Ballston Winterizing Deals

Temp Power has partnered with Ballston BID to offer 20% discount heaters to winterize restaurants.

The heaters to choose from are Diesel Fueled Heaters, electrical heaters, and propane heaters.

Colin Chapman- Colin@temp-power.net
(571) 292-7701 – Cell Phone
(703) 330-3663 - 24 Hour On Call

How it Works

First, the TP rep will perform the consultation with the restaurant. TP or the restaurant can reach out to the Fire Prevention Office and depending on staffing availability, Fire prevention can send someone out for the initial consult. If no staff are available for the consult and the TP rep has any questions as they are filling out the permit or need clarification, they should reach out to Fire Prevention directly.

The Fire Prevention inspection occurs after the paperwork is submitted and after the equipment arrives and is placed. I recommend that the TP rep be present during the inspection so to ensure that any questions the FP office has about heater placement, protocols, storage, etc. that maybe the restaurant cannot answer are addressed.

Permit Notes and Guidelines

- County has permitted outdoor portable heating stations with restrictions and limitations
  - Propane (LP) Heaters may be required from the Fire Prevention Office
  - [https://fire.arlingtonva.us/fire-code-information/lp-gas/?utm_source=SFMC&utm_medium=email&utm_campaign=TOSA_091620](https://fire.arlingtonva.us/fire-code-information/lp-gas/?utm_source=SFMC&utm_medium=email&utm_campaign=TOSA_091620)- Link for requirements for the use of Portable Outdoor Heating Device
  - Electric Outdoor Heaters including infrared heaters are regulated
  - Electrical Permit with all required documentation will be needed
  - Questions about [Electrical Permits](https://www.arlingtonva.us/786/Electrical-Permits) direct to Inspection Services 703-228-3800

- Natural gas cannot be stored in a container (like propane) and has to be piped out from a gas line, the heater would have to be a permanent structure, as moving the heater on and off the line causes that connection line to wear out and cause leaks. A heater that is placed on a gas line would require a permit from inspection services. As a reminder, all heaters must be commercial grade, not residential grade.

- Diesel Gas Heaters are allowed if written documentation is submitted addressing these issues
  - Fuel Storage- No Fuel Storage on site, Heaters are filled every day with fuel pump that has an auto shut off nozzle
  - Heater Storage- No Storage, pick up when heater is done being used
  - Fuel Spill Protection- Temp-Power can put a spill pan under
  - Guards against contact- Have built in GFCI and automatic shut offs for misfires.
  - Electrical Cord used to run the heater-power is a 110v extension cord, the heater will be plugged into an outdoor rated, GFCI outlet on the exterior of the restaurant.
Clearance of heaters is 5 feet from combustibles or the manufacturers guidance- heater pushes fresh air through the heat tube and into the duct, the heater stays 10ft plus away from any structures and