SAFETY FIRST

Barbeques are extremely popular particularly during the warmer months but they can also become potentially dangerous. The combination of children playing and an open fire can quickly cause a tragic accident. Simple precautions, pre-planning and care, especially regarding the safety of young children is vital.

If you are collecting the equipment for someone else please make sure this sheet is given to the equipment user to read. This sheet should be given to the site supervisor if the equipment is being hired for commercial use so that the information is available to all users. Before starting any job, be sure to spend a few minutes planning and understanding the hazards and risks of the activity and determining how you will control them to prevent injury or damage.

Tips for having a safe barbeque

We recommend this simple safety checklist to assist you to have a safe barbeque:

- Be aware of, and ensure that you comply with, any fire restrictions that may be in place such as Total Fire Bans.
- Ensure that the barbeque supplied to you is serviced and maintained correctly including scheduled pressure testing of any gas cylinders and check the condition of all hoses and connections for any blockages or perishing.
- Check cylinders for rust or damage, that connections are clean and fitting snugly before lighting.
- Spray soapy water on suspect connections. Bubbles will form if gas is escaping.
- Always set a barbeque on a firm, level base sheltered from wind gusts and well away from anything flammable like garden sheds, vegetation, fences etc.
- Have a garden hose or similar continuous supply of water available at all times.
- Follow the manufacturer’s instructions and use the correct start up and shut down procedures. NEVER put any flammable liquid on a barbeque.
- Ensure that the lit barbeque is in the care of a responsible adult at all times.
- Keep children away from any barbeque and remember to remove and secure any lighters and matches that you have used in lighting the barbeque.
- Only use a barbeque in a well ventilated area as fumes and gases emitted may be harmful.
- If a gas leak does occur shut off the cylinder immediately and allow any gas to dissipate.

Required Safety Equipment

Fire Safety Tips
- Ensure legs are locked in position before connecting gas and lighting BBQ.
- Remember that LPG is flammable, heavier than air and may remain in areas for some time.
- Always use in a well ventilated area (not for inside use)
- You may want to consider having a fire extinguisher nearby for emergencies and fire safety.
- Use alcohol responsibly around barbeques.
- Clear the surrounding area of combustibles before lighting a barbeque.
- Allow BBQ to cool (recommended) for four hours before moving them.
- Check O-ring connection on regulator for damage / fraying.
- Check for any gas leaks by spraying soapy water on suspect connections, bubbles will form if gas is escaping.