Australian/New Zealand Standard™

Gas appliances

Part 1.1: Domestic gas cooking appliances





AS/NZS 5263.1.1:2020

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Consumers Federation of Australia

Energy Networks Australia

Gas Appliance Manufacturers Association of Australia

Gas Association of New Zealand

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Australian/New Zealand Standard™

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Part 1.1: Domestic gas cooking appliances

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Preface

This Standard was prepared by the Joint Standards Australia/Standards New Zealand Committee AG-001, Gas Appliances to supersede AS/NZS 5263.1.1:2016, Gas appliances — Part 1.1: Domestic gas cooking appliances.

This Standard provides particular requirements for domestic gas cooking appliances that apply in addition to or in place of the general requirements for gas appliances set out in AS/NZS 5263.0, Gas appliances, Part 0: General requirements. The combination of AS/NZS 5263.1.1 (this Standard) and AS/NZS 5263.0 supersedes the combination of AS/NZS 5263.1.1:2016 and AS 5263.0—2013.

This Part 1.1 of AS/NZS 5263, supplements or modifies the corresponding clauses of Part 0. The numbering of clauses in this Part 1.1 is consistent with the numbering in Part 0 for related requirements.

Statements used in this Part 1.1 to explain the relationship of clauses in this Standard to the corresponding clauses of Part 0 are as follows:

- "This Clause of AS/NZS 5263.0 applies", in which case the corresponding clause of Part 0 and (a) its subclauses are used without modification.
- (b) "This Clause of AS/NZS 5263.0 applies, except as modified below", in which case the corresponding clause of Part 0 and its subclauses are used but with the modifications, as listed in this document.
- "Not applicable", in which case the corresponding clause of Part 0 is not used in this context. (c)

Otherwise the text in this Standard replaces the corresponding clause of Part 0.

Any clauses in this Standard that are additional to the requirements of Part 0 are numbered beginning from 101 (except for additional definitions, which begin from 201). Additional Appendices in this Part 1.1 are designated with letters starting from AA, and additional clauses in appendices are numbered beginning from 101 (e.g. ZA.101).

Where an appendix, or part of an appendix (i.e. clause, figure, or table) is cited in this Standard, reference should first be made to Part 0 for the content of the appendix, which may be modified by this Part 1.1.

This Standard (AS/NZS 5263.1.1), together with the Standard AS/NZS 5263.0 (Part 0), constitute a means of conformance to AS 3645, Essential requirements for gas equipment, for domestic gas cooking appliances.

The objective of this Standard is to provide manufacturers, designers, regulatory authorities, conformity assessment bodies and similar organizations with uniform minimum requirements for the safety, performance and use of gas appliances.

This Standard should not be regarded as a design specification or as an instruction manual.

Consideration has been given to —

- (i) continuity of satisfactory operation;
- (ii) the prevention of fire hazards and explosions;
- (iii) the prevention of injury to persons or property;
- gas rules and regulations now in force; and (iv)
- relevant international Standards. (v)

AS/NZS 5601 series of Standards provides essential requirements and means of compliance for gas installations. Any reference to "AS/NZS 5601" in AS/NZS 5263 series of Standards should be considered as reference to the appropriate part of the AS/NZS 5601 series of Standards (i.e. AS/NZS 5601.1 or AS/NZS 5601.2).

The terms "normative" and "informative" are used in Standards to define the application of the appendix to which they apply. A "normative" appendix is an integral part of a Standard, whereas an "informative" appendix is only for information and guidance.

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Gas appliances

Part 1.1: Domestic gas cooking appliances

Section 1 Scope and general

1.1 Scope and application

1.1.1 Scope

This Standard provides specific requirements and test methods for domestic gas cooking appliances, including stovettes, hotplates and separate ovens.

For Australia, the fuel gases are natural gas (as described by AS 4564), town gas, liquefied petroleum gas (LP Gas, as described by AS 4670), simulated natural gas (SNG) and tempered liquefied petroleum gas (TLP).

For New Zealand:

- (a) The fuel gases are natural gas (as specified in NZS 5442) and general product liquefied petroleum gas (NZLPG) (as specified in NZS 5435).
- (b) The thermal efficiency requirements are informative only, except where they relate to safety.

Appendix AA provides figures referenced in this Standard that are in addition to those in AS/NZS 5263.0.

The informative Appendix BB provides a set of test methods that may be applicable for the assessment of oven cooking performance.

Test methods are set out in Appendices ZA, ZB and ZC (see Clause 1.4).

NOTE Other statutory or regulatory requirements may be applicable to a product that falls within the scope of this Standard. It is the responsibility of the manufacturer, importer or distributor (as appropriate) to ensure that products conform to such requirements.

1.1.2 Application

This Standard is complementary to, and is intended to be used in conjunction with AS/NZS 5263.0. The requirements given herein shall take precedence over corresponding requirements in that Standard.

AS 3645 specifies essential requirements for gas equipment that requires regulatory approval before sale. This Standard, together with AS/NZS 5263.0, is intended to provide a means of demonstrating conformance to AS 3645.

1.2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document:

NOTE Documents for informative purposes are listed in the Bibliography.

AS 4619, Gas appliance thermostats

AS 4631, Semi-rigid connectors for gas

AS/NZS 5263.0, Gas appliances, Part 0: General requirements

AS/NZS 1869, Hose and hose assemblies for liquefied petroleum gases (LP Gas), natural gas and town gas

IEC 60584-1, Thermocouples, Part 1: EMF specifications and tolerances

1.3 Terms and definitions

For the purposes of this Standard the terms and definitions of AS/NZS 5263.0 and the following apply.

1.3.201

continuous cleaning surface

oven interior finish which, in the course of ordinary use, does not accumulate stains or deposits

1.3.202

fan forced oven

oven in which the internal atmosphere is circulated by a fan

1.3.203

fish burner

elongated hotplate burner typically for the purpose of heating an elongated vessel

1.3.204

freestanding cooking appliance

cooking appliance designed to be installed on a floor comprising an oven or ovens, a number of hotplates and, usually, a grill

1.3.205

glass ceramic

inorganic fusion product with added nucleating agents which, upon cooling, initially solidifies to glass, but crystallizes out in various phases owing to subsequent thermally controlled treatment

Note 1 to entry: A characteristic of the product is a near zero coefficient of linear thermal expansion.

1.3.206

griddle

solid plate heated from below which is used to cook food directly on its surface

Note 1 to entry: A griddle is also known as a "dry-fry plate", "hamburger plate" or "grill plate."

1.3.207

grill dish

grill tray

dish or tray that catches any drips from the grill operation, and contains the grill grid

1.3.208

grill grid

wire work grid or perforated plate on which the food is placed, to be cooked by a grill

1.3.209

grill

appliance for cooking food by radiant heat

1.3.210

gross oven volume

total volume of the oven between side walls, top and floor, inner door face and oven back panel

1.3.211

stovette

small gas cooking appliance carrying one or more top boiling burners and having a gross oven volume not greater than $0.04\ m^3$