

Test Report

Report number: 704300



Zhejiang Leihuofeng Technology Co.,Ltd

5th Industrial Building, No. 2 Cangling Road, Huzhen Town,
Jinyun County, Lishui City, Zhejiang, China

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All tests mentioned in this report have been carried out at Kiwa Gastec (China) Ltd., unless otherwise stated. Test reports from Kiwa Gastec (China) Ltd. are issued within the IAS TL-657 accreditation. when stating conformity with a specified requirement, the decision rules applied procedure 2 "accuracy method" as stated in the IEC guide 115: 2021. This report may only be duplicated as a complete set without any modifications. The test results in this report are exclusively related to the samples received and tested.

Test reports can, in some cases, contain besides the numeric measured values also the qualification "pass" or "fail". In this assessment, compliance with the specification limit from the applicable product standard is used. The measurement complies with the requirement if the probability of its being within the limit is at least 50%.

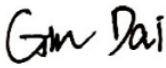
This does not take into account the measurement uncertainty associated with the test method.

It is explicitly stated that in the case of a "pass" or "fail", the measured result is corrected for the measurement uncertainty and/or the relevant test conditions for the measured result.

Unless otherwise noted the measurement uncertainty and conditions are as specified in the test specifications.

This report is only valid when signed by the test person and reviewer.

Doc No: KGGZ-LAB-F-103 version 4.0,

Report number.....	704300	Project number.....	704300
Date of issue.....	November 10, 2023	Total number of pages:	85 (exclude appendixes)
Testing laboratory	Kiwa Gastec (China) Ltd		
Testing location/address.....	Rm209, No.46, Nanxiang 3rd Road, Science City Development Zone, Guangzhou, China 510663		
Applicant's name	Zhejiang Leihuofeng Technology Co.,Ltd		
Address.....	5th Industrial Building, No. 2 Cangling Road, Huzhen Town, Jinyun County, Lishui City, Zhejiang, China		
Manufacturer's name	Zhejiang Leihuofeng Technology Co.,Ltd		
Address.....	5th Industrial Building, No. 2 Cangling Road, Huzhen Town, Jinyun County, Lishui City, Zhejiang, China		
Scope	Testing of outdoor use gas barbecues regarding the requirements as derived from the below mentioned Test specifications.		
Test specifications			
Standards	EN498:2012, EN 484:2019+AC:2020, EN 1860-1:2013+A1:2017		
Non-standard test method	NA		
Model in Report and its revision	QL-01, QL-03, QL-05, QL-06, QL-07, QL-08, QL-10, QL-11, QL-12, QL-331, QL-350, QL-351, QL-3311, QL-4441, QL-01-1, QL-03-1, QL-03-2, QL-07-1		
Model involved in this project.....	QL-01, QL-03, QL-05, QL-06, QL-07, QL-08, QL-10, QL-11, QL-12, QL-331, QL-350, QL-351, QL-3311, QL-4441, QL-01-1, QL-03-1, QL-03-2, QL-07-1		
Test item description	Gas barbecue for outdoor use		
Test item sample number(s)...	704300-1 (QL-03), 704300-2 (QL-07), 704300-3 (QL-08), 704300-4 (QL-4441), 704300-5 (QL-07-1)		
Date receipt of test item(s)	May 10, 2023 (QL-03, QL-07, QL-08) October 26, 2023 (QL-4441, QL-07-1)		
Date(s) of testing	May 15, 2023 to May 18, 2023 (For model QL-03, QL-07, QL-08) November 03, 2023 (For model QL-4441, QL-07-1)		
Remarks.....	Report history, marketer are referred to the Index of certificate & report_704300.		
Summary	The above described appliances are evaluated with the requirements and test methods of EN498:2012, EN 484:2019+AC:2020 and EN 1860-1:2013+A1:2017 for gas barbecue for outdoor use with appliance categories I _{3B/P} (30), I ₃₊ (28-30/37), I _{3B/P} (37) and I _{3B/P} (50) to demonstrate compliance with the essential requirements of Gas Appliance Regulation (EU) 2016/426.		
Evaluated by (name + signature): Gin Dai 			
Reviewed by (name + signature): Javen Xuan			

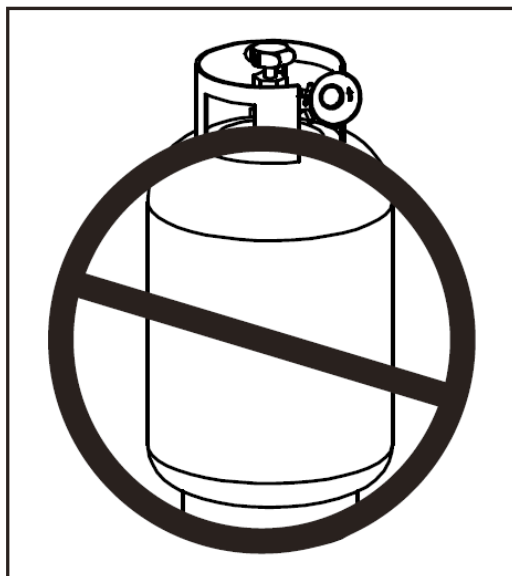
MARKINGS FOR THE RATING LABEL AND PACKAGE

Data plate - QL-08 (For example)

This English version is just for NB checking. All information below would be translated into the official language of the destination country in mass production.

The CE marking shall be followed by the identification number of the chosen Factory surveillance body and by the last two digits of the year in which the CE marking was affixed.

Manufacturer:	Zhejiang Leihuofeng Technology Co.,Ltd 5th Industrial Building, No. 2 Cangling Road, Huzhen Town, Jinyun County, Lishui City, Zhejiang, China			
Model:	QL-08			
Category:	☐ I3B/P(30)	☐ I3+	☐ I3B/P(37)	☐ I3B/P(50)
Types of gas and gas pressure	Butane, Propane or their mixture at 28-30 mbar	Butane at 28-30 mbar and Propane at 37 mbar	Butane, Propane or their mixture at 37 mbar	Butane, Propane or their mixture at 50 mbar
Heat input:	7.6 kW	7.6 kW	7.6 kW	7.6 kW
Gas Consumption:	553 g/h	Butane: 553 g/h Propane: 543 g/h	553 g/h	553 g/h
Grill burner injector size / Heat input	0.80 mm / 2.7 kW	0.80 mm / 2.7 kW	0.75 mm / 2.7 kW	0.70 mm / 2.7 kW
Side burner injector size / Heat input	0.74 mm / 2.2 kW	0.74 mm / 2.2 kW	0.71 mm / 2.2 kW	0.66 mm / 2.2 kW
PIN:	1336DO028		Destination country: IE	
For use outdoors only. Warning: Accessible parts may be very hot. Keep young children away. Read the instructions before using the appliance. XXXX-YY WARNING! Do not use spirit or petrol for lighting				



Minimum size of individual square and circular patterns: 25mm * 25mm



Package marking - QL-08 (For example)

This English version is just for NB checking. All information below would be translated into the official language of the destination country in mass production.

Manufacturer:	Zhejiang Leihuofeng Technology Co.,Ltd			
Category:	☐ I3B/P(30)	☐ I3+	☐ I3B/P(37)	☐ I3B/P(50)
Types of gas and gas pressure:	Butane, Propane or their mixture at 30 mbar	Butane at 28-30 mbar and Propane at 37 mbar	Butane, Propane or their mixture at 37 mbar	Butane, Propane or their mixture at 50 mbar

For use outdoors only.
Warning: Accessible parts may be very hot.
Keep young children away.
Read the instructions before using the appliance.



Minimum size of individual square and circular patterns: 25mm * 25mm



DESCRIPTION OF THE PRODUCTS

Name of Manufacturer	:	Zhejiang Leihuofeng Technology Co.,Ltd
Trade name	:	NA
Appliance type:	:	A(outdoor use only)
PIN:	:	1336DO028

Appliance description

Model QL-01, QL-03, QL-05, QL-06, QL-07, QL-08, QL-10, QL-11, QL-12, QL-331, QL-350, QL-351, QL-3311, QL-4441, QL-01-1, QL-03-1, QL-03-2 and QL-07-1 are gas barbecue for outdoor use.

All the models have the following features: The burner is operated by individual plug type gas valve and each valve is fitted with ignition device. The control for burner is mounted in the front panel of the appliance. The appliance has a removable drip pan located under the combustion compartment. The control valve is operated by means of plastic control knob. There is cross-lighting device between the adjacent grill burners. The appliance has no cylinder compartment. 2.7kW grill burner and 3.4kW grill burner are the same burner with exception of heat input. These models use the same 2.2kW side burner.

Model QL-01, QL-03, QL-05, QL-08 and QL-12 share the same 2.7kW grill burner and 2.2kW side burner (If applicable).

Model QL-01 is extended from model QL-03 with exception of number of grill burners.

Model QL-05 is extended from model QL-03 with exception of that OL-05 is fitted with stainless steel hood, stainless steel control panel and coating iron trolley, while QL-03 is fitted with coating iron hood and trolley.

The model QL-08 has two parts: The left part is charcoal part with hood, and the right part is gas barbecue part with hood. The charcoal part and gas barbecue part can not be used at the same time.

Model QL-12 is extended from model QL-03 with exception of that OL-12 is fitted with stainless steel hood and trolley, while QL-03 is fitted with coating iron plate hood and trolley.

Model QL-06, QL-07, QL-10, QL-11, QL-331, QL-350 and QL-351 share the same 3.4kW grill burner and 2.2kW side burner (If applicable).

Model QL-06 is extended from model QL-07 with exception of type of hood and trolley. Model QL-06 is fitted with stainless steel hood and coating iron trolley. Model QL-07 is fitted with coating iron hood and trolley.

Model QL-10 is extended from model QL-07 with exception of type of hood and trolley. Model QL-10 is fitted with stainless steel hood and trolley. Model QL-07 is fitted with coating iron hood and trolley.

Model QL-11 is extended from model QL-10 with exception of that QL-11 is fitted with 3 grill burners and 1 side burner while QL-10 is fitted with 6 grill burners and 1 side burner.

Model QL-331 is extended from model QL-07 with exception of that QL-331 is fitted with 3 grill burners and 1 side burner while QL-07 is fitted with 6 grill burners and 1 side burner.

Model QL-350 is extended from model QL-07 with exception of that QL-350 is fitted with 5 grill burners while QL-07 is fitted with 6 grill burners and 1 side burner.

Model QL-351 is extended from model QL-07 with exception of that QL-351 is fitted with 5 grill burners and 1

side burner while QL-07 is fitted with 6 grill burners and 1 side burner.

Model QL-3311 is extended from model QL-01 with exception of type of trolley.

Model QL-4441 is extended from model QL-03 with exception of type of trolley.

Model QL-01-1 is extended from model QL-01 with exception of type of hood handle, but the distance between hood handle and hood are the same.

Model QL-03-1 is extended from model QL-03 with exception of type of hood handle, but the distance between hood handle and hood are the same.

Model QL-03-2 is extended from model QL-03-1 with exception of that model QL-03-2 is without side burner.

Model QL-07-1 is extended from model QL-07 with exception of type of hood handle.

QL-01 	QL-03 
QL-05 	QL-06 
QL-07 	QL-08 

QL-10 	QL-11 
QL-12 	QL-331 
QL-350 	QL-351 

QL-3311	QL-4441
	

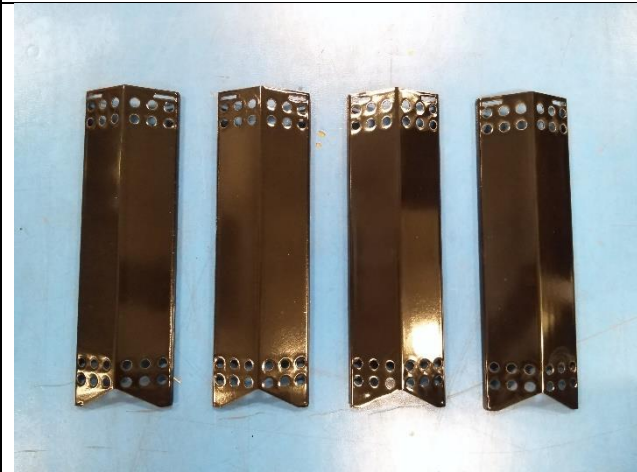
QL-01-1	QL-03-1
	

QL-03-2	QL-07-1
	

QL-03



QL-03



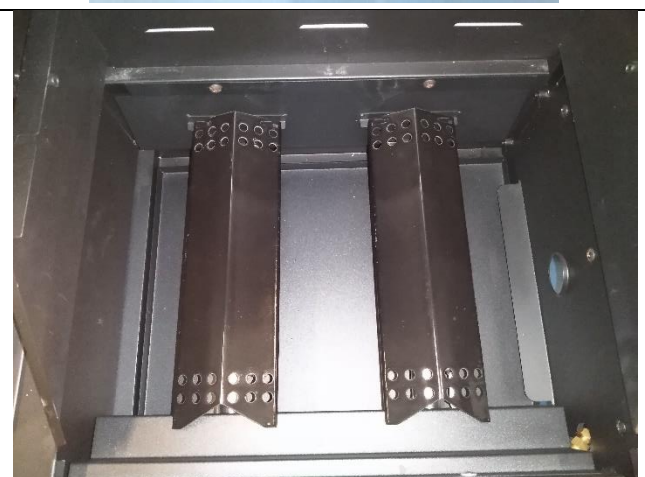
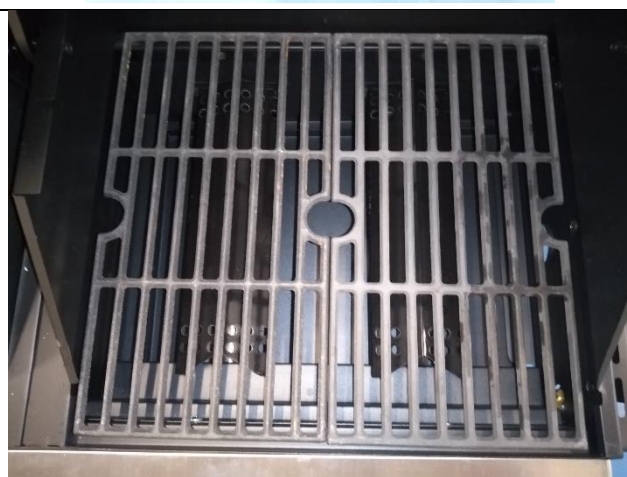
QL-07



QL-07



QL-08 (The charcoal part and gas barbecue part can not be used at the same time.)



QL-08



QL-08

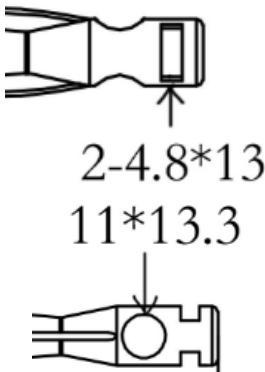


Approved for I _{3B/P} , I ₃₊ ,					
Category	mbar	Category	mbar	Category	mbar
B/P	30; 37; 50	3+	28-30/37		

Model		Heat input kW (Hs)			
		I _{3B/P(30)}	I ₃₊	I _{3B/P(37)}	I _{3B/P(50)}
QL-01, QL-3311, QL-01-1	2.7kW grill burner * 3	8.1	8.1	8.1	8.1
	Total	8.1 (589 g/h)	8.1 (G30: 589 g/h, G31: 579 g/h)	8.1 (589 g/h)	8.1 (589 g/h)
QL-03, QL-05, QL-12, QL-4441, QL-03-1	2.7kW grill burner * 4	10.8	10.8	10.8	10.8
	Side burner * 1	2.2	2.2	2.2	2.2
	Total	13 (946 g/h)	13 (G30: 946 g/h, G31: 929 g/h)	13 (946 g/h)	13 (946 g/h)
QL-08	2.7kW grill burner * 2	5.4	5.4	5.4	5.4
	Side burner * 1	2.2	2.2	2.2	2.2
	Total	7.6 (553 g/h)	7.6 (G30: 553 g/h, G31: 543 g/h)	7.6 (553 g/h)	7.6 (553 g/h)
QL-06, QL-07, QL-10, QL-07-1	3.4kW grill burner * 6	20.4	20.4	20.4	20.4
	Side burner * 1	2.2	2.2	2.2	2.2
	Total	22.6 (1645 g/h)	22.6 (G30: 1645 g/h, G31: 1615 g/h)	22.6 (1645 g/h)	22.6 (1645 g/h)
QL-11	3.4kW grill burner * 3	10.2	10.2	10.2	10.2
	Side burner * 1	2.2	2.2	2.2	2.2
	Total	12.4 (902 g/h)	12.4 (G30: 902 g/h, G31: 886 g/h)	12.4 (902 g/h)	12.4 (902 g/h)
QL-331	3.4kW grill burner * 3	10.2	10.2	10.2	10.2
	Side burner * 1	2.2	2.2	2.2	2.2
	Total	12.4 (902 g/h)	12.4 (G30: 902 g/h, G31: 886 g/h)	12.4 (902 g/h)	12.4 (902 g/h)
QL-350	3.4kW grill burner * 5	17	17	17	17
	Total	1237 (g/h)	(G30: 1237 g/h, G31: 1215 g/h)	(1237 g/h)	(1237 g/h)

Model		Heat input kW (Hs)			
		I _{3B/P(30)}	I ₃₊	I _{3B/P(37)}	I _{3B/P(50)}
QL-351	3.4kW grill burner * 5	17	17	17	17
	Side burner * 1	2.2	2.2	2.2	2.2
	Total	19.2 (1397 g/h)	19.2 (G30: 1397 g/h, G31: 1372 g/h)	19.2 (1397 g/h)	19.2 (1397 g/h)
QL-03-2	2.7kW grill burner * 4	10.8	10.8	10.8	10.8
	Total	10.8 (786 g/h)	10.8 (G30: 786 g/h, G31: 772 g/h)	10.8 (786 g/h)	10.8 (786 g/h)

Model		Injector size (mm)		
		I ₃₊ , I _{3B/P(30)}	I _{3B/P(37)}	I _{3B/P(50)}
QL-01, QL-3311, QL-01-1, QL-03-2	2.7kW grill burner	0.80	0.75	0.70
QL-03, QL-05, QL-08 QL-12, QL-4441, QL-03-1	2.7kW grill burner	0.80	0.75	0.70
	Side burner	0.74	0.71	0.66
QL-06, QL-07, QL-10, QL-11, QL-331, QL-351, QL-07-1	3.4kW grill burner	0.90	0.85	0.80
	Side burner	0.74	0.71	0.66
QL-350	3.4kW grill burner	0.90	0.85	0.80

Model	Aeration		
QL-01, QL-03, QL-05, QL-06, QL-07, QL-08, QL-10, QL-11, QL-12, QL-331, QL-350, QL-351, QL-3311, QL-4441, QL-01-1, QL-03-1, QL-03-2, QL-07-1	2.7 kW grill burner, 3.4 kW grill burner	I ₃₊ , I _{3B/P(30)} , I _{3B/P(37)}	5.5mm(Width)*15mm(Length) (2 holes)
			
	Side burner (If applicable)	I _{3B/P(50)}	3mm(Width)*15mm(Length) (2 holes)
			
	Side burner (If applicable)	I ₃₊ , I _{3B/P(30)} , I _{3B/P(37)} , I _{3B/P(50)}	Irregular
			  The distance between side burner and pan support is 19mm.

