

101 Gas Grill Installation & Safety Review

Ernie Haupt
RH Peterson

Discussion Overview: Gas Safety information, Grill Enclosure/Ventilation Requirements, Installation Requirements, Electrical Safety, Operating the Unit Safely, and Servicing & Cleaning.

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Welcome To:



“2019 Grill & Safety Training”

Presented by:
Ernie Haupt

2019 HPBA Training

“101 Gas Grill Installation & Safety Review”

Discussion Overview:

- Gas Safety information
- Grill Enclosure/Ventilation Requirements
- Installation Requirements
- Electrical Safety
- Operating the Unit Safely
- Servicing & Cleaning

NFI CEU Credits

CEU	Type of CEU's	Course number
1	Elective	6699

CSIA CEU Credits



101 Gas Grill Installation & Safety Review

CEU Type of CEU's Course number

1	Elective	6699
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Did You Know?

With an average of 455 daily fires, cooking is the leading cause of home fires and fire injuries according to NFPA's Report & NFIRS data.

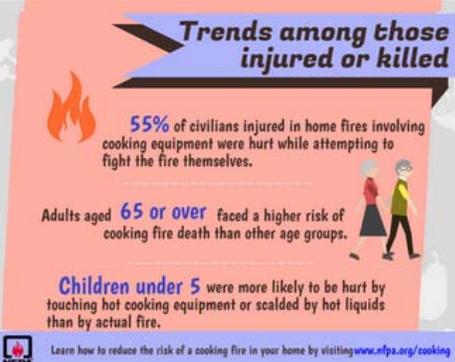


U.S. fire departments respond to an average of **166,100** home fires per year involving cooking equipment.

Thanksgiving is the leading day for home fires involving cooking equipment, with 4 times the average number!

2/3 of American households cook at least one hot meal per day.

Trends among those injured or killed



55% of civilians injured in home fires involving cooking equipment were hurt while attempting to fight the fire themselves.

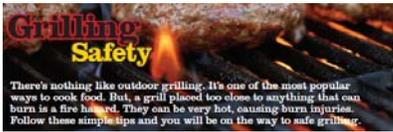
Adults aged **65 or over** faced a higher risk of cooking fire death than other age groups.

Children under 5 were more likely to be hurt by touching hot cooking equipment or scalded by hot liquids than by actual fire.

Learn how to reduce the risk of a cooking fire in your home by visiting www.nfpa.org/cooking

Impacts of Summer Fires and Burns

- Propane or Charcoal Grills:
 - 6000 Fires
 - Fireworks:
 - 10,000 injuries, including 4,500 children
 - 6,000 Fires
 - \$8 Million in Property Damage
 - Lightning:
 - 1,000 Injuries, up to 100 Deaths
- (Sources: National Fire Protection Association
National Center for Health Statistics)



Safety Tips

- Propane and charcoal BBQ grills should only be used outdoors.
- The grill should be away from home and any combustible materials like railings, under eaves and overhanging branches.

Your Source for SAFETY Information
NFPA's Fire Education Division | 1600 Woodloch Forest Drive, Quincy, MA 02269





Safety Tips (Drip Tray)

Educate your customers to keep their grill clean. Routinely remove grease & fat buildup inside grill & grease drip tray.

Heat Science for SAFETY Information
NFPA Public Education Division - 150 Kingsway P.O. Box 910
NFPA

Greasy Drip Tray Fires



Greasy dirty drip tray will result in flare ups and possible grease fire. Clean after each use.

