

Guidelines for the Safe Use of LPG In Mobile Catering Installations and



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The main hazards in the storage and use of LPG are **leakage**, which leads to possible fire or explosion risks; and **inadequate ventilation**, which leads to the build up of toxic gases.

Cylinders - should be installed in the **vertical** position in either, a suitable **compartment** on the Unit/Vehicle, or located in a suitable **outdoor position**.

Any **compartment** must:

- ◆ Be accessible **only** from the **outside**
- ◆ Be properly **ventilated**
- ◆ **Be secure** against unauthorised access
- ◆ Contain **only** cylinders, regulators, manifolds. change-over devices and pipework
- ◆ Be **gas-tight to the interior** of the unit
- ◆ Have 30 minutes **fire resistant** walls or lining (BS : 476 Parts 20-22)
- ◆ Display an "Extremely Flammable LPG" sign

Any **open air** installation must be:

- ◆ On **firm and level** ground with cylinders secure in the **vertical** position
- ◆ **Secure** against unauthorised interference
- ◆ Sited at least **1 metre**, measured horizontally, from any ventilation openings or accessible compartments of any adjacent permanent or temporary buildings or structures, or other possible sources of ignition.

NOTE: Cylinders not to be changed in the presence of naked lights.

The **number** of cylinders kept should be the **minimum** necessary for the type and number of appliances served. Any **reserve** cylinders in stock should be on a **1 for 1 replacement** basis.

Tools must **never** be used to turn cylinder valves on or off.

Regulators and Pipework

Regulators - should comply with BS 3016 and be correctly matched to both the type of gas and the appliances in use.

All fittings and threads which **connect** to the cylinder must be **clean** and **undamaged**.

Sealants must never be used. Where spanners are in use they must be those produced for the purpose (eg. Calor Spanner).

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Any **high pressure** pipework between cylinder and regulator must be:

- ◆ of **minimum** practical length
- ◆ If **flexible**, as specified in **BS 3212** type 2
- ◆ fitted with **integrally threaded** end connections

Any **low pressure** pipework beyond the regulator must be:

- ◆ of **minimum** practical length
- ◆ Wherever possible, of suitable **rigid material, properly secured** at 1 metre intervals, except soft copper which must be secure at 0.5 metre intervals.
- ◆ If **flexible**, as specified in **BS 3212** preferably of type 2
- ◆ Have **integrally threaded** end connections, or if appropriate, be otherwise permanently secured by hose clips.

Extensions to flexible pipes are **NOT** recommended, but if unavoidable, must be made by **CORGI Registered Gas Installers**.

Each and every LPG supply must terminate with an accessible **shut off valve** immediately before the appliance.

Further advice on LPG pipework is contained in LP Gas Association Code of Practice No. 22.

Catering Appliances - must:

- ◆ Be **securely fastened** or **supported** in the unit
- ◆ Be manufactured to a **recognised standard** and carry the CE mark.
- ◆ Be fitted as the **manufacturer recommends**. (see also BS 5482 Pt 2 and BS : 6173)
- ◆ Have **adequate ventilation** for the type of appliance.
- ◆ Preferably be fitted with a properly designed **flue**
- ◆ Have **canopies or extractor hoods** if appropriate. (always for fryers)
- ◆ Have **fixed ventilation** appropriate to the size of appliance, (NOT doors, windows, hatches, or skylights), which must **NEVER** be less than a total of **4000 sq mm** (- equivalent to 2" by 4").
- ◆ **NOT** be located to **endanger emergency escape** routes from the unit.
- ◆ Protected with a **flame failure device**.
- ◆ If a **deep fat fryer**, have a thermostatic gas cut-off valve which operates if the temperature of the frying medium exceeds 230°C.
- ◆ **NOT** be operated whilst vehicle is in motion.

Maintenance

A **visual examination** of all cylinders, pipework, appliances, vents and flues should be made **daily**.

An **inspection of the installation** should be made by a **CORGI registered gas installer** at least **once a year**.

NOTE: It is illegal for any person who is not a registered CORGI installer to interfere with, service or modify any LPG installation used for a commercial purpose. The changing of cylinders does not constitute work and may be done by a person who is trained to do so, but need not be a CORGI registered installer.

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Operation

All persons working in Mobile Catering Units must have been **adequately trained** in the hazards associated with LPG, safe methods of cylinder changing and the proper use of catering appliances. Written details of **emergency measures** should be kept easily accessible in the unit.

Fire Precautions

Fire extinguishers in accordance with BS 5306 Part 3 should be carried. The **minimum** is a **9kg Dry Powder Extinguisher** (this is suitable for both LPG and fat fires) and a **Fire Blanket**.

The **extinguisher** must be **located** in a position **near an exit**.

The information in this document is believed to represent good practice at the time of publication. However, no responsibility or liability is accepted by Calor Gas Limited for any loss or damage arising out of the information given. These notes are not definitive, cover only the basics and are for guidance ONLY. It is the responsibility of the owner or operator of each Catering Installation to be familiar with the relevant regulations and to make sure their installation is safe.

Further information is given in LPGA COP 24 Parts 3 & 4 available from the LP GAS Association, Pavilion 16, Headlands Business Park, Salisbury Road, Ringwood, Hampshire, BH24 3PB Tel. No. 01425 461612.

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