

So Where Do I Start?

This information is provided as a guide only and in good faith. Infresco take no responsibility for the accuracy of this information. Please seek independent advice.

1. Is your alfresco area enclosed?



Outdoors: Roof and no more than 2 walls



Outdoors: If the alfresco area has a ceiling and 3 walls, then the open wall must be at least 25% of the total wall area, and the remaining wall area has 30% or more unrestricted wall opening.

Reference: Energy Safety of WA www.energysafety.wa.gov.au

If your alfresco area is more enclosed than the above diagrams, you must comply with Energy Safety laws relating to indoor alfresco areas.

In a nutshell, you will require the following:

- Your bbq must have flame failure devices fitted to every burner and be licensed for indoor use (be aware that there are some bbqs on the market that have flame failure devices fitted but they are NOT licensed for indoor use).
- Your bbq must have a commercial grade exhaust hood that moves a minimum of 2000 cubic metres of air per hour.
- Your barbecue must be installed on a non-combustible surface

Infresco barbecues, exhaust hoods and cabinets comply with these laws.

2. What type of barbecue should I choose?

If your alfresco area is enclosed, then of course you must select a barbecue that is legal for indoor use. Infresco barbecues have been especially designed to fulfil this purpose. Our barbecues are also perfect for outdoor use and are much safer than domestic barbecues.



be replaced every few years. Or you can choose to purchase a high quality, commercial grade Gourmet Barbecue that will last a lifetime.

Quality vs Price

You can choose to purchase a low quality Chinese-made barbecue which will probably need to be replaced every few years. Or you can choose to purchase a high quality, commercial grade Gourmet Barbecue that will last a lifetime.



If you are on a budget, then our Alfresco Chef and Patio Chef barbecues are for you. They are designed as a high quality domestic barbecue, made from 1.2mm 304 grade stainless steel.

At Infresco we custom make our Gourmet Barbecues to your requirements. You choose your combination of hotplate, open grill or wok. We can also build in boiling burners and deep fryers.

If you have a large family, or have a lot of parties, you may like to consider our 1360mm barbecue which has space to cater for a large number (we can also build a larger bbq if required). If you are a small family, then a 900mm bbq may have enough space for you. Those who like to cook an "all day" tomato sauce or stew will love a wok built into their alfresco, as will those who cook up crabs and like to keep the smells outside.

3. Should I get a wok built into my barbecue or a separate wok?

Infresco can either build a wok burner into your barbecue or install a separate wok burner in the bench top. The wok burner in the barbecue is usually the better option if bench space is limited. (Note that we can also do large boiling burners, or multiple smaller burners if desired). If you do have a separate burner in the bench top, you must ensure that the exhaust hood will cover these (if the area is classed as enclosed).



4. Do I need a roasting hood?

Some people love to bake and roast on their barbecue. For these people, a roasting hood can be a useful investment. The other option is a gas fired pizza oven. This can be used for baking and roasting, as well as making pizza.

If you choose a roasting hood, there are some considerations. Our roasting hoods are designed to fold backwards so that smoke from the barbecue can be sucked up vertically by an exhaust hood. Clearance of about 10cm is required between the barbecue and the wall for the roasting hood to fold back.



5. Do I need an exhaust hood?

If your alfresco area is enclosed you must have an approved* exhaust hood over your barbecue. If your alfresco area is not enclosed, having an exhaust hood over your bbq is a personal choice. Many customers choose to install an exhaust hood to protect their ceiling or to suck up excess smoke.

If your barbecue has an open grill, your exhaust hood must be a minimum of 1200mm above the barbecue. If your barbecue does not have an open grill, it must be a minimum of 900mm above the barbecue.

**An approved exhaust hood is one that is of a commercial standard and moves a minimum of 2000 cubic metres of air per hour, such as those manufactured by Infresco.*



6. What size exhaust hood do I need?



Your exhaust hood should be the same size as the bbq or larger. If you have an additional wok or hotplate, it should cover this also. Infresco manufacture 4 standard sizes: 900mm, 1200mm, 1500mm and 1800mm. We can also custom make to any size.

7. What type of cabinets should I have?

Your cabinets must be non-combustible. We highly recommend stainless steel or fibre cement cabinets.



If your cabinets are combustible (ie timber) you require a heat shield to be installed between the barbecue and the cabinet. This will protect the cabinet from the heat of the barbecue. You must also ensure that the bench top is non-combustible. We recommend stainless steel or granite. A melamine bench top is combustible and you cannot install your barbecue on this type of bench top. If you choose a man-made stone, we recommend that you contact the manufacturer to ensure that it is non-combustible and that it will not emit fumes when subjected to heat, or fade when heated.

8. What type of doors should I have?

If you are purchasing Infresco stainless steel cabinets, then you



have 3 choices of doors: Stainless steel, timber infill or glass infill. It really is a personal preference. Stainless steel and glass will last the longest. Cedar will eventually start to deteriorate as it expands and contracts with moisture and heat, but will still look great for years. Cleaning may also be a consideration.



If you are purchasing Infresco fibre cement cabinets, then you have insertable door frames and drawers to choose from..

9. Can I build fridges and other appliances into my alfresco kitchen?

At Infresco we allow you to build in any additional appliances you like. Examples are fridge, dishwasher, ice maker, deep fryer, kegerator, oven, microwave, stove top etc. You can supply your own appliance or we can source it for you. If you wish to install a dishwasher, keep in mind that it is cheaper to install a full-height dishwasher than to install a half-height dishwasher (as the half height requires frames to be built).



10. Do I need a sink and tap?

Most clients do choose to install a sink and tap. It is useful to have hot and cold water available in your alfresco area to assist with cleaning. The size of sink depends on how much bench space is available. Some clients prefer a large trough type sink for washing pots or to use as an ice bucket. Some like a dish drainer attached to the sink. The majority choose a smaller sink that doesn't take up too much room, but still allows the dishes to be washed.

11. Should I build in a heater?

Regulations applying to gas wall heaters are very strict. Please contact us for an information sheet. Most stand-up gas heaters are LPG, and are illegal to use in enclosed areas. You may need to consider an electrical heater. Keep in mind that even most gas wall heaters require a power point.



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