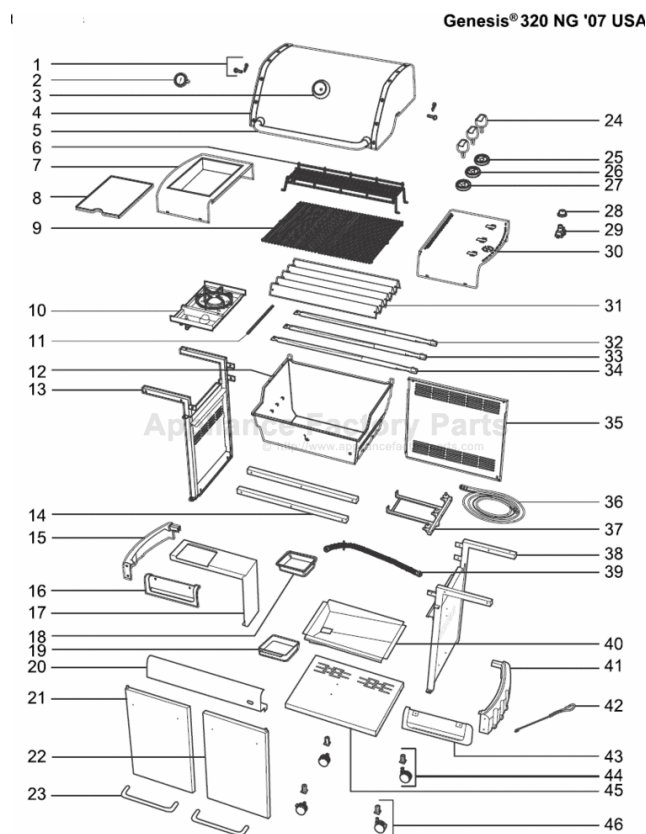


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Weber GENESIS EP-320 NG (2007) Owner's Manual

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----- Manual continues below -----

GENESIS[®]

GAS GRILL

Natural Gas Grill Owner's Guide

Guía del Propietario de la Barbacoa de Gas Natural - Pg 19

Guide de l'utilisateur du barbecue au gaz naturel - Pg 32

E/S -310/320, EP -310/320

#89557

**YOU MUST READ THIS OWNER'S GUIDE
BEFORE OPERATING YOUR GAS GRILL**

⚠ DANGER

If you smell gas:

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

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

⚠ WARNING: Follow all procedures carefully to barbecue operation. Barbecue was dealer.

NOTICE TO INSTALLER: This manual must be left with the owner. The owner should keep them for future reference.

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

⚠ WARNING: Do not try to operate the appliance without reading this manual.

⚠ DANGER

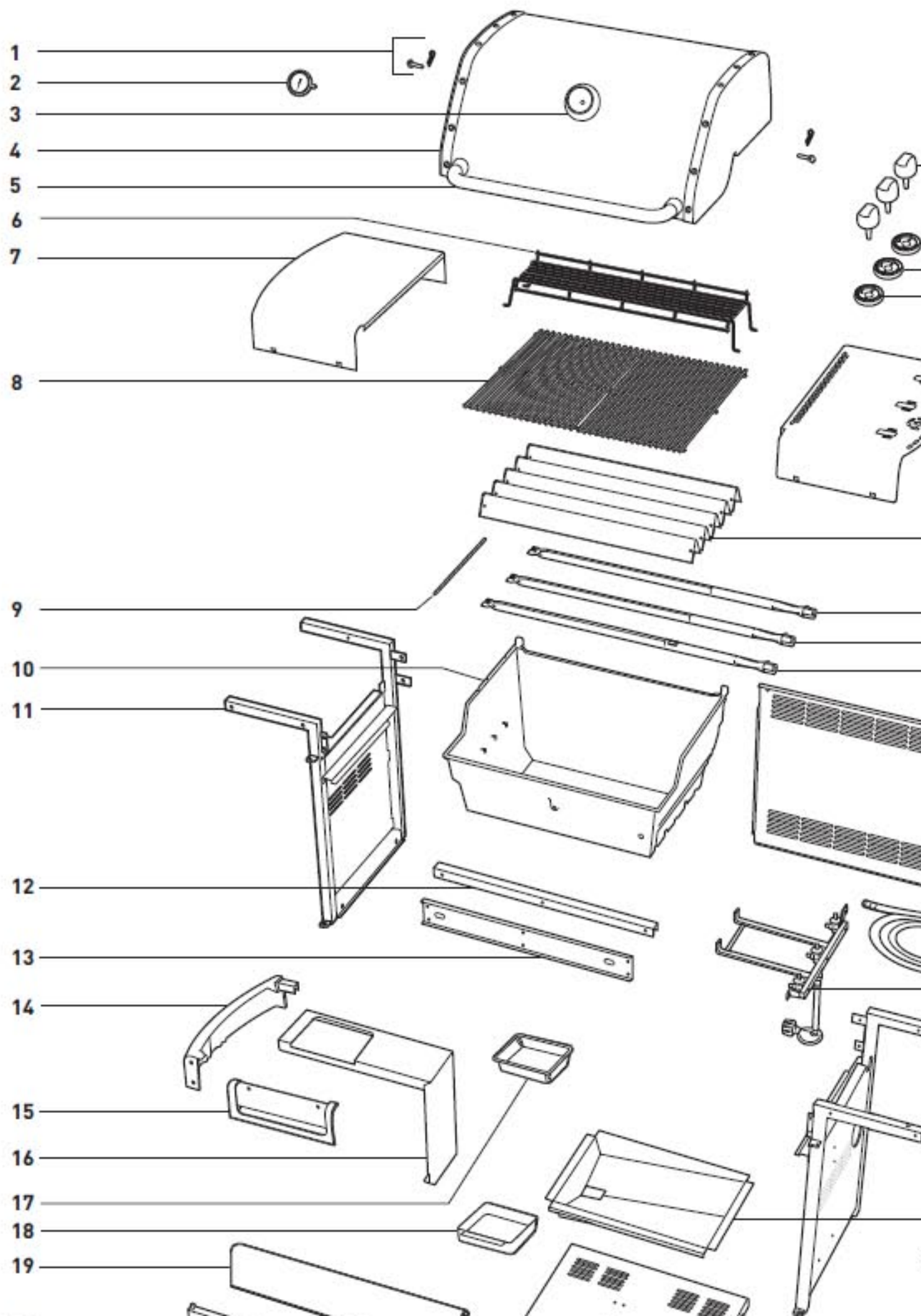
Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in death, or in a fire or an explosion causing damage to property.