Model breakdown	
NA	

CRITICAL COMPONENT LIST

Model	Item name	Manufacture	Model name	Standard	Certificate No.
QL-01, QL-03, QL-331, QL-350, QL-351, QL-3311, QL-4441, QL-01-1, QL-03-1	Gas tap	GuangDong GDA Valve Technology Co., Ltd	GL2B (Grill burner) GL2B (Side burner) (-20°C - 120°C)	EN1106:2010	Intertek: ITS-2575- GAR-2128706-R1
QL-03-2	Gas tap	GuangDong GDA Valve Technology Co., Ltd	GL2B (Grill burner) (-20°C - 120°C)	EN1106:2010	Intertek: ITS-2575- GAR-2128706-R1
QL-05, QL-06, QL-07, QL-08, QL-10, QL-11, QL-12, QL-07-1	Gas tap	GuangDong GDA Valve Technology Co., Ltd	GL1B (Grill burner) GL1B (Side burner) (-20°C - 120°C)	EN1106:2010	Intertek: ITS-2575- GAR-2128706-R1
QL-01, QL-03, QL-331, QL-350, QL-351, QL-3311, QL-4441, QL-01-1, QL-03-1, QL-03-2	Gas tap (Option)	Hangzhou Fuyang Zhenda Gas Appliance Co.,Ltd.	QZKAS30B	EN1106:2010	DBI: 2531CT-0012 rev. 00
QL-05, QL-06, QL-07, QL-08, QL-10, QL-11, QL-12, QL-07-1	Gas tap (Option)	Hangzhou Fuyang Zhenda Gas Appliance Co.,Ltd.	QZKAS00B	EN1106:2010	DBI: 2531CT-0012 rev. 00

MOTIVATION TEST PLAN

Content:

Model QL-01, QL-03, QL-05, QL-06, QL-07, QL-08, QL-10, QL-11, QL-12, QL-331, QL-350, QL-351, QL-3311, QL-4441, QL-01-1, QL-03-1, QL-03-2 and QL-07-1 are evaluated to show compliance with the essential requirements of the Gas Appliance Regulation (EU) 2016/426.

Appliance categories: I₃+, I₃B/P(30), I₃B/P(37), I₃B/P(50)

All the models have the following features: The burner is operated by individual plug type gas valve and each valve is fitted with ignition device. The control for burner is mounted in the front panel of the appliance. The appliance has a removable drip pan located under the combustion compartment. The control valve is operated by means of plastic control knob. There is cross-lighting device between the adjacent grill burners. The appliance has no cylinder compartment. 2.7kW grill burner and 3.4kW grill burner share the same construction.

Model QL-01, QL-03, QL-05, QL-08 and QL-12 share the same 2.7kW grill burner and 2.2kW side burner (If applicable).

Model QL-01 is extended from model QL-03 with exception of number of grill burners.

Model QL-05 is extended from model QL-03 with exception of that QL-05 is fitted with stainless steel hood, stainless steel control panel and coating iron trolley, while QL-03 is fitted with coating iron hood and trolley.

The model QL-08 has two parts: The left part is charcoal part with hood, and the right part is gas barbecue part with hood. The charcoal part and gas barbecue part can not be used at the same time.

Model QL-12 is extended from model QL-03 with exception of that QL-12 is fitted with stainless steel hood and trolley, while QL-03 is fitted with coating iron plate hood and trolley.

Model QL-06, QL-07, QL-10, QL-11, QL-331, QL-350 and QL-351 share the same 3.4kW grill burner and 2.2kW side burner (If applicable).

Model QL-06 is extended from model QL-07 with exception of type of hood and trolley. Model QL-06 is fitted with stainless steel hood and coating iron trolley. Model QL-07 is fitted with coating iron hood and trolley.

Model QL-10 is extended from model QL-07 with exception of type of hood and trolley. Model QL-10 is fitted with stainless steel hood and trolley. Model QL-07 is fitted with coating iron hood and trolley.

Model QL-11 is extended from model QL-10 with exception of that QL-11 is fitted with 3 grill burners and 1 side burner while QL-10 is fitted with 6 grill burners and 1 side burner.

Model QL-331 is extended from model QL-07 with exception of that QL-331 is fitted with 3 grill burners and 1 side burner while QL-07 is fitted with 6 grill burners and 1 side burner.

Model QL-350 is extended from model QL-07 with exception of that QL-350 is fitted with 5 grill burners while QL-07 is fitted with 6 grill burners and 1 side burner.

Model QL-351 is extended from model QL-07 with exception of that QL-351 is fitted with 5 grill burners and 1 side burner while QL-07 is fitted with 6 grill burners and 1 side burner.

Model QL-3311 is extended from model QL-01 with exception of type of trolley.

Model QL-4441 is extended from model QL-03 with exception of type of trolley.

Model QL-01-1 is extended from model QL-01 with exception of type of hood handle, but the distance between hood handle and hood are the same.

Model QL-03-1 is extended from model QL-03 with exception of type of hood handle, but the distance between hood handle and hood are the same.

Model QL-03-2 is extended from model QL-03-1 with exception of that model QL-03-2 is without side burner.

Model QL-07-1 is extended from model QL-07 with exception of type of hood handle.

QL-01	QL-03	QL-05
		
QL-06	QL-07	QL-08
		
QL-10	QL-11	QL-12
		

QL-331	QL-350	QL-351
		
QL-3311	QL-4441	QL-01-1
		
QL-03-1	QL-03-2	QL-07-1
		

Motivation test plan

Due to the mentioned above, full test was done to QL-07 and QL-08 according to the standard EN 498:2012 and EN 484:2019+AC:2020. Full test (except temperature test) was done to model QL-03 according to the standard EN 498:2012 and EN 484:2019+AC:2020, because model QL-03 and QL-07 share the same grill burner, but the model QL-07 heat input of single grill burner and total grill burners is the highest. Full test was done to model charcoal part of model QL-08 according to the standard EN 1860-1:2013+A1:2017. Because model QL-03, QL-07 and QL-08 use the same side burner system, full test was done to the side burner of model QL-07 according to the standard EN 484:2019+AC:2020.

For model QL-08 temperature test, the charcoal part and gas barbecue part do the test at the same time.

Stability test has been done to model QL-4441 and QL-07-1 according to the standard EN 498:2012 and EN 484:2019+AC:2020. Temperature test has been done to model QL-07-1 to check the hood handle temperature according to the standard EN 498:2012 and EN 484:2019+AC:2020.

Part tests (Leakage test, heat input test) were done to optional valve QZKAS00B on model QL-07 and QZKAS30B on model QL-03 according to the standard EN 498:2012 and EN 484:2019+AC:2020.

Clause 5.6 of EN 484:2019+AC:2020 is not applicable. The side burner is assembled by the user. This operation is very important. Therefore, there are detailed assembly steps in the instruction to reduce potential risks.

If the side burner lid falls down during the use of the side burner. This will lead to incomplete combustion and lid temperature rise, so the following warning is included in the manual to reduce the risk of closing the lid of the side burner.

The warning in the instruction manual:

"In the process of using the side burner, the lid must be opened for use. If the side burner lid falls down and covers the side burner during use, please do not touch the side burner lid with your hands. Please turn the knob to the "OFF" position immediately to turn off the side burner. Wait for the side burner lid to cool before touching the side burner lid."

Based on the products information, the test plan is subjected to above special interpretations.

TEST EQUIPMENT AND APPARATUS

For model QL-03, QL-07, QL-08, May 15, 2023 to May 18, 2023

Instruments Name	Type	Equipment No.	Calibration date (Year/Month/Day)	Due date (Year/Month/Day)	Measuring Range	Uncertainty of measurement
Barometer	testo 635	KGGZ-G016	2022/05/26	2023/05/25	0~2000hpa	u=2.0hpa k=2
Mercurial thermometer	--	KGGZ-G080	2022/05/27	2023/05/26	100°C	u=0.07 k=2
Manometer	Testo 510	KGGZ-G221	2022/05/23	2023/05/22	--	u=0.30% k=2
Manometer	Testo 510	KGGZ-G124	2022/05/23	2023/05/22	--	u=0.30% k=2
Gas flow meter	G 4-10	KGGZ-G005	2022/09/16	2023/09/15	(2~600) L/h	u=0.79% k=2
Combustion analyzer	Testo 350	KGGZ-G134	2022/09/13	2023/09/12	CO: 0~6000PPM CO2: 0~20%	u=2.1% k=2
Leakage tester	FL-295CS-R	KGGZ-G006	2023/01/19	2024/01/18	--	U=0.30% k=2
Stop watch	PC894	KGGZ-G273	2023/05/10	2024/05/09	--	u=0.01s k=2
Temperature and humidity recorder	--	KGGZ-G240	2022/05/26	2023/05/25	--	u=0.6 k=2
Digital scale	--	KGGZ-G082	2022/05/24	2023/05/23	--	u=0.01 k=2
Incline meter (angle)	--	KGGZ-G204	2022/05/29	2023/05/28	--	u=0.2° k=2
Anemometer	--	KGGZ-G028	2022/05/24	2023/05/23	--	u=0.4 k=2
Temperature recorder	--	KGGZ-G226	2022/05/25	2023/05/24	--	u=0.6 k=2
Film/Coating thickness gauge	EM220	KGGZ-G131	2023/05/06	2024/05/05		u=2 k=2
Digital thickness gauge	0-25mm	KGGZ-G132	2023/05/05	2024/05/04	0-25mm	u=2 k=2
Tape measure	--	KGGZ-G201-1	2023/04/13	2024/04/12	0-10m	u=2 k=2

For model QL-4441, QL-07-1, November 03, 2023

Instruments Name	Type	Equipment No.	Calibration date (Year/Month/Day)	Due date (Year/Month/Day)	Measuring Range	Uncertainty of measurement
Manometer	Testo 510	KGGZ-G124	2023/05/06	2024/05/05	--	$u=0.30\%$ $k=2$
Leakage tester	FL-295CS-R	KGGZ-G006	2023/01/19	2024/01/18	--	$U=0.30\%$ $k=2$
Stop watch	PC894	KGGZ-G273	2023/05/10	2024/05/09	--	$u=0.01s$ $k=2$
Temperature and humidity recorder	--	KGGZ-G240	2023/05/08	2024/05/07	--	$u=0.6$ $k=2$
Incline meter (angle)	--	KGGZ-G204	2023/05/07	2024/05/06	--	$u=0.2^\circ$ $k=2$
Temperature recorder	--	KGGZ-G226	2023/05/05	2024/05/04	--	$u=0.6$ $k=2$

FINDINGS OF EXAMINATION

Findings of examination to Essential Requirements (Annex 1) Gas Appliance Regulation (EU)2016/426

Key to findings:	YES = YES	NA = Not Applicable	NT = Not Tested	NO = NO	Example:	YES-NA-NT-NO
1	GENERAL CONDITIONS					
1.1	Appliances shall be so designed and constructed as to operate safely and present no danger to persons, domestic animals or property, when normally used. Fittings shall be so designed and constructed as to fulfil correctly their intended purpose when incorporated into an appliance or assembled to constitute an appliance.					YES-NA-NT-NO
1.2	The manufacturer is under an obligation to analysis the risks in order to identify those which apply to his appliance or fitting. He shall then design and construct it taking into account its risk assessment.					YES-NA-NT-NO
1.3	In selecting the most appropriate solutions, the manufacturer shall apply the principles set out below, in the following order: (a) eliminate or reduce risks as far as possible (inherently safe design and construction); (b) take the necessary protection measures in relation to risks that cannot be eliminated; (c) inform users of the residual risks due to any shortcomings of the protection measures adopted and indicate whether any particular precautions are required.					YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
1.4	When designing and constructing the appliance, and when drafting the instructions, the manufacturer shall envisage not only the intended use of the appliance, but also the reasonably foreseeable uses.					YES-NA-NT-NO
1.5	All appliances shall: (a) be accompanied by instructions for installation intended for the installer; (b) be accompanied by instructions for use and servicing, intended for the user; (c) bear appropriate warning notices, which shall also appear on the packaging.					YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
1.6.1	The instructions for installation intended for the installer shall contain all the instructions for installation, adjustment and servicing required to ensure that those operations are correctly performed so that the appliance may be used safely. The instructions for installation intended for the installer shall include also information on the technical specifications of the interface between the appliance and its installation environment allowing its correct connection to the gas supply network, the supply of auxiliary energy, the combustion air supply and the flue gas evacuation system.					YES-NA-NT-NO YES-NA-NT-NO
1.6.2	The instructions for use and servicing intended for the user shall contain all the information required for safe use and in particular shall draw the user's attention to any restrictions on use. The manufacturers shall note in the instructions where additional care is needed or where it would be advisable that any of the above work be carried out by a professional. This shall be without prejudice to national requirements to that effect. The manufacturer of the appliance shall include in the instructions accompanying the appliance all necessary information for adjustment, operation and maintenance of the fittings as part of the finished appliance, as appropriate.					YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
1.6.3	The warning notices on the appliance and its packaging shall clearly state the type of gas to be used, the gas supply pressure, the appliance category and any restrictions on use, in particular the restriction whereby the appliance shall be installed only in areas where there is sufficient ventilation so as to ensure that the risks presented by it are minimised.					YES-NA-NT-NO
1.7	The instructions for incorporation of the fitting into an appliance or its assembly in order to constitute an appliance and for its adjustment, operation and maintenance shall be provided with the fittings concerned as part of the EU declaration of conformity.					YES-NA-NT-NO

2	MATERIALS	
	Materials for appliances or fittings shall be appropriate for their intended purpose and shall withstand the mechanical, chemical and thermal conditions to which they will foreseeably be subjected.	YES-NA-NT-NO
3	DESIGN AND CONSTRUCTION	
	The obligations arising for appliances from the essential requirements set out in this point apply also to fittings, as far as relevant.	YES-NA-NT-NO
3.1	General	
3.1.1.	Appliances shall be so designed and constructed that, when normally used, no instability, distortion, breakage or wear likely to impair their safety may occur.	YES-NA-NT-NO
3.1.2	Condensation produced at the start-up and/or during use shall not affect the safety of appliances.	YES-NA-NT-NO
3.1.3	Appliances shall be so designed and constructed as to minimise the risk of explosion in the event of a fire of external origin.	YES-NA-NT-NO
3.1.4	Appliances shall be so designed and constructed that water and inappropriate air penetration into the gas circuit does not occur.	YES-NA-NT-NO
3.1.5	In the event of a normal fluctuation of auxiliary energy, appliances shall continue to operate safely.	YES-NA-NT-NO
3.1.6	Abnormal fluctuation or failure of auxiliary energy or its restoration shall not lead to an unsafe situation.	YES-NA-NT-NO
3.1.7	Appliances shall be so designed and constructed as to obviate any gas-related risks due to hazards of electrical origin. As far as relevant, the results of the conformity assessment in relation to the safety requirements of Directive 2014/53/EU of the European Parliament and of the Council ⁽¹⁾ or the safety objectives of Directive 2014/35/EU of the European Parliament and of the Council ⁽²⁾ shall be taken into account.	YES-NA-NT-NO
3.1.8	Appliances shall be so designed and constructed as to obviate any gas-related risks due to hazards originating from electromagnetic phenomena. As far as relevant, the results of the conformity assessment in relation to the electromagnetic compatibility requirements of Directive 2014/53/EU or Directive 2014/30/EU of the European Parliament and of the Council ⁽³⁾ shall be taken into account.	YES-NA-NT-NO
3.1.9	All pressurised parts of an appliance shall withstand the mechanical and thermal stresses to which they are subjected without any deformation affecting safety.	YES-NA-NT-NO
3.1.10	Appliances shall be so designed and constructed that failure of a safety, controlling or regulating device may not lead to an unsafe situation.	YES-NA-NT-NO

3.1.11	If an appliance is equipped with safety and controlling devices, the functioning of the safety devices shall not be overruled by that of the controlling devices.	YES-NA-NT-NO
3.1.12	All parts of appliances which are set or adjusted at the stage of manufacture and which should not be manipulated by the user or the installer shall be appropriately protected.	YES-NA-NT-NO
3.1.13	Levers and other controlling and setting devices shall be clearly marked and give appropriate instructions so as to prevent any error in operation/use. Their design shall be such as to preclude accidental operation.	YES-NA-NT-NO
3.2	Unburned gas release	
3.2.1	Appliances shall be so designed and constructed that the gas leakage rate is not dangerous.	YES-NA-NT-NO
3.2.2	Appliances shall be so designed and constructed that gas release at any state of operation is limited in order to avoid a dangerous accumulation of unburned gas in the appliance.	YES-NA-NT-NO
3.2.3	Appliances intended to be used in indoor spaces and rooms shall be so designed and constructed as to prevent the release of unburned gas in all situations which could lead to a dangerous accumulation of unburned gas in such spaces and rooms.	YES-NA-NT-NO
3.2.4	Appliances designed and constructed to burn gas containing carbon monoxide or other toxic components shall not present a danger to the health of persons and domestic animals exposed.	YES-NA-NT-NO
3.3	Ignition	
	Appliances shall be so designed and constructed that, when normally used, ignition and re-ignition is smooth and cross-lighting is assured.	YES-NA-NT-NO
3.4	Combustion	
3.4.1	Appliances shall be so designed and constructed that, when normally used, the combustion process is stable and combustion products do not contain unacceptable concentrations of substances harmful to health.	YES-NA-NT-NO
3.4.2	Appliances shall be so designed and constructed that, when normally used, there will be no accidental release of combustion products.	YES-NA-NT-NO
3.4.3	Appliances connected to a flue for the dispersal of combustion products shall be so designed and constructed that in abnormal draught conditions there is no release of combustion products in a dangerous quantity into the indoor spaces or rooms concerned.	YES-NA-NT-NO
3.4.4	Appliances shall be so designed and constructed that, when normally used, they do not cause a concentration of carbon monoxide or other substances harmful to health, such as they would be likely to present a danger to the health of persons and domestic animals exposed.	YES-NA-NT-NO
3.5	Rational use of energy	
	Appliances shall be so designed and constructed as to ensure rational use of energy, reflecting the state of the art and taking into account safety aspects.	YES-NA-NT-NO
3.6	Temperature	
3.6.1	Parts of appliances which are intended to be installed or placed in close proximity to surfaces shall not reach temperatures which present a danger.	YES-NA-NT-NO
3.6.2	The surface temperature of parts of appliances intended to be handled during normal use shall not present a danger to the user.	YES-NA-NT-NO
3.6.3	The surface temperatures of external parts of appliances, with the exception of surfaces or parts which are associated with the transmission of heat, shall not under operating conditions present a danger to the health and safety of persons exposed and in particular to children and elderly people, for whom an appropriate reaction time shall be taken into account.	YES-NA-NT-NO
3.7	Contact with food and water intended for human consumption	
	Without prejudice to Regulations (EC) No 1935/2004 ⁽¹⁾ and (EU) No 305/2011 ⁽²⁾ of the European Parliament and of the Council, materials and parts used in the construction of an appliance which may come into contact with food or water intended for human consumption as defined in Article 2 of Council Directive 98/83/EC ⁽³⁾ , shall not impair quality of the food or water.	YES-NA-NT-NO

