

AS 4563:2022



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Commercial catering gas equipment

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The following are represented on Committee AG-001:

- Association of Accredited Certification Bodies
- Australian Gas Association
- Australian Industry Group
- Better Regulation Division (Fair Trading, Safework NSW, TestSafe)
- Consumer Electronics Suppliers Association
- Department of Mines, Industry Regulation and Safety — Building and Energy WA
- Energy Networks Australia
- Gas Appliance Manufacturers Association of Australia
- Gas Energy Australia
- Gas Technical Regulators Committee
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Preface

This Standard was prepared by the Australian members of Joint Standards Australia/New Zealand Committee AG-001, Gas Appliances to supersede AS 4563—2004, *Commercial catering gas equipment*.

The objective of this document is to provide manufacturers, designers, regulatory authorities, testing laboratories and similar organizations with uniform minimum requirements for the safety, performance and use of commercial cooking and catering gas appliances.

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

In its preparation, consideration has been given to—

- (a) continuity of satisfactory operation;
- (b) the prevention of fire hazards, and explosions;
- (c) the prevention of injury to persons or property;
- (d) gas rules and regulations now in force; and

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The principal differences between this edition and AS 4563—2004 are the addition of—

- (i) specific requirements for high temperature appliances ([Section 17](#));
- (ii) specific requirements for mobile serving appliances ([Section 18](#));
- (iii) updated test methods for burner systems; and
- (iv) temperature limits for adjacent surfaces when the appliance is installed with zero clearance from side and rear walls.

The AS/NZS 5601 series of Standards provides essential requirements and means of conformance for gas installations. Any reference to AS/NZS 5601 in AS 4563 should be considered as reference to the appropriate part of the AS/NZS 5601 series of Standards (i.e. AS/NZS 5601.1 or AS/NZS 5601.2).

The terms “normative” and “informative” are used in Standards to define the application of the appendices to which they apply. A “normative” appendix is an integral part of a Standard, whereas an “informative” appendix is only for information and guidance.

Contents

Preface	ii
Section 1 Scope and general	1
1.1 Scope and application	1
1.1.1 Scope	1
1.1.2 Application	1
1.2 Normative references	1
1.3 Terms and definitions	2
1.4 Test methods	16
Section 2 Design and construction	19
2.1 General	19
2.1.1 Controls and safety components	19
2.1.2 Manual shut off valves	19
2.1.3 Classification of safety shut off valves	19
2.1.4 Safety devices and interlocks	19
2.1.5 Over-temperature cut-out device	19
2.1.6 Main burner automatic shut off valves	19
2.1.7 Protection of burnings	20
2.1.8 Protection of vitreous enamel	20
2.1.9 Protection of electric lamps	20
2.1.10 Provision for removal of condensate	20
2.1.11 Appliance base	20
2.1.12 Provision for moving appliances	20
2.1.13 Adequacy of means of support	20
2.1.14 Positioning of removable components	20
2.1.15 Provision for an LP Gas cylinder	20
2.2 Features specially required	20
2.2.1 Provision of pressure regulators	20
2.2.2 Positioning of regulators	21
2.2.3 Means for gas pressure measurement	21
2.2.4 Fitting of flame safeguards	21
2.2.5 Bypass for thermostatically controlled burners	21
2.2.6 Control of bleed lines	21
2.2.7 Means to turn off gas supply to pilots	21
2.2.8 Programmable electronic systems	21
2.2.9 Combustion air supply	21
2.3 Burners and ignition systems	22
2.3.1 Aeration adjustment for Universal LP Gas appliances	22
2.3.2 Protection of ports and injectors	22
2.3.3 Restrictions on gauze over primary air ports	22
2.3.4 Positive location of flash ignition tubes	22
2.3.5 Support of pilots, ignitors and flame sensing devices	22
2.3.6 Location of burner mixing tubes	22
2.3.7 Burner supports	22
2.3.8 Securing of removable burner components	22
2.3.9 Fixing of gas manifolds	23
2.3.10 Tray type burner-turndown limits	23
2.3.11 Burners with remote manual ignition	23
2.3.12 Burners with direct manual ignition	23
2.3.13 Manually operated burners enclosed in a compartment	23
2.4 Materials	23
2.4.1 Suitability of materials and finishes	23
2.4.2 Resistance to corrosion	23
2.4.3 Materials containing asbestos	23

This is a preview. Click here to purchase the full publication.

