GOVERNMENT OF WESTERN AUSTRALIA

Department of **Energy, Mines, Industry Regulation and Safety**

Building and Energy Western Australia

The safe use of LP gas at public venues in WA

2024

Contents

1. Introduction

The Department of Energy, Mines and Industry Regulation and Safety – Building and Energy division (Building and Energy), has developed this guideline to assist event organisers and catering vendors involved in holding festivals and events at public venues. The guideline aims to maintain an acceptable level of gas safety and reduce the possibility of gas-related incidents at public events.

These guidelines are developed in light of the *Gas Standards Act 1972* and Gas Standards (Gasfitting and Consumer Gas Installations) Regulations 1999 requirements. Other requirements, such as food safety standards, fire control, Work Health and Safety, and Dangerous goods are not addressed by these guidelines.

2. Definitions

2.1 Public events

Public events may be defined as the following:

- Sporting events.
- Entertainment events.
- Festivals.
- School fetes.
- Church fetes.
- Local markets.
- Other non-profit group functions.

2.2 Gas appliances

Gas appliances should be certified and fit for purpose for use at public events. Gas appliances can be categorised as outdoor gas appliances and indoor gas appliances.

2.2.1 Outdoor gas appliances

An outdoor appliance is designed for use outdoors. It relies on open air and natural ventilation to disperse gas leakage and combustion products.

2.2.2 Indoor gas appliances

An indoor gas appliance is designed for indoor installation.

2.2.3 Gas appliances certification

All gas appliances must be certified and display their approval badges as proof of certification. More information on gas appliances approval in WA can be found in the Approval Of Type A Gas Appliances Guideline.

A national database of certified gas appliances and components can be accessed via the Gas Technical Regulators website.

Refer to **Appendix A: List of Type A gas appliances.**

2.2.4 Prohibited gas appliances

Butane canister cookers are prohibited for use in Western Australia at any indoor location or for commercial application. These appliances are commonly used in domestic situations outdoors and are fuelled by a disposable butane gas cartridge.

2.2.5 The Director

The Director means the Director of Energy Safety referred to in section 5 of the *Energy Coordination Act 1994*. The Director performs various statutory function under the Electricity Act 1945, the Energy Coordination Act 1994, and the Gas Standards Act 1972.

2.3 Building structures

2.3.1 Permanent structures

A permanent structure is a building, such as a hall, pavilion or assembly building used for an event and includes churches, schools and sporting club halls. Carport-type structures, gazebos and rotundas are also considered permanent structures.

2.3.2 Outdoor structures

Outdoor structures include marquees, tents, booths, awnings or a structure with:

- two sides open; or
- one side is open (equal to 25 per cent of the total wall area) and 30 per cent of the remaining total wall area is open and unrestricted.

Refer to **Appendix B: Examples of outdoor areas acceptable for the use of LP gas**.

Note: Using a flyscreen mesh restricts the airflow. Therefore, the wall with a flyscreen is not considered open.

2.3.3 Indoor area structures

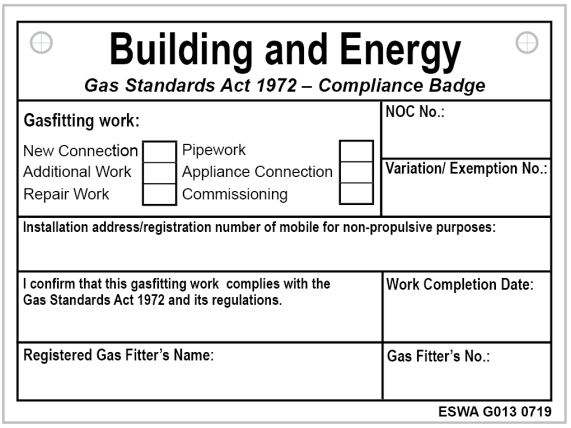
A permanent structure is a building, such as a hall, pavilion or assembly building used for an event and includes churches, schools and sporting club halls. Carport-type structures, gazebos and rotundas are also considered permanent structures.

2.3.4 Quasi-outdoor structures

A quasi-outdoor structure is an outdoor area sufficiently weatherproof to allow the installation of indoor gas appliances without affecting their safety, combustion or integrity.

2.4 Compliance plate

A compliance plate is a plate that identifies a mobile catering vehicle, relocatable kitchen, or fixed gas installations as compliant with the WA gas regulations and standards. Compliance plates are attached by a gas fitter and must be securely fixed and placed in an accessible location. If compliance plates are not fitted event organisers must not allow vehicles to operate at an event.



2.5 Mobile catering vehicles and relocatable kitchens

These vehicles and relocatable kitchens, in which LP gas is used to prepare food or provide hot water, shall be fitted with a fire blanket and a suitable portable extinguisher. They shall display either a WA compliance plate or an interstate equivalent compliance plate.

Mobile catering vehicles are defined as:

- Trailers and converted caravans:
  - Generally have one or two gas appliances installed for a specialist vendor.
  - May have appliances open to the atmosphere (trailers) or may be enclosed with integral appliances.
  - Generally have gas supplied from 9kg cylinders.
- Self-propelled vehicles:
  - Generally have one or two fixed appliances installed internally.
  - Are generally supplied with gas from 45kg cylinders that are attached to the vehicle.
  - Sometimes use gas cylinders delivered to the site.
- Large semi-trailers:
  - Are generally fully self-contained with a number of fixed appliances such as deep fryers and solid-top grillers.
  - Are generally supplied with gas from 45kg cylinders separately delivered to the site.
  - May be manufactured with slide-out sides.

