

# SPIRIT®



## NATURAL GAS GRILL OWNER'S GUIDE

**ESNA** GUÍA DEL PROPIETARIO DE LA BARBACOA DE GAS NATURAL - PG. 29

**FC** MODE D'EMPLOI DU GRILL À GAZ NATUREL - PG. 51

**E210 • E310 • SP310**



Thank you for purchasing a Weber® grill.  
You've made a wise investment.  
Now take a few minutes and protect it by  
registering your product online at  
[www.weber.com](http://www.weber.com)®

**YOU MUST READ THIS OWNER'S GUIDE BEFORE  
OPERATING YOUR GAS GRILL.**

### **⚠ DANGER**

**If you smell gas:**

- 1) Shut off gas to the appliance.**
- 2) Extinguish any open flames.**
- 3) Open lid.**
- 4) If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

**Leaking gas may cause a fire or explosion which can cause serious bodily injury, death, or damage to property.**

### **⚠ WARNING**

- 1) Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
- 2) An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

**⚠ WARNING:** Carefully follow all leak-check procedures in this Owner's Guide prior to grill operation. Do this even if the grill was dealer-assembled.

**⚠ WARNING:** Do not ignite this appliance without first reading the **BURNER IGNITION** sections of this Owner's Guide.

**THIS GAS APPLIANCE IS  
DESIGNED FOR OUTDOOR  
USE ONLY.**

**NOTICE TO INSTALLER:**  
These instructions must be left with the owner, who should keep them for future use.



**57206**

US - ENGLISH  
07/13/12

# WARNINGS

## ⚠ DANGER

Failure to follow the DANGERS, WARNINGS and CAUTIONS contained in this Owner's Guide may result in serious bodily injury or death, or may result in a fire or an explosion causing damage to property.

## WARNINGS:

- ⚠ Improper assembly of grill may be dangerous. Please follow the assembly instructions carefully.
- ⚠ Do not use this grill unless all parts are in place. The grill must be properly assembled according to the assembly instructions.
- ⚠ Your Weber® gas grill should never be used by children. Accessible parts of the grill may be very hot. Keep young children away while grill is in use.
- ⚠ Exercise caution when using your Weber® gas grill. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.
- ⚠ Do not use charcoal or lava rock in your Weber® gas grill.
- ⚠ While igniting the grill or cooking, never lean over open grill.
- ⚠ Never place hands or fingers on the front edge of the cookbox when the grill is hot or the lid is open.
- ⚠ Do not attempt to disconnect any gas fitting while your grill is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating grill.
- ⚠ Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- ⚠ Should the burners go out while grill is in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight grill, using the igniting instructions.
- ⚠ Do not use the grill within 24 inches of combustible materials. This includes the top, bottom, back or sides of the grill.
- ⚠ Do not build this model of grill in any built-in or slide-in construction. Ignoring this WARNING could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- ⚠ Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.
- ⚠ Your Weber® gas grill shall not be used beneath overhead combustible construction.
- ⚠ Your Weber® gas grill is not intended to be installed in or on recreational vehicles and/or boats.
- ⚠ Do not store an extra (spare) or disconnected liquid propane cylinder under or near this grill.
- ⚠ After a period of storage and/or nonuse, the Weber® gas grill should be checked for gas leaks and burner obstructions before use. See instructions in this Owner's Guide for correct procedures.
- ⚠ Do not operate the Weber® gas grill if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Do not put a grill cover or anything flammable on, or in the storage area under, the grill while grill is in operation or is hot.
- ⚠ Natural gas is not liquid propane gas. The conversion or attempted use of liquid propane gas in a natural gas unit or natural gas in a liquid propane gas unit is dangerous and will void your warranty.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The Weber® gas grill should be thoroughly cleaned on a regular basis.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.

## ADDITIONAL WARNINGS FOR STATE OF CALIFORNIA:

- ⚠ Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Proposition 65 Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handling this product.)

## WARRANTY

Weber-Stephen Products LLC (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas grill that it will be free of defects in material and workmanship from the date of purchase as follows:

|                                      |   |
|--------------------------------------|---|
| Aluminum castings:                   | 25 years                                |
| (2 years on paint; excludes fading)  |   |
| Stainless steel shroud:              | 25 years                                |
| Porcelain-enameled shroud:           | 25 years                                |
| Stainless steel burner tubes:        | 10 years                                |
| Stainless steel cooking grates:      | 5 years no rust through or burn through |
| Stainless steel Flavorizer® bars:    | 5 years no rust through or burn through |
| Porcelain-enameled                   |   |
| cast-iron cooking grates:            | 5 years no rust through or burn through |
| Porcelain-enameled cooking grates:   | 3 years no rust through or burn through |
| Porcelain-enameled Flavorizer® bars: | 2 years no rust through or burn through |
| Infrared rotisserie burner:          | 2 years                                 |
| All remaining parts:                 | 2 years                                 |

when assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your area using the contact information on our website. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this Owner's Guide.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

**WEBER-STEPHEN PRODUCTS LLC**  
Customer Service Center  
90 West Hillcrest Boulevard, Suite 308  
Schaumburg, IL 60195  
USA

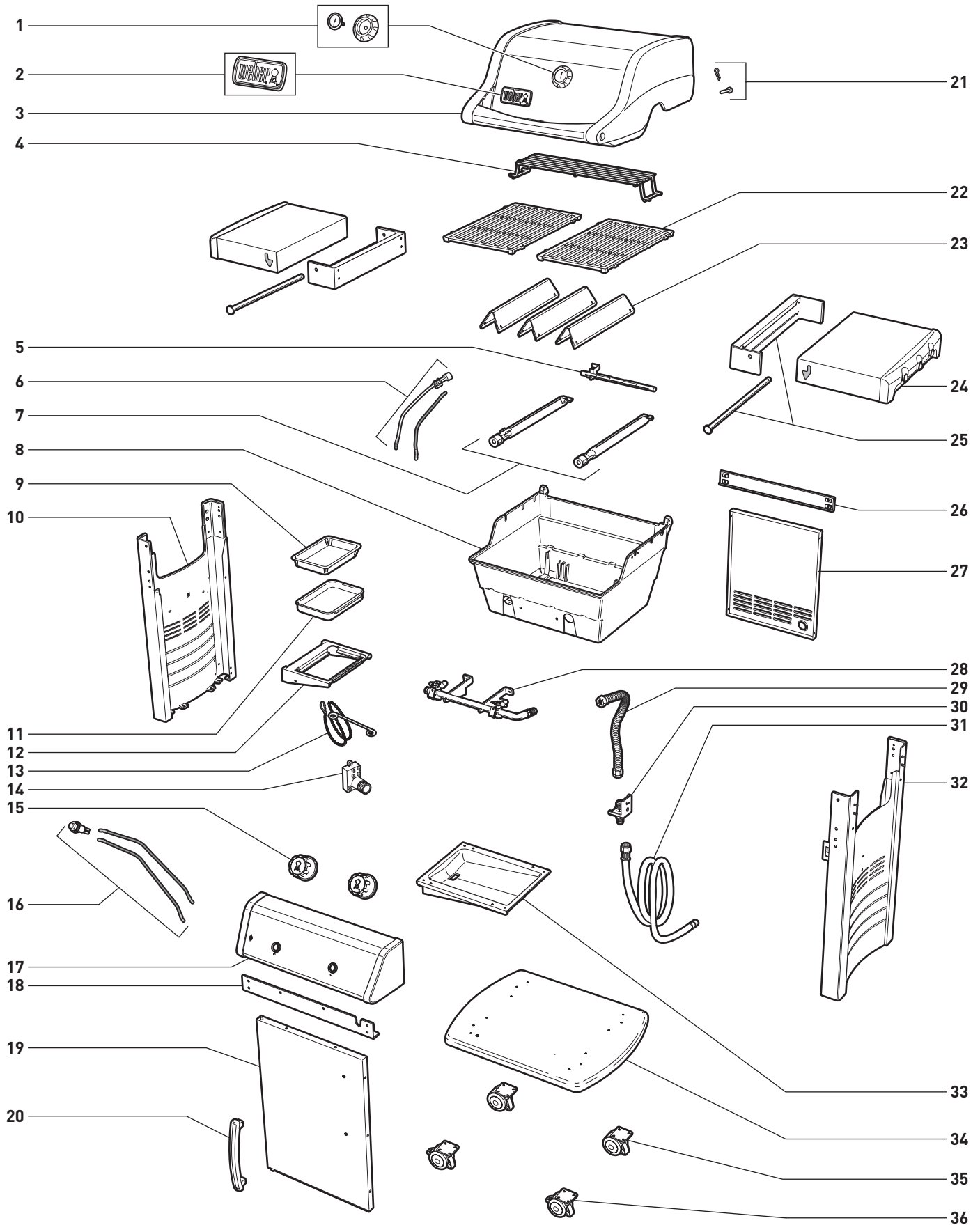
For replacement parts, call:  
1-800-446-1071

Visit [www.weber.com](http://www.weber.com)®, select your country of origin, and register your grill today.

