



> Retouradres Postbus 90801 2509 LV Den Haag

B.S.D TRADE BVBA
t.a.v. De heer **10.2.e**
Heiveldekens 9
2550 KONTICH
Belgie

Inspectie SZW

Parnassusplein 5
2511 VX Den Haag
Postbus 90801
2509 LV Den Haag
www.inspectieszw.nl

Contactpersoon

Medewerker afd.
Inspectieondersteuning
T +31 (0)70 333 6383

Onze referentie

2006716/01

Datum 31 maart 2020
Betreft Intormatie

Geachte heer **10.2.e**,

De Inspectie SZW in Nederland houdt toezicht op het Warenwetbesluit
Drukapparatuur.

Op 3 maart 2020 ontving de Inspectie een melding van een ongeval dat heeft
plaatsgevonden op 10 oktober 2019 met een snelkookpan van het merk Royalty –
Line kenmerk: RL-PS10L.

Uit het toegezonden document, mail donderdag 14 november 2019 16.04.
(bijlage 1) bevestigt u invoerder te zijn van de pan, 1^e alinea, inclusief de
toezending 2 testrapporten en CE certificaat.

Uit de documenten bijlage 2 blijkt dat u aangewezen wordt als leverancier.

Ik verzoek u binnen 14 dagen na dagtekening van deze brief de
conformiteitsverklaring per post of mail toe te zenden van snelkookpan kenmerk
RL-PS10L. (bijlage 3) en opgave te doen wie uw leverancier is.

In het testrapport Pressure Cookers according to directive 2024/68/EU (bijlage 4)
is de snelkookpan kenmerk RL-PS10L niet beoordeeld.

Hoogachtend,

10.2.e

10.2.e

Inspecteur Markttoezicht Productveiligheid

10.2.e@inspectieszw.nl

Bijlagen 4



**Test Report for Pressure Cookers
according to directive 2014/68/EU**
Prüfbericht - Nr.: 154276533
Test Report No.:
Seite 1 von 22
Page 1 of 22

MODUL/ MODULE:	Entwurfskontrolle im Rahmen von Modul B (Baumuster)/ Design review as part of Module B (Production Type)	
Hersteller/ Manufacturer:	Fertigungsstätte/ Factory:	
	10.1.c	10.1.c
TECHNISCHE DATEN DES MUSTERS / DER BAUREIHE / TECHNICAL DATA OF THE TYPE / TYPE FAMILY:		
Kategorie / Category:	I	
Beschreibung des Modells/der Baureihe / Description of the type/type family:	Pressure Cooker	
Verwendungszweck / Intended use:	Domestic pressure Cooker	
Typbezeichnung / Type identification:	DSJ22-4, DSJ22-5, DSJ22-6, DSJ22-7; DSJ24-8, DSJ24-9, DSJ24-10	
Herstellerzeichen / Manufacturer logo:	Mustertopf	
Maximal zul. Druck PS [bar] / Max. allowable pressure PS [bar]	1,0 / 1,8 / 3,0	
Maximal zul. Betriebstemperatur TS [°C] / Max. allowable temperature TS [°C]	121 / 132 / 144	
Volumen / Volume V [L]	4, 5, 6, 7 8, 9, 10	
Durchmesser / Nominal diameter DN [mm]	220 240	
Kennzeichnung / Identification:	on the pot	
PRÜFGRUNDLAGEN / TEST SPECIFICATIONS:		
Richtlinie/ Directive:	2014/68/EU, annex II, Table 5, exceptional regulation	
Normen/ Standards:	EN 12778:2002+AC:2003+A1:2005	
Abkürzungen: P(ass) = entspricht Prüfgrundlage F(ail) = entspricht nicht Prüfgrundlage N/A = nicht anwendbar N/T = nicht getestet		
Abbreviations: P(ass) = passed F(ail) = failed N/A = not applicable N/T = not tested		
Dieser Prüfbericht bezieht sich nur auf das o.g. Prüfmuster und darf ohne Genehmigung der Prüfstelle nicht auszugsweise vervielfältigt werden. Dieser Bericht berechtigt nicht zur Verwendung eines Prüfzeichens.		
This test report relates to the a. m. test sample. Without permission of the test center this test report is not permitted to be duplicated in extracts. This test report does not entitle to carry any safety mark on this or similar products.		

Van: 10.2.e@bsdtrade.be
Aan: 10.2.e
Onderwerp: 2006716/01 - B.S.D. TRADE BVBA
Datum: dinsdag 7 april 2020 13:19:35
Bijlagen: [Declaration_of_conformity-2Q.pdf](#)

Geachte **10.2.e** ,

Wij hebben uw dagtekening in goede orde ontvangen.

In bijlag kan u de conformiteitsverklaring 'Declaration of Conformity' , hierop kan u ook onze leverancier terug vinden.

Met vriendelijke groeten,

10.2.e

B.S.D. Trade BVBA
Heiveldekens 9 Unit I
2550 Kontich
België
T: 0032 3 888 06 88
M: **10.2.e**



> Retouradres Postbus 90801 2509 LV Den Haag

Royalty Line GMBH
tav. the board of management
Schaffhauserstrasse 550
8052 Zürich
Zwitserland



Inspectie SZW

Parnassusplein 5
2511 VX Den Haag
Postbus 90801
2509 LV Den Haag
www.inspectieszw.nl

Contactpersoon

Medewerker afd.
Inspectieondersteuning
T +31 (0)70 333 6383

Onze referentie

2004145/01

Date < wordt automatisch gevuld >
RE Notification of non-conformity

Dear Sir, Madam,

On Thursday 10 October 2019 an accident involving injuries took place involving the pressure cooker with Model No: RL-PS 10L Year of manufacture.20. Investigations carried out by the Inspectorate SZW, in its capacity as supervisor of the Commodities Act Decree on Pressure Equipment 2016, have shown that Royalty Line Switzerland is the importer of the pressure cooker in question.

Findings

Importer

On the basis of information submitted in the investigation by the Inspectorate SZW, the inspector established that Royalty Line, located at Schaffhauserstrasse 550 8052 Zurich, Switzerland, should be regarded under the Commodities Act Decree on Pressure Equipment 2016 as the importer of the product pressure cooker Model No: RL-PS 10L Year of manufacture.20.

Product

Based on his observation, the inspector has determined that the product, pressure cooker, Model No: RL-PS 10L Year of manufacture.20 falls under the definition of pressure equipment as referred to in Section 1f of the Commodities Act Decree on Pressure Equipment 2016.

Product non-conformity

The inspector made this observation (not a complete test) with regard to product safety. This observation was then checked against the applicable Commodities Act Decree on Pressure Equipment 2016 and Directive 2014/68/EU. A check was also made as to whether certain obligations with regard to the marketing of a product had been fulfilled.

The inspector found the following shortcoming

The pressure cooker reference: Model No: RL-PS 10L Year of manufacture.20 does not have any traceable document showing that the pressure cooker Model No: RL-PS 10L Year of manufacture.20 complies with the Commodities Act Decree on Pressure Equipment 2016.

In response to my written question to TÜV Rheinland as to whether they are familiar with the pressure cooker Model No: RL-PS 10L Year of manufacture.20 and whether it is in compliance with the Commodities Act Decree on Pressure Equipment 2016 and the associated Directive 2014/68/EU I have included the written observations in the non-conformity decision.

Inspectie SZW

Datum

26 mei 2020

Onze referentie

2004145/01

In addition to that we do not know the company: Royalty Line Switzerland and we did not issue a GS certificate for a pressure cooker RL-PS10I.

Please note: If a certain product is indicated with our TÜV Rheinland GS Mark or is used for marketing for such a product, than there must exist a valid license for the certain company and the type of that product.

The product that you described in your E-Mail is unknown to us and we forbid the company Royalty Line Switzerland to use the TÜV Rheinland GS Mark for the pressure cooker RL-PS10I.

Trade/own use/commissioning

The inspector has determined, on the basis of information received, that the product pressure cooker Model No: RL-PS 10L Year of manufacture.20 was in use during the accident.

Conclusion/Established violation

The shortcomings identified above constitute the following violations:

1. non-compliance with section 2 General Obligations first paragraph of the Commodities Act Decree on Pressure Equipment 2016.

Measures

If you agree with the product non-conformity assessment by the Inspectorate SZW, you will be expected to perform the following corrective conformity measures:

- you must bring the product, which was subject to this market supervision inspection, into conformity with the respective applicable Commodities Act Decree and the corresponding European Product Safety Directive before this product is put back on the market or taken into use.
- You must offer to bring all non-conforming products of the same type, both in the distribution channel and with the end users, in line with the Commodities Act Decree Pressure Equipment 2016.
- You must forward a list indicating the addresses and names of the holders and/or distributors of the pressure cooker Model No: RL-PS 10L Year of manufacture.20 in Europe.

Opinion

Pursuant to Section 5:53(3) of the General Administrative Law Act (Awb), I hereby give you the opportunity to present your views on the non-conformity assessment, the associated measures and other substantive aspects of this notification within two weeks of the date of this letter. I request that you do this preferably in writing. It is therefore important that you substantiate your opinion. You can do this, for example, by submitting supporting documents. In the event of a negative assessment of your opinion, the above measures will be definitively imposed on you by means of a *non-conformity decision*.

Inspectie SZW

Datum
26 mei 2020

Onze referentie
2004145/01

Re-inspection/Check

In the event of a negative assessment of your opinion and after the expiry of the period specified in the *non-conformity decision*, the Inspectorate SZW will check compliance with the resolution of the established violations. In the event of non-compliance, action will be taken in accordance with the commodity laws and regulations under the Enforcement Policy (available at www.inspectieszw.nl).

You can send your written opinion to:

Inspectie SZW,
t.a.v. de heer **10.2.e**
Postbus 90801
2509 LV 's-Gravenhage

Please state to the reference and date of this notice in your opinion.

An opinion may also be submitted by e-mail and, again, I would ask you to refer to the reference and date of this notice. I also request that you send the opinion in pdf-format as an attachment in the e-mail. This e-mail with attachment should be sent to:

10.2.e[@inspectieszw.nl](mailto:10.2.e@inspectieszw.nl) .

If you have not submitted an opinion within two weeks of the date of this notification, it will be assumed that you do not wish to make use of the opportunity offered to you. The decision will be sent to you as soon as possible.

This is a notification (announcement) and therefore not a decision within the meaning of Article 1:3, second paragraph, of the General Administrative Law Act. No objection can therefore be made to the provisions of this letter.

Yours faithfully,
The State Secretary for Social Affairs and Employment
represented by the project manager

10.2.e

10.2.e

Van: support@royaltyline.com
Aan: **10.2.e**
Onderwerp: RE: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"
Datum: dinsdag 7 april 2020 13:07:33
Bijlagen: [Declaration of conformity-2Q.PDF](#)

Dear Sir

Please note the letter from factory about the model numbers used.

Thanks

Royalty Line
Support team

-----Original Message-----

From: **10.2.e** [@InspectieSZW.nl\]](mailto:10.2.e@InspectieSZW.nl)
Sent: Thursday, April 2, 2020 10:46 AM
To: support@royaltyline.com
Subject: RE: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"

In the report of the TUV no. 154276533, are pressure cookers with the type number DSJ22-4/DSJ22-5/DSJ22-6/DSJ22-7/DSJ24-8/DSJ24-9/DSJ4-10 reviewed and tested by the TUV. The type identification is on the pot, see report number no. 154276533; Kenzeichnung/Identification | on the pot.

The pressure cooker with which the accident occurred has the number on the pot but this number is not in accordance with the CE conformity assessment of the TUV in report number no. 154276533.

So please sent legal and compelling evidence that the type number of the accident pressure cooker is equal to one of tested pressure cooker the numbers mentioned in report of the TUV no. 154276533

Regards,
Met vriendelijke groet,

10.2.e

Inspecteur Markttoezicht & Productveiligheid

Vakgroep Arbo Noord West
Inspectie SZW
06 **10.2.e** | 10.2.e@inspectieszw.nl | contact@inspectieszw.nl | www.minszw.nl

-----Oorspronkelijk bericht-----

Van: support@royaltyline.com <support@royaltyline.com>
Verzonden: woensdag 1 april 2020 17:25
Aan: **10.2.e** [@InspectieSZW.nl](mailto:10.2.e@InspectieSZW.nl)>
Onderwerp: RE: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"

Dear Sir.

The model number RL-PS10L refers to internal code used in the brand Royalty Line.
By factory order the model number is DSJ24-10 (as seen on certificate).

The model "RL-" is used by the brand Royalty Line.

All models are bought and imported from the manufacture **10.1.c**

10.1.c

If you notice on the SGS certificate at the bottom of the document you can see the pressure cookers as were presented to the SGS testing. The pressure cookers are sitting on the "Royalty Line" boxes.
This was sent to testing by the factory.

Attached a picture of the box for your reference.

Thanks

Royalty Line
Support team

-----Original Message-----

From: **10.2.e** @InspectieSZW.nl
Sent: Wednesday, April 1, 2020 3:25 PM
To: support@royaltyline.com
Subject: RE: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"

Thanks for sending the certificates but the pressure cooker with characteristic RL-PS10L is not mentioned in one of the certificates.

The assumption I now make is that the pressure cooker with characteristic RL-PS10L has been placed on the EU market (NL) without a CE declaration.

Regards

Met vriendelijke groet,

10.2.e

Inspecteur Markttoezicht & Productveiligheid

Vakgroep Arbo Noord West

Inspectie SZW

06 **10.2.e** | 10.2.e@inspectieszw.nl | contact@inspectieszw.nl | www.minszw.nl

-----Oorspronkelijk bericht-----

Van: support@royaltyline.com <support@royaltyline.com>

Verzonden: woensdag 1 april 2020 12:57

Aan: **10.2.e** @InspectieSZW.nl>

Onderwerp: RE: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"

Dear Sir

Please find attached the certificates.

Hope this answers your needs.

Thanks

Royalty Line
Support team

-----Original Message-----

From: **10.2.e** @InspectieSZW.nl
Sent: Wednesday, April 1, 2020 12:14 PM
To: support@royaltyline.com
Subject: RE: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"

Thank you for your fast response, if you have the certificate and test reported of the pressure cooker RL-PS10L please send it.

The role that SZW has as supervisor, the Pressure Equipment (Commodities Act) Decree, is to prevent products entering the EU market (NL) that have not been assessed by a Notified body but should have been assessed in accordance with the directive which it covers. In this case, is pressure cooker RL-PS10L assessed by a NOBO for the EU declaration of conformity.

The misusing of the product is not part of the investigation.

Regards
Met vriendelijke groet,

10.2.e
Inspecteur Markttoezicht & Productveiligheid

Vakgroep Arbo Noord West
Inspectie SZW
06 **10.2.e** | 10.2.e@inspectieszw.nl | contact@inspectieszw.nl | www.minszw.nl

-----Oorspronkelijk bericht-----

Van: support@royaltyline.com <support@royaltyline.com>
Verzonden: woensdag 1 april 2020 11:46
Aan: **10.2.e** @InspectieSZW.nl>
Onderwerp: RE: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"

Dear Sir,

BSD TRADE BVBA is one of our dealers in Europe, but it is hard for us to know from which this specific product was imported, basically we have few importers of this item in Europe, if you can let me know what info you need(certificate, test reported), we will be glad to send it to you.

Also please give us more detailed information, and photos of the item to know exactly what happened.

Otherwise it is hard for us to know what happened. Maybe the problem was caused due to misusing the product.

Thanks

Royalty Line
Support team

-----Original Message-----

From: **10.2.e** @InspectieSZW.nl
Sent: Wednesday, April 1, 2020 11:01 AM
To: support@royaltyline.com
Subject: RE: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"

The picture of the incident pressure cooker with characteristic RL-PS10L.

On your website I read at Vortum Design BV Venray is the distributor for Royalty Line in the Netherlands but after I called them it turned out that they have not been the distributor in the Netherlands for a year.

Can you confirm this?