Relocatable kitchens, which are transported from event to event, also fall under the definition of mobile catering.

- Relocatable kitchens are:
  - Generally, kitchens within a converted shipping container.
  - May have appliances open to the atmosphere (trailers) or may be enclosed with integral appliances.
  - Generally have gas supplied from 9kg cylinders.

3. Responsibilities

3.1 Catering vendor

The catering vendor (the person in charge of a vendor site) shall designate a suitably competent and experienced person to be responsible for the safe use of LP gas for the period over which their catering services are provided at the event.

The catering vendor shall ensure that:

- A plan for their catering facility is prepared, including:
  - the types and numbers of catering equipment;
  - the positioning and arrangement of the equipment; and
  - gas supply.
- The plan is to be supplied to the event organiser for inclusion in the site's emergency management plan.
- The necessary clearances and separations, venting and air supply, and firefighting equipment are maintained. Refer to Appliances clearance from combustible materials and surfaces.
- Catering staff are instructed and competent in LP gas safety procedures, including:
  - the connecting and changing over of gas cylinders;
  - storage of unused and used cylinders;
  - shutting off appliances when not in use; and
  - keeping records.
- Appliances used are installed safely including verification from the appliances supplier that the hired appliances are fit for purpose and properly maintained.
- Only certified appliances are used. If the catering vendor owns gas appliances, records of maintenance and inspection are updated and kept for each appliance.
- All catering site personnel understand the emergency management plan and can implement it.
- **Appendix F: Checklist for gas installations in public venues** is completed prior to the commencement of the event and passed to the event organiser.

While some catering vendors will own equipment, many will also hire LP gas appliances and cylinders. Regardless of the responsibilities of the appliance hirers, the catering vendor shall also carry out inspections of the LP gas equipment to ensure that no damage has been caused during its installation or use. These inspections shall be carried out prior to the first use of equipment, and on a daily basis prior to commencement of operations.

3.2 Event organiser

The event organiser has the overall responsibility for the Safety Management System for the safe operation and use of LP gas at an event. The event organiser is responsible for:

- Carrying out regular inspections of the operations and facilities prior to and during the event.
- Ensuring a suitably competent and experienced person is available to oversee all LP gas activities including the lighting and extinguishing of appliances. Personnel operating an appliance shall be trained in its safe operation, including fire extinguisher training.
- Ensuring **Appendix F: Checklist for gas installations in public venues** is completed before the event.
- Liaising with regulatory authorities, gas companies, catering vendors and appliance equipment hirers. The event organiser should be aware that where formal advice is required it may take some time for provision of the advice.
- Ensuring all mobile catering vehicles and relocatable kitchens are fitted with compliance plates.
- Report any incident to the relevant authority.

3.3 Gas fitter

A gas fitter is a person licenced under the Gas Standards Act 1972 and the Gas Standards (Gasfitting and Consumer Gas Installations) Regulations 1999 to carry out gas fitting work safely and according to the WA gas regulations and relevant standards. A gas fitter is responsible for:

- Installing and decommissioning fixed gas installations and gas appliances.
- Providing a notice of completion to the gas supplier and the person to whom the gas fitting work was done.
- Attaching a compliance badge to the gas installation.

3.4 Appliance hirer

The appliance hirer who owns and hires out appliances, equipment and LP gas cylinders shall ensure that:

- All appliances available for hire are certified.
- Appliances shall be suitable for use in a commercial environment.
- Appliances are in good working order and condition when supplied.
- Details of maintenance and inspection relating to individual appliances can be made available upon request.
- Assistance is provided to the catering vendor in developing safe procedures for all equipment and LP gas cylinders.

3.5 Gas inspector

A gas inspector is a person designated by the Director to carry out a gas inspection. Gas inspectors may attend the event prior to its start or during the event. If anything unsafe or non-compliant is found, the gas inspector may issue an Inspector's Order that will include details of the breach.

3.6 Gas supplier

The LP Gas supplier shall ensure that:

- Cylinders are delivered safely to a safe and complying location. Refer to the **Gas cylinders and components** section of this document.
- Cylinders, valves and connections are fit for purpose and in good working condition.
- The gas installation is inspected as per the gas supplier's inspection plan and is safe to use and compliant with the gas regulations and relevant standards.

3.7 Building and Energy

Building and Energy oversees the safe use of gas in public venues.

4. Gas appliances and safety requirements

4.1 General requirements

- All appliances available for hire are certified. A licenced gas fitter shall install gas appliances unless they are certified for portable or mobile use.
- Gas appliances must only be used as per the manufacturers' instructions and any specific operating conditions or warning labels.
- Gas appliances shall be located so that they:
  - are installed only in a location or on a table or bench capable of supporting the weight of the gas appliance;
  - are correctly ventilated and flued to ensure proper operation;
  - receive an adequate air supply to allow complete combustion of LP gas;
  - are suitably protected against the effects of corrosive and physical damage;
  - permit functional adjustment, safe ignition, access for operation and maintenance; and
  - avoid undue restriction of the movement of persons.
- Appliances and their fittings should be inspected and tested for leaks prior to their use. Testing can be performed by using ammonia free soapy water to detect bubbles, indicating leaks at all joints. A flame **must not be used** for leak testing.
- Commercial catering gas appliances should be used in public events.
- The maximum operating pressure supplied to any appliance is 3 Kilopascal.
- Gas appliance's safety devices such as flame safeguard and thermostats shall not be interfered with or removed.
- It is strongly recommended that domestic gas appliances are not to be used at public events due to their lighter construction, which can render them unsuitable for continuous use and increase the risk of failure of components and safety devices.

