

SPIRIT®



LP GAS GRILL OWNER'S GUIDE

ESNA GUÍA DEL PROPIETARIO DE LA BARBACOA DE GAS PROPANO LICUADO - PG. 33

FC MODE D'EMPLOI DU GRILL À GAZ PL - PG. 59

E220 • E320 • SP320



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®

**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.



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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 the gas regulator and hose assembly or any gas fitting while your grill is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating grill.
- ⚠ Use the pressure regulator and hose assembly that is supplied with your Weber® gas grill.
- ⚠ 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.
- ⚠ 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.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane gas unit or liquid propane gas in a natural 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.
- ⚠ A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.
- ⚠ Although your liquid propane cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- ⚠ If you see, smell or hear the hiss of gas escaping from the liquid propane cylinder:
 1. Move away from liquid propane cylinder.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.
- ⚠ 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 warranties 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

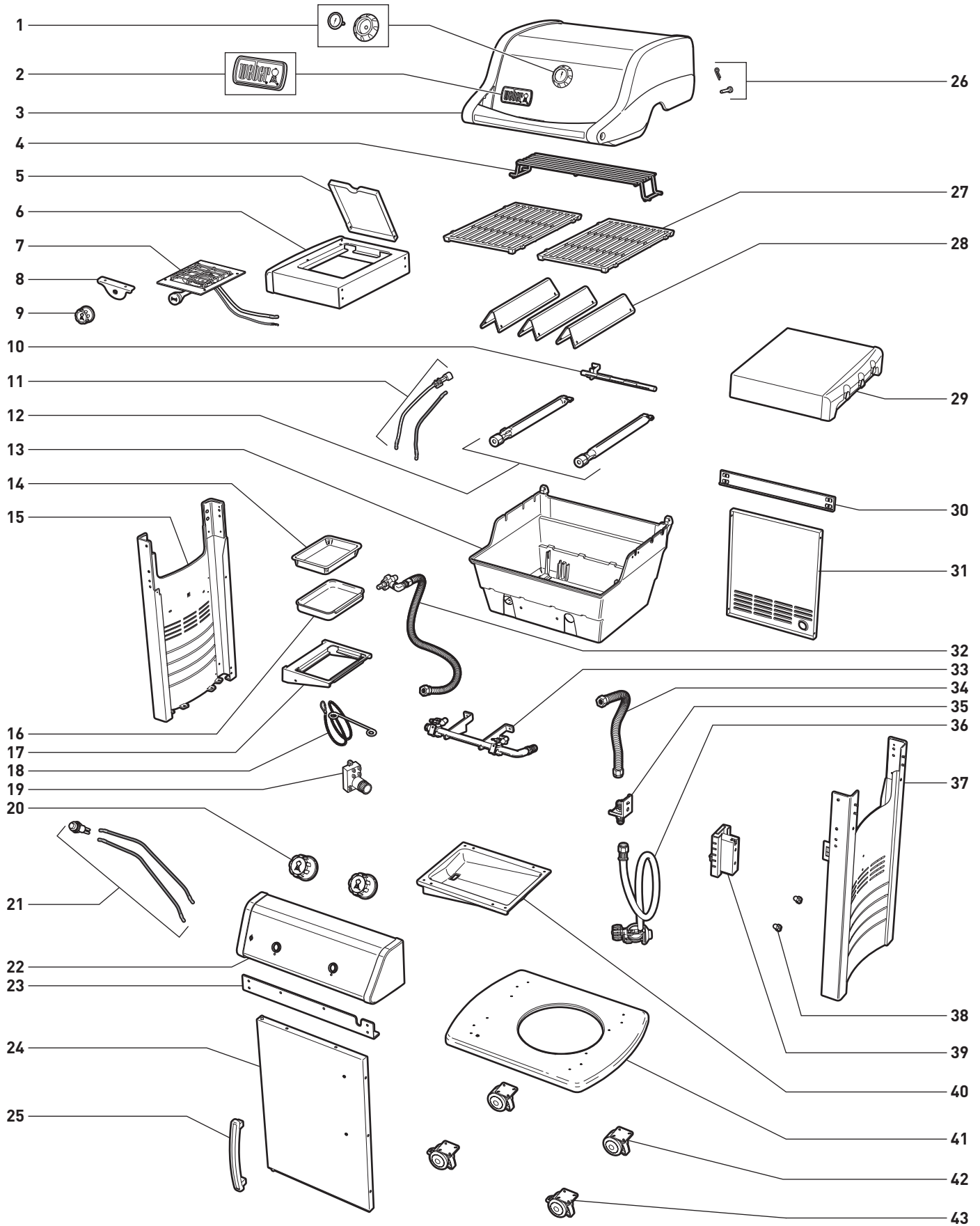
Visit www.weber.com®, select your country of origin, and register your grill today.

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

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**SPIRIT® E220 LP
EXPLODED VIEW LIST**

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

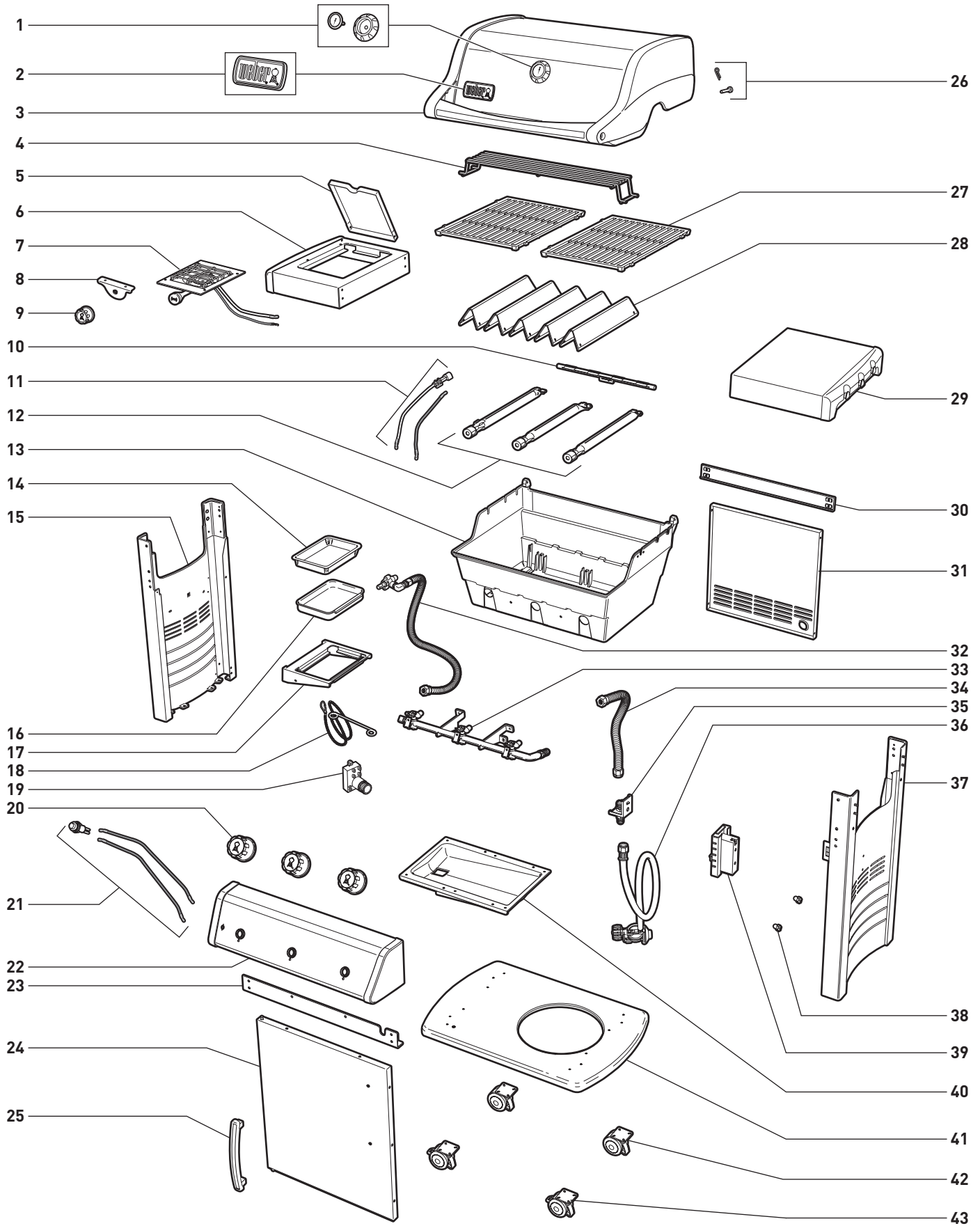
**SPIRIT® E220 LP
LISTA DEL DIAGRAMA DE DESPIECE**