We have a name and address in Belgium, B.S.D Trade BVBA, which seems to be either the importer straight away from China or the formal distributor for the pressure cooker RL-PS10L for the Royalty Line Switzerland . The company is not named on your website but might be the new distributor.

Can you confirm that B.S.D Trade BVBA, Belgium is the distributor for the Royalty Line and since when?

or

Confirm that Royalty Line Switzerland does not know the company B.S.D Trade BVBA Belgium and that the company isn't a formal distributor for the Royalty Line pressure cookers placed on EU market in this situation the Netherlands.

Regards

Met vriendelijke groet,

10.2.e

Inspecteur Markttoezicht & Productveiligheid

Vakgroep Arbo Noord West

Inspectie SZW

06 **10.2.e** | **10.2.e**@inspectieszw.nl| contact@inspectieszw.nl| www.minszw.nl

-----Oorspronkelijk bericht-----

Van: support@royaltyline.com <support@royaltyline.com>

Verzonden: maandag 30 maart 2020 12:12

Aan: **10.2.e** @InspectieSZW.nl>

Onderwerp: RE: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"

Hello

Thank you for your email.

I order to better assist you on this matter. Please send us more information, pictures of the item and a detailed description of the case and what exactly happened.

Thanks

Royalty Line

Support team

-----Original Message-----

From: **10.2.e** @royaltyline.com]

Sent: Friday, March 27, 2020 9:58 AM

To: support@royaltyline.com

Subject: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"

From: **10.2.e**

Email: **10.2.e**@inspectieszw.nl

Country: Netherlands

Phone Number: 00316 **10.2.e**

Subject: Accident investigation/market surveillance-product safety

Message Body:

Dear mrs / mr

The Inspectorate SZW in NL supervises the Pressure Equipment (Commodities Act) Decree. in the context of a pressure cooker accident, we found:

pressure cooker with product feature Royal Line RL-PS10L.

I would like to hear from you whether a pressure cooker with the product feature RL-PS10L mark has been placed on the EU market?

If you are unfamiliar with the pressure cooker Royal Line RL-PS10L with the aforementioned feature, please let us know.

Regards

10.2.e

Inspecteur Marktoezicht & Productveiligheid

Vakgroep Arbo Noord West

Inspectie SZW

06 **10.2.e** | **10.2.e**@inspectieszw.nl | contact@inspectieszw.nl | www.minszw.nl

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This e-mail was sent from a contact form on Royalty Line - Precision Cooking (<http://royaltyline.com>)

De Inspectie SZW werkt aan eerlijk, gezond en veilig werk en bestaanszekerheid voor iedereen. Ze doet dit op basis van risico- en omgevingsanalyses. Toezicht en opsporing worden daar ingezet waar de meest hardnekkige problemen zitten en het effect het grootst is.

Dit bericht kan informatie bevatten die niet voor u is bestemd. Indien u niet de geadresseerde bent of dit bericht abusievelijk aan u is toegezonden, wordt u verzocht dat aan de afzender te melden en het bericht te verwijderen. De Staat aanvaardt geen aansprakelijkheid voor schade, van welke aard ook, die verband houdt met risico's verbonden aan het elektronisch verzenden van berichten.

This message may contain information that is not intended for you. If you are not the addressee or if this message was sent to you by mistake, you are requested to inform the sender and delete the message. The State accepts no liability for damage of any kind resulting from the risks inherent in the electronic transmission of messages.

Van: **10.2.e**
Aan: **10.2.e**
Onderwerp: Our Case no. 5141 ; Your E-Mail dated 22.04.2020 ; Pressure cooker (TUV no. 154276533) ;
Datum: woensdag 6 mei 2020 08:37:54

Our Case no. 5141 ; Your E-Mail dated 22.04.2020 ; Pressure cooker (TUV no. 154276533) ;

10.2.e [@inspectieszw.nl](mailto:10.2.e@inspectieszw.nl)

Dear Mr. **10.2.e**,

Thanks for your inquiry.

With the reference No. . 154276533 we can find in our date base two valid TÜV Rheinland GS license for pressure cookers.

That you can confirm in our public data base www.certipedia.com as well if you check for the no. 154276533 (order no. from the client)

We can find the valid GS certificate no. S 50388457 for the pressure cooker with the type: DSU22Series and a valid GS certificate with the no. S 50388451 for the pressure cooker with the type: DSJ22Series and DSJ24Series.

We cannot confirm that we tested and certified a pressure cooker DSJ4-10l under the ref. no. 154276533 and / or under the GS license no. S 50388457 or S 50388451.

In addition to that we do not know the company: Royalty Line Switzerland and we did not issue a GS certificate for a pressure cooker RL-PS10l.

Please note: If a certain product is indicated with our TÜV Rheinland GS Mark or is used for marketing for such a product, than there must exist a valid license for the certain company and the type of that product.

The product that you described in your E-Mail is unknown to us and we forbid the company Royalty Line Switzerland to use the TÜV Rheinland GS Mark for the pressure cooker RL-PS10l.

Mit freundlichen Grüßen/ with best regards,

i.V.

Dipl.-Ing. **10.2.e**

Markenüberwachung/ Trade Mark Surveillance
Unternehmensbereich Produkte/Business Division Products

10.2.e [@de.tuv.com](mailto:10.2.e@de.tuv.com)
Phone +49 (0) **10.2.e**
Fax +49-(0)221-806-3905

TÜV Rheinland LGA Products GmbH
TÜV Rheinland Group
Am Grauen Stein 29
D-51105 Köln-Poll
www.tuv.com/safety

Geschäftsführung/Board of Management
Dipl.-Ing. **10.2.e**, Sprecher / Spokesman
Dipl.-Kfm. Dr. **10.2.e**

Nürnberg HRB 26013

Vorsitzender des Aufsichtsrates/Chairman of the Supervisory Board
Dipl.-Ing. **10.2.e**



Bitte denken Sie an die Umwelt, bevor Sie diese Nachricht drucken.
Before you print, please think about the environment

Encl.

----- Weitergeleitete Nachricht -----

Von: GLOBAL-MAIL-TUVCOM-WEBMASTER [webmaster@tuv.com]

Gesendet: 22.04.2020 09:31

An: contact@tuv.com

Thema: Certipedia: Contact Request

Dear Colleagues,

A customer submitted a message through www.certipedia.com :

Sent from page:

[http://www.certipedia.com/search/matching_product_certificates?utf8=?
&locale=en&q=154276533](http://www.certipedia.com/search/matching_product_certificates?utf8=?&locale=en&q=154276533)

Company:
Ministry of Social Affairs/Labour Inspection

Title:
Mr.

First name:
10.2.e

Last name:
10.2.e

Email:
10.2.e [@inspectieszw.nl](mailto:10.2.e@inspectieszw.nl)

Phone:
00316 **10.2.e**

Street:
Office I-SZW

City:
3521BJ Utrecht

Country:
Netherlands

Message:
Dear Madam/Sir

Following an accident, we are investigating the pressure cooker imported by Royalty Line Switzerland. The pressure cooker is provided in the bottom with feature No: RL-PS10l. The importer refers to your test report TUV no. 154276533 that pressure cooker with the no. RL-PS10l is equal to the assessed pressure cooker DSJ4-10l. The referral was made by the **10.1.c** manufacturer **10.1.c**

on April 7, 2020 2.

Please confirm that T?VRheinland agrees with this reference and that the manufacturer is allowed to include in the pressure cooker a different number, not equal to the number in the conformity assessment directive 2014/68 / EU, and refer to the conformity assessment as done by T?VRheinland in rapportno. 154276533

For questions about this notification please contact tuvdotcom@jpn.tuv.com.

Best Regards,
Certipedia Team 

ref:_00D0NiROk._5003V39ohk:ref

Certificate

Design Control of Pressure Cookers according to Directive 2014/68/EU

Certificate no.:

01 202 641/B-17 7015

Name and address of the
company:

10.1.c

We hereby certify, that the pressure equipment mentioned below meets the requirements of the Directive 2014/68/EU acc. to annex II, table 5, exceptional regulation.

Tested acc. to Directive 2014/68/EU

**Design Control according to annex II, Table 5,
exceptional regulation**

Test report no.:

154276533

Description of pressure equipment:

Pressure Cooker
DSJ22-4, DSJ22-5, DSJ22-6, DSJ22-7;
DSJ24-8, DSJ24-9, DSJ24-10
Ø220 – 4.0L; 5.0L; 6.0L; 7.0L
Ø240 – 8.0L; 9.0L; 10.0L

Manufacturing Site:

10.1.c

Valid until:

10/2027

10.2.e

Cologne, 27/10/2017

TÜV Rheinland Industrie Service GmbH
Notified Body for Pressure Equipment, ID.No. 0035
Am Grauen Stein, D-51105 Köln, GERMANY

Tel.: +49(0)1803-252535-3000
Fax: +49(0)1803-252535-3099
Mail: IS@de.tuv.com

D-016-E-Rev21

Van: support@royaltyline.com
Aan: **10.2.e**
Onderwerp: RE: Royalty Line - Precision Cooking "Accident investigation/market surveillance-product safety"
Datum: woensdag 3 juni 2020 14:47:33
Bijlagen: [Certificate No. EGBM 01 202 973 B-11 7008 - Certipedia.pdf](#)
[Declaration of conformity-2Q.PDF](#)

Dear Sir

We have received notice about a letter which arrived to the old brand representation office in Switzerland about this matter.

Please take note that Royalty Line Switzerland GmbH was a brand representation office 5 years ago. Since then the company/office has been liquidated and closed.

It has never been involved in any commercial activity, import or export of products to Europe or anywhere else. It had a sole function of a represent office for a brand name, nothing more.

So claiming that Royalty Line Switzerland is responsible for the import of product RL-PS10L is not correct in any way.

About the claim in the letter that product number RL-PS10L cannot be found in TUV records or testing for the EU standard. Of course there will be a problem, because the name you are looking for is not correct.

As was explained before, Royalty Line is a brand name which is only used on the packing. Each model produced is given an "in house" model number used by the brand.

This model number for example on the product pressure cooker is RL-PS10L.

All pressure cookers imported are bought from the manufacturer **10.1.c**

As can be noticed by the declaration/letter attached from the factory, all testing and reports presented previously are connected to:

Brand name:	importer	Model no.:	Factory Model No.:	Item:	Certificate NO.	Test Report No.
Royalty Line		RL-PS10L	DSJ24-10L	Pressure cooker		01 202
641/B-17 7015		154276533				

In order to find the TUV testing/report for this product, you need to ask TUV for the records of:

10.1.c

As they are the manufacturer of the goods. And all testing, reports and records in TUV database should be under the above name.

Please let us know if you have found them by the TUV office. We have them under the below link for your reference:

10.1.c

Certificate Number (TUV database website): **10.1.c**

Royalty Line is just the brand name used on the goods as explained by the letter attached from the factory.

If you have any further questions please feel free to ask us.

Thanks

Royalty Line
Support team

Van: **10.2.e**
Aan: **10.2.e**
Cc: **10.2.e** ; **10.2.e**
Onderwerp: RE: IUV certificaat
Datum: dinsdag 24 maart 2020 16:08:09
Bijlagen: [image002.png](#)
[image003.png](#)
[Re_conformity_assessment_pressure_cookers.msg](#)
[zaak_snelkookpan - ICSMS en RAPEX_info.msg](#)

Hoi **10.2.e**

Wat is de status van dit onderzoek?

Vooralsnog is het toegestaan een snelkookpan volgens module B (richtlijn drukapparatuur, design controle) te beoordelen in het kader van de conformiteitsbeoordelingsprocedure door een NOBO/EU-CBI. (zie aangehechte mailantwoord van een kennisdrager/ervaringsdeskundige uit Frankrijk)

Vooralsnog ligt ons dus een bij Tuv bekend certificaat voor, maar waarvan de vermelde types (DS...) niet overeenkomt met het type dat is vermeld op de snelkookpan zelf (RL-PS10L) ... en daarmee is het certificaat niet te matchen met de snelkookpan in kwestie.

Vooralsnog ligt ons ook geen (geldige) conformiteitsverklaring voor met alle noodzakelijke gegevens.

Brand name = Royalty Line = Partij is verantwoordelijk (fabrikant) om de nodige verplichtingen/papieren op orde te hebben.

Mede gelet op een eerder verstuurd mail inzake ICSMS en RAPEX gegevens (mail nogmaals bijgevoegd) ... TOWER-product lijkt sprekend op ongevalssnelkookpan, lijkt het mij vooralsnog niet aannemelijk dat het product ontwerpvrij is en dat het ongeval enkel te wijten zou kunnen zijn aan verkeerd gebruik.

Het is dus goed mogelijk dat het product zelf (RL-PS10L) en het Tuv module B certificaat (DS ...) ongewenst samengevoegd zijn en waarbij de Chinese partij de onduidelijke conformiteitsverklaring afgeeft.

Groet,

10.2.e
Inspectiegebied kenniscentrum (IKC)

Tel : +31 (0)6 **10.2.e**
E-mail : **10.2.e** @inspectieszw.nl

Van: **10.2.e** - DREAL Bourgogne-Franche-Comté/SPR/DRA/PESP
Aan: **10.2.e** ; **10.2.e** - [DREAL Bourgogne-Franche-Comté/SPR/DRA/PESP](#)
Onderwerp: Re: conformity assessment pressure cookers
Datum: dinsdag 17 maart 2020 16:47:30
Bijlagen: [image001.jpg](#)
[image002.jpg](#)
[B-15.pdf](#)
[A-52.pdf](#)

Dear **10.2.e**

Sorry to give you an answer so late, but I'm a little bit busy and with this virus we all have to stay at home for 2 weeks (and certainly more...) and our means of work (access to our folder via internet) is congested...

Well, I hope you are fine too.

Concerning your question about assessment of pressure cookers, currently pressure cookers with their characteristics are classified in category I under PED.

Even as you noticed pressure cookers have to be assessed with a module of category III **for the design**, they stay classified in category I.

In accordance with my sentence just below, that means that the manufacturer has to apply a category III design module (or above), i.e. module B (DT or PT), module G, module H or module H1.

Usually manufacturers choose the module B (production type) because the NoBo has a contract with the manufacturer only once, and because it exists an harmonised standard (EN 12778).

Module G is not appropriated (assessment for each pressure cooker), module H or module H1 expected surveillances acts carried out by the NoBo (it is not free), and module B (design type) is hard to carried out (calculation note for pressure cooker is difficult to issue).

So, it is normal that you only have one module on the EU declaration of conformity (generally "B"), and as pressure cooker stays in category I, there is no notified body involved in the manufacturing phase (and there is no NoBo identification number behind the CE marking).

For your information, I attached to this message 2 guidelines which are in relation with my answer.

Hoping my answer is clear.

Remaining at your disposal.

Take care of you with this virus ;-)

Best regards,

10.2.e

Le 11/03/2020 11:06, > **10.2.e** a écrit :

Dear **10.2.e**

How are you?

I have a question/uncertainty concerning conformity assessment on pressure cookers for domestic use.

With reference to your activities like:

Last ADCO PED meeting (2019-II) it was decided that the checklist for pressure cookers needed to be updated/reworked; you 'volunteered'.

At the ADCO PED (2019-I) there was the presentation on the French market surveillance on pressure cookers.

, I turn to you for information.

Introduction ...

At present I am investigating an accident with a pressure cooker (brand: Royalty Line) in the Netherlands.

To access the correct documentation (e.g. **10.1.d** declaration of conformity, EU-type examination certificates) I stumble on an uncertainty.

The issue ...

I find the PED directive 2014/68 not clear concerning the aspect of which modules are in play for a correct conformity assessment procedure on a pressure cooker.

Normally a pressure cooker for domestic use is category I (in the case of the accident it concerns a 10 litre, PS 0,8 bar cooker).

But the PED directive states an exception ...

Exceptionally, the design of pressure-cookers shall be subject to a conformity assessment procedure equivalent to at least one of the category III modules.

