

Outdoor gas BBQ

Gas BBQs are great for cooking.

Follow the guidance below to reduce any fire risk and keep people and properties safe.

Before you light your fire

Check - Gas bottle, hoses and connections wear out over time. Always check these before you use your gas BBQ.



Soap bubble test – After assembling your BBQ or changing gas cylinders use the soap bubble test to make sure gas cylinders are secure and not leaking. Do this by turning the gas cylinder on and pouring a little soapy solution (1/4 cup of water and a squirt of liquid soap) over the valve. If bubbles form, you may have a gas leak. Turn the valve off and replace the cylinder O-ring. Install cylinders in an upright position.

Weather - It's best to only light your gas BBQ in calm weather conditions or light winds. Move your gas BBQ (before lighting it) to a sheltered place, if required, but not too close to houses, trees or anything combustible.

Safety zone – Place your gas BBQ on a flat, stable surface. Refer to the manufacturer's specifications relating to minimum clearances away from combustible fuels.

Extinguish - Have two ways to put out any unplanned fires, within five metres of your BBQ or grill. Use a fire extinguisher for oil, fat or grease fires.

When your fire is lit

Supervise - Ensure someone stays with the gas BBQ until it's put out. Have a 'no go zone' to keep children and pets safe.

Weather - If a change to the wind direction or speed makes your gas BBQ unsafe — turn it off.

Be responsible - You need to be able to take charge if there's an emergency, and should not be impaired.

Location – Only use your gas BBQ outside in a well-ventilated area. Never use a gas BBQ inside or in an enclosed area. The gas from your BBQ burns and produces poisonous gases that can be harmful to your health or lethal.

After your fire

Cool down - Allow the BBQ to cool completely before moving it or putting the cover on.

Gas - Turn off the tap at the gas bottle first. This allows gas to clear from the hose. Store the gas bottle upright and connected to the BBQ.

Maintenance - Get your gas BBQ serviced according to the manufacturer's instructions.

Cleaning - Thoroughly scrub the drip tray and grill with boiling soapy water. Wipe any oil, fat or grease off the gas jets. Line the drip tray with aluminium foil and put some fat absorber in the tray. It's a good idea to change the fat absorber after every 10 barbecues.

Dial 111 immediately in an emergency. Anything that could cause loss of life, serious injury or loss of property is a fire emergency.

Related content

Learn more about how to stay safe on the Fire and Emergency New Zealand website.

- [Fire Types](#)
- [Urban home fire safety checklist](#)
- [Rural home fire safety checklist](#)
- Fire seasons and permits: visit checkitsalright.nz