

**CERTIFICATE APPLICATION
Form 2- Individual Inspection**



APPLICATION DATE:
DETAILS OF APPLICANT
COMPANY OR SOLE TRADER NAME :

CONTACT NAME:

COMPANY ADDRESS:

COMPANY A.B.N.:

COMPANY PHONE No:

FAX NO.:

MOBILE:

COMPANY EMAIL ADDRESS:

AUTHORISED PERSON MAKING THIS APPLICATION:

BUSINESS NAME AND ADDRESS WHERE EQUIPMENT IS/ IS TO BE INSTALLED:

APPLIANCE DETAILS

COMMERCIAL

DOMESTIC

APPLIANCE TYPE:

MAKE:

MODEL:

SERIAL NO:

Burner Gas Pressure: Kpa

GAS CONSUMPTION: Mj

Injector Size/s

GAS TYPE/S: PROPANE

NATURAL

UNIVERSAL LP

INSTALLATION INSTRUCTIONS SUPPLIED:

SPECIFICATIONS SUPPLIED:

MANUFACTURED BY:

COUNTRY OF ORIGIN:

EQUIPMENT: NEW

SECONDHAND

I hereby apply for the above appliance is to be tested in accordance with the Safety requirements for gas devices (Type A) as detailed in Schedule 6 of the Petroleum and Gas (Production and Safety) Regulation 2004

SIGNATURE:

PRINT NAME IN FULL:

ADDRESS:

QGQ BADGE NUMBER

DATE OF ISSUE

ISSUED BY:

Cerifiers Number: 00

I (Certifiers name) _____ certify the following application meets the QGA requirements for a Type A appliance as per the QGA list, where a Type A appliance is a gas appliance where a type test scheme and Australian standard exists and where the appliance has a working pressure for LPG, Butane no greater than 2.75Kpa and Natural, Methane gases no greater than 1.13 Kpa, or as listed on the QGA recommended Type A appliance list.

CERTIFIERS SIGNATURE

Chief Inspectors Badge (YES/ NO) Badge Number _____

Signed: _____

Controls & Valve Details: Listed (please list AGA, UL or CE approval detail)

QUEENSLAND GAS ASSOCIATION (INC.)

P.O. Box 658, VIRGINIA BC, QUEENSLAND AUSTRALIA 4014

Telephone: / Facsimile: 1300 792 239

www.qga.org.au

ARBN: 108 688 642 • ABN: 43 108 688 642

Suitable for Commercial and Domestic Appliances to AS 4563 & AS4551

This Check List is a guide for carrying out individual certification (Second Tier) Testing.

INDIVIDUAL CERTIFICATION CHECK LIST

Com / Dom

Sections 5 -8

BOILING TABLES, CHINESE COOKING TABLES, SALAMANDERS, GRILLERS TOASTERS, SOLID GRILL PLATES, GRIDDLES, BBQ's. ARE COVERED UNDER THE FOLLOWING CLAUSES

