

E-325 • E-425
E-435

ULPG Owner's Manual

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.*

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.

△ 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 petrol 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.

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. ULP gas is not natural gas. The conversion or attempted use of natural gas in a ULP gas unit or ULP 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 bottom, back and sides of the barbecue.

△ DANGER: Do not use the barbecue within 120 cm (48 inches) of overhead combustible materials.

△ 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.

• The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

Important: Read these instructions for use carefully. Familiarise yourself with the appliance before connecting it to its gas cylinder. Keep these instructions for future reference.



FEATURES OF THIS BARBECUE

To access complete user information, scan the QR Code and enter your serial

number, or browse online at weber.com/literature-online

Serial Number

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

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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.

Limited Warranty

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 Limited Warranty ("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 the Australia Consumer Law, the Owner has several rights in case the product is defective. Those rights include that the product is fit for purpose, acceptable in appearance and finish, free from defects and is safe and durable. 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 LIMITED 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) ("Owner"), 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, normal wear and tear excluded. (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com.) WEBER agrees within the framework of this warranty to repair or replace the part that is defective in material or workmanship subject to the 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.

WEBER stands by its products and is happy to provide you with the 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 honor this 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 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. 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. If you have not had time to register your barbecue before calling for Warranty service, please have the following information available when you do call: Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue

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.

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.

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, 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 by owner.

When you contact Customer Service, please have the following information available:

Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue

This WARRANTY lapses if there are damages, deteriorations, discolorations, 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.
- Acid rain and other environmental factors.

Using third party parts will not void this Warranty. However, any parts that are used and/or installed on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. In addition, any damages that result from the use and/or installation of parts on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. Any conversion of a gas barbecue not authorised by WEBER and 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

Electronic 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 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 APARTMENT 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.

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TEL: 1300 301 290

Weber-Stephen Products New Zealand

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Penrose, Auckland 1061 NEW ZEALAND
TEL: 0800 493 237





FOR THE FULL WEBER BARBECUE EXPERIENCE

REGISTER
YOUR PRODUCT

Scan the QR Code



OR register at
weber.registria.com

VIEW YOUR
USER AND
RECIPE GUIDE



Scan the QR Code

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SPIRIT Burner Valve Orifice Sizes & Consumption Data

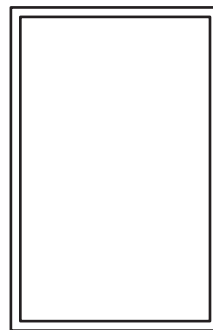
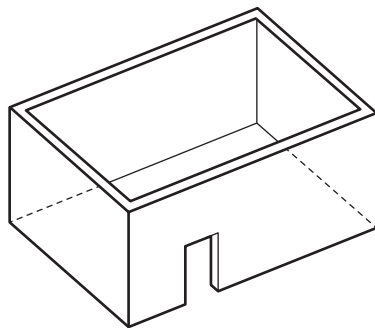
Gas Category	BURNER VALVE ORIFICE SIZES	
I _{3B/P} (30 mbar or 2.8 kPa)	325 Models	425 Models
	Main Burners	Main Burners 0.95 mm
	Supplier 1: 0.83 mm	Sear Burner 0.95 mm
	Supplier 2: 0.82 mm	
	Sear Burner	
	Supplier 1: 1.00 mm	
	Supplier 2: 0.99 mm	
	435 Models	Side Burner Models
	Main Burners 0.95 mm	Side Burner 1.00 mm
	Sear Burner 0.95 mm	
TOTAL CONSUMPTION DATA		
325 Models	425 Models	435 Models
34.8 MJ/h	39.4 MJ/h	52.0 MJ/h

Considerations for Locating your Barbecue

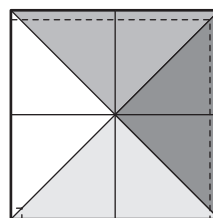
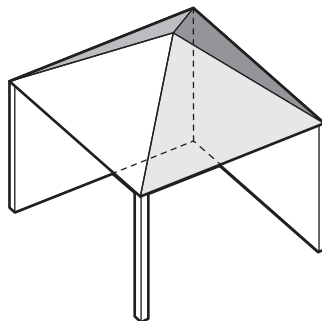
Any enclosure in which the appliance is used shall comply with one of the following:

- 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.

