

E-325 • E-335 • E-425 • E-435
EP-335 • EP-435 • SP-435

NG Owner's Manual

Important: Read these instructions for use carefully. Familiarise yourself with the appliance before connecting it to its gas supply. Keep these instructions for future reference.



USER INFORMATION – SCAN THE QR CODE

Thank you for purchasing a Weber barbecue. Scan here to access the full user and recipe guide, barbecuing tips, cleaning and maintenance advice, cooking inspiration and recipes. You can also sign up to receive product news, special offers, upcoming events, and more.

Important Safety Information

DANGER, WARNING, and CAUTION statements are used throughout this Owner's Manual to emphasise critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.

⚠ **DANGER:** Indicates a hazardous situation which, if not avoided, *will result in death or serious injury.*

⚠ **WARNING:** Indicates a hazardous situation which, if not avoided, *could result in death or serious injury.*

⚠ **CAUTION:** Indicates a hazardous situation which, if not avoided, *could result in minor or moderate injury.*

USE OUTDOORS ONLY.

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.

NOTICE TO INSTALLER: These instructions must be left with the consumer.

NOTICE TO CONSUMER: Retain these instructions for future reference.

⚠ DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odour continues, keep away from the appliance and immediately call your gas supplier or the emergency fire services.

⚠ WARNING

- Do not store or use petrol or other flammable liquids or vapours in the vicinity of this or any other appliance.
- A cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Installation and Assembly

⚠ **DANGER:** This barbecue is not intended to be installed in or on recreational vehicles or boats.

⚠ **WARNING:** Do not use this barbecue unless all parts are in place and the barbecue was properly assembled according to the assembly instructions.

⚠ **WARNING:** Do not build this model of barbecue in any built-in or slide-in construction.

⚠ **WARNING:** Do not modify this appliance. ULP gas is not natural gas. The conversion or attempted use of natural gas in a ULP gas unit or ULP gas in a natural gas unit is unsafe and will void your warranty.

⚠ **WARNING:** Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.

⚠ **WARNING:** Do not route the 3 meter hose under a deck. The hose must be visible.

• **WE RECOMMEND THAT THE INSTALLATION OF THIS NATURAL GAS BARBECUE BE PERFORMED BY A PROFESSIONAL.**

• Confirm that the branch supply line from the house to the barbecue is properly installed before using the barbecue.

• The installation of the barbecue must conform with the requirements of AS/NZS 5601 and the local authority – gas or electricity, etc.

• Any parts sealed by the manufacturer must not be altered by the user.

Operation

⚠ **DANGER:** Only use the barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath overhead combustible construction.

⚠ **DANGER:** Do not use the barbecue in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, trucks, station wagons, mini-vans, sport utility vehicles, recreational vehicles, and boats.

⚠ **DANGER:** Do not use the barbecue within 61 cm (24 inches) of combustible materials. This includes the bottom, back and sides of the barbecue.

⚠ **DANGER:** Do not use the barbecue within 120 cm (48 inches) of overhead combustible materials.

⚠ **DANGER:** Keep the cooking area clear of flammable vapours and liquids such as petrol, alcohol, etc., and combustible materials.

⚠ **DANGER:** This appliance must be kept away from flammable materials during use. Do not use or store flammable materials in or near this appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation.

⚠ **DANGER:** Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue while it is in operation or is hot.

⚠ **DANGER:** Should a grease fire occur, turn off all burners and leave lid closed until fire is out.

⚠ **WARNING:** Accessible parts may be very hot. Keep young children away.

⚠ **WARNING:** The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store, or operate the barbecue.

⚠ **WARNING:** Never leave the barbecue unattended during pre-heating or use. Exercise caution when using this barbecue. The entire cookbox gets hot when in use.

⚠ **WARNING:** Do not move the appliance during use.

⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

⚠ **WARNING:** Do not place articles on or against this appliance.



REGISTER YOUR BARBECUE

Scan the QR Code or register online at weber-anz.registria.com

Serial Number

Write your barbecue's serial number in the box above for future reference. The serial number is on the barbecue's data label.

⚠ **CAUTION:** This product has been safety-tested and is only certified for use in a specific country. Refer to country designation located on outside of box.

- Do not use charcoal, briquettes or lava rock in the barbecue.
- This natural gas barbecue is factory built to operate using natural gas only. Never attempt to operate your barbecue on gases other than the type specified on the barbecue rating plates.

Storage and/or Nonuse

⚠ **WARNING:** After a period of storage and/or nonuse, the barbecue should be checked for gas leaks and burner obstructions before use.

- Storage of the barbecue indoors is permissible only if the barbecue is disconnected from the gas supply.

Limited Warranty

Thank you for purchasing a WEBER product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 ("WEBER") prides itself on delivering a safe, durable, and reliable product.

This is WEBER's Limited Warranty ("Warranty") provided to you at no extra charge. It contains the information you will need to have your WEBER product repaired in the unlikely event of a failure or defect.

Pursuant to the Australia Consumer Law, the Owner has several rights in case the product is defective. Those rights include that the product is fit for purpose, acceptable in appearance and finish, free from defects and is safe and durable. These and other statutory rights remain unaffected by this warranty provision. In fact, this warranty grants additional rights to the Owner that are independent from statutory warranty provisions.

WEBER'S LIMITED WARRANTY

WEBER warrants, to the purchaser of the WEBER product (or in the case of a gift or promotional situation, the person for whom it was purchased as a gift or promotional item) ("Owner"), that the WEBER product is free from defects in material and workmanship for the period(s) of time specified below when assembled and operated in accordance with the accompanying Owner's Manual, normal wear and tear excluded. (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com.) WEBER agrees within the framework of this warranty to repair or replace the part that is defective in material or workmanship subject to the limitations, and exclusions listed below. TO THE EXTENT ALLOWABLE BY APPLICABLE LAW, THIS WARRANTY IS EXTENDED ONLY TO THE ORIGINAL PURCHASER AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS, EXCEPT IN THE CASE OF GIFTS AND PROMOTIONAL ITEMS AS NOTED ABOVE.

WEBER stands by its products and is happy to provide you with the Warranty described for material defects in the barbecue or its relevant components, normal wear and tear excepted.

- 'Normal wear and tear' includes cosmetic and other immaterial deterioration that may come with ownership of your barbecue over time, such as surface rust, dents / scratches, etc.

However, WEBER will honor this Warranty for the barbecue or its relevant components where damage or dysfunction results from a material defect.

- 'Material defect' includes rust through or burn through of certain parts, or other damage or failure inhibiting your ability to safely / properly use your barbecue.

OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

To ensure trouble-free warranty coverage, it is important (but it is not required) that you register your WEBER product online at www.weber.com. Please also retain your original sales receipt and/or invoice. Registering your WEBER product confirms your warranty coverage and provides a direct link between you and WEBER in case we need to contact you. If you have not had time to register your barbecue before calling for Warranty service, please have the following information available when you do call: Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue

The above warranty only applies if the Owner takes reasonable care of the WEBER product by following all assembly instructions, usage instructions, and preventative maintenance as outlined in the accompanying Owner's Manual, unless the Owner can prove that the defect or failure is independent of non-compliance with the above mentioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Manual.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits given under this Limited Warranty are in addition to other rights and remedies you have under the Australian Consumer Law in relation to this WEBER gas barbecue.

WARRANTY HANDLING / EXCLUSION OF WARRANTY

If you believe that you have a part which is covered by this Warranty, please contact WEBER Customer Service using the contact information on our website (www.weber.com), or such country-specific website to which Owner may be redirected). WEBER will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that repair or replacement are not possible, WEBER may choose (at its option) to replace the barbecue in question with a new barbecue of equal or greater value. WEBER may ask you to return parts for inspection, shipping charges to be pre-paid by owner.

When you contact Customer Service, please have the following information available:

Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue

This WARRANTY lapses if there are damages, deteriorations, discolorations, and/or rust for which WEBER is not responsible caused by:

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to burner tubes and/or gas hoses;
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.
- Acid rain and other environmental factors.

Using third party parts will not void this Warranty. However, any parts that are used and/or installed on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. In addition, any damages that result from the use and/or installation of parts on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. Any conversion of a gas barbecue not authorised by WEBER and performed by a WEBER authorised service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

Cookbox:

12 years, no rust through/burn through
(2 years paint excluding fading or discoloration)

Lid assembly:

12 years, no rust through/burn through
(2 years paint excluding fading or discoloration)

Stainless steel burner tubes:

10 years, no rust through/burn through

Stainless steel cooking grills:

10 years, no rust through/burn through

Stainless steel FLAVORIZER BARS:

10 years, no rust through/burn through

Porcelain-enameled cast iron cooking grills:

10 years, no rust through/burn through

Electronics and WEBER CONNECT Components:

3 years

All remaining parts:

5 years

DISCLAIMERS

APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS WARRANTY STATEMENT, THERE ARE EXPLICITLY NO FURTHER WARRANTY OR VOLUNTARY DECLARATIONS OF LIABILITY GIVEN HERE WHICH GO BEYOND THE STATUTORY LIABILITY APPLYING TO WEBER. THE PRESENT WARRANTY STATEMENT ALSO DOES NOT LIMIT OR EXCLUDE SITUATIONS OR CLAIMS WHERE WEBER HAS MANDATORY LIABILITY AS PRESCRIBED BY STATUTE.

NO WARRANTIES SHALL APPLY AFTER THE APPLICABLE PERIODS OF THIS WARRANTY. NO OTHER WARRANTIES GIVEN BY ANY PERSON, INCLUDING A DEALER OR RETAILER, WITH RESPECT TO ANY PRODUCT (SUCH AS ANY "EXTENDED WARRANTIES"), SHALL BIND WEBER. THE EXCLUSIVE REMEDY OF THIS WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT.

IN NO EVENT UNDER THIS WARRANTY SHALL RECOVERY OF ANY KIND BE GREATER THAN THE AMOUNT OF THE PURCHASE PRICE OF THE WEBER PRODUCT SOLD.

YOU ASSUME THE RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO YOU AND YOUR PROPERTY AND/OR TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE MISUSE OR ABUSE OF THE PRODUCT OR FAILURE TO FOLLOW INSTRUCTIONS PROVIDED BY WEBER IN THE ACCOMPANYING OWNER'S MANUAL.

PARTS AND ACCESSORIES REPLACED UNDER THIS WARRANTY ARE WARRANTED ONLY FOR THE BALANCE OF THE ABOVE MENTIONED ORIGINAL WARRANTY PERIOD(S).

THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR APARTMENT USE ONLY AND DOES NOT APPLY TO WEBER BARBECUES USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS, OR RENTAL PROPERTIES.

WEBER MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

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ROSE PARK SA 5067 AUSTRALIA
TEL: 1300 301 290

Weber-Stephen Products New Zealand

25B O'Rorke Road
Penrose, Auckland 1061 NEW ZEALAND
TEL: 0800 493 237





FOR THE FULL WEBER BARBECUE EXPERIENCE

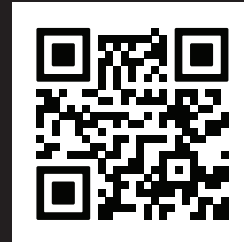
**REGISTER
YOUR PRODUCT**

Scan the QR Code



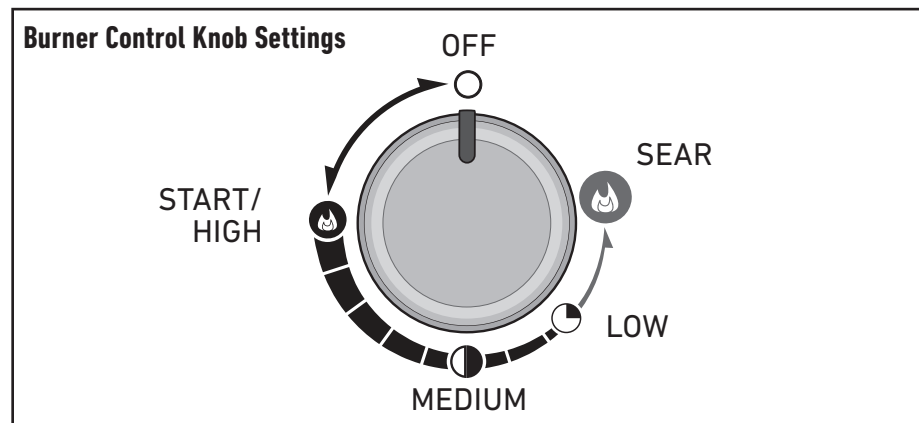
OR register at
weber.registria.com

**VIEW YOUR
USER AND
RECIPE GUIDE**

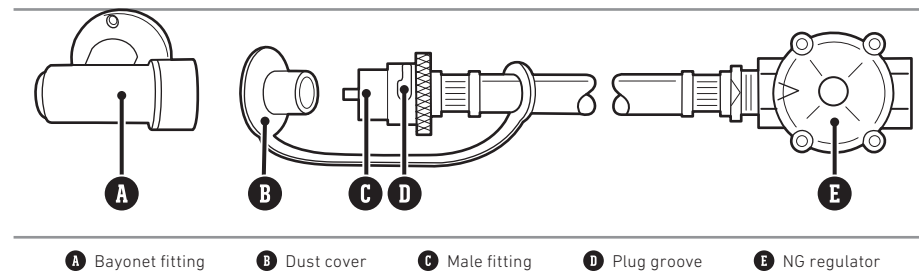


Scan the QR Code

General Barbecue Information



Natural Gas Connection



GENESIS NG Burner Valve Orifice Sizes & Consumption Data

Gas Category	BURNER VALVE ORIFICE SIZES		
	3 Burner Models	4 Burner Models	Side Burner Models
1.0 kPa	Main Burners 1.78 mm	Main Burners 1.70 mm	Side Burner 1.74 mm
	Sear Burner 2.15 mm	Sear Burner 2.02 mm	
TOTAL CONSUMPTION DATA			
325 Models	335 Models	425 Models	435 Models
54.1 MJ/h	67.3 MJ/h	64.2 MJ/h	77.4 MJ/h

Considerations for Locating your Barbecue

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (A).
- Within a partial enclosure that includes an overhead cover and no more than two walls (B).
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply (C):
 - (i) at least 25% of the total wall area is completely open; and
 - (ii) at least 30% of the remaining wall area is open and unrestricted.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

Important Information about Natural Gas & Gas Connections

What is Natural Gas?

Natural gas (NG) is a combustible, gaseous mixture of simple hydrocarbon compounds, usually found in deep underground reservoirs formed by porous rock. It is a fossil fuel composed almost entirely of methane. Natural gas is delivered by your local utility through an underground pipeline system.

