$)	0.0623	0.0078	0.0095	0.0074	0.0050
Verdict		Pass	Pass	Pass	Pass	Pass
Test No. 3 (G21, Max. test pressure 25mbar)	Tape position	Full on				
	$(CO)_M (10^{-6})$	433	243	11	19	5
	$(CO_2)_M (%)$	5.36	4.88	3.11	3.18	2.34
	$(CO_2)_N (%)$	12.2				
	$(CO)_N (%)$ (Allowed $\leq 0.10 \%$)	0.0986	0.0608	0.0043	0.0073	0.0026
Verdict		Pass	Pass	Pass	Pass	Pass
Test No. 4 (G20, normal test pressure, 20mbar)	Tape position	All burners full on (all hotplate burners)				
	$(CO)_M (10^{-6})$	74				
	$(CO_2)_M (%)$	1.45				
	$(CO_2)_N (%)$	11.7				
	$(CO)_N (%)$ (Allowed $\leq 0.20 \%$)	0.0597				
Verdict		Pass				

Annex test table 7-3: Combustion (Testing sample: JY-S5071)

6.2.2/6.3.2	Combustion					
Category	$I_{3+(28-30/37)}/I_{3B/P(30)}$					
Gas type	G30 (butane)					
Burner position		Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd	Auxiliary burner
Test No. 1 (max test pressure, 35mbar)	Tape position	Full on				
	$(CO)_M (10^{-6})$	381	224	60	65	72
	$(CO_2)_M (%)$	6.53	4.92	3.59	3.64	2.35
	$(CO_2)_N (%)$	14.0				
	$(CO)_N (%)$ (Allowed $\leq 0.10 \%$)	0.0817	0.0637	0.0234	0.0250	0.0429
	Verdict	Pass	Pass	Pass	Pass	Pass
Test No. 2 (1/2 nominal heat input)	Tape position	Position corresponding to 1/2 nominal heat input				
	$(CO)_M (10^{-6})$	125	148	52	43	34
	$(CO_2)_M (%)$	4.07	3.19	2.14	2.08	1.69
	$(CO_2)_N (%)$	14.0				
	$(CO)_N (%)$ (Allowed $\leq 0.15 \%$)	0.0430	0.0650	0.0340	0.0289	0.0282
	Verdict	Pass	Pass	Pass	Pass	Pass
Test No. 4 (normal test pressure, 29mbar)	Tape position	All burners full on (all hotplate burners)				
	$(CO)_M (10^{-6})$	101				
	$(CO_2)_M (%)$	1.62				
	$(CO_2)_N (%)$	14.0				
	$(CO)_N (%)$ (Allowed $\leq 0.20 \%$)	0.0873				
	Verdict	Pass				

Annex test table 7-4: Combustion (Testing sample: JY-S5071)

6.2.2/6.3.2		Combustion				
Category		$I_{2H(20)}/I_{2E(20)}$				
Burner position		Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd	Auxiliary burner
Test No. 1 (G20, max test pressure, 25mbar)	Tape position	Full on				
	(CO) _M (10 ⁻⁶)	341	171	27	15	4
	(CO ₂) _M (%)	5.34	4.22	3.10	3.04	2.48
	(CO ₂) _N (%)	11.7				
	(CO) _N (%) (Allowed ≤ 0.10 %)	0.0747	0.0474	0.0102	0.0058	0.0019
Verdict		Pass	Pass	Pass	Pass	Pass
Test No. 2 (G20, 1/2 nominal heat input)	Tape position	Position corresponding to 1/2 nominal heat input				
	(CO) _M (10 ⁻⁶)	106	17	19	16	7
	(CO ₂) _M (%)	3.32	2.20	1.99	1.97	1.74
	(CO ₂) _N (%)	11.7				
	(CO) _N (%) (Allowed ≤ 0.15 %)	0.0374	0.0090	0.0112	0.0095	0.0047
Verdict		Pass	Pass	Pass	Pass	Pass
Test No. 3 (G21, Max. test pressure 25mbar)	Tape position	Full on				
	(CO) _M (10 ⁻⁶)	508	438	67	59	8
	(CO ₂) _M (%)	6.38	5.38	3.78	3.72	2.81
	(CO ₂) _N (%)	12.2				
	(CO) _N (%) (Allowed ≤ 0.10 %)	0.0971	0.0993	0.0216	0.0193	0.0035
Verdict		Pass	Pass	Pass	Pass	Pass
Test No. 4 (G20, normal test pressure, 20mbar)	Tape position	All burners full on (all hotplate burners)				
	(CO) _M (10 ⁻⁶)	112				
	(CO ₂) _M (%)	1.49				
	(CO ₂) _N (%)	11.7				
	(CO) _N (%) (Allowed ≤ 0.20 %)	0.0879				
	Verdict	Pass				

