



BARBECUE OWNER'S GUIDE

NATURAL GAS



REGISTER TODAY - SCAN THE QR CODE

Unlock barbecuing happiness: Register your gas barbecue and receive special content to make you the ultimate backyard hero.

Registration is easy and we only ask a few quick questions. In less than two minutes, unlock a lifetime of WEBER knowledge and guidance. Stay inspired along the way.

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

⚠ 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.

⚠ 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.

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

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.

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

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

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

Do not ignite this appliance without first reading the burner ignition sections of this manual.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

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AU - Australia
NZ - New Zealand
101123

WARNINGS

⚠ DANGER

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

WARNINGS:

- ⚠ Improper assembly of barbecue may be dangerous. Please follow the assembly instructions carefully.
- ⚠ Do not use this barbecue unless all parts are in place. The barbecue must be properly assembled according to the assembly instructions.
- ⚠ Your WEBER gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while barbecue is in use.
- ⚠ Exercise caution when using your WEBER gas barbecue. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.
- ⚠ Do not use charcoal or lava rock in your WEBER gas barbecue.
- ⚠ While igniting the barbecue or cooking, never lean over open barbecue.
- ⚠ Never place hands or fingers on the front edge of the cookbox when the barbecue is hot or the lid is open.
- ⚠ 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 the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- ⚠ Should the burners go out while barbecue is in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight barbecue, using the igniting instructions.
- ⚠ Do not store an extra (spare) or disconnected LPG cylinder under or near this barbecue.
- ⚠ 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 Owner's Guide 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.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under, the barbecue while barbecue is in operation or is hot.
- ⚠ Natural gas is not universal liquefied petroleum gas. The conversion or attempted use of universal liquefied petroleum gas in a natural gas unit or natural gas in a universal liquefied petroleum gas unit is dangerous and will void your warranty.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The WEBER gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ **WARNING:** Your WEBER gas barbecue shall not be used under overhead combustible construction.
- ⚠ Do not use the barbecue within 46 cm (18 in) of combustible materials. This includes the top, bottom, back or sides of the barbecue.

The barbecues illustrated in this Owner's Guide may vary slightly from the model purchased.

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 Voluntary 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 VOLUNTARY 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), 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. (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com, or such country-specific website to which Owner may be redirected.) Under normal, private single family home or apartment use and maintenance, WEBER agrees within the framework of this warranty to repair or replace defective parts within the applicable time periods, 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.**

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.

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, or such country-specific website to which Owner may be redirected. 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.

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.

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.

This WARRANTY lapses if there are damages, deteriorations, discolourations, 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.

The use and/or installation of parts on your WEBER product that are not genuine WEBER parts will void this Warranty, and any damages that result hereby 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:
5 years, no rust through/burn through
(2 years paint, excluding fading or discoloration)

Lid assembly:
5 years, no rust through/burn through
(2 years paint, excluding fading or discoloration)

Stainless steel burner tubes:
5 years, no rust through/burn through

Porcelain-enameled cast iron cooking grills:
5 years, no rust through/burn through

Plastic components:
5 years, excluding fading or discoloration

All remaining parts:
2 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 VOLUNTARY 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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WEBER New Zealand ULC

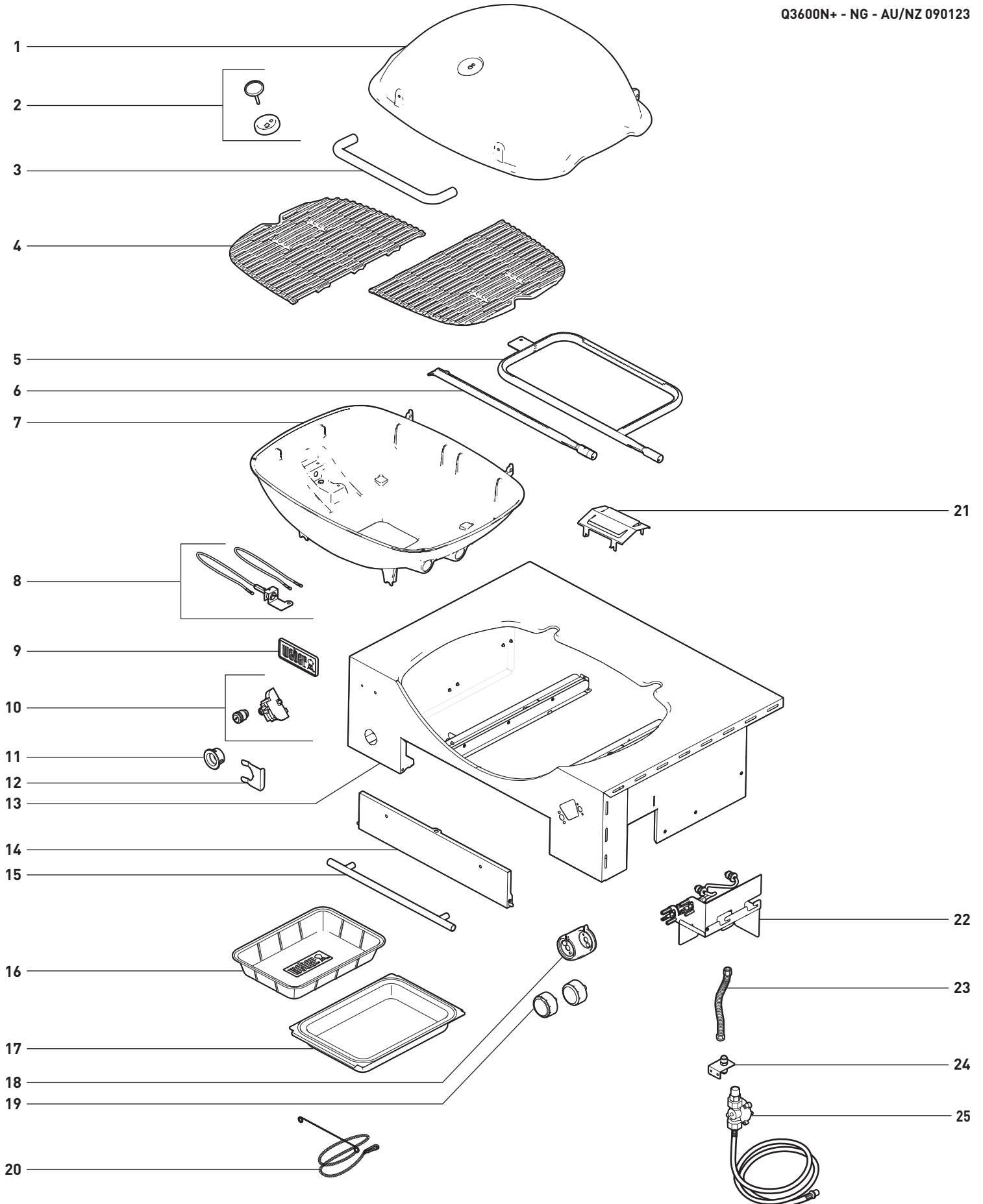
86 East Highbrook Drive
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EXPLODED VIEW

Q3600N+ - NG - AU/NZ 090123



WHAT IS NATURAL GAS?

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

NATURAL GAS — THE BASICS

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

- Your 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.
- This WEBER gas barbecue is designed for natural gas only. Do not use universal liquefied petroleum gas. The valves, orifices and hose are for natural gas only.
- Before using an NG barbecue, you need to make sure that the branch supply line from your house to your barbecue is properly installed.
- Not for use by children.

