AS 4563:2022
(Incorporating Amendment No. 1)

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Commercial catering gas equipment



AS 4563:2022

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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*.

This Standard incorporates Amendment No. 1 (December 2024). The start and end of changes introduced by the Amendment are indicated in the text by tags including the Amendment number 1.

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

(e) relevant International Standards.

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.

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Australian Standard®

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.

〖A1〗Test methods are set out in Appendix B.〖A1〗

Equipment for controlling gas pressure and measuring gas volume is specified in Appendix D.

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.

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