CATER-KWIK LTD
Internet Prices With Traditional Service

COMMERCIAL OVEN CHECKLIST ☑
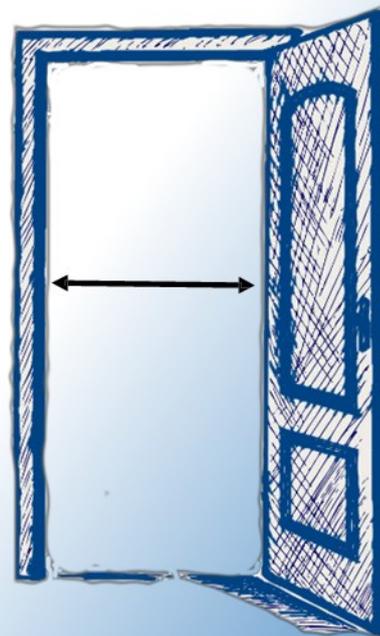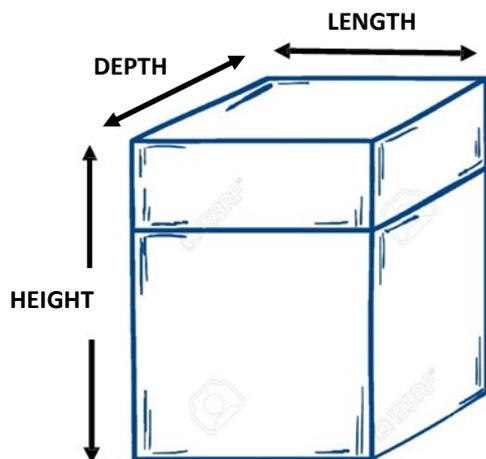

1.   What type of gas do you require?

This can be checked by looking at your current gas supply.

  LPG – Your gas supply will come from red bottles or be in a tank. ☐

  Natural Gas – You will have a gas meter fitted in your establishment. ☐

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3.   Is a splash guard required?

It is not recommended for a cooker to be placed next to a fryer. If this is necessary due to kitchen layout, a splash guard will need to be positioned between the two to prevent water coming into contact with the oil.

Yes – A splash guard is required (CKFAB0001) ☐

No – This is not required ☐

4.   Is an extraction system required in your kitchen?

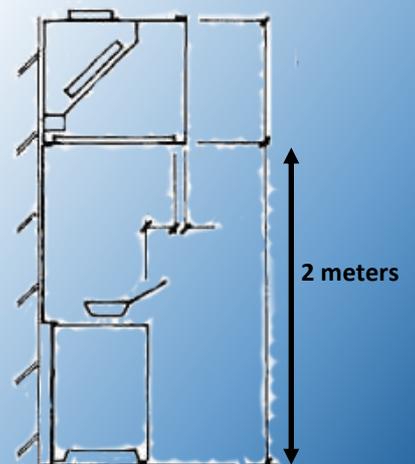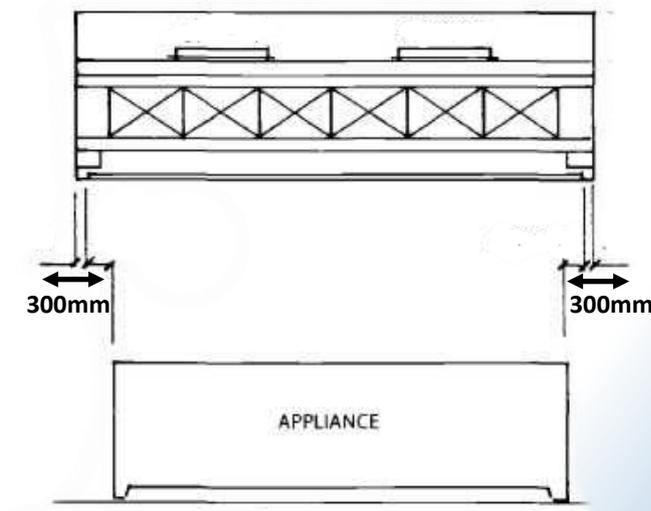**Commercial gas cookers are required to be placed under an extraction canopy—** If you do not already have one of these fitted at the correct specifications, please call our sales team to discuss our extraction system options on **01229 480001** or visit our extraction system section of our site by clicking **HERE**.

Extraction Canopy—Is this in place? ☐

Overhang – The required overhang for the front and both sides of the canopy is 300mm. Is this achieved? ☐

Gas Interlocking – Is this in place? ☐

PLEASE NOTE: IF UNSURE PLEASE CHECK WITH YOUR GAS SAFE ENGINEER.

300mm   300mm

APPLIANCE

2 meters

COMMERCIAL OVEN CHECKLIST ☑

5. **Do you require a gas hose?**

    Yes—A gas hose is required   ☐

    No—I already have the correct gas hose for the appliance   ☐

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6. **If you answered "yes" to question 6, what length & width gas hose do you require?**

    Length—1 Metre & Width—½ "   ☐

    Length—1 Metre & Width— ¾ "   ☐

    Length—1.2 Metre & Width—½ "   ☐

    Length—1.2 Metre & Width—¾ "   ☐

    Length—1.5 Metre & Width—½"   ☐

    Length—1.5 Metre & Width—¾ "   ☐

If you are unsure about any of the information in this checklist, please do not hesitate to contact our helpful sales team that are more than happy to go through the list with you.

01229 480001