Findings of examination to EN 498: 2012 Specification for dedicated liquefied petroleum gas appliances — Barbecues for outdoor use contact grills included

Key to Test Sheets:	YES = YES	NA = Not Applicable	NT = Not Tested	NO = NO	Example:	YES-NA-NT-NO
5	Constructional characteristics.					
5.1	Conversion to different gases. The appliance shall operate under the conditions of use specified in the instructions, without requiring any intervention on the internal gas circuit or the adjusters of the appliance. Adjusters shall be locked and sealed by the manufacturer.					YES-NA-NT-NO YES-NA-NT-NO
5.2	Materials. The quality and thickness of materials used in the construction of an appliance shall be such that the constructional and performance characteristics are not altered in use. In normal conditions of operation, cleaning or transport, the parts of the appliance: shall withstand the mechanical, chemical and thermal actions to which they may be submitted; shall not be liable to any alteration which might impair their operation. Metallic parts not made of corrosion-resistant materials shall be covered with an effective protection against corrosion. This requirement does not apply to grids supporting radiant lava rocks or cooking devices. Asbestos or asbestos based material shall not be used. The nature and surface state of materials likely to be in contact with food need to: - comply with European rules N° 1935/2004. - satisfy to possible requirements of destination countries. Note: Presentation of a declaration of conformity, established for example on the base of test reports, by the manufacturer of the appliance or his representative allow the checking that the appliance meets the above requirements.					YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.3	Ease of cleaning. All the parts of the appliance requiring frequent cleaning by the user (for example cooking devices) shall be easily accessible without having to use a tool for dismantling. It shall be possible to put these parts back correctly and without difficulty by following the instructions. Sharp corners and edges which could give rise to injury, for example during the cleaning of the appliance, shall be avoided. The accessible edges of glass components shall not be sharp. It shall not be possible for the gas cylinder, the connection tube and the parts of the gas circuit to be soiled by the spillage of cooking products. The appliance shall be designed in such a way that possible falling of cooking products do not impair the safety of operation.. Any part of the appliance installed or adjusted at the factory and which does not need to be manipulated by the user shall be protected in appropriate fashion. To this end paint may be used provided that it withstands the heat to which it is exposed during the normal operation of the appliance.					YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.4	Strength.					
5.4.1	General. The construction of an appliance shall be such that, during normal conditions of use, any displacement of parts, any distortion, or any deterioration likely to impair its good performance will not occur.					YES-NA-NT-NO
5.5	Assembly. The appliances gas circuit assembly from the connection(s) to the supplying pipe, up to any injector, shall be factory assembled by the manufacturer. This requirement shall not apply if an approved quick self-closing connection is used for an auxiliary					YES-NA-NT-NO YES-NA-NT-NO

	burner. It shall be possible to the user to assemble the components of a barbecue easily and correctly in following the instructions. An appliance, described as being portable, shall meet the following requirements: - once assembled the change over from the "transport" configuration to the "use" configuration shall not require the use of tools other than those supplied with the appliance; - The appliance can be easily transported, without the risk of losing parts or damage.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.6	Stability.	
5.6.1	Stability of the appliance on a horizontal plane.	
	The appliance is placed on a horizontal surface and the tests described in 7.2.6.2 shall be carried out without: - the appliance falling over; - any of its component parts becoming loose or moving in such a way that its operation is impaired. If the radiant device can have several positions, a stop shall be provided for each of them. If the appliance is fitted with a foldable support, it shall be possible to lock it in the position of use (for example stop or locking device).	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.7	Soundness of the gas circuit assembly. Holes for screws, pins, etc. placed upstream of the injector ports and intended for the assembly of components shall not open into the space reserved for the gas ways leading 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 (for example flat-faced joints, O-rings) i.e. excluding the use of any product which ensures soundness in the thread. For parts that do not require dismantling during normal maintenance, for example taps, injectors, the use of appropriate thread sealing compounds is permitted. Soft solder shall not be used to ensure the soundness of the gas circuit. However it is permitted for internal connections within the gas circuit when they do not involve soundness. Joints and sealing compounds shall have characteristics suited to their use. Removable components or the threaded parts of the pipework which may be dismantled during normal maintenance shall remain sound after five disconnections and re-connections in accordance with the manufacturers instructions, if necessary after changing a gasket if mentioned in the instructions.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.8	Connections. Connections shall be easily accessible, it shall be possible to connect the appliance easily and safely following the indications given in the instructions. The entire gas supply circuit shall be at the pressure delivered by the regulator. Depending on the various national situations (see annex A), the end of the supply pipework shall be fitted either with : - a nozzle allowing the connection of flexible tubing, the nozzle may be fixed or removable, or - a thread in accordance with EN ISO 228-1 or EN 10226-1 or EN 10226-2. If the nozzle is removable it shall be fitted on a thread complying with A.3. During normal conditions of use, connections shall not come loose unintentionally. Flexible tubing of the length recommended by the manufacturer and connected in accordance with the instructions shall not come into contact with a part of the appliance whose temperature is higher than the specified in 6.5.a. The end of the gas inlet connection shall be positioned to allow the free movement of a flexible hose connection; In the case of connections where pressure-tight joints are not made on the threads according to EN ISO 228-1, the extremity of the gas inlet connection shall have a flat annular surface of at least 2,5 mm wide in the case of threads of nominal size 1/2", 3/8" and 5/8" 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. 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.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.9	Locking of wheels and castors.	

	If the appliance has wheels or castors to enable it to be moved, means shall be provided to prevent accidental movement of the appliance during normal use. This requirement is deemed to be satisfied if: - at least one of the wheels or castors is fitted with a brake or a blocking system, or - at least one of the support point of the barbecue is not made of a wheel or a castor.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.10	Taps.	
5.10.1	General. Each burner shall be controlled by a tap or device allowing the opening and closing of its supply. For appliances incorporating only one burner, this function can be carried out by the gas cylinder valve. It shall only be possible to supply gas to the burner by deliberate operation. 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. They shall be protected against external clogging. Moreover, after testing in accordance with this standard and in particular after the temperature test in accordance with 7.3.5, their operation shall remain easy. Taps are mounted in such a way that no accidental movement relative to the gas supply connection is possible.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.10.2	Taps with marked positions. Plug type taps shall have: - an automatic compensating device to take up play and which ensures soundness. - two stops, one in the "off" position and one at the end of the tap travel. The reduced rate may be obtained: - either at the end of the tap travel. - or in an intermediate position between the closed and fully opened positions. In this case, a reduced rate position shall be nited by means of a device that arrests the tap in this position when it is the moved in the direction of closing. A tap with marked positions may be a plug type tap.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.10.3	Taps with variable positions. When opening these taps it shall not be possible to unscrew the closing member completely from its housing. A tap with variable positions can be a needle type tap. When closed, the contact of the needle on its seating shall constitute the stop.	YES-NA-NT-NO YES-NA-NT-NO
5.11	Control handles.	
5.11.1	Construction. It shall be obvious which burner is controlled by each tap. They shall be so arranged relative to one another that the movement of one handle does not cause inadvertent movement of an adjacent one. Control handles with different markings shall not be interchangeable on a single appliance. Control handles shall be so designed that they can neither be fitted in the wrong position nor move by themselves. The shape of a handle shall be such that its manipulation is easy. If control handles operate by turning, the closing direction shall be clockwise. The manipulation of tap handles shall not cause inadvertent movement of the appliance.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.11.2.1	Marking: Taps with marked positions. The closed, open and, if applicable, reduced rate positions shall be marked in a visible, legible and durable fashion. The closed position of the tap shall be marked by a full disc or circle at least 3 mm in diameter. It shall be the same for all the taps on a single appliance. The identification of the closed position of each tap shall not give rise to any possibility of confusion with the identification of an open position. The other positions shall be identified unambiguously, preferably using the following symbols:	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO

	- Full rate position : a large flame. - Reduced rate position : a small flame. - Rate range : Triangle or scale 1 2 3 4 or 4 3 2 1. Additional markings are permitted provided that they do not create confusion for the appliance user.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.11.2.2	Marking: Taps with variable positions. For taps with variable positions, the closing direction shall be marked by an arrow whose tip points to the full disc or circle at least 3 mm in diameter. Additional markings are permitted provided that they do not create confusion for the appliances user.	YES-NA-NT-NO YES-NA-NT-NO
5.12	Injectors. Injectors shall be accessible, shall not be detachable and shall be of the calibrated type. All injectors shall carry an indelible means allowing their identification from the instructions and preventing any confusion. If the injector is integral with the tap (or another part) the assembly shall carry a means of identification.	YES-NA-NT-NO YES-NA-NT-NO
5.13	Ignition devices. Where an ignition device exists, it shall ensure rapid and safe ignition. The components of the ignition device shall be designed to avoid damage and accidental displacement from their correct position during transport or use. The relative positions of the ignition device and the burner shall be sufficiently well defined to ensure correct operation of the assembly. The ignition area shall be protected against any soiling capable of impairing the performance of the appliance in normal conditions of use and maintenance. When the burner ignition device does not include a flame supervision device and does not ensure the ignition of all the burners, the relative position of the control handles of burners and of the igniter shall not give rise to any confusion. If there are two or more burners in the same compartment, controlled by different taps, they shall either: a) be fitted with an ignition device which is equally effective on each burner, b) or incorporate a flame supervision device on each burner, the igniter operation being clearly marked; c) or incorporate a control device which allows gas supply solely to the burner fitted with an igniter, until the flame is established; d) or incorporate a flame supervision device acting on the gas supply to all the valves of burners, the igniter operation being clearly marked. e) or incorporate a cross-lighting device (e.g. flash tube) allowing the cross-lighting between all burners that do not have their own ignition device; in this case the cross-lighting device is considered as an ignition device and the 5 s of 6.4.1.1 shall be met.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.14	Flame supervision devices. When the flame supervision device falls within the scope of EN 125:1991, the requirements of that standard shall apply. Where flame supervision devices are fitted, they shall be designed in such a way that, in the case of a failure of any of the components indispensable to their performance, the supply of the gas to the burner and any pilot controlled by the device is cut off automatically and can only be restored by manual intervention. They shall be so mounted as to ensure satisfactory performance. The sensing element of a flame supervision device shall control only a single burner, except in the case where the element controls the entire supply to the appliance. The appliance not incorporates any device that allows the flame supervision device to be overridden. During the ignition period, a brief passage of unlit gas is permitted under the conditions given in 6.3. If the burners are not fitted with a flame supervision device the appliance shall be designed and built in such a way as to allow the discharge of unburnt gases which could accumulate under the burners (for example, via openings or passages in the base of the any chamber).	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.15	Burners. Burners shall be designed in such a way that they cannot move inadvertently in use or during the movement of the appliance.	YES-NA-NT-NO

	There shall be no leak of gas in a flammable quantity at the joints of the assembly.	YES-NA-NT-NO
	It shall be easy to clean the parts of a burner which requiring cleaning: the parts concerned shall be either accessible without dismantling or easily dismantled.	YES-NA-NT-NO
	The relative positions of flash tubes and the burners with which they are intended to function shall be fixed.	YES-NA-NT-NO
	It shall not be possible to reassemble removable burner parts incorrectly when following the information given in the instructions, they shall not be interchangeable unless of identical design.	YES-NA-NT-NO
	Radiant components shall not move accidentally in use. They shall be easy to dismantle and clean.	YES-NA-NT-NO
	Cross-lighting devices shall have a fixed position in relation to the burners that they control and shall not distort in normal use.	YES-NA-NT-NO
	It shall be possible to completely light the burners with an external means (for example: a match) in an easy and safe fashion, even when an ignition device exists.	YES-NA-NT-NO
	It shall be possible for the user to visually confirm the ignition of burners.	YES-NA-NT-NO
5.18	Appliances incorporating a gas cylinder.	
5.18.1	If the appliance has a compartment to receive a refillable gas cylinder, this compartment shall be designed in such a way that: a) effective ventilation is provided by openings in its base and upper section, the total area of the openings in the upper section being 1/100 of the base area of the compartment, and that of the openings at the base being 1/50 of the base area of the compartment. b) the support of the cylinder (or cylinders) has sufficient mechanical strength to resist deformation under the load of a full cylinder (or cylinders); c) the gas cylinder (or cylinders) can be easily inserted in, or removed from, the appliance; d) the gas cylinder valve is easily accessible and remains easy to manipulate when the gas cylinder is in place. Accessibility to the valve may be obtained for example after opening a door without using any accessory (tool or key). e) when the appliance may be connected by a flexible tube this shall not come in contact with sharp edges, when fitted in accordance with the indications in the instructions.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.18.2	If the appliance is fitted with a support or fixing device for the gas cylinder, the cylinders shall be firmly fixed on the support or device and the requirements of 5.18.1 b), c), d) and e) shall be met.	YES-NA-NT-NO
5.19	Durability of markings. The durability of markings is considered satisfactory if, at the end of the tests in this European Standard, markings are still visible and legible after the test described in 7.3.9. Note: Durability of markings is checked by a test carried out according to 7.14 of EN 60335-1	YES-NA-NT-NO
5.20	Auxiliary energy. When the appliance is designed to operate with auxiliary energy by connection to the mains electrical supply, its design is such that no danger can arise: - in the event of normal fluctuation of the auxiliary energy (- 15 %; + 10 %): the appliance shall continue operating in a safe fashion; - in the event of abnormal fluctuation of the auxiliary energy (outside the range – 15 %; + 10 %): the appliance shall either continue operating in a safe fashion or shut down; - if failure of auxiliary energy causes the appliance to shut down; its subsequent restoration shall not create any danger. The electrical equipment of the appliance shall meet the relevant requirements given in EN 60335-1, except as mentioned below. Protection against electrical shock is not necessary for high voltage ignition devices if the energy content of each impulse, the number of impulses and the time between each impulse meet the limits set by EN126:2004.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
8	Marking	
8.1	Appliance marking All appliances shall carry on a non mobile part, in a visible, legible to the user and durable fashion, in indelible characters at least the following information. The information shall be given in the official language(s) of the destination country or countries of the appliance. - The name of the manufacturer or his identifying symbol (for manufacturer definition see Decision No 768/2008/EC);	YES-NA-NT-NO

	- The appliance name. - The total nominal heat input of all the burners expressed in kilowatts based on the gross calorific value and in grams per hour. - The type of gases which may used and the corresponding supply pressures. - The appliances category - The type of electrical supply used, if applicable Furthermore the following markings shall be visible, legible to the user during the operation of the appliance and durable (after the test described in 7.3.9.): - "use outdoors only", - "read the instructions before using the appliance" - "WARNING: accessible parts may be very hot, keep young children away" The translation of all required sentences in all European languages is given in annex D.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
	In addition a logo or a warning shall be used to forbid gas cylinders in places of the appliance not intended to receive gas cylinders if any.	YES-NA-NT-NO
8.2	Packaging marking. The packaging of the appliance shall carry the following information in a visible and legible fashion, in the official language(s) of the destination country or countries of the appliance: - the type of gases which may be used and the corresponding supply pressures; - the appliance category(ies); - "Read the instructions before using the appliance"; - "Use outdoors only".	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
8.3	Instructions for assembly, use and maintenance. Instructions for assembly, use and maintenance shall be supplied with the appliance. All the information shall be given in the official language(s) of the destination country or countries of the appliance. The instructions shall repeat the information required by 8.1. In addition they shall specify: a. The manufacturer's address b. The conditions of assembly and possibly dismantling and of storage of the functional section of the appliance, in particular: 1) the precautions to be taken when storing the appliance. 2) the precautions to be taken in the case of blockage of the venturi or venturis. 3) the precaution to be taken in case of humidity of refractory materials, if exist; 4) the assembly diagrams, if applicable. 5) the marking of injectors. 6) special requirements for built-in appliances, in particular unit dimensions, the type of materials in contact with the appliance, the installation of the cylinder, the precautions to be taken for fixing the flexible hose which must be accessible for its entire length, protection against bad weather; c. the conditions of connection to the gas cylinder, in particular: 1) the type(s) of cylinder(s) to be used, their maximal external dimensions (regulator included) and their position(s); those information may be illustrated by a scheme as the one presented in Figure 6; 2) the type of regulator to be used indicating that it shall comply with the relevant EN standard; 3) the type of flexible tube connecting the appliance to the gas cylinder and the length recommended which shall not exceed 1,50 m; 4) the routing of the flexible tube and the use of guides if any; 5) the necessity of changing the flexible tube when the national conditions require it, and/or depending on its validity;	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO

	d. the conditions of servicing, in particular: 1) the position of the connection flexible tube so as to ensure that it is not subjected to twisting; 2) "This appliance must be kept away from flammable materials during use"; 3) the absolute necessity of not obstructing the ventilation openings of the cylinder compartment; 3) the precautions to be taken when changing the gas cylinder which shall be carried out away from any source of ignition; 4) the type of protection for the surface to be used when the support temperature exceeds 50 K; e. the conditions of use, in particular: 1) the usual cleaning and maintenance as well as the frequency of such tasks; 2) the procedure in the event of gas leak (turning off the gas supply); 3) the method of lighting (positions of taps, lids, etc.); 4) the recommendation of the use of protective gloves when handling particularly hot components; 5) a note advising that parts sealed by the manufacturer or his agent shall not be manipulated by the user; f. the following warnings: 1) "Use outdoors only." 2) "Read the instructions before using the appliance." 3) "WARNING: accessible parts may be very hot. Keep young children away." 4) "Do not move the appliance during use." 5) "Turn off the gas supply at the gas cylinder after use." g. information relating to general revision and reparations: 1) Indication: " Do not modify the appliance"; 2) Indication of reparation service address or the internet website giving its access.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
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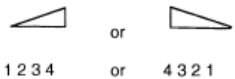
Findings of examination to EN 484:2019+AC:2020 Specification for dedicated liquefied petroleum gas appliances - Independent stoves, including those incorporating a grill for outdoor use

