

# LP Gas Grill Owner's Guide

**#59778**

PLACE STICKER HERE

**Register your grill online at [www.weber.com](http://www.weber.com)**

**⚠ 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.

Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.

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

**⚠ DANGER**

1. Never operate this appliance unattended.
2. Do not store spare liquid butane/propane cartridge/cylinder within 3m (10 feet) of this appliance.
3. Do not store or use petrol or other flammable liquids or vapours within 8m (25 feet) of this appliance.
4. If a fire should occur, keep away from the appliance and immediately call your fire service. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in a fire, explosion or burn hazard, which could cause property damage, personal injury or death.

- ⚠ 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

- ⚠ Follow regulator connection instructions for your type of gas barbecue.
- ⚠ Do not store a spare or disconnected gas supply cartridge/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 non-use, 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 ignition 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.
- ⚠ Butane/propane gas is not natural gas. The conversion or attempted use of natural gas in a butane/propane gas unit is dangerous and will void your warranty.
- ⚠ A dented or rusty gas supply cartridge/cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas supply cartridge/cylinder with a damaged valve.
- ⚠ Even though your gas supply cartridge/cylinder may appear to be empty, it might still contain gas. The cartridge/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 oven gloves when operating barbecue.
- ⚠ 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® barbecue in the boot of any vehicle, or inside an estate car, people carrier, minibus or caravan.
- ⚠ Use the regulator that is supplied with your Weber® gas barbecue.
- ⚠ Warning: Make sure you are outdoors and away from any source of ignition when changing or connecting the butane/propane cartridge/cylinder.

- ⚠ 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.

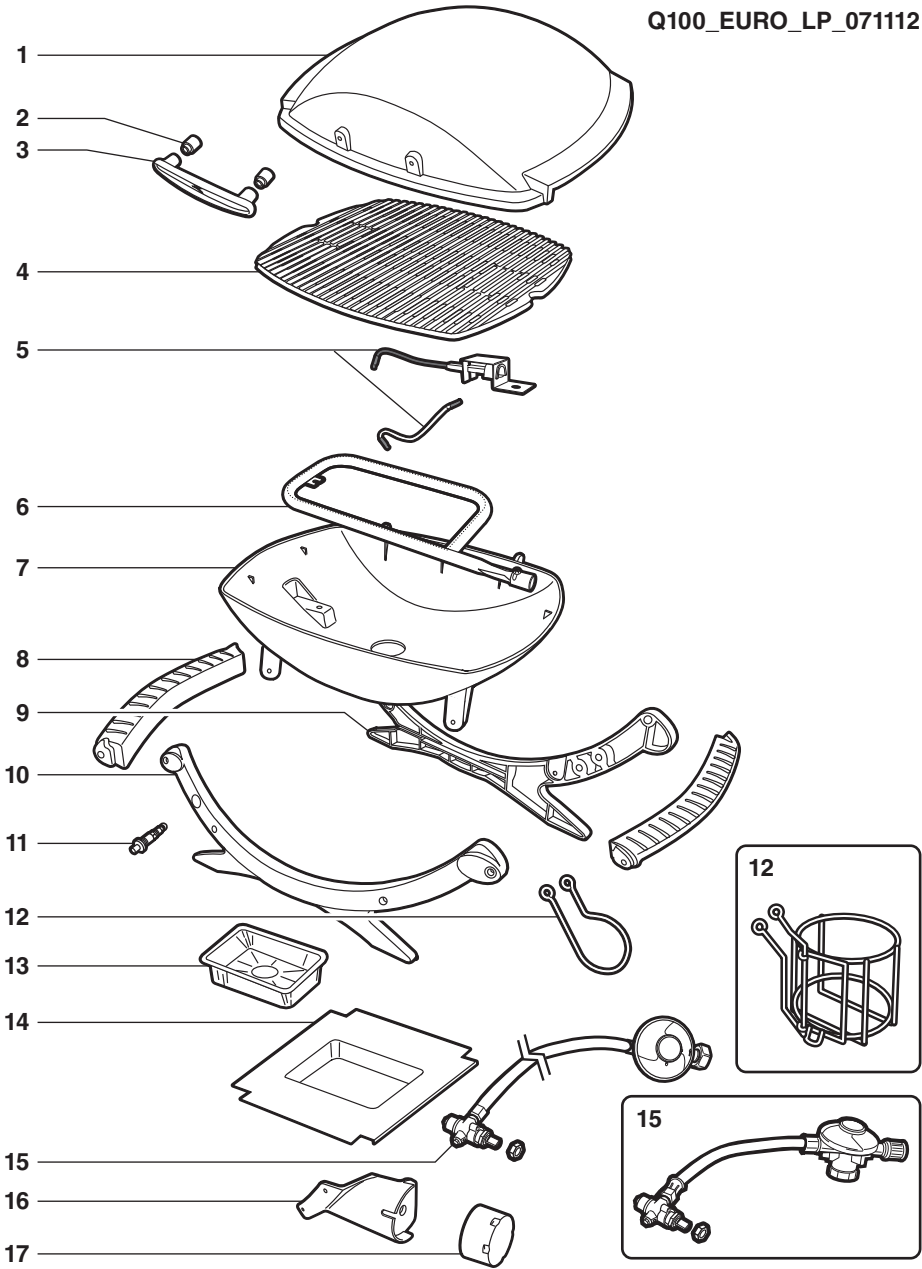
⚠ **Q100 - 120** Use butane/propane disposable cartridges with a minimum capacity of 430g and a maximum capacity of 460g. The cartridge must have an EN417 valve as illustrated. One type of cartridge that can be used is a Weber® Baby Q®/Performer® gas cartridge. Another type of cartridge is a Primus model 2202.

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# EXPLODED VIEW Q100

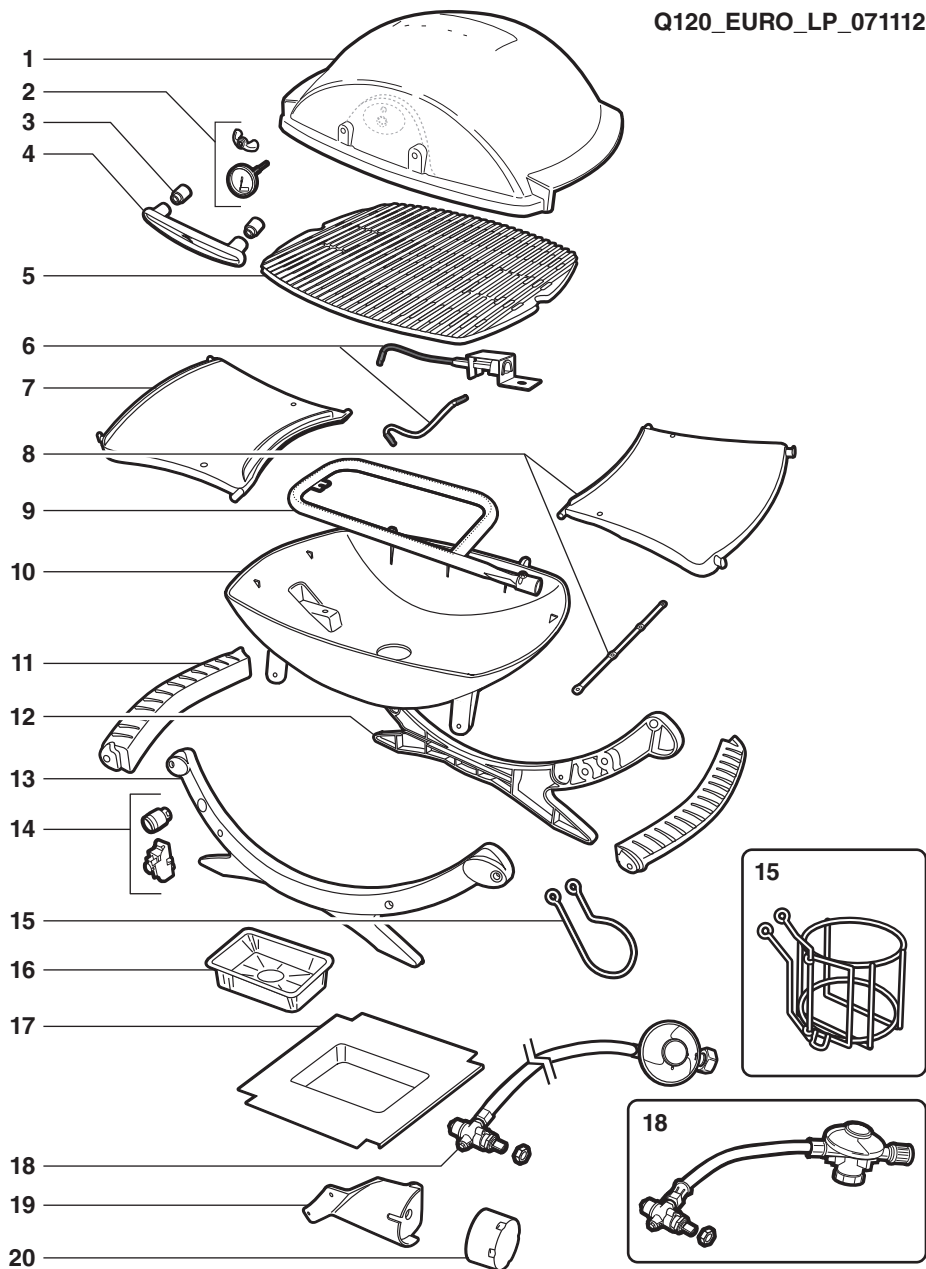
Q100\_EURO\_LP\_071112



1. Lid
2. Handle Spacer
3. Handle
4. Cooking Grate
5. Igniter Electrode Assembly
6. Burner Tube
7. Cookbox
8. Carrying Handle
9. Rear Cradle
10. Front Cradle
11. Igniter
12. Hose Bracket / Gas Cartridge Support Basket
13. Disposable Drip Pan
14. Catch Pan
15. Valve, Hose and Regulator Assembly / Gas Cartridge Valve, Hose and Regulator Assembly (Hose and Regulator may not be included)
16. Control Panel
17. Control Knob

