

Ningbo Hanks Heating Appliance Technology Co.,Ltd

TEST Report

SCOPE OF WORKs

<PERFORMANCE TESTING – CHARCOAL BARBECUE GRILL - [AS-077 (846-077V00BK)]>

REPORT NUMBER

231113081GZU-001

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None

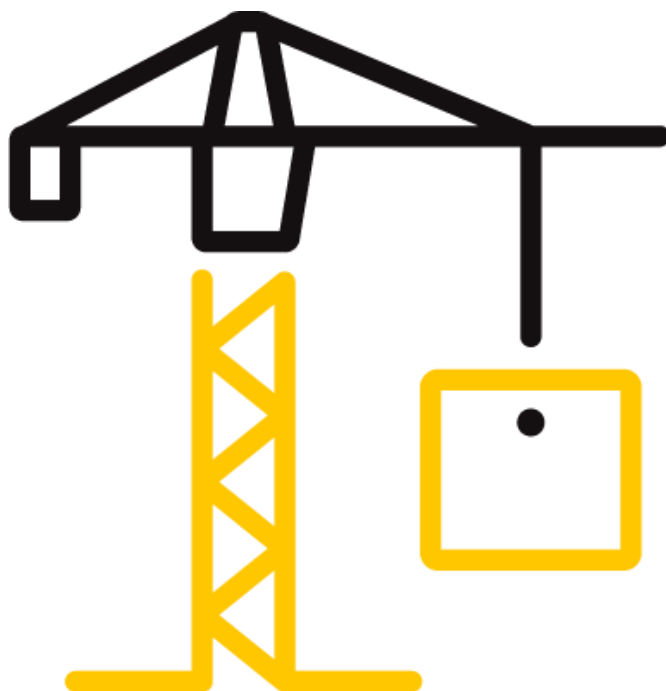
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Test Report

Report Number:	231113081GZU-001
Applicant:	Ningbo Hanks Heating Appliance Technology Co.,Ltd
Applicant Address:	No. 178 Xinghuang Road, Xiaxiang Village , Lanjiang Street, Yuyao City, Zhejiang Province, China
Manufacturer:	Ningbo Hanks Heating Appliance Technology Co.,Ltd
Manufacturer Address:	No. 178 Xinghuang Road, Xiaxiang Village , Lanjiang Street, Yuyao City, Zhejiang Province, China
Test specification:	
Standard:	EN 1860-1: 2013 + A1:2017
other test specification:	None
Conclusion:	The sample examined was found to Comply with the above specification, for details refer to attached page(s). When determining the test result, measurement uncertainty has been considered.

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Test Report

Product	CHARCOAL BARBECUE GRILL
Brand name	NA
Description	The product covered in this report is outdoor charcoal grills. It is a closed BBQ with two side shelves and the cart fits with two wheels. The BBQ grill have cooking grid and warming rack.
Models	AS-077 (846-077V00BK)
Model Similarity	NA

Test Report

Findings of examination to EN 1860: 2013+A1:2017 Appliances, solid fuels and firelighters for barbecueing -Part 1: Barbecues burning solid fuels — Requirements and test methods

Note: P=Pass, F=Fail, NA=Not applicable, NT=Not tested, NR=Not requested.