Annex test table 7-5: Combustion (Testing sample: JY-G4007)

6.2.2/6.3.2	Combustion				
Category	$I_{3+(28-30/37)}/I_{3B/P(30)}$				
Gas type	G30 (butane)				
Burner position		Wok burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd	Auxiliary burner
Test No. 1 (max test pressure, 35mbar)	Tape position	Full on			
	$(CO)_M (10^{-6})$	115	5	7	4
	$(CO_2)_M (%)$	4.96	2.61	2.54	1.98
	$(CO_2)_N (%)$	14.0			
	$(CO)_N (%)$ (Allowed $\leq 0.10 \%$)	0.0325	0.0027	0.0039	0.0028
	Verdict	Pass	Pass	Pass	Pass
Test No. 2 (1/2 nominal heat input)	Tape position	Position corresponding to 1/2 nominal heat input			
	$(CO)_M (10^{-6})$	46	15	17	6
	$(CO_2)_M (%)$	3.61	1.56	1.49	1.38
	$(CO_2)_N (%)$	14.0			
	$(CO)_N (%)$ (Allowed $\leq 0.15 \%$)	0.0178	0.0135	0.0160	0.0061
	Verdict	Pass	Pass	Pass	Pass
Test No. 4 (normal test pressure, 29mbar)	Tape position	All burners full on (all hotplate burners)			
	$(CO)_M (10^{-6})$	73			
	$(CO_2)_M (%)$	1.72			
	$(CO_2)_N (%)$	14.0			
	$(CO)_N (%)$ (Allowed $\leq 0.20 \%$)	0.0594			
	Verdict	Pass			

Annex test table 7-6: Combustion (Testing sample: JY-G4007)

6.2.2/6.3.2		Combustion			
Category		$I_{2H(20)}/I_{2E(20)}$			
Burner position		Wok burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd	Auxiliary burner
Test No. 1 (G20, max test pressure, 25mbar)	Tape position	Full on			
	(CO) _M (10 ⁻⁶)	214	3	4	2
	(CO ₂) _M (%)	5.03	2.32	2.49	1.51
	(CO ₂) _N (%)	11.7			
	(CO) _N (%) (Allowed ≤ 0.10 %)	0.0498	0.0015	0.0019	0.0015
	Verdict	Pass	Pass	Pass	Pass
Test No. 2 (G20, 1/2 nominal heat input)	Tape position	Position corresponding to 1/2 nominal heat input			
	(CO) _M (10 ⁻⁶)	91	13	14	3
	(CO ₂) _M (%)	2.37	1.61	1.59	1.11
	(CO ₂) _N (%)	11.7			
	(CO) _N (%) (Allowed ≤ 0.15 %)	0.0449	0.0094	0.0103	0.0032
	Verdict	Pass	Pass	Pass	Pass
Test No. 3 (G21, Max. test pressure 25mbar)	Tape position	Full on			
	(CO) _M (10 ⁻⁶)	256	5	7	3
	(CO ₂) _M (%)	5.29	2.71	2.74	1.73
	(CO ₂) _N (%)	12.2			
	(CO) _N (%) (Allowed ≤ 0.10 %)	0.0590	0.0023	0.0031	0.0021
	Verdict	Pass	Pass	Pass	Pass
Test No. 4 (G20, normal test pressure, 20mbar)	Tape position	All burners full on (all hotplate burners)			
	(CO) _M (10 ⁻⁶)	84			
	(CO ₂) _M (%)	1.38			
	(CO ₂) _N (%)	11.7			
	(CO) _N (%) (Allowed ≤ 0.20 %)	0.0712			
	Verdict	Pass			
	Verdict	Pass			

