



## Inspection and Technical Services

### Gas Equipment Bulletin: Piping to Commercial Cooking Equipment

ITS 21-021

**Rationale:** To explain general requirements for commercial cooking installations.

1. 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 in-line 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