General Specifications

- The installation of the barbecue must conform with the requirements of AS/NZS 5601 and the local authority – gas or electricity, etc.
- Gas inlet connection - ½" BSP thread.
- Refer to data plate on barbecue for gas type, consumption, pressures and injector sizing details.
- Use only a 1.0 kPa natural gas regulator.
- The regulator specified for this installation is the **Maxitrol RV48 pressure regulator**.
- Use only AGA approved hose assemblies.
- The dust cover (plastic plug supplied with your barbecue) help keep the open end of the bayonet fitting clean while disconnected.



Hose and Regulator Requirements

- If the hose becomes worn or damaged, contact the Customer Service Representative in your area using the contact information on our website.

Pressure Testing the Gas Supply

Maxitrol regulators

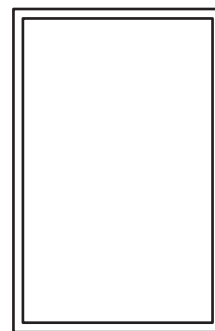
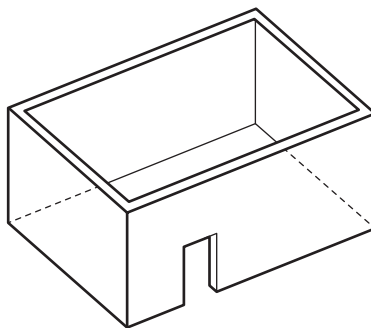
To set nominal test point pressure of 1.0 kPa:

- On 335 models with a Maxitrol regulator fitted, turn three main burners to the start/high  position.
- On 435 models with a Maxitrol regulator fitted, turn four main burners to the start/high  position.

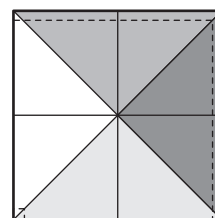
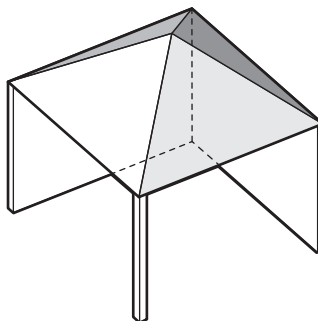
Adjust the regulator outlet pressure to 1.0 kPa.

△ IMPORTANT: This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

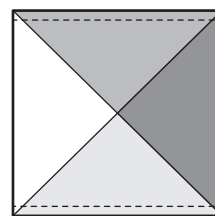
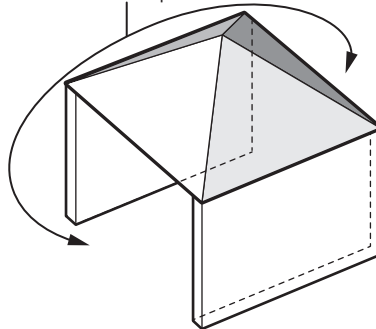
A



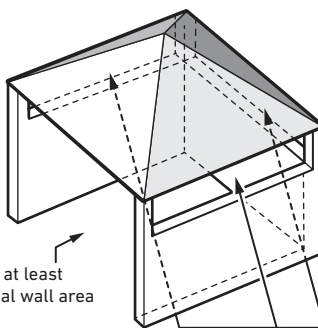
B



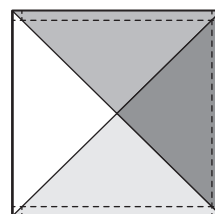
Both ends open



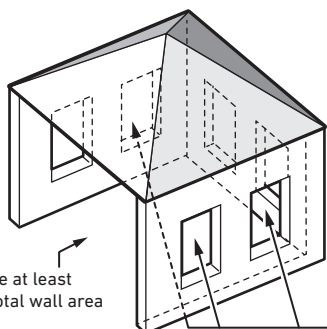
C



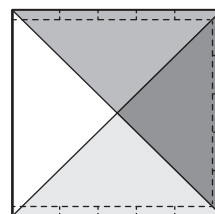
Open side at least
25% of total wall area



30% or more in total of the remaining
wall area is open and unrestricted



Open side at least
25% of total wall area



30% or more in total of the remaining
wall area is open and unrestricted

Hose Connection

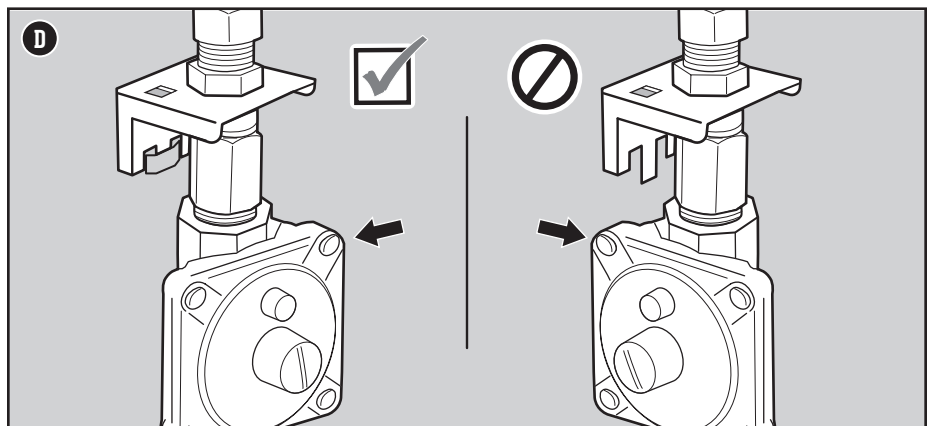
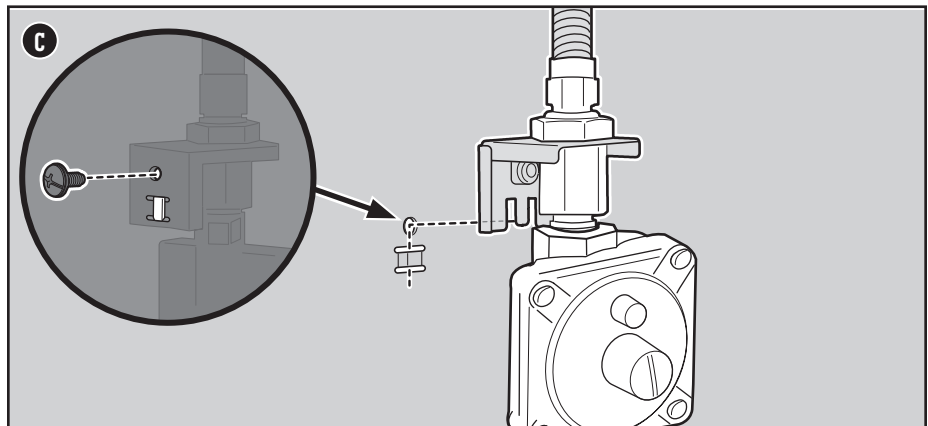
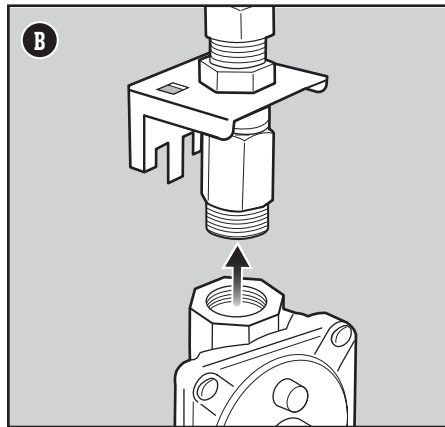
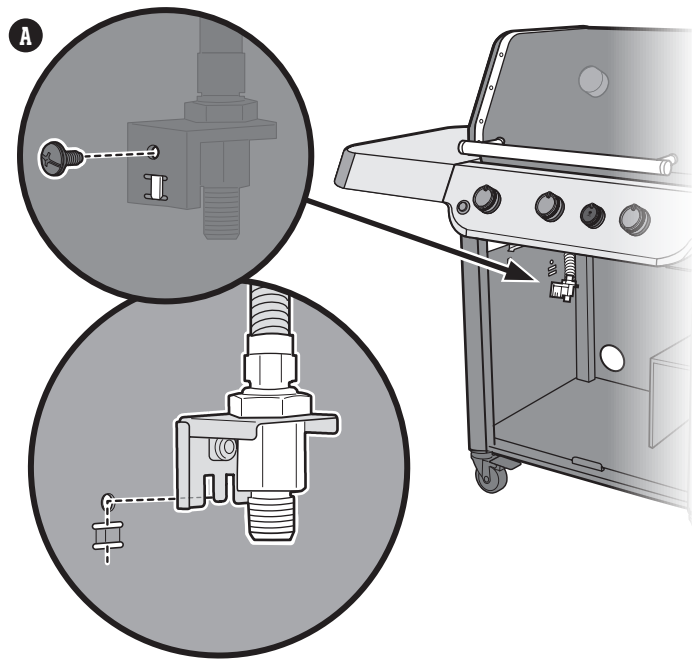
Connect the Regulator to the Bulkhead

The hose and regulator needs to be properly connected to the bulkhead.

The regulator specified for this installation is the **Maxitrol RV48 pressure regulator**.

- 1) Remove the screw from behind the side panel that secures the bulkhead bracket **(A)**.
- 2) Lift bulkhead bracket away from the side panel.
- 3) Fasten the regulator to the bulkhead fitting **(B)** by hand tightening first. Then, using two wrenches, tighten the regulator.
- 4) Reattach the bulkhead bracket to the side panel and secure with the screw **(C)**.

NOTE: Install the regulator in the proper position **(D)**, with the body of the regulator parallel to the side panel, allowing for the bulkhead bracket to be fully secured to the side panel without interference.




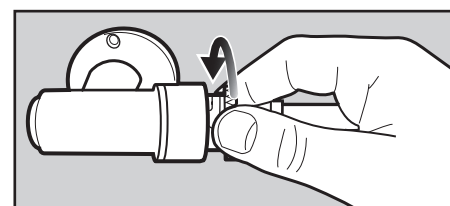
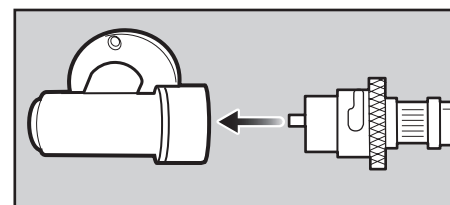
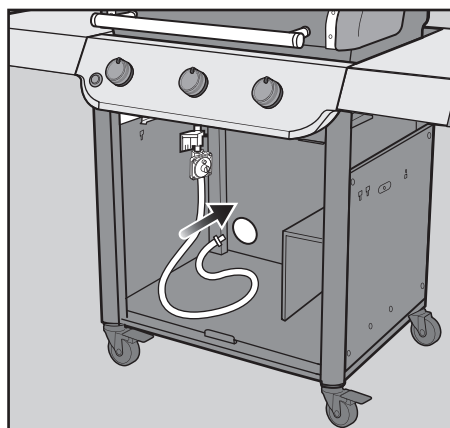
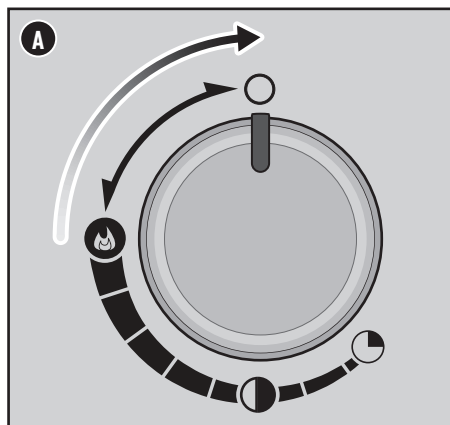
⚠ IMPORTANT: We recommend that you replace the gas hose assembly on your gas barbecue every five years. Some countries may have requirements that the gas hose be replaced within less than five years, in which case that country's requirement would take precedence.

For replacement hose, regulator, and valve assemblies, contact the Customer Service Team using the contact information on our website. Visit weber.com.

Connect the Hose to the Gas Supply

A bayonet fitting connects your barbecue to the gas supply. Gas will not flow unless the bayonet fitting is properly engaged.

- 1) Check that all burner control knobs are in the off  position. Check by pushing in and turning knobs clockwise (A).
- 2) Pass the gas hose through the opening in the rear panel (B).
- 3) Push male fitting of the hose into the socket, aligning plug groove with notch in socket (C).
- 4) Maintain pressure while turning plug 1/4 turn clockwise (D). If fitting does not engage or lock, repeat procedure. Proceed to "CHECKING FOR GAS LEAKS".



- ⚠ **DANGER:** Do not use a flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks.
- ⚠ **DANGER:** Leaking gas may cause a fire or explosion.
- ⚠ **DANGER:** Do not operate the barbecue if there is a gas leak present.

Leak Checking

What is a Leak Check?

Once the hose is properly connected, it is necessary to perform a leak check. A leak check is a reliable way to verify that gas is not escaping after you connect the hose to the gas supply.

Weber recommends performing a thorough leak check after assembly, as well as annually. The following fittings should be tested:

- Where the gas hose connects to the gas supply.
- Where the gas hose and regulator connect to the bulkhead.
- Where the bulkhead connects to the corrugated gas line.

Checking for Gas Leaks

- 1) Dampen fittings (B, C and D) with a soap and water solution, using a spray bottle, brush or rag (A). 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.
- 2) If bubbles appear there is a leak:
 - a) If the leak is at the bayonet fitting (B), turn off the gas. DO NOT OPERATE THE BARBECUE.
 - b) If the leak is at any fittings indicated in illustration (C), re-tighten fitting with a wrench and recheck for leaks with soap and water solution. If leak persists, turn off the gas. DO NOT OPERATE THE BARBECUE.
 - c) If the leak is at any fittings indicated in illustration (D), turn off the gas. DO NOT OPERATE THE BARBECUE.

If a leak is present, contact the Customer Service team in your area using the contact information on our website.

- 3) If bubbles do not appear, leak checking is complete. Turn gas supply valve off 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.

