

Catering equipment



What are the water fittings regulations/byelaws?

These national regulations protect drinking water by ensuring plumbing systems are designed, installed and used safely.

The information provided in this leaflet will highlight the areas of risk and help installers, as well as those responsible for and using commercial catering equipment to keep the water safe.



When do they apply to catering equipment?

If catering equipment has any form of mains water supply the regulations/byelaws apply.

How do you comply?

1. Ensure the equipment is of an [appropriate quality and standard](#)
2. Ensure the installation is safe by [notifying](#) the [local water undertaker](#) at least 10 working days before the equipment is installed
3. To prevent fluids in the equipment contaminating drinking water supplies install the correct level of backflow protection.



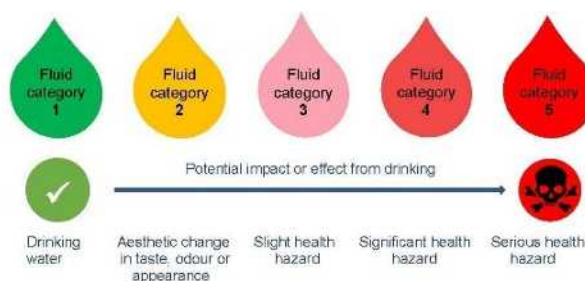
For further information please refer to the Water Reg UK website www.waterregsuk.co.uk.

Notification is a simple and essential check to help minimise the contamination risks to water supplies within premises as well as beyond, and to help prevent waste of water. Advanced notification of proposed plumbing work in non-domestic premises involving catering equipment, is always required unless there is an exemption for work undertaken by an approved contractor. In all circumstances notification is recommended.

What is backflow?

Backflow occurs when fluid in a plumbing system flows in the opposite to the intended or normal direction of flow. The regulations/byelaws classify backflow risks by fluid categories or risks to health.

Backflow is not theoretical rather an ever present threat to people's health.



What is backflow Protection?

To prevent backflow a barrier (backflow protection) which stops contaminated fluid flowing backwards is needed. The regulations/byelaws identify several different backflow prevention arrangements and devices, each having a rating based on fluid category and type of backflow.

What level of backflow risk is catering equipment?

The risk posed by catering equipment in non-domestic premises is likely to be higher to those found at home, which is why domestic appliances are often not suitable. The actual risk posed is dependent upon several factors, with most being classified as being fluid category 5 risks.

Some examples of fluid category categorisation are given below. Please note this list is for information only and cannot be wholly relied upon.

Please note in the case of catering equipment, some but not all, incorporate backflow protection and of those which do, not all the arrangements meet UK requirements, which is why it is so important to take advantage of the check provided by water undertakers. If there is no acceptable built in backflow protection the appliance must be supplied via an adequate form of backflow protection.

Following a site specific assessment, the local water undertaker may subject to conditions permit more than one appliance to be supplied via the same arrangement. Another reason to take advantage of the check.

Another concern is discharge from catering equipment. Connections to drain should be made via a suitable air gap or a BS EN 1717 air break to drain arrangement.

Bratt pan	5
Dishwasher (healthcare)	5
Grease guzzlers	5
Potato rumpers	5
Steaming oven (pressurised)	5
Waste disposal units	5
Dishwasher (other)	4
Coffee machines	3
Glass washer	3
Pasta cooker	3
Steaming oven (atmospheric)	3
Ice making machines	2
Chemical dispenser (cleaning not hand wash)	dependent on chemicals used
Bain Marie	dependent upon application

Checklist

Can the appliance be installed?

Check with your local water undertakers to confirm the proposed catering equipment installation will be compliant.

Is all the necessary paperwork in place?

If your property was inspected by the local water undertaker, you may be asked several questions about catering equipment. To help answer these it is recommended a technical file be maintained on site. This should include the letter of consent from the local water undertaker, any certificates of compliance issued by an approved contractor and the manufacturer's installation and maintenance instructions. The manufacturer's literature will help to confirm the make and model of the appliance. Failure to provide all the information required could result in enforcement action being taken.

Has the right level of backflow protection been installed?

As part of their check the local water undertaker will confirm the level of risk associated with catering equipment and highlight any suitability issues associated with the proposed form of backflow protection.

Don't forget backflow protection arrangements not only need to be suitable but also of an appropriate quality and standard. Please be aware appliances conforming with BS EN 61770 do not satisfy UK requirements, so always check with the local water undertaker. Finally, don't forget discharge to drain should be via an air break to drain or an air gap.

