

NG Gas Barbecue Owner's Guide

#59767

PLACE STICKER HERE

Register your barbecue online at www.weber.com

**YOU MUST READ THIS OWNERS GUIDE
BEFORE OPERATING YOUR GAS BARBECUE.**

⚠ DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

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

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

⚠ WARNING:

1. Do not store spare LPG cylinder within 10 feet (3m) of this appliance.
2. Do not store or use petrol or other flammable liquids or vapors within 25 feet (8m) of this appliance.

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

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

⚠ WARNING: Do not try to light this appliance without reading the Ignition Instructions section of this manual.

⚠ This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

⚠ Read and follow all warnings and instructions before assembling and using the appliance.

⚠ Follow all warnings and instructions when using the appliance.

⚠ Keep this manual for future reference.

DANGERS AND WARNINGS

⚠ WARNINGS

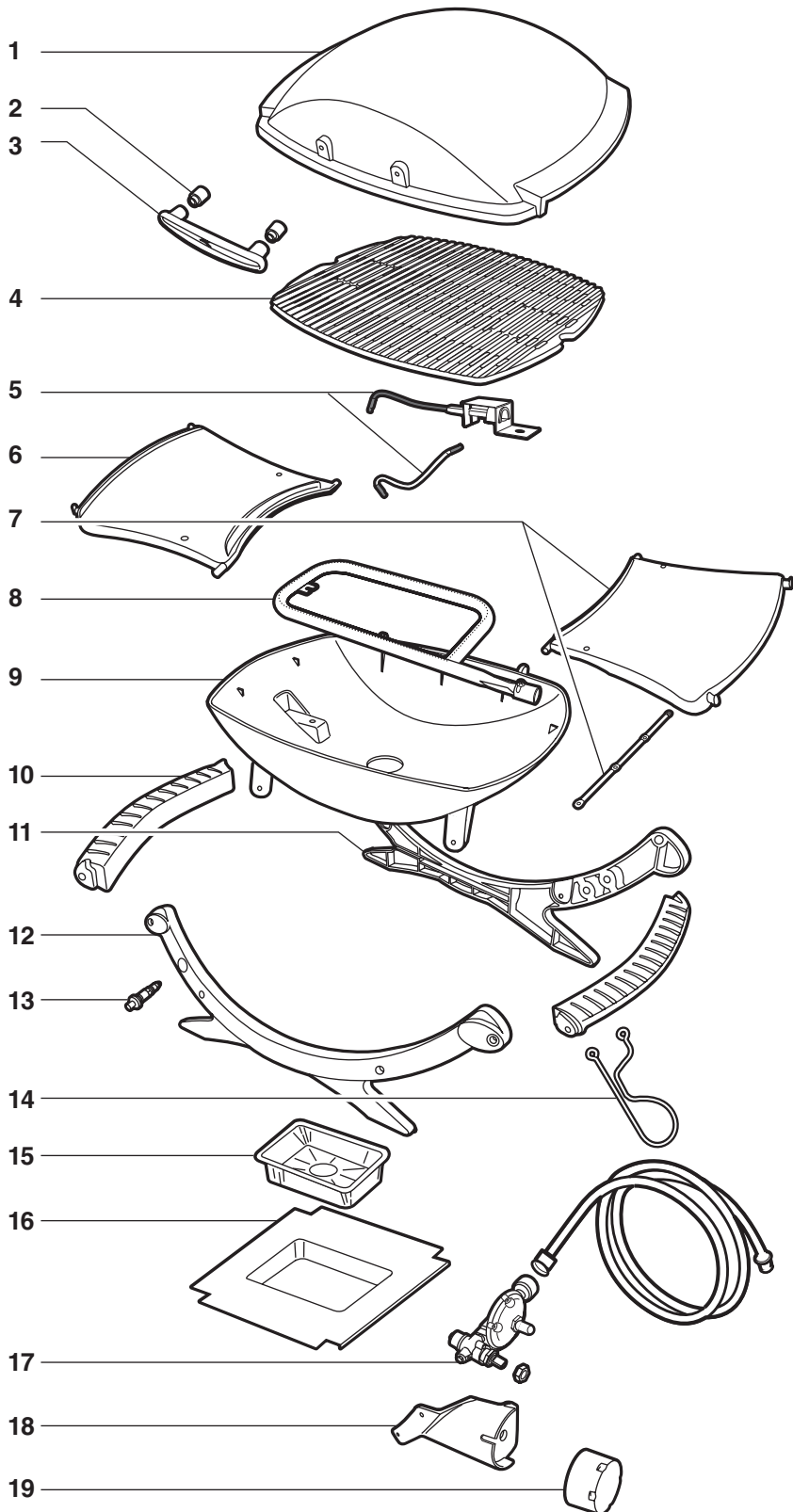
- ⚠ Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the barbecue was dealer-assembled.
- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ After a period of storage, and/or nonuse, the Weber® gas barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Do not operate the Weber® gas barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Combustible materials should never be within 24 inches (61cm) of the back or sides of your Weber® gas barbecue.
- ⚠ Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Should the burner go out while in operation, turn the gas valve off. Open the lid and wait five minutes before attempting to relight, using the ignition instructions.
- ⚠ Do not use charcoal or lava rock in your Weber® gas barbecue.
- ⚠ Never lean over an open barbecue or place hands or fingers on the front edge of the cooking box.
- ⚠ Should a grease fire occur, turn off the burner and leave lid closed until fire is out.
- ⚠ Do not enlarge valve orifice or burner ports when cleaning the valve or burner.
- ⚠ The Weber® gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Use the regulator that is supplied with your Weber® gas barbecue.
- ⚠ Propane gas is not natural gas. The conversion or attempted use of natural gas in a propane unit or propane gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating the barbecue.
- ⚠ Keep any electrical supply cord away from any heated surfaces.
- ⚠ Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the “ASSEMBLY” section of the Owner’s Guide.
- ⚠ Do not use the Weber® Q® barbecue in a vehicle trunk, station wagon, mini-van, sport utility vehicle (SUV), or recreational vehicle (RV).
- ⚠ Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- ⚠ Do not build this model of barbecue in any built-in or slide in construction. Ignoring this Warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.

TABLE OF CONTENTS

| | | | |
|--|-----------|---|-----------|
| DANGERS AND WARNINGS | 2 | BEFORE USING THE BARBECUE | 13 |
| TABLE OF CONTENTS | 3 | CATCH PAN AND DISPOSABLE DRIP PAN | 13 |
| EXPLODED VIEW Q200 WITH PUSH-BUTTON IGNITION | 4 | IGNITER INSPECTION FOR MODELS WITH ELECTRONIC IGNITION | 13 |
| EXPLODED VIEW Q200 WITH ELECTRONIC IGNITION | 5 | HOSE INSPECTION | 13 |
| EXPLODED VIEW Q220 WITH ELECTRONIC IGNITION AND THERMOMETER | 6 | IGNITION INSTRUCTIONS | 14 |
| PARTS LIST | 7 | IGNITION | 14 |
| ASSEMBLY | 8 | TO EXTINGUISH | 14 |
| DIMENSIONS | 9 | MANUAL IGNITION | 14 |
| WARRANTY | 10 | TO EXTINGUISH | 14 |
| GENERAL INSTRUCTIONS | 10 | GRILLING TIPS & HELPFUL HINTS | 15 |
| STORAGE | 10 | PREHEATING THE BARBECUE | 15 |
| OPERATING | 10 | COOKING | 15 |
| GAS INSTRUCTIONS | 11 | TROUBLESHOOTING | 16 |
| TYPE OF GAS | 11 | MAINTENANCE | 17 |
| WHAT IS NATURAL GAS? | 11 | CLEANING | 17 |
| INSTALL GAS SUPPLY | 11 | WEBER® SPIDER/INSECT SCREENS | 17 |
| CHECK THE FLEXIBLE HOSE TO MANIFOLD CONNECTION | 12 | BURNER TUBE CLEANING OR REPLACEMENT | 18 |
| CHECK FOR GAS LEAKS | 12 | IGNITION SYSTEM OPERATIONS | 19 |
| | | ELECTRONIC IGNITION SYSTEM OPERATIONS | 19 |
| | | ANNUAL MAINTENANCE | 19 |

