

## Guidelines for the Safe Use of LPG in Mobile Catering Installations and Vehicles.

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 due to incomplete combustion.

### Cylinder Storage

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 or BS EN 12864 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).

Any high pressure pipework between cylinder and regulator must be:

- of minimum practical length
- If flexible, use only certified hoses to BS3212 or BSEN1763 which bear the year and name of manufacturer
- fitted with integrally threaded end connections

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Any low pressure pipework beyond the regulator must be:

- of minimum practical length and less than 2 metres
- 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, use only certified hoses to BS3212 or BSEN1763 which bear the year and name of manufacturer
- 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 Gas Safe Registered Gas Installers.

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

Further advice on LPG pipework is contained in UKLPG Code of Practice No. 22.

### Catering Appliances

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 Gas Safe registered gas installer at least once a year.

**NOTE:** It is illegal for any person who is not a registered Gas Safe 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 Gas Safe 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.

#### In the Event of Fire

- Immediately raise the alarm and call the **Fire Brigade** advising them of the presence of LPG.
- Shut all valves on cylinders.
- Keep cylinders cool by water spray if possible.
- Ring the **Calor Gas Emergency Service** number **08457 444 999**

### Carbon Monoxide

Carbon monoxide (CO) is a highly poisonous gas which can be produced if an appliance is not working correctly. It is difficult to recognise as it has no colour, smell or taste. Symptoms of CO poisoning are similar to that of a viral infection. It affects the mental ability causing a person to become incapable without knowing.

#### Symptoms of exposure to Carbon Monoxide

- Tightness across the forehead
- Headache
- Severe headache, weakness, dizziness, nausea, vomiting.
- Coma, intermittent convulsions
- Depressed heart action, slowed respiration.
- If the exposure has been severe it may cause death.

If you suspect you are suffering from the symptoms below call the Calor Gas Emergency Service number on **0845 7 444 999**.

### Further Information

Further information is given in UKLPG Code of Practice 24 Parts 3 & 4 available from the UKLPG [www.uklpg.org](http://www.uklpg.org)

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