CLAUSE	REQUIREMENT	COMMENT	Verdict
4			
4.1	General requirements		
	Coatings shall withstand the test as described in 5.2.	No damage after the testing	P
	For surfaces of and coatings on parts of the barbecue coming into contact with the food to be barbecued, cooking grid, rotisserie spit, rotisserie meat forks and gravy trays, see Regulation (EC) No 1935/2004 (see Bibliography). Differing legal requirements may exist in non-EU-countries.	Cooking grid LFGB report was provided. 231121049GZU-006 Issued by ITS Date on Dec 04, 2023 Warning rack LFGB report was provided. 231121049GZU-005 Issued by ITS Date on Dec 04, 2023	P
	It shall be possible to assemble and dismantle suitcase barbecues as described in the instructions for use either without the aid of a tool or using the tool that is supplied. Components shall be fixed in such a way that they cannot fall off during transportation.	Per the assembly instruction.	P
	When assembling, operating and manipulating the barbecue, accessible edges and corners shall be free from burr. Rough surfaces, sharp edges and corners, which can cause injury, are not allowed.	Complied (no sharp edges)	P
	In case of doubt to determine whether rough surface, sharp edges or corners can cause an injury a test according to EN 71-1:2014, 8.11 is mandatory. However, for the bars of the cooking grids, EN 71-1 test is not applicable, so general requirements as described above shall be applied.	Complied No rough surface, sharp edges or corners.	P
	All accessible parts of the barbecue components made of sheet or tube of thickness less than 0.7 mm without coating shall be as shown in Figures 1, 2, 3 and 4.	Complied	P
	The construction of the barbecue shall be such that when placed horizontally the change of the fuel compartment position, according to the instruction for use and the insertion and removal of barbecue accessories with the cooking grid and/or spit loaded as described in 5.5, shall be possible without the barbecue tipping over or components become detached or moved in such a way that they are no longer capable of fulfilling their functions. These requirements also apply when testing the	Complied (no tipping)	P

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	barbecue as described in 5.2.		
	After testing in accordance with Clause 5 a barbecue fails if:	-	-
	a) Any deformation of a component compromises the use and safety of the barbecue;	Complied	P
	b) Any component cracks and/or fractures appear;	Complied	P
	c) Any component falls off;	Complied	P
	d) The temperature and safety requirements are met	Complied	P
4.2	Requirements for parts		
4.2.1	Cooking grid		
	The clear distance between the bars of the cooking grid shall not exceed 20 mm before, during and after testing according to 5.2 and 5.6. This requirement relates to the usable area of the grid, which shall be at least 80 % of the horizontal area of the fuel compartment, vertically projected.	Complied	P
	If the cooking grid has the function of a grate, the clear distance between the bars of the grate and also, in the case of vertical fuel compartment, of those between the grate and the edges of the fuel container shall not exceed 20 mm before, during and after testing according to 5.2 and 5.6.	Complied	P
	The cooking grid shall rest on its supporting points in the most unfavorable position when loaded as described in 5.5. When the load has been removed the deformation of each grid bar shall not exceed 5 % relative to the length of the bar when tested according to 5.6.	Complied	P
	Manually adjustable cooking grids up to 400 mm diameter or longest side measurement shall be fitted with one handle minimum, cooking grids over 400 mm diameter or longest side measurement shall be fitted with two handles. If the cooking grid position is adjustable, this adjustment shall be possible without the operator's hand coming into direct contact with the cooking grid.	A mechanical device to adjust the manually adjustable cooking grid;	P
	Removable or movable handles shall be attached to the cooking grid in such a way that tipping to the side or forwards when loaded as described in 5.5 shall be impossible.	No removable or movable handles for the cooking grid.	NA
	No handle is required when the height of the cooking grid can be adjusted through a mechanical device.	A mechanical device.	P
	The barbecue shall be designed in such a way that when the fuel compartment is uniformly loaded to 75 % of its capacity, the cooking grid in its most unfavourable	Complied	P