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The grills illustrated in this Owner's Guide may have slight differences than the model purchased.



SPIRIT® E210 NG  
EXPLODED VIEW LIST

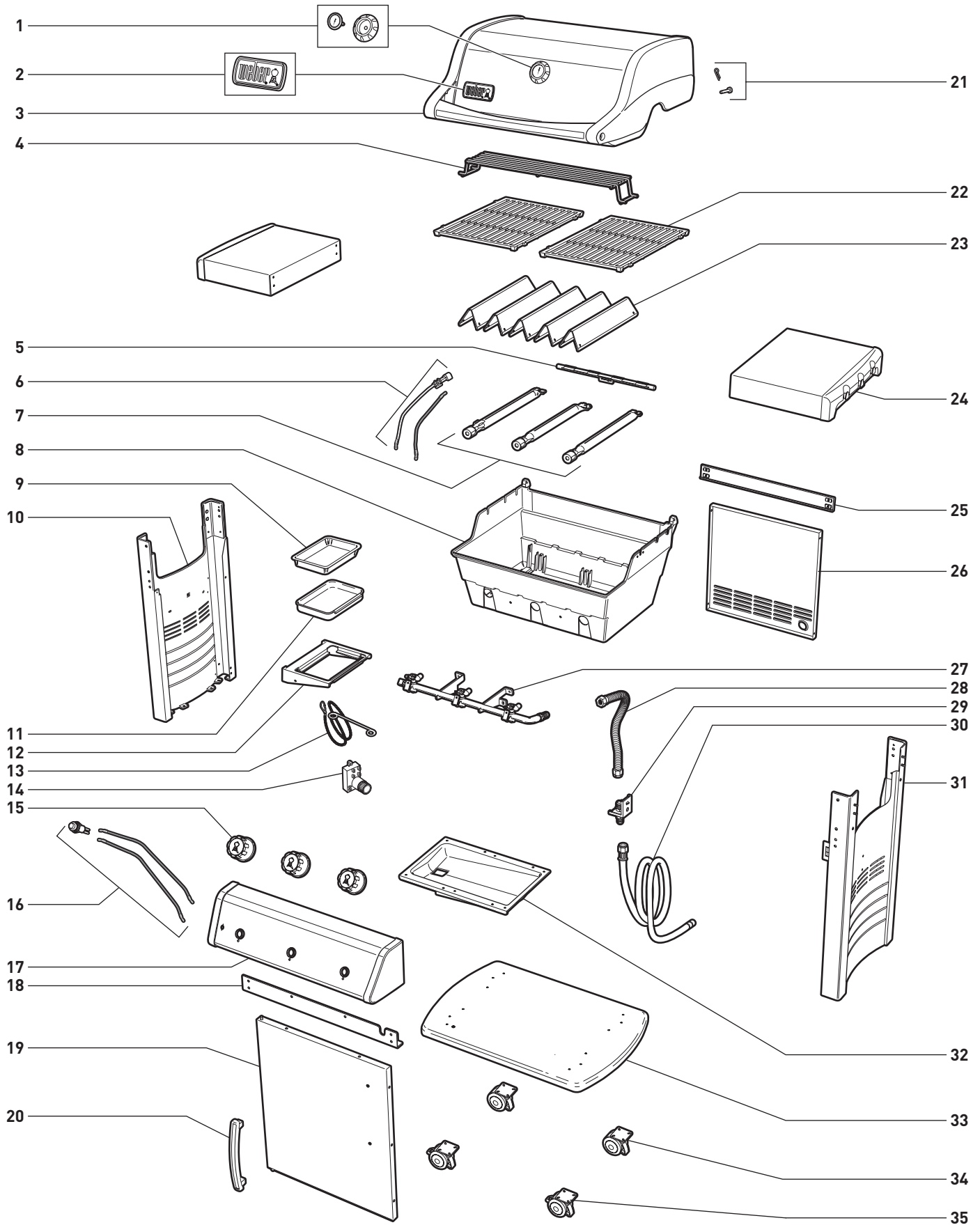
1. Thermometer and Bezel
2. Logo Plate
3. Shroud Assembly
4. Warming Rack
5. Crossover® Burner Tube
6. Igniter Electrode
7. Burner Tube
8. Cookbox
9. Disposable Drip Pan
10. Left Frame Panel
11. Catch Pan
12. Catch Pan Holder
13. Matchstick Holder
14. Igniter Module
15. Control Knob
16. Igniter Button
17. Control Panel
18. Front Cross Brace
19. Door
20. Door Handle
21. Shroud Hardware
22. Cooking Grate
23. Flavorizer® Bar
24. Fold-Down Side Table
25. Fold-Down Assembly
26. Rear Cross Brace
27. Rear Panel
28. Manifold
29. Manifold Hose
30. Bulkhead
31. NG Hose
32. Right Frame Panel
33. Slide-Out Grease Tray
34. Bottom Panel
35. Caster
36. Locking Caster

SPIRIT® E210 NG  
LISTA DEL DIAGRAMA DE DESPIECE

1. Termómetro y bisel
2. Placa del logotipo
3. Ensamblaje de la cubierta
4. Rejilla para calentar
5. Tubo del quemador Crossover®
6. Electrodo de encendido
7. Tubo del quemador
8. Caja de cocción
9. Bandeja de goteo desechable
10. Panel izquierdo del bastidor
11. Plato recolector
12. Soporte del plato recolector
13. Portacerillos
14. Módulo de encendido
15. Perilla de control
16. Botón de encendido
17. Tablero de control
18. Refuerzo transversal delantero
19. Puerta
20. Asa de la puerta
21. Accesorios de la cubierta
22. Parrilla de cocción
23. Barra Flavorizer®
24. Mesa lateral
25. Ensemble plegable
26. Refuerzo transversal posterior
27. Panel posterior
28. Múltiple
29. Manguera del múltiple
30. Bloque de conexiones
31. Manguera del gas natural
32. Panel derecho del bastidor
33. Bandeja deslizante de grasa
34. Panel inferior
35. Rueda giratoria
36. Rueda giratoria con bloqueo

SPIRIT® E210 NG  
LISTE DE LA VUE ÉCLATÉE

1. Thermomètre et bec
2. Plaque du logo
3. Assemblage du châssis
4. Grille de maintien au chaud
5. Tube du brûleur Crossover®
6. Électrode de l'allumeur
7. Tube du brûleur
8. Boîtier de cuisson
9. Égouttoir jetable
10. Panneau du châssis gauche
11. Égouttoir
12. Support de l'égouttoir
13. Porte-allumette
14. Module de l'allumeur
15. Bouton de commande
16. Bouton de l'allumeur
17. Panneau de commande
18. Croisillon avant
19. Porte
20. Poignée de porte
21. Quincaillerie du châssis
22. Grille de cuisson
23. Barre Flavorizer®
24. Tablette latérale
25. Assemblage pliable
26. Croisillon arrière
27. Panneau arrière
28. Collecteur
29. Tuyau du collecteur
30. Cloison
31. Tuyau GN
32. Panneau du châssis droit
33. Plateau de récupération des graisses amovible
34. Panneau inférieur
35. Roulette
36. Roulette à verrouillage



