



GENESIS®

Gold C

LP Gas Grill Owners Guide

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

#

⚠ DANGER

If you smell gas:

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

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

⚠ WARNING:

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

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

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

INFORMATION FOR THE INSTALLER:
This manual must remain with the owner, who should keep it for future use.

OUTDOOR USE ONLY.

CE: 0048-02
ID: 048AP-0006

55310 06/12/02
LP
International English

⚠Dangers & ⚠Warnings

⚠DANGER

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

⚠WARNINGS

- ⚠ Follow regulator connection instructions for your type of gas grill.
- ⚠ Do not store a spare or disconnected gas supply cylinder under or near this barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.
- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ After a period of storage and/or 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 "Lighting" Instructions.
- ⚠ Do not use charcoal, briquettes or lava rock in your Weber® gas barbecue.
- ⚠ While cooking, never lean over the open barbecue or place hands or fingers on the front edge of the cooking box.
- ⚠ Should an uncontrolled flare-up occur, move food away from the flames until flaring subsides.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ The Weber® gas barbecue should be cleaned thoroughly at regular intervals.
- ⚠ When cleaning valves or burners do not enlarge orifices or ports.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a LP gas unit is dangerous and will void your warranty.
- ⚠ A dented or rusty gas supply cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas supply cylinder with a damaged valve.
- ⚠ Even though your gas supply cylinder may appear to be empty, it might still contain gas. The cylinder should be transported and stored accordingly.
- ⚠ Under no circumstances should you attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mittens or gloves when operating barbecue.

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Warranty

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

Aluminum Castings, lifetime,	1 year paint
Stainless Steel Hood Section,	25 years
Burners,	10 years
Igniter,	3 years
Cooking Grates,	7 years no rust through
Flavorizer® Bars,	5 year no rust through
Thermoplastic/Thermoset Parts,	10 years Excluding fading
All Remaining Parts,	5 years,

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

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

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber®'s satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your region using the contact information sheet provided with your manual. If Weber® confirms the defect and approves the claim, Weber® will elect to replace such parts without charge. If you are required to return defective parts, carriage 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 warranties 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.

General Instructions

General Instructions

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

The Weber® gas barbecue is portable so you can easily change its location in your garden or on your patio.

Portability means you can take your Weber® gas barbecue with you if you move.

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

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

Storage

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

Operating

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

⚠ **WARNING:** The Weber® gas barbecue must never be used under an unprotected combustible roof or overhang.

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

⚠ **WARNING:** Your Weber® gas barbecue is not intended to be installed in or on caravans and/or boats.

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

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

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

⚠ **WARNING:** Never store an extra (spare) gas supply cylinder near the Weber® gas barbecue.

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

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

⚠ **WARNING:** Wear protective gloves when using this appliance.

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

General Instructions

Cooking

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

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

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

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

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

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

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

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

Cleaning

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

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

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

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

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

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

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

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

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

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

Stainless steel surfaces - Wash with a soft cloth and a soap and water solution. Be careful to scrub along the grain of the stainless steel.

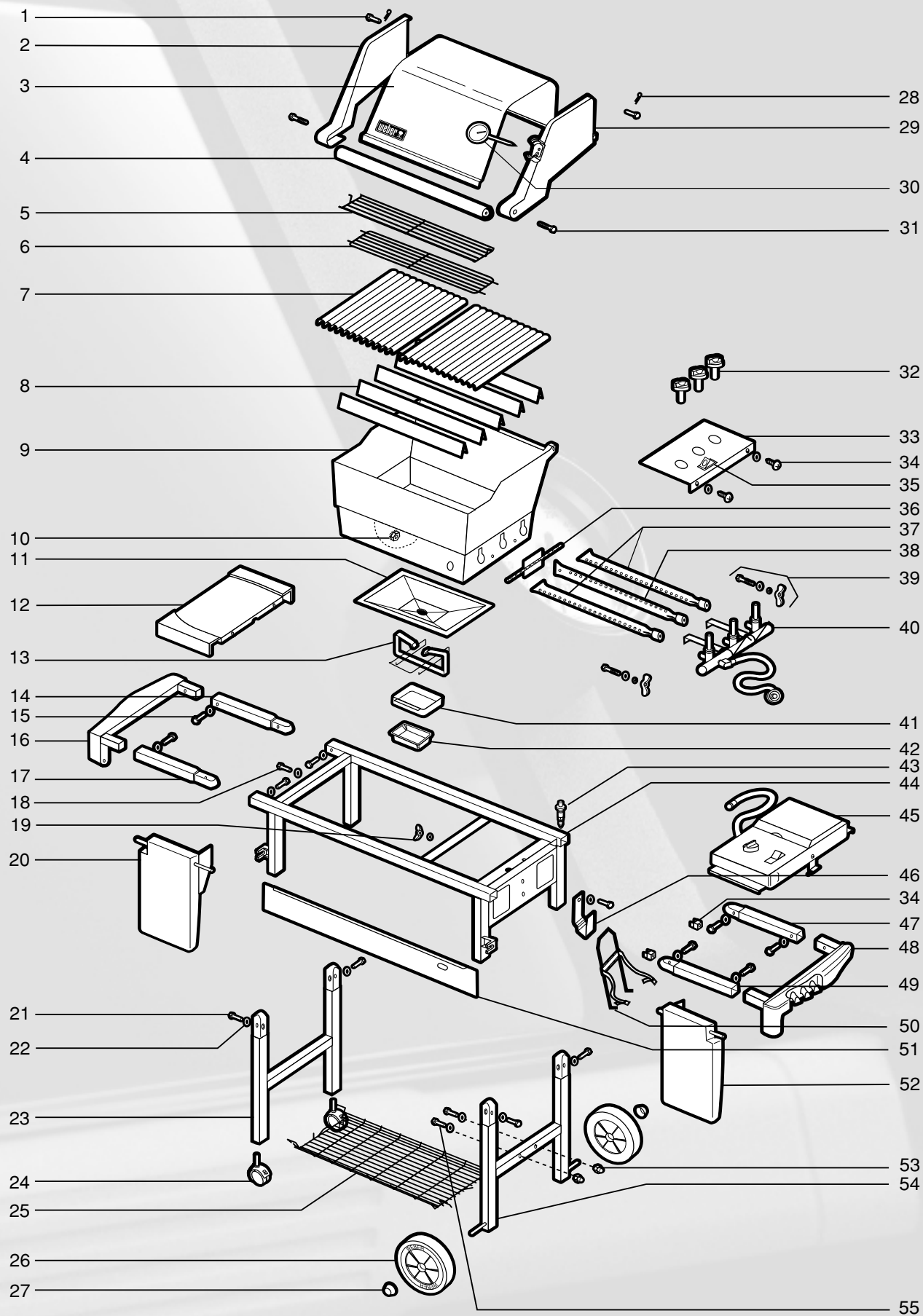
Plastic surfaces - Wash with a soft cloth and a soap and water solution.

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

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

Exploded View

Genesis® Gold-C Euro 111401

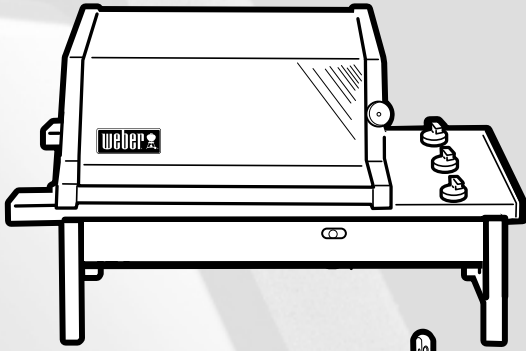


Exploded View List

- | | | | |
|-----|------------------------------|-----|--|
| 1. | Hinge Pin | 29. | Right Endcap |
| 2. | Left Endcap | 30. | Thermometer |
| 3. | Shroud | 31. | Handle Hardware |
| 4. | Handle | 32. | Burner Control Knobs |
| 5. | Warm-Up™ Basket | 33. | Control Panel |
| 6. | Warming Rack | 34. | Control Panel Hardware |
| 7. | Cooking Grates | 35. | Crossover® Ignition Button |
| 8. | Flavorizer® Bars | 36. | Crossover® tube |
| 9. | Cooking Box | 37. | Front / Rear Burner |
| 10. | 1/4-20 keps nut | 38. | Center Burner |
| 11. | Slide Out Bottom Tray | 39. | Manifold Hardware |
| 12. | Work Surface | 40. | Manifold, Hose and regulator (assembled) |
| 13. | Catch Pan Holder | 41. | Catch Pan |
| 14. | Left Rear Trim Assembly Arm | 42. | Disposable Drip Pan |
| 15. | 1/4 - 14 x 5/8 inch bolt | 43. | Igniter |
| 16. | Left Trim Piece | 44. | Top Frame Assembly |
| 17. | Left Front Trim Assembly Arm | 45. | Side Burner |
| 18. | 1/4 - 20 x 2 1/4 inch bolt | 46. | Cylinder Bracket |
| 19. | Wing Nut | 47. | Right Rear Trim Assembly Arm |
| 20. | Left Swing Up Table Assembly | 48. | Right Trim Piece |
| 21. | 1/4 - 20 x 1 inch bolt | 49. | Right Front Trim Assembly Arm |
| 22. | Nylon Washer | 50. | Cylinder Hanger |
| 23. | Caster Frame | 51. | Front Panel |
| 24. | Caster | 52. | Right Swing Up Table Assembly |
| 25. | Bottom Rack | 53. | Cylinder Glides |
| 26. | Wheel | 54. | Wheel Frame |
| 27. | Hubcap | 55. | 1/4 - 20 x 1 3/4 inch bolt |
| 28. | Hair Pin Cotter | | |

Parts List

Cooking Box Assembly - 1



Caster Frame - 1

Wheel Frame - 1

Bottom Rack - 1

Left Trim Assembly - 1

Right Trim Assembly - 1

Left Swing Up Table - 1

Right Swing Up Table - 1

Side Table - 1

Side Burner - 1

Flavorizer® Bars - 5

Warm-Up™ Basket - 1

Warming Rack - 1

Cooking Grate - 2

Bottom Tray - 1

Catch-Pan Holder - 1

Catch-Pan - 1

Disposable Drip Pans - 2

Thermometer - 1

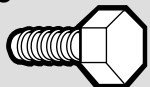
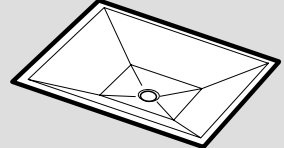
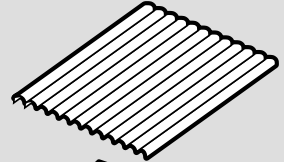
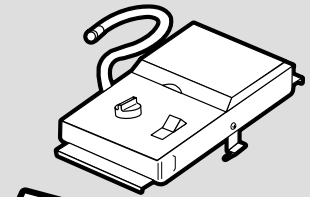
1 inch Bolts (1/4 x 20 x 1 inch Bolt) - 8