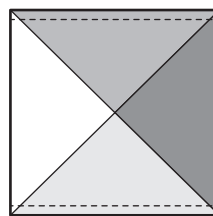
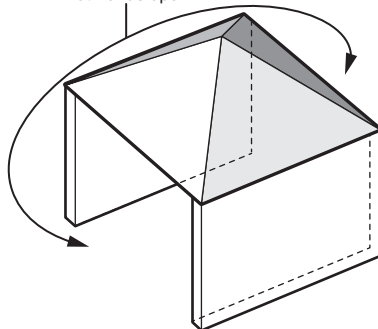
A



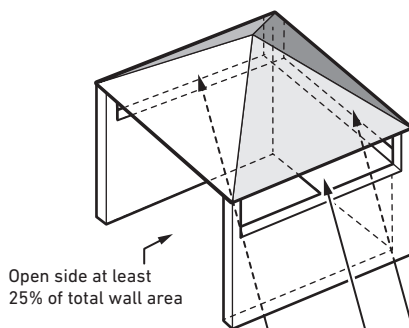
B



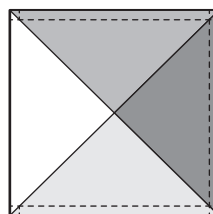
Both ends open



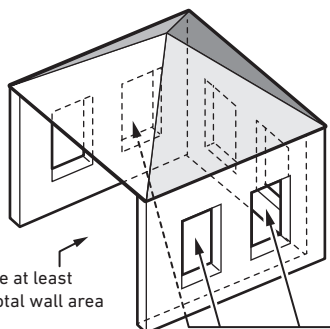
C



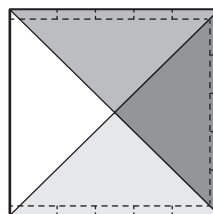
Open side at least
25% of total wall area



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 ULPG & Gas Connections

What is ULPG?

Liquefied petroleum gas, also called ULPG, 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, ULPG 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 2.8 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.

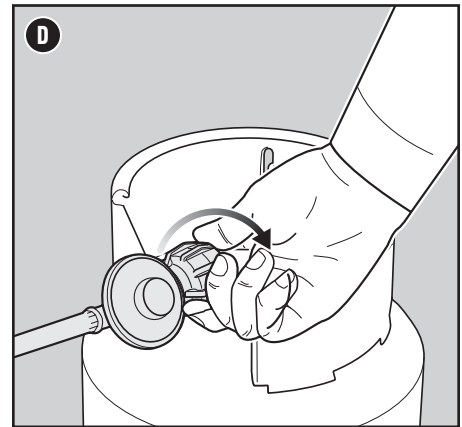
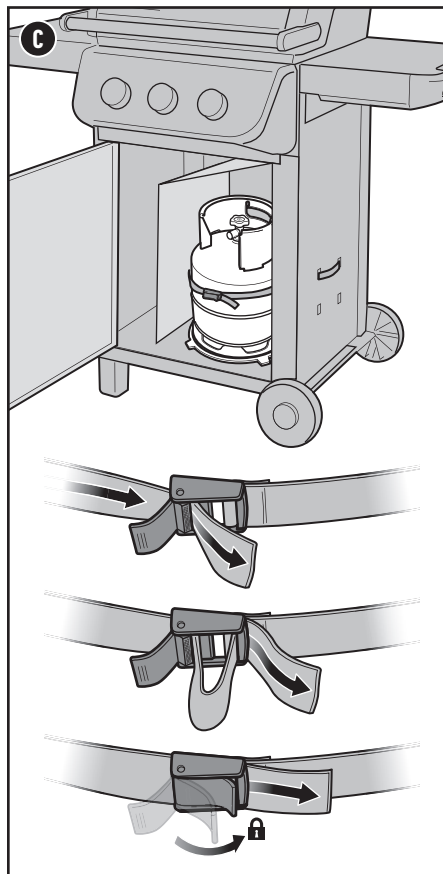
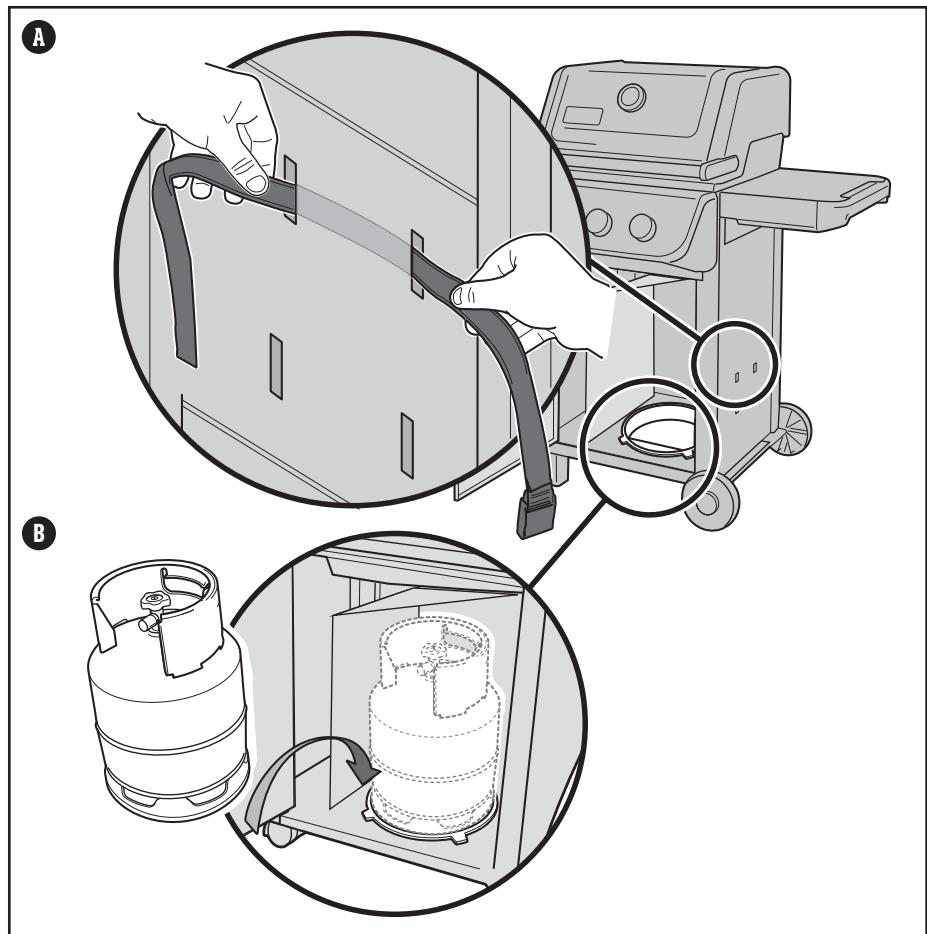
Prepare to Install the ULPG Cylinder

