

GENESIS® SILVER-A

Gas Grill

Owners Guide

⚠DANGER

If you smell gas:

- 1 Shut off gas to the appliance.
 - 2 Extinguish any open flames.
 - 3 Open lid
 - 4 If odour continues, keep away from the appliance and immediately call your gas supplier or your fire service.
- Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

⚠WARNING:

- 1 Do not store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.
- 2 A gas supply cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

⚠WARNING: Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer assembled.

⚠WARNING: Do not try to light the Weber Gas Barbecue without first reading the "Lighting" instructions in this manual.

INFORMATION FOR THE INSTALLER:

This manual must remain with the owner, who should keep it for future use.

OUTDOOR USE ONLY.



Liquid Propane Gas



**YOU MUST READ THIS OWNERS GUIDE
BEFORE OPERATING YOUR GAS GRILL**

A045.a
B034.a
C032.a
D031.a

⚠DANGER

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

⚠WARNINGS

- ⚠Follow regulator connection instructions for your type of gas grill.**
- ⚠Do not store a spare or disconnected gas supply cylinder under or near this barbecue.**
- ⚠Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.**
- ⚠Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.**
- ⚠After a period of storage and/or nonuse, the Weber Gas Barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.**
- ⚠Do not use a flame to check for gas leaks.**
- ⚠Do not operate your Weber Gas Barbecue if there are any leaking gas connections.**
- ⚠Flammable materials should not be present within approximately 60 cm of the top, bottom, back or sides of the barbecue.**
- ⚠Your Weber Gas Barbecue should not be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it 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.**
- ⚠If the burners should go out during cooking, turn off all gas valves. Open the lid and wait five minutes before attempting to re-light the gas flame, while observing the "Lighting" Instructions.**
- ⚠Do not use charcoal, briquettes or lava rock in your Weber Gas Barbecue.**
- ⚠While cooking, never lean over the open barbecue or place hands or fingers on the front edge of the cooking box.**
- ⚠Should an uncontrolled flare-up occur, move food away from the flames until flaring subsides.**
- ⚠Should a grease fire occur, turn off all burners and leave lid closed until fire is out.**
- ⚠The Weber Gas Barbecue should be cleaned thoroughly at regular intervals.**
- ⚠When cleaning valves or burners do not enlarge orifices or ports.**
- ⚠Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a LP gas unit is dangerous and will void your warranty.**
- ⚠A dented or rusty gas supply cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas supply cylinder with a damaged valve.**
- ⚠Even though your gas supply cylinder may appear to be empty, it might still contain gas. The cylinder should be transported and stored accordingly.**
- ⚠Under no circumstances should you attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.**
- ⚠Use heat-resistant barbecue mitts or gloves when operating barbecue.**

Warranty

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber Gas Grill that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminium Castings, lifetime,	1 year paint
Porcelain Hood Section,	25 years
Burners,	10 years
Igniter,	3 years
Cooking Grates,	3 years no rust through
Flavorizer Bars,	1 year no rust through
Thermoplastic/Thermoset Parts,	10 years Excluding fading
All Remaining Parts,	5 years,

when assembled and operated in accordance with the printed instructions accompanying it.

Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES RECEIPT OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective.

Before returning any parts, contact the Customer Service Representative in your region using the contact information sheet provided with your manual. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

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

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

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

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

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

This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS CO.

Customer Service Center

250 South Hicks Road

Palatine, IL 60067-6241

USA

Contents

Danger & Warnings	A-2
Warranty	A-3
General Instructions	A-5
Exploded View	A-6
Parts List	A-9
Assembly Instructions	B-1
Installing Features	C-1
Operating	D-1
Lighting	D-1
Manual Lighting	D-2
Cooking	D-3
Storage and/or Nonuse	D-3
Cleaning	D-3
Refilling the LP Cylinder	D-4
Safe handling tips for LP Gas	D-5
Annual Maintenance	D-6
General Maintenance	D-7
Replacing Main Burners	D-8
Crossover Ignition System Operations ...	D-9
Troubleshooting	D-10

General Instructions

Your Weber Gas Barbecue is a portable outdoor cooking appliance. With the Weber Gas Barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer® Bars produce that “outdoor” flavour in the food.

The Weber Gas Barbecue is portable so you can easily change its location in your garden or on your patio. Portability means you can take your Weber Gas Barbecue with you if you move.

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

- These instructions will give you the minimum requirements for assembling your Weber Gas Barbecue. We therefore request that you read them carefully before you use the Weber Gas Barbecue.
- Not for use by children
- Do not connect to natural gas supply (city gas). The valves and orifices are designed exclusively for LP gas.
- Not to be used with charcoal briquettes or lava rock.
- Use only a 3kg-9kg LP gas cylinder.
- In the United Kingdom, this appliance must be fitted with a regulator complying with BS 3016, having a nominal output of 37 millibars. (Supplied with barbecue.)
- Avoid kinking the hose.
- Wear protective gloves when using this appliance.

Storage

- When the Weber Gas Barbecue is not being used, turn off the gas supply cylinder valve.
- When storing the Weber Gas Barbecue indoors, disconnect the gas supply line. The gas cylinder itself is to be stored outdoors in a well-ventilated place.
- If the gas supply cylinder is not removed from the Weber Gas Barbecue, the entire grill and the gas supply cylinder are to be stored in a well-ventilated place outdoors.
- Gas supply cylinders must be stored outdoors in a well-ventilated area out of reach of children. Disconnected gas supply cylinders must not be stored in a building, garage or any other enclosed area.

Operating

⚠WARNING: This appliance is intended for outdoor use only and should never be used in garages and roofed or enclosed porches or verandas.

⚠WARNING: The Weber Gas Barbecue must never be used under an unprotected combustible roof or overhang.

⚠WARNING: The barbecue should not be used when combustible materials are within 60 cm. of the top, bottom, back or sides of the grill.

⚠WARNING: Your Weber Gas Barbecue is not intended to be installed in or on caravans and/or boats.

⚠WARNING: When in use, the entire barbecue gets hot. Never leave it unattended.

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

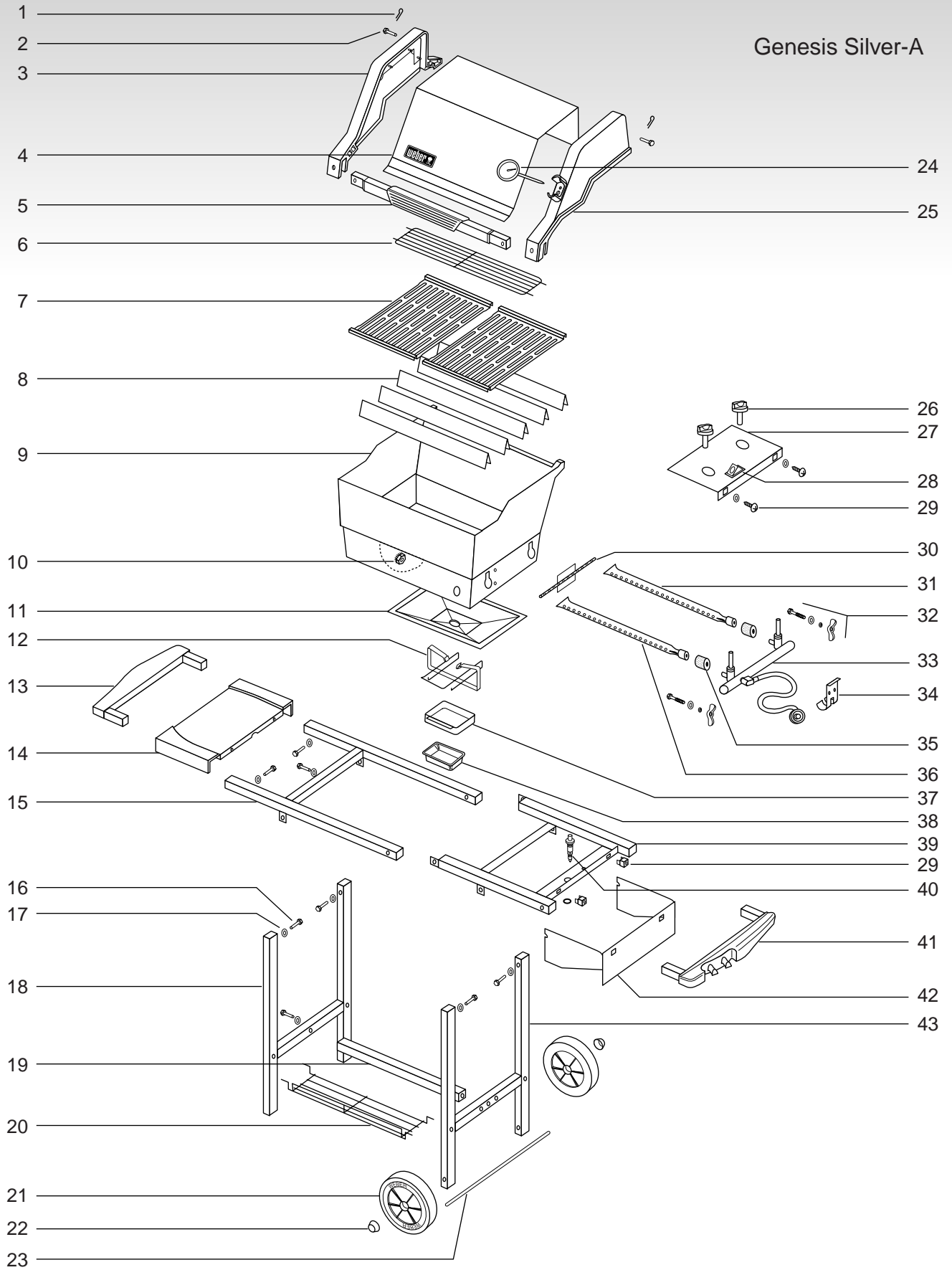
⚠WARNING: Keep the cooking area clear of flammable vapours and liquids, such as petrol, alcohol, etc., and combustible materials.