SPIRIT® E310 NG  
EXPLODED VIEW LIST

1. Thermometer and Bezel
2. Logo Plate
3. Shroud Assembly
4. Warming Rack
5. Crossover® Burner Tube
6. Igniter Electrode
7. Burner Tube
8. Cookbox
9. Disposable Drip Pan
10. Left Frame Panel
11. Catch Pan
12. Catch Pan Holder
13. Matchstick Holder
14. Igniter Module
15. Control Knob
16. Igniter Button
17. Control Panel
18. Front Cross Brace
19. Door
20. Door Handle
21. Shroud Hardware
22. Cooking Grate
23. Flavorizer® Bar
24. Side Table
25. Rear Cross Brace
26. Rear Panel
27. Manifold
28. Manifold Hose
29. Bulkhead
30. NG Hose
31. Right Frame Panel
32. Slide-Out Grease Tray
33. Bottom Panel
34. Caster
35. Locking Caster

SPIRIT® E310 NG  
LISTA DEL DIAGRAMA DE DESPIECE

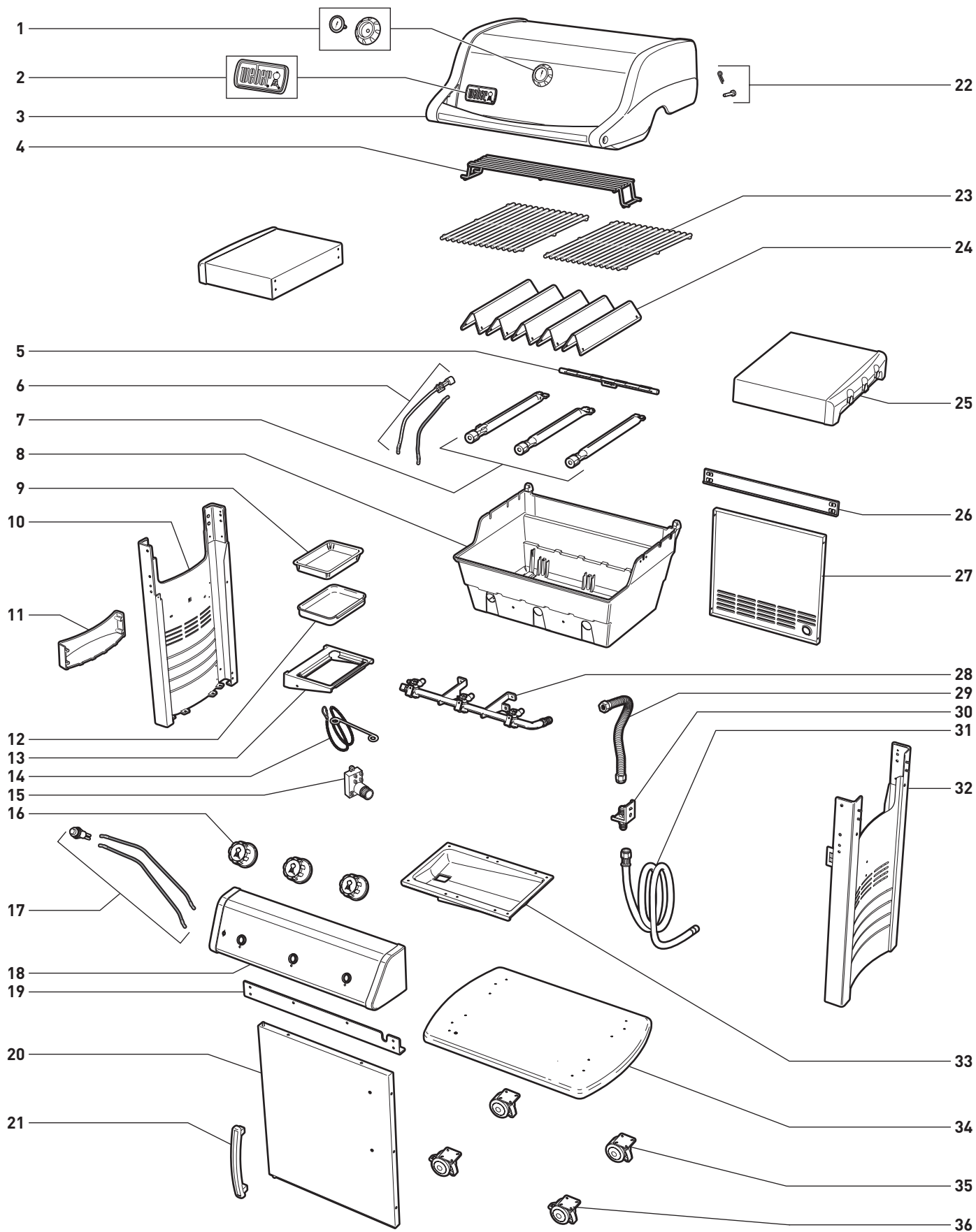
1. Termómetro y bisel
2. Placa del logotipo
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9. Bandeja de goteo desechable
10. Panel izquierdo del bastidor
11. Plato recolector
12. Soporte del plato recolector
13. Portacerillos
14. Módulo de encendido
15. Perilla de control
16. Botón de encendido
17. Tablero de control
18. Refuerzo transversal delantero
19. Puerta
20. Asa de la puerta
21. Accesorios de la cubierta
22. Parrilla de cocción
23. Barra Flavorizer®
24. Mesa lateral
25. Refuerzo transversal posterior
26. Panel posterior
27. Múltiple
28. Manguera del múltiple
29. Bloque de conexiones
30. Manguera del gas natural
31. Panel derecho del bastidor
32. Bandeja deslizante de grasa
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6. Électrode de l'allumeur
7. Tube du brûleur
8. Boîtier de cuisson
9. Égouttoir jetable
10. Panneau du châssis gauche
11. Égouttoir
12. Support de l'égouttoir
13. Porte-allumette
14. Module de l'allumeur
15. Bouton de commande
16. Bouton de l'allumeur
17. Panneau de commande
18. Croisillon avant
19. Porte
20. Poignée de porte
21. Quincaillerie du châssis
22. Grille de cuisson
23. Barre Flavorizer®
24. Tablette latérale
25. Croisillon arrière
26. Panneau arrière
27. Collecteur
28. Tuyau du collecteur
29. Cloison
30. Tuyau GN
31. Panneau du châssis droit
32. Plateau de récupération des graisses amovible
33. Panneau inférieur
34. Roulette
35. Roulette à verrouillage



Spirit\_SP310\_NG\_US\_042512





SPIRIT® SP310 NG  
EXPLODED VIEW LIST

1. Thermometer and Bezel
2. Logo Plate
3. Shroud Assembly
4. Warming Rack
5. Crossover® Burner Tube
6. Igniter Electrode
7. Burner Tube
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9. Disposable Drip Pan
10. Left Frame Panel
11. Condiment Basket
12. Catch Pan
13. Catch Pan Holder
14. Matchstick Holder
15. Igniter Module
16. Control Knob
17. Igniter Button
18. Control Panel
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21. Door Handle
22. Shroud Hardware
23. Cooking Grate
24. Flavorizer® Bar
25. Side Table
26. Rear Cross Brace
27. Rear Panel
28. Manifold
29. Manifold Hose
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36. Locking Caster

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3. Ensamblaje de la cubierta
4. Rejilla para calentar
5. Tubo del quemador Crossover®
6. Electrodo de encendido
7. Tubo del quemador
8. Caja de cocción
9. Bandeja de goteo desechable
10. Panel izquierdo del bastidor
11. Cesta para los condimentos
12. Plato recolector
13. Soporte del plato recolector
14. Portacerillos
15. Módulo de encendido
16. Perilla de control
17. Botón de encendido
18. Tablero de control
19. Refuerzo transversal delantero
20. Puerta
21. Asa de la puerta
22. Accesorios de la cubierta
23. Parrilla de cocción
24. Barra Flavorizer®
25. Mesa lateral
26. Refuerzo transversal posterior
27. Panel posterior
28. Múltiple
29. Manguera del múltiple
30. Bloque de conexiones
31. Manguera del gas natural
32. Panel derecho del bastidor
33. Bandeja deslizante de grasa
34. Panel inferior
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6. Électrode de l'allumeur
7. Tube du brûleur
8. Boîtier de cuisson
9. Égouttoir jetable
10. Panneau du châssis gauche
11. Panier à condiments
12. Égouttoir
13. Support pour égouttoir
14. Porte-allumette
15. Module de l'allumeur
16. Bouton de commande
17. Bouton de l'allumeur
18. Panneau de commande
19. Croisillon avant
20. Porte
21. Poignée de porte
22. Quincaillerie du châssis
23. Grille de cuisson
24. Barre Flavorizer®
25. Tablette latérale
26. Croisillon arrière
27. Panneau arrière
28. Collecteur
29. Tuyau du collecteur
30. Cloison
31. Tuyau GN
32. Panneau du châssis droit
33. Plateau de récupération des graisses amovible
34. Panneau inférieur
35. Roulette
36. Roulette à verrouillage

# IMPORTANT INFORMATION ABOUT NATURAL GAS

## WHAT IS NATURAL GAS?

Natural gas (NG) is often called methane. Natural gas is supplied by your local utility and should be readily available if your house is already heated with gas.

