



Certification reference standard NF 009  
“Domestic Appliances using Liquid or Solid Fuels”

## **APPENDIX B**

**Specific requirements applicable to barbecues**

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**Identification No.: NF 009**

**Revision No.: 6**

**Date of application: 11/01/2019**

## B-1 Technical specifications

All applicable European and French regulations shall be respected, see technical reference standard § 2.1 and § 2.2.

This appendix to reference standard NF - 009 Barbecues covers all of the appliances defined in the current version of NF EN 1806-1. It describes the additional specifications mentioned in the technical reference standard § 2.1.2.

### B-1.1 Traceability requirement:

The product packaging shall comprise a number, for example the manufacturing date and/or batch, or other means of tracing the identity of the product.

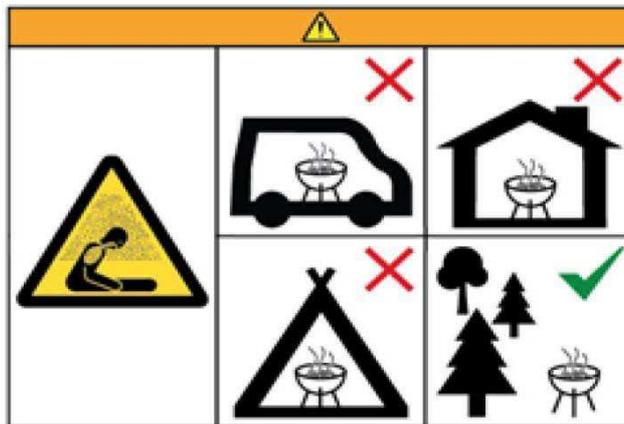
### B-1.2 Marking specification:

In addition to the requirements described in the technical reference standard, § 2.4, the following requirements apply: **Marking requirements specified in Decree no. 2006-18 of 04/01/2006 and standard EN 1860-1 August 2017:**

On the appliance:

- a) Information making it possible to identify the entity responsible for first introduction onto the market;
- b) Information making it possible to identify the product, model or type and, if applicable, the manufacturing batch of the product;
- c) The following warning:  
**“Caution! Do not use alcohol, petrol or any other similar liquid to light or relight the fire.”**
- d) The following pictograms (select one of the following options):

Option 1:



Option 2:



Option 3:



These pictograms shall remain legible and shall not have been deleted after the tests according to EN 1860-1 Chapter 5.2.

The dimensions of each square pictogram shall be at least 20 mm × 20 mm and the diameter of the circular pictogram shall also be at least 20 mm. The colours shall be such as illustrated above.

On the packaging:

- a) Information making it possible to identify the entity responsible for first introduction onto the market;
- b) Information making it possible to identify the product, model or type and, if applicable, the manufacturing batch of the product;
- c) The following warning:  
"Caution! Do not use alcohol, petrol or any other similar liquid to light or relight the fire."

In the manuals:

- a) A description of the model or product type, including an exploded view specifying the various parts.
- b) Information stipulating that the barbecue must be installed on a stable, horizontal surface before use.
- c) The appropriate assembly method, optionally supported by diagrams.
- d) Advice for safe operation of the barbecue.
- e) Recommendations stipulating that the barbecue must be heated up and the fuel kept incandescent for at least 30 minutes before the start of cooking.
- f) The fuel(s) that can be used and the maximum quantity to use.
- g) The appropriate lighting procedures, including the following warning: "Wait until there is a layer of ash covering the fuel before starting to cook."
- h) The type of batteries to use if a battery-powered electric motor is supplied or recommended.
- i) The following warnings:  
"Caution! This barbecue will get very hot. Do not move during use";  
"Caution! Do not use in an enclosed space";  
"Caution! Do not use alcohol, petrol or any other similar liquid to light or relight the fire";  
"Caution! Keep barbecue out of reach of children and pets".

**B-1.3 Inspections during manufacturing**

In accordance with the requirements specified in the § 2.3 of the technical reference standard, the manufacturer shall have the means necessary to perform the inspections during and after manufacture defined below.

The manufacturer shall set up a documented quality system in accordance with the applicable provisions of clause 2.3. The sampling frequency is left to the manufacturer's initiative; however, it shall be representative of production.

The inspection results shall be recorded in logbooks or other materials provided for this purpose and kept in accordance with documented procedures.

The inspection plan in place shall include at least the inspections and tests described below depending on the type of appliance.

**A / Components to be inspected by sampling before assembly or using another evaluation method.****◆ Grill and fire box grill:**

Items to be inspected:

- Dimensions.
- Space between bars (< 20 mm).
- Absence of sharp edges.
- Appearance (chrome-plating).

**◆ Spit:**

Items to be inspected:

- Angle of the end of the spit (between 60° and 90°) and minimum diameter (between 1.5 and 3 mm).
- Tightening of locking devices.
- Diameter of body and drive.
- Appearance (chrome-plating).
- Inspection of fixed or removable handle and 2 meat forks (adjustment and locking).

◆ **Handle or gripping device:**

Inspection of the overall length:

- spit handle  $\geq 100$  mm.
- motor handle  $\geq 80$  mm.
- other handle or gripping device  $\geq 80$  mm.

◆ **Ash pan:**

- The ash pan shall have a minimum thickness of 0.7 mm of bare metal.
- For ash pans with a longest side  $< 400$  mm, a thickness of 0.5 to 0.7 mm is acceptable provided that both sides of the metal are enamelled or vitreous enamelled.

