

Cooking on a Barbecue



Barbecuing with charcoal and propane

There are some barbecue appliances on the market designed to use indoors by ventilating the toxic gases emitted to the outdoors.

Barbecuing with a charcoal grill

It is not recommended that you use a portable charcoal grill indoors at any time.

Charcoal grills are designed to be used with charcoal briquettes that are self-igniting or manufactured to accept a charcoal lighter fluid. The use of any fluid other than those designed for charcoal briquettes is not recommended. **Never use** gasoline as a charcoal lighter fuel.

To light charcoal briquettes, liberally douse them with charcoal lighter fluid and allow it to soak in (approximately 10 minutes). **Never add lighter fluid after start up.**

Light your briquettes with a long match or mechanical lighter designed for lighting barbecues.



Always keep your barbecue uncovered during start up and never lean over the grill during ignition.

You should always place your barbecue away from combustibles before start up.



If cooking outside on a deck, always make sure your barbecue is in no danger of falling over onto anything combustible.

If you live in an apartment building, it is not recommended that you use a barbecue on your patio deck at anytime.

Before you store your charcoal barbecue, make sure you properly dispose of the ashes. *“Soak them with water and store them in a covered metal container.”*

Barbecuing with a gas grill

Gas grills designed for cooking have to meet **standards of approval.** When purchasing a gas grill make sure it is an approved model.

Some gas grills need assembly. Make sure you follow the manufacturer’s directions when assembling your gas grill. *If you need assistance contact your nearest gas retailer.*

Before starting your gas grill, check all connections, making sure they are tight.

To check for leaks, apply a mixture of soap and water to all connections, hoses and also to the gas cylinder head. If you see bubbles starting to form or grow rapidly, then you know you have a leak. Tighten the connections or replace defective parts. If a part has to be replaced, it is recommended that it be done by a trained professional.

Before igniting your grill, make sure the lid is open so that no gas builds up under it.

The spark igniter button or an electronic lighter designed for a barbecue should be used to light your grill.

Never hold your hand over a gas grill with a match or cigarette lighter. You will be burned.

Always keep your grill away from combustibles when cooking. If you are cooking on a deck, make sure that your grill is in no danger of tipping over.

It is not recommended that gas grills be used on balconies of apartment buildings.

The possibility of toxic fumes, explosions and accidental fire spreading to other apartments is too great.



Gas grills of any size are not designed for indoor cooking at any time. Special caution must always be taken to make sure the cooking area is well-ventilated.

When storing your gas grill make sure the tank and the grill are both turned off. Never store a gas grill indoors with the tank attached. Remember to remove the tank and store it outside if you plan to store your grill inside.



When transporting your tank follow these simple steps:

- Transport directly to the refill station and home.
- Transport your tank in the upright position at all times.
- Keep a window open to ventilate.
- Make sure your tank is equipped with a safety plug.
- Never leave a tank in a closed compartment.
- Never smoke during refilling or reconnecting nor while transporting.