Key to Test Sheets:	YES = YES	NA = Not Applicable	NT = Not Tested	NO = NO	Example:	YES-NA-NT-NO
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Clause	Description	Complies?
5	Constructional characteristics	
5.1	Operating with different gases The appliance shall operate under normal supply conditions specified in the instructions, without requiring any intervention on the internal gas circuit or the adjusters of the appliance. Adjusters shall be locked and sealed by the manufacturer.	YES -NA-NT-NO YES -NA-NT-NO
5.2	Materials The quality and thickness of materials used in the construction of an appliance shall be such that the constructional and performance characteristics are not altered in use. At the end of the tests of this standard the appliance and its components shall not present any alteration caused by mechanical, chemical and thermal effects. Metal parts shall be effectively protected against corrosion. Elastomeric material shall comply with EN 549:1994 class A2 minimum. The accessible parts during use or service of the appliance, the outer profile and the parts of the appliance with which the flexible hose may be in contact shall be free of sharp corners or edges. Materials containing asbestos shall not be used.	YES-NA-NT-NO YES-NA-NT-NO YES -NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.3	Ease of cleaning and maintenance All the parts of the appliance requiring frequent cleaning by the user (for example: cooking device) shall be easily accessible without having to use a tool for dismantling. It shall be possible to put these parts back correctly and without difficulty by following the instructions. Sharp corners and edges which could give rise to injury, for example during the cleaning of appliance, shall be avoided. It shall not be possible for the gas container, the connection tube and the parts of the gas circuit to be soiled by the spillage of cooking juices. Spillage from vessels shall not impair the operation of the burners on which they are placed and these shall be accessible for cleaning. Grills shall be designed in such a way that cooking juices are collected in an area provided for this purpose. Any part of the appliance installed or adjusted at the factory and which does not need to be manipulated by the user shall be protected in appropriate fashion. To this end paint may be used provided that it withstands the heat to which it is exposed during the normal operation of the appliance.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.4	Manipulation of grills	
5.4.1	Griddles For movable plate, the plate handle, if any, shall allow manipulation of the plate without accidental detachment. Flexing of the handle is allowed if its function is maintained.	YES -NA-NT-NO
5.4.2	Radiant grills When the grill pan is fitted with a handle, it shall be designed in such a way that when it is held to carry the grill pan or to pour out the liquid content, it shall not come loose under the conditions given in 7.2.4.2. Flexing of the handle is allowed if its function is maintained.	YES -NA-NT-NO

5.5	Strength The construction of an appliance shall be such that, during normal condition use: - any displacement of parts; - any distortion; - any deterioration The materials used, the construction and the assembly of the body of the appliance shall be such that the application of a load on the grid of the appliance under the test conditions described in 7.2.5 shall not cause any fracture or any permanent distortion greater than 1 mm at any point in the components of the appliance.	YES-NA-NT-NO YES-NA-NT-NO
5.6	Assembly The appliances gas circuit assembly from the supplying pipe connection(s) to any injector shall be factory assembled (i.e no intervention of the user needed). This requirement shall not apply if a quick self-closing connection is used for an auxiliary burner. All components which require assembly by the user shall be designed in such a way that their incorrect mounting is not possible if the instructions are followed.	YES-NA-NT-NO YES-NA-NT-NO
5.7	Stability	
5.7.1	Stability of the appliance on a horizontal plane The appliance being placed on a horizontal surface, the tests described in 7.2.7.2 shall be carried out without: - the appliance falling over; - any of its component parts becoming loose or moving in such a way that its operation is impaired; - lids falling accidentally from their raised position. If the appliance is fitted with a foldable support, it shall be possible to lock it in the position of use (for example: stop, locking device).	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.7.2	Stability of the appliance placed on a slope Under the test conditions of 7.2.7.3, the appliance when placed on a slope of 10 ° from the horizontal shall not fall over and the lid shall not fall accidentally. None of the gas containers indicated in the instructions shall fall during this test, whatever its gas content, when placed as recommended in the instructions.	YES-NA-NT-NO YES-NA-NT-NO
5.7.3	Vessel stability There shall be an adequate points of support for vessels to rest level in a stable fashion on the supports of each open burners. When tested according to 7.2.7.4 the vessel shall remain stable, and the appliance shall not fall over.	YES-NA-NT-NO YES-NA-NT-NO
5.8	Construction of the gas circuit assembly Holes for screws, pins, etc. intended for the assembly of components shall not open into the space reserved for the gas ways leading 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 for example, flat-faced joints, O-rings), i.e. excluding the use of any product which ensures soundness in the threads. For parts that do not require dismantling during normal maintenance, for example taps, injectors, the use of appropriate thread sealing compounds is permitted.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO

	Soft solder shall not be used to ensure the soundness of the gas circuit. However, it is permitted for internal connections within the gas circuit when they do not involve soundness. Rubber based materials shall comply with EN 549:1994 class A2 minimum and LPG resistant. Removable components or the threaded parts of the pipework which may be dismantled during normal maintenance shall remain sound after five disconnections and re-connections in accordance with the instructions, if necessary after changing a gasket if mentioned in the instructions.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.9	Connections Connections shall be easily accessible, it shall be possible to connect the appliance easily and safely following the indications given in the instructions. The entire gas supply circuit shall be at the pressure delivered by the regulator. Depending on the various national situations (see annex A), the end of the supply pipework shall be fitted either with: - a nozzle allowing the connection of flexible tubing; the nozzle may be fixed or removable; - a thread in accordance with EN ISO 228-1:2003 or EN 10226-1:2004 or EN 10226-2:2005. During normal conditions of use, connections shall not come loose unintentionally. Flexible tubing of the length recommended by the manufacturer and connected in accordance with the instructions, shall not come into contact with a part of the appliance whose temperature is higher than that specified in 6.5 b). The end of the gas inlet connection shall be positioned to allow the free movement of a flexible hose connection. 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 2,5 mm wide in the case of threads of nominal size 1/2", 3/8" and 5/8" 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. 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.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.10	Locking of wheels and castors If the appliance has wheels and/or castors to enable it to be moved, means shall be provided to prevent accidental movement of the appliance during normal use. This requirement is deemed to be satisfied if: — at least one of the wheels or castors is fitted with a brake or a blocking system, or — at least one of the support point of the appliance is not made of a wheel or a castor.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.11	Taps Each burner shall be controlled by a tap allowing the opening, the adjustment and closing of its supply. For appliances incorporating only one burner, intended to be used at full rate only an alternative for opening and closing can be reached either with the gas cylinder valve or the regulator valve. It shall only be possible to supply gas to the burner by deliberate operation. Taps shall comply with EN 1106:2010 or with EN 126:2012 if they are multifunction type. Taps shall be placed in such a way that their strength, operation, manipulation and accessibility undergo no damage from the actions to which they are subjected in normal use. They shall be protected against external clogging. Moreover, after testing in accordance with this standard, their operation shall not be impaired. Taps shall be mounted in such a way that no accidental movement relative to the gas supply circuit is possible. When it is necessary to dismantle certain parts of a tap for maintenance, this shall be possible.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO

5.12	Control handles	
5.12.1	Construction It shall be obvious which burner is controlled by each control handle. They shall be so arranged relative to one another that the movement of one handle does not cause inadvertent movement of an adjacent one. Control handles with different markings shall not be interchangeable on a single appliance. Control handles shall be so designed that they can neither be fitted in the wrong position nor move by themselves. The shape of a handle shall be such that its manipulation is easy. If control handles operate by fuming, the dosing direction shall be clockwise. The manipulation of tap handles shall not cause inadvertent movement of the appliance.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.12.2	Marking	
5.12.2.1	Taps with marked positions The closed, open and, if applicable, reduced rate positions shall be marked in a visible, legible and durable fashion. The closed position of the tap shall be marked by a full disc or circle at least 3 mm in diameter. It shall be the same for all the taps on a single appliance. The identification of the closed position of each tap shall not give rise to any possibility of confusion with the identification of an open position. The other positions shall be identified unambiguously, preferably using the following symbols: - full rate positions: a large flame - reduced rate positions: a small flame - rate range - Triangle or -scale  If the instructions indicate a specific position for ignition, this shall be clearly marked on the appliance. Additional markings are permitted provided that they do not create confusion for the appliance's user.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.12.2.2	Taps with variable positions For taps with variable positions, the dosing direction shall be marked by an arrow whose tip points to a full disc or circle at least 3 mm in diameter. For example:  The marking shall be visible, legible and durable. Additional markings are permitted provided that they do not create confusion for the appliance's user.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.13	Injectors Injectors shall be accessible, shall not be detachable and shall be of the calibrated type. All injectors shall carry an indelible means allowing their identification from the instructions and preventing any confusion. If the injector is integral with the tap (or another part), The assembly shall carry a means of identification.	YES-NA-NT-NO YES-NA-NT-NO

5.14	Ignition devices Where an ignition device exists, it shall ensure rapid and safe ignition. The components of the ignition device shall be designed to avoid damage and accidental displacement from their correct position during transport or use. The relative positions of the ignition device and the burner shall be sufficiently well defined to ensure correct operation of the assembly. When the burner ignition device does not ensure the ignition of all the burners, the relative position of the control handles of burners and of the igniter shall not give rise to any confusion.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.15	Flame supervision devices When flame supervision devices are fitted, they shall comply with EN 125:2010+A1:2015 and they shall be designed in such a way that, in the case of a failure of any of the components indispensable to their performance, the supply of the gas to the burner controlled by the device and any pilot is cut off automatically and can only be restored by manual intervention. They shall be so mounted as to ensure satisfactory performance. The sensing element of a flame supervision device shall control only a single burner, except in the case where the element controls the entire supply to the appliance. The appliance shall not incorporate any device that allows the flame supervision device to be permanently overridden. During the ignition period, a brief passage of unlit gas is permitted under the conditions given in 6.3. If burners (including griddles) are not fitted with a flame supervision device, the appliance shall be designed and built in such a way as to allow the discharge of unburned gas which might accumulate under the burner (openings, gaps between the base of the appliance and its support, ...). If a radiant grill is not fitted with a flame supervision safety device its enclosure shall be permanently open at least on one side.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.16	Burners Burners shall be designed in such a way that they cannot move inadvertently in use or during the movement of the appliance. It shall be easy to clean the parts of a burner which require cleaning: the parts concerned shall be either accessible without dismantling, or easily dismantled. The relative position of flash tubes and the burners with which they are intended to function shall be fixed. It shall not be possible for components associated with burners (pan supports, grill, etc.) to move unintentionally. It shall not be possible to reassemble removable burner parts incorrectly when following the information given in the instructions, they shall not be interchangeable unless of identical design.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.17	Appliance incorporating a gas container	
5.17.1	If the appliance has a compartment to receive a refillable gas container, this compartment shall be designed in such a way that a) effective ventilation is provided by openings in its base and upper section, the total area of the openings in the upper section being 1/100 of the base area of the compartment and that of the openings at the base being 1/50 of the base area of the compartment; b) the support of the container (or containers) has sufficient mechanical strength to resist deformation under the load of a full container (or containers); c) the gas container (or containers) can be easily inserted in, or removed from, the appliance; d) the gas container valve is readily accessible and remains easy to manipulate when the gas container is in place; e) when the appliance may be connected by a flexible tube, this shall not come into contact with sharp edges, when fitted in accordance with the indications in the instructions.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO

	If the appliance is fitted with a support or fixing device for the gas container, the container shall be firmly fixed on the support or device and the requirements of 5.17.1 b), c), d) and e) shall be met.	YES-NA-NT-NO
5.18	Durability of markings The durability of markings is considered satisfactory if, at the end of the tests in this standard, markings are still visible and legible after the test described in 7.3.10.	YES-NA-NT-NO
5.19	Auxiliary energy When the appliance is designed to operate on auxiliary energy via a connection to the electrical mains supply, it shall be built in such a way that no dangerous situation arises - in case of normal variation in the auxiliary energy (- 15 %; + 10 %): the appliance shall continue to operate in a safe fashion; - in case of abnormal variations in the auxiliary energy (beyond the range - 15 %; + 10 %): the appliance shall either continue operating in a safe fashion or shut down; - if failure of auxiliary energy causes the appliance to shut down; its restoration shall not create any danger. The electrical equipment of the appliance shall comply with the relevant requirements of EN 60335-2-102:2016. For appliances fitted with automatic control devices these shall comply with EN 161:2011+A3:2013, EN 298:2012.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
5.20	Resistance to liquid spillage Under the conditions defined in 6.10, neither burners nor pilots shall be extinguished, unless this is caused by the action of a flame supervision device.	YES-NA-NT-NO
6.1	Soundness Under the test conditions defined in 7.3.1, the leakage shall not exceed 0,07 l/h (dry air, 20 °C, 1013,25 mbar).	YES-NA-NT-NO
6.2	Verification of the nominal heat input Under the test conditions defined in 7.3.2 (see also annex B), each of the burners, supplied separately, shall be capable of giving the nominal heat input stated by the manufacturer, however a tolerance of +/- 8 % between the heat input obtained and the nominal heat input is permitted. The tolerance is increased to +/- 10 % for burners fitted with injectors whose diameter is less than or equal to 0,5 mm.	YES-NA-NT-NO
6.3	Flame supervision devices Under the test conditions defined in 7.3.3, the ignition delay time shall not exceed 20 s and the extinction delay time shall not exceed 90 s.	YES-NA-NT-NO
6.4	Safety of operation	
6.4.1	Ignition, cross-lighting Under the test conditions defined in 7.3.4.1, ignition and cross-lighting of burners shall occur smoothly within 5 s of the burner tap being placed in the full rate position or, if applicable, in the ignition position. It shall be possible to light the burners with an external means (for example: a match) in an easy and safe fashion, even when an ignition device exists. It shall be possible to the user to check the ignition of burners.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
6.4.2	Flame stability Under the conditions defined in 7.3.4.2, after ignition in accordance with 6.4.1, flames shall be stable and quiet. A slight tendency to flame lift is permitted at the time of ignition, but flames shall be stable 60 s after ignition.	YES-NA-NT-NO
6.4.3	Resistance to draught Under the test conditions defined in 7.3.4.3, burners shall neither - be extinguished, unless fitted with a flame supervision device; - nor permanently light back under the action of a 3 m/s wind.	YES-NA-NT-NO YES-NA-NT-NO

[illegible]

6.6	Overheating of the gas container Under the test conditions defined in 7.3.6, the rise in vapour pressure inside the container relative to that measured at the start of the test, after one hour of operation at full rate, at normal pressure and during the 30 min following the extinction of the appliance, shall not exceed the values given in table 1. Table 1 — Values for vapour pressure rise inside the container <table data-bbox="576 376 1137 584"> <tr> <th rowspan="2">Ambient temperature °C</th><th colspan="2">Maximum permitted pressure rise bar</th></tr> <tr> <th>G30</th><th>G31</th></tr> <tr> <td>15</td><td>0,40</td><td>1,00</td></tr> <tr> <td>20</td><td>0,45</td><td>1,10</td></tr> <tr> <td>25</td><td>0,50</td><td>1,20</td></tr> </table>	Ambient temperature °C	Maximum permitted pressure rise bar		G30	G31	15	0,40	1,00	20	0,45	1,10	25	0,50	1,20	YES-NA-NT-NO
Ambient temperature °C	Maximum permitted pressure rise bar															
	G30	G31														
15	0,40	1,00														
20	0,45	1,10														
25	0,50	1,20														
6.7	Combustion For each of the burners operating separately, under the test conditions defined in 7.3.7.1, the quantity of CO in the air and water vapour free products of combustion shall not exceed 0,15 %. When the hot-plate burners are operated simultaneously, under the test conditions defined in 7.3.7.2, the quantity of CO in the air and water vapour free products of combustion shall not exceed 0,20 %.	YES-NA-NT-NO YES-NA-NT-NO														
6.8	Sooting															
	At the end of all the tests of this standard, no deposit of soot likely to impair safe operation shall be observed.	YES-NA-NT-NO														
6.9	Rational use of energy: Performance of the burners															
6.9.1	Open burners For hot-plate burners having a nominal heat input above 1,16 kW the efficiency obtained under the test conditions defined in 7.3.9.1 shall not be less than 50 %.	YES-NA-NT-NO														
6.9.2	Covered burners For hot-plate burners having a nominal heat input above 1,16 kW the efficiency obtained under the test conditions defined in 7.3.9.2 shall not be less than - 25 % (from the cold condition); - 35 % (from the hot condition).	YES-NA-NT-NO YES-NA-NT-NO														
6.10	Resistance to liquid spillage Burners are operated, with taps fully open with the reference gas at the normal test pressure for the appliance. They are used to bring to and keep boiling vessel according to Table 8, not covered by a lid, filled with water to a height of 10 mm from the top. The test continues until there is no spillage. The requirement of 5.20 shall be met. Partial extinction of the burners is permitted provided that there is automatic reignition.	YES-NA-NT-NO YES-NA-NT-NO														

8	Marking	
8.1	Appliance marking All appliances shall carry, in a visible, legible to the user and durable fashion, in indelible characters at least the following information. The information shall be given in the official language(s) of the country or countries in which the appliance is to be sold. - the name of the manufacturer or his identifying symbol; <i>NOTE Decision No 768/2008/EC gives the following definition of the manufacturer: 'manufacturer' shall mean any natural or legal person who manufactures a product or has a product designed or manufactured, and markets that product under his name or trademark</i> - postal address of the manufacturer. If not possible, on the packaging or in a document accompanying the appliance; - the appliance name; - the total nominal heat input of all the burners expressed in kilowatts based on the gross value and in grams per hour; - the type of gases which may be used and the corresponding supply pressures; - the appliances category; - the type of electrical supply used, if applicable. In addition, the data plate or any other support shall give me following warnings: a) use outdoors only.; b) read the instructions before using the appliance. These statements shall be visible, legible to the user during me operation of the appliance and durable.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
8.2	Packaging marking The packaging of the appliance shall carry the following information in a visible and legible fashion, in the official language(s) of the country or countries in which the appliance is to be sold: - the type and pressure of the commercial gases which may be used; - the appliance category, - the instruction to only use the appliance outdoors; - the necessity of reading the instructions before use.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO
8.3	Instructions for assembly, use and maintenance Instructions for use and maintenance shall be supplied with the appliance. All the information shall be given in the official language(s) of the country or countries in which me appliance is to be sold. The instructions shall repeat the information required by 8.1. In addition they shall specify: a) the manufacturers address. ((for manufacturer definition see note of 8.1); b) The conditions of assembly and dismantling and of storage of the functional section of the appliance, in particular: - the precautions to be taken when stoning the appliance; - the precautions to be taken in the taken of blockage of the venturi or venturis; - assembly diagrams, if applicable; - the marking of injectors.	YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO YES-NA-NT-NO

	c)	The conditions of connection to the gas container, in particular		
		- the type(s) of container(s) to be used and their position(s);	YES-NA-NT-NO	
		- the type of regulator to be used;	YES-NA-NT-NO	
		- the type of flexible tube connecting the appliance to the gas container and the length recommended which shall not exceed 1,50 m;	YES-NA-NT-NO	
		- the routing of the flexible tube and the use of guides;	YES-NA-NT-NO	
		- the necessity of changing the flexible tube when the national conditions require it.	YES-NA-NT-NO	
	d)	The conditions of installation, in particular		
		- the position of the connection flexible tube so as to ensure that it is not subjected to twisting;	YES-NA-NT-NO	
		- a warning such as an instruction "this appliance must be kept away from flammable materials".;	YES-NA-NT-NO	
		- the necessity of not obstructing the ventilation openings of the container	YES-NA-NT-NO	
		- the precautions to be taken when changing the gas container which shall be carried out away from any source of ignition;;	YES-NA-NT-NO	
		- the type of protection for the surface to be used when the support temperature exceeds 50 K.	YES-NA-NT-NO	
	e)	The conditions of use, in particular		
		- the usual cleaning and maintenance as well as the frequency of such tasks;	YES-NA-NT-NO	
		- the procedure in the event of gas leak (turning off the gas supply);	YES-NA-NT-NO	
		- the minimum and maximum sizes of cooking vessels to be used;	YES-NA-NT-NO	
		- the commendation of the use of protective gloves when handling particularly hot	YES-NA-NT-NO	
		- a note advising that parts sealed by the manufacturer or his agent must not be manipulated by the user.	YES-NA-NT-NO	
	f)	In addition, the instructions shall contain the following warnings:		
		"Only to be used outdoors"	YES-NA-NT-NO	
		"Read the instructions before using the appliance"	YES-NA-NT-NO	
		"Do not move the appliance during use"	YES-NA-NT-NO	
		"Turn off the gas supply at the gas container after use"	YES-NA-NT-NO	
		"Any modification of the appliance may be dangerous"	YES-NA-NT-NO	
		For appliances using other sources of energy, the instructions shall contain the instructions specified by the corresponding standards.	YES-NA-NT-NO	