⚠WARNING: Never store an extra (spare) gas supply cylinder near the Weber Gas Barbecue.


⚠WARNING: This appliance gets very hot. Take special care when children or elderly people are present

⚠WARNING: Do not move the appliance while it is alight.


Genesis Silver-A




1. Hair Pin Cotter
2. Hinge Pin
3. Left Endcap
4. Shroud
5. Handle
6. Warming Rack
7. Cooking Grates
8. Flavorizer Bars
9. Cooking Box
10. 1/4-20 keps nut
11. Slide Out Bottom Tray
12. Catch pan holder
13. Left Trim Piece
14. Work Surface
15. Left Frame
16. 1/4-20 x 2 inch bolt
17. Nylon Washer
18. Leg Frame
19. Frame Connector
20. Bottom Shelf
21. Wheels
22. Hubcaps
23. Axle Rod
24. Thermometer
25. Right Endcap
26. Burner Control Knobs
27. Control Panel
28. Ignitor Button
29. Control Panel Hardware
30. Crossover tube
31. Back Burner
32. Manifold Hardware
33. Manifold, Hose and regulator (assembled)
34. Manifold Support Bracket
35. Spider Stopper Guards
36. Front Burner
37. Catch Pan
38. Disposable Drip Pan
39. Right Frame
40. Igniter
41. Right Trim Piece
42. Wrap-Around Frame Panel
43. Wheel Frame

© 1999 Weber-Stephen Products Co., Weber, the  silhouette, and the kettle configuration are registered trademarks of Weber-Stephen Products Co., 200 East Daniels Road, Palatine, IL, 60067-6266, U.S.A. This product is covered by one or more United States patents and patents in other nations globally. Printed in the U.S.A.

Screwdriver 

Phillips screwdriver 

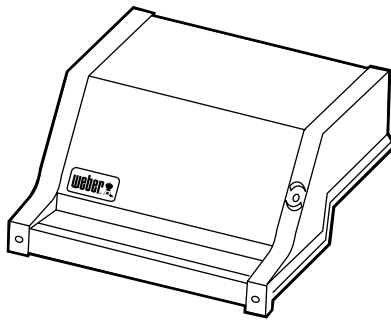
Hammer 

7/16 open-end or an adjustable spanner 

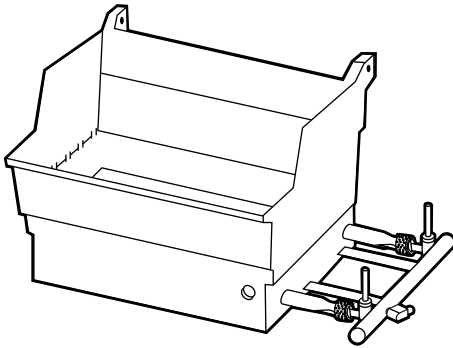
Pliers 

Block of wood 

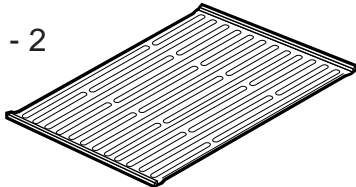
Lid - 1



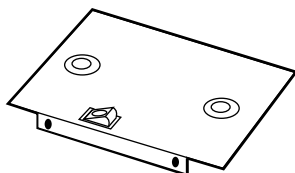
Cooking Box - 1



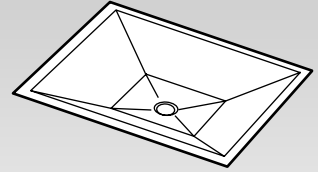
Cooking grates - 2



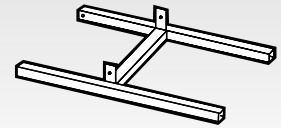
Control panel - 1



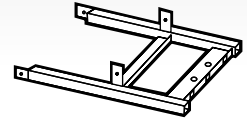
Bottom tray - 1



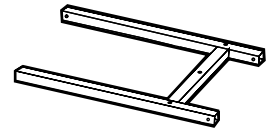
Left Frame - 1



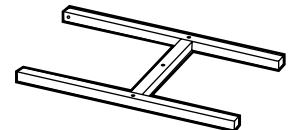
Right Frame - 1



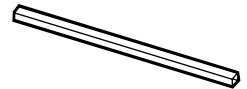
Wheel Frame - 1



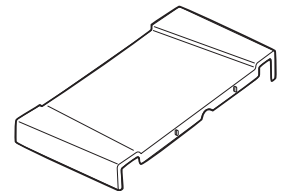
Leg Frame - 1



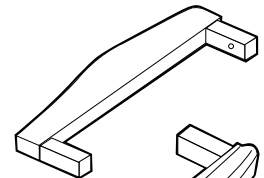
Frame Connectors - 2



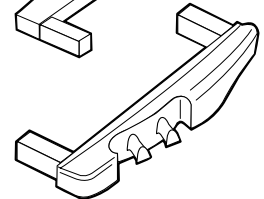
Work Surface - 1



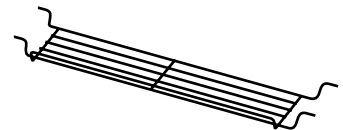
Left trim piece

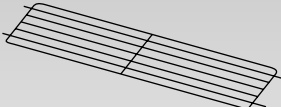
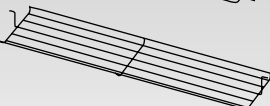
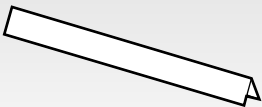


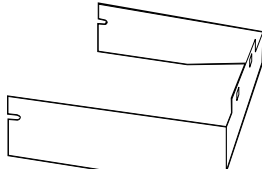
Right Trim Piece




Bottom Shelf - 1





- Warming Rack - 1 
- Warm-Up Basket - 1 
- Flavorizer Bars - 5 

- Wrap-Around Frame Panel - 1 


- Catch Pan Holder - 1 

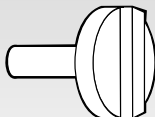
- Catch-Pan - 1 

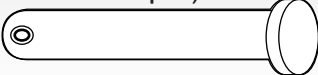
- Disposable Drip Pans - 2 

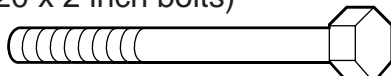
- Thermometer - 1 

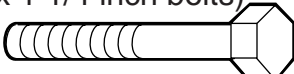
- Wheels - 2 

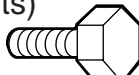
- Manifold Support Bracket - 1 


- Burner Control Knobs - 2 


- Hinge Pins (1/4 x 1 1/2 inch clevis pin) - 2 

- 2 inch bolts (1/4 x 20 x 2 inch bolts) 

- 1 1/4 inch bolts (1/4 x 20 x 1 1/4 inch bolts) 

- 1/2 inch bolts (1/4 x 20 x 1/2 inch bolts) 

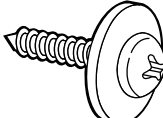
- Hex Nut (1/4 x 20 Hex Nut) 

- Keps Nut (1/4 x 20 Keps Nut) 

- Nylon Washers 

- Hair Pin Cotter - 2 

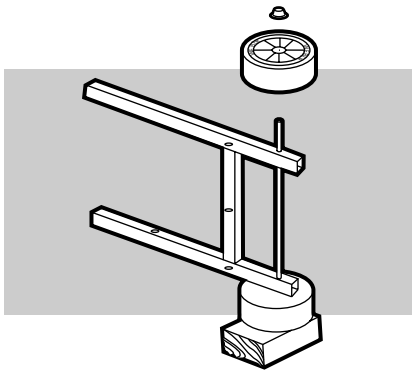
- Hubcaps - 3 

- Control Panel Hardware (Phillips screws/washers) - 2 

Assembly Instructions

Assemble wheel frame

You will need: axle rod, two wheel hubcaps, two wheels, wheel frame, hammer and a block of wood. Place one end of the axle rod on the block of wood (or other protected surface). Tap one hubcap onto the end of the axle rod. Slide one wheel onto the axle, WEBER name facing out. Next, slide the other end of the axle rod through the wheel frame. Add the other wheel, WEBER name side facing out. Tap the hubcap onto the axle rod to complete the axle.