Annex test table 8-1: Efficiencies (Testing sample: JY-G5047)

4.1	Efficiencies			
Condition	Barometer value, p _a (mbar)		1016.0	
Category	I _{3B/P(30)} ; I _{3+(28-30/37)}			
Gas type	G30 (Butane)			
Inlet pressure, P (mbar)	29.0			
Rate	Each burner individually			
Burner position	Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd
EE _{gas burner}	58.04%	58.43%	60.1%	60.03%
Verdict (Allowed: η≥52 %)	Pass	Pass	Pass	Pass
Average of burner efficiency EE _{gas hob}	59.15%			

Annex test table 8-2: Efficiencies (Testing sample: JY-G5047)

4.1	Efficiencies			
Condition	Barometer value, p _a (mbar)		1013.0	
Category	I _{2H(20)} / I _{2E(20)}			
Gas type	G20			
Inlet pressure, P (mbar)	20.0			
Rate	Each burner individually			
Burner position	Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd
EE _{gas burner}	54.46%	57.06%	59.55%	59.63%
Verdict (Allowed: η≥52 %)	Pass	Pass	Pass	Pass
Average of burner efficiency EE _{gas hob}	57.7%			

Annex test table 8-3: Efficiencies (Testing sample: JY-S5071)

4.1	Efficiencies			
Condition	Barometer value, p _a (mbar)		1007.0	
Category	I _{3B/P(30)} ; I _{3+(28-30/37)}			
Gas type	G30 (Butane)			
Inlet pressure, P (mbar)	29.0			
Rate	Each burner individually			
Burner position	Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd
EE _{gas burner}	54.81%	56.24%	58.6%	58.72%

Verdict (Allowed: $\eta \geq 52\%$)	Pass	Pass	Pass	Pass
Average of burner efficiency $EE_{\text{gas hob}}$	56.78%			

Annex test table 8-4: Efficiencies (Testing sample: JY-S5071)

4.1	Efficiencies			
Condition	Barometer value, p _a (mbar)		1009.0	
Category	I _{2H(20)} / I _{2E(20)}			
Gas type	G20			
Inlet pressure, P (mbar)	20.0			
Rate	Each burner individually			
Burner position	Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd
EE _{gas burner}	53.46%	57.63%	58.16%	57.85%
Verdict (Allowed: η≥52 %)	Pass	Pass	Pass	Pass
Average of burner efficiency EE _{gas hob}	56.78%			

Annex test table 8-5: Efficiencies (Testing sample: JY-G5018)

4.1	Efficiencies			
Condition	Barometer value, p _a (mbar)		1014.0	
Category	I _{3B/P(30)} ; I _{3+(28-30/37)}			
Gas type	G30 (Butane)			
Inlet pressure, P (mbar)	29.0			
Rate	Each burner individually			
Burner position	Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd
EE _{gas burner}	56.84%	56.76%	58.76%	58.36%
Verdict (Allowed: η≥52 %)	Pass	Pass	Pass	Pass
Average of burner efficiency EE _{gas hob}	57.68%			

Annex test table 8-6: Efficiencies (Testing sample: JY-G5018)

4.1	Efficiencies			
Condition	Barometer value, p _a (mbar)		1010.0	
Category	I _{2H(20)} / I _{2E(20)}			
Gas type	G20			
Inlet pressure, P (mbar)	20.0			
Rate	Each burner individually			
Burner position	Wok burner	Rapid burner	Semi-rapid burner 1 st	Semi-rapid burner 2 nd
EE _{gas burner}	55.10%	54.31%	53.58%	53.91%