Safety Tips (Grease Flare-ups)

Flare ups are normal, occurs when the fat drips on a flame and momentarily ignites. Not a concern until they get out of hand. You can extinguish a minor flare up by moving the food around or starving it of oxygen by closing the lid and vents. **(Never Use Water)**



Heat Science for SAFETY Information
NFPA Public Education Division - 150 Kingsway P.O. Box 910
NFPA

Safety Tips (Grease Fires)

Larger flare ups may be too late to simply put out by previous steps. Dumping baking soda or salt over the wild flare up. Out of control grease fire, shut grill down, get your fire extinguisher or evacuate area. **(Never Use Water)**



Your Source for SAFETY Information
MVA Public Education Division - 1300 Highway 63A, Spring Hill, TN 37389

Safety Tips

(Never Use Water on Grease Fire)

Local News

ADVICE
Shed Destroyed After Barbecue Grease Pan Fire Spreads **(Never Use Water on Grease Fire)**

Homeowner sustains minor burn injuries while trying to douse fast-moving blaze with garden hose



A shed and its contents were destroyed Sunday by a fire sparked by a barbecue outside an Orcutt home. The homeowner suffered minor burn injuries. (Santa Barbara County Fire Department photo)

Your Source for SAFETY Information
MVA Public Education Division - 1300 Highway 63A, Spring Hill, TN 37389

More Safety Information Tips

Gasoline Should Never Be Used As...

- An Accelerant (to a cooking grill or any fire)
- A Solvent
- A Cleaning Solution
- A Weed or Insect Killer
- A Mind-Altering Substance
- A Fuel In Devices Designed for Kerosene

Keep Children Away!

- Keep Small Children Away From Any Outdoor Cooking Fire.
- Establish A "Kid-Free" Zone 3 Feet Away From Any Charcoal, Propane Grill, Fireplace or Ground Level Campfire.
- Educate Children of the Dangers & Risks of Heat and Fire.

Children Under 5 were more likely to be hurt by touching hot cooking equipment or scalded by hot liquids than by actual fire.

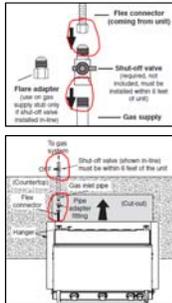


BBQ Safety Tips

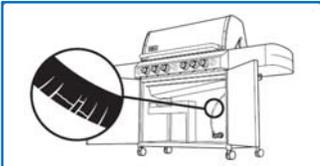


- Propane And Natural Gas Grills:**
- When using a gas grill, always check all connections leading from the fuel source to the inlet connection of the grill for leaks.
 - NEVER use a match, candle or flame source to check for a gas leak.

Always follow the manufacturer's instructions that are included with the grill



Check Hoses



HOSE INSPECTION
The hose should be inspected for any signs of cracking.
⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com. *

Safety Tips

Propane And Natural Gas Grill:

- NEVER start a grill with the lid of the grill closed. The propane or Natural gas may accumulate inside, and when ignited could blow the lid off causing injury.
- Periodically clean the grill. Use the grills manufacturer's instructions for cleaning.



Safety Tips

Propane And Natural Gas Grills

- Have a fire extinguisher located in the grilling area.
- Store full or empty propane tanks in a well ventilated shed or container away from the house or any habitable structure.
- Store propane tanks away from potential sources of flame such as furnaces, water heaters or any appliances with pilot flame.



Grill Enclosure Requirements & Tips

1- The focal point of your outdoor grill island is your grill, where you will cook and prepare your favorite barbequed dishes. However, the flame grilled taste we love requires fire and that comes with risk of a fire hazard.



Grill Enclosure Requirements & Tips

2- Without the right construction and the proper materials, a small grease fire could cause your BBQ grill island to go up in flames. Safety is key, with the right ventilation, design will ensure your customers are safe while using their outdoor kitchen.



Grill Enclosure Requirements & Tips

3- Required insulating grill liners for combustible bbq islands ensures a safe cooking environment. If a combustible overhead structure is over the grill, a required vent hood removes heat and smoke to protect combustible overhead structures.



Grill Enclosure Requirements & Tips

4- Planning an outdoor kitchen grill island may seem simple enough, but **simple mistakes** can really ruin your outdoor entertaining space. It's crucial to get the **correct design layout** before construction begins, for sizing components and cut-out planning



Grill Enclosure Requirements & Tips

Outdoor Kitchen/Island Mistakes to Avoid



Always a good idea to plan your zones when designing your island and know the cut-out specs first.

