

Institut luxembourgeois de la normalisation de l'accréditation, de la sécurité et qualité des produits et services

ILNAS-EN 13834:2020

Cookware - Ovenware for use in traditional domestic ovens

Articles culinaires - Articles culinaires à usage domestique pour la cuisson au four traditionnel

Kochgeschirre - Ofengeschirre zur Verwendung in Haushalts-Backöfen

National Foreword

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EUROPEAN STANDARD NORME EUROPÉENNE **EUROPÄISCHE NORM**

September 2020

ICS 97.040.60

Supersedes EN 13834:2007+A1:2009

English Version

Cookware - Ovenware for use in traditional domestic ovens

Articles culinaires - Articles culinaires à usage domestique pour la cuisson au four traditionnel Kochgeschirre - Ofengeschirre zur Verwendung in Haushalts-Backöfen

This European Standard was approved by CEN on 3 August 2020.

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EUROPEAN COMMITTEE FOR STANDARDIZATION COMITÉ EUROPÉEN DE NORMALISATION EUROPÄISCHES KOMITEE FÜR NORMUNG

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	Cont	ents i	Page
	Europe	ean foreword	4
	1	Scope	5
		Normative references	
	3	Terms and definitions	6
	4	Materials	8
	5	General conditions for testing	8
	6	Construction	
	-	General	
		Introduction	
ğ		Stability	
2	6.1.3	Hygiene	
	6.1.4	Mechanical hazards	
Ž	6.1.5	Handle position with respect to ovenware	8
<u> </u>	6.1.6	Lid design	8
Š	6.1.7	Lid knob design	9
ğ	6.1.8	Thermal shock resistance of brittle materials	9
3	6.1.9	Heat resistance	9
Ē	6.1.10	Resistance to leakage	9
o ≥	6.2	Geometry	9
Z Z	6.2.1	General	9
5		Capacity	
_	6.2.3	Dimensions	9
707	7	Furniture	9
4.		General	
200	7.2	Materials	10
Z	7.3	Heat resistance	10
1	7.4	Fatigue resistance	10
Ĭ	8	Coatings	10
=		General	
		Non-stick coatings	
		Cross-cut adhesion test	
		Non-stick performance tests	
		Vitreous enamel on steel and cast iron	
		Boiling citric acid test	
		Boiling water test	
	8.3.3	Thermal shock test	11
		Resistance to impact	
		Adhesion test for vitreous enamel on aluminium	
		Hard anodized aluminium	
	8.5.1	Thickness	11
	8.5.2	Stain resistance	11
	8.5.3	Alkali resistance	11
	8.5.4	Hardness	
	8.6	Organic coatings - Cross-cut adhesion test	11
	8.7	Tinning	12

8.8	Easy clean coatings	12
9	Stability - Deformation test	
9.1 9.2	Central loading Eccentric loading	
9.2 9.3	Tear resistance	
10	Product Information	
10.1	Point of sale information	
10.2	Care and use instructions	13
Annex	A (normative) Test for heat resistance of ovenware and furniture	14
A.1	Apparatus	14
A.2	Procedure	14
Annex	B (normative) Handle fatigue test	15
B.1	Apparatus	15
B.2	Procedure	17
Annex	C (normative) Non-stick performance test for bakeware – Easy clean performance test for metallic and ceramic bakeware – Corrosion test for tinned bakeware	18
C.1	Procedure	18
Annex	D (normative) Non-stick performance test for roasting and gratin dishes – Easy clean performance test for roasting and gratin dishes – Corrosion test for tinned roasting and gratin dishes	10
D 4		
D.1	Procedure	
	E (normative) Resistance to staining of hard anodized coatings	
E.1	Apparatus	
E.2	Reagents	20
E.3	Procedure	20
Annex	F (normative) Resistance to alkali of hard anodized aluminium	21
F.1	Apparatus	21
F.2	Reagents	21
F.3	Procedure	21
Annex	G (normative) Central loading test	22
G.1	Apparatus	22
G.2	Procedure	22
Annex	H (normative) Eccentric loading test	25
H.1	Apparatus	25
Н.2	Procedure	25
Annex	I (normative) Tearing test for flexible ovenware	29
I.1	Apparatus	
I.2	Procedure	
-		

