

PULSE

PULSE 1000 with Stand · PULSE 1000
PULSE 2000 with Cart · PULSE 2000

OWNER'S MANUAL



PHONE



iGRILL APP



EMAIL



weber.com

REGISTER TODAY. We are so glad that you have joined us on the journey to barbecuing greatness. Download the free WEBER iGRILL App, register your barbecue and gain access to fun and engaging WEBER information, including tips, tricks and how to get the most out of your barbecuing experience.



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enGB - English (United Kingdom)



PERFECTLY BARBECUED FOOD EVERY TIME

- The built-in iGRILL App-connected thermometer lets you monitor your food and the inside temperature of your barbecue right from your smart device.
- Instant LED readout of your barbecue's temperature displays on the digital temperature screen.
- Track multiple meat probes at once, set your own barbecuing guide or select one of the presets in your iGRILL App for a perfect barbecuing experience.



1
DOWNLOAD
THE FREE APP



2
INSERT PROBE



3
CONNECT AND
MONITOR



4
PERFECT RESULTS

Important Safety Information

DANGER, WARNING, and CAUTION statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.

- ⚠ **DANGER:** Indicates a hazardous situation which, if not avoided, will result in death or serious injury.
- ⚠ **WARNING:** Indicates a hazardous situation which, if not avoided, could result in death or serious injury.
- ⚠ **CAUTION:** Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

Hello!

We are so glad that you have joined us on the journey to barbecuing happiness. Please take some time to read through this Owner's Manual to ensure that you are up and barbecuing quickly and easily. We want to be with you for the life of your grill, so please take just a couple of minutes to register your grill. We promise that we will never sell your information or spam you with unnecessary emails. What we do promise is to be by your side, every step of the way. When you sign up for a WEBER-ID as part of your registration, we will deliver special barbecue-related content just for you to enjoy.

So, come along and join us online, on your smartphone or however else you'd like to stay in touch.

Thank you for choosing WEBER.
We are happy you are here.

Installation and Assembly

- ⚠ **WARNING:** This barbecue is not intended to be installed in or on mobile homes, caravans or boats.
- ⚠ **WARNING:** This model of barbecue is only intended for freestanding use.
- ⚠ **WARNING:** Do not use this barbecue unless all of the parts are in place and the barbecue was assembled according to the assembly instructions.
- ⚠ **CAUTION:** To minimise the risk of property damage and/or personal injury, do not use an extension power-supply cable unless it conforms to the specifications listed in this manual.
- If it is necessary to use an extension lead it must be connected to an earthed socket. Use only a 14-gauge cable with an earthed plug, suitable for use with outdoor appliances. The maximum length for the extension lead is 4 meters (13 feet). Keep the extension lead as short as possible. Examine the extension lead before use and replace if damaged.
- Make sure that the lead does not represent a trip hazard.
- Keep the connections dry.
- Observe all local laws and regulations when using this appliance.

Operation

- ⚠ **DANGER:** Only use the barbecue outdoors in a well-ventilated area. Do not use in a garage, building, covered walkway, tent or any other enclosed area or beneath overhead combustible construction.
- ⚠ **DANGER:** Do not use charcoal, briquettes, liquid fuel or lava rock in the barbecue.
- ⚠ **WARNING:** Use this barbecue only as described in this manual. Misuse may cause fire, electric shock or injury.
- ⚠ **WARNING:** This appliance should only be connected to an earthed socket. Do not use plug adaptors.
- ⚠ **WARNING:** The appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- ⚠ **WARNING:** Do not operate the unit if the electrical socket is damaged.
- ⚠ **WARNING:** Always unplug by pulling the plug. Do not pull on the cable.
- ⚠ **WARNING:** Do not use barbecue within 3.05 m (10 feet) of any body of water, such as a pool or pond.
- ⚠ **WARNING:** Do not use the barbecue within 61 cm (24 inches) of combustible materials. This includes the top, bottom, back and sides of the barbecue.
- ⚠ **WARNING:** Keep the cooking area clear of flammable vapours and liquids, such as petrol, alcohol, etc., and flammable/combustible materials.
- ⚠ **WARNING:** Should a grease fire occur, close the lid, turn the power button off, unplug the barbecue from the socket and leave the lid closed until the fire is extinguished. Do not use liquid to extinguish flames.
- ⚠ **WARNING:** Accessible parts may be very hot. Keep young children and pets away.
- ⚠ **WARNING:** Children should be supervised to ensure that they do not play with the appliance.
- ⚠ **WARNING:** The use of alcohol, prescription drugs, non-prescription drugs or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store or operate the barbecue.
- ⚠ **WARNING:** Do not leave the barbecue unattended during preheating or use. Exercise caution when using this barbecue. The entire cookbox gets hot when in use.
- ⚠ **WARNING:** Do not move the appliance during use.
- ⚠ **WARNING:** Keep any electrical supply cable away from any heated surfaces. Follow cable management instructions.
- ⚠ **WARNING:** Locate power cable away from traffic areas. Arrange the cable so that it will not be pulled or tripped over.

- ⚠ **WARNING:** Do not drop the temperature controller or subject it to severe impact as it could compromise the functionality and/or safety of the unit. Do not use the appliance if it is dropped or malfunctions in any manner.
- ⚠ **WARNING:** Inspect the power cable and plug regularly for any signs of damage. Do not operate appliance with damaged cable or plug.
- ⚠ **WARNING:** To protect against electric shock, do not immerse the temperature controller, cable, plugs, probes or barbecue in water or other liquids.
- ⚠ **WARNING:** To prevent electric shock, do not spray liquid inside of barbecue.
- ⚠ **WARNING:** Operate barbecue only on a level, heat-resistant surface.
- ⚠ **WARNING:** Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.
- ⚠ **CAUTION:** Always plug the temperature controller into the barbecue before plugging power cable into the socket.
- ⚠ **CAUTION:** When connecting this appliance to a power supply, ensure that the supply voltage corresponds with the voltage rating marked on the appliance label.
- ⚠ **CAUTION:** Do not exceed the wattage of the electrical socket.
- ⚠ **CAUTION:** This barbecue is intended for outdoor household use only. Do not use indoors or for commercial cooking. Do not use as a heater.
- ⚠ **CAUTION:** Do not use the barbecue in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, lorries, estate cars, mini-vans, sports utility vehicles, mobile homes, caravans and boats.

Storage and/or Non-use

- ⚠ **CAUTION:** Allow the appliance to cool before moving, cleaning or storing it.
- ⚠ **CAUTION:** Temperature controller should be removed from barbecue and stored indoors when barbecue is not in use.
- ⚠ **CAUTION:** Cover the barbecue only when it is cool.

iGRILL Technology

- ⚠ **WARNING:** Risk of injury! The probes are very sharp. Please be careful when handling probes.
- ⚠ **WARNING:** Risk of burns! Handling the temperature probes without hand protection will result in severe burns. The coloured probe indicators are not intended to be touched with bare hands while using the barbecue as they are not heat-insulated. Please wear heat-resistant gloves (conforming to EN 407, Contact Heat rating level 2 or greater) at all times while using this product in order to avoid being burned.
- Visit Weber.com/iGRILLsupport to learn more about device compatibility and the languages supported by the WEBER iGRILL App. Please read this manual – especially the safety information – before using the iGRILL for the first time, and be sure follow the instructions while using the device.
- Intended use: This appliance is for outdoor barbecuing use only and users must follow all safety and use guidelines as outlined in this Owner's Guide. Any other use may cause damage. The manufacturer or retailer are not liable for injuries/damage arising from improper use.
- Note: The device is not to be used by children or persons with reduced physical, sensory or mental capabilities.

Keep this Owner's Manual for future reference. Thoroughly read through it and if you have any questions please contact us today using the contact information that can be found at the back of this manual.

