

weber  300 320

GAS GRILL

LP Gas Grill Owner's Guide • Assembly - Pg. 9

ESNA Guía del Propietario del Asador de Gas Propano Licuado - Pg. 37
Ensamblaje - Pg. 9

FC Mode d'Emploi du Grill à Gaz PL - Pg. 55
Assemblage - Pg. 9

PLACE STICKER HERE

#59751

Register your grill 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: Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the barbecue was dealer-assembled.

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

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

⚠ WARNING: Do not ignite this appliance without first reading the **BURNER IGNITION** sections of this manual.



59751 09/01/11 LP
US - ENGLISH

WARNINGS

⚠ DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠ WARNINGS

- ⚠ Do not store a spare or disconnected liquid propane cylinder under or near this barbecue.
- ⚠ Improper assembly may be dangerous. Please follow the assembly instructions carefully.
- ⚠ After a period of storage, and/or nonuse, the Weber® gas barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Do not operate the Weber® gas barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Combustible materials should never be within 24 inches (61 cm) of the back or sides of your Weber® gas barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue.
- ⚠ Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the igniting instructions.
- ⚠ Do not use charcoal or lava rock in your Weber® gas barbecue.
- ⚠ Never lean over open grill or place hands or fingers on the front edge of the cookbox.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The Weber® gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the assembly instructions.
- ⚠ 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.
- ⚠ 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.) ♦

LIQUID PROPANE GAS UNITS ONLY:

- ⚠ Use the pressure regulator and hose assembly that is supplied with your Weber® gas barbecue.
- ⚠ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.
- ⚠ 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 escaping gas 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. ♦

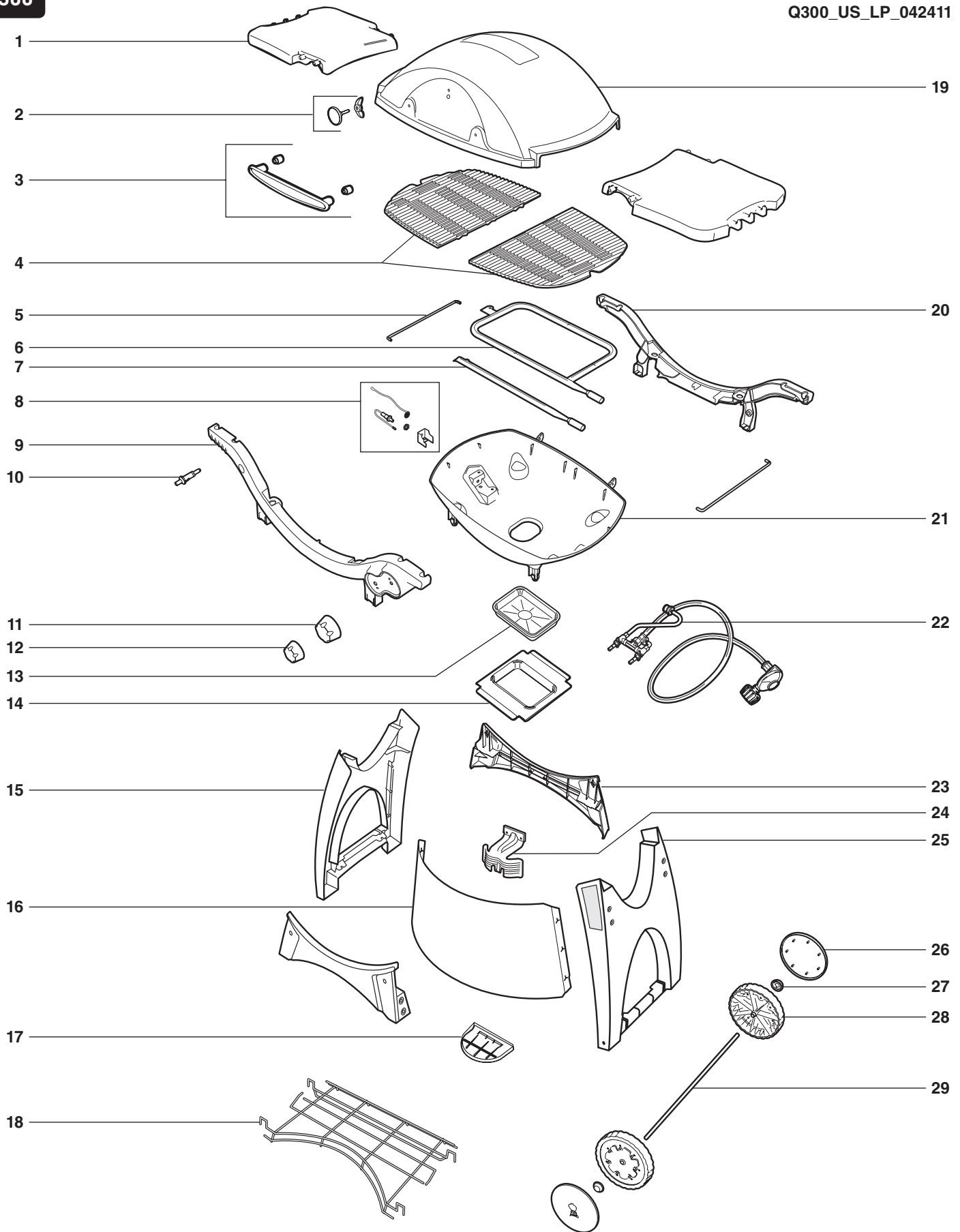
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Q300: EXPLODED VIEW, DIAGRAMA DE DESPIECE, VISION ÉCLATÉE

Q300

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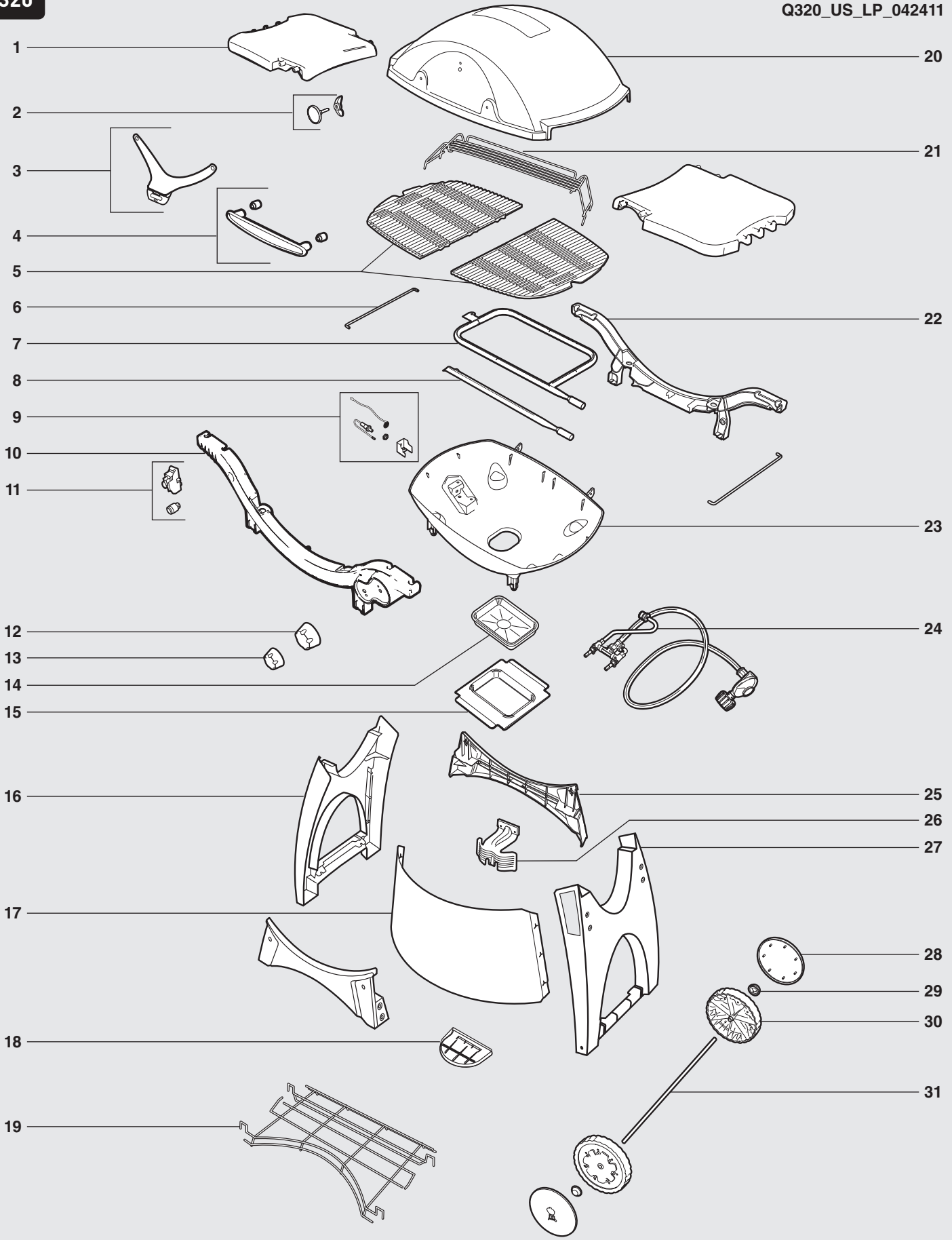


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|--|---|
| <p>1. Swing-Up Work Surface
Superficie de Trabajo Basculante
Plan de Travail Rabattable</p> | <p>17. Tank Base
Base del Tanque
Base du Réservoir</p> |
| <p>2. Thermometer Assembly
Ensamble del Termómetro
Assemblage du Thermomètre</p> | <p>18. Bottom Rack
Anaquel Inferior
Grille Inférieure</p> |
| <p>3. Handle Assembly
Ensamble del Asa
Assemblage de la Poignée</p> | <p>19. Lid
Tapa
Couvercle</p> |
| <p>4. Cooking Grate
Parrilla de Cocción
Grille de Cuisson</p> | <p>20. Rear Cradle
Soporte Posterior
Socle Arrière</p> |
| <p>5. Wire Brace
Abrazadera de Alambre
Fil de Renfort</p> | <p>21. Cookbox
Caja de Cocción
Boîtier de Cuisson</p> |
| <p>6. Outside Burner Tube
Tubo Externo del Quemador
Tube du Brûleur Externe</p> | <p>22. Valve and Manifold - Regulator Assembly
Ensamblaje de la Válvula y del Múltiple - Regulador
Assemblage Valve et Collecteur - Régulateur</p> |
| <p>7. Inside Burner Tube
Tubo Interno del Quemador
Tube du Brûleur Interne</p> | <p>23. Bridge Piece
Pieza Puente
Pièce d'Assemblage</p> |
| <p>8. Electrode Assembly
Ensamble del Electrodo
Assemblage de l'Electrode</p> | <p>24. Tank Bracket Assembly
Ensamble del Soporte del Tanque
Assemblage du Support du Réservoir</p> |
| <p>9. Front Cradle
Soporte Delantero
Socle Avant</p> | <p>25. Right Leg
Pata Derecha
Pied Droit</p> |
| <p>10. Igniter
Encendedor
Allumeur</p> | <p>26. Wheel Cover
Cubierta de la Rueda
Enjoliveur</p> |
| <p>11. Large Control Knob
Perilla de Control Grande
Grand Bouton de Commande</p> | <p>27. Hubcap
Tapa del Cubo
Cache-Moyeu</p> |
| <p>12. Small Control Knob
Perilla de Control Pequeña
Petit Bouton de Commande</p> | <p>28. Wheel
Rueda
Roue</p> |
| <p>13. Disposable Drip Pan
Bandeja de Goteo Desechable
Egouttoir Jetable</p> | <p>29. Axle
Eje
Axe</p> |
| <p>14. Catch Pan
Plato Recolector
Egouttoir</p> | |
| <p>15. Left Leg
Pata Izquierda
Pied Gauche</p> | |
| <p>16. Tank Skirt
Faldón del Tanque
Jupe du Réservoir</p> | |

Q320: EXPLODED VIEW, DIAGRAMA DE DESPIECE, VISION ÉCLATÉE

Q320

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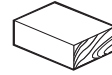
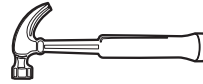
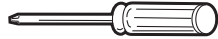
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|---|---|
| <p>1. Swing-Up Work Surface
Superficie de Trabajo Basculante
Plan de Travail Rabattable</p> | <p>17. Tank Skirt
Faldón del Tanque
Jupe du Réservoir</p> |
| <p>2. Thermometer Assembly
Ensamble del Termómetro
Assemblage du Thermomètre</p> | <p>18. Tank Base
Base del Tanque
Base du Réservoir</p> |
| <p>3. Handle Light Assembly
Conjunto de la Lámpara de Asa
Assemblage de l'Eclairage de Poignée</p> | <p>19. Bottom Rack
Anaquel Inferior
Grille Inférieure</p> |
| <p>4. Handle Assembly
Ensamble del Asa
Assemblage de la Poignée</p> | <p>20. Lid
Tapa
Couvercle</p> |
| <p>5. Cooking Grate
Parrilla de Cocción
Grille de Cuisson</p> | <p>21. Warming Rack
Rejilla de Calentamiento
Grille de Maintien au Chaud</p> |
| <p>6. Wire Brace
Abrazadera de Alambre
Fil de Renfort</p> | <p>22. Rear Cradle
Soporte Posterior
Socle Arrière</p> |
| <p>7. Outside Burner Tube
Tubo Externo del Quemador
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Ensamble del Soporte del Tanque
Assemblage du Support du Réservoir</p> |
| <p>11. Ignition Button/ Ignition Module
Botón de Encendido/ Módulo de Encendido
Bouton d'Allumage/ Module d'Allumage</p> | <p>27. Right Leg
Pata Derecha
Pied Droit</p> |
| <p>12. Large Control Knob
Perilla de Control Grande
Grand Bouton de Commande</p> | <p>28. Wheel Cover
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Axe</p> |
| <p>16. Left Leg
Pata Izquierda
Pied Gauche</p> | |

PARTS LIST, LISTA DE PIEZAS, LISTE DES PIÈCES

TOOLS NEEDED:

HERRAMIENTAS REQUERIDAS:

OUTILS NECESSAIRES:



WOOD BLOCK

BLOQUE DE MADERA

BLOC DE BOIS

2- K50 X 19mm
PHILLIPS SCREW
(BLACK)



K50 X 19mm
TORNILLO PHILLIPS
(NEGRO)

K50 X 19mm
VIS PHILLIPS
(NOIRE)

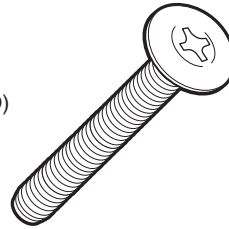
12- ¼-20 x 1¼"
TRUSS HEAD
SCREW (BLACK)



¼-20 x 1¼"
TORNILLO DE CABEZA
SEGMENTADA (NEGRO)

¼-20 x 1¼"
VIS DE TETE DE
SUPPORT (NOIRE)

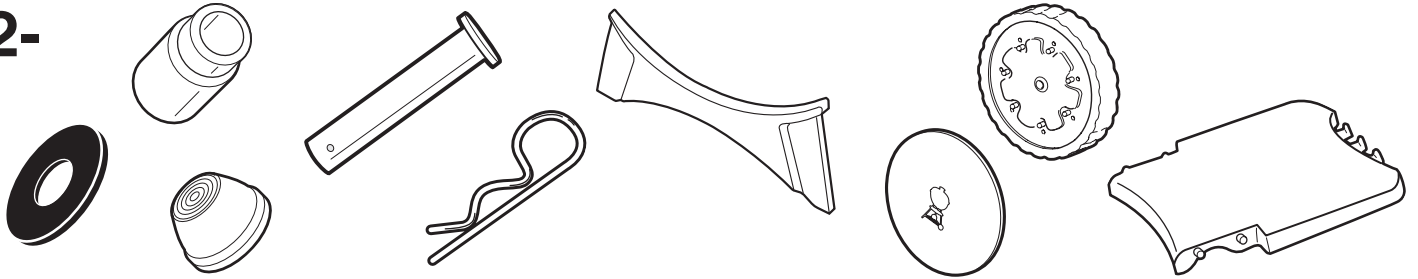
2- ¼-20 x 1½"
STAINLESS STEEL PAN HEAD
PHILLIPS SCREW



