



Gas connection appliance checklist – commercial



Use this checklist to tell us which gas appliances will be connected at your commercial property.

Complete this checklist if you are commercial property owner applying for a gas service line installation online through Origin Connect. When you apply at origin.com.au/connect, you'll upload this completed checklist.

If you need help completing the technical details, just ask your plumber. We may also be able to guide you on the load (MJH) for standard appliances. If you need load information, email gasconnectionsrequests@originenergy.com.au. We're always happy to help.

1. Property details

Lot Level Unit no. Street no. Street State Postcode
 Suburb

If this is a block of units? Yes No

List your appliances

Please list each gas appliance at your commercial property and the MJH load and estimated use for each appliance. We've supplied a few examples over the page to help get you started.

| Appliance | Number | MJH | Hrs / per day | Hrs / per week | Weeks / year | Operating capacity % (NSW only) |
|-----------|--------|-----|---------------|----------------|--------------|---------------------------------|
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|-----------|--------|-----|---------------|----------------|--------------|------------------------------------|
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| Example 1: Hot plate | 1 | 45 | 12 | 84 | 48 | 50 |
| Example 2: Oven in units 1, 2 & 3 | 1 | 60 | 7 | 49 | 30 | |
| Example 3: HP and oven combination (cooker) | 2 | 60 | 6 | 42 | 42 | |
| Example 4: Instant hot water in units 1-32 | 1 | 200 | 10 | 70 | 52 | |
| Example 5: Storage hot water | 1 | 120 | 2 | 14 | 35 | |
| Example 6: Solar boosted water | 1 | 50 | 8 | 56 | 30 | |