Additional Leak Check Precautions

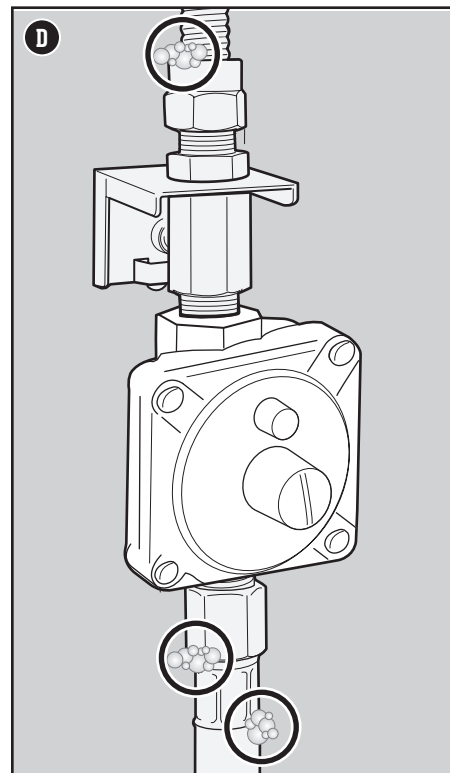
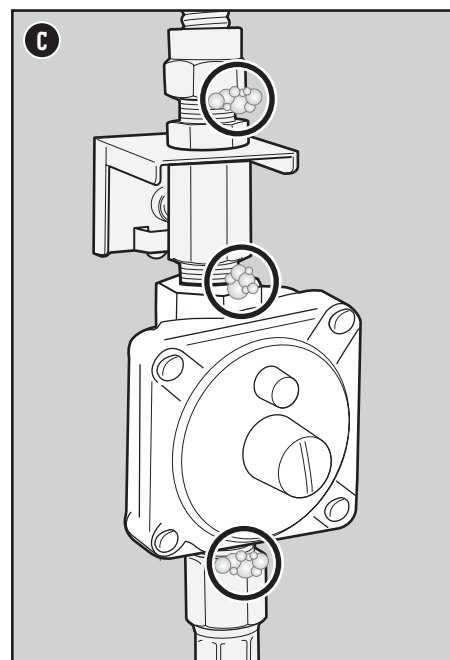
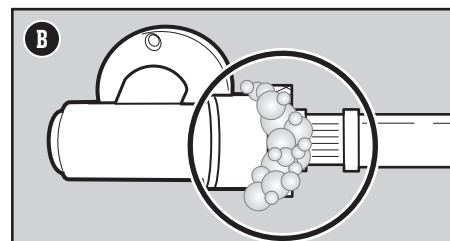
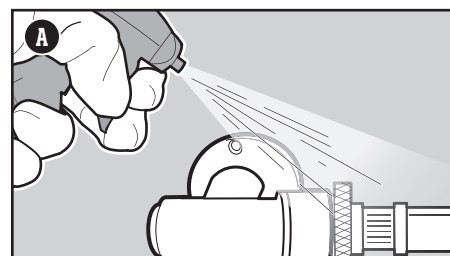
The following fittings should be tested for gas leaks each time a connection is made to the gas supply:

- Where the gas hose connects to the gas supply (B).
- Follow the instructions for "Checking for Gas Leaks".

Disconnect the Hose from the Gas Supply

- 1) Turn plug anti-clockwise and pull out. This automatically shuts off the gas.

- ⚠ **DANGER:** Do not line the slide-out grease tray or cookbox with aluminium foil.
- ⚠ **DANGER:** Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.
- ⚠ **WARNING:** Use caution when removing catch pan and disposing of hot grease.
- ⚠ **WARNING:** Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ **WARNING:** Barbecue brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grills or brush. WEBER recommends purchasing a new stainless steel bristle barbecue brush at the beginning of every spring.
- ⚠ **WARNING:** If the hose is found to be damaged in any way, do not use the barbecue. Replace using only WEBER authorised replacement hose.
- ⚠ **WARNING:** Keep ventilation openings clear and free of debris.
- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply cord away from heated surfaces.



Installing the Safety Tether to Barbecue and Structure

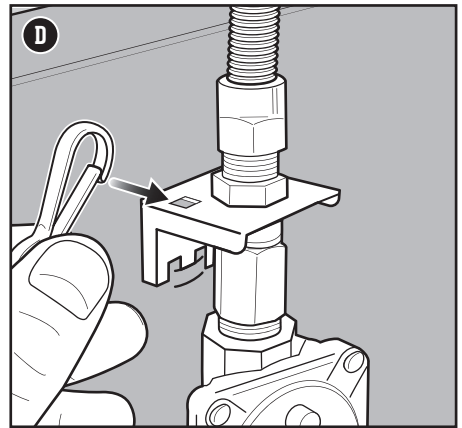
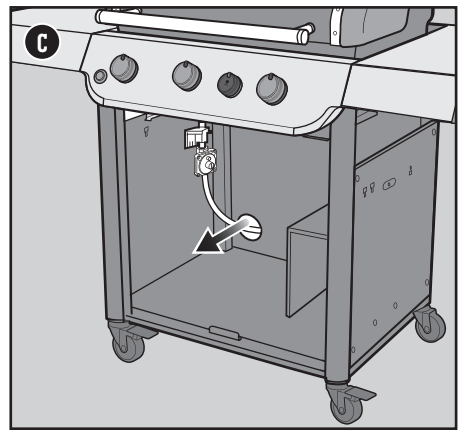
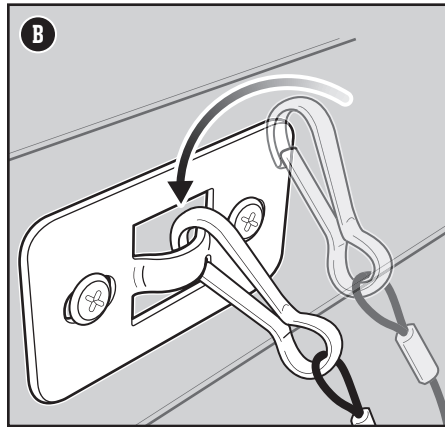
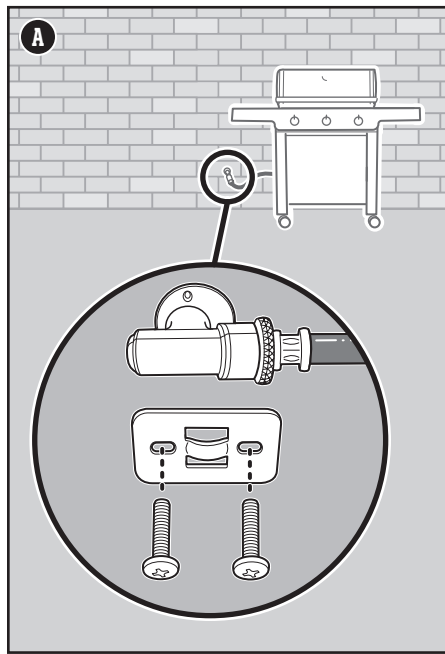
Installation Location

A safety tether is supplied as means of protecting the gas supply fitting. The safety tether bracket must be installed adjacent to and no more than 50 mm (2 inches) from gas supply bayonet fitting.

The barbecue must be positioned at least 61 cm (24 inches) from the gas supply and any combustible surfaces. Avoid excessive tension and force to the gas supply hose fitting when moving the barbecue.

Installing the Mounting Bracket & Tether

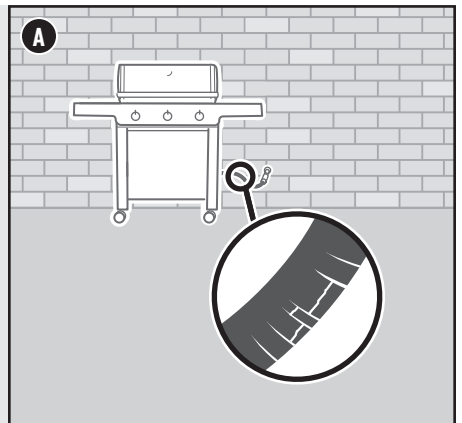
- 1) The safety tether mounting bracket must be securely attached to rigid, permanent construction **(A)**. Fasteners used to mount bracket should be suitable for type of construction material. Use concrete anchors for masonry construction.
- 2) Connect the spring hook on the end of the safety tether to mounting bracket **(B)**.
- 3) Pass the safety tether from the back of the barbecue to the inside of the cabinet through the opening in the rear panel **(C)**. Connect the spring hook on the other end of safety tether so that it hooks through the slot on the bulkhead **(D)**.



Inspect the Hose

Routine inspection of the hose is necessary.

- 1) Confirm that the barbecue is off and cool.
- 2) Check hose for any signs of cracking, abrasions, or cuts **(A)**. If the hose is found to be damaged in any way, do not use the barbecue.






⚠ IMPORTANT: The safety tether must be used and installed correctly before operating the barbecue.

⚠ WARNING: If the hose is found to be damaged in any way, do not use the barbecue. Replace using only WEBER authorised replacement hose.

Igniting the Barbecue

Using the Electronic Ignition System to Ignite the Barbecue


Each control knob operates an individual burner, and each burner ignites independently. Ignite the burners starting from left to right. All burners should be lit for preheating, however, all burners do not have to be lit while barbecuing.

- 1) Open the barbecue lid (A).
- 2) Check that all burner control knobs are in the off  position. Check by pushing in and turning knobs clockwise (B).
- 3) Confirm that gas supply is connected.
- 4) Begin with the burner furthest to the left. Push the burner control knob in and turn it anti-clockwise to the start/high  position (C).
- 5) Push and hold the electronic ignition button (D). You will hear it ticking.
- 6) Check that the burner is lit by looking through the cooking grills and through the half-circle cutout in the FLAVORIZER bar.
- 7) If the burner does not ignite, turn burner control knob to the off  position and wait five minutes to allow the gas to clear before attempting to light the burner again.
- 8) If the burner ignites, repeat steps 4 through 6 to light the remaining burners.


Should the burners fail to ignite using the electronic ignition, refer to the TROUBLESHOOTING section. There you will find instructions on igniting the barbecue with a match to help determine the exact problem.

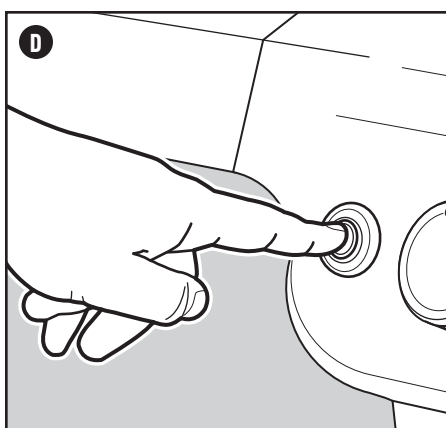
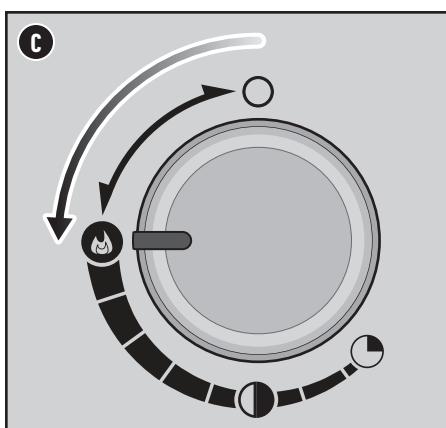
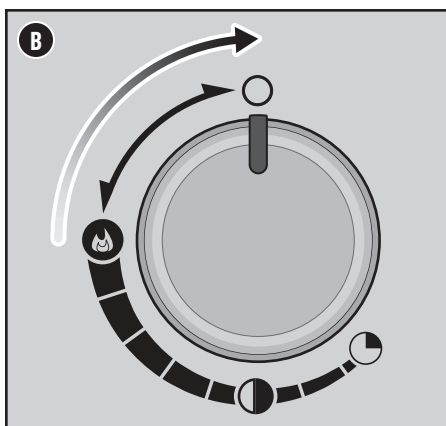
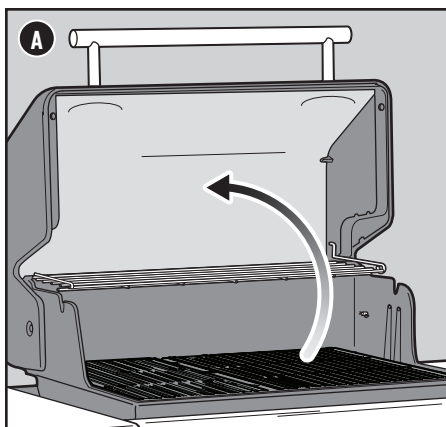
Preheat the Barbecue

Preheating the barbecue is critical to successful barbecuing. Preheating helps to prevent food from sticking to the grills and gets the grills hot enough to sear properly. This also burns off any residue from the previous meal.

- 1) Open the barbecue lid.
- 2) Ignite your barbecue according to the ignition instructions in this Owner's Manual.
- 3) Close lid.
- 4) Preheat the barbecue with all burners on the start/high  position for 10-15 minutes or until thermometer registers 260° C (500° F).

To Extinguish Burners



- 1) Push each burner control knob in and then turn clockwise all the way to the off  position.



Using the Sear Zone

Searing is a direct barbecuing technique used on meats, such as steak, poultry cuts, fish and chops. Searing browns the surface of the food at a high temperature. By searing both sides of the meat, you caramelize the food surface, creating a more desirable flavour.


The two adjacent burners in the sear zone have an additional setting which boosts the heat output to searing temperatures. To use the sear zone:

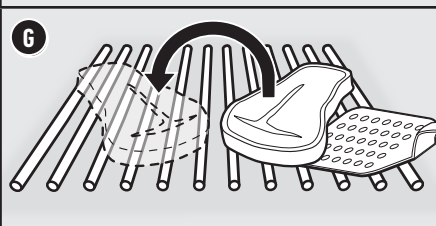
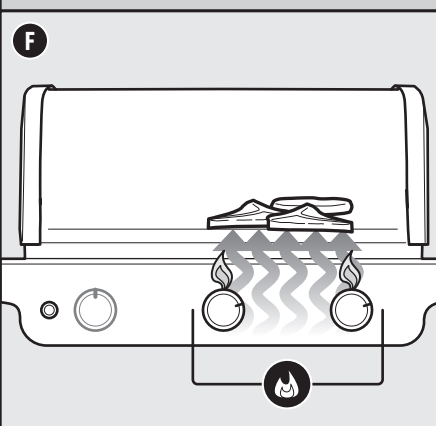
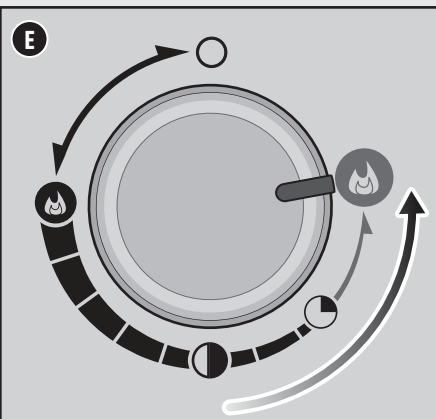
- 1) Open the lid and ignite all of the burners. Refer to IGNITING THE BARBECUE.
- 2) Preheat the barbecue with the lid closed and with all burners on the start/high  position for 10-15 minutes.
- 3) After preheating, push the two burner control knobs in and turn anti-clockwise to the sear  position (E). The sear burners work in tandem (F). The remaining burner(s) can be turned to off or low.
- 4) Place meat directly over the sear zone and close lid. Sear each side anywhere from one to four minutes (G), depending on the type and thickness of meat. Once searing is complete, the meat can be moved over to moderate heat and cooked to your desired doneness.

Note: Always cook with the lid closed to achieve maximum heat and to avoid flare-ups.

