

ASK THE EXPERT: BBQ Safety to Understanding Flash Fires and Grease Fires

CENTRO and Master Chef BBQ’s undergo a significant amount of testing, are CSA certified, and approved for sale in Canada. As with all gas-fired products certain safeguards must be followed. It is the consumer’s responsibility to properly assemble, install, operate and care for the appliance. Care, maintenance, and safety instructions are provided to assist in using your grill properly.

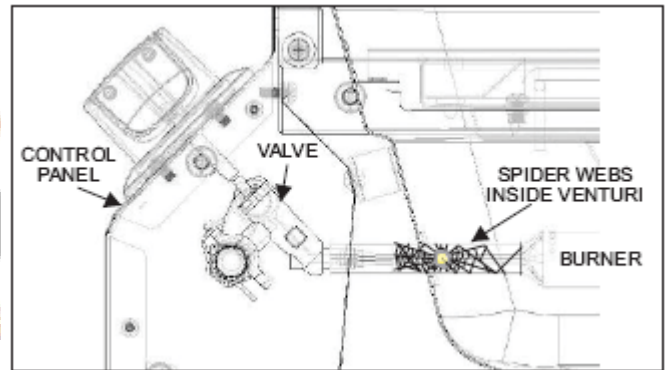
Any occurrence of a Flash Back Fire or Grease Fire is not the responsibility of the manufacturer or the retailer, and as such there is a cost associated with replacing parts. Flash Fire Kits are available for purchase should you have experienced a Flash Fire. Please call the Customer Care Hotline at 1-877-707-5463 for more information.

Remember that ALL FIRES are avoidable.

FLASH FIRES

Characteristics of a Flash Fire

- A fire burning outside of the burner box
- Usually visible behind or under the control panel
- May cause damage to control panel, control knobs, and depending on fire could damage to hose and regulator and/or manifold.
- Burners may burn with large yellow flames
- Burners may not light
- Hot control knobs could indicate flare-up conditions are starting



Causes of a Flash Fire

- Blockage within the burner venturi tube
- Blockages in burner interior
- Blockages at valve orifice (gas jet) end (connection to burner)
- Burner venturi not seated correctly over valve orifice (gas jet).

Most Common Blockage Causing a Flash Fire

Spiders and/ or small insects are attracted to the smell and taste of LP/NG gas. As such, they frequently spin webs, build nests, and lay eggs in the grills venturis, obstructing the flow of gas to the burner. The backed up gas can ignite in the venturi behind the control panel. This is termed a Flash Back and can damage your grill and cause personal injury.

MAINTENANCE: You can avoid a Flash Fire by performing a routine safety and maintenance check

- Remove your burners from the gas grill. Use a flexible Venturi tube cleaning brush to clean out the inside of the burner.
- Shake any loose debris out of the burner, through the gas inlet. Clean out the burner port holes to ensure no blockages, using a paper clip. Check also that the valve orifices are clean. Do not enlarge the orifices.
- Re-install the burner. Check to ensure that the valve enters the burner when installing. Replace burner and mounting screws to complete installation.

If a Flash Fire has occurred, perform the following safety checks:

1. Leak test all connections
2. Remove control panel to inspect manifold and valve for damages or leaks
3. Remove burners to check for blockages – perform burner safety and maintenance checks

GREASE FIRES

Characteristics of a Grease Fire

- A fire burning inside the BBQ burner box- may become uncontrollable if not monitored
- Usually accompanied by high flames, a lot of smoke and black soot
- May cause charring on the interior of BBQ lid, lid side panels (inside and outside), may damage temperature gauge, cause brownish colouring on stainless steel lids and soot and ash build up on cooking grates.

What Causes a Grease Fire?

- Build up of grease on key functional parts such as flame tamers and cooking grates
- Build up of grease on lower casting of BBQ
- Cooking on high temperatures instead of using lower temperatures
- Cooking with the lid open when on very high temperatures
- Cooking excessively salty and/or fatty meats
- Drippings from marinades
- Grease tray is full or blocked

General BBQ Safety Tips

- **DO NOT** operate a BBQ under any overhanging or unprotected construction
- **DO NOT** operate indoors (not in garage). BBQ is for outdoor use only
- **DO NOT** leave the BBQ unattended
- **DO NOT** allow children or pets to play anywhere near the BBQ
- **DO NOT** operate near combustible material. It must be operated in a well ventilated area at least 3 meters (10 feet) from any dwelling or building; minimum clearance of 76 cm (30 inches) to adjacent combustible materials
- **DO NOT** use any flammable product during cleaning
- **DO NOT** leak test using an open flame
- **DO NOT** throw water on a grease fire
- **DO** make sure that you followed all safety checks, procedures and instructions before operating the BBQ
- **DO** read the entire owner's manual, care and maintenance and/or grilling guide to familiarize yourself with the unit.
- **DO** follow care and maintenance instructions to avoid any nasty surprises
- **DO** follow proper leak test procedures and safety checks prior to lighting your grill to ensure the unit is operating safely
- **DO** protect your family and home by performing regular cleaning and maintenance of key BBQ parts including burners, flame tamers, and cleaning of the grease tray.
- **DO** keep baking soda handy to extinguish a fire

Avoid nasty surprises with the 30 minute maintenance regime – see your Grilling Guide for more information.

1. Cleaning grill housing and lid
2. Removing and cleaning all parts including grease tray, cooking grates, burners, flame tamers.
3. Perform leak test and safety check on all connections
4. Re-assemble all parts removed and ensure proper placement
5. Always preheat grill
6. Always avoid flare ups and grease fires by remove excess fat from meats

Is a Flash Back Fire/Grease Fire covered by the Manufacturer’s Warranty?

No, a Flash Back Fire/Grease Fire is not a warrantable claim. The maintenance, care, assembly, and storage of the BBQ are all the responsibilities of the consumers, not the manufacturer. Manufacturers have no control over how the BBQ is maintained, whether safety checks were performed or how the grill is used.

Related Topics:

- ASK THE EXPERT: How to Perform a Leak Test on your BBQ