2.4.4	Materials in contact with gas.....	23
2.4.5	Components required to be placed in a flame.....	23
2.4.6	Zinc based alloys.....	24
2.4.7	Joining compounds and joining materials.....	24
2.4.8	Thermal insulation.....	24
2.4.9	Protection of aluminium tubing.....	24
2.5	Design for assembly and installation.....	24
2.5.1	Conformance in alternative forms.....	24
2.5.2	Fixing of gas connections.....	24
2.5.3	Gas inlet connection.....	24
2.5.4	Access to connection.....	25
2.5.5	Appliance connection for appliances connecting directly to an LP Gas cylinder.....	25
2.5.6	Gas hose assemblies.....	25
2.5.7	Protection of hose assembly.....	25
2.5.8	Restraint where a hose assembly is used.....	25
2.5.9	Compression fittings.....	25
2.5.10	Design of air entry and combustion product discharge.....	26
2.5.11	Flue terminal and draught diverter construction.....	26
2.5.12	Means to level appliance.....	26
2.6	Design for maintenance.....	26
2.6.1	Accessibility for adjustment.....	26
2.6.2	Accessibility for replacement.....	27
2.6.3	Screwed connections.....	28
2.6.4	Inaccessible nuts or bolts.....	28
2.6.5	Insertion and removal of gas injectors.....	28
2.6.6	Plug and socket connections.....	28
2.7	Design for use.....	28
2.7.1	Accessibility by the user.....	28
2.7.2	Design of valve handles, movable dials and pointers.....	28
2.7.3	Protection of control knobs.....	29
2.7.4	Locking means for adjusting devices.....	29
2.7.5	Prevention of injury at ignition.....	29
2.7.6	Proving ignition.....	29
2.7.7	Dismantling and replacement by the user.....	29
2.7.8	Sharp edges.....	29
2.7.9	Design to minimize contact with hot surfaces.....	29
2.7.10	Provision for the collection of grease and food particles.....	29
2.7.11	Accessibility of water feed and drainage systems.....	29
2.7.12	Connection of electrical components.....	29
2.8	Markings.....	29
2.8.1	Language.....	29
2.8.2	Permanent markings on appliances.....	30
2.8.3	Marking of doors and covers.....	30
2.8.4	Marking of flash ignition tubes.....	30
2.8.5	Indication of function.....	30
2.8.6	Identification of gas valves.....	30
2.8.7	Gas type marking.....	30
2.8.8	Gas type colour code.....	31
2.8.9	Markings on packaging.....	31
2.8.10	Marking of thermostat dials.....	31
2.8.11	Interference with combustion air.....	31
2.8.12	Identification of injectors.....	31
2.9	Instructions.....	32
2.9.1	Language.....	32
2.9.2	Installation.....	32

This is a preview. Click here to purchase the full publication.

2.9.3	Operation.....	33
2.9.4	Maintenance.....	34
Section 3	Preliminary tests — Line gases	36
3.1	General.....	36
3.1.1	Gases for testing	36
3.1.2	Test gas composition.....	38
3.1.3	Test gas properties	38
3.1.4	Test gas pressure.....	38
3.1.5	Burners with displaceable media.....	39
3.2	Preparation for testing.....	39
3.2.1	Electrical safety requirements.....	39
3.2.2	Setting up appliance for testing.....	39
3.2.3	Appliance regulator not to be removed during testing.....	39
3.2.4	Protection from accidental draughts.....	39
3.2.5	Prevention of gas rate variation.....	39
3.2.6	Turndown gas consumption.....	40
3.3	Gas leakage.....	40
3.4	Gas consumption.....	40
3.4.1	Tolerance on determined gas consumption.....	40
This is a preview. Click here to purchase the full publication.		40
3.5	Gas pressure regulators.....	40
3.6	Ignition and safety shut off systems.....	41
3.6.1	General.....	41
3.6.2	General requirements.....	41
3.6.3	Additional requirements for atmospheric burners with automatic burner ignition systems not based on permanent pilots.....	42
3.6.4	Additional requirements for fan assisted combustion systems with automatic ignition not based on permanent pilots.....	43
Section 4	Tests under limiting conditions.....	45
4.1	General.....	45
4.2	Combustion performance for any independent burner.....	45
4.2.1	CO/CO ₂ ratio limits for any independent burner — Overload.....	45
4.2.2	CO/CO ₂ ratio and O ₂ limits for any independent burner.....	45
4.3	CO/CO ₂ ratio limits — Permanent pilots.....	46
4.4	CO/CO ₂ ratio limits for any independent surface combustion burner — Underload.....	46
4.5	Flame characteristics at maximum and minimum limiting conditions.....	46
4.6	Burner ignition at maximum and minimum limiting conditions.....	47
4.7	Delayed ignition at maximum and minimum limiting conditions.....	47
4.8	Unburnt gas release from burner system.....	48
4.9	Burner interference at ignition or during combustion.....	48
Section 5	Performance specifications.....	49
5.1	Combustion air supply.....	49
5.1.1	Proving of means of mechanical air supply	49
5.1.2	Burner shut down following air supply failure.....	49
5.1.3	Obstruction of air inlets on appliances with fan assisted combustion systems.....	49
5.2	Flue operation.....	49
5.2.1	Spillage of combustion products — Flued appliances.....	49
5.2.2	Performance with downdraught, updraught and blocked flue.....	49
5.3	Burner operation.....	49
5.3.1	Burner flames — Stability to draught.....	49
5.3.2	Burner stability when changing setting	49
5.3.3	Pilot flames — Stability.....	49
5.3.4	Flame stability — Effect of door operation.....	50
5.4	Condensation.....	50
5.4.1	Control of condensate.....	50
5.4.2	Condensate — Interference with combustion	50