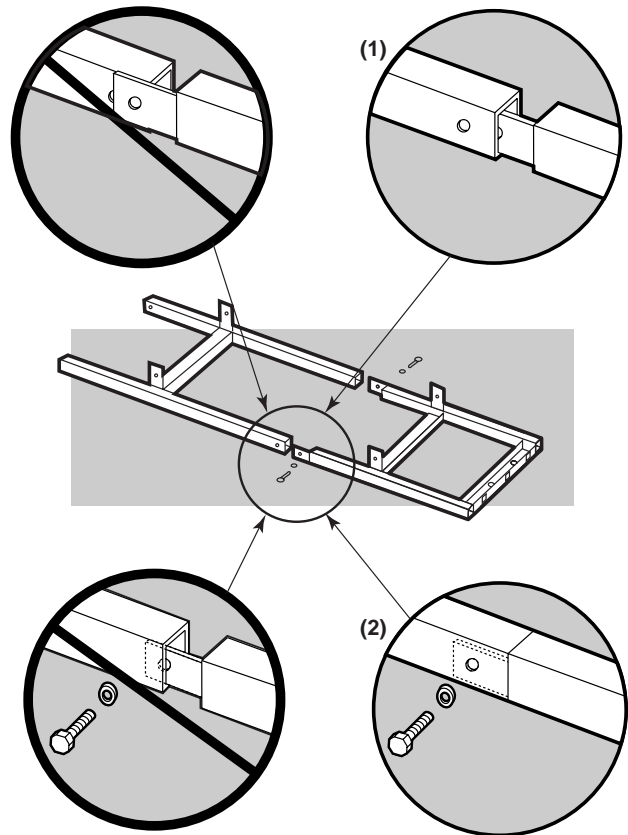


Assemble frame

You will need: left frame, right frame, two 1/2 inch bolts, two nylon washers and a 7/16 inch or adjustable spanner.

Note - Work on carpeted area (on grass or one of the boxes) to protect the finish during frame assembly. Lay the leg frame pieces as shown so the leg tabs point up.

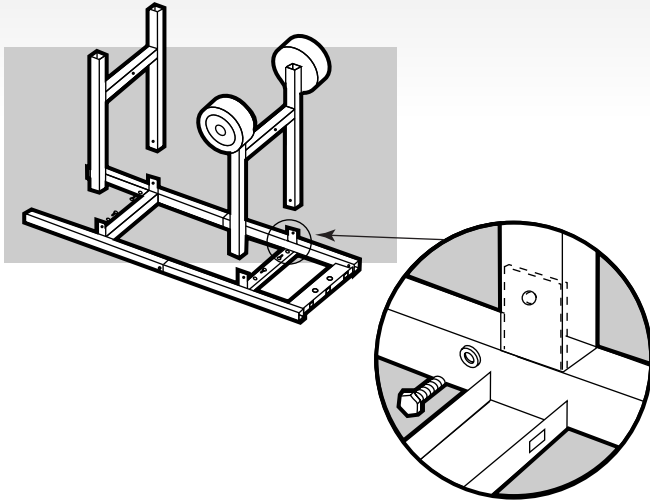
- 1) Connect the two frame pieces with the tabs inside of the frame.
- 2) Slip washers on bolts, then insert bolts as shown and tighten. (If you try to insert a bolt and there is no hole, you have the left frame turned the wrong way. Turn the left frame around.)



Continue frame assembly

You will need: *caster frame, wheel frame, four 1/2 inch bolts, four nylon washers and a 7/16 inch or adjustable spanner.*

Place the caster frame onto the tabs of the left frame. Place the wheel frame onto the tabs of the right frame. The leg tabs must be on the inside of the frames. Add the washers to the bolts. Insert the bolts into the holes as shown, then tighten bolts with the spanner.



Add Wrap-around Frame Panel

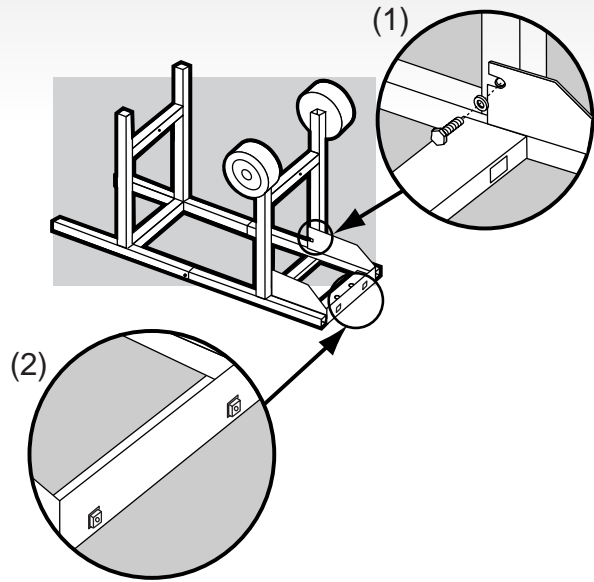
You will need: *wrap around frame panel and a spanner.*

Place wrap-around frame panel in place:

- 1) The cut-out tabs should fit between the washer and the frame, as shown.
- 2) The square cut-out holes fit around the white plugs in the frame as shown

Tighten Bolts with spanner.

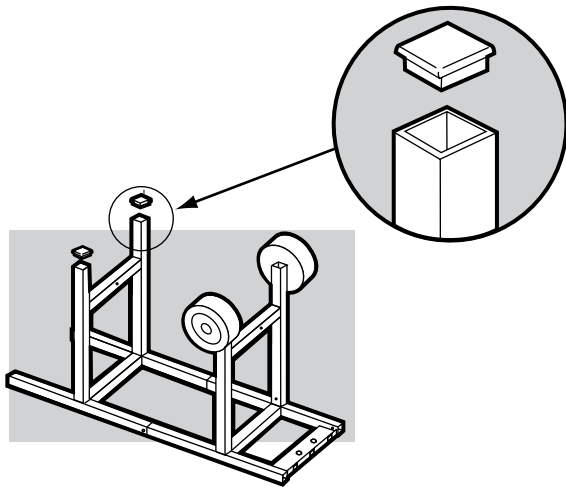
Turn the frame over and continue with assembly.



Install tubing plugs

You will need: *two tubing plugs and a hammer.*

Insert tubing plugs into the ends of the leg frame. To fully seat the plugs, you may have to tap them lightly with a hammer.

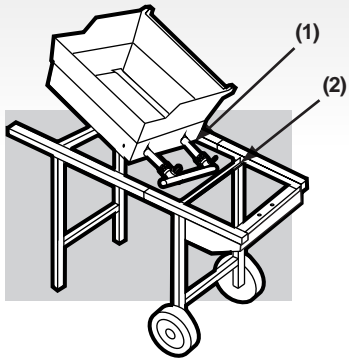


Add cooking box (assembly)

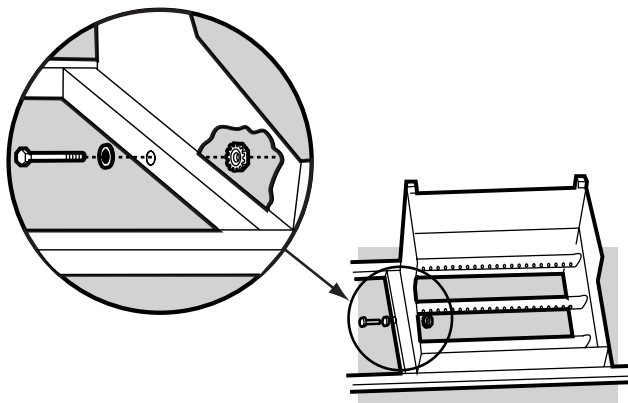
You will need: frame assembly, cooking box (assembly), 2 inch bolt, nylon washer, keps nut, pliers and a 7/16 inch or adjustable spanner.

Uncoil the hose.

Place the cooking box (assembly) in the frame assembly so the burner tubes(1) are under the frame brace(2).



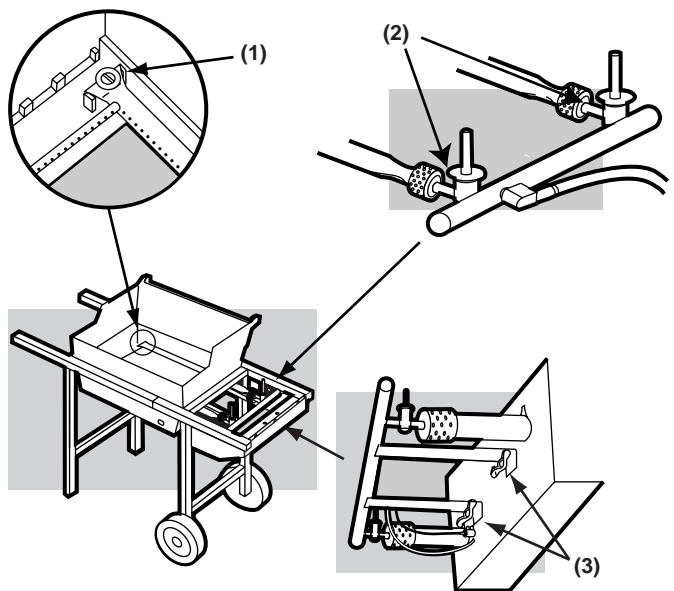
Slide the cooking box (assembly) to the left within the frame assembly. Add the nylon washer to the bolt. Insert the bolt through the frame and cooking box with the head of the bolt outside the box. Add the keps nut. Tighten by holding the bolt with pliers while you tighten the nut with a spanner.



Your Weber Gas Grill manifold assembly, consisting of gas manifold, valves, hose, regulator and gas burners has been factory assembled, pressure- and flame-tested. As a safety precaution, we recommend you check the burner alignment:

- 1) Are the ends of the burners under the washers at the left rear and left front of the cooking box? The screws are only guides. Do not tighten.
- 2) Do the valves fit into the ends of the burners?
- 3) Are the wing nuts under the burner assembly tight?

