

# SPIRIT

EX-335

LPG Owner's Manual



## REGISTER TODAY



**Unlock barbecuing happiness:** Register your gas barbecue and receive special content to make you the ultimate backyard hero.

Registration is easy and we only ask a few quick questions. In less than two minutes, activate your unique WEBER-ID, and unlock a lifetime of WEBER knowledge and guidance. Stay inspired along the way.

Keep this Owner's Manual for future reference, thoroughly read through it, and if you have any questions please contact us today.

**30732**

072622  
enAU - English

# Important Safety Information

**DANGER, WARNING, and CAUTION** statements are used throughout this Owner's Manual to emphasise 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.*

## ⚠ DANGER

**If you smell gas:**

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odour continues, keep away from the appliance and immediately call your gas supplier or the emergency fire services.

## ⚠ WARNING

- Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.
- A cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**USE OUTDOORS ONLY.**

**READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.**

**NOTICE TO INSTALLER:** These instructions must be left with the consumer.

**NOTICE TO CONSUMER:** Retain these instructions for future reference.

## Installation and Assembly

- ⚠ **DANGER:** This barbecue is not intended to be installed in or on recreational vehicles or boats.
- ⚠ **WARNING:** Do not use this barbecue unless all parts are in place and the barbecue was properly assembled according to the assembly instructions.
- ⚠ **WARNING:** Do not build this model of barbecue in any built-in or slide-in construction.
- ⚠ **WARNING:** Do not modify this appliance. LP gas is not natural gas. The conversion or attempted use of natural gas in a LP gas unit or LP gas in a natural gas unit is unsafe and will void your warranty.
- ⚠ **WARNING:** Do not use an adaptor at the cylinder connection.
- The installation of the barbecue must conform with the requirements of AS/NZS 5601 and the local authority – gas or electricity, etc.
- Do not install in, or connect to the consumer piping or gas supply of a boat or caravan.
- Any parts sealed by the manufacturer must not be altered by the user.

## Operation

- ⚠ **DANGER:** Only use the barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath overhead combustible construction.
- ⚠ **DANGER:** 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, trucks, station wagons, mini-vans, sport utility vehicles, recreational vehicles, and boats.
- ⚠ **DANGER:** Do not use the barbecue within 61 cm (24 inches) of combustible materials. This includes the top, bottom, back and sides of the barbecue.
- ⚠ **DANGER:** Keep the cooking area clear of flammable vapours and liquids such as petrol, alcohol, etc., and combustible materials.
- ⚠ **DANGER:** This appliance must be kept away from flammable materials during use. Do not use or store flammable materials in or near this appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation.
- ⚠ **DANGER:** Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue while it is in operation or is hot.
- ⚠ **DANGER:** Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ **WARNING:** Accessible parts may be very hot. Keep young children away.
- ⚠ **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:** Never leave the barbecue unattended during pre-heating 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 cord and the fuel supply hose away from any heated surfaces.
- ⚠ **WARNING:** Do not place articles on or against this appliance.
- ⚠ **CAUTION:** This product has been safety-tested and is only certified for use in a specific country. Refer to country designation located on outside of box.
- Do not use charcoal, briquettes or lava rock in the barbecue.

## Storage and/or Nonuse

- ⚠ **WARNING:** Turn off the gas supply at the cylinder after use.
- ⚠ **WARNING:** Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed space.
- ⚠ **WARNING:** After a period of storage and/or nonuse, the barbecue should be checked for gas leaks and burner obstructions before use.
- Storage of the barbecue indoors is permissible only if the cylinder is disconnected and removed from the barbecue.



# WELCOME TO THE FAMILY

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 barbecue, so please take just a couple of minutes to register your barbecue. 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. By signing up for your WEBER-ID, as part of your registration, we will deliver special content just for you and your barbecue to enjoy.

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

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



Even your barbecue can update its status

**1** DOWNLOAD THE FREE APP



**3** CONNECT AND MONITOR

**2** INSERT PROBE

**4** PERFECT RESULTS

FEATURE	BENEFIT
REMOTE BARBECUE MONITOR	<b>WI-FI AND BLUETOOTH® BARBECUE MONITORING</b> Remote barbecuing access gives you the freedom to walk away and monitor the heat from your smart device.
STEP-BY-STEP BARBECUING	<b>PERFECTLY BARBECUED FOOD...</b> Know when it's time to flip, rest, and serve directly from your smart device. Receive notifications on everything from when it's time to flip food, to a countdown that displays when it's ready.
APP ENABLED FOOD THERMOMETERS	<b>INSTANT FOOD STATUS READOUT</b> View food temperature & doneness without lifting the lid. The food probes monitor doneness from beginning to end and will notify you via the app when it's time to flip, rest, and serve.
RECIPES & INSTRUCTION	<b>WEBER RECIPES AND COOKING PROGRAMMES</b> Weber recipes and cooking programmes that provide real time, step-by-step barbecuing instructions, specific to your cooking preference and cut of meat.
LED DISPLAY	<b>DASHBOARD</b> The LED display dashboard on your module is where you can visually check temperatures, receive notifications, view connectivity status, and check the status of your cooking session.

## TABLE OF CONTENTS

- 2 Welcome to WEBER
  - Important Safety Information
- 4 The WEBER Promise
  - WEBER's Voluntary Warranty
- 5 Product Features
  - SPIRIT Features
- 6 Getting Started
  - Important Information about LPG & Gas Connections
  - SPIRIT Burner Valve Orifice Sizes & Consumption Data
  - Installing the LPG Cylinder
  - Connecting the LPG Cylinder & Leak Checking
- 10 Operation
  - The Very First Time You Barbecue
  - Every Time You Barbecue
  - Igniting the Barbecue
  - Using the Sear Zone
  - Igniting the Side Burner
  - Integrated WEBER CONNECT Technology
  - Using the WEBER CONNECT Module
  - Food Temperature Probe Care
- 16 Tips and Hints
  - The Flame - Direct or Indirect
  - Barbecuing Do's and Don'ts
- 18 Product Care
  - Cleaning and Maintenance
- 20 Troubleshooting
- 26 Barbecuing Guide
- 27 Replacement Parts



Thank you for purchasing a WEBER product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 ("WEBER") prides itself 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 in the unlikely event of a failure or defect.

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

## WEBER'S VOLUNTARY WARRANTY

WEBER warrants, to the purchaser of the WEBER product (or in the case of a gift or promotional situation, the person for whom it was purchased as a gift or promotional item), that the WEBER product is free from defects in material and workmanship for the period(s) of time specified below 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](http://www.weber.com), or such country-specific website to which Owner may be redirected.) Under normal, private single family home or flat use and maintenance, Weber agrees within the framework of this warranty to repair or replace defective parts within the applicable time periods, limitations 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.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits given under this Limited Warranty are in addition to other rights and remedies you have under the Australian Consumer Law in relation to this WEBER gas barbecue.

## OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

To ensure trouble-free warranty coverage, it is important (but it is not required) that you register your Weber product online at [www.weber.com](http://www.weber.com) or such country-specific website to which you may be redirected. Please also retain your original sales receipt and/or invoice. 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 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 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.

## WARRANTY HANDLING / EXCLUSION OF WARRANTY

If you believe that you have a part which is covered by this Warranty, please contact WEBER Customer Service using the contact information on our website ([www.weber.com](http://www.weber.com), or such country-specific website to which Owner may be redirected). WEBER will, upon investigation, repair or replace (at its option) a defective part that is covered by this 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.

This 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 burner tubes and/or 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.

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

## PRODUCT WARRANTY PERIODS

### Cookbox:

10 years, no rust through/burn through  
(2 years paint excluding fading or discolouration)

### Lid assembly:

10 years, no rust through/burn through  
(2 years paint excluding fading or discolouration)

### Stainless steel burner tubes:

10 years, no rust through/burn through

### Stainless steel cooking grills:

5 years, no rust through/burn through

### Stainless steel FLAVORIZER BARS:

5 years, no rust through/burn through

### Porcelain-enamelled cast iron cooking grills:

5 years, no rust through/burn through

### WEBER CONNECT Components:

3 years

### All remaining parts:

2 years

## DISCLAIMERS

APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS 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 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 APPLICABLE PERIODS OF THIS 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 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.

YOU ASSUME THE RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO YOU AND YOUR PROPERTY AND/OR TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE MISUSE OR ABUSE OF THE PRODUCT OR FAILURE TO FOLLOW INSTRUCTIONS PROVIDED BY WEBER IN THE ACCOMPANYING OWNER'S MANUAL.

PARTS AND ACCESSORIES REPLACED UNDER THIS WARRANTY ARE WARRANTED ONLY FOR THE BALANCE OF THE ABOVE MENTIONED ORIGINAL WARRANTY PERIOD(S).

THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR FLAT 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 WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

### Weber-Stephen Products (Aust) Pty Ltd.

Level 1, 142-144 Fullarton Road  
ROSE PARK SA 5067 AUSTRALIA  
+61 8 8221 6111

### WEBER New Zealand ULC

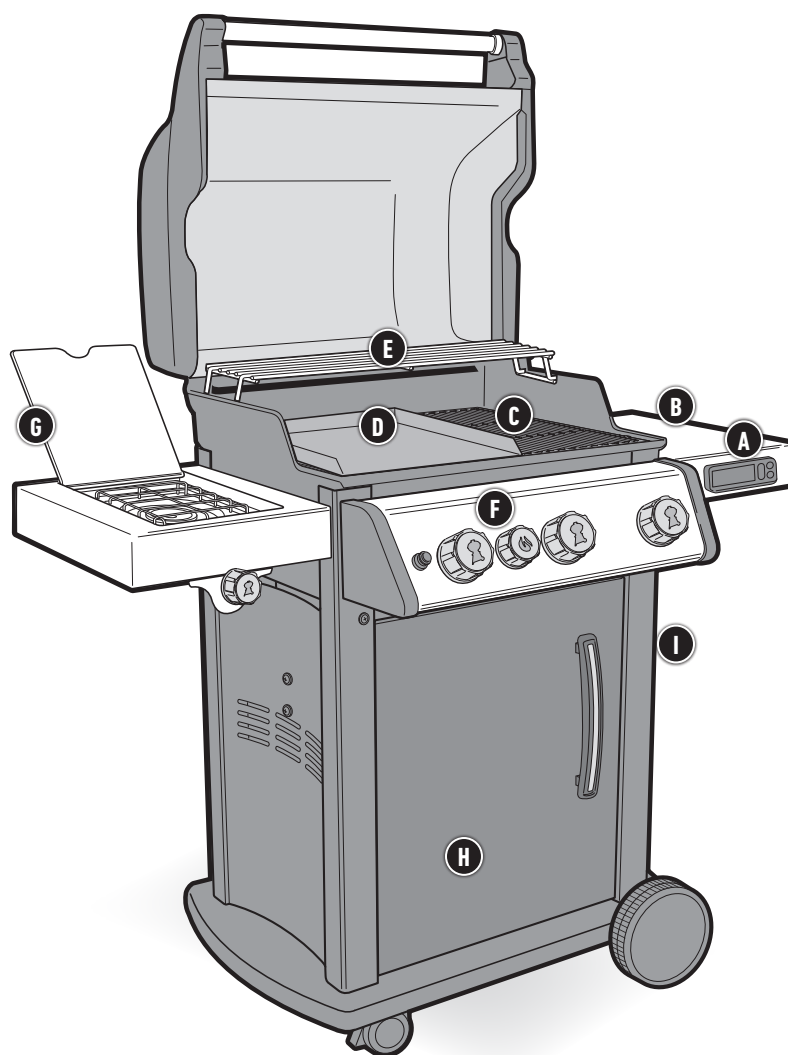
86 East Highbrook Drive  
East Tamaki, Auckland 2013 NEW ZEALAND  
+64 9 279 7133



## PROTECT YOUR INVESTMENT

Shield your barbecue from the elements  
with a heavy-duty premium barbecue  
cover.

# SPIRIT FEATURES



## A WEBER CONNECT

Confidently tend to the barbecue and your guests while using the integrated WEBER CONNECT technology. This device monitors internal barbecue temperature and uses food temperature probes allowing you to monitor the temperature of your food. You can also monitor your barbecue from your smart device with the WEBER CONNECT app via Bluetooth® or Wi-Fi connection.

One food temperature probe is included. Additional food probes are sold separately.

## B Side Tables

Use the side tables to keep platters, seasonings, and tools within arm's reach.

## C WEBER CRAFTED Outdoor Kitchen Collection Cooking Grills and Frame

Your barbecue is Outdoor Kitchen Collection Ready with the included cooking grills and frame. Additional Outdoor Kitchen Collection accessories sold separately.

## D Flat Top

The Flat Top easily converts your grill so you can enjoy all of your flat-top favorites like pancakes, eggs, fajitas and smashed burgers.  
(Packaged separately)

## E Warming Rack

The warming rack keeps food warm or toasts burger buns, as the main meal barbecues below.

## F Sear Zone

The Sear Zone is designed to create an intense heat zone to quickly add sear marks to your meat.

## G Side Burner

Use the side burner to simmer your specially crafted BBQ sauce or boil potatoes while the main course barbecues under the lid.