Clause	Item	N/A	Pass	Fail
	Electrical Units			
	Do electrical components and their installation comply with the requirements of an Appropriate electrical authority?	N/A		
C2.7.9 / D 2.3.5	Are low/line voltage electrical parts protected against accidental contact?	N/A		
D 5.5.3	Are there any heat hazards in the event of electrical failure?	N/A		
C2.7.1 / D 2.7.1	Are controls, burners and safety devices accessible for adjustment?	N/A		
	Does the unit have the correct electrical compliance plate fitted?	N/A		
C.2.1.6/ D.2.1.4	Flame safeguard (PES):	N/A		
	(a) Conforms to requirements of AG 210 and conforms with design requirements of EN 298 or equivalent CE UL approvals? or	N/A		
	(b) Certified by recognised body to EN 298?	N/A		
	Construction/ Markings			
C2.3.1 / D 2.1.30	Is appliance adequately supported?	N/A		
D2.6.2 / D 2.3.4	Is the gas inlet connection firmly fixed?	N/A		
C2.3.6 / D 2.8.14	Are gas manifolds firmly fixed?	N/A		
C.2.1.5	Does the manual valve classification comply, is it certified?	N/A		
C2.3.3 / D2.8.8/11	Are the burners mixing tubes/flash tubes properly located in relation to gas injectors?	N/A		
C2.3.4/ D2.8.12/13	Are burner supports & burner caps secure and stable?	N/A		
C2.7.7	Are knobs, handles, movable dials and pointers securely attached?	N/A		
C2.8.1	Are controls accessible and easily operated?	N/A		
C2.8.7 / D2.8.2	Is the method of ignition such that the hand cannot be injured?	N/A		
C2.8.4	Are control knobs protected against damage?	N/A		
C2.8.9	Can burners and pilot be proved while appliance is in operation?	N/A		
C2.8.13	Are handles and knobs located to minimise touching hot surfaces?	N/A		
C.9.1	Are the correct permanent markings affixed to the appliance?	N/A		
C2.9.4	Is the off position of all gas valves clearly identified?	N/A		
C2.9.10	Are warning labels fixed to any removable parts that could interfere with combustion air supply?	N/A		
	Gas & Electrical tight			
C3.3.1 / D 3.3.1	Is the appliance gas tight?	N/A		
	Was the unit tested with a gas leak detector / on the load side & gas tight?	N/A		
	Is the unit electrically tight and the earthing compliant	N/A		
	Has the unit been Electrically tagged?	N/A		

Clause	Item	N/A	Pass	Fail
	Combustion air switches/ Pre mix burners			
C3.12.2	Are combustion air flow proving devices interlocked unless in "no flow" condition prior to start-up of fan?	N/A		
C3.12.3	If air is pre-mixed, is effective means provided to ensure air does not pass back into gas line?	N/A		
C3.12.4	Is combustion air supply proved adequate?	N/A		
C3.12.5	Does safety shut-down occur if combustion air supply inadequate?	N/A		
	Regulators			
C2.4.1 / D 2.6.2	Are gas regulators placed to minimise: (a) breather holes from blocking? (b) ignition of gas leaking from breather holes? (c) overheating (see Clause 3.6.4.2)?	N/A		
C2.2.1 / D 2.6.1	Is a certified gas pressure regulator fitted? (Implementation date, LPG regulator Jan 1, 2005)	N/A		
	Flame Failure			
C2.2.3	Is a certified flame safeguard system fitted in the case of (a) enclosed burners with manual ignition (b) burners with automatic or semi-automatic ignition (c) burners exceeding 65 MJ/h?	N/A		
C2.1.7 / D2.7.7	Is a certified safety shut-off system fitted?	N/A		
	Burner/ pilot system			
C2.2.7 / D 2.8.5 / D 2.8.7	Can gas to pilot be turned off without altering the pilot setting? Is it obvious when the pilot is alight?	N/A		
C2.2.4 / D 2.7.9	Is there suitable means of reigniting? (Under thermostatic control)	N/A		
C2.3.2 / D 2.8.1 / D 2.8.9	Is ignition source positively located and adjacent to main burner? Are pilots, igniters and flame safeguard sensors adequately supported?	N/A		
C2.8.6 / D 2.8.1	Is the point of ignition readily accessible whilst operating the control valve?	N/A		
C2.8.10 / D2.1.14	If compartment must be opened to light manually operated burners, is explosive mixture is possible? If positive door locks fitted is there provision for explosion relief? Are the injectors correct on the burners & pilots?	N/A		
	Gas rate confirmed with a gas rate meter . Measured rate _____Mj_	N/A		
	Surface Temperatures			
C3.6 / D 5.5.2	Are all temperatures acceptable and knobs and handles not too hot to handle? List surface temperatures_____	N/A		
	Combustion Tests			
C3.9.1(a) / D 3.6.1	If pilot can be lit back, does it ignite main burner promptly or does it cause shut-off valve to close?	N/A		
C3.9.2 / D 3.6.2	Is system design and construction such that reduction in pilot does not result in explosive ignition?	N/A		
C3.10.1	Is there no leakage or spillage of products 5 minutes after ignition?	N/A		
C 3.9.9 D/ 3.6.13	Does safety shut-off system cut off all gas: List Time_____> (a) 90 seconds for atmospheric burners up to 50 MJ/h (b) 60 seconds for atmospheric burners over 50 MJ/h and up to 150 MJ/h (c) 45 seconds for atmospheric burners over 50 MJ/h and up to 500 MJ/h (d) 3 seconds for all other types of main burners?	N/A		
C3.13.1 / D 4.1.13	Does operation of appliance doors extinguish any burners?	N/A		
C3.14.3 / D 4.1.11	When turning burner from full-on turndown or vice versa, is it stable, does it light back or is it extinguished?	N/A		
D3.14.3 / D 4.1.12	Does the pilot remain alight when the main burner is turned off or on?	N/A		

