



# TECHNICAL BULLETIN

## VENTING YOUR OUTDOOR COOKING BUILDOUT

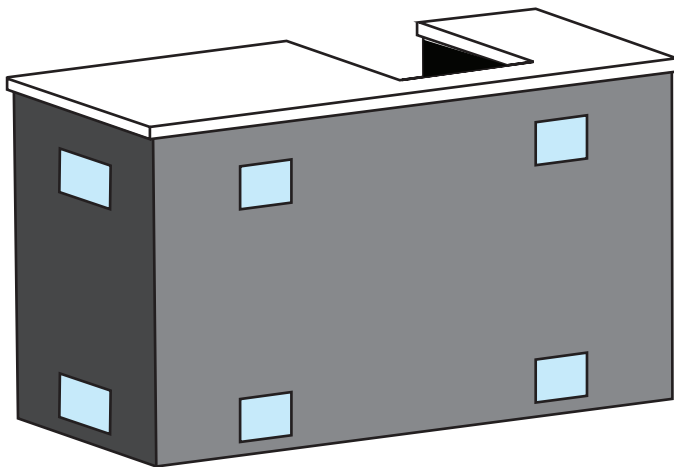
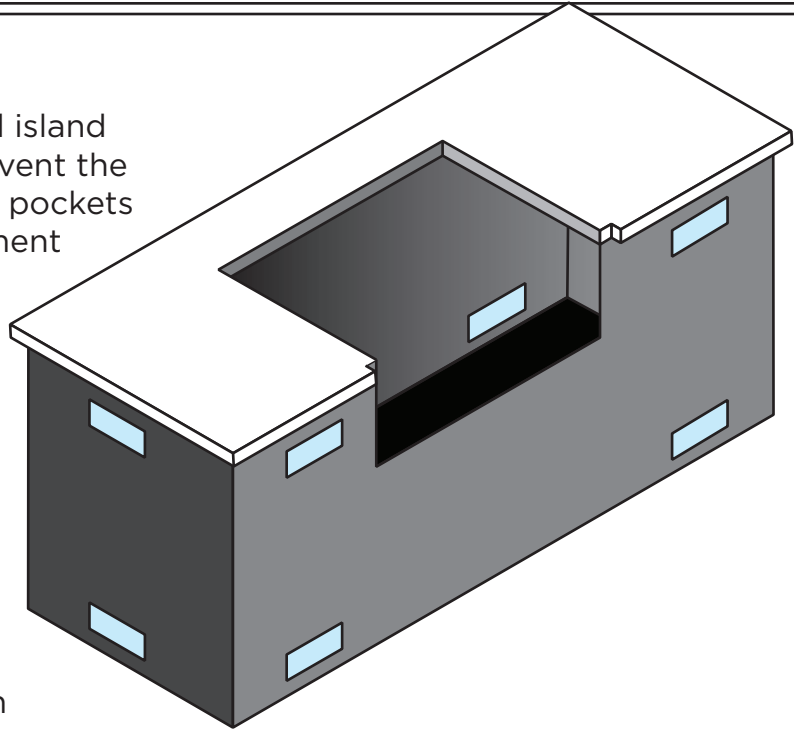
Proper venting is required for all island and counter construction to prevent the accidental formation of trapped pockets of flammable gas. This requirement applies to both Natural Gas and Propane installations.

There should be at least two (2) vents per side - one mounted near the underside of the counter, and the second installed a minimum of 2-1/4" above ground level.

Each vent must have a minimum of 10 sq in of open area.

Placing vents on opposite sides encourages cross-ventilation to help prevent the dangerous build up of gas which can ignite and/or explode.

It is important to note that construction of this type may often incorporate spaces created by internal partitions. Accommodation must be made to ensure that any such spaces within the enclosure are adequately vented.



Safe operation requires adequate air flow - make certain there are no unventilated voids.

Illustrations are for example only. Actual place will determined by the design layout of your installation.

Consult your installation manual and/or local code official for additional information.