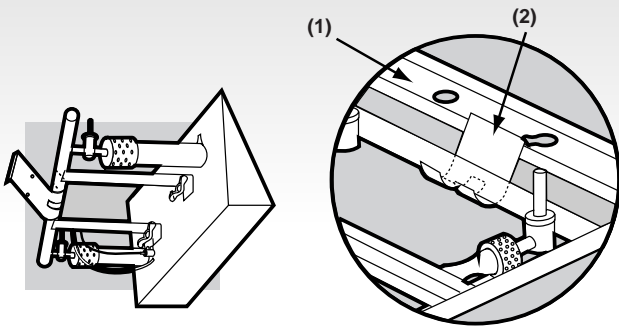
If you answered YES to 1, 2 and 3, the burners are correctly aligned. If you answered NO, the burners are misaligned. Contact the Customer Service Representative in your region using the contact information sheet provided with your manual. Do not use grill.



Install manifold bracket

You will need: manifold bracket.

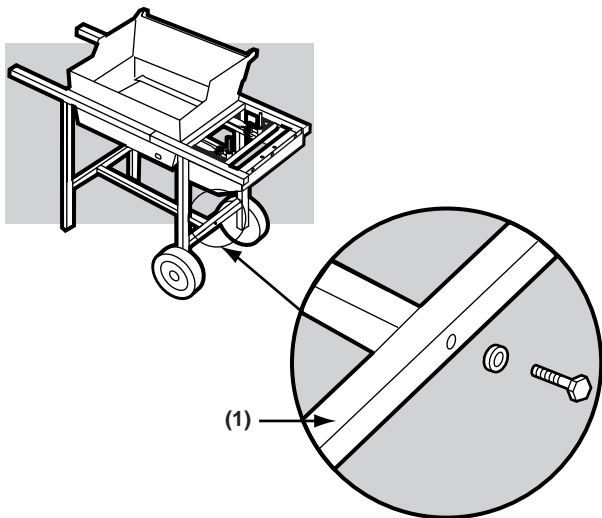
Hook the bracket(2) onto the manifold at the centre burner valve. Place your hand underneath the bracket. Lift the manifold, bracket and cooking box slightly, then hook the tab of the bracket onto the frame brace(1).



Install frame connector

You will need: frame connector, two 1 3/4 inch bolts, two nylon washers and a 7/16 inch or adjustable spanner.

Add nylon washer to the bolt, insert bolt through the hole in the bottom centre of the wheel frame and into the end of the frame connector(1). Insert the other bolt with a washer on it through the leg frame and into the other end of the frame connector. Hold the frame connector square and tighten the bolts with the spanner.



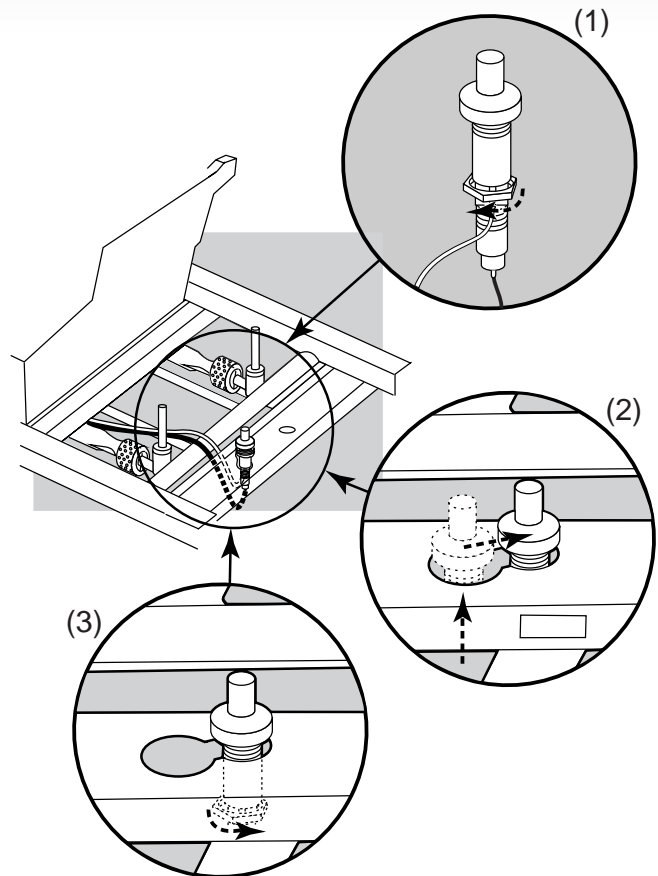
Install igniter

Note - The igniter wires are already attached to the Gas Catcher Ignition Chamber and the igniter. This was done to factory test the ignition system.

The igniter lock nut is on the igniter.

- 1) Loosen the igniter lock nut.
- 2) Insert the top of the igniter up through the large part of the keyhole in the frame brace. Slide the igniter into the small part of the keyhole.
- 3) Tighten the igniter lock nut back onto the igniter.

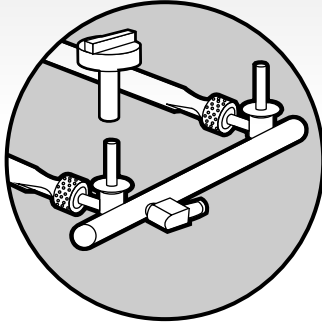
Note - If the igniter works loose, carefully tighten the igniter lock nut with an adjustable spanner or pliers.



Check that all burner valves are off

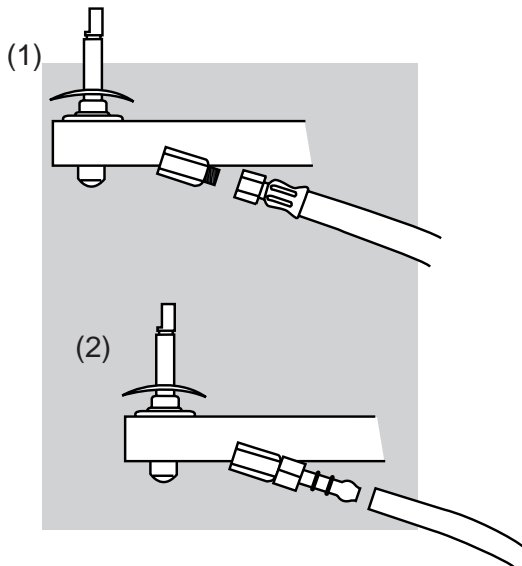
You will need: burner control knobs.

Valves are shipped in the OFF position, but you should check to be sure that they are turned OFF. Put the knob on each valve. Check by pushing down and turning clockwise. If they do not turn, they are off. Proceed to the next step. If they do turn continue turning them clockwise until they stop, then they are off. Proceed to the next step.



Hose to manifold connection

The hose connects to the manifold, which screws into the manifold fitting(1) or pushes onto the manifold push on fitting(2).



Purchase a full cylinder of gas from your gas dealer

The cylinder must always be installed, transported and stored in an upright position. Never allow the cylinder to drop or be handled carelessly. Never store cylinder where temperatures can exceed 51° C (too hot to hold by hand). For example, do not leave the cylinder in your car on hot days. (See Section "Safe handling tips for LP gas".)

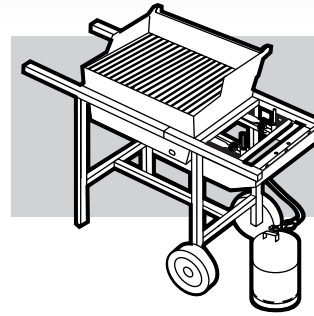
Connecting the Liquid Propane Cylinder

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

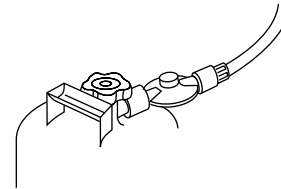
⚠DANGER

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 flames will result in a fire or explosion that can cause serious bodily injury or death, and damage to property.

You will need: LP cylinder, a soap and water solution and a rag or brush to apply it.

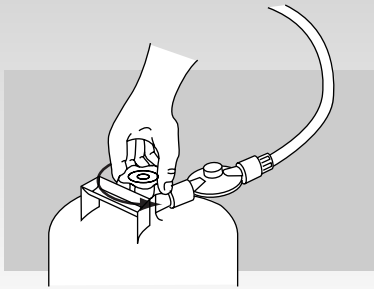


- 1) Set the LP cylinder next to the right side of the barbecue, not under the barbecue.



- 2) Connect the hose and regulator.
The regulator illustrations shown in this manual, may not be similar to the one you are using for your barbecue, due to different country or region regulations. Some regulators push ON to connect, and pull OFF to disconnect, others have a nut that has a left-hand thread that connects to the cylinder valve. Follow specific regulator connection instruction. Position the regulator so that the vent hole faces down.

- 3) Mix soap and water.
- 4) Turn on the cylinder valve.



- 5) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak. If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution. If leak does not stop, Contact the Customer Service Representative in your region using the contact information sheet provided with your manual. Do not use the barbecue.
- 6) When leak checking is complete, turn gas supply OFF at the source and rinse connections with water.

Check for gas leaks

⚠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.

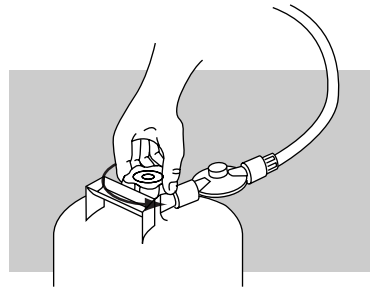
⚠WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note - All factory-made connections have been thoroughly checked for gas leaks. The burners have been flame-tested. As a safety precaution however, you should recheck all fittings for leaks before using your Weber Gas Barbecue. Shipping and handling may loosen or damage a gas fitting.