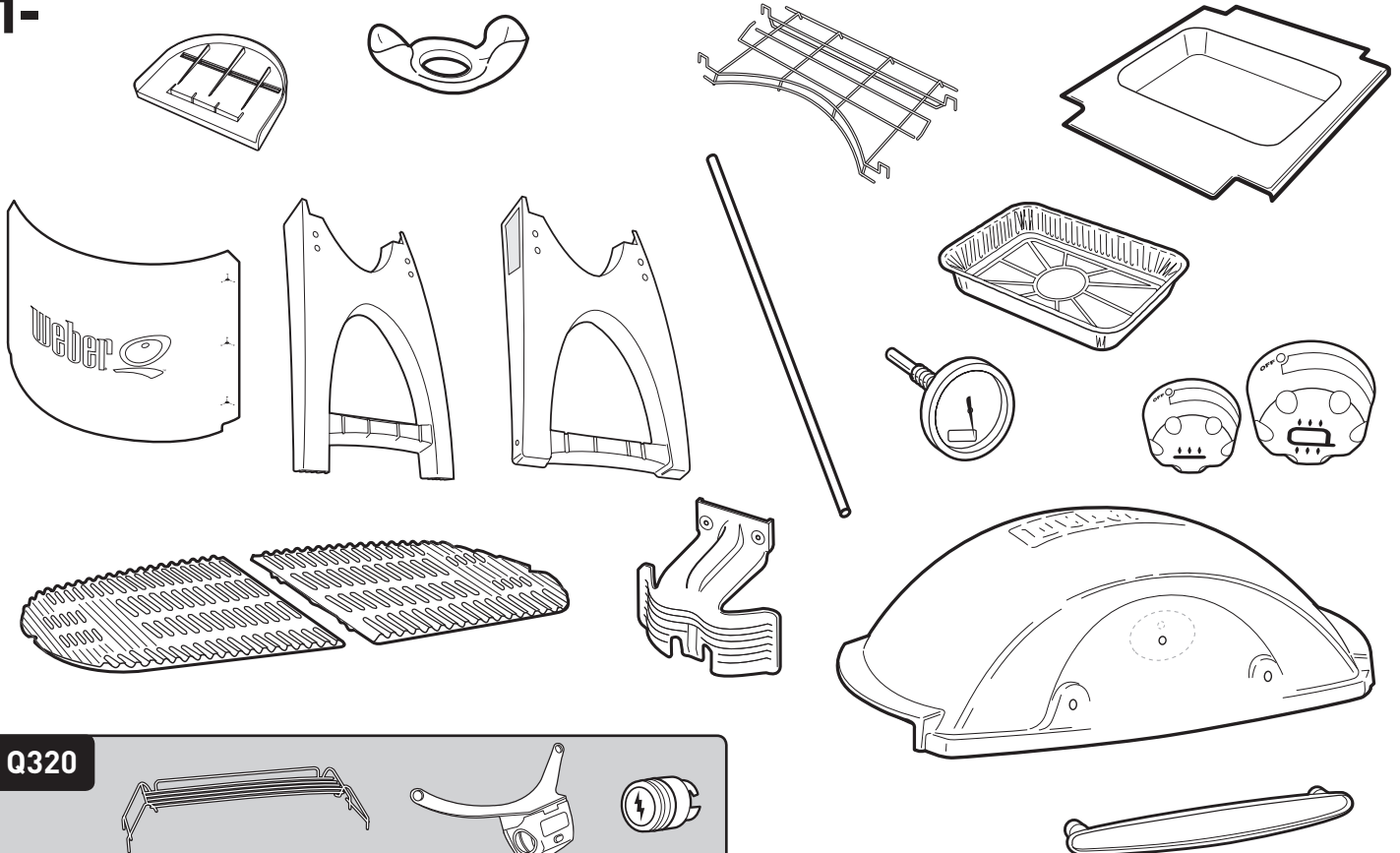
TORNILLO PHILLIPS DE CABEZA
ARMADA DE ACERO INOXIDABLE
¼-20 x 1½ PULGADAS

VIS PHILLIPS À TÊTE CYLINDRIQUE
LARGE EN ACIER INOXYDABLE DE
0,6 À 50 x 3,81 CM (¼-20 X 1½ PO)

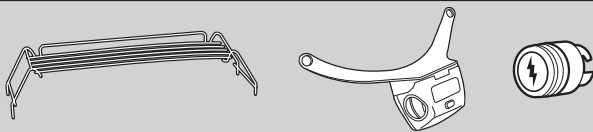
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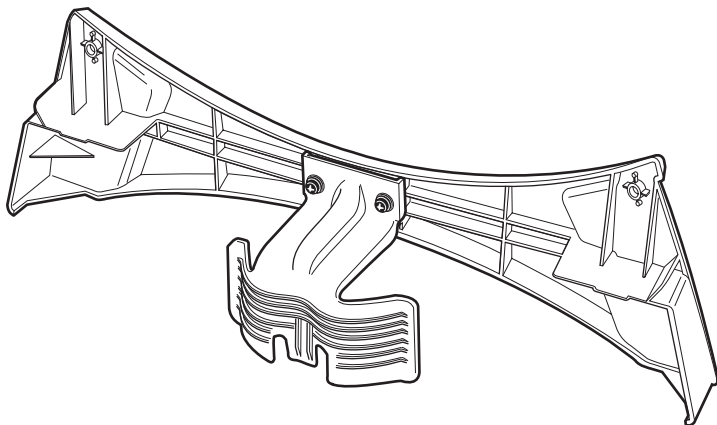
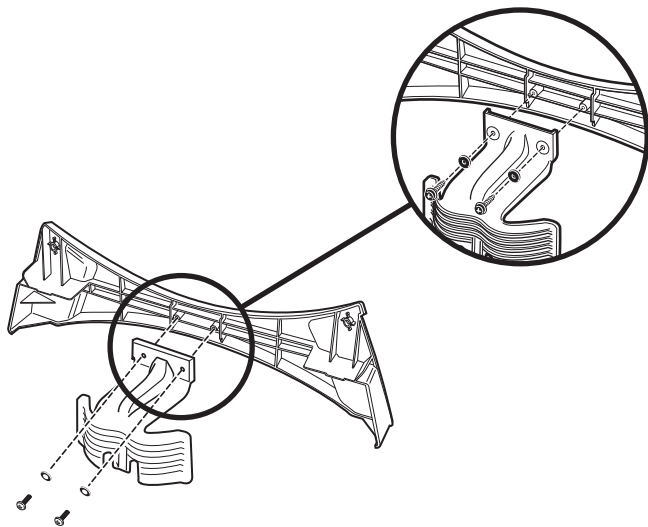


Q320

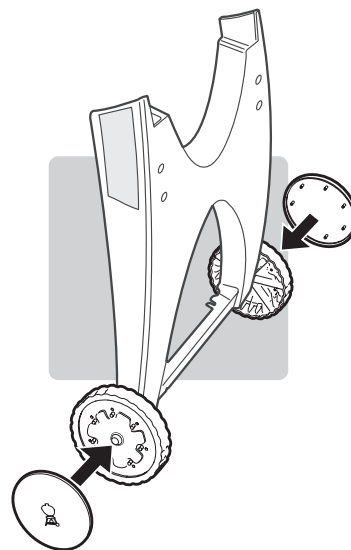
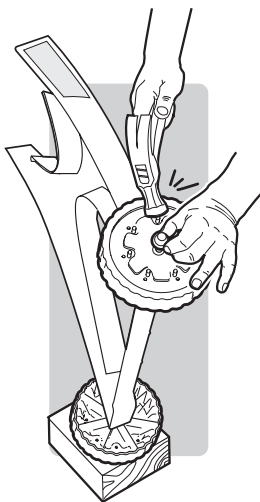
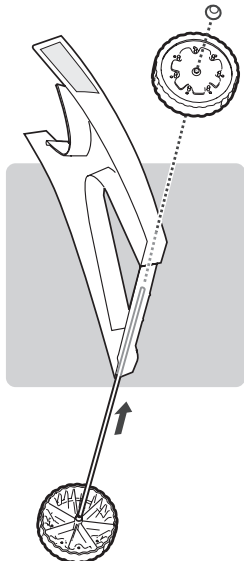
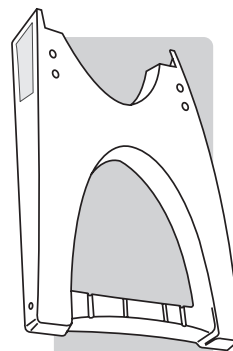
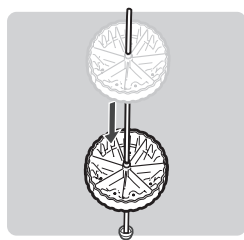
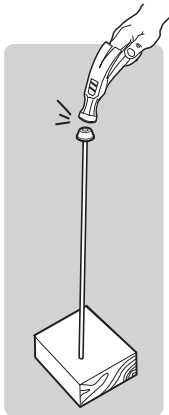
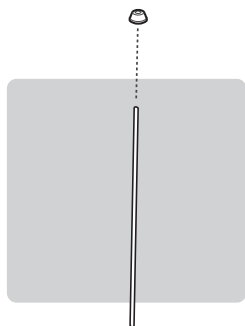
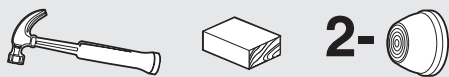


ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

1

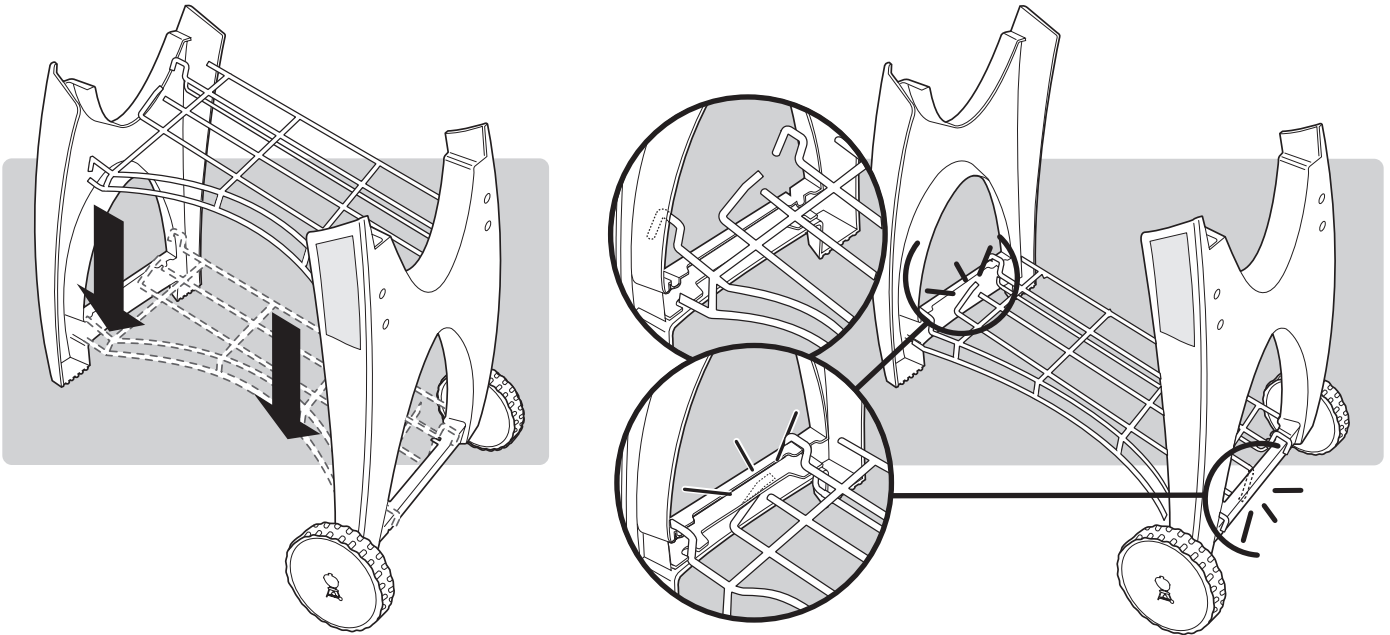


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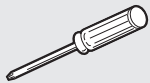


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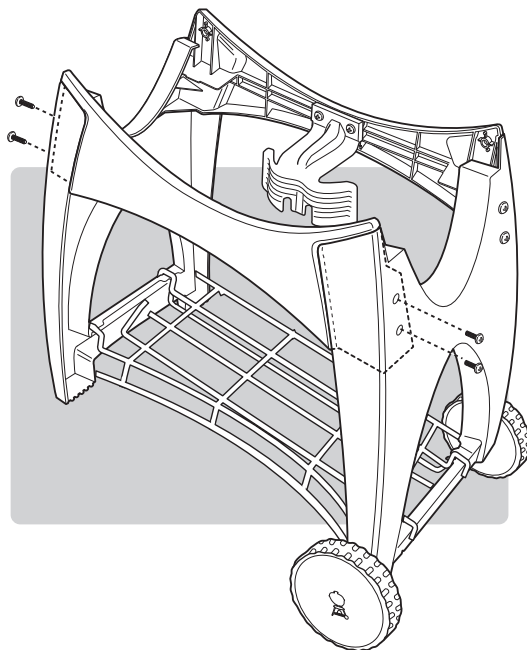
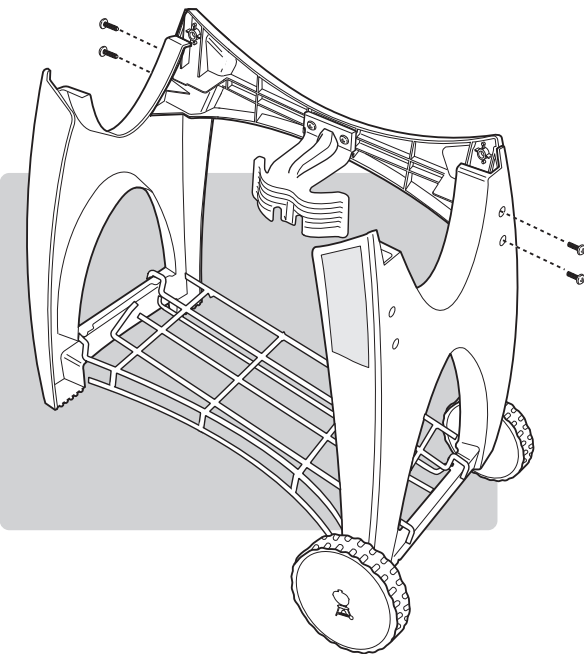
- ⚠ Place wheel frame on the right. Ignition instruction sticker faces forward.
- ⚠ El bastidor de la rueda va a la derecha. La etiqueta de instrucciones de encendido ve hacia adelante.
- ⚠ Le cadre des roues se place à droite. L'autocollant pour les instructions d'allumage est orienté vers l'avant.