# EXPLODED VIEW Q120

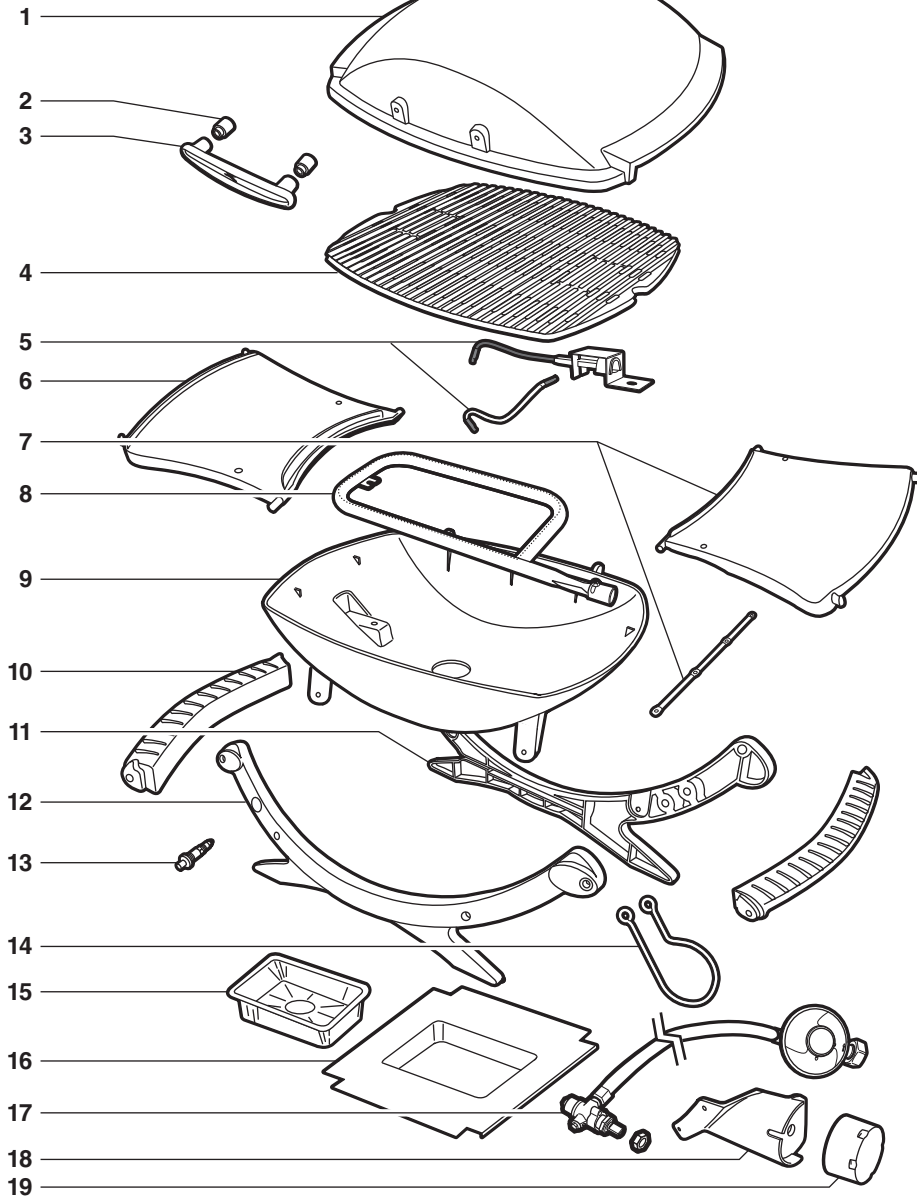
Q120\_EURO\_LP\_071112



1. Lid
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 / Gas Cartridge Support Basket
16. Disposable Drip Pan
17. Catch Pan
18. Valve, Hose and Regulator Assembly / Gas Cartridge Valve, Hose and Regulator Assembly (Hose and Regulator may not be included)
19. Control Panel
20. Control Knob

# EXPLODED VIEW Q200

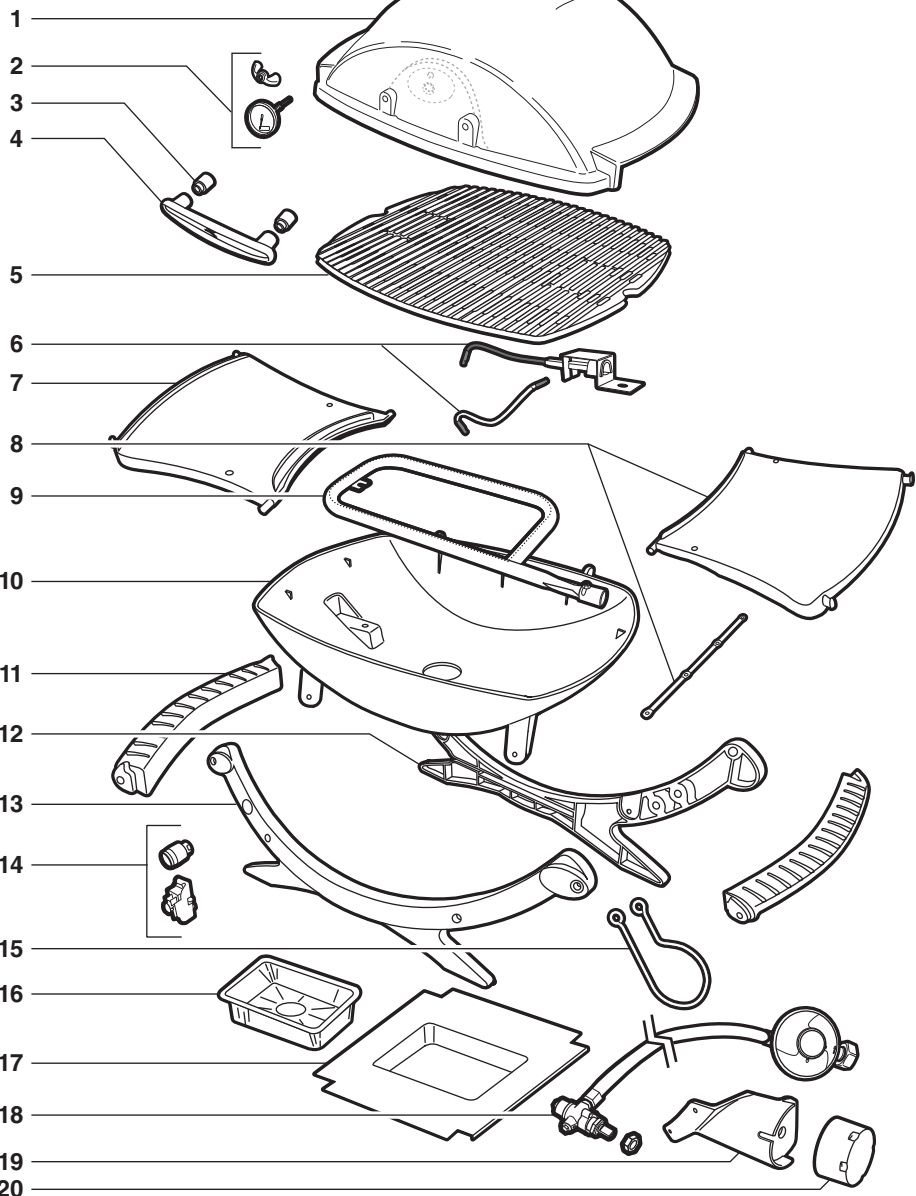
Q200\_EURO\_LP\_071112



1. Lid
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, Hose and Regulator Assembly  
(Hose and Regulator may not be included)
18. Control Panel
19. Control Knob

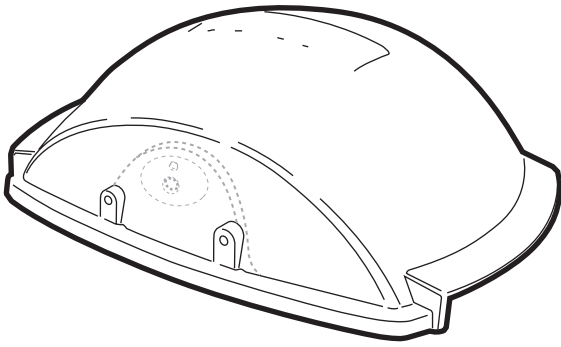
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Q220\_EURO\_LP\_071112

