



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

Step 1 – QAI evaluates and tests your product to the gas food service equipment standard. This includes: burner tests, efficiency calculations, mechanical tests.

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.

For further information please contact us at KTsumura@qai.org

About QAI

Founded in 1994, QAI is an independent 3rd party testing, inspection and certification agency of Hearth, Patio & BBQ products, Electrical & Building Products, Recreational Vehicles, and Factory Built Structures.

QAI has established an international reputation for offering cost-effective solutions and unparalleled client experience.