Category III modules are:

The way I read the blue text (together with my colleagues), is that the manufacturer must choose between the following options:

B (DT) + D

B (DT) + F

B (PT) + E

B (PT) + C2

H

I believe that the manufacturer may not choose just module B, but always all the modules mentioned under an indentation e.g. 'B (DT) + D' or 'B(PT) + C2'.

When I look at other pressure cookers (internet survey) and their declarations of conformity (if present), I notice that many pressure cookers are in the market with just module B.

What do you think or what is your experience?

I hope you can share your light on this matter.

Many thanks for your time.

Best Regards,

logo inspectieszw



10.2.e

Inspectiebreed Kenniscentrum (IKC)

Tel : +31 (0)6 **10.2.e**

E-mail : **10.2.e** [@inspectieszw.nl](mailto:10.2.e@inspectieszw.nl)

Visit : Croeselaan 15, 3521 BJ Utrecht

Post : Postbus 90801, 2509 LV Den Haag

www.inspectieszw.nl

De Inspectie SZW werkt aan eerlijk, gezond en veilig werk en bestaanszekerheid voor iedereen. Ze doet dit op basis van risico- en omgevingsanalyses. Toezicht en opsporing worden daar ingezet waar de meest hardnekkige problemen zitten en het effect het grootst is.

Dit bericht kan informatie bevatten die niet voor u is bestemd. Indien u niet de geadresseerde bent of dit bericht abusievelijk aan u is toegezonden, wordt u verzocht dat aan de afzender te melden en het bericht te verwijderen. De Staat aanvaardt geen aansprakelijkheid voor schade, van welke aard ook, die verband houdt met risico's verbonden aan het elektronisch verzenden van berichten.

This message may contain information that is not intended for you. If you are not the addressee or if this message was sent to you by mistake, you are requested to inform the sender and delete the message. The State accepts no liability for damage of any kind resulting from the risks inherent in the electronic transmission of messages.

Guideline

B-15

CLAP

FORM N°X072

Version : 1

Directive 2014/68/EU

Keywords : Pressure cooker

Category

Assembly

Directive references:

Annex II Table 5 -
2014/68/EU

Article 4 § 1 (b) - 2014/68/EU

Adopted by WPG: 15/03/2016

Adopted by CLAP: 15/03/2016

Subject: Classification - Pressure cookers

Question: Does the classification of the pressure cookers in category III for the assessment of the design mean that also the essential safety requirements are linked to category III?

Answer:

No

In accordance with Article 4 paragraph 1 (b), all the pressure cookers shall satisfy the essential safety requirements of the directive and shall bear the CE marking.

The determination of the category of the pressure cookers regarding essential safety requirements following Article 13 paragraph 1 is made in accordance with Table 5 of Annex II, i.e.:

- Category I for the pressure cookers for which the product PS.V is not greater than 50 bar.L
- Category II for the pressure cookers for which the pressure is not greater than 32 bar and the product PS.V is over 50 bar.L and not greater than 200 bar.L

The only differences in essential safety requirements with regard to category are stated in Annex I sections 3.1.2, 3.1.3, 3.2.2, 4.2c and 4.3 (see also Guideline B-11 (CLAP X068)).

The design assessment shall be made in accordance with a module of Category III or IV, i.e. modules B EU-type examination –production type/ design type, G, H or H1.

NOTE: When module B EU-type examination –production type / design type is used and no notified body is involved at the production phase, there shall be no marking of the identification number of the notified body.

Guideline

A-52

CLAP

FORM N°X054

Version : 1

Directive 2014/68/EU

Keywords : Pressure cooker

Conformity assessment

Directive references:

Article 1 § 2 (f) -
2014/68/EU

Annex II Table 5 - 2014/68/EU

Article 4 § 1 (b) -
2014/68/EU

Adopted by WPG: 15/03/2016

Adopted by CLAP: 15/03/2016

Subject: Scope – Electrical pressure cookers

Question:

Article 4 paragraph 1 (b) states that all pressure cookers shall satisfy essential requirements set out in Annex I ; Article 1 paragraph 2 (b) excludes from the scope of the Directive equipment classified as no higher than category I and covered by Directive 2014/35/EU (LVD). How to apply these two Articles to electrical pressure cookers?

Answer:

All electrical pressure cookers with a maximum allowable pressure above 0,5 bar are also in the scope of the PED, irrespective of their product pressure-volume.

Reason:

The pressure hazard of pressure cookers could be high if the design is not adequate. It is the reason why their design must be subject to a conformity assessment of at least one of the category III modules. This applies to electrical pressure cookers as well as externally fired pressure cookers. The 9th recital of the Directive explains that the exclusion laid down in Article 1 paragraph 2 (b) is intended for equipment where the hazard due to pressure remains small.

Van: 10.2.e
Aan: 10.2.e
Cc: 10.2.e
Onderwerp: zaak snelkookpan - ICSMS en RAPEX info
Datum: woensdag 11 maart 2020 11:15:00
Bijlagen: [Notification_A12_0214_19_en.pdf](#)
[PI_190200137701_CI_GEN190204119148.pdf](#)

Hoi 10.2.e

Zoals vanochtend telefonisch toegezegd ...

Frans markttoezicht inzake snelkookpannen heeft een snelkookpan onderzocht (TOWER) die verdacht veel lijkt op de pan van het ongeval (ROYALTY LINE).
Euvel: deksel komt los.

ICSMS en RAPEX documenten van de TOWER-pan bijgevoegd.

Groet,

10.2.e
Inspectiebreed Kenniscentrum (IKC)

Tel : +31 (0)6 10.2.e
E-mail : 10.2.e [@inspectieszw.nl](mailto:10.2.e@inspectieszw.nl)

Product PI Number 190200137701 / GEN190204119148

Summary

[PROD 12]	Product name (English)	Pressure Cooker TOWER T90103
[GEN 02]	Status	Completed
[GEN 03]	Compliance	Not compliant
[GEN 51]	Defect safety risks classification	L - Low risk (class 1)
[GEN 08]	Processing Authority	DGPR/SRT - Bureau de la sécurité des équipements à risques et des réseaux
[GEN 10]	Date of Creation	04/02/2019

General

[GEN 04]	Notifying member State	France
[GEN 05]	Notifying Authority	DGPR/SRT - Bureau de la sécurité des équipements à risques et des réseaux Tour Séquoia 92055 La Défense Cedex Phone: 10.2.e 10.2.e @developpement-durable.gouv.fr http://www.developpement-durable.gouv.fr
[GEN 06]	Notifying Contact	10.2.e Phone: 10.2.e 10.2.e @developpement-durable.gouv.fr
[GEN 07]	Processing Member State	France
[GEN 08]	Processing Authority	DGPR/SRT - Bureau de la sécurité des équipements à risques et des réseaux Tour Séquoia 92055 La Défense Cedex Phone: 10.2.e 10.2.e @developpement-durable.gouv.fr http://www.developpement-durable.gouv.fr
[GEN 09]	Processor	10.2.e Phone: 10.2.e 10.2.e @developpement-durable.gouv.fr
[GEN 10]	Date of Creation	04/02/2019
[GEN 11]	Campaign/Project Reference	

Product

[GEN 12]	Serial number	DSS 22-6
[GEN 13]	Year of manufacturing	2017
[GEN 14]	Type of energy used	gas
[GEN 15]	Photo or drawing of product / packaging	



[GEN 16]	Photo of identification markings	
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[GEN 17]	Additional Information	Tower T90103 design DSS 22-6
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Economic operators

[GEN 18]	Manufacturer/authorised representative(s)	
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[GEN 19]	Importer(s) into the EEA	
----------	--------------------------	--

[GEN 20]	Distributor(s)	
----------	----------------	--

[GEN 21]	also distributed in	
----------	---------------------	--

[GEN 22] Additional distributors

[GEN 23] User(s)

Standards

[GEN 24] Investigated Directives / regulations 2014/68/U - Pressure Equipment Directive (PED)

[GEN 25] Standard applied by the manufacturer EN 12778 et EN 12983

Conformity

[GEN 26] Is there a CE marking? CE marked

[GEN 27] CE Marking (objections) no objections

[GEN 28] Comments

[GEN 29] Declaration of Conformity available Declaration of Conformity exists

[GEN 30] Declaration of Conformity (documents) Declaration CE chinoise T90101 T90103RKW -

[GEN 31] Declaration of Conformity (objections) faulty

[GEN 32] Comments La déclaration de conformité ne comporte pas tous les éléments prévus par l'annexe IV de la directive 2014/68/UE

[GEN 33] Method used to confirm compliance 2014/68/U - Pressure Equipment Directive (PED)

[GEN 34] Comments

[GEN 35] Declaration of Incorporation

[GEN 36] Declaration of Incorporation (objections)

[GEN 37] Comments

[GEN 38] ID number of Notified Body 35

[GEN 39] Address TUV Rheinland Industrie Service
Am Grauen Stein
D 51105 Koln

[GEN 40] Additional required marks

[GEN 41] Additional required declarations

Testing/Examination

[GEN 43]	Test/Examination report	available
[GEN 44]	Name / File ref. no.	P182783 DE/06
[GEN 45]	Test/examination date	12/11/2018
[GEN 46]	Test report(s)	
[GEN 47]	Test laboratory	Laboratoire LNE - Trappes avenue Roger Hennequin 29 TRAPPES CEDEX
[GEN 48]	Scope of testing	1.Safety relevant tests (pressure aspects)
[GEN 49]	Number of samples examined	1
[GEN 50]	Type of most serious injury possible	Burns, scalds
[GEN 51]	Defect safety risks classification	L - Low risk (class 1)
[GEN 52]	Description of health/safety defects	

Accidents

[GEN 53]	Description of injury accidents	[FR] Aucun accident n'a été signalé sur ce modèle. Toutefois sur des modèles d'autres marques de technologie similaire et présentant le même type de défaut, plusieurs accidents ont été relevés.
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Measures

[GEN 54]	Voluntary measures by the economic operator	1.Distributor(s) 1.Recall
[GEN 55]	Enforcement measures taken by the authority	1.Authority (e.g. destroying products) 1.Recall
[GEN 56]	Justification for the adopted measures	[FR] Risque de blessure et/ou de brulures
[GEN 57]	Scope/Location of products affected	
[GEN 58]	Date of entry into force	
[GEN 59]	Duration	

Treatment

[GEN 67] Baton to be passed to

[PROD 25] RAPEX No.

[GEN 62] Measure adopted

[GEN 63] Visibility of information for EU/EFTA authorities

[GEN 64] Internal documents

[GEN 65] Public documents

**Test Report for Pressure Cookers
according to directive 2014/68/EU**
Prüfbericht - Nr.: 154276533
Test Report No.:
Seite 1 von 22
Page 1 of 22

MODUL/ MODULE:	Entwurfskontrolle im Rahmen von Modul B (Baumuster)/ Design review as part of Module B (Production Type)	
Hersteller/ Manufacturer:	Fertigungsstätte/ Factory:	
	10.1.c	10.1.c
TECHNISCHE DATEN DES MUSTERS / DER BAUREIHE / TECHNICAL DATA OF THE TYPE / TYPE FAMILY:		
Kategorie / Category:	I	
Beschreibung des Musters/der Baureihe / Description of the type/type family:	Pressure Cooker	
Verwendungszweck / Intended use:	Domestic pressure Cooker	
Typbezeichnung / Type identification:	DSJ22-4, DSJ22-5, DSJ22-6, DSJ22-7; DSJ24-8, DSJ24-9, DSJ24-10	
Herstellerzeichen / Manufacturer logo:	Mustertopf	
Maximal zul. Druck PS [bar] / Max. allowable pressure PS [bar]	1,0 / 1,8 / 3,0	
Maximal zul. Betriebstemperatur TS [°C] / Max. allowable temperature TS [°C]	121 / 132 / 144	
Volumen / Volume V [L]	4, 5, 6, 7 8, 9, 10	
Durchmesser / Nominal diameter DN [mm]	220 240	
Kennzeichnung / Identification:	on the pot	
PRÜFGRUNDLAGEN / TEST SPECIFICATIONS:		
Richtlinie/ Directive:	2014/68/EU, annex II, Table 5, exceptional regulation	
Normen/ Standards:	EN 12778:2002+AC:2003+A1:2005	
Abkürzungen: P(ass) = entspricht Prüfgrundlage F(ail) = entspricht nicht Prüfgrundlage N/A = nicht anwendbar N/T = nicht getestet	Abbreviations: P(ass) = passed F(ail) = failed N/A = not applicable N/T = not tested	
Dieser Prüfbericht bezieht sich nur auf das o.g. Prüfmuster und darf ohne Genehmigung der Prüfstelle nicht auszugsweise vervielfältigt werden. Dieser Bericht berechtigt nicht zur Verwendung eines Prüfzeichens.		
This test report relates to the a. m. test sample. Without permission of the test center this test report is not permitted to be duplicated in extracts. This test report does not entitle to carry any safety mark on this or similar products.		



4. Anforderungen/ requirements

4.1 Allgemeines/ General

Test- und Prüfmethode zu jedem der folgenden Punkte sind in den entsprechenden Punkten des Abschnittes 5 beschrieben (Nummerierung äquivalent zu EN 12778)

Test and check methods relating to each of the following paragraphs are described in the corresponding paragraphs of clause 5 (Numbering system equivalent to EN 12778)

5 Tests

5.1 General

The following tests shall be carried out on three pressure cookers of the same type and model. in the indicated order:

- 1 - pressure control device (5.5.2);*
- 2 - safety device (5.5.4);*
- 3 - safety at the opening (5.5.6);*
- 4 - decompression device (5.5.5);*
- 5 - safe opening system (5.5.1);*
- 6 - resistance to deformation (5.7.1);*
- 7 - resistance to destruction (5.7.2).*

Carry out on the same pressure cooker, ageing of the bottom, ageing of the gasket and temperature measurements of the lifting grips.

4.2 Werkstoffe/ Materials

Werkstoffe, die bei der Herstellung des Dampfdruckkochtopfes verwendet werden,

— müssen mechanische Eigenschaften aufweisen, die für ihre Herstellung und ihren Gebrauch geeignet sind

— müssen angemessene chemische Beständigkeit besitzen. Sie dürfen nicht durch die Einwirkung von Wasser, Nahrungsmitteln oder haushaltsüblichen Reinigern in der Form beeinflusst werden, dass die Funktion oder die Sicherheit des Dampfdruckkochtopfes beeinträchtigt wird;

— dürfen nicht während ihrer erwarteten Lebensdauer durch Alterung oder Korrosion in einem Maße beeinflusst werden, dass der Betrieb, die Funktion oder die Sicherheit des Dampfdruckkochtopfes beeinträchtigt werden.

Der Dampfdruckkochtopf muss aus Werkstoffen hergestellt sein, deren Art und Reinheit unter üblichen Gebrauchsbedingungen keine gesundheitlichen Beeinträchtigungen noch irgendwelche Auswirkungen auf die organoleptischen Eigenschaften der in solchen Töpfen zubereiteten Nahrungsmitteln mit sich bringen.

Beschichtungen müssen die Anforderungen der EN 12983-1 erfüllen.

Anmerkung: Alle Anforderungen an Werkstoffe zur Erfüllung der Richtlinie 2014/68/EU sind nicht Gegenstand dieser Europ. Norm.

Materials used for the construction of the pressure cooker:
shall have mechanical characteristics suitable for its manufacture and use;
shall have adequate chemical resistance. They shall not be damaged under the effect of water, food and domestic cleaning products, in any way which may adversely affect the pressure cooker's operation or safety;
shall not be sensitive to ageing or corrosion during their expected lifetime, to any extent that may adversely affect the pressure cooker's operation or

Bemerkungen/ remarks:

SUS 304

- P
- F
- N/A
- N/T



safety. The pressure cooker shall be made of materials of a type and purity that, under normal conditions of use, present no toxic hazards nor in any way affect the organoleptic qualities of food prepared in it.