## H Barbecue Cabinet

The barbecue cabinet adds enclosed storage space for all of your essential barbecuing tools and accessories.

## I Easy Access Gas Cylinder Storage

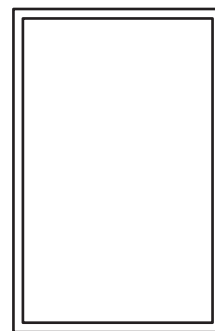
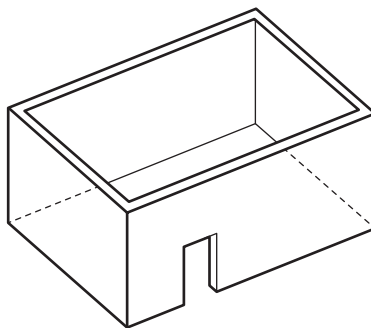
Mounting the gas cylinder to the outside of the barbecue makes the cylinder easy to access and remove; while also increasing storage space in the cart.

## Considerations for Locating your Barbecue

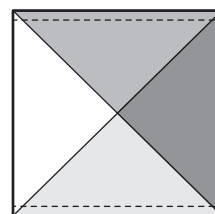
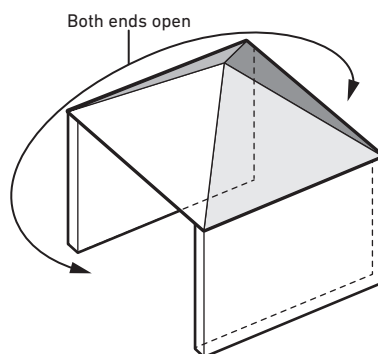
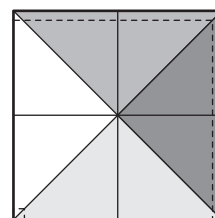
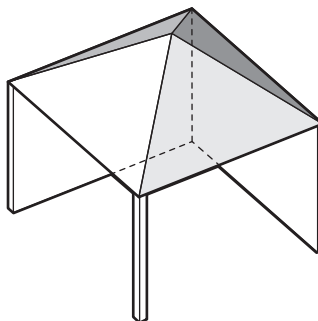
Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (A).
- Within a partial enclosure that includes an overhead cover and no more than two walls (B).
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply (C):
  - (i) at least 25% of the total wall area is completely open; and
  - (ii) at least 30% of the remaining wall area is open and unrestricted.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

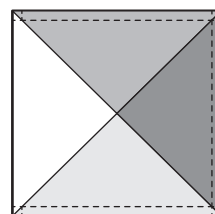
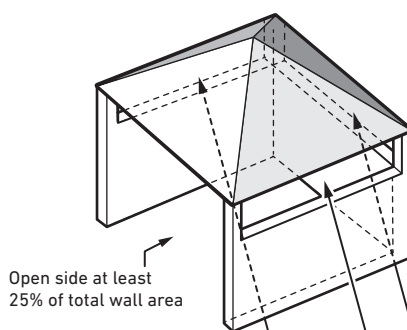
A



B

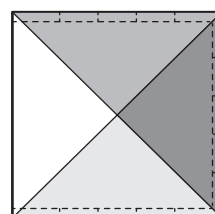
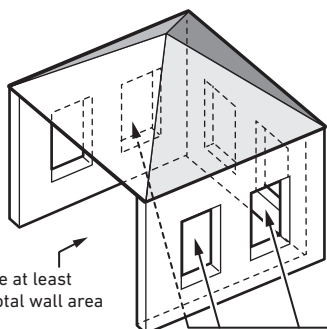


C



Open side at least  
25% of total wall area

30% or more in total of the remaining  
wall area is open and unrestricted



Open side at least  
25% of total wall area

30% or more in total of the remaining  
wall area is open and unrestricted

**△ IMPORTANT:** This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.



## Important Information about LPG & Gas Connections

### What is LPG?

Liquefied petroleum gas, also called LPG, is the flammable, petroleum-based product used to fuel your barbecue. It is a gas at moderate temperatures and pressure when it is not contained. But at moderate pressure inside a container, such as a cylinder, LPG is a liquid. As pressure is released from the cylinder, the liquid readily vaporises and becomes gas.

### Safe Handling Tips for Cylinders

- A dented or rusty cylinder may be hazardous and should be checked by your supplier. Do not use a cylinder with a damaged valve.
- Although your cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- The cylinder must be installed, transported, and stored in an upright, secure position. Cylinders should not be dropped or handled roughly.
- Never store or transport the cylinder where temperatures can reach 51.7°C (125°F) (the cylinder will become too hot to hold by hand). Use caution in freezing conditions as well.
- Routinely check the cylinder to ensure the test date has not expired. Do not use a cylinder which has an expired test date.

### Cylinder Requirements

- Use cylinders with a minimum capacity of 8.5 kg.

### What is a Regulator?

Your gas barbecue is equipped with a pressure regulator, which is a device to control and maintain uniform gas pressure as gas is released from the cylinder.

### General Specifications

- Refer to data plate on barbecue for gas type, consumption, pressures and injector sizing details.
- Gas inlet connection - 3/8" SAE Flare with 5/8" UNF thread.

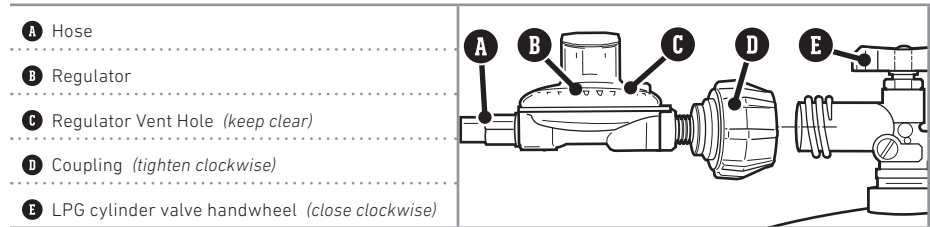
### Regulator and Hose Requirements

- The pressure regulator supplied with the barbecue must be used. This regulator is set for 2.75 kPa and complies with the requirements of AS/NZS 5601.
- Avoid kinking the hose.
- Replacement regulator and hose assemblies must be as specified by Weber-Stephen Products LLC.

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

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

## Cylinder Connection



## Spirit Burner Valve Orifice Sizes & Consumption Data

Gas Category	BURNER VALVE ORIFICE SIZES		
	315 Models	335 Models	Side Burner Models
I <sub>3B/P</sub> (30 mbar or 2.8 kPa)	Main Burners 0.90 mm	Main Burners 0.90 mm	Side Burner 0.95 mm
		Sear Burner 0.79 mm	
TOTAL CONSUMPTION DATA			
	315 Models	335 Models	
	45.6 Mj/h	53.5 Mj/h	



### FOIL PANS

Perfect for lining the catch pan to make cleanup convenient and easy.



### BRUSH AND MOP

Look for a basting brush with heat-resistant silicone bristles and a long handle. A mop with long, cotton threads that sop up the thinner, vinegar-based sauces.

## LPG Cylinder Installation & Leak Checking

### Installation Location

The LPG cylinder is hung onto the cylinder scale which is located outside the cabinet base under the right side table. The LPG cylinder will hang on the cylinder scale from the collar assembly (the metal protective ring around the cylinder valve) with the valve opening facing the front of the barbecue. Pass the hose and regulator out through the right frame panel opening (A).

### Inspect the Tank

- 1) Confirm that the LPG cylinder valve is fully closed. Close by turning valve clockwise.
- 2) Confirm that the LPG cylinder valve is the proper mating type for the regulator (B).
- 3) Inspect the cylinder valve, including the internal rubber seal for damage or debris (C). If damaged, return LPG cylinder to local retailer.

### Install The Tank

- 1) Check that all burner control knobs are in the off O position. Check by pushing in and turning knobs clockwise.
- 2) Lift LPG cylinder into position on the cylinder scale (D).
- 3) Screw the regulator coupling onto the cylinder valve, turning clockwise (E). Hand-tighten only. Using a wrench could damage the regulator coupling and could cause a leak. Proceed to "CHECKING FOR GAS LEAKS."

### What is a Leak Check?

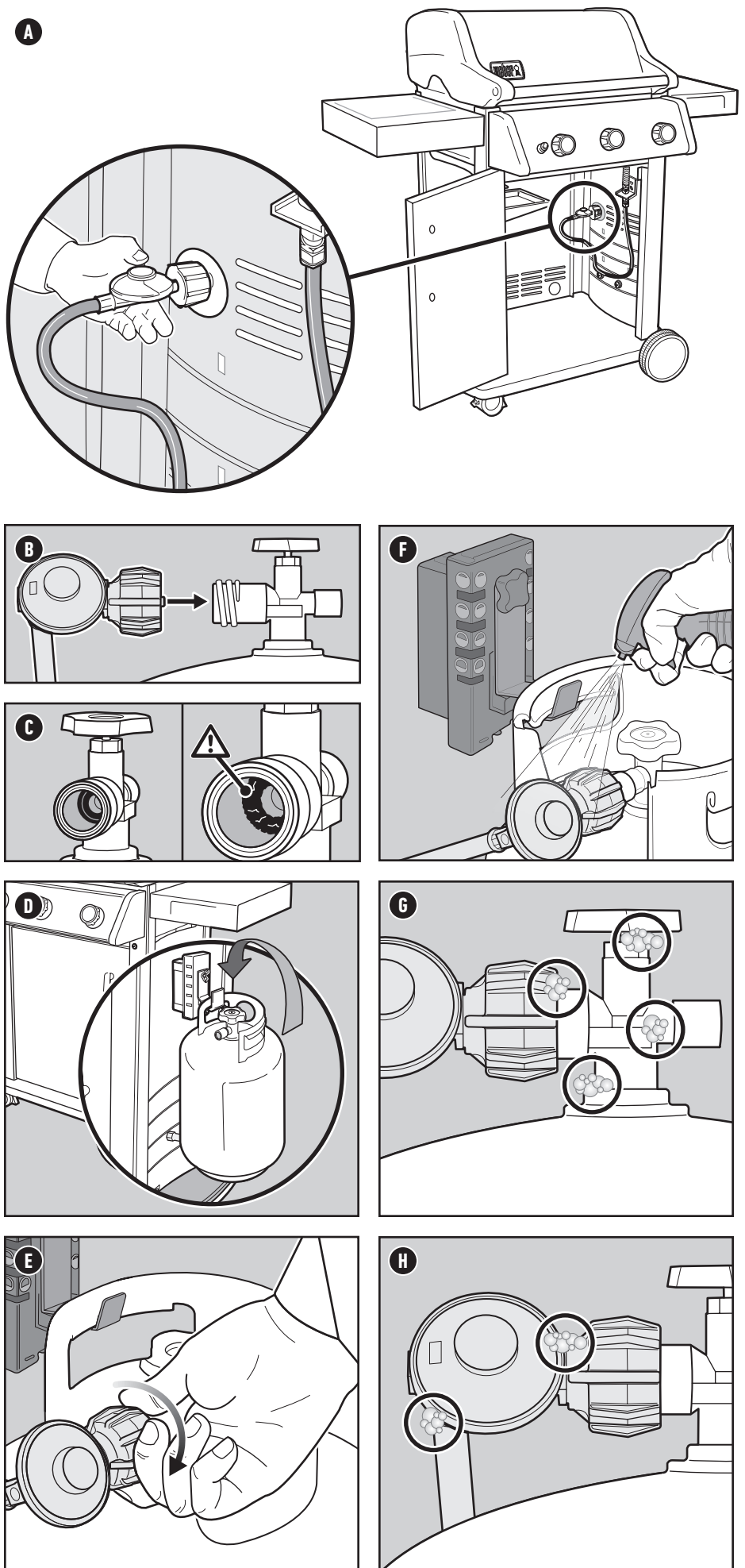
Once the LPG cylinder is properly installed, it is necessary to perform a leak check. A leak check is a reliable way to verify that gas is not escaping after you connect the LPG cylinder. The fuel system in your barbecue features factory-made connections that have been thoroughly checked for gas leaks and the burners have been flame-tested.

Weber recommends performing a thorough leak check after assembly, as well as annually. The following fittings should be tested:

- Where the regulator connects to the LPG cylinder.
- Where the gas hose connects to the bulkhead.
- Where the bulkhead connects to the corrugated gas line.

### Checking for Gas Leaks

- 1) Wet fittings (F) with a soap and water solution, using a spray bottle, brush, or rag. You can make your own soap and water solution by mixing 20% liquid soap with 80% water; or, you can purchase leak check solution in the plumbing section of any hardware store.
- 2) Slowly open gas supply by turning cylinder valve anti-clockwise while checking for bubbles.
- 3) If bubbles appear there is a leak:
  - a) If the leak is at the cylinder (G), turn off the gas. **DO NOT OPERATE THE BARBECUE.** Disconnect the LPG cylinder and return the LPG cylinder to your local retailer.
  - b) If the leak is at the regulator (H), turn off the gas. **DO NOT OPERATE THE BARBECUE.** Contact the Customer Service Representative in your area using the contact information on our website.