PIPING SPECIFICATIONS

Contact your local municipality for building codes regulating outdoor gas barbecue installations. **THIS INSTALLATION MUST BE DONE BY A LICENSED GAS FITTER.**

To Installer:

To set nominal test point pressure to 1.0 kPa, turn both burners on high. Adjust the regulator outlet pressure to 1.0 kPa

Refer to AS/NZS 5601.1, local authority, gas, electricity, and other relevant statutory regulations for installation and use.

STORAGE AND/OR NONUSE GUIDELINES

The gas must be turned off at the natural gas supply when the WEBER gas barbecue is not in use.

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

- The WEBER gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before it is used. (Refer to "ANNUAL MAINTENANCE.")
- Check that the areas under the cookbox and the removable 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 "ANNUAL MAINTENANCE.")

PRESSURE TESTING GAS SUPPLY

- Disconnect your WEBER gas barbecue when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (>3.5 kPa).

CONNECTION TESTING

All connections and joints must be thoroughly tested for leaks in accordance with local codes.

GENERAL SAFETY GUIDELINES

- This appliance shall only be used in an above ground, open-air situation with natural ventilation, without stagnant areas, where gas leakage and other products of combustion are rapidly dispersed by wind and natural convection.
- Refer to data plate on barbecue for gas type, consumption, pressures, and injector sizing details.
- Gas inlet connection - 1/2" BSP thread.
- Use only a 1.0 kPa natural gas regulator, AGA approved.
- The regulator must be adjusted to 1.0 kPa with all burners on high.
- This WEBER gas barbecue is not intended for commercial use.
- This WEBER gas barbecue is not intended for and should never be used as a heater.
- Use only AGA approved hose assemblies.

CONNECTING TO THE GAS SUPPLY

ALMOST READY TO BARBECUE

A bayonet fitting connects your barbecue to the gas supply. After you have connected the gas supply a leak check will need to be performed on the connection.

CONNECTING THE FLEXIBLE HOSE TO GAS SUPPLY

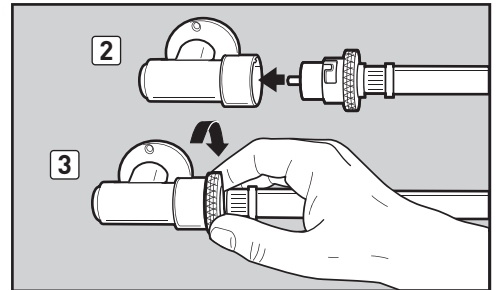
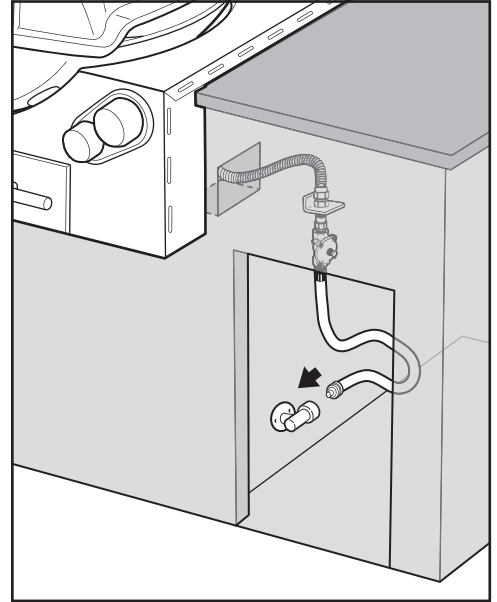
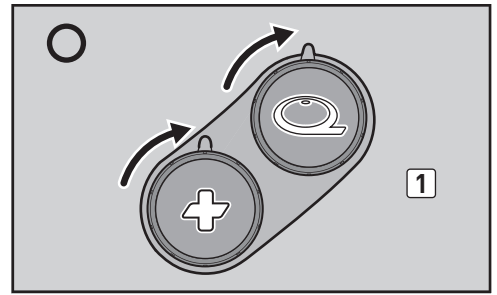
- Check that **BOTH** burner control knobs are in the off (○) position (1). Burner control knobs are shipped in the off (○) position, but you should check to be sure that they are turned off. Check by pushing burner control knobs in and turning them clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop; then they are off.
- Align the slots on the male bayonet fitting with the locking lugs on the female bayonet fitting (2).
- Push in and twist clockwise (3). If fitting does not engage or lock, repeat procedure.

This procedure will produce a gas joint. Gas will not flow unless the female bayonet fitting is properly engaged. When properly assembled, the male bayonet fitting cannot be removed without turning anticlockwise.

To disconnect, turn the male bayonet fitting anticlockwise and pull out (this automatically shuts off the gas).

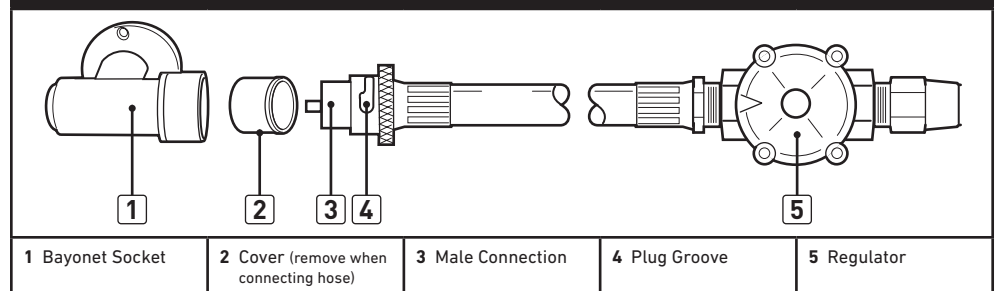
We recommend that the bayonet socket connection be leak tested anytime you disconnect and reconnect the flexible hose to the gas supply.

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



Installations may vary.

NATURAL GAS HOSE CONNECTION



PREPARING TO USE YOUR BARBECUE

WHAT IS A LEAK CHECK?

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

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

⚠ DANGER

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

⚠ WARNING: The gas connections of your gas barbecue have been factory tested. We do, however, recommend that a leak check be performed on all gas connections before operating your gas barbecue.

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

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

NOTE: All factory made connections have been thoroughly checked for gas leaks and the burners have been flame tested. As a safety precaution, however, all fittings should be checked for leaks by your installer before your WEBER gas barbecue is installed. Shipping and handling may loosen or damage a gas fitting. Refer to the installation guide for a leak check of the complete gas system.

CHECKING FOR GAS LEAKS

After installation is complete, check for leaks at the bayonet socket connection anytime you disconnect or reconnect the flexible hose to the gas supply.

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

A) Check that **BOTH** burner control knobs are in the off (○) position (1). Burner control knobs are shipped in the off (○) position, but you should check to be sure that they are turned off. Check by pushing burner control knobs in and turning them clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop; then they are off.

B) Turn gas supply on at source.

⚠ WARNING: Do not ignite burners when leak checking.