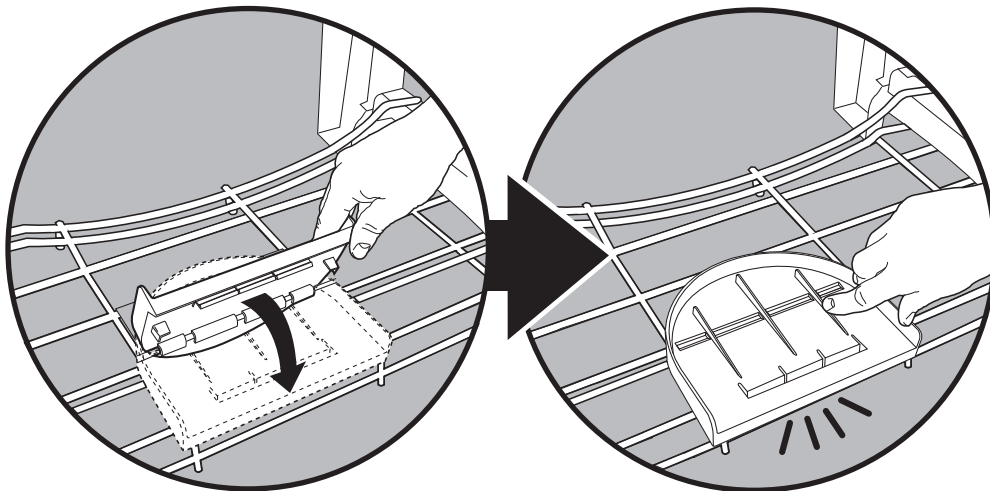
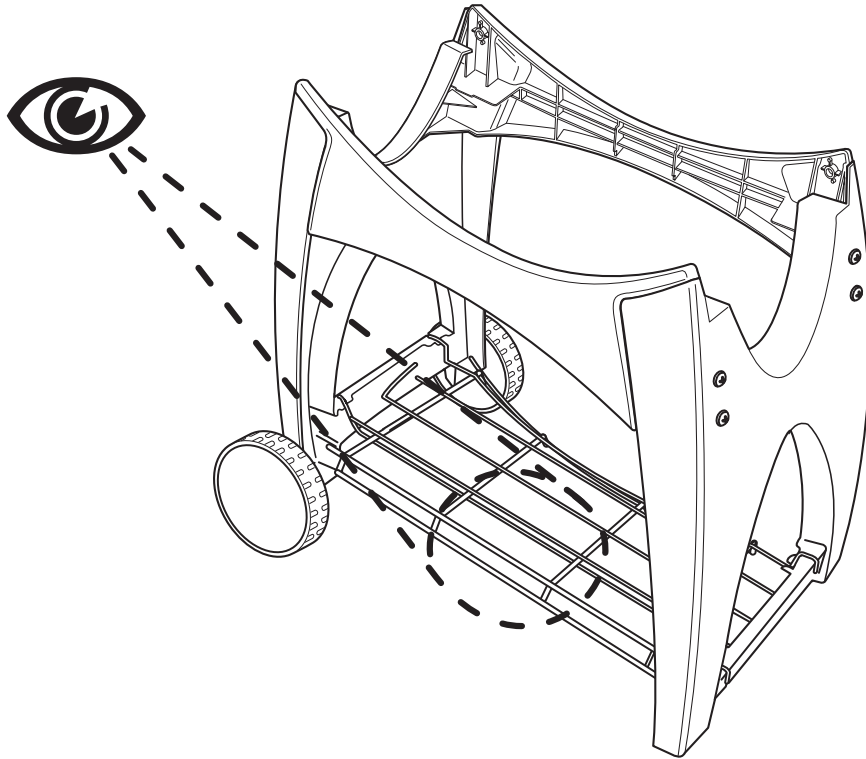
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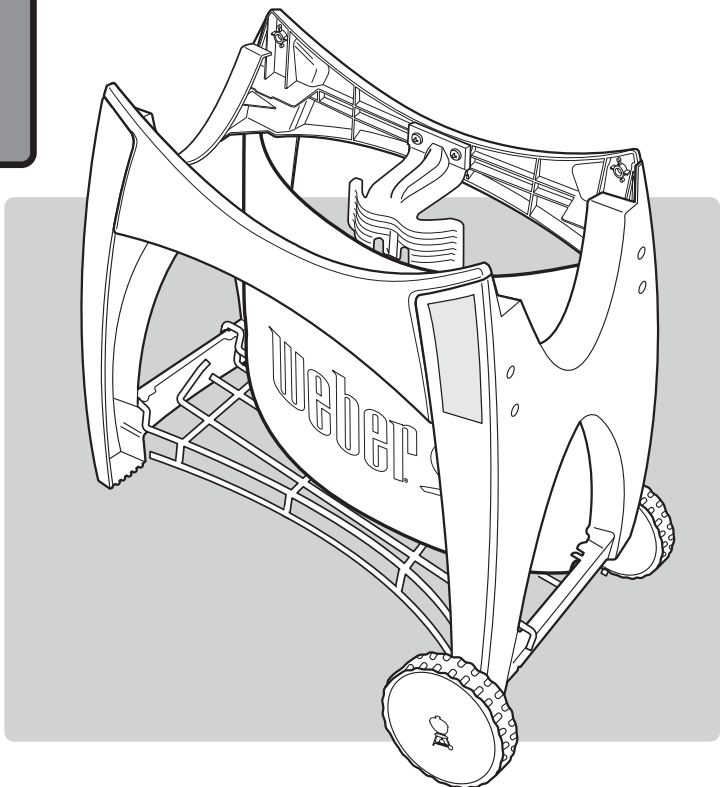
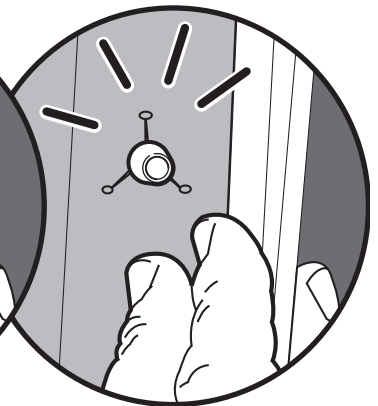
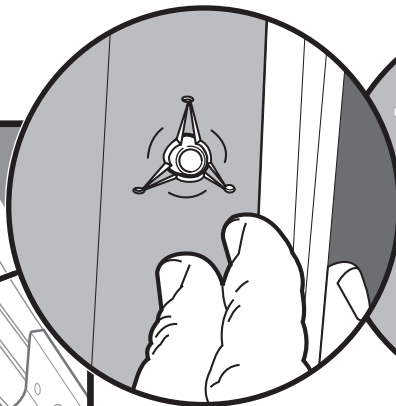
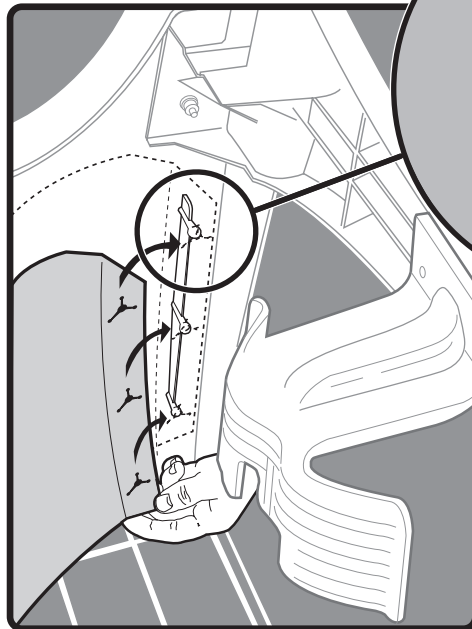
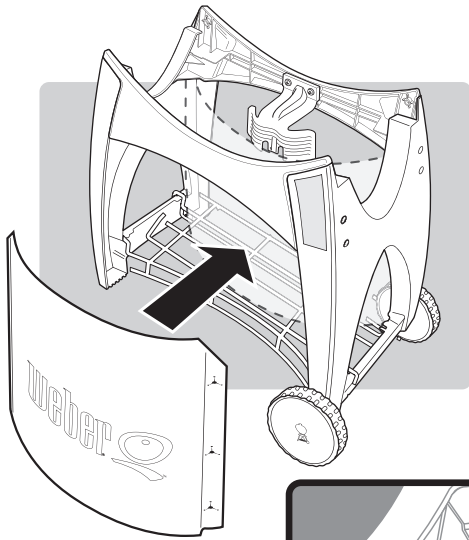
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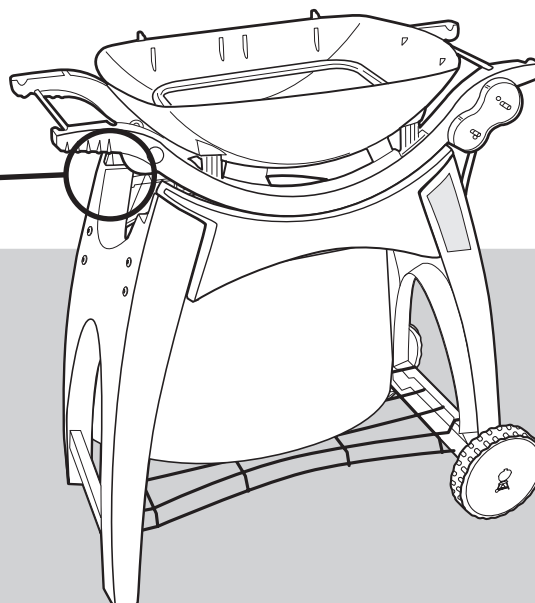
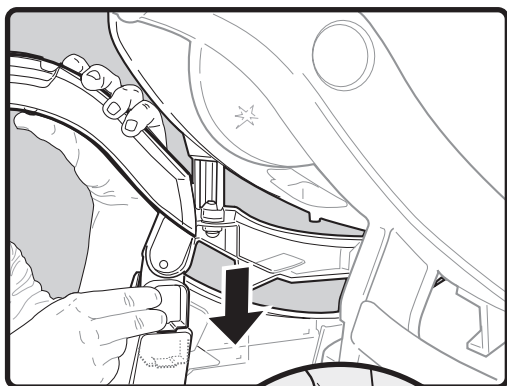
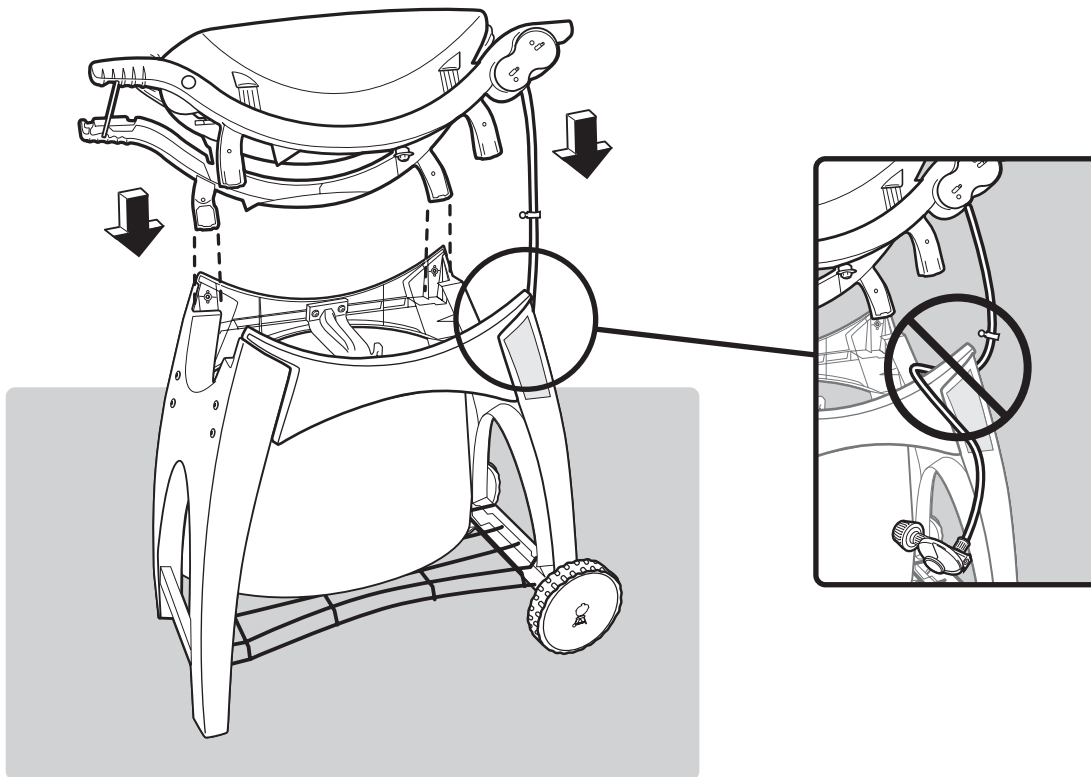
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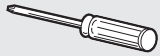
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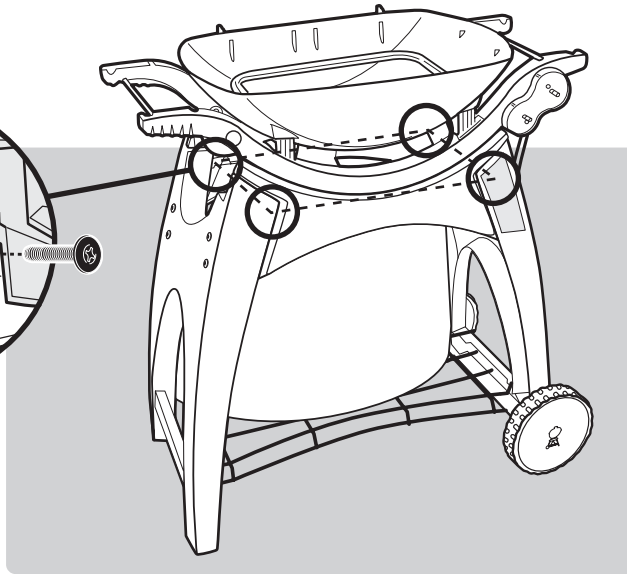
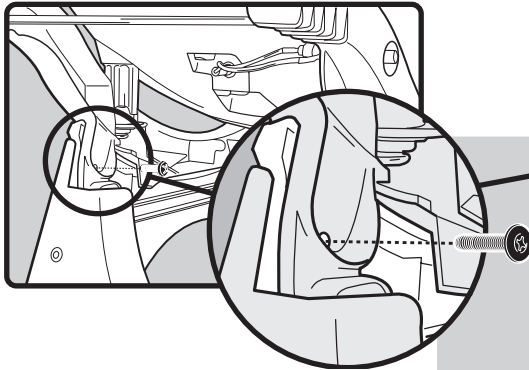
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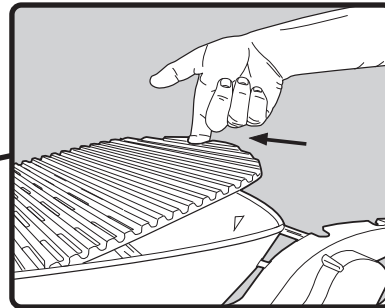
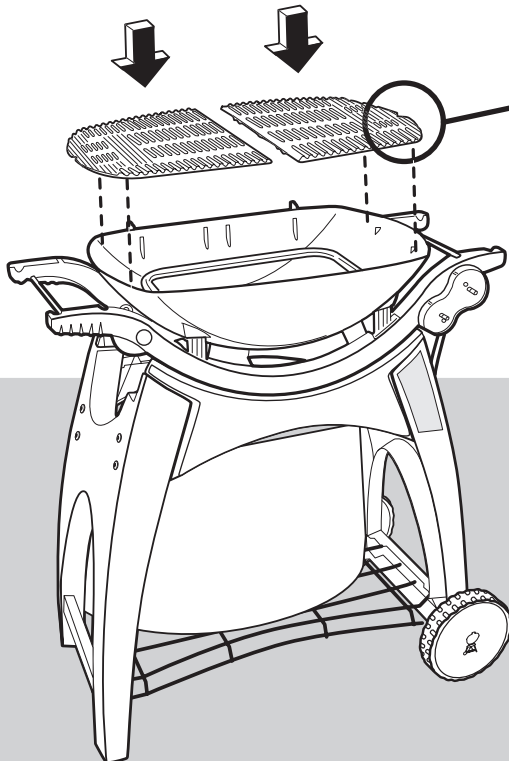
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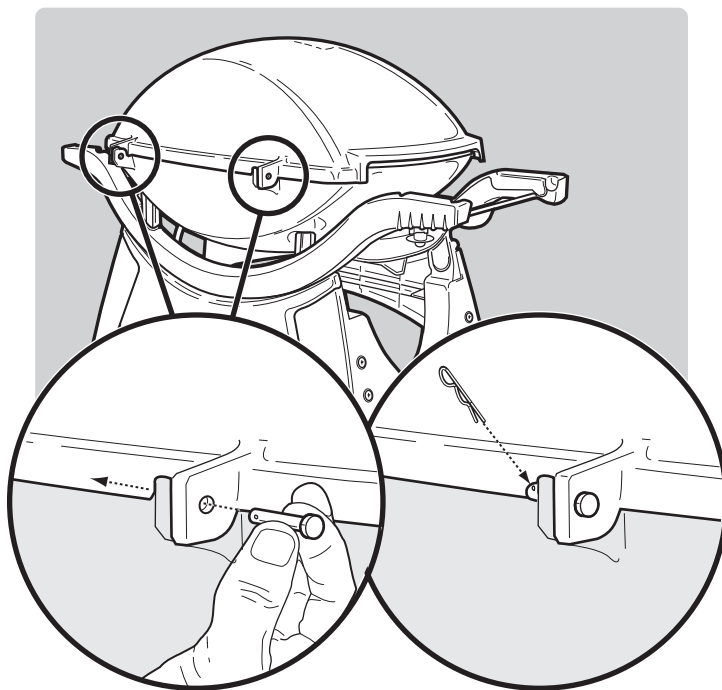
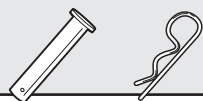