As you gain experience using the sear zone we encourage you to experiment with different searing times to find the results that work best for your taste.

To Extinguish Burners

- 1) Push each burner control knob in and then turn clockwise all the way to the off  position.
- 2) Turn gas supply off.



⚠ **WARNING:** Open lid during ignition.

⚠ **WARNING:** Do not lean over open barbecue while igniting or cooking.





⚠ **WARNING:** Each burner must be ignited individually by pushing the electronic ignition button.

⚠ **WARNING:** If ignition does not occur within four seconds of attempting to light the first burner, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.

Igniting the Side Burner


Use the Electronic Ignition to Ignite the Side Burner

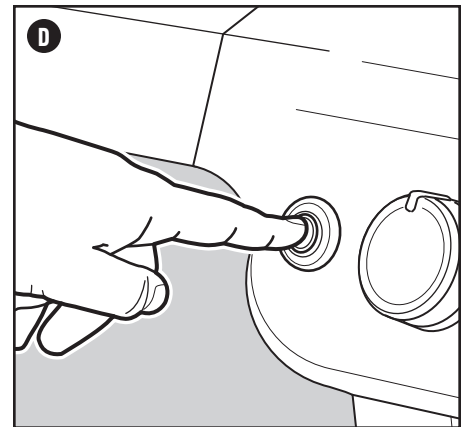
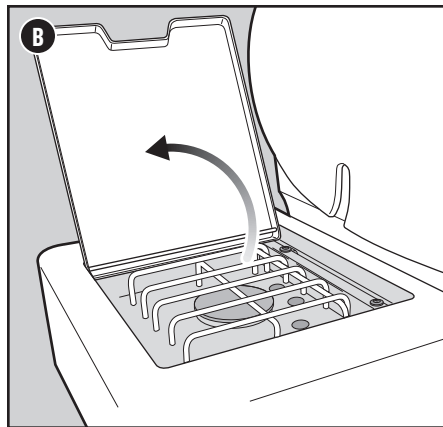
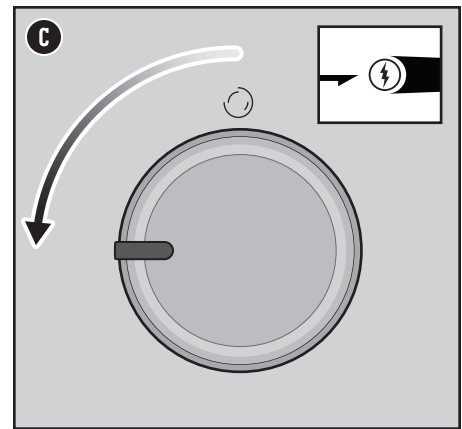
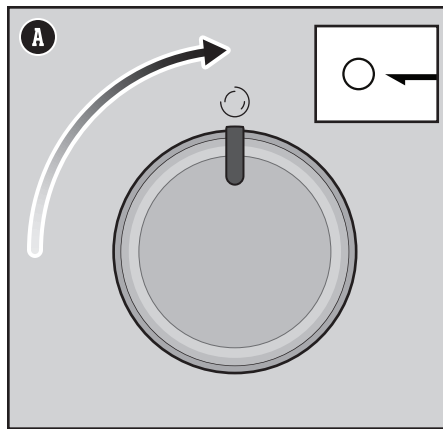
If one or more of the main burners on your barbecue are already lit and you would like to ignite the side burner, skip to step 3. If none of the main burners are lit and you are only using the side burner, start with step 1.

- 1) Check that the side burner control knob is in the off  position. Check by pushing in and turning the knob clockwise (A). Also check that all main burner control knobs are in the off  position.
- 2) Confirm that gas supply is connected.
- 3) Open the side burner lid (B).
- 4) Push in and turn the side burner control knob anti-clockwise to start/high  position (C).
- 5) Push and hold in the electronic ignition button (D). You will hear the igniter clicking. Check that the side burner is lit. The side burner flame may be difficult to see on a bright sunny day.
- 6) Once side burner is ignited, continue turning the knob anti-clockwise until you reach the desired position.
- 7) If the side burner does not ignite within 4 seconds, turn side burner control knob to the off  position and wait five minutes to allow the gas to clear before attempting to light the burner again.

Should the side burner fail to ignite using the electronic ignition, refer to the TROUBLESHOOTING section. There you will find instructions on igniting the side burner with a match to help determine the exact problem.

To Extinguish Side Burner

- 1) Push side burner control knob in and then turn clockwise all the way to the off  position.



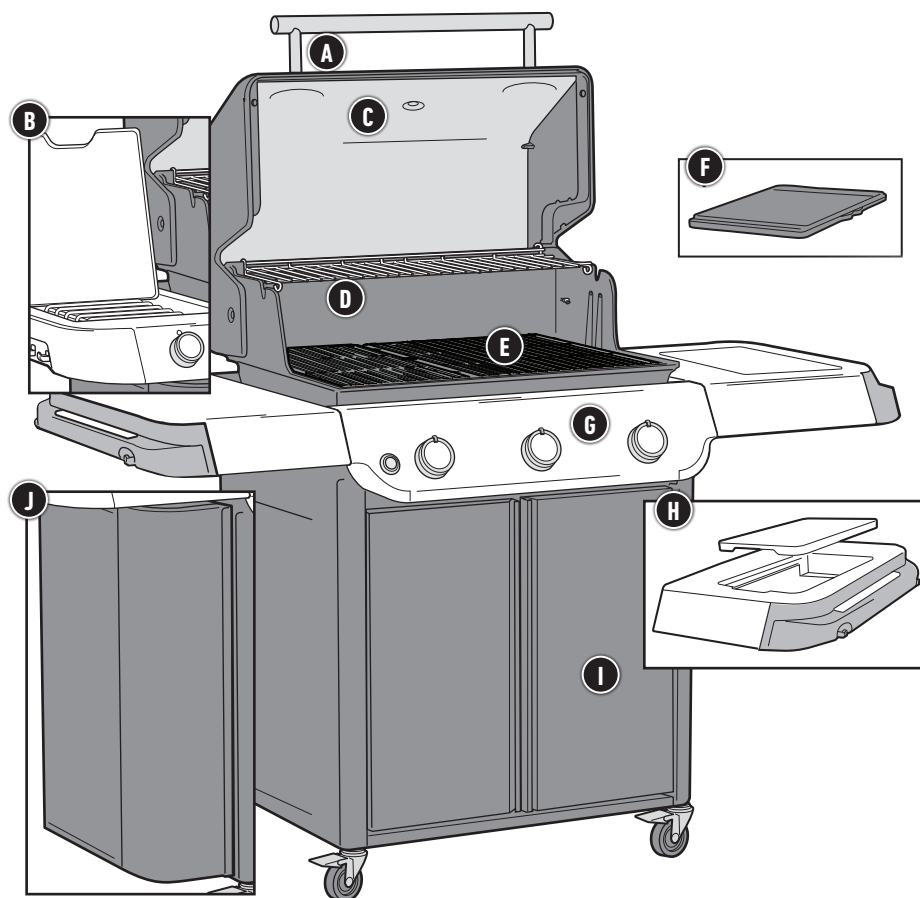
Size of Cooking Pan to be Used on the Side Burner

Min. Diameter: 18 cm

Max. Diameter: 26 cm

- ⚠ WARNING: Open side burner lid during ignition.
- ⚠ WARNING: Do not lean over side burner while igniting or cooking.
- ⚠ WARNING: If ignition does not occur within four seconds of attempting to light the side burner, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.

GENESIS FEATURES



Complete List of Features

The features listed below are only available on select models.

A Barbecue Lighting

Integrated with the lid handle, LED lights illuminate the cooking surface to keep barbecuing as the sun goes down.

B Side Burner

Use the side burner to simmer BBQ sauce or sauté veggies while the main course barbecues under the lid.

C Built-In Thermometer

Being aware of the temperature inside of your barbecue allows you to adjust the heat when needed.

D Expandable Top Cooking Grills

Keeps food warm, or toasts buns, while the main course finishes barbecuing on the grills. Fold it out when you need a secondary cooking surface.

E WEBER CRAFTED Outdoor Kitchen Collection Cooking Grills

Your barbecue is Outdoor Kitchen Collection Ready with the included reversible porcelain-enameled cast iron cooking grills. Additional Outdoor Kitchen Collection accessories sold separately.

F Hotplate

Wake up in the morning, fire up your barbecue, and enjoy the fresh air and tranquility of your backyard while preparing a mouthwatering breakfast on the hotplate.

G Sear Zone

The Sear Zone is designed to create an intense heat zone to quickly add sear marks to your meat.

H WEBER WORKS Prep, Cook, and Store System

This barbecue is compatible with the WEBER WORKS Prep, Cook, and Store System. Add a variety of accessories (sold separately) that keep supplies handy, transport things from the kitchen, convert the side table into a prep station, stow away gear, and more.

I Barbecue Cabinet

The barbecue cabinet adds enclosed storage space for all of your essential barbecuing tools and accessories.

J WEBER CRAFTED Barbecue Locker

Convenient side storage makes it easy to access and remove cooking accessories.

HIGH PERFORMANCE BARBECUING

The high performance barbecuing system sets the standard in the world of gas barbecuing, and lands Weber in a class of its own. This powerful barbecuing system is based on over 65 years of barbecuing experience, culinary expertise, and most importantly, the wants and needs of the people who matter most – our barbecuing community. Each component was uniquely designed for ease-of-use and to provide an unequaled satisfaction to your backyard barbecuing experience.

1 INFINITY Ignition



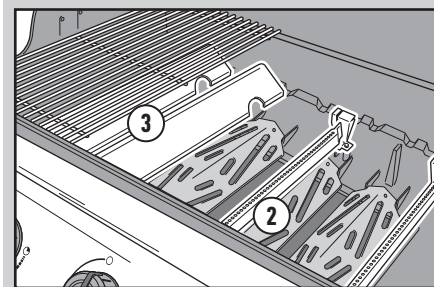
The Infinity Ignition is guaranteed to ignite. Rest assured that you'll be up-and-barbecuing the first time, every time.

2 Burners

The unique, tapered shape delivers a consistent gas flow from front to back. This provides ultimate heat distribution, ensuring that food barbecues evenly and consistently anywhere on the cooking grills.

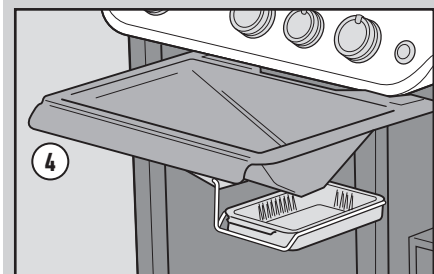
3 FLAVORIZER BARS

Stainless Steel FLAVORIZER BARS are angled just right to catch drippings that smoke and sizzle, adding that irresistible smoky flavour that we all know and love to your food.



4 Grease Management System

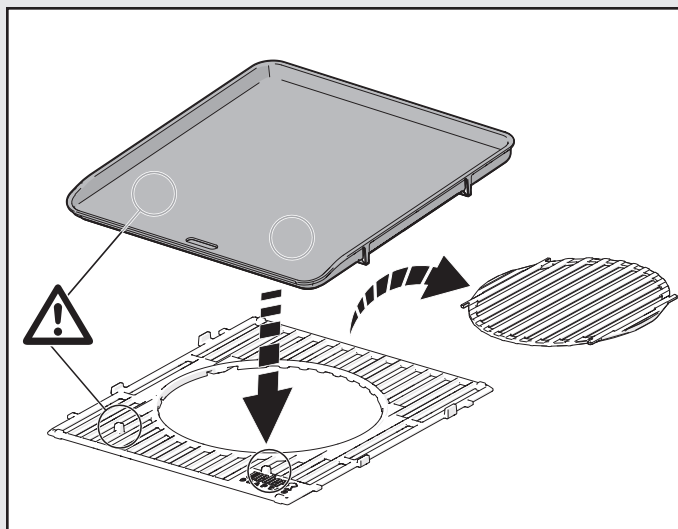
Drippings that are not vapourised by the FLAVORIZER BARS are funnelled away from the burners into the disposable drip tray, located within the removable catch pan under the cook box. Simply remove the catch pan and replace the drip tray as needed.



Using WEBER CRAFTED Hotplate or Other Accessories

You will need to use the other side of the reversible cooking grill to accommodate a WEBER CRAFTED hotplate, or other accessories.

- 1) Remove the circular grill insert.
- 2) Flip cooking grill over.
- 3) Install hotplate onto the retaining studs (A).



Extra on the Side

WEBER CRAFTED Barbecue Locker

This feature is only available on selected models.

The side storage area (A) is ideal for storing accessories and grillware.

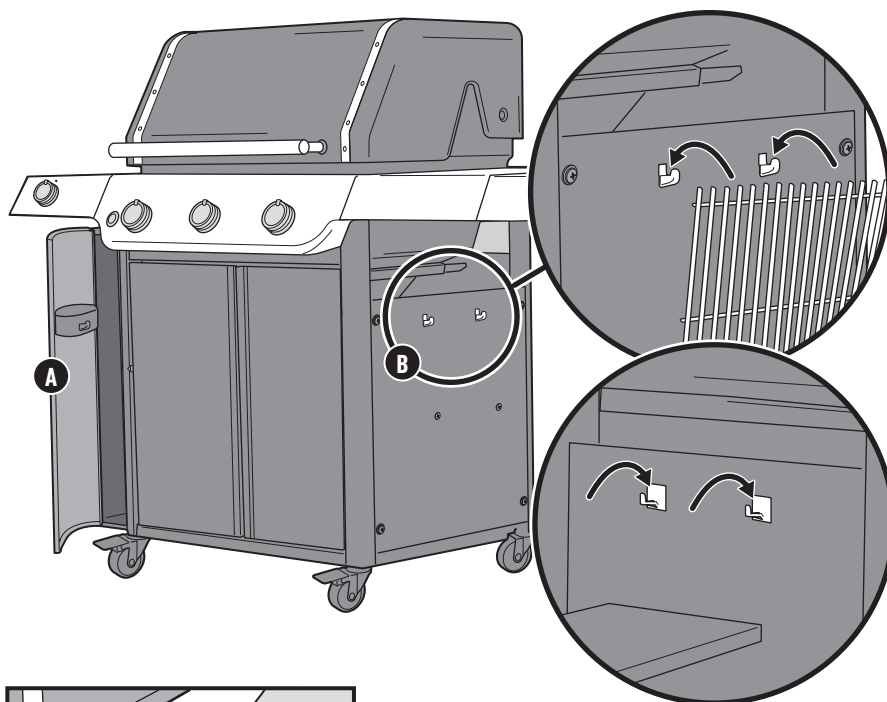
The adjustable condiment basket keeps smaller items close at hand.