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

You will need: a soap and water solution, and a rag or brush to apply it.

To perform leak checks: open tank valve by turning the tank valve handwheel anticlockwise.



Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows, there is a leak.

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.

⚠WARNING: Do not ignite burners when leak checking.

Check:

1) Hose to manifold connection.

⚠WARNING: If there is a leak a connection(1), retighten the fitting with a spanner and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer service.

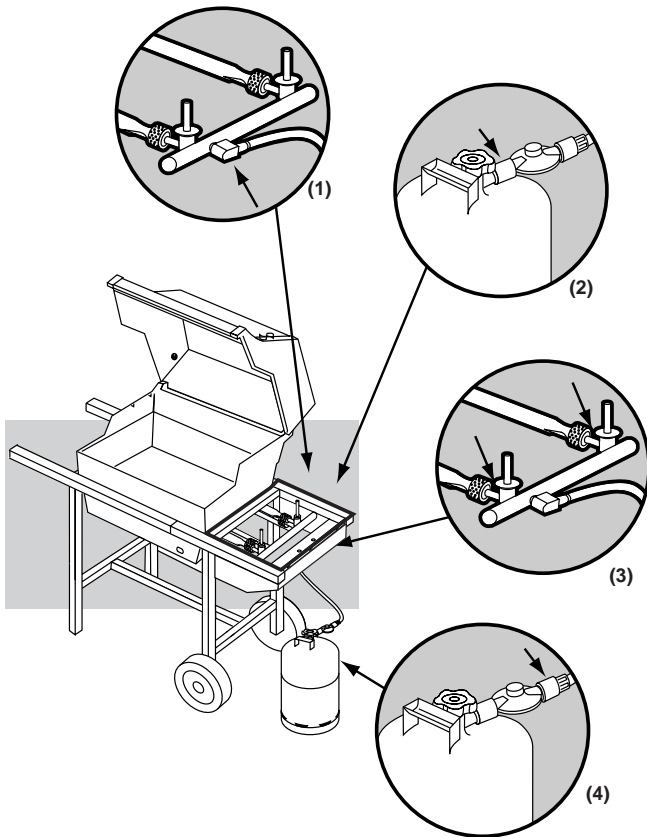
2) Regulator to Cylinder connection

3) Valves to manifold connections

4) Hose to regulator connection

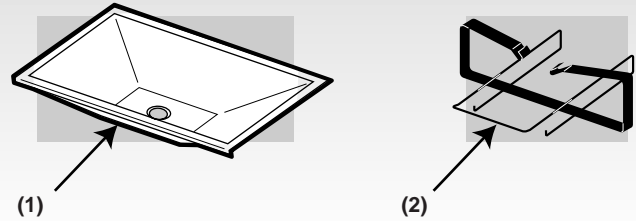
⚠WARNING: If there is a leak at connections(2,3) or(4) turn OFF the gas. DO NOT OPERATE THE BARBECUE Contact the Customer Service Representative in your region using the contact information sheet provided with your manual.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

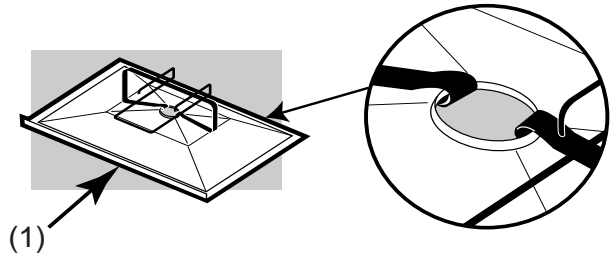


Install the slide out bottom tray

You will need: the slide out bottom tray(1), catch pan holder(2), catch pan and one disposable drip pan.

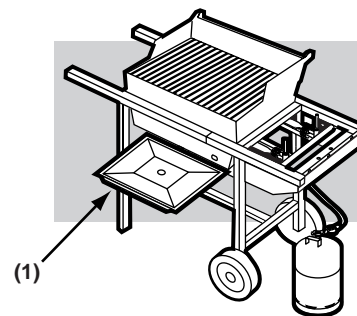


Hook the ends of the catch pan holder into the hole in the slide out bottom tray. The front of the catch pan holder must be on the same side as the finger grip(1) of the bottom tray.



Slide the bottom tray onto the mounting rails under the cooking box with finger grip toward you(1).

⚠WARNING: Do not line bottom tray with aluminium foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.



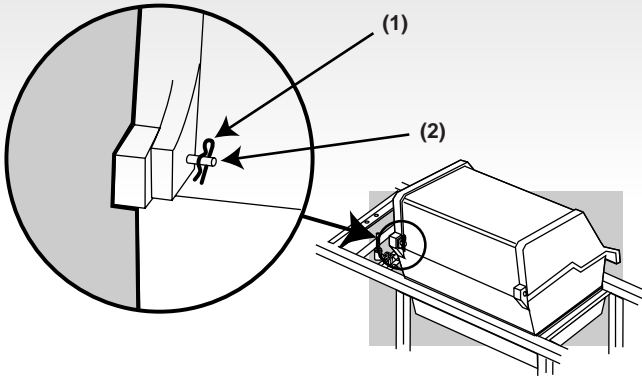
Put the disposable drip pan into the catch pan.

Slide the catch pan into the catch pan holder with its finger grip towards you(1).

Install Lid

You will need: lid, two hair pin cotters(1) and two hinge pins(2).

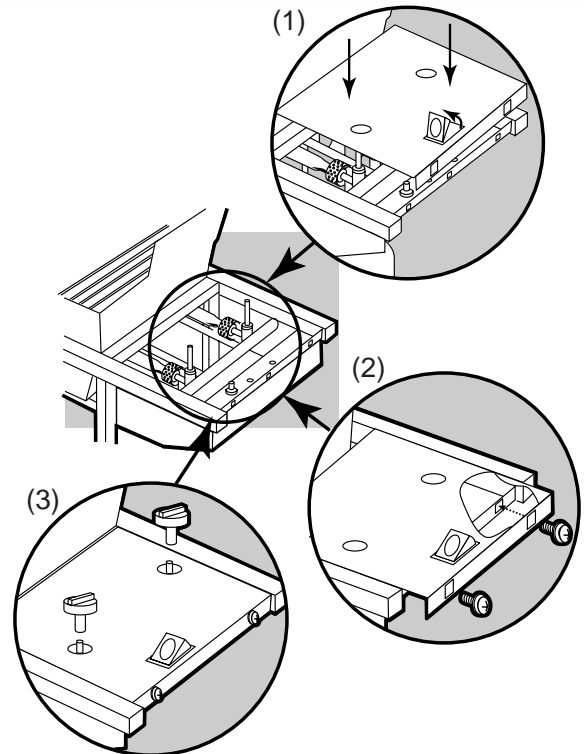
Place lid on top of the cooking box. Align the hinges at the rear of the barbecue. Insert hinge pins through the hinges from the outside. Insert hair pin cotters into the small holes in the hinge pins.



Install control panel and burner control knobs

You will need: control panel, two Phillips screws/washers, a Phillips screwdriver, and burner control knobs.

- 1) Set the control panel in place over both frame braces. Hold the Crossover Ignition button up while setting the control panel in place.
- 2) Line up the holes in the control panel with the holes in the white plastic plugs in the frame brace. Insert screws and tighten with a Phillips screwdriver until snug. Do not overtighten.
- 3) Push each of the burner control knobs onto their valve.

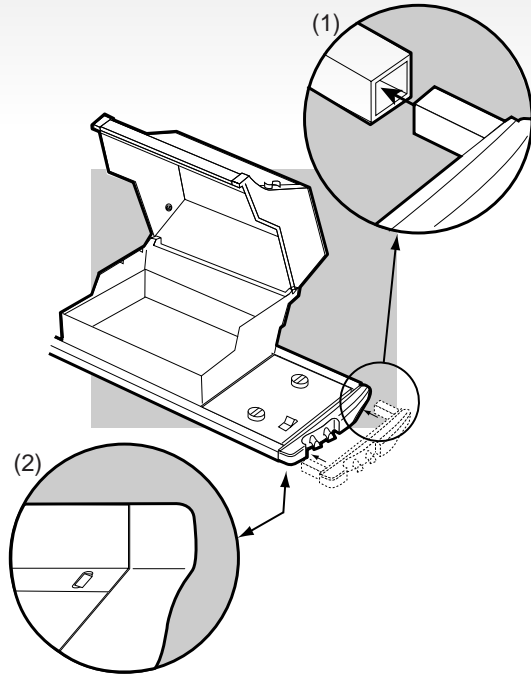


Installing Features

Install the right trim piece with tool holders

You will need: Right trim piece with tool holders

Push the right trim piece into the frame as shown(1), making sure that the tabs on the underside of the trim piece are snapped into the slots in the frame.(2)

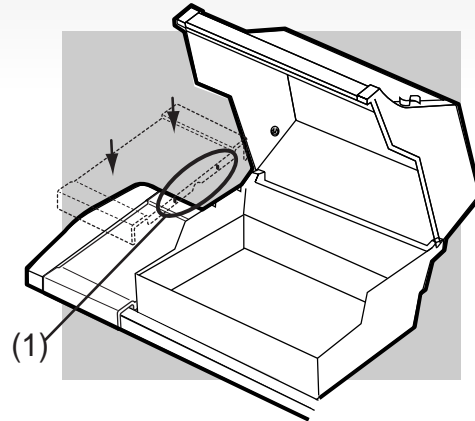


Install the work surface

You will need: work surface.