Always plan for a prep area, this will help compensate if there's a rotisserie or another cooking appliance next to the grill. Will allow for platters, plates etc.

If island base will have doors, make sure you account for any door flanges that are not accounted in the cut-out specs.

If refrigeration is in the plans make sure they have enough allowed clearance from any cooking appliances & ventilation or even a barrier so they stay cool for optimum performance.

If a sink is in the plans, keep in mind the plumbing if another item is below it. Account for the plumbing pipes to clear any obstruction.

MODEL SPECIFICATIONS (cont.)			
	127" A	136" B	142" C
1. Countertop to grill enclosure cutout*	12" / 12" / 12"	12" / 12" / 12"	12" / 12" / 12"
2. Sink to sink non-combustible cutout**	24" / 24" / 24"	24" / 24" / 24"	24" / 24" / 24"
3. Front to back non-combustible cutout**	24" / 24" / 24"	24" / 24" / 24"	24" / 24" / 24"
4. Countertop depth non-combustible cutout**	24" / 24" / 24"	24" / 24" / 24"	24" / 24" / 24"

Table 3 - Cutout Dimensions

MODEL	A	B	C
127	26.00	10.88	22.00
136	29.00	10.88	24.50
136	35.00	10.13	22.00
142	41.00	10.88	24.50
154	53.00	10.88	24.50

COUNTER TOP OVERHANGS
The countertop is designed to sit flush against the grill enclosure front wall. If the pass-through cutout is installed incorrectly, it may be cut flush with the front wall for the width of the countertop or a gap will be created exposing the front portion of the grill and right side wall to the walls. See Installation section.

ENCLOSURE VENTILATION
FOR YOUR SAFETY, you must provide openings in the grill enclosure for replacement air and ventilation in case of possible leakage from gas connections or propane delivery. Failure to do so may result in fire or property damage, injury, illness, or death. See the GRILL ENCLOSURE VENTILATION REQUIREMENTS section for details.

UNCONVENTIONAL ISLAND INSTALLS
If building an island that does not conform to the standard properties listed in the following pages, please contact Lynx Grills at 888-259-5969 to verify all safety requirements regarding installation have been met.

At What Temp Does Wood Ignite?

Dry wood catches fire between about **300 degrees Fahrenheit and 580 degrees Fahrenheit**, depending upon the species of wood and the extent of decay present, with more decayed wood being quicker to ignite. The amount of moisture in the wood is the strongest influence on wood reaching this temperature.

When heat is applied to a piece of wood, it gradually rises in temperature. Around 212 degrees Fahrenheit, the water present in the wood starts to boil and evaporate. Most of the heat energy applied to the wood goes towards heating the water until it is completely dry.

If the heat source runs out of energy before the water is evaporated, the wood won't catch fire.

Grill Enclosure Requirements & Tips

Outdoor Kitchen/Island Mistakes to Avoid

Insulating Liner

- 1- Too many outdoor kitchens or islands have gone down in flames because an insulated liner/jacket was not used to protect combustibles.
- 2- It's an absolute necessity if the island/kitchen is being built out of combustible materials (treated or Not) to install one.
- 3- The insulated liner protects the combustible material from direct heat transfer and or any wild flames from a grease fire.

Specs May Differ. Check Manufacturers Instructions

NOTE: If not using an insulating liner in a combustible structure, you must follow the manufactures required clearances to combustibles.

Grill Enclosure Requirements & Tips

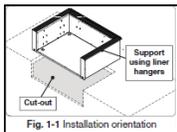
Outdoor Kitchen/Island Mistakes to Avoid

Insulating Liner

Insulating liner/jacket may change grill cut-out specs?

Check manufacturer's Instructions

Most liners will allow grill to simply slide in position.