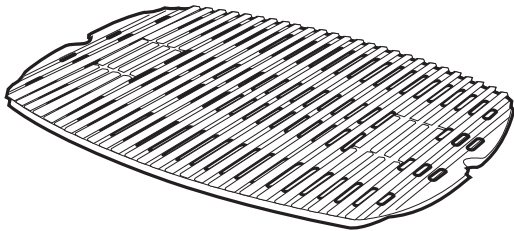


1. Lid
2. Thermometer
3. Handle Spacer
4. Handle
5. Cooking Grate
6. Igniter Electrode Assembly
7. Left Side Table
8. Right Side Table Assembly
9. Burner Tube
10. Cookbox
11. Carrying Handle
12. Rear Cradle
13. Front Cradle
14. Igniter Button/Igniter Module
15. Hose Bracket
16. Disposable Drip Pan
17. Catch Pan
18. Valve, Hose and Regulator Assembly  
(Hose and Regulator may not be included)
19. Control Panel
20. Control Knob

# PARTS LIST



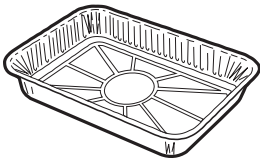
Lid - 1



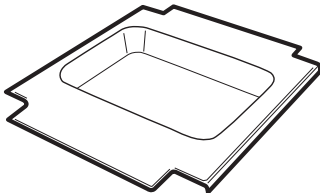
Cooking Grate - 1



Control Knob - 1



Disposable Drip Pan - 1



Catch Pan - 1



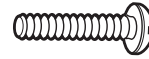
Cotter Pin - 2



Handle - 1



Handle Spacer - 2



Stainless Steel Pan Head Phillips Screw  
( $\frac{1}{4}$ -20 x 1  $\frac{1}{2}$ " Screw) - 2



Hinge Pin - 2

## 120 220



Thermometer - 1



Wing Nut - 1

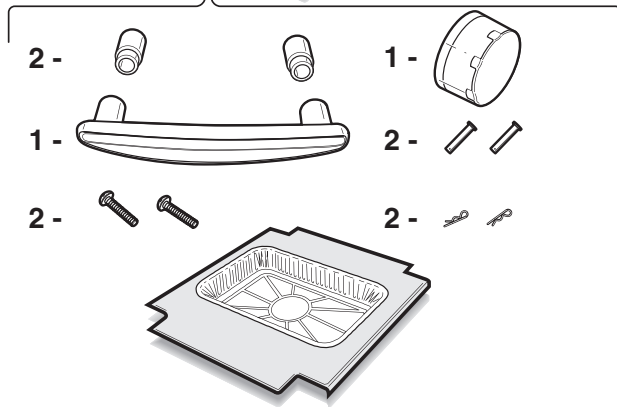
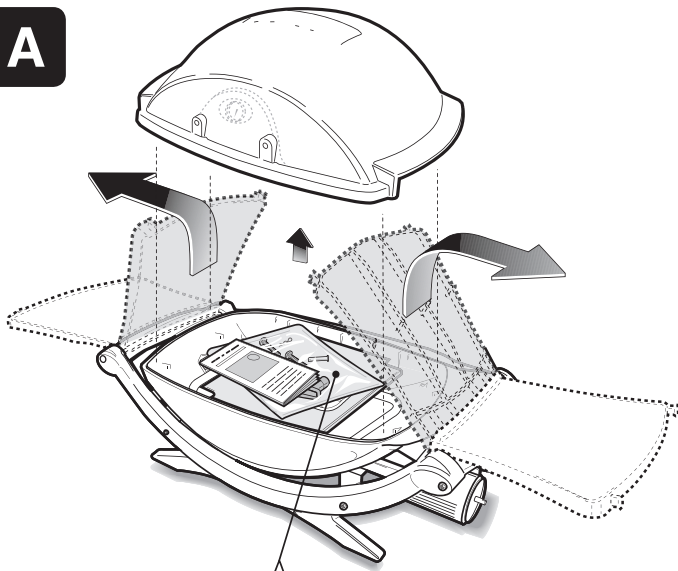


Electronic Ignition Button - 1

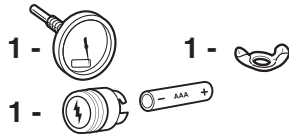


# ASSEMBLY

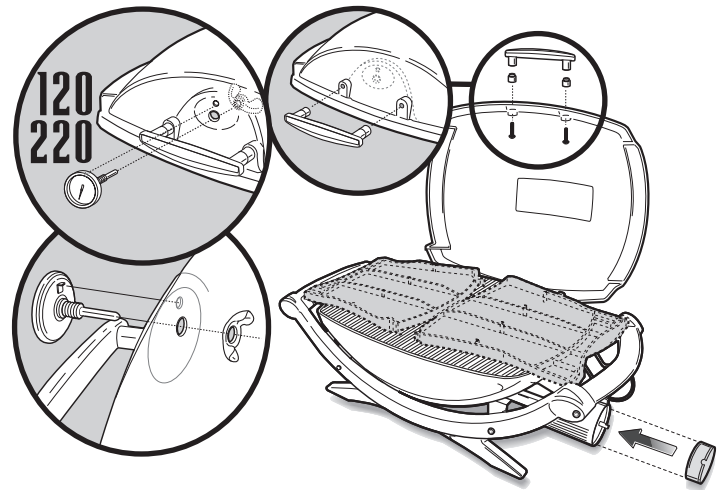
**A**



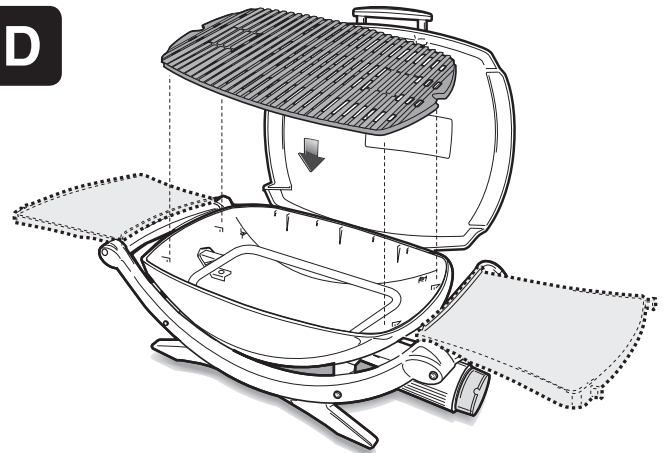
120  
220



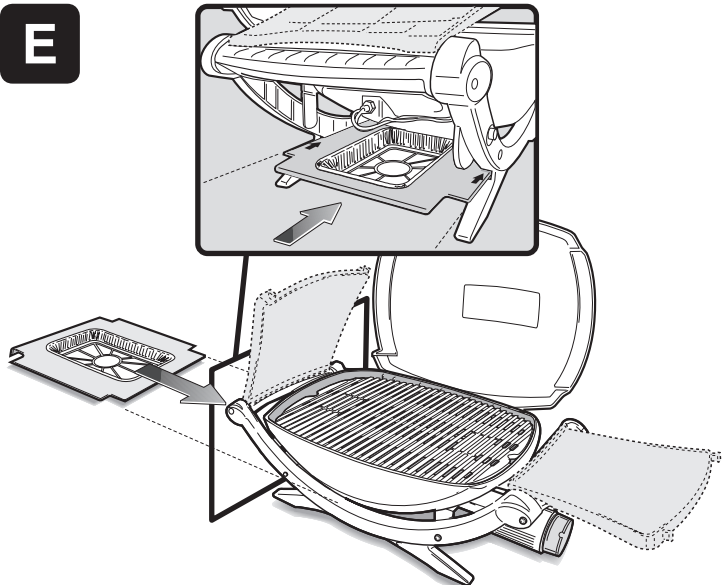
**C**



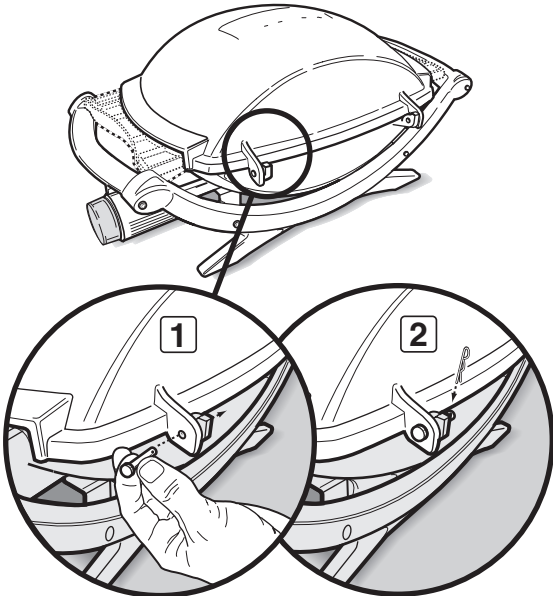
**D**



**E**



**B**



# 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:

Aluminium Castings	5 years, 2 years paint excluding fading or discolouration
Thermoplastic/Thermoset Parts	5 years excluding fading
Stationary Cart/Q® Stand	2 years
All Remaining Parts	2 years

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

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

**Visit [www.weber.com](http://www.weber.com)®, select your country of origin, and register your grill today. ♦**

# GENERAL INSTRUCTIONS

If you have questions or need advice regarding your barbecue or its safe operation, please log onto [www.weber.com](http://www.weber.com).

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 produces 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.