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This appliance is rated for 220V-240V - 50/60Hz

Output Power (Watts):
PULSE 1000 = 1800 W
PULSE 2000 = 2200 W

iGRILL Frequency Range (MHz):
2402.0 - 2480.0 MHz

**ALWAYS
HAVE THE
LATEST AND
GREATEST**

The most recent version of this
Owner's Manual can be
found online.

The WEBER Promise (5 year EMEA voluntary warranty)

At WEBER, we pride ourselves on two things: making barbecues that last and providing a lifetime of excellent customer service.

Thank you for purchasing a WEBER product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 and its International Business Units (listed at the end of this manual) ("WEBER") pride ourselves on delivering a safe, durable, and reliable product.

This is WEBER's Voluntary Warranty provided to you at no extra charge. It contains the information you will need to have your WEBER product repaired or replaced in the unlikely event of a failure or defect.

Pursuant to applicable laws, the Owner has several rights in case the product is defective. Those rights may include supplementary performance or replacement, abatement of the purchasing price, and compensation. In some countries in the European Union, for example, this would be a two-year statutory right starting on the date of the handover of the product. These and other statutory rights remain unaffected by this Voluntary Warranty provision. In fact, this Voluntary Warranty grants additional rights to the Owner that are independent from statutory provisions.

WEBER's Voluntary Warranty

WEBER warrants, to the Purchaser of the WEBER product (or in case of a gift or promotional situation, the person for whom it was purchased as a gift or promotional item) ("Owner") that the WEBER product is free from defects in material and workmanship for five (5) years from the date of purchase when assembled and operated in accordance with the accompanying Owner's Manual. (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com) The Warranty is applicable in Europe, the Middle East and Africa (EMEA). WEBER agrees to repair or replace the part that is defective in material or workmanship subject to the limitations, disclaimers, and exclusions listed below. TO THE EXTENT ALLOWABLE BY APPLICABLE LAW, THIS WARRANTY IS EXTENDED ONLY TO THE ORIGINAL PURCHASER AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS, EXCEPT IN THE CASE OF GIFTS AND PROMOTIONAL ITEMS AS NOTED ABOVE.

WEBER stands by its products and is happy to provide you with this Voluntary Warranty described for material defects in the barbecue or its relevant components, normal wear and tear excepted.

- 'Normal wear and tear' includes cosmetic and other immaterial deterioration that may come with ownership of your barbecue over time, such as surface rust, dents / scratches, etc.

However, WEBER will honour this Voluntary Warranty for the barbecue or its relevant components where damage or dysfunction results from a material defect.

- 'Material defect' includes rust through or burn through of certain parts, or other damage or failure inhibiting your ability to safely / properly use your barbecue.

Owner's Responsibilities Under this Voluntary Warranty / Exclusion of Warranty

To ensure trouble-free Warranty coverage, it is important (but not required) that you register your WEBER product online at www.weber.com. Please also retain your original sales receipt and/or invoice as Proof of Purchase is required for Warranty coverage. WEBER will also require photographs of any alleged defect, and the serial number of your barbecue, prior to processing a Warranty claim. Registering your WEBER product confirms your Warranty coverage and provides a direct link between you and WEBER in case we need to contact you.

The above Voluntary Warranty only applies if the Owner takes reasonable care of the WEBER product by following all assembly instructions, usage instructions, and preventative maintenance as outlined in the accompanying Owner's Manual, unless the Owner can prove that the material defect or failure is independent of non-compliance with the above mentioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Manual.

This Voluntary Warranty lapses if there are damages, deteriorations, discolourations, and/or rust for which WEBER is not responsible caused by:

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to gas hoses;
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.
- Acid rain and other environmental factors.

The use and/or installation of parts on your WEBER product that are not genuine WEBER parts will void this Voluntary Warranty, and any damages that result hereby are not covered by this Voluntary Warranty. Any conversion of a barbecue not authorised by WEBER and performed by a WEBER authorised service technician will void this Voluntary Warranty.

Warranty Processing

If you believe that you have a part which is covered by this Voluntary Warranty, please contact your purchase dealer. If needed, you may also contact WEBER Customer Service using the contact information on our website (www.weber.com). WEBER will, upon investigation, repair or replace (at its option) a defective part that is covered by this Voluntary Warranty. In the event that repair or replacement are not possible, WEBER may choose (at its option) to replace the barbecue in question with a new barbecue of equal or greater value. WEBER may ask you to return parts for inspection, shipping charges to be pre-paid by the Owner. The shipping charges will be reimbursed to the Owner if the defect is covered by the Warranty.

When you contact your purchase dealer, please have the following information available:

- Proof of Purchase
- Photographs of the alleged defect
- Product serial number

Disclaimers

APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS VOLUNTARY WARRANTY STATEMENT, THERE ARE EXPLICITLY NO FURTHER WARRANTY OR VOLUNTARY DECLARATIONS OF LIABILITY GIVEN HERE WHICH GO BEYOND THE STATUTORY LIABILITY APPLYING TO WEBER. THE PRESENT VOLUNTARY WARRANTY STATEMENT ALSO DOES NOT LIMIT OR EXCLUDE SITUATIONS OR CLAIMS WHERE WEBER HAS MANDATORY LIABILITY AS PRESCRIBED BY STATUTE.

NO WARRANTIES SHALL APPLY AFTER THE FIVE (5) YEAR PERIOD OF THIS VOLUNTARY WARRANTY. NO OTHER WARRANTIES GIVEN BY ANY PERSON, INCLUDING A DEALER OR RETAILER, WITH RESPECT TO ANY PRODUCT (SUCH AS ANY "EXTENDED WARRANTIES"), SHALL BIND WEBER. THE EXCLUSIVE REMEDY OF THIS VOLUNTARY WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT.

IN NO EVENT UNDER THIS VOLUNTARY WARRANTY SHALL RECOVERY OF ANY KIND BE GREATER THAN THE AMOUNT OF THE PURCHASE PRICE OF THE WEBER PRODUCT SOLD.

PARTS AND ACCESSORIES REPLACED UNDER THIS VOLUNTARY WARRANTY ARE WARRANTED ONLY FOR THE REMAINING PERIOD OF THE ABOVE MENTIONED ORIGINAL FIVE (5) YEAR VOLUNTARY WARRANTY PERIOD.

THIS LIMITATION DOES NOT APPLY IN CASES OF INTENT AND GROSS NEGLIGENCE AND CASES OF INJURY TO HUMAN LIFE OR HEALTH OR PERSONAL INJURY WHETHER THE INJURY WAS THE FAULT OF WEBER OR ITS LEGAL REPRESENTATIVES OR AGENTS.

THIS VOLUNTARY WARRANTY APPLIES TO PRIVATE USE ONLY AND DOES NOT APPLY TO WEBER® BARBECUES USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS, OR RENTAL PROPERTIES.

WEBER MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS VOLUNTARY WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN IMPLICATION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

Refer to the International Business Units list at the end of this Owner's Manual for additional contact information.



REGISTRATION = WARRANTY

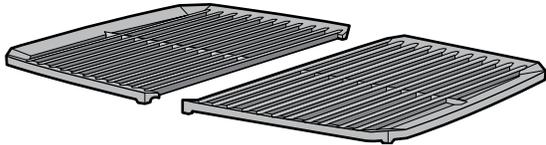
Parts List

PULSE 1000

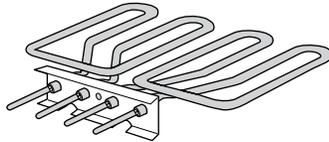
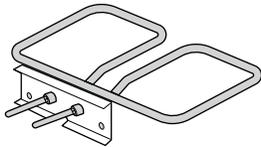
PULSE 2000



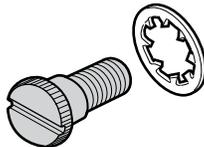
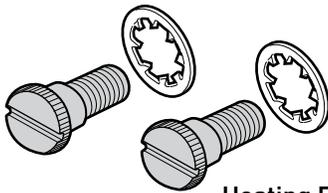
iGRILL Food Probe and Cable Wrap



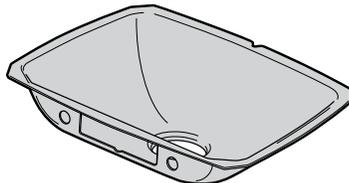
Porcelain-Enamelled Cast Iron Cooking Grates



Heating Element Assembly



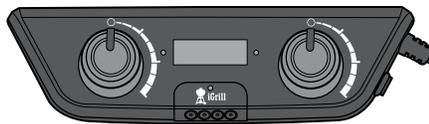
Heating Element Thumb Screws



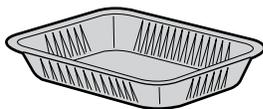
Removable Bowl Liner



PULSE 1000
Temperature Controller



PULSE 2000
Temperature Controller



Disposable Drip Tray



Slide-Out Catch Pan

Assembly

These instructions will give you the minimum requirements for assembling your WEBER electric barbecue. Improper assembly can be dangerous.