The cylinder will need to be secured after installation inside the cabinet.

- 1) Open cabinet door.
- 2) Thread cylinder strap through the two holes on the side panel (A). Choose the lower or upper cylinder strap holes depending upon the height of your cylinder.

ULPG Cylinder Installation

- 1) Lift and place the cylinder into the cylinder holder (B) on the bottom panel. The base of the cylinder must fit within the cylinder holder.
- 2) Turn the cylinder so the valve opening faces the front of the barbecue.
- 3) Secure the cylinder with the cylinder strap (C).
- 4) Screw the regulator coupling onto the cylinder valve, turning clockwise (D). **Hand-tighten only.** Using a wrench could damage the regulator coupling and could cause a leak. Proceed to "CHECKING FOR GAS LEAKS."



⚠ 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 Team using the contact information on our website. Visit weber.com.

Leak Checking

What is a Leak Check?

Once the ULPG 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 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 cylinder.
- Where the gas hose connects to the bulkhead.
- Where the bulkhead connects to the corrugated gas line.

Checking for Gas Leaks

- 1) Dampen fittings with a soap and water solution, using a spray bottle (C), 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) Turn the gas supply on by turning the cylinder valve anti-clockwise.
- 3) If bubbles appear there is a leak:
 - a) If the leak is at the regulator-to-cylinder connection (D) or the regulator hose-to-regulator connection (E), turn the gas supply off. 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 and rinse connections with water.

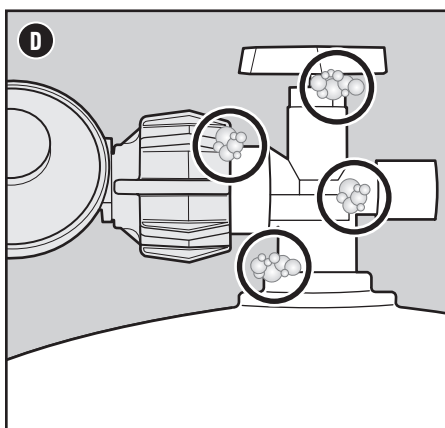
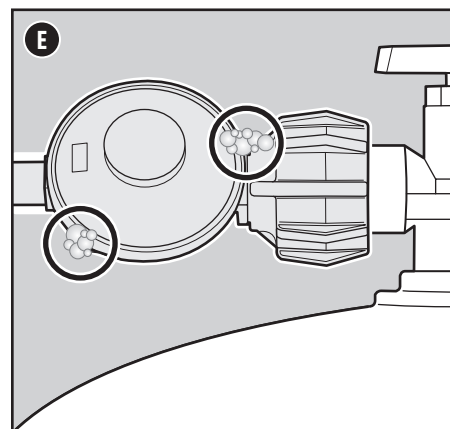
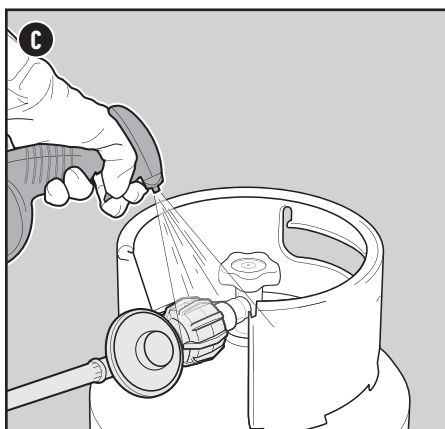
NOTE: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

Additional Leak Check Precautions

The following fittings should be tested for gas leaks each time a tank is refilled and reinstalled:

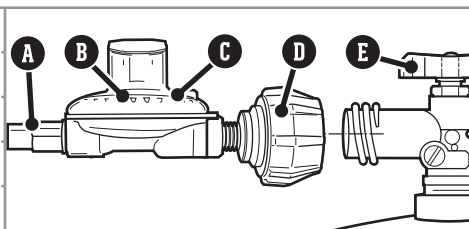
- At the regulator and where the regulator connects to the cylinder (D).