Always make sure the rubber mat is in place to protect surfaces.

Storage Hooks

Use the double-sided hooks on the side of the cabinet (B) for convenient storage of cooking grills on the outside of the barbecue. Additional hooks on the inside of the cabinet can be used to store other WEBER CRAFTED Outdoor Kitchen Collection grillware (sold separately).

Note: Do not place hot cooking grills on storage hooks.



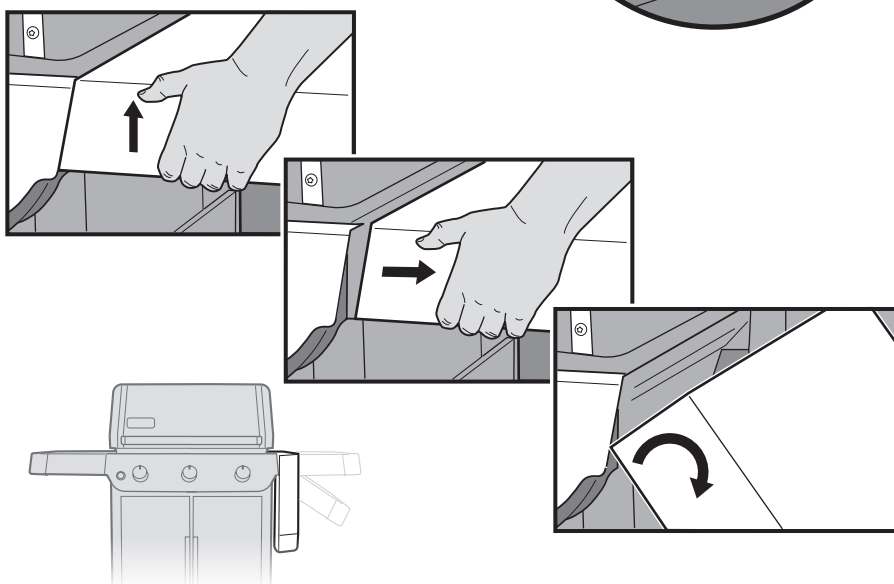
Foldable Side Table

This feature is only available on selected models.

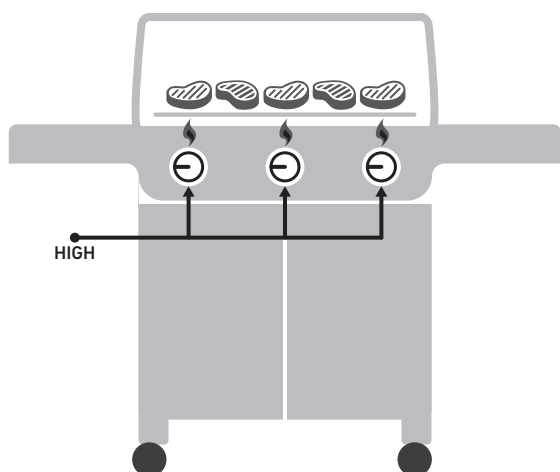
Foldable right side table, perfect for small patios and balconies.

- 1) Lift side table to unlock it from the horizontal position.
- 2) Move it slightly away from the cabinet, then rotate it down.

Note: Remove accessories from the side table before folding down for storage.



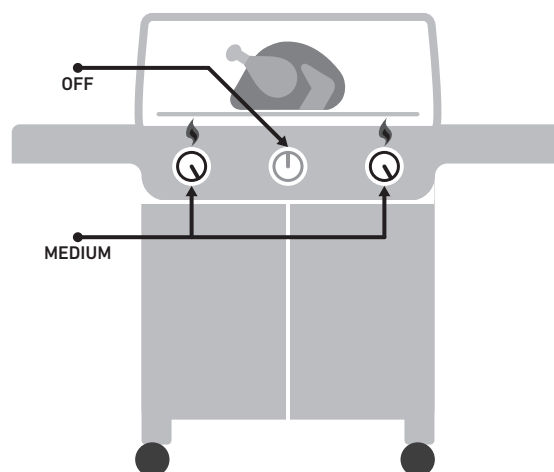
The Flame - Direct or Indirect



DIRECT HEAT SETUP

Use the direct method for small, tender pieces of food that take less than 20 minutes to cook, such as: hamburgers, steaks, chops, kebabs, boneless chicken pieces, fish fillets, shellfish, and sliced vegetables.

With direct heat, the fire is right below the food. It sears the surfaces of the food, developing flavours, texture, and delicious caramelisation while cooking the food all the way to the centre.



INDIRECT HEAT SETUP

Use the indirect method for larger cuts of meat that require 20 minutes or more of barbecuing time, or for foods so delicate that direct exposure to the heat would dry them out or scorch them, such as: roasts, bone-in poultry pieces, whole fish, delicate fish fillets, whole chickens, turkeys, and ribs. Indirect heat can also be used for finishing thicker foods or bone-in cuts that have been seared or browned first over direct heat.

With indirect heat, the heat is on both sides of the barbecue, or off to one side of the barbecue. The food sits over the unlit part on the cooking grills.

Barbecuing Do's and Don'ts

Preheat each and every time.

If the cooking grills are not hot enough, the food will stick and you will likely never have a chance of searing your food properly or developing those handsome sear marks. Even if a recipe calls for medium or low heat, always preheat the barbecue on the highest setting first. Open the lid, turn up the heat, close the lid, and then let the cooking grill heat up for 15 minutes on high.

Don't barbecue on dirty grills.

Placing food onto the cooking grills before they have been cleaned is never a good idea. Leftover "stuff" on the grills acts like glue, binding it to the grills and your new food. To avoid tasting last night's dinner on today's lunch, make sure that you are barbecuing on a clean cooking grill. Once the grills are preheated, use a stainless steel bristle barbecue brush to make a clean, smooth surface.

Be present in the process.

Before firing up your barbecue, make sure that everything you need is within arm's reach. Don't forget your essential barbecuing tools, such as oiled and seasoned food, glazes or sauces and clean cooking platters for the cooked food. Having to run back to your kitchen not only means missing out on the fun, but it could also result in burning your food. French chefs call this 'mise en place' (meaning, 'put in place'). We call it 'being present'.

Create a little elbow room.

Packing too much food onto the cooking grills restricts your flexibility. Leave at least one-quarter of the cooking grills clear with plenty of space between each food item in order to get your tongs in there and easily move the food around. Sometimes barbecuing involves split-second decisions and the need to move food from one area of the barbecue to another. So give yourself enough room to operate.

Try not to peek.

The lid on your barbecue is for more than just keeping the rain out. Most importantly, it's for preventing too much air from getting in and too much heat and smoke from getting out. When the lid is closed, the cooking grills are hotter, the barbecuing times are faster, the smoky tastes are stronger, and the flare-ups are fewer. So put a lid on your barbecue!

Only flip once.

What's better than a juicy steak with a deep sear and plenty of beautifully-caramelised bits? The key to accomplishing these results is to keep your food in place. Sometimes we have the tendency to flip our food before it reaches the desired level of colour and flavour. In nearly all cases, you should turn food just once. If you are moving it more than that, you are probably also opening the lid too often which causes its own set of problems. So step back and trust the barbecue.

Know when to tame the flame.

When barbecuing, sometimes the most important thing to know is when to stop. The most reliable way to test doneness of your food is to invest in an instant-read thermometer. This slim little gem will help you pinpoint that critical moment when your food is at its best.

Don't be afraid to experiment.

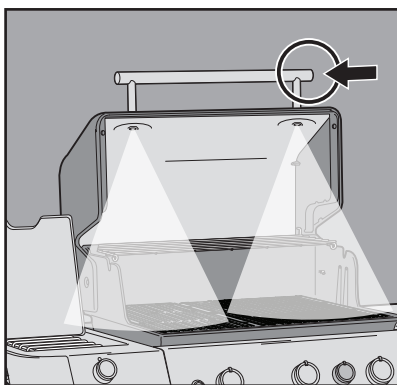
Back in the 1950s, barbecuing meant one thing: meat (and only meat) charred over open flames. The modern day garden chef doesn't need a kitchen in order to prepare a full course meal. Use your barbecue to make char-grilled starters, sides, and even sweets. Register your barbecue to receive special content that will inspire you along the way. We'd love to join you on your barbecuing adventures.

Barbecuing at Night

This feature is only available on selected models.

Using the Barbecue Lighting

To activate the barbecue light press the awake button. The barbecue light has a tilt sensor that will turn on the light if the barbecue lid is opened and turn off the light when the barbecue lid is closed. If the lid is left open or closed for more than 30 minutes, the barbecue light will automatically deactivate. To turn the light back on, press the AWAKE button.

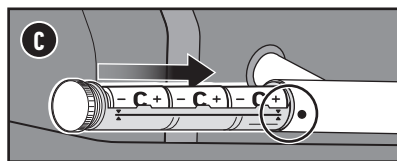
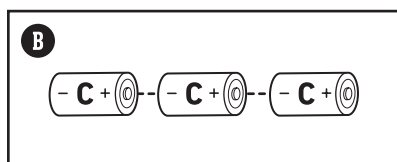
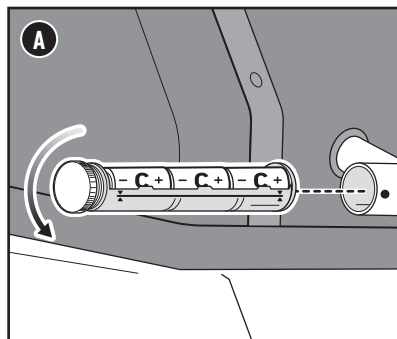


Replacing Batteries for the Barbecue Lighting

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 barbecue for a month or more, remove the batteries.

- 1) Close the lid. Locate the battery housing on the side of the lid handle and unscrew the cap (A). Do not change batteries with the lid open.
- 2) Remove the battery sleeve.
- 3) Replace three size C batteries (B).
- 4) Line up graphic indicators (C) on the sleeve and handle as you reinstall the sleeve. Tighten cap.

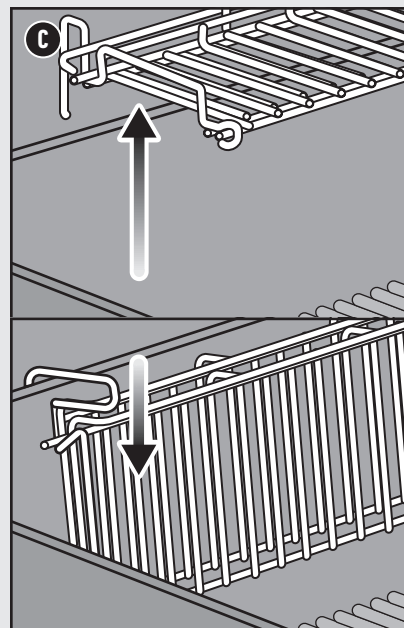
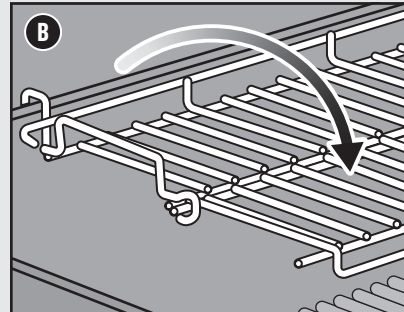
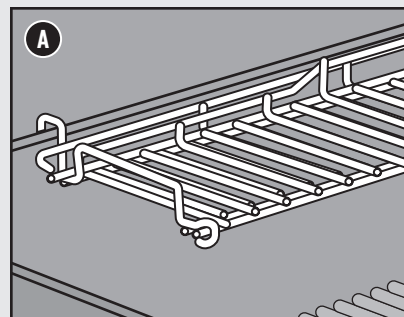
NOTE: Periodically wipe the lenses with a damp cloth to keep the lights illuminating brightly.



More Cooking Space

Using the Expandable Top Cooking Grills

Use it as a warming rack to keep food warm (A) or unfold it when you need a secondary cooking surface. To unfold, lift the front half of the grills slightly and rotate outward (B). For storage, fold the grills and lift the entire rack from the cooking box (C). Hang the rack vertically on the back edge of the cook box. Use heat-resistant mitts or gloves when adjusting rack.



Cleaning and Maintenance

Cleaning the Inside of the Barbecue

Over time, the performance of your barbecue can diminish if it has not been maintained properly. Low temperatures, uneven heat, and food sticking to cooking grills are all signs that cleaning and maintenance are overdue. When your barbecue is off and cool, start by cleaning the inside from the top down. A thorough cleaning is recommended at least twice a year. Consistent use may require quarterly cleanings.

Cleaning the Lid

From time to time you may notice 'paint-like' flakes on the inside of the lid. During use, grease and smoke vapours slowly change into carbon and deposit on the inside of your barbecue's lid. These deposits will eventually peel, and look very similar to paint. These deposits are non-toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

- 1) Brush the carbonised grease from the inside of the lid with a stainless steel bristle barbecue brush (A). To minimise further build-up, the inside of the lid can be wiped with a paper towel after barbecuing while the barbecue is still warm (not hot).

Cleaning the Cooking Grills

If you have been cleaning your cooking grills as recommended, the debris on your grills should be minimal.

- 1) With cooking grills installed, brush the debris off them with a stainless steel bristle barbecue brush (B).
- 2) Then, take the cooking grills out and set aside.

Cleaning the FLAVORIZER BARS

FLAVORIZER BARS catch drippings that smoke and sizzle, adding flavour to your food. Any drippings that are not vapourised by the FLAVORIZER BARS are funnelled away from the burners. This helps prevent flare-ups inside of your barbecue, and protects the burners from getting clogged.

- 1) Scrape the FLAVORIZER BARS with a plastic scraper (C).
- 2) If necessary, brush the FLAVORIZER BARS with a stainless steel bristle barbecue brush.
- 3) Remove FLAVORIZER BARS and set aside.

Cleaning the Burners

Two areas on the burners that are key to optimum performance are the ports (small raised openings running along the length of the burners) and the spider/insect screens on the ends of the burner. Keeping these areas clean is essential for safe operation.

Cleaning the Burner Ports

- 1) Use a clean stainless steel bristle barbecue brush to clean the outside of the burners by brushing across the top of the burner ports (D).
- 2) When cleaning the burners, avoid damaging the ignition electrode by carefully brushing around it.

Cleaning the Spider Screens

- 1) Locate the ends of the burners on the underside of the control panel where they meet the valves.
- 2) Clean the spider/insect screens on each of the burners using a soft bristle brush (E).

⚠ WARNING: Turn your barbecue off and wait for it to cool before thoroughly cleaning it.

⚠ WARNING: Over time, the development of rough surfaces can form on the FLAVORIZER BARS. Wearing gloves is recommended when handling. Do not clean FLAVORIZER BARS or cooking grates in a sink, dishwasher, or self-cleaning oven.

