



Come for a visit. Stay for a lifestyle.

Barbeque Safety

Follow these safety tips for propane and natural gas barbeques to ensure a safe and enjoyable barbequing season.

Getting Started

- When buying a barbeque, choose one that bears the CSA, ITS or ULC label. Follow manufacturer's instructions and when necessary, have it repaired by a trained professional.
- Propane cylinders must be inspected and re-certified every 10 years. Check your propane cylinder for date of manufacture.
- Place your barbeque outside, on level ground, at least one metre (three feet) away from the house and away from wind and combustible materials.
- Barbeques should be inspected and cleaned at least once each year, preferable prior to the first use.
- Make sure burners are in good condition. Burners that are rusted or damaged should be replaced.
- Check the flexible hose. If you find cracks or damage replace the hose before using the barbeque.
- Clean the tubes underneath the burner – insects and debris can accumulate inside these tubes.
- If your barbeque connection area has an "o" ring, check it every time you connect the cylinder. Replace missing, deformed, cracked or damaged "o" rings.

Checking for leaks

After connecting a propane cylinder, check for leaks using a solution of equal parts soap and water.

- With the appliance turned off, brush the solution over all connections – open the cylinder valve and bubbles will form when there is a leak.
- If you find a leak, close the cylinder valve and contact a certified gasfitter. After repairs are completed, repeat the leak test until there are no leaks.

Using your barbeque

- To prevent excessive gas build-up, when using a match, always light the match before turning on the gas. If the barbeque is equipped with electronic igniters, follow the directions on the control panel.
- Both propane and natural gas flames should be mostly blue with yellow tips. If the flame is mostly yellow, do not use the barbeque. Contact a qualified gasfitter.
- Prevent grease from dripping onto the hoses or cylinder. Grease build-up is a fire hazard.
- Never store extra propane cylinders under or near your barbeque. Excess heat may overpressure the cylinder and cause it to release propane from the cylinder relief valve.
- Make sure children stay away from the barbeque.
- **Never** use a barbeque indoors; doing so causes a build-up of poisonous carbon monoxide gas.
- After barbequing, make sure the barbeque is turned off and the burner flames are out. Also make sure the gas supply is turned off and the lid is closed.