4.2 Gas appliances' location

Gas appliances shall be installed:

- Indoors or in a quasi-outdoor situation where the manufacturer's instruction allow the gas appliance indoors.
- Outdoor areas only, where the manufacturer's instructions restrict the appliance to outdoor locations.

4.3 Specific LP gas appliance requirements

4.3.1 Ring burners or portable wok burners

Ring burners and portable wok burners should not be used at events unless the burner is certified and features integrated pan support.

The ring burner or wok burner must be:

- used outdoors only and operated away from any combustible material;
- used on a sturdy, stable, level and flat surface capable of supporting the weight of the gas appliance and cookware when filled;
- secured to prevent movement;
- placed on a non-combustible surface unless approved otherwise by the appliance manufacturer; and
- protected from direct drafts and in a well-ventilated location.

4.3.2 Appliance ventilation

Where gas appliances require a ventilation opening in the structure, there should be both high and low-level ventilation openings to ensure there is enough air for combustion, to dilute combustion products and to vent any gas that may escape. It's important to make sure all ventilation openings are clear.

5. Gas cylinders and components

Consideration shall be given to the delivery and storage of LP gas cylinders to the public event site. Personnel should be available to immediately distribute the cylinders if appropriate. This is the responsibility of the event organiser.

5.1 Cylinder delivery (cylinder loading and unloading areas)

In many cases, the gas supplier will unload the cylinders in an established location to facilitate the loading and unloading of cylinders from vehicles. Cylinders shall not remain in the loading and unloading area for longer than necessary. The cylinder loading and unloading area shall be clearly identified by markings or signs.

Cylinders stored in the open or within a building shall be located at least 1m horizontally away from an opening into any building or drain.

5.2 Cylinder storage

Cylinders that are stored but not connected for use, e.g. reserve or depleted cylinders, shall be stored safely in a site with adequate ventilation capable of diluting and removing any vapour or gas from the store.

Site requirements include:

- the location shall ensure that cylinders are not liable to physical damage, tampering, or excessive temperature rise;
- the standing area (other than a floor) shall be level, non-combustible and not prone to indentation such that water could accumulate or the cylinders could be dislodged and not resting on soil;
- buildings used for cylinder storage shall have non-combustible cladding for walls and roof and shall be ventilated;
- cylinders shall be kept in a location that does not hinder the escape of people and is away from combustibles or waste materials; and
- cylinders shall be stored in a location away from patrons and crowds, and away from main thoroughfares of people, vehicles and unloading equipment. The cylinder storage area must be clearly shown on a map and included in the site management plan.

The following additional requirements shall apply to the storage and handling of cylinders, including those that are empty:

- The outlet valve shall be kept closed and it is recommended the valve opening be plugged.
- Cylinders shall be handled carefully and not allowed to fall upon one another or be otherwise subjected to undue shock.
- Cylinders shall be placed so that the safety relief device will always be able to vent the vapour space. The relief vent shall be directed away from the appliance or combustible materials.
- It is a requirement that LP gas cylinders are inspected every ten years. The test date, stamped on the base or neck of the cylinder, should be valid for 10 years.

5.3 Decanting

Decanting is the practice of transferring LP gas from one cylinder to another by using the difference in pressure between the two cylinders.

IMPORTANT

Decanting should not be carried out at public events.

5.4 Connection and changeover

The act of connecting the hose and regulator to the cylinder is a common risk. It is for this reason that special attention must be paid to ensure that:

- an appropriate connection/changeover procedure is developed;
- the procedure includes leak testing with a soapy water solution; and
- competent personnel who is adequately instructed and trained are permitted to connect and change over the hose and regulator to the cylinder.

5.5 Minimisation of changeovers

It is recommended that a changeover schedule be developed whereby LP gas cylinders are replaced at the end of each day when there are fewer people on site. Appliance hirers and gasfitters should be consulted to determine the appropriate length of time that an appliance can operate on any cylinder, and planning for replacement shall be based on this.

5.6 Turn off the cylinder

If at any stage a potential leak is identified, the gas supply must be isolated. This can best be achieved by closing the cylinder valve. Where cylinders are located externally, it is a requirement that each cylinder and the regulator is identified clearly against the appliance it supplies to make isolation of that appliance possible in an incident.

Cylinders shall be stored with all cylinder valves closed when not in use.

5.7 Stabilisation of cylinders

LP gas cylinders connected to appliances shall be in an upright position in a well-ventilated area away from any flame, heat, or other ignition sources. The relief vent shall be directed away from the appliance or combustible materials. The cylinder shall be secured in a stable position to minimise the chances of the cylinder being knocked over or the cylinder connection being placed under strain. **Appendix C: Examples of cylinder stabilisation.**

Cylinders shall be located so that they are not likely to be damaged or dislodged under normal circumstances of use.

Cylinders should be installed on a firm, level, non-combustible base, and not resting on soil. The floor or base should be constructed so that water cannot accumulate within any enclosure or recess.