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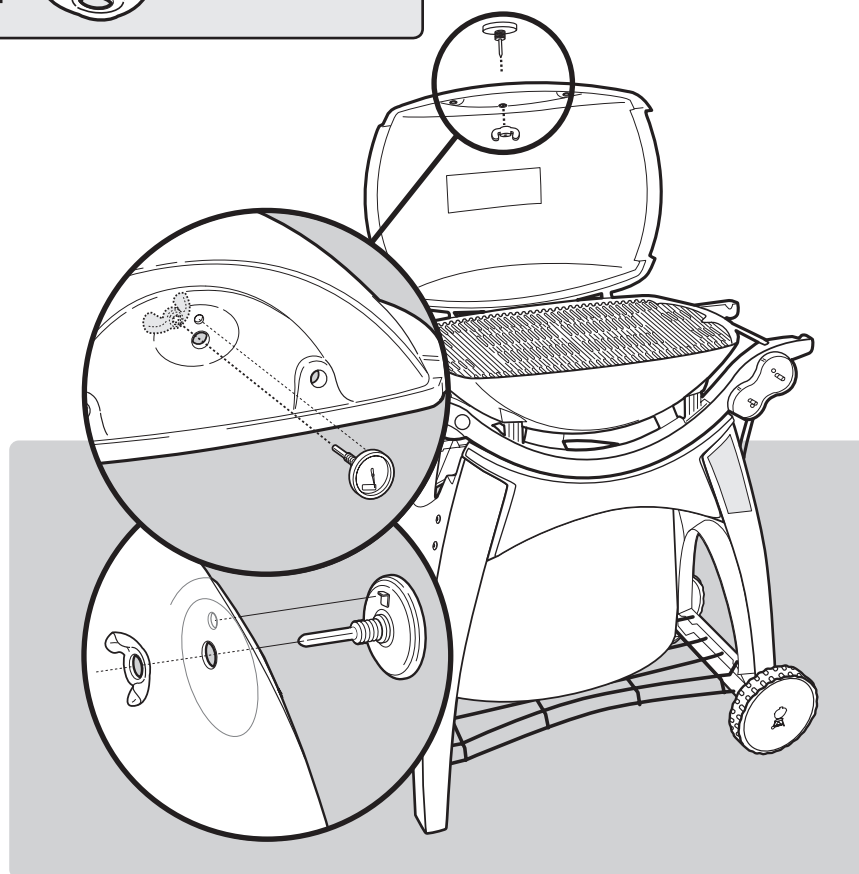
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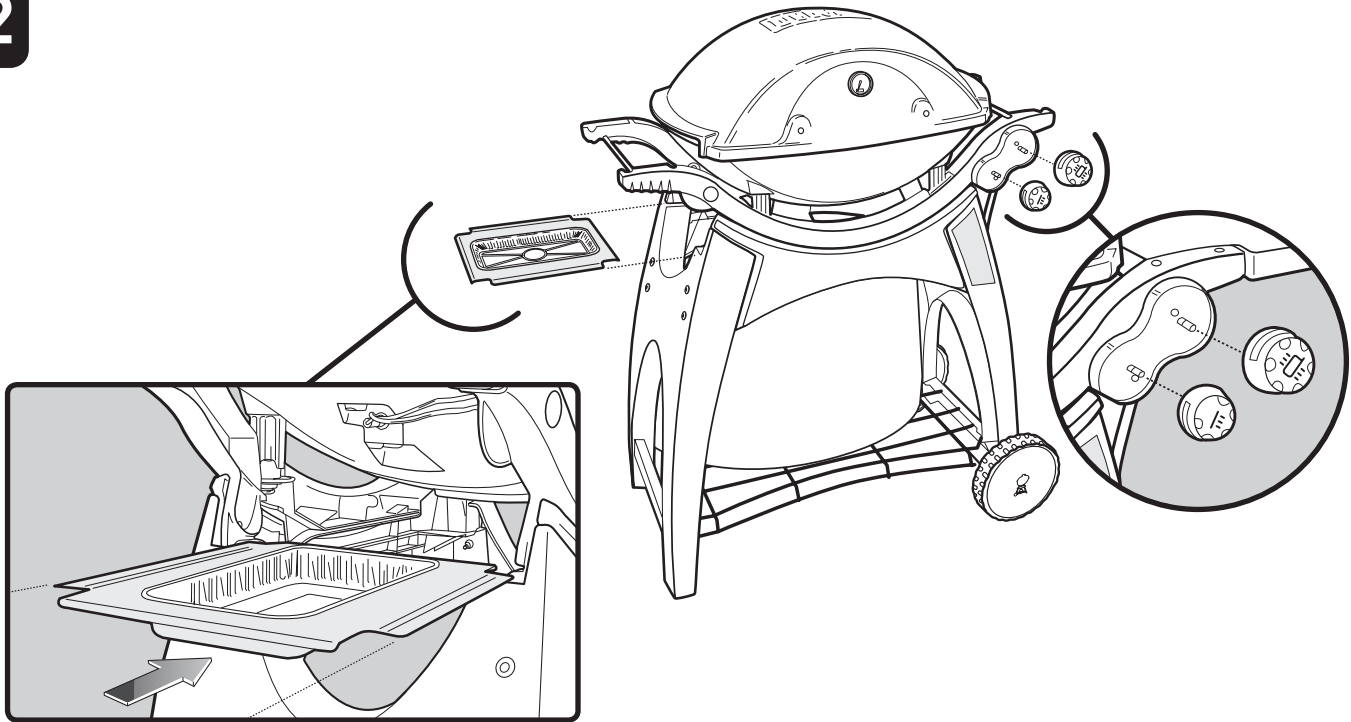
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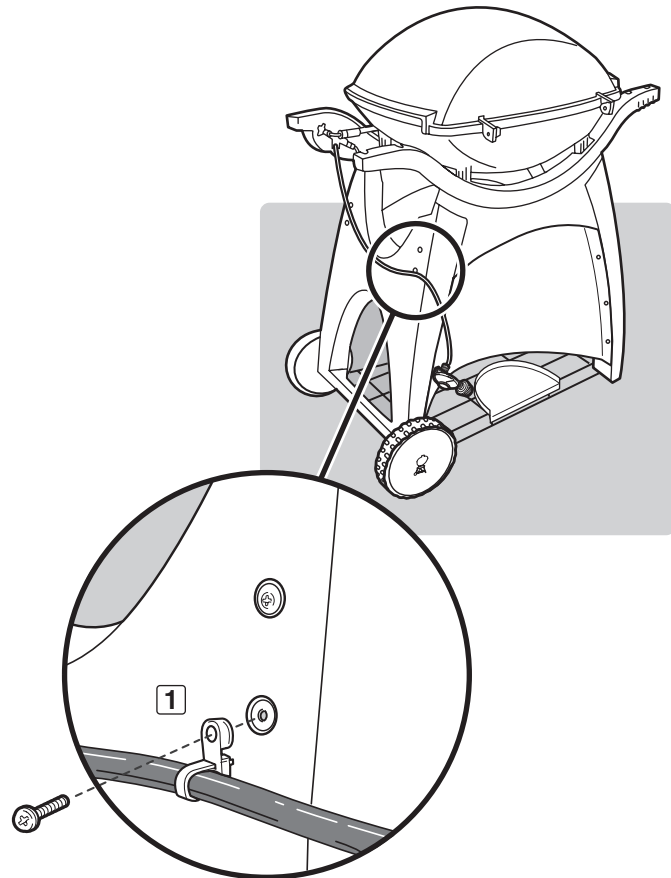


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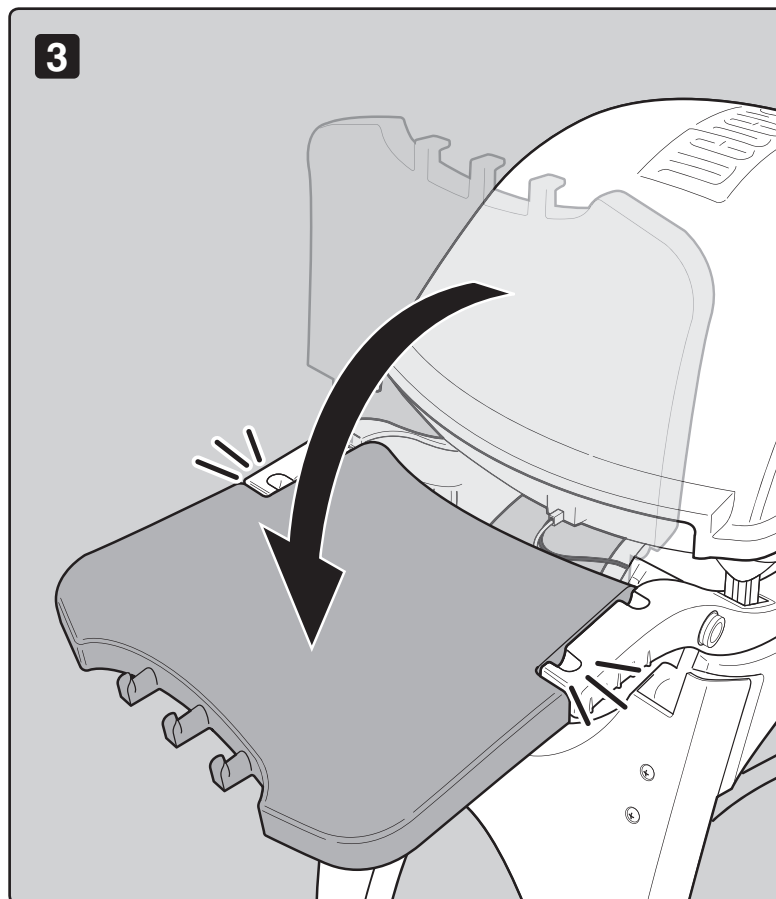
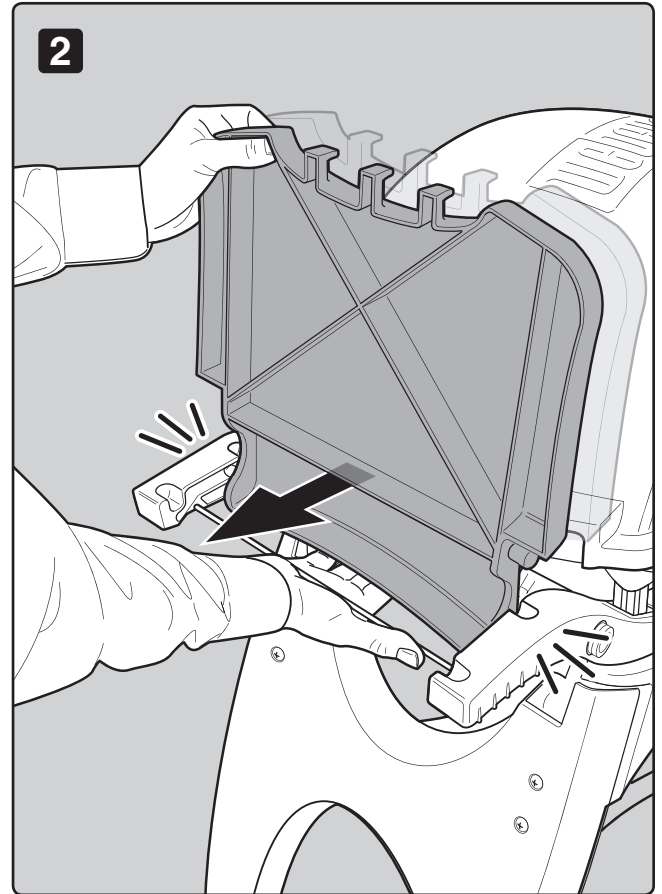
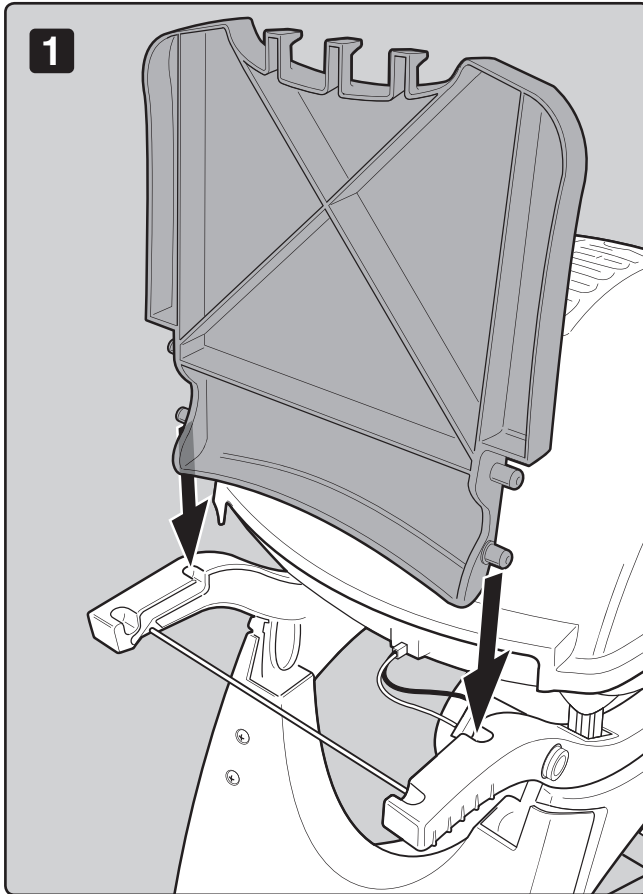
- A) Uncoil the hose and regulator of the Weber® Q® 300/320.
 B) Remove leg screw then secure hose and retention clip (1) to cart leg.
- ⚠ WARNING: The hose must be secured to the cart leg by the hose retention clip. Failure to do so could cause damage to hose resulting in a fire or explosion, which can cause serious bodily injury or death and damage to property.**

- A) Desenrolle la manguera y el regulador de la barbacoa Weber® Q® 300/320.
 B) Retire el tornillo de la pata y luego asegure la manguera y el clip de retención (1) a la pata del carrito.
- ⚠ ADVERTENCIA: La manguera debe sujetarse a la pata del carrito usando el clip de retención. El no hacerlo podría causar daños a la manguera ocasionando un fuego o explosión, que pueden causar lesiones corporales o la muerte y daños materiales.**

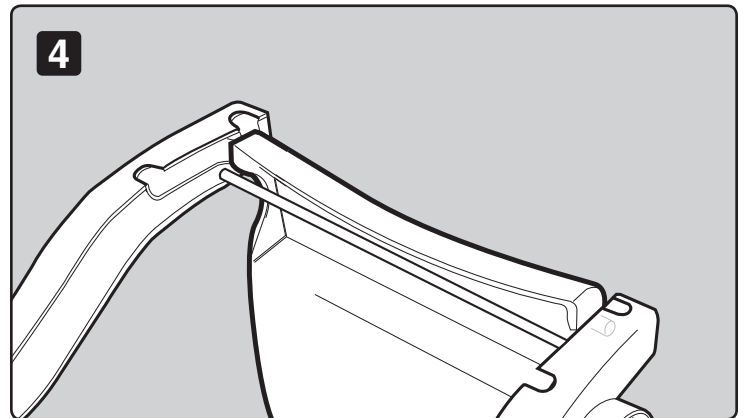
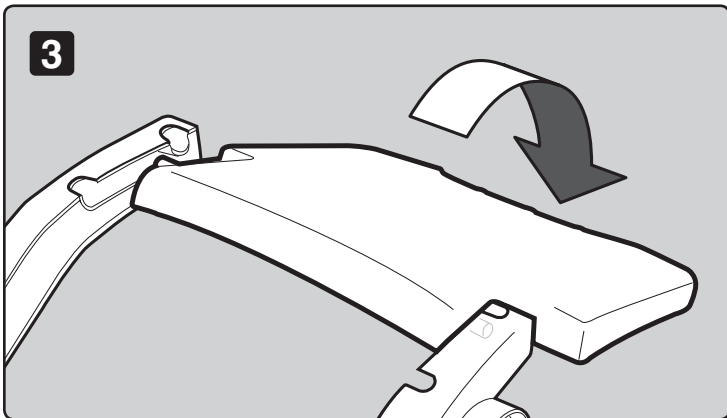
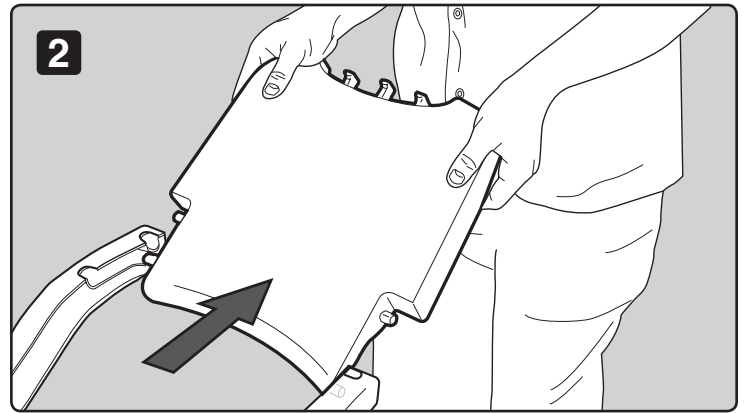
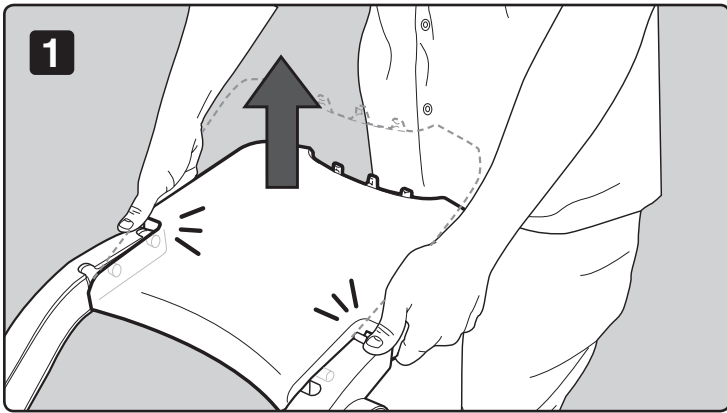
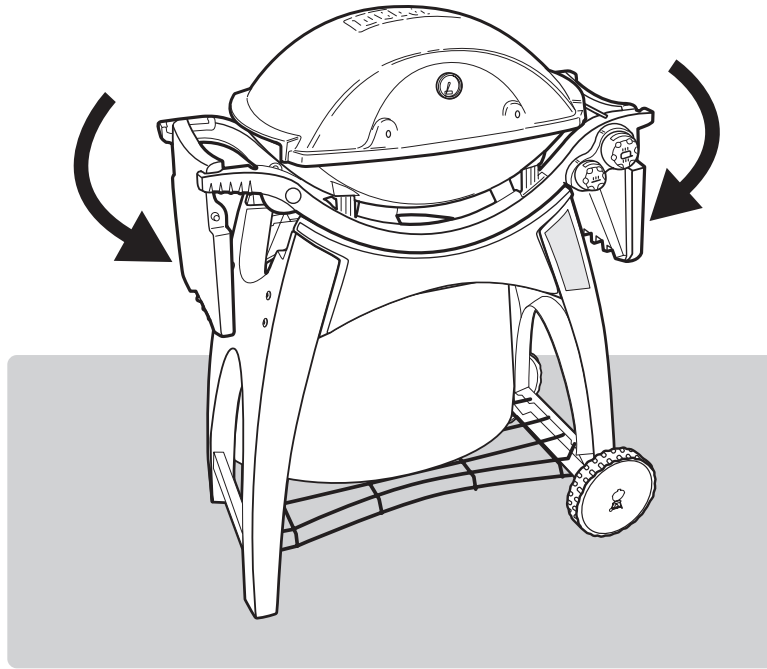
- A) Déroulez le tuyau et le régulateur du Weber® Q® 300/320.
 B) Retirez la vis du pied puis fixez bien le tuyau ainsi que la pince de rétention (1) au pied du chariot.
- ⚠ MISE EN GARDE : Le tuyau doit être fixé solidement au pied du chariot par la pince de rétention du tuyau. Le non respect de cette consigne pourrait entraîner la détérioration du tuyau avec pour conséquence un incendie ou une explosion, susceptible de provoquer des blessures graves voire un décès ainsi que des dégâts matériels.**



