



Expert commentary

BS 6173:2020 — *Installation and maintenance of gas-fired catering appliances for use in all types of catering establishments (2nd and 3rd family gases) — Specification*

Richard Harper, Director, Richard Harper Consultancy Services

1 Overview

The revision of BS 6173 provides important guidance on the correct installation and maintenance of gas-fired catering appliances in all types of catering establishments. The standard covers a wide range of commercial catering appliances such as fish and chip frying ranges and tandoori ovens and covers domestic cooking appliances when installed in commercial catering sites or establishments. The standard will be used by commercial catering equipment installers and service companies.

1.1 Reasons for change

The changes in the revised standard reflect the technological and safety advances that have been made within the industry since the previous version. These include changes to CO₂ level testing methodology relating to interlocking in commercial catering establishments and the testing improvements of extraction systems. The revised testing methodology will reduce the likelihood of kitchens being incorrectly shut down due to inaccurate testing results and the introduction of constant monitoring will make commercial kitchen installation significantly safer.

1.2 Summary

- This is the only commercial catering standard available to industry
 - Requirements for canopy/ductwork/ventilation systems are now included
 - There is updated information relating to the interlocking of new and existing installations
 - The normative references have been updated to reflect other current guidance and key industry documentation
 - Now included are requirements for checking ambient levels of CO₂
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2 Main commentary

The next sections explain more about the changes in this revision.

2.1 Canopy/ductwork/ventilation systems

In order to create a safe and comfortable working environment kitchen and catering areas need to be adequately ventilated. This is usually achieved by mechanical extraction via a canopy or ventilated ceiling located over the cooking appliances. The ventilation system should also provide general ventilation throughout the kitchen areas. The standard identifies the information that should be included on the rating plate that is affixed to the canopy/ductwork/ventilation system such as supplier's details, serial number and installation date. The standard also contains details of the checks that are required to be carried out by the commissioning engineer of the canopy/ductwork/ventilation systems.

2.2 Interlocks

Where appliances require installation of canopy/ventilation system to operate safely then interlocks are designed to cease the supply of gas in the event of inadequate airflow. The standard identifies the requirements for the interlocking of new appliances and states what action to take when identifying existing installations without an interlock. This action includes assessing the installation to establish whether an unacceptable risk is likely to arise.

2.3 Normative references

Normative references that have been updated include the newly published IGEM UP 19, Catering Information Sheet No 23 (Revision 2), and The Gas Industry Unsafe Situations Procedure (GIUSP). The GIUSP provides guidance on how to deal with safety concerns relating to fixed ventilation systems, mechanical ventilation systems and atmosphere readings that indicate excessive levels of CO₂.

3 Conclusion

The safe operation of catering establishments relies not only on the correct installation and maintenance of the gas appliances they use but also the correct installation of the gas supply and shut off valves and the correct installation commissioning and maintenance of the ventilation systems and interlocks. BS 6173 provides guidance and specifications on these subjects and identifies the essential documents for further reading.