Stabilisation can be achieved by:

- securing the cylinders to a permanent structure;
- securing larger cylinders with chains to a stake or star pickets refer to **Appendix C: Examples of cylinder stabilisation**; and
- placing smaller cylinders inside an open crate. Crates made of plastic, wood, cardboard or other combustible materials are not acceptable.

5.8 General requirements for cylinders in use

LP gas cylinders when installed indoors or outdoors must be:

- In good condition and free from rust, dents, and the like.
- Protected from the spill over of a vessel on any burner to ensure there is no direct contact with the cylinder or regulator.
- Protected from excessive temperature rise and physical impact.
- Kept in a location that does not hinder the escape of people, and is away from any combustible or waste materials.
- Kept at least 3m from oxidizing gases, such as oxygen cylinders.
- Stored with all cylinder valves closed when not in use.
- Visually inspected for damage, wear, or scoring prior to use (including cylinder valve and valve fittings).
- Tested for leaks when connected and prior to first use by using non-corrosive soap and water (including cylinder valve and valve fittings).
- Readily accessible for manual operation (including cylinder valve and valve fittings).

Users of LP gas should be aware of the hazards and risks of its storage and use.

IMPORTANT

Where 4.5kg and 9kg cylinders are used, it is recommended to use only cylinders with a LCC27 connection.

It is illegal to use adaptors that convert type 21 (POL) to type 27 (LCC27) connections in Western Australia.

Figure 1: *LCC27 LPG cylinder valve.*

5.9 Distance from an ignition source

Cylinders in use shall be separated from an ignition sources such as electrical equipment or other objects that may produce sparks, ignition or excessive heat. Figure 2 shows the clearance distances required from any exchange cylinder connection.

An appliance shall not be located within 1.5m of the cylinder. This requirement does not apply to the location of a flame or igniters of a gas appliance and its supplying cylinder where:

- The cylinder capacity does not exceed 10kg; and
- The gas appliance is certified for portable outdoor use and has an LP gas cylinder compartment as part of its certification.

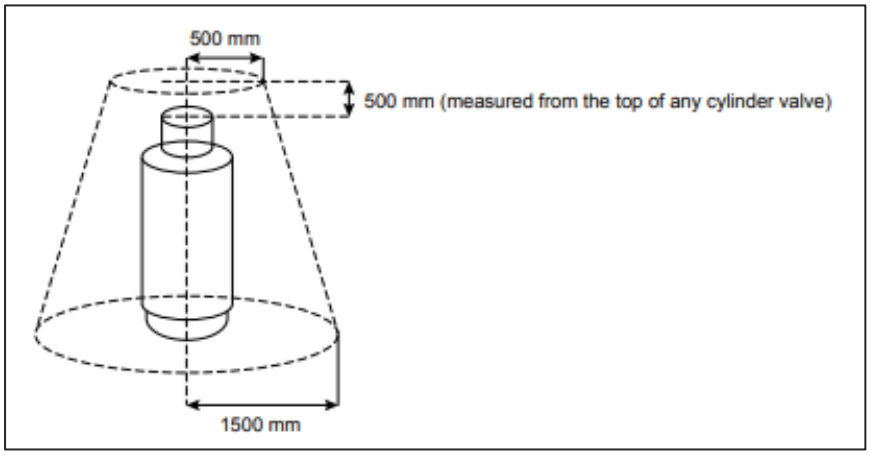


Figure 2: *Minimum clearance to ignition sources.*

5.10 Regulators

Installed appliances are required to be fitted with two-stage regulators with over-pressure protection.

If an appliance is certified as portable, a single-stage regulator will suffice. These are only acceptable for portable appliances supplied from a cylinder not exceeding 15kg and connected directly to a cylinder.

The cylinder regulator shall provide a maximum 3 kilopascal outlet pressure with all appliances operating.

For installed appliances, the cylinder regulator shall be fixed to adequate support, independent of the cylinder and mounted with the diaphragm vertical and the vent pointing downwards. Regulators shall be connected to the cylinder by pipe work by a qualified gas fitter.

The positioning of any regulator pressure relief shall be such that it points away from potential ignition sources.

Gas pressure regulators shall be mounted in a well-ventilated location so as not to obstruct the removal or replacement of cylinders and, if located externally, have the vent positioned to avoid blockage by contaminants.

5.11 The separation distance between sites and groups

Where there are temporary structures of a public venue grouped, such as a group of marquees, stalls, mobile catering vehicles, or tents at a show, there should only be a maximum of 10 structures using LP Gas in any such group. Groups of temporary structures using LP gas should be separated by at least 10m. The intervening space shall be kept clear of LP gas cylinders.

