

# Checklist for second-hand gas fired commercial catering equipment



This checklist is designed to be used to assist gasfitters in determining whether a second hand gas fired commercial catering equipment is fit for purpose and suitable for installation. Complete this form as requested by the gas safety officer for each individual gas appliance. Where an item in this checklist cannot be checked due to no gas supply please select N/A and test once gas supply is made available. For further information and support on appliance certification details please visit <http://equipment.gtrc.gov.au/>.

## Licensed plumber details

Full Name:		VBA License Number	
Email:		Mobile:	
Address			

## Installation details

Client Name:		Gas Application Number	GA-
Installation Address:			

## Appliance details

Appliance Type:		Serial Number:	
Make and Model:		Certification Approval Number:	
Date of Manufacture:			

Mark the applicable box in the following tables with an 'X'.

General Requirements	Yes	No	N/A
Does the appliance have a manufacturers data plate			
Was the appliance subject to a safety alert / recall			
Does the appliance have operating instructions			
Is the appliance electrically safe			
Is the appliance safe for customer use			
Is the appliance suitable for the type of gas to be used			
Is the appliance gastight and in a serviceable condition			

General Requirements	Yes	No	N/A
Does the appliance have an appropriate gas pressure regulator			
Is the appliance fitted with stand-offs required for installation clearances (e.g. - to combustible surfaces)			
Is the appliance fitted with the original control knobs or suitable replacements			
Are the appliance control markings legible (E.g. On, Off, Low, High)			
Is a flame safeguard system fitted to:			
- Enclosed burners with manual ignition			
- Burners with automatic, semi-automatic or remote ignition			
- Each burner exceeding 65 MJ/ Hr output			
Is the appliance adequately supported			
Are all gas control valves lubricated			
Is automatic lighting operational			
Are interlocking devices operational			
Ensure the safety devices have not been by-passed or tampered with			
Ensure the operation of appliance doors does not extinguish burners			
Is the ignition smooth and not delayed			

Salamanders, Grillers and Toasters	Yes	No	N/A
Is flame safeguard provided			

Boiling water units	Yes	No	N/A
Is a drain valve of smooth bore fitted			
Can the valve stem be removed during normal operation			

Stockpots and brat pans	Yes	No	N/A
Is a tilt cut-off device fitted and does it shut off the gas before the angle of tilt exceeds 10° and re-establishes gas when within 1° of the horizon. (Brat pans).			
Does the hinged lid remain in the raised position (Brat pans)			