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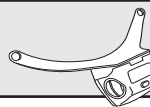
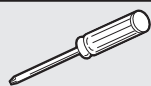


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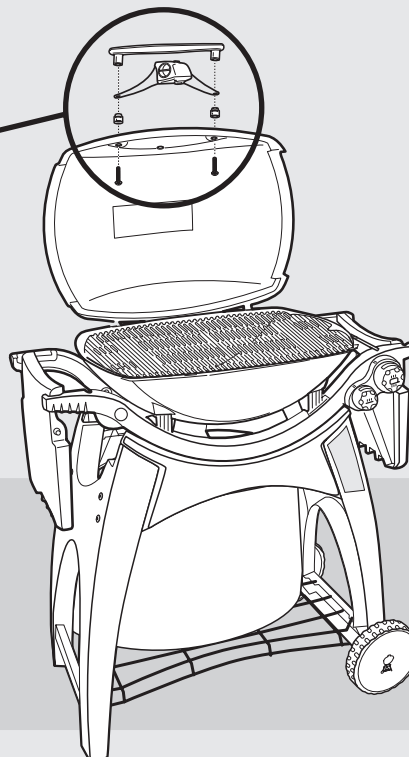
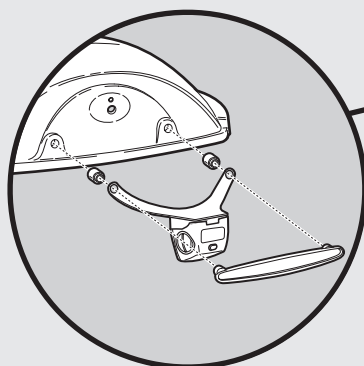
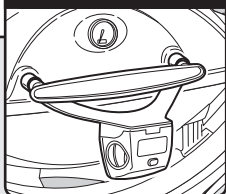
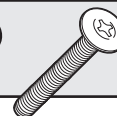


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Q320



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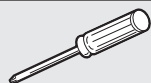


You may hear a rattle in lightpod. This is normal.

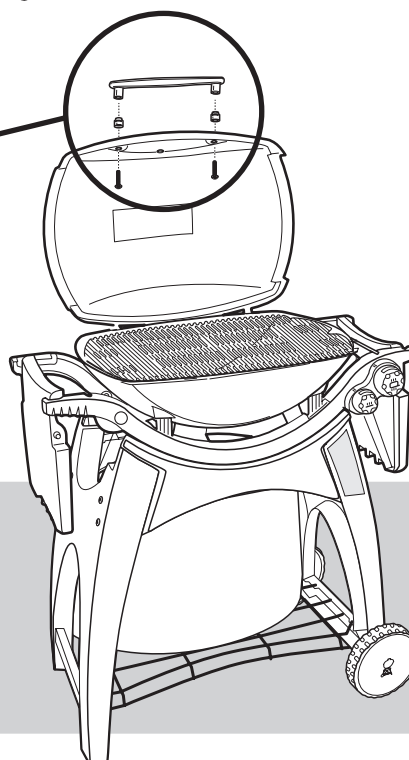
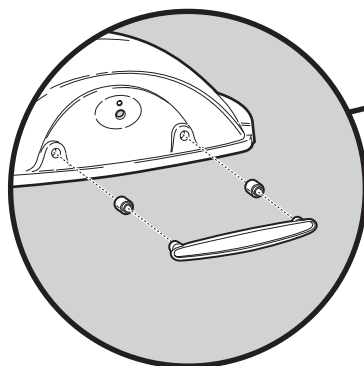
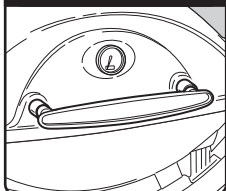
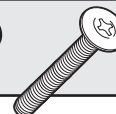
Podría escuchar un traqueteo en la lámpara. Esto es normal.

Vous entendrez peut-être un bruit à l'intérieur de la douille de la lampe.
C'est tout à fait normal.

Q300

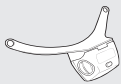


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17

Q320



3- AAA -

Requires three "AAA" alkaline batteries (not included).

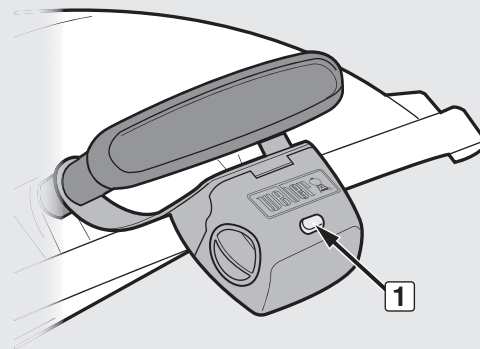
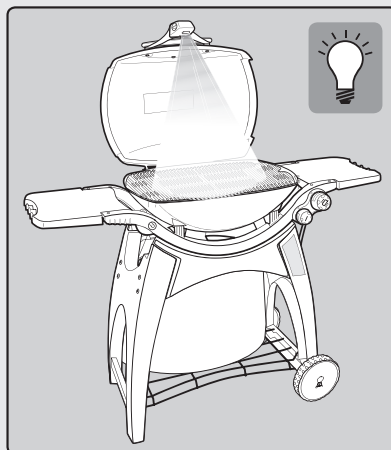
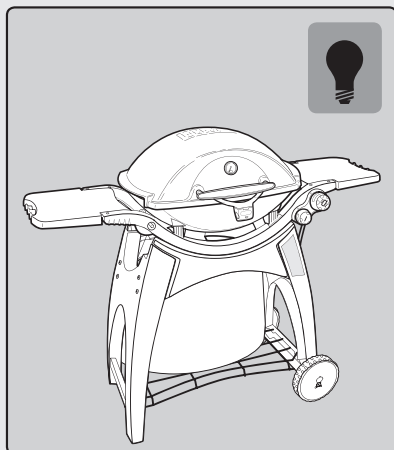
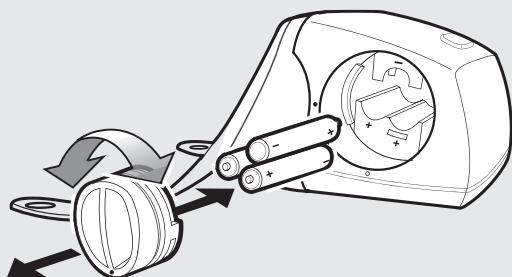
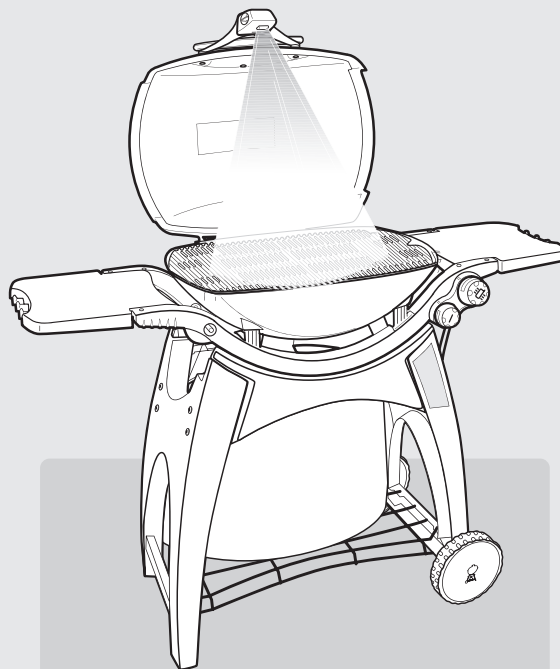
Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline or rechargeable). If you do not plan to use the Grill Out® Handle Light for a month or more, remove the batteries.

Requiere tres pilas alcalinas "AAA" (no están incluidas).

Use solamente pilas alcalinas. No mezcle baterías nuevas con viejas o diferentes tipos de baterías entre sí (normales, alcalinas o recargables). Si no piensa utilizar la Lámpara de Asa Grill Out® durante un mes o más, sáquele las pilas.

Nécessite trois piles alcalines "AAA" (non fournies).

Utilisez des piles alcalines uniquement. Ne mélangez pas des piles usagées et des piles neuves ou différents types de piles (standards, alcalines ou rechargeables). Si vous ne prévoyez pas d'utiliser l'Eclairage de Poignée Grill Out® pendant un mois ou plus, retirez les piles.



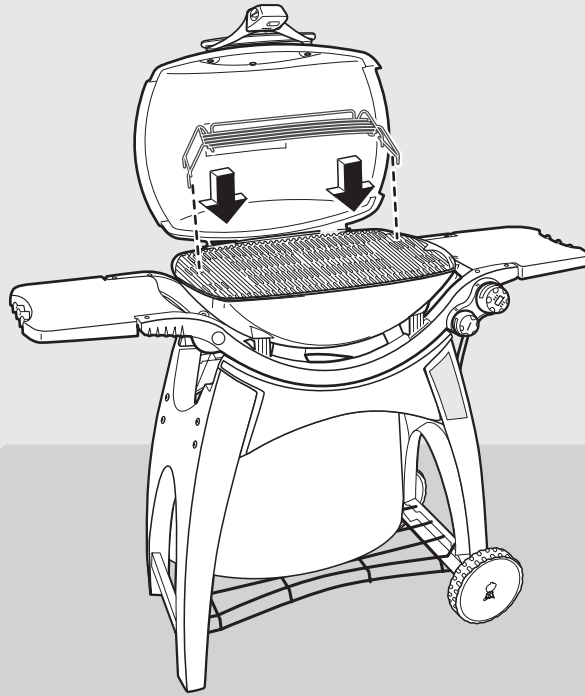
The Grill Out® Handle Light has a "tilt sensor": Lid up - ON / Lid Closed - OFF. The power button **(1)** activates or deactivates the "tilt sensor." For daytime use, deactivate the sensor by pressing power button **(1)**.

La Lámpara de Asa Grill Out® cuenta con un "sensor de inclinación." Tapa abierta - ENCENDIDA / Tapa cerrada - APAGADA. El botón de encendido **(1)** activa o desactiva al "sensor de inclinación." Para usarse durante el día, desactive el sensor pulsando el botón de encendido.

L'Eclairage de Poignée Grill Out® est pourvue d'un "détecteur d'inclinaison": Couvercle levé - MARCHE / Couvercle fermé - ARRÊTE. Le bouton de mise sous tension **(1)** active ou désactive le "détecteur d'inclinaison." Pour une utilisation en pleine journée, désactivez le détecteur en appuyant sur le bouton de mise sous tension.

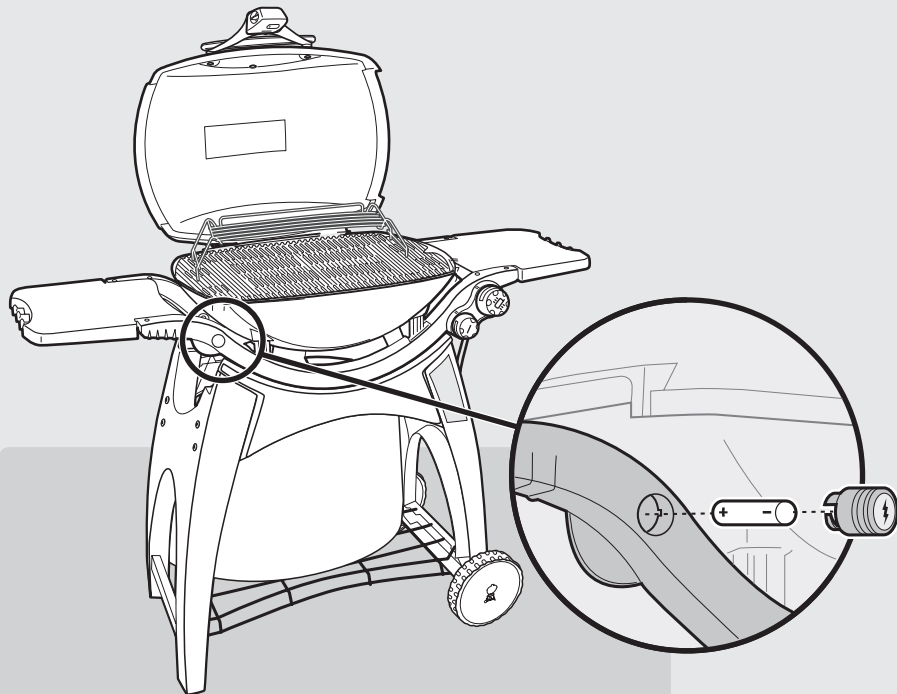
18

Q320



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Q320



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	5 years, 2 years paint excluding fading or discoloration
Thermoplastic/Thermoset Parts	5 years excluding fading
Stationary Cart	2 years
All Remaining Parts	2 years

Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES RECEIPT 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 region using the contact information sheet provided with your manual. 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
1890 Roselle Road, Suite 308
Schaumburg, IL, USA 60195

In order to validate your warranty, please register your grill online.
Visit www.weber.com ♦

GENERAL INSTRUCTIONS

Your Weber® gas barbecue is a portable outdoor cooking appliance. With the Weber® gas barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The Weber® gas barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber® gas barbecue with, if you move.

Liquid Propane (LP) gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber® gas barbecue. Please read the instructions carefully before using your Weber® gas barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. 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.
- The pressure regulator supplied with the Weber® gas barbecue must be used. This regulator is set for 11 inches of water column (pressure).
- This Weber® gas barbecue is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.
- Do not use with charcoal fuel.
- Check that the area under the cookbox and the catch pan are free from debris that might obstruct the flow of combustion or ventilation air.
- The areas around the LP cylinder must be free and clear from debris.
- Replacement pressure regulators and hose assemblies must be those specified by Weber-Stephen Products LLC.

FOR INSTALLATION IN CANADA

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). ♦

OPERATING

- ⚠ **WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.**
- ⚠ **WARNING: Keep ventilation openings for cylinder enclosure free and clear from debris.**
- ⚠ **WARNING: Your Weber® gas barbecue shall not be used under overhead combustible construction.**
- ⚠ **WARNING: Your Weber® gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.**

- ⚠ **WARNING: Do not use the barbecue within 24 inches of combustible materials.**
- ⚠ **WARNING: The entire cookbox gets hot when in use. Do not leave unattended.**
- ⚠ **WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surface.**
- ⚠ **WARNING: Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.**
- ⚠ **WARNING: Never store an extra (spare) LP cylinder under or near the Weber® gas barbecue.**
- ⚠ **WARNING: The LP cylinder used with your barbecue must be with a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) cylinder connection. The cylinder connection must be compatible with the barbecue connection.** ♦

STORAGE AND/OR NON-USE

- The gas must be turned off at the liquid propane cylinder when the Weber® gas barbecue is not in use.
- When the Weber® gas barbecue is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well-ventilated space.
- LP cylinder must be stored outdoors in a well-ventilated area out of reach of children. Disconnected LP cylinder must not be stored in a building, garage or any other enclosed area.
- When the LP cylinder is not disconnected from the Weber® gas barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (Refer to "IGNITION" and "MAINTENANCE.")
- Check that the areas under the control panel and the catch pan 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 "MAINTENANCE.") ♦

GAS INSTRUCTIONS

SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. You should be aware of this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- To fill, take the LP cylinder to a gas propane dealer, or look up “gas propane” in the phone book for other sources of LP gas.

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

- Air must be removed from a new LP cylinder before the initial filling. Your LP dealer is equipped to do this.
- 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—too hot to hold by hand. (For example: do not leave the LP cylinder in a car on a hot day.)

Note: A refill will last about 18–20 hours of cooking time at normal use. You do not have to run out before you refill.