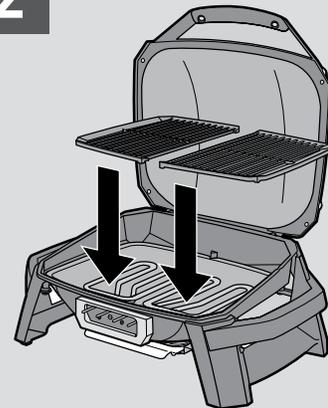
⚠ WARNING: Do not modify the appliance. Modifications are unsafe and will void your warranty.

- Any parts sealed by the manufacturer must not be opened or altered by the user.
- Do not cover any parts of the barbecue with aluminium foil. It may negatively impact the performance of your barbecue.

1



2



3



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

PULSE 1000 Features



PULSE 2000 Features



TAKES LESS THAN TWO MINUTES

- A** Removable Temperature Controller
- B** Digital Thermometer
- C** Temperature Status Indicator Light(s)
- D** Bluetooth® Status Indicator Light
- E** Tall Lid
- F** Cable Routing
- G** Power On/Off Button
- H** Grease Management System
- I** Integrated iGRILL Technology

Feature Descriptions

Removable Temperature Controller

The Temperature Controller is designed to be easily removed in order to make storage and cleaning easy. The controller should be stored indoors in the box provided.

Digital Thermometer

An LED screen serves as a digital thermometer displaying the barbecue temperature. This ensures a precise and accurate temperature reading of your barbecue.

Status Indicator Lights

The PULSE has red status indicator lights on the Temperature Controller to let you know that your barbecue is heating up and when it is ready to barbecue.

The blue light flashes when the controller is ready to pair with your Bluetooth® enabled smart device and remains lit when the barbecue has successfully paired with your smart device.

Tall Lid

The lid of the barbecue is tall enough to provide ample room for barbecuing whole chickens and roasts.

Cable Routing

An integrated clip on the right leg of the barbecue allows for easy routing of the cable from the Temperature Controller to the back of the barbecue.

Power On/Off Button

The push-button on/off switch is easy to use. When the Temperature Controller is on, the button is recessed and when it is off, the button protrudes.

Grease Management System

The grease management system helps with the removal of grease and is designed to help prevent flare-ups. Drippings that are not vapourized are funneled into the drip tray, which is located within the catch pan under the cookbox.

Integrated iGRILL Technology

Confidently tend to the barbecue and your guests while using the integrated iGRILL feature which employs a meat probe allowing you to monitor the temperature of your food and your barbecue from across the garden or inside your kitchen via your smart device's Bluetooth® connection.

The App allows you to view, on your mobile device, the real-time core temperature of the food and the temperature of your barbecue. Once you've downloaded the WEBER iGRILL App, connect the meat probes from your barbecue to the food. From the App you have the ability to change the display on the Temperature Controller to Fahrenheit or Celsius.

Removable Components for Easy Cleaning

Cooking grates, bowl liner and grease tray are removable for easy cleaning. The bowl liner is dishwasher safe.

Porcelain-Enamelled Cast Iron Cooking Grates

Porcelain-enamelled cast iron cooking grates evenly retain heat to create those beautiful sear marks that we all strive for. The heat retention quality of the cast iron creates a faster recovery time after the lid has been lifted.

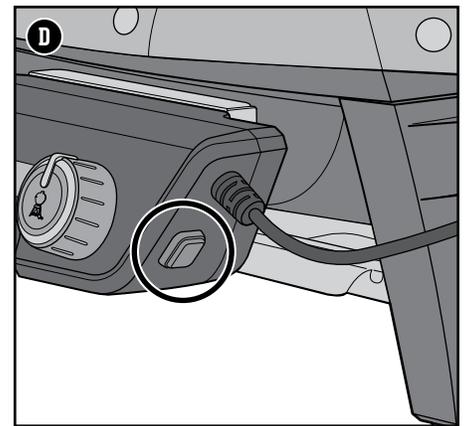
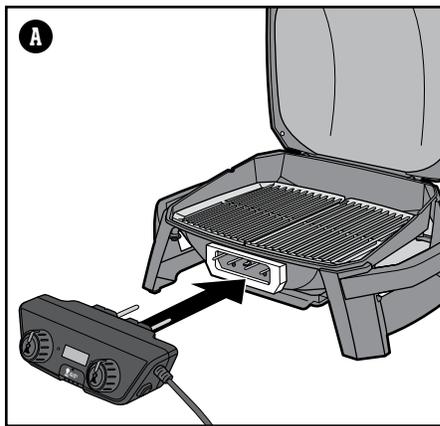
Dual Zone Barbecuing (2000 Series)

Simultaneously barbecue different foods in two temperature zones. Sear a steak over high heat on one side of the barbecue while your side dish cooks slowly over low heat on the other side of the barbecue.

Getting Started

Attach Temperature Controller

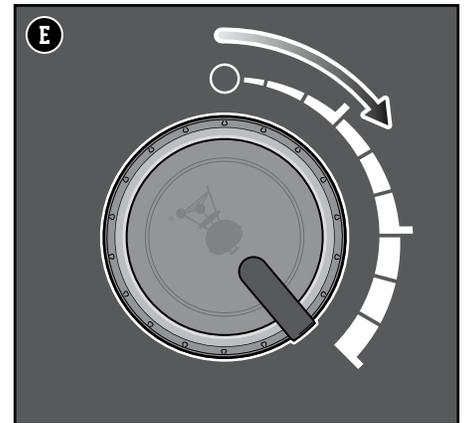
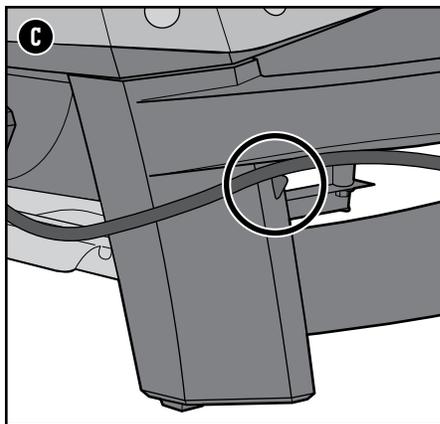
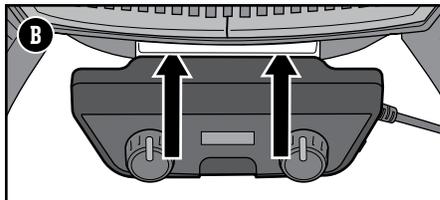
- 1) Plug the temperature controller into the barbecue by pushing it straight onto the mounting bracket **(A)**. Do not force the Temperature Controller into the mounting bracket. Ensure that the heating element pins are aligned with Temperature Controller for proper attachment **(B)**.
- 2) Route the power cable under the right handle and secure it in the cable clip **(C)**.
- 3) Make sure that red power button located on the right side of the temperature controller is in the OFF position.
- 4) Plug the power cable into an earthed socket.