Coatings shall comply with the requirements of EN 12983-1,

NOTE All requirements for materials to comply with directive 2014/68/EU are not addressed in this European Standard

4.3 Herstellungsbedingte Eigenschaften/ Manufacturing characteristics

4.3.1

Der Dampfdruckkochtopf und dessen Einrichtungen und Zubehörteile müssen so ausgelegt und konstruiert sein, dass zusätzlich zu der vom Hersteller oder Vertreiber festgelegten Wartung nur eine einfache Reinigung ohne Benutzung von Spezialinstrumenten erforderlich ist.
Besondere Sorgfalt muss auf die Beschaffenheit der Innenflächen gelegt werden, so dass eine Reinigung gründlich und leicht ausgeführt werden kann. Oberflächen dürfen keine Beschädigungen wie Blasen, Poren oder Risse haben, in denen sich Schmutz ansammeln kann.

Die Teile des Dampfdruckkochtopfes dürfen keine scharfen Kanten aufweisen, an denen sich der Benutzer verletzen kann.

The pressure cooker and its devices and accessories shall be designed and constructed so that all they require in the way of maintenance in addition to the maintenance specified by the manufacturer or supplier, is simple cleaning carried out without using special instruments.

Particular care shall be taken over the finish of inside surfaces so that cleaning can be carried out thoroughly and easily.

Surfaces shall not present any defects like blisters, blowholes, or cracks which could collect dirt.

No part of the pressure cooker shall have sharp edges that could injure the user

Bemerkungen/ remarks:

- P
- F
- N/A
- N/T

4.3.2

Die äußere Bodenfläche des Dampfdruckkochtopfes darf keine konvexe Form annehmen.

Diese Anforderung ist zu prüfen:

- bei Raumtemperatur (23° C ± 5° C);
- im heißen Zustand vor und nach der Alterung des Bodens nach 5.3.2.2;
- beim angegebenen Regeldruck während der Prüfung nach 5.5.2.3.

Die Bodendurchbiegung des Dampfdruck-kochtopfes bei Raumtemperatur vor und nach der Alterung des Bodens nach 5.3.2 darf maximal 6 ‰ des bei Raumtemperatur gemessenen Bodendurchmessers betragen.

Die Anforderung der maximalen Boden-durchbiegung von 6‰ gilt nicht für Dampf-druckkochtöpfe, die ausschließlich für die Verwendung auf Wärmequellen mit offener Flamme und/oder Induktionskochzonen vorgesehen sind und nach Abschnitt 6 gekennzeichnet sein müssen, noch für Dampfdruckkochtöpfe mit integrierter Beheizung.

Der Bodendurchmesser des Dampfdruck-kochtopfes muss die Anforderungen nach 6.2.3 von EN 12983-1:2000 erfüllen.

The outside base of the pressure cooker shall not

Bemerkungen/ remarks:

Topf	Boden ø	Bodeneinzug kalt	Bodeneinzug nach Alterung
	180mm	0,9 mm	0,85 mm
	192 mm	0,8 mm	0,95 mm

- P
- F
- N/A
- N/T



become convex.

This requirement is checked:

- at room temperature (23 °C:± 5 °C);
- when hot before and after the ageing of the bottom in accordance with 5.3.2.2; at declared control pressures during test 5.5.2.3.

The concavity of the bottom of the pressure cooker at room temperature, before and after ageing of the bottom as described in 5.3.2. shall be maximum 6 ‰ of diameter of the bottom measured at room temperature.

The maximum 6 ‰ concavity requirement is not applicable to pressure cookers which are exclusively for use on exposed flame heat sources and/or exclusively for use on induction heat sources, which shall be marked as indicated in clause 6 nor to pressure cookers with an integrated heat system.

The diameter of the bottom of the pressure cooker shall fulfil the requirements of 6.2.3 of EN 12983-1 :2000.

4.3.3

Die Deckel müssen leicht aufsetzbar und sicher verwendbar sein, wenn der Dampfdruckkochtopf entsprechend den Anweisungen des Herstellers verwendet wird. Das Verschlussystem oder der Verschlussring des Dampfdruckkochtopfes muss so gestaltet sein, dass kein Dampf austreten kann, der den Benutzer oder die Griffe direkt treffen kann.

Lids shall be easy to set and safe to use when the pressure cooker is used in accordance with the manufacturer's instructions. The area of the pressure cooker's external closure system, or closing ring, shall be shaped so as to prevent any jets of steam released from directly hitting the user or the handles.

Bemerkungen/ remarks:

- P
- F
- N/A
- N/T

4.3.4

Die Druckregleinrichtungen und Druckentlastungseinrichtungen müssen leicht zu reinigen und so geformt sein, dass jede Verstopfung deutlich sichtbar ist, nachdem die abnehmbaren Teile entfernt worden sind.

Pressure control devices and decompression devices shall be easy to clean and they shall be shaped so that any obstruction is clearly visible after the removal of demountable parts. Steam exhaust devices shall be designed and positioned so as to prevent the obstruction of the steam escape orifices, in normal cooking use.

Bemerkungen/ remarks:

- P
- F
- N/A
- N/T

4.3.5

Das Nennvolumen, gemessen nach 5.3.5, darf nicht geringer sein als das angegebene Volumen.

Capacity, measured as described in 5.3.5, shall be not less than the claimed capacity.

Bemerkungen/ remarks:

Topf	Nenninhalt in l	Ist- Inhalt in l
	4-10	4,05/5,0/6,05/7,0/8,0/9,05/10,05

- P
- F
- N/A
- N/T

5.3.5 Messung des Nennvolumens

Das gemessene Nennvolumen ist durch die Menge an Wasser zu bestimmen, die erforderlich ist, um den Topfkörper bündig bis zum Rand zu befallen, wenn dieser auf einer ebenen und waagerechten Fläche steht.

5.3.5 Measurement of the nominal value

The measured nominal value is to be determined by the quantity of water, which is necessary, in order to fill the body concisely up to the edge, if this stands on an even and horizontal surface.

4.4 Griffe/ Grips



Fallen laut Anhang ZA auch in den PED Bereich

> see TRLP report

4.5 Regel- und Sicherheitseinrichtungen/ Control and safety devices

4.5.1 Allgemeines/ General

Der Dampfdruckkochtopf muss mit folgenden Einrichtungen ausgestattet sein:
 — einer Druckregleinrichtung,
 — einer Druckanzeige,
 — einer Sicherheitseinrichtung,
 — einer Druckentlastungseinrichtung,
 — einem Sicherheitsöffnungssystem.

ANMERKUNG Die Druckentlastungs-einrichtung kann entweder unabhängig oder integriert in eine der anderen Einrichtungen sein.

Die Druckregleinrichtung muss getrennt von der Sicherheitseinrichtung sein.

The pressure cooker shall be equipped with the following devices:

- a pressure control device;
- a pressure indicator;
- a safety device;
- a decompression device;
- a safe opening system.

NOTE : Decompression device can be either independent or integrated in one of the other above devices.

The pressure control device shall be separate from safety device.

Bemerkungen/ remarks:

- P
- F
- N/A
- N/T

5.5 Tests on control and safety devices

5.5.1 General

The following devices shall be tested:

- pressure control device;
- pressure indicator;
- safety device;
- decompression device;
- safe opening system.

4.5.1 Allgemeines/ General

Der Dampfdruckkochtopf muss mit folgenden Einrichtungen ausgestattet sein:
 — einer Druckregleinrichtung,
 — einer Druckanzeige,
 — einer Sicherheitseinrichtung,
 — einer Druckentlastungseinrichtung,
 — einem Sicherheitsöffnungssystem.

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- a pressure control device;
- a pressure indicator;
- a safety device;
- a decompression device;
- a safe opening system.

NOTE : Decompression device can be either independent or integrated in one of the other above

Bemerkungen/ remarks:

- P
- F
- N/A
- N/T



devices.

The pressure control device shall be separate from safety device.

4.5.2 Druckregleinrichtung/ Pressure control device

4.5.2.1

Wenn die Druckregleinrichtung anspricht, muss ein optisches und/oder akustisches Signal vorhanden sein, das darauf hinweist, dass der Kochbetriebsdruck erreicht oder überschritten ist (Anzeige des Typs 2)

When the pressure control device has been in operation, there shall be a visual and/or acoustic signal, showing that the working pressure is reached or exceeded (type 2 indicator).

Bemerkungen/ remarks:

the claimed working pressure 80kPa

P

F

N/A

N/T

5.5.2 Verification of pressure control device

5.5.2.1 Signal

Check the existence of a visual and/or acoustic signal during test operating test.

4.5.2.2

Wenn notwendig, muss sich die Druckregleinrichtung zur Reinigung, Inspektion oder zum Austausch leicht auseinander bauen lassen. Wenn Teile entfernt werden können, während der Dampfdruckkochtopf unter Druck steht, darf daraus keine Gefahr für den Benutzer entstehen. Wenn eine Fehlmontage der Vorrichtung möglich ist, so dass die Sicherheitsfunktion beeinträchtigt ist, darf sich im Dampfdruck-kochtopf kein Druck größer 4 kPa (0,04 bar) aufbauen.

If necessary, the pressure control device shall be able to be easily disassembled for purposes of cleaning, inspection or replacement.

If parts can be removed while the pressure cooker is under pressure, this shall not present any hazard for the user.

If an incorrect fitting of the device is possible, so that the safety function is impaired, the pressure cooker shall not build up a pressure higher than 4 kPa (0,04 bar).

Bemerkungen/ remarks:

Measured pressure:
DSJ22: 78-80 kPa
DSJ24: 75-77 kPa.

P

F

N/A

N/T

5.5.2.2 Incorrect fitting

Look for the various possibilities of incorrect fitting of the device and check that the requirement of 4.5.2.2 is met.

4.5.2.3

Die Druckregleinrichtung muss in der Lage sein, den Druck (die Drücke) entsprechend dem Wert (den Werten) des Regeldruckes, den (die) der Hersteller für seine Vorrichtung angibt, mit einer Grenzabweichung von ± 20 % (mit maximal ± 20 kPa) einzuhalten. In keinem Fall darf der Druck, der erreichbar ist, wenn die Vorrichtung anspricht, kleiner als 4 kPa (0,04 bar) oder größer als 150 kPa (1,5 bar) sein.

The pressure control device shall be able to hold the pressure(s) corresponding to the value(s) of control pressure(s) declared by the manufacturer for this device with a tolerance of +/- 20% (with a maximum of +/- 20 kpa). However, min. and max. pressures obtainable when the device is in operation, shall never be less than 4 kPa (0,04 bar) or greater than 150 kPa (1,5 bar) respectively.

Bemerkungen/ remarks:

P

F

N/A

N/T

5.5.2.3 Control pressures check

5.5.2.3 Überprüfung der Regeldrücke

Ausführung der folgenden Punkte:



- der Dampfdruckkochtopf ist mit einer Druckmesseinrichtung auszurüsten
- der Dampfdruckkochtopf ist bis 50 % des vom Hersteller angegebenen Nennvolumens mit Wasser zu füllen
- der Dampfdruckkochtopf ist auf eine Heizquelle zu stellen
- nach Tabelle 3 für Dampfdruckkochtöpfe, die nur für Gas und/oder Induktion vorgesehen sind
- nach Tabelle 2 für alle anderen Dampfdruckkochtöpfe
- der Dampfdruckkochtopf ist zu erhitzen, bis der vom Hersteller angegebene Regeldruck erreicht ist, und die Funktionsweise der Regeleinrichtung ist über 5 min zu beobachten
- es ist zu überprüfen, ob sich die Drücke innerhalb der Grenzabweichung nach 4.5.2.3 mit einer maximalen Messunsicherheit von 10 % befinden
- alle Regeldruckstufen sind zu verifizieren
- die Prüfung ist dreimal mit derselben Druckregeleinrichtung zu wiederholen.

5.5.2.3 Control pressures check

Carry out the following procedure:

- equip the pressure cooker with a pressure measuring device;
- fill the cooker with water up to 50 % of the capacity specified by the manufacturer,
- place the cooker on a heating source:
- as described in Table 3 for pressure cookers exclusively for use on exposed flame heat source and/or on induction heat source;
- as described in Table 2 for the other pressure cookers;
- heat until the control pressure given by the manufacturer has been reached. then observe the operation of the control device for 5 min;
- check that the pressure is within the tolerance limits specified in 4.5.2.3 with a maximum uncertainty on the measurement of 10 %;
- carry out the verification for each level of control pressure;
- repeat the test three times on the same device

4.5.2.4

Gewichtsventile müssen am Deckel so befestigt sein, dass sie sich nicht lösen können, wenn der Dampfdruckkochtopf umgedreht wird.

Weight valves shall be secured to the lid so that they cannot fall off when the pressure cooker is upside down.

Bemerkungen/ remarks:

- P
- F
- N/A
- N/T

5.5.2.4 Check of direct weight valves

Turn the pressure cooker so that the weight valve is placed vertically downwards and check that the weight cannot be lost.

4.5.2.5

Um eine Verstopfung der Öffnungen mit Nahrungsmitteln zu verhindern, muss der Dampfeinlass der Druckregeleinrichtung wie folgt ausgelegt sein:

— mit einer runden Öffnung ohne Dampfeinlasskanal, dessen Durchmesser mindestens 3 mm sein muss, oder

— mindestens zwei Öffnungen mit Dampfeinlässen in verschieden gerichteten Ebenen.

In order to avoid the obstruction of the holes by food, the steam inlet of the pressure control device shall be designed either:

- with one circular hole without any steam inlet tube, the diameter of which is more than or equal to 3 mm or;

- with at least two holes with steam inlets in differently directed planes.

Bemerkungen/ remarks:

- P
- F
- N/A
- N/T

5.5.2.5 Inlets of steam

Visually check and measure inlets of steam

4.5.2.6

Während des Ansprechens der Druckregeleinrichtung darf kein Dampf austreten, der den Benutzer direkt erreichen kann, so dass dieser bei der Handhabung des Geräts verletzt werden kann.

Bemerkungen/ remarks:

- P
- F
- N/A



It shall not be possible for the steam released during operation of the pressure control device to directly reach the user, in a way that could cause injury when manipulating the appliance.

N/T

5.5.2.6 Steam jet

Check during the operating test that the requirement of 4.5.2,6 is fulfilled

4.5.3 Druckanzeige/ Pressure indicator

Die Druckanzeige kann optisch und/oder akustisch sein, entsprechend einem der nachstehend aufgeführten Typen:
 — Anzeige des Druckaufbaus ab 4 kPa;
 — Anzeige des Regeldrucks;
 — Anzeige des Vorhandenseins eines Druckes bis 4 kPa;
 — Anzeige des Druckaufbaus, die funktionell von der Druckregeleinrichtung getrennt ist.

Die Druckregeleinrichtung ist auch eine Typ 2-Anzeige (siehe 4.5.2.1).

The pressure indicator shall be visual and/or acoustic of one of the following types:

1 –indicating pressure progression from 4kPa

2 –indicating the control pressure;

3 –indicating the presence of pressure starting at a value equal to or below 4 kPa;

4 –indicating the pressure progression, functionally separate from the pressure control device.

The pressure control device is also a type 2 indicator (see 4.5.2.1).

Bemerkungen/ remarks:

P

F

N/A

N/T

5.5.3 Verification of pressure Indicator

Check the indications given by the pressure indicator during the operating tests.