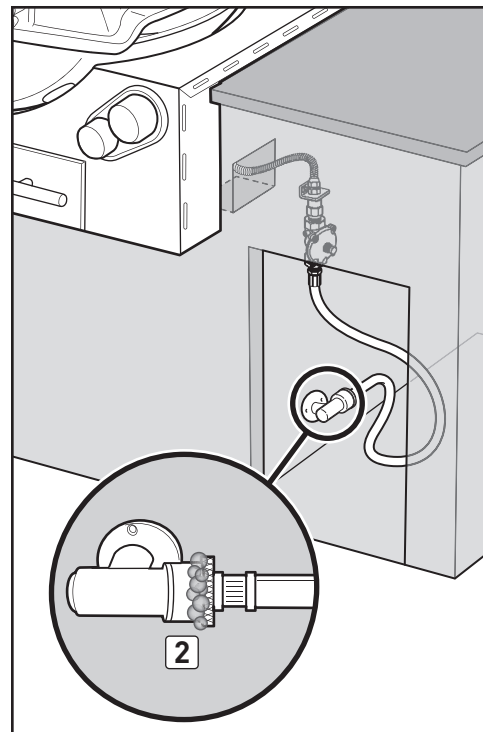
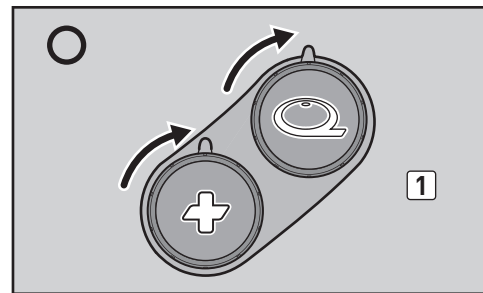
C) To check for leaks, wet fittings with the soap and water solution, using a spray bottle, brush, or rag. If bubbles form, or if a bubble grows, there is a leak. Apply the soap and water solution to the hose-to-bayonet socket connection (2).

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

D) When leak checking is complete, 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.

Now you are ready to use your barbecue.



SAFETY CHECKS BEFORE USING YOUR BARBECUE

SAFETY FIRST

It's a good idea to get in the habit of performing a few safety checks before barbecuing.

Safety must be considered when you are operating your barbecue. Be sure to read the following warnings before using your barbecue.

WARNINGS:

- ⚠ **Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.**
- ⚠ **The entire cookbox gets hot when in use. Do not touch.**

REMOVABLE CATCH PAN AND DISPOSABLE DRIP PAN

Your barbecue was built with a grease collection system, which funnels grease away from food and into a removable catch pan. For your convenience, you can also line the removable catch pan with a WEBER disposable drip pan, which will help keep the removable catch pan cleaner longer.

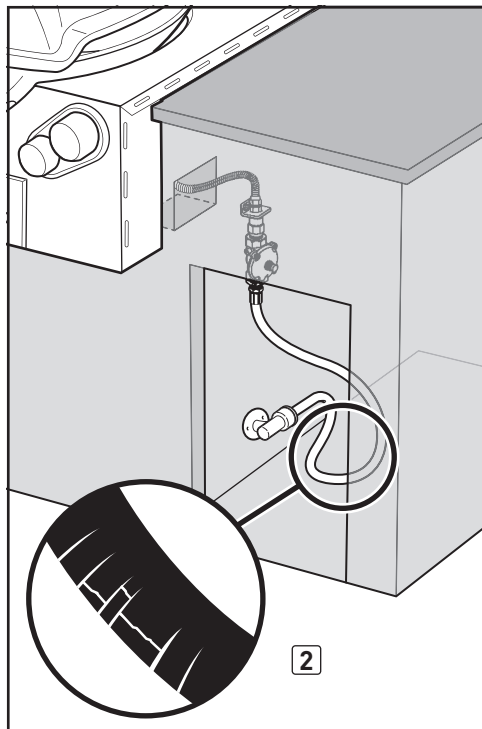
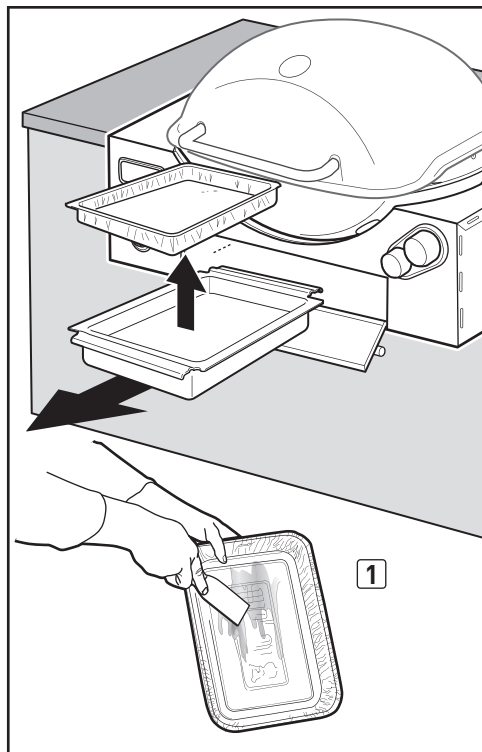
Cleaning the removable catch pan is just as important as cleaning the cookbox. Open the catch pan door on the front panel to check the removable catch pan for grease build-up each time you use your barbecue. Remove excess grease with a plastic scraper (1). Wash the removable catch pan with warm, soapy water and rinse with water. Discard and replace the disposable drip pan as needed.

- ⚠ **WARNING: Check the removable catch pan or 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.**
- ⚠ **WARNING: Use caution when removing catch pan and disposing of hot grease.**
- ⚠ **CAUTION: Do not line the cookbox, removable catch pan, or disposable drip pan with aluminium foil.**

HOSE INSPECTION

The hose should be inspected routinely for any signs of cracking (2).

- ⚠ **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 authorised replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.**



BURNER IGNITION & USAGE

METHODS OF BURNER IGNITION

There are two ways to ignite the burner. The first is by using the ignition system built into your barbecue. The second is with a match.

Next are the steps for igniting your barbecue using the ignition system. On the following page are steps for igniting your barbecue with a match.

Summary lighting instructions are located on the inside of the catch pan door.

BURNER IGNITION

A) Open the barbecue lid (1).

⚠ DANGER

Failure to open the lid before igniting the barbecue's burner, 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.

- B) Make sure **BOTH** burner control knobs are turned off (2). Check by pushing burner control knobs in and turning them clockwise until they stop.
- C) Make sure gas supply is connected and turned on (3).
- D) Light the outside burner by pushing the large burner control knob in and turning it anticlockwise to start/high (4) position (4).
- E) Push and hold in the electronic igniter button (5). You will hear the igniter clicking.
- F) Check that the burner is lit by looking through the cooking grills. You should see a flame.

⚠ **WARNING: While igniting the barbecue or cooking, never lean over open barbecue.**