Butane/propane 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 use with butane/propane gas only. Do not use with natural gas. The valve and regulator are for butane/propane gas only.
- Do not use with charcoal fuel.
- This Weber® gas barbecue is not intended for commercial use.
- The use of alcohol and/or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- This Weber® gas barbecue is not intended for and should never be used as a heater.
- Do not leave the Weber® gas barbecue unattended. Keep children and pets away from the Weber® gas barbecue at all times.
- Check that the area under the control panel and the catch pan are free from debris that might obstruct the flow of combustion or ventilation air.
- Change the flexible hose when national regulations stipulate this as a requirement.
- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous. ♦

## OPERATING

- ⚠ **WARNING: This barbecue should only be used outdoors in a well-ventilated area. Do not use in a garage, shed, hut or any other enclosed area.**
- ⚠ **WARNING: Your Weber® gas barbecue must not be used under an unprotected combustible roof or overhang.**
- ⚠ **WARNING: Your Weber® gas barbecue is not intended for installation in or on recreational vehicles and caravans and/or boats.**
- ⚠ **WARNING: Do not use the barbecue where the top, back or sides of the barbecue are within 60 cm (24 in) of combustible materials.**
- ⚠ **WARNING: The entire cookbox gets hot when in use. Do not leave unattended.**
- ⚠ **WARNING: Keep any electrical power cable away from any heated surface.**
- ⚠ **WARNING: Keep the cooking area clear of flammable vapours and liquids such as petrol, paraffin, alcohol, etc., and other combustible materials.**
- ⚠ **WARNING: Never store an extra (spare) butane /propane cartridge/cylinder under or near the Weber® gas barbecue.**
- ⚠ **WARNING: When cooking, the appliance must be on a level, stable surface in an area clear of combustible material. ♦**

## STORAGE AND/OR NON-USE

- When the Weber® gas barbecue is not in use, the gas cartridge/cylinder must be DISCONNECTED and stored outdoors in a well-ventilated place.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. Refer to “MAINTENANCE.”
- The Spider/Insect screen should also be checked for any obstructions. Refer to “MAINTENANCE.” ♦

# GAS INSTRUCTIONS - BUTANE/PROPANE CARTRIDGE

## CONNECTING THE BUTANE/PROPANE CARTRIDGE

Use butane/propane disposable cartridges with a minimum capacity of 430g and a maximum capacity of 460g. The cartridge must have an EN417 valve as illustrated. One type of cartridge that can be used is a Weber® Baby Q®/Performer® gas cartridge. Another type of cartridge is a Primus model 2202.

**⚠ CAUTION: Only use cylinders that are marked “Propane fuel” or “Butane-Propane mix”.**

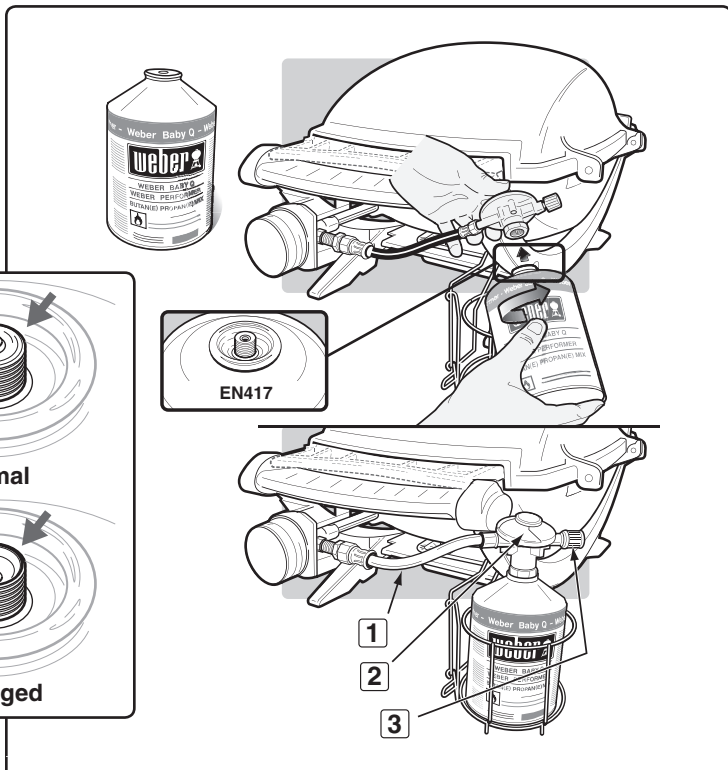
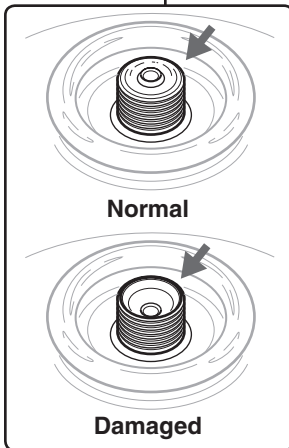
Push LP disposable cartridge into regulator and turn clockwise until tight.

**⚠ WARNING: Hand tighten only. Using excessive force could damage the regulator coupling and cartridge valve. This could cause a leak or prevent gas flow.**

**⚠ The disposable cartridge must fit within the support basket.**

**⚠ DANGER**

**Do not store a spare butane/propane cartridge under or near this appliance. ♦**



1	Hose
2	Regulator
3	Gas Control Valve: Close clockwise until tight

COUNTRY	GAS TYPE & PRESSURE
Denmark, Sweden, Norway, Finland, Netherlands, Iceland, Hungary, Czech Republic, Cyprus, Estonia, Lithuania, Latvia, Morocco, Slovenia, Slovak Republic	<b>I<sub>3B/P</sub> - 30mbar</b>
United Kingdom, France, Spain, Portugal, Belgium, Ireland, Greece, Luxembourg, Italy, Switzerland	<b>I<sub>3+</sub> - 28-30 / 37mbar</b>
Germany, Austria	<b>I<sub>3B/P</sub> - 50mbar</b>
CONSUMPTION DATA	
Propane/Butane	Main Burner. Max
kW(Hs)	2,8
gm(Hs)	202

### REPLACEMENT HOSE, REGULATOR AND VALVE ASSEMBLY

**⚠ IMPORTANT NOTICE: We recommend that you replace the gas hose assembly on your Weber gas barbecue every 5 years. Some countries may have requirements that the gas hose be replaced within less than 5 years, in which case that country’s requirement would take precedence.**

**For replacement hose, regulator, and valve assemblies, contact the Customer Service Representative in your area using the contact information on our web site. Log on to [www.weber.com](http://www.weber.com)®.**

# GAS INSTRUCTIONS - BUTANE/PROPANE CARTRIDGE

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

You will need: butane/propane cartridge, a soap-and-water solution and a rag or brush to apply it.

- A) Mix the soap and water.
- B) Turn the gas control to ON by turning anti-clockwise.
- C) 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.

### Check

- A) Regulator-to-butane/propane cartridge connection (1).

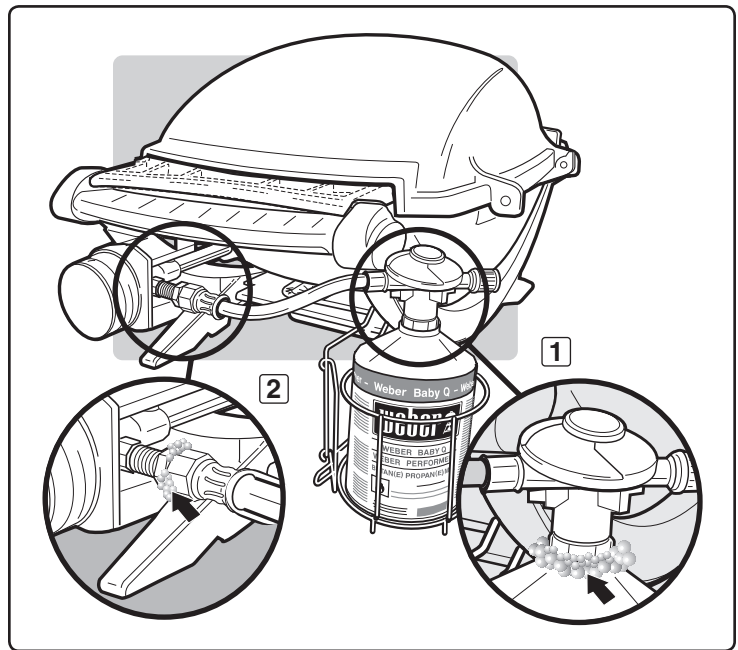
⚠ **WARNING: If there is a leak at connection (1), remove butane/propane cartridge. Do not operate barbecue. Use a different butane/propane cartridge and recheck for leaks with soap-and-water solution. If a leak persists after changing the butane/propane cartridge, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.**

- B) Valve-to-regulator connections (2).

⚠ **WARNING: If there is a leak at connection (2) turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your region using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.**

When leak checks are 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. ♦*



# GAS INSTRUCTIONS - LIQUID PROPANE CYLINDER

## IMPORTANT LP CYLINDER INFORMATION

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. Refer to "SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS"

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

### ⚠ DANGER

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

**If this is not followed exactly, a fire causing death or serious injury may occur.**

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

## 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 normal temperature and pressure. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vapourises 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.
- 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. ♦

COUNTRY		GAS TYPE & PRESSURE
Denmark, Sweden, Norway, Finland, Iceland, The Netherlands, Hungary, Czech Republic		I <sub>3B/P</sub> - 30mbar
United Kingdom, France, Spain, Portugal, Belgium, Ireland, Greece, Luxembourg, Italy, Switzerland		I <sub>3+</sub> - 28-30 / 37mbar
Germany, Austria		I <sub>3B/P</sub> - 50mbar
CONSUMPTION DATA		
LP	Main Burner. Max	
kW(Hs)	3,7	
gm(Hs)	264	

## REPLACEMENT HOSE, REGULATOR AND VALVE ASSEMBLY

⚠ **IMPORTANT NOTICE: We recommend that you replace the gas hose assembly on your Weber gas barbecue every 5 years. Some countries may have requirements that the gas hose be replaced within less than 5 years, in which case that country's requirement would take precedence.**

**For replacement hose, regulator, and valve assemblies, contact the Customer Service Representative in your area using the contact information on our web site. Log on to [www.weber.com](http://www.weber.com)®.**

# GAS INSTRUCTIONS - LIQUID PROPANE CYLINDER

## CONNECTING THE LIQUID PROPANE CYLINDER

Use LP cylinders with a minimum capacity of 5 kg and a maximum capacity of 13 kg.

