

Australian Standard™

Commercial catering gas equipment

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Australian Standard™

Commercial catering gas equipment

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PREFACE

This Standard was prepared by the Standards Australia Subcommittee AG-001-03 Commercial catering gas equipment under the responsibility of Standards Australia Committee AG-001, Gas appliances to supersede AS 4563/AG 300—2003, *Commercial catering gas equipment*.

The objective of this Standard is to provide manufacturers, designers, regulatory authorities, testing laboratories and similar organizations with uniform minimum requirements for the safety, performance and use of domestic outdoor gas barbecues.

This Standard should not be regarded as a design specification or as an instruction manual.

In its preparation, consideration has been given to—

- continuity of satisfactory operation;
- the prevention of fire hazards, and explosions;
- the prevention of injury to persons or property;
- gas rules and regulations now in force; and
- relevant International Standards.

The principal differences between this edition and AS 4563/AG 300—2003, are:

- Minor amendment to Clause 1.3.66 and deletion of Clause 1.3.83 and subsequent renumbering.
- Clause 13.2.5 is moved into Section 2 to become Clause 2.1.8.
- Clause 2.2.3 amended to reflect deletion of Clause 1.3.83.
- A Note in Clause 2.6 refers to AS 5601.
- Clause 2.6.3 amended to remove reference to ANSI B1.20.3.1.
- Include implementation date under Table 3.1.
- M.O.T. 3.4.1/2/3 amended.
- Scope of M.O.T. 3.5.1 amended.
- M.O.T. 4.2/3 amended to include missing step.

AS 5601/AG 601, *Gas Installations* provides essential requirements and basic standards for gas installations.

The terms ‘normative’ and ‘informative’ have been used in this Standard to define the application of the appendix to which they apply. A ‘normative’ appendix is an integral part of a Standard, whereas an ‘informative’ appendix is only for information and guidance.

Statements expressed in mandatory terms in notes to tables and figures are deemed to be requirements of this Standard.

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STANDARDS AUSTRALIA

Australian Standard
Commercial catering gas equipment

SECTION 1 SCOPE, APPLICATION AND
DEFINITIONS

1.1 SCOPE

This Standard applies to various types of commercial catering equipment intended for use with natural gas, town gas, liquefied petroleum gas and tempered liquefied petroleum gas.

NOTE: Other statutory and regulatory requirements may be applicable to the product(s) that fall within the scope of this standard. It is the manufacturer's, importer's or distributor's responsibility (as appropriate) to ensure that products comply with such requirements.

1.2 APPLICATION

Appliances shall comply with the requirements of Sections 2, 3 and 4, and with the requirements of at least one of the following Sections according to the nature of the appliance.

Section 5: Boiling tables—Open and closed top, Chinese cooking tables

Section 6: Salamanders, grillers and toasters

Section 7: Solid grill plates and griddles

Section 8: Barbecue grillers

Section 9: Ovens

Section 10: Boiling water units

Section 11: Stockpots and brat pans

Section 12: Atmospheric steamers

Section 13: Fryers

Section 14: Food warmers including bains marie

Section 15: Pasta cookers and rethermalizers

1.3 DEFINITIONS

1.3.1 Appliance flueway

A port or passage conveying flue gases within the appliance.

1.3.2 Appliance regulator

A device fitted to an appliance to control the gas pressure or gas volume delivered to that appliance.

1.3.3 Atmospheric burner

A burner system where all the air for combustion is introduced by the inspirating effect of a gas injector and/or by the natural draught in the combustion chamber without mechanical assistance.