Verdict (Allowed: $\eta \geq 52\%$)	Pass	Pass	Pass	Pass
Average of burner efficiency $EE_{\text{gas hob}}$	54.22%			

The photo documents

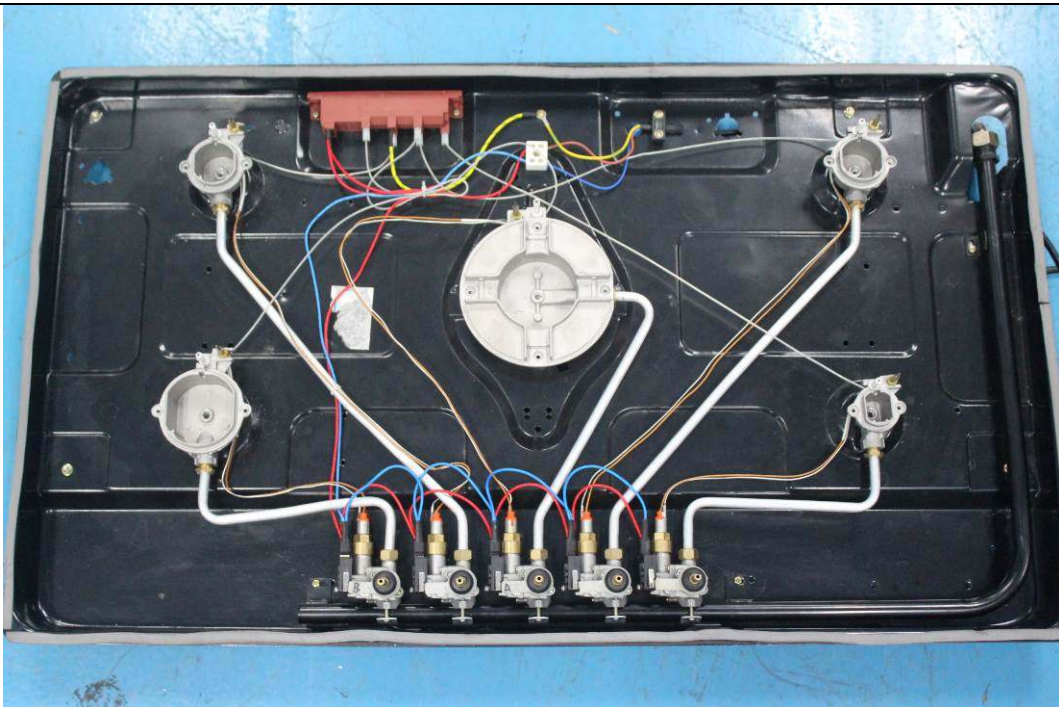
JY-G5047 Front view



JY-G5047 Side view



JY-G5047 Back view



JY-G5047 Inner view



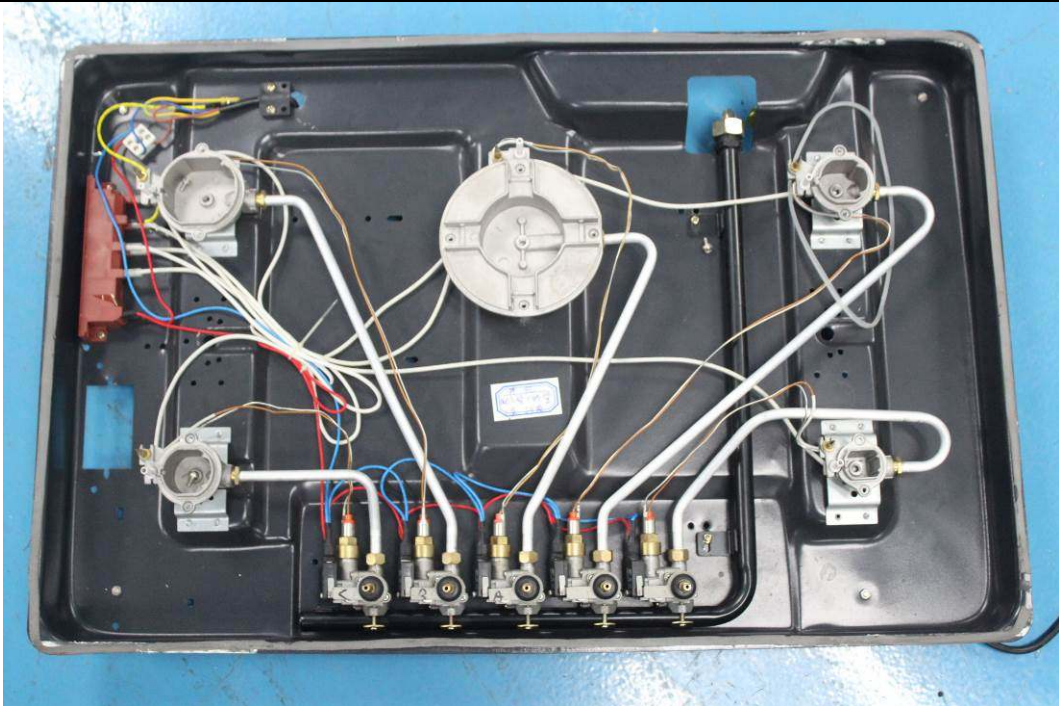
JY-G5018 Front view