- c) If the leak is at any fittings indicated in illustration (I), re-tighten fitting with a wrench and recheck for leaks with soap and water solution. If leak persists, turn off the gas. DO NOT OPERATE THE BARBECUE.
- d) If the leak is at any fittings indicated in illustration (J), turn off the gas. DO NOT OPERATE THE BARBECUE.

If a leak is present, contact the Customer Service Representative in your area using the contact information on our website.

- 4) If bubbles do not appear, leak checking is complete:
  - a) Turn gas supply off at the LPG cylinder and rinse connections with water.

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

## Refilling or Replacing an LPG Cylinder

### How Much Fuel is in the LPG Cylinder?

The cylinder scale indicates the amount of fuel in an LPG cylinder once the cylinder is hung from the scale. The fuel level is checked by viewing the red level indicator line, located on scale. When the indicator line is at the top, the LPG cylinder is full (K). When it is at the bottom, the LPG cylinder is empty (L) and needs to be removed to replace or refill.

### Removal of the LPG Cylinder

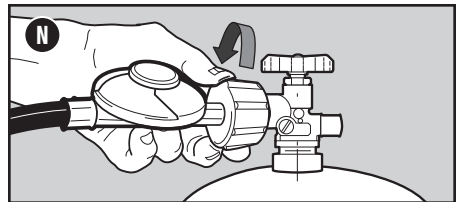
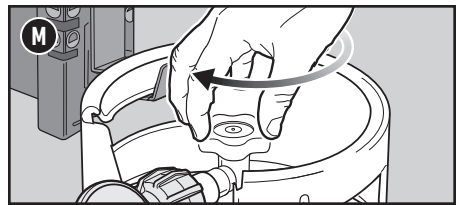
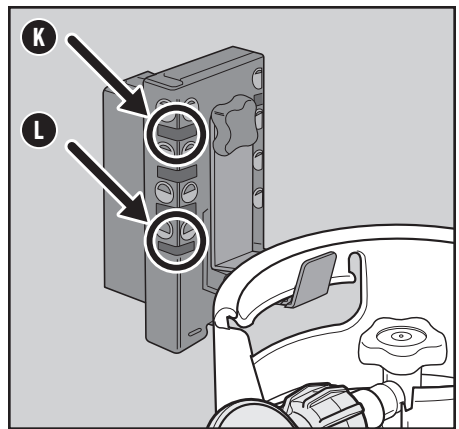
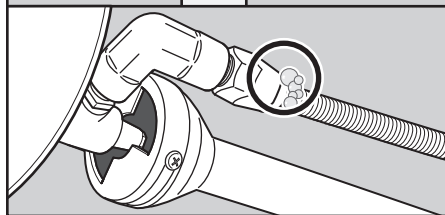
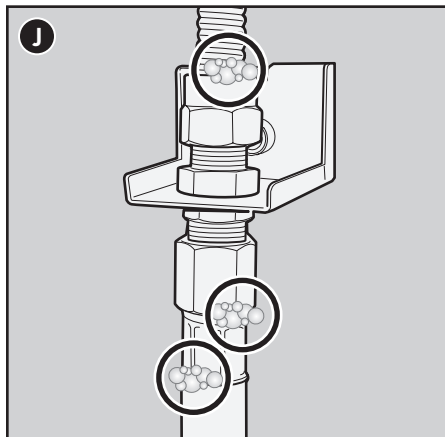
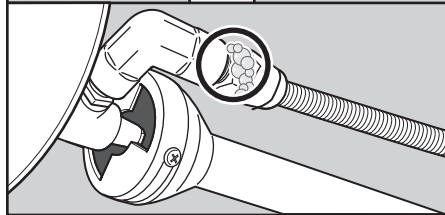
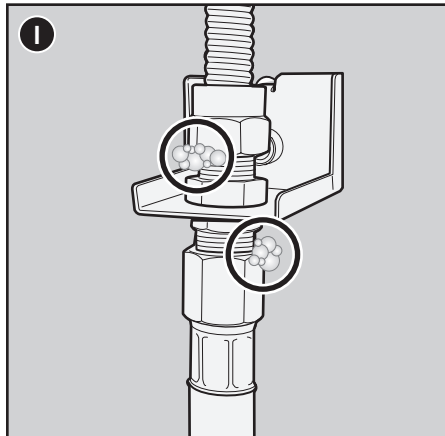
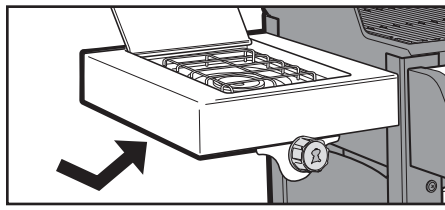
- 1) Confirm that the cylinder valve is fully closed. Close by turning valve clockwise (M).
- 2) Unscrew regulator coupling from the cylinder valve by turning anti-clockwise by hand (N).
- 3) Lift LPG cylinder off cylinder scale.

### Additional Leak Check Precautions

The following fittings should be tested for gas leaks each time an LPG cylinder is refilled and reinstalled:

- Where the regulator connects to the LPG cylinder (G) and at the regulator (H).

Follow the instructions for "Checking for Gas Leaks".



⚠ **DANGER:** Do not use a flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks.

⚠ **DANGER:** Leaking gas may cause a fire or explosion.

⚠ **DANGER:** Do not operate the barbecue if there is a gas leak present.

⚠ **DANGER:** If you see, smell, or hear the hiss of gas escaping from the cylinder:

1. Move away from cylinder.
2. Do not attempt to correct the problem yourself.
3. Call the emergency fire services.

⚠ **DANGER:** Always close the cylinder valve before disconnecting the regulator. Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while this barbecue is in operation.

⚠ **DANGER:** Do not store a spare cylinder under or near this barbecue. Never fill the cylinder beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.

## The Very First Time You Barbecue

### Perform an Initial Burn-Off

Heat the barbecue on the highest setting, with the lid closed, for at least 20 minutes prior to barbecuing for the first time.

## Every Time You Barbecue

### Meal-to-Meal Upkeep

The Meal-To-Meal Maintenance plan includes the following simple, yet important, steps that should always be performed prior to barbecuing.

### 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 channelled down the slide-out grease tray and into a disposable drip tray that lines the catch pan. This system should be cleaned each and every time you barbecue to prevent fires.

- 1) Confirm that the barbecue is off and cool.
- 2) Remove the slide-out grease tray by pulling the tray out of the cabinet (A). Remove excess grease with a plastic scraper.
- 3) Remove the catch pan. Check for excessive amounts of grease in the disposable drip tray that lines the catch pan. Discard disposable drip pan when necessary and replace with a new one.
- 4) Reinstall all components.

### Inspect the Hose

Routine inspection of the hose is necessary.

- 1) Confirm that the barbecue is off and cool.
- 2) Check hose for any signs of cracking, abrasions, or cuts (B). If the hose is found to be damaged in any way, do not use the barbecue.

### Preheat the Barbecue

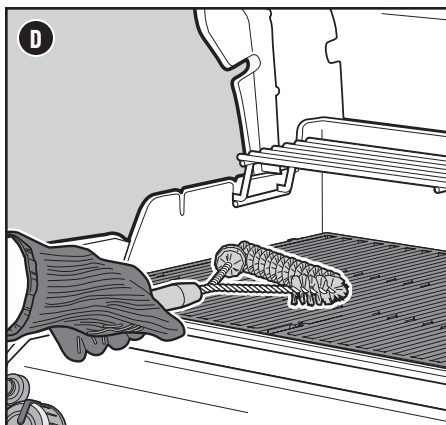
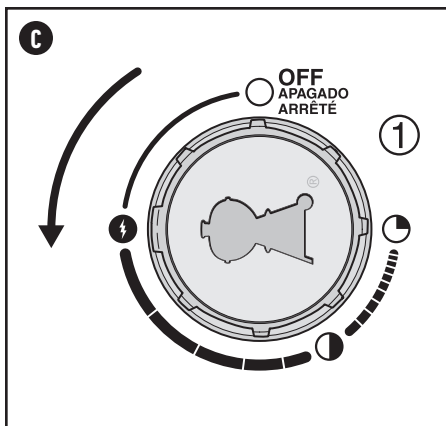
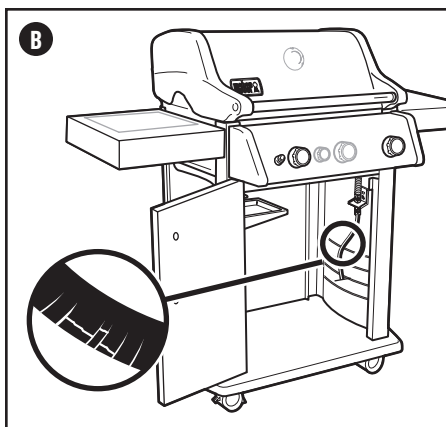
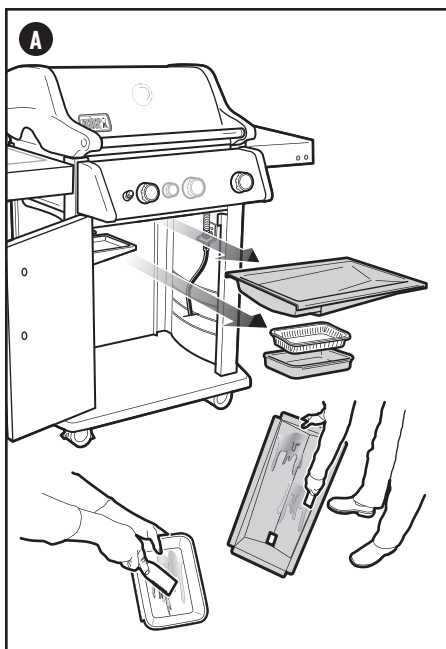
Preheating the barbecue is critical to successful barbecuing. Preheating helps to prevent food from sticking to the grills and gets the grills hot enough to sear properly. It also burns off any residue from the previous meal.

- 1) Open the barbecue lid.
- 2) Ignite your barbecue according to the ignition instructions in this Owner's Manual.
- 3) Close lid.
- 4) Preheat the barbecue with all burners on the start/high 1 position for 15 minutes (C).

### Clean the Cooking Grills

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

- 1) Brush the grills with a stainless steel bristle barbecue brush immediately after preheating (D).



⚠ **DANGER:** Do not line the slide-out grease tray or cookbox with aluminium foil.

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

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

⚠ **WARNING:** Use heat-resistant barbecue mitts or gloves when operating barbecue.

⚠ **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 grills or brush. WEBER recommends purchasing a new stainless steel bristle barbecue brush at the beginning of every spring.





⚠ **WARNING:** If the hose is found to be damaged in any way, do not use the barbecue. Replace using only WEBER authorized replacement hose.

⚠ **WARNING:** Keep ventilation openings around tank clear and free of debris.

## Igniting the Barbecue


### Using the Crossover Ignition System to Ignite the Barbecue

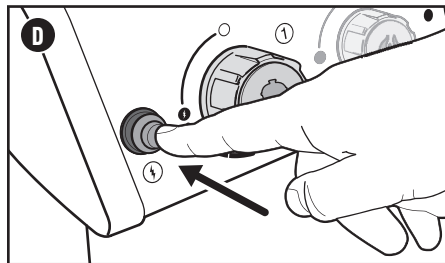
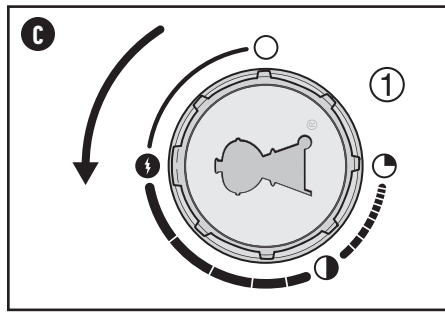
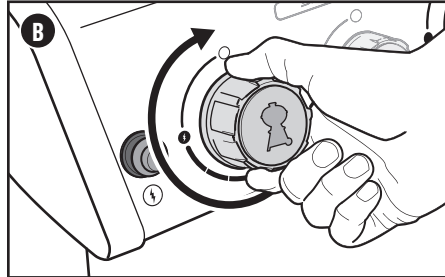
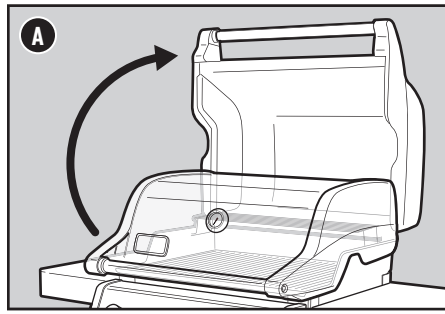
The crossover ignition system ignites burner 1 furthest to the left with a spark from the igniter electrode. You generate the energy for the spark by pushing the igniter button. You will hear the igniter clicking. Burner(s) 2 (and 3) can be lit after burner 1 is lit. All burners should be lit for preheating, however, all burners do not have to be lit while barbecuing.