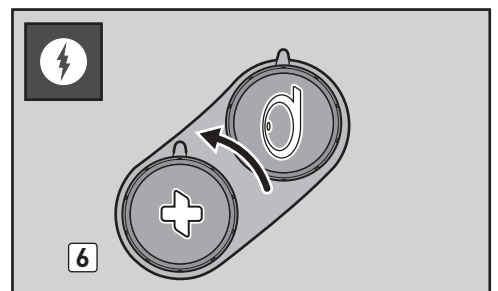
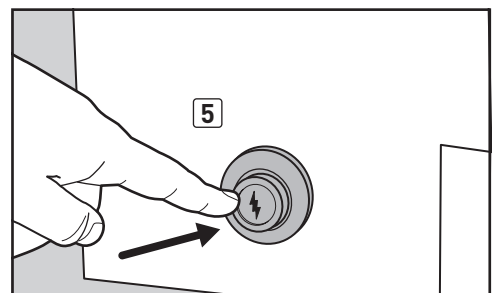
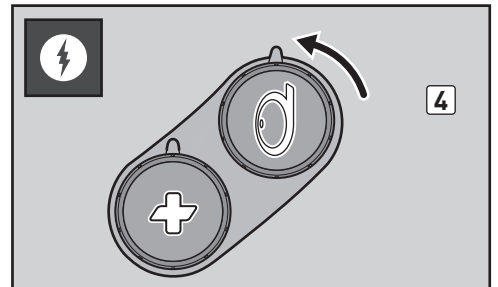
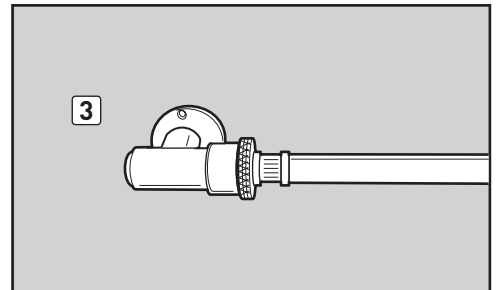
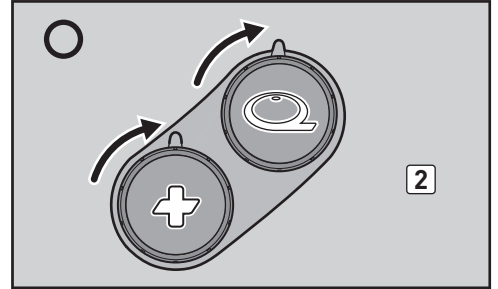
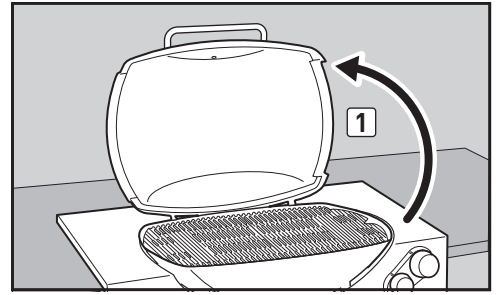
⚠ **WARNING: If the burner fails to ignite within five seconds, stop, turn the burner control knob to off and wait five minutes to allow the gas to clear before you try again or light with a match.**

- G) After the outside burner is lit, you can turn on the inside burner. Push in the small burner control knob and turn it to start/high (4) position (6). The inside burner will then be ignited by the outside burner.

TO EXTINGUISH BURNER

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

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



Burner Control Knob Settings



BURNER IGNITION & USAGE

BURNER IGNITION

Lighting with a Match

A) Open the barbecue lid (1).

⚠ DANGER

Failure to open the lid before 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.

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

C) Make sure gas supply is connected and turned on.

D) Open the catch pan door to access the matchstick holder (3).

E) Put match in the matchstick holder and strike match. Insert matchstick holder with the lit match down through the cooking grills, next to the outside burner (4). Push the large burner control knob in and turn it anticlockwise to start/high (5) position (5).

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

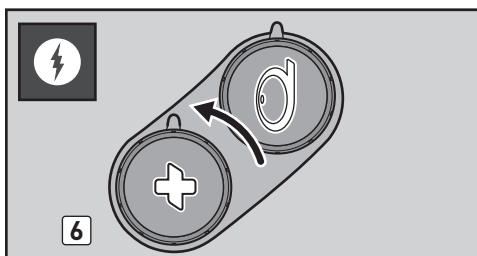
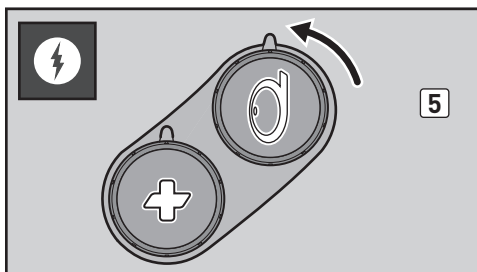
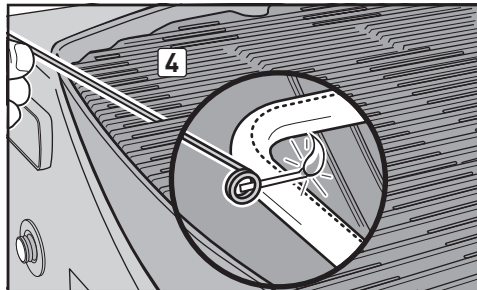
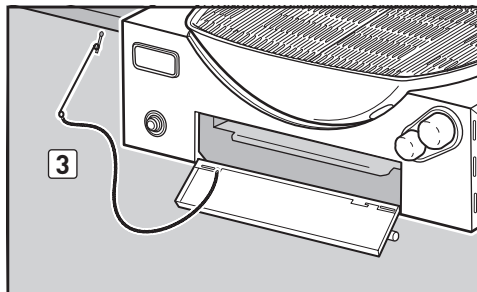
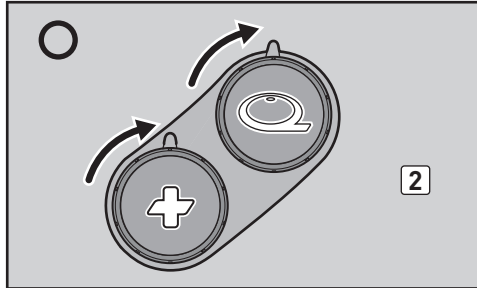
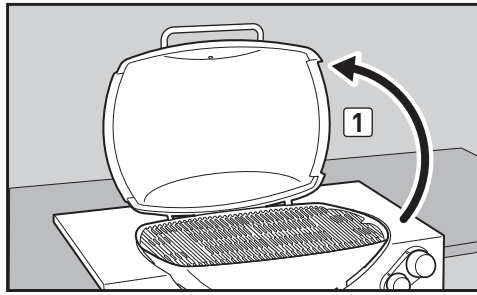
⚠ WARNING: Do not lean over the open barbecue while igniting.

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

G) After the outside burner is lit, you can turn on the inside burner. Push in the small burner control knob and turn it to start/high (6) position (6). The inside burner will then be ignited by the outside burner.

TO EXTINGUISH BURNER

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



TIPS & HINTS

- Always preheat the barbecue before cooking. Set burner(s) on high heat and close lid; preheat for 15 minutes.
- The temperature of your gas barbecue may run hotter than normal for the first few uses.
- Recipe barbecuing times are based on outside temperatures of 20°C (70°F) and little or no wind. Allow for more cooking time on cold or windy days, or at higher altitudes. Allow for less cooking time in extremely hot weather.
- Barbecuing conditions may require adjustment of the burner control knobs to attain the correct cooking temperatures.
- Sear meats and cook with the lid down for perfectly barbecued food every time.
- Crowding food onto a cooking grill means more time will be required to cook the food.
- Trim excess fat from steaks, chops, and roasts, leaving no more than a scant ¼ inch (6.4 mm) of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- In general, large pieces of meat will require more cooking time per pound (kilo) than small pieces of meat.
- Some foods, such as a casserole or thin fish fillets, will require a container for barbecuing. Disposable foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Foods in containers, such as baked beans, will require more time if barbecued in a deep casserole than in a shallow baking pan.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- Always be sure the cookbox and removable catch pan are clean and free from debris.
- Do not line the cookbox with foil. This could prevent the grease from flowing into the removable catch pan.
- If an unwanted flare-up should occur, turn burner(s) off and move food to another area of the cooking grill. Any flames will quickly subside. After flames subside, relight the barbecue. **NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS BARBECUE.**
- Using a timer will help to alert you when “well done” is about to become “overdone.”
- A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grill. Always brush or spray oil onto your food, not directly onto the cooking grill.
- 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 5 to 10 minutes of barbecuing.

