NATURAL GAS FOODSERVICE EQUIPMENT INSTALLER PROGRAM

2025 TRAINING DATES • 8AM - 4PM Feb. 10-13 | April 7-10 | July 14-17 | Nov. 3-6 SoCalGas Energy Resource Center Downey, CA | (562) 803-7323







Get certified to install natural gas foodservice equipment more safely, efficiently, and lawfully. This detailed, hands-on training with actual commercial kitchen appliances can provide the skills you need.

The Natural Gas Foodservice Equipment Installer Program is a beginner-level training and certification designed for professionals in the commercial foodservice industry. It covers essential skills for installing natural gas appliances safely and efficiently, with a focus on safety protocols, plumbing and mechanical code compliance, gas piping accessories, pipe sizing methods, and commercial kitchen design. Participants will also learn about ventilation systems, water heating and filtration, drainage and grease management, electronic controls, and optimal equipment placement to enhance kitchen functionality. This program equips installers with the foundational knowledge needed for safe, compliant, and effective installations.

LOCATION:

SoCalGas Energy Resource Center 9240 Firestone Blvd, Downey, CA 90241 (562) 803-7323

INSTRUCTOR:

Iggy Contreras, U.S. Regional Field Manager for IAPMO

This program would be best suited for individuals currently employed in:

- The Commercial Foodservice Industry
- Working for a commercial foodservice equipment dealer or vendor
- Inspectors for city, state or county agencies
- Gas Utility Contractors/Providers
- Commercial Foodservice Equipment Manufacturers
- Plumbing and Mechanical Contractors

ENROLL TODAY!

Approved for 32 IAPMO CEUs



Feb. 10-13 Registration



April 7-10 Registration



July 14-17 Registration



Nov. 3-6 Registration