Preheat the Barbecue

Preheating the barbecue is critical to successful barbecuing. Preheating helps to prevent food from sticking to the cooking grate and gets the cooking grate hot enough to sear properly. It also burns off residue of a previously-cooked meal.

- 1) Push the red power button located on right side of Temperature Controller to turn ON the barbecue **(D)**.
- 2) Turn the temperature control knob(s) to the high position by turning them clockwise. The digital LED screen will display the temperature of the barbecue.
- 3) Preheat the barbecue with the control knob(s) in the high position **(E)**. The red status indicator lights will flash to indicate that the barbecue is preheating and the temperature display will increase as the barbecue heats up. When the selected temperature setting is reached, the temperature controller will beep momentarily. The status indicator lights will stop flashing and remain lit. When the temperature registers 260°C (500°F) the barbecue is preheated. This will take approximately 15 to 20 minutes depending on ambient conditions.
- 4) To barbecue at a lower temperature: Preheat as outlined above. Turn the knob anticlockwise to the desired setting. Start barbecuing.



Reference the barbecuing guides in the iGRILL App for approximate barbecuing times and settings for the cuts of meats listed (adjust for conditions).

Ambient Conditions

Barbecuing in a colder climate or at a higher altitude will extend your cooking time. Sustained wind will lower the barbecue's internal temperature. Place barbecue so wind blows against the front of the barbecue.

Perform an Initial Burn-Off

Heat the barbecue on the highest setting, with the lid closed, for at least twenty minutes prior to barbecuing for the very first time.



⚠ WARNING: Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.

Using the iGRILL

Your barbecue is equipped with iGRILL technology which enables you to see the barbecue and food probe temperatures on your App-connected device. Follow the instructions below to use the integrated iGRILL.

- 1) Download the WEBER iGRILL App.
- 2) Enable Bluetooth® on your smart device under 'Settings'.
- 3) Locate the input ports on the front of the temperature controller. Plug the food probe into any of the ports (F).
- 4) When the barbecue is powered ON a blue light on the front of the Temperature Controller will flash, indicating that the iGRILL feature is on and ready to pair (G).
- 5) Launch the WEBER iGRILL App on your smart device. Follow the pairing instructions within the App.
- 6) You are now ready to use your iGRILL.

Note: Visit Weber.com/iGRILLSupport to learn more about device compatibility and the languages supported by the WEBER iGRILL App.

Probe Usage

The coloured probe indicators are for visual identification of the probe(s) within the App.

- To ensure an accurate reading, please insert the probe a minimum depth of 0.4 inches (10 mm) into the centre of the meat (H). For poultry, it's best to place the probe in the thickest part of the thigh or breast, avoiding the bone. For thick cuts of flat meat, insert the probe into the middle of the meat from the top or the sides.

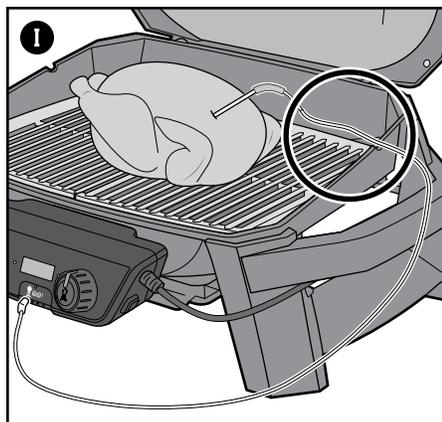
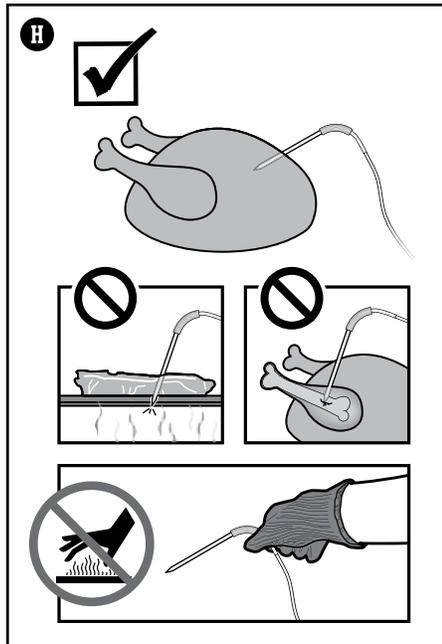
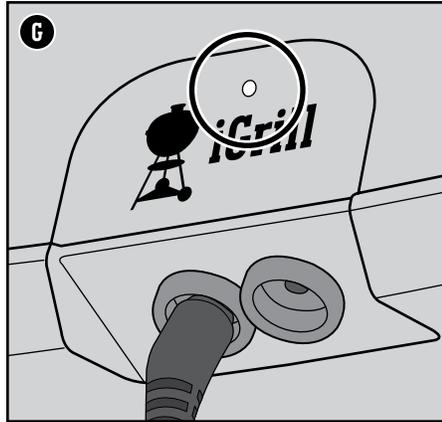
To ensure safe usage of the meat probe and to prevent damage to the probe:

- Do not expose the probe or its wiring to direct contact with the barbecue grate.
- Route iGRILL probe cables through the side channel on the barbecue to ensure that the barbecue lid closes (I).
- Do not submerge the probe or its wiring in liquid.
- Probe is not dishwasher safe.

Important Note: When using probe, be sure to route wire where it will not be exposed to flames or temperatures exceeding 380° C. Avoid exposing probe to temperatures below -30° C. Temperatures below -30° C or above 300° C will not display in the app and will cause the probe to disappear from connection.

Cool Down

When finished barbecuing, turn control knob(s) off, unplug the power cable and allow the Temperature Controller to cool. Remove the Temperature Controller and store indoors in the storage box when not in use.



iGRILL Care

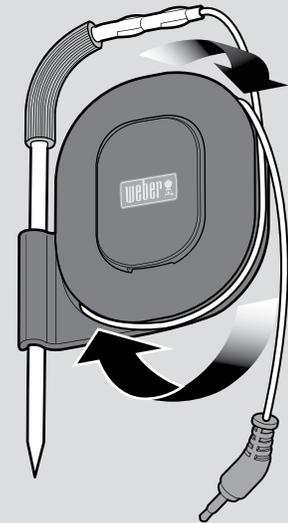
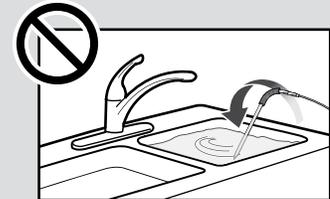
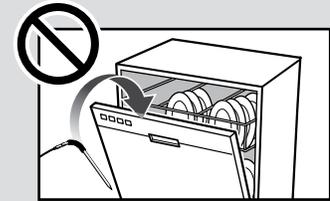
iGRILL Probe Care

Clean probe before first use. The probes should be cleaned by wiping them down with a damp cloth.

The probes are not dishwasher safe. The probes are not waterproof and damage may result from water exposure. Never submerge the probes in water. Take care not to expose the wiring of the probes or the area where the probes' wiring meets the probe to liquid.

Probe Wrap

Neatly wrap the probe when it is not in use. Store the probe in the storage box with the Temperature Controller.



⚠ **WARNING:** Risk of injury! The probes are very sharp. Please be careful when handling probes.

⚠ **WARNING:** Risk of burns! Handling the temperature probes without hand protection will result in severe burns. The coloured probe indicators are not intended to be touched with bare hands while using the barbecue as they are not heat-insulated. Please wear heat-resistant gloves (conforming to EN 407, Contact Heat rating level 2 or greater) at all times while using this product in order to avoid being burned.

⚠ **CAUTION:** Temperature controller should be removed from barbecue and stored indoors when barbecue is not in use.

Meal-to-Meal Maintenance

Keep it Clean

Accumulated dirt and grease may reduce barbecue performance. Factors such as altitude, wind and outside temperature can affect cooking times.