- 1) Open the barbecue lid (A).
- 2) Check that all burner control knobs are in the off  position. Check by pushing in and turning knobs clockwise (B).  
*Note: It is important that all burner control knobs are in the off  position before turning on the cylinder.*
- 3) Turn gas supply on by turning cylinder valve anti-clockwise (C).
- 4) Begin with burner 1 furthest to the left. Push the burner control knob in and turn it counterclockwise to the start/high  position (D).  
**IMPORTANT: Always ignite burner 1 first. The other burner(s) ignite from burner 1.**
- 5) Push and hold the electronic ignition button (E). You will hear it ticking.
- 6) Check that burner 1 is lit by looking through the cooking grills and through the cutout in the FLAVORIZER BARS.
- 7) If the burner does not ignite, turn burner control knob to the off  position and wait five minutes to allow the gas to clear before attempting to light the burner again.
- 8) When burner 1 ignites, you can turn on burner 2 (and burner 3).

Should the burners fail to ignite using the electronic ignition, refer to the TROUBLESHOOTING section. There you will find instructions on igniting the barbecue with a match to help determine the exact problem.

### To Extinguish Burners

- 1) Push each burner control knob in and then turn clockwise all the way to the off  position.
- 2) Turn gas supply off at the cylinder.




⚠ WARNING: Open lid during ignition.

⚠ WARNING: Do not lean over open barbecue while igniting or cooking.

⚠ WARNING: If ignition does not occur within four seconds of attempting to light the first burner, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.




## Using the Sear Zone

Searing is a direct heat technique used on meats, such as steak, poultry parts, fish and chops. Searing browns the surface of the food at a high temperature. By searing both sides of the meat, you caramelize the food surface, creating a more desirable flavour.

- 1) Open the lid and ignite all of the burners including the sear burner . Begin with burner 1 furthest to the left.

**IMPORTANT: Always ignite burner 1 first. The other burner(s) ignite from burner 1.**


Refer to IGNITING THE BARBECUE.

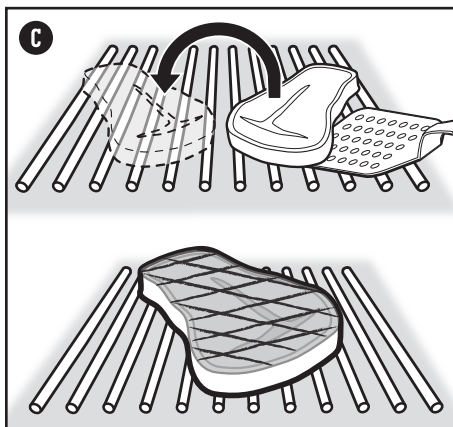
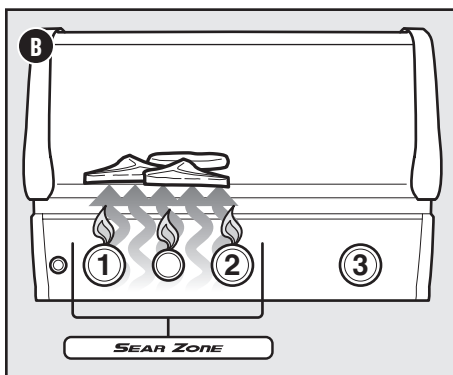
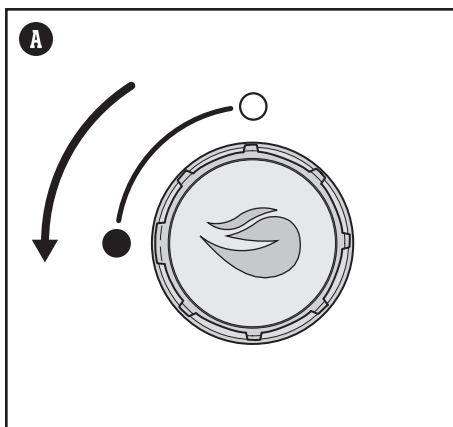
- 2) Preheat the barbecue with the lid closed and with all burners on the start/high  position for 15 minutes.
- 3) After preheating, leave the sear burner control knob  and the adjacent burner control knobs in the start/high  position (A). The sear burner works in tandem with adjacent burners (B). The remaining burner(s) can be turned to off or low.
- 4) Place meat directly over the sear zone and close lid. Sear each side anywhere from one to four minutes (C), depending on the type and thickness of meat. Once searing is complete, the meat can be moved over to moderate heat and cooked to your desired doneness.

*Note: Always cook with the lid closed to achieve maximum heat and to avoid flare-ups.*

As you gain experience using the sear zone we encourage you to experiment with different searing times to find the results that work best for your taste.

### To Extinguish Burners






- 1) Push each burner control knob in and then turn clockwise all the way to the off  position.



## Igniting the Side Burner


### Using the Electronic Ignition to Ignite the Side Burner

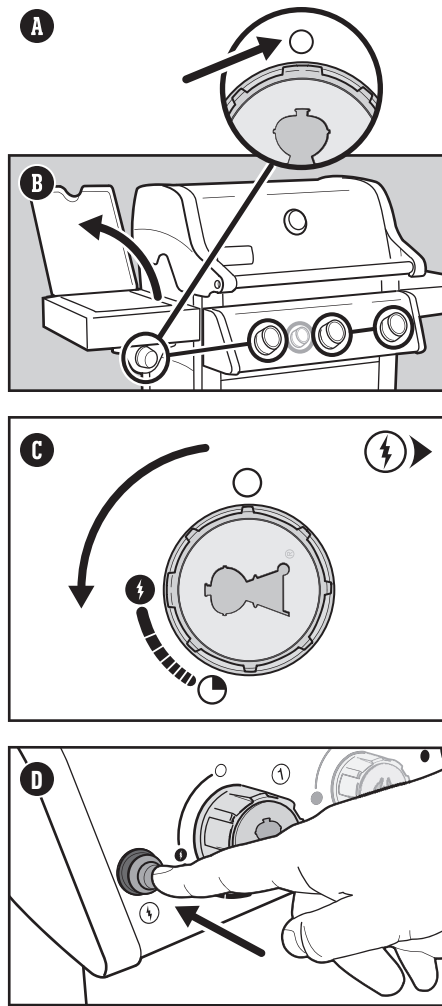
Unlike the main burners, the side burner does not ignite from burner 1. If one or more of the main burners on your barbecue are already lit and you would like to ignite the side burner, skip to step 3. If none of the main burners are lit and you are only using the side burner, start with step 1.

- 1) Check that the side burner control knob is in the off  position. Check by pushing in and turning knob clockwise (A). Also check that all main burner control knobs are in the off  position.  
*Note: It is important that all burner control knobs are in the off  position before turning on the LPG cylinder.*
- 2) Turn gas supply on by turning cylinder valve anti-clockwise.
- 3) Open the side burner lid (B).
- 4) Push in and turn side burner control knob anti-clockwise to start/high  position (C).
- 5) Push and hold in the igniter button (D). You will hear the igniter clicking. Check that the side burner is lit. The side burner flame may be difficult to see on a bright sunny day.
- 6) Once side burner is ignited, continue turning the knob anti-clockwise until you reach the desired position.
- 7) If the side burner does not ignite within 4 seconds, turn side burner control knob to the off  position and wait five minutes to allow the gas to clear before attempting to light the burner again.

Should the side burner fail to ignite using the electronic ignition, refer to the TROUBLESHOOTING section. There you will find instructions on igniting the side burner with a match to help determine the exact problem.

### To Extinguish Side Burner

- 1) Push side burner control knob in and then turn clockwise all the way to the off  position.
- 2) Turn gas supply off at the LPG cylinder.



⚠ WARNING: Open side burner lid during ignition.

⚠ WARNING: Do not lean over side burner while igniting or cooking.

⚠ WARNING: If ignition does not occur within four seconds of attempting to light the side burner, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.

## Integrated WEBER CONNECT Technology



### WEBER CONNECT App

First things first.

Download the WEBER CONNECT app.

Open the app to receive:

- Flip and Serve Notifications
- food-readiness Countdowns
- Custom Food Doneness Alerts
- STEP-BY-STEP BARBECUING ASSISTANCE

### Connecting Your Barbecue to Bluetooth® or a Wi-Fi Network

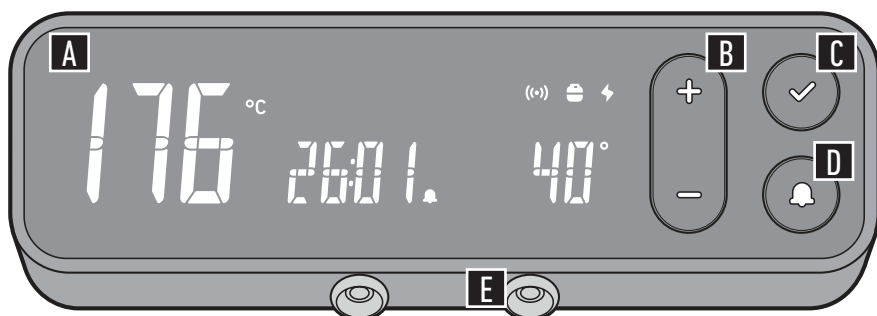
To connect your WEBER barbecue via Bluetooth® or your local Wi-Fi network, follow these steps:

*NOTE: WEBER recommends that your smart device be running the latest version of its operating system before attempting to connect your barbecue to Bluetooth® or your Wi-Fi network.*

- 1) Push any button located on the temperature controller to turn ON the WEBER CONNECT module.
- 2) Verify that your smart device is connected to Bluetooth® or your local Wi-Fi network.
- 3) From your smart device, download the new WEBER CONNECT app from the App Store on Apple devices, or the Play Store on Android devices.
- 4) Open the WEBER CONNECT app and follow the in-app instructions for connecting to your WEBER barbecue.

*NOTE: In order to successfully connect your smart device to your barbecue via a local Wi-Fi network, first make sure your barbecue is paired via Bluetooth® and that your barbecue is within range of your Wi-Fi router. If your attempts to connect have been unsuccessful, try moving the barbecue within range of the Wi-Fi router or adding a signal extender for a stronger signal.*

## Using the WEBER CONNECT Module





Model: WC2 CONTROLLER


### A Dashboard

The LED display dashboard on your module is where you can visually check temperatures, receive notifications, view connectivity status, and check the status of your cooking session.






### B

Push the  or  buttons to increase or decrease target temperatures. Push the  button to confirm your selection.

### C Confirm Selection / Power Off Device

After selecting a target temperature, push the  button to confirm the selection. Hold the same button for three seconds to power off the device.




### D Target Temperature Alert

Push the  button to set an alert for the barbecue and/or meat probe temperatures. Push the  or  buttons to increase or decrease the desired target temperature. Push the  button to confirm the target temperature alert. To clear alert, select desired input and press/hold the  button until dash marks appear.

### E Food Temperature Probes

Your new WEBER CONNECT module can handle up to two separate food temperature probes (one probe included) to gain superior control of your barbecue for perfect results every time.

**NOTE: Download the WEBER CONNECT app to get the latest barbecue software and features.**

Notifications	
	<p>A green wireless symbol is shown on the WEBER CONNECT module display when connected to the WEBER CONNECT app via your local Wi-fi network.</p> <p>A blue wireless symbol is shown on the WEBER CONNECT module display when connected to the WEBER CONNECT app via Bluetooth®.</p>
	<p>A power indicator will display the battery power level of the batteries for the WEBER CONNECT module. Full battery level will appear in green. Low battery level will appear in red.</p>
	<p>A bell alert icon will display when a target temperature is set.</p>



## Setting a Barbecue Temperature Notification

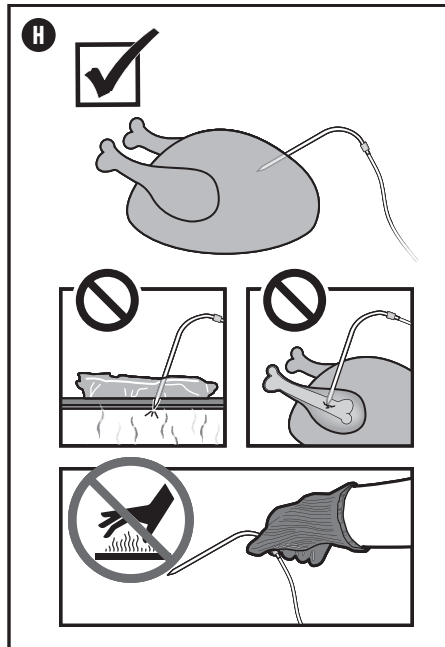
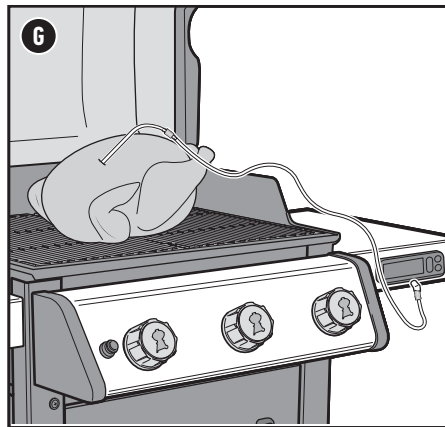
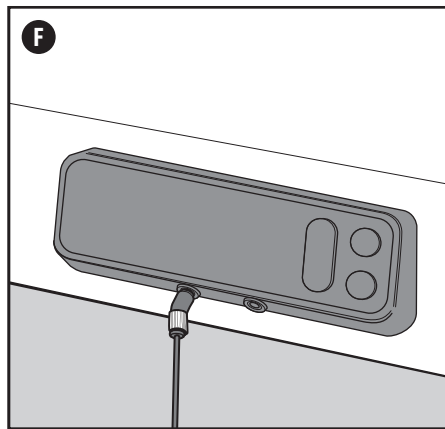
Please follow these steps for setting a notification to alert you when your barbecue has reached a target internal temperature:

- 1) Push any button located on the temperature controller to turn ON the WEBER CONNECT module.
- 2) Push the BELL button to activate barbecue temperature notification.
- 3) While the display is blinking, push the + or - buttons to set the target barbecue temperature. Push the CHECKMARK button to confirm your selection.
- 4) Repeat steps 2 and 3 to update or set a new target temperature.
- 5) Once the barbecue reaches the target temperature, the BELL button will blink, the controller will ding, and if using the WEBER CONNECT app, you will receive a push notification on your smart device.
- 6) All of these WEBER CONNECT module functions can also be set wirelessly via Wi-fi or Bluetooth® from the WEBER CONNECT app on your smart device.