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 regional regulations.

**⚠ WARNING: Make sure that the LP cylinder or regulator valve is closed.**

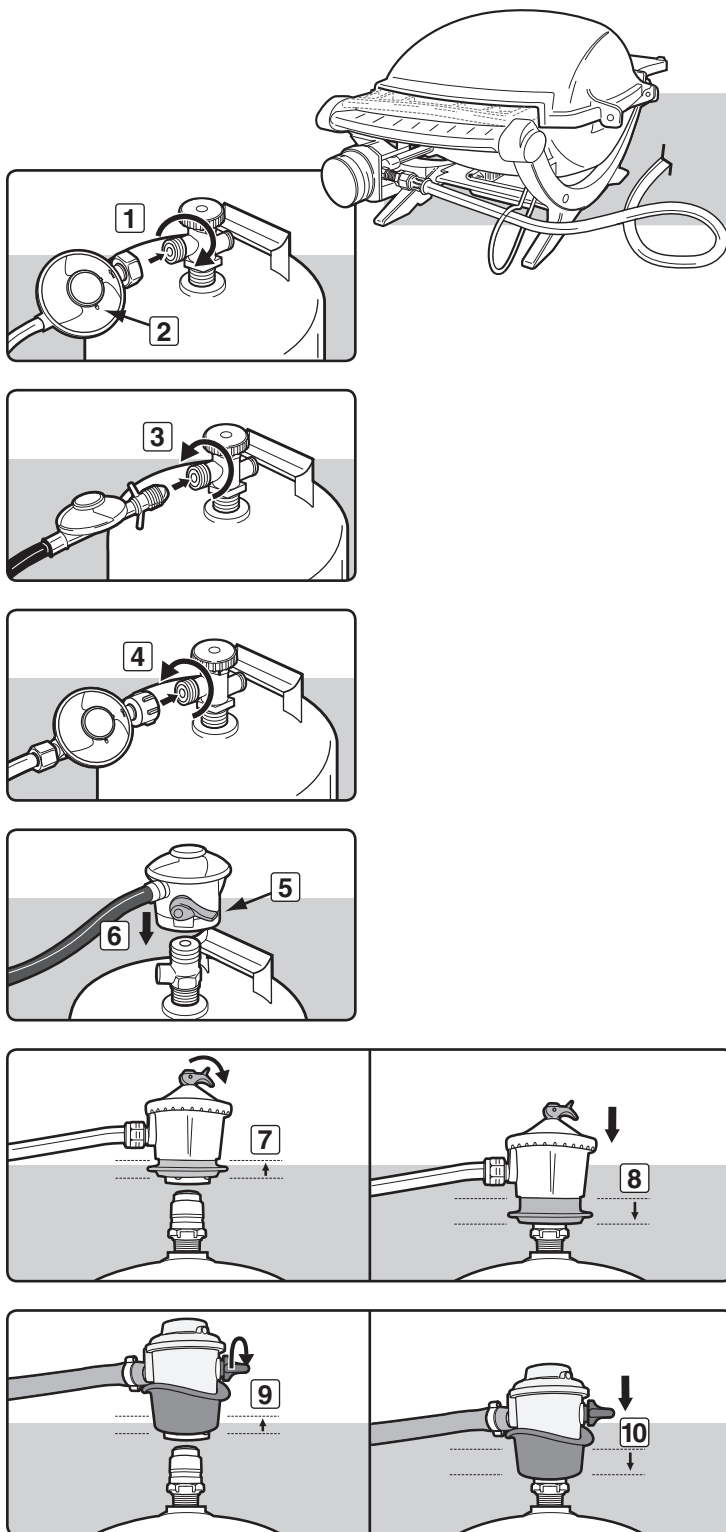
A) Connect LP cylinder.

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 one of the specific regulator connection instructions illustrated based on your regulator type.

- a) Screw regulator fitting onto tank turning clockwise (1). Position the regulator so that the vent hole (2) faces down.
- b) Screw regulator fitting onto tank turning anti-clockwise (3) (4).
- c) Make sure regulator lever (5) is in the down/off position. Push regulator down on tank valve until regulator snaps into position (6).
- d) Make sure regulator lever is in the off position. Slide the collar of the regulator up (7) (9). Push the regulator down onto the tank valve and maintain pressure. Slide collar closed (8) (10). If regulator does not lock, repeat procedure.

**⚠ DANGER**

**Do not store a spare LP cylinder under or near this appliance. ♦**



# GAS INSTRUCTIONS - LIQUID PROPANE CYLINDER

## CHECK FOR GAS LEAKS

Check that the burner valves are off. Check by pushing the control knob in and turning clockwise. Confirm that the knob is set in the OFF indicator position. If the control knob does turn, continue turning clockwise until it stops. It is now in the OFF position.

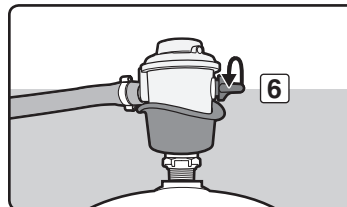
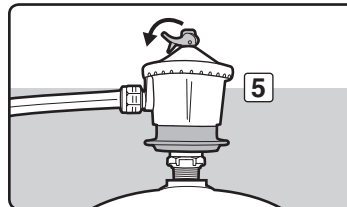
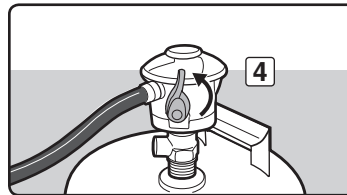
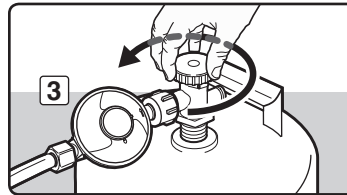
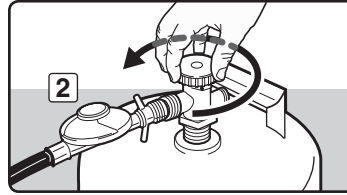
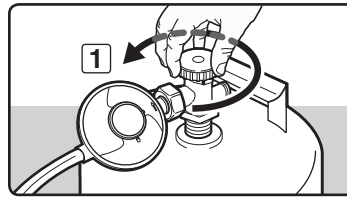
- ⚠ **WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.**
- ⚠ **WARNING: Perform these leak checks even if your barbecue was dealer or store assembled.**
- ⚠ **WARNING: Do not ignite burners when leak checking.**

### ⚠ DANGER

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

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

- A) Mix the soap and water.
- B) Turn on the cylinder valve using one of the appropriate options based on your cylinder and regulator type.
  - a) Turn cylinder valve anti-clockwise (1) (2) (3).
  - b) Move regulator lever to the up/on position (4).
  - c) Move regulator lever to the on position (5) (6).
- C) 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.





# GAS INSTRUCTIONS - LIQUID PROPANE CYLINDER

## Check

A) Valve-to-regulator connections (1).

**⚠ 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 re-tightening the fitting, turn off the gas. **DO NOT OPERATE THE GRILL.** Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.

B) Regulator-to-cylinder connection (2).