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	position shall not come into contact with the fuel.		
4.2.2	Rotisserie Spit	No rotisserie spit	NA
	The end of the spit shall have the shape of a truncated cone of minimum diameter not less than 1,5 mm and not exceeding 3 mm and a taper angle between 60° and 90°.	No rotisserie spit	NA
	The spit shall have a permanent or removable handle of at least 100 mm usable length.	No rotisserie spit	NA
	The handle for any motor supplied with it shall be 80 mm minimum length.	No rotisserie spit	NA
	If the distance between the support points of the spit exceeds 800 mm a second handle shall be provided unless the motor has the function of a second handle.	No rotisserie spit	NA
	The handle (or handles) shall be fitted to the spit in such a way that when tested in accordance with 5.2 the surface temperatures shall not exceed the values specified in Table 3.	No rotisserie spit	NA
	The spit shall have a minimum of two adjustable and fastenable meat forks.	No rotisserie spit	NA
	When loading the spit with 0,5 kg per 100 mm usable length it shall rest on all its supporting points.	No rotisserie spit	NA
	The other components of the barbecue shall not come into contact with a cylinder 200 mm in diameter, with a grid in place, and of a length equivalent to at least 60 % of the usable spit length placed centrally around the spit and in the centre of the spit. If several spit positions are possible, this requirement shall be met for at least one position.	No rotisserie spit	NA
4.2.3	Fuel compartment		
4.2.3.1	General		
	Fuel compartments made of steel sheet require a minimum thickness (uncoated) as specified in Table 1.		
	Table 1 — Minimum thickness of steel sheet for fuel compartments		
	Grid size diameter or longest side measurement	Thickness	Thickness/Model
	≤ 400 mm	0,7 mm	NA
	> 400 mm	0,8 mm	Complied Thickness: 0.821 mm
	For fuel compartments with a grid size diameter or longest side measurement uncoated 0,7mm, minimum uncoated 0,5 mm, is acceptable, provided they are glass or porcelain enamelled on both sides and withstand the tests according to: a) 5.2.2 one time and 5.2.3 three times consecutively;	No less than 0.7mm	NA

Test Report

Findings of examination to EN 1860: 2013+A1:2017 Appliances, solid fuels and firelighters for barbecuing -Part 1: Barbecues burning solid fuels — Requirements and test methods

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	and b) 5.7.		
	Fuel compartments made of cast metal require a minimum thickness coating excluded of 2,5 mm.	No cast metal	NA
	Fuel compartments made of materials other than steel sheet or cast material (excluding permanent barbecues) shall withstand the tests according to: c) 5.2.2 one time and 5.2.3 three times consecutively; and d) 5.7.	No other material	NA
4.2.3.2	Openings		
	If the fuel compartment after assembly has openings, these shall meet the following requirements when tested as described in 5.2 and 5.3. The number of openings in the flat base of the fuel compartment shall not exceed four and shall be dimensioned so that a sphere of 3 mm in diameter will not fall through them, their area shall not exceed 50 mm ² . Other openings, other than in the flat base, if circular should have a diameter not exceeding 8 mm, or, if a different shape, their area shall not exceed 50 mm ² . With larger openings the barbecue shall be equipped with an ash catcher or the barbecue shall be designed so that it is impossible for any embers or fuel to fall out or roll off when tested as described in 5.2 and 5.3.	Large opening with ash catcher	P
4.2.3.3	Depth of the fuel compartment		
	The minimum depth of the fuel compartment shall be as indicated in Table 2. The minimum depth shall be available over 80 % of the usable area of the fuel compartment.	Complied	P
	Table 2 — Minimum depth of the fuel compartment		
	Grid size diameter or longest side measurement	Minimum depth of fuel compartment	Model/depth of fuel compartment
	≤ 400 mm	50mm	NA
	> 400 mm	60 mm	Complied Cooking grate measured: 550 x420 mm Depth of fuel compartment: 90 to 240mm