5.4.3	Blocked condensate drain.....	50
5.5	Temperature hazards.....	50
5.5.1	General.....	50
5.5.2	Temperature limits — Floor, wall, bench and adjacent surfaces.....	50
5.5.3	Temperature limits — Surfaces intended to be handled.....	50
5.5.4	Temperature limits — Surfaces likely to be accidentally touched.....	51
5.5.5	Temperature limits — Appliance safety.....	51
5.5.6	Temperature limits — Zero rear clearance installation.....	52
5.6	Heat resistance.....	53
5.6.1	Normal operation.....	53
5.6.2	Resistance to temperatures — Burner lightback.....	53
5.7	Response to electrical power variation or failure.....	53
5.8	Durability.....	54
5.8.1	Zinc based alloys.....	54
5.8.2	Permanent markings.....	54
Section 6	Specific requirements — Boiling tables — Open and closed top, Chinese cooking tables.....	55
6.1	Strength — Applied load.....	55
6.1.1	Appliance.....	55
6.2	This is a preview. Click here to purchase the full publication.	55
Section 7	Specific requirements — Salamanders, grillers and toasters.....	56
7.1	Provision of grill grids and drip trays.....	56
7.2	Shelves, racks and grids strength — Applied load.....	56
Section 8	Specific requirements — Solid grill plates and griddles.....	57
Section 9	Specific requirements — Barbecues.....	58
Section 10	Specific requirements — Ovens.....	59
10.1	Provision of thermostat.....	59
10.2	Design of ovens.....	59
10.2.1	Oven doors — Open position.....	59
10.2.2	Oven shelves.....	59
10.2.3	Impingement of flame on shelves or cooking utensils.....	59
10.3	Strength — Applied load.....	59
10.3.1	Appliance.....	59
10.3.2	Oven shelves.....	59
10.3.3	Drop down doors.....	59
10.3.4	Side hinged doors.....	59
Section 11	Specific requirements — Boiling water units.....	60
11.1	Integral cold water feed tanks.....	60
11.2	Drain valves.....	60
11.3	Provision for the collection of corrosion products.....	60
Section 12	Specific requirements — Atmospheric steamers.....	61
12.1	Steam generator.....	61
12.2	Appliance strength — Applied load.....	61
Section 13	Specific requirements — Stockpots and brat pans.....	62
13.1	Temperature hazards and heat resistance.....	62
13.1.1	Temperature of surfaces in contact with cooking oil.....	62
13.2	Pressure vessels.....	62
13.3	Provision of tilt cut-off device.....	62
13.4	Provision of low water level overheat device.....	62
13.5	Drain valves.....	62
13.6	Construction of cooking vessel.....	62
13.7	Provision to empty completely.....	62
13.8	Means to keep lid in raised position.....	62