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

**SPIRIT® E220 LP
LISTE DE LA VUE ÉCLATÉE**

1. Thermomètre et plaque
2. Plaque du logo
3. Assemblage du châssis
4. Grille de maintien au chaud
5. Couvercle du brûleur latéral
6. Tablette du brûleur latéral
7. Assemblage du brûleur latéral
8. Plaque de la valve du brûleur latéral
9. Bouton de commande du brûleur latéral
10. Tube du brûleur Crossover®
11. Électrode de l'allumeur
12. Tube du brûleur
13. Boîtier de cuisson
14. Égouttoir jetable
15. Panneau du cadre gauche
16. Égouttoir
17. Support pour égouttoir
18. Porte-allumette
19. Module de l'allumeur
20. Bouton de commande
21. Bouton de l'allumeur
22. Panneau de commande
23. Croisillon avant
24. Porte
25. Poignée de porte
26. Quincaillerie du châssis
27. Grille de cuisson
28. Barre Flavorizer®
29. Tablette latérale
30. Croisillon arrière
31. Panneau arrière
32. Assemblage de la conduite de gaz du brûleur latéral
33. Collecteur
34. Tuyau du collecteur
35. Cloison
36. Tuyau & régulateur
37. Panneau du châssis droit
38. Glissière de la bouteille de gaz
39. Échelle de la bouteille de gaz
40. Plateau de récupération des graisses amovible
41. Panneau inférieur
42. Roulette
43. Roulette à verrouillage

Spirit_E320_LP_US_042412



SPIRIT® E320 LP EXPLODED VIEW LIST

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

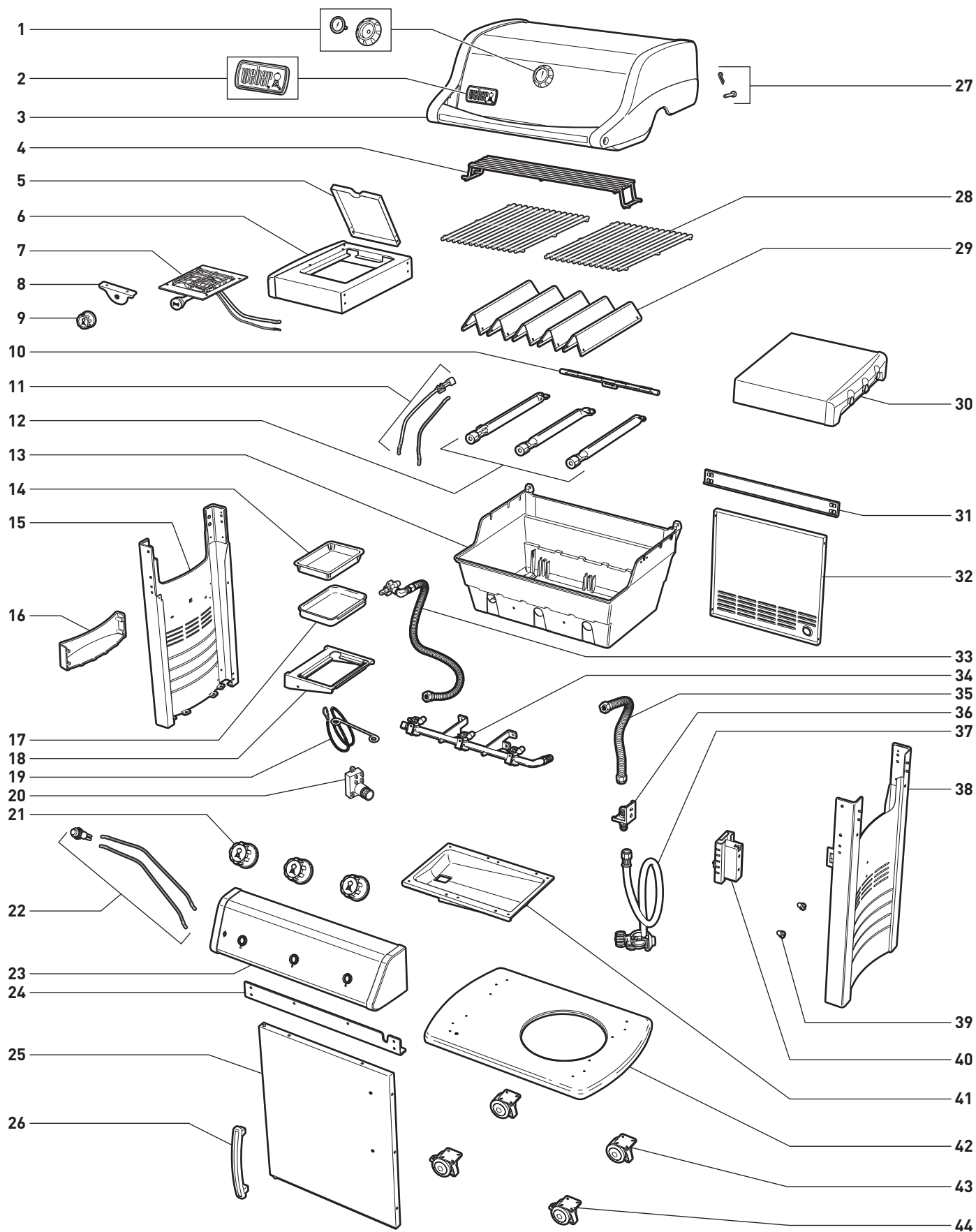
SPIRIT® E320 LP LISTA DEL DIAGRAMA DE DESPIECE

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

SPIRIT® E320 LP LISTE DE LA VUE ÉCLATÉE

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

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**SPIRIT® SP320 LP
EXPLODED VIEW LIST**