⚠ WARNING: When cleaning the burners, never use a brush that has already been used to clean the cooking grates. Never put sharp objects into the burner port holes.

⚠ CAUTION: Do not place any barbecue components onto the side tables as they may scratch the paint or stainless steel surfaces.

⚠ CAUTION: Do not use any of the following to clean your barbecue: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleaners (kitchen cleaners) or abrasive cleaning pads.

Cleaning the Heat Deflectors

Located under the burners, the heat deflectors distribute heat evenly throughout the cookbox while cooking. Keeping heat deflectors clean will enhance the cooking performance of your barbecue.

- 1) Scrape the heat deflectors with a plastic scraper.
- 2) If necessary, brush the heat deflectors with a stainless steel bristle barbecue brush.
- 3) Remove heat deflectors and set aside.

Cleaning the Cookbox

Look inside the cookbox for any grease accumulation or leftover food particles. Excessive accumulation can cause a fire.

- 1) Use a plastic scraper to scrape debris off the sides and bottom of the barbecue into the opening in bottom of the cooking box. This opening leads debris into the slide-out grease tray.

Cleaning the Grease Management System

The grease management system consists of an angled slide-out grease tray and a catch pan. These components were designed to be easily removed, cleaned, and replaced; an essential step every time you prepare to barbecue. Instructions on inspecting the grease management system can be found in MEAL-TO-MEAL MAINTENANCE.

Cleaning the Outside of the Barbecue

The outside of your barbecue may include stainless steel, porcelain-enamelled, and plastic surfaces. WEBER recommends the following methods based on the surface type.

Cleaning Stainless Steel Surfaces

Clean stainless steel using a non-toxic, non-abrasive stainless steel cleaner or polish designed for use on outdoor products and barbecues. Use a microfibre cloth to clean in the direction of the grain of the stainless steel. Do not use paper towels.

Note: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the colour of the metal by removing the top chromium oxide film coating.

Cleaning Painted, Porcelain-Enamelled Surfaces and Plastic Components

Clean painted, porcelain-enamelled and plastic components with warm soapy water, and paper towels or cloth. After wiping down the surfaces, rinse and dry thoroughly.

Cleaning the Outside of Barbecues that are in Unique Environments

If your barbecue is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your barbecue with warm soapy water. Follow up with a rinse and thorough drying. Additionally, you may want to apply a stainless steel cleaner weekly to prevent surface rust.

Moving the Barbecue

Always check your internal components to ensure they are in place whenever you move your barbecue

Cleaning Around the Electronic Components

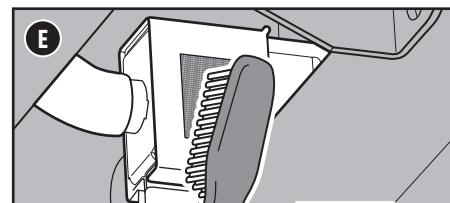
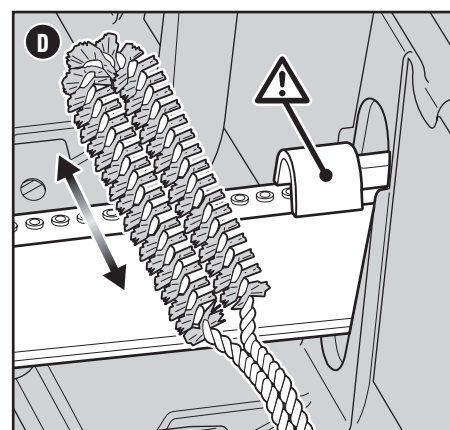
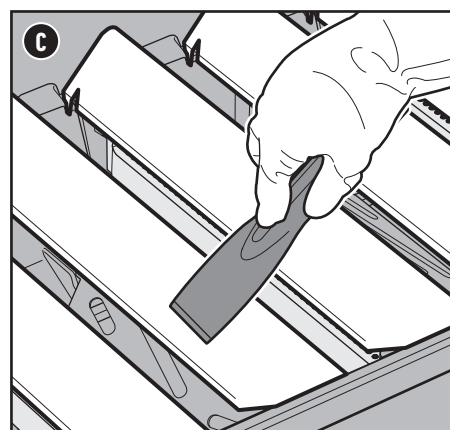
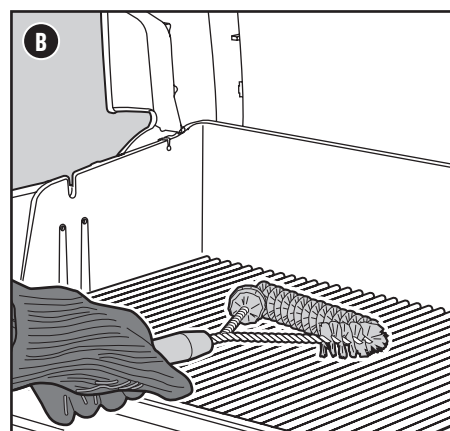
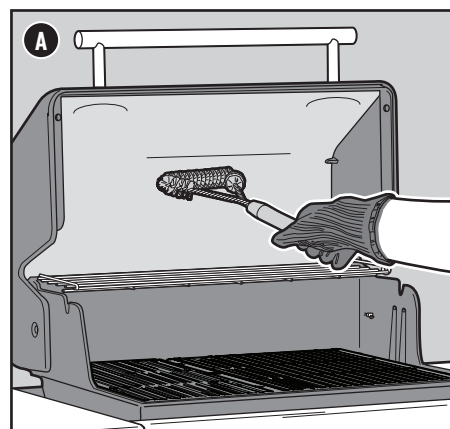
Use a soft, damp cloth to wipe the interior of the cabinet and around the side tables. Be careful not to pull any of the wire connections when cleaning around the electronic components

CAUTION: NEVER SPRAY THE BARBECUE WITH A STEADY WATER STREAM SUCH AS FROM A GARDEN HOSE OR POWER WASHER. ELECTRONIC COMPONENTS COULD BECOME DAMAGED.

REPLACEMENT PARTS

To obtain replacement parts,
contact Weber ANZ customer service
or visit weber.com.

Australia: 1 300 301 290
New Zealand: 0800 493 237



MAIN BURNER(S) or SIDE BURNER WILL NOT IGNITE

SYMPTOM

- Main burners or side burner do(es) not ignite when following the electronic ignition instructions in the “Operation” section of this owner's manual.

CAUSE

SOLUTION

There is a problem with gas flow.

If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for “Lighting Your Barbecue with a Match.”

If **match lighting IS NOT successful**, follow the “GAS FLOW” troubleshooting suggestions on the next page.

There is a problem with the electronic ignition system.

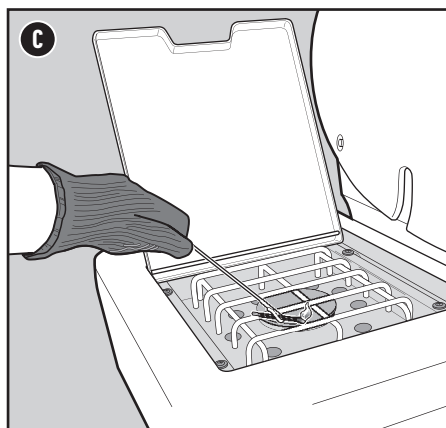
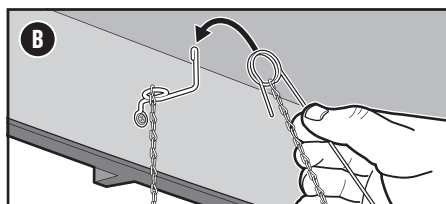
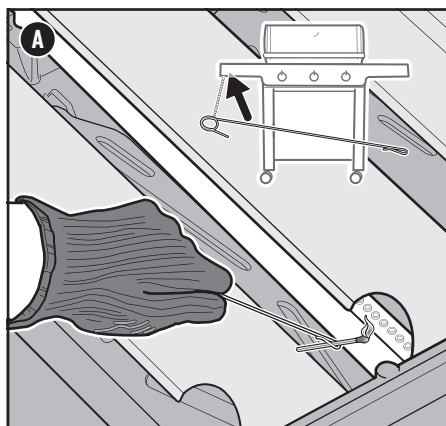
If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for “Lighting Your Barbecue with a Match.”

If **match lighting IS successful**, follow the instructions for “Checking the Components of the Electronic Ignition System.”

Lighting Your Barbecue with a Match

Using a Match to Determine if there is Gas Flow to the Main Burners

- 1) Open the barbecue lid.
- 2) Check that all burner control knobs (including side burner control knob) are in the off ○ position. Check by pushing in and turning knobs clockwise.
- 3) Confirm that gas supply is connected.
- 4) Begin with the burner furthest to the left. Put match in the matchstick holder and strike match. (Matchstick holder is located under left side table.) Insert a lit match down through the cooking grills, past the FLAVORIZER BARS and next to the burner (A).
- 5) Push the burner control knob in and slowly turn it anti-clockwise toward the start/high ● position.
- 6) Check that the burner is lit by looking through the cooking grills and through the cutout in the FLAVORIZER bar.
- 7) If the burner does not ignite within 4 seconds, turn burner control knob to the off ○ position and wait five minutes to allow the gas to clear before attempting to light the burner again. If repeated attempts fail, follow the gas flow troubleshooting instructions on the next page.
- 8) If the burner ignites, the problem lies in the ignition system. Follow the instructions for “Checking the Components of the Electronic Ignition System”.
- 9) Repeat the process on all main burners as required.
- 10) Store the matchstick holder by hanging underneath left side table (B).



Using a Match to Determine if there is Gas Flow to the Side Burner

- 1) Open the side burner lid.
- 2) Check that all burner control knobs (including side burner control knob) are in the off ○ position. Check by pushing in and turning knobs clockwise.
- 3) Confirm that gas supply is connected.
- 4) Put match in the matchstick holder and strike match. (Matchstick holder is located under left side table.) Hold lit match by the side burner (C).
- 5) Push the side burner control knob in and slowly turn it anti-clockwise toward the start/high ● position.
- 6) Check that the side burner is lit. The side burner flame may be difficult to see on a bright sunny day.
- 7) If the side burner does not ignite within 4 seconds, turn side burner control knob to the off ○ position and wait five minutes to allow the gas to clear before attempting to light the burner again. If repeated attempts fail, follow the gas flow troubleshooting instructions on the next page.
- 8) If the burner ignites, follow the instructions for “Checking the Components of the Electronic Ignition System”.

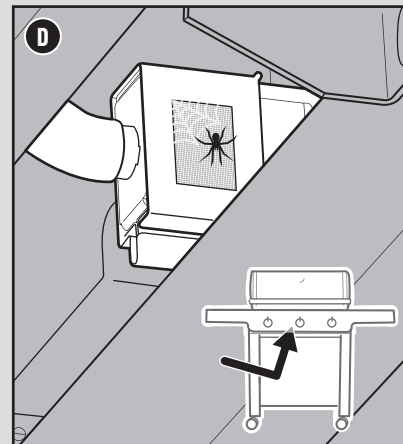
⚠ **WARNING:** Do not attempt to make any repair to gas carrying, gas burning, ignition components or structural components without contacting Weber-Stephen Products LLC, Customer Service Department.

⚠ **WARNING:** Failure to use genuine Weber-Stephen parts for any repair or replacement will void all warranty protection.

⚠ **CAUTION:** The burner tube openings must be positioned properly over the valve orifices.

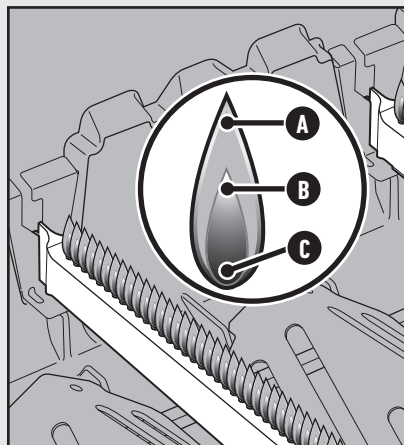
Spider Screens

The combustion air openings of the burners (D) are fitted with stainless steel screens to prevent spiders and other insects from spinning webs and building nests inside the venturi section of the burners. These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air opening. Symptoms of this kind of obstruction include the odour of gas in conjunction with burner flames that appear yellow and lazy. This obstruction could result in a fire in and around the gas valve, causing serious damage to your barbecue. Additionally, dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burners. Keep the spider screens clean. Refer to “Cleaning the Spider Screens” in the Product Care section.



Proper Burner Flame Pattern

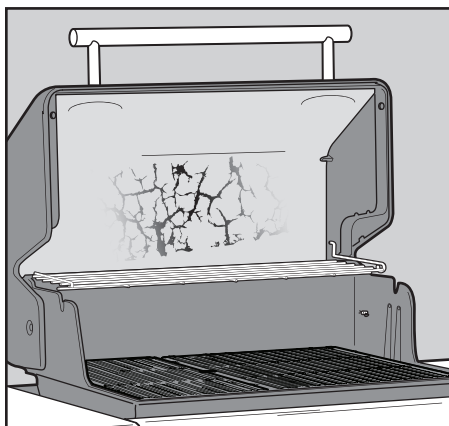
The burners in your barbecue were factory set for the correct air and gas mixture. When the burners are performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).



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⚠ **WARNING:** Failure to use genuine Weber-Stephen parts for any repair or replacement will void all warranty protection.

⚠ **CAUTION:** The burner tube openings must be positioned properly over the valve orifices.



GAS FLOW

SYMPTOM

- Barbecue does not reach desired temperature or heats unevenly.
- One or more of the burners fail to ignite.
- Flame is low when burner is on high position.
- Flames do not run the whole length of the burner.
- Burner flame pattern is erratic.

CAUSE

Fuel hose is bent or kinked.

Burner ports are dirty.

SOLUTION

Straighten fuel hose.

Clean burner ports. Refer to "Cleaning the Burner Ports."

SYMPTOM

- Gas is smelled in conjunction with burner flames that appear yellow and lazy.

CAUSE

Spider screens on the burners are obstructed.

SOLUTION

Clean spider screens. Refer to "Cleaning the Spider Screens" in the Product Care section. Also refer to the illustrations and information in this section about proper flame pattern and spider screens.

GREASY BARBECUE (Resembles Peeling Paint & Flare-Ups)

SYMPTOM

- Inside of lid appears to have what resembles peeling paint.

CAUSE

The flakes you see are accumulated cooking vapours that have turned into carbon, and NOT paint.

SOLUTION

This happens over time after repeated use of your barbecue. This is not a defect. Clean the lid. Refer to the "Product Care" section.

SYMPTOM

- Experiencing flare-ups when barbecuing or preheating.