4.5.4 Sicherheitseinrichtung/ Safety device

4.5.4.1 Allgemeines/ General

Die elastische Verformung des Körpers oder des Deckels des Dampfdruckkochtopfes darf nicht als Sicherheitseinrichtung angesehen werden.
 Die Sicherheitseinrichtung muss so ausgelegt sein, dass kein direkter Dampfstrahl den Benutzer treffen kann, wenn dieser das Gerät oder die Griffe bedient, noch darf die Gasflamme erlöschen, wenn diese auf kleinste Stufe eingestellt ist.
 Die Sicherheitseinrichtung kann aus Verformung oder Austritt des Dichtungsringes bestehen, wenn der Dichtungsring die Prüfungen nach 5.5.4.3 besteht.
 Abnehmbare Teile der Sicherheitseinrichtung müssen so ausgelegt sein, dass, falls eine Fehlmontage der Einrichtung möglich ist, der Dampfdruckkochtopf keinen höheren Druck als den höchstzulässigen Druck PS erreicht, der gemessen wird, wenn die Einrichtung richtig montiert ist.
 Wenn der Dampfdruckkochtopf mit mehreren Sicherheitseinrichtungen ausgestattet ist, betrifft die Anforderung, die Flamme nicht auszulöschen, nur die Sicherheitseinrichtung, die als erste angesprochen hat.
 Während des Ansprechens der Sicherheitseinrichtung darf sich der Dampfdruckkochtopf nicht bewegen.
 Die selbstzerstörende Sicherheitseinrichtung muss

Bemerkungen/ remarks::

the claimed safety valve pressure: 120-180 kPa

PS: 260 kPa

P

F

N/A

N/T



jedes Mal, wenn sie angesprochen hat, gegen eine neue austauschbar sein.
 Eine solche Einrichtung muss derart hergestellt sein, dass ein Wegschleudern von Teilen nicht möglich.

Die hier genannten Sicherheitsanforderungen betreffen nur die Sicherheitseinrichtung, die bei den Prüfungen nach 5.5.4 angesprochen hat.

The elastic deformation of the body or the lid of pressure cooker shall not be considered as a safety device.

The safety device shall be designed so that no direct steam jet can hit the user manipulating the appliance or the lifting grips, nor extinguish the gas burner flame adjusted to its minimum.

The safety device can consist of gasket deformation or extrusion, if the gasket complies with the tests according to 5.5.4.3.

Detachable parts of the safety device shall be designed in such a way that, if a wrong assembly of the device is possible, the pressure cooker cannot reach a pressure higher than the maximum permissible pressure PS measured when the device is normally fitted.

Whenever the pressure cooker is equipped with several safety devices, the requirement of non extinction of the flame only applies to the first safety device which has operated.

There shall be no movement of the pressure cooker during the operation of the safety device.

A self-destructing device shall be replace-able with a new one after each operation.

The manufacture of the device shall ensure that it is not possible for the device to throw off fragments.

All the above requirements are valid only for the safety device which operated first during test 5.5.4.

4.5.4.2 Ansprechdruck der Sicherheitseinrichtung/ Working pressure of safety device

Der Ansprechdruck der Sicherheitseinrichtung muss größer sein als der höchste gemessene Regeldruck (wie 5.5.2.3) und darf nicht größer sein als der höchstzulässigen Druck PS.

Kurzzeitige Drucküberschreitung bis 10 % des Sicherheitsdrucks wird akzeptiert, aber der Ansprechdruck der Sicherheitseinrichtung darf nicht höher sein als 300 kPa (3,0 bar).

The working pressure of the safety device shall be greater than the highest measured control pressure (as per 5.5.2.3) and shall not be greater than the maximum permissible pressure PS.

However, a momentary pressure surge limit-ed to 10 % of PS is acceptable, but the pres-sure of the safety declared device shall not in any case be greater than 300 kPa (3,0bars).

Bemerkungen/ remarks:

Measured pressure:
 at the safety valve 135 kPa,
 at the gasket-safety window 240-250 kPa

- P
- F
- N/A
- N/T

5.5.4 Überprüfung der Sicherheitseinrichtung

5.5.4.1 Allgemeines

Bei allen Möglichkeiten der Fehlmontage der Sicherheitseinrichtung ist zu prüfen, ob die Anforderungen nach 4.5.4.1 erfüllt sind.

5.5.4.2 Messung des Sicherheitsdrucks

Ausführung der folgenden Punkte:

- der Dampfdruckkochtopf ist mit einer Druckmesseinrichtung auszurüsten
 - der Dampfdruckkochtopf ist bis 50 % des vom Hersteller angegebenen Nennvolumens mit Wasser zu füllen
 - die Druckregleinrichtung(en) ist/sind zu 'blockieren
 - der Dampfdruckkochtopf ist auf eine Wärmequelle nach Tabelle 3 zu stellen
 - nach dem Ansprechen der Sicherheitseinrichtung ist weiterzuheizen, bis der Druck sich stabilisiert jedoch mindestens für 5 min
 - der Druck ist festzuhalten und es ist zu prüfen, ob die Anforderungen nach 4.5.4.2 erfüllt sind und dass die Gasflamme nicht gelöscht wurde
 - der maximal erreichte Druck ist festzuhalten
 - diese Prüfung ist dreimal mit demselben Topf, den gleichen Temperaturbedingungen und dem gleichen Wasservolumen (nach dem Ersetzen der Einrichtung, falls diese selbstzerstörend ist) zu wiederholen.
- Der Wert, der für die Berechnung verwendet wird, ist der höchste Wert, der während dieser drei Prüfungen ermittelt wurde.

5.5.4.3 Alterungsprüfung des Dichtungsringes

Diese Prüfung muss an dem Dichtungsring ausgeführt werden, wenn sie Teil der Sicherheitseinrichtung des Dampfdruckkochtopfes nach 4.5.4.1 ist.

Zu prüfen ist, ob die Einrichtung vor und nach der Alterung des Dichtungsringes bei einem Druck, der kleiner oder gleich 300 kPa ist, anspricht.

Die Prüfung muss an fünf neuen Dichtungsringen ausgeführt werden, die derselben Charge nach dem Zufallsprinzip entnommen werden.

1) Vorbereitung ,

- Alle fünf Dichtungsringe sind mit einer Bezugsnummer zu kennzeichnen.
- Auf jedem Dichtungsring ist die Position im Deckel während der ersten Funktionsprüfungen der Sicherheitseinrichtung (vor der Alterung) zu kennzeichnen.

2) Erste Funktionsprüfung (vor der Alterung)

- Die entsprechenden Vorkehrungen für die Sicherheit während der Prüfung sind zu treffen.
- Die Regeldruckeinrichtung(en) ist/sind zu blockieren.
 - Der Dichtungsring ist entsprechend der vorher ausgeführten Markierung im Deckel einzulegen.

5.5.4 Verifications of safety device

5.5.4.1 General

Check for any wrongly assembled parts of the safety device and check that the requirement of 4.5.4.1 is met

During the measurement of the safety pressure (following 5.5.4.2), check that the steam jet does not directly hit the operator or the lifting grips and that there is no significant movement of the pressure cooker.

Verify that the safety device is separate from the pressure control device.

5.5.4.2 Measurement of the working pressure of the safety device

Carry out the following procedures:

equip the pressure cooker with a pressure measuring device;

fill the cooker with water up to 50 % of the capacity specified by the manufacturer; block the pressure control device(s); place the cooker on a heating source as described in Table 3; continue heating after the actuation of the safety device until the pressure stabilizes, and for at least 5 min starting from the release; record the pressure and check that the requirements of 4.5.4.2 are met and that the flame has not been extinguished; record the maximum pressure reached; repeat the test three times on the same cooker with the same initial conditions of temperature and water volume (after replacing the device if it is self-destructing).

Take for the calculation the maximum value obtained during these three tests.

5.5.4.3 Gasket ageing test

This test is to be carried out on the gasket when it is part of the cooker's safety device, following 4.5.4.1.

It consists in checking that the device operates, before and after ageing of the gasket, at a pressure lower than or equal to 300 kPa.

Carry out the test on five new gaskets taken at random from the same batch.

1) Preparation

mark each of the five gaskets with a reference number; mark on each gasket its position in the lid during the first operating test of the safety device (before ageing).

2. First operating test (before ageing)

make the necessary arrangements to carry out the test safely; block the pressure control device(s); place the gasket in the lid in accordance with the mark previously made; fill the cooker with water up to 50 % of its capacity; close the cooker and heat it on a heating source as described in Table 3; record the working pressure of the device.

3) Gasket ageing



place the same gasket in the lid with the marked section moved 900 from its initial position; fill the cooker with water up to 50% of its capacity; Close the cooker and heat it on a convenient heating source until the maximum working pressure is reached; maintain this pressure until the end of the heating time; heat for 8 h and leave to cool off for 16 h; repeat this cycle 9 times; leave the lid on the pressure cooker during cooling periods; the cooker shall only be opened if it is necessary to add water; the cooker is closed again immediately after the water level has been restored; at the end of the 9 cycles open the cooker, turn the lid over and leave undisturbed for 7 days.

4) Second oDeratina test (after aaeing)

Repeat the procedure described in 5.5.4.3 and 5.5.4.2, placing the gasket in the lid in such a way that the marked section is at 1800 from its position during the first operating test.

4.5.5 Druckentlastungseinrichtung/ Decompression device

Die Druckentlastungseinrichtung kann gekoppelt oder nicht gekoppelt mit dem Sicherheitsöffnungssystem des Dampfdruckkochtopfes sein. Sie muss den Innendruck des Dampfdruckkochtopfes durch Ausströmen einer erheblichen Menge von Dampf, die sich im Dampfdruckkochtopf während des Gebrauchs angesammelt hat, reduzieren, ohne dass sich der Benutzer beim Gebrauch der Einrichtung verletzt.

The decompression device can be coupled or uncoupled with the safe opening system of the pressure cooker.

It shall reduce the internal pressure of the pressure cooker by discharging a substantial part of the steam accumulated in the cooker while in operation, without any hazard for the user who is actuating the device

Bemerkungen/ remarks:

P
 F
 N/A
 N/T

5.5.5 Verification of decompression device

Actuate the decompression device in order to verify that it confirms to the requirement of 4.5.5

4.5.6 Sicherheitsöffnungssystem/ Safety at the opening

Es ist zwingend erforderlich, dass die manuelle Freigabe des Systems jedem anderen Vorgang, der eine Öffnung des Dampfdruck-kochtopfes ertaubt, vorausgeht.

Dampfdruckkochtöpfe müssen die spezifischen Anforderungen der Öffnungsprüfung, die in Tabelle 1 aufgeführt sind, entsprechend dem Typ des Dampfdruckkochtopfes und seiner Ausstattung (z. B. Druckentlastungseinrichtung, Typ der Druckanzeige) erfüllen.

Bei Dampfdruckkochtöpfen mit einem nicht progressiven Öffnungssystem muss der Innendruck beim Öffnen kleiner oder gleich 4 kPa sein. Bei einem automatischen Sicherheits-öffnungssystem muss ein Öffnen des Dampfdruckkochtopfes verhindert werden, wenn der Innendruck höher als 4 kPa ist.

Wasserspritzer werden entsprechend den unter 5.5.6.2 dargestellten Bedingungen toleriert, jedoch darf der Deckel während der Öffnungsprüfung nicht weggeschleudert werden.

Sofern Teile des Sicherheitsöffnungssystems, die vom Benutzer ausgebaut werden können, falsch eingebaut wurden, muss die Sicherheit beim Öffnen sichergestellt bleiben oder der Dampfdruckkochtopf darf keinen Druck über 4 kPa erreichen.

It is compulsory that the manual release of the system precedes any other operation which will allow opening the pressure cooker.

Pressure cookers shall fulfil the specific requirements of the opening tests in Table 1 according to the type of pressure cooker and its equipment (e.g. decompression device, type of pressure indicator).

For pressure cookers with a non progressive opening, the infernal pressure at the opening shall be less than or equal to 4 kPa.

When the safe opening system is an automatic one, it shall prevent the pressure cooker from being opened if the infernal pressure is higher than 4 kPa.

Bemerkungen/ remarks:

P
 F
 N/A
 N/T

Water projection is tolerated under the conditions defined in 5.5.6.2, but the lid shall not be projected during the opening test.

If parts of the safe opening system which are detachable by the user, have been incorrectly fitted, safety on opening shall be maintained, or it shall not be possible for the pressure cooker to reach a pressure greater than 4 kPa.

5.5.6 Opening tests

5.5.6.1 Preparation and procedure

For pressure cookers to which A1 and A2 tests are applicable, use a new gasket prepared as follows

- boil it for two hours in tap water:

- dry and let it cool down to room temperature,

- put it in the lid

For all pressure cookers, carry out the following procedure:

- open and close the pressure cooker three times at room temperature,

- fill the pressure cooker up to 50 % of its capacity with distilled water and boil this water for 15 min in the open body

- close the pressure cooker following the requirements of 4.6 and connect it to a pressure and motion of the lid measurement system with XY recorder with a response time than or equal to 2 ms.

- put the pressure cooker on a heat source and increase the pressure up to the highest working pressure which can be reached,,

- then, put the cooker under pressure on a testing equipment where the body can be fixed in such a way the body doesn't become deflected and the resistance to opening is unchanged,

- apply forces or torques specified in 5.5.6.2, continuously and in the way which makes easier the opening of the pressure cooker,

NOTE A torque is the application of two equal, parallel and diametrically opposite forces

For type A tests (A 1 and A 2) and type B tests (B1- first test and B2 - first test), apply the force specified in 5.5.6.2, at 15 mm from the end of the handle or lever if its length is greater than 50 mm, otherwise at its end.

For type B tests (B1- Second test and B2-second test). apply the force specified in 5.5.6.2 vertically downward on the edge of the lid.

For types C, D and E tests, apply forces or torques in the order specified in 5.5.6.2

Carry out types A, B, C and D tests the manual safe opening system, if there is any fitted onto the pressure cooker, being open

Repeat tests three times with the same pressure cooker.

For pressure cookers to which type A tests are applicable. turn the gasket at 120 degrees after each test

Look for any possibility of wrongly assembly of the safe opening system by the user and check that the requirements of 4.5.6 are still met.

5.5.6.2 Prüfungen

Typ A-Prüfung

A1: Es ist eine Kraft von 65 N nach 5.5.6.1 anzuwenden.

A2: Es ist eine Kraft von 100 N nach 5.5.6.1 anzuwenden.

Typ B-Prüfung

B1: Erste Prüfung: Es ist eine Kraft von 65 N auf dem Griff oder Hebel nach 5.5.6.1 anzuwenden. z

B1: Zweite Prüfung: Es ist eine Kraft von 65 N auf den Deckel nach 5.5.6.1 anzuwenden.

B2: Erste Prüfung: Es ist eine Kraft von 100 N auf den Griff oder Hebel nach 5.5.6.1 anzuwenden.

B2: Zweite Prüfung Es ist eine Kraft von 100 N auf den Deckel nach 5.5.6.1 anzuwenden.

Typ C-Prüfung

C1: Erste Prüfung: Der Deckel ist mit der Kraft (maximal 100 N) nach unten zu drücken, um das Öffnen zu erleichtern, und es ist ein Drehmoment von 5 Nm aufzubringen.

C1: Zweite Prüfung: Es ist eine Kraft aufzubringen (maximal 65 N), die das Öffnen erleichtert, nacheinander auf jedes für den Benutzer zugängliche Segment, in Richtung der Entriegelung vom Rand des Topfkörpers.

C2: Erste Prüfung: Der Deckel ist mit der Kraft (maximal 100 N) nach unten zu drücken, um das Öffnen zu erleichtern, und es ist ein Drehmoment von 10 Nm aufzubringen.

C2: Zweite Prüfung: Es ist eine Kraft aufzubringen (maximal 100 N), die das öffnen erleichtert, nacheinander auf jedes für den Benutzer zugängliche Segment, in Richtung der Entriegelung vom Rand des Topfkörpers.

Typ D-Prüfung

D1: Erste Prüfung: Es ist eine Kraft (maximal 65 N) auf die Öffnungseinrichtung aufzubringen, die das öffnen erleichtert, ohne dass der Dampfdruckkochtopf umkippen kann.

D1: Zweite Prüfung: Es ist eine Kraft aufzubringen (maximal 65 N), die das öffnen erleichtert, nacheinander auf jedes für den Benutzer zugängliche Segment, in Richtung der Entriegelung vom Rand des Topfkörpers.

D2: Erste Prüfung: Es ist eine Kraft (maximal 100 N) auf die Öffnungseinrichtung aufzubringen, die das Öffnen erleichtert, ohne dass der Dampfdruckkochtopf umkippen kann.