Nylon Washer - 8

Spanner - 1

11 mm (7/16 inch) Spanner - 1

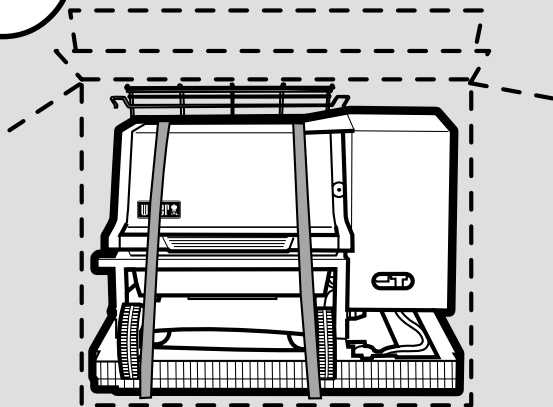
Cylinder Hanger - 1



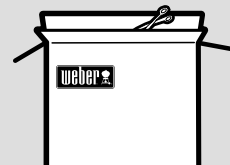
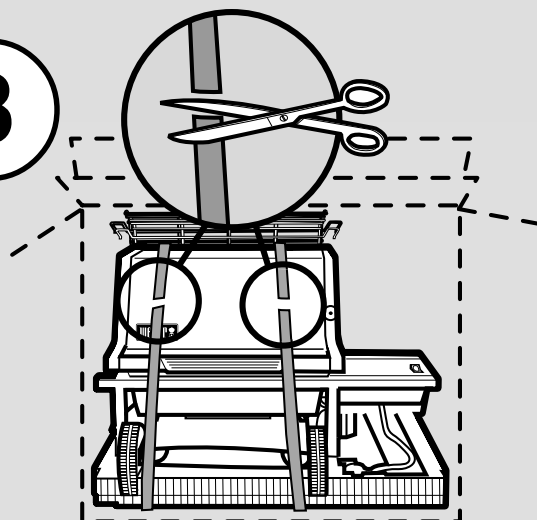


Unpacking

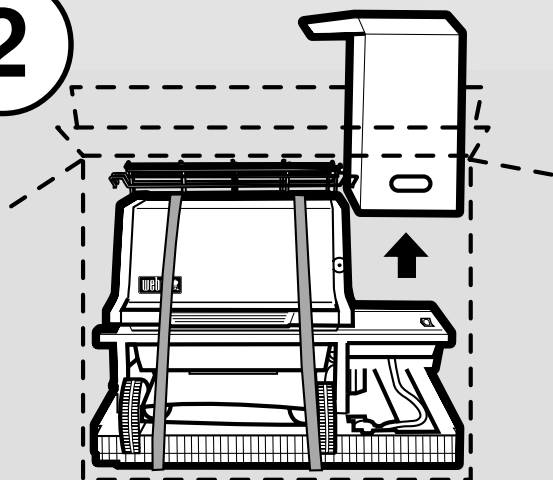
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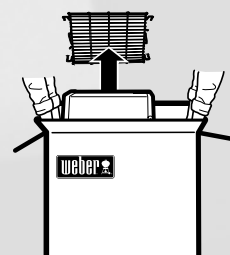
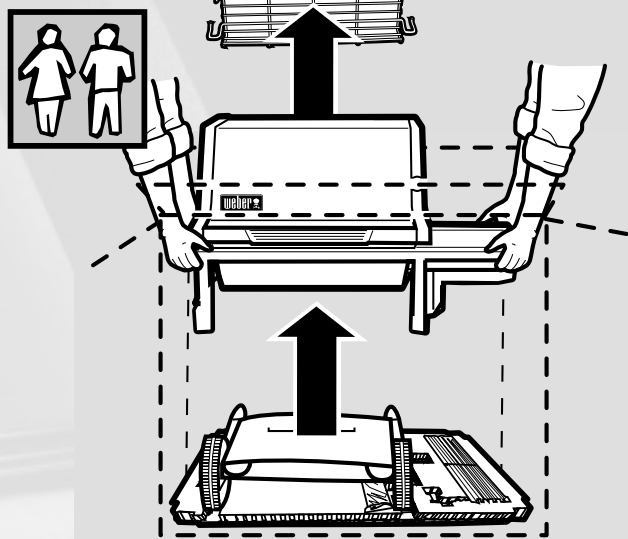
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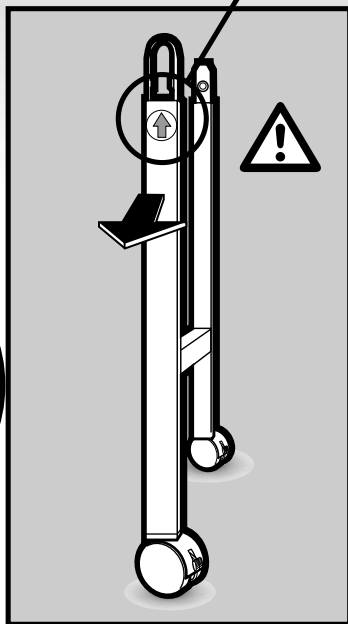
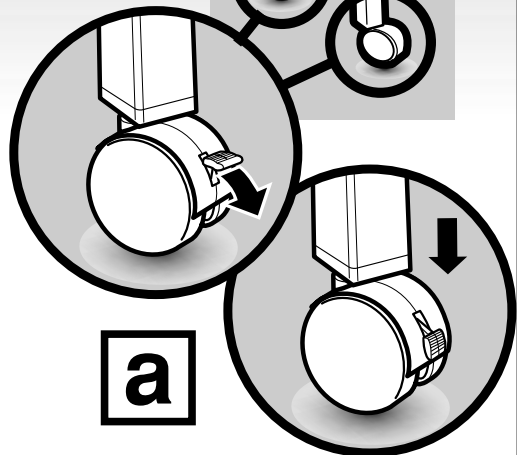
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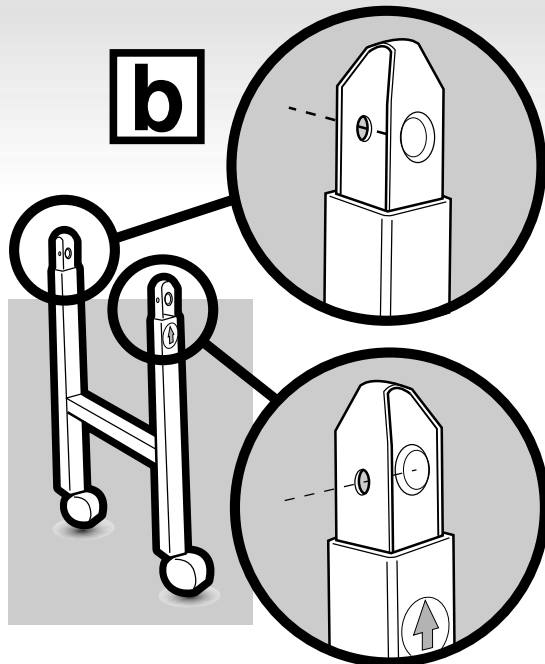


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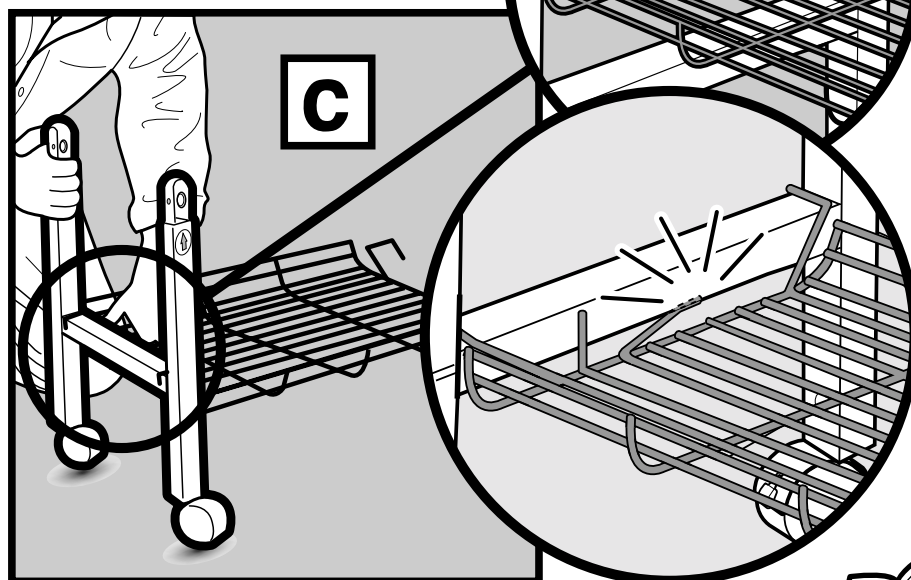
- Arrow sticker to front.



b

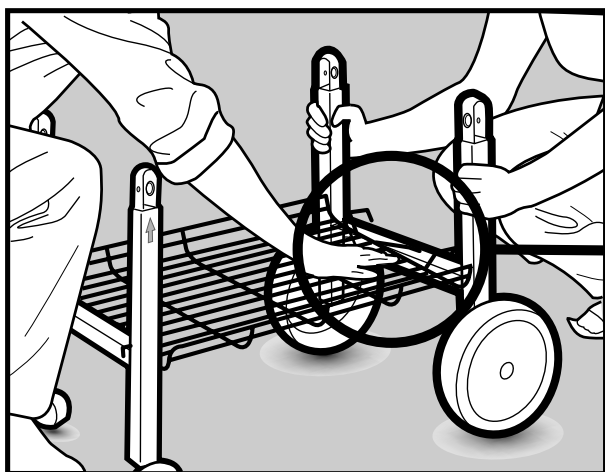
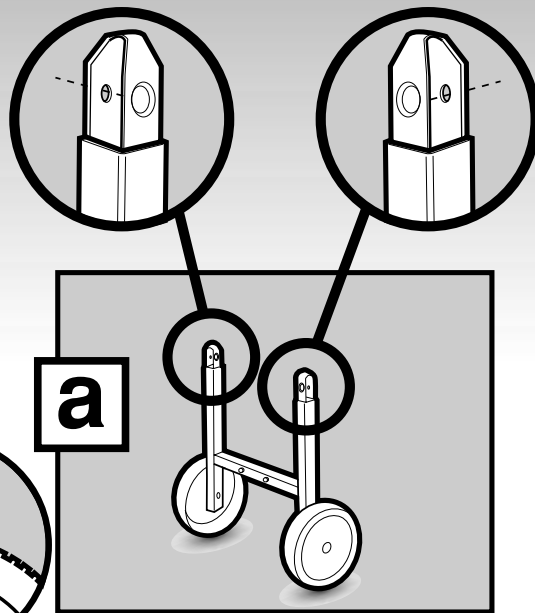
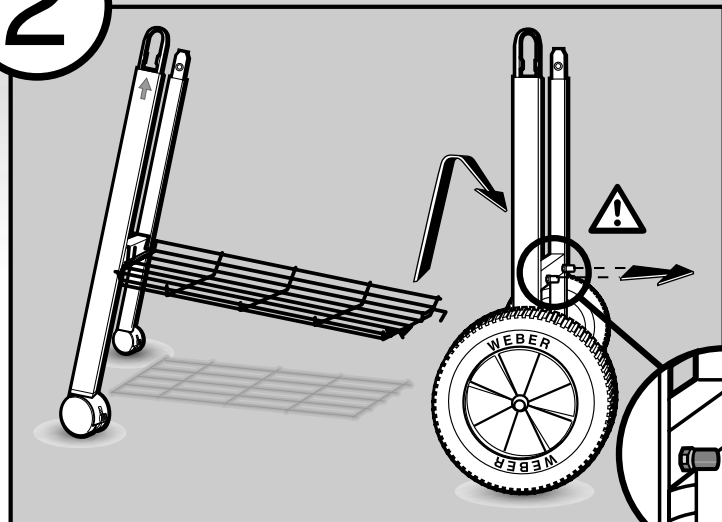


- Push down firmly until Bottom Rack Lock "locks" under rail.