JY-G5018 Side view



JY-G5018 Back view



JY-G5018 Inner view



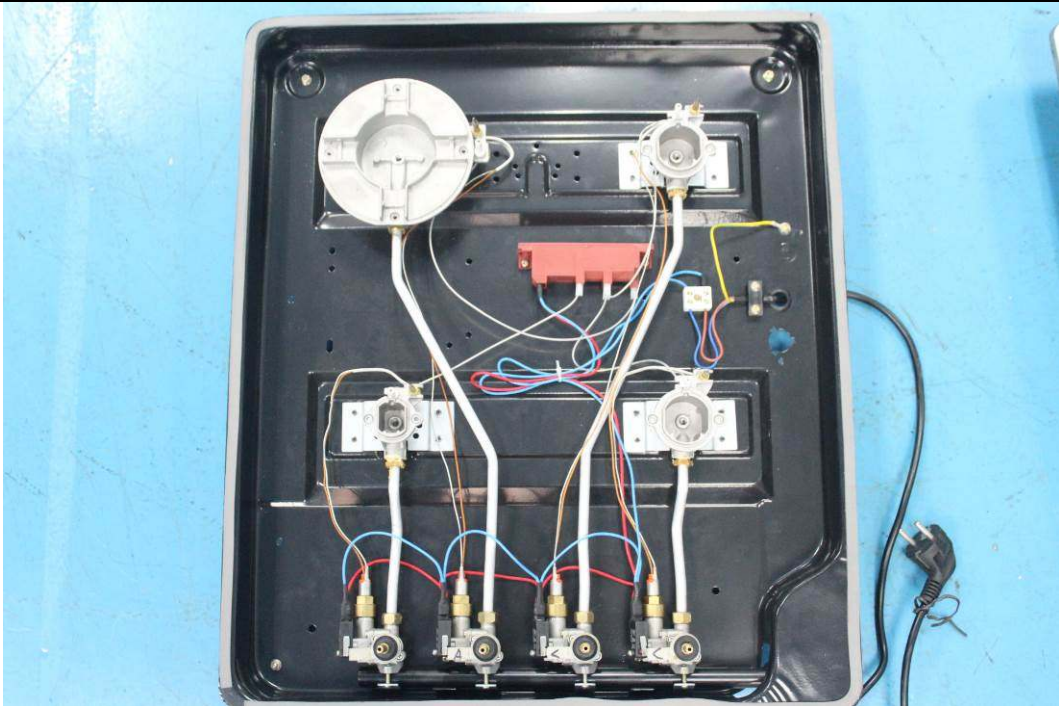
JY-G4007 Front view



JY-G4007 Side view



JY-G4007 Back view



JY-G4007 Inner view



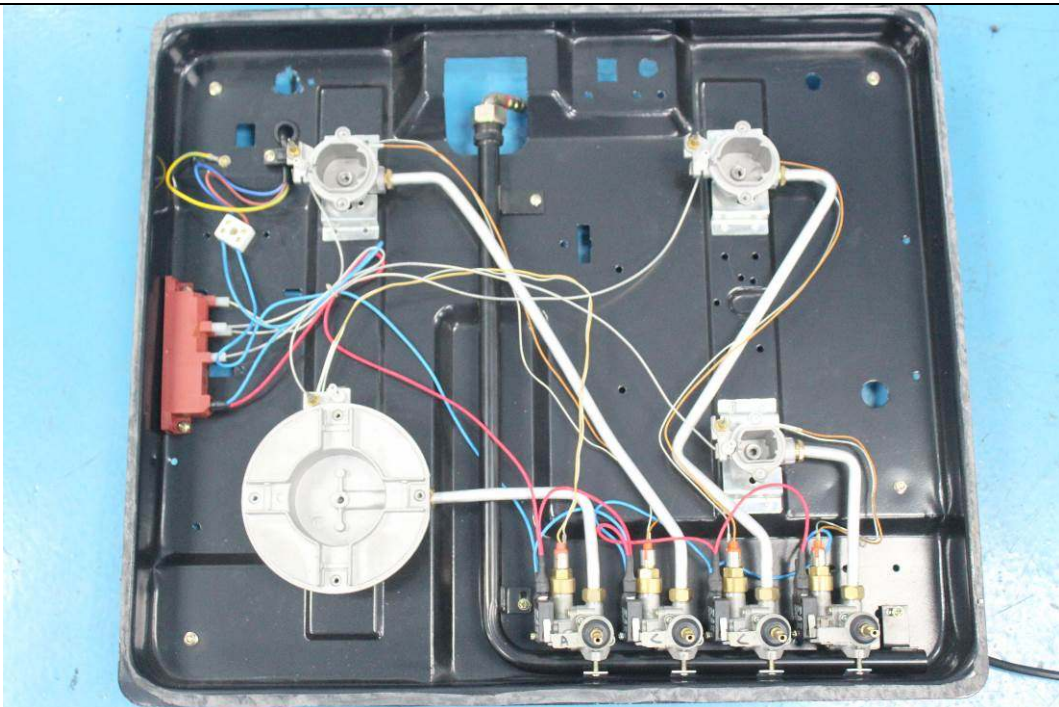
JY-S4017 Front view



JY-S4017 Side view



JY-S4017 Back view



JY-S4017 Inner view