D2: Zweite Prüfung: Es ist eine Kraft (maximal 100 N) aufzubringen, die das Öffnen erleichtert, nacheinander auf jedes für den Benutzer zugängliche Segment, in Richtung der Entriegelung vom Rand des Topfkörpers.

Typ E-Prüfung

E: Erste Prüfung: Der Dampfdruckkochtopf ist auf eine Wärmequelle zu stellen und der Verschlussknopf so einzustellen, dass ein Innendruck von 4 kPa gehalten wird. Anschließend ist ein Drehmoment von 25 Nm auf die Klemmeinrichtung aufzubringen.

E: Zweite Prüfung: Der Druck im Dampfdruckkochtopf ist auf den höchsten Kochbetriebsdruck zu erhöhen. Dann ist er mit einer Geschwindigkeit von einer Umdrehung je 5 Sekunden aufzuschrauben, bis Dampf austritt. Danach ist das Aufschrauben mit einer Viertelumdrehung in 0,25 bis 0,5 Sekunden fortzusetzen.

Es ist zu prüfen,

— ob während der Prüfungen der Typen A, B, C und D der Druck im Dampfdruckkochtopf beim Öffnen

kleiner oder gleich 4 kPa ist und dass es keine Wasserspritzer gibt, solange der Innendruck 4 kPa übersteigt;

— ob während der Prüfung des Typs E sich zu keiner Zeit die Klemmeinrichtungen lösen.

5.5.6.2 TestsType A tests

A 1: apply a force of 65 N as described in 5.5.6.1

A2: apply a force of 100 N as described in 5.5.6.1,

Type B tests

B1 –first test: apply a force of 65 N on the handle or lever as described in 5.5.6.1

B1 –second test: apply a force of 65 N on the lid as described in 5.5.6.1.

B2 –first test: apply a force of 100 N on the handle or lever as described in 5.5.6.1,

B2 –second test: apply a force of 100 N on the lid as described in 5.5.6.1,

Type C tests

C1 –first test: push the lid downward with the force required to make opening easier (with a maximum of 100 N) and apply a torque of 5Nm.

C1 –second test: apply the force required to make the opening easier (with a maximum of 65 N), alternately on each segment, if it is accessible by the user, in direction of its disengagement from the body edge.

C2 –first test: push the lid downward with the force required to make opening easier (with a maximum of 100 N) and apply a torque of 10 Nm.

C2 –second test: apply the force required to make the opening easier (with a maximum of 100 N) alternately on each segment, if it is accessible by the user, in direction of its disengagement from the body edge.

Type D Tests

D1 –first test: apply the force required to make the opening easier (with a maximum of 65 N) on the opening device without causing the pressure cooker to topple down.

D1 –second test: apply the force required to make the opening easier (with a maximum of 65 N) alternately on each segment, if it is accessible by the user, in direction of its disengagement from the body edge.

D2 –first test: apply the force required to make the opening easier (with a maximum of 100 N) or; the opening device without causing the pressure cooker to topple down.

D2 –second test: apply the force required to make the opening easier (with a maximum of 100 N) alternately on each segment, if it is accessible by the user, in direction of its disengagement from the body edge.

Type E tests

E –first test: place the cooker on a heat source and turn the closing knob to maintain an internal pressure of 4 kPa, then apply a torque of 25 Nm to the clamp.

E –second test: Increase the pressure inside the cooker up to the highest working pressure which can be reached. Start to unscrew at the rate of one turn for five seconds, until steam begins to escape. Then unscrew by one fourth turn in 0,25 s to 0,50 s.

Check:

during types A, B, C and D tests that the pressure inside the cooker at the opening is less than or equal to 4 kPa and that there is not any water projection as long as the internal pressure exceeds 4 kPa;

during type E tests, at no moment, the clamp comes out from its location.

Mechanical resistance test of safe opening systems

This test is only applicable to pressure cookers with a manual safe opening system.

Prepare the cooker as described in 5.5.6.1

Carry out the test, depending on the type of cooker, following the procedure described in 5.5.6.1, applying forces or efforts the values of which are given in 5.5.6.2, safety system at the opening being not activated (opened).

Tests relating to opening and closing devices

Tests relating, to these devices are included in the tests described in 5.5.6 and 5.7.

during type E tests, at no moment, the clamp comes out from its location.

Mechanical resistance test of safe opening systems

This test is only applicable to pressure cookers with a manual safe opening system.

Prepare the cooker as described in 5.5.6.1

Carry out the test, depending on the type of cooker, following the procedure described in 5.5.6.1, applying forces or efforts the values of which are given in 5.5.6.2, safety system at the opening being not activated (opened).

Tests relating to opening and closing devices

Tests relating, to these devices are included in the tests described in 5.5.6 and 5.7.

5.5.6.2 Tests

Type A tests

A 1: apply a force of 65 N as described in 5.5.6.1

A2: apply a force of 100 N as described in 5.5.6.1,

Type B tests

B1 –first test: apply a force of 65 N on the handle or lever as described in 5.5.6.1

B1 –second test: apply a force of 65 N on the lid as described in 5.5.6.1.

B2 –first test: apply a force of 100 N on the handle or lever as described in 5.5.6.1,

B2 –second test: apply a force of 100 N on the lid as described in 5.5.6.1,

Type C tests

C1 –first test: push the lid downward with the force required to make opening easier (with a maximum of 100 N) and apply a torque of 5Nm.

C1 –second test: apply the force required to make the opening easier (with a maximum of 65 N), alternately on each segment, if it is accessible by the user, in direction of its disengagement from the body edge.

C2 –first test: push the lid downward with the force required to make opening easier (with a maximum of 100 N) and apply a torque of 10 Nm.

C2 –second test: apply the force required to make the opening easier (with a maximum of 100 N) alternately on each segment, if it is accessible by the user, in direction of its disengagement from the body edge.

Type D Tests

D1 –first test: apply the force required to make the opening easier (with a maximum of 65 N) on the opening device without causing the pressure cooker to topple down.

D1 –second test: apply the force required to make the opening easier (with a maximum of 65 N) alternately on each segment, if it is accessible by the user, in direction of its disengagement from the body edge.

D2 –first test: apply the force required to make the opening easier (with a maximum of 100 N) or; the opening device without causing the pressure cooker to topple down.

D2 –second test: apply the force required to make the opening easier (with a maximum of 100 N) alternately on each segment, if it is accessible by the user, in direction of its disengagement from the body edge.

Type E tests

E –first test: place the cooker on a heat source and turn the closing knob to maintain an internal pressure of 4 kPa, then apply a torque of 25 Nm to the clamp.

E –second test: Increase the pressure inside the cooker up to the highest working pressure which can be reached. Start to unscrew at the rate of one turn for five seconds, until steam begins to escape. Then unscrew by one fourth turn in 0,25 s to 0,50 s.

Check:

during types A, B, C and D tests that the pressure inside the cooker at the opening is less than or equal to 4 kPa and that there is not any water projection as long as the internal pressure exceeds 4 kPa;

during type E tests, at no moment, the clamp comes out from its location.

Mechanical resistance test of safe opening systems

This test is only applicable to pressure cookers with a manual safe opening system.

Prepare the cooker as described in 5.5.6.1

Carry out the test, depending on the type of cooker, following the procedure described in 5.5.6.1, applying forces or efforts the values of which are given in 5.5.6.2, safety system at the opening being not activated (opened).

Tests relating to opening and closing devices

Tests relating, to these devices are included in the tests described in 5.5.6 and 5.7.

during type E tests, at no moment, the clamp comes out from its location.

Mechanical resistance test of safe opening systems

This test is only applicable to pressure cookers with a manual safe opening system.

Prepare the cooker as described in 5.5.6.1

Carry out the test, depending on the type of cooker, following the procedure described in 5.5.6.1, applying forces or efforts the values of which are given in 5.5.6.2, safety system at the opening being not activated (opened).

Tests relating to opening and closing devices

Tests relating, to these devices are included in the tests described in 5.5.6 and 5.7.

4.5.7 Mechanische Beständigkeit des Sicherheitsöffnungssystems / Mechanical resistance of safe opening systems

Sicherheitsöffnungssysteme dürfen keine Deformation erfahren, die ihre Funktion negativ beeinflusst, wenn sie nach 5.5.7 geprüft werden.

Bemerkungen/ remarks:

P

F



Safe opening systems shall not undergo any deformation which adversely affects their function when tested as described in 5.5.7.

N/A
N/T

5.5.7 Prüfungen der mechanischen Beständigkeit des Sicherheitsöffnungssystems

Diese Prüfung ist nur bei Dampfdruckkochtöpfen mit einem manuellen Sicherheitsöffnungssystem anzuwenden. Der Dampfdruckkochtopf ist nach 5.5.6.1 vorzubereiten.

Die Prüfung ist abhängig vom Topftyp, und zwar nach 5.5.6.1 unter Anwendung der Kräfte oder Prüfungen nach 5.5.6.2 durchzuführen. Das Sicherheitsöffnungssystem ist nicht aktiviert (geöffnet).

5.5.7 Assay of the mechanical stability of the safety opening system

This test is to be used only with steam pressure pots with a manual safety opening system. The steam pressure pot is to be prepared to 5.5.6.1. The test depends on the type of pot to accomplish after 5.5.6.1 with application of the forces or examinations after 5.5.6.2. The safety opening system is not activated (opened).

4.6 Verschließen des Dampfdruckkochtopfes/ Closing of the pressure cooker

TRLP oder TIS ?

> see TRLP report

Wenn der Dampfdruckkochtopf geschlossen wird muss er die Anforderungen nach 4.5.6 und 4.7 unter den ungünstigsten Bedingungen erfüllen (z. B. mit falsch aufgesetztem Deckel).

When the pressure cooker is closed, it shall meet the requirements of 4.5.6 and 4.7, in the most unfavourable conditions (for example, with the lid incorrectly fitted).

Bemerkungen/ remarks:

P
F
N/A
N/T

5.6 Tests relating to opening and closing devices

Tests relating to these devices are included in the texts described in 5.5.6

4.7 Druckfestigkeit/ Resistance to pressure

5.7 Tests relating to resistance to pressure

4.7.1 Beständigkeit gegenüber Verformung von Körper und Deckel/

Resistance to deformation of the body and the lid

Körper und Deckel des Dampfdruckkochtopfes dürfen bei der Prüfung nach 5.7.1 keine bleibenden Verformungen erfahren, die den Betrieb und die Sicherheit beeinträchtigen. Nach der Prüfung muss der Dampfdruck-kochtopf den Anforderungen nach 4.5 entsprechen. Eine Abflachung der Bodenfläche in Übereinstimmung mit den Anforderungen nach 4.3.2 ist zulässig.

The body and the lid of the pressure cooker shall not undergo any permanent deformation which may impair their operation and safety under the test conditions defined in 5.7.1.

After testing, the pressure cooker shall comply with the requirements of 4.5.

*A flattening out of the bottom surface is permitted in accordance with the provisions of 4.3.2. Resistance to destruction of the body and the lid
When applying the pressure under the conditions specified in 5.7.2 and up to the specified pressure limit, the pressure cooker may undergo deformation but shall not show any incipient fracture nor any crack. All connection points between the body and the lid shall be maintained. If there is leakage, it shall occur without fracture. The separation of an added base which may be present to promote heat conduction and distribution is acceptable.*

Bemerkungen/ remarks:

P
F
N/A
N/T

5.7.1 Prüfungen der Verformungsbeständigkeit von Körper und Deckel

Folgende Schritte sind auszuführen:

- Nachdem die Druckregelvorrichtung und alle Sicherheitseinrichtungen (siehe 4.5.4.1) außer Kraft gesetzt sind und der Dampfdruckkochtopf mit einer Druckmesseinrichtung ausgerüstet worden ist, ist der Dampfdruckkochtopf mit ausreichend Wasser zu füllen, so dass die Prüfung ausgeführt werden kann.
- Der Dampfdruckkochtopf ist zu schließen und zu erhitzen, und zwar unter solchen Bedingungen, dass der Druck erreicht wird, der nachstehend! aufgeführt ist.
- Bei Dampfdruckkochtöpfen mit progressivem Verschluss ist der Topf mit dem größtmöglichen Drehmoment bis zu einem Wert von 400 R NmN2), wobei R der Radius des Kreises in Metern ist, der die Verschlusseinheit umgibt, zu schließen.
- Der Druck muss mit Nassdampf 5 min auf einem Wert gehalten werden, der doppelt so hoch wie der höchstzulässige Druck PS ist (gemeint ist der jeweils höhere Druck zwischen dem gemessenen Sicherheitsdruck (PS) oder dem höchstzulässigen Druck PS, den der Hersteller angibt), max. 360 kPa.
- Wenn der Druck nicht erreicht werden kann, weil der Dampfdruckkochtopf undicht ist, muss mit dem Erhitzen weitere 5 min fortgefahren werden. Der erzielte Druck, der über dem PS liegen muss, ist festzuhalten.

5.7.1 Test to deformation resistance of lid + body

Carry out the following procedure: after having prevented the pressure control device and all the safety devices (see 4.5.4.1) from functioning and after equipping the pressure cooker with a device for measuring the pressure, fill the pressure cooker with enough water to conduct the test; close and heat the pressure cooker in conditions enabling the pressure specified below to be reached; for progressive tightening pressure cookers, close the cooker with the maximum possible torque value and up to a limit of 400 R Nm where R is the radius in metres of the circle which circumscribes the tightening device;

maintain the pressure with wet steam for 5 min at the value which is twice as high as the PS (the higher between the measured PS and the PS declared by the manufacturer) with a maximum of 360 kPa; if the pressure cannot be reached because the pressure cooker leaks, continue heating for 5 min. Record the pressure reached which shall be above the PS.

4.7.2 Beständigkeit gegenüber Zerstörung von Körper und Deckel /

Wenn unter den Bedingungen nach 5.7.2 ein Druck bis zum vorgegebenen Grenzwert aufgebracht wird, darf sich der Dampfdruckkochtopf zwar verformen, aber keinen beginnenden Bruch oder Riss zeigen. Alle Verbindungspunkte zwischen dem Körper und dem Deckel müssen unbeschädigt erhalten bleiben. Sofern Undichtheit auftritt, muss dies ohne Bruch passieren.

Eine Ablösung der für die Wärmeleitung und -Verteilung angebrachten Bodenplatte ist zulässig. When applying the pressure under the conditions specified in 5.7.2 and up to the specified pressure limit, the pressure cooker may undergo deformation but shall not show any incipient fracture nor any crack.

All connection points between the body and the lid shall be maintained.

If there is leakage, it shall occur without fracture.

- The separation of an added base which may be present to promote heat conduction and distribution is acceptable.

Bemerkungen/ remarks:

- P
 F
 N/A
 N/T

5.7.2 Prüfung der Zerstörungsbeständigkeit von Körper und Deckel

Dieser Prüfung werden nur Dampfdruckkochtöpfe mit nicht progressivem Verschluss, die bei der Prüfung nach 5.7.1 keine Undichtheit aufwiesen, und Dampfdruckkochtöpfe mit progressivem Verschluss unterzogen.

- Nachdem die Druckregelvorrichtung und alle Sicherheitseinrichtungen nach 4.5.4.1 außer Kraft gesetzt und der Dampfdruckkochtopf mit einer Druckmesseinrichtung ausgerüstet worden ist, ist der Dampfdruckkochtopf an eine Hydraulikeinrichtung anzuschließen, mit der der Druck sanft gesteigert werden kann.
- Der Druck ist stetig bis auf 500 kPa mit einer Druckanstiegsrate von 8 kPa/s + 10 % zu erhöhen und 1 min beizubehalten.
- Wenn der Druck nicht erreicht werden kann, weil der Dampfdruckkochtopf undicht ist, sind die folgenden Prüfungen vorzunehmen:
- Bei Dampfdruckkochtöpfen mit nicht progressivem Verschlussystem ist eine künstliche Abdichtungsmethode zu verwenden. Anschließend ist die Prüfung fortzuführen, bis der Topf eine erneute Undichtheit aufweist und bis 500 kPa erreicht sind.
- Bei Dampfdruckkochtöpfen mit progressivem Verschlussystem ist der Topf mit dem größtmöglichen Drehmoment bis 400 R NmN2), wobei R der Radius in Metern ist, der diese Verschlusseinrichtung umgibt, zu verschließen und die Prüfung fortzusetzen, bis der Dampfdruckkochtopf eine erneute Undichtheit aufweist und bis 500 kPa erreicht sind.