Place the work surface, so that the front and back edges fit over the frame, in the area between the left trim piece and the cooking box as shown.

Do not use the work surface as a cutting board.

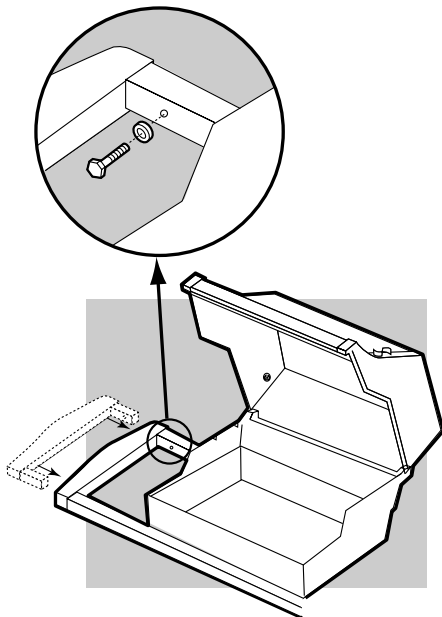


- (1) Make sure that the tabs on the side table are to the right, next to the cooking box.

Install the left end trim piece

You will need: End trim piece, two 1/2 inch bolts, two nylon washers and a spanner

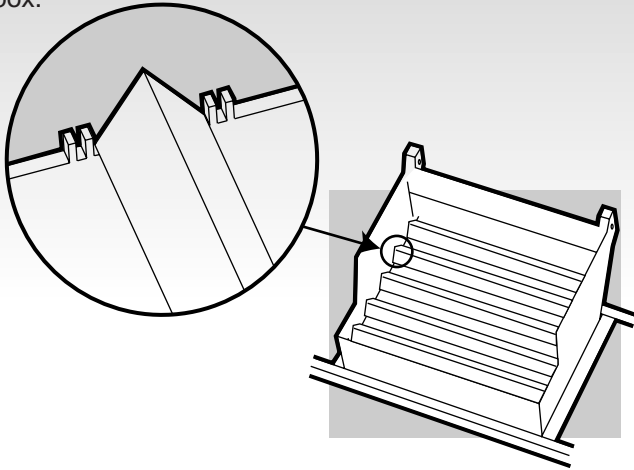
Slide the end trim piece into the frame as shown. Add washer to bolt and put through frame and hole in frame trim piece. Tighten with spanner.



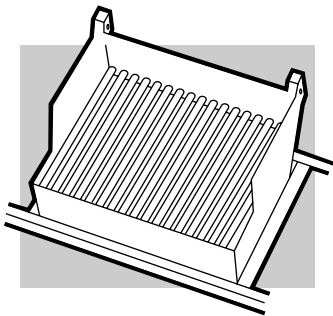
Install Flavorizer® Bars and Cooking Grates

You will need: five Flavorizer Bars and two cooking grates.

Place the Flavorizer Bars side by side in the cooking box.



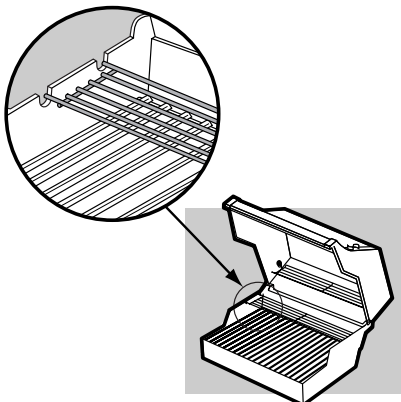
Set the cooking grates onto the ledges in the cooking box with the rounded sides up.



Installing the warming rack

You will need: warming rack.

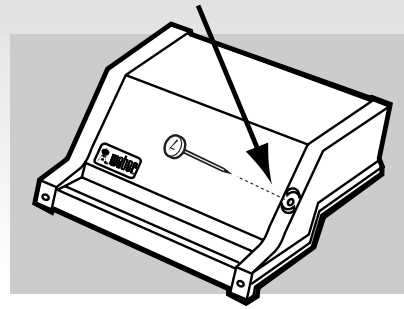
Set the warming rack into the slots at the rear of the cooking box.



Install the thermometer

You will need: Thermometer.

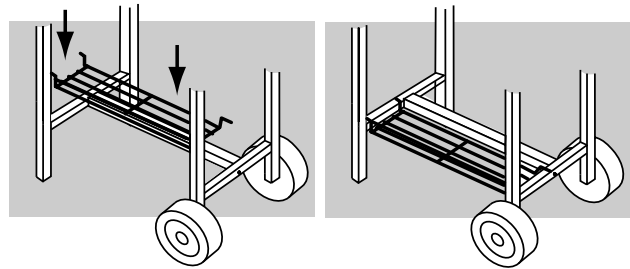
Insert the thermometer into its holder on the right side of the lid.



Install the bottom shelf

You will need: Bottom shelf.

Set the bottom shelf in place between the right and left sides of the frame, in front of the frame connector, underneath the cooking box.



Operating

Lighting

Summary lighting instructions are on the control panel.

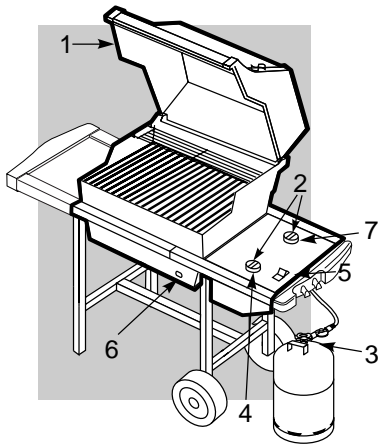
⚠DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 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.

Crossover Ignition® System

Note - The Crossover Ignition System ignites the Front burner with a spark from the igniter electrode inside the Gas Catcher™ Ignition Chamber. You generate the energy for the spark by pushing the Crossover Ignition Button until it clicks.

⚠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 region using the contact information sheet provided with your manual.



*The grill illustrated may have slight differences from the model purchased.

- 1) Open the lid.
- 2) Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)
- 3) Turn the cylinder on by turning the cylinder valve anticlockwise.

⚠WARNING: Do not lean over the open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

- 4) Push Front burner control knob down and turn to START/HI.
- 5) Push the Crossover Ignition Button several times, so it clicks each time.
- 6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.

⚠WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

- 7) After the FRONT burner is lit you can turn on the other burner or burners.

Note - Always light the FRONT burner first. The other burner or burners ignite from the FRONT burner.

To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to the OFF position.

Manual Lighting

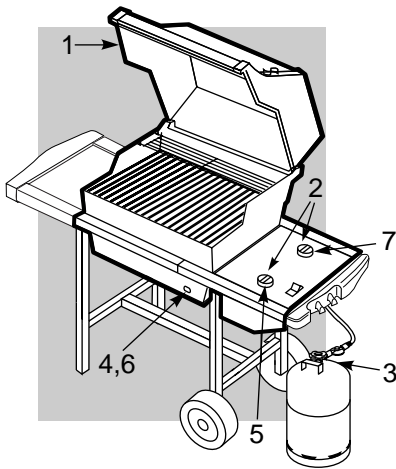
⚠DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up that can cause serious bodily injury or death.

- 1) Open the lid.
- 2) Make sure all burner control knobs are turned OFF. (Push each knob down and turn clockwise to ensure they are in the off position.)
- 3) Turn the cylinder on by turning the cylinder valve anticlockwise.
- 4) Strike a match and put the flame into the matchlight hole in the front of the cooking box.

⚠WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

- 5) Push Front burner control knob down and turn to START/HI.
- 6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame



*The grill illustrated may have slight differences from the model purchased.

⚠WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

- 7) After the FRONT burner is lit you can turn on the other burner.

Note - Always light the FRONT burner first. The other burner or burners ignite from the FRONT burner.

To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to the OFF position.

Cooking

⚠WARNING: Do not move the Weber Gas Barbecue when operating or while barbecue is hot.

You can adjust the FRONT and BACK burners as desired. The control settings: High (H), Medium (M), Low (L), or Off (O) are described in your Weber cookbook. The cookbook uses these notations to describe the settings of the FRONT and BACK burners. For example, to sear steaks, you would set all burners at H (high). Then to complete cooking, you would set FRONT and BACK at M (medium). Refer to your Weber cookbook for detailed cooking instructions.

Note: The temperature inside your cooking box for the first few uses, while surfaces are still very reflective, may be hotter than those shown in your cookbook. Cooking conditions, such as wind and weather, may require the adjustment of the burner controls to obtain the correct cooking temperatures.

⚠CAUTION: Replace thermometer in lid when not in use. Do not leave thermometer in food while cooking.

If burners go out during cooking, open lid, turn off all burners and wait five minutes before relighting.

Preheating - Your Weber Gas Barbecue is an energy-efficient appliance. It operates at an economical low BTU rate. To preheat: after lighting, close lid and turn all burners to high (HH). Preheating to between 260° and 290° C will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Drippings and grease - The Flavorizer® Bars are designed to “smoke” the correct amount of drippings for flavourful cooking. Excess drippings and grease will accumulate in the catch pan under the slide out bottom tray. Disposable foil drip pans are available that fit the catch pan.

⚠WARNING: Check the bottom tray for grease build-up before each use. Remove excess grease to avoid a grease fire in the slide out bottom tray.