Follow the instructions for "Checking for Gas Leaks".



Cylinder Connection

- A Hose
- B Regulator
- C Regulator Vent Hole (keep clear)
- D Coupling (tighten clockwise)
- E ULPG cylinder valve handwheel (close clockwise)



⚠ **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 ULPG cylinder:

1. Move away from ULPG 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 ULPG 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.

Disconnect the Regulator from the Cylinder

To remove a cylinder:

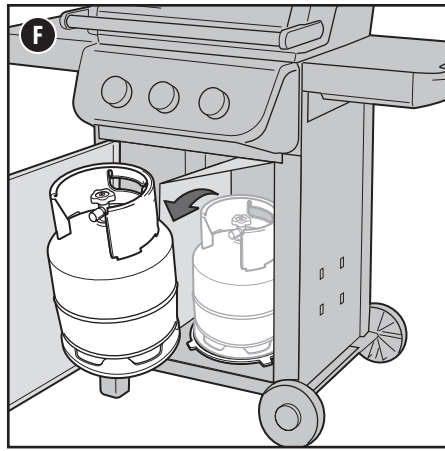
- 1) Confirm that the LPG cylinder valve or regulator lever are fully closed.
- 2) Disconnect the regulator.
- 3) Remove the cylinder **(F)**.

Use caution if replacing an ULP cylinder during a cooking session. The entire cook box and grease management system gets hot when in use. Always wear heat-resistant gloves or mitts when handling the ULP Cylinder.

Regulator Flow Limiting Reset Guide.

- 1) Turn off barbecue control knob(s). There is no need to turn off the gas cylinder.
- 2) Wait 30 seconds.
- 3) Open the top cover.
- 4) Light barbecue per lighting instructions on page 7.

NOTE: Always turn your barbecue control knob(s) off before turning off your gas cylinder.



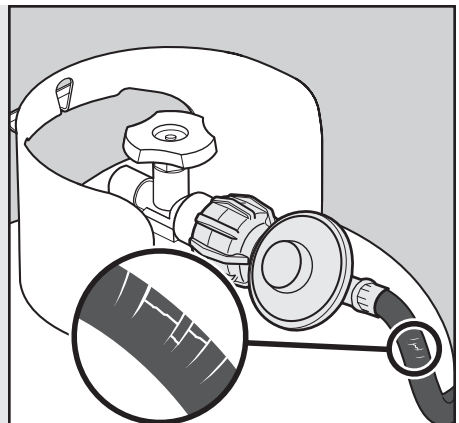
- ⚠ **DANGER:** Do not line the slide-out grease tray or cookbox with aluminium foil.
- ⚠ **DANGER:** Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.
- ⚠ **WARNING:** Use caution when removing catch pan and disposing of hot 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 authorised replacement hose.
- ⚠ **WARNING:** Keep ventilation openings around cylinder clear and free of debris.
- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply cord away from heated surfaces.

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 **(A)**. If the hose is found to be damaged in any way, do not use the barbecue.

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



Igniting the Barbecue

Using the Snap Ignition System to Ignite Burners

Each control knob snap igniter creates a spark from the igniter electrode to the burner lighting tube. You generate the energy for the spark by pushing in the control knob and turning it to the start/high position. Each control knob operates an individual burner, and each burner ignites independently. Ignite the burners starting from left to right. All burners should be lit for preheating, however, all burners do not have to be lit while cooking.

- 1) Open the 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 ULPG cylinder.
- 3) Turn the LPG cylinder on by slowly turning the cylinder valve anti-clockwise; wait 60 seconds (C).
Note: It is important that the ULPG cylinder is turned on slowly.
- 4) Begin with the burner furthest to the left. Push and hold the control knob in for two seconds (C) then turn it anti-clockwise to the start/high  position until you hear it snap (D). Continue to hold the control knob in for two seconds after you hear the snap. This action will spark the igniter and light the burner.
- 5) Check that the burner is lit by looking through the cooking grills.
- 6) If the burner does not ignite with the first snap of the the ignition, turn burner control knob to the off  position and repeat the lighting procedure a second time. If the burner still does not light within 4 seconds, turn the burner control knob to the off  position and wait five minutes to let the gas clear before you try again or try to light with a match.
- 7) If the burner ignites, repeat steps 4 through 6 to light the remaining burners.

Should the burners fail to ignite using the snap ignition, refer to the TROUBLESHOOTING section in this Owner's Guide. There you will find instructions on igniting the barbecue with a match to help determine the exact problem.

