

## Inspection and Technical Services

## Gas Equipment Bulletin: Piping to Commercial Cooking Equipment

ITS 21-021

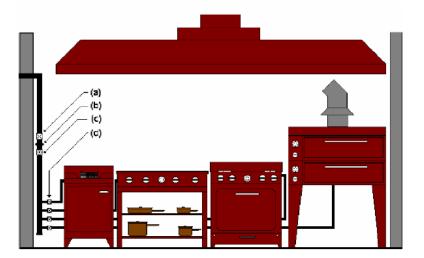
Rationale: To explain general requirements for commercial cooking installations.

- The in-line gas piping for commercial cooking equipment should have readily accessible shut-off valves installed for each appliance at either end of the inline equipment.
- 2. The automatic fire safety valve should be installed in a readily accessible location outside of the protected canopy area.
- 3. Each individual appliance shut-off valve should be identified as to the appliance it serves.
- 4. Appliance shut-off valves should not be subjected to temperatures in excess of 125 degrees Fahrenheit (50 degrees Celsius).
- 5. Manual shut off valve.
- 6. Union.
- 7. Automatic fire safety valve should be installed in a readily accessible position outside of the protected canopy area.
- 8. Readily accessible individual shut off valve identified as to the appliance served should not be subjected to temperatures in excess of 125°F. (50°C).

NOTE: Connections at appliances should be installed according to current B149.1-2015 Code requirements.

Figure 1

ACCEPTABLE LOCATION OF SHUT-OFF VALVES
INSTALLED WITHIN A COMMERCIAL KITCHEN



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