Findings of examination to EN1860-1:2013+A1:2017- Appliances, solid fuels and firelighters for barbecueing – Part 1: Barbecues burning solid fuels – Requirements and test methods. (only for models with charcoal part)

EN 1860-1:2013+A1:2017 (Only for QL-08 charcoal part)			
Clause	Requirement - Test	Result - Remark	Verdict
4	Requirements		
4.1	General requirements		
	When testing as described in 5.2, the coatings of the barbecue accessories shall not liberate any solid substance nor ignite. Also any solid substance coming from other parts of the barbecue shall not ignite nor fall into the usable area.	Complied	P
	NOTE For surfaces of and coatings on parts of the barbecue coming into contact with the food to be barbecued, cooking grid, rotisserie spit, rotisserie meat forks and gravy trays, see Regulation (EC) No 1935/2004 (see Bibliography). Differing legal requirements may exist in non-EU-countries.	Complied LFGB test report: 168417545b 001	P
	It shall be possible to assemble and dismantle suitcase or portable barbecues as described in the instructions for use either without the aid of a tool or using the tool that is supplied. Components shall be fixed in such a way that they cannot fall off during transportation.	Complied	P
	When assembling, operating and manipulating the barbecue, accessible edges and corners shall be free from burr. Rough surfaces, sharp edges and corners, which can cause injury, are not allowed.	Complied (no sharp edges)	P
	In case of doubt to determine whether rough surface, sharp edges or corners can cause an injury a test according to EN 71-1:2014, 8.11 is mandatory. However, for the bars of the cooking grids, EN 71-1 test is not applicable, so general requirements as described above shall be applied.	Complied	P
	All accessible parts of the barbecue components made of metal sheet or tubes of thickness less than 0,7 mm (– 0,02 mm) coating excluded shall be as shown in Figures 1, 2, 3 and 4.	Complied	P
	The construction of the barbecue shall be such that when placed horizontally the change of the fuel compartment position, according to the instruction for use and the insertion and removal of barbecue accessories with the cooking grid and/or rotisserie spit loaded as described in 5.5, shall be possible without the barbecue tipping over or components becoming detached or moved in such a way that they are no longer capable of fulfilling their functions. These requirements also apply when testing the barbecue as described in 5.2.	Complied (no tipping)	P
	After testing in accordance with Clause 5, a barbecue fails if it does not meet the following requirements:	-	-
	a) any deformation of a component that compromises the use and safety of the barbecue;	Complied	P

EN 1860-1:2013+A1:2017 (Only for QL-08 charcoal part)			
Clause	Requirement - Test	Result - Remark	Verdict
	b) any component showing cracks and/or fractures; NOTE A permanent barbecue may show cracks and/or fractures which do not influence the safety.	Complied	P
	c) any component falls off;	Complied	P
	d) the temperature and safety requirements mentioned in the test descriptions are not met.	Complied	P
4.2	Requirements for parts		
4.2.1	Cooking grid		
	The clear distance between the bars of the cooking grid shall not exceed 20 mm before, during and after testing according to 5.2 and 5.6. This requirement relates to the usable area of the grid, which shall be at least 80 % of the horizontal area of the fuel compartment, vertically projected.	Complied (Measured: 13mm)	P
	If the cooking grid has the function of a grate, the clear distance between the bars of the grate and also, in the case of vertical fuel compartment, of those between the grate and the edges of the fuel container shall not exceed 20 mm before, during and after testing according to 5.2 and 5.6.	Complied	P
	The cooking grid shall rest on its supporting points in the most unfavourable position when loaded as described in 5.5. When the load has been removed the deformation of each grid bar shall not exceed 5 % relative to the length of the bar when tested according to 5.6.	Complied	P
	Manually adjustable cooking grids up to 400 mm diameter or longest side measurement shall be fitted with one handle minimum, cooking grids over 400 mm diameter or longest side measurement shall be fitted with two handles. If the cooking grid position is adjustable, this adjustment shall be possible without the operator's hand coming into direct contact with the cooking grid.	Complied	P
	Removable or movable handles shall be attached to the cooking grid in such a way that tipping to the side or forwards when loaded as described in 5.5 shall be impossible.	Complied	P
	Handle is not required when the height of the cooking grid can be adjusted through a mechanical device.	NA	NA
	The barbecue shall be designed in such a way that when the fuel compartment is uniformly loaded to 75 % of its capacity, the cooking grid in its most unfavourable position shall not come into contact with the fuel.	Complied	P
4.2.2	Rotisserie spit	No rotisserie spit	NA
4.2.3	Fuel compartment		
4.2.3.1	General		
	Fuel compartments made of steel sheet require a minimum thickness (uncoated) as specified in Table 1.	Complied	P
	Table 1 — Minimum thickness of steel sheet for fuel compartments	-	-

EN 1860-1:2013+A1:2017 (Only for QL-08 charcoal part)				
Clause	Requirement - Test		Result - Remark	Verdict
	Grid size diameter or longest side measurement	Thickness		
	≤ 400 mm	0,7 mm	NA	NA
	> 400 mm	0,8 mm	Complied (0.981mm) Details as below: D1: left position D2: middle position D3: right position D1= Total thickness 1.080mm - inner coating thickness 0.049mm - outside coating thickness 0.048mm = 0.983mm D2= Total thickness 1.077mm - inner coating thickness 0.053mm - outside coating thickness 0.046mm = 0.978mm D3= Total thickness 1.092mm - inner coating thickness 0.052mm - outside coating thickness 0.058mm = 0.982mm D Average =(D1+D2+D3)/3= (0.983 + 0.978 + 0.982)/3= 0.981mm	P
	Fuel compartments made of cast metal require a minimum thickness coating excluded of 2,5 mm.		Fuel compartment is made of steel.	NA
	Fuel compartments made of materials other than steel sheet or cast material (excluding permanent barbecues) shall withstand the tests according to: a) 5.2.2 one time and 5.2.3 two times consecutively; and b) 5.7.		Fuel compartment is made of steel.	NA
4.2.3.2	Openings			
	If the fuel container after assembly has openings, these shall meet the following requirements when tested as described in 5.2 and 5.3.		Complied	P
	The number of openings in the flat base of the fuel compartment shall not exceed four and shall be dimensioned so that a sphere of 3 mm in diameter will not fall through them, their area shall not exceed 50 mm ² .		NA	NA

EN 1860-1:2013+A1:2017 (Only for QL-08 charcoal part)			
Clause	Requirement - Test	Result - Remark	Verdict
	Other openings, other than in the flat base, if circular should have a diameter not exceeding 8 mm, or, if a different shape, their area shall not exceed 50 mm ² .	NA	NA
	With larger openings the barbecue shall be equipped with an ash catcher or the barbecue shall be designed so that it is impossible for any embers or fuel to fall out or roll off when tested as described in 5.2 and 5.3.	Complied	P
4.2.3.3	Depth of the fuel compartment		
	The minimum depth of the fuel compartment shall be as indicated in Table 2. The minimum depth shall be available over 80 % of the usable area of the fuel compartment.	Complied	P
	Table 2 — Minimum depth of the fuel compartment	-	-
	Grid size diameter or longest side measurement		
	≤ 400 mm	NA	NA
	> 400 mm	Complied 100mm (minimum depth)	P
	If the fuel compartment is a grate Table 2 shall not be taken into account but it shall have an ash catcher.	Complied	P
	If the fuel compartment has several possible positions, stops shall be provided to secure the container in each of these positions.	Complied	P
	For permanent barbecues part of the structure can be used as the fuel compartment when calculating the minimum depth shown in Table 2.	NA	NA
	For the permanent barbecue the front side of the fuel compartment can be open if it's protected by a flat protection plane minimum 130 mm deep to prevent embers from falling to the ground as shown in Figure 5.	NA	NA
4.2.4	Ash compartment or catcher		
	Ash compartments or catcher made of sheet metal with a minimum thickness (coating excluded) of 0,7mm.	Complied	P
	For ash compartments or catchers with a diameter or longest side measurement ≤ 400 mm, a thickness (coating excluded) between 0,5 mm and 0,7 mm is acceptable, provided they are glass or porcelain enamelled on both sides.	NA	NA
4.2.5	Gravy tray or drip pan		
	If the barbecue has a gravy tray or drip pan with the barbecue in the horizontal position it shall either be arranged in such a way that its contents flow away from the fuel compartment or have a recess at least 5 mm deep and the horizontal distance between the grate and the beginning of the recess shall be at least 30 mm, when the base of the gravy tray or drip pan is horizontal.	Complied (40mm)	P
4.2.6	Stand		
	If the stand is foldable, the folding elements shall be capable of being locked in the operating position of the barbecue. A locking and/or unlocking device shall not operate unintentionally.	NA	NA

EN 1860-1:2013+A1:2017 (Only for QL-08 charcoal part)			
Clause	Requirement - Test	Result - Remark	Verdict
	The stand shall support the barbecue when tested in any position as described in 5.4. The barbecue shall not tip over and when used in accordance with the instructions for use no components shall fall off.	Complied	P
	If the stand or barbecue has wheels or castors to enable it to be moved: a) no parts or accessories shall fall off during movement; b) means shall be provided to prevent accidental movement of the stand or barbecue during normal use; This requirement is satisfied if: — at least one of the wheels or castors is fitted with a brake or a blocking system; or — at least one of the support points of the barbecue is not made of a wheel or a castor; c) a gripping device shall be provided to move the barbecue safely while cold.	Complied	P
4.2.7	Handles or gripping devices		
	Lid and adjustable cooking grid handles shall have a usable length of minimum 80 mm. Separate requirements apply for rotisserie spit handles (see 4.2.2).	Complied	P
	The temperature shall be taken only of lid and adjustable cooking grid handles which are needed during operation of the barbecue.	Complied	P
	The temperature of all other handles or gripping devices (e.g. air control of lid, ash tray or non adjustable cooking grid) shall not be taken if the manufacturer clearly states the use of mitts, gloves or a tool in the instructions for use (e.g. pictogram or a sentence).	Complied	P
	The surface temperatures over the full usable part of the handle or gripping device shall not exceed the values specified in Table 3 when tested in accordance with 5.2.2. In case of handles uniform in shape and longer than 80 mm, temperatures shall be measured as shown in Figures 6 and 7.	Complied	P
	Table 3 — Surface temperatures		
	Material	Temperature	
	Metal	35 K	--
	Glass/ceramics	45 K	--
	Plastics	60 K	--
	Wood (for Cooking grid)	70 K	--
4.2.8	Motor	No this component	NA
5	Test methods		
5.1	General		
	The requirements given in Clause 4 shall be verified by visual examination, linear measurement, function testing and/or calculation, unless otherwise specified.	--	Info.
	Testing shall be carried out with charcoal/charcoal briquettes as defined in EN 1860-2.	--	Info.

EN 1860-1:2013+A1:2017 (Only for QL-08 charcoal part)			
Clause	Requirement - Test	Result - Remark	Verdict
	Testing shall be carried out at an ambient temperature of 20 °C ± 5 °C, in still air (airspeed less than 0,5 m/s).	Ambient temperature: 23.9°C	Info.
	For testing purposes each individual weight shall not exceed 0,5 kg and 100 mm in any dimension.	--	Info.
5.2	Thermal test		
	Closed barbeque: The barbecue shall be loaded with fuel according to manufacturers' instructions (quantity and kind of fuel). If there are several fuel load recommendations, the fuel load shall be done in the most unfavorable condition for the heating of the handles of the cooking grid (which can be handled during cooking) and the horizontal plane. The fuel load shall produce an average temperature of 200 °C for duration of 20 min (starting when the center has reached 200 °C) measured in one central point by thermocouple. In this case the lid shall be closed according to manufacturer's instruction. In the case of utilization of a rotisserie spit only, the temperature will be measured in three points centred on the rotisserie spit and distant of 100 mm. Handles temperature shall be taken by contact sensor only. This measurement shall be taken as soon as the temperature of the cooking grid (previously described in this subclause) will be at its maximum temperature. Thermal tests shall comply: - with requirements of 4.2.7 for the handles; - the temperature of the horizontal plane, on which the barbecue is placed shall not exceed the ambient temperature by more than 50 K.	Complied Hood handle (metal): 5.8 K Control panel: 12 K Handle of fuel compartment (plastic): 7.6 K Wall: 11.1 K Floor: 1.9 K Ambient: 23.9°C	P
	Open barbecues The fuel compartment of the barbecue shall be completely filled with lump charcoal according to EN 1860-2 up to the cooking grid in its lowest position. This filling is removed from the fuel compartment and weighed. Then 75 % of the weight is refilled into the fuel compartment and ignited. Handles temperature shall be taken by contact sensor only. Thermal tests shall comply: - with requirements of 4.2.7 for the handles; - the temperature of the horizontal plane, on which the barbecue is placed shall not exceed the ambient temperature by more than 50 K.	NA	NA

EN 1860-1:2013+A1:2017 (Only for QL-08 charcoal part)			
Clause	Requirement - Test	Result - Remark	Verdict
	Permanent barbecues The barbecue shall be loaded with fuel according to manufacturers' instructions (quantity and kind of fuel). If, there are several fuel load recommendations, the fuel load shall be done in the most unfavourable condition for the heating of the handles of the cooking grid (which can be handled during cooking) and the horizontal plane. If wood and charcoal are both allowed the test shall be performed with charcoal. Handles temperature shall be taken by contact sensor only. This measurement shall be taken as soon as the temperature of the cooking grid (previously described in this subclause) will be at its maximum temperature. Thermal tests shall comply: - with requirements of 4.2.7 for the handles; - the paper in accordance with combustibility test in 5.3 shall not catch fire (small holes are allowed) and the plywood shall not become singed. In case of closed permanent barbecue only, the fuel load shall produce an average temperature of 200 °C for a duration of 20 min (starting when the centre has reached 200 °C) measured in one central point by thermocouple. In this case the lid shall be closed according to manufacturer's instruction. Handles temperature shall be taken as soon as the temperature of the cooking grid (previously described in this subclause) will be at its maximum temperature. In the case of utilisation of a rotisserie spit only, the temperature will be measured in three points centred on the rotisserie spit and distant of 100 mm.	NA	NA
5.3	Combustibility		
	The barbecue shall be placed on a plywood plane of natural colour additionally closed with white silk paper in accordance with 3.10, and loaded and operated as described in 5.2.3.	Complied	P
	The size of the test area shall correspond to the barbecue installation area, plus a margin of 250 mm all round. During the test the paper shall not catch fire (small holes are allowed) and the plywood shall not become singed.	Complied	P
5.4	Stability		
5.4.1	Barbecues and suitcase barbecues		
	The barbecue is placed on a plane made of plywood at an angle of 10° to the horizontal. To prevent the barbecue from slipping or rotating, it may be stopped at the contact points without restricting the possibility of tipping over. The barbecue shall not tip over in any of the most unfavourable positions and conditions for use when loaded as described in 5.2.2 and the rotisserie spit loaded as described in 4.2.2.	Complied	P
	Then the barbecue shall be placed on a horizontal plane with the fuel compartment loaded as described in 5.2.2 and the cooking grid loaded with a charge of 1 kg/dm ² of the usable area of the cooking grid uniformly distributed.	Complied	P
	During these two tests the requirements of 4.1 a), b) and c) shall be verified by visual examination and linear measurement.	Complied	P

EN 1860-1:2013+A1:2017 (Only for QL-08 charcoal part)			
Clause	Requirement - Test	Result - Remark	Verdict
5.4.2	Permanent barbecues	NA	NA
5.4.2.1	Permanent barbecues with hood	NA	NA
5.4.2.2	Permanent barbecues without hood	NA	NA
5.5	Handling		
	The barbecue is placed as described in 5.2:	-	-
	a) The cooking grid is loaded with 0,25 kg/dm ² uniformly distributed over the usable area;	Complied	P
	b) The rotisserie spit is loaded with 0,5 kg/dm usable length, uniformly distributed.	No spit	NA
	It shall be verified that barbecue accessories can be inserted or removed and the position of the fuel compartment can be changed, as described in the instructions for use.	Complied	P
5.6	Cooking grid		
	The barbecue is placed as described in 5.2. After testing in accordance to 5.2.2, the cooking grid is loaded with 0,5 kg/dm ² of the usable area. The load shall be removed after one minute. A permanent deformation of each cooking grid bar shall be measured and shall comply with 4.2.1.	Complied	P
5.7	Perforation test Using the arrangement shown in Figure 12, the test object is placed on a horizontal solid steel support of minimum 10 mm thickness. The guide tube shall be placed vertically above the test object on the centre line of the 20 mm diameter hole. Position the test weight in the top of the tube with the point 1 m above the test object. The test weight is allowed to fall by gravity onto the test object. The test fails if the test object is perforated. This subclause should be read in conjunction with 4.2.3.1.	Complied	P
6	Marking		
	Markings shall be visible, legible, indelible and at least in the national language(s) of the country of sale.	Complied	P
	The barbecue shall be marked with the following information:	--	--
	a) Name or trademark of the manufacturer or distributor. This shall be fitted on the barbecue by casting, stamping, enamelling or labelling;	Complied	P
	b) Warning notice	Complied	P
	"CAUTION! Do not use spirit or petrol for lighting or re-lighting!"		