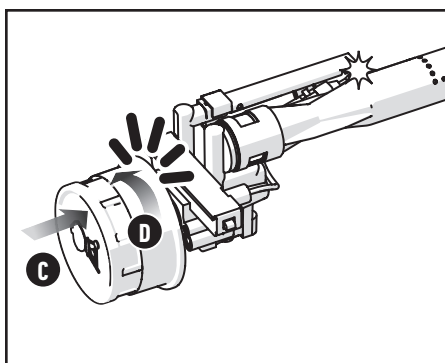
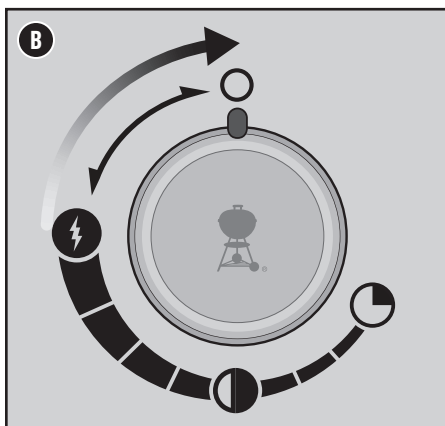
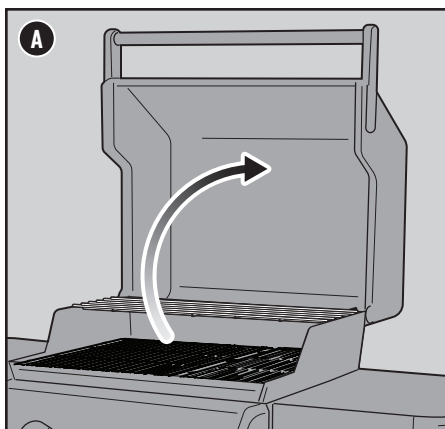
Preheat the Barbecue

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 residue of a previously cooked 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  position for 10-15 minutes or until thermometer registers 260° C (500° F).

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 ULPG cylinder.



⚠ **WARNING:** Open lid during ignition.
 ⚠ **WARNING:** Do not lean over open barbecue while igniting or cooking.
 ⚠ **WARNING:** Each burner must be ignited individually.
 ⚠ **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

This feature is only available on select models.

Searing is a direct barbecuing 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.

The two adjacent burners in the sear zone have an additional setting which boosts the heat output to searing temperatures. To use the sear zone:

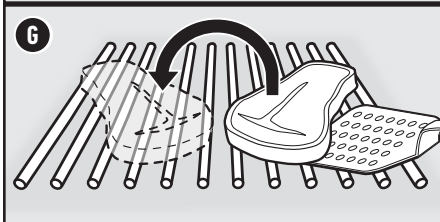
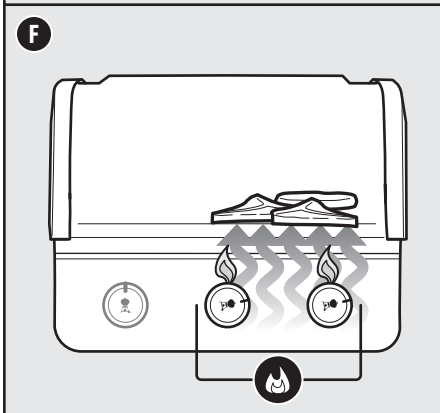
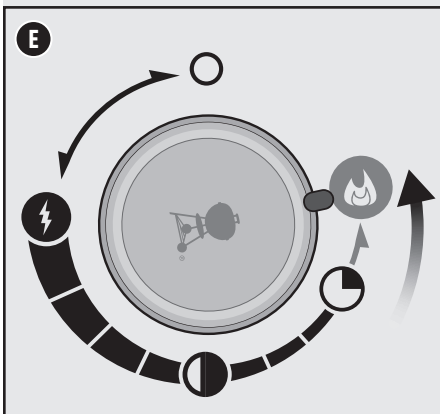
- 1) Open the lid and ignite all of the burners. Refer to IGNITING THE BARBECUE.
- 2) Preheat the barbecue with the lid closed and with all burners on the start/high  position for 10-15 minutes.
- 3) After preheating, push the two burner control knobs in and turn anti-clockwise to the sear  position (E). The sear burners work in tandem (F). The remaining burner(s) can be turned off or low.
- 4) Place meat directly over the sear zone and close lid. Sear each side anywhere from one to four minutes (G), 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.

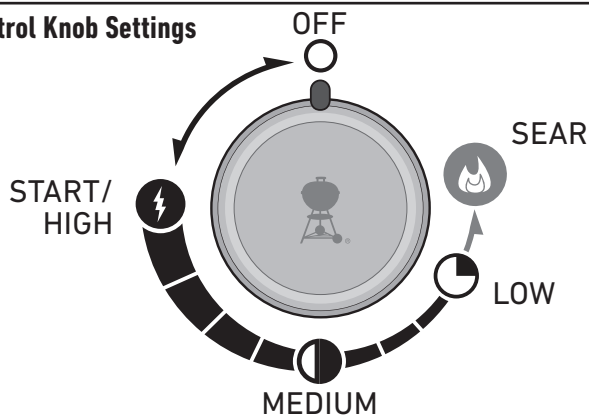
As you gain experience using the sear zone we encourage you to experiment with different searing times to find the results that work best for your taste.