## Barbecuing with Food Temperature Probes

Use the included food temperature probe to monitor your WEBER barbecue for the perfect food, every time. Please follow these steps for using food temperature probes:

- 1) Once the barbecue has been preheated, open the barbecue lid and clean the cooking grills using a barbecue brush or scraper, then set the control knobs to the desired barbecue temperature.
- 2) Place your food on the grills.
- 3) Plug the food temperature probe(s) into the ports of the WEBER CONNECT module (F) and, using heat resistant barbecue mitts or gloves, route food temperature probe cables through the side channel on the barbecue (G).
- 4) Insert food probe(s) into the centre of the thickest part of your food.
- 5) Close the barbecue lid.
- 6) Push any button located on the temperature controller to turn ON the WEBER CONNECT module.
- 7) Push the BELL button to navigate between barbecue temperature and food temperature probes 1 and 2.
- 8) Once you select which probe you are using, push the + or - buttons to set the target food temperature. Push the CHECKMARK button to confirm your selection.
- 9) Repeat steps 7 and 8 to update or set a new target temperature.
- 10) Once the probe reaches the target temperature, the BELL button will blink, the controller will ding, and if using the WEBER CONNECT app, you will receive a push notification on your smart device.
- 11) All of these WEBER CONNECT module functions can also be set wirelessly via Wi-fi or Bluetooth® from the WEBER CONNECT app on your smart device.



## Food Temperature Probe Care

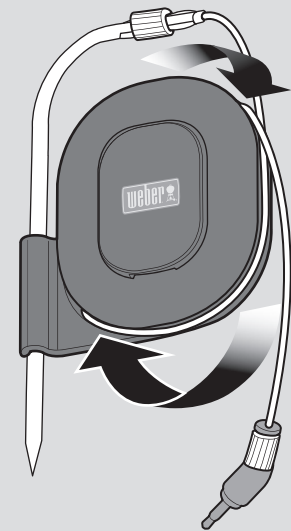
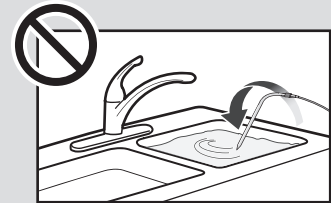
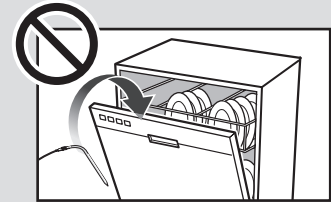
### Cleaning the Food Temperature Probe

Clean the probe before first use. The probe should be cleaned by wiping with water and a damp cloth.

The food temperature probes are not dishwasher safe or waterproof and damage may result from excessive water exposure. Never submerge the probes directly in water or other liquids.

### Storing Food Temperature Probe

Once cleaned, neatly wrap the probe when not in use and store indoors.

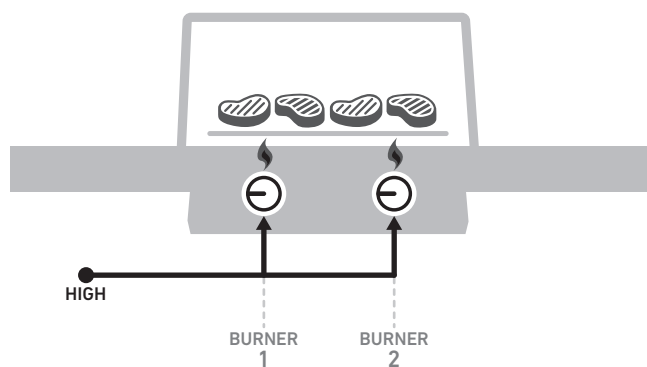
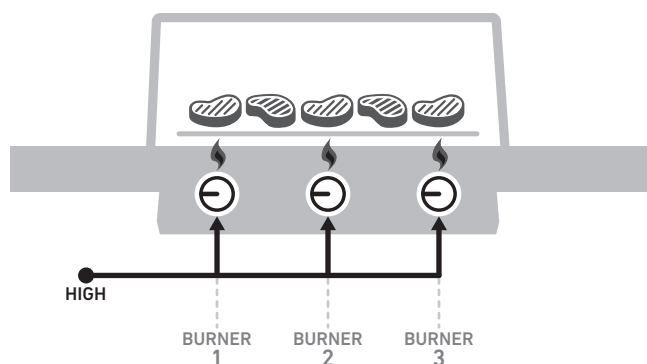


### ⚠ WARNING

⚠ Risk of injury! The food temperature probes are very sharp. Please be careful when handling probes.

⚠ Risk of burns! Handling the food 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 at all times while using this product in order to avoid being burned.

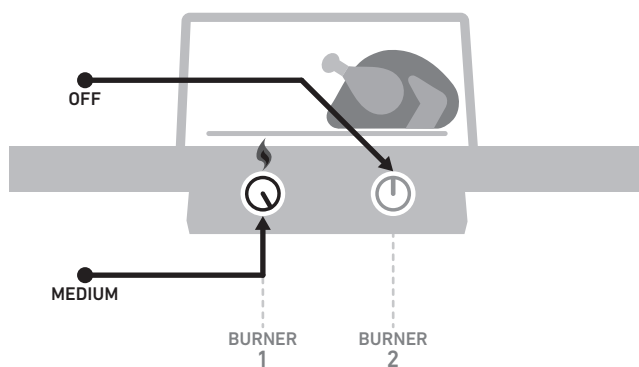
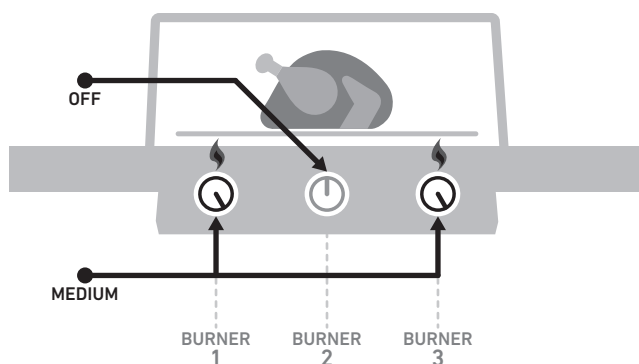
# The Flame - Direct or Indirect



## DIRECT HEAT SETUP

Use the direct method for small, tender pieces of food that take less than 20 minutes to cook, such as: hamburgers, steaks, chops, kabobs, boneless chicken pieces, fish fillets, shellfish, and sliced vegetables.

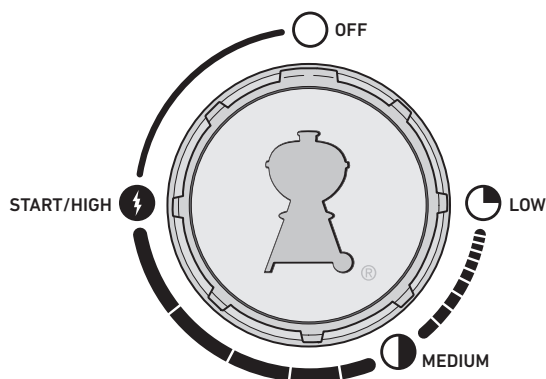
With direct heat, the fire is right below the food. It sears the surfaces of the food, developing flavors, texture, and delicious caramelisation while cooking the food all the way to the centre.



## INDIRECT HEAT SETUP

Use the indirect method for larger cuts of meat that require 20 minutes or more of barbecuing time, or for foods so delicate that direct exposure to the heat would dry them out or scorch them, such as: roasts, bone-in poultry pieces, whole fish, delicate fish fillets, whole chickens, turkeys, and ribs. Indirect heat can also be used for finishing thicker foods or bone-in cuts that have been seared or browned first over direct heat.

With indirect heat, the heat is on both sides of the barbecue, or off to one side of the barbecue. The food sits over the unlit part on the cooking surface.



# Barbecuing Do's and Don'ts

## Preheat each and every time.

If the cooking grills 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 the highest setting first. Open the lid, turn up the heat, close the lid, and then let the cooking grill heat up for 15 minutes on high.

## Don't barbecue on dirty grills.

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

## Be present in the process.

Before firing up 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 grills restricts your flexibility. Leave at least one-quarter of the cooking grills 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 operate.

## 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 grills are hotter, the barbecuing times are faster, the smoky tastes are stronger, and the flare-ups are fewer. 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.

## Know when to tame the flame.

When barbecuing, sometimes the most important thing to know is when to stop. The most reliable way to test doneness of your food is to invest in an instant-read thermometer. This slim little gem will help you pinpoint that critical moment when your food is at its best.

## Don't be afraid to experiment.

Back in the 1950s, barbecuing meant one thing: meat (and only meat) charred over open flames. The modern day garden chef doesn't need a kitchen in order to prepare a full course meal. Use your barbecue to make char-grilled starters, sides, and even sweets. Register your barbecue to receive special content that will inspire you along the way. We'd love to join you on your barbecuing adventures.

# Discover What's Possible

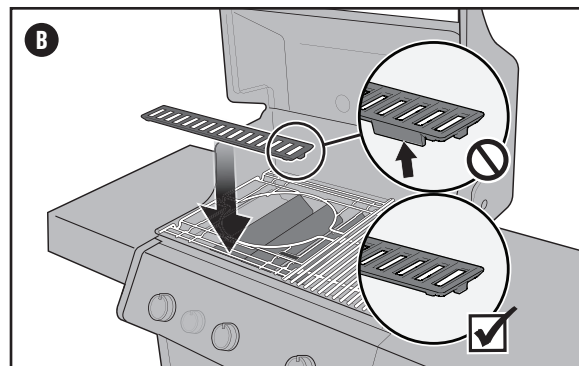
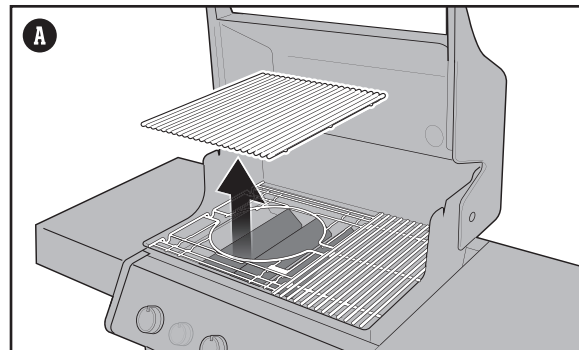
## WEBER CRAFTED Outdoor Kitchen Collection Ready

*This feature is only available on selected models.*

Some models are Outdoor Kitchen Collection Ready with the included Grills and Frame. Remove the left-hand cooking grill. Place the Frame on the left-hand side of the cookbox for the widest range of heat control **(A)**.

The Spacer included with your barbecue is only to be used when cooking with the WEBER CRAFTED Outdoor Kitchen Collection **(B)**.

Look for these and other accessories on [weber.com](http://weber.com).



## 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 grills 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 at least twice a year. Consistent use may require quarterly 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 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) Brush the carbonised grease from the inside of the lid with a stainless steel bristle barbecue brush (A). To minimise further build-up, the inside of the lid can be wiped with a paper towel after barbecuing while the barbecue is still warm (not hot).

### Cleaning the Cooking Grills

If you have been cleaning your cooking grills as recommended, the debris on your grills should be minimal.

- 1) With grills installed, brush the debris off your cooking grills with a stainless steel bristle barbecue brush (B).
- 2) Take the grills out and set aside.

### Cleaning the FLAVORIZER BARS

FLAVORIZER BARS catch drippings that smoke and sizzle, adding flavour to your food. Any drippings that are not vaporised by the FLAVORIZER BARS are funnelled away from the burners. This helps prevent flare-ups inside of your barbecue, and protects the burners from getting clogged.

- 1) Scrape the FLAVORIZER BARS with a plastic scraper (C).
- 2) If necessary, brush the FLAVORIZER BARS with a stainless steel bristle barbecue brush.
- 3) Remove FLAVORIZER BARS and set aside.