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

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6. Mesa del quemador lateral
7. Ensamble del quemador lateral
8. Plato de la válvula del quemador lateral
9. Perilla de control del quemador lateral
10. Tubo del quemador Crossover®
11. Electrodo de encendido
12. Tubo del quemador
13. Caja de cocción
14. Bandeja de goteo desechable
15. Panel izquierdo del bastidor
16. Cesta para los condimentos
17. Plato recolector
18. Soporte del plato recolector
19. Portacerillos
20. Módulo de encendido
21. Perilla de control
22. Botón de encendido
23. Tablero de control
24. Refuerzo transversal delantero
25. Puerta
26. Asa de la puerta
27. Accesorios de la cubierta
28. Parrilla de cocción
29. Barra Flavorizer®
30. Mesa lateral
31. Refuerzo transversal posterior
32. Panel posterior
33. Ensamble de la línea de gas al quemador lateral
34. Múltiple
35. Manguera del múltiple
36. Bloque de conexiones
37. Manguera y regulador
38. Panel derecho del bastidor
39. Deslizadora del cilindro
40. Báscula del cilindro
41. Bandeja deslizante de grasa
42. Panel inferior
43. Rueda giratoria
44. Rueda giratoria con bloqueo

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LISTE DE LA VUE ÉCLATÉE**

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7. Assemblage du brûleur latéral
8. Plaque de la valve du brûleur latéral
9. Bouton de commande du brûleur latéral
10. Tube du brûleur Crossover®
11. Électrode de l'allumeur
12. Tube du brûleur
13. Boîtier de cuisson
14. Égouttoir jetable
15. Panneau du châssis gauche
16. Panier à condiments
17. Égouttoir
18. Support de l'égouttoir
19. Porte-allumettes
20. Module de l'allumeur
21. Bouton de commande
22. Bouton de l'allumeur
23. Panneau de commande
24. Croisillon avant
25. Porte
26. Poignée de la porte
27. Quincaillerie du châssis
28. Grille de cuisson
29. Barre Flavorizer®
30. Tablette latérale
31. Croisillon arrière
32. Panneau arrière
33. Assemblage de la conduite de gaz du brûleur latéral
34. Collecteur
35. Tuyau du collecteur
36. Cloison
37. Tuyau & régulateur
38. Panneau du châssis droit
39. Glissière de la bouteille de gaz
40. Échelle de la bouteille de gaz
41. Plateau de récupération des graisses amovible
42. Panneau inférieur
43. Roulette
44. Roulette à verrouillage

WHAT IS LIQUID PROPANE GAS?

Liquid propane (LP) is the flammable, petroleum-based product used to fuel your grill. It is a gas at moderate temperatures and pressure when it is not contained. But at moderate pressure inside a container, such as a cylinder, LP is a liquid. As pressure is released from the cylinder, the liquid readily vaporizes and becomes LP gas.

- LP has an odor similar to natural gas. You should be aware of this odor.
- LP is heavier than air. Leaking LP gas may collect in low areas and resist dispersion.

SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

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

- Always close the cylinder valve before disconnecting regulator.
- Do not use a damaged LP cylinder. A dented or rusty LP cylinder or an LP cylinder with a damaged valve may be hazardous and should be replaced with a new cylinder immediately.
- Treat "empty" LP cylinders with the same care as you treat full cylinders. Even when an LP cylinder is empty of liquid, there may still be gas pressure inside the cylinder.
- The LP cylinder must be installed, transported, and stored in an upright position. LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 125° F (the cylinder will become too hot to hold by hand). For example: do not leave the LP cylinder in a car on a hot day.
- Leak test the fitting where the regulator connects to the LP cylinder each time a reconnection occurs. For example: test each time the LP cylinder is refilled and reinstalled.
- LP cylinders must be kept out of reach of children.

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 LP cylinder when the Weber® gas grill is not in use.
- ⚠ **WARNING: Make sure that the LP cylinder valve is closed when the grill is not in use. Close by turning valve clockwise.**
- If storing the Weber® gas grill indoors, first DISCONNECT the gas supply and store the LP cylinder outdoors in a well-ventilated space.
- ⚠ **CAUTION: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.**
- Do not store a disconnected LP cylinder in a building, garage, or any other enclosed area.
- If you do not disconnect the LP cylinder from the Weber® gas grill, be sure to keep both the grill and the cylinder outdoors in a well-ventilated area.
- 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.")

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 CODES

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 Standard CSA-B149.2 (Propane Storage and Handling Code).

US LP CYLINDER REQUIREMENTS

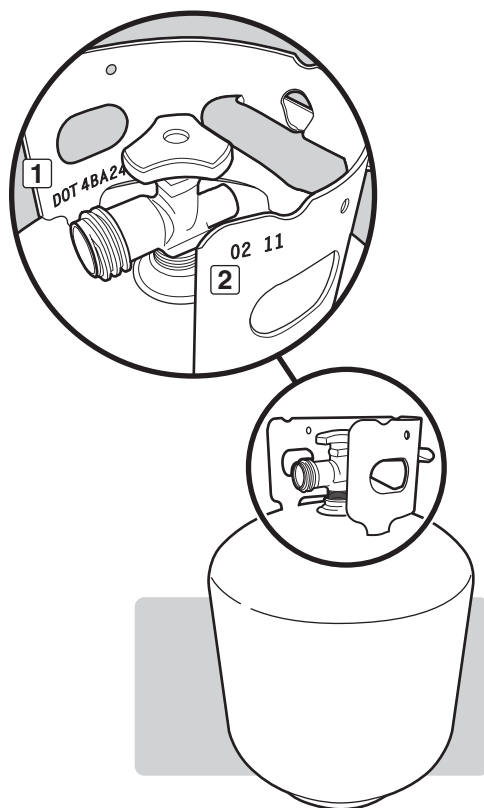
- Check to be sure that cylinders have a D.O.T. certification (1), and that the testing date (2) is within five years of current use. Your LP gas supplier can do this for you.
- All LP cylinder supply systems must include a collar to protect the cylinder valve.
- The LP cylinder must be a 20-lb. size, approximately 18¼ inches high and 12¼ inches in diameter.
- The cylinder must be constructed and marked in accordance with Specifications for LP - Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes or Transportation of Dangerous Goods; and Commission, as applicable.

⚠ **WARNING: The liquid propane cylinder used with your grill must have a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) cylinder connection. The cylinder connection must be compatible with the grill connection.**

CANADIAN LP CYLINDER REQUIREMENTS

- The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders, T.C.

NOTE: Your retailer can help you match a replacement cylinder to your grill.



WHAT IS A REGULATOR?

Your Weber® gas grill is equipped with a pressure regulator, which is a device to control and maintain uniform gas pressure as gas is released from the LP cylinder.

REGULATOR CONNECTIONS

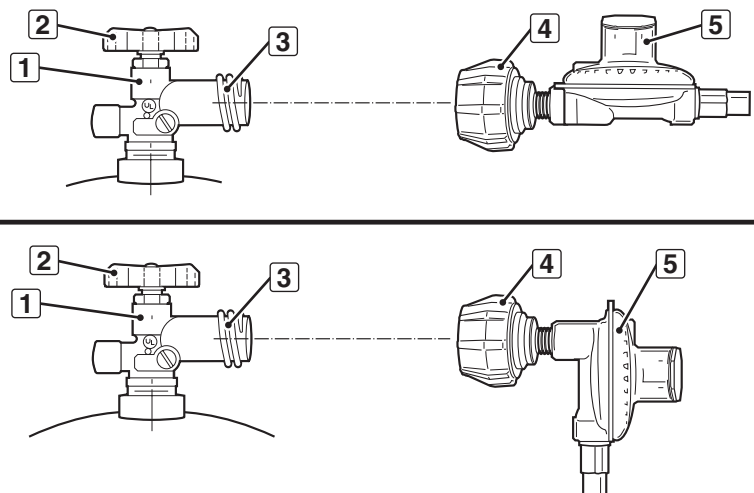
Each Weber® LP regulator is designed for vapor withdrawal and is equipped with a UL-listed Type 1 cylinder connection as described in the latest edition of ANSI Z21.58. THE LP CYLINDER THAT YOU CONNECT TO THE REGULATOR MUST BE EQUIPPED WITH A COMPATIBLE TYPE 1 CONNECTION IN THE CYLINDER VALVE. This Type 1 connection allows you to make a fast and safe hookup between your Weber® gas grill and the LP cylinder.