⚠ WARNINGS

- ⚠ Do not store a spare or disconnected liquid propane cylinder under or near this barbecue.
- ⚠ Improper assembly may be dangerous. Please follow the assembly instructions carefully.
- ⚠ After a period of storage, and/or nonuse, the Weber® gas barbecue should be checked for gas leaks before use. See instructions in this manual for correct procedures.
- ⚠ Do not operate the Weber® gas barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Combustible materials should never be within 24 inches (61 cm) of the back or sides of your Weber® gas barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue.
- ⚠ Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue should be kept away from children while it is in use.
- ⚠ You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot and should never be left unattended, or moved while in operation.
- ⚠ Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before relighting, using the lighting instructions.
- ⚠ Do not use charcoal or lava rock in your Weber® gas barbecue.
- ⚠ Never lean over open grill or place hands or fingers on the front edge of the cooking box.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The Weber® gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane gas unit is dangerous and will void your warranty.
- ⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Combustion byproducts produced when using this product contain chemicals known to the State of California to cause birth defects, or other reproductive harm.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the instructions.

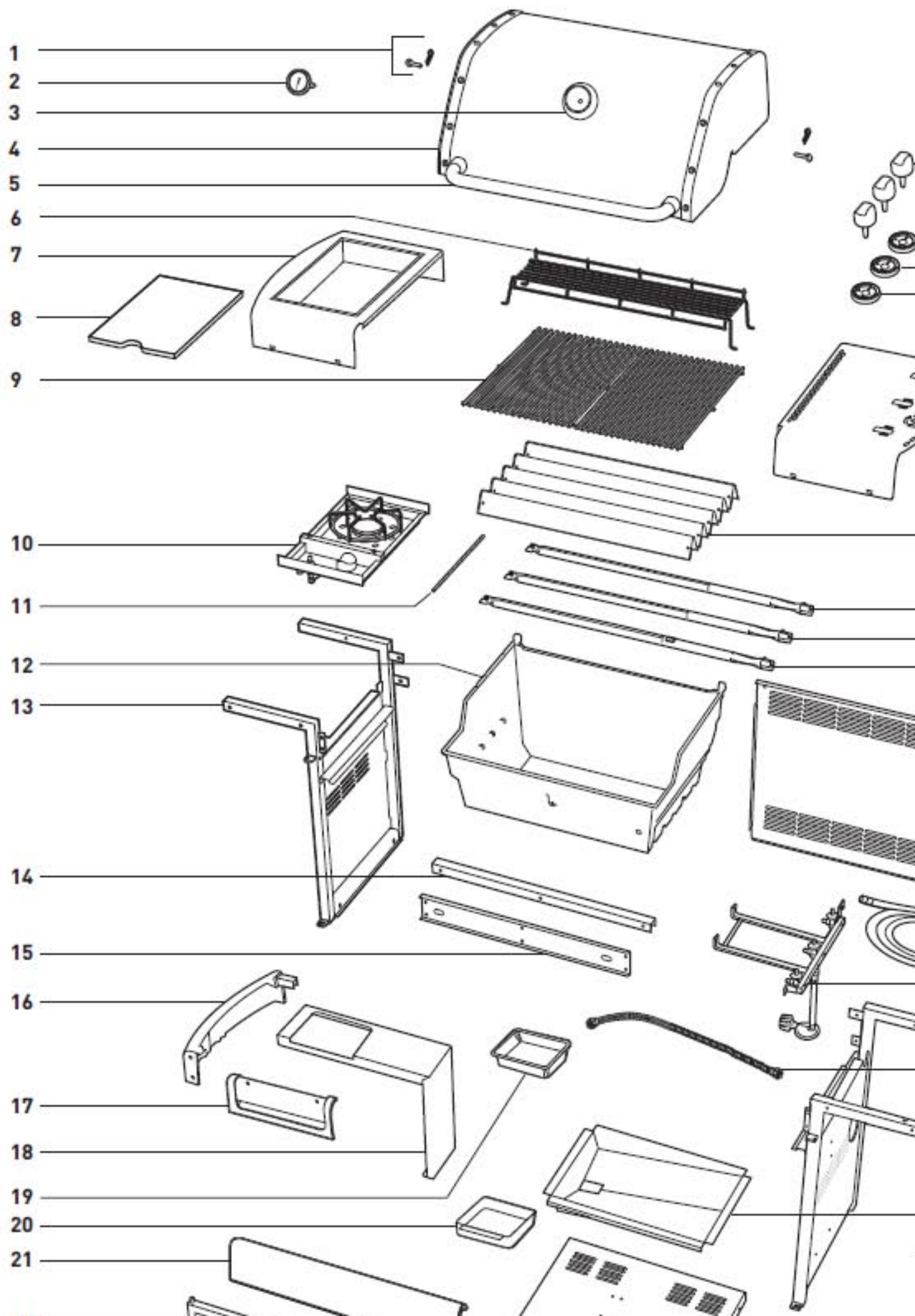
LIQUID PROPANE GAS UNITS ONLY:

- ⚠ Use the pressure regulator and hose assembly that is supplied with your Weber® gas barbecue.
- ⚠ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.
- ⚠ A dented or rusty liquid propane cylinder may be hazardous and should be checked by your local gas supplier. Do not use a liquid propane cylinder with a damaged valve.
- ⚠ Although your liquid propane cylinder may appear to be empty, gas may still be present, and should be transported and stored accordingly.
- ⚠ If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:
 1. Move away from liquid propane cylinder.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.