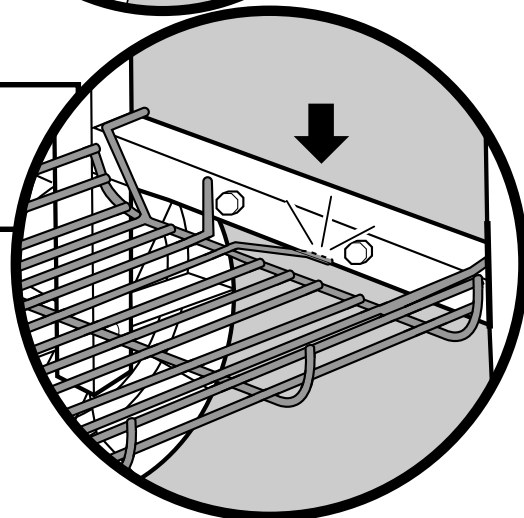
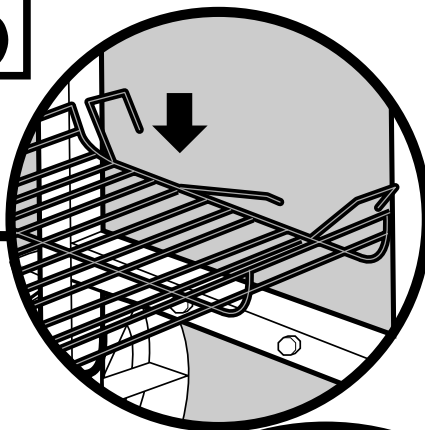




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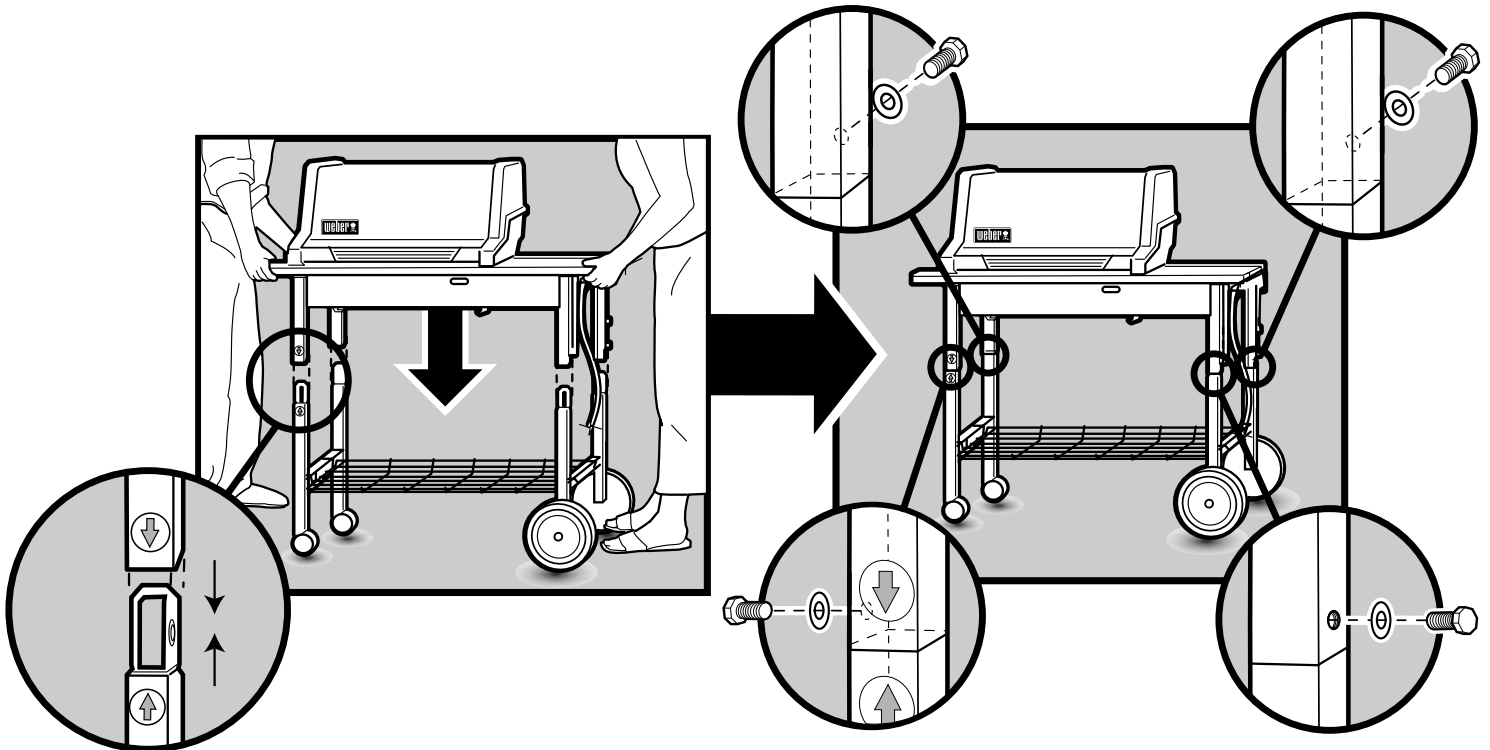
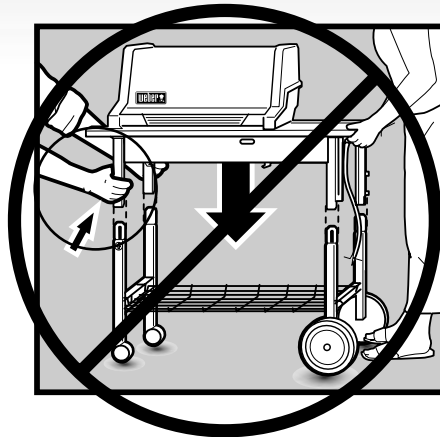
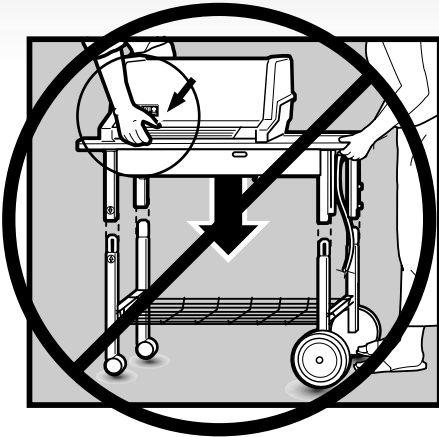
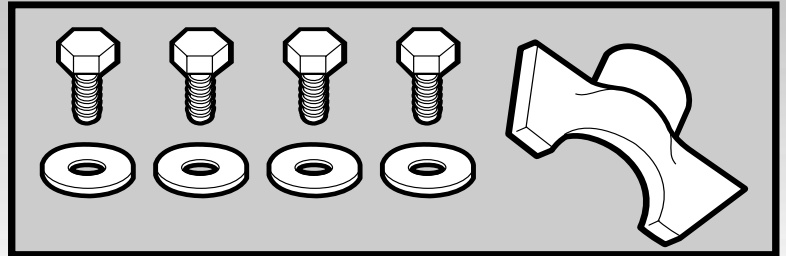
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Push down firmly on both sides to ensure bottom rack is locked under the rails. **⚠WARNING:** Do not go to next step if bottom rack is not locked in place.