### Cleaning the Burners

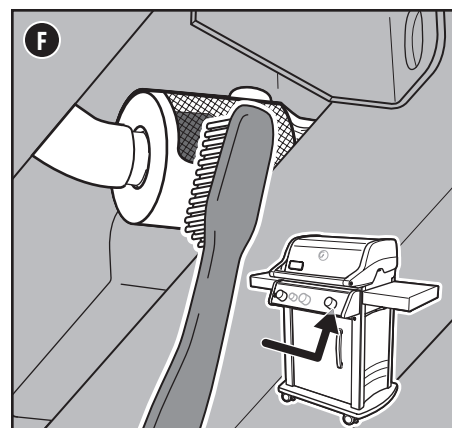
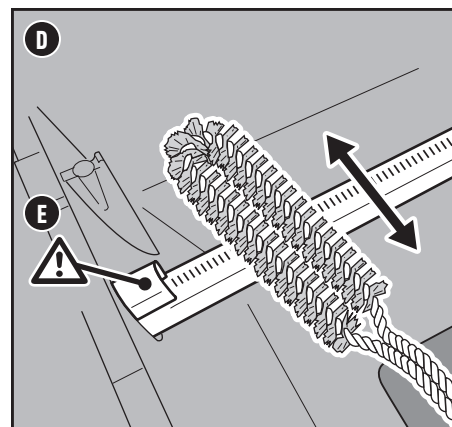
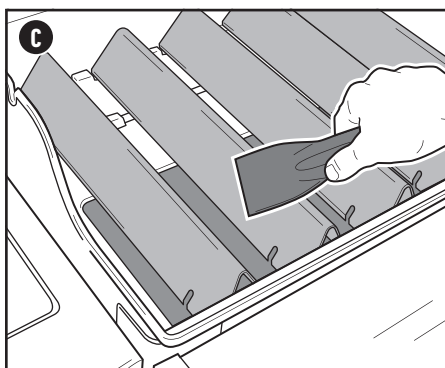
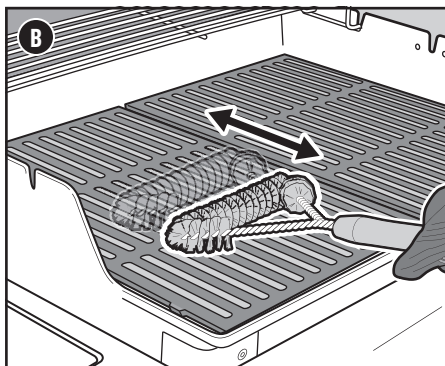
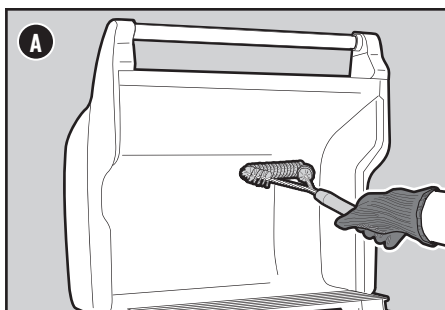
Two areas on the burners that are key to optimum performance are the ports (small openings running along the length of the burners) and the spider/insect screens on the ends of the burner. Keeping these areas clean is essential for safe operation.

#### Cleaning the Burner Ports

- 1) Use a clean stainless steel bristle barbecue brush to clean the outside of the burners by brushing across the top of the burner ports (D).
- 2) When cleaning the burners, avoid damaging the ignition electrode by carefully brushing around it (E).

#### Cleaning the Spider Screens

- 1) Locate the ends of the burners on the underside of the control panel where they meet the valves.
- 2) Clean the spider/insect screens on each of the burners using a soft bristle brush (F).



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

⚠ **WARNING:** Over time, the development of rough surfaces can form on the FLAVORIZER BARS. Wearing gloves is recommended when handling. Do not clean FLAVORIZER BARS or cooking grills in a sink, dishwasher, or self-cleaning oven.

⚠ **WARNING:** When cleaning the burners, never use a brush that has already been used to clean the cooking grills. Never put sharp objects into the burner port holes.

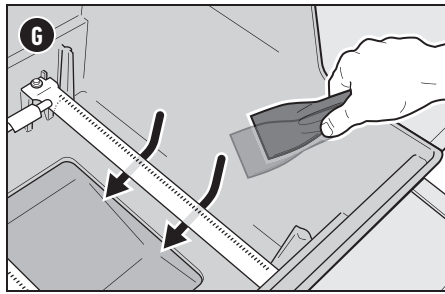
⚠ **CAUTION:** Do not place any barbecue components onto the side tables as they may scratch the paint or stainless steel surfaces.

⚠ **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 cleansers (kitchen cleansers), or abrasive cleaning pads.

## Cleaning the Cookbox

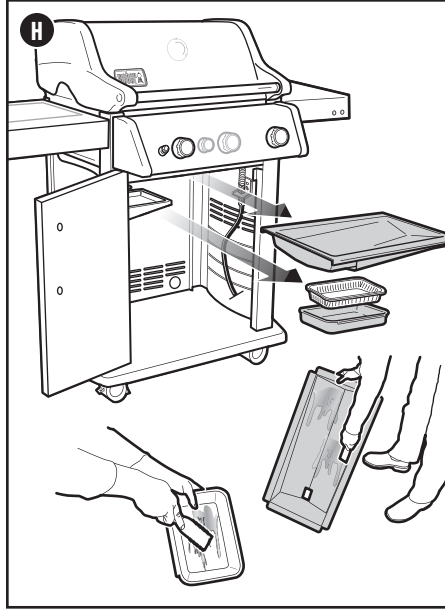
Look inside the cookbox for any grease accumulation or leftover food particles. Excessive accumulation can cause a fire.

- 1) Use a plastic scraper to scrape debris off the sides and bottom of the barbecue into the opening in the bottom of the cook box (G). This opening leads debris into the slide-out catch pan.



## Cleaning the Grease Management System

The grease management system consists of an angled slide-out grease tray and a catch pan (H). These components were designed to be easily removed, cleaned, and replaced; an essential step every time you prepare to barbecue. Instructions on inspecting the grease management system can be found in MEAL-TO-MEAL MAINTENANCE.



## Cleaning the Outside of the Barbecue

The outside of your barbecue may include stainless steel, porcelain-enamelled, and plastic surfaces. WEBER recommends the following methods based on the surface type.

### Cleaning Stainless Steel Surfaces

Clean stainless steel using a non-toxic, non-abrasive stainless steel cleaner or polish designed for use on outdoor products and barbecues. Use a microfibre cloth to clean in the direction of the grain of the stainless steel. Do not use paper towels.

*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, Porcelain-Enamelled Surfaces and Plastic Components

Clean painted, porcelain-enamelled and plastic components with warm soapy water, and paper towels or cloth. After wiping down the surfaces, rinse 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, you may want to apply a stainless steel cleaner weekly to prevent surface rust.

### Cleaning the Inside of the Cabinet

Use a soft, damp cloth to wipe the interior of the cabinet. Be careful not to pull any of the wire connections when cleaning around the electronic components

**CAUTION: NEVER SPRAY THE BARBECUE WITH A STEADY WATER STREAM SUCH AS FROM A GARDEN HOSE OR POWER WASHER. ELECTRONIC COMPONENTS COULD BECOME DAMAGED.**

## Cleaning the Side Burner Tube

### Remove Side Burner Valve

You will need: A Phillips screwdriver.

- 1) Remove the two screws that secure the side burner valve plate to the side burner table (I).
- 2) Release the side burner valve from the burner tube by gently pulling the assembly forward. Exercise care not to kink the corrugated gas line.

### Clean the Burner Tube

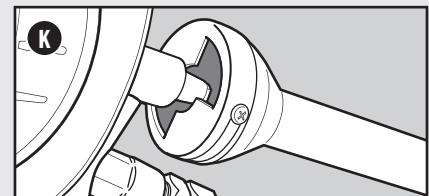
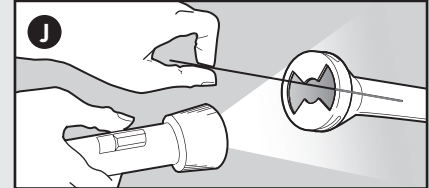
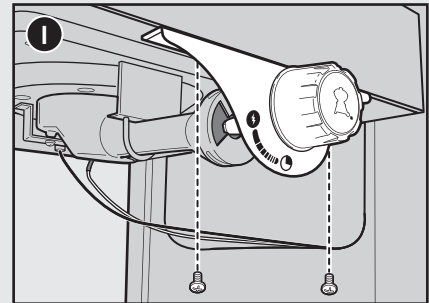
You will need: A torch, a wire (a straightened-out coat hanger), a suitable stainless steel bristle brush.

- 1) Look inside the burner tube with a torch (J).
- 2) Clean any debris or blockage from the inside of the tube with the wire.

### Reinstall Side Burner Valve

You will need: A Phillips screwdriver.

- 1) Align side burner valve with side burner tube opening.
- 2) Position the side burner tube properly over the side burner valve orifice (K).
- 3) Secure the side burner valve plate to the side burner table using two screws.



**⚠ CAUTION: The side burner tube opening must be positioned properly over the side burner valve orifice.**

## MAIN BURNER(S) or SIDE BURNER WILL NOT IGNITE

### SYMPTOM

- Main burners or side burner do(es) not ignite when following the electronic ignition instructions in the "Operation" section of this owner's manual.

### CAUSE

There is a problem with gas flow.

### SOLUTION

If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for "Lighting Your Barbecue with a Match."

If **match lighting IS NOT successful**, follow the "GAS FLOW" troubleshooting suggestions on the next page.

There is a problem with the electronic ignition system.

If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for "Lighting Your Barbecue with a Match."

If **match lighting IS successful**, follow the instructions for "Checking the Components of the Electronic Ignition System."

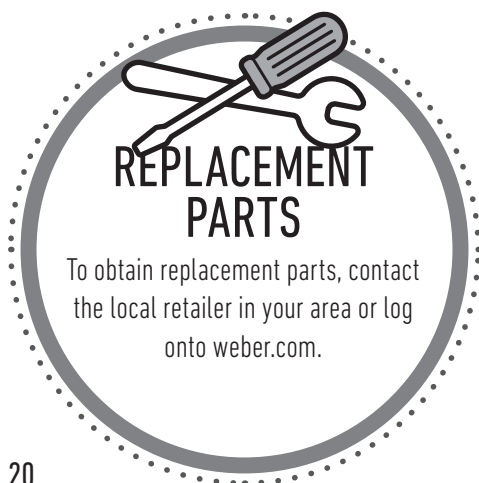
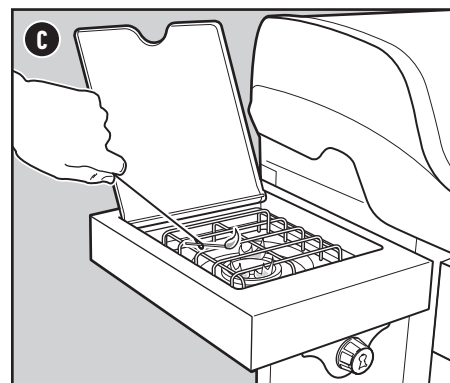
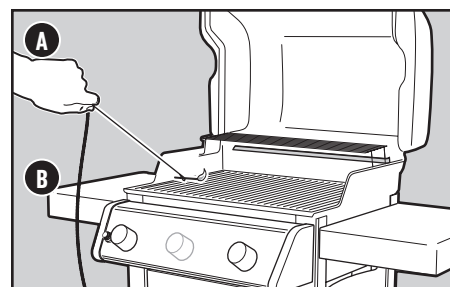
## Lighting Your Barbecue with a Match

### Using a Match to Determine if there is Gas Flow to the Burners

- 1) Open the barbecue lid.
- 2) Check that all burner control knobs are in the off  $\bigcirc$  position. Check by pushing in and turning knobs clockwise.  
*Note: It is important that all burner control knobs be in the off  $\bigcirc$  position before you turn on the LPG cylinder.*
- 3) Turn gas supply on by turning cylinder valve anti-clockwise.
- 4) Begin with burner 1, furthest to the left. Put match in the matchstick holder and strike match. Insert lit match down through the cooking grates, past the FLAVORIZER BARS and next to the burner (A).
- 5) Push the burner control knob in and turn it anti-clockwise to the start/high  $\text{⬆}$  position.
- 6) Check that the burner is lit by looking through the cooking grills and through the FLAVORIZER BARS (B).
- 7) If the burner does not ignite within 4 seconds, turn burner control knob to the off  $\bigcirc$  position and wait five minutes to allow the gas to clear before attempting to light the burner again. If repeated attempts fail, follow the gas flow troubleshooting instructions on the next page.
- 8) If the burner ignites, the problem lies in the ignition system. Follow the instructions for "Checking the Components of the Electronic Ignition System".
- 9) After burner 1 ignites, you can turn on burner 2 (and burner 3).

### Using a Match to Determine if there is Gas Flow to the Side Burner

- 1) Open the side burner lid.
- 2) Check that the side burner control knob is in the off  $\bigcirc$  position. Check by pushing in and turning knob clockwise. Also check that all main burner control knobs are in the off  $\bigcirc$  position.  
*Note: It is important that all burner control knobs are in the off  $\bigcirc$  position before turning on the LPG cylinder.*
- 3) Turn gas supply on by turning cylinder valve anti-clockwise.
- 4) Put match in the matchstick holder and strike match. Hold lit match by the side burner (C).
- 5) Push the burner control knob in and turn it anti-clockwise to the start/high  $\text{⬆}$  position.
- 6) Check that the side burner is lit. The side burner flame may be difficult to see on a bright sunny day.
- 7) If the side burner does not ignite within 4 seconds, turn side burner control knob to the off  $\bigcirc$  position and wait five minutes to allow the gas to clear before attempting to light the burner again. If repeated attempts fail, follow the gas flow troubleshooting instructions on the next page.
- 8) If the burner ignites, follow the instructions for "Checking the Components of the Electronic Ignition System".