## NATURAL GAS — THE BASICS

There are various guidelines and safety factors that you need to keep in mind when using natural gas (NG). Carefully follow these instructions before using your Weber® gas grill.

- Your natural gas grill is factory built to operate using natural gas only. Never attempt to operate your grill on gases other than the type specified on the grill rating plates.
- This Weber® gas grill is designed for natural gas only. Do not use liquid propane (LP) bottled gas. The valves, orifices and hose are for natural gas only.
- Before using an NG grill, you need to make sure that the branch supply line from your house to your grill is properly installed.
- Not for use by children.

## PIPING SPECIFICATIONS

Contact your local municipality for building codes regulating outdoor gas grill installations. In the absence of local codes, installation must conform to the latest edition of the National Fuel Gas Code: ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code. **WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.**

Following are some general requirements taken from the code(s).

- This grill is designed to operate at 7" of water column pressure (.2526 psi).
- A manual shutoff valve must be installed outdoors, immediately prior to the quick-disconnect.
- An additional manual shutoff valve should be installed indoors in the branch fuel line, in an accessible location near the supply line.
- The quick-disconnect connects to a 3/8" NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts off the flow of gas from the source when the grill is disconnected.
- The quick-disconnect fitting can be installed horizontally or pointing downward, but never pointing upward. Installing it with the open end pointing upward can result in water and debris collecting in the quick-disconnect fitting.
- The dust covers (plastic plugs supplied with your grill) help keep the open ends of the quick-disconnect fitting clean while disconnected.
- When making connections, only use pipe compound that is resistant to the action of natural gas.
- The outdoor connector must be firmly attached to rigid, permanent construction.

**⚠ WARNING: Do not route the ten-foot hose under a deck. The hose must be visible.**

- For the correct size and length of gas line piping, refer to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062"; or standard weight (schedule 40) steel or wrought-iron pipe.

- Copper tubing must be tin lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover.

## STORAGE AND/OR NONUSE

For grills that have been stored or left unused for a while, it is important to follow these guidelines:

- The gas must be turned off at the natural gas supply when the Weber® gas grill is not in use.
- If storing the Weber® gas grill indoors, first DISCONNECT the gas supply.
- The Weber® gas grill should be checked for gas leaks and any obstructions in the burner tubes before it is used. (Refer to "ANNUAL MAINTENANCE.")
- Check that the areas under the control panel and the slide-out grease tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The spider/insect screens should also be checked for any obstructions. (Refer to "ANNUAL MAINTENANCE.")

## PRESSURE TESTING GAS SUPPLY

- Disconnect your Weber® gas grill when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (>3.5 kPa).
- Turn off your Weber® gas grill when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (≤3.5 kPa).

## CONNECTION TESTING

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of the National Fuel Gas Code: ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1.

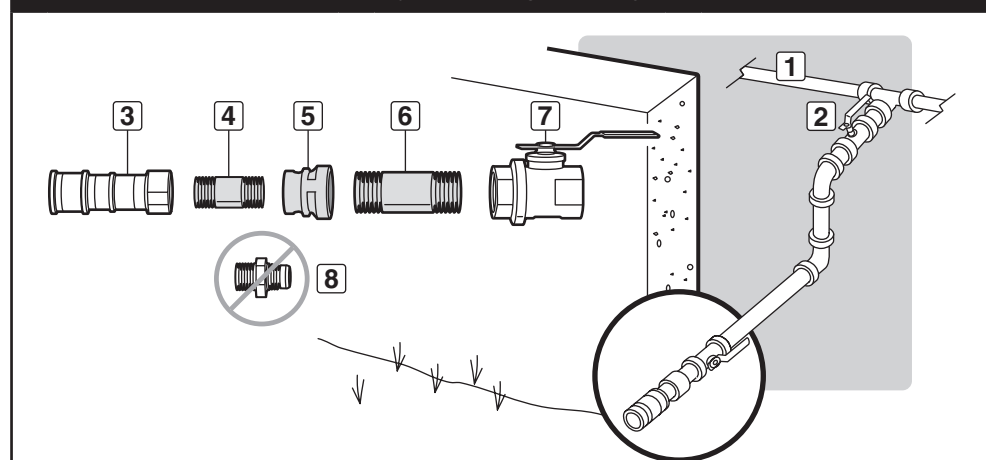
## US INSTALLATION CODES

Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling Code, B149.2; or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

## CANADIAN INSTALLATION

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada, the installation of this appliance must comply with local codes and/or Standards CAN/CGA-B149.1 (Installation Code for Natural Gas Burning Appliances and Equipment).

## TYPICAL PIPE INSTALLATION



This is a typical installation of a Weber® natural gas grill. Local codes may require different installations.

| INSIDE HOUSE |            | OUTSIDE HOUSE |                   |
|--------------|------------|---------------|-------------------|
| 1            | Gas supply | 3             | Quick-disconnect  |
| 2            | Shutoff    | 4             | 3/8" pipe nipple  |
|              |            | 5             | Reducing coupling |
|              |            | 6             | 1/2" pipe nipple  |
|              |            | 7             | Locking shutoff   |
|              |            | 8             | Do not use        |

## CONNECTING TO THE GAS SUPPLY

### ALMOST READY TO GRILL

A quick-disconnect device connects your grill to the gas supply. After you have made the connection, a leak check will need to be performed.

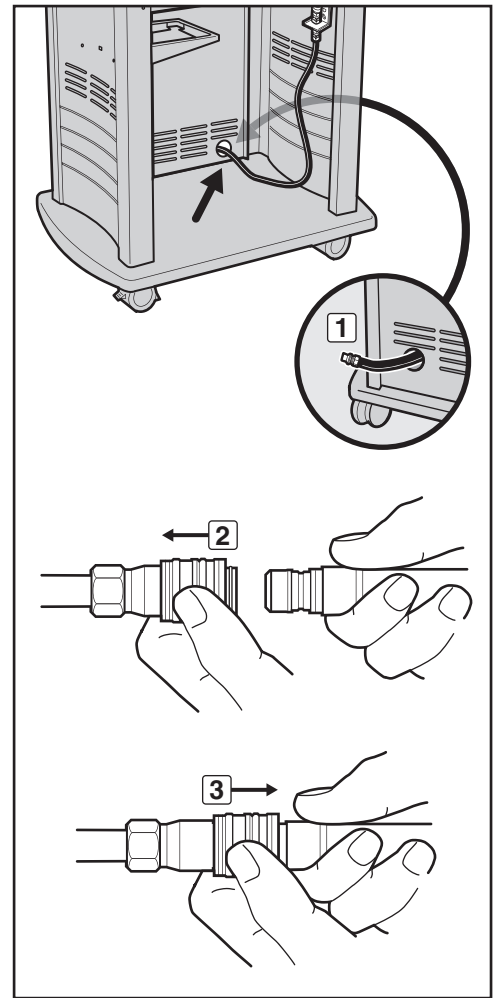
#### CONNECTING THE FLEXIBLE HOSE TO GAS SUPPLY

- Starting from inside the cabinet, route the flexible gas hose out of the opening in the rear panel (1).
- Slide the collar of the quick-disconnect back (2).
- Push male fitting of the hose into the quick-disconnect and maintain pressure. Slide the collar closed (3). If it does not engage or lock, repeat procedure.