NOTE: Gas will not flow from the cylinder unless the Type 1 coupling is fully engaged.

- The pressure regulator supplied with the Weber® gas grill must be used. This regulator is set for 11 inches of water column pressure.
- Replacement pressure regulator and hose assemblies must be those specified by Weber-Stephen Products LLC.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs, etc.
- The gas connections supplied with your Weber® gas appliance have been designed and tested to meet 100% of CSA and ANSI requirements.

⚠ WARNING: Replacement LP cylinders must match the regulator connection supplied with this Weber® gas appliance.

TYPE 1 CONNECTIVE COUPLING



1	Type 1 Valve	4	Thermally Sensitive Nut
2	Hand Wheel	5	Propane Regulator
3	External Thread		

FUELING YOUR GRILL

Before using your grill for the first time, you need to obtain an LP cylinder. New cylinders can be purchased full; empty cylinders can be refilled or exchanged. You may choose to purchase a spare LP cylinder so that you don't run out of fuel in the middle of cooking a meal.

⚠ WARNING: Never store an extra (spare) LP cylinder under or near the Weber® gas grill.

INSTALLING THE LP CYLINDER

LP cylinders can vary based on the shape of the top collar assembly (the metal protective ring around the cylinder valve). Its shape determines how a cylinder will hang on the cylinder scale. One type of cylinder mounts with the valve facing forward (1). The other type mounts with the valve facing away from the fuel scale (2). To properly install your LP cylinder, first identify what type of cylinder you purchased. Weber recommends LP cylinders with a 47.6 lb water capacity. Other cylinders may be acceptable for use provided they are compatible with the appliance retention means (cylinder scale).

The LP cylinder is installed inside the base cabinet, on the cylinder scale (right side).

Prepare Grill for Cylinder Installation

- A) Check that all burner control knobs are in the off (O) position. Your grill was shipped with control knobs in the off (O) position, but you should check to be sure that they are turned off. Check by pushing in and turning knobs 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.

- B) Open base cabinet door.

Install the LP Cylinder

- A) Loosen cylinder lock wing nut. Swing cylinder lock up (3).
- B) Turn the LP cylinder so the opening of the valve is either to the front or side of the Weber® gas grill.

⚠ WARNING: Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.

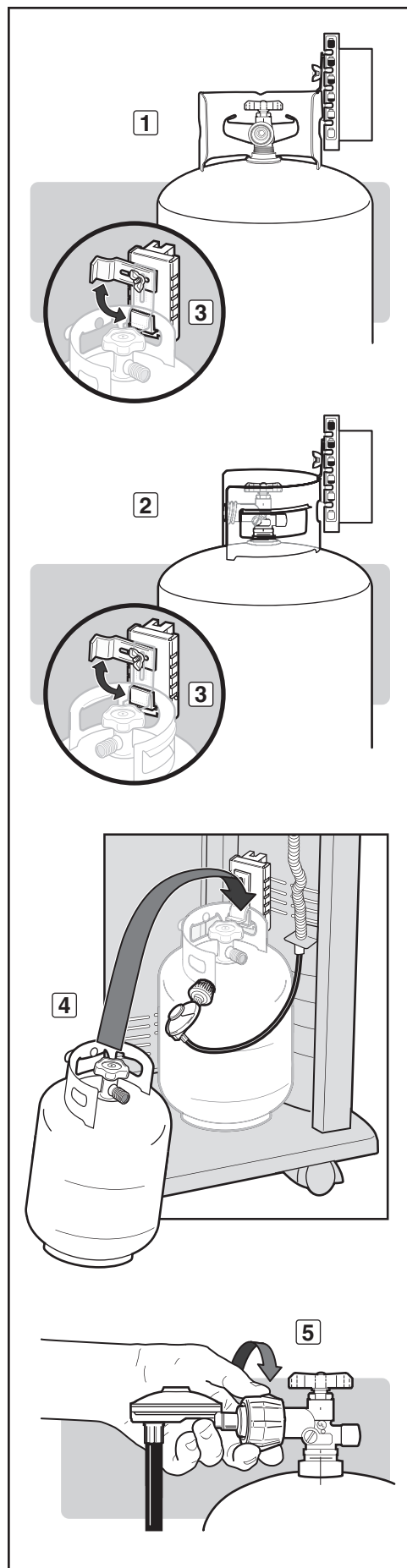
- C) Lift cylinder up into position on the cylinder scale (4).
- D) Swing the cylinder lock down. Tighten the wing nut.

Connect the Regulator / Hose to the Cylinder

- A) Remove the plastic dust cover from the cylinder valve.
- B) Screw the regulator coupling onto the cylinder valve, turning clockwise, or to the right (5). **Hand-tighten only.**

NOTE: This connection tightens clockwise and will not allow gas to flow unless the connection is tight.

⚠ WARNING: Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.



LP CYLINDER INSTALLATION AND REMOVAL

FUEL LEVEL

The cylinder scale, a feature on some of our grills, will indicate the propane supply so you can refill the cylinder before running out of fuel. Check the fuel level by viewing the orange level indicator line, located on the side of the cylinder scale. When the indicator line is at the bottom, the cylinder is empty (1). When it is in the middle, the cylinder is half full (2). When it is at the top, the cylinder is full (3).

REMOVING THE LIQUID PROPANE CYLINDER FOR REFILLING OR REPLACEMENT

A full LP cylinder will last about 18–20 hours of cooking time at normal use. You do not have to run out of fuel before you can refill the cylinder. In fact, we recommend that you refill the LP cylinder before it is completely empty.

Removal of the LP Cylinder

- A) Close cylinder valve (turn clockwise) (4).
- B) Unscrew regulator coupling by turning counterclockwise, by hand only (5).
- C) Loosen cylinder lock wing nut and turn cylinder lock up out of the way (6).
- D) Lift cylinder off cylinder scale.