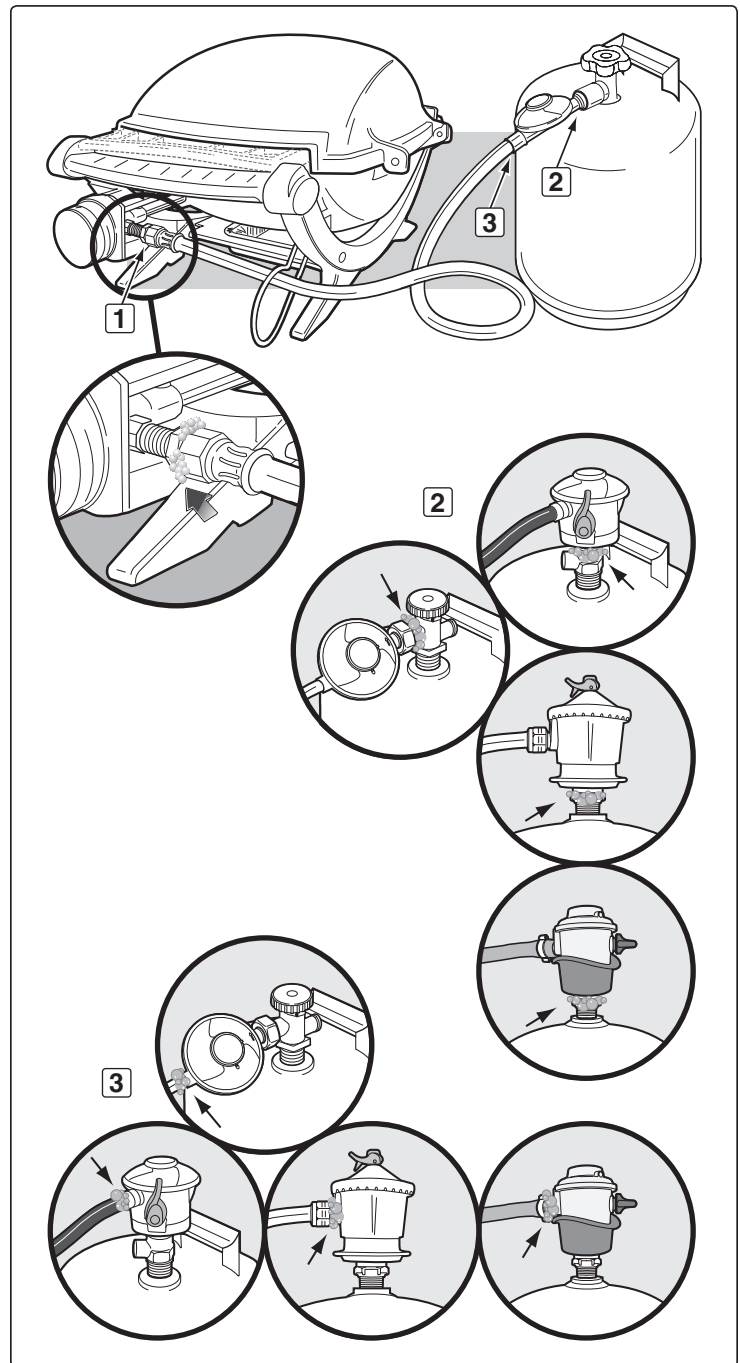
**⚠ WARNING:** If there is a leak at connection (2), remove LP cylinder and recheck for leaks with soap-and-water solution. If a leak persists after changing the LP cylinder, turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.

C) Hose-to-regulator connection (3).

**⚠ WARNING:** If there is a leak at connection (3) 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](http://www.weber.com)®.

When leak checks are 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. ♦*



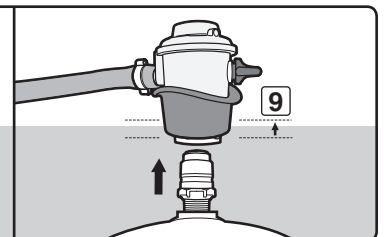
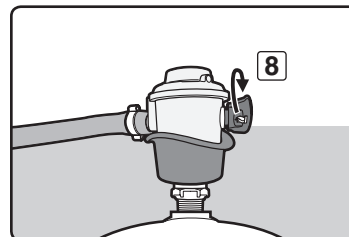
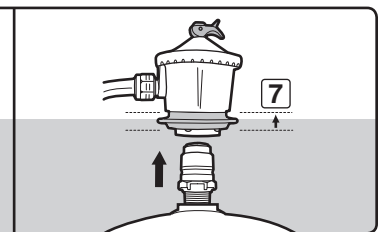
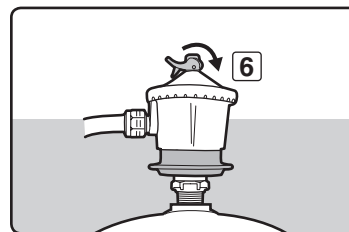
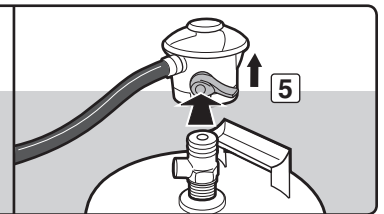
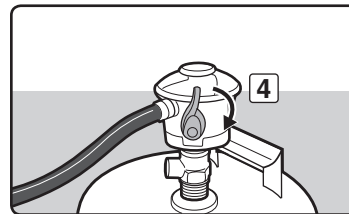
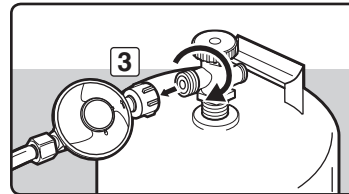
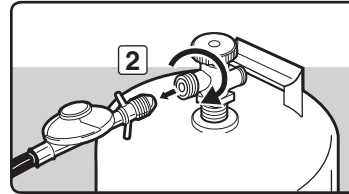
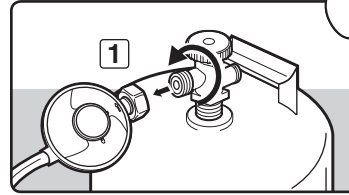
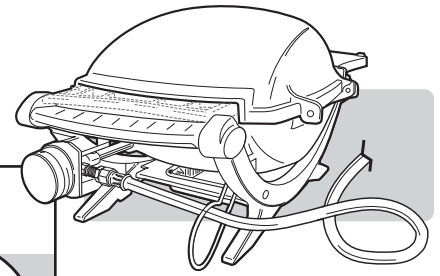
# GAS INSTRUCTIONS - LIQUID PROPANE CYLINDER

## 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:

- A) Shut off gas supply and disconnect hose and regulator assembly from the cylinder. Follow one of the specific regulator connection instructions illustrated based on your regulator type.
  - a) Unscrew regulator fitting from tank turning anticlockwise (1).
  - b) Unscrew regulator fitting from tank turning clockwise (2) (3).
  - c) Move regulator lever (4) to the down/off position. Push in on regulator lever until it releases from tank (5).
  - d) Move regulator lever to the off position (6) (8). Slide the collar of the regulator up (7) (9) to disconnect from tank.
- B) Exchange empty cylinder for a full cylinder. ♦



## RECONNECT THE LIQUID PROPANE CYLINDER

Refer to "CONNECTING THE LIQUID PROPANE CYLINDER" ♦

## BEFORE USING THE BARBECUE

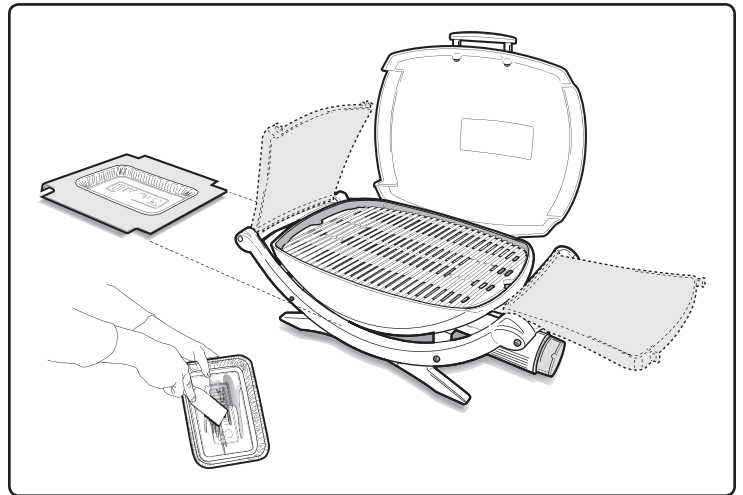
### CATCH PAN AND DISPOSABLE DRIP PAN

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

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

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

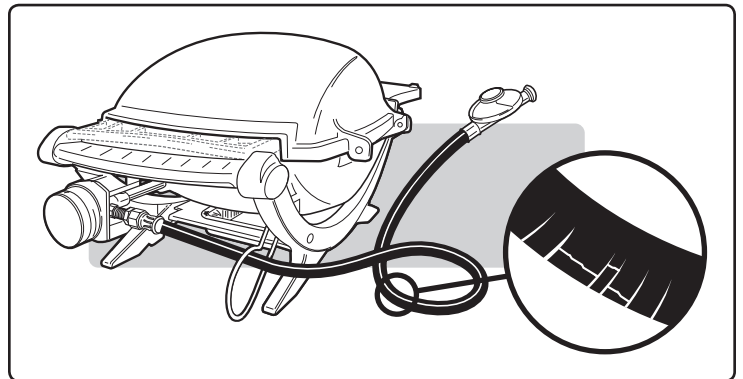
**⚠ CAUTION: Do not line the cookbox with aluminium foil.** ♦



### HOSE INSPECTION

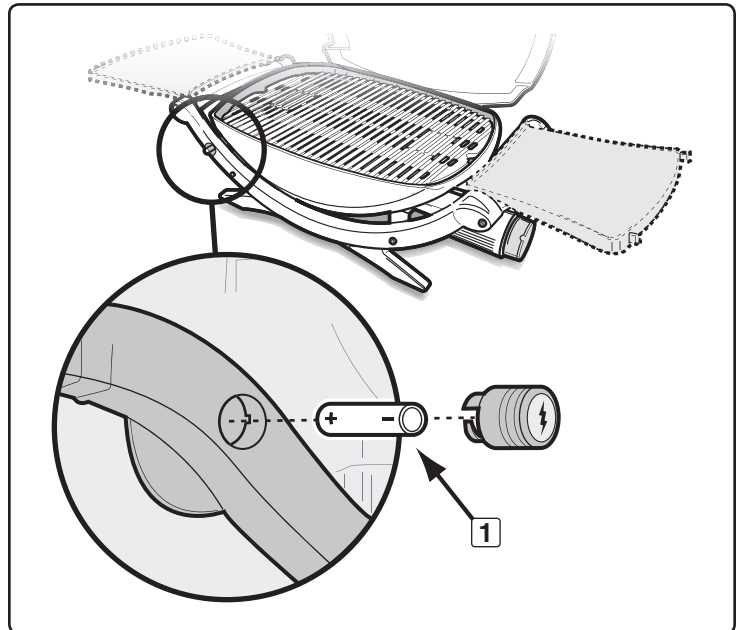
The hose should be inspected for any signs of cracking.