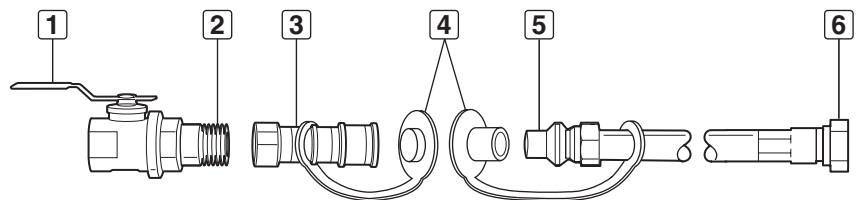
This procedure will produce a gas joint. Gas will not flow unless the quick-disconnect is properly engaged. To disconnect the hose, push collar back and pull out the plug. (This automatically shuts off gas.)

The natural gas hose was attached during the manufacturing process. We recommend that the hose-to-gas manifold connection be leak tested, following guidelines in this Owner's Guide, prior to grill operation.

*Note: Do not turn on gas source until you have performed a leak check. Refer to "CHECKING FOR GAS LEAKS."*



#### NATURAL GAS HOSE CONNECTION



|   |               |   |                   |
|---|---------------|---|-------------------|
| 1 | Shutoff valve | 4 | Dust covers       |
| 2 | Pipe nipple   | 5 | Male connection   |
| 3 | Socket        | 6 | Swivel connection |

## WHAT IS A LEAK CHECK?

The fuel system in your grill features many connections and fittings. A leak check is a reliable way to make sure that no gas is escaping from any of the connections or fittings.

Although all factory-made connections have been thoroughly checked for gas leaks, it's important to perform a leak check before using your grill for the first time, as well as anytime you disconnect and reconnect a fitting and each time you perform routine maintenance.

Safety must be considered when you are deciding where to place and operate your grill. Be sure to read the following warnings before installing or using your grill.

### WARNINGS:

- ⚠ Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.
- ⚠ Your Weber® gas grill shall not be used beneath overhead combustible construction.
- ⚠ Your Weber® gas grill is not intended to be installed in or on recreational vehicles and/or boats.
- ⚠ Do not use the grill within 24 inches of combustible materials. This includes the top, bottom, back or sides of the grill.
- ⚠ Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- ⚠ The entire cookbox gets hot when in use. Do not touch.
- ⚠ Do not move the Weber® gas grill when operating or while grill is hot.

## PARTIAL DISASSEMBLY OF YOUR GRILL FOR A LEAK CHECK

In order to do the leak check, you need to have access to the gas valves, which will require some simple grill disassembly.

### Confirm that Grill Is Off

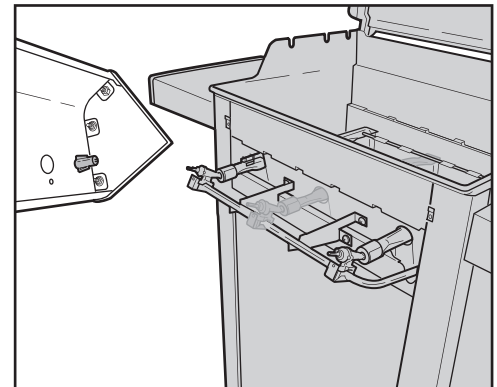
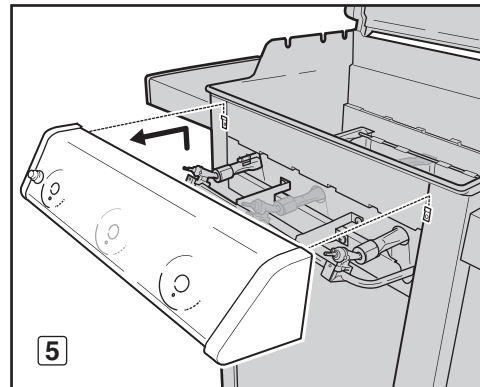
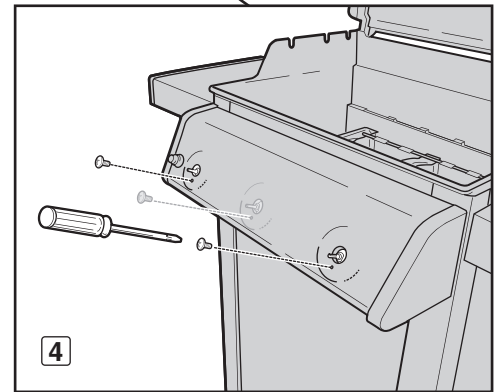
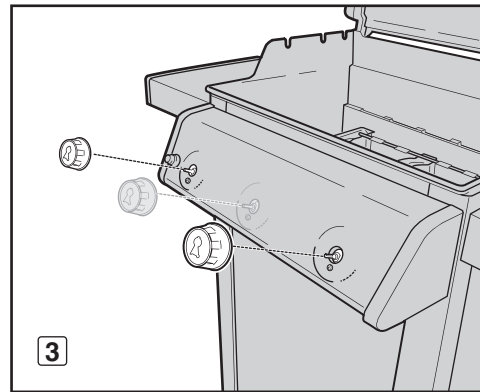
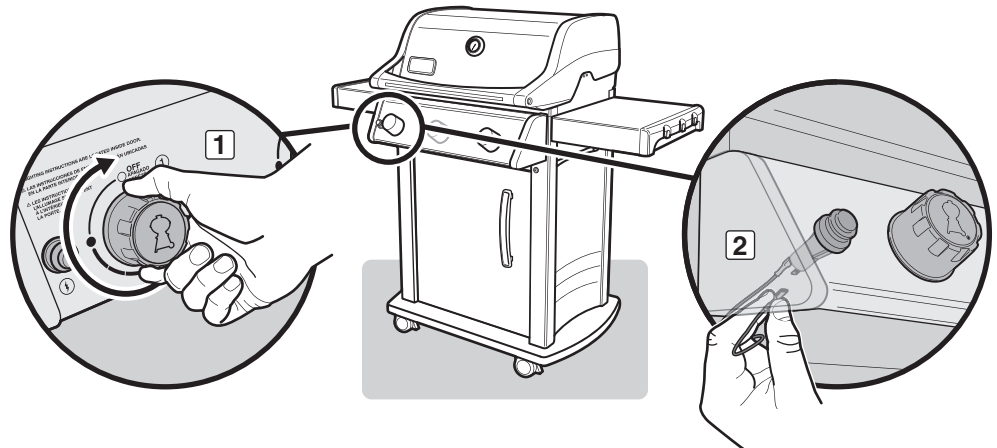
- A) Turn gas supply off at source.
- B) Check that **ALL** burner control knobs are in the off (○) position (1). Control knobs are shipped in the off (○) position, but you should check to be sure that they are turned off. Check by pushing control knobs in and turning them clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop; then they are off. If your grill has a side burner, make sure the side burner control knob is turned off.

## Remove Control Panel

You will need: A Phillips screwdriver.

- A) Disconnect the two wires from the igniter button located on the underside of the control panel (2).
- NOTE: Pull from terminals at ends of wires.
- B) Remove control knobs (3).
- C) Remove the screws from the front of the control panel with a Phillips screwdriver (4).
- D) Carefully lift control panel up and then pull forward away from frame (5).

Your grill is now ready for a leak check. Proceed to "CHECKING FOR GAS LEAKS."



# PREPARING TO USE YOUR GRILL

## ⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.

⚠ **WARNING:** The gas connections of your gas grill have been factory tested. We do, however, recommend that you leak check all gas connections before operating your gas grill.

⚠ **WARNING:** Perform these leak checks even if your grill was dealer or store assembled.

⚠ **WARNING:** You should check for gas leaks every time you disconnect and reconnect a gas fitting.

*NOTE: All factory-made connections have been thoroughly checked for gas leaks and the burners have been flame-tested. As a safety precaution, however, you should check all fittings for leaks before using your Weber® gas grill. Shipping and handling may loosen or damage a gas fitting.*

## CHECKING FOR GAS LEAKS

You will need: A spray bottle or brush or rag and a soap and water solution. (You can make your own soap and water solution by mixing 20% liquid soap with 80% water; or, you can purchase leak check solution in the plumbing section of any hardware store.)

