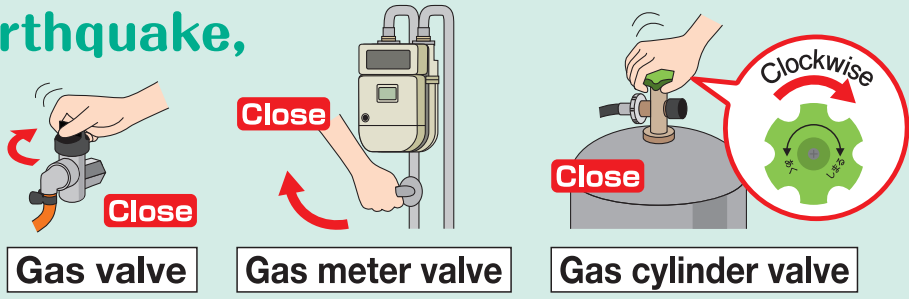


In the case of an earthquake, fire or disaster

When evacuating or if you smell gas, stop using the gas, and close all valves on gas appliances, as well as the main gas valve, gas meter valve and gas cylinder valve.



LP GAS Maintenance Services

As required by law, LP gas inspectors are dispatched on regular maintenance rounds to increase public awareness and to inspect and study safety conditions at consumer sites to promote safe usage of LP gas. LP gas shops sometimes commission certified maintenance organizations to perform these inspections. Please cooperate with the inspectors from these maintenance organizations when they visit.

Public awareness

Information on accident prevention and notifications on the use of commercial kitchens are sent out regularly.

Once a year (or every two years)

Communication and handling in an emergency

Gas leaks and other problems at commercial kitchens are promptly handled.

LP gas shops will respond to all emergencies within 30 minutes, free of charge.

Emergency contact is accessible 24 hours a day, including public holidays.



Recommended installation of safety devices to prevent accidents caused by CO and gas leaks.

Commercial-use ventilation alarm

These quickly detect poor ventilation or sustained generation of CO, and sound an alarm before the situation becomes dangerous. Battery-powered alarms that do not require a power source are also available.

Gas alarm

Many gas leak accidents are caused by careless mistakes, such as not noticing a failure to light the gas or a pot boiling over. The installation of a gas alarm is recommended to prevent gas leak accidents.

Alarms need to be replaced every 5 years. Alarms that have exceeded the replacement period may not work properly.



Example of commercial-use ventilation alarm

Contact details in case of LP gas emergencies!	LP gas shop
Contact address	
Tel.	
Contact in an emergency is available 24 hours a day.	

LP gas safety guide for businesses

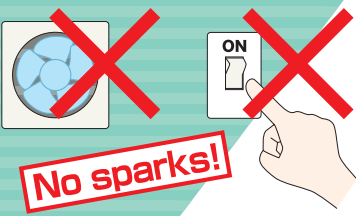
For safe and secure use

Please keep this guidebook where kitchen staff can easily find it.



What should you do when you smell gas?

Never use an ignition source.



Never touch the switches of lights, ventilation fans, or other electrical appliances. These may spark and ignite fires.

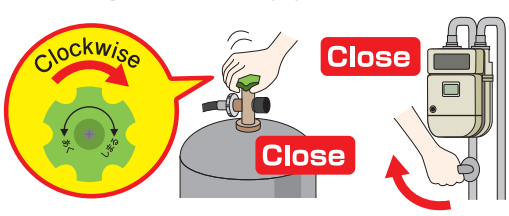
Open windows and doors wide to flush out the gas.



Check for gas accumulating in low places. Remember that LP gas is heavier than air.

If you don't know where the gas meter valve is located, check with your local LP gas shop in advance.

Close all gas and appliances valves.



Be sure to close the gas meter valve or gas cylinder valve.

Report the gas leak immediately.



Follow the instructions of the emergency contact person.



If you are told to evacuate, please evacuate your customers before leaving yourself.

- Check the emergency contact details of your local LP gas shop (for future reference).
- Contact in an emergency is available 24 hours a day.

Always make sure to ventilate when using gas appliances!

When using gas appliances, always make sure to check the ventilation and air intake.



To prevent gas leaks!

✓ Check the ignition

✓ Don't forget to close all equipment valves

- Be sure to check visually!
- Also confirm that the appliance valve is properly shut after use!

Pay very careful attention to appliances without safety devices.