EN 1860-1:2013+A1:2017 (Only for QL-08 charcoal part)			
Clause	Requirement - Test	Result - Remark	Verdict
	This warning notice shall still be legible and shall not have come off after testing in accordance with 5.2. The size of the lettering shall be at least 3 mm for upper case letters and 2 mm for lower case letters in contrast with the background and shall be visible during the operation of the barbecue.		
	c) Model or type designation. This marking may be on the packaging only.	Complied	P
	d) Graphical pictograms (choose one of the following options: Figure 13 a), b) or c)). These graphical pictograms shall still be legible and shall not have come off after testing in accordance with 5.2. The size of each square of the pictogram shall be at least 20 mm × 20 mm and the diameter of the circle one shall be also at least 20 mm and in colour as above.	Complied	P
7	Instructions for use		
	The instructions for use shall be given at least in the national language(s) of the country of sale. They shall contain at least the following information and shall be supplied with each barbecue:	Complied	P
	a) The model or type designation including exploded view and parts list;	Complied	P
	b) The statement that the barbecue has to be installed on a secure level base prior to use;	Complied	P
	c) The method of correct assembly, possibly using illustrations;	Complied	P
	d) Advice on the safe operation of the barbecue;	Complied	P
	e) The recommendation that the barbecue shall be heated up and the fuel kept red hot for at least 30 min prior to the first cooking on the barbecue;	Complied	P
	f) the recommended fuel(s) and the maximum amount to be used specified by the manufacturer;	Complied	P
	g) The correct lighting procedures including the statement "do not cook before the fuel has a coating of ash";	Complied	P
	h) the type of batteries to be used if a battery powered electric item (for example motor, blower, light) is supplied or specified;	NA	NA
	i) The type of bonding agent if required for construction of permanent barbecues;	NA	NA
	j) The following warning notices (opened and closed barbecue):	-	-
	• for open and closed barbecues: "WARNING! This barbecue will become very hot, do not move it during operation" "Do not use indoors!" "WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!" "WARNING! Keep children and pets away"	Complied	P
	• for permanent barbecues: "WARNING! This barbecue will become very hot." "Do not use indoors!" "WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!" "WARNING! Keep children and pets away".	NA	NA

EN 1860-1:2013+A1:2017 (Only for QL-08 charcoal part)			
Clause	Requirement - Test	Result - Remark	Verdict
	!• both for open and closed barbecues and also for permanent barbecues (choose one of the following options: Figure 14 a), b) or c).	NA	NA
	“Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.” The pictogram could be in black and white in the instructions manual.	Complied	P
8	Packaging	Complied	P
	The packaging shall be marked with the following pictograms (choose one of the following options: Figure 15 a), b) or c).	Complied	P
	The size of each square of the pictogram shall be at least 20 mm × 20 mm and the diameter of the circle one shall be also at least 20 mm and in colour as above.	Complied	P

TEST RESULT SUMMARY

Model QL-07: Note: Grill burner 1-6 is from left to right.

6.1 Soundness

Test pressure: 150mbar		Leakage rate with taps closed	Leakage rate injector blocked, tap opened
The leakage shall not exceed 0.07 l/h (1.167 ml/min) (Dry air: 20±5°C, 1013.25 mbar):	At the beginning of the test (ml/min)	0.228	0.241
	At the end of the test (ml/min)	0.234	0.250
Result		Pass	Pass

Measurement uncertainty: Up=0.011mL/min, k=2.262, 95% level of confidence.

6.2 Heat input:

For I₃₊ and I_{3B/P}(30)

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	3.47	3.4	2.0%	±8%	Pass
	Grill burner 2 (Full rate)	3.47	3.4	1.9%	±8%	Pass
	Grill burner 3 (Full rate)	3.48	3.4	2.4%	±8%	Pass
	Grill burner 4 (Full rate)	3.47	3.4	2.1%	±8%	Pass
	Grill burner 5 (Full rate)	3.48	3.4	2.3%	±8%	Pass
	Grill burner 6 (Full rate)	3.47	3.4	2.2%	±8%	Pass
	Side burner (Full rate)	2.27	2.2	3.3%	±8%	Pass
	Grill burner 1 (Low rate)	1.41	--	--	--	Refer
	Grill burner 2 (Low rate)	1.40	--	--	--	Refer
	Grill burner 3 (Low rate)	1.39	--	--	--	Refer
	Grill burner 4 (Low rate)	1.39	--	--	--	Refer
	Grill burner 5 (Low rate)	1.40	--	--	--	Refer
	Grill burner 6 (Low rate)	1.39	--	--	--	Refer
	Side burner (Low rate)	1.36	--	--	--	Refer
6.2.2	Total burners	22.72	23.11 (sum of the rate of the various burners separately)	98.3%	≥90%	Pass

For I_{3B/P}(37)

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	3.51	3.4	3.2%	±8%	Pass
	Grill burner 2 (Full rate)	3.52	3.4	3.4%	±8%	Pass
	Grill burner 3 (Full rate)	3.53	3.4	3.7%	±8%	Pass
	Grill burner 4 (Full rate)	3.52	3.4	3.5%	±8%	Pass
	Grill burner 5 (Full rate)	3.51	3.4	3.1%	±8%	Pass
	Grill burner 6 (Full rate)	3.52	3.4	3.4%	±8%	Pass
	Side burner (Full rate)	2.26	2.2	2.9%	±8%	Pass
	Grill burner 1 (Low rate)	1.58	--	--	--	Refer
	Grill burner 2 (Low rate)	1.61	--	--	--	Refer
	Grill burner 3 (Low rate)	1.57	--	--	--	Refer
	Grill burner 4 (Low rate)	1.58	--	--	--	Refer
	Grill burner 5 (Low rate)	1.60	--	--	--	Refer
	Grill burner 6 (Low rate)	1.60	--	--	--	Refer
	Side burner (Low rate)	1.24	--	--	--	Refer
6.2.2	Total burners	22.86	23.36 (sum of the rate of the various burners separately)	97.9%	≥90%	Pass

For I_{3B/P}(50)

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	3.37	3.4	-0.8%	±8%	Pass
	Grill burner 2 (Full rate)	3.36	3.4	-1.3%	±8%	Pass
	Grill burner 3 (Full rate)	3.36	3.4	-1.2%	±8%	Pass
	Grill burner 4 (Full rate)	3.32	3.4	-2.4%	±8%	Pass
	Grill burner 5 (Full rate)	3.38	3.4	-0.7%	±8%	Pass
	Grill burner 6 (Full rate)	3.38	3.4	-0.5%	±8%	Pass
	Side burner (Full rate)	2.21	2.2	0.6%	±8%	Pass
	Grill burner 1 (Low rate)	1.86	--	--	--	Refer
	Grill burner 2 (Low rate)	1.88	--	--	--	Refer
	Grill burner 3 (Low rate)	1.87	--	--	--	Refer
	Grill burner 4 (Low rate)	1.84	--	--	--	Refer
	Grill burner 5 (Low rate)	1.86	--	--	--	Refer
	Grill burner 6 (Low rate)	1.89	--	--	--	Refer
	Side burner (Low rate)	1.57	--	--	--	Refer
6.2.2	Total burners	21.92	22.37 (sum of the rate of the various burners separately)	98.0%	≥90%	Pass

Measurement uncertainty: Up=0.077kW, k=1.964, 95% level of confidence

6.4 Safety of operation

Ignition, cross lighting, flame stability Appliance category I₃+& I_{3B}/P(30)

Clause(s)	Burner	Gas	Pressure	Ignition, cross-lighting, flame stability cold	ignition Hot	cross-lighting Hot	flame stability Hot
6.4.1 6.4.2	Grill burner	G30	25.0mbar	Pass	Pass	Pass	Pass
		G30	35.0mbar	Pass	Pass	Pass	Pass
		G31	45.0mbar	Pass	Pass	Pass	Pass
		G32	20.0mbar	Pass	Pass	Pass	Pass

Ignition, cross lighting, flame stability Appliance category I_{3B}/P(37)

Clause(s)	Burner	Gas	Pressure	Ignition, cross-lighting, flame stability cold	ignition Hot	cross-lighting Hot	flame stability Hot
6.4.1 6.4.2	Grill burner	G30	25.0mbar	Pass	Pass	Pass	Pass
		G30	45.0mbar	Pass	Pass	Pass	Pass
		G31	45.0mbar	Pass	Pass	Pass	Pass
		G32	25.0mbar	Pass	Pass	Pass	Pass

Ignition, cross lighting, flame stability Appliance category I_{3B}/P(50)

Clause(s)	Burner	Gas	Pressure	Ignition, cross-lighting, flame stability cold	ignition Hot	cross-lighting Hot	flame stability Hot
6.4.1 6.4.2	Grill burner	G30	42.5mbar	Pass	Pass	Pass	Pass
		G30	57.5mbar	Pass	Pass	Pass	Pass
		G31	57.5mbar	Pass	Pass	Pass	Pass
		G32	42.5mbar	Pass	Pass	Pass	Pass

6.4.3 Resistance to draught

6.4.4 Resistance to overheating

Clause	Requirement	Pass or Fail
6.4.3	Under the test conditions defined in 7.3.4.3, burners shall neither: —be extinguished, unless fitted with a flame supervision device; —nor permanently light back under the action of a 3 m/s wind.	Pass
6.4.4	After the overheating test defined in 7.3.4.4 burners shall show no deterioration likely to impair their operation.	Pass

6.7 Combustion

Category I_{3+(28-30/37)}, I_{3B/P(30)}

Burner	Heat input / Gas pressure	(CO)M ppm	(CO ₂)M %	(CO ₂)N %	(CO)N%, (Grill burner limit: 0.2%, Side burner limit: 0.15%)
Grill burner 1	Full/Pn	15	2.35	14	0.0089
	low rate/Pn	9	2.11	14	0.0060
	Full/Pmax	10	2.73	14	0.0051
Grill burner 2	Full/Pn	13	2.41	14	0.0076
	low rate/Pn	8	2.20	14	0.0051
	Full/Pmax	15	2.80	14	0.0075
Grill burner 3	Full/Pn	10	2.46	14	0.0057
	low rate/Pn	5	2.05	14	0.0034
	Full/Pmax	13	3.08	14	0.0059
Grill burner 4	Full/Pn	9	2.85	14	0.0044
	low rate/Pn	10	2.15	14	0.0065
	Full/Pmax	9	3.36	14	0.0038
Grill burner 5	Full/Pn	14	2.75	14	0.0071
	low rate/Pn	7	2.10	14	0.0047
	Full/Pmax	15	3.21	14	0.0066
Grill burner 6	Full/Pn	10	2.57	14	0.0055
	low rate/Pn	8	2.07	14	0.0054
	Full/Pmax	12	3.08	14	0.0055
Side burner	Full/Pn	158	2.87	14	0.0772
	low rate/Pn	17	2.43	14	0.0098
	Full/Pmax	206	3.31	14	0.0873
Total	Full/Pn	35	2.41	14	0.0204
	low rate/Pn	17	2.07	14	0.0115
	Full/Pmax	42	2.85	14	0.0207

Category I_{3B/P(37)}

Burner	Heat input / Gas pressure	(CO)M ppm	(CO ₂)M %	(CO ₂)N %	(CO)N%, (Grill burner limit: 0.2%, Side burner limit: 0.15%)
Grill burner 1	Full/Pn	23	2.37	14	0.0136
	low rate/Pn	10	2.11	14	0.0066
	Full/Pmax	25	2.65	14	0.0132
Grill burner 2	Full/Pn	20	2.46	14	0.0114
	low rate/Pn	16	2.34	14	0.0096
	Full/Pmax	19	2.94	14	0.0091
Grill burner 3	Full/Pn	16	2.55	14	0.0088
	low rate/Pn	7	2.33	14	0.0042
	Full/Pmax	14	2.89	14	0.0068
Grill burner 4	Full/Pn	30	2.62	14	0.0161
	low rate/Pn	8	2.08	14	0.0054
	Full/Pmax	33	3.04	14	0.0152
Grill burner 5	Full/Pn	27	2.41	14	0.0157
	low rate/Pn	10	2.26	14	0.0062
	Full/Pmax	19	2.72	14	0.0098

Grill burner 6	Full/Pn	18	2.33	14	0.0108
	low rate/Pn	14	2.17	14	0.0090
	Full/Pmax	25	2.67	14	0.0131
Side burner	Full/Pn	16	2.42	14	0.0093
	low rate/Pn	6	2.11	14	0.0040
	Full/Pmax	20	2.60	14	0.0108
Total	Full/Pn	48	2.52	14	0.0267
	low rate/Pn	14	2.02	14	0.0097
	Full/Pmax	26	2.89	14	0.0126

Category I_{3B/P(50)}

Burner	Heat input / Gas pressure	(CO)M ppm	(CO ₂)M %	(CO ₂)N %	(CO)N%, (Grill burner limit: 0.2%, Side burner limit: 0.15%)
Grill burner 1	Full/Pn	27	4.31	14	0.0088
	low rate/Pn	10	2.71	14	0.0052
	Full/Pmax	30	4.88	14	0.0086
Grill burner 2	Full/Pn	13	4.03	14	0.0045
	low rate/Pn	13	2.43	14	0.0075
	Full/Pmax	22	4.97	14	0.0062
Grill burner 3	Full/Pn	22	3.86	14	0.0080
	low rate/Pn	16	2.81	14	0.0080
	Full/Pmax	33	5.04	14	0.0092
Grill burner 4	Full/Pn	20	4.32	14	0.0065
	low rate/Pn	15	2.50	14	0.0084
	Full/Pmax	31	5.15	14	0.0084
Grill burner 5	Full/Pn	18	3.88	14	0.0065
	low rate/Pn	8	2.11	14	0.0053
	Full/Pmax	25	4.58	14	0.0077
Grill burner 6	Full/Pn	15	3.92	14	0.0054
	low rate/Pn	14	2.33	14	0.0084
	Full/Pmax	28	5.26	14	0.0075
Side burner	Full/Pn	151	4.03	14	0.0525
	low rate/Pn	157	3.35	14	0.0657
	Full/Pmax	142	4.40	14	0.0452
Total	Full/Pn	120	2.60	14	0.0647
	low rate/Pn	46	2.13	14	0.0303
	Full/Pmax	97	3.18	14	0.0428

6.5 Temperature rise

Category I_{3B/P(37)}

Test result:	Measured temperature (°C) / Measured temperature rise (K)	Limited	Pass or Fail
a) Surfaces in contact with the flexible tube			
Hose	40.5°C	60°C	Pass
Hose contact surface	5.4K	70K	Pass
b) Nozzle according Annex A			
Connector	6.8K	30K	Pass
c) Auxiliary equipment			
Gas tap	61.4°C	150°C	Pass
d) Control handles and parts intended to be touched			
Control knob (Plastic)	12.5K	60K	Pass
Control panel	39.8K	60K	Pass
Lid handle	27.2K	35K	Pass
e) Support			
Wall	31.2K	70K	Pass
Floor	2.6K	70K	Pass
f) Wall of LPG cylinder compartment			
Wall of LPG cylinder compartment	NA	45K	NA
Ambient temp	24.3°C	15°C-25°C	Pass

6.9 Rational use of energy (EN 484 for side burner)

Category	I _{3B/P(37)}
Measured efficiency %	53.3
Limits %	≥50
Result	Pass

EN498:2012 additional tests

Clause(s)	Description	Complies / NA
5.4.2	Resistance to impact, glass panels. Raise the lid to the maximum opening and drop the lid.	NA
	No damage	
	Cold	
	After 15 minutes of operation	
	After 15 minutes of operation, pour 50ml water on the panel	
	Glass panels shall withstand the various stresses to which they are subjected during all the tests of this standard without damage.	
5.6.1	Stability of the appliance on a horizontal plane	Complies
	During the test:	
	It is possible to position and remove cooking devices	
	It is possible to change the position of the radiant device	
	It is possible to remove the gas container	
	the appliance should not fall over	
5.6.2	components shall not become loose or move in such a way that the operation is impaired	Complies
	Stability of the appliance placed on a slope (10 ° from the horizontal).	
	During the test:	
	the appliance shall not fall over	
	the lid shall not fall accidentally	
5.16	the gas container shall not fall	Complies
	Grid	
	Applied weight on the grid (0.5 kg/dm ²)	

	Grid requirements				
	The bars (if any) shall not be more than 2cm apart.	< 2cm			
	Grids shall be removable	YES			
	When the height of the grid can be adjusted, the grid must be provided with a handle	NA			
	During the test:				
	no deterioration likely to impair its use	YES			
	the grid shall remain stable for its use	YES			
5.17	Turnspit		NA		
	Applied weight (0.5 kg/100mm)				
	Turnspit requirements				
	A turnspit shall be fitted with a fixed or detachable handle	NA			
	The usefull length of the handle shall be greater than or equal to 80mm	NA			
	If the distance between support points is greater than 800mm, there shall be a second handle	NA			
	The turnspit shall be fitted with one or several adjustable and lockable devices.	NA			
	During the test:				
	the turnspit shall be stable on its support.	NA			
6.3	Flame supervision device.		NA		
	The flame supervision device shall hold open the valve in not more than 60s.				
	No device shall require more than 20s of sustained manual operation.				
	A extinction delay time of 90 seconds is acceptable if the burner is not in a compartment.				
	Extinction delay time	NA			
	ignition delay time	NA			
6.4.1	Ignition, crosslightning		Complies		
	Gas admitted to burners not controlled by a flame supervision device shall be automatically crosslighted within 15 seconds if an immediately adjacent burner is already operating in the same enclosure				
6.6	Overheating of the gas cylinder(s). Check pressure after 5 and 60 minutes of full operation and during the 30 minutes after extinction.			NA	
	Ambient temperature	Max. pressure rise [bar]			
		G30	G31		
		15 °C	0.4		1
		20 °C	0.45		1.1
		25 °C	0.5		1.2
	Time	Measured pressure rise [bar]	Maximum allowed pressure rise [bar]		
		5minutes	NA		0.5
		60 minutes	NA		0.5
		30 minutes after extinction	NA		0.5
6.8	Sooting			Complies	
	At the end of all tests of this standard, no deposit of soot likely to impair safe operation shall be observed.				

