



Indian Standard IS 14612: 1999 Commercial Burners Using LPG

An **LPG (liquefied petroleum gas) burner** is a device that uses LPG as a fuel source to produce a controlled flame for cooking, heating, or other applications. **LPG burners** are commonly found in residential kitchens, commercial kitchens, and industrial settings due to the high energy content and efficiency of LPG, which is a blend of propane and butane gases. The burner operates by mixing LPG with air and igniting it to produce a flame that can be adjusted to the desired size and temperature.

Commercial LPG burners are heavy-duty burners specifically designed to handle large-scale cooking requirements. They produce high, consistent flames and offer greater heat output compared to domestic burners, allowing chefs and operators to cook food faster and in larger volumes. Available in various sizes and types, they can range from single-burner units to multi-burner setups integrated into commercial cooking ranges or stoves.

When selecting **LPG burners**, **commercial users** prioritize several quality aspects. They seek **durability and robustness**; materials like stainless steel resist high heat and frequent use. **High heat output** is essential for quick cooking, and **ease of cleaning** is crucial for maintaining hygiene. **Safety features** are highly valued, including flame-failure devices, automatic shut-offs, and non-slip bases, ensuring safety in busy kitchens. Additionally, **fuel efficiency** and **ergonomic design** contribute to cost-effectiveness and ease of use.

This Indian Standard (IS) lays down the specifications for commercial burners that utilize Liquefied Petroleum Gas (LPG) at inlet pressures up to 147.1 kN/m². The standard is divided into three sections: Construction, Performance and General. The Construction section outlines the materials, design, and assembly requirements for the burners, including gas soundness, stability, and maintenance aspects. The Performance section details the methods for testing gas consumption, flame stability, thermal efficiency, and other operational characteristics. Lastly, the General section covers marking, packing, and relevant annexes that provide further guidance on specific testing procedures. The standard aims to ensure that commercial LPG burners meet a minimum level of quality, safety, and efficiency for use in catering organizations.