Check for Grease

Your barbecue was built with a grease management system that funnels grease away from food and into a disposable container. As you cook, grease is channeled down to the slide-out catch pan and into a disposable drip tray that lines the catch pan. This system should be cleaned each and every time you barbecue in order to prevent fires.

- 1) Confirm that the barbecue is off and cool.
- 2) Unplug and remove temperature controller by pulling it side-to-side slightly until it releases from the mounting bracket (A).
- 3) Remove the slide-out catch pan by pulling it forward (B).
- 4) Check for grease in the disposable drip tray that lines the slide-out catch pan. Discard disposable drip tray when necessary and replace with a new one.
- 5) Reinstall all components.

Clean the Cooking Grate

After preheating, any bits of food or debris left over from previous use will be easier to remove. Clean cooking grates will also prevent your next meal from sticking.

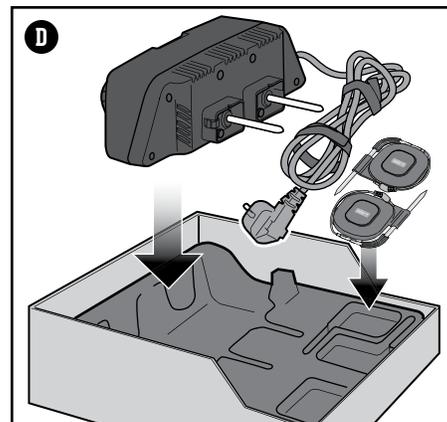
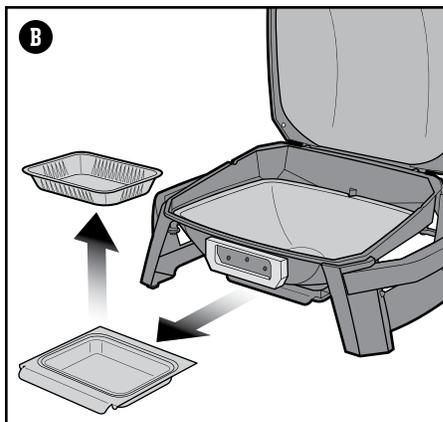
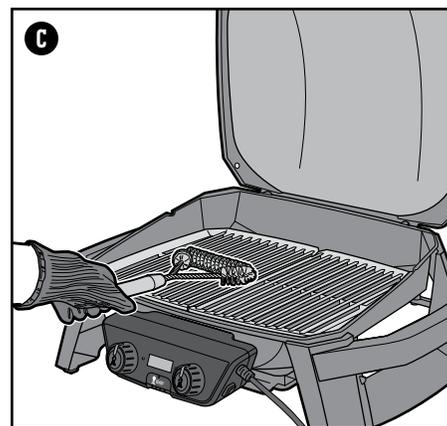
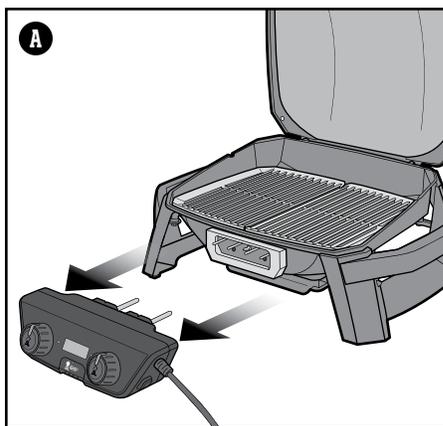
- 1) Brush the cooking grates with a stainless steel bristle barbecue brush immediately after preheating (C).

Cleaning the Temperature Controller

Wipe down Temperature Controller with a microfibre cloth dampened with water. Do not use cleaners or brushes as they will scratch the surface. Never use glass cleaners on plastic. It will damage the surface.

Storing the Temperature Controller

Allow the Temperature Controller and probes to cool before wiping them clean. Store the Temperature Controller and iGRILL probes indoors in the storage box provided (D).



⚠ **WARNING:** The barbecue should be thoroughly cleaned on a regular basis.

⚠ **WARNING:** To avoid overheating, this appliance must not be covered by any solid or flexible material such as an aluminium tray, aluminium foil or trays made of other heat resistant material larger than 34 x 24 cm (Pulse 1000) or 40 x 28 cm (Pulse 2000). Any such item must be placed centrally on the barbecue to allow sufficient ventilation. Larger coverage with such items or materials on the grate would impair the safety of the product and could lead to serious damage.

⚠ **WARNING:** Do not line the slide-out catch pan or any part of the barbecue with aluminium foil.

⚠ **WARNING:** Use caution when removing catch pan and disposing of hot grease.

⚠ **WARNING:** Check the slide-out catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.

⚠ **WARNING:** Barbecue brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grates or brush. WEBER recommends purchasing a new stainless steel bristle barbecue brush at the beginning of every Spring.

⚠ **WARNING:** Should a grease fire occur, close the lid, turn the power button off, unplug the barbecue from the socket and leave the lid closed until the fire is extinguished. Do not use liquid to extinguish flames.

⚠ **CAUTION:** Temperature controller should be removed from barbecue and stored indoors when barbecue is not in use.



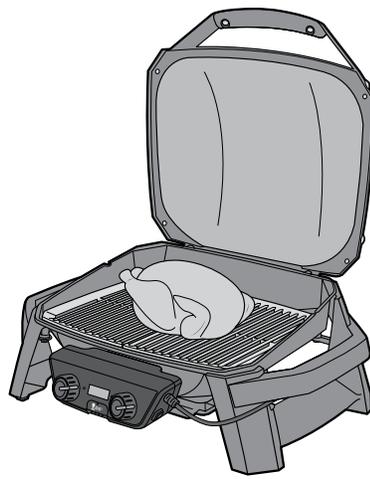


Direct Barbecuing Setup

PULSE 1000 and 2000

Turn the control knob(s) to the high setting and preheat the barbecue to 260°C (500°F). Brush the cooking grates clean with a stainless steel bristle barbecue brush.

Adjust setting to the temperature noted in the recipe. Place food on cooking grates and close the lid of the barbecue. Turn your food only once during the barbecuing time. Lift the lid only to turn the food or check for the doneness at the end of the recommended barbecuing time.



Indirect Barbecuing Setup

PULSE 1000 and 2000

Turn the control knob(s) to the high setting and preheat the barbecue to 260°C (500°F). Brush the cooking grates clean with a stainless steel bristle barbecue brush.

Reduce heat by turning control knob(s) to medium.

Place large foods, such as whole chickens or roasts, horizontally in the centre of the barbecue.



Dual Zone Barbecuing

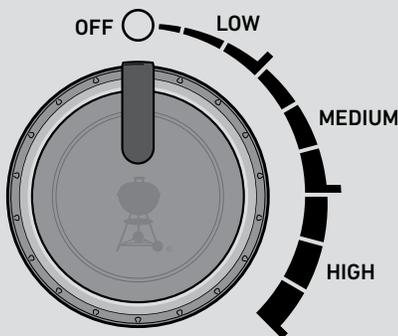
PULSE 2000

Turn the control knobs to the high setting and preheat the barbecue to 260°C (500°F).

Adjust the temperature of each control knob to the preferred setting for each zone. Brush the cooking grates clean with a stainless steel bristle barbecue brush.

If you are barbecuing one item for longer than the other, it is recommended that you adjust both control knobs to the preferred temperature of the first item to be barbecued and place the item on the left side of the barbecue. Ten minutes prior to adding the second item, adjust the temperature of the right control knob to the preferred cooking temperature and allow the temperature in the area to adjust. Please note that the temperature controller will display the average temperature inside of the barbecue and not the individual zones.

Turn your food only once during the barbecuing time. Lift the lid only to turn the food or check for the doneness at the end of the recommended barbecuing time.



