

1 引言

常見的燃氣烤肉爐意外，除了因為使用者欠缺氣體安全意識引起之外，烤肉爐本身欠缺妥善的維修保養亦是重要原因之一。事實上，燃氣烤肉爐在安裝和維修方面均有不少需要注意的地方，以確保使用者的安全。

2 一般規定

根據《氣體安全條例》(第51章)規定，燃氣烤肉爐須由受聘於註冊氣體工程承辦商的註冊氣體技工安裝。安裝地點必須通風良好，而烤肉爐的供燃氣系統應與機械通風系統聯動為佳，從而確保烤肉爐在燃氣供應時，工場的機械通風系統必然啟動；每個烤肉爐均必須安裝一個獨立的緊急關閉氣閥，用以在緊急情況下可以盡快關閉氣體供應。

3 安裝和維修燃氣烤肉爐須知

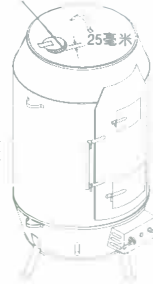
烤肉爐應最少每年一次聘用註冊氣體工程承辦商進行維修、清潔及測試。烤肉爐必須：



1. 安裝熄火保險裝置，而該裝置須在火種熄滅之後的75秒內截斷主燃燒器的氣體供應，避免意外地洩漏及積聚氣體；

2. 爐頂的活動排氣口須保持最少25毫米闊空隙，確保在烤肉時有足夠空氣流通；

確保在任何時候都有最少25毫米空隙



3. 爐底須設有盛載火石的器皿，以防止油污堵塞爐頭；

4. 盛油盆須盛滿清水，溢滿喉和爐底排水喉須保持暢通；

5. 烤肉爐須設有電子點火或點火棒裝置，不得採用其他方式點火（例如以打火機或燃燒的紙張以作點火）；

6. 點火棒的接駁軟喉，應使用機電工程署批准的軟喉，其長度不得超過1米；



7. 爐頭及熄火保險裝置等均須定期清潔，以免被污垢或油脂堵塞。

4 石油氣燃氣設備，裝置及儲存

現時本港大部份飲食行業的燃氣烤肉爐裝置均以煤氣作為燃料。若使用石油氣為燃料，便要符合《工作守則：氣體應用指南之六：商業樓宇內作供應飲食用途之石油氣裝置規定》所載列有關石油氣使用的基本技術要求。此守則可在本署網頁下載。

此外，根據《氣體安全條例》，除非獲氣體安全監督的批准，否則不得儲存總容水量超過130升（約50公斤）的石油氣（包括空瓶）。



5 安全指引

設有燃氣烤肉爐裝置的商戶如對其安全有任何疑問，應向其註冊氣體承辦商及氣體供應商尋求檢驗及維修的專業意見。而註冊氣體承辦商應盡早向客戶提供定期檢驗

及維修意見，及向使用者提供適當的操作及清潔指引，以防止意外發生。註冊氣體工程承辦商的名單，可從本署網頁下載。詳細的技術要求，可參閱本署編製的應用指南：《臨時安全指引：太空囊式燃氣烤肉爐》，該指南亦可從本署的網頁下載。



臨時安全指引：太空囊式燃氣烤肉爐》，該指南亦可從本署的網頁下載。

6 查詢途徑

如需更多資料，請與你的註冊氣體工程承辦商聯絡，亦可致電政府熱線1823或瀏覽本署網頁 <http://www.emsd.gov.hk>。

1 Introduction

The common causes of incidents involving gas-fired meat roasters are lack of gas safety awareness of the user, and improper maintenance of the meat roasters. In order to protect users, there are certain aspects we have to note regarding the installation and maintenance of gas-fired meat roasters.

2 General

According to the Gas Safety Ordinance (Cap.51), gas-fired meat roasters must be installed by registered gas installers employed by registered gas contractors. The locations of installation must be well-ventilated. The fuel gas supply system of a meat roaster should be interlocked with a mechanical ventilation system. This ensures that the mechanical ventilation system of a workshop is always switched on when gas is supplied to the meat roaster. Each meat roaster must be equipped with a separate emergency isolation valve, so that gas supply can be cut off in case of emergency situations.

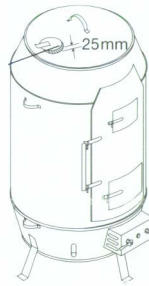
3 Notes for installation and maintenance of gas-fired meat roaster

Meat roasters must be maintained, cleaned and tested



by registered gas contractors at least once a year. They must:

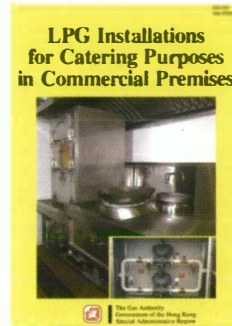
1. be equipped with flame failure devices, which can cut off the gas supply to the main burners within 75 seconds after the pilot flames have been extinguished, in order to avoid the accumulation of gas in case of a gas leak;
2. have movable top opening vents with minimum air gaps of 25mm to maintain sufficient ventilation during roasting;
3. have holders at the bottom for brick stones to prevent oil/fat from choking the burners;
4. have oil drain pans full of water and keep the drain pipes and overflow pipes free from blockage;
5. have electronic ignition devices or ignition rods and must not use other ignition means (such as ignition by lighters or burning paper);
6. use EMSD approved flexible tubing only for the ignition rod, the maximum tubing length shall not exceed 1m;



7. have burners and flame failure devices which are cleaned regularly to ensure that all gas supply holes are not blocked by dirt or grease.

4 LPG Equipment, Installation and Storage

Most of the catering facilities with meat roasters in Hong Kong use town gas as fuel. For LPG fuelled catering facilities, it must technically comply with the Code of Practice GU06 "LPG Installations for Catering Purposes in Commercial Premises", which can be downloaded from EMSD website.



Moreover, according to the Gas Safety Ordinance, storage of LPG cylinders with an aggregate water capacity exceeding 130 litres (approximately 50kg) (including empty cylinders) is not allowed except with the approval of the Gas Authority.

5 Safety Guideline

For any queries on meat roaster safety, the owner should seek specialist advice from their Registered Gas Contractor and gas supplier on inspection and maintenance requirements. Registered Gas Contractor should provide clients with their specialist advice as early as possible for



arranging inspection and maintenance, and appropriate operation and cleaning guideline to prevent accidents. For the list of Registered Gas Contractor and EMSD's technical guidance: "Provisional Safety Guideline on Enclosed Type Meat Roaster", please visit EMSD website.

6 Enquiries

For further information, please contact your Registered Gas Contractor. You may also call the government hotline 1823 or browse EMSD website <http://www.emsd.gov.hk>

Gas Authority
氣體安全監督  EMSD

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安全使用 燃氣烤肉爐

Safe Use of Enclosed Type Gas-fired Meat Roaster