EXPLODED VIEW Q200 WITH PUSH-BUTTON IGNITION

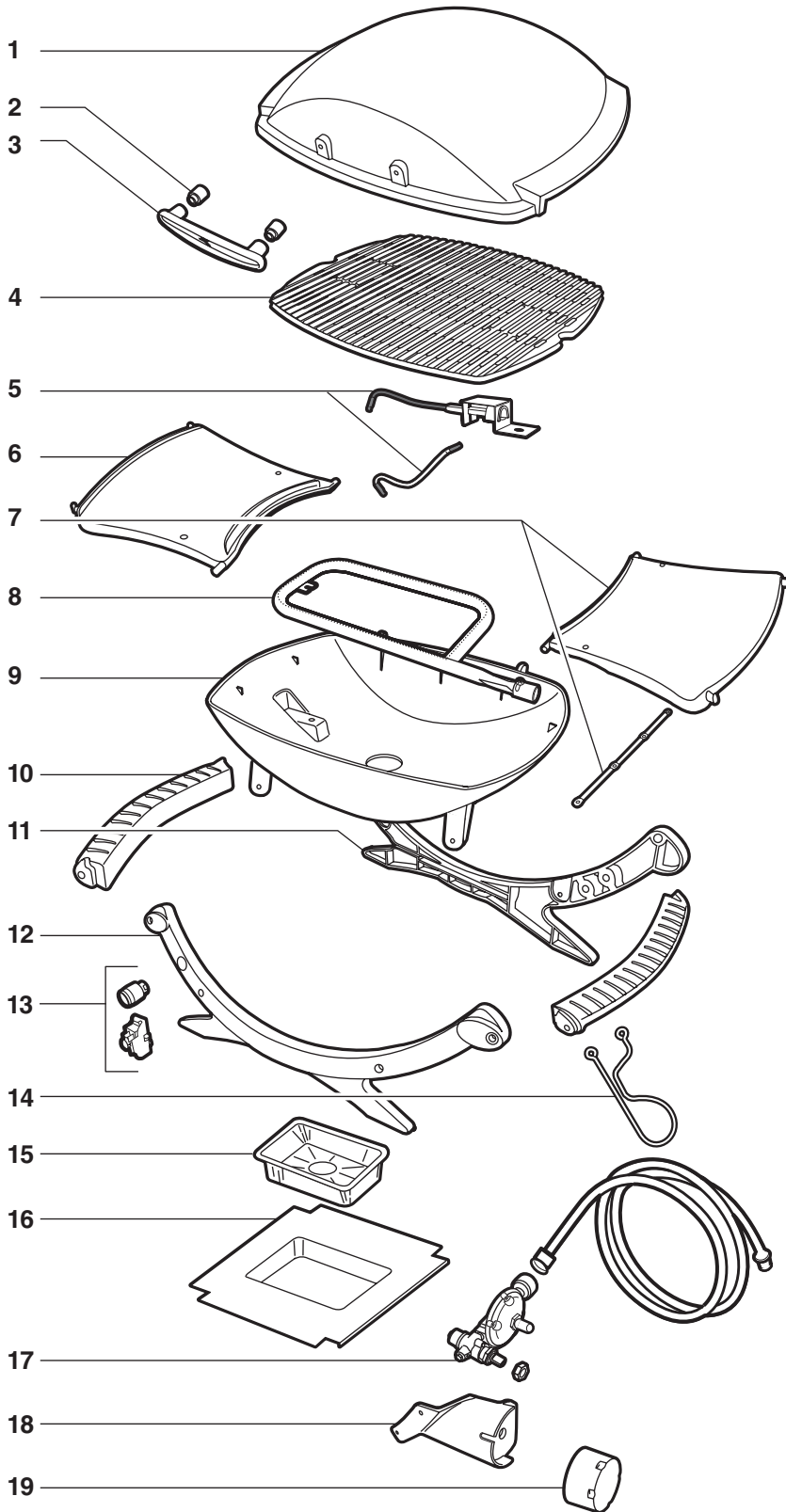
Q200_AU_NG_051910



1. Shroud
2. Handle Spacer
3. Handle
4. Cooking Grate
5. Igniter Electrode Assembly
6. Left Side Table
7. Right Side Table Assembly
8. Burner Tube
9. Cookbox
10. Carrying Handle
11. Rear Cradle
12. Front Cradle
13. Igniter
14. Hose Bracket
15. Disposable Drip Pan
16. Catch Pan
17. Valve and Regulator Assembly
18. Control Panel
19. Control Knob

EXPLODED VIEW Q200 WITH ELECTRONIC IGNITION

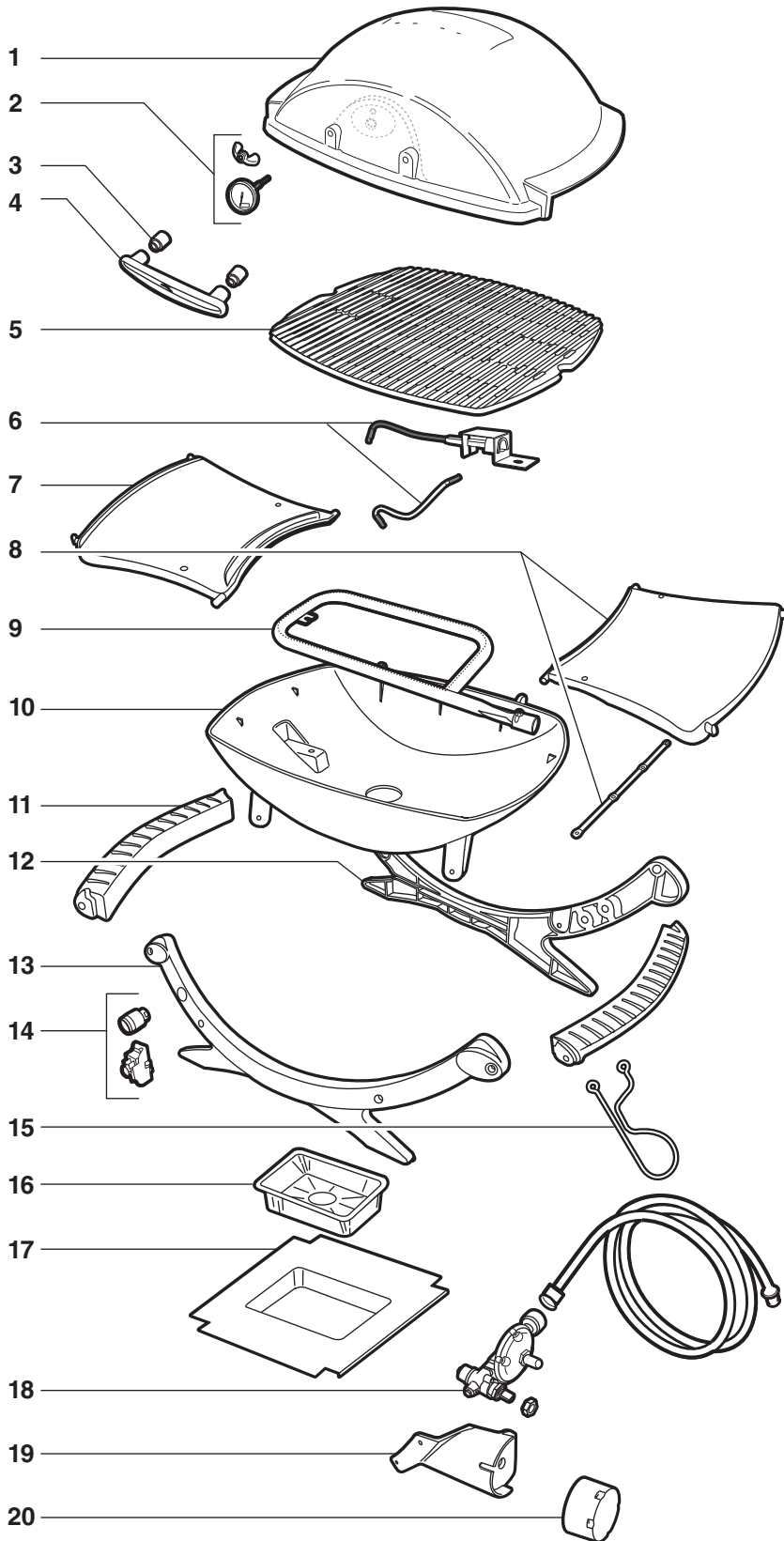
Q200 W/Electronic Ignition _AU_NG_051910



1. Shroud
2. Handle Spacer
3. Handle
4. Cooking Grate
5. Igniter Electrode Assembly
6. Left Side Table
7. Right Side Table Assembly
8. Burner Tube
9. Cookbox
10. Carrying Handle
11. Rear Cradle
12. Front Cradle
13. Igniter Button/Igniter Module
14. Hose Bracket
15. Disposable Drip Pan
16. Catch Pan
17. Valve and Regulator Assembly
18. Control Panel
19. Control Knob