European foreword

This document (EN 13834:2020) has been prepared by Technical Committee CEN/TC 194 "Utensils in contact with food", the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by March 2021, and conflicting national standards shall be withdrawn at the latest by March 2021.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN 13834:2007+A1:2009.

The major technical changes in this document compared to EN 13834:2007+A1:2009 concern requirements for handle fatigue resistance (7.4 and Annex B).

According to the CEN-CENELEC Internal Regulations, the national standards organisations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

1 Scope

This document specifies safety and performance requirements for items of ovenware for use in domestic ovens. It is applicable to ovenware regardless of material or method of manufacture.

It is applicable to products intended for use both on top of the stove and in oven.

This document is not applicable to items for single use, throwaway ovenware or ovenware intended for use in a microwave oven only.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EN 1183:1997, Materials and articles in contact with foodstuffs — Test methods for thermal shock and thermal shock endurance

EN 12875-1:2005, Mechanical dishwashing resistance of utensils — Part 1: Reference test method for domestic articles

EN 14916, Domestic cookware — Graphical symbols (pictograms)

EN ISO 2064, Metallic and other inorganic coatings — Definitions and conventions concerning the measurement of thickness (ISO 2064)

EN ISO 2360, Non-conductive coatings on non-magnetic electrically conductive base metals — Measurement of coating thickness — Amplitude-sensitive eddy-current method (ISO 2360)

EN ISO 2409:2013, Paints and varnishes — Cross-cut test (ISO 2409:2013)

EN ISO 28706-2:2017, Vitreous and porcelain enamels — Determination of resistance to chemical corrosion — Part 2: Determination of resistance to chemical corrosion by boiling acids, boiling neutral liquids, alkaline liquids and/or their vapours (ISO 28706-2:2017)

ISO 2747, Vitreous and porcelain enamels — Enamelled cooking utensils — Determination of resistance to thermal shock

ISO 4532, Vitreous and porcelain enamels — Determination of the resistance of enamelled articles to impact — Pistol test

ISO 13805, Vitreous and porcelain enamels for aluminium — Determination of the adhesion of enamels on aluminium under the action of electrolytic solution (spall test)

Terms and definitions 3

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at https://www.iso.org/obp
- IEC Electropedia: available at http://www.electropedia.org/

3.1

ovenware

utensil, in the form of a hollow or flat container, the intended use of which is cooking solid or liquid food

Note 1 to entry: Ovenwares include, but are not restricted to, the follow items:

- gratin and roasting dishes used in the preparation and cooking of vegetable and meat dishes;
- ceramic pots used in the preparation and cooking of meats and/or vegetables;
- bakeware used in the preparation and cooking of various types of dough mixtures (bakeware varies in shape and may include removable parts);
- pate mould used in the preparation and cooking of pates.

attachment method, or methods, utilized in fastening a handle to the body of an item of ovenware or to fix a knob to a lid where the handle or knob are not an integral part of the body or lid

handles and knobs which are attached to the body or lid of ovenware using a fixing system (3.2) and intended to facilitate the carrying and handling of the utensil in normal use

removable furniture

furniture designed to be attached and removed from the body or lid of ovenware without the use of tools

3.5

capacity

volume of water held when the ovenware is filled to the brim while standing on a level surface

3.6

usable capacity

two thirds of the capacity

The true usable capacity of the ovenware varies with the food being cooked. The figure given here is an average value intended for use in test situations only and not as information to the consumer.

3.7

deposit and/or coating applied to a substrate to obtain specific performance properties independent of the properties of the substrate