Grill series	AA50C40	AS50	AA50C40	AA50C80	AT50C70	E 1000
Insulating liner model	23130-41	23130-41	23130-41	2178-41	2188-41	2188-41
A. Cutout for combustion wall	18 1/2"	18 1/2"	18 1/2"	18 1/2"	18 1/2"	18 1/2"
B. Hole to vent wall	36 1/2"	36 1/2"	36"	36"	42 1/2"	48 1/2"
C. Hole's back wall*	36 1/2"	36 1/2"	36 1/2"	36 1/2"	38 1/2"	38 1/2"
D. Liner flange with cutout †	21 1/2"	21 1/2"	36"	36"	43 1/2"	48 1/2"

*Include any addition of front wall if enclosure or the area the liner flange sit to or fast against.
 †Only applicable for enclosures that have cutouts with an existing base flange and section below.

Table 2: Cutout Dimensions

Specs May Differ. Check Manufacturers Instructions

Incorrect Liner Installation





Correct Insulating Liner Installations



RH PETERSON CO.
Technical Services Bulletin 16-01

**Installation of Fire Magic Grills
 under protected overhead combustible construction.**

Based on testing performed and information gathered from our certification agency, all of the Robert H. Peterson Co. outdoor gas grills listed to ANSI Z21.58 are acceptable for installation under protected combustible construction (such as using a Fire Magic Vent Hood).

The Fire Magic Vent Hoods are not considered to be combustible construction or surfaces.

Refer to the installation instructions for all other technical information including other clearances to combustible materials and applicable warnings.

The installation must comply to applicable local codes and ordinances, or in the absence of local codes, must conform to the later National Fuel Gas Code (NFPA 54/ANSI Z223.1 Current) and the National Electrical Code (NEC, or NFPA 70) as specified in our installation manual.

If additional help is needed, please contact the R.H. Peterson Technical Services Department at 800-332-3973.

Combustible Overhead Protection

INSTALLATION REQUIREMENTS

Installation must be performed by a qualified professional service technician.

This unit is designed for outdoor use only. **DO NOT** use this unit inside a building, garage, or enclosed area. **DO NOT** use this unit in or on a recreational vehicle or boat.

OVERHEAD CONSTRUCTION AND EXHAUST HOOD REQUIREMENTS

A minimum 5 foot clearance is required between the countertop and the overhead construction.

When installed under combustible overhead construction, the area above the cooking surface of the unit **must** be covered with an exhaust hood. The exhaust hood provides the protection for the combustible overhead construction. See exhaust hood information below and Fig. 10-1.

Important: **DO NOT** use this appliance under **unprotected** combustible overhead construction.

When installed under overhead non-combustible construction, an exhaust hood is highly recommended; see exhaust hood information below and Fig. 10-1.

Exhaust Hood

When using an exhaust hood, the area above the cooking surface of the grill must be covered with a hood larger than the cooking area of the grill, and with a minimum of 1200 CFM (cubic feet per minute) for proper outdoor application.

Fig. 10-1 Overhead requirements

Specs May Differ. Check Manufacturers Instructions

Built-In Wall Clearance Requirements

INSTALLATION REQUIREMENTS (Cont.)

SIDE AND REAR WALL CLEARANCES

For the minimum clearances between the unit and any side or rear wall, see table below and also see the notes below.

A. Clearance between unit and directly non-combustible wall

- In a built-in wall see Fig. 11-11
- The grill must have a minimum of 1/2" right, left, and rear clearance from any non-combustible wall.
- (It also allows proper ventilation and prevent dangerous overheating.)

B. Clearance between unit and a protected combustible wall

- If a non-combustible wall is part of a combustible wall to serve as a barrier. This can be accomplished by back or a metal stud finished with non-combustible substrate see Fig. 11-12
- The wall must have a minimum of 1/4" right, left, and rear clearance from the protected combustible wall.
- (The 1/4" non-combustible material also an additional 1/2" clearance between the grill and protected wall.)