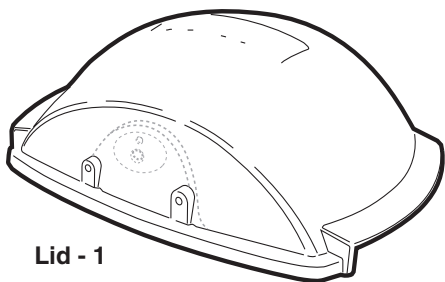
EXPLODED VIEW Q220 WITH ELECTRONIC IGNITION AND THERMOMETER

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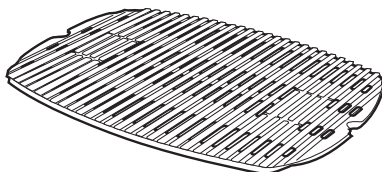


1. Shroud
2. Thermometer
3. Handle Spacer
4. Handle
5. Cooking Grate
6. Igniter Electrode Assembly
7. Left Side Table
8. Right Side Table Assembly
9. Burner Tube
10. Cookbox
11. Carrying Handle
12. Rear Cradle
13. Front Cradle
14. Igniter Button/Igniter Module
15. Hose Bracket
16. Disposable Drip Pan
17. Catch Pan
18. Valve and Regulator Assembly
19. Control Panel
20. Control Knob

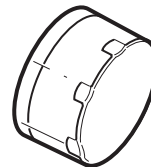
PARTS LIST



Lid - 1



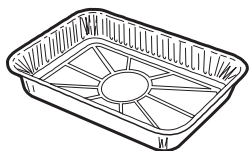
Cooking Grate - 1



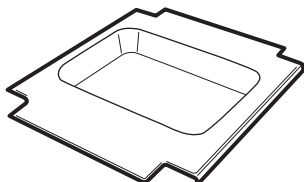
Control Knob - 1



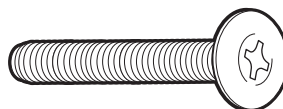
Cotter Pin - 2



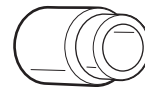
Disposable Drip Pan - 1



Catch Pan - 1



Stainless Steel Pan
Head Phillips Screw
(1/4-20 x 1 1/2" Screw) - 2



Handle Spacer - 2



Hinge Pin - 2



Handle - 1

200

with Electronic Ignition



220



Thermometer - 1



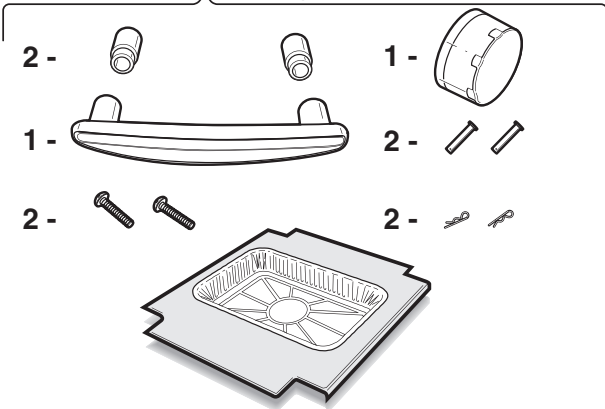
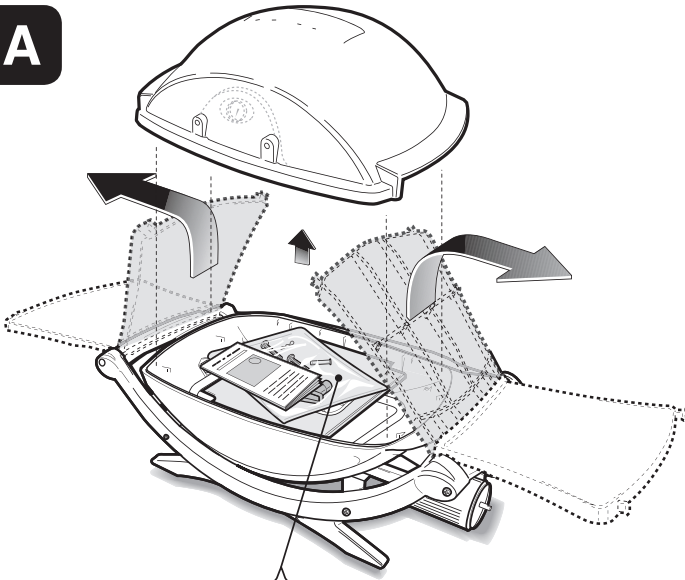
Wing Nut - 1



Electronic Ignition Button - 1

ASSEMBLY

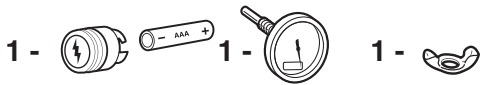
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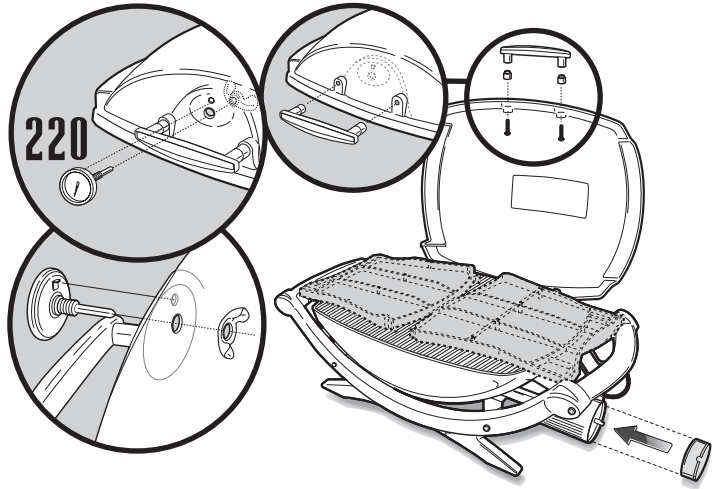
200 with Electronic Ignition



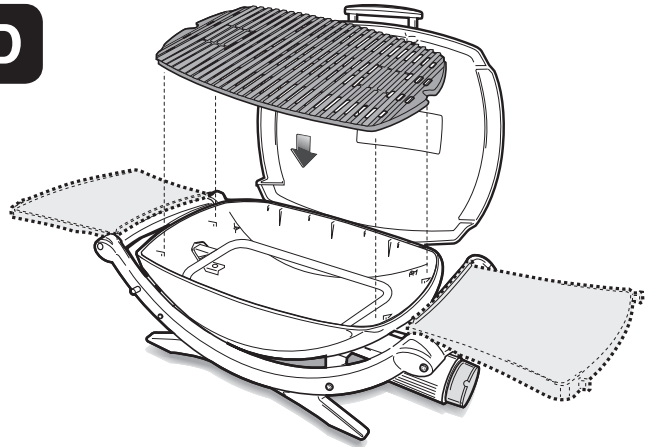
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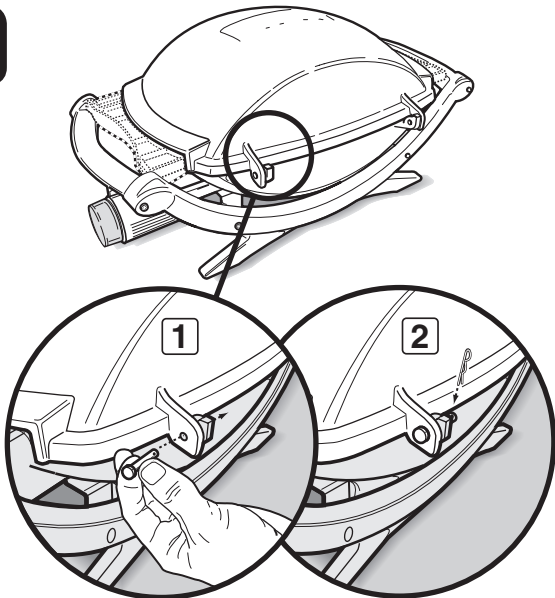
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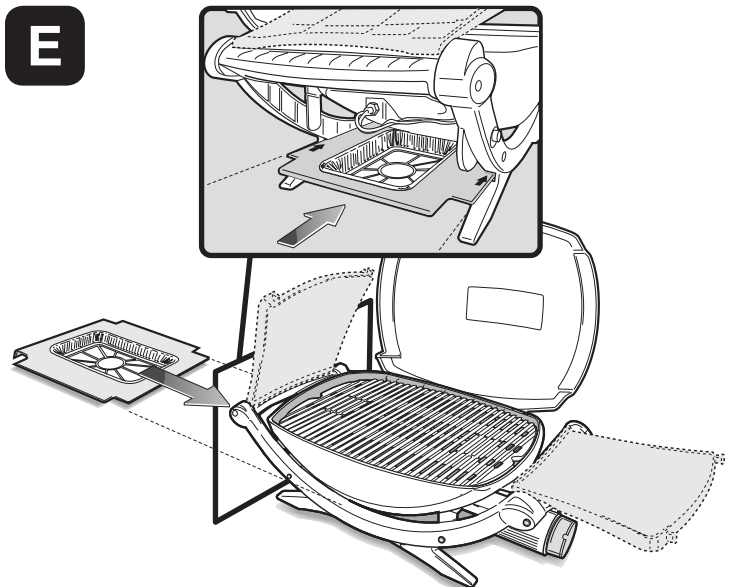
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B