FILLING THE LP GAS CYLINDER

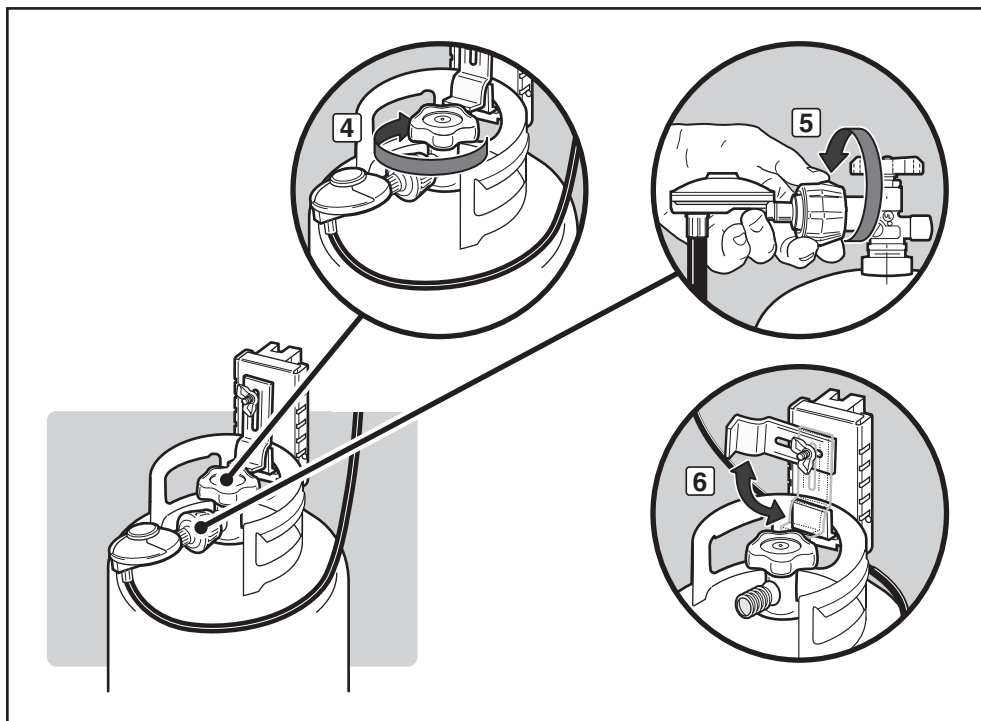
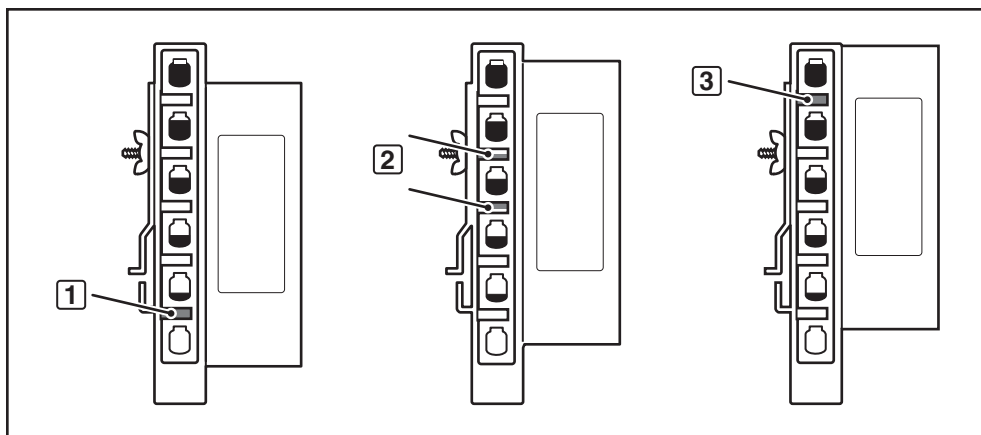
Proper filling of your cylinder is done by weight or volume, as described in NFPA 58. Please make sure your filling station uses one of these two methods, and ask your filling station to read the purging and filling instructions on the LP cylinder before attempting to fill it.

⚠ DANGER

NEVER store a spare LP cylinder under or near Weber® gas appliances. **NEVER** fill the cylinder beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.

⚠ **WARNING:** We recommend that your LP cylinder be filled at an authorized LP gas dealer, by a qualified attendant, who fills the cylinder by weight. **IMPROPER FILLING IS DANGEROUS.**

NOTE: Be certain cylinder is purged of trapped air prior to first filling. Your LP dealer is equipped to do this.



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.
- ⚠ Keep ventilation openings for cylinder enclosure free and clear from debris.
- ⚠ 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

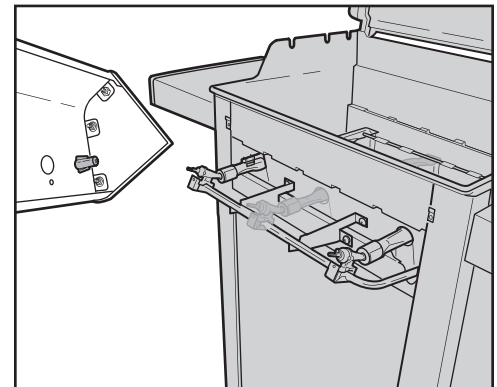
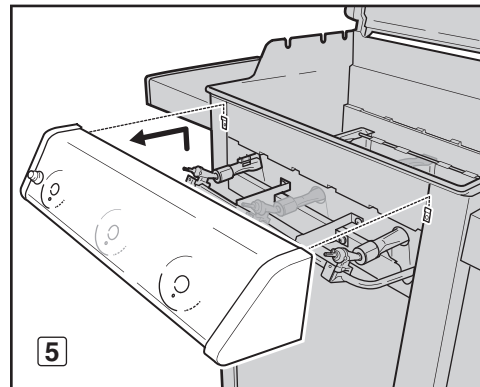
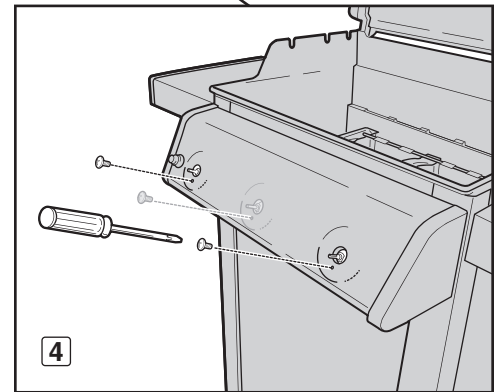
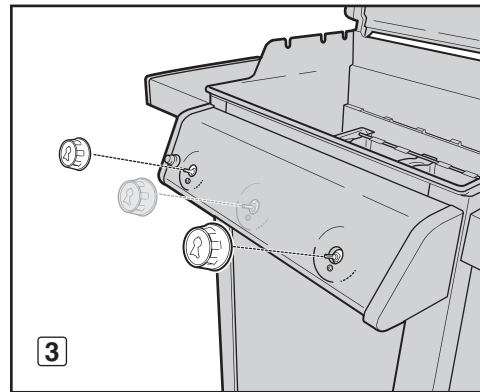
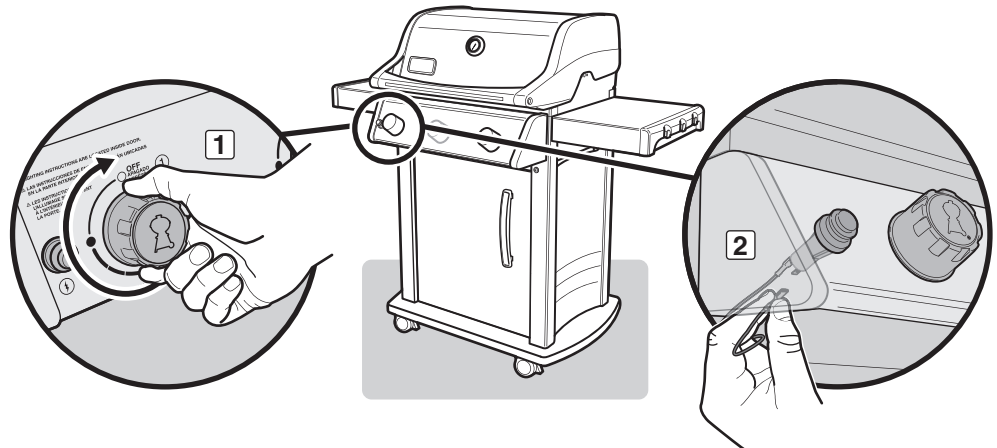
- A) Turn gas supply off at source.
- B) Check that **ALL** burner control knobs are in the off (○) position (1). Control knobs are shipped in the off (○) position, but you should check to be sure that they are turned off. Check by pushing control knobs in and turning them clockwise. If they do not turn, 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) Regulator hose-to-bulkhead connection (2).
- b) Corrugated manifold hose-to-bulkhead connection (3).
- c) Corrugated manifold hose-to-manifold connection (4).
- d) Side burner hose-to-manifold connection (5).
- e) Side burner hose-to-valve connection (6).