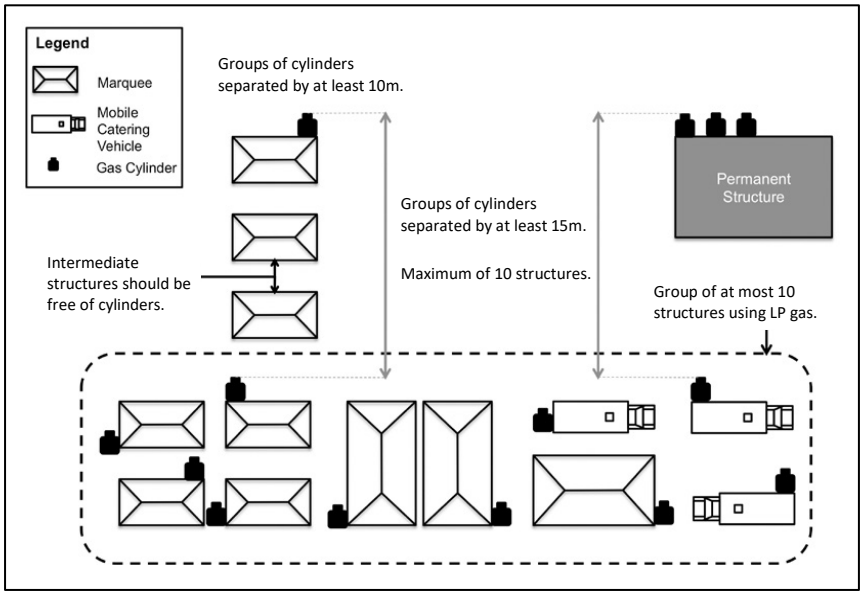


Figure 3: *Example of LP Gas cylinders in groups of temporary structures.*

6. Gas installations

6.1 General requirements

- The piping support system shall be capable of supporting the piping system.
- All natural ventilation openings are clear.
- Hose assembly shall not be subjected to strain, abrasion, kinking, or excessive temperature.
- Hose assemblies shall not be joined together and the hose maximum length is 3m.
- The hose assembly shall not pass through a wall or portable partition.
- At least 25mm separation between any gas piping and any low voltage electrical wire/cable.
- It is acceptable to temporarily install gas pipes under a "trip prevention cover" for a short term at public events to provide both mechanical protection for the pipe and reduces trip hazard risks for the workers and the public.

6.2 LP gas quantities and cylinder size

This section explains the gas quantities permitted for different structure types at public events as required by AS/NZS 1596:2014. Where the total gas quantities or cylinder size exceeds the quantities in Table 1, all appliances must be connected from one gas supply by a gas fitter. See the example in Figure 4.

Location description	LPG Quantity
1. Temporary outdoor and adequately ventilated areas. (e.g. marquees, tents, booths, or under awnings) are classed as Outdoors for cylinder use and location.	• Maximum total quantity—60kg • Maximum cylinder size—15kg
2. Outdoors. No Structure Including open area under one roof with number of catering vendors (per each catering vendor stall)	Same as 1 per each catering vendor The separation distance between sites and groups must be considered.
3. Temporary structure indoors (A building with a roof and three or more walls)	• Maximum total quantity—10kg per 10 square meter of floor area, with a total quantity of 30kg. • Maximum cylinder size—15kg
4. Permanent building with temporary gas installation	Same as 1 and 3 above depending on the quantity of gas and whether indoors or outdoors.

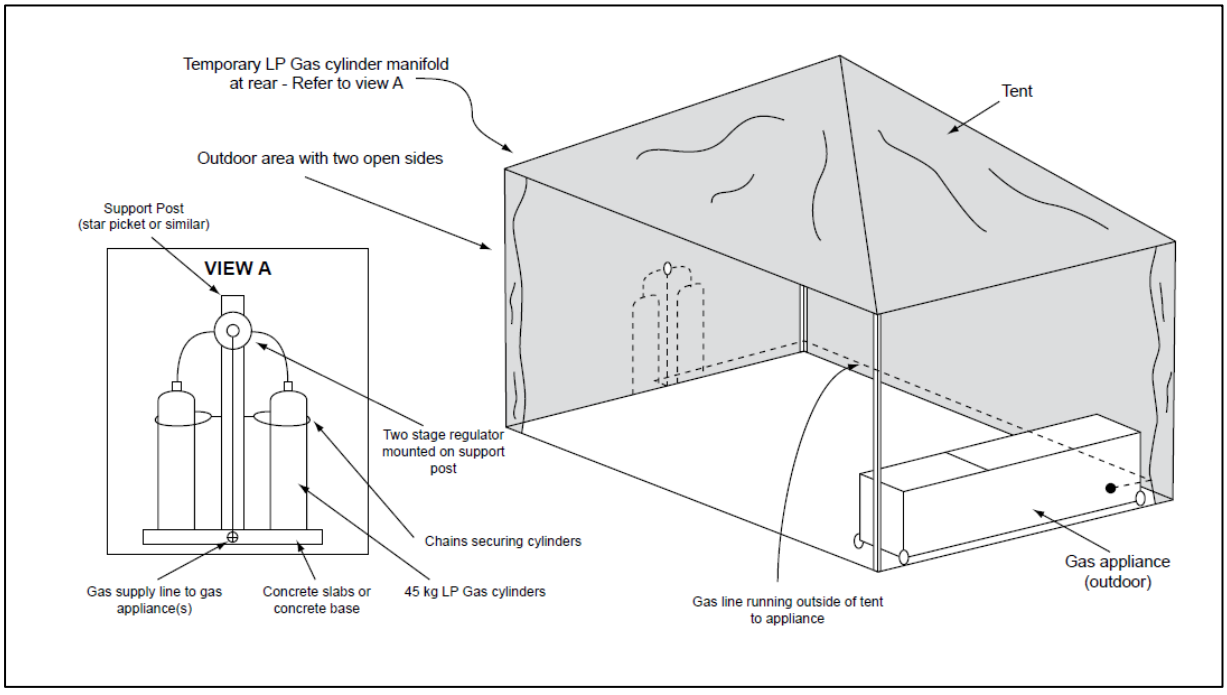


Figure 2: *Example of gas installation where LPG quantities exceed 60kg.*

6.3 Appliances clearance from combustible materials and surfaces

Appliances shall be installed with the clearance distances from combustible materials (including walls, canvas, curtains etc.) as shown in Figure 5.