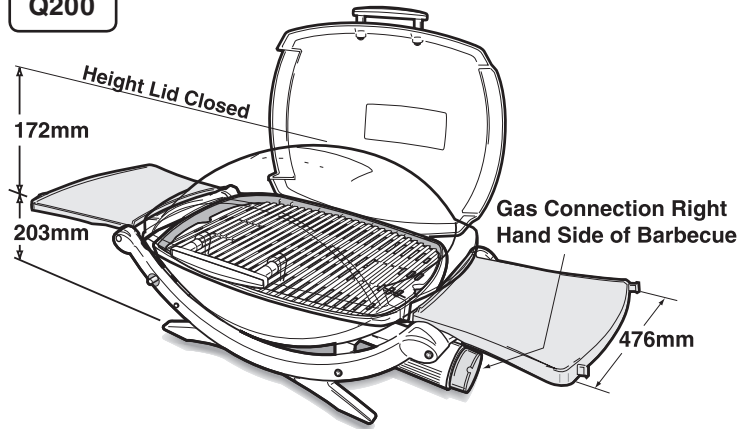


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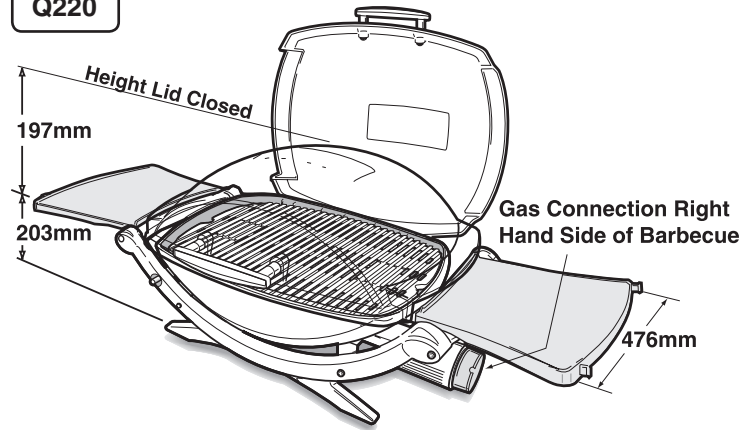


DIMENSIONS

Q200



Q220



WARRANTY

Weber-Stephen Products LLC (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas barbecue that it will be free of defects in material and workmanship from the date of purchase as follows:

| | |
|--------------------------------|--|
| Aluminum Castings: | 5 years; 2 years paint excluding fading or discoloration |
| Thermoplastic/Thermoset Parts: | 5 years, excluding fading |
| Stationary Cart: | 2 years |
| All Remaining Parts: | 2 years |

when assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. **THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.**

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.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your area using the contact information on our website. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

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

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

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

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

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

This Limited Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS LLC
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Visit www.weber.com®, select your country of origin, and register your barbecue today. ♦

GENERAL INSTRUCTIONS

Your Weber® gas barbecue is a portable outdoor cooking appliance. With the Weber® gas barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances.

The Weber® gas barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber® gas barbecue with you if you move.

The natural gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber® gas barbecue. Please read the instructions carefully before using your Weber® gas barbecue. Improper assembly can be dangerous.
- Not for use by children.
- This Weber® gas barbecue is designed for natural (piped in city) gas only. Do not use liquid propane (LPG) bottled gas. The valves, orifices and hose are for natural gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- Refer to data plate on barbecue for gas type, consumption, pressures and injector sizing details.
- Use only AGA approved hose assemblies.
- 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.
- Refer to AS5601 gas installations for piping and hose requirements.
- Refer to AS5601/AG 601, local authority, gas, electric, and other relevant statutory regulations for use and installation. ♦

STORAGE

- The gas must be turned OFF at the natural gas supply when the Weber® gas barbecue is not in use.
- When the Weber® gas barbecue is stored indoors, the gas supply must be disconnected.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. Refer to "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 /Insect Screens should also be checked for any obstructions. Refer to "MAINTENANCE." ♦

OPERATING

- ⚠ **WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.**
- ⚠ **WARNING: Your Weber® gas barbecue shall not be used under an overhead combustible surface.**
- ⚠ **WARNING: Your Weber® gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.**
- ⚠ **WARNING: Do not use the barbecue within 61cm (24 inches) of combustible materials.**
- ⚠ **WARNING: The entire cooking box gets hot when in use. Do not leave unattended.**
- ⚠ **WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surface.**
- ⚠ **WARNING: Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.**

Refer to AS5601/AG601, local authority, gas, electricity, and other relevant statutory regulations for installation and use. ♦

GAS INSTRUCTIONS

Note: Contact your local municipality for building codes regulating outdoor gas barbecue installations.

WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

⚠ Refer to AS5601/AG601 gas installations for piping and hose requirements.

TEST CONNECTIONS

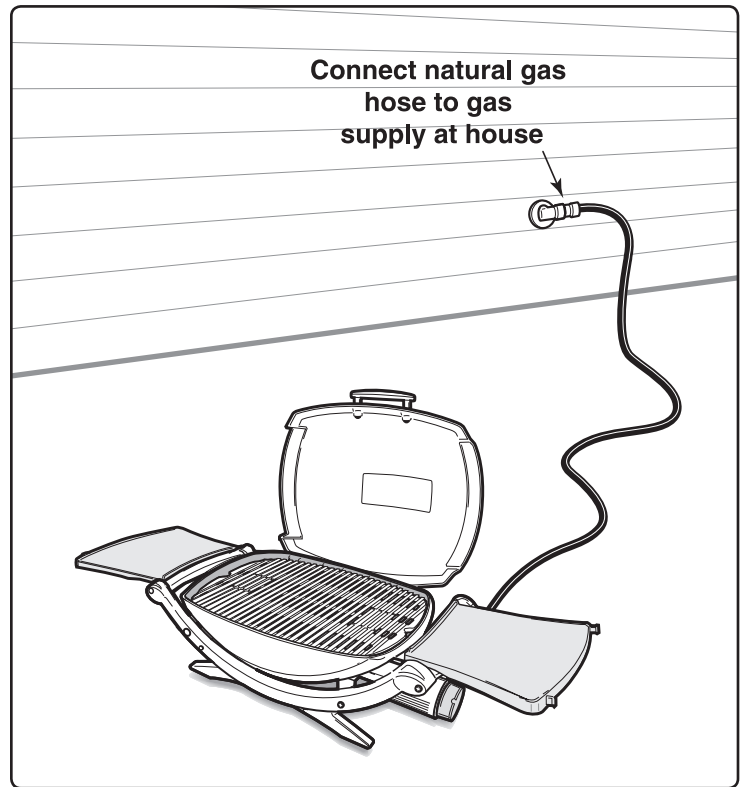
All connections and joints must be thoroughly tested for leaks in accordance with local codes.

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

To Installer:

To set nominal test point pressure to 1 kPa, turn main burners on HI. Adjust the regulator outlet pressure to 1 kPa. ♦



TYPE OF GAS

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. Your barbecue operates at 1 kPa. If replacement of the hose becomes necessary, factory specified parts are required. See your local dealer. For safety and design reasons, the conversion of a Weber® barbecue from operation using Natural gas to operation using LPG gas is not allowed. ♦

WHAT IS NATURAL GAS?