LISTA DEL DIAGRAMA DE DESPIECE, LISTE DE LA VISION É

- | | | |
|---|---|---------------------------------|
| 1. Shroud Hardware Accesorios de la cubierta Structure de protection | 18. Catch Pan Plato recolector Egouttoir | 35. Bac Pan Pan |
| 2. Thermometer Termómetro Thermomètre | 19. Front Panel Panel frontal Panneau avant | 36. Nat Ma Tuya |
| 3. Thermometer Bezel Moldura decorativa del termómetro Plaque indicatrice du thermomètre | 20. Left Door Puerta izquierda Porte gauche | 37. Mar Múlt Colle |
| 4. Shroud Cubierta Tôle de protection | 21. Right Door Puerta derecha Porte droite | 38. Righ Pan Pan |
| 5. Handle Asa Poignée | 22. Door Handle Asa de la puerta Poignée de porte | 39. Drip Ban Ego |
| 6. Warming Rack Rejilla de calentamiento Grille de réchauffage | 23. Control Knob Perilla de control Bouton de commande | 40. Righ Piez Pièc |
| 7. Left Side Table Mesa lateral izquierda Tablette latérale gauche | 24. Bezel #3 Moldura decorativa #3 Plaque indicatrice N° 3 | 41. Mat Port Port |
| 8. Cooking Grates Parrillas de cocción Grilles de cuisson | 25. Bezel #2 Moldura decorativa #2 Plaque indicatrice N° 2 | 42. Righ Piez Pièc |
| 9. Crossover Tube Tubo Crossover Tuyau Crossover | 26. Bezel #1 Moldura decorativa #1 Plaque indicatrice N° 1 | 43. Cas Rue Rou |
| 10. Cookbox Caja de cocción Boîtier de cuisson | 27. Igniter Button Botón de encendido Bouton d'allumage | 44. Bot Pan Pan |
| 11. Left Frame Panel Panel izquierdo del bastidor Panneau du cadre gauche | 28. Igniter Module Módulo de encendido Bouton d'allumage | 45. Loc Rue Rou |
| 12. Rear Frame Support Soporte posterior del bastidor Support arrière du cadre | 29. Right Side Table Mesa lateral derecha Tablette latéral droite | |
| 13. Front Frame Support Soporte delantero del bastidor Support avant du cadre | 30. Flavorizer® Bar Barra Flavorizer® Barre Flavorizer® | |
| 14. Left Trim Piece Pieza de guarnición izquierda Pièce de garniture gauche | 31. Rear Burner Tube Tubo quemador posterior Tube du brûleur arrière | |



LISTA DEL DIAGRAMA DE DESPIECE, LISTE DE LA VISION É

- | | | |
|---|--|--|
| 1. Shroud Hardware Accesorios de la cubierta Structure de protection | 18. Catch Pan Holder Soporte del plato recolector Support d'égouttoir | 35. Front Tube Tubo frontal Tuyau avant |
| 2. Thermometer Termómetro Thermomètre | 19. Disposable Drip Pan Bandeja de goteo desechable Egouttoir jetable | 36. Igniter Encendedor Igniteur |
| 3. Thermometer Bezel Moldura decorativa del termómetro Plaque indicatrice du thermomètre | 20. Catch Pan Plato recolector Egouttoir | 37. Back Panel Panel trasero Panneau arrière |
| 4. Shroud Cubierta Tôle de protection | 21. Front Panel Panel frontal Panneau avant | 38. Natural Gas Gas natural Tuyau de gaz naturel |
| 5. Handle Asa Poignée | 22. Left Door Puerta izquierda Porte gauche | 39. Manifold Módulo de distribución Collècteur |
| 6. Warming Rack Rejilla de calentamiento Grille de réchauffage | 23. Right Door Puerta derecha Porte droite | 40. Right Panel Panel derecho Panneau droit |
| 7. Side Burner Table Mesa del quemador lateral Tablette du brûleur latéral | 24. Door Handle Asa de la puerta Poignée de porte | 41. Manifold Módulo de distribución Tuyau de distribution |
| 8. Side Burner Lid Tapa del quemador lateral Couvercle du brûleur latéral | 25. Control Knob Perilla de control Bouton de commande | 42. Drip Pan Bandeja de goteo Egouttoir |
| 9. Cooking Grates Parrillas de cocción Grilles de cuisson | 26. Bezel #3 Moldura decorativa # 3 Plaque indicatrice N° 3 | 43. Right Panel Panel derecho Pièce |
| 10. Side Burner Quemador lateral Brûleur latéral | 27. Bezel #2 Moldura decorativa # 2 Plaque indicatrice N° 2 | 44. Manifold Módulo de distribución Porte |
| 11. Crossover Tube Tubo Crossover Tuyau Crossover | 28. Bezel #1 Moldura decorativa # 1 Plaque indicatrice N° 1 | 45. Right Panel Panel derecho Pièce |
| 12. Cookbox Caja de cocción Boîtier de cuisson | 29. Igniter Button Botón de encendido Bouton d'allumage | 46. Crossover Tube Tubo Crossover Roue |
| 13. Left Frame Panel Panel izquierdo del bastidor Panneau du cadre gauche | 30. Igniter Module Módulo de encendido Module d'allumage | 47. Bottom Panel Panel inferior Panneau inférieur |
| 14. Rear Frame Support Soporte posterior del bastidor Support arrière du cadre | 31. Right Side Table Mesa lateral derecha Tablette latérale droite | 48. Location Ubicación Roue |

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

The Weber® gas barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber® gas barbecue with you if you move.

The natural gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber® gas barbecue. Please read the instructions carefully before using your Weber® gas barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- This Weber® gas barbecue is designed for natural (piped in city) gas only. Do not use liquid propane (LP) bottled gas. The valves, orifices and hose are for natural gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.

FOR INSTALLATION IN CANADA

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standards CAN/CGA-B149.1 (Installation Code for Natural Gas Burning Appliances and Equipment).