PREHEATING

Preheating the barbecue before barbecuing is important. To preheat: Light your barbecue according to the instructions in this Owner's Guide; then turn burner(s) to start/high (H) position, close the lid, and preheat barbecue for 15 minutes. After preheating, you can adjust the burner(s) as desired.

⚠ WARNING: Should the burner(s) go out while barbecue is in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight barbecue, using the igniting instructions.

COVERED COOKING

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

GREASE COLLECTION SYSTEM

Unique cooking grill design features angled, cast-iron rails that deflect drippings away from the burner tube(s), preventing flare-ups that can char food. The remaining drippings flow into a removable catch pan that slides out for easy cleaning.

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

COOKING METHODS

Using the + Burner

This feature is only available on select models.

The + burner provides the versatility of searing food at a high temperature when combined with the main burner, or low and slow cooking when using the + burner alone.

Lid down cooking on HIGH not to exceed 20 minutes or 288° C.

SEARING

- 1) Open the lid and ignite both burners including the + burner (A). Begin with igniting the main burner first.

IMPORTANT: Always ignite the main burner first. The + burner ignites from the main burner.

Refer to IGNITING THE BARBECUE.

- 2) Preheat the barbecue with the lid closed and with all burners on the high 🔥 position for 10 to 15 minutes or until thermometer registers 500° F (260° C).
- 3) After preheating, leave the + burner control knob and the main burner control knob in the high 🔥 position. The + burner works in tandem with the main burner (B).
- 4) Place food directly over the + burner and close lid. Refer to the cooking instructions provided in the Australian and New Zealand User Guide for your barbecue.

LOW AND SLOW

- 1) Open the lid and ignite both burners including the + burner. Begin with igniting the main burner first. **IMPORTANT: Always ignite the main burner first. The + burner ignites from the main burner.**

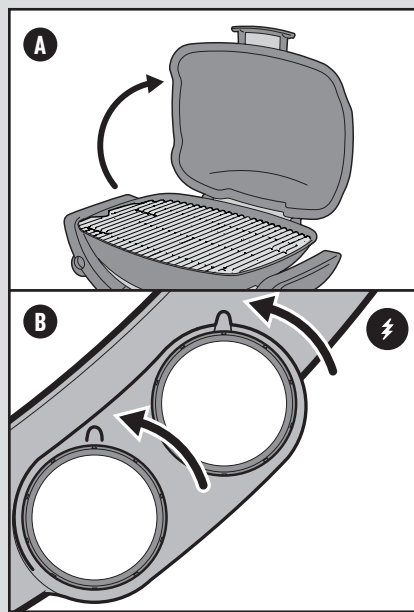
Refer to IGNITING THE BARBECUE.

- 2) Preheat the barbecue with the lid closed and with all burners on the high 🔥 position for 10 to 15 minutes or until thermometer registers 500° F (260° C).
- 3) After preheating, leave only the + burner control knob in the high 🔥 position and turn the main burner control knob off.
- 4) Refer to the cooking instructions provided in the Australian and New Zealand User Guide for your barbecue.

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

To Extinguish Burner(s)

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



| COOKING METHOD | + BURNER CONTROL SETTING | MAIN BURNER CONTROL SETTING |
|-------------------------|--------------------------|-----------------------------|
| PREHEAT | ON | HIGH |
| SEARING | ON | HIGH |
| | ON | OFF |
| LOW AND SLOW | ON | OFF |
| MAIN BURNER ONLY | OFF | LOW THROUGH HIGH |

TROUBLESHOOTING

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

If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

KEEPING YOUR WEBER BARBECUE IN TIP-TOP SHAPE

⚠ DANGER

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

To keep your WEBER gas barbecue performing as safely and efficiently as on day one, we strongly recommend that you inspect and clean the spider/insect screen(s) and burner tube(s) at least once a year. Below is important information about these two areas of the barbecue that should undergo annual maintenance.

If you observe an incorrect flame pattern or blocked burner port, proceed to the "BURNER TUBE CLEANING OR REPLACEMENT" instructions on the following page.

BURNER FLAME PATTERN

The burner tube(s) in your WEBER gas barbecue was/were factory set for the correct air and gas mixture. The correct flame pattern is shown in illustration and described below:

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

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

WEBER SPIDER/INSECT SCREEN(S)

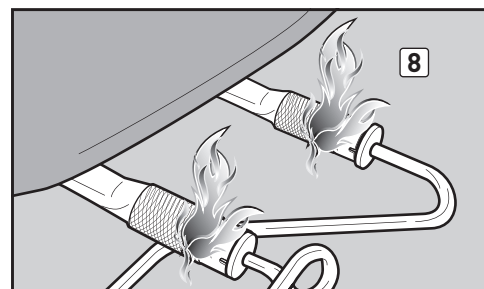
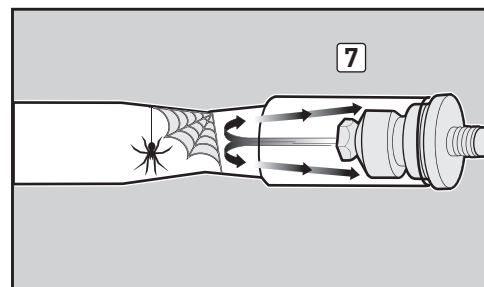
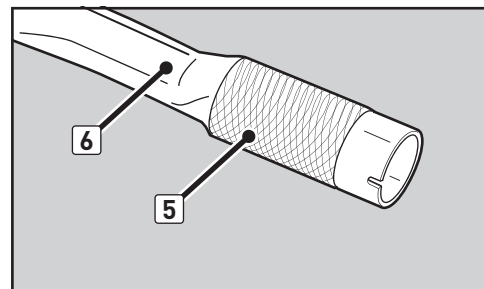
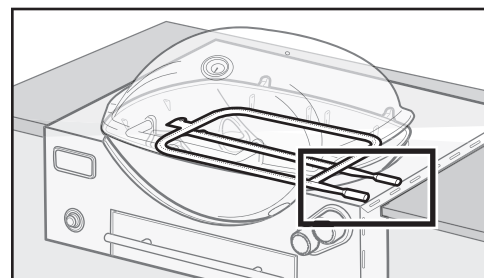
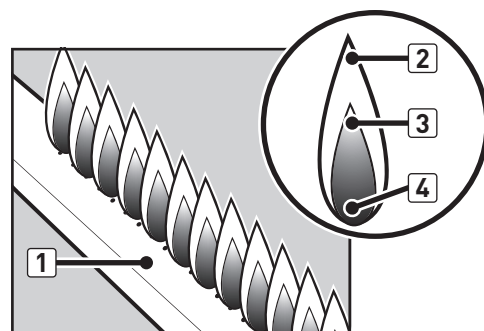
The combustion air opening(s) of the burner tube(s) (5) is/are fitted with stainless steel screen(s) to help prevent spiders and other insects from spinning webs and building nests inside the venturi section (6) of the burner tube(s). These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air opening(s) (7). 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 (8) in and around the gas valve(s), causing serious damage to your barbecue.