EN 484:2019+AC:2020 additional tests

Clause(s)	Description	Complies / NA
5.5	Grid	Complies
	Applied weight on the grid; equal to the number of hotplates multiplied by 5 (in kg)	
	Grid requirements measured after 15 min.	
	shall not cause any fracture	
	shall not cause any permanent distortion greater than 1 mm	
5.7.1	Stability of the appliance on a horizontal surface	Complies
	Check that:	
	a. placing a 200 mm diameter vessel, containing a mass of 2,8 kg water centrally on any of the burners;	
	b. positioning and removal of the cooking devices;	
	c. positioning and removal of the gas container.	
	can be carried out without:	
5.7.2	The appliance is falling over	YES
	Components shall not become loose or move in such a way that the operation is impaired	YES
	Lids falling accidentally from their raised position	YES
	Stability of the appliance placed on a slope (10° from the horizontal).	Complies
	The test is executed with and without cooking device and with and without gas container.	
	During the test:	
5.7.3	the appliance shall not fall over	YES
	the lid shall not fall accidentally	YES
	the gas container shall not fall	NA
	Vessel stability	Complies
	The verification of the stability of the cooking vessel is carried out with the 200 mm diameter vessel complying with Figure 2, filled with water to a height of 10 mm from the top and off set by 15 mm in the most unfavourable direction.	
5.14	During the test	
	the vessel shall remain stable	YES
	the appliance shall not fall over	YES
	Ignition device	Complies
5.14	Where an ignition device exists, it shall ensure rapid and safe ignition.	
	The components of the ignition device shall be designed to avoid damage and accidental displacement from their correct position during transport or use. The relative positions of the ignition device and the burner shall be designed to ensure correct operation of the assembly.	
	Within 30 minutes the barbecue does not ignite in an explosive way	
6.3	Flame supervision device.	NA
	Ignition delay time shall not exceed 20 secondes.	
	Extinction delay time shall not exceed 90 secondes.	
	Ignition delay time	YES
6.4.5	Extinction delay time	YES
	Soundness of burner parts	Complies
6.4.5	When a burner, having a body made up of several parts, operates under the test conditions in 7.3.4.5, there shall be no leakage of any flammable quantity of air/gas mixture at the joints of the assembly.	
6.6	Overheating of the gas container. Check pressure after 5 and 60 minutes of full operation and during the 30 minutes after extinction.	NA

	Ambient temperature	Max. pressure rise [bar]			
		G30	G31		
		15 °C	0.4		1
		20 °C	0.45		1.1
		25 °C	0.5		1.2
		Time	Measured pressure rise [bar]		Maximum allowed pressure rise [bar]
		5minutes	NA		0.5
		60 minutes	NA		0.5
		30 minutes after extinction	NA		0.5
	6.8	Sooting			Complies
At the end of all tests of this standard, no deposit of soot likely to impair safe operation shall be observed.					
6.10	Resistance to liquid spillage			Complies	
	Burners are operated, with taps fully open with the reference gas at the normal test pressure for the appliance. They are used to bring to and keep boiling vessel according to Table 8, not covered by a lid, filled with water to a height of 10 mm from the top . The test continues until there is no spillage. The requirement of 5.20 shall be met. Partial extinction of the burners is permitted provided that there is automatic reignition.				

Optional valve: QZKAS00B

6.1 Soundness

Test pressure: 150mbar		Leakage rate with taps closed	Leakage rate injector blocked, tap opened
The leakage shall not exceed 0.07 l/h (1.167 ml/min) (Dry air: 20±5°C, 1013.25 mbar):	At the beginning of the test (ml/min)	0.302	0.317
	At the end of the test (ml/min)	0.310	0.322
Result		Pass	Pass

Measurement uncertainty: Up=0.011mL/min, k=2.262, 95% level of confidence.

6.2 Heat input:

For I_{3B/P}(37)

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	3.44	3.4	1.0%	±8%	Pass
	Side burner (Full rate)	2.23	2.2	1.3%	±8%	Pass

Model QL-03: Note: Grill burner 1-4 is from left to right.

6.1 Soundness

Test pressure: 150mbar		Leakage rate with taps closed	Leakage rate injector blocked, tap opened
The leakage shall not exceed 0.07 l/h (1.167 ml/min) (Dry air: 20±5°C, 1013.25 mbar):	At the beginning of the test (ml/min)	0.233	0.246
	At the end of the test (ml/min)	0.239	0.260
Result		Pass	Pass

Measurement uncertainty: Up=0.011mL/min, k=2.262, 95% level of confidence.

6.2 Heat input:

For I₃₊ and I_{3B/P}(30)

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	2.82	2.7	4.4%	±8%	Pass
	Grill burner 2 (Full rate)	2.81	2.7	3.9%	±8%	Pass
	Grill burner 3 (Full rate)	2.82	2.7	4.3%	±8%	Pass
	Grill burner 4 (Full rate)	2.80	2.7	3.7%	±8%	Pass
	Side burner (Full rate)	2.30	2.2	4.3%	±8%	Pass
	Grill burner 1 (Low rate)	1.05	--	--	--	Refer
	Grill burner 2 (Low rate)	1.03	--	--	--	Refer
	Grill burner 3 (Low rate)	1.05	--	--	--	Refer
	Grill burner 4 (Low rate)	1.04	--	--	--	Refer
	Side burner (Low rate)	1.12	--	--	--	Refer
6.2.2	Total burners	13.32	13.54 (sum of the rate of the various burners separately)	98.4%	≥90%	Pass

For I_{3B/P}(37)

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	2.65	2.7	-1.7%	±8%	Pass
	Grill burner 2 (Full rate)	2.65	2.7	-1.9%	±8%	Pass
	Grill burner 3 (Full rate)	2.65	2.7	-1.8%	±8%	Pass
	Grill burner 4 (Full rate)	2.65	2.7	-1.9%	±8%	Pass
	Side burner (Full rate)	2.27	2.2	3.2%	±8%	Pass
	Grill burner 1 (Low rate)	1.14	--	--	--	Refer
	Grill burner 2 (Low rate)	1.16	--	--	--	Refer
	Grill burner 3 (Low rate)	1.15	--	--	--	Refer
	Grill burner 4 (Low rate)	1.17	--	--	--	Refer
	Side burner (Low rate)	1.22	--	--	--	Refer
6.2.2	Total burners	12.55	12.87 (sum of the rate of the various burners separately)	97.5%	≥90%	Pass

For I_{3B/P}(50)

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	2.68	2.7	-0.9%	±8%	Pass
	Grill burner 2 (Full rate)	2.68	2.7	-0.7%	±8%	Pass
	Grill burner 3 (Full rate)	2.69	2.7	-0.2%	±8%	Pass
	Grill burner 4 (Full rate)	2.69	2.7	-0.2%	±8%	Pass
	Side burner (Full rate)	2.23	2.2	1.2%	±8%	Pass
	Grill burner 1 (Low rate)	1.31	--	--	--	Refer
	Grill burner 2 (Low rate)	1.32	--	--	--	Refer
	Grill burner 3 (Low rate)	1.32	--	--	--	Refer
	Grill burner 4 (Low rate)	1.31	--	--	--	Refer
	Side burner (Low rate)	1.48	--	--	--	Refer
6.2.2	Total burners	12.78	12.97 (sum of the rate of the various burners separately)	98.5%	≥90%	Pass

Measurement uncertainty: Up=0.077kW, k=1.964, 95% level of confidence

6.4 Safety of operation

Ignition, cross lighting, flame stability Appliance category I₃₊& I_{3B/P}(30)

Clause(s)	Burner	Gas	Pressure	Ignition, cross-lighting, flame stability cold	ignition Hot	cross-lighting Hot	flame stability Hot
6.4.1 6.4.2	Grill burner	G30	25.0mbar	Pass	Pass	Pass	Pass
		G30	35.0mbar	Pass	Pass	Pass	Pass
		G31	45.0mbar	Pass	Pass	Pass	Pass
		G32	20.0mbar	Pass	Pass	Pass	Pass

Ignition, cross lighting, flame stability Appliance category I_{3B/P}(37)

Clause(s)	Burner	Gas	Pressure	Ignition, cross-lighting, flame stability cold	ignition Hot	cross-lighting Hot	flame stability Hot
6.4.1 6.4.2	Grill burner	G30	25.0mbar	Pass	Pass	Pass	Pass
		G30	45.0mbar	Pass	Pass	Pass	Pass
		G31	45.0mbar	Pass	Pass	Pass	Pass
		G32	25.0mbar	Pass	Pass	Pass	Pass

Ignition, cross lighting, flame stability Appliance category I_{3B/P}(50)

Clause(s)	Burner	Gas	Pressure	Ignition, cross-lighting, flame stability cold	ignition Hot	cross-lighting Hot	flame stability Hot
6.4.1 6.4.2	Grill burner	G30	42.5mbar	Pass	Pass	Pass	Pass
		G30	57.5mbar	Pass	Pass	Pass	Pass
		G31	57.5mbar	Pass	Pass	Pass	Pass
		G32	42.5mbar	Pass	Pass	Pass	Pass

6.4.3 Resistance to draught, 6.4.4 Resistance to overheating

Clause	Requirement	Pass or Fail
6.4.3	Under the test conditions defined in 7.3.4.3, burners shall neither: —be extinguished, unless fitted with a flame supervision device; —nor permanently light back under the action of a 3 m/s wind.	Pass
6.4.4	After the overheating test defined in 7.3.4.4 burners shall show no deterioration likely to impair their operation.	Pass

6.7 Combustion Category I₃+(28-30/37), I_{3B}/P(30)

Burner	Heat input / Gas pressure	(CO)M ppm	(CO ₂)M %	(CO ₂)N %	(CO)N%, (Grill burner limit: 0.2%, Side burner limit: 0.15%)
Grill burner 1	Full/Pn	20	2.57	14	0.0109
	low rate/Pn	17	2.10	14	0.0113
	Full/Pmax	27	3.04	14	0.0125
Grill burner 2	Full/Pn	23	2.44	14	0.0132
	low rate/Pn	14	2.14	14	0.0092
	Full/Pmax	30	2.59	14	0.0162
Grill burner 3	Full/Pn	31	2.71	14	0.0160
	low rate/Pn	20	2.06	14	0.0136
	Full/Pmax	37	2.90	14	0.0179
Grill burner 4	Full/Pn	38	2.86	14	0.0186
	low rate/Pn	18	2.21	14	0.0114
	Full/Pmax	36	3.05	14	0.0165
Side burner	Full/Pn	100	2.55	14	0.0550
	low rate/Pn	15	2.14	14	0.0098
	Full/Pmax	226	3.27	14	0.0969
Total	Full/Pn	26	2.23	14	0.0163
	low rate/Pn	24	2.12	14	0.0159
	Full/Pmax	28	2.88	14	0.0136

Category I_{3B}/P(37)

Burner	Heat input / Gas pressure	(CO)M ppm	(CO ₂)M %	(CO ₂)N %	(CO)N%, (Grill burner limit: 0.2%, Side burner limit: 0.15%)
Grill burner 1	Full/Pn	19	2.27	14	0.0117
	low rate/Pn	17	2.06	14	0.0116
	Full/Pmax	30	2.73	14	0.0154
Grill burner 2	Full/Pn	24	2.51	14	0.0134
	low rate/Pn	18	2.15	14	0.0117
	Full/Pmax	35	2.69	14	0.0182
Grill burner 3	Full/Pn	28	2.62	14	0.0150
	low rate/Pn	18	2.03	14	0.0124
	Full/Pmax	30	2.86	14	0.0147
Grill burner 4	Full/Pn	20	2.43	14	0.0115
	low rate/Pn	15	2.10	14	0.0100
	Full/Pmax	24	2.77	14	0.0121
Side burner	Full/Pn	33	3.30	14	0.0140
	low rate/Pn	13	2.43	14	0.0075
	Full/Pmax	40	3.94	14	0.0142
Total	Full/Pn	11	2.25	14	0.0069
	low rate/Pn	9	2.02	14	0.0062
	Full/Pmax	19	2.58	14	0.0103

Category I_{3B/P}(50)

Burner	Heat input / Gas pressure	(CO)M ppm	(CO ₂)M %	(CO ₂)N %	(CO)N%, (Grill burner limit: 0.2%, Side burner limit: 0.15%)
Grill burner 1	Full/Pn	10	2.72	14	0.0052
	low rate/Pn	7	2.37	14	0.0041
	Full/Pmax	16	3.06	14	0.0073
Grill burner 2	Full/Pn	6	2.57	14	0.0033
	low rate/Pn	4	2.31	14	0.0024
	Full/Pmax	11	2.92	14	0.0053
Grill burner 3	Full/Pn	8	2.69	14	0.0042
	low rate/Pn	5	2.42	14	0.0029
	Full/Pmax	13	3.17	14	0.0057
Grill burner 4	Full/Pn	8	2.89	14	0.0039
	low rate/Pn	5	2.26	14	0.0031
	Full/Pmax	10	3.11	14	0.0045
Side burner	Full/Pn	42	3.59	14	0.0164
	low rate/Pn	11	3.20	14	0.0048
	Full/Pmax	70	3.73	14	0.0263
Total	Full/Pn	30	2.55	14	0.0165
	low rate/Pn	14	2.12	14	0.0093
	Full/Pmax	38	2.97	14	0.0179

EN498:2012 additional tests

Clause(s)	Description	Complies / NA
5.4.2	Resistance to impact, glass panels. Raise the lid to the maximum opening and drop the lid.	NA
	No damage	
	Cold	
	After 15 minutes of operation	
	After 15 minutes of operation, pour 50ml water on the panel	
	Glass panels shall withstand the various stresses to which they are subjected during all the tests of this standard without damage.	
5.6.1	Stability of the appliance on a horizontal plane	Complies
	During the test:	
	It is possible to position and remove cooking devices	
	It is possible to change the position of the radiant device	
	It is possible to remove the gas container	
	the appliance should not fall over	
5.6.2	Stability of the appliance placed on a slope (10 ° from the horizontal).	Complies
	During the test:	
	the appliance shall not fall over	
	the lid shall not fall accidentally	
	the gas container shall not fall	
5.16	Grid	Complies
	Applied weight on the grid (0.5 kg/dm ²)	
	Grid requirements	

	The bars (if any) shall not be more than 2cm apart.	< 2cm			
	Grids shall be removable	YES			
	When the height of the grid can be adjusted, the grid must be provided with a handle	NA			
	During the test:				
	no deterioration likely to impair its use	YES			
	the grid shall remain stable for its use	YES			
	5.17	Turnspit			NA
Applied weight (0.5 kg/100mm)					
Turnspit requirements					
A turnspit shall be fitted with a fixed or detachable handle		NA			
The usefull length of the handle shall be greater than or equal to 80mm		NA			
If the distance between support points is greater than 800mm, there shall be a second handle		NA			
The turnspit shall be fitted with one or several adjustable and lockable devices.		NA			
During the test:					
the turnspit shall be stable on its support.		NA			
6.3	Flame supervision device.			NA	
	The flame supervision device shall hold open the valve in not more than 60s.				
	No device shall require more than 20s of sustained manual operation.				
	A extinction delay time of 90 seconds is acceptable if the burner is not in a compartment.				
	Extinction delay time	NA			
	ignition delay time	NA			
6.4.1	Ignition, crosslightning			Complies	
	Gas admitted to burners not controlled by a flame supervision device shall be automatically crosslighted within 15 seconds if an immediately adjacent burner is already operating in the same enclosure				
6.6	Overheating of the gas cylinder(s). Check pressure after 5 and 60 minutes of full operation and during the 30 minutes after extinction.			NA	
	Ambient temperature	Max. pressure rise [bar]			
		G30	G31		
		15 °C	0.4		1
		20 °C	0.45		1.1
		25 °C	0.5		1.2
	Time	Measured pressure rise [bar]	Maximum allowed pressure rise [bar]		
		5minutes	NA		0.5
		60 minutes	NA		0.5
		30 minutes after extinction	NA		0.5
6.8	Sooting			Complies	
	At the end of all tests of this standard, no deposit of soot likely to impair safe operation shall be observed.				

EN 484:2019+AC:2020 additional tests

Clause(s)	Description	Complies / NA
5.5	Grid	Complies
	Applied weight on the grid; equal to the number of hotplates multiplied by 5 (in kg)	
	Grid requirements measured after 15 min.	
	shall not cause any fracture	
	shall not cause any permanent distortion greater than 1 mm	
5.7.1	Stability of the appliance on a horizontal surface	Complies
	Check that: a. placing a 200 mm diameter vessel, containing a mass of 2,8 kg water centrally on any of the burners; b. positioning and removal of the cooking devices; c. positioning and removal of the gas container.	
	can be carried out without:	
	The appliance is falling over	
	Components shall not become loose or move in such a way that the operation is impaired	
	Lids falling accidentally from their raised position	
5.7.2	Stability of the appliance placed on a slope (10° from the horizontal).	Complies
	The test is executed with and without cooking device and with and without gas container.	
	During the test:	
	the appliance shall not fall over	
	the lid shall not fall accidentally	
5.7.3	Vessel stability	Complies
	The verification of the stability of the cooking vessel is carried out with the 200 mm diameter vessel complying with Figure 2, filled with water to a height of 10 mm from the top and off set by 15 mm in the most unfavourable direction.	
	During the test	
	the vessel shall remain stable	
	the appliance shall not fall over	
5.14	Ignition device	Complies
	Where an ignition device exists, it shall ensure rapid and safe ignition.	
	The components of the ignition device shall be designed to avoid damage and accidental displacement from their correct position during transport or use. The relative positions of the ignition device and the burner shall be designed to ensure correct operation of the assembly.	
	Within 30 minutes the barbecue does not ignite in an explosive way	
6.3	Flame supervision device.	NA
	Ignition delay time shall not exceed 20 secondes.	
	Extinction delay time shall not exceed 90 secondes.	
	Ignition delay time	
6.4.5	Soundness of burner parts	Complies
	When a burner, having a body made up of several parts, operates under the test conditions in 7.3.4.5, there shall be no leakage of any flammable quantity of air/gas mixture at the joints of the assembly.	
6.6	Overheating of the gas container. Check pressure after 5 and 60 minutes of full operation and during the 30 minutes after extinction.	NA
	Ambient temperature	
	Max. pressure rise [bar]	

		G30	G31	
	15 °C	0.4	1	
	20 °C	0.45	1.1	
	25 °C	0.5	1.2	
	Time	Measured pressure rise [bar]	Maximum allowed pressure rise [bar]	
	5minutes	NA	0.5	
	60 minutes	NA	0.5	
	30 minutes after extinction	NA	0.5	
6.8	Sooting			Complies
	At the end of all tests of this standard, no deposit of soot likely to impair safe operation shall be observed.			
6.10	Resistance to liquid spillage			Complies
	Burners are operated, with taps fully open with the reference gas at the normal test pressure for the appliance. They are used to bring to and keep boiling vessel according to Table 8, not covered by a lid, filled with water to a height of 10 mm from the top . The test continues until there is no spillage. The requirement of 5.20 shall be met. Partial extinction of the burners is permitted provided that there is automatic reignition.			

Optional valve: QZKAS30B

6.1 Soundness

Test pressure: 150mbar		Leakage rate with taps closed	Leakage rate injector blocked, tap opened
The leakage shall not exceed 0.07 l/h (1.167 ml/min) (Dry air: 20±5°C, 1013.25 mbar):	At the beginning of the test (ml/min)	0.284	0.299
	At the end of the test (ml/min)	0.291	0.306
Result		Pass	Pass

Measurement uncertainty: Up=0.011mL/min, k=2.262, 95% level of confidence.