STORAGE

- The gas must be turned off at the natural gas supply when the Weber® gas barbecue is not in use.
- When the Weber® gas barbecue is stored indoors, the gas supply must be disconnected.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Section: "Maintenance/Annual Maintenance").
- Check that the areas under the control panel and the slide out bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider /Insect Screens should also be checked for any obstructions. (See Section: "Maintenance/Annual Maintenance").

COOKING

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

You can adjust BURNER 1, 2, and 3 as desired. The control settings: High (H), Medium (M), Low (L), or Off (O) are described in your Weber® cookbook. The cookbook uses these notations to describe the settings of BURNER 1, 2, and 3. For example, to sear steaks, you would set all burners at H (high). Then to complete cooking, you would set BURNER 1 and BURNER 3 at M (medium). Refer to your Weber® cookbook for detailed cooking instructions.

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

OPERATING

- ⚠ **WARNING: Only use this barbecue in a well-ventilated area. Do not use in a garage or any other enclosed area.**
- ⚠ **WARNING: Your Weber® gas barbecue should not be used under overhead combustible materials.**
- ⚠ **WARNING: Your Weber® gas barbecue should not be installed in or on recreational vehicles.**
- ⚠ **WARNING: Do not use the barbecue with flammable or combustible materials. This includes paper, oil, or sides of the grill.**
- ⚠ **WARNING: The entire cooking area should not leave unattended.**
- ⚠ **WARNING: Keep any electrical wiring and supply hose away from any flames.**
- ⚠ **WARNING: Keep the cooking area free from grease and liquids, such as gasoline, oil, or other flammable materials.**

Gas Supply Testing

- Disconnect your Weber® gas barbecue from the gas supply piping system and test pressures in excess of 1/2 psig.
- Turn off your Weber® gas barbecue and test pressures. This appliance must be closed by closing its individual manual shutoff valve. Test the gas supply piping system at the pressure

⚠ WARNING: Check the bottom tray after each use. Remove excess grease from the slide out bottom tray.

CLEANING

- ⚠ **WARNING: Turn your Weber® gas barbecue off and let it to cool before cleaning.**
 - ⚠ **CAUTION: Do not clean your grill grates in a self-cleaning oven.**
- For availability of replacement cooking accessories, visit weber.com.

GENERAL INSTRUCTIONS

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

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

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

Thermometer - Wipe with warm soapy water; clean with plastic scrub ball.

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

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

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

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

Preserve Your Stainless Steel

Your grill or its cabinet, lid, control panel and burners are made of stainless steel. To keep the stainless steel looking its best, wash with warm soapy water, rinse with clear water and wipe dry. A stainless steel or non-metallic brush can be used.

⚠ IMPORTANT: Do not use a wire brush on the stainless steel surfaces. Wire brushes create scratches.

⚠ IMPORTANT: When cleaning stainless steel, always clean in the direction of the grain to prevent scratches.

GAS INSTRUCTIONS

INSTALL GAS SUPPLY

General Specifications for Piping

Note: Contact your local municipality for building codes regulating outdoor gas barbecue installations. In absence of Local Codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code. WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

Some of the following are general requirements taken from the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code for complete specifications.

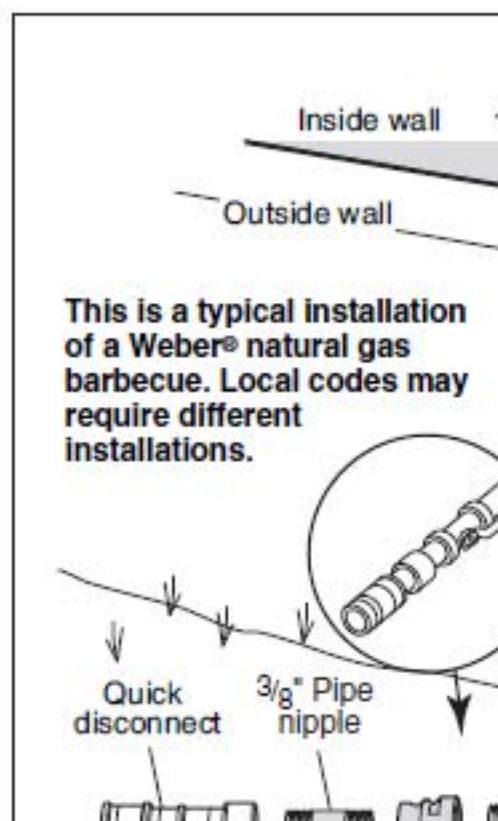
- This barbecue is designed to operate at 7 inches of water column pressure (.2526 psi).
- A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.
- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- The quick disconnect connects to a 3/8 inch NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts off the flow of gas from the source when the barbecue is disconnected.
- The quick disconnect fitting can be installed horizontally, or pointing downward. Installing the fitting with the open end pointing upward can result in collecting water and debris.
- The dust covers (supplied plastic plugs) help keep the open ends of the quick disconnect fitting clean while disconnected.
- Pipe compound should be used which is resistant to the action of natural gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

⚠ WARNING: Do not route the 10 foot hose under a deck. The hose must be visible.

Gas Line Piping

- If the length of the line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; or standard weight (schedule 40) steel or

⚠ DANGER
Do not use an open flame to check for gas leaks. There are no sparks or open flames. Always check for gas leaks. This will help prevent gas leaks which can cause serious bodily injury or property damage.



This is a typical installation of a Weber® natural gas barbecue. Local codes may require different installations.

TYPE OF GAS

Your natural gas grill is factory built to operate using natural gas only. Never attempt to operate your grill on gases other than the type specified on the grill rating plates.

Your grill operates at 7" of water column pressure. If replacement of the hose becomes necessary, factory specified parts are required. See your local dealer.

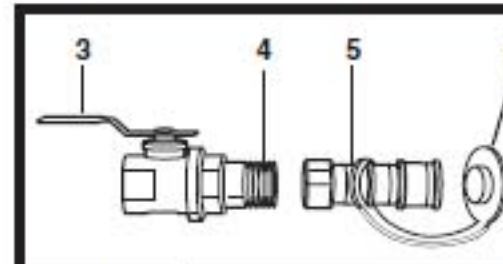
For safety and design reasons, the conversion of a Weber® grill from operation using Natural gas to operation using LP gas requires the change out of the entire gas supply system of the grill. If this becomes necessary, see your dealer for additional information.

