



Second-Hand Gas-Fired Commercial Catering Equipment Checklist

A Gas Compliance Certificate is to be supplied with this form. GCC No: _____

Post to: GPO Box 1908, ACT, 2601

Consumer:

Address:

Suburb:

Post Code:

Licenced Gasfitter:

Address:

Suburb:

Post Code:

Licence Number: Contact No:

Appliance Type:

Make/Model:

Serial No:

Approval No:

Does the appliance meet the relevant requirements listed below? YES / NO

Signature: Date:

General Requirements	YES	NO
Is the appliance electrically safe?		
Is the appliance safe for consumer use?		
Is the appliance suitable for the type of gas to be used?		
Is the appliance gastight and in serviceable condition?		
Does the appliance have appropriate gas pressure regulation?		
Is the appliance fitted with the original control knobs or suitable replacements?		
Are the appliance control markings legible? (On / Off / High etc)		
Is the combustion acceptable?		
If flame safeguard fitted, is it operational?		

General Requirements (cont)	YES	NO
Is flame safeguard fitted to:		
<ul style="list-style-type: none"> ● Enclosed burners with manual ignition? ● Burners with automatic, semi-automatic or remote ignition? ● Each burner exceeding 65 mj/hr? 		
Is the appliance adequately supported?		
Are all gas control valves lubricated?		
Is automatic lighting operational?		
Are interlocking devices operational?		
Have safety devices been by-passed or tampered with?		
Does the operation of the appliance doors extinguish burners?		
Is ignition smooth and not delayed?		
Salamanders, Grillers and Toasters		
Is flame safeguard provided?		
Boiling Water Units		
Is a drain valve of smooth bore fitted?		
Can the valve stem be removed during normal operation?		
Stockpots and Brat Pans		
Is a tilt cut-off device fitting and does it shut off the supply of gas before an angle of tilt exceeds 10 °C and re-establish gas supply when within 1 °C of horizontal?		
Does the hinged lid remain in the raised position?		
If the appliance is a steam jacketed stockpot, does it have a low water cut-off device?		
Fryers		
Is the flue gas less than 575 °C above ambient?		
Is a gas-isolating valve provided for each control train?		
Is the over temperature device on the same valve as the control thermostat?		
Is a thermostatic temperature control system fitted?		
Does the over temperature cut-out device shut off the gas supply before the oil temperature exceeds 246 °C?		
Food Warmers and Bain Maries		
Is the operating temperature 80 °C or greater?		