6.2 Heat input:

For I₃₊ and I_{3B/P(30)}

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	2.73	2.7	1.3%	±8%	Pass
	Side burner (Full rate)	2.24	2.2	2.0%	±8%	Pass

Model QL-08: Note: Grill burner 1-2 is from left to right.

6.1 Soundness

Test pressure: 150mbar		Leakage rate with taps closed	Leakage rate injector blocked, tap opened
The leakage shall not exceed 0.07 l/h (1.167 ml/min) (Dry air: 20±5°C, 1013.25 mbar):	At the beginning of the test (ml/min)	0.257	0.292
	At the end of the test (ml/min)	0.284	0.299
Result		Pass	Pass

Measurement uncertainty: Up=0.011mL/min, k=2.262, 95% level of confidence.

6.2 Heat input:

For I₃₊ and I_{3B/P(30)}

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	2.82	2.7	4.5%	±8%	Pass
	Grill burner 2 (Full rate)	2.81	2.7	4.1%	±8%	Pass
	Side burner (Full rate)	2.30	2.2	4.6%	±8%	Pass
	Grill burner 1 (Low rate)	1.08	--	--	--	Refer
	Grill burner 2 (Low rate)	1.09	--	--	--	Refer
	Side burner (Low rate)	1.05	--	--	--	Refer
6.2.2	Total burners	7.78	7.93 (sum of the rate of the various burners separately)	98.0%	≥90%	Pass

For I_{3B/P(37)}

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	2.75	2.7	1.8%	±8%	Pass
	Grill burner 2 (Full rate)	2.77	2.7	2.7%	±8%	Pass
	Side burner (Full rate)	2.28	2.2	3.5%	±8%	Pass
	Grill burner 1 (Low rate)	1.21	--	--	--	Refer
	Grill burner 2 (Low rate)	1.22	--	--	--	Refer
	Side burner (Low rate)	1.14	--	--	--	Refer
6.2.2	Total burners	7.64	7.80 (sum of the rate of the various burners separately)	97.9%	≥90%	Pass

For I_{3B/P}(50)

Clause(s)	Burner	Measured input [kW]	Stated Nominal input [kW]	Diff load [kW] or %	Limit	Result
6.2.1	Grill burner 1 (Full rate)	2.69	2.7	-0.5%	±8%	Pass
	Grill burner 2 (Full rate)	2.68	2.7	-0.8%	±8%	Pass
	Side burner (Full rate)	2.23	2.2	1.3%	±8%	Pass
	Grill burner 1 (Low rate)	1.33	--	--	--	Refer
	Grill burner 2 (Low rate)	1.34	--	--	--	Refer
	Side burner (Low rate)	1.25	--	--	--	Refer
6.2.2	Total burners	7.40	7.59 (sum of the rate of the various burners separately)	97.5%	≥90%	Pass

Measurement uncertainty: Up=0.077kW, k=1.964, 95% level of confidence

6.4 Safety of operation

Ignition, cross lighting, flame stability Appliance category I₃₊ & I_{3B/P}(30)

Clause(s)	Burner	Gas	Pressure	Ignition, cross-lighting, flame stability cold	ignition Hot	cross-lighting Hot	flame stability Hot
6.4.1 6.4.2	Grill burner	G30	25.0mbar	Pass	Pass	Pass	Pass
		G30	35.0mbar	Pass	Pass	Pass	Pass
		G31	45.0mbar	Pass	Pass	Pass	Pass
		G32	20.0mbar	Pass	Pass	Pass	Pass

Ignition, cross lighting, flame stability Appliance category I_{3B/P}(37)

Clause(s)	Burner	Gas	Pressure	Ignition, cross-lighting, flame stability cold	ignition Hot	cross-lighting Hot	flame stability Hot
6.4.1 6.4.2	Grill burner	G30	25.0mbar	Pass	Pass	Pass	Pass
		G30	45.0mbar	Pass	Pass	Pass	Pass
		G31	45.0mbar	Pass	Pass	Pass	Pass
		G32	25.0mbar	Pass	Pass	Pass	Pass

Ignition, cross lighting, flame stability Appliance category I_{3B/P}(50)

Clause(s)	Burner	Gas	Pressure	Ignition, cross-lighting, flame stability cold	ignition Hot	cross-lighting Hot	flame stability Hot
6.4.1 6.4.2	Grill burner	G30	42.5mbar	Pass	Pass	Pass	Pass
		G30	57.5mbar	Pass	Pass	Pass	Pass
		G31	57.5mbar	Pass	Pass	Pass	Pass
		G32	42.5mbar	Pass	Pass	Pass	Pass

6.4.3 Resistance to draught

6.4.4 Resistance to overheating

Clause	Requirement	Pass or Fail
6.4.3	Under the test conditions defined in 7.3.4.3, burners shall neither: —be extinguished, unless fitted with a flame supervision device; —nor permanently light back under the action of a 3 m/s wind.	Pass
6.4.4	After the overheating test defined in 7.3.4.4 burners shall show no deterioration likely to impair their operation.	Pass

6.7 Combustion

Category I₃+(28-30/37), I₃B/P(30)

Burner	Heat input / Gas pressure	(CO)M ppm	(CO ₂)M %	(CO ₂)N %	(CO)N%, (Grill burner limit: 0.2%, Side burner limit: 0.15%)
Grill burner 1	Full/Pn	25	2.41	14	0.0145
	low rate/Pn	20	2.16	14	0.0130
	Full/Pmax	38	2.62	14	0.0203
Grill burner 2	Full/Pn	34	2.33	14	0.0205
	low rate/Pn	18	2.05	14	0.0123
	Full/Pmax	52	2.56	14	0.0285
Side burner	Full/Pn	120	2.63	14	0.0640
	low rate/Pn	8	2.42	14	0.0046
	Full/Pmax	250	3.08	14	0.1138
Total	Full/Pn	40	2.38	14	0.0236
	low rate/Pn	18	2.05	14	0.0123
	Full/Pmax	47	2.53	14	0.0260

Category I₃B/P(37)

Burner	Heat input / Gas pressure	(CO)M ppm	(CO ₂)M %	(CO ₂)N %	(CO)N%, (Grill burner limit: 0.2%, Side burner limit: 0.15%)
Grill burner 1	Full/Pn	67	2.39	14	0.0393
	low rate/Pn	37	2.11	14	0.0246
	Full/Pmax	87	2.51	14	0.0486
Grill burner 2	Full/Pn	60	2.27	14	0.0371
	low rate/Pn	28	2.08	14	0.0189
	Full/Pmax	74	2.58	14	0.0402
Side burner	Full/Pn	96	3.35	14	0.0402
	low rate/Pn	12	2.18	14	0.0077
	Full/Pmax	70	3.81	14	0.0258
Total	Full/Pn	34	2.49	14	0.0191
	low rate/Pn	14	2.12	14	0.0093
	Full/Pmax	39	2.81	14	0.0195

Category I_{3B/P}(50)

Burner	Heat input / Gas pressure	(CO)M ppm	(CO ₂)M %	(CO ₂)N %	(CO)N%, (Grill burner limit: 0.2%, Side burner limit: 0.15%)
Grill burner 1	Full/Pn	14	2.83	14	0.0069
	low rate/Pn	9	2.34	14	0.0054
	Full/Pmax	23	3.22	14	0.0100
Grill burner 2	Full/Pn	16	2.91	14	0.0077
	low rate/Pn	7	2.06	14	0.0048
	Full/Pmax	20	3.13	14	0.0090
Side burner	Full/Pn	36	3.86	14	0.0131
	low rate/Pn	13	2.18	14	0.0084
	Full/Pmax	49	4.08	14	0.0168
Total	Full/Pn	20	2.57	14	0.0109
	low rate/Pn	11	2.09	14	0.0074
	Full/Pmax	32	2.88	14	0.0156

6.5 Temperature rise

Category I_{3B/P}(37)

Test result:	Measured temperature (°C) / Measured temperature rise (K)	Limited	Pass or Fail
a) Surfaces in contact with the flexible tube			
Hose	37.2°C	60°C	Pass
Hose contact surface	3.5K	70K	Pass
b) Nozzle according Annex A			
Connector	6.3K	30K	Pass
c) Auxiliary equipment			
Gas tap	57.8°C	150°C	Pass
d) Control handles and parts intended to be touched			
Control knob (Plastic)	2.6K	60K	Pass
Control panel	11.9K	60K	Pass
Lid handle	12.8K	35K	Pass
e) Support			
Wall	11K	70K	Pass
Floor	1.8K	70K	Pass
f) Wall of LPG cylinder compartment			
Wall of LPG cylinder compartment	NA	45K	NA
Ambient temp	24.3°C	15°C-25°C	Pass

Note: For model QL-08 temperature test, the charcoal part and gas barbecue part do the test at the same time.

EN498:2012 additional tests

Clause(s)	Description	Complies / NA
5.4.2	Resistance to impact, glass panels. Raise the lid to the maximum opening and drop the lid.	NA
	No damage	
	Cold	
	After 15 minutes of operation	
	After 15 minutes of operation, pour 50ml water on the panel	
	Glass panels shall withstand the various stresses to which they are subjected during all the tests of this standard without damage.	

5.6.1	Stability of the appliance on a horizontal plane			Complies
	During the test:			
	It is possible to position and remove cooking devices	YES		
	It is possible to change the position of the radiant device	YES		
	It is possible to remove the gas container	NA		
	the appliance should not fall over	YES		
	components shall not become loose or move in such a way that the operation is impaired	YES		
5.6.2	Stability of the appliance placed on a slope (10 ° from the horizontal).			Complies
	During the test:			
	the appliance shall not fall over	YES		
	the lid shall not fall accidentally	YES		
	the gas container shall not fall	NA		
5.16	Grid			Complies
	Applied weight on the grid (0.5 kg/dm ²)			
	Grid requirements			
	The bars (if any) shall not be more than 2cm apart.	< 2cm		
	Grids shall be removable	YES		
	When the height of the grid can be adjusted, the grid must be provided with a handle	NA		
	During the test:			
	no deterioration likely to impair its use	YES		
	the grid shall remain stable for its use	YES		
5.17	Turnspit			NA
	Applied weight (0.5 kg/100mm)			
	Turnspit requirements			
	A turnspit shall be fitted with a fixed or detachable handle	NA		
	The usefull length of the handle shall be greater than or equal to 80mm	NA		
	If the distance between support points is greater than 800mm, there shall be a second handle	NA		
	The turnspit shall be fitted with one or several adjustable and lockable devices.	NA		
	During the test:			
	the turnspit shall be stable on its support.	NA		
6.3	Flame supervision device.			NA
	The flame supervision device shall hold open the valve in not more than 60s.			
	No device shall require more than 20s of sustained manual operation.			
	A extinction delay time of 90 seconds is acceptable if the burner is not in a compartment.			
	Extinction delay time	NA		
	ignition delay time	NA		
6.4.1	Ignition, crosslightning			Complies
Gas admitted to burners not controlled by a flame supervision device shall be automatically crosslighted within 15 seconds if an immediately adjacent burner is already operating in the same enclosure				
6.6	Overheating of the gas cylinder(s). Check pressure after 5 and 60 minutes of full operation and during the 30 minutes after extinction.			NA
	Ambient temperature	Max. pressure rise [bar]		
		G30	G31	

	15 °C	0.4	1	
	20 °C	0.45	1.1	
	25 °C	0.5	1.2	
	Time	Measured pressure rise [bar]	Maximum allowed pressure rise [bar]	
	5minutes	NA	0.5	
	60 minutes	NA	0.5	
	30 minutes after extinction	NA	0.5	
6.8	Sooting			Complies
	At the end of all tests of this standard, no deposit of soot likely to impair safe operation shall be observed.			

EN 484:2019+AC:2020 additional tests

Clause(s)	Description	Complies / NA
5.5	Grid	Complies
	Applied weight on the grid; equal to the number of hotplates multiplied by 5 (in kg)	
	Grid requirements measured after 15 min.	
	shall not cause any fracture	
	shall not cause any permanent distortion greater than 1 mm	
5.7.1	Stability of the appliance on a horizontal surface	Complies
	Check that:	
	a. placing a 200 mm diameter vessel, containing a mass of 2,8 kg water centrally on any of the burners;	
	b. positioning and removal of the cooking devices;	
	c. positioning and removal of the gas container.	
	can be carried out without:	
5.7.2	The appliance is falling over	YES
	Components shall not become loose or move in such a way that the operation is impaired	YES
	Lids falling accidentally from their raised position	YES
	Stability of the appliance placed on a slope (10° from the horizontal).	Complies
	The test is executed with and without cooking device and with and without gas container.	
	During the test:	
	the appliance shall not fall over	YES
5.7.3	the lid shall not fall accidentally	YES
	the gas container shall not fall	NA
	Vessel stability	Complies
	The verification of the stability of the cooking vessel is carried out with the 200 mm diameter vessel complying with Figure 2, filled with water to a height of 10 mm from the top and off set by 15 mm in the most unfavourable direction.	
	During the test	
	the vessel shall remain stable	YES
	the appliance shall not fall over	YES
5.14	Ignition device	Complies
	Where an ignition device exists, it shall ensure rapid and safe ignition.	
	The components of the ignition device shall be designed to avoid damage and accidental displacement from their correct position during transport or use. The relative positions of the ignition device and the burner shall be	

	designed to ensure correct operation of the assembly.				
	Within 30 minutes the barbecue does not ignite in an explosive way	YES			
6.3	Flame supervision device.		NA		
	Ignition delay time shall not exceed 20 secondes.				
	Extinction delay time shall not exceed 90 secondes.				
	Ignition delay time	YES			
	Extinction delay time	YES			
6.4.5	Soundness of burner parts		Complies		
	When a burner, having a body made up of several parts, operates under the test conditions in 7.3.4.5, there shall be no leakage of any flammable quantity of air/gas mixture at the joints of the assembly.				
6.6	Overheating of the gas container. Check pressure after 5 and 60 minutes of full operation and during the 30 minutes after extinction.		NA		
	Ambient temperature	Max. pressure rise [bar]			
		G30		G31	
		15 °C		0.4	1
		20 °C		0.45	1.1
		25 °C		0.5	1.2
	Time	Measured pressure rise [bar]		Maximum allowed pressure rise [bar]	
		5minutes		NA	0.5
		60 minutes		NA	0.5
		30 minutes after extinction		NA	0.5
	6.8	Sooting		Complies	
At the end of all tests of this standard, no deposit of soot likely to impair safe operation shall be observed.					
6.10	Resistance to liquid spillage		Complies		
	Burners are operated, with taps fully open with the reference gas at the normal test pressure for the appliance. They are used to bring to and keep boiling vessel according to Table 8, not covered by a lid, filled with water to a height of 10 mm from the top . The test continues until there is no spillage. The requirement of 5.20 shall be met. Partial extinction of the burners is permitted provided that there is automatic reignition.				

Model QL-4441

EN498:2012 additional tests

Clause(s)	Description	Complies / NA
5.6.1	Stability of the appliance on a horizontal plane	Complies
	During the test:	
	It is possible to position and remove cooking devices	
	It is possible to change the position of the radiant device	
	It is possible to remove the gas container	
	the appliance should not fall over	
5.6.2	components shall not become loose or move in such a way that the operation is impaired	Complies
	Stability of the appliance placed on a slope (10 ° from the horizontal).	
	During the test:	
	the appliance shall not fall over	
	the lid shall not fall accidentally	
	the gas container shall not fall	NA

EN 484:2019+AC:2020 additional tests

Clause(s)	Description	Complies / NA
5.7.1	Stability of the appliance on a horizontal surface	Complies
	Check that:	
	a. placing a 200 mm diameter vessel, containing a mass of 2,8 kg water centrally on any of the burners;	
	b. positioning and removal of the cooking devices;	
	c. positioning and removal of the gas container.	
	can be carried out without:	
5.7.2	The appliance is falling over	Complies
	Components shall not become loose or move in such a way that the operation is impaired	
	Lids falling accidentally from their raised position	
	Stability of the appliance placed on a slope (10° from the horizontal).	
	The test is executed with and without cooking device and with and without gas container.	
5.7.2	During the test:	Complies
	the appliance shall not fall over	
	the lid shall not fall accidentally	
	the gas container shall not fall	

Model QL-07-1

6.1 Soundness

Test pressure: 150mbar		Leakage rate with taps closed	Leakage rate injector blocked, tap opened
The leakage shall not exceed 0.07 l/h (1.167 ml/min) (Dry air: 20±5°C, 1013.25 mbar):	At the beginning of the test (ml/min)	0.341	0.345
	At the end of the test (ml/min)	0.342	0.346
Result		Pass	Pass

Measurement uncertainty: Up=0.011mL/min, k=2.262, 95% level of confidence.

6.5 Temperature rise

Category I₃+

Test result:	Measured temperature (°C) / Measured temperature rise (K)	Limited	Pass or Fail
d) Control handles and parts intended to be touched			
Lid handle	30.9K	35K	Pass
Ambient temp	24.4°C	15°C-25°C	Pass

EN498:2012 additional tests

Clause(s)	Description		Complies / NA
5.6.1	Stability of the appliance on a horizontal plane		Complies
	During the test:		
	It is possible to position and remove cooking devices	YES	
	It is possible to change the position of the radiant device	YES	
	It is possible to remove the gas container	NA	
	the appliance should not fall over	YES	
5.6.2	components shall not become loose or move in such a way that the operation is impaired	YES	Complies
	Stability of the appliance placed on a slope (10 ° from the horizontal).		
	During the test:		
	the appliance shall not fall over	YES	
	the lid shall not fall accidentally	YES	
	the gas container shall not fall	NA	

EN 484:2019+AC:2020 additional tests

Clause(s)	Description	Complies / NA
5.7.1	Stability of the appliance on a horizontal surface	Complies
	Check that:	
	a. placing a 200 mm diameter vessel, containing a mass of 2,8 kg water centrally on any of the burners;	
	b. positioning and removal of the cooking devices;	
	c. positioning and removal of the gas container.	
	can be carried out without:	
5.7.2	The appliance is falling over	YES
	Components shall not become loose or move in such a way that the operation is impaired	YES
	Lids falling accidentally from their raised position	YES
	Stability of the appliance placed on a slope (10° from the horizontal).	Complies
	The test is executed with and without cooking device and with and without gas container.	
	During the test:	
	the appliance shall not fall over	YES
	the lid shall not fall accidentally	YES
	the gas container shall not fall	NA

PHOTO OF TEST SAMPLE

QL-03 	QL-07 
QL-08 	QL-4441 
QL-07-1 	None None

SUPPLIERS INFORMATION (Internal use only)

<u>Description</u>	<u>Enclosure</u>
Manufacture declaration for CE	1
Data plate	2
Package marking	3
User manual	4
Critical component list	5
Certificate and test report	6
Drawing	7

-END OF REPORT-