WHAT IS NATURAL GAS?

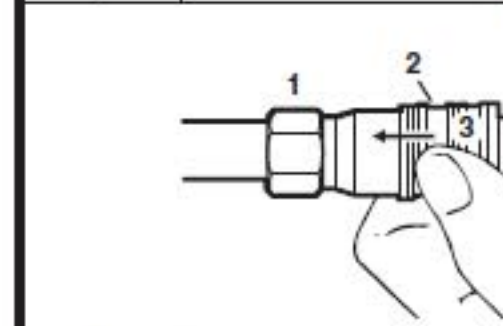
Natural gas, often called methane, is a safe modern fuel. Natural gas is supplied by your local utility and should be readily available if your house is already heated with gas.

PORTABLE INSTALLATION

Weber® recommends moving the grill at least two (2) feet from the gas supply and any combustible surfaces. After the gas supply has been run and checked for leaks in accordance to the assembly instructions, you are ready to grill. To connect the hose to the gas supply, pull back the outer fitting, insert the hose fitting all of the way, and release the outer fitting. This process will produce a gas joint.



| | | |
|---|--|--------------------|
| 1 | | S |
| 2 | | Install covers |
| 3 | | |
| 4 | | Coat this pipe nip |
| 5 | | |
| 6 | | M |



| | | |
|---|--|---|
| 1 | | |
| 2 | | |
| 3 | | P |
| 4 | | |

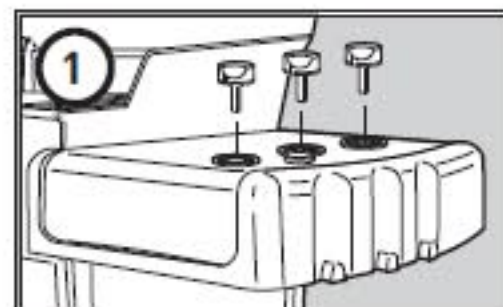
Push plug until sleeve snaps
(This turns on g
When properly assembled the plug
the slee
To disconnect, push slee
(This automatic

LEAK CHECK PREPARATION**CHECK THAT ALL BURNER VALVES ARE OFF**

Valves are shipped in the "OFF" position, but you should check to be sure that they are turned off. Check by pushing in and turning clockwise. If they do not turn, they are off. Proceed to the next step. If they do turn continue turning them clockwise until they stop, then they are off. Proceed to the next step.

REMOVE CONTROL KNOBS & CONTROL PANEL FOR LEAK TESTING

You will need: Phillips screwdriver.



CHECK THE FLEXIBLE HOSE TO MANIFOLD CONNECTION

The natural gas hose has been attached during the manufacturing process. We do recommend that the hose to gas manifold connection be leak tested, following guidelines in this Owner's Guide, prior to barbecue operation.

CHECK FOR GAS LEAKS

⚠ DANGER

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

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

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

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

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

Make sure side burner is off (See LEAK CHECK PREPARATION). Remove valve control knob and screws. Remove porcelain top.

To perform leak checks: Slide back the collar of the quick disconnect (1). Push male fitting of the hose into the quick disconnect, and maintain pressure. Slide the collar closed (2). If it does not engage or lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged.

Turn on gas supply.

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

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.

⚠ **WARNING:** Do not ignite burners when leak checking.

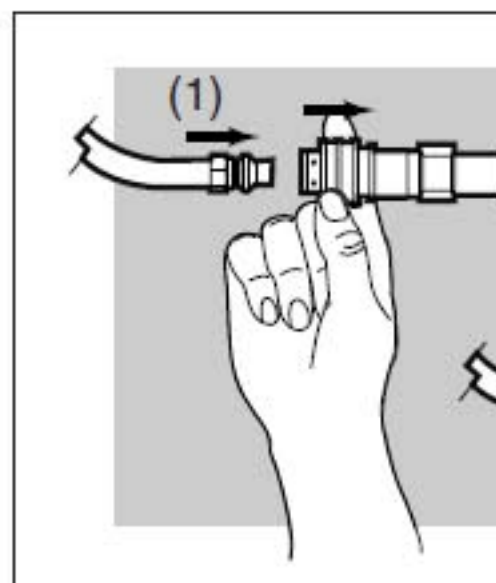
Check:

1) Hose to manifold connection.

⚠ **WARNING:** If there is a leak at connection(1), retighten the fitting with a wrench and recheck for leaks with soap and water solution. If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

2) Hose to quick disconnect connection.

3) Valves to manifold connection.



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



Check:

- 1) Hose to manifold connection
- 2) Side burner hose to manifold connection and side burner hose to side burner gas line connection.

⚠ WARNING: If there is a leak at connection (1), retighten the fitting with a wrench and recheck for leaks with soap and water solution. If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

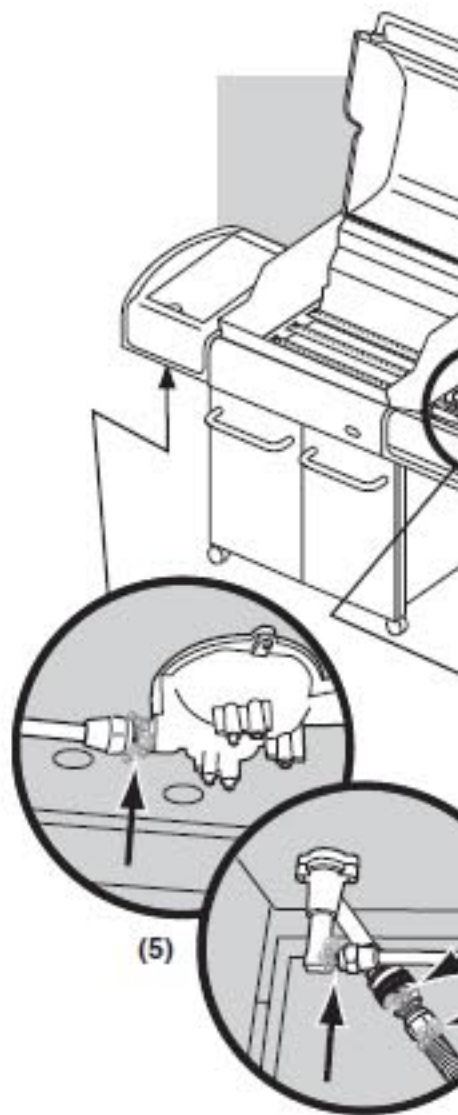
- 3) Hose to quick disconnect connection.
- 4) Valves to manifold connections.
- 5) Side burner hose to side burner connection, side burner valve to orifice.

