

Safety Tips for Tasty Hot-pots



Hot-pot Soup should be Delicious
Hot-pot Ingredients should be the Best
Hot-pot Gas Appliances should be Safe



For further information, please browse web site : www.emsd.gov.hk
Enquiry : 1823

EMSD 

Safety of Hot-pot Gas Installations

This leaflet covers the important points of gas safety when using LPG as a fuel for hot-pot gas installations.

Choice of Hot-pot Gas Appliances

From 1 January 2003, all models of domestic gas appliances to be supplied and sold in Hong Kong shall be approved by the Gas Authority, EMSD. Approved domestic gas appliances shall bear a GU mark. Please use hot-pot gas appliances with GU marks to ensure safety. Appliances bearing GU marks are equipped with flame failure devices (FFD). FFD is a protective device incorporated into a cooker or oven, which reacts by shutting off the gas supply when flame presence is no longer detected. It helps to stop gas escape when cooking flames are accidentally extinguished.

Safety Precautions for Cassette Cooker



1. Please use hot-pot gas appliances bearing GU marks



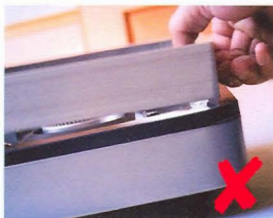
2. Follow the instructions on the cartridge surface



3. Place the cartridge with the cartridge guide in upright position



4. Do not use two cassette cookers in parallel



5. Never use any non-approved accessories



6. Do not use plates, pans which extend over the edge of the cartridge cover

- * Never fit/remove cartridge near naked flame or heat source
- * Use the cassette cooker in a well-ventilated area and away from flammable materials



Safe use of Hot-pot Gas Appliances

Always follow the instructions that come with your hot-pot gas appliance, keep combustible materials away from gas flames and do not leave your gas appliances switched on without constant supervision. Do not use your gas appliance if inadequate ventilation, gas leak or equipment damage is suspected. For reasons of fire safety, cassette cookers should not be used within commercial premises below ground level e.g. basement kitchens, seating areas, etc.

Hot-pot Gas Installations Using Disposable LPG Cylinders

Disposable LPG cylinders used in Hong Kong shall be of a type approved by the Gas Authority in accordance with the Gas Safety (Gas Supply) Regulations. In commercial premises, e.g. general restaurants, the operators should strictly observe the instructions on the LPG cylinders. They should ensure storage of disposable cylinders in a dry, cool and well-ventilated location, keep cylinders away from flame and heat, and never refill disposable cylinders. The list of approved disposable LPG cylinders can be found on EMSD's web-page.

Safe Use and Storage of LPG Cylinders

Under all circumstances, except with the approval of the Gas Authority, no one is allowed to store LPG cylinders (including used cylinders) with a total aggregated water capacity of over 130 litres (approximately 50kg) in accordance with the Gas Safety Regulations. For safety reasons, it is recommended that the quantity of disposable LPG cylinders stored should not exceed 28 litres (50 cartridges). For details of the technical requirements for storage at retail outlets, please refer to the Gas Utilization Guidance Note GU08 – Minimum Requirements for the Storage and Display of LPG Disposable Cylinders (Cartridges) at Retail Outlets.

Inspection and Maintenance of Gas Installations

LPG cylinders must be handled with care to avoid damage. LPG regulators and rubber tubing should be checked regularly for any damages. All flexible gas tubing used shall be of a type approved by the Gas Authority [A marking of "EMSD APPROVAL GT XXXX" (GT XXXX represent approval number) For details, please refer to the leaflet "Use the approved low pressure flexible gas tubing for connection to gas cooking appliances"], the length of the tubing shall be kept to a minimum and shall not exceed 2 metres.

Used cylinders should be returned to your gas distributor as soon as possible and should not be left unattended in a public place.

It is recommended that routine check/service should be conducted at least once in 18 months by a registered gas contractor. All installation and replacement works must be carried out by registered gas installers employed by registered gas contractors. Registered gas contractors will need to display a certificate and a sign on their premises and registered gas installers should carry a registration card when performing gas installation works. After completion of the works, the registered gas contractor should provide the customer with a work record listing the details of work done, date, time and the registered gas installer's name and registration number. The work record can be used for future reference.

Enquiries

For further information, please contact the local agent (appliance's supplier). You may also call the government hotline 1823 or browse EMSD web-page: <http://www.emsd.gov.hk>