## GAS FLOW


### SYMPTOM

- Barbecue does not reach desired temperature or heats unevenly.
- One or more of the burners fail to ignite.
- Flame is low when burner is on high position.
- Flames do not run the whole length of the burner.
- Burner flame pattern is erratic.

### CAUSE

### SOLUTION

Some countries have regulators with a "flow limiting device" that has been activated. This safety feature built into the regulator restricts the gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas at the LPG cylinder and one or more of the control knobs are not in the off position. It may also occur if you turn on the LPG cylinder too quickly.

Reset the "flow limiting device" by closing the LPG cylinder valve and turning all the burner control knobs to the off  position. Wait five minutes to allow accumulated gas to dissipate, then ignite the barbecue again following the instructions in the "Operation" section.

The LPG cylinder is low or empty.

Refill LPG cylinder.

Fuel hose is bent or kinked.

Straighten fuel hose.

Burner ports are dirty.

Clean burner ports. Refer to "Cleaning the Burner Ports."

### SYMPTOM

- Gas is smelled in conjunction with burner flames that appear yellow and lazy.

### CAUSE

### SOLUTION

Spider screens on the burners are obstructed.

Clean spider screens. Refer to "Cleaning the Spider Screens" in the Product Care section. Also refer to the illustrations and information in this section about proper flame pattern and spider screens.

### SYMPTOM

- The smell of gas and/or a light hissing sound.

### CAUSE

### SOLUTION

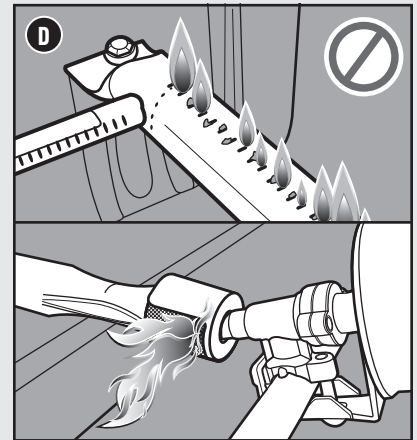
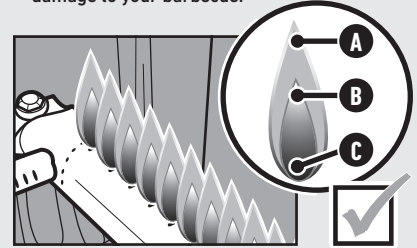
The internal rubber seal in the LPG cylinder valve could be damaged.

Inspect the rubber seal for damage. If damaged, return LPG cylinder to local retailer.

### Proper Burner Flame Pattern

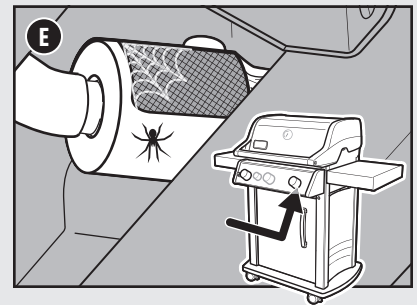
The burners in your barbecue were factory set for the correct air and gas mixture. When the burners are performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).

**⚠ WARNING: Blocked and dirty ports can restrict full gas flow, resulting in a fire (D) in and around the gas valves, causing serious damage to your barbecue.**



### Spider Screens

The combustion air openings of the burners (E) are fitted with stainless steel screens to prevent spiders and other insects from spinning webs and building nests inside the burners. Dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burners.



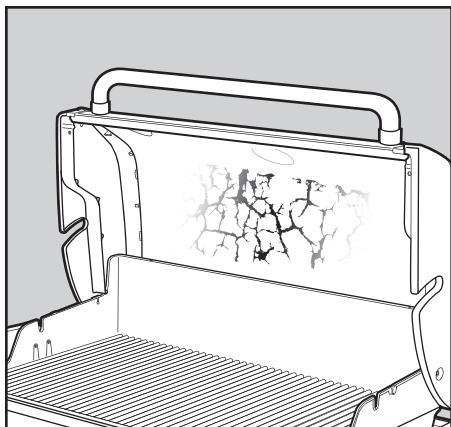
## CALL CUSTOMER SERVICE

If you are still experiencing any problems, contact the Customer Service Representative in your area using the contact information on [weber.com](http://weber.com).

**⚠ WARNING: Do not attempt to make any repair to gas carrying, gas burning, ignition components or structural components without contacting Weber-Stephen Products LLC, Customer Service Department.**

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

**⚠ CAUTION: The burner tube openings must be positioned properly over the valve orifices.**



## GREASY BARBECUE (Peeling Paint & Flare-Ups)

### SYMPTOM

- Inside of lid appears to have the appearance of peeling paint.

### CAUSE

The flakes you see are accumulated cooking vapours that have turned into carbon.

### SOLUTION

This happens over time after repeated use of your barbecue. This is not a defect. Clean the lid. Refer to the "Product Care" section.

### SYMPTOM

- Experiencing flare-ups when barbecuing or preheating.

### CAUSE

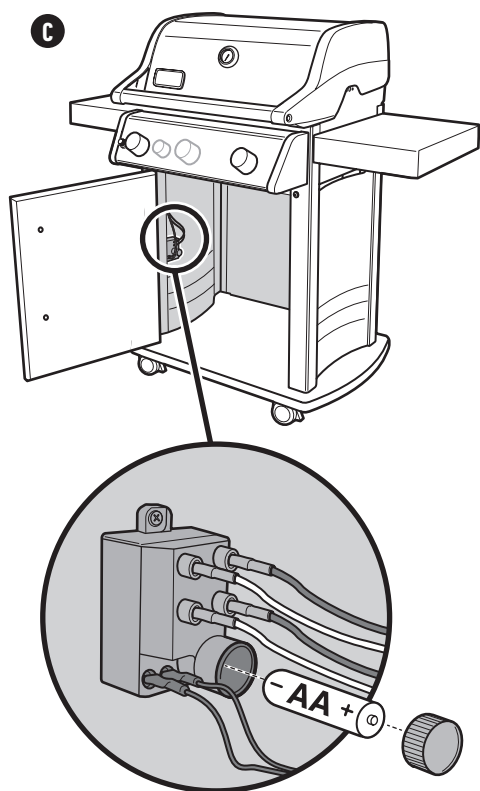
There is leftover food from the previous meal.

### SOLUTION

Always preheat the barbecue on the highest setting for 15 minutes.

The inside of the barbecue needs to be cleaned thoroughly.

Follow the steps in the "Cleaning and Maintenance" section to clean the barbecue inside from the top down.



## Checking the Components of the Electronic Ignition System

When pressing the ignition button you should hear a ticking sound. If you cannot hear the ticking sound, check the battery, then check the wires.

### Checking the Battery

There are three potential issues with the battery that supplies the power to your ignition module that need to be checked:

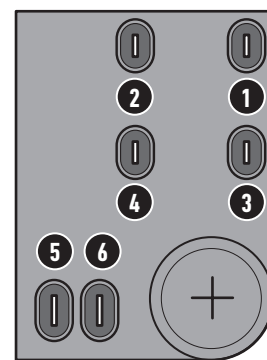
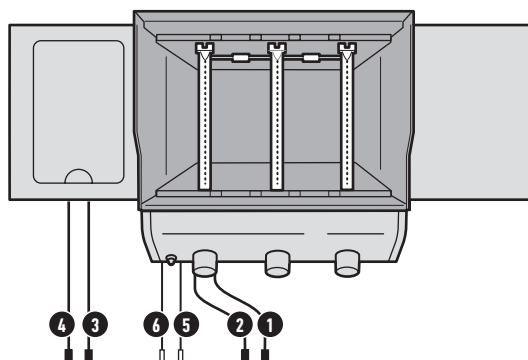
- 1) Some batteries have a plastic protective wrap around them. (Do not confuse this plastic with the battery label.) Check that this plastic wrap is removed.
- 2) Confirm that the battery is installed correctly (**C**).
- 3) If the battery is old, replace it with a new battery.

### Checking the Wires

There are two potential trouble spots that need to be checked:

- 1) Check that the ignition wires are connected securely to the terminals on the ignition button under the control panel.
- 2) Make sure the ignition wires are properly attached to the ignition module. The wire terminals are colour coded to correspond with the terminals on the ignition module. The number of wires will vary per model.

## Igniter Module Wire Chart



## LOSS OF POWER

### SYMPTOM

- **WEBER CONNECT module does not turn on.**

### CAUSE

Wires are disconnected.

### SOLUTION

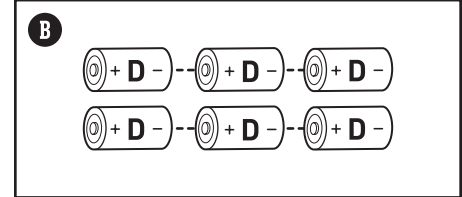
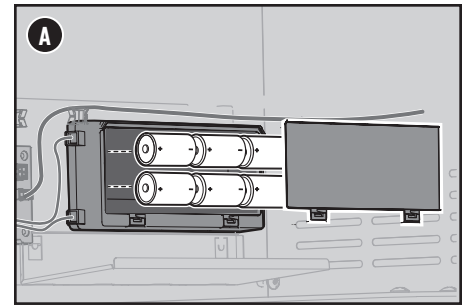
Check that all of the wires are connected securely to the terminals on the back of the WEBER CONNECT module and to the control board inside the cabinet. Refer to the "WEBER CONNECT Wire Chart".

Batteries are old.

Install new batteries. Refer to "Replacing Batteries for the WEBER CONNECT Module" on this page.

Alternative external power bank may be depleted.

If you are using an optional external power bank, sold separately, disconnect it from the control board and check the manufacturer's operating guide for information on recharging. Refer to "Connecting an External Power Bank".



### Replacing Batteries for the WEBER CONNECT Module

Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline, or rechargeable). If you do not plan to use the barbecue for a month or more, remove the batteries.

- 1) Locate the battery housing on the inside of the cabinet on the bottom left side.
- 2) Press the tabs on the battery door to open **(A)**.
- 3) Replace six D batteries **(B)**.

## WEBER CONNECT 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.

### SOLUTION

When the WEBER CONNECT module is on, it is ready to pair. Make sure that Bluetooth® on the smart device is turned on and that the device is near the barbecue.

Bluetooth® has already paired to another smart device.

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.

### SYMPTOM

- **Wi-Fi is having trouble maintaining connectivity with a Wi-Fi network.**

### CAUSE

Barbecue is out of range of the Wi-Fi network signal.

### SOLUTION

In order to successfully connect your smart device to your local Wi-Fi network, your barbecue must be within range of your Wi-Fi router. If your attempts to connect have been unsuccessful, try moving the barbecue within range of the Wi-Fi router or adding a signal extender for a stronger signal.

## ERROR CODE APPEARS ON DISPLAY

### SYMPTOM

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

### CAUSE

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

### SOLUTION

Contact the Customer Service Representative in your area using the contact information on [weber.com](http://weber.com).

## Auxiliary Power Input

### Connecting an External Power Bank

As an alternative to using six D alkaline batteries to power the WEBER CONNECT Module during your cooking session, you can instead connect an external rechargeable power bank, sold separately.

The power bank should have a minimum capacity of 10,000 mAh hours, with a 5-volt micro USB connector. The shelf inside the barbecue cabinet can accept a power bank with maximum dimensions of 4" wide x 7" deep x 1.25" high (10 x 17.75 x 3 cm).

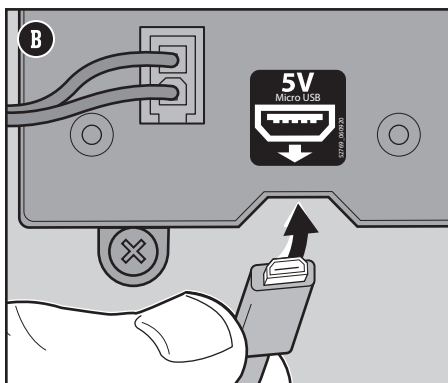
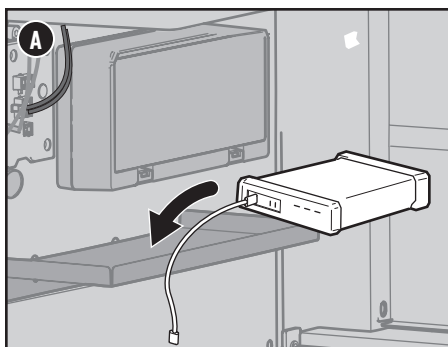
To use an external power bank, it is not necessary to remove the alkaline batteries from the battery pack. Instead, after simply connecting the power bank to the control board with the micro USB connector, the WEBER CONNECT module will draw power directly from the power bank.