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

BURNER TUBE PORTS

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

- Barbecue does not reach desired temperature
- Barbecue heats unevenly
- One or more of the burner(s) do not ignite

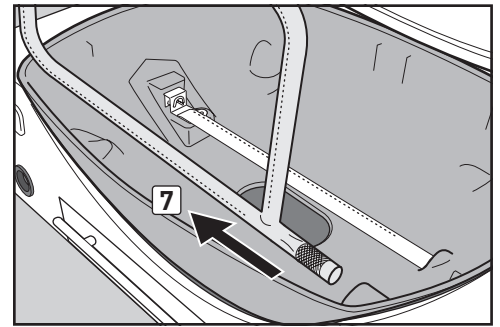
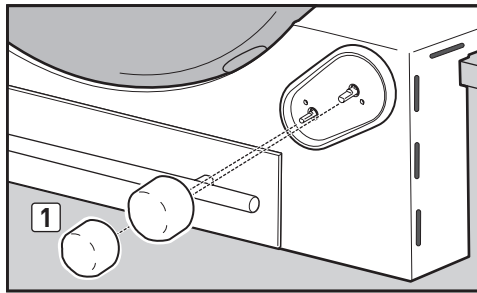


BURNER TUBE CLEANING OR REPLACEMENT

Confirm that Barbecue is Off and Cool

You will need: A Phillips screwdriver.

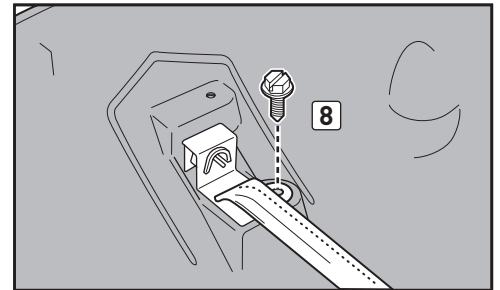
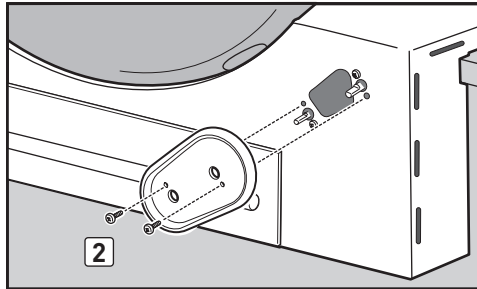
- A) Turn gas supply off at source and disconnect gas fitting.
- B) Check that **BOTH** burner control knobs are in the off (O) position. Check by pushing burner control knobs in and turning them clockwise until they stop.
- C) Remove burner control knobs (1).
- D) Remove the two screws from the front of the control knob bezel with a Phillips screwdriver (2) and set bezel aside. You now have access to the burner tube view port.



Remove Burner Tubes

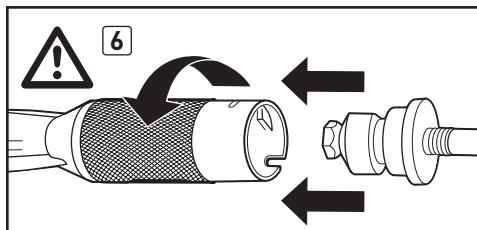
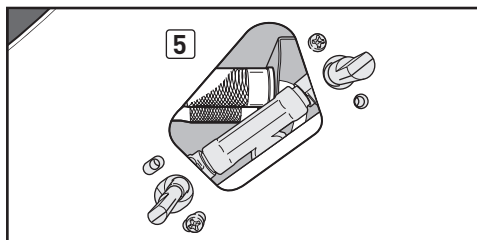
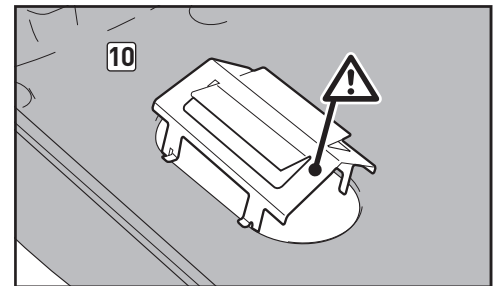
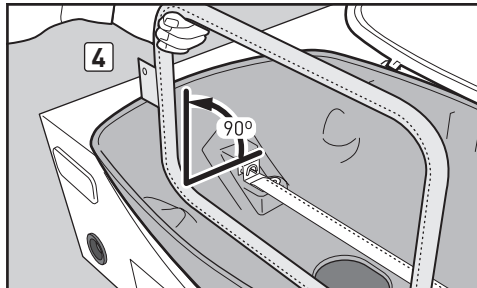
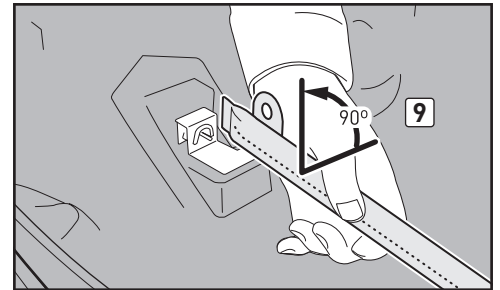
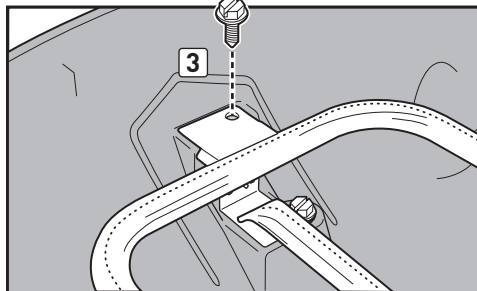
You will need: A 3/8" nut driver.

- A) Open lid and remove cooking grills from the cookbox.
- B) Remove the screw that holds the outside burner tube to the cookbox (3).
- C) Rotate the outside burner tube 90° (4) to unlock it from the valve orifice. Looking through the view port (5), slide the burner tube away from the valve orifice (6) and remove from cookbox (7).
- D) Remove the screw that holds the inside burner tube to the cookbox (8).
- E) Rotate the inside burner tube 90° (9) to unlock it from the valve orifice. Looking through the view port again (5), slide the burner tube away from the valve orifice and remove from cookbox (6).



⚠ CAUTION: Care must be taken when removing or reinstalling burner tubes. Do not force or bend the gas lines within the manifold assembly.

⚠ Do not remove the heat diffuser (10).



ANNUAL MAINTENANCE

Clean Burner Tubes

You will need: A flashlight, a wire (a straightened-out coat hanger), a suitable stainless steel bristle brush, and a soft bristle brush (toothbrush).

- A) Look inside each burner tube with a flashlight (1).
- B) Clean any debris or blockage from the inside of the burner tubes with the wire (2).

- C) Check spider/insect screens at the ends of the burner tubes and clean them using the soft bristle brush (3).

⚠ 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.

- D) Use the steel bristle brush to clean the outside of the burner tubes. This is done to make sure all burner ports (openings) running along the length of the burner tubes are fully open (4).

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

Reinstall Burner Tubes

You will need: A 3/8" nut driver.

- A) While holding the inside burner tube with the mounting bracket rotated up 90° (5), carefully slide the burner tube back into the hole on right side of cookbox (6).

Looking through the view port on the front panel of the cabinet (7), align the locking tab of the burner tube opening with valve orifice (8).

- B) Check that igniter electrode is properly seated under burner tube and reinstall screw that holds the inside burner tube to the cookbox (10).

- C) Holding the outside burner tube with the mounting bracket rotated up 90°, carefully slide the burner tube back into the hole on right side of cookbox (11). Looking through the view port on the front panel of the cabinet (7), align the locking tab of the burner tube opening with valve orifice (8).

- D) Reinstall screw that holds the outside burner tube to the cookbox (12).

- E) Rotate the burner tube 90° to the flat position to lock it to the valve orifice (9).