C. Clearance between unit and combustible wall

- The grill must have a minimum of 1/2" right, left, and rear clearance from any combustible wall see Fig. 11-13

BACKSPASH CLEARANCE (if applicable)

- If a combustible backspash hood is used, it must have a minimum of a 2" clearance from the rear of the grill to allow for proper ventilation and prevent dangerous overheating. See Fig. 11-4

Important: This 2" backspash clearance must first be met prior to the non-combustible wall beginning behind it.

Fig. 11-11 Clearance A (Diagram)
 Fig. 11-12 Clearance B (Diagram)
 Fig. 11-13 Clearance C (Diagram)
 Fig. 11-4 Backspash clearance

Overhead Construction

Fig. 10-1 Clearance D (Diagram)

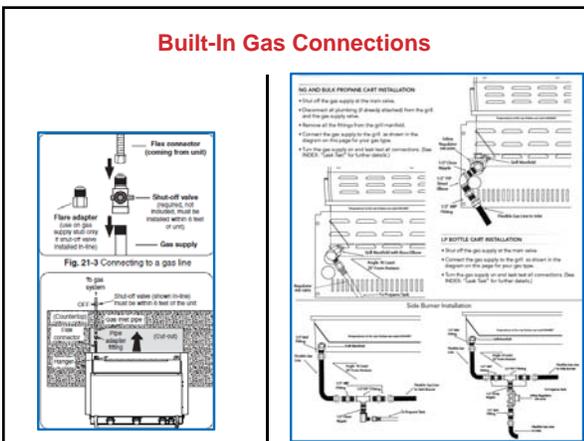
CLEARANCE TO COMBUSTIBLE MATERIALS

Minimum clearance from the sides and back of the grill to adjacent combustible construction below the counter top surface is 12" from the sides and 6 1/4" from the back of the hood.

Specs May Differ. Check Manufacturers Instructions







Gas Connectors & Common Connections

Gas Rated Tape or Pipe Compound on pipe thread Pipe & Fittings Only (No Tape or Dope on flared Fittings)

MFL Male Flare Fitting

Pipe Dope or Gas Tape

No Tape or Dope Here

FPT Female Pipe Thread

To Grill

No Gas Tape

Gas Tape/Dope (Yes)

Slab or Deck

Incorrect Gas Connections

- Always check the LP tank hose for leaks before using it: Apply light soapy water solution or leak detector to the hose and connectors.

A propane leak will release bubbles or sound wave: You will see bubbles where the leak is or sound from detector. Now you will know what part to replace if leak is found.

Portable BBQ LP Bulk Gas

Natural gas fittings - If fittings are needed on your gas line it is important to use straight pipe nipples as opposed to flare fittings. Flare fittings can damage the end of your natural gas hose and reduce the gas flow going to your grill. For example, if your grill connection is 1/2" and your gas line is 3/8" you would need a 1/2" straight pipe nipple, a bell reducer and a 3/8" straight pipe nipple to complete the setup.

weber

**CORRECT
NATURAL/BULK PROPANE GAS
INSTALLATION**

1/2" PIPE NIPPLE

3/8" PIPE NIPPLE

SHUTOFF

BELL REDUCER

QUICK DISCONNECT

Note: If the gas supply line is already 1/2" pipe, the bell reducer is not necessary.

10 ft. hose – Our natural gas grills come with a 10-ft flex hose to connect your grill to the supply line. We do not recommend connecting more than one hose together as it could impact the performance of the grill. If you require a length greater than 10-ft, we recommend referencing information on hard piping your supply line to your grill found in your owner's guide.