13.9	Strength and stability	63
13.9.1	Stockpots — Applied load	63
13.9.2	Brat pans — Applied force	63
Section 14	Specific requirements — Fryers	64
14.1	Temperature hazards and heat resistance	64
14.1.1	Temperature of surfaces in contact with cooking oil	64
14.1.2	Flue gas temperature	64
14.2	Design of fryers	64
14.2.1	Construction of cooking vessel and surround	64
14.2.2	Provision of oil drain valve	64
14.2.3	Design of drain valve	64
14.2.4	Provision of shut off for each cooking vessel	64
14.2.5	Provision of automatic temperature control	64
14.2.6	Maximum temperature	64
14.2.7	Automatic filtration systems	65
14.2.8	Provision of over-temperature cut-out device	65
14.2.9	Pressure relief device	65
14.2.10	Copper and copper bearing alloys	65
14.3	Performance of fryers	65
This is a preview. Click here to purchase the full publication.		65
14.4	Markings	65
14.4.1	Marking of normal working liquid level	65
14.4.2	Warning regarding correct level of cooking oil	65
14.4.3	Marking of drain valve	65
14.5	Appliance strength — Applied load	65
Section 15	Specific requirements — Food warmers including bains marie	66
15.1	Design of food warmers and bains marie	66
15.1.1	Nominal working temperature	66
15.1.2	Heating performance	66
15.1.3	Resistance to boiling dry — Wet bain marie	66
15.2	Strength — Applied load	66
15.2.1	Appliance	66
15.2.2	Food containers	67
Section 16	Specific requirements — Pasta/noodle cookers and rethermalizers	68
16.1	Drain valve	68
16.2	Markings	68
16.2.1	Marking of normal water level	68
16.2.2	Caution regarding water level	68
16.3	Appliance strength — Applied load	68
Section 17	Specific requirements — High temperature cookers	69
17.1	Temperature hazards and heat resistance	69
17.1.1	General	69
17.1.2	Maximum temperature	69
17.2	Design for use	69
17.2.1	Provision of over-temperature cut-out device	69
17.3	Drain valves	69
17.4	Markings	69
17.5	Strength and stability	69
17.5.1	Stability	69
17.5.2	Appliance strength — Applied load	69
17.5.3	Drop down loading doors	69
17.5.4	Side hinged loading doors	69
17.5.5	Separation of sections	70
Section 18	Specific requirements — Mobile serving appliances	71
18.1	Design requirements	71

18.1.1	Maximum gas consumption	71
18.1.2	Provision of hose and regulator assembly	71
18.1.3	Thermostat maximum temperature	71
18.1.4	Tip-over switch	71
18.1.5	Water vessel	71
18.1.6	Drain valve	71
18.1.7	Mobility requirements	71
18.1.8	Provision of manual isolation valve	71
18.1.9	Gas cylinder and cylinder compartments	71
18.2	Performance requirements	73
18.2.1	CO/CO ₂ ratio limits	73
18.2.2	Containment of hot liquids	73
18.3	Strength and stability	73
18.3.1	Appliance	73
18.3.2	Stability	73
18.4	Markings	73
Appendix A (normative) Figures A.1 to A.9		74
Appendix B (normative) Test methods		82
Appendix C (normative) Test methods		152
Appendix D (normative) Pressure and gas volume test equipment		154
Appendix E (informative) Diagrammatic representation of an operating system for automatic burners		155
Bibliography		156

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Commercial catering gas equipment

Section 1 Scope and general

1.1 Scope and application

1.1.1 Scope

This document specifies general requirements and test methods for various types of commercial catering gas equipment. The fuel gases are natural gas (as described in AS 4564), town gas, liquefied petroleum gas (LP Gas, as described by AS 4670) 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 document. Manufacturers, importers or distributors have legal obligations to ensure that products conform to such requirements.

Figures referred to in this document are located in [Appendix A](#).

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1.1.2 Application

Appliances shall conform to the general requirements of [Sections 2, 3, 4](#) and [5](#), and to the requirements in each of following Sections that are applicable to the nature of the appliance.

[Section 6](#): Boiling tables — Open and closed top, Chinese cooking tables

[Section 7](#): Salamanders, grillers and toasters

[Section 8](#): Solid grill plates and griddles

[Section 9](#): Barbecues

[Section 10](#): Ovens

[Section 11](#): Boiling water units

[Section 12](#): Atmospheric steamers

[Section 13](#): Stockpots and brat pans

[Section 14](#): Fryers

[Section 15](#): Food warmers including bains marie

[Section 16](#): Pasta cookers and rethermalizers

[Section 17](#): High temperature cookers

[Section 18](#): Mobile serving appliances

AS 3645 specifies essential requirements for gas equipment that require regulatory approval before sale. This document is intended to provide a means of demonstrating conformance to AS 3645.

1.2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document.

NOTE Documents referenced for informative purposes are listed in the Bibliography.