PULSE Barbecue Temperature Range:

LOW (between 93° and 149°C)

MEDIUM (between 176° and 232°C)

HIGH (between 260° and 316°C)



Using your iGRILL

Connect the probe plug into the iGRILL port on the front of the barbecue and insert food probe into food. Route the food probe wire through the channels on the sides of the barbecue. Ensure that the food probe does not touch a bone or the cooking grates when inserted into the food. Launch the WEBER iGRILL App on your Bluetooth® enabled smart device in order to set up alerts and view the remote temperature monitoring through the App. Refer to 'Using the iGRILL' instructions in the 'Operation' section of this manual.

Barbecuing Do's and Don'ts

Preheat barbecue each and every time.

If the cooking grates are not hot enough, the food will stick and you will likely never have a chance of searing your food properly or developing those handsome sear marks. Even if a recipe calls for medium or low heat, always preheat the barbecue on highest setting first.

Don't barbecue on dirty grates.

Placing food onto the cooking grates before they have been cleaned is never a good idea. Left over residue on the grates acts like glue, binding it to the grates and to your food. To avoid tasting last night's dinner on today's lunch, make sure that you are barbecuing on a clean cooking grate. Once the grates are preheated, use a stainless steel bristle barbecue brush to make a clean, smooth surface.

Be present in the process.

Before starting your barbecue, make sure that everything you need is within arm's reach. Don't forget your essential barbecuing tools, such as oiled and seasoned food, glazes or sauces and clean cooking platters for the cooked food. Having to run back to your kitchen not only means missing out on the fun, but it could also result in burning your food. French chefs call this 'mise en place' (meaning, 'put in place'). We call it 'being present'.

Create a little elbow room.

Packing too much food onto the cooking grates restricts your flexibility. Leave at least one-quarter of the cooking grates clear with plenty of space between each food item in order to get your tongs in there and easily move the food around. Sometimes barbecuing involves split-second decisions and the need to move food from one area of the barbecue to another. So give yourself enough room to barbecue.

Try not to peek.

The lid on your barbecue is for more than just keeping the rain out. Most importantly, it's for preventing too much air from getting in and too much heat and smoke from getting out. When the lid is closed, the cooking grates are hotter, the cooking times are faster and the smoky tastes are stronger. Use the iGRILL App to quickly monitor the heat of your barbecue and the core temperatures of your food so that you don't need to open the barbecue until it's time for dinner. So put a lid on your barbecue!

Only flip once.

What's better than a juicy steak with a deep sear and plenty of beautifully-caramelised bits? The key to accomplishing these results is to keep your food in place. Sometimes we have the tendency to flip our food before it reaches the desired level of colour and flavour. In nearly all cases, you should turn food just once. If you are moving it more than that, you are probably also opening the lid too often which causes its own set of problems. So step back and trust the barbecue.

EC Declaration of Conformity

Brand Name: WEBER

Model Name: PULSE 1000, PULSE 1000 w/Stand, PULSE 2000, PULSE 2000 w/Cart

(The model number suffix has been clarified to indicate that the model number may be followed by 'XYZ', with 'X' denoting the product's colour or the accessories that have been provided with the product, 'Y' also denoting the product's colour or the accessories that have been provided with the product and 'Z' denoting the region of sale.)

Model Number: 81010053, 81010069, 81010074, 81010093, 81010094, 82010053, 82010069, 82010074, 82010093, 84010053, 84010069, 84010093, 85010053, 85010069, 85010074, 82010094, 84010074, 84010094, 85010093, 85010094, 81010079, 82010079, 84010079, 85010079

Product Description: Outdoor Electric Barbecue with iGRILL 3.

We, company Weber-Stephen Products LLC, located at 1415 S Roselle Road, Palatine IL, 60067, USA, issue this declaration of conformity under our sole responsibility.

Object of the Declaration: WEBER PULSE 1000 & PULSE 2000 barbecues, which also contain a transmitter and one probe for the PULSE 1000 or two probes for the PULSE 2000

The object of the declaration described above is in conformity with the relevant Union harmonization legislation:

PULSE 1000 & PULSE 2000 are manufactured in compliance with the:

LVD Directive:2014/35/EU

EMC Directive:2014/30/EU

Food Contact Directive:1935/2004/EC

Directive 2012/19/EU Waste Electrical and Electronic Equipment (WEEE)

Directive 2011/65/EU Restriction of Hazardous Substances in EEE (RoHS 2)

Regulation No 1907/2006 Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)

Council of Europe Resolution CM/Res (2013)9 on Metals and Alloys Used in Food Contact Materials and Articles

and the following:

Safety/Health:

EN 60335-2-78:2003 + A1:2008

EN 60335-1:2012 + A11:2014

EN 62233: 2008

EMC:

EN 55014-1:2006 + A1:2009 + A2:2011

EN 55014-2:1997 + A1:2001 + A2:2008

EN 61000-3-2: 2014

EN 61000-3-3: 2013

and also the following:

Directive 2014/53/EU Radio Equipment Directive (RED):

Safety/Health:

EN 60950-1:2006+A11:2009+A1:2010+A12:2011+A2:2013

EN 62479:2010

EMC:

EN 301 489-17 V2.2.1:2012-09

EN 301 489-1 V1.9.2:2011-09

EN 55014-1:2006+A1:2009+A2:2011

EN 55014-2:1997+A1:2001+A2:2008

Radio:

EN 300 328 V1.8.1:2012-06

Notified Body: Eurofins Product Service GmbH, Storkower Strasse 38c, D-15526 Reichenwalde b. Berlin, Germany; **Phone:** +49-33631-888 000;

EU Identification Number: 0681; applied the standards listed above corresponding to RED, and issued the EU-type examination certificate.

The object of this declaration functions using software and a smart device-enabled App to which the software connects.

The product carries the CE mark which was first affixed in 2017 and is EC type-examination certified by: **Notified 02830, UL International Demko A/S, Borupvang 5A, DK-2750 Balleruo, DENMARK**

Manufacturer's Address:

Factory Name: Weber-Stephen Products LLC.

Factory address: 1415 S. Roselle Road, Palatine IL, 60067, USA

We, Weber-Stephen Products LLC 1415 S. Roselle Road, Palatine IL, 60067, USA, hereby confirm that the following addresses are our branch addresses:

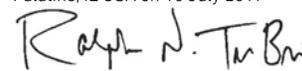
Weber-Stephen Deutschland GmbH, Rheinstrasse 194, DE-55218 Ingelheim, Germany

The establishment of quality assurance system is, UL International Demko A/S,

Borupvang 5A, DK-2750 Balleruo, DENMARK

Signed for and on behalf of Weber-Stephen Products LLC,

Palatine, IL USA on 10 July 2017



Ralph N. Ten Bruin

Global Director of Regulatory Affairs



Deep Cleaning and Maintenance

CLEANING THE INSIDE OF THE BARBECUE

Over time, the performance of your barbecue can diminish if it has not been maintained properly. Low temperatures, uneven heat and food sticking to cooking grates are all signs that cleaning and maintenance are overdue. When your barbecue is off and cool, start by cleaning the inside from the top down. A thorough cleaning is recommended after every five cooks. Consistent use may require more frequent cleanings.

Cleaning the Lid

From time to time you may notice 'paint-like' flakes on the inside of the lid. During use, grease and smoke vapours slowly change into carbon and deposit on the inside of your barbecue's lid. These deposits will eventually peel and look very similar to paint. These deposits are non-toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

- 1) Use a plastic scraper to remove carbonised grease from inside the lid (A).

Cleaning the Bowl Liner and Cookbox

Look inside the cookbox for any grease accumulation or leftover food particles. Excessive accumulation can cause a fire.

It is recommended to use gloves when removing heating elements as they will be dirty.