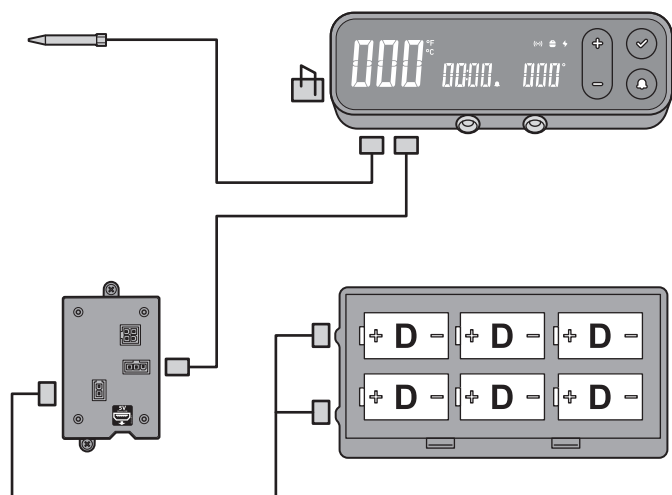
- 1) Open the barbecue cabinet.
- 2) Place the power bank on the small shelf at the bottom of the side panel, adjacent to the battery pack **(A)**.
- 3) Connect the micro USB cable to the bottom of the control board **(B)**.
- 4) Turn the power bank on.

Refer to the manufacturer's operating guide for instructions on how to fully charge the power bank.

Additional information regarding the use of a power bank:

- Do not plug the power bank into an exterior outlet while it is connected to the barbecue.
- Disconnect the power bank from the barbecue and bring it indoors after use.
- The power bank will not supply power to the burner igniters. Refer to "Checking the Components of the Electronic Ignition System".
- The micro USB connector on the control board is not for data transmission.
- Do not store the power bank outdoors.
- Fully recharge the power bank before each use.
- Use only if the outdoor temperature is between 10°F (-12°C) and 100°F (38°C), unless the power bank is rated for higher and/or lower temperature conditions. Follow the manufacturer's operating guidelines..





## SPATULA






Look for a long-handled spatula designed with a bent (offset) neck so that the blade is set lower than the handle. This makes it easier to lift food off the cooking grills.



## BARBECUE MITTS

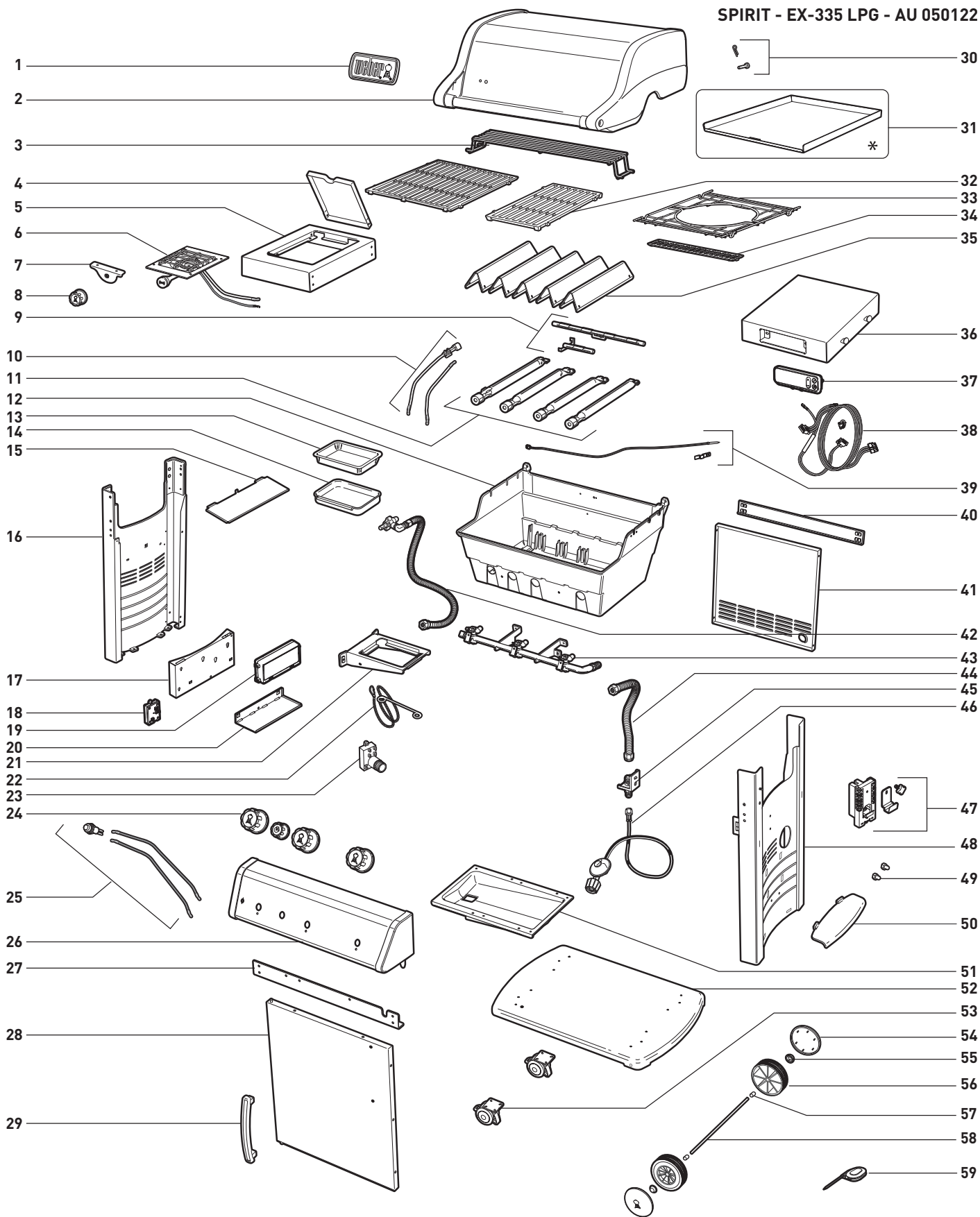
When in doubt, wear them. The good ones are insulated and protect both hand and forearm.

## Barbecuing Guide

Type	Thickness/Weight	Approximate Total Barbecue Time
 <b>RED MEAT</b>		
<b>Steak:</b> Sirloin strip, Porterhouse, rib-eye, T-bone, and beef fillet steak (tenderloin)	19 mm thick	<b>4 to 6 minutes</b> direct high heat
	25 mm thick	<b>6 to 8 minutes</b> direct high heat
	50 mm thick	<b>14 to 18 minutes</b> sear 6 to 8 minutes direct high heat, then 8 to 10 minutes indirect high heat
<b>Flank Steak</b>	0.68 to 0.90 kg, 19 mm thick	<b>8 to 10 minutes</b> direct medium heat
<b>Minced Beef Patty</b>	19 mm thick	<b>8 to 10 minutes</b> direct medium heat
<b>Whole beef fillet</b>	1.3 to 1.8 kg	<b>45 to 60 minutes</b> 15 minutes direct medium heat, then 30 to 45 minutes indirect medium heat
 <b>PORK</b>		
<b>Bratwurst:</b> fresh	85 g link	<b>20 to 25 minutes</b> direct low heat
<b>Chop:</b> boneless or bone in	19 mm thick	<b>6 to 8 minutes</b> direct high heat
	31 to 38 mm thick	<b>10 to 12 minutes</b> sear 6 minutes direct high heat, then 4 to 6 minutes indirect high heat
<b>Ribs:</b> baby back, spareribs	1.3 to 1.8 kg	<b>1½ to 2 hours</b> indirect medium heat
<b>Ribs:</b> country-style, bone in	1.3 to 1.8 kg	<b>1½ to 2 hours</b> indirect medium heat
<b>Whole beef fillet</b>	0.454 kg	<b>30 minutes</b> sear 5 minutes direct high heat, then 25 minutes indirect medium heat
 <b>POULTRY</b>		
<b>Chicken Breast:</b> boneless, skinless	170 to 226 g	<b>8 to 12 minutes</b> direct medium heat
<b>Chicken Thigh:</b> boneless, skinless	113 g	<b>8 to 10 minutes</b> direct medium heat
<b>Chicken Pieces:</b> bone in, assorted	85 to 170 g	<b>36 to 40 minutes</b> 6 to 10 minutes direct low heat, then 30 minutes indirect medium heat
<b>Chicken, Whole</b>	1.8 - 2.2 kg	<b>1 to 1½ hours</b> indirect medium heat
<b>Cornish Game Hen</b>	0.68 - 0.90 kg	<b>60 to 70 minutes</b> indirect medium heat
<b>Turkey:</b> whole, unstuffed	4.5 - 5.4 kg	<b>2 to 2½ hours</b> indirect medium heat
 <b>SEAFOOD</b>		
<b>Fish, Fillet, or Steak:</b> halibut, red snapper, salmon, sea bass, swordfish, and tuna	6 to 13 mm thick	<b>3 to 5 minutes</b> direct medium heat
	25 - 31 mm thick	<b>10 to 12 minutes</b> direct medium heat
	0.454 kg	<b>15 to 20 minutes</b> indirect medium heat
<b>Fish, whole</b>	1.36 kg	<b>30 to 45 minutes</b> indirect medium heat
<b>Prawn</b>	42.5 g	<b>2 to 4 minutes</b> direct high heat
 <b>VEGETABLES</b>		
<b>Asparagus</b>	12.7 mm in diameter	<b>6 to 8 minutes</b> direct medium heat
<b>Corn</b>	in husk	<b>25 to 30 minutes</b> direct medium heat
	husk removed	<b>10 to 15 minutes</b> direct medium heat
<b>Mushrooms</b>	shiitake or button	<b>8 to 10 minutes</b> direct medium heat
	portobello	<b>10 to 15 minutes</b> direct medium heat
<b>Onion</b>	halved	<b>35 to 40 minutes</b> indirect medium heat
	13 mm slices	<b>8 to 12 minutes</b> direct medium heat
<b>Potatoes</b>	whole	<b>45 to 60 minutes</b> indirect medium heat
	13 mm slices	<b>9 to 11 minutes</b> parboil 3 minutes, then 6 to 8 minutes direct medium heat

The cuts, thicknesses, weights, and barbecuing times above are meant to be guidelines. Factors such as altitude, wind and outside temperature can affect cooking times. Two rules of thumb: Barbecue steaks, fish fillets, boneless chicken pieces, and vegetables using the direct method for the time given on the chart (or to the desired doneness), turning food once halfway through barbecuing time. Barbecue roasts, whole poultry, bone-in poultry pieces, whole fish and thicker cuts using the indirect method for the time given on the chart (or until an instant-read thermometer registers the desired internal temperature). Cooking times for beef and lamb are to medium doneness unless otherwise noted. Before carving, let roasts, larger cuts of meat, and thick chops and steaks rest for 5 to 10 minutes after cooking. The internal temperature of the meat will rise by 5 to 10 degrees during this time.



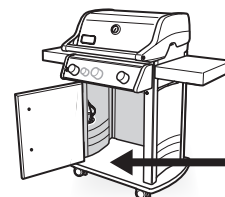




**Weber-Stephen Products (Aust) Pty Ltd.**  
Level 1, 142-144 Fullarton Road  
ROSE PARK SA 5067 AUSTRALIA  
+61 8 8221 6111 | www.weberbbq.com.au

**WEBER New Zealand ULC**  
86 East Highbrook Drive  
East Tamaki, Auckland 2013 NEW ZEALAND  
+64 9 279 7133 | www.WEBERnz.co.nz

Serial Number



Write your barbecue's serial number in the above box for future reference. The serial number is on the data label located inside of the cabinet.

#### Compliance Statements for WC2 CONTROLLER

**FCC Compliance:** This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures: (1) Reorient or relocate the receiving antenna. (2) Increase the separation between the equipment and receiver. (3) Connect the equipment into an outlet on a circuit different from that to which the receiver is connected. (4) Consult the manufacturer, dealer or an experienced radio/TV technician for help. Changes or modifications not expressly approved by Weber could void the user's authority to operate this device.

**FCC Radio Frequency (RF) Exposure:** This equipment complies with FCC and ISED Canada radiation exposure limits set forth for an uncontrolled environment. The user should avoid prolonged exposure within 20cm of the antenna, which may exceed the FCC or RSS-102 radio frequency exposure limits.

**IC Compliance:** This device contains license-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's license-exempt RSS(s). Operation is subject to the following two conditions: (1) This device may not cause interference; and (2) This device must accept any interference, including interference that may cause undesired operation of the device.

**IFETEL Compliance:** Operation of this unit is subject to the following two conditions: (1) this unit or device may not cause harmful interference, and (2) this unit or device must accept any interference, including interference that may cause undesired operation.

CAN ICES-3B/NMB-3B

FCC: 2AHSR-NBE2N001

IC: 21267-NBE2N001

HVIN: WC2 Controller / PMN WC2 Controller



Apple and the Apple logo are trademarks of Apple Inc., registered in the U.S. and other countries. App Store is a service mark of Apple Inc. Android is a trademark of Google LLC. Google Play and the Google Play logo are trademarks of Google LLC.

The Bluetooth® word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. and any use of such marks by Weber-Stephen Products LLC is under license. Other trademarks and trade names are those of their respective owners.