Natural gas, often called methane, is a safe modern fuel. Natural gas is supplied by your local utility and should be readily available if your house is already heated with gas. ♦

INSTALL GAS SUPPLY

Weber® recommends moving the barbecue at least two feet (61cm) from the gas supply and any combustible surfaces. After the gas supply has been run and checked for leaks in accordance to the assembly instructions, you are ready to barbecue. To connect the hose to the gas supply, pull back the outer fitting, insert the hose fitting all of the way, and release the outer fitting. This process will produce a gas joint. ♦

| | |
|---|---|
| 1 | Regulator |
| 2 | Install cover when hose is disconnected |
| 3 | Bayonet |
| 4 | Male Connection |

| | |
|---|---------------------|
| 1 | Bayonet |
| 2 | Plug |
| 3 | Turn Plug Clockwise |

Align plug groove with socket notch. Push in and turn clockwise 1/4 turn.

When properly assembled the plug cannot be removed without turning counterclockwise.

To disconnect, turn plug counterclockwise and pull out.

GAS INSTRUCTIONS

CHECK THE FLEXIBLE HOSE TO MANIFOLD CONNECTION

The natural gas hose was attached during the manufacturing process. We do recommend that the hose to gas manifold connection be leak tested, following guidelines in this Owner's Guide, prior to barbecue operation. ♦

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.

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.

To perform leak checks: Push male fitting of the hose into the socket (1), aligning plug groove (3) with socket notch. Maintain pressure while turning plug 1/4 turn clockwise (2). If the fitting does not engage or lock, repeat procedure. Gas will not flow unless the fitting is properly engaged. Turn on gas supply.

⚠ WARNING: Do not ignite burners when leak checking.

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

- Mix soap and water.
- Turn on the gas at source.
- Check for leaks by wetting the fittings with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.

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 area using the contact information on our web site. Log onto www.weber.com®. Do not use the barbecue.

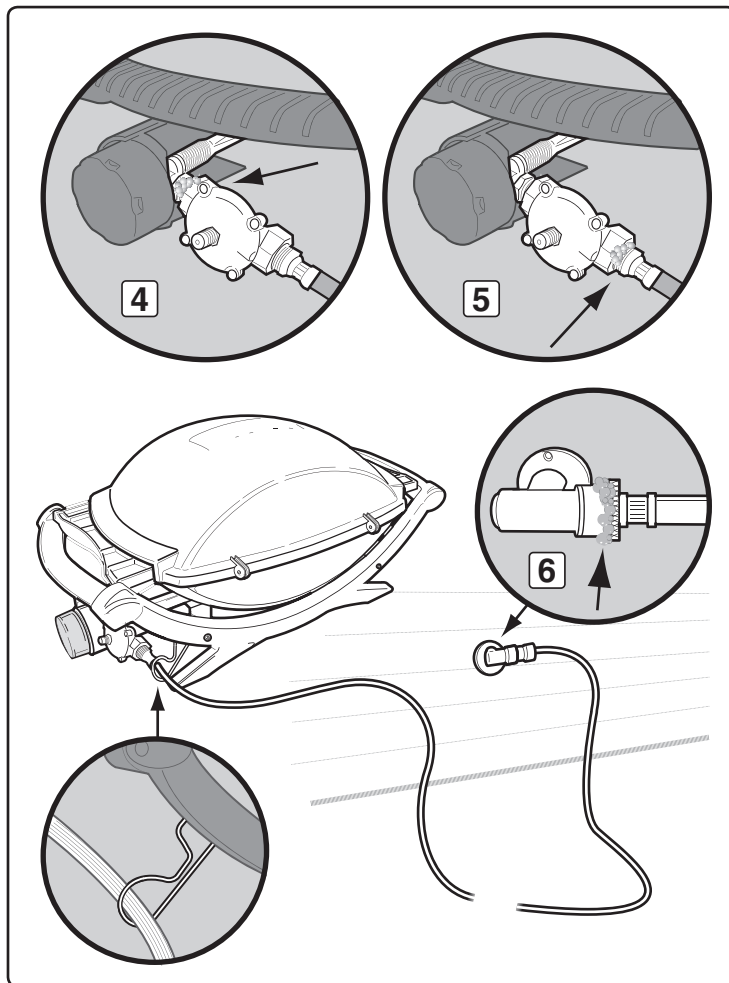
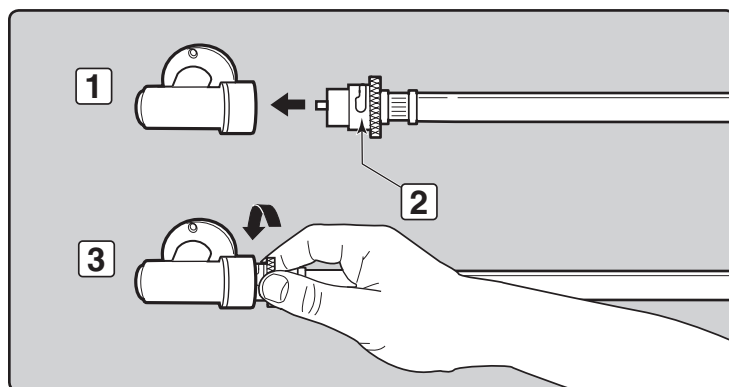
- When leak checking is complete, turn gas supply OFF at the source and rinse connections with water.

Note: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

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

Check:

- Valve to-regulator hose connection (4).
 - Gas line to regulator connection (5).
- ⚠ WARNING: If there is a leak at connection (4 or 5) 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®.**
- Hose to quick disconnect connection (6).
- ⚠ WARNING: If there is a leak at connection (6) 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®. ♦**



BEFORE USING THE BARBECUE

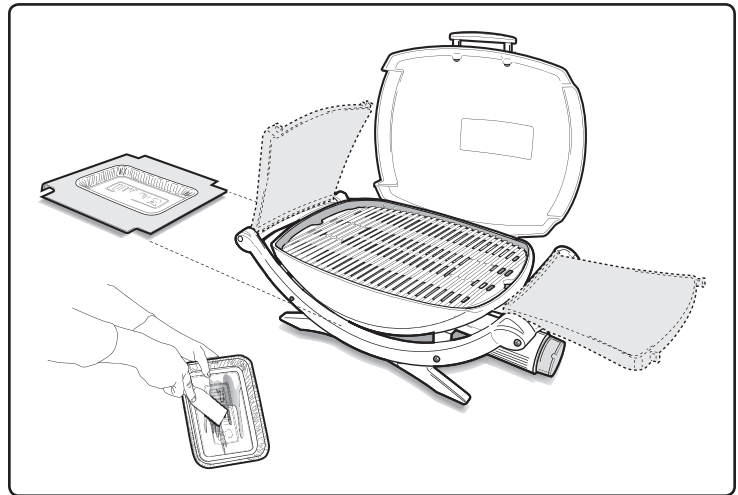
CATCH PAN AND DISPOSABLE DRIP PAN

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

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

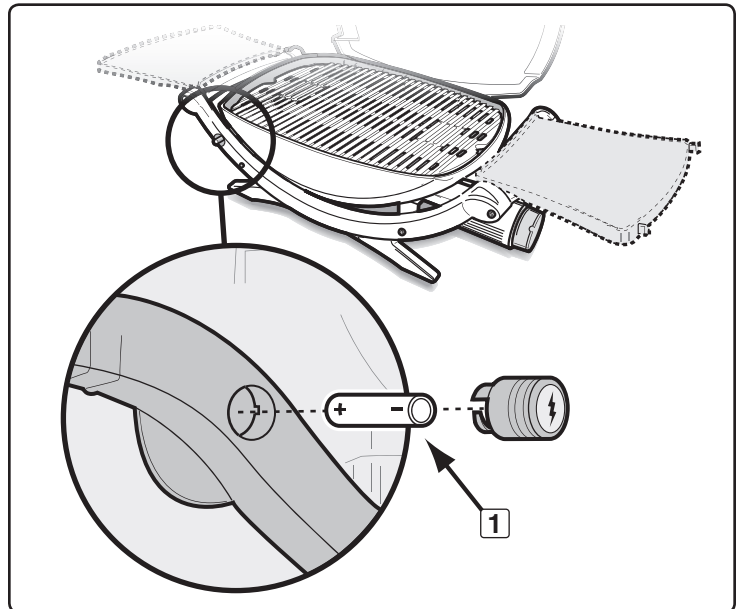
⚠ WARNING: Check the catch pan and disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