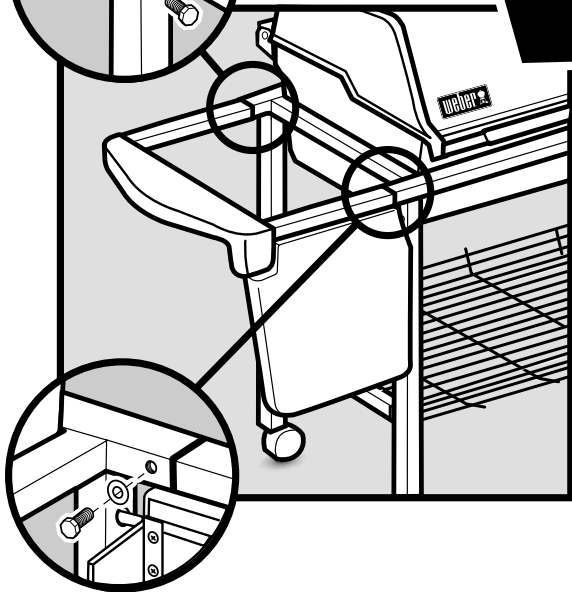
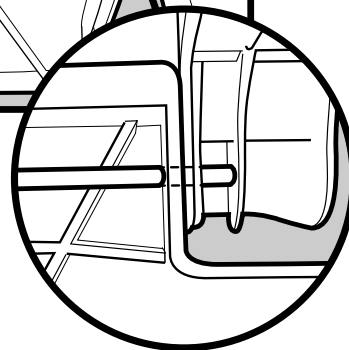
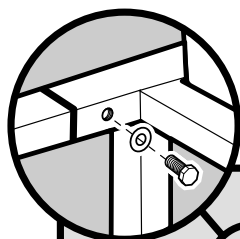
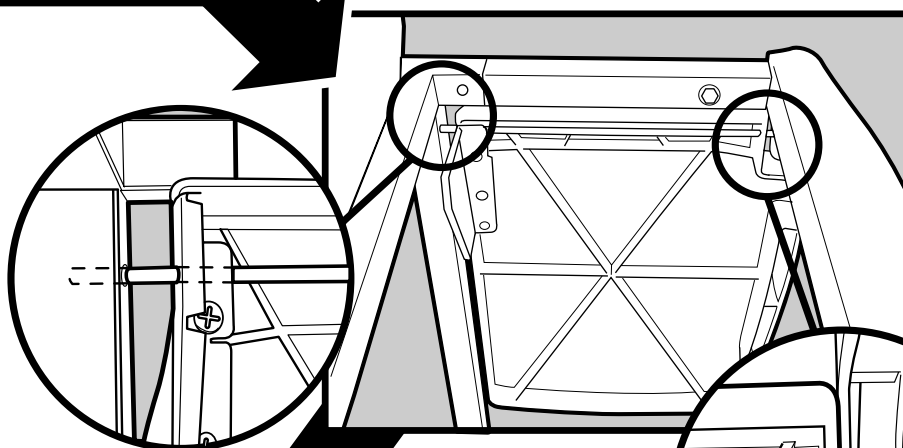
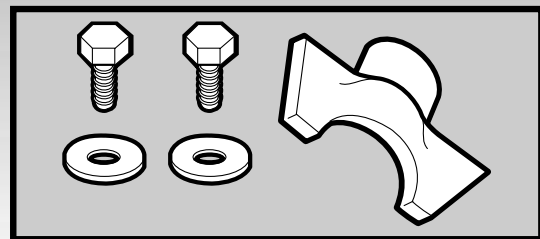
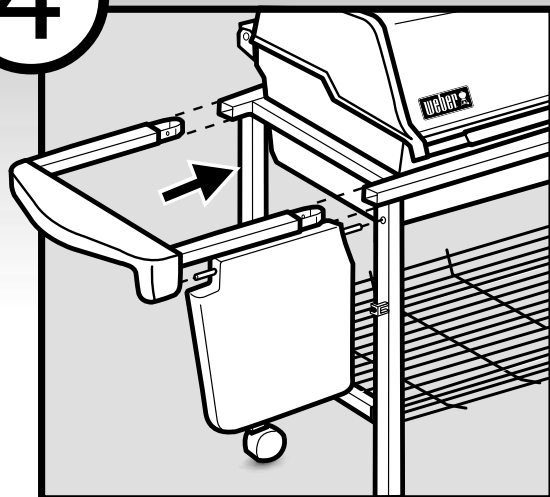
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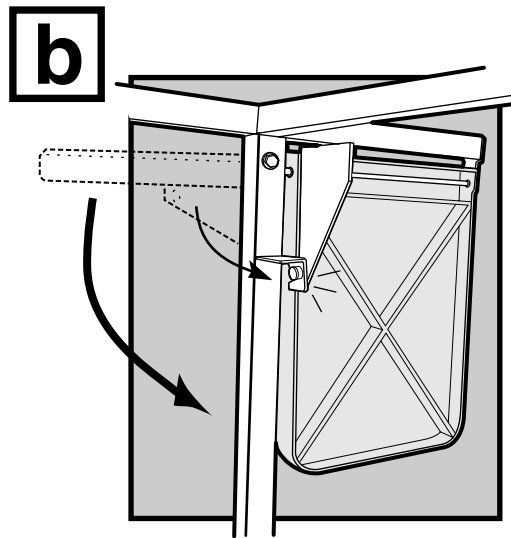
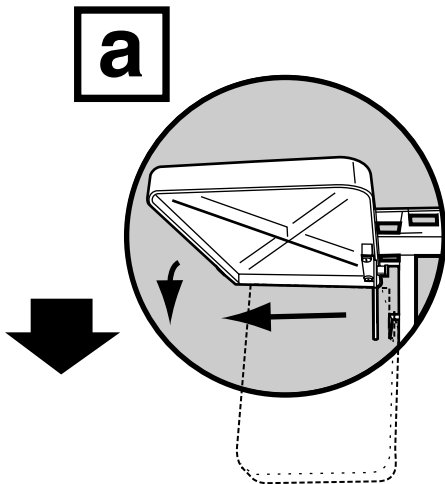
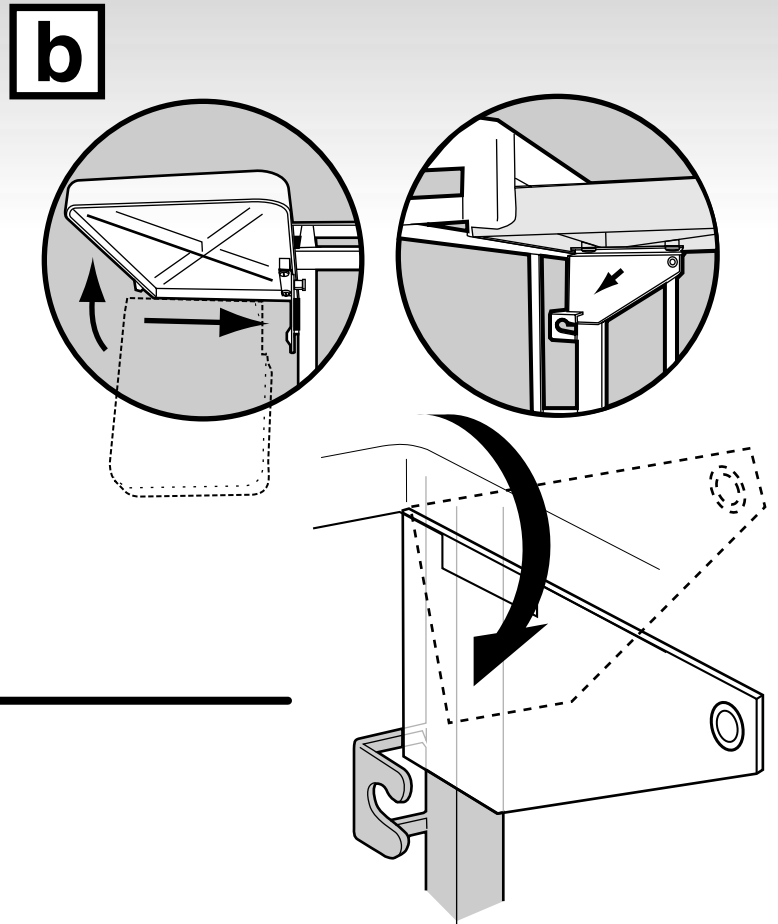
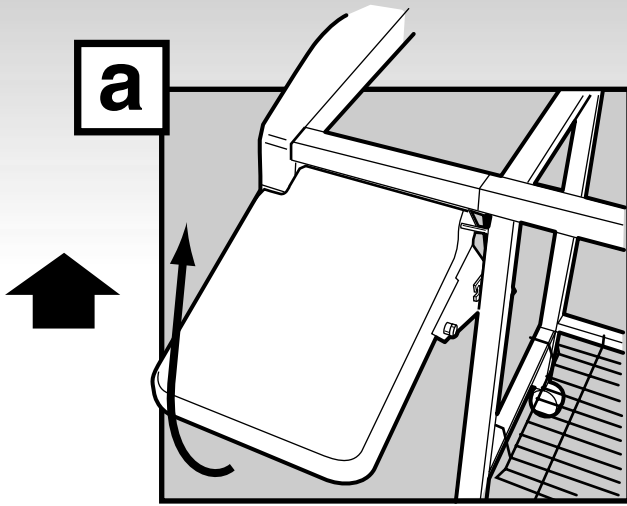


- Install bolts at indicated locations. Use supplied tool to tighten. Finish tightening bolt with metal spanner provided or an 11mm (7/16") open-ended spanner.



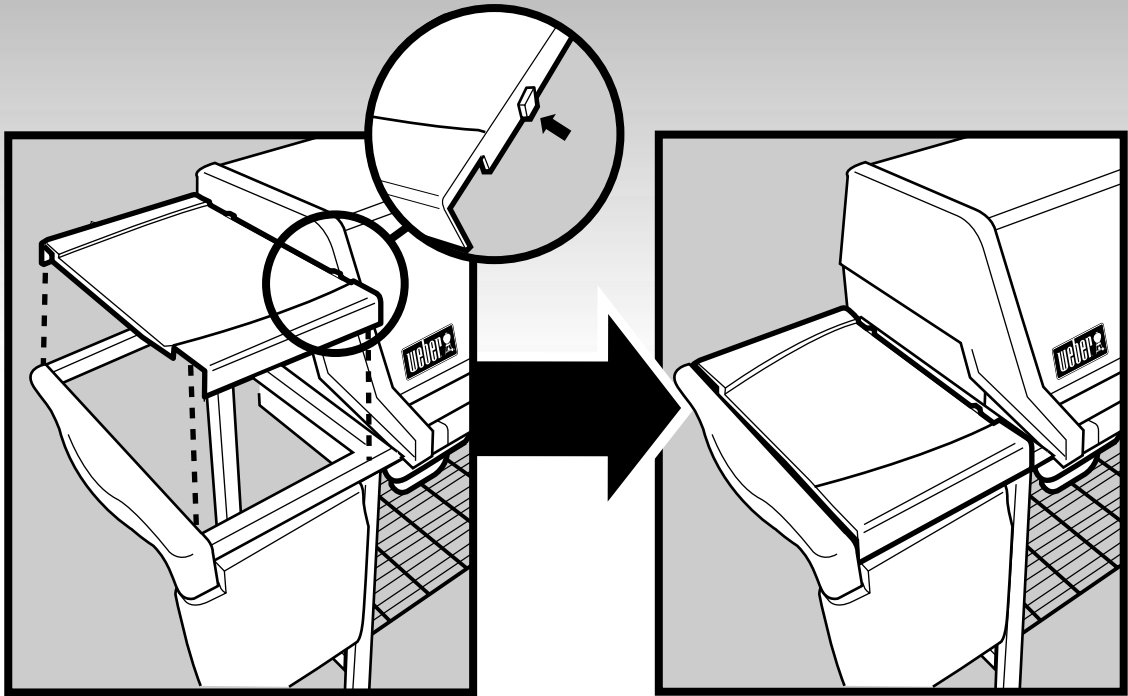
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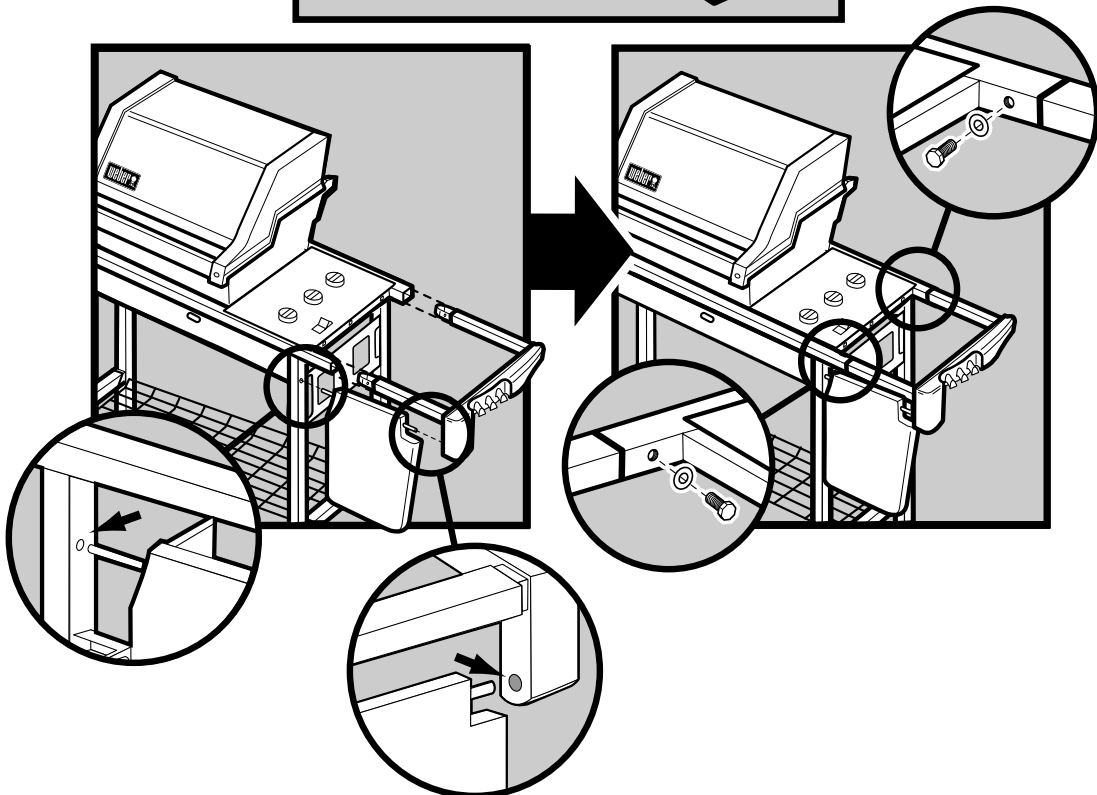
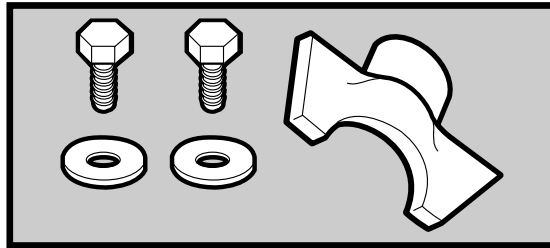