To Extinguish Burners

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



Burner Control Knob Settings



Igniting the Side Burner

Using the Snap Ignition to Ignite the Side Burner

This feature is only available on select models.

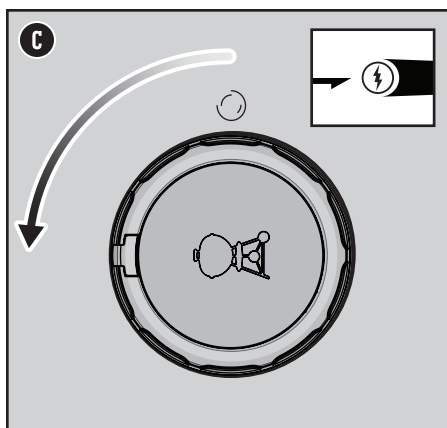
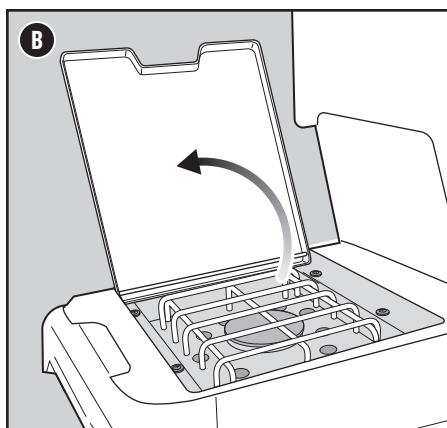
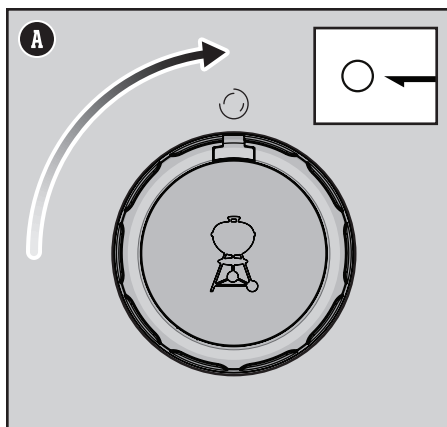
If one or more of the main burners on your barbecue are already lit and you would like to ignite the side burner, skip to step 3. If none of the main burners are lit and you are only using the side burner, start with step 1.

- 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 ULPG cylinder.
- 2) Turn the ULPG cylinder on by slowly turning the cylinder valve anti-clockwise; wait 60 seconds (C).
Note: It is important that the ULPG cylinder is turned on slowly.
- 3) Open the side burner lid (B).
- 4) Push the burner control knob in (C) and turn it anti-clockwise to the start/high  position until you hear it snap. Continue to hold the control knob in for two seconds after you hear the snap. This action will spark the igniter and light the burner.
- 5) Check that the side burner is lit. The side burner flame may be difficult to see on a bright sunny day.
- 6) If the burner does not ignite with the first snap of the the ignition, turn burner control knob to the off  position and repeat the lighting procedure a second time.
If the burner still does not light within 4 seconds, turn the burner control knob to the off  position and wait five minutes to let the gas clear before you try again or try to light with a match.
- 7) Once side burner is ignited, continue turning the knob anti-clockwise until you reach the desired position.

Should the side burner fail to ignite using the snap 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

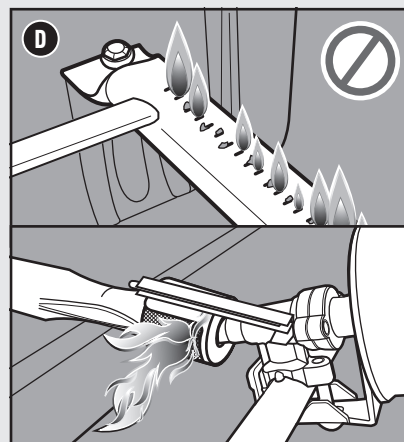
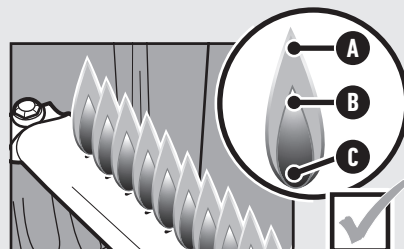
- 1) Push side burner control knob in and then turn clockwise all the way to the off  position.
- 2) Turn gas supply off.