✓ Repeated ignition/re-ignition

✓ Going out

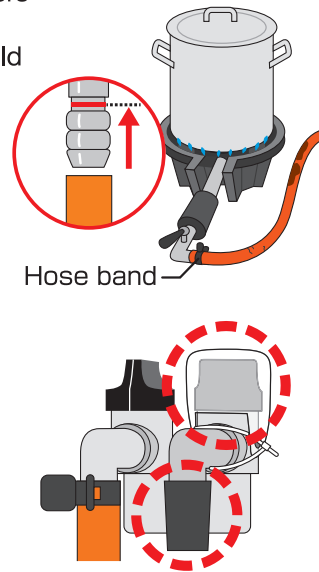
- Be very careful when re-igniting a burner.
- Regularly check ignited (flaming) burners and never leave one unattended.
- Confirm that none of the burners are old or broken.

✓ Rubber hose

- Are there any burn marks or cracks?
- Has the hose (pipe) been pushed up to the red line on the gas valve or the appliance valve?
- Is the hose firmly fastened with a hose band?

✓ Unused gas valve

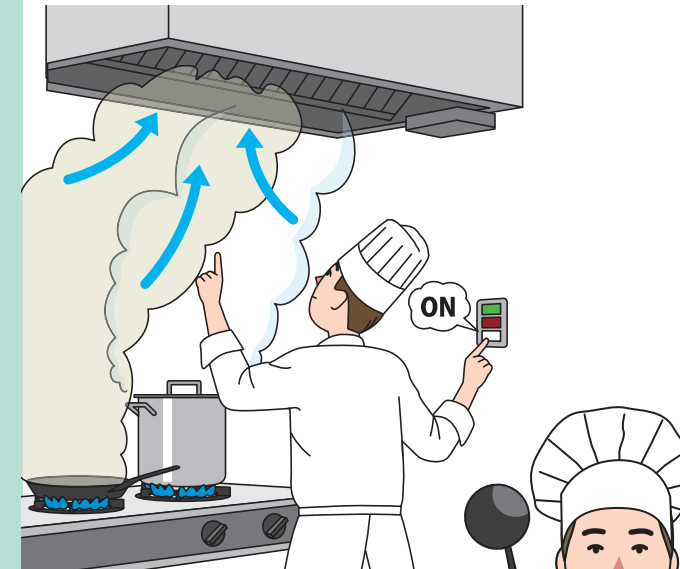
- Is the knob [Closed]?
- Is the gas valve covered with a rubber cap?



To prevent carbon monoxide (CO) poisoning!

✓ Check ventilation

- Always confirm that your fans are operating when using the shop, both before and during business hours!



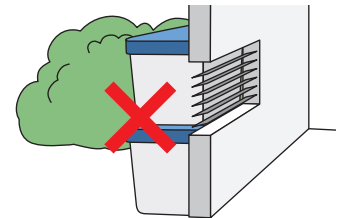
✓ Cleaning of air supply and exhaust equipment such as ducts

- Be sure to clean the inside of the ventilation fans, exhaust hoods, and ducts regularly.
- Be conscious of any holes, disconnections and corrosion in the exhaust pipes (chimney). These problems can cause exhaust gas to flow back into the kitchen.



✓ Checking the intake/exhaust openings

- Confirm that the intake openings aren't blocked by boxes or things like that!



Safety check points

What is carbon monoxide (CO) poisoning!

If you use a gas appliance in an environment without sufficient air (oxygen), the appliance will generate carbon monoxide due to incomplete combustion. Carbon monoxide is extremely toxic. Inhaling even small amounts can lead to the risk of death. Installing a CO detection device is recommended.

Just in case...!



✓ Ventilation alarm(CO alarm)for commercial use

✓ Gas leak alarm

- If you disconnect the power for cleaning, etc., be sure to reconnect it when you're finished.

✓ When someone takes over from you while the gas is burning...

- Sometimes you will need to turn a job over to another person while the gas is burning. When doing so, always tell the next person what's going on.

✓ When leaving your shop:

- Confirm that all of the gas valves are shut, one by one. (Try a "finger-point check.")



Always contact your local LP gas shop when...

Flame

Flame is unstable

Flame is yellow

Some sections have no flame

Operation

Flame goes out during use

Flame flares up or explodes on ignition

Fire does not spread smoothly

Flame does not catch evenly

Doesn't ignite

Appliance

Abnormal noise as flame burns

A smell of gas

A smell of exhaust gas during operation

Request an inspection from the appliance manufacturer or your LP gas shop immediately.