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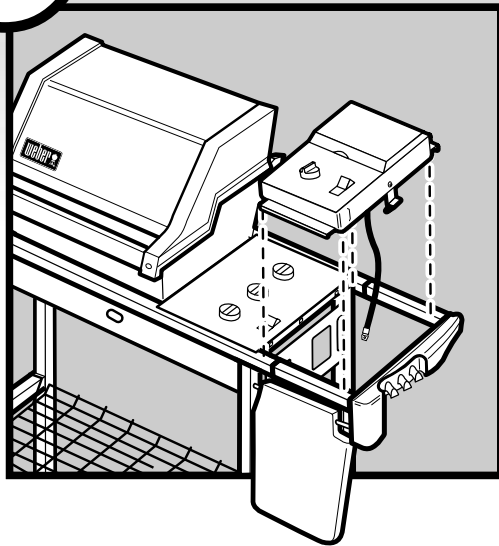


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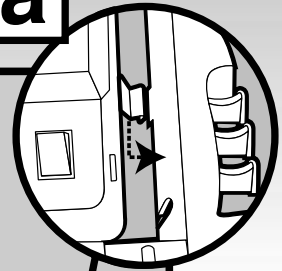




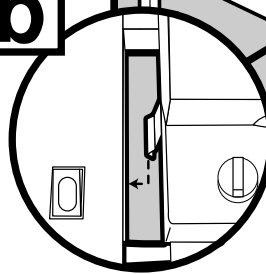
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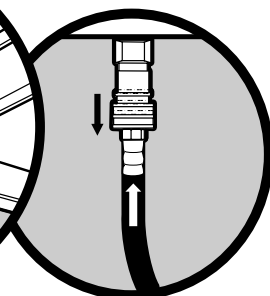
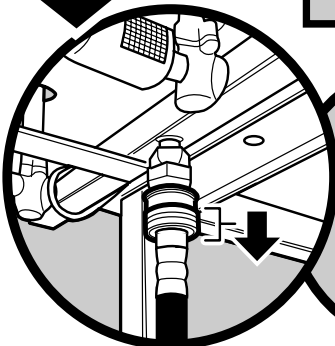
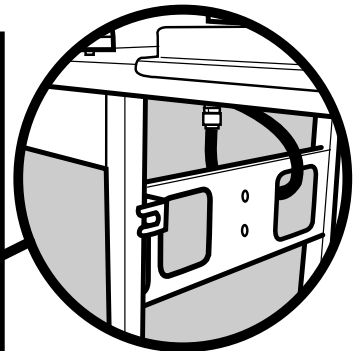
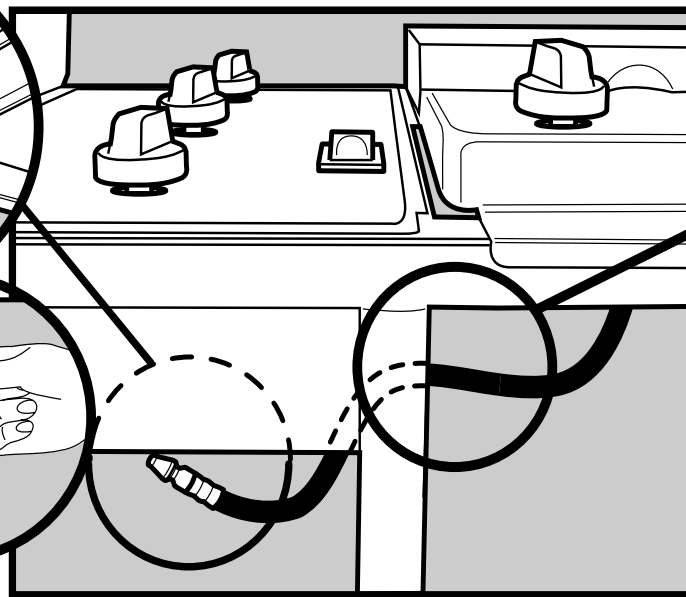
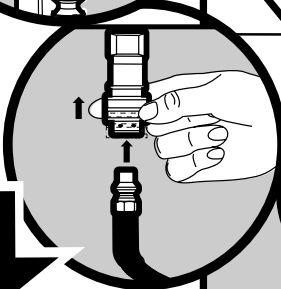
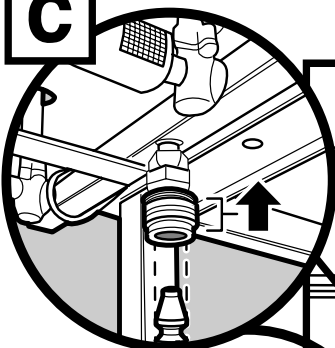
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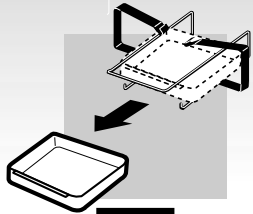


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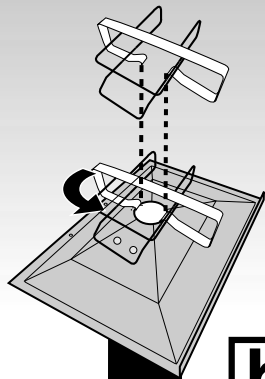




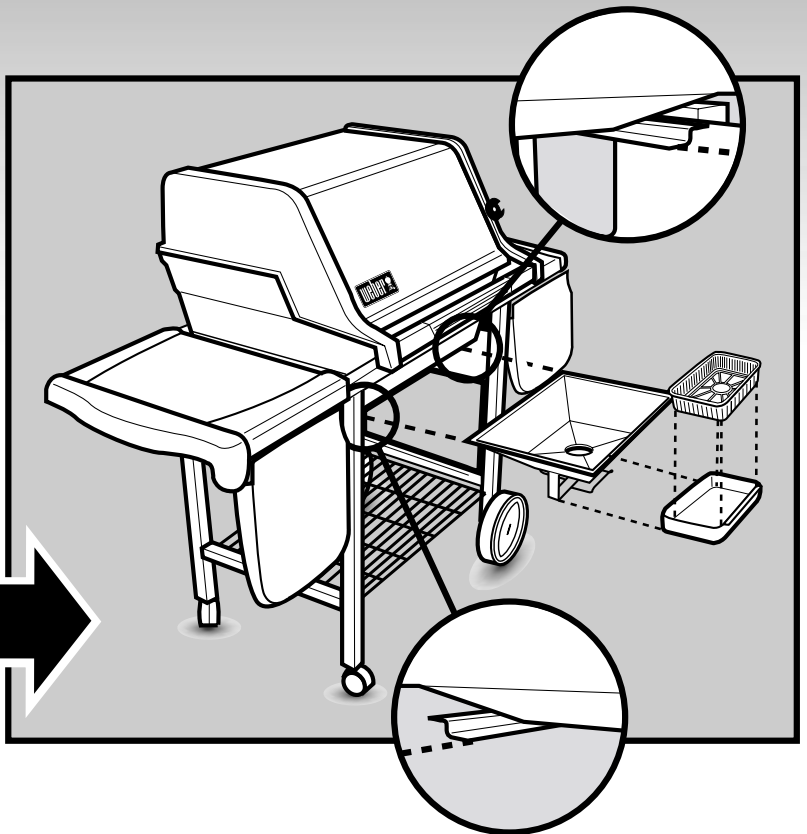
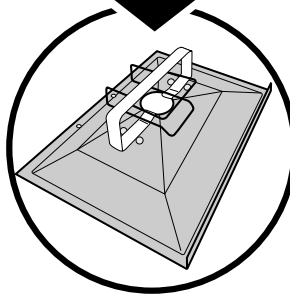
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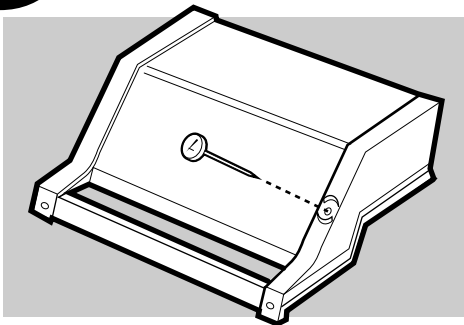
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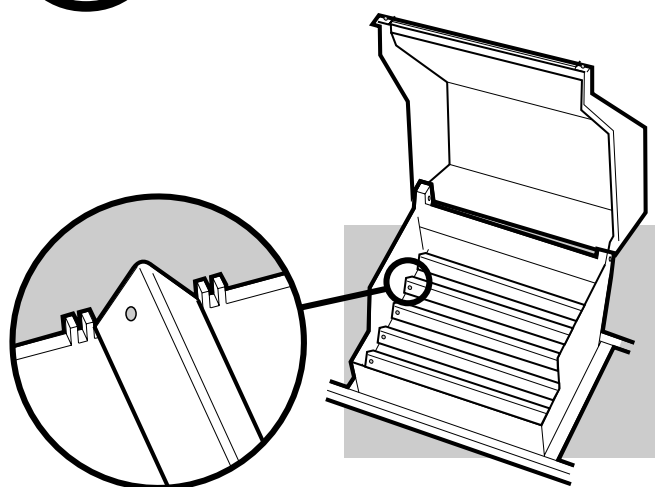
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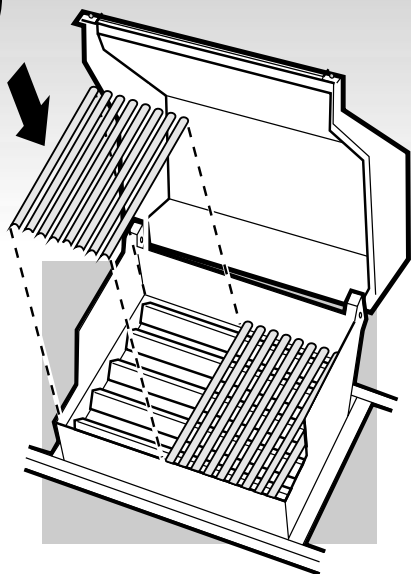