- D) Reinstall screw that holds the outside burner tube to the cookbox (12).

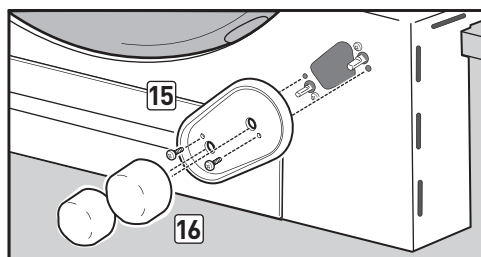
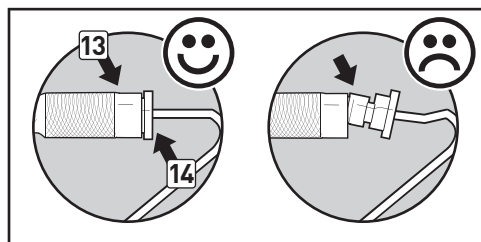
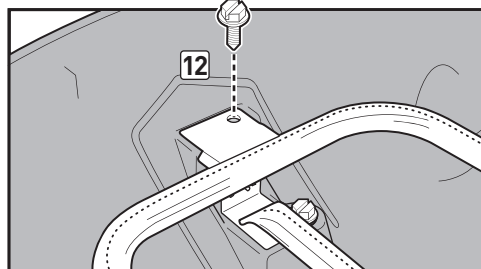
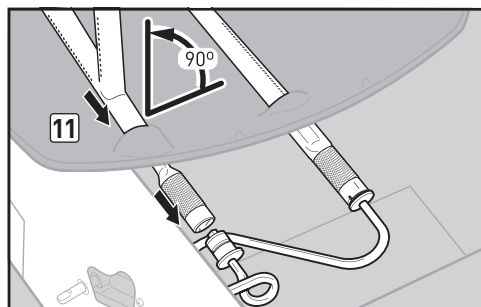
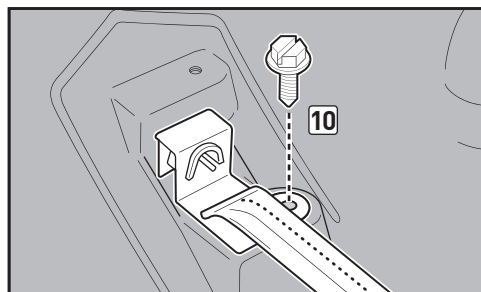
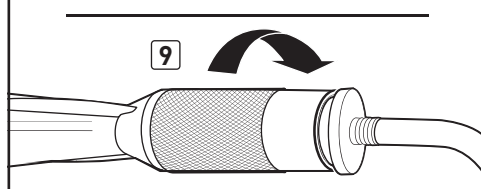
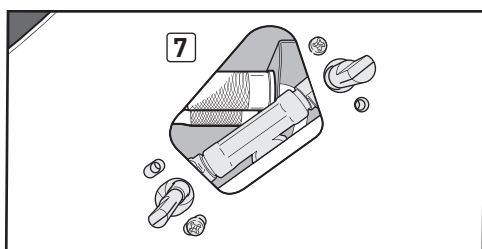
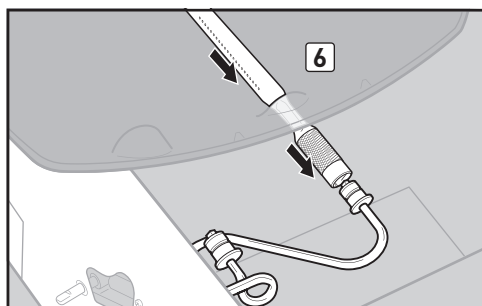
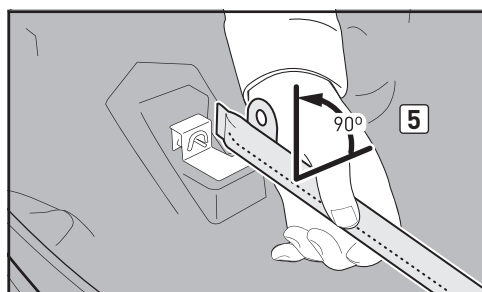
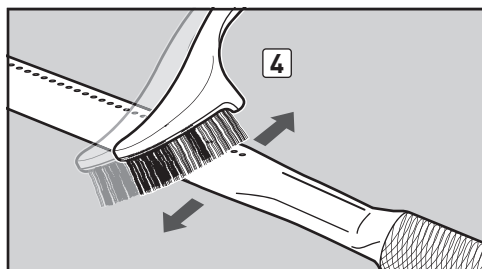
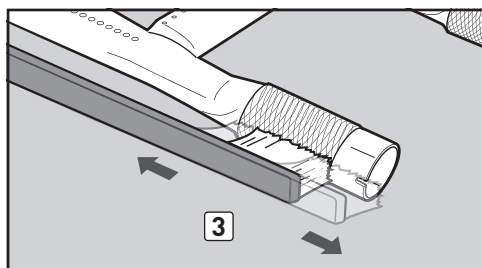
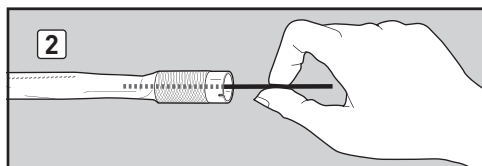
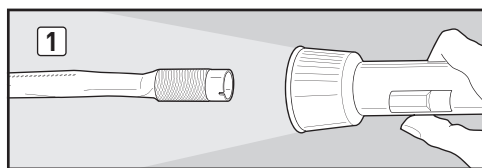
⚠ CAUTION: The burner tube openings (13) must be positioned properly over the valve orifices (14).

- E) Replace cookbox components.

- F) Reinstall control knob bezel over the valve stems. Position the bezel with the larger diameter on the right and fasten the two screws with a Phillips screwdriver (15).

- G) Place burner control knobs onto valve stems (16).

⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting. Refer to "CHECKING FOR GAS LEAKS."



ROUTINE MAINTENANCE

BEAUTIFUL— INSIDE AND OUT

WEBER barbecue owners take a lot of pride in their barbecues. Flaunt your pride and joy. Keep your barbecue clean and beautiful—inside and out—by following these routine maintenance steps.

CLEANING THE OUTSIDE OF THE BARBECUE

To keep the outside of your barbecue looking its best, use the following guidelines for safe cleaning.

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

Stainless Steel Surfaces

Wash outside surfaces with a soft cloth and a soap and water solution, rinse with water, and wipe dry.

For stubborn particles, a non-metallic brush can be used. Scrub stainless steel surfaces in the direction of the grain.

IMPORTANT: Rinse surfaces well after cleaning. Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your barbecue as this will cause scratches. When cleaning stainless steel, be sure to rub/wipe in the direction of the grain.

Painted and Plastic Surfaces

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

IMPORTANT: Do not use cleaners that contain acid, mineral spirits, or xylene. Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cabinet surfaces.

CLEANING THE INSIDE OF THE BARBECUE

To keep your barbecue performing safely and efficiently, it is important to remove any debris and excess grease that may have accumulated on the inside of the barbecue. Use the following guidelines for safe cleaning.

Inside Lid

Flaking, built-up grease resembles paint flakes. Wipe inside of lid with paper towel to prevent grease build-up. Wash inside lid with warm, soapy water; then rinse with water.

Cookbox Components & Burner Tubes

You will need: A stainless steel bristle brush, and a stiff plastic scraper.