⚠ **WARNING:** If there is a leak at connections (2, 3, 4, 5 or 6), 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®.

- f) Regulator-to-cylinder connection (7).
- g) Regulator hose-to-regulator connection (8).
- h) Valves-to-manifold connections (9).

⚠ **WARNING:** If there is a leak at connections (7, 8, or 9), 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®.

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.

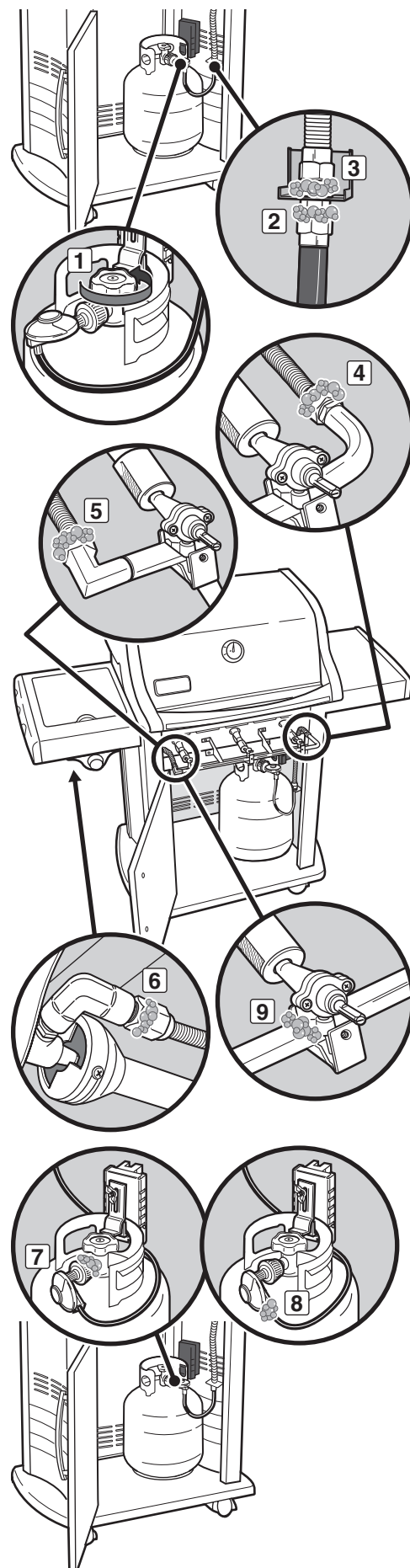
Reinstall Control Panel

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 you are ready to use your grill.



TIPS & 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.

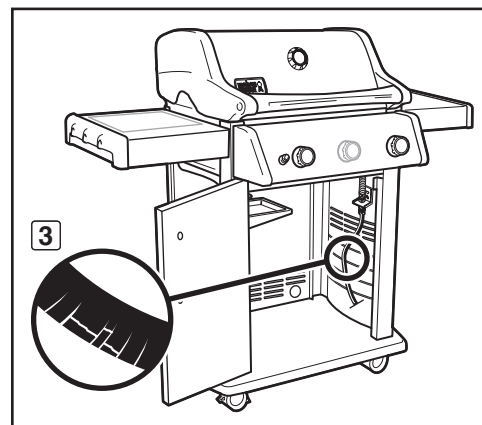
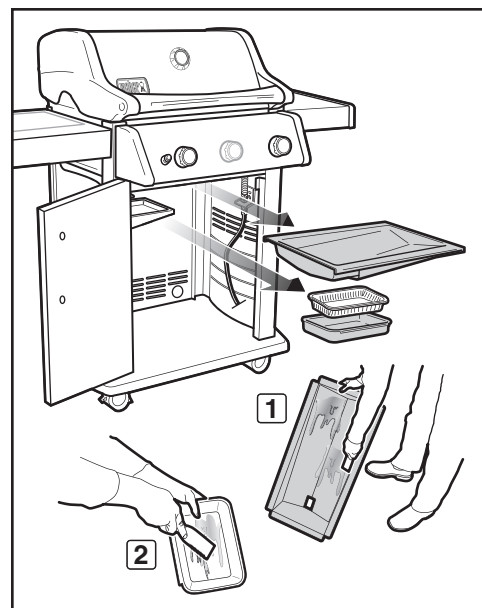
Check the catch pan for grease build-up each time you use your grill. Remove excess grease with a plastic scraper (2). Wash the catch pan with warm, soapy water and rinse with water. To keep the catch pan cleaner longer, you can line the catch pan with a Weber® disposable drip pan or with aluminum foil.

⚠ 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®.



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.

⚠ **WARNING:** The burner control knobs must be in the off (○) position before you turn on the LP cylinder valve. If they are not in the off (○) position when you turn on the LP cylinder valve, the “excess gas flow control” feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn off the LP cylinder valve and burner control knobs. Start over.

⚠ DANGER

When the “excess gas flow control” feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP cylinder valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.

- C) Turn the LP cylinder on by **SLOWLY** turning the cylinder valve counterclockwise (3).
- D) Push burner 1 control knob in and turn it counterclockwise to start/high (⚡) 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.

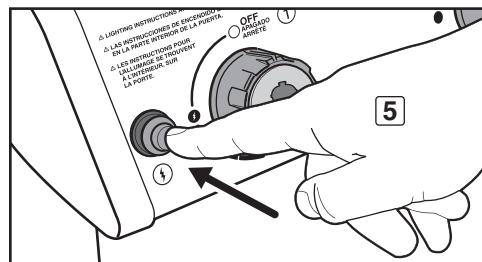
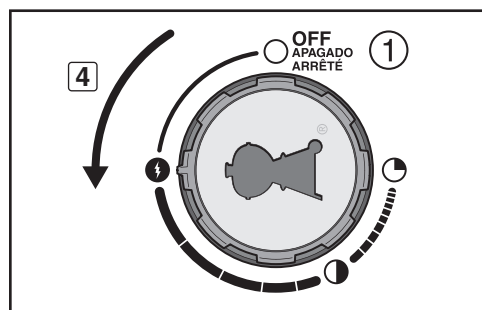
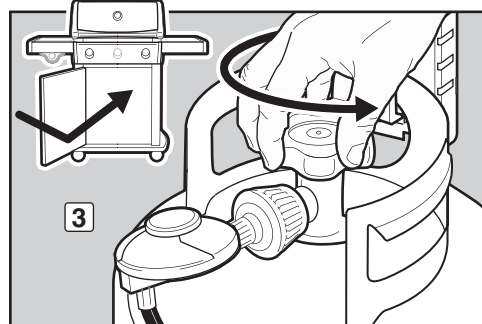
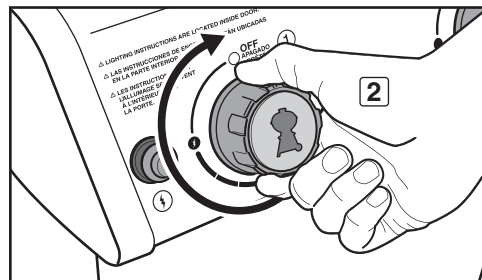
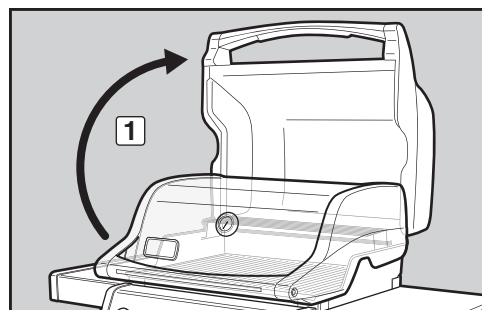
⚠ **WARNING:** Do not lean over the open grill.