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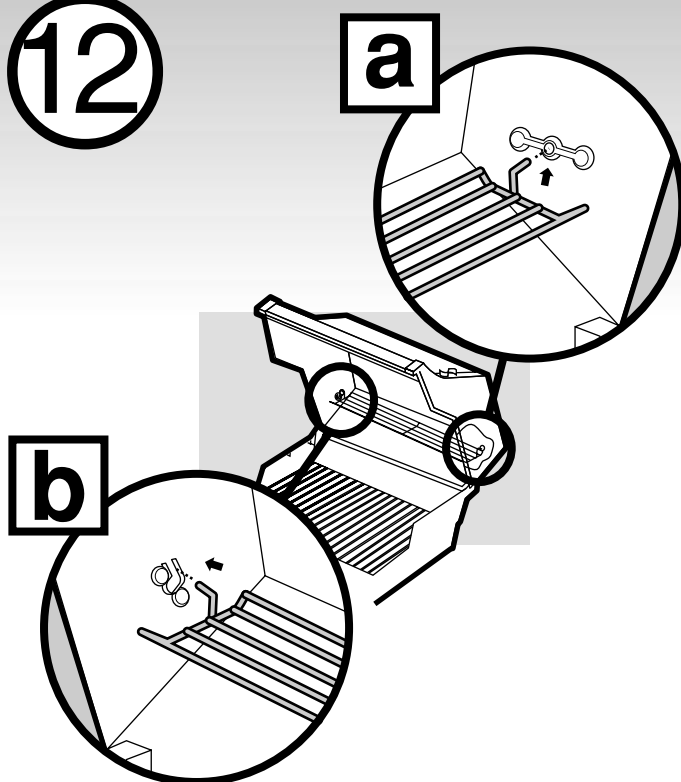




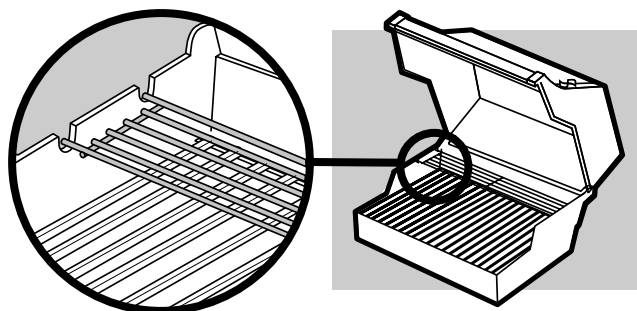
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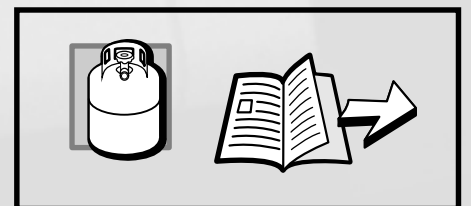
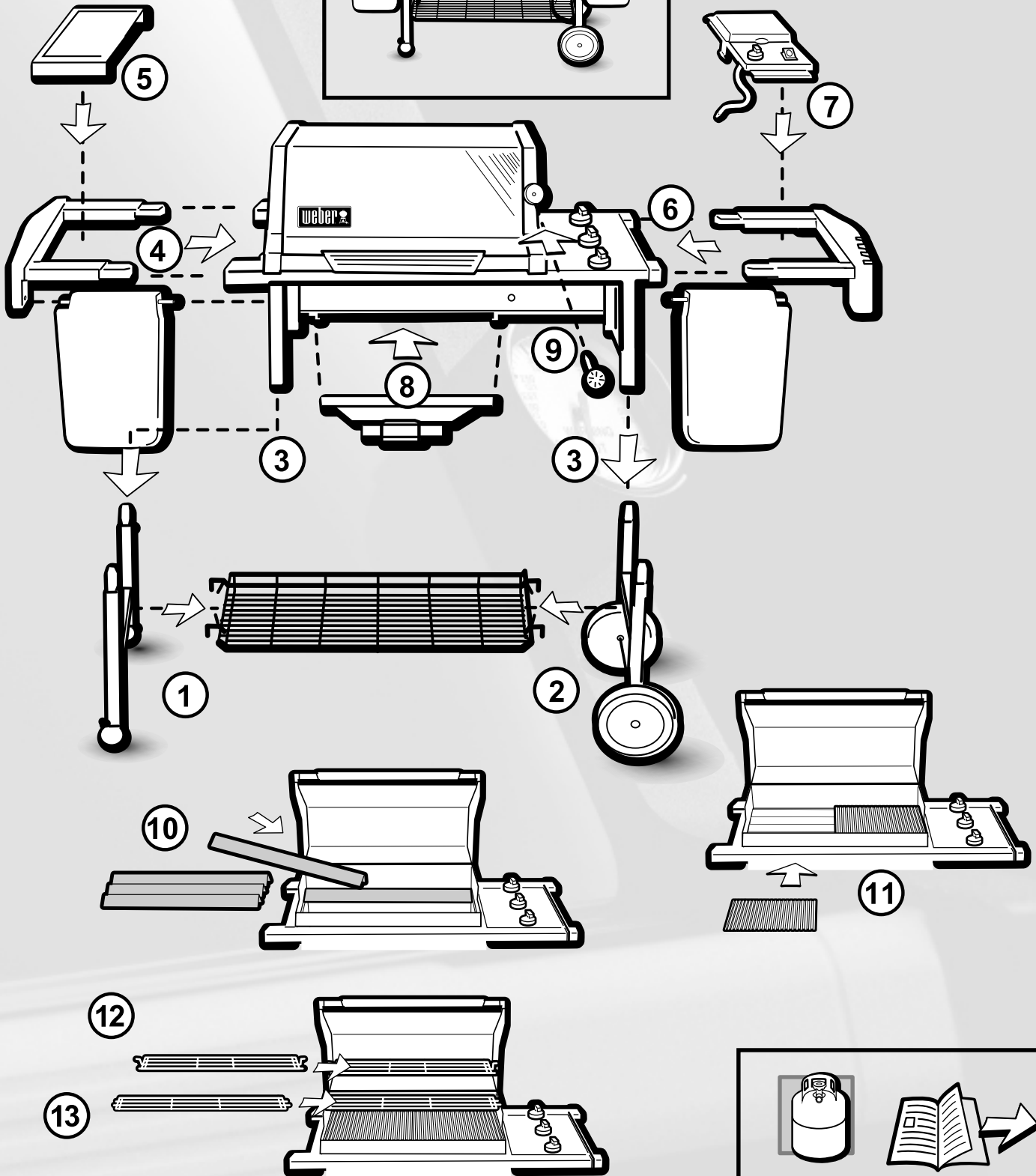
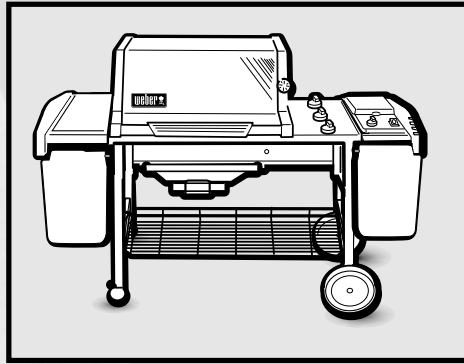


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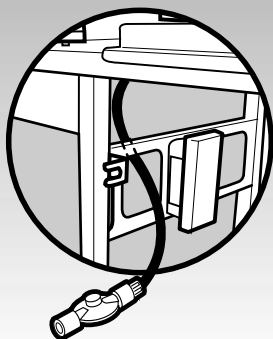






Gas Instructions

Pass regulator through left hole in support panel.



Purchase a full cylinder of gas from your gas dealer

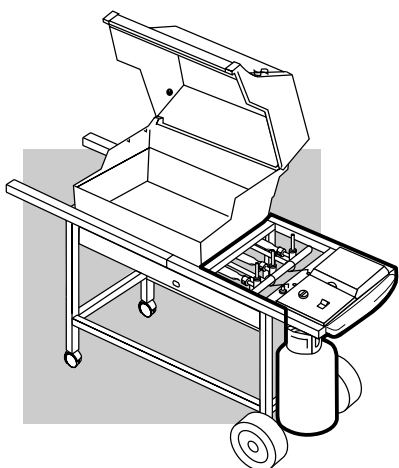
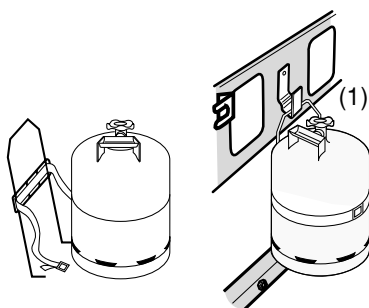
The cylinder must always be installed, transported and stored in an upright position. Never allow the cylinder to drop or be handled carelessly. Never store cylinder where temperatures can exceed 51° C (too hot to hold by hand). For example, do not leave the cylinder in your car on hot days. (See Section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

Mounting the Cylinder

You will need: Gas supply cylinder (full) and Cylinder Hanger

Place the cylinder so the valve opening faces to the rear of the barbecue. Hold the hanger and tilt the cylinder so the two bent supports of the hanger are located underneath the cylinder base flange. Adjust the length of the belt to the cylinder and snap ends together.

Lift and place the cylinder hanger on the cylinder bracket as shown. (1)



Connecting the Liquid Propane Cylinder

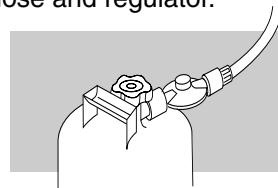
⚠WARNING: Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.

⚠DANGER

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

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

1) Connect the hose and regulator.



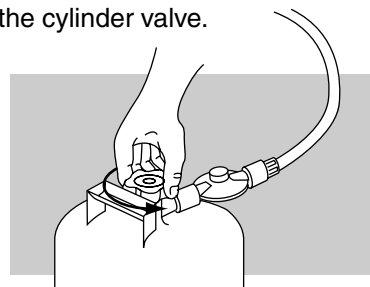
The regulator illustrations shown in this manual, may not be similar to the one you are using for your barbecue, due to different country or region regulations.

Some regulators push ON to connect, and pull OFF to disconnect, others have a nut that has a left-hand thread that connects to the cylinder valve. Follow specific regulator connection instruction.

Position the regulator so that the vent hole faces down.

2) Mix soap and water.

3) Turn on the cylinder valve.



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

If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution.

