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Barbeques cooking is among the favorite things of mostly people to do along sea side or to do in summer evenings. Even doctors also recommend doing barbeque cooking in weekends. It is great pleasure to do barbeque cooking and anything else canâ€™t beat the taste of food cooked in barbeque.

But besides several advantages it has some risk factor also. There are some risks also attached with barbeque cooking like to eat too much fatty food can be risky for your health. Sometimes the problem of food poisoning occurs because of raw meat. Even sometimes if food is not cooked properly then major diseases may cause. So always be precautious while eating food cooked in it.

Another risk in this type of cooking is that there is a risk of fire. So install it properly is very necessary. You should install it in flat surface and it should be far away from trees and other things that can easily catch fire. While cooking always keep a bucket of water near. So if something wrong happens then you can immediately put off fire through water. At the time when something is cooking then donâ€™t leave it even for a minute and keep kids and pets far away from it. Other safety measures depend on the type of barbeque you have. For example if you have charcoal barbeque then you should not put too much coal inside it and a depth of two inches is sufficient. To start it you can use fire lighters. Never think of using petrol to start burning. When coal gets enough warm, then only start cooking. The best time to start cooking is when coal turned into reddish color with grey powder. After cooking, while empting it always make sure that ash has been cooled completely.

While it is very safe way of cooking but to be precautious is very necessary. Especially at the time of changing cylinder you need you be very precautious. And always choose properly ventilated area to change cylinders. Donâ€™t forget to turn off the regulator. In case you feel that gas is leaking then put some soapy water around it and see if there is any bubble. You need to tight the joint to stop leakage, donâ€™t over-tighten it otherwise gas may leak. It is wise to turn off the cooking immediately after cooking. By keeping all these things in mind, you can start barbeque cooking.

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