

## DIN EN 16282-1



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**Equipment for commercial kitchens –  
 Components for ventilation in commercial kitchens –  
 Part 1: General requirements including calculation method;  
 English version EN 16282-1:2017,  
 English translation of DIN EN 16282-1:2017-12**

Einrichtungen in gewerblichen Küchen –  
 Elemente zur Be- und Entlüftung –  
 Teil 1: Allgemeine Anforderungen einschließlich Berechnungsmethoden;  
 Englische Fassung EN 16282-1:2017,  
 Englische Übersetzung von DIN EN 16282-1:2017-12

Équipement pour cuisines professionnelles –  
 Éléments de ventilation pour cuisines professionnelles –  
 Partie 1: Exigences générales et méthode de calcul;  
 Version anglaise EN 16282-1:2017,  
 Traduction anglaise de DIN EN 16282-1:2017-12

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Translation by DIN-Sprachendienst.

In case of doubt, the German-language original shall be considered authoritative.

*A comma is used as the decimal marker.*

## **National foreword**

This standard includes safety requirements.

This document (EN 16282-1:2017) has been prepared by Technical Committee CEN/TC 156 “Ventilation for buildings” (Secretariat: BSI, United Kingdom).

The responsible German body involved in its preparation was *DIN-Normenausschuss Heiz-, Koch- und Wärmegerät* (DIN Standards Committee Heating and Cooking Equipment), Working Committee NA 040-05-02 AA “Large kitchen appliances”, Working Group NA 040-05-02-04 AK “Components for ventilation in commercial kitchens”.

This standard is the first of eight parts and contains general requirements for building and calculation fundamentals for dimensioning and design of ventilation systems in commercial kitchens.

This standard is not applicable to kitchens in private households.

This standard is based on VDI 2052 and the standard series DIN 18869.

This standard specifies general requirements, e.g. ergonomic aspects with regard to kitchen ventilation (temperature, air properties, humidity, noise, etc.) including calculation of the airflow and testing.

English Version

Equipment for commercial kitchens - Components for  
ventilation in commercial kitchens - Part 1: General  
requirements including calculation method

Équipement pour cuisines professionnelles - Éléments  
de ventilation pour cuisines professionnelles - Partie 1:  
Exigences générales et méthode de calcul

Einrichtungen in gewerblichen Küchen - Elemente  
zur Be- und Entlüftung - Teil 1: Allgemeine  
Anforderungen einschließlich Berechnungsmethoden

This European Standard was approved by CEN on 11 May 2017.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

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COMITÉ EUROPÉEN DE NORMALISATION  
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## European foreword

This document (EN 16282-1:2017) has been prepared by Technical Committee CEN/TC 156 “Ventilation for buildings”, the secretariat of which is held by BSI.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by January 2018, and conflicting national standards shall be withdrawn at the latest by January 2018.

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

The activities of CEN/TC 156/WG 14, cover the calculation of the air volume and the design and testing of major components of ventilation equipment for commercial kitchens.

The structure of the standard series is as follows:

EN 16282 *Equipment for commercial kitchens – Components for ventilation in commercial kitchens*

- *Part 1: General requirements including calculation method*
- *Part 2: Kitchen ventilation hoods; Design and safety requirements*
- *Part 3: Kitchen ventilation ceilings; Design and safety requirements*
- *Part 4: Air inlets and outlets; Design and safety requirements*
- *Part 5: Air duct; Design and dimensioning*
- *Part 6: Aerosol separators; Design and safety requirements*
- *Part 7: Installation and use of fixed fire suppression systems*
- *Part 8: Installations for treatment of cooking fumes; Requirements and testing*

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