



Chafing Dish Fuel use and General Information

What is it:

Chafing fuel (canned heat) is a fuel used for heating food, typically placed under a chafing dish. It is usually sold in a small canister and burned directly within that canister, with or without a wick.

Chafing fuel consists of metal canisters containing an alcohol-based flammable gel or combustible liquid primarily used for keeping food and beverages warm for an extended period.

The fuel often contains methanol, ethanol, or diethylene glycol, as these may be burned safely indoors, and produce minimal soot or odour.

Types of fuel:

Methanolgel fuel

The first two fuels are similar with regards to consistency (both having a gel form though viscosities can vary with brand), operating procedures, and product design. The common gel methanol or ethanol chafing fuel is contained in a steel can with a resealable plug lid in sizes based on burn times. Two-, four-, and six-hour burn times are the most common sizes of methanol and ethanol chafing fuels available. The colour of the fuel being used can also vary among manufacturers.

DEG fuel

Both ethanol and methanol have low flash points, 11–17 °C, making them **highly flammable**; diethylene glycol, with a flash point of 154 °C, is considered safer because spilled DEG fuel will not combust; it needs a wick to burn. The fuel is in a liquid form and thus the canister in which it is contained usually differs by having a more leak resistant screw cap rather than a plug.

Lighting the fuel:

Use a long reach butane lighter to ignite the fuel in the can and do this only when the can is in place, in the provide holder below the chaffing dish or in a suitable non-flammable container.

Extinguishing the burn:

Gel chafing fuels should never be blown out. You can extinguish the non-wick brands by covering the flame with a non-flammable metal object, such as a metal spatula that is wider than the flame opening. Wick chafing fuels are fine to blow out but it's important to never touch the wick afterwards. Employees need to let chafing fuels cool for a while before touching.

Note:

Regardless of the type or size, chafing dishes use water as a medium to transfer heat from the heat source. Chafers should not be used for cooking food, they are meant to keep food hot or warm. For best results, heat the food in an oven and use the chafer to keep the food warm.

Disposal:

Take the empty tins must be taken by the event organiser and disposed of in accordance with manufactures instructions.

Safety Data Sheet notes that these fuels are an eye irritation

Conditions of use in CoPP Buildings:

Whilst the preferred method for heating food is to use an electric food warming device, chaffing dishes with canned fuel burners will be allowed if the following conditions are met:

1. The use of chafing dish fuel is limited to buffet heating and as a fuel for heating chafing dishes only;
2. Chafing dishes are only permitted in locations that are fully protected by automatic fire sprinkler systems;
3. The CoPP Venue Management Team on duty at the event will be informed of the use, placement and timing of all the fuel burners. The use of chafing dish fuel may be subject to limitations imposed by the Team should the use and set up of the room increase concerns for the safety of the occupants;
4. The preferred fuel to be used will be the diethylene glycol, which has a much higher flash point than the methanol gels;
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5. The event organiser will strictly follow all safety tips provided by the manufacturer whenever chafing dish fuel is used;
6. Chafing dish fuel shall only be utilized on tables with coverings that are flame resistant;
7. In addition, chafing dish fuel shall be placed on non-combustible mats or trays;
8. Flammable items such as napkins, paper and plastic cups, plastic table wares, or other decorations are to be placed on a table separate from the chafing dish fuel;
9. Partially used or empty chafing dish fuel cans shall be removed by the event organiser on after they are completely cooled down and safe for removal / storage.

Example of a product that would be considered suitable for use:

Oz Heat is committed to new product development in buffet fuels to ensure that you have the best available products to meet your needs.

Resealable & Easy Open

Oz Heat has a plastic plug with a convenient lever that is easy to open and re-seal making it easier and more efficient than screw caps.

Non Spill - Non Drip

Oz Heat's Patented design has a special fuel holding reservoir. Should the container be turned side on or knocked over the fuel is caught in the reservoir avoiding any spillage.

Non Flammable / Non Combustible

Oz Heat's fuel formulation using **Diethylene Glycol** means that the product is non flammable and non combustible. When tested under Australian standards using the open cup method, NO FLASH POINT was determined, making Oz Heat a safe food heating fuel alternative.

Economical 100% Fuel Usage

Oz Heat's efficient wick design can be re-lit and used time and time again giving you 100% fuel usage preventing wastage and giving you value for money.

Container Stays Cool

When alight, the container does not become hot to touch. Thus avoiding accidents, burn injuries and time loss due to injury.

Visible Flame

Flame burns with a blue/red tint making it easily visible preventing accidents.

Does Not Evaporate

If left uncapped, Oz Heat will not evaporate like alcohol based fuels.

Wind Resistant Cover

Oz Heat's unique design means the wick can be positioned below the cover protecting the flame against wind and air conditioning drafts.