A) Turn gas supply on at source (1).

⚠ **WARNING:** Do not ignite burners when leak checking.

B) To check for leaks, wet fittings with the soap and water solution, using a spray bottle, brush or rag. If bubbles form, or if a bubble grows, there is a leak. Apply the soap and water solution to the following connections:

- a) Flexible hose-to-bulkhead connection (2).
- b) Corrugated manifold hose-to-bulkhead connection (3).
- c) Corrugated manifold hose-to-manifold connection (4).

⚠ **WARNING:** If there is a leak at connections (2, 3 or 4), turn off the gas, tighten the fitting with a wrench, and recheck for leaks with soap and water solution. If a leak persists after tightening the fitting, turn off the gas. **DO NOT OPERATE THE GRILL.** Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.

- d) Flexible hose-to-quick-disconnect connection (5).
- e) Valves-to-manifold connections (6).

⚠ **WARNING:** If there is a leak at connections (5 or 6), turn off the gas. **DO NOT OPERATE THE GRILL.** Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.

C) When leak checking is complete, turn gas supply off at the source and rinse connections with water.

*NOTE: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.*

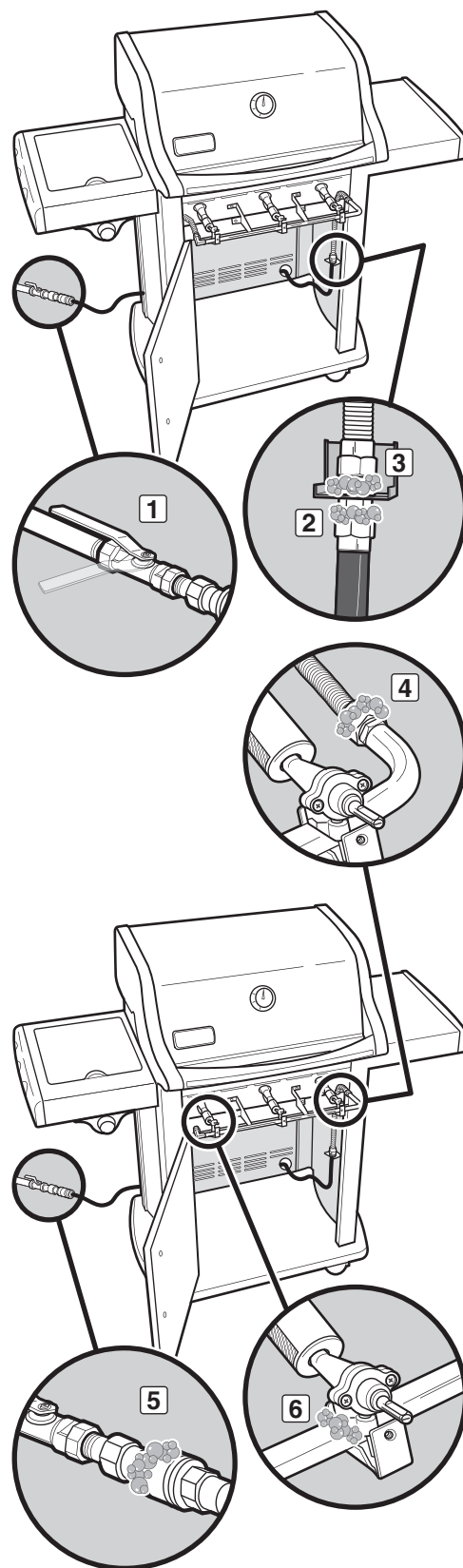
## Reinstall Control Panel

You will need: A Phillips screwdriver.

- A) Align valve stems with holes in control panel. Position top edge of control panel on tabs of frame assembly. Push control panel down into position.
- B) Fasten control panel with screws.
- C) Place control knobs onto valve stems.
- D) Connect the wires to the igniter button.

⚠ **WARNING:** Make sure that all parts are assembled and hardware is fully tightened before operating the grill. Your actions, if you fail to follow this product warning, may cause a fire, an explosion, or structural failure resulting in serious personal injury or death as well as damage to property.

Now that the grill has been leak checked and gas supply has been installed and checked for leaks in accordance with the instructions, you are ready to grill.





## TIPS &amp; HINTS

- Always preheat the grill before cooking. Set all burners on high heat and close lid; preheat for 10 minutes, or until thermometer registers 500° – 550°F (260° – 290°C).
- The temperature of your gas grill may run hotter than normal for the first few uses.
- Recipe grilling times are based on outside temperatures of 70°F (20°C) and little or no wind. Allow for more cooking time on cold or windy days, or at higher altitudes. Allow for less cooking time in extremely hot weather.
- Grilling conditions may require adjustment of the burner controls to attain the correct cooking temperatures.
- Sear meats and cook with the lid down for perfectly grilled food every time.
- Crowding food onto a cooking grate means more time will be required to cook the food.
- Trim excess fat from steaks, chops, and roasts, leaving no more than a scant 1/4 inch (6.4 mm) of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- In general, large pieces of meat will require more cooking time per pound than small pieces of meat.
- Some foods, such as a casserole or thin fish fillets, will require a container for grilling. Disposable foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Foods in containers, such as baked beans, will require more time if grilled in a deep casserole than in a shallow baking pan.
- Foods placed on the cooking grate directly above burners may require turning or moving to a less hot area.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- Always be sure the slide-out grease tray and catch pan are clean and free from debris.
- Do not line the slide-out grease tray with foil. This could prevent the grease from flowing into the catch pan.
- If an unwanted flare-up should occur, turn all burners off and move food to another area of the cooking grate. Any flames will quickly subside. After flames subside, relight the grill. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS GRILL.
- Using a timer will help to alert you when “well done” is about to become “overdone.”

## PREHEATING

Preheating the grill before grilling is important. To preheat: Light your grill according to the instructions in the Owner's Guide; then turn all burners to start/high (†) position, close the lid, and preheat until the temperature reaches between 500° and 550°F (260° and 290°C), the recommended broiling temperature. This will take 10 to 15 minutes depending on conditions such as air temperature and wind. After preheating, you can adjust the individual burners as desired.

**⚠ WARNING: Should the burners go out while grill is in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight grill, using the igniting instructions.**

## COVERED COOKING

All grilling is done with the lid down to provide uniform, evenly circulated heat. With the lid closed, the gas grill cooks much like a convection oven. The thermometer in the lid indicates the cooking temperature inside the grill. All preheating and grilling is done with the lid down. No peeking — heat is lost every time you lift the lid.

## FLAVORIZER® SYSTEM

The closed lid and Flavorizer® bars produce that “outdoor” flavor in the food. When meat juices drip from the food onto the specially angled Flavorizer® bars, they create smoke that gives foods an irresistible barbecued flavor. Thanks to the unique design of the burners, the Flavorizer® bars, and the flexible temperature controls, uncontrolled flare-ups are virtually eliminated, because YOU control the flames.

## DRIPPINGS AND GREASE

Because of the special design of the Flavorizer® bars and burners, excess fats are directed down the slide-out grease tray and into the catch pan. Disposable drip pans that fit the catch pan are available.

## SAFETY FIRST

It's sensible and smart to get in the habit of performing a few safety checks before grilling.

When you are getting ready to grill, your first thought should always be safety. Following are a few safety checks that you should perform each time you grill.

### SLIDE-OUT GREASE TRAY

Your grill was built with a grease collection system, which funnels grease away from food and into removable containers.

Check the slide-out grease tray for grease build-up each time you use your grill. Remove excess grease with a plastic scraper (1). Wash the grease tray with a soap and water solution and rinse with water.

**⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil.**

### CATCH PAN AND DISPOSABLE DRIP PAN

Grease from the slide-out grease tray funnels into a catch pan. Cleaning the catch pan is just as important as cleaning the slide-out grease tray.