ANMERKUNG Bei Dampfdruckkochtöpfen aus Aluminiumguss sollte der Hersteller alle Produkte (100 %ige Kontrolle) bis zu einem Druck hydraulisch prüfen, der doppelt so hoch wie der Arbeitsdruck liegt. Falls notwendig, müssen alle Regel- und Sicherheitseinrichtungen deaktiviert werden.

5.7.2. Test of resistance to destruction of body and lid

This test is only applicable to pressure cookers with non-progressive tightening that have not leaked during the test described in 5.7.1.



and to pressure cookers with progressive tightening:

- after having prevented the pressure control device and all the safety devices aimed in 4.5.4.1 from functioning, and equipping the pressure cooker with a device measuring the pressure, connect it to hydraulic apparatus allowing a smooth increase in pressure;
- Increase the pressure steadily up to 500 kPa at a speed of 8 kPa/s + 10 %, and maintain it for one minute;
- if the pressure cannot be reached because the pressure cooker leaks:
- for pressure cookers with non-progressive tightening system, apply an artificial sealing method, then continue the test until the cooker leaks once more and up to 500 kPa;
- for pressure cookers with progressive tightening system, close the cooker applying the maximum possible torque, up to 400 R Nm where R is the radius, in metres, of the circle which circumscribes the tightening device, then continue the test until the cooker leaks once more, and up to 500 kPa.

NOTE In the case of cast aluminium pressure cookers, it is recommended that the manufacturer hydraulically test all products (100 % control) up to a pressure which is twice as high as the working pressure. If necessary, block off all control and safety devices

4.8 Sicherheit von Dämpfdruckkochtöpfen mit integrierter Beheizung / Pressure cookers with integral heating device

> see TRLP report

6 Kennzeichnung, Etikettierung und Gebrauchsanleitung/ Marking, labeling and manual

6.1

Kennzeichnung, Etikettierung und Gebrauchsanleitung haben zumindest die Informationen, wie in Tabelle 4 aufgeführt, aufzuweisen.

Marking, labelling and the handbook shall provide at least the information shown in Table 4.

Bemerkungen/ remarks:

- P
 F
 N/A
 N/T

6.2

Alle Anleitungen und Kennzeichnungen auf den Etiketten und/oder der Verpackung müssen in der Sprache des Landes sein, in dem die Produkte verkauft werden.

All instructions and markings on labelling and/or packaging shall be in the language of the intended country of sale.

Bemerkungen/ remarks:

- P
 F
 N/A
 N/T

6.3

Grundlegende Sicherheitsanweisungen müssen von anderen Informationen hervorgehoben werden.

Basic safety instructions shall be distinct from other information.

Bemerkungen/ remarks:

- P
 F
 N/A
 N/T

6.4

Kennzeichnungen auf dem Produkt müssen unauslöschlich und gut leserlich mit einer Mindesthöhe von 3 mm angebracht werden.

Markings on the product shall be indelible and shall be legible with a minimum height of 3,0 mm.

Bemerkungen/ remarks:

- P
 F
 N/A
 N/T

6.5

Ein Dichtring, der eine Sicherheitsfunktion hat, muss mit dem Namen des Herstellers und einer Kennzeichnung versehen sein, die eine klare Identifikation zulässt.

A gasket having a safety function shall be marked with the name of the producer and a reference enabling it to be clearly identified.

Bemerkungen/ remarks:

Gasket marked with "SQ22-2A" or "SQ24-2A"

- P
 F
 N/A
 N/T

Tabelle 4 —Kennzeichnung und Etikettierung

	Auf Verpackung oder Etikettierung	In Gebrauchs- anleitung	Auf dem Produkt
1.0 Kennzeichnung			
1.1 Hersteller oder Vertreiber		X	X
1.2 Identifizierung des Dampfdruckkochtopfes, z. B. Modell, Typbezeichnung, Serien-Nr., Los-Nr. oder Fabrikations-Nr.		X	X
1.3 Herstellungsjahr			X
1.4 Kochbetriebsdruck		X	X
1.5 Höchstzulässiger Druck			X
1.6 Nennvolumen			X
1.7 Bei Dampfdruckkochtöpfen mit integrierter Heizung, Betriebsspannung und Leistung			X
2.0 Beschreibung			
2.1 Beschreibung des Produkts		X	
2.2 Nutzvolumen		X	
2.3 Heizquelle	X	X	
3.0 Inbetriebnahme und Montage			
3.1 Montageanweisung, falls erforderlich		X	
3.2 Warnhinweise gegen Fehlmontage		X	
3.3 Sicherheitsmaßnahmen, die der Benutzer treffen muss	⊗	X	⊗
4.0 Gebrauchsanleitung			
4.1 Beschreibung der Funktionseinrichtungen		X	
4.2 Beschreibung und Betrieb der Sicherheitseinrichtungen		X	
4.3 Angabe zur Verwendung und Hinweise zum Gebrauch		X	
4.4 Besondere Vorsichtsmaßnahmen beim Gebrauch		X	
4.5 Warnhinweise vor missbräuchlicher Verwendung		X	
4.6 Fehlerliste bei Funktionsstörungen		X	
5.0 Wartung			
5.1 Sicherheitsvorkehrungen		X	
5.2 Pflege, Reinigung und Angaben zur Häufigkeit		X	
5.3 Regelmäßige Wartungsarbeiten und kleinere Reparaturen, die vom Benutzer ausgeführt werden dürfen		X	
5.4 Warnhinweise für Reparaturen, die nur durch autorisiertes Personal auszuführen sind		X	

Tabelle 4 (fortgesetzt)

	Auf Verpackung oder Etikettierung	In Gebrauchsanleitung	Auf dem Produkt
5.5 Kundendienst		X	
5.6 Kennzeichnung der Ersatzteile		X	<input checked="" type="checkbox"/>
5.7 Lagerungshinweise		X	
⊗ Kennzeichnung auf dem Produkt oder auf der Verpackung (oder Etikettierung)			
<input checked="" type="checkbox"/> Nur für Dichtring mit Sicherheitsfunktion (siehe 6.5)			

Table 4 --- Marking and labeling

	On packaging	In instructions	On product
1.0 IDENTIFICATION			
1.1 Manufacturer or distributor		X	X
1.2 Identification of the pressure cooker, e.g. type, model, identification of the series or batch or manufacturing number.		X	X
1.3 Year of manufacture			X
1.4 Working pressure		X	X
1.5 Capacity			X
1.6 For pressure cookers with integrated heating, voltage and power			X
2.0 DESCRIPTION			
2.1 Description of product		X	
2.2 Usable capacity		X	
2.3 Heating source	X	X	
3.0 INSTALLATION and ASSEMBLY			
3.1 Assembly instructions, if necessary		X	
3.2 Warnings of improper installation		X	
3.3 Safety measures to be taken by user	⊗	X	⊗
4.0 OPERATING INSTRUCTIONS			
4.1 Description of operating devices		X	
4.2 Description and operation of safety devices		X	
4.3 Instruction for use and method of operation		X	
4.4 Special precautions in use		X	
4.5 Warnings of dangers of incorrect use		X	
4.6 Check list in the event of failure		X	
5.0 MAINTENANCE			
5.1 Safety precautions		X	
5.2 Care, cleaning method and frequency		X	
5.3 Routine maintenance and minor repairs that may be done by the user		X	
5.4 Warning of repairs only to be made by authorized personnel		X	
5.5 Repair services offered		X	
5.6 Identification of spare parts		X	<input checked="" type="checkbox"/>
5.7 Storage advice		X	

⊗ Marking on product or on packaging (or labeling).

Only for gasket having a safety function (see 6.5).

NOTE Attention is drawn to publication ISO/IEC Guide 37 [1].

At least, the substance of the following instructions shall be included on the handbook, these instructions shall be placed at the head of the handbook:

IMPORTANT PRECAUTIONS	P
a) Read all the instructions.	
b) Do not jet children near the pressure cooker when in use.	
c) Do not put the pressure cooker into a heated oven.	
d) Move the pressure cooker under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. if necessary, use protection.	
e) Do not use the pressure cooker for a purpose other than the one for which it is intended.	
f) This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure that the cooker is properly closed before applying heat. see "Instructions for use".	
g) Never force open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped. see the "Instructions for use".	
h) Never use your pressure cooker without adding water, this would seriously damage it.	
i) Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.	
j) Use the appropriate heat source(s) according to the instructions for use.	
k) After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.	
l) When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.	
m) Before each use, check that the valves are not obstructed. See the Instructions for use.	
n) Never use the pressure cooker in its pressurized mode for deep or shallow frying of food.	
o) Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.	
p) Only use manufacturer's spare parts in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.	
q) KEEP THESE INSTRUCTIONS.	

ERGEBNIS / RESULT:

Die vorstehend aufgeführten Prüfungen wurden in Übereinstimmung mit den Anforderungen der Richtlinie 2014/68/EU, Anhang II, Tabelle 5, Ausnahmeregelung und den entsprechenden Anforderungen der DIN EN 12788 durchgeführt

The tests listed above have been performed in accordance with the requirements of the Directive 2014/68/EU, annex II, Table 5, exceptional regulation and the corresponding criteria DIN EN 12788.

Die Erteilung des Zertifikates über die Entwurfskontrolle wird befürwortet.



The issue of the certificate of design control is recommended.

Hinweise 1. An den Prüfgegenstand können weitere Anforderungen gestellt sein, wie z.B. die Einhaltung weiterer EG-Richtlinien.

Notes:

There may be additional requirements applicable to the test object, e.g. the conformity to other EC Directives.

2. Die Betriebsanleitung sollte in der Amtssprache des Bestimmungslandes ausgefertigt sein.
The operating instructions should be drawn up in the official language of the destination country.

3. Die CE-Kennzeichnung darf vor Abschluss des entsprechenden Konformitätsbewertungsverfahrens nicht angebracht werden..
The CE marking must not be affixed prior to completion of the corresponding conformity assessment procedure

Ort: Shanghai
Location:

Datum: 17.10.2017
Date:

**Notifizierte Stelle für Druckgeräte/
Notified Body for Pressure
Equipment**

10.2.e



10.2.e

10.2.e

Anlagen/ List of attachments, attachment 1 to 2
Attachments:

1	Bedienungsanleitung / Operating instruction	IM for DSJ series
2	Zeichnung/ Drawings	Drawing of DSJ series

Notifizierte Stelle / Notified Body:

TÜV Rheinland Industrie Service GmbH, Am Grauen Stein, 51105 Köln, GERMANY, Kennnummer / ID-Number: 0035

Für die Auftragsabwicklung haben wir wesentliche Objektdaten und die Anschrift gespeichert. Der Datenschutz ist gewährleistet.
For order processing we have stored essential object data and the address. The protection of the data is guaranteed.

Die Prüfergebnisse beziehen sich ausschließlich auf den beschriebenen Prüfgegenstand. Eine auszugsweise Vervielfältigung des Prüfberichtes ohne schriftliche Freigabe des Prüflaboratoriums ist nicht zulässig.

The test results relate exclusively to the described test object. Partial copies of the test report without a written authorization by the test laboratory are not permitted.

10.1.c

The following sample(s) was/were submitted and identified on behalf of the clients as : BH-1080 (DSJ22)

SGS Job No. : NBHL1701000419CW - NB
 Item No. : BH-1080 (DSJ22)
 PO No. : 1611-0236-ZS
 Manufacturer : **10.1.c**
 Supplier : **10.1.c**
 Country of Origin : **10.1.c**
 Country of Destination : HUNGARY
 Style No. : BH-1080 (DSJ22)
 Client Ref. Information : BH-1080 (DSJ22);BH- 1081(DSJ22); BH- 1082(DSJ24) BH-1083(DSUT22)
 DST
 Date of Sample Received : 24 Feb 2017
 Testing Period : 24 Feb 2017 - 06 Mar 2017
 Test Requested : Selected test(s) as requested by client.
 Test Method : Please refer to next page(s).
 Test Results : Please refer to next page(s).

Result Summary :

Test Requested	Conclusion
Extractable componentr (sample 007)	PASS
Sensorial examination odour and taste test (sample 004)	PASS
Lead(Pb) and Cadmium(Cd) (sample 007)	PASS
Volatile organic matter (sample 007)	PASS
Polycyclic aromatic hydrocarbons (PAHs) (sample 007)	PASS
Extractable heavy metals	PASS



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Signed for and on behalf of
SGS-CSTC Standards Technical Services Co., Ltd. Ningbo Branch

10.2.e



appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law. Unless otherwise stated the results shown in this test report refer only to the sample(s) tested.

Attention: To check the authenticity of testing /inspection report & certificate, please contact us at telephone: (86-755) 8307 1443.

Test Report

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Test Results :

Test Part Description :

Specimen No.	SGS Sample ID	Description	Material (claimed by the client)
SN1	NGB17-003084.001	Silvery aluminium alloy nut	ALUMINIUM ALLOY
SN2	NGB17-003084.002	Silvery gray stainless steel pot	STAINLESS STEEL
SN3	NGB17-003084.004	Pressure cooker	WHOLE PRODUCT
SN4	NGB17-003084.007	Gray silicone rubber ring	SILICONE RUBBER

Extractable componentr (sample 007)

Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation, to determine extractable component.

Test Method : With reference to 61st Mitteilung über die Untersuchung von Kunststoffen , Bundesgesundheitsbl 46 (2003) 362.

<u>Simulant Used</u>	<u>Time</u>	<u>Temperature</u>	<u>Max. Permissible Limit</u>	<u>Result of 007 Extractives</u>
Distilled water	2.0hr(s)	100°C	0.5% (w/w)	<0.1% (w/w)
10% Ethanol	2.0hr(s)	100°C	0.5% (w/w)	<0.1% (w/w)
3% Acetic Acid	2.0hr(s)	100°C	0.5% (w/w)	<0.1% (w/w)

Notes :

(1) Test condition & simulant were specified by client

Sensorial examination odour and taste test (sample 004)

Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments, to determine sensorial examination odour and taste.

Test Method : With reference to DIN 10955:2004.
Test media: Deionized water;
No.of panelist: 6

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<u>Test Item(s)</u>	<u>Limit</u>	<u>004</u>
Test time(hr)	-	6
Temperature(°C)	-	100
Sensorial examination odour (Point scale)	2.5	0
Sensorial examination taste (Point scale)	2.5	0

Notes :

- 0 – no perceptible difference
- 1 – just perceptible difference
- 2 – slight difference
- 3 – marked difference
- 4 – strong difference

Lead(Pb) and Cadmium(Cd) (sample 007)

Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation, to determine lead (Pb) and cadmium (Cd).

Test Method : Total lead and cadmium: Acidic digestion, analysis was performed by ICP-OES.

<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>007</u>
Total Lead	★	mg/kg	2	ND
Total Cadmium	★	mg/kg	2	ND

Notes :

- (1) ★= Absent

Volatile organic matter (sample 007)

Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation, to determine volatile organic matter (VOM).

Test Method : With reference to 61. Mitteilung über die Untersuchung von Kunststoffen, Bundesgesundheitsbl 46(2003)362
 Test condition : 200°C, 4.0 hours

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<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>007</u>
Volatile organic matter (VOM)	0.5	% (w/w)	0.1	0.2

Polycyclic aromatic hydrocarbons (PAHs) (sample 007)

Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendations, to determine polynuclear aromatic hydrocarbons(PAHs).

Test Method : With reference to AfPS GS 2014:01 PAK, analysis was performed by GC-MS.