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	If the fuel compartment is a grate Table 2 shall not be taken into account but it shall have an ash catcher.	Have the function of as grate	P
	If the fuel compartment has several possible positions, stops shall be provided to secure the container in each of these positions.	A mechanical device	P
	For permanent barbecues part of the structure can be used as the fuel compartment when calculating the minimum depth shown in Table 2.	No permanent barbecues	NA
	For the permanent barbecue the front side of the fuel compartment can be open if it's protected by a flat protection plane minimum 130 mm deep to prevent embers from falling to the ground as shown in Figure 5.	No permanent barbecues	NA
4.2.4	Ash compartment or catcher		
	Ash compartments or catcher made of sheet metal require a minimum thickness (coating excluded) of 0,7 mm. For ash compartments or catchers with a diameter or longest side measurement ≤ 400 mm, a thickness (coating excluded) between 0,5 mm and 0,7 mm is acceptable, provided they are glass or porcelain enamelled on both sides.	Complied	P
4.2.5	Gravy tray or drip pan		
	If the barbecue has a gravy tray or drip pan with the barbecue in the horizontal position it shall either be arranged in such a way that its contents flow away from the fuel compartment or have a recess at least 5 mm deep and the horizontal distance between the grate and the beginning of the recess shall be at least 30 mm, when the base of the gravy tray or drip pan is horizontal.	NA No gravy tray or drip pan	NA
4.2.6	Stand		
	If the stand is foldable, the folding elements shall be capable of being locked in the operating position of the barbecue. A locking and/or unlocking device shall not operate unintentionally.	Not foldable standing	NA
	The stand shall support the barbecue when tested in any position as described in 5.4. The barbecue shall not tip over and when used in accordance with the instructions for use no components shall fall off.	Complied	P
	If the stand or barbecue has wheels to enable it to be moved, no parts or accessories shall fall off during movement and a means shall be provided to prevent accidental movement of the stand or barbecue during normal use.	Complied Two wheels	P
4.2.7	A gripping device shall be provided to move the barbecue safely.		

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	Handles or gripping devices		
	Handles shall have a usable length of minimum 80 mm. Separate requirements apply for spit handles (see 4.2.2).	Complied	P
	Handles or gripping devices shall be fitted in such a way that when tested in accordance with 5.2 the surface temperatures over the full usable part of the handle shall not exceed the values specified in Table 3.	Complied	P
	Table 3 — Surface temperatures		
	Material	Temperature	-
	Metal	35 K	Complied
	Glass/ceramics	45 K	NA
	Plastics	60 K	NA
	Wood	70 K	NA
4.2.8	Motor	No motor	NA
	The motor is battery operated and can operate the rotisserie spit for at least 30 min without replace the batteries.	No motor	NA
	No risk when replace battery	No motor	NA
	The motor is still capable of moving the rotisserie spit loaded as described in 4.2.2 after testing in accordance with 5.2.	No motor	NA
5	Test methods		
5.1	General		
	Testing shall be carried out at an ambient temperature of 20 °C ± 5 °C, in still air (airspeed less than 0,5 m/s).	For information	--
5.2.1	General		
	The thermal test shall be performed in two parts. For barbecues with several fuel compartments which may be operated separately or simultaneously, the test shall be carried out in the most unfavourable combination. If the fuel compartment or the compartments have several positions the testing shall be carried out in each position. After thermal tests verify whether the marking as specified in Clause 6 is still legible or has not come away.	Complied	P
5.2.2	Thermal test of use		
5.2.2.1	General		
	The appliance, positioned is placed on a 25 mm thick wooden horizontal panel with the surface coated with matt black paint as shown in Figures 8 and 9. Thermocouple sensors are located in the panel at the centre of 200 mm squares, 3 mm from the surface	For information	--

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	of the panel. For permanent barbecues the temperature on the floor temperature measurement is not required and the combustibility test shall be carried out as described in 5.3.		
5.2.2.2	Closed barbecues		
	The barbecue shall be loaded with fuel according to manufacturers' instructions (quantity and kind of fuel). If there are several fuel load recommendations, the fuel load shall be done in the most unfavorable condition for the heating of the handles of the cooking grid (which can be handled during cooking) and the horizontal plane. The fuel load shall produce an average temperature of 200 °C for duration of 20 min (starting when the center has reached 200 °C) measured in one central point by thermocouple. In this case the lid shall be closed according to manufacturer's instruction. In the case of utilization of a rotisserie spit only, the temperature will be measured in three points centred on the rotisserie spit and distant of 100 mm. Handles temperature shall be taken by contact sensor only. This measurement shall be taken as soon as the temperature of the cooking grid (previously described in this subclause) will be at its maximum temperature. Thermal tests shall comply: - with requirements of 4.2.7 for the handles; - the temperature of the horizontal plane, on which the barbecue is placed shall not exceed the ambient temperature by more than 50 K.	Complied Refer to test Appendix I: test data	P
5.2.2.3	Open barbecues		
	The fuel compartment of the barbecue shall be completely filled with lump charcoal according to EN 1860-2 up to the cooking grid in its lowest position. This filling is removed from the fuel compartment and weighed. Then 75 % of the weight is refilled into the fuel compartment and ignited. Handles temperature shall be taken by contact sensor only. Thermal tests shall comply: - with requirements of 4.2.7 for the handles; - the temperature of the horizontal plane, on which the	Not open barbecue	NA