- Treat “empty” LP cylinders with the same care as when full. Even when the LP tank is empty of liquid, there still may be gas pressure in the cylinder. Always close the cylinder valve before disconnecting.

⚠ 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 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 one immediately.

Liquid Propane (LP) Cylinder(s)

- The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.
- 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 barbecue have been designed and tested to meet 100% CSA and ANSI requirements.

⚠ WARNING: Replacement LP tanks must match the regulator connection supplied with this barbecue.

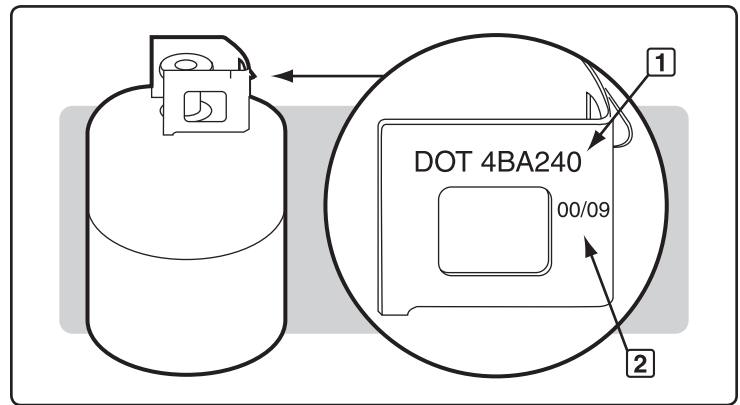
Liquid Propane Cylinder Requirements

- Check to be sure that cylinders have a D.O.T. certification (1), and that the date tested (2) is within five years. Your LP gas supplier can do this for you.
- All LP tank 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 should be constructed and marked in accordance with the 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.

Canadian Liquid Propane Cylinder Requirements

Note: Your retailer can help you match a replacement tank to your barbecue.

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



GAS INSTRUCTIONS

IMPORTANT LP CYLINDER INFORMATION

⚠ WARNING: Failure to follow these DANGER statements exactly may result in a fire causing death or serious injury.

Weber recommends Manchester or Worthington cylinders with a 47.6 lb water capacity. Other cylinders may be acceptable for use with the appliance provided they are compatible with the appliance retention means.

⚠ DANGER

NEVER store a spare LP Cylinder under or near this barbecue.

NEVER fill the tank beyond 80% full. If this is not followed exactly, a fire causing death or serious injury may occur.

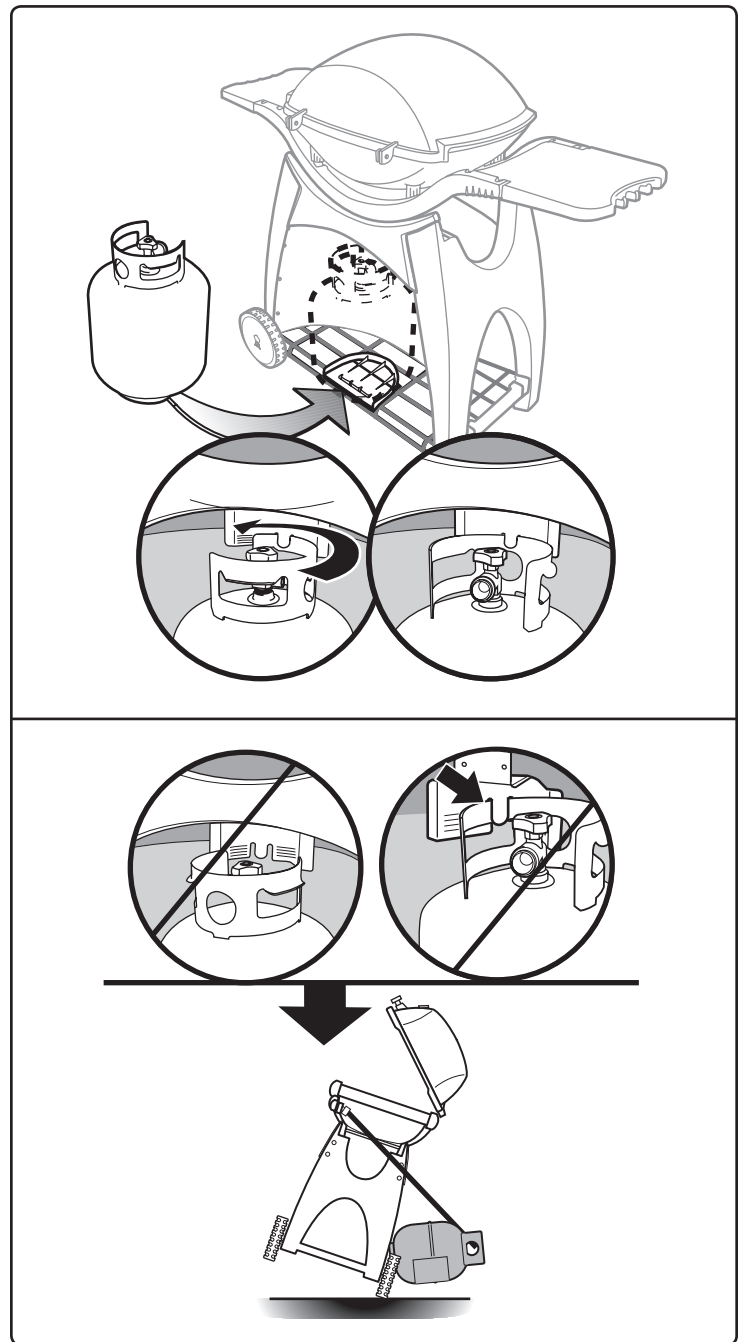
Your Weber® gas grill is equipped for a cylinder supply system designed for vapor withdrawal.

⚠ WARNING: Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

The proper filling methods for the filling of your cylinder are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP cylinder by weight or volume. Ask your filling station to read purging and filling instructions on the LP cylinder before attempting to fill.

Mount The Cylinder

See illustration. ♦



GAS INSTRUCTIONS

LIQUID PROPANE CYLINDER CONNECTION

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

HOSE TO CYLINDER CONNECTION

- ⚠ **WARNING:** The hose must be secured to the cart leg by the hose retention clip (1). Failure to do so could cause damage to hose resulting in a fire or explosion, which can cause serious bodily injury or death and damage to property.

- A) Remove the plastic dust cover from the tank valve.
- B) Screw the hose coupling onto the tank valve, turning clockwise, or to the right (2). Hand-tighten only.

Note: This is a new type of connection. It tightens clockwise and will not allow gas to flow unless the connection is tight. The connection requires tightening by hand only.

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

CHECK FOR GAS LEAKS

Check that the Burner Valves are Off

To turn the burner valves off, push both control knobs in and turn clockwise. When knobs cannot be turned further, confirm that they are both set to the OFF position. Proceed to the next step.

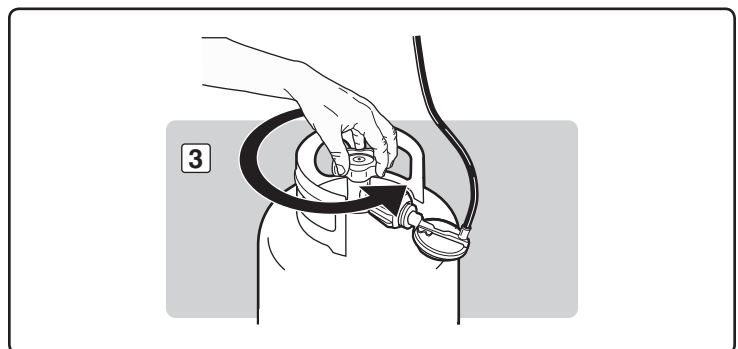
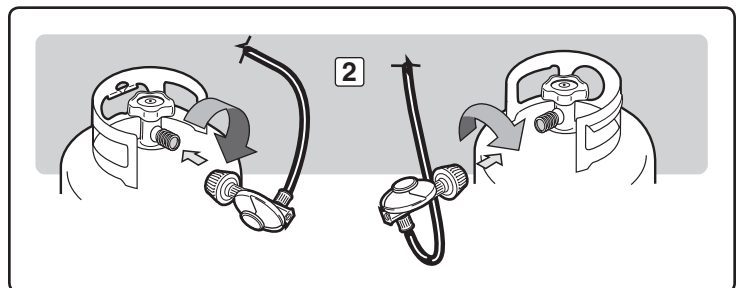
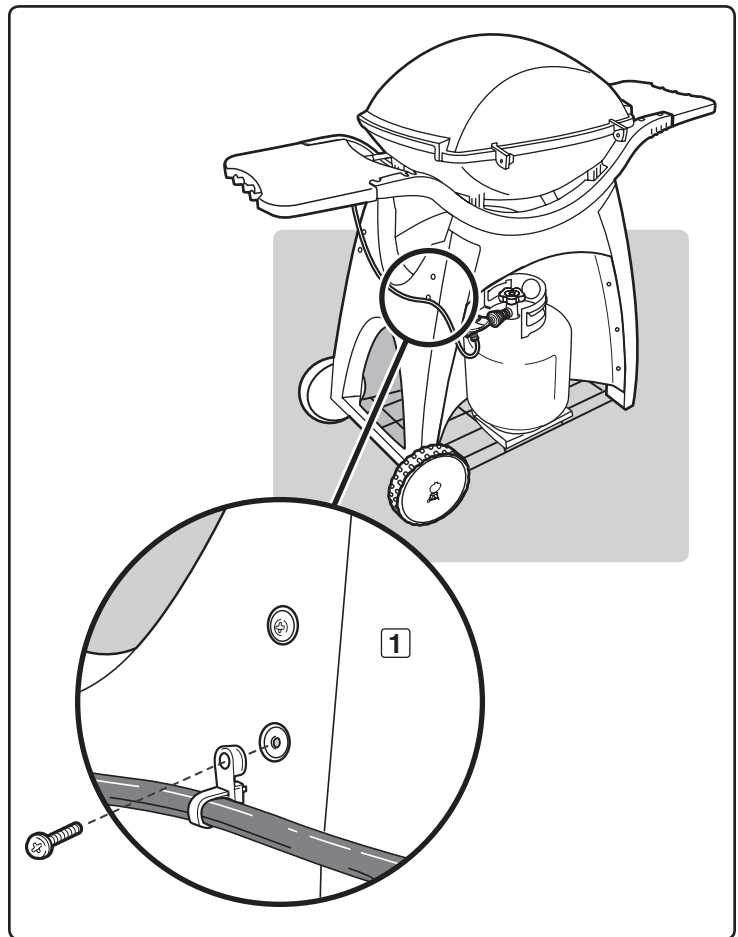
- ⚠ **WARNING:** You should check for gas leaks every time you disconnect and reconnect a gas fitting.
- ⚠ **WARNING:** Perform these leak checks even if your barbecue was dealer or store assembled.
- ⚠ **WARNING:** Do not ignite burners when leak checking.

⚠ 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.

- A) Mix soap and water.
- B) Turn on the cylinder valve by turning cylinder valve handwheel counter-clockwise (3).
- C) Check for leaks by wetting the fittings with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.

- ⚠ **WARNING:** If there is a leak, turn off the gas and tighten the fittings. Turn the gas back on and recheck with the soap and water solution. If leak does not stop, Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®. Do not use the barbecue.



GAS INSTRUCTIONS

Check

- A) Valve to regulator hose connection (1).
- B) Valve to outside burner gas line connection (2).
- C) Valve to inside burner gas line connection (3).

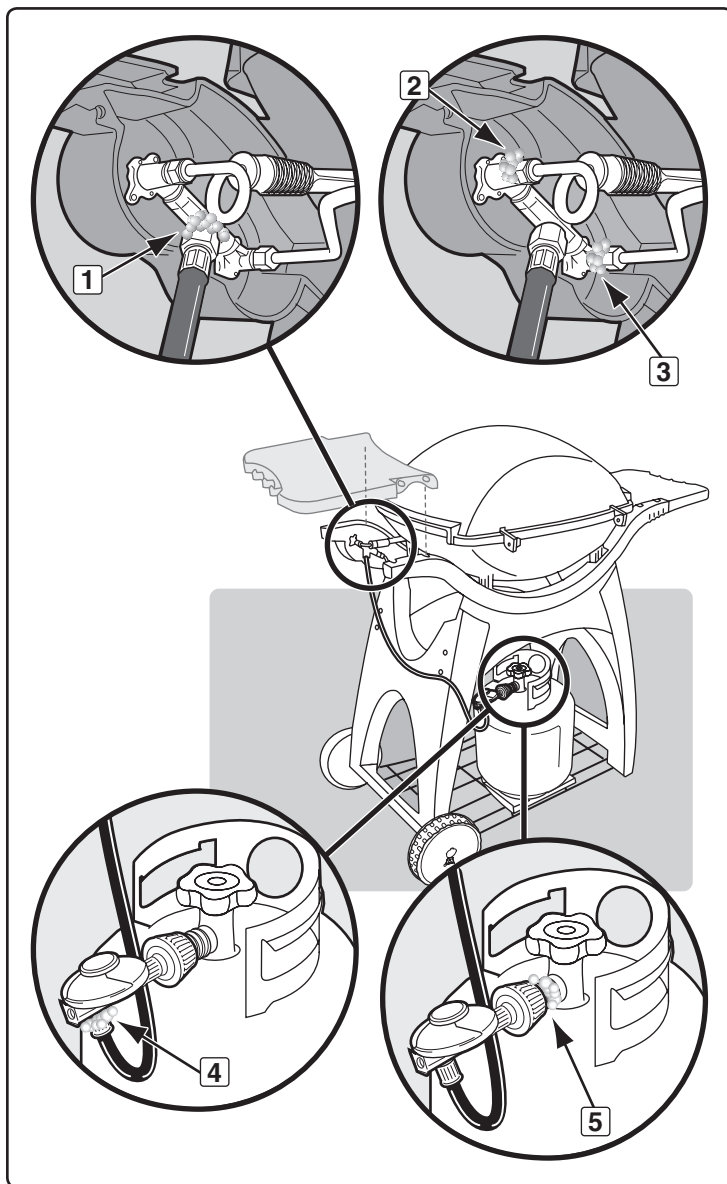
⚠ **WARNING: If there is a leak at connection (1, 2, or 3) turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.**

- D) Hose to regulator connection (4).
- E) Regulator to propane cylinder connection (5).

⚠ **WARNING: If there is a leak at connection (4, or 5), remove propane cylinder. Do not operate grill. Use a different propane cylinder and recheck for leaks with soap and water solution. If a leak persists after retightening the propane cylinder, 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) 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. ♦



REFILLING THE LIQUID PROPANE CYLINDER

We recommend that you refill the LP cylinder before it is completely empty.

The proper filling methods for the filling of your cylinder are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP cylinder by weight or volume. Ask your filling station to read purging and filling instructions on the LP cylinder before attempting to fill.

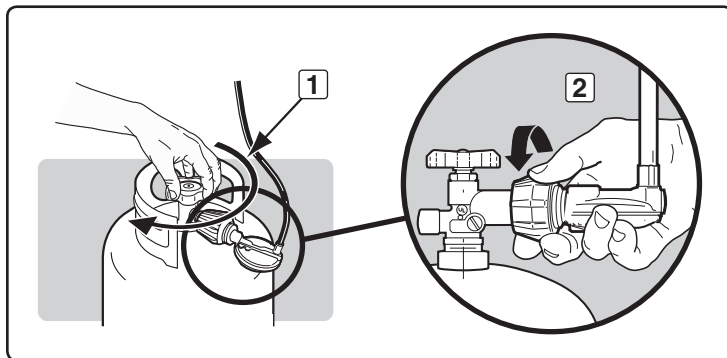
Removal of the LP Cylinder

- A) Close cylinder valve (turn cylinder valve handwheel clockwise) (1).
- B) Unscrew regulator by turning counterclockwise, by hand only (2).
- C) Remove LP cylinder from tank bracket by rotating cylinder.
- D) Lift cylinder off tank base.

To refill, take LP cylinder to a gas propane dealer.

⚠ **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.**

⚠ **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. ♦**



BEFORE USING THE GRILL

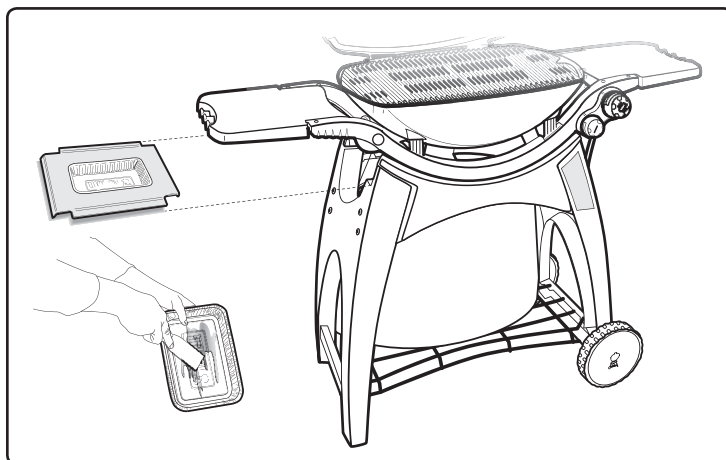
CATCH PAN AND DISPOSABLE DRIP PAN

Your grill was built with a grease collection system. Check the catch pan and disposable drip pan for grease build-up each time you use your grill.

