

Gas Information Sheet No. 19

Second-hand commercial catering equipment

This information sheet has been prepared to advise gasfitters and buyers of their responsibilities for the purchase and installation of second-hand commercial catering equipment.

Energy Safe Victoria (ESV) is concerned that with the thriving market in second-hand commercial catering equipment some catering equipment has been found to be unsafe and many appliances do not meet minimum safety requirements, even though when new the appliance may have been certified.

Second-hand appliances can be purchased at lower costs which is an obvious attraction when setting up a business. Often these appliances are obtained at auction or from a dealer, and the age and condition of the appliances vary enormously.

Legislation

It is an offence under the Gas Safety Act to sell or offer to sell an unsafe appliance. Appliances being sold for installation must be safe and comply with accepted standards.

Installation requirements

AS/NZS 5601.1: 2013 *Gas Installations*, states:

Before a second-hand appliance is installed, the appliance shall satisfy the safety requirements of the Technical Regulator.

Certification

Second-hand commercial catering appliances should show a certification number indicating that when new the appliance complied with the required standard and was approved. If you are uncertain whether your appliance has certification, refer to the National Database for gas appliances, available at <http://equipment.gtrc.gov.au>.

Imported second-hand appliances

Any imported second-hand appliance must be referred to ESV before being installed. ESV will advise on the requirements for acceptance.

Safety assessment

Failure to show proof of certification may result in gas supply being withheld. A second-hand appliance without an approval number may never have been submitted for testing and therefore ESV's acceptance will be required. Where it cannot be established that an appliance has been certified, ESV will advise on the requirements for acceptance.

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General safety requirements

<i>Type of appliance</i>	<i>Required gas safety features</i>
All appliances	<p>A flame safeguard system shall be fitted to:</p> <ul style="list-style-type: none"> enclosed burners burners with automatic, semi-automatic or remote ignition each burner exceeding 65 MJ/h. <p>Where the combustion air supply to a gas appliance is provided by mechanical means an interlock shall be installed to cause the gas supply to the appliance to be shut-off upon failure of the mechanical air supply system.</p>
Salamanders, grillers and toasters	Flame safeguard systems were not mandatory on new appliances until 2005 but must be operational if fitted.
Stockpots	Steam-jacketed stockpots shall have a low water level gas cut-off device.
Brat pans	Tilting brat pans shall have a tilt cut-off device.
Fryers	<p>Each pan shall:</p> <ul style="list-style-type: none"> be thermostatically controlled have a gas cock which is accessible during normal operation have an over-temperature device which does not operate on the same valve as the thermostat. <p>The over-temperature device shall:</p> <ul style="list-style-type: none"> be of the fail safe type function in such a way that a manual operation is required to restore gas supply to the burners supervised shut-off the gas before the oil temperature exceeds 246 °C.

Note: The above requirements are for guidance only; additional requirements may be applicable to some appliances, or types of appliance, and ESV can advise on the requirements for acceptance.

Note: An exemption from the requirements may be sought from ESV if it is not technically or financially feasible to fit the safety device, but if the appliance was originally supplied with a safety device, it must be operational.

Further information

If further information is required, please phone the Gas Safety Technical Information Line on 1800 652 563.