⚠ WARNING: If there is a leak at connections (2), (3), (4) or (5), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

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

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



OPERATING INSTRUCTIONS

LIGHTING

Summary lighting instructions are inside the left hand cabinet door.

⚠ DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame up.

Crossover® Ignition System

Note: The Crossover® Ignition System ignites the burner electrode inside the Gas Catcher™ ignition system by pushing the electronic ignition button.

⚠ WARNING: Check hose before use for cracking, abrasions or cuts. If damaged, in any way, do not use the barbecue. Contact a Weber® authorized retailer for replacement.

OPERATING INSTRUCTIONS

MAIN BURNER LIGHTING

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

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

- 4) Push BURNER 1 control knob down and turn to START/HL.
- 5) Push the electronic ignition button several times. You will hear it spark.
- 6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.

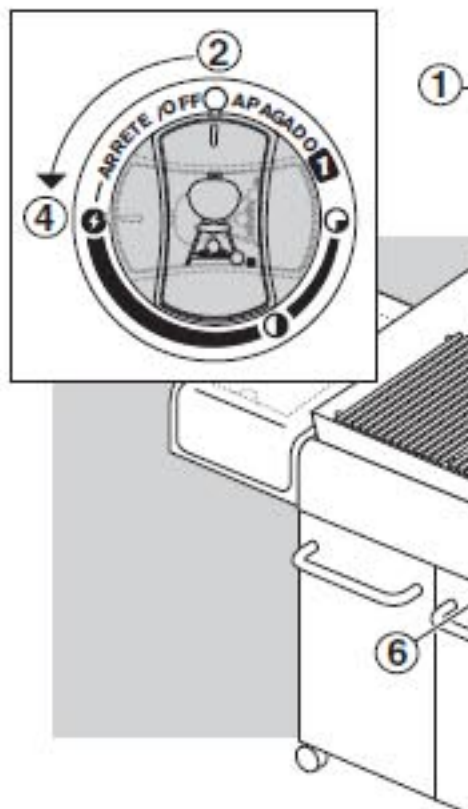
⚠ WARNING: If the burner does not light, turn the Burner 1 control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

- 7) After BURNER 1 is lit you can turn on BURNER 2 and BURNER 3.
Note - Always light BURNER 1 first. The other burners ignite from BURNER 1.

TO EXTINGUISH

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

MAIN BURNER LIGHTING



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

MAIN BURNER MANUAL LIGHTING

⚠ DANGER

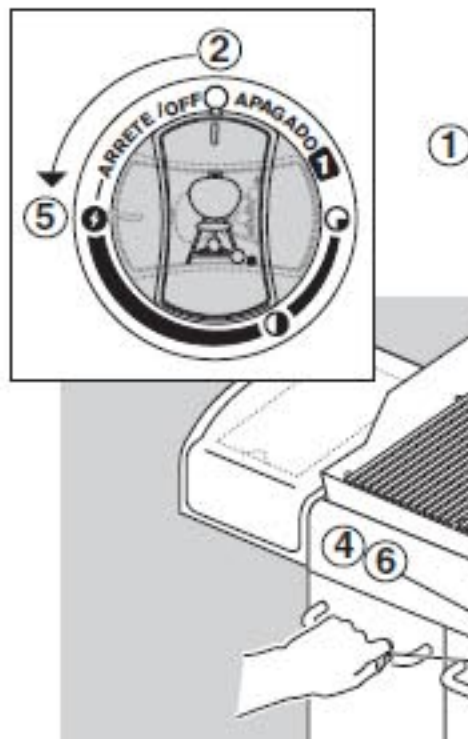
Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

- 1) Open the lid.
- 2) Make sure all burner control knobs are turned OFF. (Push each knob down and turn clockwise to ensure they are in the OFF position.)
- 3) Turn the gas supply valve on.
- 4) Insert match holder with lit match into the matchlight hole in the front of the cooking box.

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

- 5) Push BURNER 1 control knob down and turn to START/HL.
- 6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.

MAIN BURNER MANUAL LIGHTING



LIGHTING THE SIDE BURNER

⚠ DANGER

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

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

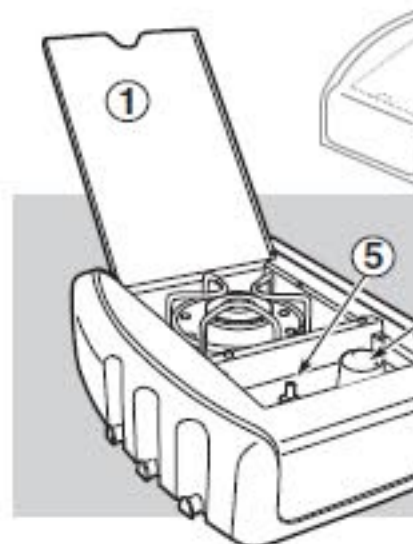
- 1) Open the side burner lid.
- 2) Check that the side burner valve is turned off (Push control knob in and turn clockwise to ensure that it is in the "OFF" position), turn all burners not being used to the "OFF" position (push in and turn clockwise).
- 3) Turn the gas supply valve on.
- 4) Push down and turn the side burner control valve to "HI".
- 5) Press the igniter button several times so it clicks each time.