- 1) Remove the temperature controller.
- 2) Remove cooking grates (B).
Do not use metal brushes to clean heating elements.
- 3) Remove the heating elements by turning the thumb screw(s) on the front of the barbecue anticlockwise until the screw releases (C).
- 4) Slide the heating elements towards the back of the barbecue. Taking care not to bend the heating element, tilt it upwards and remove it (D).
- 5) Use a plastic scraper to scrape debris off of the sides and bottom of the bowl liner into the opening in the bottom of the cookbox (E). This opening funnels debris into the slide-out catch pan.
- 6) Remove and clean the slide-out catch pan. Refer to 'Meal-to-Meal Maintenance'.

The bottom liner of the barbecue can be removed and washed with warm soapy water. The bowl liner is dishwasher safe. Take care not to bend the bowl liner. After cleaning, reinstall the bowl liner. Do not operate the barbecue without the bowl liner.

To reinstall the heating elements, insert the heating elements into the corresponding holes inside the front of the barbecue. Reattach by turning thumb screws to the right. Do not over-tighten.

Clean heating elements by allowing food to burn off.

CLEANING THE OUTSIDE OF THE BARBECUE

The outside of your barbecue may include aluminium, stainless steel and plastic surfaces.

WEBER recommends the following methods based on the surface type:

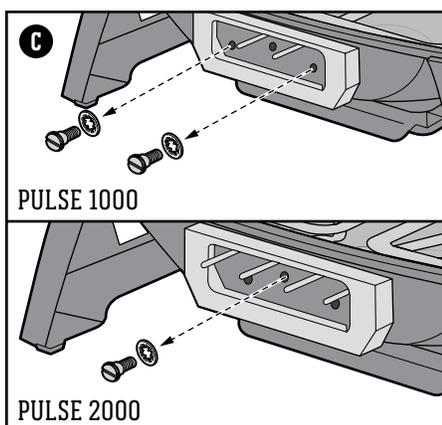
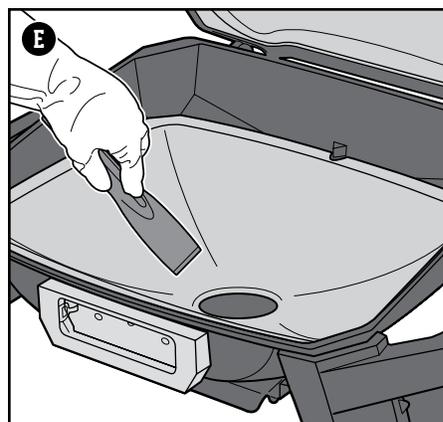
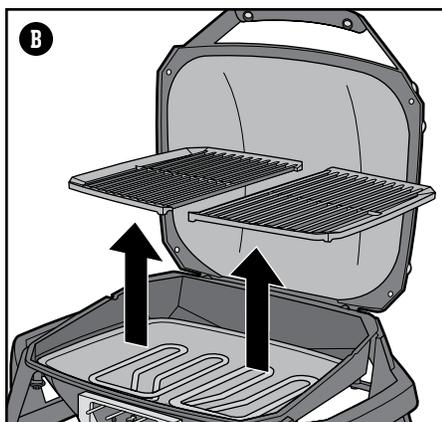
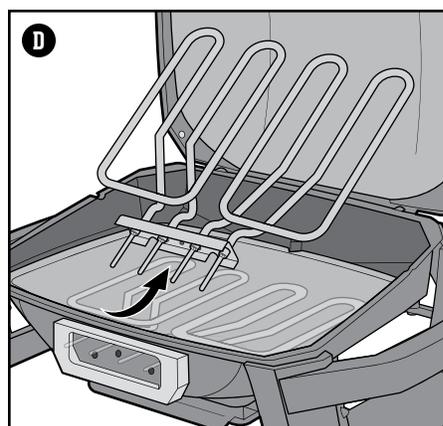
Cleaning Stainless Steel Surfaces

Clean stainless steel using a grease-cutting soap. Use a microfibre cloth to clean in the direction of the grain of the stainless steel. Rinse with clear water and dry thoroughly. Do not use paper towels. Do not use bleach or chlorinated cleaning products on stainless steel.

Note: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the colour of the metal by removing the top chromium oxide film coating.

Cleaning Painted Surfaces and Plastic Components

Clean painted and plastic components with grease-cutting soap. Rinse with clear water and dry thoroughly.



Cleaning the Outside of Barbecues that are in Unique Environments

If your barbecue is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals and salt water can cause surface rusting to appear. Wipe down the outside of your barbecue with warm soapy water. Follow up with a rinse and thorough drying. Additionally, for stainless steel parts only, you may want to apply a stainless steel polish cleaner weekly to prevent surface rust.

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

⚠ **CAUTION:** Disconnect the appliance from the supply circuit and remove the temperature controller before performing cleaning and maintenance.

⚠ **CAUTION:** Do not use any of the following to clean your barbecue: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleaners (kitchen cleaners) or abrasive cleaning pads.

⚠ **CAUTION:** Do not use metal brushes to clean heating elements. Allow food to burn off during preheating.

ELECTRIC BARBECUE DOES NOT TURN ON

SYMPTOM

- Heating element does not heat when following the instructions in the 'Operation' section of this Owner's Manual.

CAUSE

The temperature controller may not be properly inserted into the housing.

There is a problem with the power flowing from the socket.

The RCD safety device that is built-in to the temperature controller may have interrupted the power to the barbecue.

SOLUTION

Remove and reinstall temperature controller. Always plug the temperature controller into the barbecue before plugging power cable into the socket.

Check the electrical power supply.

If the digital thermometer display and the temperature status indicator light(s) are not on, move the red power button on the temperature controller to the OFF position in order to 'reset' the RCD safety device. Wait 30 seconds, then move the red power button to the ON position.

ERROR CODE APPEARS ON DISPLAY

SYMPTOM

- During start-up or barbecuing, an error code appears on the digital display.

CAUSE

The temperature controller is a device that is sensitive to certain external factors. Variations in power supply or radio frequency may affect operation.

SOLUTION

First, turn the temperature controller off using the red power button. Unplug the power cable from the mains power and remove the temperature controller from the barbecue.

Wait 30 seconds, then attach the temperature controller fully onto the barbecue before plugging the power cable into the socket. Move the red power button to the ON position.

BLUETOOTH® IS EXPERIENCING CONNECTIVITY ISSUES

SYMPTOM

- Bluetooth® is having trouble maintaining connectivity or pairing with a smart device.

CAUSE

Bluetooth® is a short range signal only.

Bluetooth® has already paired to another smart device.

The RCD safety device that is built-in to the temperature controller may have interrupted the power to the barbecue.

SOLUTION

If the Bluetooth® indicator on the barbecue is flashing, it is ready to pair. Make sure that Bluetooth® on the smart device is turned on and that the device is near the barbecue.

If the Bluetooth® indicator light is on but is not flashing, it means that it is already paired to a smart device. Turn off Bluetooth® on any smart device that you do not wish to have paired to the barbecue.

If the Bluetooth® indicator light is not on, move the red power button on the temperature controller to the OFF position in order to 'reset' the RCD safety device. Wait 30 seconds, then move the red power button to the ON position.

⚠ WARNING: Do not attempt to make any repair to electric components or structural components without contacting Weber-Stephen Products LLC, Customer Services Department.

⚠ WARNING: Failure to use genuine Weber-Stephen parts for any repair or replacement will void all warranty protection.