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



IGNITER INSPECTION FOR MODELS WITH ELECTRONIC IGNITION

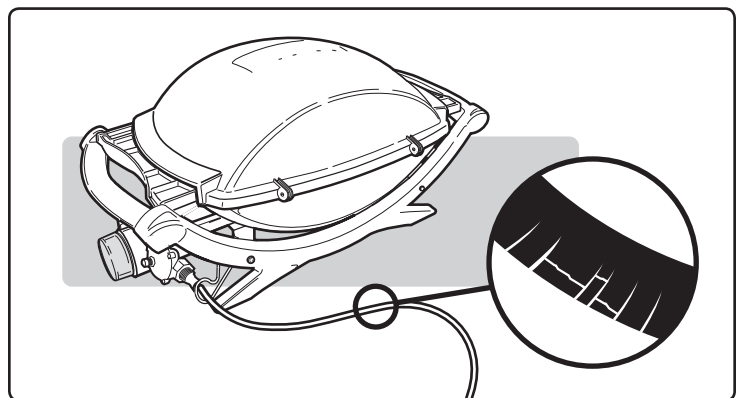
Verify that your AAA battery is in good condition and that it is installed correctly (1). Some batteries have a plastic protective wrap around them. This plastic must be removed. Do not confuse this plastic protective wrap with the battery label. ♦



HOSE INSPECTION

The hose should be inspected for any signs of cracking.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®. ♦

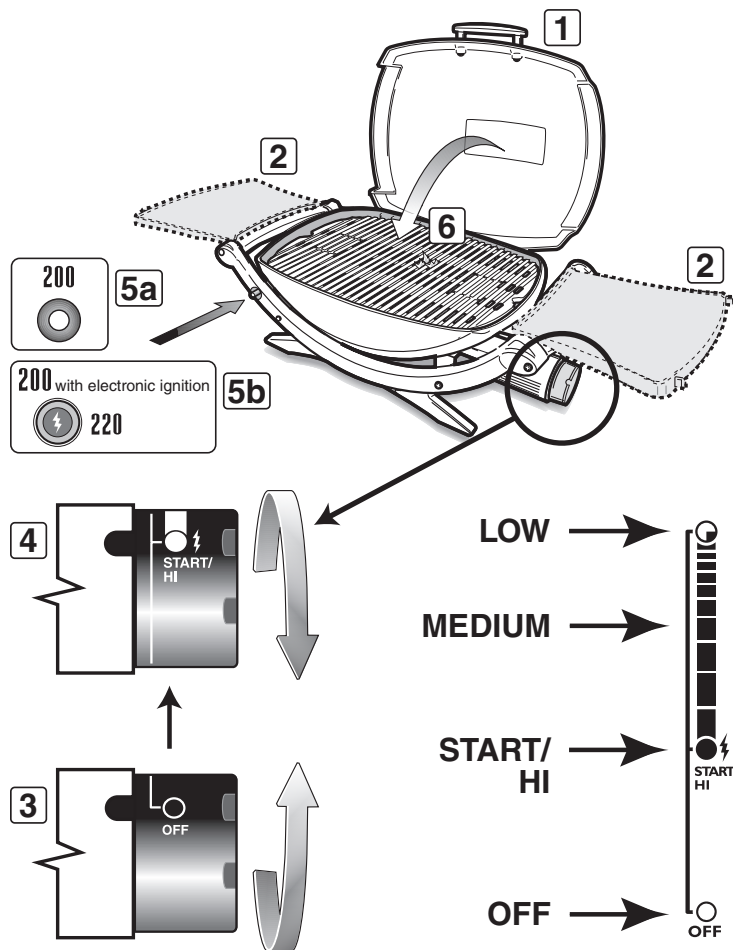


IGNITION INSTRUCTIONS

IGNITION

Summary lighting instructions are on the fold-out work surface.

- A) Open the lid (1).
- B) Unfold the work surfaces (2).
- C) Make sure the control knob is turned OFF (3). (Push control knob in and turn clockwise to ensure that it is in the OFF position.)
- ⚠ **WARNING: Do not lean over the open barbecue.**
- D) Turn on the gas supply at source.
- E) Push burner control knob in and turn to START/HI (4).
- F) Push the red ignition button several times, so it clicks each time (5a) (Q200).
- G) Push the electronic ignition button several times. You will hear it spark (5b) (Q200 with electronic ignition, Q220).
- H) Check that the burner is lit by looking down through the cooking grate (6). You should see a flame.
- ⚠ **WARNING: If the burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or before you try to light with a match.**
- ⚠ **CAUTION: Do not fold in tables until barbecue is cold.**



⚠ DANGER

Failure to open the lid while igniting the barbecue's burner, 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 even death. ♦

TO EXTINGUISH

Push in and turn burner control knob clockwise to the OFF position. ♦

MANUAL IGNITION

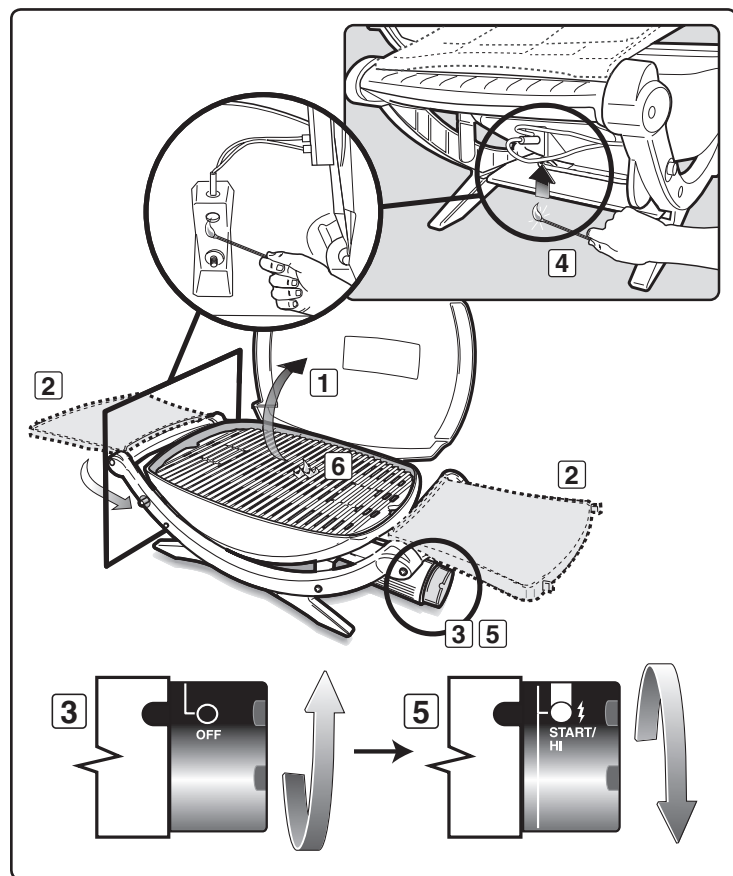
- A) Open the lid (1).
- B) Unfold the work surfaces (2).
- C) Make sure the burner control knob is turned OFF (3).
- D) Turn on the gas supply at source.
- E) Strike a match and put the flame into the matchlight hole under the igniter (4).
- ⚠ **WARNING: Do not lean over open barbecue. Keep your face and body at least 30 cm (12 inches) away from the matchlight hole when lighting the barbecue.**
- F) Push burner control knob in and turn to START/HI (5).
- G) Check that the burner is lit by looking down through the cooking grate (6). You should see a flame.
- ⚠ **WARNING: If the burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or before you try to light with a match.**
- ⚠ **CAUTION: Do not fold in tables until barbecue is cold.**

⚠ DANGER

Failure to open the lid while igniting the barbecue's burner, 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 even death. ♦

TO EXTINGUISH

Push in and turn burner control knob clockwise to the OFF position. ♦



GRILLING TIPS & HELPFUL HINTS

PREHEATING THE BARBECUE

Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical, low BTU rate. Preheating the barbecue before grilling is important. Light your gas barbecue according to the instructions in this Owner's Guide. To preheat: after lighting, turn all burners to START/HI, close the lid, and heat until the temperature reaches between 500° and 550° F (260° and 290° C), the recommended broiling temperature. This will take 10 to 15 minutes depending on conditions such as air temperature and wind.

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

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

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

COOKING METHODS

The most important thing to know about grilling is which cooking method to use for a specific food, direct or indirect. The difference is simple. With the direct method, which is similar to broiling, the food is cooked directly over the fire. With the indirect method, fire is arranged on either side of the food. The indirect method is similar to roasting, but

with the added benefits of that grilled texture, flavour, and appearance you can't get from cooking with an oven. Using the right method is the shortest route to great results—and the best way to ensure a safe degree of doneness.