Proper Burner Flame Pattern

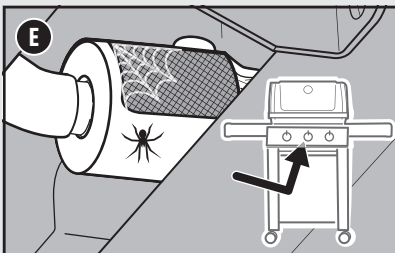
The burners in your barbecue were factory set for the correct air and gas mixture. When the burners are performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).

⚠ 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 venturi section of the burners. These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air opening. Symptoms of this kind of obstruction include the odour of gas in conjunction with burner flames that appear yellow and lazy. This obstruction could result in a fire in and around the gas valve, causing serious damage to your barbecue. Additionally, dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burners. Keep the spider screens clean. Refer to "Cleaning the Spider Screens" in the Product Care section.



Size of Cooking Pan to be Used on the Side Burner

Min. Diameter: 18 cm

Max. Diameter: 26 cm

- ⚠ 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.

⚠ 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.

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

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 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) 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

Cleaned grills will prevent your next meal from sticking. If you are cleaning your cooking grills regularly, the debris on your grills will be minimal.

- 1) With grills installed, brush the debris off your cooking grate 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 raised 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.

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 (E).

Cleaning the Heat Deflector

Located under the burners, the heat deflector distributes heat evenly throughout the cookbox while cooking. Keeping the heat deflector clean will enhance the cooking performance of your barbecue.

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

⚠ After cleaning, make sure the heat deflector is in place correctly.

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 bottom of the cookbox. This opening leads debris into the slide-out grease tray.

Cleaning the Grease Management System

The grease management system consists of an angled slide-out grease tray and a catch pan. These components were designed to be easily removed, cleaned, and replaced; an essential step every time you prepare to barbecue.

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.

Moving the Barbecue

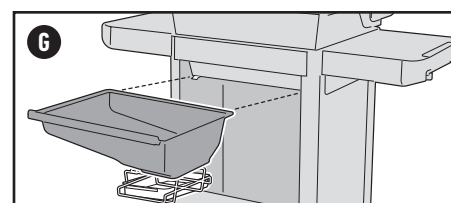
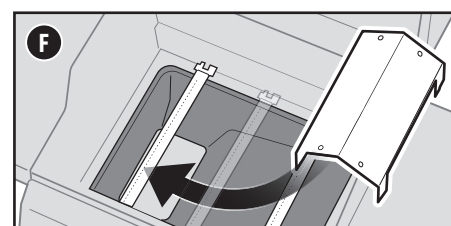
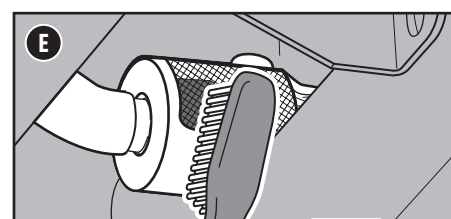
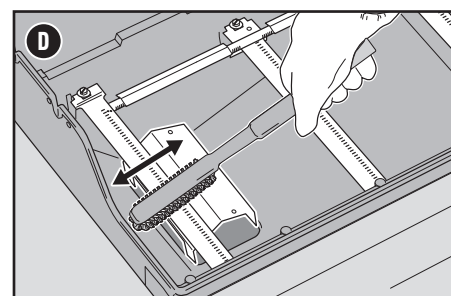
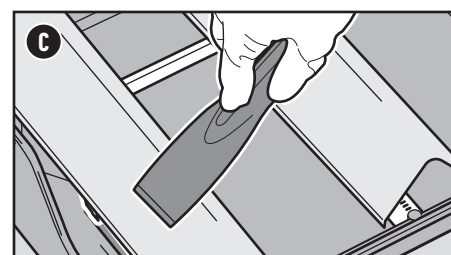
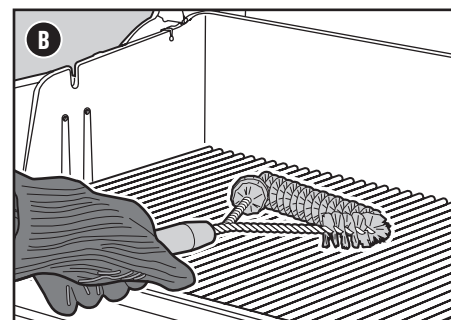
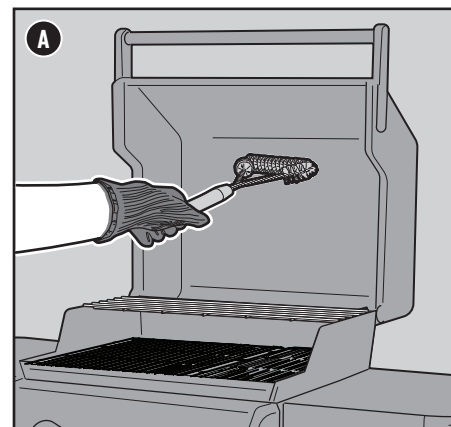
Always check your internal components to ensure they are in place whenever you move your barbecue

- 1) **Heat deflector (F)**– Ensure it is fully inserted into the cookbox.
- 2) **Slide out grease tray (G)**– Accessed from the back of the barbecue, make sure it is pushed all the way in.

