

COMMERCIAL GAS FRYER CHECKLIST



1. What gas type do you require?

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



LPG "Liquid Petroleum gas"

Your gas supply will come from red bottles or a permanent refillable tank.

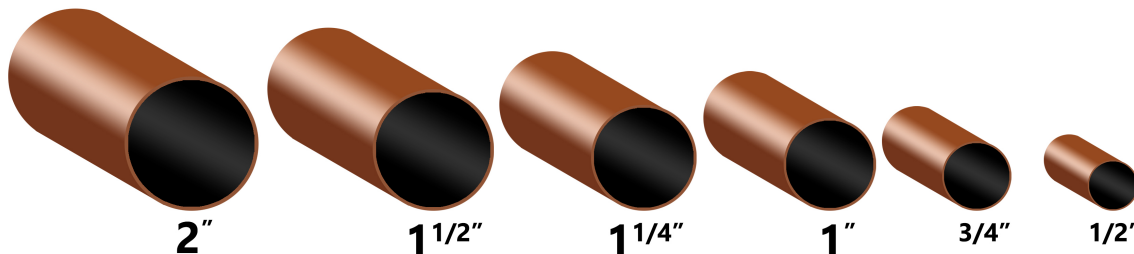


Natural Gas

You will have a gas meter installed in your establishment. And should have a gas bill.

2. What size gas pipe do I have?

Measure your existing pipe from the outside edge to the opposite edge, This should include the width of the pipe wall itself.



3. Is the appliance intended for inside or outdoor use?

INSIDE Ignore question 4.

OUTDOOR Continue on to question 4.

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4. Outside Use.

If the appliance is intended for outside use, you are recommended to supply it with **LPG Bottles. Which must NOT be stored inside any building or structure.**

At **Caterkwik** we can also supply you with a Festival kit. This is a set of parts to help you run the appliance outside of a regular kitchen.

We can also fit this kit for you as well as test it and provide a Gas safe certificate as a result. To get this service, please call and talk to one of our helpful sales team members.

PLEASE NOTE: If you intend on hiring equipment from us for use by yourself or a third party, it is forbidden to use jubilee clips to secure the gas hose.

Our engineers will crimp the hose for you, then begin testing.

The gas hose used within our festival kit is a 2m length, 8mm bore, high pressure hose, conforming to *BS 3212 type 2*, *BS EN 1763 class 3*, or *BS EN 16436*. Suitable for LPG use.



The crimps used are worm drive clips, and despite being permanently secured, drastically improve the safety of the gas system.

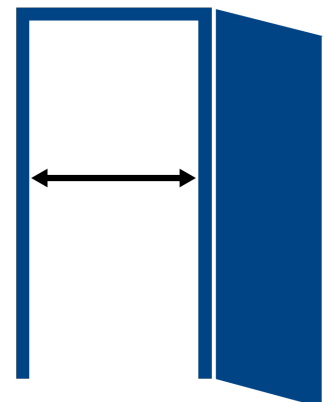
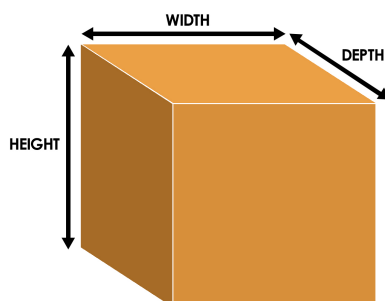


To purchase our festival kit, Please click [HERE](#).

5. Doorway dimensions.

Does the entrance of your establishment accommodate the dimensions of your Fryer.

If not, you may need to speak to our sales team to both troubleshoot, and possibly find an alternative unit that is capable of entering the premises.



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6. Is a splash-guard required?

It is not recommended to place a fryer next to either a cooker, walkway, exit or entrance or a water station. If any of the above are necessary due to kitchen layout, a splash-guard will need to be positioned between both appliances or blocking the walkway or water station to prevent water or spillages coming into contact with the hot oil.



YES

A splash-guard is required

CKP0989

NO

This is not required.

7. Is an extraction system required in your kitchen?

Commercial gas fryers are required to be installed under an extraction canopy.

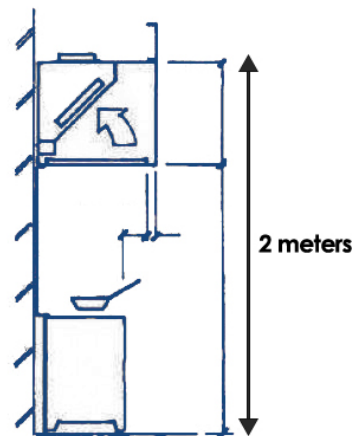
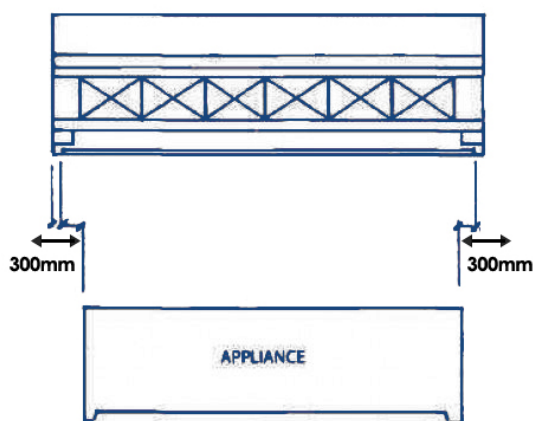
If you do not already have an extraction system installed, please call our sales team to discuss our extraction system options on **01229 480001** or visit our extraction section of our site by clicking **HERE**.

Extraction Canopy. - Is this already in place?

Overhang. - The required overhang for the front and both sides of the canopy is 300mm. And the minimum height is 2 meters. Is this achieved?

Gas Interlocking System. - Is this already in place?

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



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8. Do you require a gas hose?

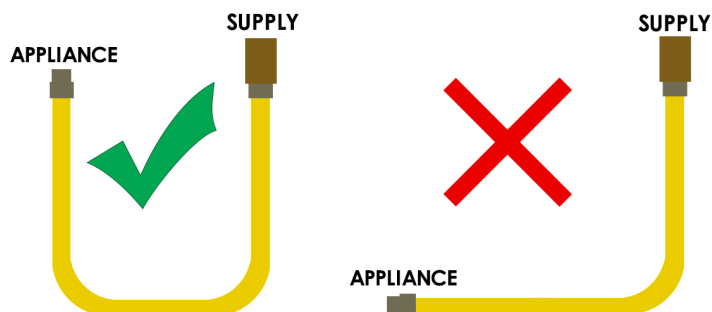
YES - A gas hose is required.

NO - I already have the correct gas hose for the appliance.
Leave out question 9.

9. Gas hose specifications.

Make sure you select the correct length and diameter of gas hose for your appliance.
This will be stated on whichever model you have chosen.

When installing a gas hose it is crucial to have the hose positioned correctly, as pictured below.



1 Metre length

1/2" diameter

3/4" diameter

1.2 Metre length

1/2" diameter

3/4" diameter

1.5 Metre length

1/2" diameter

3/4" diameter