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

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

GRILLING BASICS

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

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

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

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

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

| BEEF | Thickness/Weight | Approximate Grilling Time |
|-------------------------------------|------------------------------------|---|
| Steak: fillet, rump or entrecote | 2 cm (3/4 in) thick | 6 to 8 minutes High |
| | 2.5 cm (1 in) thick | 8 to 10 minutes High |
| | 2.5 – 3 cm (1 to 1-1/2 in) thick | 14 to 16 minutes; sear 10 minutes High, Barbecue 4 to 6 minutes Low |
| Kebab | 2.5 – 3 cm (1 to 1-1/2 in) cubes | 10 to 12 minutes Medium |
| Beefburger or rissole | 2 cm (3/4 in) thick | 8 to 10 minutes Medium |
| Pork | Thickness/Weight | Approximate Grilling Time |
| Chop: rib, loin, or shoulder | 2 – 2.5 cm (3/4 to 1 inch) thick | 10 to 15 minutes; sear 6 minutes High, barbecue 4 to 8 minutes Low |
| | 3 – 4 cm (1-1/4 to 1-1/2 in) thick | 14 to 18 minutes; sear 8 minutes High, barbecue 6 to 10 minutes Low |
| Loin, boneless | 2 – 2.5 cm (3/4 to 1 in) thick | 10 to 12 minutes; sear 6 minutes High, barbecue 4 to 6 minutes Low |
| Sausage | | 25 to 30 minutes Low |
| Poultry | Thickness/Weight | Approximate Grilling Time |
| Chicken breast, boneless, skinless | 175 g (6 oz) | 8 to 12 minutes Medium |
| Chicken, half | 550 – 675 g (1-1/4 to 1-1/2 lb) | 1 to 1-1/4 hours Low |
| Chicken pieces, bone-in breast/wing | | 30 to 40 minutes Low |
| Chicken pieces, bone-in leg/thigh | | 40 to 50 minutes Low |
| Fish & Seafood | Thickness/Weight | Approximate Grilling Time |
| Fish, fillet or slice | 3 – 4 cm (1/4 to 1/2 in) thick | 3 to 5 minutes High |
| | 1 – 2.5 cm (1/2 to 1 in) thick | 5 to 10 minutes High |
| | 2.5 – 3 cm (1 to 1-1/4 in) thick | 10 to 12 minutes High |
| Prawns | | 2 to 5 minutes High |
| Fish, whole | 450 g (1 lb) | 15 to 20 minutes Medium |
| | 1 kg (2 to 2 1/2 lb) | 20 to 30 minutes Medium |
| VEGETABLES | Thickness/Weight | Approximate Grilling Time |
| Asparagus | | 6 to 8 minutes Medium |
| Corn on the cob, husked | | 10 to 12 minutes Medium |
| Corn on the cob, in husk | | 25 to 30 minutes Medium |
| Garlic, whole | | 45 to 60 minutes Low |
| Mushroom: shiitake or button | | 8 to 10 minutes Medium |
| Mushroom: chestnut, cups or flats | | 12 to 15 minutes Medium |
| Onion, 1.27 cm (1/2 in) slices | | 8 to 12 minutes Medium |
| Potato, 1.27 cm (1/2 in) slices | | 14 to 16 minutes Medium |
| Aubergine, 1.27 cm (1/2 in) slices | | 8 to 10 minutes Medium |

TROUBLESHOOTING

| PROBLEM | CHECK | SOLUTION |
|---|---|---|
| Burner burns with a yellow or orange flame, in conjunction with the smell of gas. | Inspect Weber® Spider/Insect screen for possible obstructions. (Blockage of holes.) | Clean Weber® Spider/Insect screen. Refer to "ANNUAL MAINTENANCE". |
| Burner does not light, or flame is low in HI position. | Is fuel hose bent or kinked? | Straighten fuel hose. |
| | Does the burner light with a match? | If you can light the burner with a match, then check the ignition system. |
| Burner does not light when you push the igniter button. | Be sure that there is gas flow to the burners by attempting to match light your burners. Refer to "MANUAL IGNITION". | If match lighting is successful, the problem lies in the ignition system. Refer to "MAINTENANCE". |
| | Is there is a fresh battery installed? | Verify that the battery is in good condition and installed correctly. Refer to "BEFORE USING THE BARBECUE". |
| | Are the wires connected properly to the ignition box? | Be sure that wires are correctly inserted into terminals on ignition box. Refer to "MAINTENANCE". |
| | Is there plastic wrapping around the new battery? | Remove plastic wrapping. Do not confuse this with the battery label. |
| | Is burner tube positioned too far away from the igniter electrode? | Check that the burner tube is positioned correctly to the igniter electrode. Refer to "MAINTENANCE". |
| Experiencing flare-ups: ⚠ CAUTION: Do not line the cookbox with aluminum foil. | Are you preheating barbecue in the prescribed manner? | Burner on HI for 10 to 15 minutes for preheating. |
| | Is the cooking grate heavily coated with burned-on grease? | Clean thoroughly. Refer to "CLEANING". |
| | Is the cookbox dirty and not allowing grease to flow into catch pan? | Clean cookbox. |
| Burner flame pattern is erratic. Flame is low when burner is on HI. Flames do not run the whole length of the burner tube. | Are burners clean? | Clean burner. Refer to "MAINTENANCE". |
| Inside of lid appears to be "peeling." (Resembles paint peeling.) | The lid is cast aluminum, not paint. 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 "MAINTENANCE". |
| If problems cannot be corrected using these methods, please contact Customer Service Australia - refer to "WARRANTY". For more information, log onto www.weber.com ®. | | |

MAINTENANCE

CLEANING

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

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

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

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

Cooking grate - Clean with a suitable stainless steel bristle brush. As needed, remove from barbecue and wash with warm soapy water, then rinse with water.

Catch pan - Check the catch pan for grease build-up each time you use your grill. Remove excess grease with a plastic scraper. Wash the catch pan with warm, soapy water and rinse with water. Replace the disposable drip pan as needed.

Inside cooking box - 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.

Fold out work tables (a feature on some of our barbecues) - 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.

Fold out work tables are not to be used as cutting boards. ♦

WEBER® SPIDER/INSECT SCREENS

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 (1) of the burner tube. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. This could result in a fire in and around the air shutter, causing serious damage to your barbecue.

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

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

- A) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
- B) Barbecue does not reach temperature.
- C) Barbecue heats unevenly.
- D) Burner does not ignite.

⚠ DANGER

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



MAINTENANCE

BURNER TUBE CLEANING OR REPLACEMENT

You will need: a flathead screwdriver.

- A) Your Weber® Q® barbecue must be OFF and cool.
- B) Turn gas OFF at source.
- C) Open the lid.
- D) Remove cooking grate.

Burner Tube Removal

- A) Remove the ¼-20 x ½ inch screw that holds the burner tube to the cookbox (1).
- B) Carefully slide the burner tube out from the cookbox.

Burner Tube Cleaning

- A) Look inside the burner with a flashlight (2).
- B) Clean the inside of the burner with a wire (a straightened-out coat hanger will work) (3).
- C) Check and clean the air shutter opening at the ends of the burner. Check and clean the valve orifice at the base of the valve. Use a steel bristle brush to clean outside of burner. This is to make sure all the burner ports are fully open.