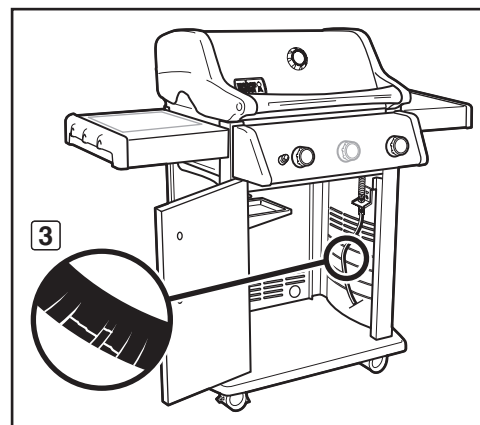
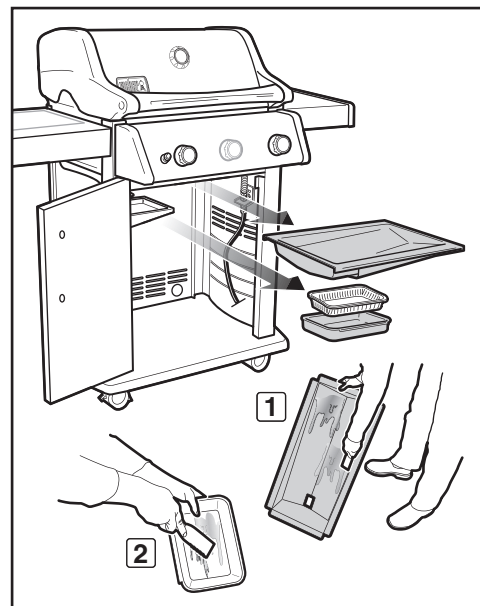
Check the catch pan for grease build-up each time you use your grill. Remove excess grease with a plastic scraper (2). Wash the catch pan with warm, soapy water and rinse with water. To keep the catch pan cleaner longer, you can line the catch pan with a Weber® disposable drip pan or with aluminum foil.

**⚠ WARNING: Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.**

### HOSE INSPECTION

The hose should be inspected routinely for any signs of cracking (3).

**⚠ WARNING: Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.**





## METHODS OF BURNER IGNITION

There are two ways to ignite burner 1. The first is by using the electronic Crossover® ignition system built into your grill. The second is with a match.

Next are the steps for igniting your grill using the electronic Crossover® ignition system. On the following page are steps for igniting your grill with a match.

Summary lighting instructions are inside the cabinet door.

## MAIN BURNER IGNITION

### Electronic Crossover® Ignition System

The electronic Crossover® ignition system ignites burner 1 with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the igniter button. You will hear the igniter clicking. Burner(s) 2 (and 3) can be lit after burner 1 is lit.

A) Open the grill lid (1).

### ⚠ DANGER

**Failure to open the lid before igniting the grill's burners, or not waiting five minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.**

- B) Make sure **ALL** burner control knobs are turned off (2). Check by pushing control knobs in and turning them clockwise until they stop.
- C) Turn the gas supply valve on (3).
- D) Push burner 1 control knob in and turn it counterclockwise to start/high (4) position (4).  
**IMPORTANT: Always ignite burner 1 first. The other burner(s) ignite from burner 1.**
- E) Push and hold in the igniter button (5). You will hear the igniter clicking.
- F) Check that burner 1 is lit by looking through the cooking grates. You should see a flame.

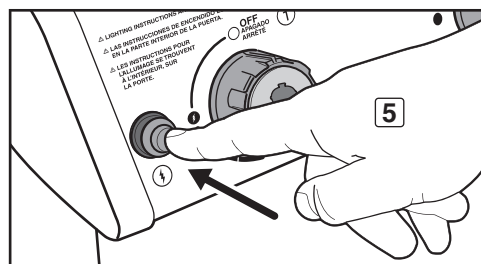
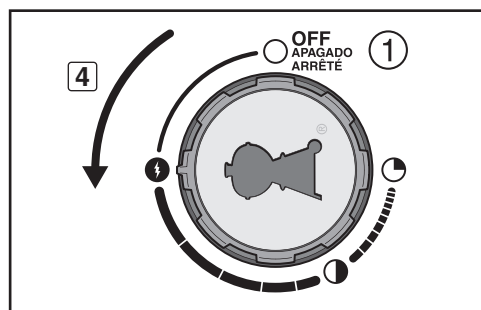
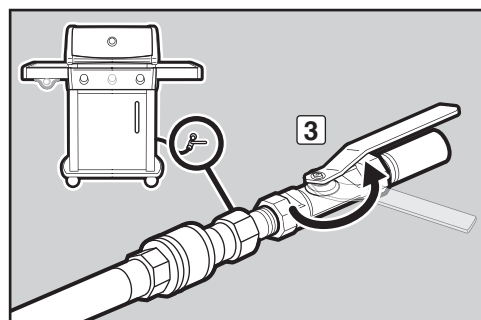
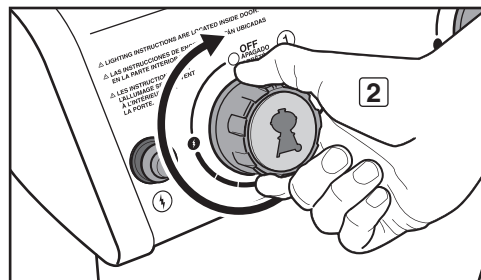
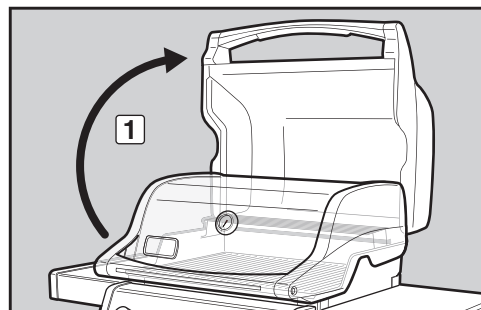
⚠ **WARNING: Do not lean over the open grill.**

⚠ **WARNING: If burner 1 fails to ignite within five seconds, stop, turn the burner control knob to off and wait five minutes to allow the gas to clear before you try again or light with a match.**

- G) After burner 1 is lit, you can turn on burner 2 (and burner 3).

### TO EXTINGUISH BURNER

Push each burner control knob in and turn it clockwise to the off (O) position. Turn gas supply off at the source.



Some batteries have a plastic protective wrap around them. This plastic must be removed before you attempt to ignite your grill with the electronic Crossover® ignition system. Do not confuse this plastic with the battery label.

# MAIN BURNER IGNITION & USAGE

## MAIN BURNER IGNITION

### Lighting with a Match

A) Open the grill lid (1).

#### **⚠ DANGER**

**Failure to open the lid before igniting the grill's burners, or not waiting five minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.**

B) Make sure **ALL** burner control knobs are turned off (2). Check by pushing control knobs in and turning them clockwise until they stop.

C) Turn the gas supply valve on (3).

D) Put match in the matchstick holder and strike match. Insert matchstick holder with lit match down through the cooking grates, past the Flavorizer® bars and next to burner 1 (4).

E) Push burner 1 control knob in and turn it counterclockwise to start/high (⚡) position (5).

**IMPORTANT: Always ignite burner 1 first. The other burner(s) ignite from burner 1.**

F) Check that burner 1 is lit by looking through the cooking grates. You should see a flame.