◆ **Motor:**

Inspection to be carried out on assembled barbecue with spit loaded (0.5 kg per 100 mm):

- check that the operating time is greater than 30 minutes without the need to reassemble or replace the battery.

◆ **Drip tray:**

Inspection of dimensions (if horizontal: min. depth 5 mm and recessed portion 30 mm away from fire box).

◆ **Fire box**

Items to be inspected:

Thickness (unless fire box is made from stone or brick).

Three inspection points: one in the middle of the fire box, two on opposite sides.

If the fire box is a fire box grill, only two opposite sides are measured.

0.7 mm minimum if grill dimension  $\leq 400$  mm or

0.8 mm minimum if grill dimension  $> 400$  mm or

0.5 mm minimum for glass or porcelain enamel coating and grill dimension  $\leq 400$  mm

2.5 mm for cast metals

Absence of sharp edges

Absence of holes or cracks

Drilled holes (if any)

Dimensions of openings (max. 4)  $< 3$  mm and less than 50 mm<sup>2</sup>

In addition to the inspections mentioned above, the following shall be checked:

Length of legs

Drilling (diameter and position) of the holes receiving assembly screws, and screws themselves

**B / Checks to be carried out on products taken from stock (by sampling).****◆ Assembly of the appliance with the tools provided****◆ Grill**

- Positioning and removal of grill
- Static load (0.5 kg/dm<sup>2</sup> usable area) and stability test
- Grill in lowest position does not come into contact with fuel in the fire box loaded to 75% of capacity

**◆ Spit**

- Stability of loaded spit (0.5 kg per 100 mm of length) on the brackets
- Positioning of the spit on a cylinder with a diameter of 200 mm and a length of 60% of the usable length of the spit

**◆ Stability****⇒ Portable barbecue and fixed barbecue without hood:****On a horizontal surface:**

- Stability with fire box filled with fuel to 75% of capacity and grill loaded with 1 kg/dm<sup>2</sup> spread over the usable area
- Check correct operation of brakes (does not apply to fixed barbecues with hood)
- Drip tray: usable part at least 30 mm from fire box, flow in opposite direction to fuel area
- Check stops for fire box positions.

**On a surface inclined at 10°:**

- Stability with fire box filled with fuel to 75% of capacity and grill loaded with 0.5 kg per 100 mm of length (all positions)

**Legs:**

- Check that there is at least one leg that does not have a wheel or castor
- Check that there is at least one wheel fitted with a brake system
- Check correct operation of brakes (does not apply to fixed barbecues with hood)

For barbecues with folding legs:

- Check that legs cannot be folded during use (cooking)

**⇒ Fixed barbecue with hood:****On a horizontal surface:**

- Check impact resistance in accordance with the description in NF EN 1860-1, § 5.4.2.1

**◆ Handling**

Check that it is possible to insert and/or remove accessories from the barbecue or change the position of the fire box in accordance with the user manual under the following conditions:

- fire box filled to 75% of fuel capacity
- grill loaded with 0.25 kg/dm<sup>2</sup> spread over the usable area
- spit loaded with 0.5 kg/dm<sup>2</sup> per 100 mm of length

**◆ Marking and manual:**

- Presence and compliance:

Nameplate or marking on **the barbecue and packaging** including:

- manufacturer's name or trade mark (making it possible to identify the entity responsible for first introduction onto the market)

- warning "Caution" Do not use alcohol, petrol or any other similar liquid to light or relight the fire." (minimum size 3 mm upper case letters and 2 mm lower case letters)
- model
- NF marking (compulsory on the product but optional on the packaging)

**Manual(s):**

- A description of the model or product type, including an exploded view specifying the various parts.
- Information stipulating that the barbecue must be installed on a stable, horizontal surface before use.
- The appropriate assembly method, optionally supported by diagrams.
- Advice for safe operation of the barbecue.
- Recommendations stipulating that the barbecue must be heated up and the fuel kept incandescent for at least 30 minutes before the start of cooking.
- The fuel(s) that can be used and the maximum quantity to use.
- The appropriate lighting procedures, including the following warning: "Wait until there is a layer of ash covering the fuel before starting to cook."
- The type of batteries to use if a battery-powered electric motor is supplied or recommended.
- The following warnings:  
"Caution!" This barbecue will get very hot. Do not move during use";  
"Caution! Do not use in an enclosed space";  
"Caution! Do not use alcohol, petrol or any other similar liquid to light or relight the fire";  
"Caution! Keep barbecue out of reach of children and pets".

#### **B-1.4 Tests on admission and during follow-up inspections**

In addition to the requirements specified in § 3 of the technical reference standard, the following specific requirements apply:

Barbecues are certified on an individual basis, i.e. each model is certified. Family relationships are covered by the admission of an original model and the extension or maintenance of such admission.

For admission, all of the tests required by the standard and regulations shall be performed. For extension of a model that is already certified, the tests to be performed will be examined on a case-by-case basis. For maintenance of a certified model (change of trade name, minor change that has no technical or operational impact on the product), no tests need be performed.

For the annual inspection, all of the requirements of the standard and the French decree shall be checked.

1 barbecue is sampled every year during the annual audit for the follow-up inspection on each production site.

#### **B-2 Test methods**

The tests are performed in accordance with the current version of EN 1860-1, August 2017 version, and the French decree both on admission and during the annual inspection. Manufacturers are responsible for the conformity of their products in relation to the European and French regulations in force.

The samples are taken from a minimum stock of 5 appliances.

For each production site, the sampling rates for testing regardless of the number of models certified, are as follows: 1 barbecue every year/factory.