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

⚠ WARNING: If the side burner does not light:

- a) Turn off the side burner control valve, main burners and gas supply at source.
- b) Wait 5 minutes to let the gas clear before you try again, or try lighting with a match (see "Manually Lighting the Side Burner").

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MANUALLY LIGHTING THE SIDE BURNER

⚠ DANGER

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

- 1) Open the side burner lid.
- 2) Check that the side burner valve is turned off (Push control knob in and turn clockwise to ensure that it is in the "OFF" position), turn all burners not being used to the "OFF" position (push in and turn clockwise).
- 3) Turn the gas supply valve on.
- 4) Put match in a match holder and strike match.
- 5) Hold match holder and lit match by either side of the side burner.
- 6) Push down and turn the side burner control valve to "HI".

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

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TROUBLESHOOTING

| PROBLEM | CHECK | |
|---|---|---|
| Burners burn with a yellow or orange flame, in conjunction with the smell of gas. | Inspect Spider / Insect Screens for possible obstructions. (Blockage of holes.) | Clean Spider Maintenance |
| Burner does not light, or flame is low in "HI" position. | Is fuel hose bent or kinked? | Straighten fuel hose. |
| | Does the burner light with a match? | If you can light with a match, check electronic ignition. |
| Experiencing flare-ups: ⚠ CAUTION: Do not line the bottom tray with aluminum foil. | Are you preheating barbecue in the prescribed manner? | All burners on. |
| | Are the cooking grates and Flavorizer® bars heavily coated with burned-on grease? | Clean thoroughly. |
| | Is the bottom tray "dirty" and not allowing grease to flow into catch pan? | Clean bottom tray. |
| Burner flame pattern is erratic. Flame is low when burner is on "HI." Flames do not run the whole length of the burner tube. | Are burners clean? | Clean burners. |
| Inside of lid appears to be "peeling." (Resembles paint peeling.) | The lid is porcelain enamel or stainless steel, not paint. It cannot "peel". What you are seeing is baked on grease that has turned to carbon and is flaking off. THIS IS NOT A DEFECT. | Clean thoroughly. |
| Cabinet doors are not aligned. | Check the adjustment pin on the bottom of each door. | Loosen adjustment nut. |
| If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area. Log onto www.weber.com ®. | | |

SIDEBURNER TROUBLESHOOTING

| PROBLEM | CHECK | |
|---|----------------------------------|---|
| Side Burner does not light. | Is gas supply off? | Turn supply on. |
| Flame is low in "HI" position | Is the fuel hose bent or kinked? | Straighten hose. |
| Push button ignition does not work. | Does burner light with a match? | If match lights burner, check igniter (see manual). |
| If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area. Log onto www.weber.com ®. | | |

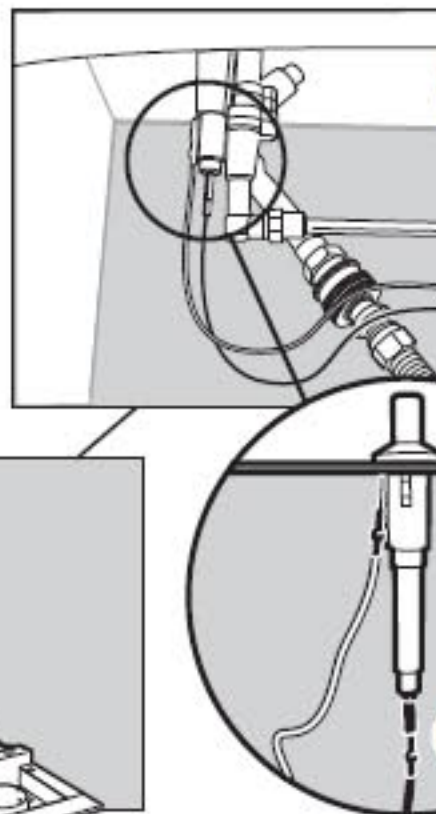
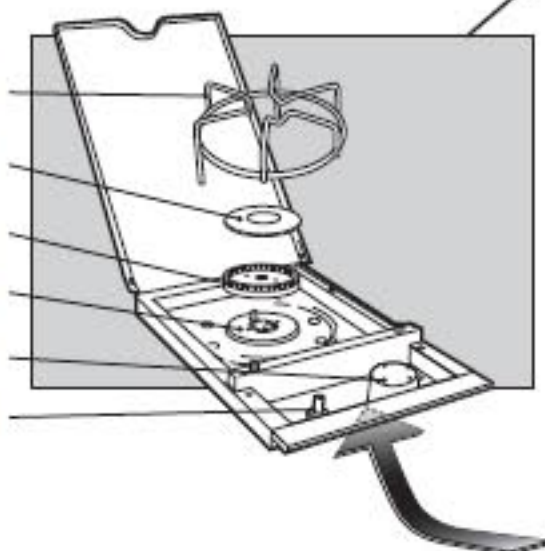
SIDE BURNER MAINTENANCE

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

Make sure black wire is connected between the igniter and electrode.
Make sure white wire is connected between the igniter and grounding clip.
Spark should be a white/blue color, not yellow.

- 1) Igniter Wire
- 2) Ground wire
- 3) Burner

Side Burner Grate
Side Burner cap
Side Burner Ring & Head
Igniter Electrode
Control Knob
Igniter



WEBER® SPIDER /INSECT SCREENS

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

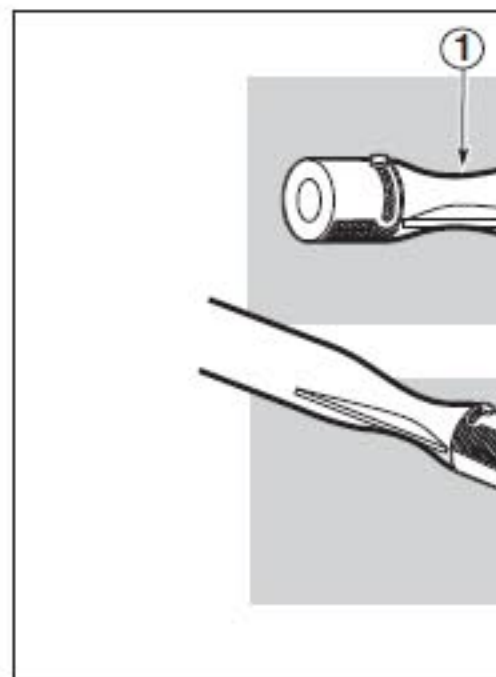
The burner tube combustion air opening is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tubes through the combustion air openings.