Remove excess grease with a plastic spatula; see illustration. When necessary, wash the catch pan and drip pan with a soap and water solution, and then rinse with clean water. Replace the disposable plastic pan as needed.

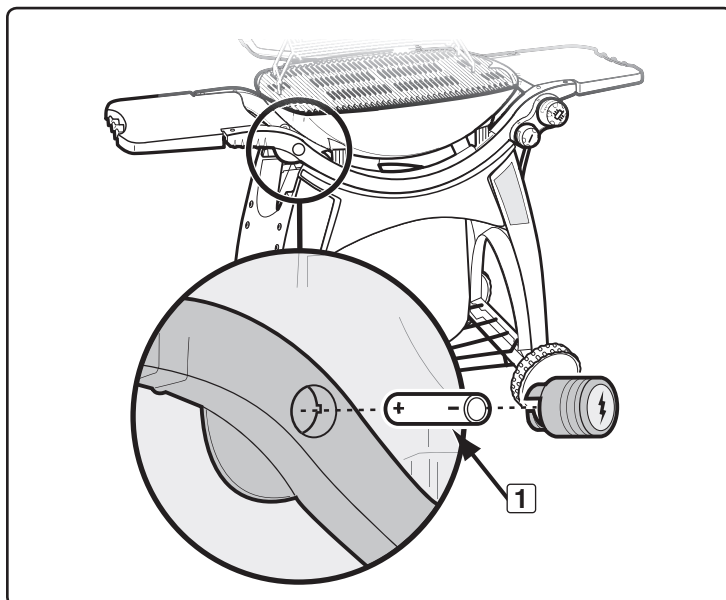
⚠ WARNING: Check the catch pan and disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

⚠ CAUTION: Do not line the cookbox with aluminum foil. ♦



IGNITER INSPECTION FOR MODELS WITH ELECTRONIC IGNITION

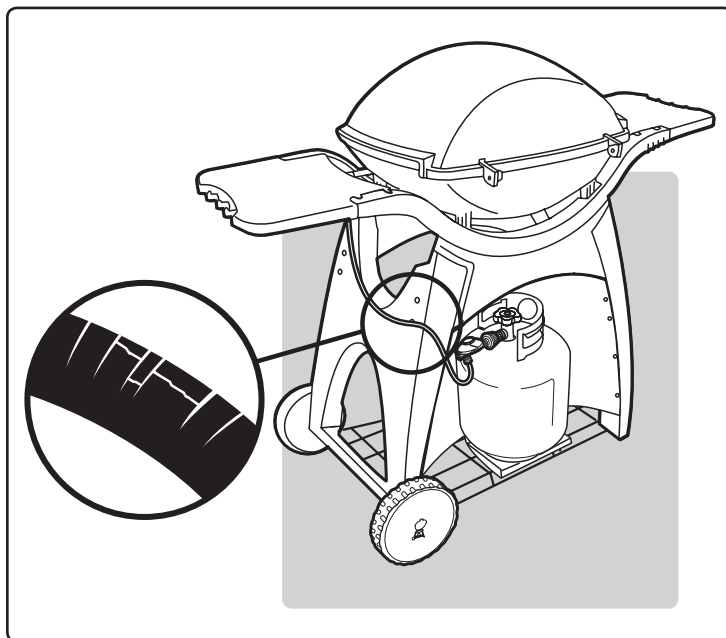
Verify that your AAA battery is in good condition and that it is installed correctly (1). Some batteries have a plastic protective wrap around them. This plastic must be removed. Do not confuse this plastic protective wrap with the battery label. ♦



HOSE INSPECTION

The hose should be inspected for any signs of cracking.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. 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®. ♦



IGNITION & USAGE

IGNITION

Note: Summary ignition instructions are posted on the cart leg under the control knobs.

⚠ DANGER

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

Note: The ignition system ignites the burners with a spark from the igniter electrode inside the ignition chamber. You generate the energy for the spark by pushing the ignition button until it clicks.

- A) Open the lid (1).
- B) Make sure all burner control knobs are turned OFF (2). (Push each knob in and turn clockwise to ensure it is in the OFF position.)

⚠ **WARNING:** The burner control knobs must be in the OFF position before turning on the liquid propane 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 tank 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 cylinder and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

- C) Turn the gas on by turning the cylinder valve counterclockwise (3).
- ⚠ **WARNING:** Do not lean over the open barbecue when igniting the barbecue.
- D) Push in the large control knob for the outside burner and turn it to START/HI (4).
- E1) Q300 with push-button ignition: Push the ignition button, so that it clicks and ignites the burner (5). Repeat if necessary.

OR

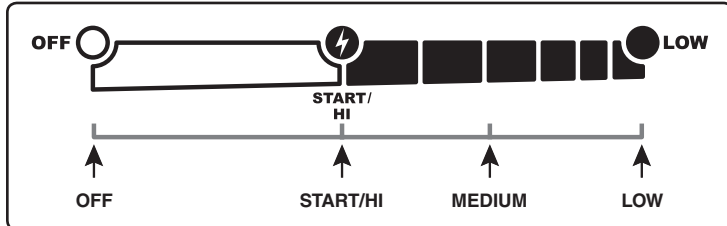
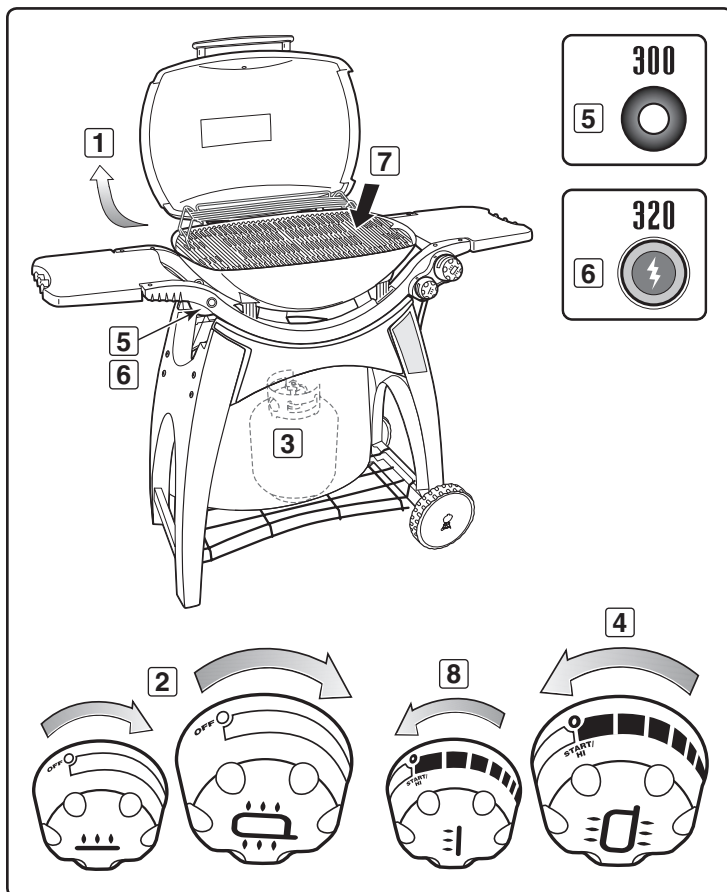
- E2) Q320 with electronic ignition: Push the ignition button (6). You will hear it click continually until burner ignites.
- F) Check that the burner is lit by looking down through the cooking grate (7). You should see a flame.

⚠ **WARNING:** If the burner does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.

- G) After the outside burner is lit, you can turn on the inside burner. Push in the small control knob and turn it to START/HI (8). The inside burner will then be ignited by the outside burner. ♦

TO EXTINGUISH

Push in and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source. ♦



IGNITION & USAGE

MANUAL IGNITION

⚠ DANGER

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

- A) Open the lid (1).
- B) Make sure all burner control knobs are turned OFF (2). (Push each knob in and turn it clockwise to ensure it is in the OFF position.)

⚠ **WARNING:** The burner control knobs must be in the OFF position before turning on the liquid propane 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 tank valve and burner control knobs. Start over.

⚠ DANGER

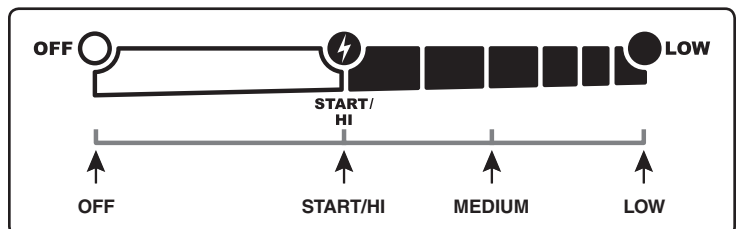
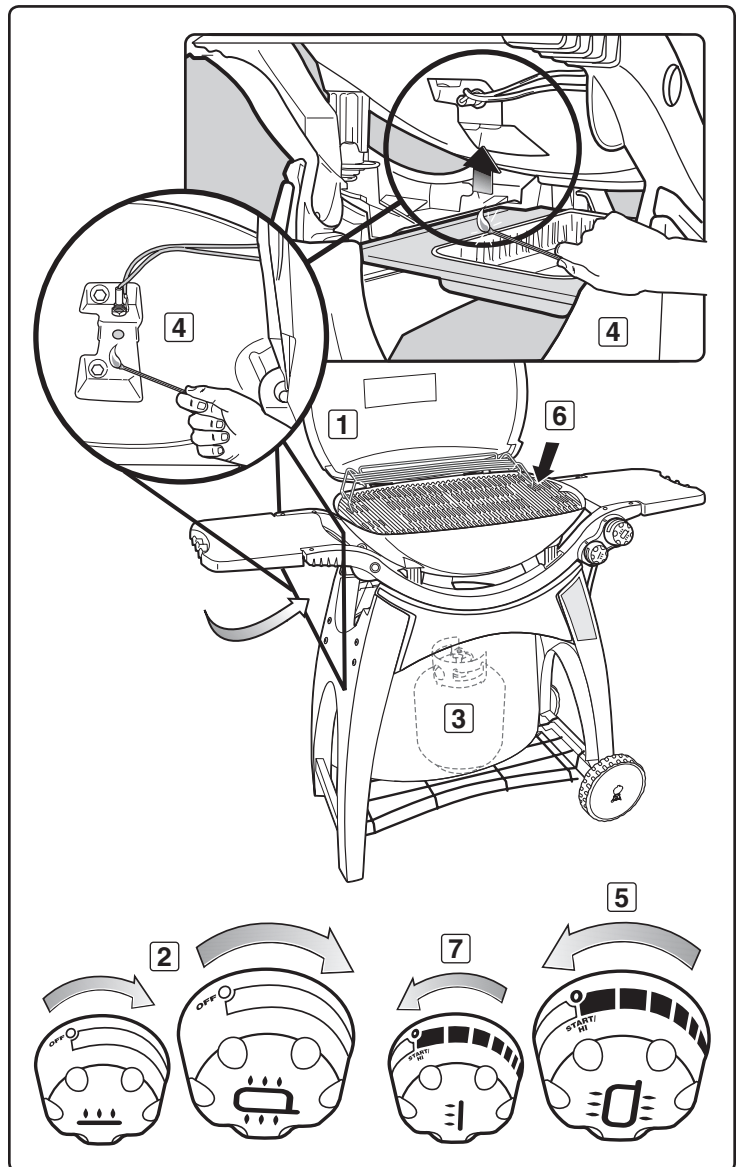
When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive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

- C) Turn the gas on by turning the cylinder valve counterclockwise (3).
- D) Strike a match and put the flame into the matchlight hole under the igniter (4).
- ⚠ **WARNING:** Do not lean over the open barbecue when igniting the barbecue.
- E) Push in the large control knob for the outside burner and turn it to START/Hi (5).
- F) Check that the burner is lit by looking down through the cooking grate (6). You should see a flame.
- ⚠ **WARNING:** If the burner does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again.

- G) After the outside burner is lit, you can turn on the inside burner. Push in the small control knob and turn it to START/Hi (7). The inside burner will then be ignited by the outside burner. ♦

TO EXTINGUISH

Push in and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source. ♦



GRILLING TIPS & HELPFUL HINTS

PREHEATING THE BARBECUE

Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical low BTU rate. Preheating the grill before grilling is important. Light your gas grill according to the instructions in this Owner's Guide. To preheat: after lighting, turn all burners to START/HI, close the lid, and heat 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.

Note: For the first few uses of your grill, the temperature inside the cookbox may be hotter than shown in your cookbook because the surfaces of the cookbox are still reflective. Cooking conditions, such as wind and weather, may require the adjustment of burner controls to obtain the correct cooking temperatures.

If burners go out during cooking, open the lid, turn off the burner(s), and wait five minutes before relighting.

⚠ WARNING: Do not move the Weber® gas barbecue when operating or while the barbecue is hot. ♦

COOKING METHODS

The most important thing to know about grilling is which cooking method to use for a specific food, direct or indirect. The difference is simple. With the direct method, which is similar to broiling, the food is cooked directly over the fire. With the indirect method, fire is arranged on either side of the food. The indirect method is similar to roasting, but with the added benefits of that grilled texture, flavor, and appearance you can't get from cooking with an oven. Using the right method is the shortest route to great results—and the best way to ensure doneness safety.

With each method, you can adjust the burners as desired. The control settings — HI, MEDIUM, LOW, or OFF — are described in the chart to the right. For example, to sear steaks, set both burners to HI, then to complete cooking, set both burners to LOW. For more ideas, refer to the recipes in the grilling guide included with this barbecue.

Note: Cooking conditions, such as wind and weather, may require the adjustment of burner controls to obtain the correct cooking temperatures. ♦

GRILLING BASICS










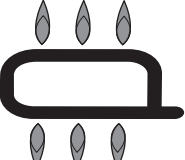
A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grate. Always brush or spray oil onto your food, not directly onto the cooking grate.

We suggest that you barbecue with the lid down. Why? Because it reduces the chance of flare-ups, and cooks your food faster and more evenly.

When using a marinade, sauce or glaze with a high sugar content, or other ingredients that burn easily, only brush it onto the food during the last ten to fifteen minutes of barbecuing.

Don't forget to regularly brush off your cooking grate and clean out the drip pan under the barbecue.

For more barbecuing tips and recipes, visit www.weber.com. ♦

COOKING METHOD AND USES	INSIDE BURNER CONTROL SETTING	OUTSIDE BURNER CONTROL SETTING
PREHEAT	 HI	 HI
DIRECT LOW Chicken pieces, sausage	 LOW	 LOW
SEARING Steak and items that need searing <i>Start by searing thick steaks over direct high heat...</i> <i>...finish by cooking over direct low heat</i>	 HI	 HI
	 LOW	 LOW
INDIRECT Small whole chicken	 OFF	 MEDIUM

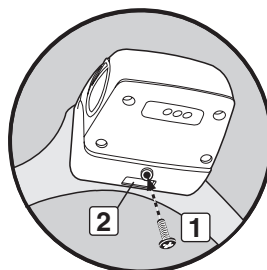
TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
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."
Symptoms: Burners do not ignite, OR burners have a small, flickering flame in the HI position, OR barbecue temperature only reaches 250° to 300° in the HI position.	The excess flow safety device, which is part of the barbecue to cylinder connection, may have been activated.	To reset the excess flow safety device, close the LP tank valve and turn all burner control knobs to the OFF position. Open the grill lid. Slowly turn the LP tank valve until it is completely open. Wait at least one minute; then ignite your grill. Refer to "IGNITION."
Burner does not light OR flame is low in HI position.	Is LP fuel low or empty?	Refill LP cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the outside burner light with a match?	If you can light the outside burner with a match, then check the ignition system.
Burner does not ignite when you push the ignition button.	Be sure that there is gas flow to the burners by attempting to match light your burners. Refer to "MANUAL IGNITION."	If match lighting is successful, the problem lies in the ignition system. Refer to "MAINTENANCE."
	Is there is a fresh battery installed?	Verify that the battery is in good condition and installed correctly. Refer to "BEFORE USING THE BARBECUE."
	Are the wires connected properly to the ignition module?	Be sure that wires are correctly inserted into terminals on ignition module. Refer to "MAINTENANCE."
	Is there plastic wrapping around the new battery?	Remove plastic wrapping.
	Is burner tube positioned too far away from the igniter electrode?	Check that the burner tube is positioned correctly to the igniter electrode. Refer to "MAINTENANCE."
Experiencing flare-ups: ⚠ CAUTION: Do not line the cookbox with aluminum foil.	Are you preheating barbecue in the prescribed manner?	All burners on HI for 10 to 15 minutes for preheating.
	Are the cooking grates heavily coated with burned-on grease?	Clean thoroughly. Refer to "CLEANING."
	Is the cookbox dirty and not allowing grease to flow into catch pan?	Clean cookbox.
Burner flame pattern is erratic, OR flame is low when burner is on HI, OR flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. Refer to "MAINTENANCE."
Inside of lid appears to be "peeling" (resembles paint peeling).	The inside of the lid is cast aluminum and 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."
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 .		