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	barbecue is placed shall not exceed the ambient temperature by more than 50 K.		
5.2.2.4	Permanent barbecues		
	The barbecue shall be loaded with fuel according to manufacturers' instructions (quantity and kind of fuel). If, there are several fuel load recommendations, the fuel load shall be done in the most unfavourable condition for the heating of the handles of the cooking grid (which can be handled during cooking) and the horizontal plane. If wood and charcoal are both allowed the test shall be performed with charcoal. Handles temperature shall be taken by contact sensor only. This measurement shall be taken as soon as the temperature of the cooking grid (previously described in this subclause) will be at its maximum temperature. Thermal tests shall comply: -with requirements of 4.2.7 for the handles; -the paper in accordance with combustibility test in 5.3 shall not catch fire (small holes are allowed) and the plywood shall not become singed. In case of closed permanent barbecue only, the fuel load shall produce an average temperature of 200 °C for a duration of 20 min (starting when the centre has reached 200 °C) measured in one central point by thermocouple. In this case the lid shall be closed according to manufacturer's instruction. Handles temperature shall be taken as soon as the temperature of the cooking grid (previously described in this subclause) will be at its maximum temperature. In the case of utilisation of a rotisserie spit only, the temperature will be measured in three points centred on the rotisserie spit and distant of 100 mm.	Not Permanent barbecues	NA
5.2.3	Safety test		
5.2.3.1	Closed barbecues		
	The fuel compartment shall be completely filled with lump charcoal according to EN 1860-2 up to the cooking grid in its lowest position. This filling is removed from the fuel compartment and weighed. Then 75 % of the weight is refilled into the fuel compartment and ignited.	Complied	P

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	The test is performed without lid and cooking grid. The fuel is then allowed to burn completely to ashes and then removed. The test is repeated one time while performing the combustibility test according to 5.3. After these two tests, the barbecue is visually examined for deformation, charring or the structure becoming loose and to ensure that all components still fit. The requirements of 4.1 a), b) and c) shall be verified. The barbecue is placed on a 10° inclined plane and filled as described in 5.4. The barbecue shall remain stable and all components shall stay in place.		
5.2.3.2	Open barbecues		
	The fuel compartment shall be completely filled with lump charcoal according to EN 1860-2 up to the cooking grid in its lowest position. This filling is removed from the fuel compartment and weighed. Then 75 % of the weight is refilled into the fuel compartment and ignited. The test is performed without cooking grid. The test is performed while doing the combustibility test according to 5.3. The fuel is then allowed to burn completely to ashes and then removed. After this test, the barbecue is visually examined for deformation, charring or the structure becoming loose and to ensure that all components still fit. The requirements of 4.1 a), b) and c) shall be verified. The barbecue is placed on a 10° inclined plane and filled as described in 5.4. The barbecue shall remain stable and all components shall stay in place.	Not open barbecue	NA
5.2.3.3	Permanent barbecues		
	The test shall be carried out with two consecutive loads of fir timber with a moisture content of $(20 \pm 4) \%$ cut to listels of section $(50 \pm 5) \text{ mm} \times (50 \pm 5) \text{ mm}$ and the same length as the fuel compartment and placed in such a way as to form one layer with a distance of 10 mm between adjacent listels covering the complete surface of the fuel compartment. The second load shall be 50 % in volume of the first load	Not applicable	NA