**⚠ WARNING: Always check hose before using barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorised replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.** ♦



### 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. ♦



# IGNITION INSTRUCTIONS

## IGNITION

Summary lighting instructions are on the fold-out side table (Q120, 200, 220).

- A) Open the lid (1).
- B) Unfold the side tables (2) (Q120, 200, 220).
- 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. Keep your face and body at least 30 cm (12 in) away from the matchlight hole when lighting the barbecue (4).**

- D) Turn on the cylinder valve using one of the appropriate options based on your cylinder and regulator type.
- E) Push burner control knob in and turn to START/HI (5).
- F) Push the red ignition button several times, so it clicks each time (6a) (Q100, 200).
- G) Push the electronic ignition button several times. You will hear it spark (6b) (Q120, 220).
- H) Check that the burner is lit by looking down through the cooking grate. You should see a flame (7).

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

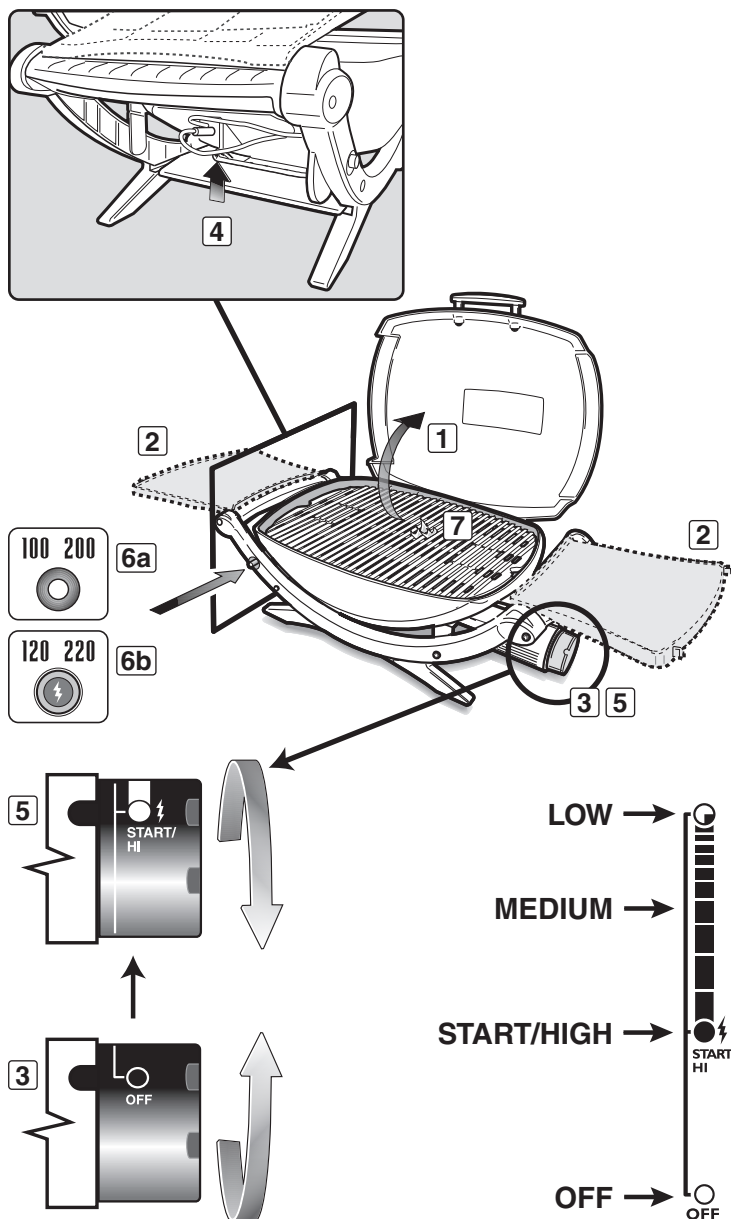
**⚠ CAUTION: Do not fold in side tables until barbecue is cold (Q120, 200, 220).**

### ⚠ DANGER

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

## TO EXTINGUISH

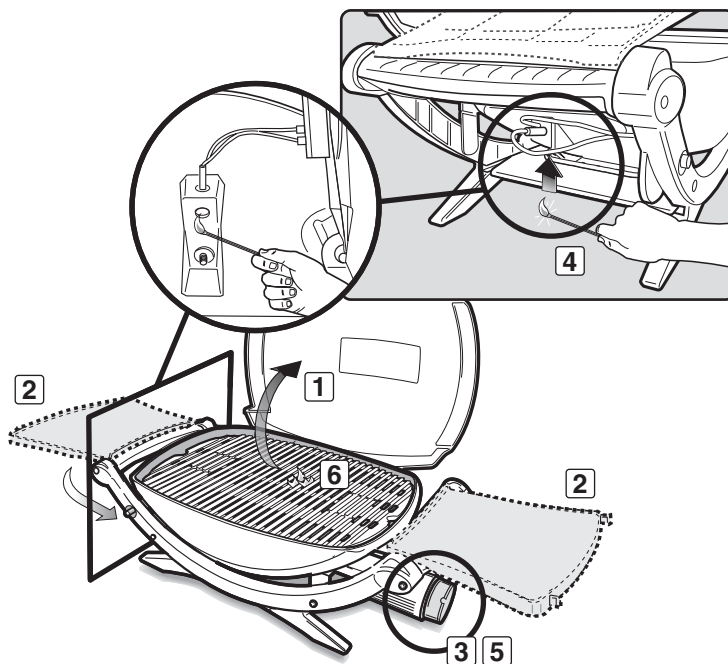
Push in and turn burner control knob clockwise to the OFF position. ♦



# IGNITION INSTRUCTIONS

## MANUAL IGNITION

- A) Open the lid (1).
- B) Unfold the side tables (2) (Q120, 200, 220).
- C) Make sure the control knob is turned OFF (3).
- D) Turn on the cylinder valve using one of the appropriate options based on your cylinder and regulator type.
- 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 (4).**
- 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. You should see a flame (6).
- ⚠ **WARNING: If the burner does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or before you try to light with a match.**
- ⚠ **CAUTION: do not fold in side tables until barbecue is cold (Q120, 200, 220).**

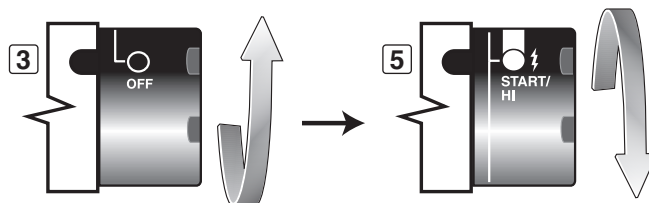


### ⚠ DANGER

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

## TO EXTINGUISH

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



# GRILLING TIPS & HELPFUL HINTS

## PREHEATING THE BARBECUE

Light the Weber gas barbecue according to the ignition instructions in this owner's manual. Close the lid. Preheat the barbecue for 5-10 minutes (depending on conditions such as air temperature and wind).

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

*Note: Wind and weather may require adjustment of the burner control knob to obtain the correct cooking temperature.*

*If the burner goes out during cooking, open the lid, turn off the burner, and wait five minutes before relighting. ♦*

## 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 10 to 15 minutes of barbecuing.

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

The following cuts, thicknesses, weights, and barbecuing times for food are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as wind, outside temperature and how well done the food should be cooked. Barbecue for the time given on the chart or to the desired degree of doneness, turning once halfway through the barbecuing time. Cooking times for beef and lamb are for "medium" cooking time, unless otherwise noted. Let thick chops and steaks rest for 5 to 10 minutes before carving. The internal temperature of the meat will rise by 5 to 10 degrees during this time.

For more barbecuing tips and recipes, visit [www.weber.com](http://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		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 butane/propane cartridge/cylinder fuel low or empty?	Replace butane/propane cartridge/cylinder. Refer to "GAS INSTRUCTIONS."
	Does the burner light with a match?	Clean burner. Refer to "MAINTENANCE."
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: <b>⚠ CAUTION: Do not line the cookbox with aluminium foil.</b>	Are you preheating barbecue in the prescribed manner?	All burners 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. Refer to "CLEANING."
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 inside of the lid is Cast Aluminum, and is not painted. It cannot "peel". What you are seeing is baked on grease that has turned to carbon and is flaking off. <b>THIS IS NOT A DEFECT.</b>	Clean thoroughly. Refer to "CLEANING."
If problems cannot be corrected using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto <a href="http://www.weber.com">www.weber.com</a> ®.		

# 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](http://www.weber.com)®.

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

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

**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. Disposable Weber® drip pans are available that fit the catch pan.

