



GAS FOOD SERVICE EQUIPMENT CERTIFICATION

What Is Certification

Certification involves Testing and Evaluation of your product to the 'Gas food service equipment' standard. The standard was developed by a technical committee to ensure that gas products meet minimum safety requirements for Canadian and US consumers. Once products are certified, it may be sold throughout Canada and the US.

Why You Need Certification

Certification shows compliance to the local safety authorities that your product has passed all minimum safety requirements. Once your product is labeled with a QAI Certification mark, it will be accepted for use in restaurants or allowed to be sold.

How To Receive Certification

Receiving certification with QAI involves 3 steps:

Step 1 – QAI evaluates and tests your product to the gas food service equipment standard. This includes: burner tests, efficiency calculations, mechanical tests. A QAI representative will need the appliance, designs and manufacturer information.

Step 2 – An Evaluation and Certification Report is issued by QAI

Step 3 – An inspection and audit is conducted at the manufacturing facility.

Step 4 – If the product meets the minimum requirements of the Gas Food Services Equipment standard, QAI will label your product(s) to show approval to the safety authorities and supply the certification report to show proof of compliance.

All Gas food cooking equipment requires safety testing to satisfy Authority approval. Please contact Kevin Tsumura for further information on the change to approvals or questions you may have with certification. KTsumura@qai.org or 604-527-8378.

About QAI

QAI is a testing, inspection and certification agency of Electrical, Building Products, Recreational Vehicles and Factory Built Structures. Founded in 1994 by a group of experienced industry professionals, QAI is an independent 3rd party organization that has established an international reputation for offering cost effective solutions and an unparalleled client experience.