If leak does not stop, Contact the Customer Service Representative in your region using the contact information sheet provided with your manual. Do not use the barbecue.

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

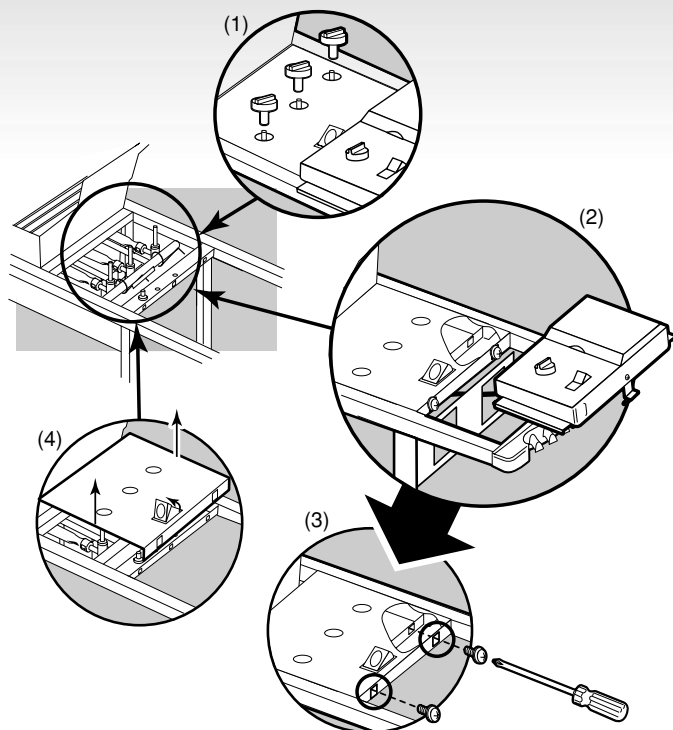


Gas Instructions

Remove control panel and burner control knobs

You will need: Phillips screwdriver.

- 1) Remove control knobs.
- 2) Unhook side burner from Cookbox Frame.
- 3) Remove screws with a Phillips screwdriver
- 4) Pull up igniter button until it sticks in the up position and remove control panel from grill.



- 5) Replace control panel when Leak Check is completed.

Check for gas leaks

⚠ DANGER

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

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

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

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

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

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.

Make sure side burner is OFF. Remove valve control knob and screws. Remove porcelain top.

To perform leak checks: open cylinder valve by turning the cylinder valve hand-wheel anticlockwise.

⚠ WARNING: Do not ignite burners when leak checking.

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



Gas Instructions

Check:

1) Hose to manifold connection.

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

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

2) Regulator to cylinder connection.

3) Manifold to side burner hose connection.

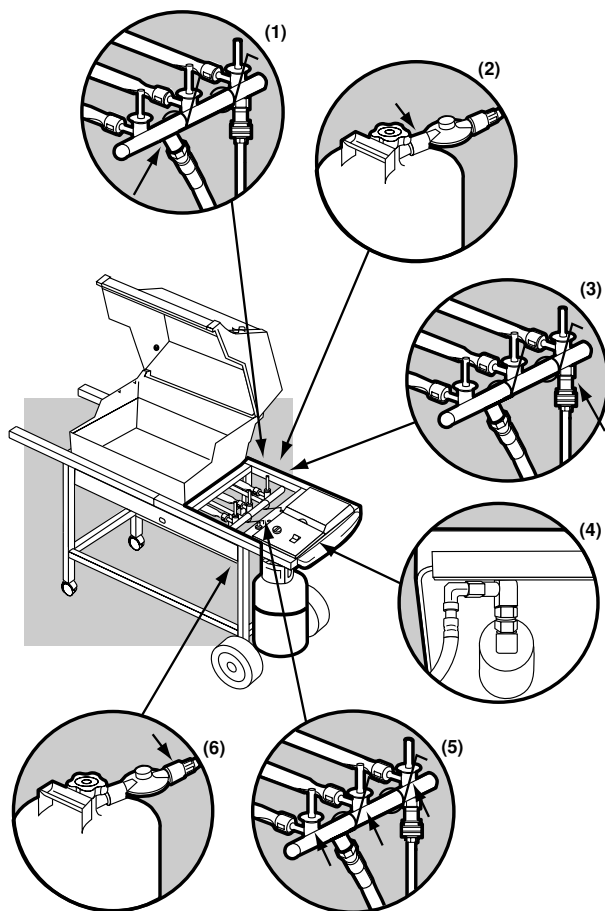
4) Side burner hose to side burner connection.

5) Valves to manifold connections.

6) Hose to regulator connection.

⚠WARNING: If there is a leak at connections (2,3,4,5 or 6), turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your region using the contact information sheet provided with your manual.

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



Liquid Propane Cylinder

The liquid propane cylinder manufacturer is responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning transfer, which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then contact the Customer Service Representative in your region using the contact information sheet provided with your manual.

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 temperatures and pressures. 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.

Liquid Propane (LP) Cylinder(s)

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



Gas Instructions

Refilling the Liquid Propane Cylinder

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

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

Removal of the gas supply cylinder

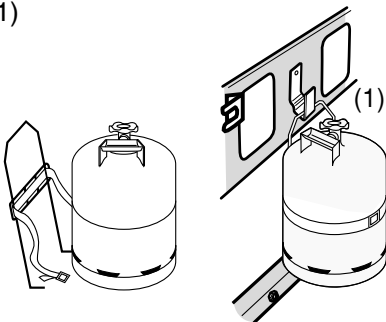
- 1) Shut off gas supply.
- 2) Disconnect hose with regulator from the cylinder.
- 3) Exchange empty cylinder for a full cylinder.

Mounting the Cylinder

You will need: Gas supply cylinder (full) and Cylinder Hanger

Place the cylinder so the valve opening faces to the rear of the barbecue. Hold the hanger and tilt the cylinder so the two bent supports of the hanger are located underneath the cylinder base flange. Adjust the length of the belt to the cylinder and snap ends together.

Lift and place the cylinder hanger on the cylinder bracket as shown. (1)



Connecting the Liquid Propane Cylinder

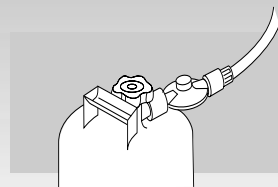
⚠WARNING: Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.

⚠DANGER

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

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

- 1) Connect the hose and regulator.

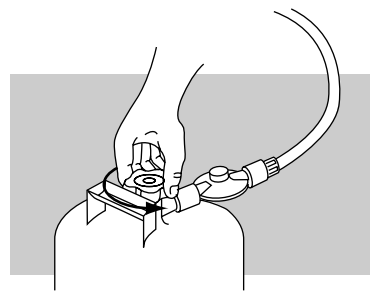


The regulator illustrations shown in this manual, may not be similar to the one you are using for your barbecue, due to different country or region regulations.

Some regulators push ON to connect, and pull OFF to disconnect, others have a nut that has a left-hand thread that connects to the cylinder valve. Follow specific regulator connection instruction.

Position the regulator so that the vent hole faces down.

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



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

If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution.

If leak does not stop, Contact the Customer Service Representative in your region using the contact information sheet provided with your manual. Do not use the barbecue.

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



Operating Instructions

Lighting

Summary lighting instructions are on the control panel.

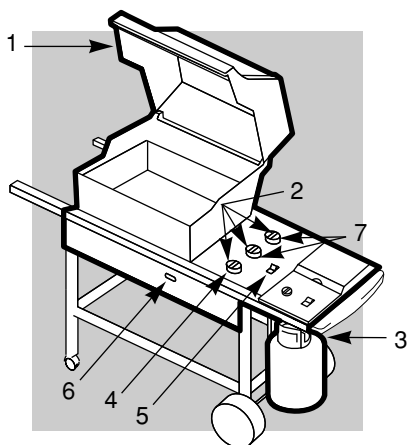
⚠ DANGER

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

Crossover® Ignition System

Note - The Crossover® ignition system ignites the Front burner with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the Crossover® ignition button until it clicks.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorised replacement hose. Contact the Customer Service Representative in your region using the contact information sheet provided with your manual.



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

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

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

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

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

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

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

To Extinguish

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



Operating Instructions

Manual Lighting

⚠ DANGER

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

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

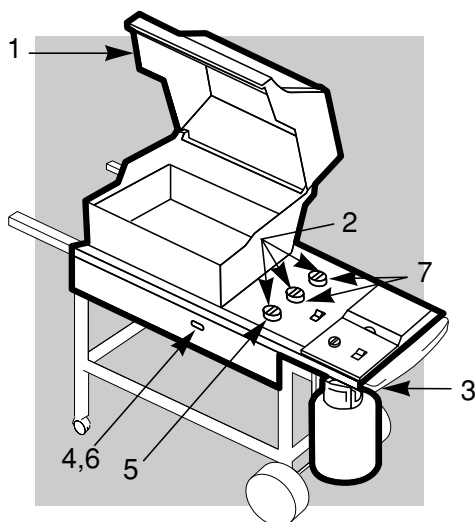
⚠ WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

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

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

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

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



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

To Extinguish

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



Operating Instructions

Lighting the Side Burner

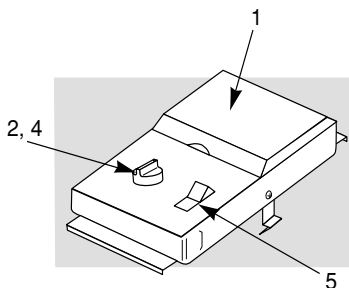
The side burner has a separate ignition system from the main cooking box.

⚠DANGER

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

Lighting only the side burner.

- 1) Open the side burner lid.
- 2) Check that the side burner valve is turned OFF. (Push each knob down and turn clockwise to ensure they are in the off position.), and all main burner control valves are OFF (push down and turn clockwise).
- 3) Turn the LP tank valve on (turn counter-clockwise).
- 4) Push down and turn the side burner control valve to HI.



- 5) Push the side burner igniter button several times so it clicks each time.

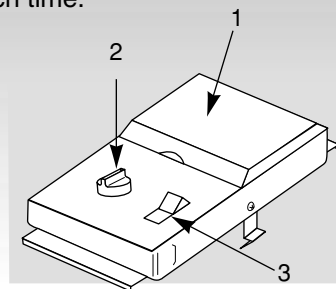
⚠CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠WARNING: If the side burner does not light:

- 1) Turn OFF the side burner control valve.
- 2) Wait 5 minutes to let the gas clear before you try again or try to light with a match.

Lighting the side burner if the main burners are lit.

- 1) Open the side burner lid.
- 2) Push down and turn the side burner control to HI.
- 3) Press the side burner igniter button several times so it clicks each time.



⚠CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠WARNING: If the side burner does not light:

- 1) Turn OFF the side burner control valve.
- 2) Wait 5 minutes to let the gas clear before you try again or try to light with a match.



Troubleshooting

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

Side Burner Troubleshooting

⚠ WARNING: Before attempting any troubleshooting steps, all gas controls and supply valves should be in the OFF position.