Cleaning Around the Electronic Components

Use a soft, damp cloth to wipe the interior of the cabinet and around the side tables. Be careful not to pull out 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.



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

⚠ 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 grates 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 grates. 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.

MAIN BURNER(S) or SIDE BURNER WILL NOT IGNITE

SYMPTOM

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

CAUSE

SOLUTION

There is a problem with gas flow.

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 burner lighting IS NOT successful, follow the instructions for disconnecting and reconnecting the ULPG cylinder.

There is a problem with the 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 burner lighting IS successful, contact customer service about checking the ignition system.

Lighting Your Barbecue with a Match

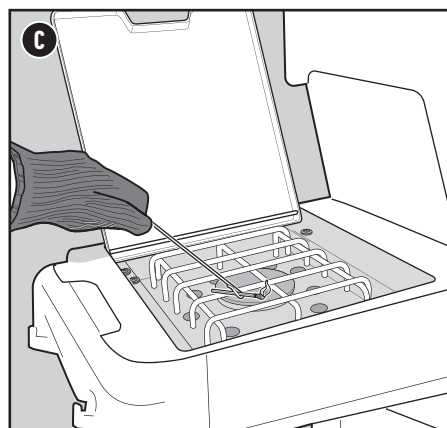
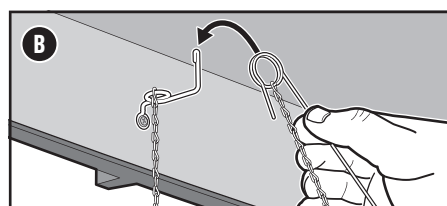
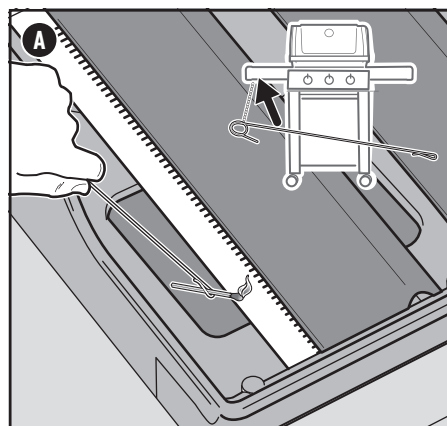
Using a Match to Determine if there is Gas Flow to the Main Burners

- 1) Open the barbecue lid.
- 2) Check that all burner control knobs (including side burner control knob) are in the off  position. Check by pushing in and turning knobs clockwise.
Note: It is important that all burner control knobs are in the off  position before turning on the ULPG cylinder.
- 3) Turn gas supply on by turning cylinder valve anti-clockwise.
- 4) Begin with the burner furthest to the left. Put match in the matchstick holder and strike match. (Matchstick holder is located under left side table.) Insert a lit match down through the cooking grills, past the FLAVORIZER BARS and next to the burner **(A)**.
- 5) Push the burner control knob in and slowly turn it anti-clockwise toward the start/high  position.
- 6) Check that the burner is lit by looking through the cooking grills and through the cutout in the FLAVORIZER bar.
- 7) If the burner does not ignite within 4 seconds, 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) If the burner ignites, the problem lies in the ignition system. Contact WEBER customer service about checking the ignition system.
- 9) Replace the matchstick holder by hanging underneath side table **(B)**.

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

This feature is only available on select models.

- 1) Open the side burner lid.
- 2) Check that all burner control knobs (including side burner control knob) are in the off  position. Check by pushing in and turning knobs clockwise.
Note: It is important that all burner control knobs are in the off  position before turning on the ULPG cylinder.
- 3) Turn gas supply on by turning cylinder valve anti-clockwise.
- 4) Put match in the matchstick holder and strike match. (Matchstick holder is located under left side table.) Hold lit match by the side burner **(C)**.
- 5) Push the side burner control knob in and slowly turn it anti-clockwise toward the start/high  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  position and wait five minutes to allow the gas to clear before attempting to light the burner again.
- 8) If the burner ignites, contact WEBER customer service about checking the ignition system.



REPLACEMENT PARTS

To obtain replacement parts,
contact Weber ANZ customer service
or log onto weber.com.
Australia: 1 300 301 290
New Zealand: 0800 493 237



CALL CUSTOMER SERVICE

If you are still experiencing any problems,
contact Weber ANZ customer service or log
onto weber.com.

Australia: 1 300 301 290

New Zealand: 0800 493 237



PROBLEMS? QUESTIONS?

Do Not Return Product to the Store.

We Can Help.

If you have questions about the assembly, use or
maintenance of your barbecue or need replacement
parts, please contact Weber Customer Service. The
serial number and model number can be found
on the cover of your Owner's Manual and will be
necessary for all service calls.

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