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

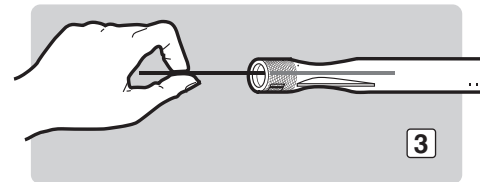
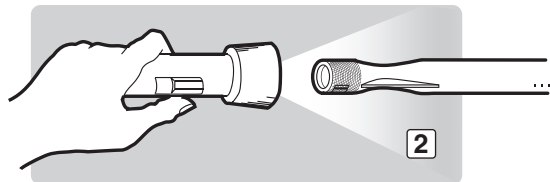
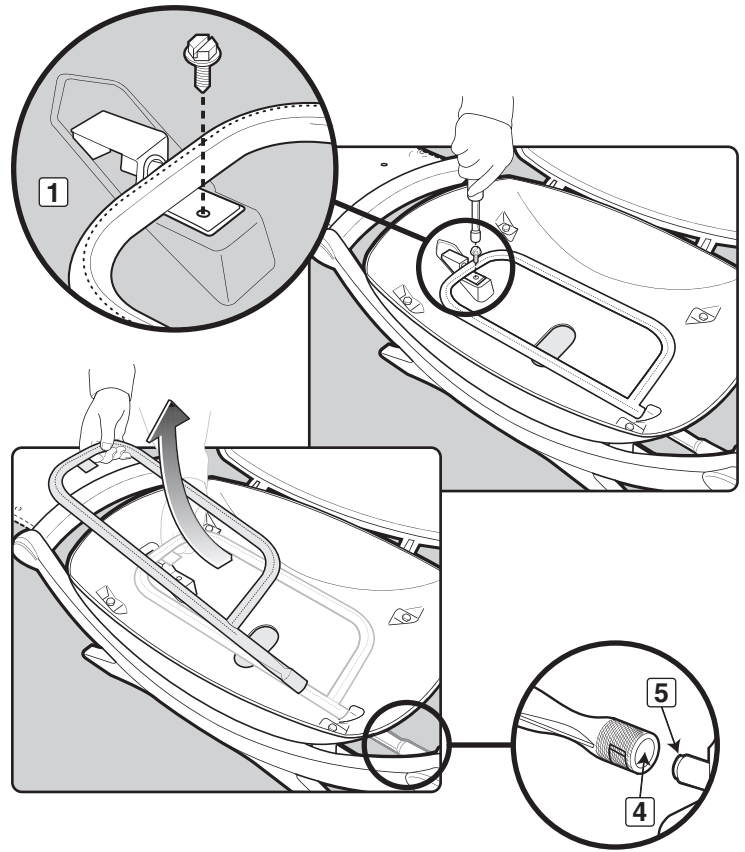
- D) Lightly tap each burner to get debris and dirt out of the burner tube. Once the spider/insect screens and burners are clean, reinstall the burners.

Burner Tube Reinstallation

- A) To reinstall the burner tubes, reverse steps for "Burner Tube Removal" as previously described.

⚠ **CAUTION: The burner openings (4) must be positioned properly over the valve orifices (5).**

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



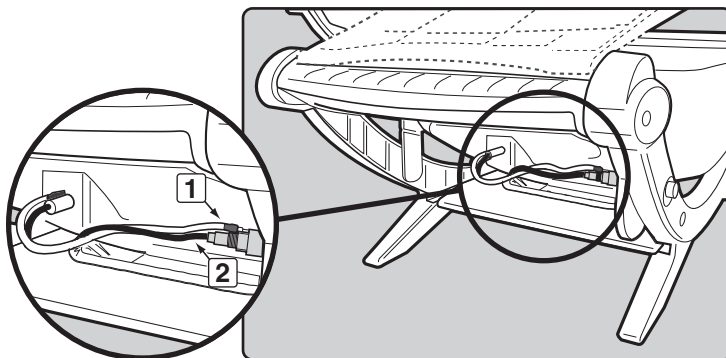
PUSH-BUTTON IGNITION SYSTEM OPERATIONS

If the Push-Button Ignition System (a feature on some of our barbecues) fails to ignite the burner, be sure there is gas flow by attempting to match light your burners. Refer to "MANUAL IGNITION." If match lighting is successful, the problem lies in the ignition system.

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

- Check that both the white (1) and black (2) ignition wires are attached properly.
- Verify that the ignition button pushes in, clicks and returns to the out position.

If the 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. ♦



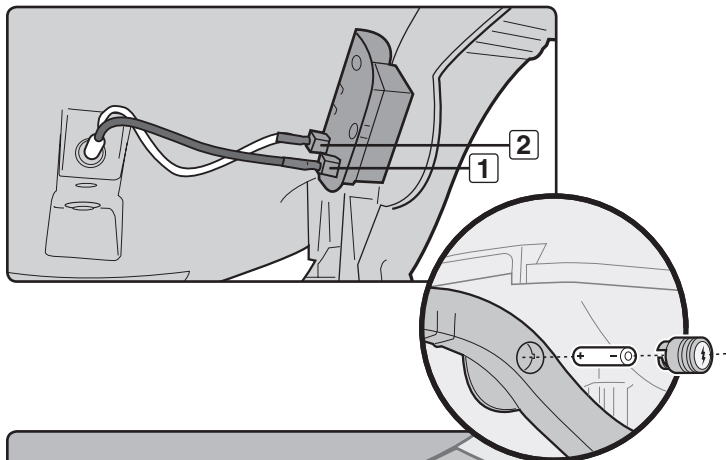
ELECTRONIC IGNITION SYSTEM OPERATIONS

If the Electronic Ignition System (a feature on some of our barbecues) fails to ignite the burner, be sure there is gas flow by attempting to match light your burners. Refer to "MANUAL IGNITION." If match lighting is successful, the problem lies in the Electronic Ignition System.

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

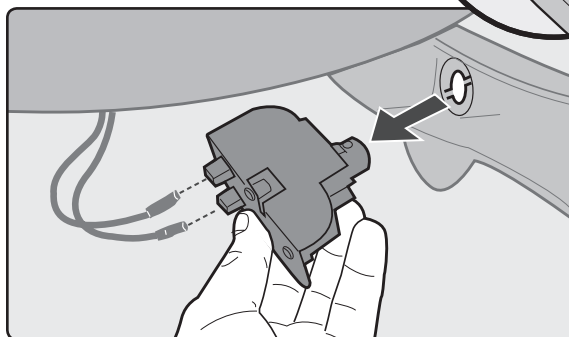
- Check that both of the ignition wires are attached properly to the igniter electrodes on the ignition module. Black wire to electrode (1), white wire to electrode (2).
- Verify that the AAA battery (alkaline only) is in good condition and installed correctly. Some batteries have a plastic protective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

If the Electronic Ignition System still fails to ignite, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com. ♦



ELECTRONIC IGNITION SYSTEM REPLACEMENT

If replacement of the ignition module is necessary it must be removed and disposed of properly. Please see back page for further information on proper disposal. ♦



ANNUAL MAINTENANCE

Inspection And Cleaning Of The Spider/Insect Screen

If there is dust or dirt on the Spider/Insect screen, remove the burner to clean the screen. Refer to "BURNER TUBE CLEANING OR REPLACEMENT".

Brush the Spider/Inspect screen, lightly, with a soft bristle brush (i.e. an old toothbrush).

⚠ CAUTION: Do not clean the Spider/Insect screen with hard or sharp tools. Do not dislodge the Spider/Insect screen or enlarge the screen openings.

Lightly tap the burner to get debris and dirt out of the burner tube. Once the Spider/Insect screen and burner is clean, replace the burner.

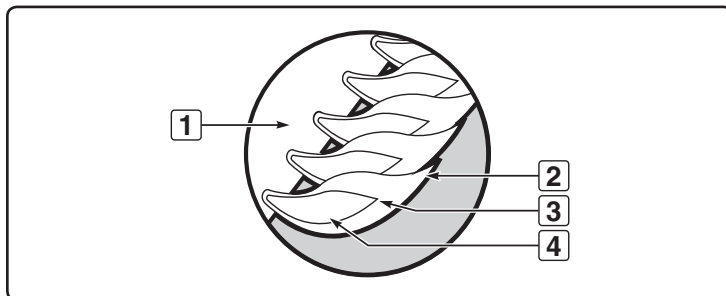
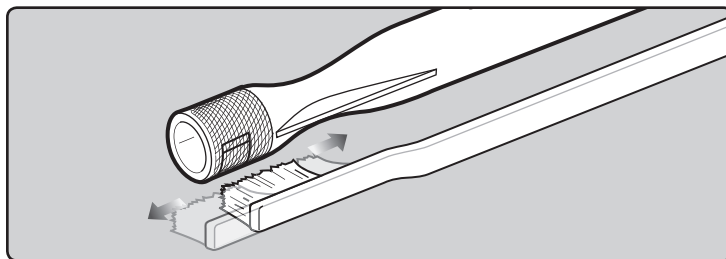
If the Spider/Insect screen becomes damaged or cannot be cleaned, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com. ♦

Main Burner Flame Pattern

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

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

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



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

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

⚠ WARNING: Do not attempt to make any repair to gas carrying, gas burning, igniter components or structural components without contacting Weber-Stephen Products LLC Customer Service Department. Your actions, if you fail to follow this Product Warning, may cause a fire, an explosion, or structural failure resulting in serious personal injury or death as well as damage to property.

The Weber® Q® grill includes designs and features originally created by Robert DeMars of Original Ideas, Inc.



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