<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>007</u>
Sum of 18 PAHs	1	mg/kg	-	ND
Sum of Acenaphthylene, Acenaphthene, Fluorene, Phenanthrene, Pyrene, Anthracene, Fluoranthene	1	mg/kg	-	ND
Naphthalene(NAP)	1	mg/kg	0.1	ND
Acenaphthylene(ANY)	-	mg/kg	0.1	ND
Acenaphthene(ANA)	-	mg/kg	0.1	ND
Fluorene(FLU)	-	mg/kg	0.1	ND
Phenanthrene(PHE)	-	mg/kg	0.1	ND
Anthracene(ANT)	-	mg/kg	0.1	ND
Fluoranthene(FLT)	-	mg/kg	0.1	ND
Pyrene(PYR)	-	mg/kg	0.1	ND
Benzo(a)anthracene(BaA)	0.2	mg/kg	0.1	ND
Chrysene(CHR)	0.2	mg/kg	0.1	ND
Benzo(k)fluoranthene(BkF)	0.2	mg/kg	0.1	ND
Benzo(a)pyrene(BaP)	0.2	mg/kg	0.1	ND
Benzo(e)pyrene(BeP)	0.2	mg/kg	0.1	ND
Indeno(1,2,3-c,d)pyrene(IPY)	0.2	mg/kg	0.1	ND
Dibenzo(a,h)anthracene(DBA)	0.2	mg/kg	0.1	ND
Benzo(g,h,i)perylene(BPE)	0.2	mg/kg	0.1	ND
Benzo(b)fluoranthene(BbF)	0.2	mg/kg	0.1	ND
Benzo(j)fluoranthene(BjF)	0.2	mg/kg	0.1	ND

Extractable heavy metals

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Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and Council of Europe Resolution CM/Res(2013)9, to determine extractable heavy metals.

Test Method : With reference to EN 13130-1:2004, analysis was performed by ICP-MS.

Sample 002:

Simulant Used : 0.5% Citric acid (W/V) aqueous solution

Test Condition : 100 °C 4.0 hr(s)

<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>1st + 2nd Migration</u>
Aluminium (Al)	35	mg/kg	0.2	ND
Antimony (Sb)	0.28	mg/kg	0.02	ND
Chromium(Cr)	1.75	mg/kg	0.1	ND
Cobalt(Co)	0.14	mg/kg	0.01	ND
Copper(Cu)	28	mg/kg	0.1	ND
Iron(Fe)	280	mg/kg	0.25	0.90
Manganese(Mn)	12.6	mg/kg	0.25	ND
Molybdenum(Mo)	0.84	mg/kg	0.02	ND
Nickel(Ni)	0.98	mg/kg	0.05	0.05
Silver(Ag)	0.56	mg/kg	0.03	ND
Tin(Sn)	700	mg/kg	5	ND
Vanadium(V)	0.07	mg/kg	0.005	ND
Zinc(Zn)	35	mg/kg	1	ND
Arsenic(As)	0.014	mg/kg	0.001	ND
Barium(Ba)	8.4	mg/kg	0.25	ND
Beryllium(Be)	0.07	mg/kg	0.005	ND
Cadmium(Cd)	0.035	mg/kg	0.002	ND
Lead(Pb)	0.07	mg/kg	0.005	ND
Lithium(Li)	0.336	mg/kg	0.02	ND
Mercury(Hg)	0.021	mg/kg	0.002	ND
Thallium(Tl)	0.0007	mg/kg	0.0001	ND

<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>3rd Migration</u>
Aluminium (Al)	5	mg/kg	0.2	ND
Antimony (Sb)	0.04	mg/kg	0.02	ND
Chromium(Cr)	0.25	mg/kg	0.1	ND
Cobalt(Co)	0.02	mg/kg	0.01	ND
Copper(Cu)	4	mg/kg	0.1	ND
Iron(Fe)	40	mg/kg	0.25	ND
Manganese(Mn)	1.8	mg/kg	0.25	ND
Molybdenum(Mo)	0.12	mg/kg	0.02	ND
Nickel(Ni)	0.14	mg/kg	0.05	ND

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<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>3rd Migration</u>
Silver(Ag)	0.08	mg/kg	0.03	ND
Tin(Sn)	100	mg/kg	5	ND
Vanadium(V)	0.01	mg/kg	0.005	ND
Zinc(Zn)	5	mg/kg	1	ND
Arsenic(As)	0.002	mg/kg	0.001	ND
Barium(Ba)	1.2	mg/kg	0.25	ND
Beryllium(Be)	0.01	mg/kg	0.005	ND
Cadmium(Cd)	0.005	mg/kg	0.002	ND
Lead(Pb)	0.01	mg/kg	0.005	ND
Lithium(Li)	0.048	mg/kg	0.02	ND
Mercury(Hg)	0.003	mg/kg	0.002	ND
Thallium(Tl)	0.0001	mg/kg	0.0001	ND

Notes :

- (1) Test condition & simulant were specified by client.
- (2) Requirement for repeat use article: According to Council of Europe Resolution CM/Res(2013)9, the result from 3rd migration shall comply with the Specific Release Limit (SRL) and the sum of 1st and 2nd migration shall not exceed seven times of SRL for repeated use articles
- (3) The ratio of surface area to volume ratio was 3.1 dm² per 1 kg of foodstuff in contact with.

Extractable heavy metals

Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and Council of Europe Resolution CM/Res(2013)9, to determine extractable heavy metals.

Test Method : With reference to EN 13130-1:2004, analysis was performed by ICP-MS.

Sample 001:

Simulant Used : Artificial tap water

Test Condition : 100 °C 4.0 hr(s)

<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>1st + 2nd Migration</u>
Aluminium (Al)	35	mg/kg	0.2	ND
Antimony (Sb)	0.28	mg/kg	0.02	ND
Chromium(Cr)	1.75	mg/kg	0.1	ND
Cobalt(Co)	0.14	mg/kg	0.01	ND
Copper(Cu)	28	mg/kg	0.1	ND
Iron(Fe)	280	mg/kg	0.25	ND
Manganese(Mn)	12.6	mg/kg	0.25	ND
Molybdenum(Mo)	0.84	mg/kg	0.02	ND
Nickel(Ni)	0.98	mg/kg	0.05	ND
Silver(Ag)	0.56	mg/kg	0.03	ND

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<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>1st + 2nd Migration</u>
Tin(Sn)	700	mg/kg	5	ND
Vanadium(V)	0.07	mg/kg	0.005	ND
Zinc(Zn)	35	mg/kg	1	ND
Arsenic(As)	0.014	mg/kg	0.001	ND
Barium(Ba)	8.4	mg/kg	0.25	ND
Beryllium(Be)	0.07	mg/kg	0.005	ND
Cadmium(Cd)	0.035	mg/kg	0.002	ND
Lead(Pb)	0.07	mg/kg	0.005	ND
Lithium(Li)	0.336	mg/kg	0.02	ND
Mercury(Hg)	0.021	mg/kg	0.002	ND
Thallium(Tl)	0.0007	mg/kg	0.0001	ND

<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>3rd Migration</u>
Aluminium (Al)	5	mg/kg	0.2	ND
Antimony (Sb)	0.04	mg/kg	0.02	ND
Chromium(Cr)	0.25	mg/kg	0.1	ND
Cobalt(Co)	0.02	mg/kg	0.01	ND
Copper(Cu)	4	mg/kg	0.1	ND
Iron(Fe)	40	mg/kg	0.25	ND
Manganese(Mn)	1.8	mg/kg	0.25	ND
Molybdenum(Mo)	0.12	mg/kg	0.02	ND
Nickel(Ni)	0.14	mg/kg	0.05	ND
Silver(Ag)	0.08	mg/kg	0.03	ND
Tin(Sn)	100	mg/kg	5	ND
Vanadium(V)	0.01	mg/kg	0.005	ND
Zinc(Zn)	5	mg/kg	1	ND
Arsenic(As)	0.002	mg/kg	0.001	ND
Barium(Ba)	1.2	mg/kg	0.25	ND
Beryllium(Be)	0.01	mg/kg	0.005	ND
Cadmium(Cd)	0.005	mg/kg	0.002	ND
Lead(Pb)	0.01	mg/kg	0.005	ND
Lithium(Li)	0.048	mg/kg	0.02	ND
Mercury(Hg)	0.003	mg/kg	0.002	ND
Thallium(Tl)	0.0001	mg/kg	0.0001	ND

Notes :

- (1) Test condition & simulant were specified by client.
- (2) Requirement for repeat use article: According to Council of Europe Resolution CM/Res(2013)9, the result from 3rd migration shall comply with the Specific Release Limit (SRL) and the sum of 1st and 2nd migration shall not exceed seven times of SRL for repeated use articles
- (3) The ratio of surface area to volume ratio was 6.0 dm² per 1 kg of foodstuff in contact with.
- (4) Acidic foodstuff is not considered for compliance

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Remark:

(1) mg/dm² = milligram per square decimeter

(2) mg/kg = milligram per kilogram

(3) °C = degree Celsius

(4) hr = hour

(5) < = less than

(6) ND = Not detected(< MDL)

(7) MDL = Method Detection Limit

(8) % (w/w) =percentage of weight by weight

(9) Results of samples 001~002 and 004 are taken from report No.NGBHG1700308401.001~002 and 004, Date: 2017/02/08

Sample photo:







SGS authenticate the photo on original report only

*** End of Report ***

Van: 10.2.e
Aan: 10.2.e
Onderwerp: RE: TUV certificaat | snelkookpan RL-PS10L | Adres
Datum: woensdag 25 maart 2020 10:18:18
Bijlagen: [image003.png](#)
[image005.png](#)
[image007.png](#)
[image008.png](#)
[@data.mso](#)

<http://royaltyline.com/> Royalty Line GMBH
Volgens deze website zijn de distributeurs ...
Distributeurs <http://royaltyline.com/royalty-line/distributors/>

Volgens de website van het bedrijf hebben ze de volgende klanten
https://www.vortum.nl/vortum_design/klanten.php

Wij leveren aan vele dagaanbieders en webwinkels

Onze klanten zijn o.a.:

- Bol.com - VidaXL - Blokker - Marktplaats - Groupon - Voordeklanger
- ActieVanDeDag - Vakantievellingen - Zcheap - Z4offer
- 1dayfly - 1dayfly Lady - 1dayfly Kids - 1dayfly Extreme - 1dayfly
- Dealdonkey - BESTOFFER4U - Koopjedaal
- ClickToBuy - Dealdigger - Home and Live

Daar staat 10.1.c niet bij.

Op de website van BOL.com worden ze genoemd ...
<https://www.bol.com/nl/v/Vortum-Design-BV/724093/>

Bedrijfsinformatie

Handelsnaam : Vortum Design BV
Corr. adres : Keizersveld 52 E
5803AN VENRAY

Groot,

10.2.e
inspectiebreed kenniscentrum (IKC)
Tel : +31 (0)6 10.2.e
E-mail : 10.2.e @inspectieszw.nl

Van: 10.2.e @InspectieSZW.nl
Verzonden: woensdag 25 maart 2020 08:17
Aan: 10.2.e @InspectieSZW.nl
Onderwerp: RE TUV certificaat

Dank 10.2.e voor de heldere uiteenzetting. Het is straks ff om te reflecteren of ik het juist heb begrepen.

Met vriendelijke groet,

10.2.e
inspecteur Markttoezicht & Productveiligheid
Vakgroep Arbo Noord West
Inspectie SZW
06 10.2.e 10.2.e@inspectieszw.nl contact@inspectieszw.nl www.minszw.nl

Van: 10.2.e @InspectieSZW.nl
Verzonden: woensdag 11 maart 2020 12:01
Aan: 10.2.e @InspectieSZW.nl
CC: 10.2.e @InspectieSZW.nl; 10.2.e @inspectieszw.nl
Onderwerp: RE TUV certificaat

Hoi, vandaag ben ik slim. Het testrapport (want dat is het) lijkt mij legitiem.

Het certificaat is bekend bij TUV Rheinland (let op, is dus niet de TUV die in NL is aangewezen). Zie daarvoor de site
https://www.certipedia.com/search/matching_product_certificates?utf8=%E2%9C%93&locale=en&q=154276533

Als je doorklikt, zie je dat het voor dit model geldt:
https://www.certipedia.com/search/matching_product_certificates?utf8=%E2%9C%93&locale=en&q=154276533

Volgende vraag was waarom de Europees vertegenwoordiger niet op het certificaat is opgenomen. Echter op laatste bladzijde staat:

Notifizierte Stelle / Notified Body:

TÜV Rheinland Industrie Service GmbH, Am Grauen Stein, 51105 Köln, GERMANY, Kennnummer / ID-Number: 0035

Für die Auftragsabwicklung haben wir wesentliche Objektdaten und die Anschrift gespeichert. Der Datenschutz ist gewährleistet.

For order processing we have stored essential object data and the address. The protection of the data is guaranteed.

Die Prüfergebnisse beziehen sich ausschließlich auf den beschriebenen Prüfgegenstand. Eine auszugsweise Vervielfältigung des Prüfberichtes ohne schriftliche Freigabe des Prüflaboratoriums ist nicht zulässig.

The test results relate exclusively to the described test object. Partial copies of the test report without a written authorization by the test laboratory are not permitted.

Keulen is trouwens het hoofdkantoor. Dus het lijkt erop dat de bemoeienis van TUV Rheinland onder verantwoordelijkheid van Keulen is.

Maar let op, bij EU vertegenwoordiging denk ik meer aan fabrikant en importeur enzo. Dat is wat anders. Wie heeft CE markering aangebracht en is daarmee verantwoordelijk?

Met vriendelijke groet,

10.2.e cteur, **10.2.e**

Inspectie Sociale Zaken en Werkgelegenheid
Afdeling Inspectiebreed Kenniscentrum
Postbus 90801 | 2509 LV | Den Haag | Netherlands
Croeselaan 15 | 3521 BJ | Utrecht | Netherlands
M 31 6 **10.2.e**

E-mail 10.2.e@inspectieszw.nl

Internet: www.inspectieszw.nl

Donderdagmiddag en vrijdag geen werkdag



Inspectie SZW
Ministerie van Sociale Zaken en
Werkgelegenheid

Van: **10.2.e** [@inspectieszw.nl](mailto:10.2.e@inspectieszw.nl)>

Verzonden: woensdag 11 maart 2020 11:24

Aan: **10.2.e** [@inspectieszw.nl](mailto:10.2.e@inspectieszw.nl)>

CC: **10.2.e** [@inspectieszw.nl](mailto:10.2.e@inspectieszw.nl)>

Onderwerp: TUV certificaat

Ha **10.2.e**

In aansluiting van het telefoongesprek het CE certificaat TÜV. De vraag is is dit certificaat bekend bij de TÜV en door hen afgegeven. Mogelijk dat zij ook antwoord kunnen geven op de vraag waarom de Europees vertegenwoordiger niet op het certificaat is opgenomen.

Met vriendelijke groet,

10.2.e
inspecteur Markttoezicht & Productveiligheid

Vakgroep Arbo Noord West
Inspectie SZW
06 **10.2.e** **10.2.e** 10.2.e@inspectieszw.nl contact@inspectieszw.nl www.minszw.nl

Naar aanleiding van een ongeval doen wij onderzoek naar de snelkookpan geïmporteerd door Royalty Line Zwitserland. De snelkookpan is voorzien in de bodem van kenmerk No:RL-PS10I.

De importeur verwijst naar uw keuringsrapport TUV nr. 154276533 dat snelkookpan met het no. RL-PS10I gelijk is aan de beoordeelde snelkookpan DSJ4-10I.

De verwijzing is opgemaakt door de

10.1.c

op 7 april 20202.

Kunt u bevestigen dat TÜVRheinland akkoord is met deze verwijzing en dat het de fabrikant is toegestaan een afwijkend nummer, niet gelijk aan het nummer in de conformiteitsbeoordeling directieve 2014/68/EU, in de snelkookpan op te nemen en te verwijzen naar de conformiteitsbeoordeling zoals gedaan door TÜVRheinland in rapportno. 154276533.