Problem	Check	Cure
Side Burner does not light.	Is gas supply off?	Turn supply on.
Flame is low in HIGH position.	Is the fuel hose bent or kinked?	Straighten hose.
Flame is very yellow in conjunction with the smell of gas, OR Burner makes popping noise in conjunction with the smell of gas.	Inspect the Spider/Insect Screens for possible obstructions. (Blockage of holes.)	Clean Spider/Insect Screens. (See section "Maintenance")
Push button ignition does not work.	Does burner light with a match?	If match lights burner, check igniter (see below).

Side Burner maintenance

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

Check igniter: Remove side burner cover. To remove side burner cover, remove control knob and screws that hold cover to bottom(1).

Make sure wire is connected between igniter and electrode. Check that igniter lock nut is tight.

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

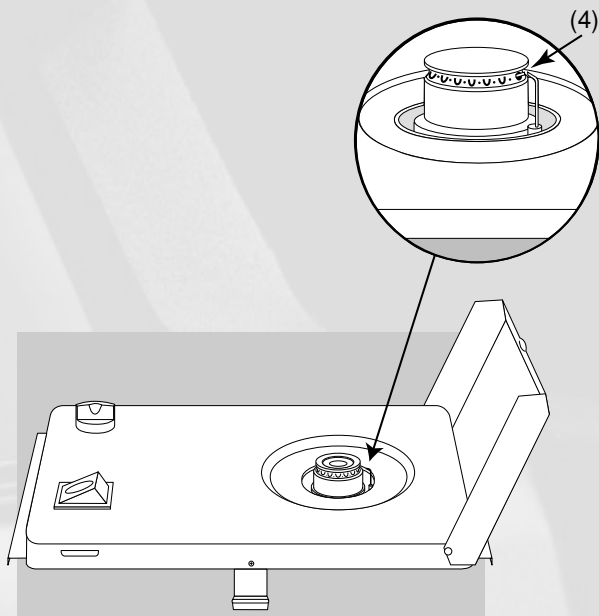
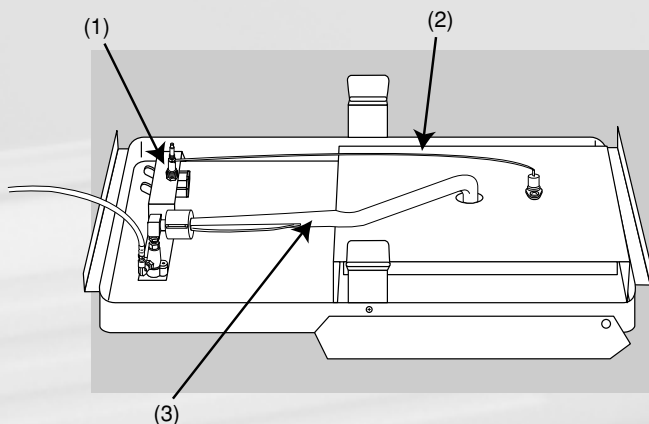
Adjust igniter electrode to burner. Gap should be 1/8 to 3/16 inch from tip of electrode to burner. Spark should be a white/blue color, not yellow.

1) Igniter

2) Igniter Wire

3) Venturi/Burner

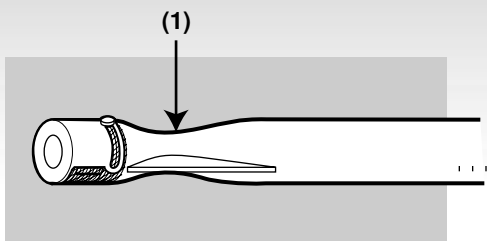
4) 1/8 to 3/16 inch gap between electrode and burner



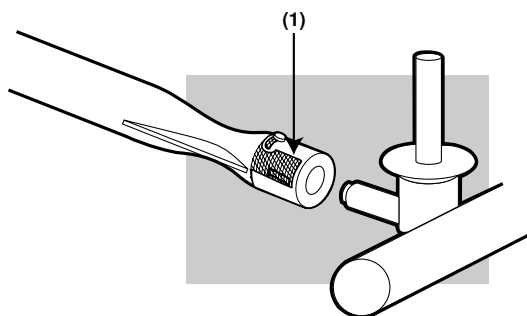
Maintenance

Weber Spider/Insect screens

Your Weber® gas barbecue, like any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section(1) of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue.



The burner tube air shutter is fitted with a stainless steel screen(1) to deny spiders and insects access to the burner tubes through the air shutter openings.



We recommend you inspect the Spider/Insect screens at least once a year. (See Section "Maintenance".) Also inspect and clean the Spider/Insect screens if any of the following symptoms should occur:

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

⚠ DANGER

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

Inspection and cleaning of the Spider/Insect screens

To inspect the spider/insect screens, remove the control panel. If there is dust or dirt on the screens, remove the burners for cleaning the screens. Refer to **Maintenance, Replacing Main Burners**. Brush the spider/insect screens lightly with a soft bristle brush (such as an old toothbrush).

⚠CAUTION: Do not clean the spider/insect screens with hard or sharp tools. Do not dislodge the spider/insect screens or enlarge the screen openings.

Lightly tap the burner to get debris and dirt out of the burner tube. When the spider/insect screens and burners are clean, replace the burners.

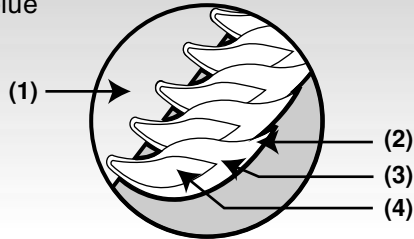
If the spider/insect screen becomes damaged or cannot be cleaned, call Weber-Stephen Products Customer Service for replacement parts.

Maintenance

Main Burner Flame Pattern

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

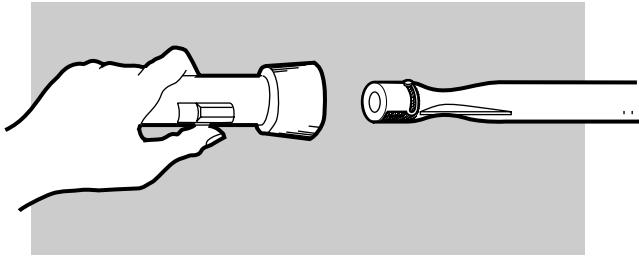
- 1) Burner tube
- 2) Tips occasionally flicker yellow
- 3) Light blue
- 4) Dark blue



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

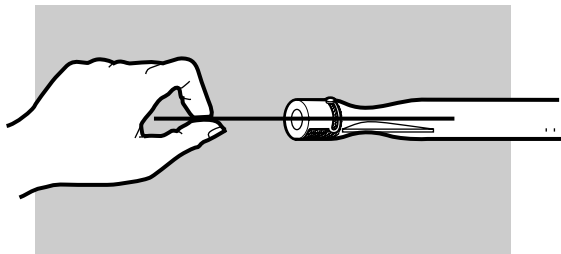
Main Burner Cleaning Procedure

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



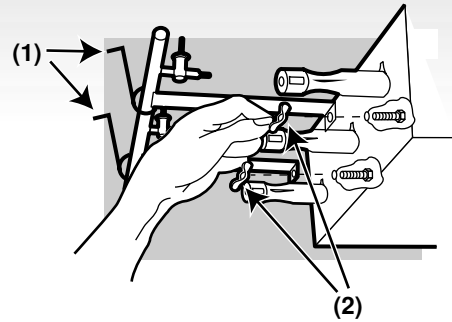
Clean the inside of the burners with a wire (a straightened-out coat hanger will work). Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a brass bristle brush to clean outside of burners. This is to make sure all the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

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

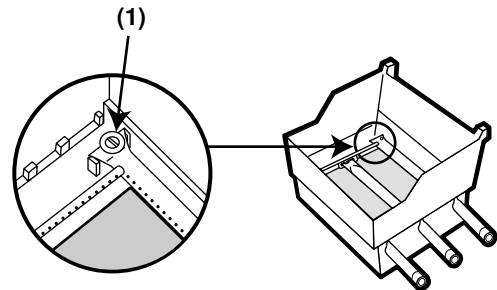


Replacing Main Burners

- 1) Your Weber® gas barbecue must be OFF and cool.
- 2) Turn gas OFF at source.
- 3) To remove control panel: take off the burner control knobs. Remove the screws holding the control panel in place. Lift off the control panel.
- 4) Unhook the manifold bracket(1) and unscrew the two wing nuts(2) that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully put it down.

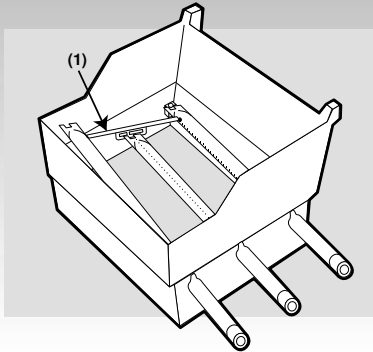


- 5) Slide the burner assembly out from under the guide screw and washer(1) in the corners of the cooking box.



Maintenance

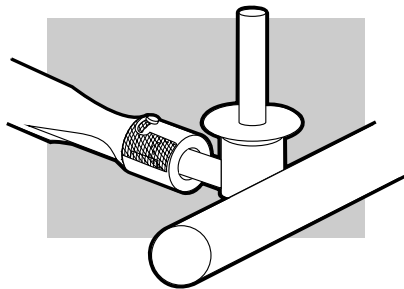
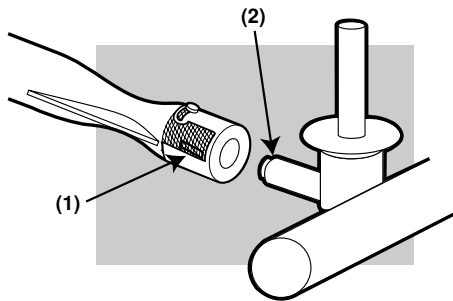
- 6) Lift and twist the burner assembly slightly, to separate the crossover tube(1) from the burners. Remove the burners from the cooking box.



- 7) To reinstall the burners, reverse 3) through 7).

⚠ CAUTION: The burner openings(1) must be positioned properly over the valve orifices(2).

Check proper assembly before fastening manifold in place.

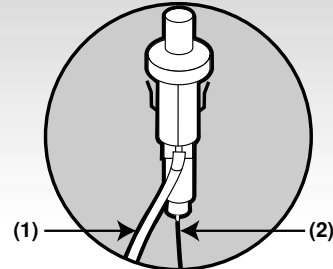


⚠ WARNING: After reinstalling the gas lines, they should be leak-checked with a soap and water solution before using the barbecue. (See Step: "Check for gas leaks.")

Crossover® Ignition System Operations

If the Crossover® ignition system fails to ignite the Left burner, light the Left burner with a match. If the Left burner lights with a match, then check the Crossover® ignition system.

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



- Check that the Crossover® ignition button pushes the igniter (button) down, and returns to the up position. If the Crossover® ignition system still fails to light, Contact the Customer Service Representative in your region using the contact information sheet provided with your manual.