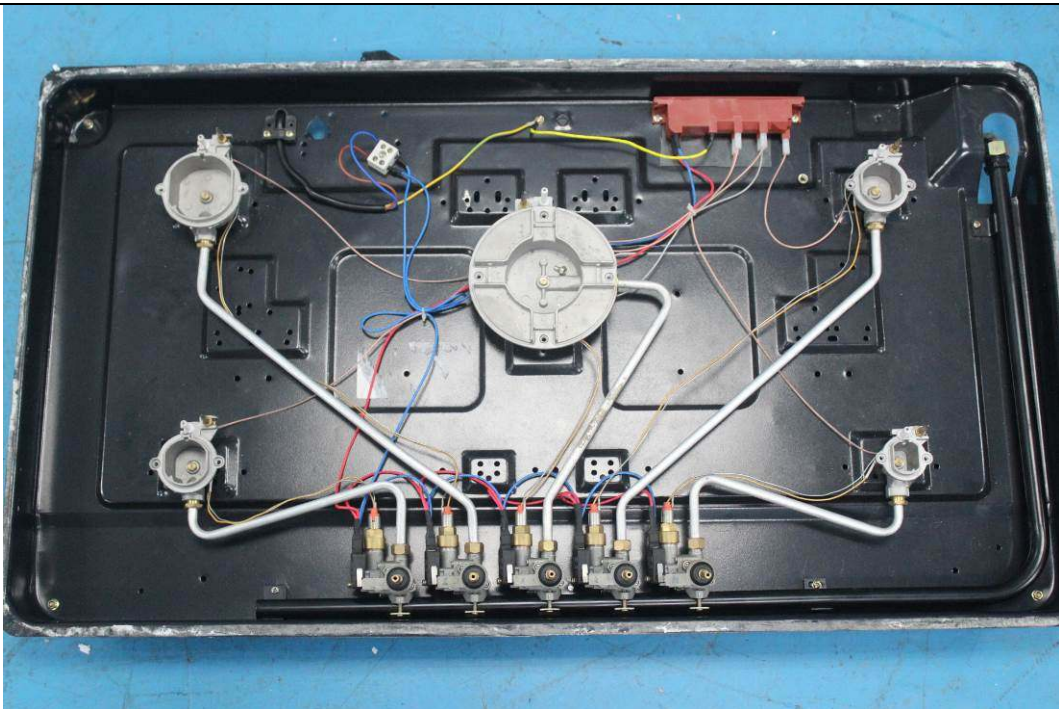
JY-S5071 Front view



JY-S5071 Side view



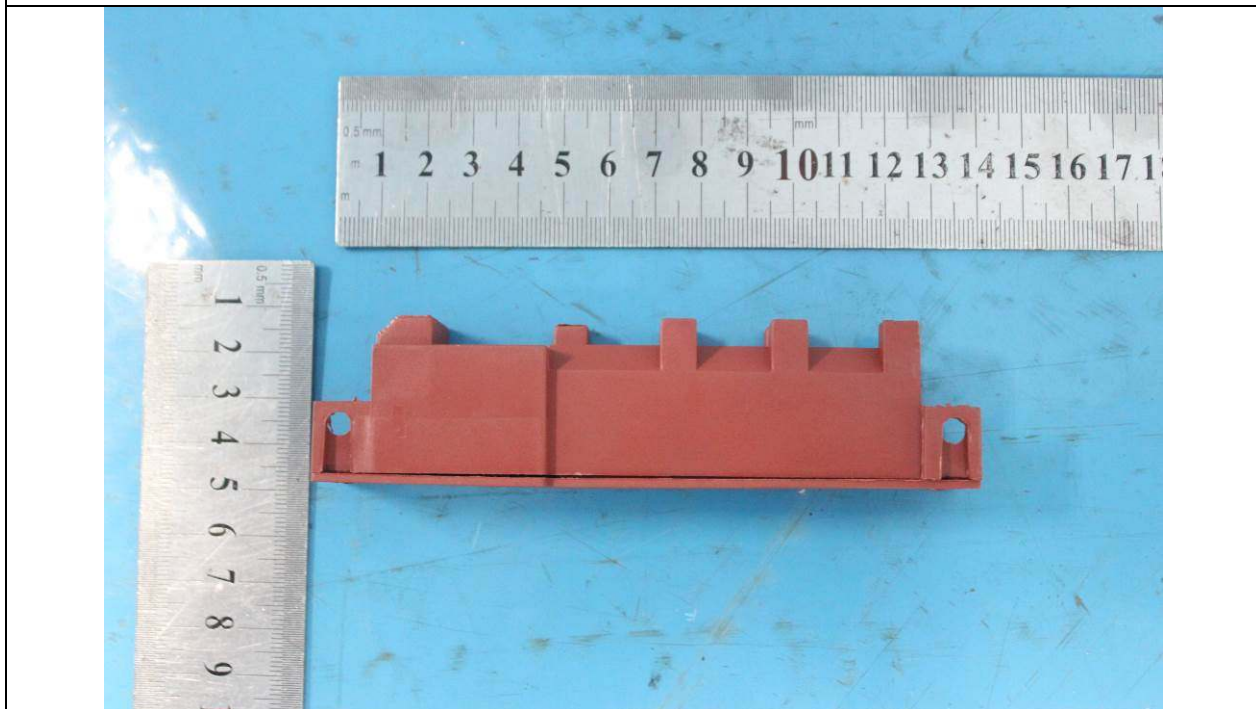
JY-S5071 Back view



JY-S5071 Inner view



Burners



Ignition device – for five burner appliances



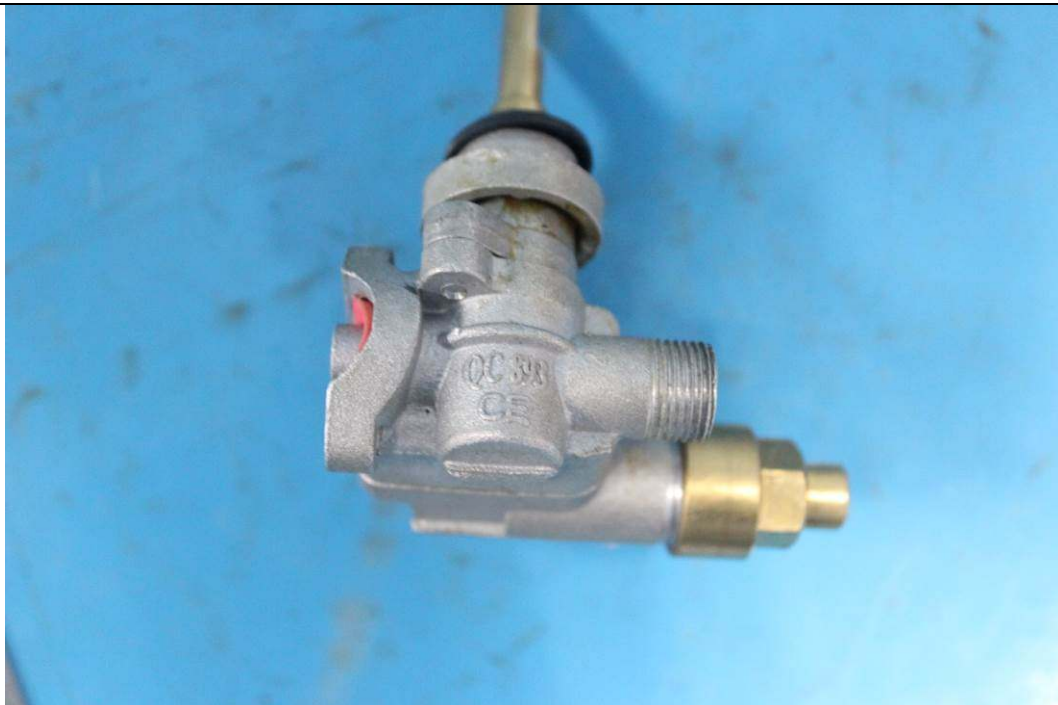
Ignition device – for five burner appliances – Model WAC-T6



Ignition device – for four burner appliances



Ignition device – for four burner appliances – Model no. WAC-T4



Valve – Model QC893

Critical components list

Object/part	Manufacturer/ trademark	Type / model	Technical data	Standard	Mark(s) of conformity
Gas valve	Zhongshan City Qichuan Metal Products Co., Ltd	QC893	0 °C -120 °C	BS EN 126: 2012	C 0359CL 1118
Spark ignition device	Cixi Huika Electronics Co., Ltd.	WAC-T6, WAC-T4	0 °C -120 °C	EN60335-1:2002+A11 +A1+A12+A2+A13+A 14:2014 EN60335-1/A15:2011, EN60335-2-102;2006 +A1:2010	VDE 40040993
Burners	Yongkang City Zhushan Metal Products Co., Ltd	SABAF	Cast aluminum	---	Tested with the appliance

--- End of Report ---