⚠ **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 (○) 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.

⚠ WARNING: The burner control knobs must be in the off (○) position before you turn on the LP cylinder valve. If they are not in the off (○) position when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn off the LP cylinder valve and burner control knobs. Start over.

⚠ DANGER

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP cylinder valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.

- C) Turn the LP cylinder on by **SLOWLY** turning the cylinder valve counterclockwise (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.

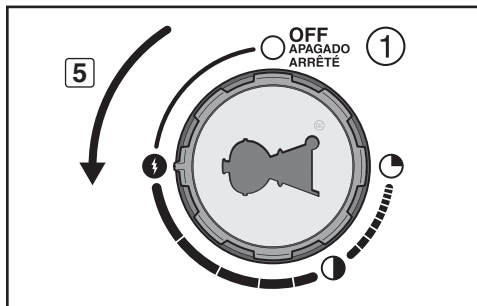
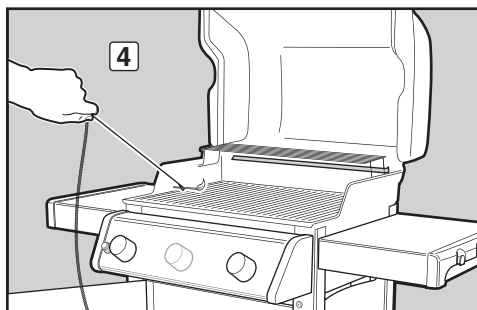
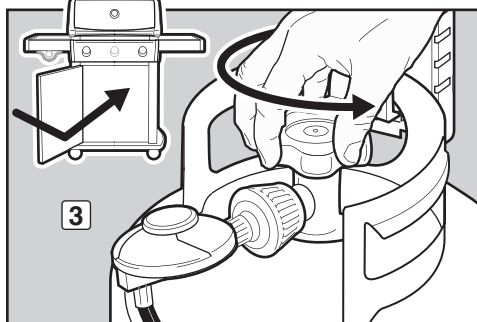
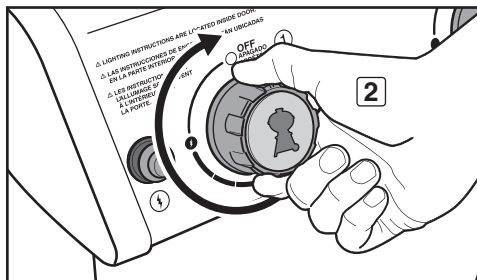
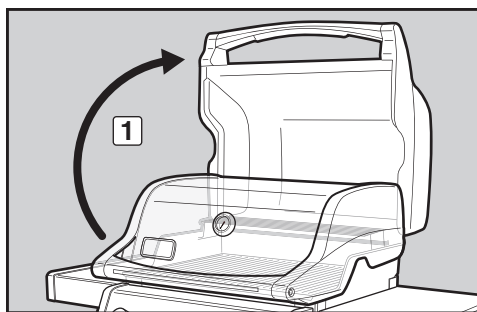
⚠ WARNING: Do not lean over the open grill.

⚠ 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.



ON THE SIDE...

To maximize your cooking space and to help you multitask, your grill was designed with a side burner. Igniting the side burner is easy. It uses the same igniter button as the main burners, but it ignites independently.

Summary lighting instructions are inside the cabinet door.

SIDE BURNER IGNITION

Lighting with the Igniter Button

Unlike the main burners, the side burner does not ignite from burner 1. Below are the steps that apply to igniting the side burner using the igniter button.

A) Open the side burner lid (1).

⚠ DANGER

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

- B) Check that the side burner valve is turned off by pushing side burner control knob in and turning it clockwise until it stops (2). Turn all burners not being used to the off (O) position by pushing all control knobs in and turning them clockwise until they stop.
- C) If it is not on already, turn the LP cylinder on by **SLOWLY** turning the cylinder valve counterclockwise (3).
- D) Push in and turn side burner control knob counterclockwise to start/high (flame) position (4).
- E) Push and hold in the igniter button (5). You will hear the igniter clicking. You should see a flame.

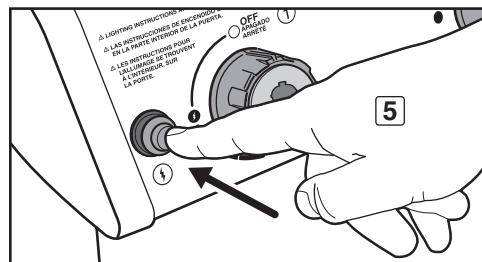
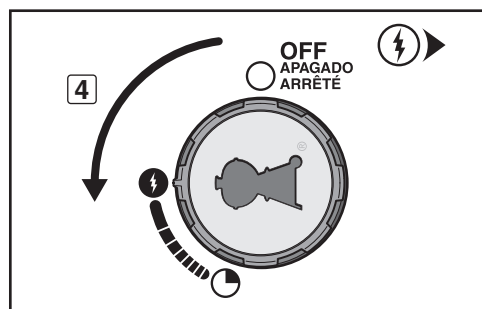
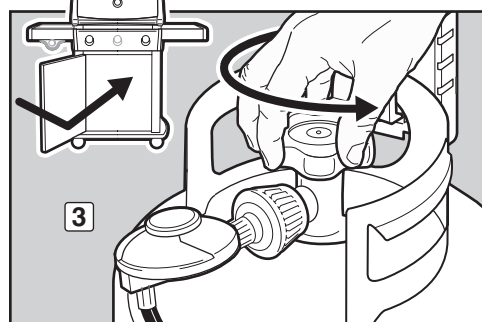
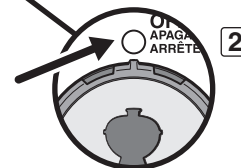
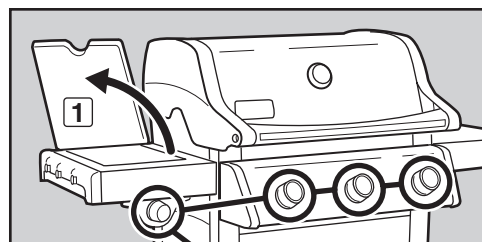
⚠ **CAUTION: Side burner flame may be difficult to see on a bright sunny day.**

⚠ **WARNING: If the side burner does not light in five seconds:**

- a) Turn off the side burner and main burner control knobs and gas supply at source.
- b) Wait five minutes to let the gas clear before you try again or try lighting with a match (refer to "Lighting with a Match").

TO EXTINGUISH SIDE BURNER

Push side burner control knob in and turn it clockwise to the off (O) position. Be sure the side burner is off and cool before closing the side burner lid.



SIDE BURNER IGNITION

Lighting with a Match

A) Open the side burner lid (1).