CALL CUSTOMER SERVICE

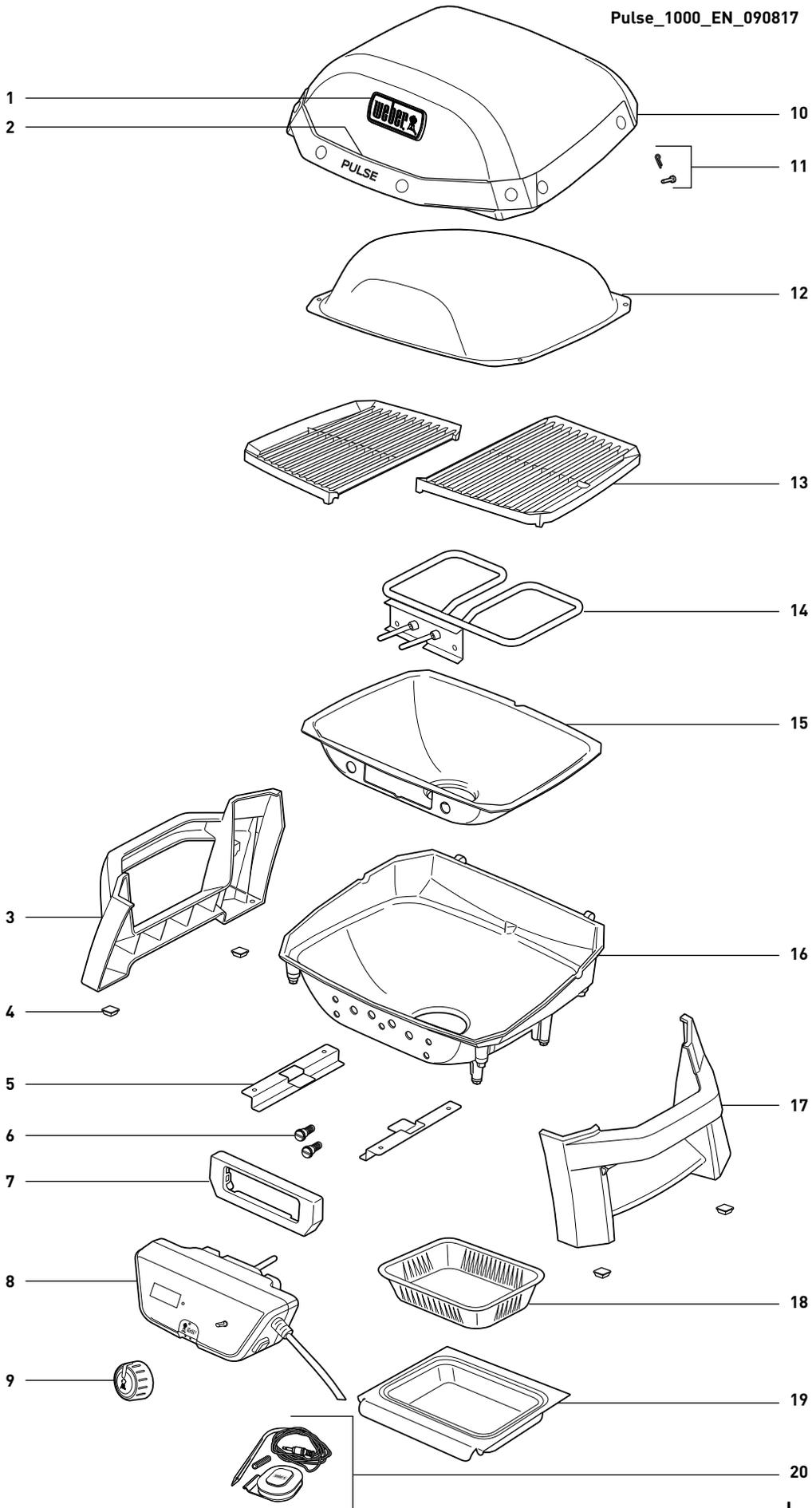
If you are still experiencing any problems, contact the Customer Service Representative in your area using the contact information that can be found on weber.com.

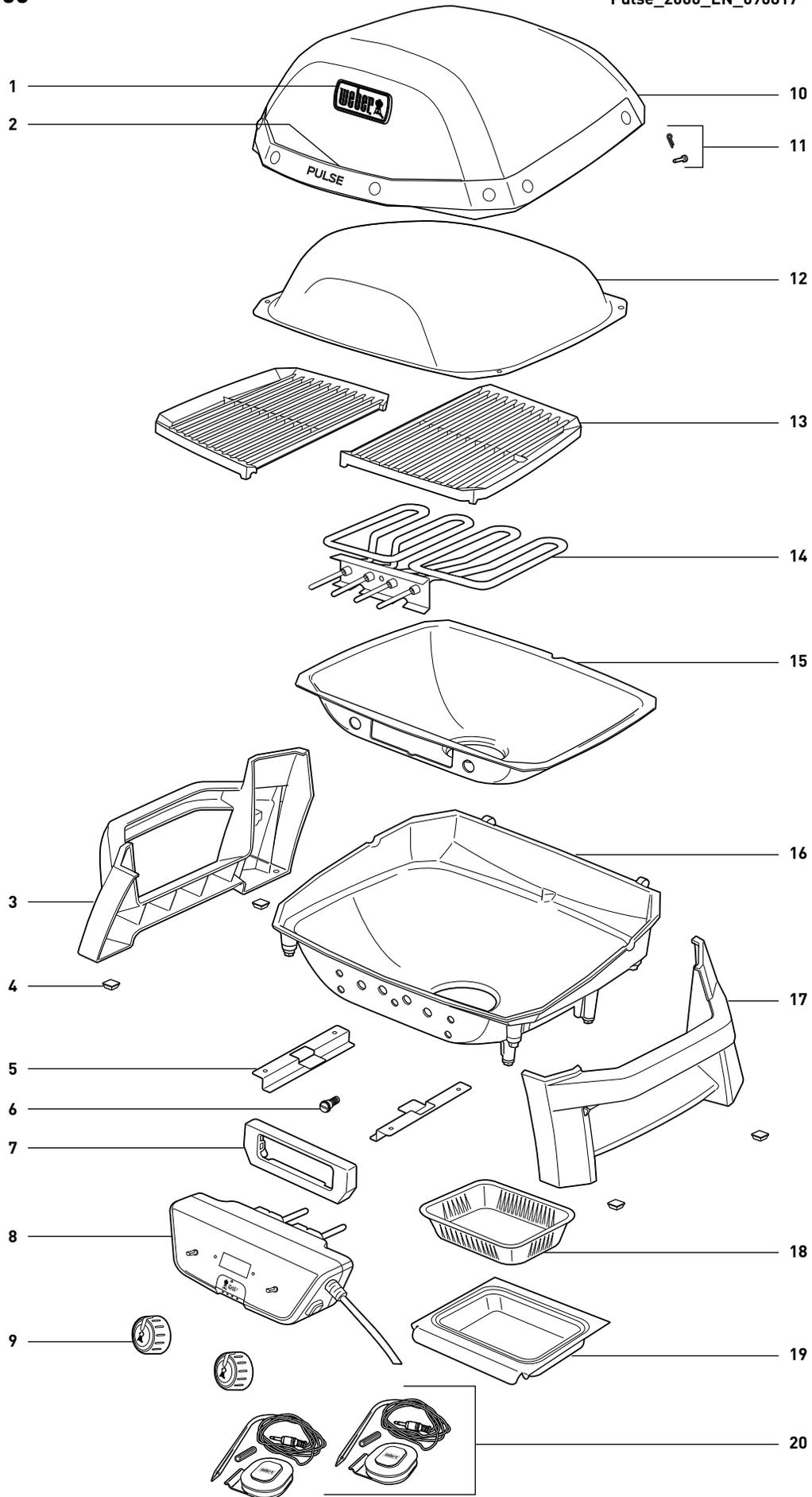
REPLACEMENT PARTS

To obtain replacement parts, contact the local retailer in your area or log onto weber.com.



DON'T FORGET TO REGISTER





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Notes

A series of horizontal dotted lines for writing notes.

Essential tools and cookware to get the most out of your barbecuing experience.

Accessories



weber.com



Manufacturer:

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USA

Importer:

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Franklinstraße 28/29
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SERIAL NUMBER



Write your barbecue's serial number in the above box for future reference. The serial number appears on the data label that is located on the right leg of the barbecue frame.

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Weber-Stephen Deutschland GmbH.

For Baltic states, please contact:
Weber-Stephen Nordic ApS.

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