CAUSE

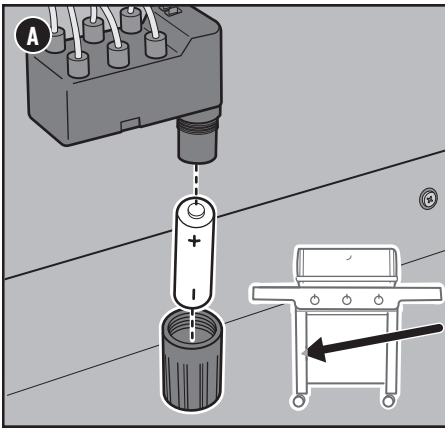
There is leftover food from the previous meal.

The inside of the barbecue needs to be cleaned thoroughly.

SOLUTION

Always preheat the barbecue on the highest setting for 10 to 15 minutes.

Follow the steps in the "Cleaning and Maintenance" section to clean the barbecue inside from the top down.



Checking the Components of the Electronic Ignition System

When pressing the ignition button you should hear a ticking sound. If you cannot hear the ticking sound, check the battery, then check the wires.

Checking the Battery

There are three potential issues with the battery that supplies the power to your ignition module that need to be checked:

- 1) Some batteries have a plastic protective wrap around them. (Do not confuse this plastic with the battery label.) Check that this plastic wrap is removed.
- 2) Confirm that the battery is installed correctly (A).
- 3) If the battery is old, replace it with a new battery.

Checking the Wires

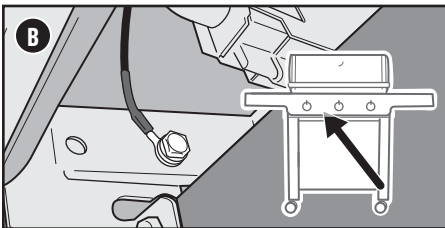
There are two potential trouble spots that need to be checked:

- 1) Check that the ignition wires are connected securely to the terminals on the ignition button under the control panel.
- 2) Make sure the ignition wires are properly attached to the ignition module. The wire terminals are colour coded to correspond with the terminals on the ignition module. The number of wires will vary per model.

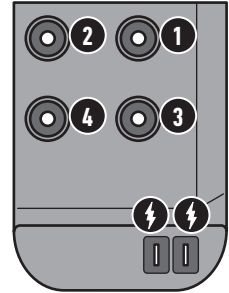
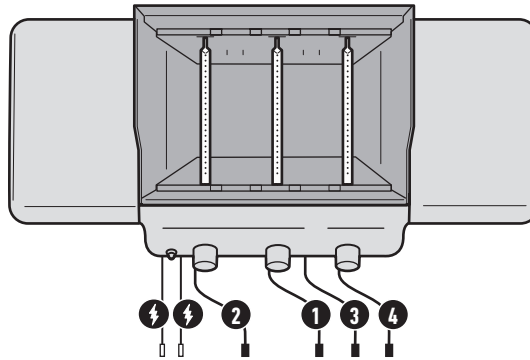
Checking the Ground Wire

Some models have a ground wire connected to the manifold bracket. This is visible from beneath the control panel (B):

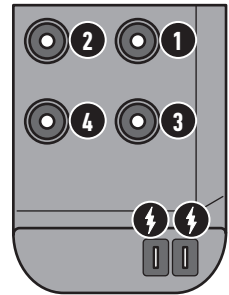
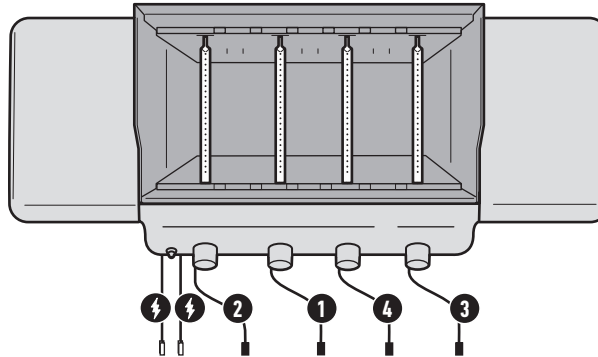
- 1) Check that the ground wire is properly secured with a screw.



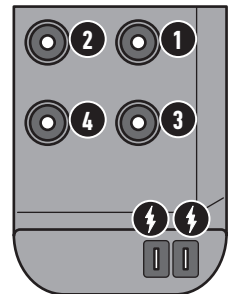
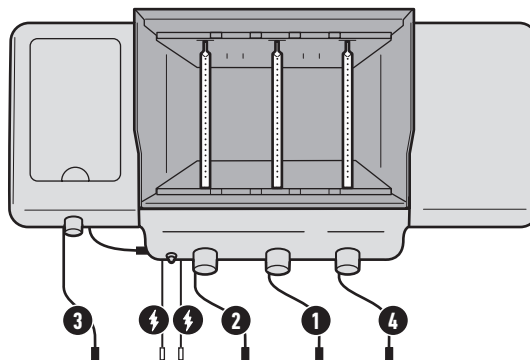
325 Igniter Module Wire Chart



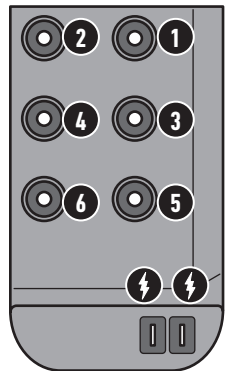
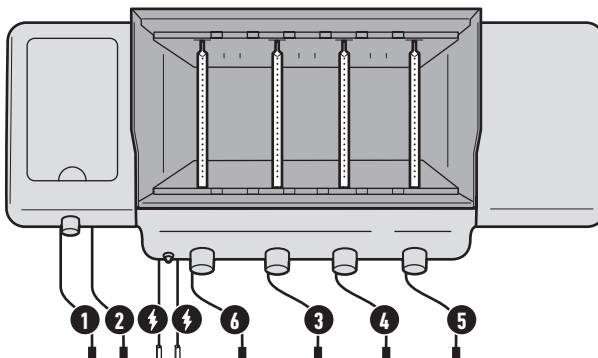
425 Igniter Module Wire Chart