Storage and/or Nonuse

- The gas must be turned off at the liquid propane cylinder when the WEBER Gas Barbecue is not in use.
- When the Weber Gas Barbecue is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well-ventilated space.
- LP cylinder must be stored outdoors in a well-ventilated area out of reach of children. Disconnected LP cylinder must not be stored in a building, garage or any other enclosed area.
- When the LP cylinder is not disconnected from the Weber Gas Barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.

- The Weber Gas Barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections: “General Maintenance and Annual Maintenance.”)
- Check that the areas under the control panel and the slide out bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider Stopper™ Guards should also be checked for any obstructions. (See Section: “Annual Maintenance.”)

Cleaning

⚠WARNING: Turn your Weber Gas Barbecue OFF and wait for it to cool before cleaning.

⚠CAUTION: Do not clean your Flavorizer® Bars or cooking grates in a self-cleaning oven. For availability of replacement cooking grates and Flavorizer Bars contact the Customer Service Representative in your region using the contact information sheet provided with your manual.

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

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

Slide out Bottom tray - Remove excess grease, then wash with warm soapy water, then rinse

Flavorizer® Bars and Cooking Grates - Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

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

Thermometer - Wipe with warm soapy water; clean with plastic scrub ball. Do not put in dishwasher or submerge in water.

Inside cooking module - Brush any debris off of burner tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS).** Wash inside of cooking box with warm soapy water and a water rinse.

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

Stainless steel surfaces - Wash with a soft cloth and a soap and water solution.

Plastic surfaces - Wash with a soft cloth and a soap and water solution.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning.

Plastic work surfaces are not to be used as cutting boards.

Refilling the Liquid Propane Cylinder

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

To refill, take LP cylinder to a "Gas Propane" dealer.

Removal of the gas supply cylinder

- 1) Shut off gas supply.
- 2) Disconnect hose with regulator from the cylinder.
- 3) Exchange empty cylinder for a full cylinder.

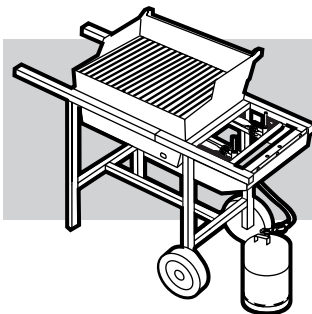
Connecting the Liquid Propane Cylinder

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

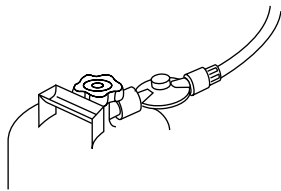
⚠DANGER

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 flames will result in a fire or explosion that can cause serious bodily injury or death, and damage to property.

You will need: LP cylinder, a soap and water solution and a rag or brush to apply it.



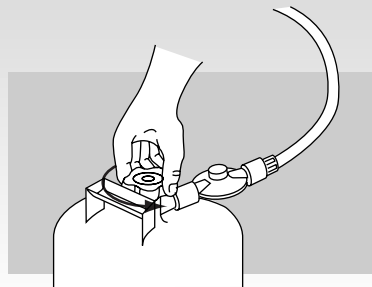
- 1) Set the LP cylinder next to the right side of the barbecue, not under the barbecue.



- 2) Connect the hose and regulator.

The regulator illustrations shown in this manual, may not be similar to the one you are using for your barbecue, due to different country or region regulations. Some regulators push ON to connect, and pull OFF to disconnect, others have a nut that has a left-hand thread that connects to the cylinder valve. Follow specific regulator connection instruction. Position the regulator so that the vent hole faces down.

- 3) Mix soap and water.
- 4) Turn on the cylinder valve.



- 5) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak. If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution. If leak does not stop, Contact the Customer Service Representative in your region using the contact information sheet provided with your manual. Do not use the barbecue.
- 6) When leak checking is complete, turn gas supply OFF at the source and rinse connections with water.

Safe handling tips for Liquid Propane Gas Cylinders

- Liquid Propane (LP) gas is a petroleum product as are petrol and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vaporises and becomes gas.
- LP gas has an odour similar to natural gas. You should be aware of this odour.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- The LP cylinder must be installed, transported and stored in an upright position. LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 51° C (too hot to hold by hand - for example: do not leave the LP cylinder in a car on a hot day).
- Treat “empty” LP cylinders with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder.
Always close the cylinder valve before disconnecting.
- Do not use a damaged LP cylinder. Dented or rusty LP cylinders or LP cylinders with a damaged valve may be hazardous and should be replaced with a new one immediately.

Liquid Propane (LP) Cylinder(s)

- The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, insects etc.

Annual Maintenance

After a period of nonuse, we recommend that you perform the following maintenance procedures for your safety.

⚠WARNING: Check the hose before each use of the 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 region using the contact information sheet provided with your manual.

- Inspect the burners for correct flame pattern. Clean if necessary, following the procedures outlined in the "General Maintenance" section of this manual.
- Check all gas fittings for leaks.

⚠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 flames will result in a fire or explosion, which can cause serious bodily injury or death, and damage to property.

⚠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. The burners have been flame tested. As a safety precaution, however, you should recheck all fittings for leaks before using your Weber Gas Barbecue. Shipping and handling may have loosened or damaged a gas fitting.*

⚠WARNING: Perform these leak checks even if your barbecue was dealer- or store-assembled. You will need: a soap and water solution and a rag or brush to apply it.

To perform leak checks: Make sure all Burners are in the off position. Turn on gas supply.

⚠WARNING: Do not ignite burners while leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.

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.

Check:

- 1) Hose-to-manifold connection.
- 2) Regulator-to-Cylinder connection.

⚠WARNING: If there is a leak at connection (1), retighten the fitting with a spanner and recheck for leaks with soap and water solution.

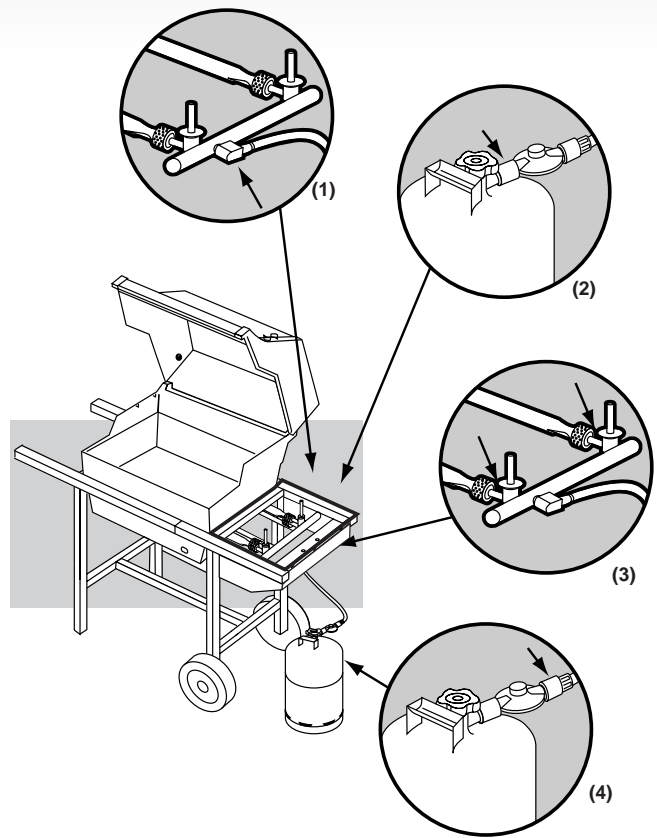
If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your region using the contact information sheet provided with your manual.

Check:

- 3) Valves-to-manifold connections.
- 4) The hose-to-regulator connection.

⚠WARNING: If there is a leak at connections (2), (3) or (4), turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your region using the contact information sheet provided with your manual.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.



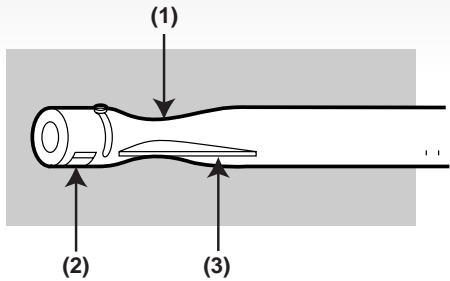
Inspection and Cleaning of the Weber Spider Stopper™ Guards

To inspect the Spider Stopper Guards, remove the control panel and look to see if they have dust or dirt on their outside surfaces. If they are dirty, brush off the outside surface of the Spider Stopper Guards with a soft bristle brush (an old toothbrush for example). Check that there are no gaps in the Spider Stopper Guards' seams or in the fit around the burners or valves. (See Section "General Maintenance.")

General Maintenance

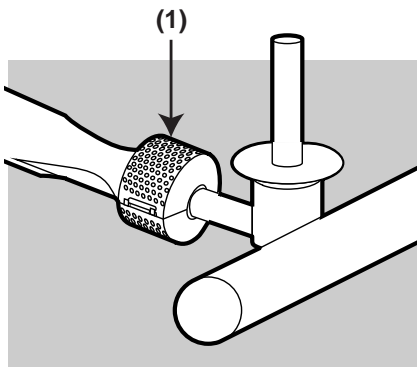
Weber Spider Stopper™ Guards

Your Weber Gas Barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section (–Venturi(1), air shutter(2), venturi fin(3)–) of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue. The Weber Spider Stopper™ Guard(1) is factory



installed. It fits tightly around the air shutter section of the burner tube and the valve, thereby preventing spiders and other insects access to the burner tubes through the air shutter openings.