⚠ DANGER

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

- B) Check that the side burner valve is turned off by pushing side burner control knob in and turning it clockwise until it stops (2). Turn all burners not being used to the off (○) position by pushing all control knobs in and turning them clockwise until they stop.
- C) If it is not on already, turn the LP cylinder on by **SLOWLY** turning the cylinder valve counterclockwise (3).
- D) Put match in the matchstick holder and strike match. Place matchstick holder with lit match close to side burner (4).
- E) Push in and turn side burner control knob counterclockwise to start/high (†) position (5). You should see a flame.

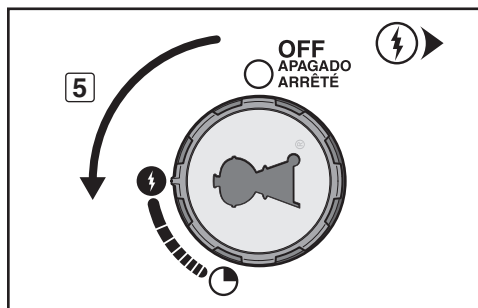
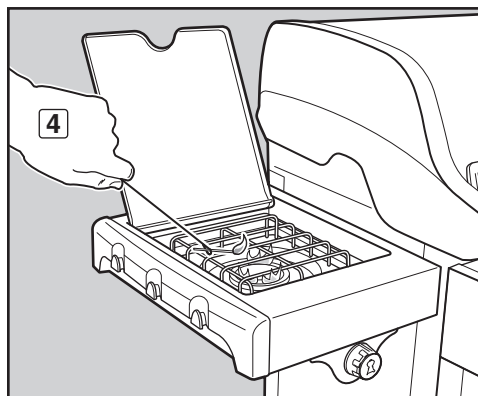
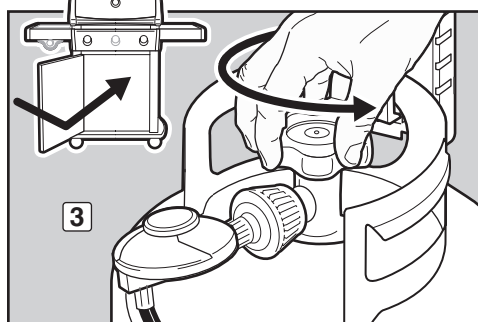
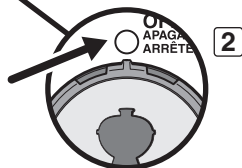
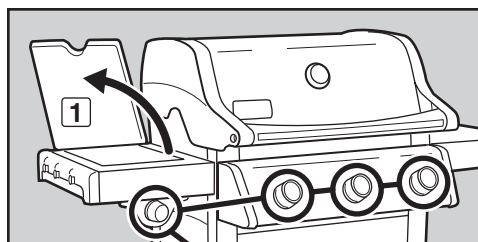
⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠ WARNING: If the side burner does not light in five seconds:

- Turn off the side burner and main burner control knobs and gas supply at source.
- Wait five minutes to let the gas clear before you try again.

TO EXTINGUISH SIDE BURNER

Push side burner control knob in and turn it clockwise to the off (○) position. Be sure the side burner is off and cool before closing the side burner lid.



TROUBLESHOOTING

GENERAL TROUBLESHOOTING

PROBLEMS	SOLUTIONS
Burner does not ignite when you push the igniter button.	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.” 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.” 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.”
Burners do not ignite. Burners have a small flickering flame when burner control knobs are in the high (†) position. Grill temperature only reaches 250° to 300° F in the high (†) position.	The excess flow safety device, which is part of the grill-to-cylinder connection, may have been activated. To reset the excess flow safety device, refer to “MAIN BURNER IGNITION.” ⚠ DANGER: When the “excess gas flow control” feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP cylinder valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.
Burner does not ignite, or flame is low in high (†) position.	LP fuel could be low or empty. Refill LP cylinder. Fuel hose could be bent or kinked. Straighten fuel hose.
Burner flame pattern is erratic. Flame is low when burner is on high (†) position. Flames do not run the whole length of the burner tube.	Clean burner ports that run down the entire length of burner tube. Refer to “ANNUAL MAINTENANCE.”
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect spider/insect screens for possible obstructions. (Blockage of holes.) Clean spider/insect screens. Refer to “ANNUAL MAINTENANCE.”
Experiencing flare-ups.	Grill must be preheated with all burners on high for 10 to 15 minutes.
⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil.	Clean the cooking grates and Flavorizer® bars thoroughly to remove grease. Refer to “CLEANING THE INSIDE OF THE GRILL.” The slide-out grease tray may be dirty and is not allowing grease to flow into catch pan. Clean slide-out grease tray.
Inside of lid appears to be “peeling.” (Resembles paint peeling.)	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. THIS IS NOT A DEFECT. Clean thoroughly. Refer to “CLEANING THE INSIDE OF THE GRILL.”

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®.

SIDE BURNER TROUBLESHOOTING

PROBLEMS	SOLUTIONS
Side burner does not ignite when you push the igniter button.	Be sure that there is gas flow to the burner by attempting to match light your side burner. Refer to “SIDE 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.” 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.” 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.”
Side burner does not ignite.	Be sure that gas supply is on. The excess flow safety device, which is part of the grill-to-cylinder connection, may have been activated. To reset the excess flow safety device, refer to “MAIN BURNER IGNITION.” ⚠ DANGER: When the “excess gas flow control” feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP cylinder valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.
Side burner does not ignite, or flame is low when burner is on high (†) position.	LP fuel could be low or empty. Refill LP cylinder. Fuel hose could be bent or kinked. Straighten fuel hose.

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®.

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

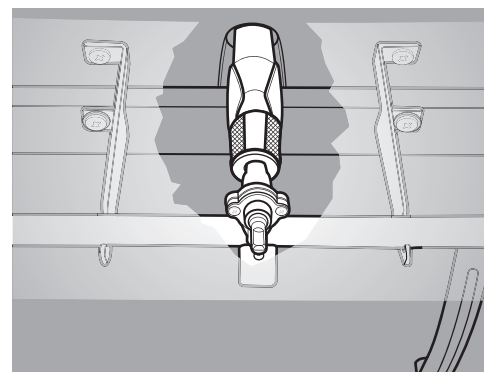
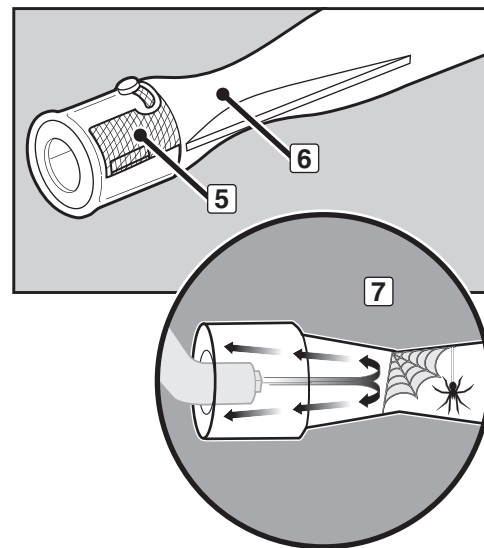
The combustion air openings of the burner tubes (5) are fitted with stainless steel screens to help prevent spiders and other insects from spinning webs and building nests inside the venturi section (6) of the burner tubes. These nests can obstruct the normal gas flow, and can cause gas to flow back 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®.

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-