- A) Scrape and brush the cooking grills with the scraper and brush. Remove the cooking grills and set aside.
- ⚠ CAUTION: 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 grates or brush. WEBER recommends purchasing a new stainless steel barbecue brush at the beginning of every spring.**
- ⚠ CAUTION: Do not clean cooking grills in a self-cleaning oven.**
- B) Brush any debris off the burner tubes. Do not enlarge burner ports (openings) running along length of burner tube (1).
- C) When cleaning is complete, replace the cooking grills.

Cookbox

Wash inside of cookbox with warm, soapy water; then rinse with water.

Removable Catch Pan and Disposable Drip Pan

Your barbecue was built with a grease collection system, which funnels grease away from food and into a removable catch pan. For your convenience, you can also line the removable catch pan with a WEBER disposable drip pan, which will help keep the removable catch pan cleaner longer.

Cleaning the removable catch pan is just as important as cleaning the cookbox. Open the catch pan door on the front panel to check the removable catch pan for grease build-up each time you use your barbecue. Remove excess grease with a plastic scraper (2). Wash the removable catch pan with warm, soapy water and rinse with water. Discard and replace the disposable drip pan as needed.

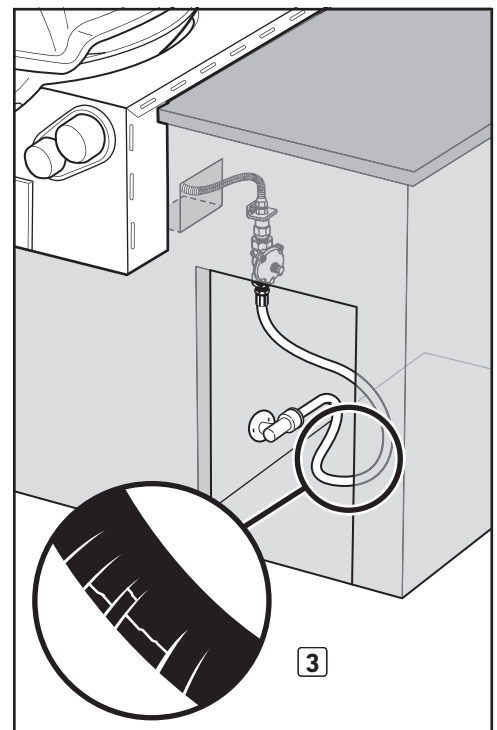
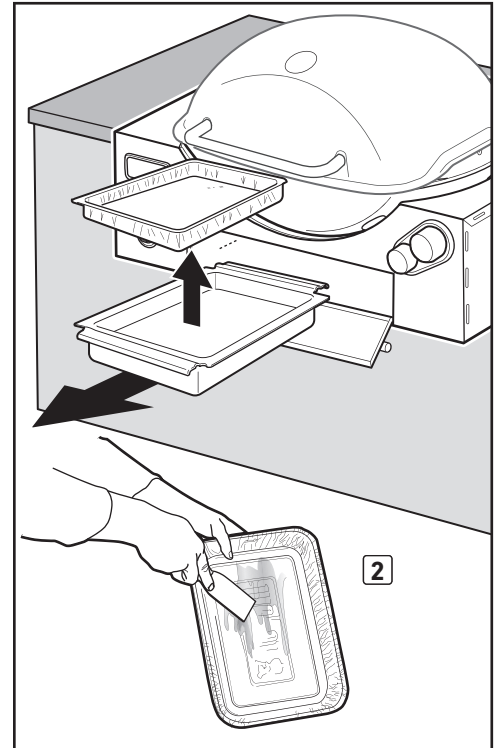
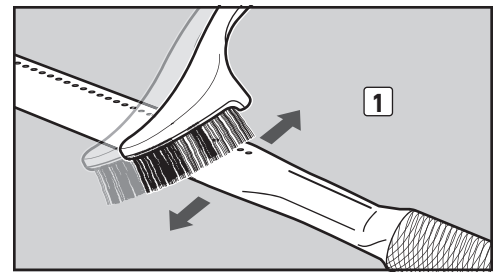
⚠ WARNING: Check the removable catch pan or disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

⚠ CAUTION: Do not line the cookbox, removable catch pan or disposable drip pan with aluminium foil.

HOSE INSPECTION

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

⚠ 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.



To obtain replacement disposable drip pans and cooking grills, contact the local retailer in your area or log onto www.weber.com. If you need further assistance, contact your Customer Service Representative.

IGNITION SYSTEM OPERATION

The igniter supplies a spark to the igniter electrode assembly. Whether you are performing routine maintenance or a troubleshooting check on the ignition system, read the following to keep your ignition system working properly.

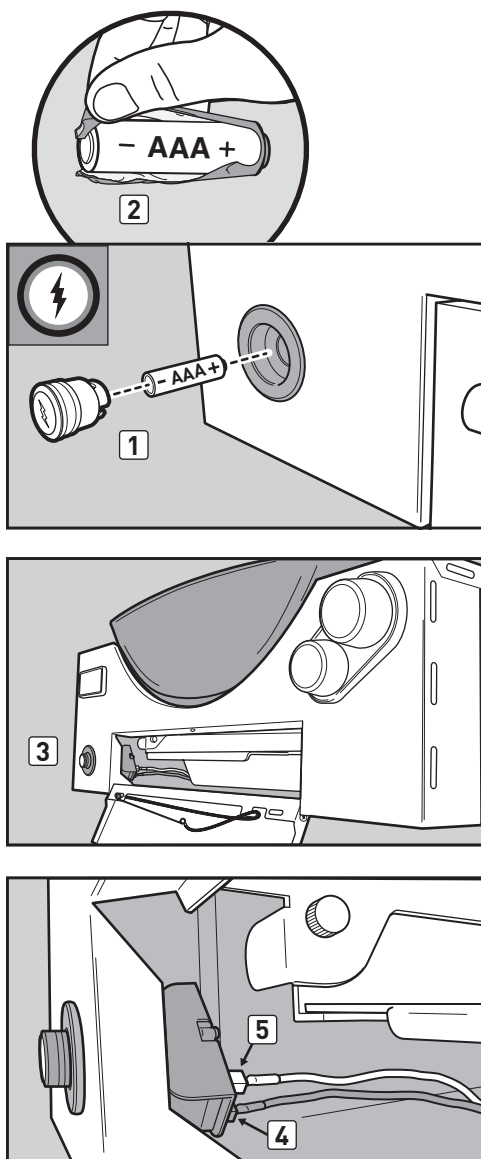
⚠ WARNING: All gas controls and supply valves should be in the OFF position.

If the igniter fails to ignite your barbecue, you will need to pinpoint where the problem is occurring: with the gas flow or with the ignition system. Begin by attempting to match light your burner. Refer to "BURNER IGNITION—Lighting with a Match." If match lighting is successful, the problem lies in the ignition system.

MAINTAINING THE ELECTRONIC IGNITION SYSTEM

- Verify that the AAA battery (alkaline only) is in good condition and is installed correctly (1). Some batteries have a plastic protective wrap around them. This plastic must be removed before installing battery (2). Do not confuse this plastic with the battery label.
- Open the catch pan door on the front of the cabinet to view the igniter module inside (3).
- Make sure that both igniter wires are properly attached to the igniter module. Black wire to black terminal (4), white wire to white terminal (5).
- Make sure the electronic igniter button is working by listening for clicking and looking for sparks at burner.
- Close the catch pan door.

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





⚠ 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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