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	and shall be loaded not later than 30 min after the first lighting. Operate the barbecue until both loads are burnt completely. After these two tests, the barbecue is visually examined to ensure that all components still fit. Eventual cracks and fractures appeared during tests shall not influence the usability and the general safety of the barbecue. The requirements of 4.1 a), b) and c) shall be verified.		
5.3	Combustibility		
	The barbecue shall be placed on a plywood plane of natural colour additionally closed with white silk paper in accordance with 3.10, and loaded and operated as described in 5.2.3.	Complied	P
	The size of the test area shall correspond to the barbecue installation area, plus a margin of 250 mm all round. During the test the paper shall not burn and the plywood shall not become singed.	Complied	P
5.4	Stability		
5.4.1	Barbecues and suitcase barbecues		
	The barbecue is placed on a plane made of plywood at an angle of 10° to the horizontal. To prevent the barbecue from slipping or rotating, it may be stopped at the contact points without restricting the possibility of tipping over.	Complied	P
	The barbecue shall not tip over in any of the most unfavourable positions and conditions for use when loaded as described in 5.2 and the spit loaded as described in 4.2.2.	Complied	P
	Then the barbecue shall be placed on a horizontal plane with the fuel compartment loaded as described in 5.2 and the grate loaded with a charge of 1 kg/dm ² of the usable area of the grid uniformly distributed.	Complied	P
	During these two tests the requirements of 4.1 a), b) and c) shall be verified by visual examination and linear measurement.	Complied	P
5.4.2	Permanent barbecues		
5.4.2.1	Permanent barbecues with hood		
	The stability test shall be an impact resistance test carried out according to Figure 10, with the impact point in the central rear part at 1,3 m from the horizontal base, a drop height of 1,0 m and using a sphericoconical bag according to Figure 11. The mass of the sphericoconical bag shall be	Not applicable	NA

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	10 % of the total mass of the barbecue with a maximum of 50 kg. The barbecue shall be built according to the instructions for installation and use. In the mass evaluation the prefabricated elements not structurally fitted (e.g. a bench) shall be excluded. During this test the requirements of 4.1 a), b) and c) shall be verified by visual examination and linear measurement.		
5.4.2.2	Permanent barbecues without hood		
	The permanent barbecue without hood shall be tested according to 5.4.1.	Not applicable	NA
5.5	Handling		
	The barbecue is placed as described in 5.2:	-	-
	a) The cooking grid is loaded with 0.25 kg/dm ² uniformly distributed over the usable area;	Complied	P
	b) The spit is loaded with 0.5 kg/dm usable length, uniformly distributed.	NA	NA
	It shall be observed if it is possible to insert or remove barbecue accessories and to change the position of the fuel compartment, as described in the instructions for use.	Complied	P
5.6	Cooking grid		
	The barbecue is placed as described in 5.2. The cooking grid is loaded with 0.5 kg/dm ² of the usable area. The load shall be removed after one minute. The permanent deformation of each grid bar shall be measured and shall comply with 4.2.1.	Complied	P
5.7	Perforation test		
	Using the arrangement shown in Figure 12, the test object is placed on a horizontal solid steel support of minimum 10 mm thickness. The guide tube shall be placed vertically above the test object on the centre line of the 20 mm diameter hole. Position the test weight in the top of the tube with the point 1 m above the test object. The test weight is allowed to fall by gravity onto the test object. The test fails if the test object is perforated. This subclause should be read in conjunction with 4.2.3.1.	NA	NA
6	Marking		
	Markings shall be visible, legible, indelible and at least in the national language(s) of the country of sale.	Complied	P
	The barbecue shall be marked with the following information:		
	a) Name or trademark of the manufacturer or	Complied	P