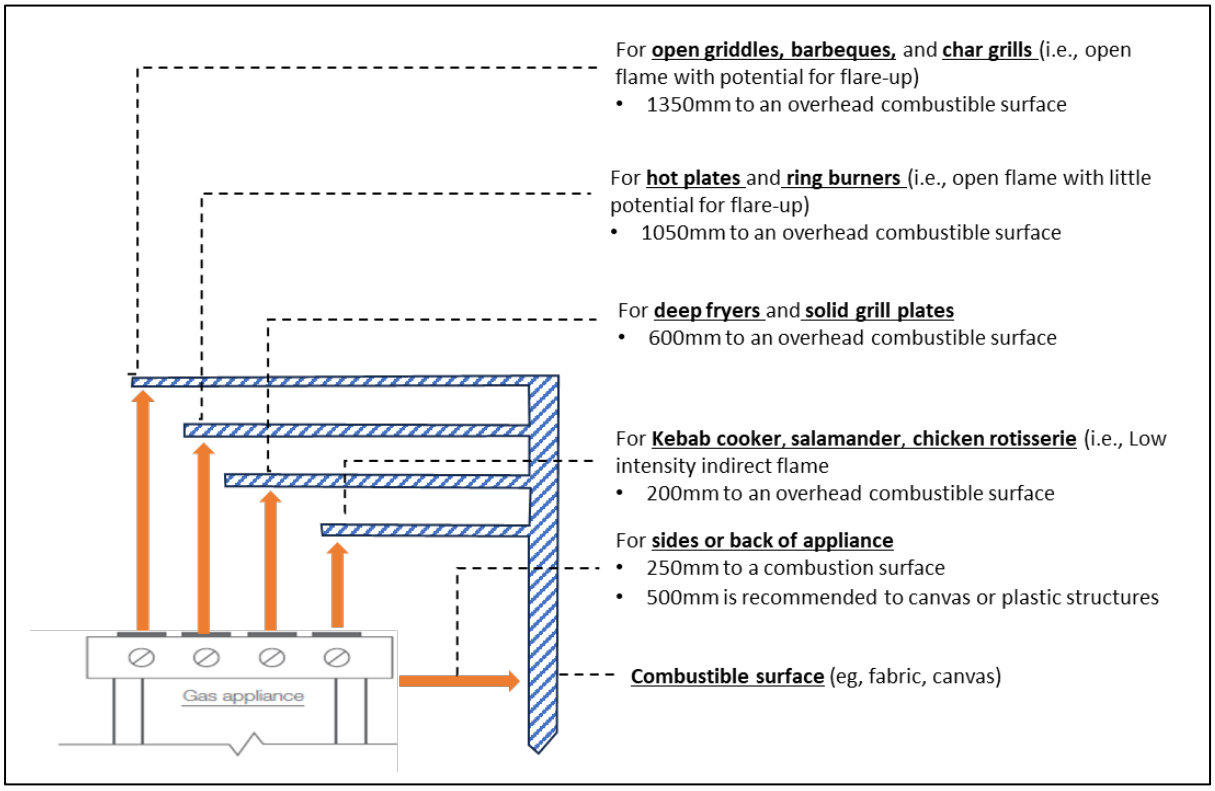


Figure 3: *Appliance clearances from combustible material.*

Appendix A: List of Type A gas appliances

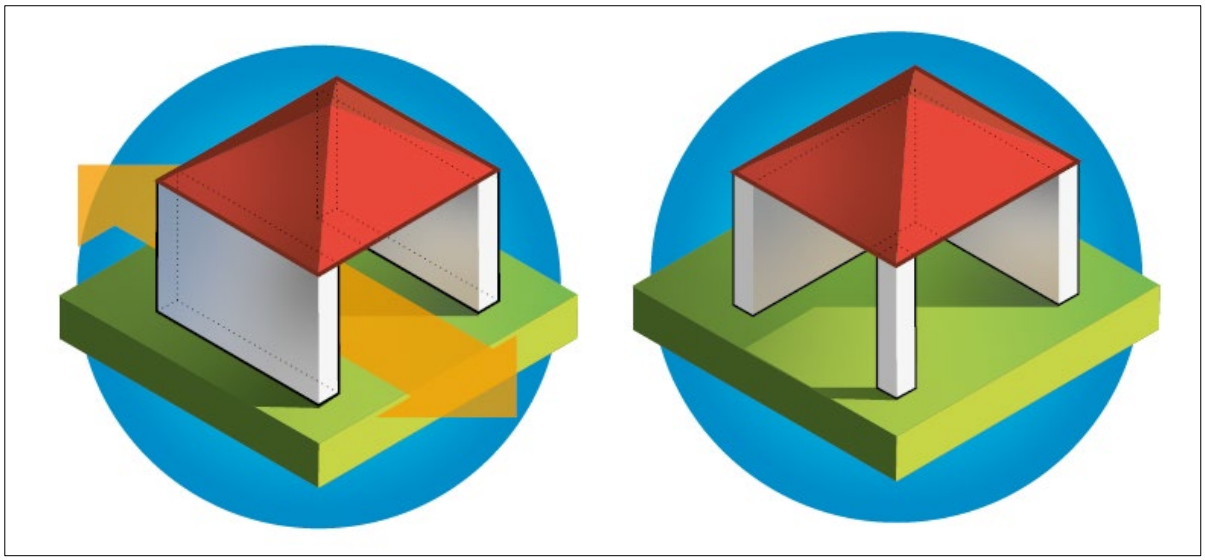
Type A appliances are domestic and commercial gas appliances of a type identified in regulation 42B of the *Gas Standards (Gasfitting and Consumer Gas Installations) Regulations 1999*. This includes:

- Domestic cooking appliances.
- Domestic space heating appliances having a maximum hourly input rate of 150 MJ.
- Domestic refrigerators.
- Domestic outdoor barbecue grillers.
- Water heaters.
- Swimming pool heaters.
- Commercial catering equipment – boiling tables, open and closed top.
- Catalytic space heaters having a maximum hourly input rate of 20 MJ.
- Domestic decorative gas log fires having a maximum hourly input rate of 72 MJ.
- Incinerating toilets.
- Cooking, lighting or heating appliances that use LPG and are designed for outdoor use.
- Commercial catering equipment – salamanders and grillers.
- Commercial catering equipment – solid griller plates, griddles.
- Commercial catering equipment – barbecue grillers.
- Commercial catering equipment – ovens.
- Commercial catering equipment – boiling water units.
- Commercial catering equipment – stock pots.
- Commercial catering equipment – atmospheric steamers.
- Commercial catering equipment – fryers.
- Commercial catering equipment – food warmers, Bain-Marie.
- Commercial catering equipment – convection ovens.
- Laundry dryers.
- Overhead heaters.
- Industrial mobile air heaters.
- Indirect fired air heaters.
- Air conditioning units.
- Small gas engine driven appliances to which AS/NZS 5263.1.11 applies (for example air conditioner, electricity generator, etc).

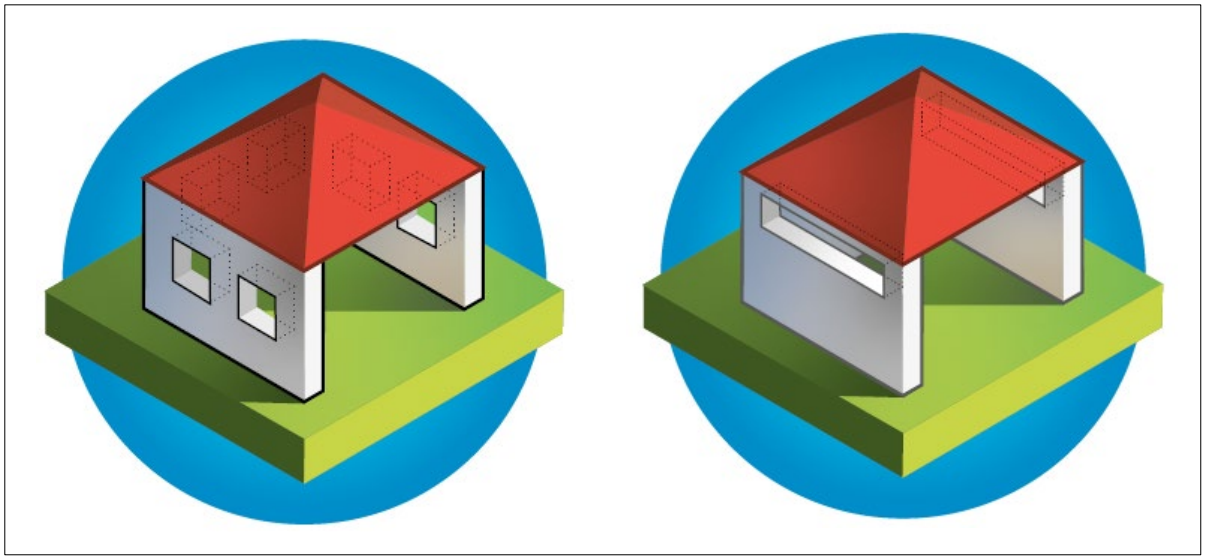
Where a specific maximum hourly input rating has not been stated, the applicable maximum hourly input rating is 1,000 MJ.