Grill Service & Maintenance

Service & Cleaning Supplies






<ul style="list-style-type: none"> • Wash Burner & Mgr. Components • Safety Glasses • Additional Scouring Pads (as needed) • Glass Cleaner • Puffy Knife • Additional Soft Cleaning Cloth • 2 Disposable Shop Towels (or equivalent) • Rubber Gloves 	<ul style="list-style-type: none"> • Grill Cleaner * • Stainless Steel Cleaner * • Brass Grill Brush * • Hammer • Needle Nose Pliers • Standard Pliers
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Manufacturer's Cleaning kit

Includes:
 Foil Pans
 Grey Scouring Pad
 Silver & Gold Scratch Free Pads
 Wire Punches
 White Cleaning Cloth
 Dielectric Grease Packet
 Grid Scraper
 MK-1 Burner Kit



FM MCK-1 Shown

Exterior Stainless Maintenance Surface Rust! No Worries



Actual Photo Results

Apply cleaner to surface following the products instructions for the allowed time and remove with water and clean with soft cotton towel.
(Bar Keepers Friend used Here)



Spider & Insect Warnings

WARNING

For proper operation, burners must be aligned with the valve orifice and sealed in the bracket slot. This is accomplished by first placing the burner tube under the valve orifice and ensuring the main gas orifice of the burner seats in the opening in the gas orifice. Failure to do so could result in a gas leak.

Beware of Spiders

CAUTION: Spiders and other insects can nest in the burner orifice. These nests can block the orifice and cause uneven heating or flame out. To avoid this danger, "Beware of Spiders" warning labels should be placed on burners and made an annual cleaning routine for the user. Although an additional label is not necessary if "Beware of Spiders" is on the burner, please read and heed the label and cleaning instructions on the burner.

Beverly Products International, Inc.
Page 3

Uneven heating

1. Burner ports partially blocked by debris
2. **Small spiders or insects in burner**
3. Improper air shutter adjustment
1. Remove burners and clean out ports.
2. **Inspect burners and orifices for spider webs or other debris that may block flow.**
3. Adjust air shutter.

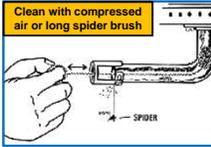
SPIDER AND INSECT WARNING

Spiders and other insects can nest in the burner of this and any other burner, which causes the gas to flow from the front of the burner. This dangerous "condition" can cause a fire behind the valve panel, damaging the burner and making the burner unsafe to operate. Inspect the burners before each use. Symptoms of insect nests can include any of the following conditions:

- 1) The smell of gas in conjunction with the burner flames appearing yellow.
- 2) The burner does not reach temperature.
- 3) The burner heats unevenly.
- 4) The burner makes popping noises.

Clogged Burners & Venturi?

Clean with compressed air or long spider brush





Cross Over Port



Spider Web Silk



Drill "E" Burner Ports with 2mm Drill Bit. Straight Burners with 7/64" Drill Bit.

SS Burner Cleaning Method #1

Soaking The Burners

1- Remove Pin

Cotter pin
Main burner

2- Remove Burners

(infrared burners require removal of flash tube)
Burner support
Hole with orifice

3- Soak With Citrus Based Soap

Allow Soaking for 14 Hours

4- Completely scrub burner, emphasizing burner ports

SS Burner Cleaning Method #2

Punch Tap Clogged Ports

The following items can be used to clean carbon, sulfur, etc. from examples 1 & 2

- Metal Punch
- Same Hole Size Drill Bit
- Small Metal Nail
- Coat Hanger

1 All port holes must be kept clean!

(Secure burner)

2 Use hammer and pin punch to clean port holes

3 Carry-over slots

All 4 carry-over slots must be kept clean!

4 Clear all carry-over slots with saw blade

Carry-over slot (1 of 4)

If there are cross over ports on the burners like examples 3 & 4 show. Use either a specialized tool from manufacturer or a utility blade. Easier when the gunk material is soaked for a while.

Cleaning Ceramic or IR Burners

TRIDENT™ BURNER

It's easy to keep your Trident™ burner operating at peak performance. Just run it on "off" with the hood open for 5 minutes after each use to burn away any food particles or spillovers.

Any oil accumulation on the burner screen can be removed with a light brush or vacuum... **DON'T WAX!** UNTIL THE BURNER IS COOL! Never use steam or liquid to clean.