Clause	Item	N/A	Pass	Fail
COMMERCIAL ONLY				
SECTION 9 Ovens				
C9.2/ D2.7.9	Is a thermostat fitted? Is there a bypass or other means to ensure re-ignition?	N/A		
D 5.1.3	Is the flue terminal positioned to ensure unburnt gas from the oven cannot be ignited by another burner?	N/A		
C6.4	Is a flame safeguard provided? (Implementation date: Jan 1, 2005)	N/A		
SECTION 10 Boiling Water Units				
C10.3	(a) Is a drain valve fitted	N/A		
	(b) Is the drain valve of smooth bore and easily cleaned	N/A		
	(c) Is it impossible to completely remove the valve stem under normal operation of the valve?	N/A		
SECTION 11 Stockpots and brat pans				
C11.2	If the stockpot is operating above the atmospheric pressure or under a vacuum is it certified by the appropriate authority?	N/A		
C11.3	Is a tilt cut-off device fitted to shut-off gas before angle of tilt exceeds 10° and re-establishes gas when within 1° of horizontal? (Brat pans)	N/A		
C11.4	Is a low water level shut-off device fitted? (Steam jacketed stockpots)	N/A		
C11.5	(a) Is the drain valve of smooth bore and easily cleaned	N/A		
	(b) Is a drain valve strainer fitted and secured?	N/A		
	(c) Is drain valve bore greater than 25mm?	N/A		
C11.6	Is the cooking vessel constructed correctly?	N/A		
C11.7	Is provision made for complete emptying of brat pan in a safe manner?	N/A		
C11.10	Does the hinged lid remain in the raised position?	N/A		
SECTION 12 Atmospheric steamers				
12.2	Is drain valve bore greater than 13mm and does pan empty completely?	N/A		
SECTION 13 Fryers				
13.1.2	Is flue gas temperature less than 575°C above ambient? List Temp here= C	N/A		C
13.2.1(a)(b)	Is the cooking vessel constructed correctly?	N/A		
13.2.2	Is oil drain provided and is the internal diameter 25mm or greater?	N/A		
13.2.4	Is gas shut-off provided for each cooking vessel?	N/A		
13.2.5	Two or more automatic shut-off valves in series?	N/A		
13.2.10	Copper and copper bearing alloys are not exposed to hot frying compounds	N/A		
13.2.6	Is automatic temperature control system fitted?	N/A		
13.3.3	Does over temperature cut-out device shut off gas before oil temperature exceeds 246°C?	N/A		
13.4.1	Is normal working liquid level marked correctly?	N/A		
13.4.2	Is the warning regarding correct level of cooking medium marked correctly?	N/A		
13.4.3	Is drain valve marked correctly?	N/A		
SECTION 14 Food warmers and Bains Marie				
14.2.1	Is nominal working temperature 80°C or greater? (Nominal or normal)	N/A		
SECTION 15 Pasta cookers and rethermalizers				
15.2.1	Is drain valve correctly marked and protected?	N/A		
15.3.1	Is the normal water level marked correctly?	N/A		
15.3.2	Is the correct cautionary warning regarding correct water level marked correctly?	N/A		

Appliance pictures (Insert)