We recommend that you inspect the Weber Spider



Stopper Guards at least once a year. (See Section “Annual Maintenance”.) Also inspect and clean the Spider Stopper Guards if any of the following symptoms should ever occur:

- 1) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
- 2) Barbecue does not reach temperature.
- 3) Barbecue heats unevenly.
- 4) One or more of the burners do not ignite.

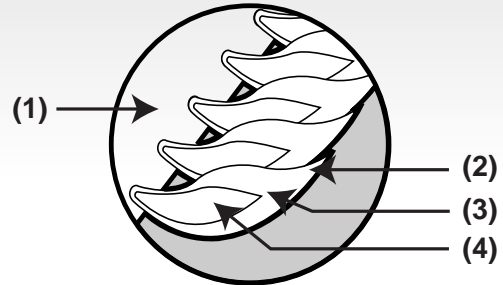
⚠DANGER

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

Main Burner Flame Pattern

The Weber Gas Barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown.

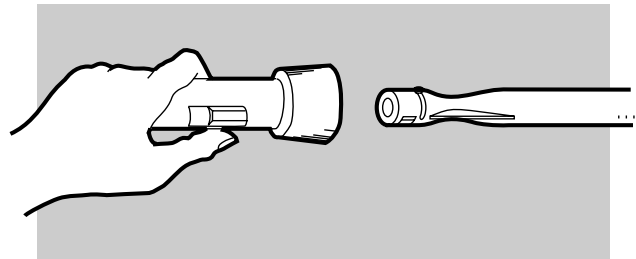
- 1) Burner tube
- 2) Tips occasionally flicker yellow
- 3) Light blue
- 4) Dark blue



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

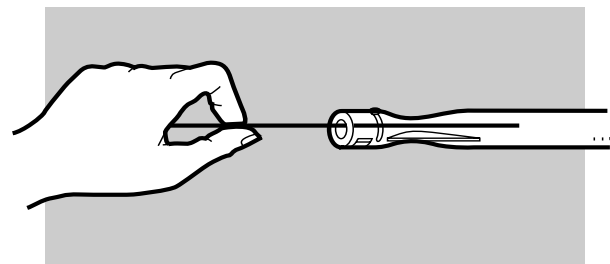
Main Burner Cleaning Procedure

Turn off the gas supply. Remove the manifold. Look inside each burner with a torch.



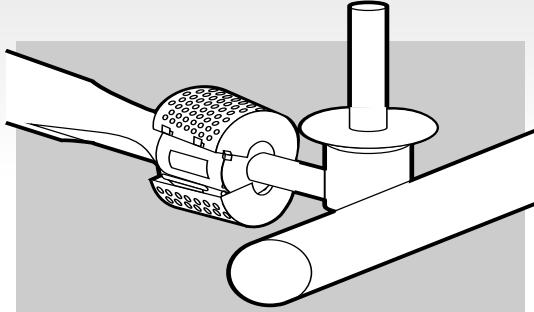
Clean the inside of the burners with a wire (a straightened-out coat hanger will work). Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a brass bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

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

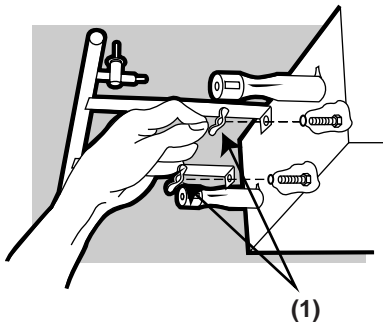


Replacing Main Burners

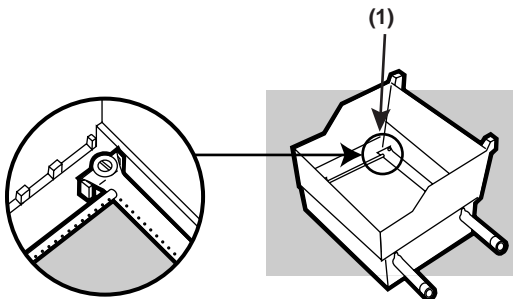
- 1) Your Weber Gas Barbecue must be OFF and cool.
- 2) Turn gas OFF at source.
- 3) To remove control panel: take off the burner control knobs. Remove the screws holding the control panel in place. Lift off the control panel.
- 4) Unlatch the Spider Stopper™ Guards and remove them.



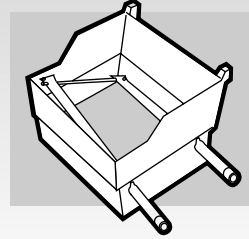
- 5) Remove the manifold bracket and unscrew the two wing nuts(1) that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully set it down.



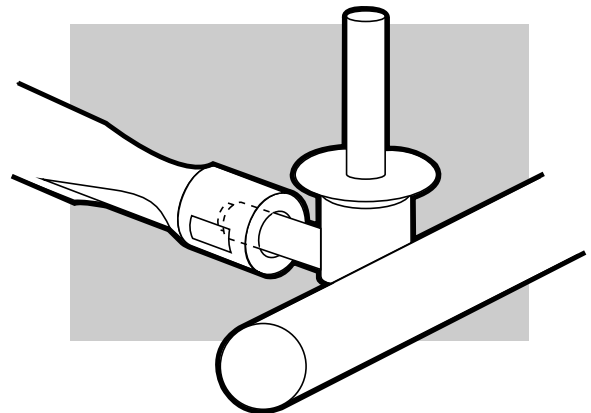
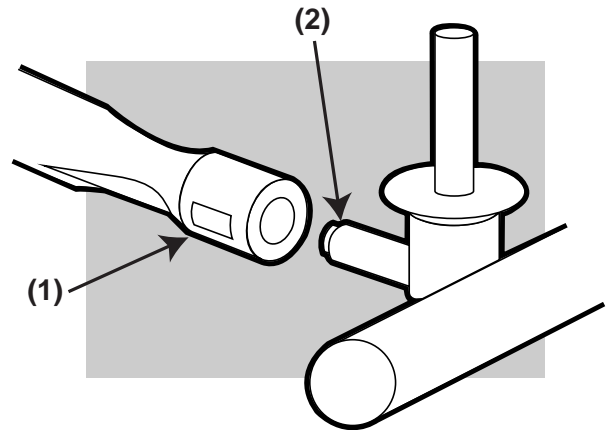
- 6) Slide the burner assembly out from under the guide screw and washer(1) in the corners of the cooking box.



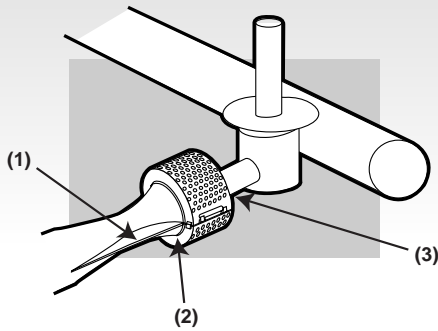
- 7) Lift and twist the burner assembly slightly, to separate the crossover tube(1) from the burners. Remove the burners from the cooking box.



- 8) To reinstall the burners, reverse 3) through 7).
⚠CAUTION: The burner openings(1) must be positioned properly over the valve orifices(2). Check proper assembly before fastening manifold in place.



9) Reinstall the Spider Stopper Guards. Slightly rotate the Spider Stopper Guards so that the seams are in line with the Venturi fins(1). There should be no gaps in the seams or in the fit around the burners(2) and valves(3).

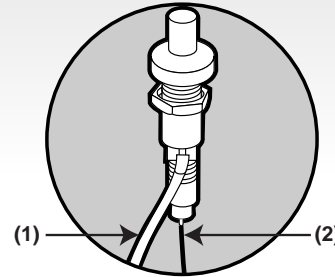


⚠CAUTION: If the Spider Stopper Guards do not fit tightly, contact the Customer Service Representative in your region using the contact information sheet provided with your manual.
⚠WARNING: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue. (See Step: "Check for gas leaks.")

Crossover® Ignition System Operations

If the Crossover Ignition System fails to ignite the Left burner, light the Left burner with a match. If the Left burner lights with a match, then check the Crossover Ignition System.

- Check that both the white(1) and black(2) ignition wires are attached properly.



- Check that the Crossover Ignition button pushes the igniter (button) down, and returns to the up position.
- Check to see if the igniter is loose in the frame. Tighten if necessary; See Step "Install igniter" for correct procedure.

If the Crossover Ignition System still fails to light, Contact the Customer Service Representative in your region using the contact information sheet provided with your manual.

Troubleshooting

Problem	Check	Cure
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Weber Spider Stopper™ Guards for possible obstructions. (Blockage of holes.)	Clean Weber Spider Stopper Guards. (See Section “Annual Maintenance”)
Burner does not light, or flame is low in HIGH position.	Is LP fuel low or empty?	Refill LP cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the Front burner light with a match?	If you can light the Front burner with a match, then check the Crossover Ignition System.
Experiencing flare-ups: ⚠ CAUTION: Do not line the bottom tray with aluminium foil.	Are you preheating barbecue in the prescribed manner?	All burners on high for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer® bars heavily coated with burned-on grease?	Clean thoroughly. (See Section “Cleaning”)
	Is the bottom tray “dirty” and not allowing grease to flow into catch pan?	Clean bottom tray
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Section “General Maintenance”.)
Inside of lid appears to be “peeling.” (Resembles paint peeling.)	The lid is porcelain-on-steel, not paint. It cannot “peel”. What you are seeking is baked on grease that has turned to carbon and is flaking off. THIS IS NOT A DEFECT.	Clean thoroughly. (See Section “Cleaning”.)
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your region using the contact information sheet provided with your manual.		