Types of barbeques
There are three types of gas-fired barbecues; domestic indoor, commercial, and domestic outdoor. Please go to the Department of Commerce website for information on domestic indoor and commercial barbeques.

Domestic outdoor gas barbecues are designed, manufactured and certified for outdoor use only. They are only to be used outdoors in a well-ventilated area. Ensure your barbecue is safety certified for use in Australia by looking for a label and a data plate showing the certification number. Also make sure that hose assemblies are certified – the certification details are printed on the hose.

Ventilation requirements
Gas barbecues need adequate ventilation to ensure that there is sufficient air for combustion, for gas to burn safely and to dilute the products of combustion to safe levels.

When barbecues are used in an outdoor area, there is usually adequate natural ventilation. However, there may be some ‘semi-outdoor’ situations where there is inadequate ventilation and the use of barbecues in these areas is not recommended. An outdoor area is an open-air situation that is not obstructed by buildings, structures etc, facilitating correct combustion and allowing products of combustion to be readily dispersed into the atmosphere.

An alfresco area or balcony is considered outdoors when it is an open-air situation with natural ventilation. This ensures stagnant areas do not form, as these prevent the products of combustion from being rapidly dispersed by wind and natural
convection. In the unlikely event of a gas leak occurring, a well-ventilated area will allow escaping gases to rapidly disperse.

The following situations are considered to provide the natural ventilation required for an outdoor domestic barbecue:

- Four open sides with a roof or overhead cover.
- Four enclosed sides (walls) without a roof or overhead cover.
- Two parallel walls or two walls at right angles to each other with a roof or overhead cover.
- Three walls, with the one open side being at least 25 per cent of the total perimeter and the remaining three walls having an area of 30 per cent or more of unrestricted opening, with a roof or overhead cover.

![Parallel walls](image)

Parallel walls

![Right angle walls](image)

Right angle walls

![Open side at least 25% of total wall area](image)

Open side at least 25% of total wall area

**Safe operation**

To assist in ensuring safe use of these gas appliances follow these basic precautions:
- Always use your barbecue in accordance with the manufacturer's instructions and warning labels
- Locate the appliance in a highly ventilated area away from combustibles or materials that may shatter. Never indoors
- Ensure the appliance is stable
- Check that the LPG cylinder is in date. Cylinders should be safety tested every 10 years – the date the cylinder was last tested is stamped on either the collar, neck or foot ring of the cylinder. Never use rusty, damaged or out of date cylinders. Have the appliance serviced by a qualified gas fitter in accordance with the manufacturer’s instructions

![](image)

- Domestic outdoor barbecues must have suitable clearance from the building (according to the manufacturer’s instructions, a minimum vertical clearance of 1,200mm) needs to be maintained between the barbecue cooking surface and the ceiling, roof or overhead cover to avoid the risk of combustion occurring on surfaces laden with grease deposits
- Ensure the regulator and hose are connected tightly to the cylinder and the appliance so there are no leaks. Using a soapy water solution, spray the connection joint. If bubbles appear, there is a leak. Tighten if necessary and then retest. If bubbles still appear, immediately isolate the gas and have the fault repaired by a licensed gas fitter, or replace the faulty component
- Before using the barbecue, always check the hose is not cracked, kinked, crushed or stretched. When not in use, protect the hose from heat, sun exposure and physical damage. It is good practice to replace the hose every five years
- Check that the drip tray (use a disposable aluminium tray) and grills are clean of grease and oil, which will help to prevent a fire, and make sure the burners are not blocked and the rail taps are not seized
- Never leave a barbecue unattended. Keep pets away and supervise children at all times
- When not in use, ensure the gas is turned off at both the cylinder and barbecue
Cylinder storage

- Turn the appliance off at the cylinder when not in use
- Store in a secure, well-ventilated outdoor area in an upright position
- Avoid storing near chemicals or flammable materials
- Make sure cylinders are protected from excess heat and possible sources of ignition
- Use a sealing plug in the cylinder valve when an appliance is not connected

Transporting the LP Gas cylinder

When transporting cylinders for refilling or exchange, avoid placing the cylinder in an enclosed space such as a car boot. If the only means is by car the cylinder should be transported in an upright position secured with a seat belt with an open window for ventilation.

Sealing plugs are supplied with exchange cylinders. Do not remove the plug until you are ready to connect the barbecue (keep the plug for later use). Do not leave a filled gas cylinder in a vehicle un-attended, especially on warmer days and always leave a window partially opened. In summer it could overheat causing the LPG cylinder to exceed the maximum service pressure resulting in the safety relief valve filling the car with LPG vapour.

Connecting the gas barbecue

Most LP Gas barbecues are connected to a 9kg gas cylinder that has a left handed thread. Unscrew the sealing plug and retain it for later use. Check the male brass connection for a rubber nose or an “O” ring. These rubber seals enable the barbecue to be connected without the use of tools and can be hand tightened. Once tightened use a soapy water solution sprayed over this joint to ensure it is leak free. If bubbles occur on this joint, tighten it up further.

Replacement rubber seals can be purchased from your local hardware store or any outdoor/recreational specialist store

Operating the gas barbecue

Most gas barbecues are designed and approved for outdoor use only. When setting up the barbecue select a position that is protected from wind. Only light the barbecue one burner at a time, some barbecues have a piezo igniter for this. The design of the barbecue will allow cross lighting of the next adjacent burner but even so, keep your face a distance away if you must look at the burners. Keep small children and pets away when cooking as the barbecue is “hot”.

When finished, close off the cylinder, valve first and then the burners.
Housekeeping

Some operating instructions supplied with the barbecue may call for the drip tray (if fitted) to be filled with sand. It is preferred that the tray be lined with aluminium foil or aluminium disposable tray liner. Sand in the tray tends to accumulate the fat from the cooking process. The fat can be readily ignited causing a fire that in some instances can be frightening. It is also easier to dispose of the aluminium foil or tray once the barbecue has cooled down.

Disposing of your LPG cylinder

LPG cylinders can be recycled but not as part of normal metal recycling collection. If an LPG cylinder has been affected by fire, heat or shows obvious physical damage it should be inspected at an authorised test station before being used again or refilled. It should also be inspected if it is rusty, especially underneath.

Never dispose of unserviceable cylinders at the rubbish dump or in the rubbish collection. They need to be disposed of through an authorised test station, LPG supplier or filler.

For more information

- AS1596:2014
- This information does not take precedence over the Gas Standards (Gasfitting and Consumer Gas Installations) Regulations 1999 or the manufacturer’s instructions