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

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

⚠ DANGER

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

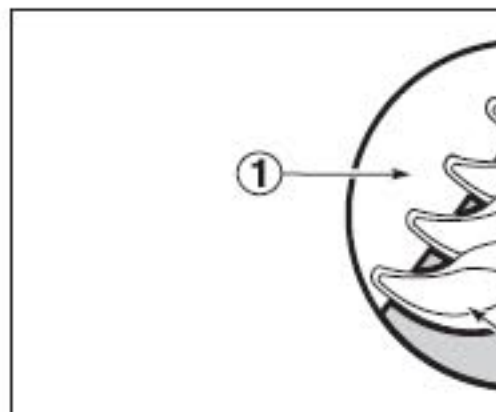


MAIN BURNER FLAME PATTERN

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

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

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



MAIN BURNER CLEANING PROCEDURE

Turn off the gas supply.

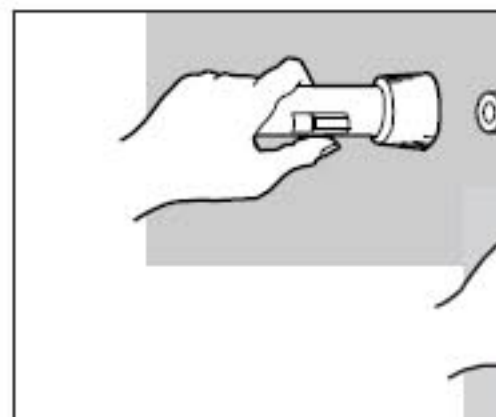
Remove the manifold (See "Replace Main Burners").

Look inside each burner with a flashlight.

Clean the inside of the burners with a wire (a straightened-out coat hanger will work).

Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a Steel bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

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



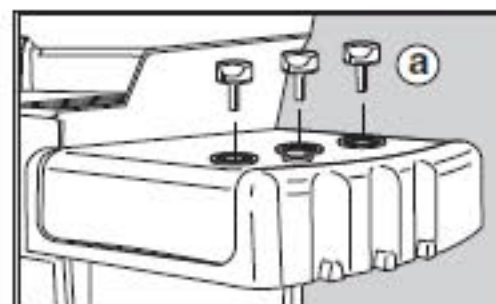
REPLACING MAIN BURNERS

1) Your Weber® gas barbecue must be OFF and cool.

2) Turn gas OFF at source.

3) To remove control panel:

- (a) Take off the burner control knobs.
- (b) Remove screw and washer from back of control panel with a Phillips screwdriver.
- (c) Tilt the back edge of the control panel up. Push in on the front edge to release locking tabs.
- (d) Disconnect the igniter wires from the ignition module.
- (e) Carefully pull control panel away from frame.

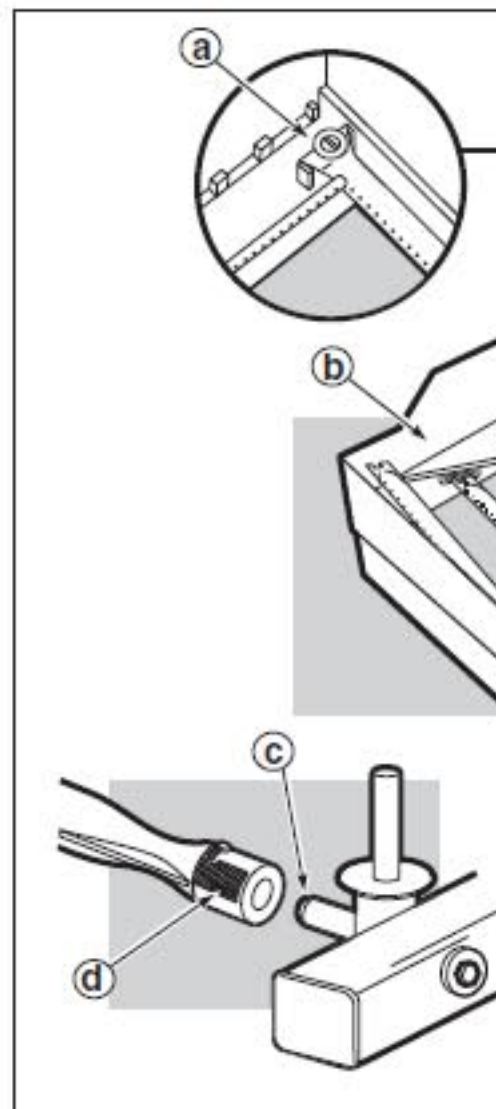


- 5) Slide the burner assembly out from under the guide screw and washer (a) in the corners of the cooking box.
- 6) Lift and twist the burner assembly slightly, to separate the crossover tube (b) from the burners. Remove the burners from the cooking box.
- 7) To reinstall the burners, reverse 3) through 7).

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

Check proper assembly before fastening manifold in place.

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



CROSSOVER® IGNITION SYSTEM OPERATIONS

If The Crossover® Ignition System fails to ignite the BURNER 1, light BURNER 1 with a match. If BURNER 1 lights with a match, then check the Electronic Ignition System.

- Check that both of the ignition wires are attached at the igniter module properly.
- Check that the ignition wire is attached at the ceramic igniter properly.
- Check that the ceramic igniter assembly (A) is fully positioned into burner tube 1 igniter channel (B).
- Check that the ceramic igniter is properly positioned over the burner holes on BURNER 1.
- Check that the Electronic Ignition Button is working by listening and looking for sparks at BURNER 1.

REPLACE BATTERY IF NECESSARY

AAA alkaline battery only. See illustration:

If the Electronic Ignition System still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