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

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

**Side tables (Q120, 200, 220)** - 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.**

**Side tables (Q120, 200, 220) 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.

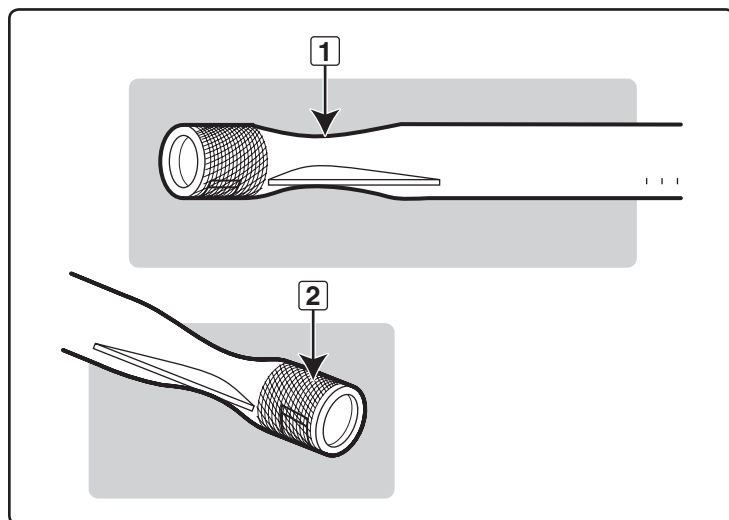
The burner tube air shutter is fitted with a stainless steel screen (2) to prevent spiders and other insects from accessing the burner tubes through the air shutter openings.

**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 symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property. ♦**





## BURNER TUBE CLEANING OR REPLACEMENT

You will need: a flathead screwdriver.

- A) Your Weber® 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 torch (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.**

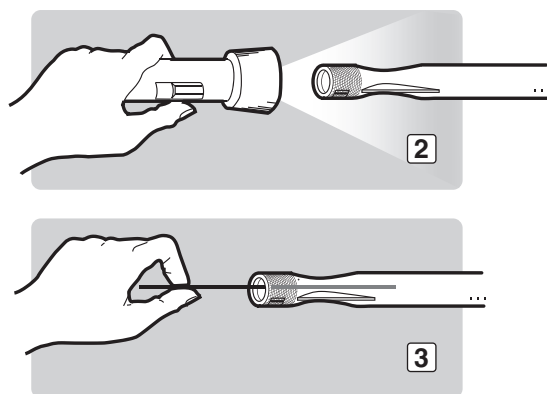
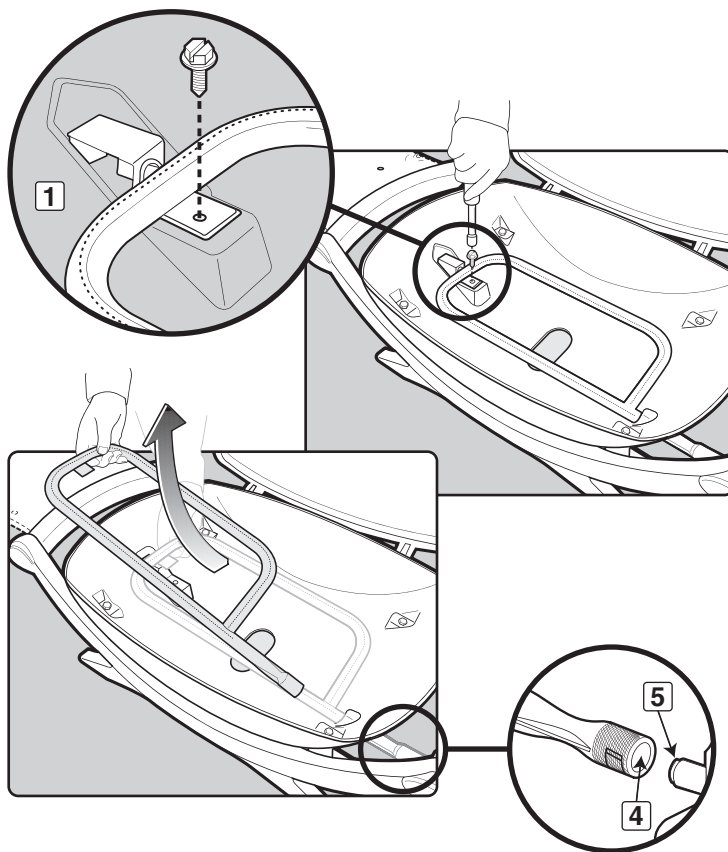
- D) Lightly tap the burner to get debris and dirt out of the burner tube. Once the Spider/ Insect screen and burner is clean reinstall the burner.

### Burner Tube Reinstallation

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

**⚠ CAUTION: The burner opening (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." ♦**



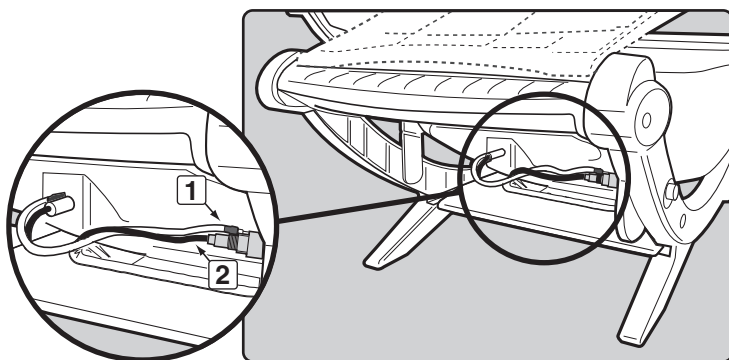
## PUSH-BUTTON IGNITION SYSTEM OPERATIONS (Q100 & Q200)

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 light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com). ♦



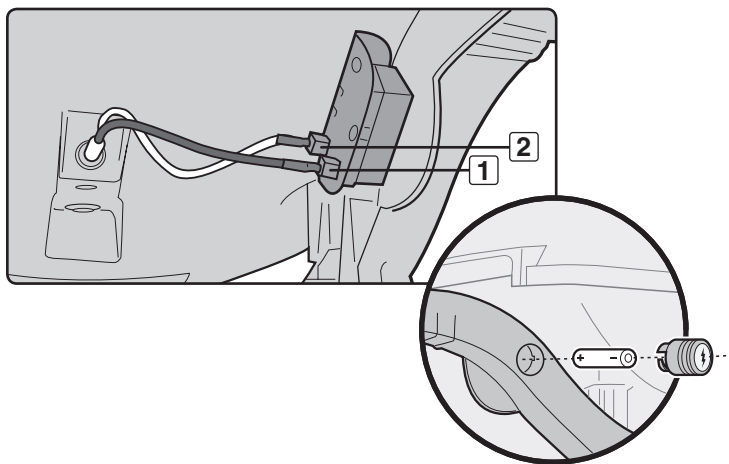
## ELECTRONIC IGNITION SYSTEM OPERATIONS (Q120 & Q220)

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.**

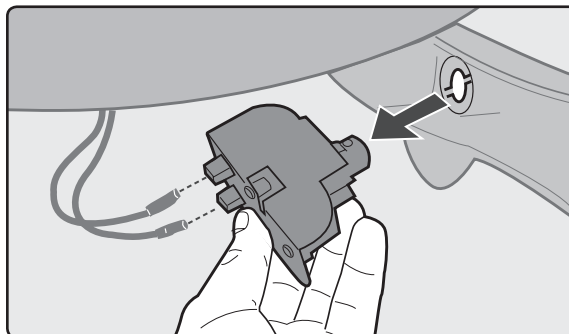
- Check that both of the ignition wires are attached properly to the igniter electrodes on the ignition module. Black wire to electrode (1), white wire to electrode (2).
- Verify that the AAA battery (alkaline only) is in good condition and installed correctly. Some batteries have a plastic protective 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 light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://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/Insect 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.

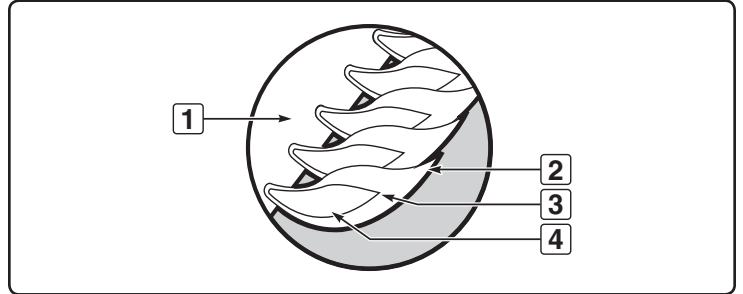
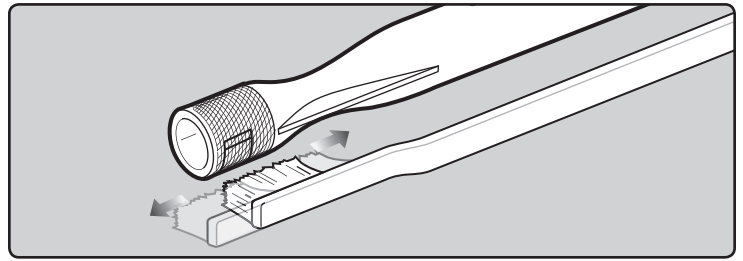
If the Spider/Insect screen becomes damaged or cannot be cleaned, contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).

### Main Burner Flame Pattern

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

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

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



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

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 or gas-burning components without contacting Weber-Stephen Products LLC Customer Service Department. Your actions, if you fail to follow this product warning, may cause a fire or an explosion resulting in serious personal injury or death and damage to property.**



**This symbol indicates that the product cannot be disposed of with household refuse. For instructions regarding proper disposal of this product in Europe, please visit [www.weber.com](http://www.weber.com), and contact the importer listed for your country. If you do not have internet access, contact your dealer for the importer's name, address and telephone number.**

When you decide to dispose of or discard your barbeque, all electrical components (e.g., rotisserie motor, batteries, ignition module, handle lights) must be removed and disposed of properly according to WEEE. They should be disposed of separately from the barbeque.

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



WEBER-STEPHEN PRODUCTS LLC

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