HANDLE LIGHT TROUBLESHOOTING (Q320)

PROBLEM	CHECK	SOLUTION
Grill Out® Handle Light does not light.	Are the batteries old?	Replace batteries.
	Are the batteries installed correctly?	Refer to assembly illustration.
	Is the lid in the up position with the power button ON?	Light will activate when lid is open.
	Is the Grill Out® Handle Light activated?	Press the power button.
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 .		

To replace batteries, remove lightpod by removing screw (1). Push tab (2) and pull apart.



MAINTENANCE

CLEANING

⚠ WARNING: Turn your Weber® gas barbecue OFF and wait for it to cool before cleaning.

Outside surfaces — Use a warm, soapy water solution to clean; then rinse with water.

⚠ CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.

Cooking grates — Clean with a suitable stainless steel bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

For availability of replacement cooking grates, contact the Customer Service Representative in your region using the contact information on our web site. Log onto www.weber.com.

Catch pan — Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm, soapy water; then rinse.

Inside cookbox — Brush any debris off of burner tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS).** Wash inside of cookbox with warm, soapy water and a water rinse.

Inside lid — While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking built-up grease resembles paint flakes.

Swing-up work tables — Wash with a soft cloth and a soap and water solution. **Do not use cleaners that contain acid, mineral spirits, or xylene. Rinse well after cleaning.** Swing-up work tables are not to be used as cutting boards. ♦

WEBER® SPIDER/INSECT SCREENS

Your Weber® gas grill, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section (1) of the burner tube. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. This could result in a fire in and around the air shutter, causing serious damage to your grill.

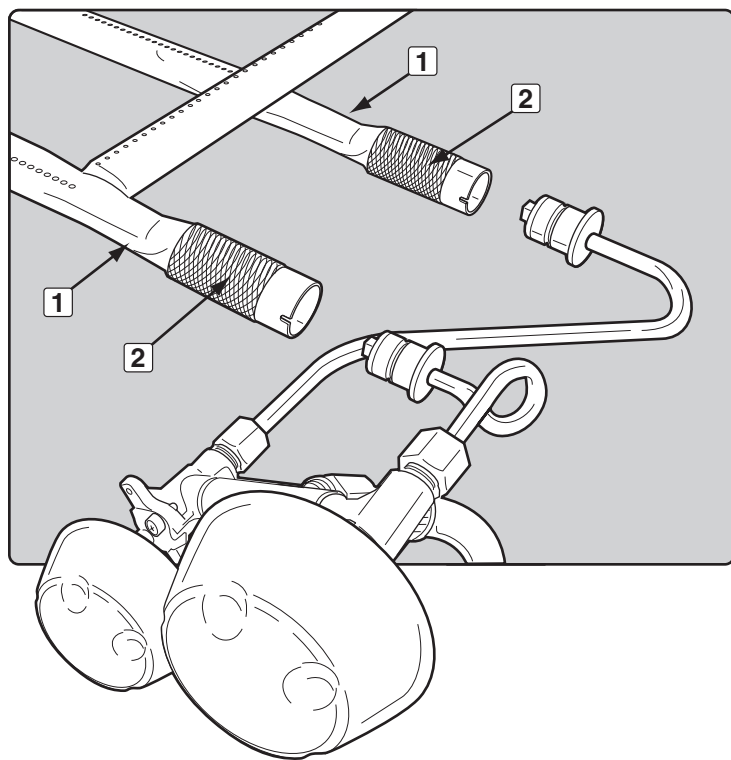
The burner tube air shutter is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tube through the air shutter openings.

We recommend that you inspect the spider/insect screen at least once a year. Refer to "ANNUAL MAINTENANCE." Also inspect and clean the the spider/insect screen if any of the following symptoms should ever occur:

- A) Gas is smelled in conjunction with burner flames that appear yellow and lazy.
- B) Grill does not reach temperature.
- C) Grill heats unevenly.
- D) Burner does not ignite.

⚠ DANGER

Failure to correct the above-mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property. ♦



BURNER TUBE CLEANING OR REPLACEMENT

You will need a flathead screwdriver.

- A) Your Weber® gas barbecue must be OFF and cool.
- B) Turn gas OFF at source.
- C) Open lid and remove the cooking grates.

Burner Tube Removal

- A) Remove the ¼-20 screw that holds the burner tube to the cookbox (1).
- B) Rotate the outside burner 90°. Slide and lift burner away from burner orifice and remove from cookbox.
- C) Repeat this procedure for the inside burner (2).

⚠ **CAUTION: Care must be taken when removing or reinstalling burner tubes. Do not force or bend the gas lines that connect the burner tubes to the control valves (3).**

Burner Tube Cleaning

- A) Look inside each burner with a flashlight (4).
- B) Clean the inside of the burners with a wire (a straightened-out coat hanger will work) (5).
- C) Check and clean the air shutter openings at the ends of the burners (6). Check and clean the valve orifices at the base of the burner valves (7). Use a steel bristle brush to clean outside of burners. These actions are to make sure all the burner ports are fully open.

⚠ **CAUTION: Do not enlarge the burner ports when cleaning.**

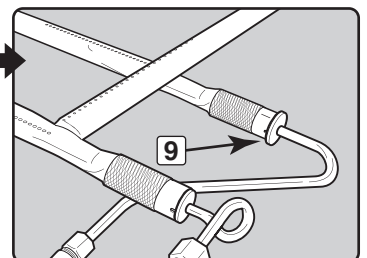
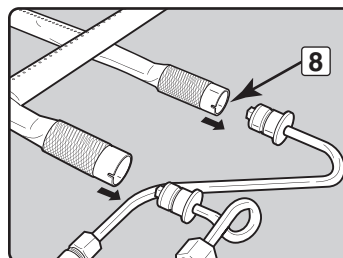
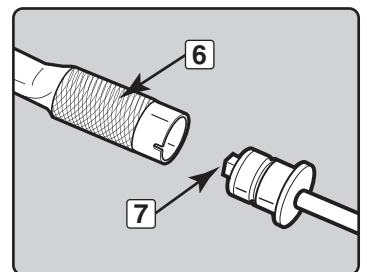
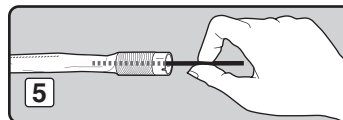
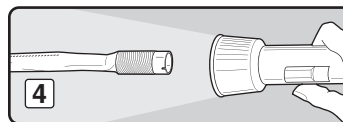
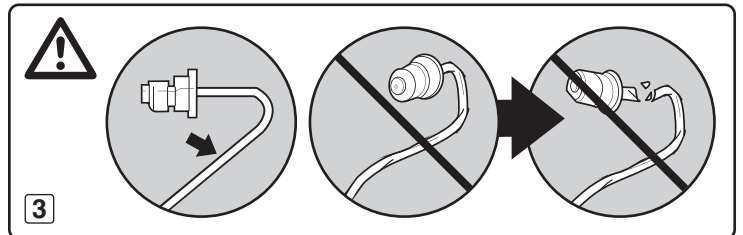
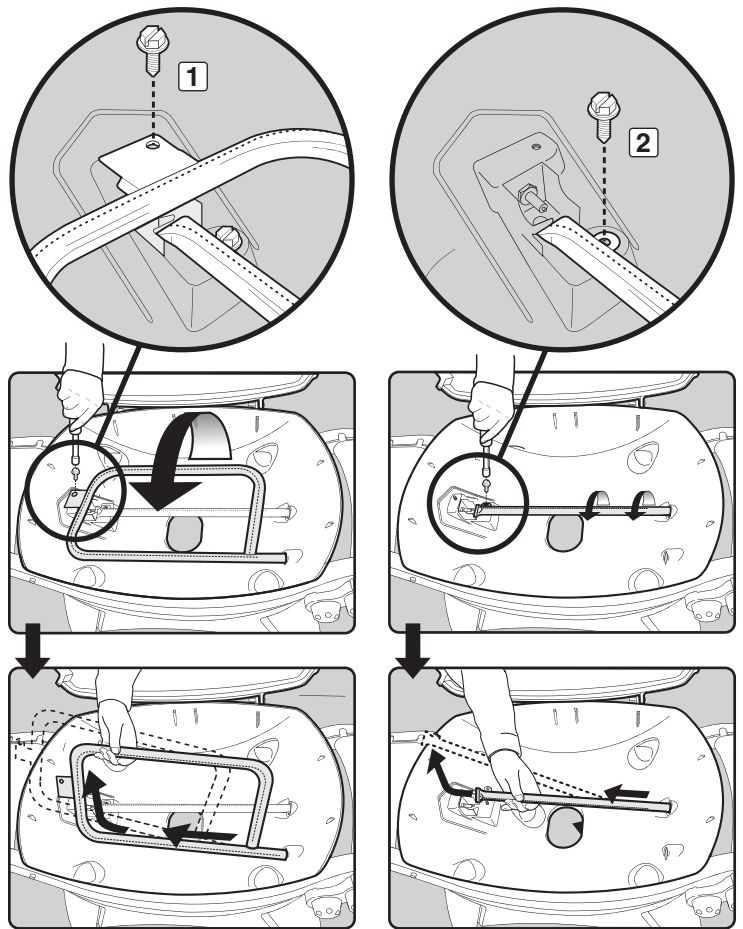
- D) Lightly tap each burner to get debris and dirt out of the burner tube. Once the spider/insect screens and burners are clean, reinstall the burners.

Burner Tube Reinstallation

- A) To reinstall the burner tubes, reverse steps for "Burner Tube Removal" as previously described. Check for proper assembly before fastening burner tubes in place.

⚠ **CAUTION: The burner openings (8) must be positioned properly over the valve orifices (9).**

⚠ **WARNING: After reinstalling the burners, the gas connections should be leak checked with a soap and water solution before using the barbecue. Refer to "CHECK FOR GAS LEAKS." ♦**



MAINTENANCE

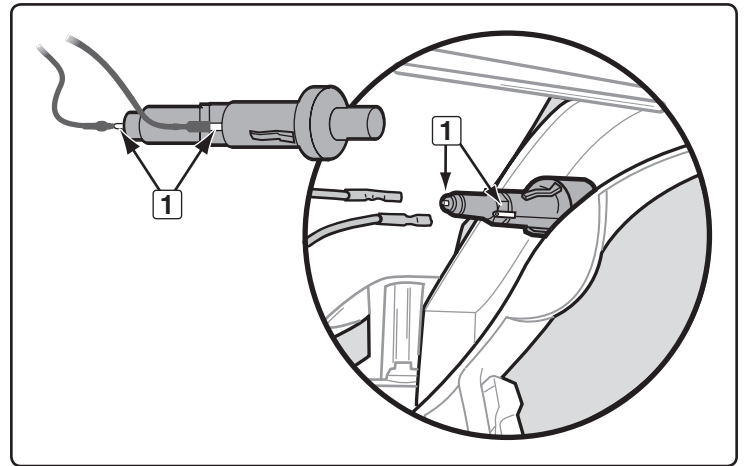
PUSH-BUTTON IGNITION SYSTEM OPERATIONS (Q300)

If the push-button ignition system fails to ignite, be sure there is gas flow by attempting to match light your burners. Refer to "MANUAL IGNITION." If match lighting is successful, the problem lies in the ignition system.

⚠ WARNING: All gas controls and supply valves should be in the OFF position.

- Check that both ignition wires are attached properly to igniter electrodes (1).
- Verify that the ignition button pushes in, clicks, and returns to the out position.

If the ignition system still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com. ♦



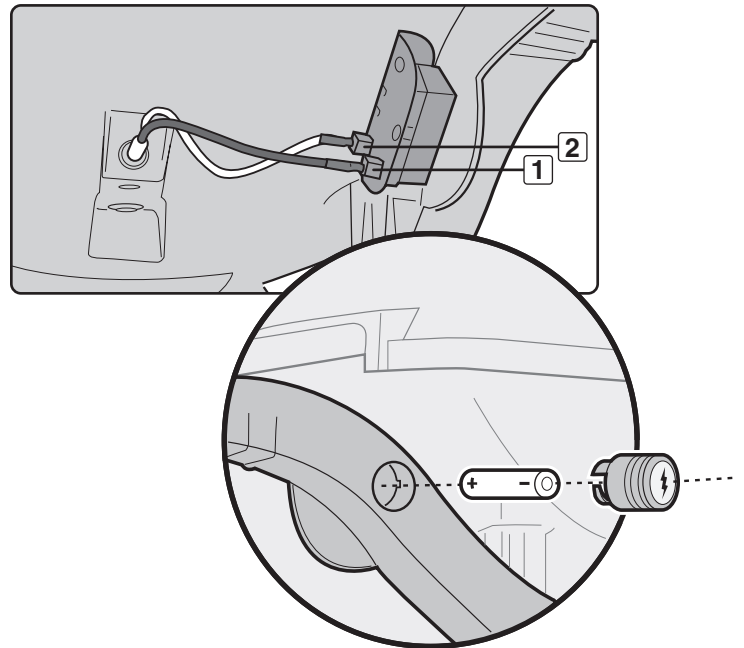
ELECTRONIC IGNITION SYSTEM OPERATIONS (Q320)

If the electronic ignition system fails to ignite, be sure there is gas flow by attempting to match light your burners. Refer to "MANUAL IGNITION." If match lighting is successful, the problem lies in the electronic ignition system.

⚠ WARNING: All gas controls and supply valves should be in the OFF position.

- Check that both the black (1) and white (2) wires are attached properly to the igniter electrodes on the ignition module.
- Verify that the AAA battery (alkaline only) is in good condition and installed correctly. Some batteries have a plastic protective wrap around them. This plastic must be removed. Do not confuse the plastic protective wrap with the battery label.
- Make sure the electronic ignition button is working by listening and looking for sparks at burner.

If the electronic ignition system still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com. ♦



ANNUAL MAINTENANCE

Inspection and Cleaning of the Spider/Insect Screens

To inspect the spider/insect screens, look under right swing-up work surface behind the control knobs. If there is dust or dirt on the screens, remove the burners to clean the screens.

Brush the spider/insect screens lightly with a soft bristle brush (i.e., an old toothbrush).

⚠ CAUTION: Do not clean the spider/insect screens with hard or sharp tools. Do not dislodge the spider/insect screens or enlarge the screen openings.

Lightly tap the burners to get debris and dirt out of the burner tubes. Once the spider/insect screens and burners are clean, reinstall the burners.

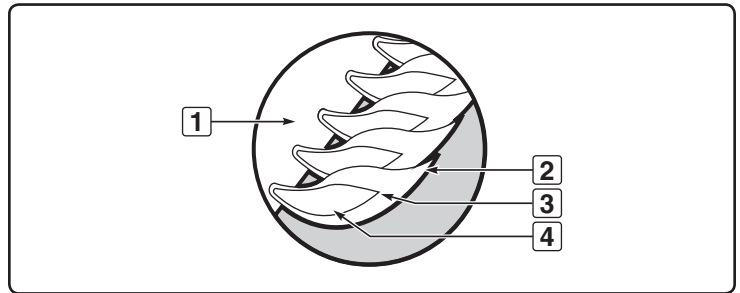
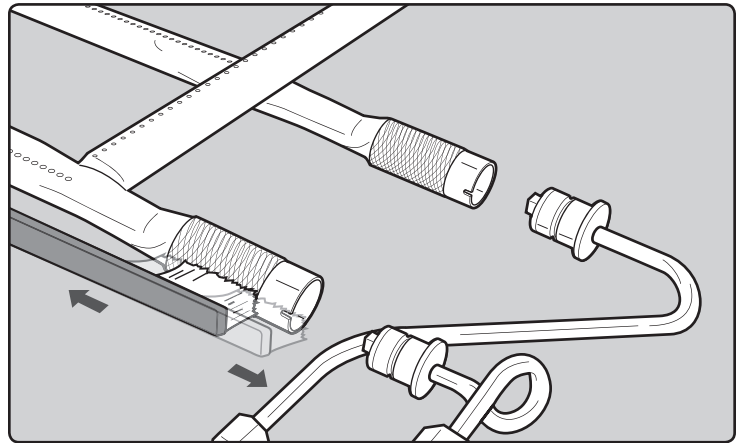
If the spider/insect screens become damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

Main Burner Flame Pattern

The Weber® gas barbecue burner has been factory set for the correct air and gas mixture. The correct flame pattern is shown.

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

If the flames do not appear to be uniform throughout the burner tube, follow the burner cleaning procedures. ♦



⚠ ATTENTION: This product has been safety tested and is only certified for use in a specific country. Refer to country designation located on outer carton.

These parts may be gas carrying or gas burning components. Please contact Weber-Stephen Products LLC, Customer Service Department for genuine Weber-Stephen Products LLC replacement part(s) information.

⚠ WARNING: Do not attempt to make any repair to gas carrying, gas burning, igniter components or structural components without contacting Weber-Stephen Products LLC, Customer Service Department. 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.



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