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	distributor. This shall be fitted on the barbecue by casting, stamping, enamelling or labelling;		
	b) Warning notice		
	"CAUTION! Do not use spirit or petrol for lighting or re-lighting!"	Complied	P
	This warning notice shall still be legible and shall not have come off after testing in accordance with 5.2. The size of the lettering shall be at least 3 mm for capital letters and 2 mm for small letters and shall be visible during the operation of the barbecue and in contrast with the background;	Complied	P
	c) Model or type designation. This marking may be on the packaging only.	Complied	P
	c) Model or type designation. This marking may be on the packaging only.	Complied	P
	d) Graphical pictograms (choose one of the following options: Figure 13 a), b) or c))	Complied	P
7	Instructions for use		
	The instructions for use shall be given at least in the national language(s) of the country of sale. They shall contain at least the following information and shall be supplied with each barbecue:	Complied	P
	a) The model or type designation including exploded view and parts list;	Complied	P
	b) The statement that the barbecue has to be installed on a secure level base prior to use;	Complied	P
	c) The method of correct assembly, possibly using illustrations;	Complied	P
	d) Advice on the safe operation of the barbecue;	Complied	P
	e) The recommendation that the barbecue shall be heated up and the fuel kept red hot for at least 30 min prior to the first cooking on the barbecue;	Complied	P
	f) The recommended fuel(s) and the maximum amount to be used;	Complied	P
	g) The correct lighting procedures including the statement "do not cook before the fuel has a coating of ash";	Complied	P
	h) The type of batteries to be used if a battery powered electric motor is supplied or specified;	NA	NA
	i) The type of bonding agent if required for construction of permanent barbecues;	NA	NA
	j) The following warning notices (opened and closed barbecue):	-	-
	For open and closed barbecues:	Complied	P

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CLAUSE	REQUIREMENT	COMMENT	Verdict
	"WARNING! This barbecue will become very hot, do not move it during operation" "Do not use indoors!" " WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!" "WARNING! Keep children and pets away"		
	For permanent barbecues: "WARNING! This barbecue will become very hot." "Do not use indoors!" " WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!" "WARNING! Keep children and pets away".	NA	NA
	Both for open and closed barbecues and also for permanent barbecues (choose one of the following options: Figure 14 a), b) or c). "Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality."	Complied	P
8	Package		
	The packaging shall be marked with the following pictograms (choose one of the following options: Figure 15 a), b) or c).	Complied	P

Test Report

Appendix I: Test Data					
Evaluation Period	13 Nov 2023 – 2 Jan 2024			Project No.	231113081GZU
Sample Rec. Date	13 Nov 2023	Condition	Prototype	Sample ID.	S231113081GZU.001
Test Location	Address: Room 4103 & 4203, No. 63, Punan Road, Huangpu District, Guangzhou, Guangdong Province, China.				
Test Procedure	Testing lab				

5.2.2 Thermal test of use

Model AS-077	Temp. measured (°C)	Temp. rise (K)	Limited	Pass or Fail
Ash catcher handle (Metal)	31.8	7.3	Rise 35K	Pass
Cooking grid lift handle (Metal)	39.0	14.5	Rise 35K	Pass
Fuel compartment door handle (Metal)	53.1	28.6	Rise 35K	Pass
Side stage 100mm (Metal)	55.3	30.8	Rise 35K	Pass
Lid handle (Metal)	45.2	20.7	Rise 35K	Pass
Wall	25.6	1.1	Rise 50K	Pass
Floor	30.3	5.8	Rise 50K	Pass
Ambient	24.5	--	--	--
Test condition: 3 m to side clearance, 1.5kg of carbon for this testing.				

Test Report

Appendix II Product Photo(s)



Front view



Front view



Side view



Side view



Fuel compartment



Cooking compartment

Test Report

Appendix III Markings

Ningbo Hanks Heating Appliance Technology Co., Ltd↵

MODEL NO.: AS-077(846-077V00BK)↵

WARNING! "WARNING! Do not use spirit or petrol for lighting or re-lighting!"↵



Test Report

Appendix IV Package



Test Report

Appendix A: Sample received photo



Reviewed by: Kevin Yi
Title: Mandate reviewer
Signature:

Kevin Yi

Examined by: Leo Liu
Title: Project engineer
Signature:

Leo. Liu

Version No.	Report No. (Project No.)	Date	Changes	Author	Reviewer
R0	231113081GZU-001 (231113081GZU)	2/Jan/2024	First issue	Leo Liu	Kevin Yi

*****end of the report*****