335 Igniter Module Wire Chart

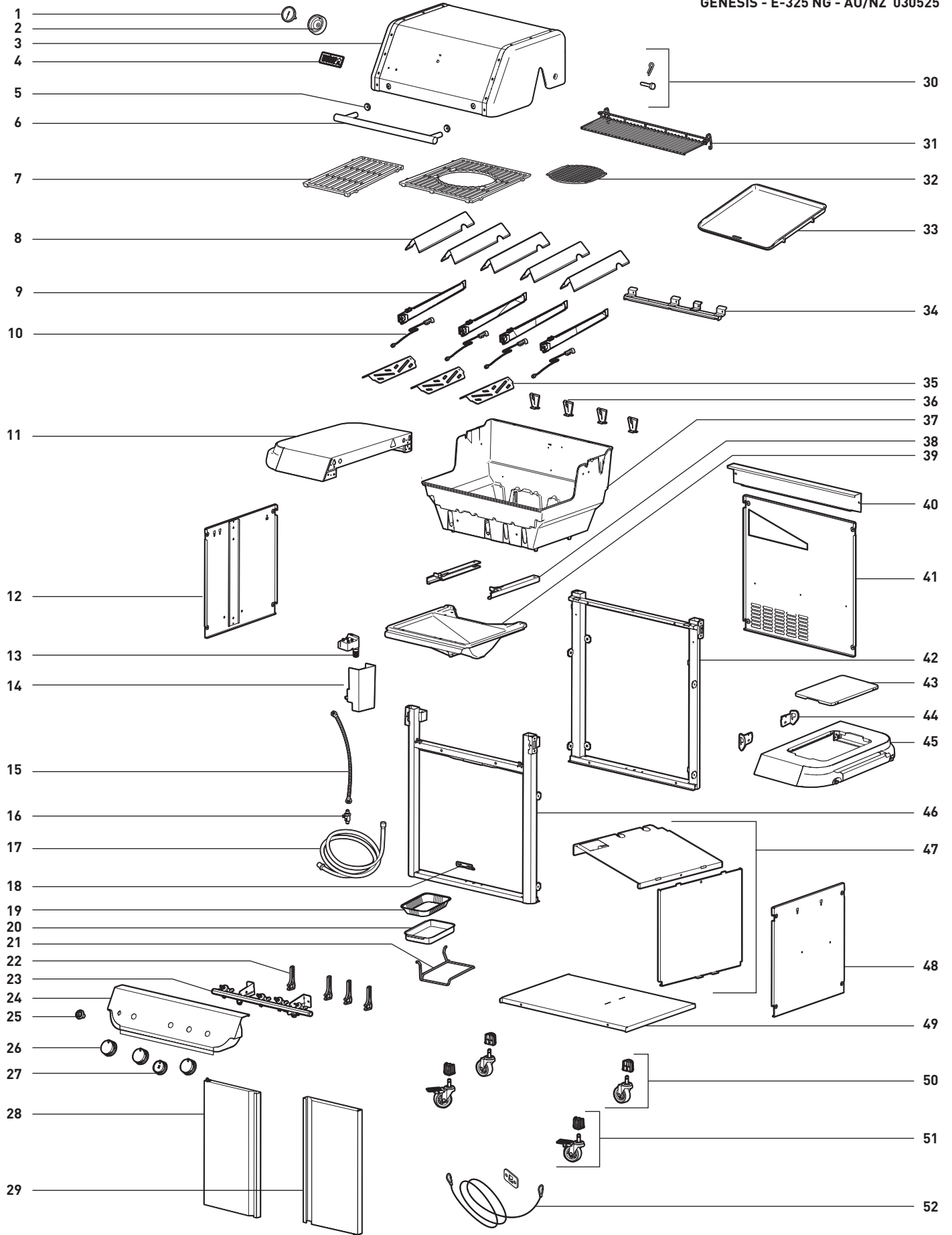


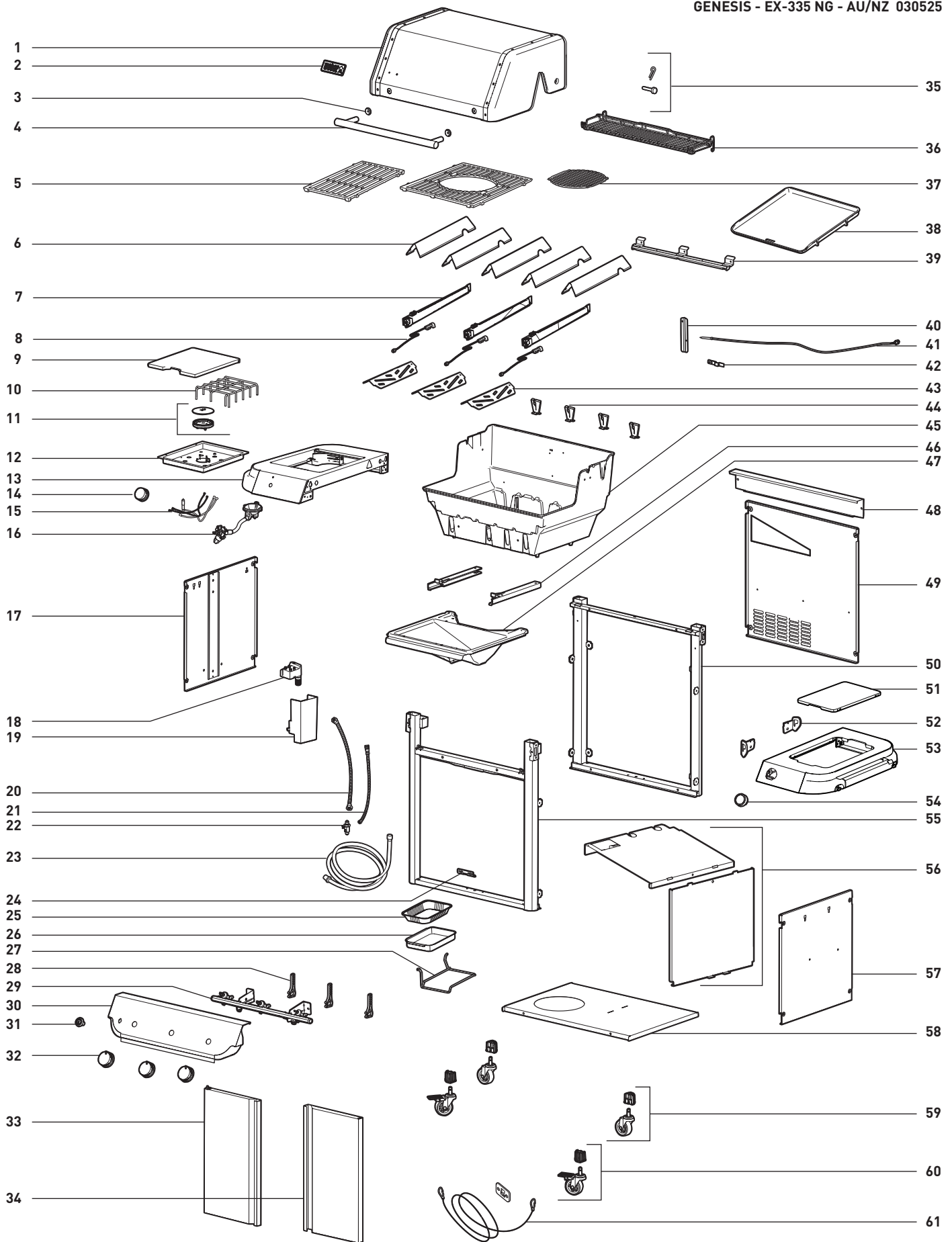
435 Igniter Module Wire Chart



GENESIS E-325

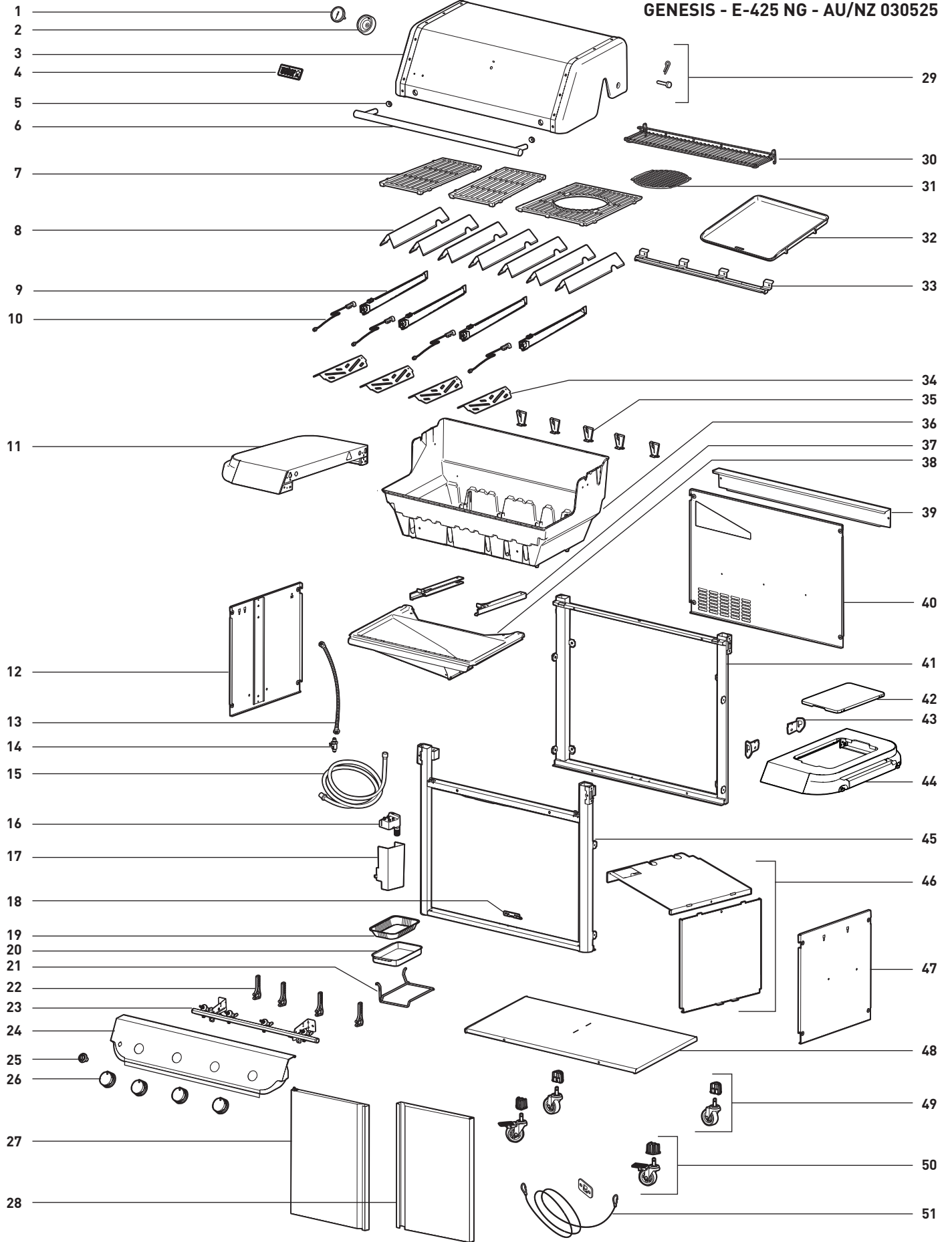
GENESIS - E-325 NG - AU/NZ 030525

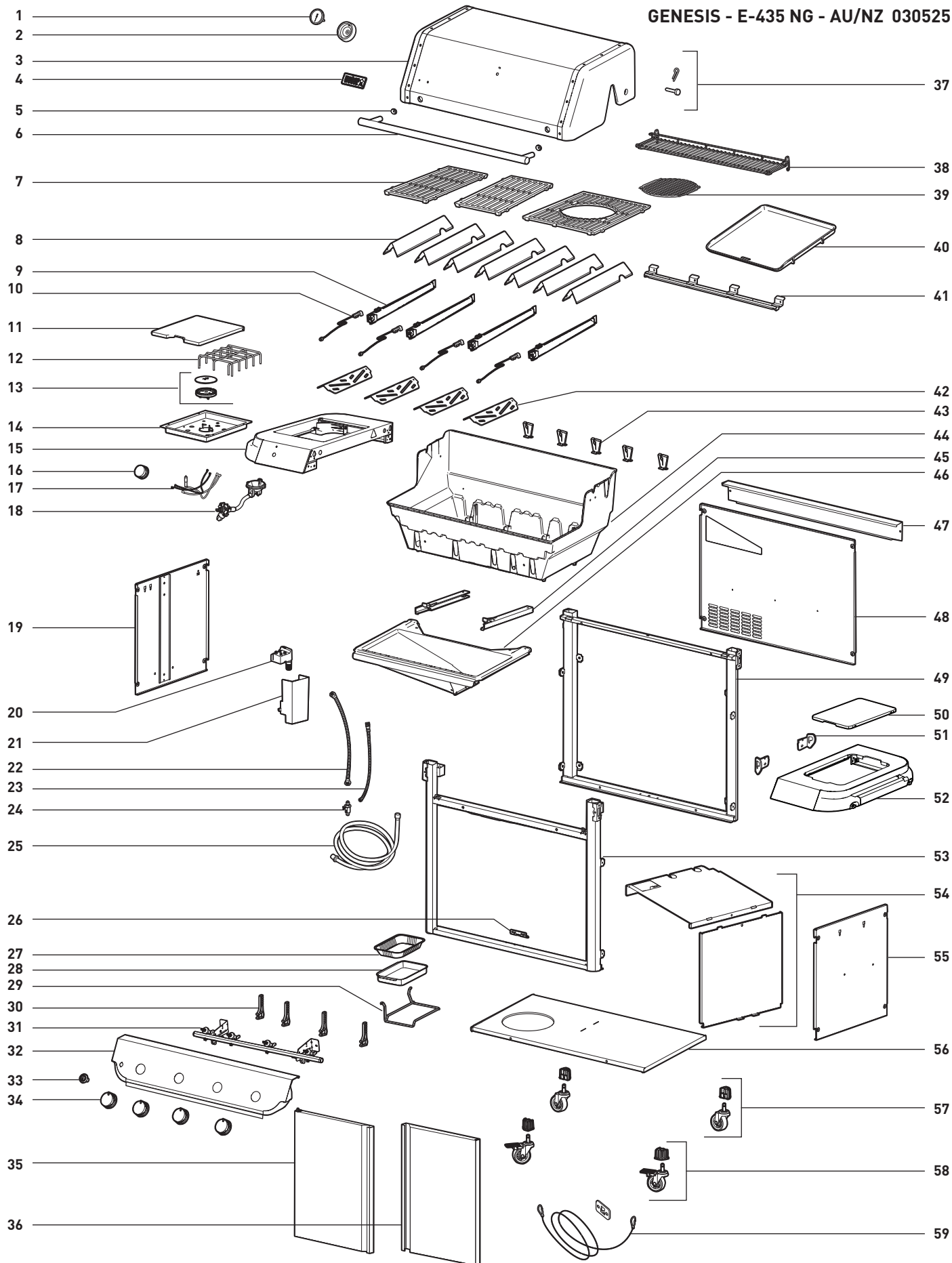




GENESIS E-425

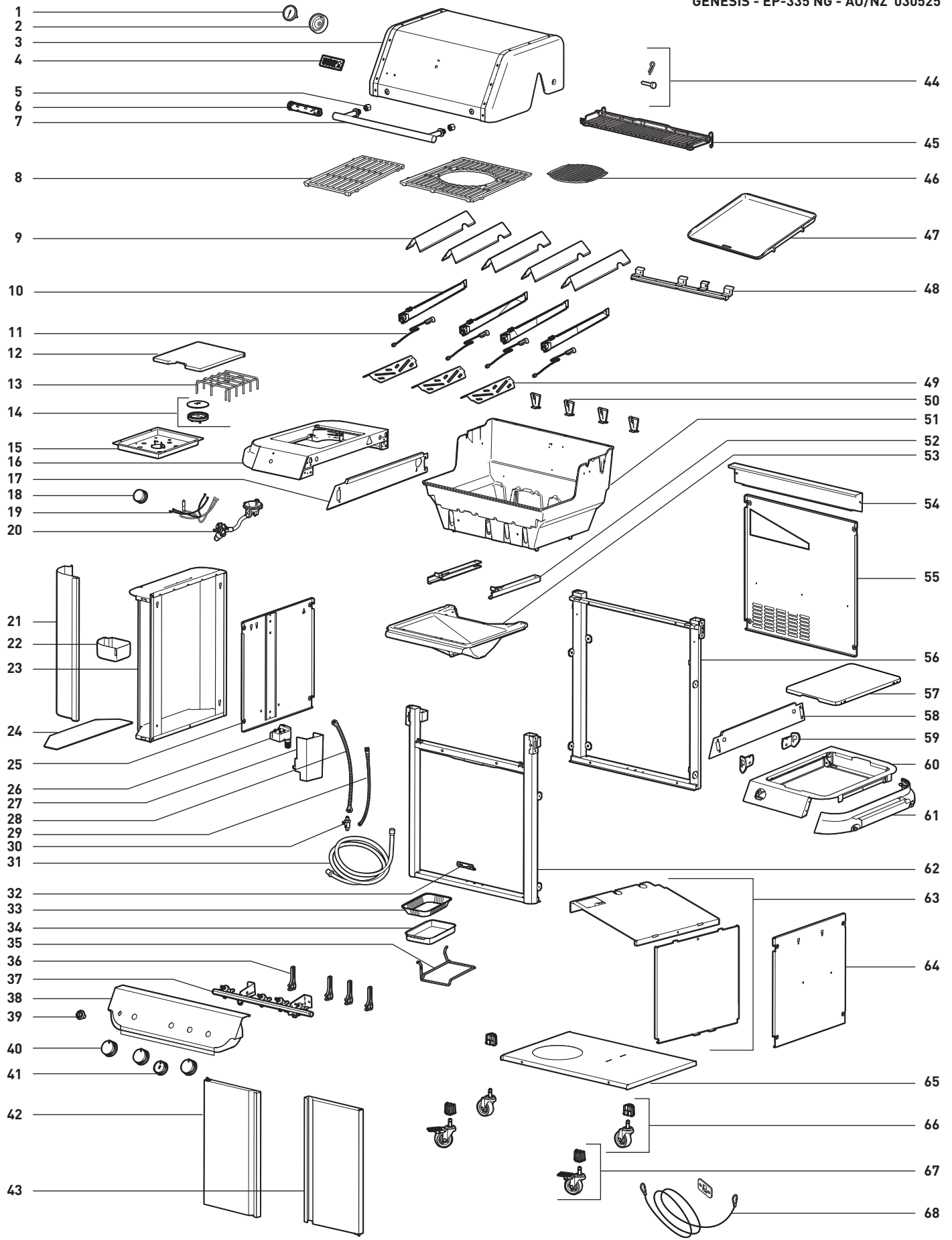
GENESIS - E-425 NG - AU/NZ 030525

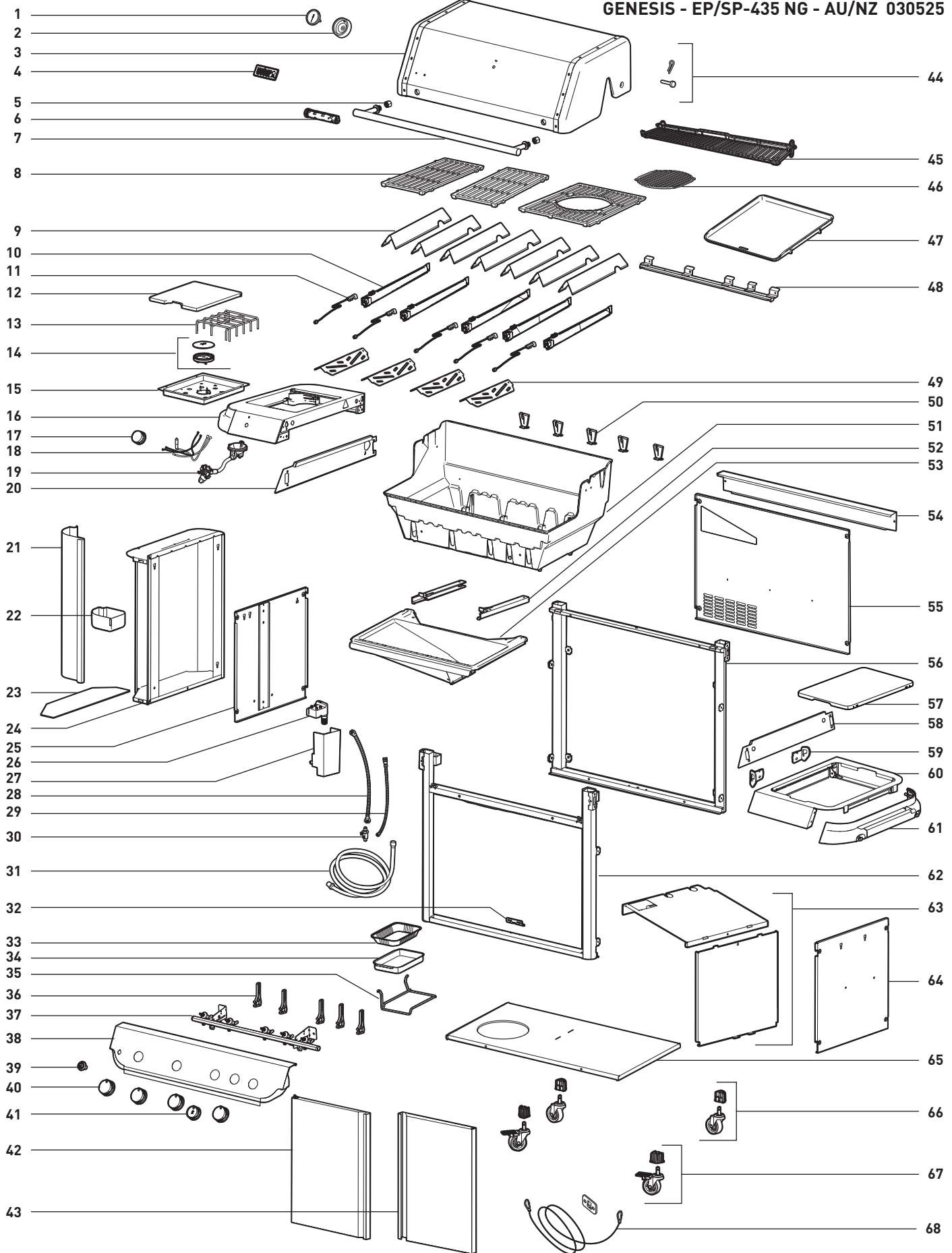




GENESIS EP-335

GENESIS - EP-335 NG - AU/NZ 030525







REPLACEMENT PARTS

To obtain replacement parts, contact
Weber ANZ customer service
or visit weber.com.

Australia: 1 300 301 290
New Zealand: 0800 493 237

CALL CUSTOMER SERVICE

If you are still experiencing any problems,
contact Weber ANZ customer service

or visit weber.com.

Australia: 1 300 301 290
New Zealand: 0800 493 237



PROBLEMS? QUESTIONS?

Do Not Return Product to the Store.

We Can Help.

If you have questions about the assembly, use or maintenance of your barbecue or need replacement parts, please contact Weber Customer Service. The serial number and model number can be found on the cover of your Owner's Manual and will be necessary for all service calls.

Weber-Stephen Products Co (Australia) Pty Ltd.

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ROSE PARK SA 5067 AUSTRALIA
1300 301 290 | www.weber.com

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0800 493 237 | www.weber.com

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