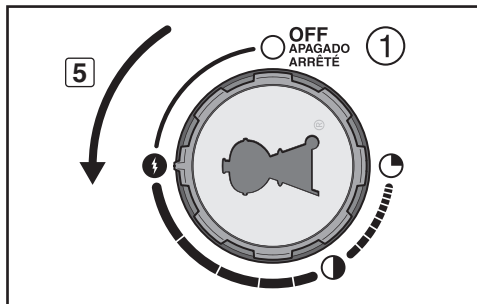
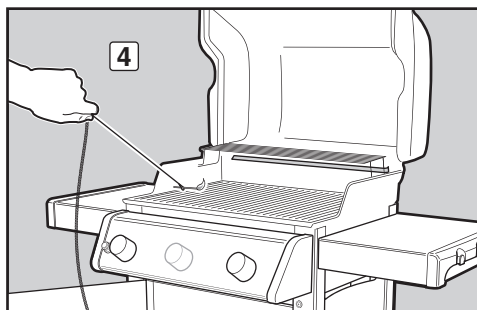
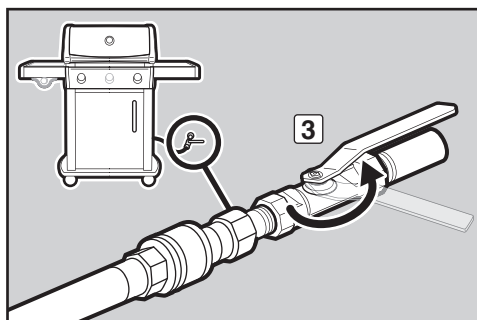
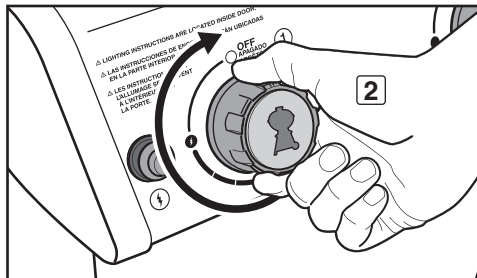
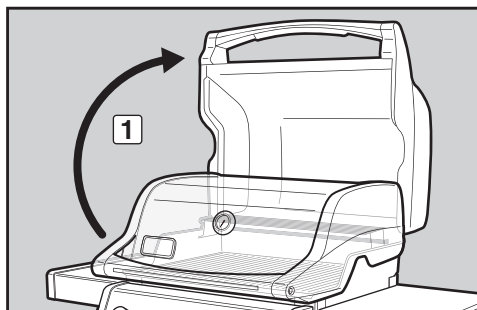
**⚠ WARNING: Do not lean over the open grill.**

**⚠ WARNING: If burner 1 fails to ignite within five seconds, stop, turn the burner control knob to off and wait five minutes to allow the gas to clear before you try again.**

G) After burner 1 is lit, you can turn on burner 2 (and burner 3).

## TO EXTINGUISH BURNER

Push each burner control knob in and turn it clockwise to the off (○) position. Turn gas supply off at the source.



# TROUBLESHOOTING

## GENERAL TROUBLESHOOTING

| PROBLEMS  | SOLUTIONS   |
|---|---|
| <p>➤ <b>Burner does not ignite when you push the igniter button.</b></p>  | <p>➤ Be sure that there is gas flow to the burners by attempting to match light your burners. Refer to “MAIN BURNER IGNITION—Lighting with a Match.” If match lighting is successful, the problem lies in the ignition system. Refer to “MAINTAINING THE ELECTRONIC CROSSOVER® IGNITION SYSTEM.”</p> <p>➤ Be sure that wires are correctly inserted into terminals on igniter module. Check that the wires are connected to terminals on igniter button under the control panel. Refer to “IGNITER MODULE WIRE GUIDE.”</p> <p>➤ If a new battery is installed, confirm that battery’s plastic wrapping has been removed. Verify that the battery is in good condition and has been installed correctly. Refer to “MAINTAINING THE ELECTRONIC CROSSOVER® IGNITION SYSTEM.”</p> |
| <p>➤ <b>Burner does not ignite, or flame is low in high (H) position.</b></p>   | <p>➤ Fuel hose could be bent or kinked. Straighten fuel hose.</p>   |
| <p>➤ <b>Burner flame pattern is erratic.</b></p> <p>➤ <b>Flame is low when burner is on high (H) position.</b></p> <p>➤ <b>Flames do not run the whole length of the burner tube.</b></p> | <p>➤ Clean burner ports that run down the entire length of burner tube. Refer to “ANNUAL MAINTENANCE.”</p>  |
| <p>➤ <b>Burners burn with a yellow or orange flame, in conjunction with the smell of gas.</b></p>   | <p>➤ Inspect spider/insect screens for possible obstructions. (Blockage of holes.) Clean spider/insect screens. Refer to “ANNUAL MAINTENANCE.”</p>  |
| <p>➤ <b>Experiencing flare-ups.</b></p>   | <p>➤ Grill must be preheated with all burners on high for 10 to 15 minutes.</p>   |
| <p>➤ <b>⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil.</b></p>  | <p>➤ Clean the cooking grates and Flavorizer® bars thoroughly to remove grease. Refer to “ROUTINE MAINTENANCE.”</p> <p>➤ The slide-out grease tray may be dirty and is not allowing grease to flow into catch pan. Clean slide-out grease tray.</p>   |
| <p>➤ <b>Inside of lid appears to be “peeling.” (Resembles paint peeling.)</b></p>   | <p>➤ The inside of the lid is porcelain enamel or stainless steel. It is not painted. It cannot “peel.” What you are seeing is baked-on grease that has turned to carbon and is flaking off. <b>THIS IS NOT A DEFECT.</b> Clean thoroughly. Refer to “ROUTINE MAINTENANCE.”</p>   |

If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.

## KEEPING YOUR WEBER® GAS GRILL IN TIP-TOP SHAPE

### ⚠ DANGER

Failure to correct any problems described on this page may result in a fire, which can cause serious bodily injury or death, and cause damage to property.

To keep your Weber® gas grill performing as safely and efficiently as on day one, we strongly recommend that you inspect and clean the spider/insect screens and burner tubes at least once a year. Below is important information about these two areas of the grill that should undergo annual maintenance.

If you observe an incorrect flame pattern or blocked burner ports, proceed to the “BURNER TUBE CLEANING OR REPLACEMENT” instructions on the following pages.

### BURNER FLAME PATTERN

The burner tubes in your Weber® gas grill were factory set for the correct air and gas mixture. The correct flame pattern is shown in illustration and described below:

- Burner tube (1)
- Tips occasionally flicker yellow (2)
- Light blue (3)
- Dark blue (4)

Check burner flame pattern. If the flames do not match the above description, it could be an indication that the spider/insect screens have become dirty or blocked.

### WEBER® SPIDER/INSECT SCREENS

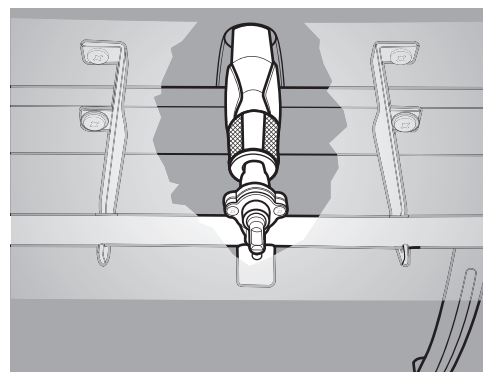
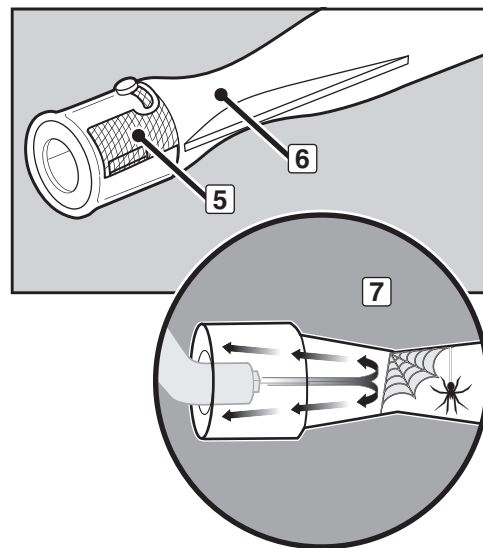
The combustion air openings of the burner tubes (5) are fitted with stainless steel screens to help prevent spiders and other insects from spinning webs and building nests inside the venturi section (6) of the burner tubes. These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air openings (7). This could result in a fire in and around the burner valves, under the control panel, causing serious damage to your grill.

*NOTE: If a spider/insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.*

### BURNER TUBE PORTS

Over time, from repeated use of the grill, the burner tube ports will become dirty. Blocked and dirty ports can restrict full gas flow. Following are ways to determine whether burner tubes are dirty or blocked.

- Gas is smelled in conjunction with burner flames that appear yellow and lazy
- Grill does not reach desired temperature
- Grill heats unevenly
- One or more of the burners do not ignite



ERROR: rangecheck  
OFFENDING COMMAND: .buildshading3

STACK:

-dictionary-  
-dictionary-  
-savelevel-