Every 3 to 6 months, remove the burner and inspect the venturi (front) and orifice to ensure that they're free of obstructions.

Food debris on the inside of the burner can be gently washed out. Do not touch the ceramic surface.

When re-installing the Trident™ burner, be sure to correctly position the burner.

IR Burner

Ceramic Burner

Remove the grill racks and broiler trays.

Remove the burner caps to prevent accidental leakage.

Lift the burner up until the legs rest on the frame.

Then pull to the rear of the grill so the burner head comes off the base orifice at the front.

Angle the burner sideways and tilt it out.

To Clean the Ceramic Burner:

To maximize grill performance, clean the exterior of the burner with a nylon brush when cooled. Clear any clogged ports by filing the ceramic burner caps and clearing any debris at the port holes.

Shake out any debris through the venturi or burner cap openings.

Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, clean it with a paper clip or a pipe cleaner.

Defective Burners



Routine Interior Cleaning



ONLY follow steps 4-9 when cleaning grill of the interior liner. If your grill is equipped with a Fire Magic View Window: refer to the following MAGIC VIEW WINDOW section when directly cleaning interior of window.

4. Using a putty knife, remove all excess grease and food deposits found on the interior liner. Direct all loose material into drip collector slots found at bottom of liner, which empty into drip tray below. (Be sure to also clean out any obstructions in the slots.) See Fig. 7-1.

Note: Be sure drip tray has sufficient room to accommodate the loose material. Empty it if required, but it need not be fully cleaned at this stage.

5. Using a grill cleaner, spray surface of interior liner. Allow to sit for 5 minutes.

6. Re-apply cleaner after 5 minutes and scrub using scratch-free scrubbing pad (see Fig. 7-2). Wipe with grain.

Note: A scouring pad may be used on stubborn stains.

7. Using a clean wet cloth, wipe down entire surface of liner. To remove residue, rotate cloth(s) and wipe until all cleaner is completely removed.

8. Repeat steps 5-7 if necessary.

9. Using a clean dry cloth, wipe down and completely dry entire surface of liner. (Remove all cleaner!)

Routine Exterior Maintenance



EXTERIOR

Stainless steel surfaces when exposed to temperatures produced by the grilling process will change color. The stainless steel will change color from silver to brown and blue. This can be removed by using stainless steel cleaner.

Clean your appliance by first using stainless steel grill cleaner to remove grease and dirt. Always wipe with the grain (See Fig. 55-1). Next, apply stainless steel polish and wipe down using polish wipes to restore the stainless steel color. To clean glass surfaces (if applicable), use a quality brand glass cleaner only, not any of the cleaners mentioned above.

If your appliance is installed in a seaside (salt air) or poolside (chlorine) location, it will be more susceptible to corrosion and must be maintained/cleaned more frequently. Do not store chemicals (such as chlorine or fertilizer) near your stainless steel appliance.

Due to the nature of stainless steel, surface iron oxide deposits may appear. Do not be alarmed – these deposits are removable with stainless steel cleaner through prompt and periodic maintenance. If not attended to promptly, permanent pitting may occur. By following these recommendations, you will enjoy the beauty and convenience of your appliance for many years to come.

Oven Lamp Lens Maintenance



OVEN LIGHTS

1. With one hand directly below, gently pry each glass lens out using a thin flat head screwdriver. Slowly twist screwdriver handle until lens is removed (see Fig. 7-4).
2. If necessary, clean and rinse out the scratch-free scrubbing pad. Then soak in wash bucket solution and use to clean each lens. Rinse/dry completely, and replace all lenses.

Wire Protection

1. Prior to re-connecting any wires, apply a small amount of dielectric grease to the male connector as shown in Fig. 10-3, then make the connection.
This procedure should be done every time that a wire connection is made.



* Humidity and corrosion can cause issues to all wiring connections.

Training Wrap-Up

Closing Questions?

Thank You!