Appendix B: Examples of outdoor areas acceptable for the use of LP gas

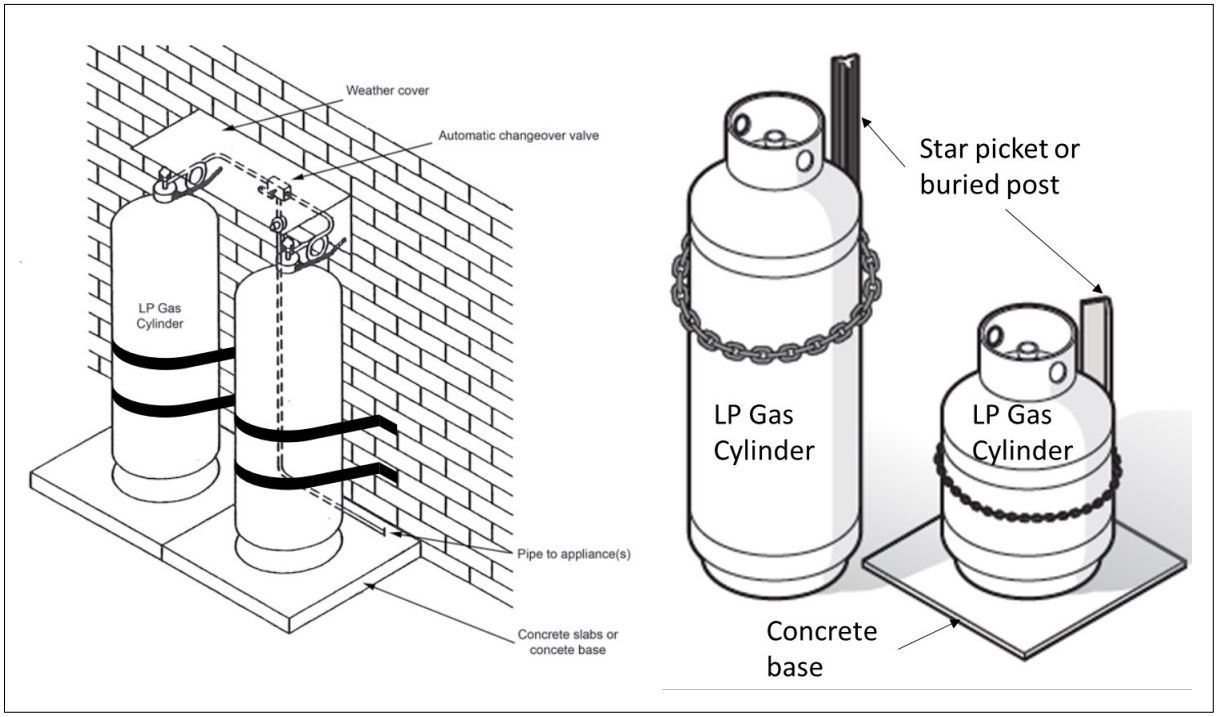
Examples of structures that have at least two sides open, each of which is at least 25% of the total wall area.



Examples of structures that have one open side, and 30% or more of the remaining wall area open and unobstructed.



Appendix C: Examples of cylinder stabilisation



Appendix D: Other resources

- Using LP Gas Safely
- Dangers of Carbon Monoxide
- Gas barbecue safety
- Servicing gas appliances
- Transporting LPG cylinders

Appendix E: Contacts

Gas suppliers

In Western Australia, there are a number of gas suppliers who may be contacted about installation of gas appliances in temporary or permanent structures.

These include the following:

Gas supplier	Phone number
ATCO Gas Australia	13 13 56
Elgas Limited (including BOC Limited)	13 11 61
Origin Energy (LP Gas)	13 35 74
Wesfarmers Kleenheat Gas Pty Ltd	13 21 80
South West Gas Supply	9756 7655
Hills Gas Supply (LP Gas)	9291 5551

Note: Before installing a gas appliance inside a public venue, it is recommended that advice on the installation be obtained from the relevant gas supplier.

Building and Energy
Building and Energy can be contacted by email at be.energy@dmirs.wa.gov.au or on 08 6251 1900.

Appendix F: Checklist for gas installations in public venues

The catering vendor is to complete the following checklist before an event to ensure the safety compliance of gas installations and submits it to the event organiser.

Checklist – please print clearly	
Event:	
Event organiser details	
Name:	Ph:
Responsible person nominated by the Event organiser	
Contact person's name:	Ph:
Catering Vendor	
Catering Vendor Business name:	
Location of business at the event:	
Type of business structure (caravan, marquee etc.):	
Responsible Catering Vendor person's name:	Ph:
Total stored/used LP Gas at site (Kg)	
Person completing checklist (Catering vendor)	
Name:	Ph:

Cylinders and regulators

Checklist	Yes	No
Are LP Gas cylinders in good condition? (NOT damaged, rusty or over 10 years old?		
Have all cylinder connections been checked for leaks? Watch Gas Energy Australia's video on how to connect the new valve to your BBQ.		
Are all LP Gas cylinders located outside in a well-ventilated area and protect from tampering?		
Are all LP Gas cylinders located away from flammable materials and ignition sources?		
Are LP Gas cylinders restrained upright on a level, non-combustible surface?		

Hose and consumer piping

Checklist	Yes	No
Are all used hoses in good condition (i.e., not damaged, or rusty)?		
Are all hoses in use protected from accidental damage?		
Are all used hoses less than 3m in length?		
Is a trip prevention cover installed?		

Gas appliances

Checklist	Yes	No
Are all appliance approved for use in Western Australia?		
Are all gas appliances in good working order?		
Have appliances been serviced within the last 12 months by a qualified person? (appliance should have a service label attached show date of service)		
Are all portable gas appliances (ring/wok burners) correctly secured and placed on non-combustible surfaces?		

Safety procedures

Checklist	Yes	No
Do staff know what to do in an emergency?		
Is there a suitable fire extinguisher and fire blanket handy?		
Has someone been nominated and trained to connect and disconnect LP gas cylinders?		

Department of Energy, Mines, Industry Regulation and Safety
Building and Energy

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Web: www.demirs.wa.gov.au/building-and-energy

National Relay Service: 13 36 77

Quality of service feedback line: 1800 304 059

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