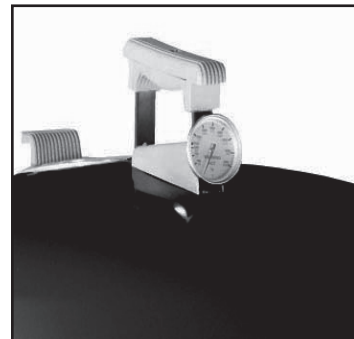


# PERFORMER®



## Owner's Guide

**#78763**



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

**⚠ DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If 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**

1. Do not store spare liquid propane cylinder within 10 feet (3m) of this appliance.
2. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (8m) of this appliance.

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

**NOTICE TO INSTALLER:** These instructions must be left with the owner and the owner should keep them for future use.

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

**⚠ WARNING:** Do not try to light this appliance without reading the "Lighting" Instructions section of this manual.

**⚠ Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.**



78763 US 02/13/08

# 2

# DANGERS AND WARNINGS

## ⚠DANGER

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

## ⚠WARNINGS

- ⚠ Do not store a spare or disconnected LP tank under or near this barbecue.
- ⚠ Improper assembly may be dangerous. Please follow the assembly instructions in this manual. Combustible materials should never be within 24 inches of the top, bottom, back or sides of the barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.
- ⚠ Do not use this barbecue within five feet of any combustible material. Combustible materials include, but are not limited to wood or treated wood decks, patios and porches.
- ⚠ Do not use lava or char rocks in your barbecue.
- ⚠ Never lean over the barbecue when lighting the gas burner.
- ⚠ Barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Do not use gasoline, liquid fire starter or alcohol on the charcoal at any time. Do not use any form of self-lighting charcoal at any time.
- ⚠ Infants, children and pets should never be left unattended near the barbecue.
- ⚠ Make sure ash catcher is in place when using the barbecue.
- ⚠ Always remove the lid before lighting the gas burner, either manually or with the igniter. Lid must remain OFF until charcoal is fully ignited.
- ⚠ Always put charcoal in Char-Baskets or on top of the lower (charcoal) grate. Do not put charcoal directly in the bottom of the bowl.
- ⚠ Remove ashes from the ash catcher only after all coals have been fully extinguished.
- ⚠ Never touch grates (charcoal and cooking), ashes or coals to see if they are hot.
- ⚠ Do not use water to control flare-ups or extinguish coals, as it may damage the porcelain finish; slightly close bottom air vents (dampers) and use the lid. To extinguish coals when finished cooking, close all vents (dampers) after putting lid on the bowl.
- ⚠ Barbecue mitts should always be worn while cooking, adjusting air vents (dampers), adding charcoal, and handling the thermometer or lid.
- ⚠ Never dump hot coals where they might be stepped on or be a fire hazard. Never dump ashes or coals before they are fully extinguished. Do not store barbecue until ashes and coals are fully extinguished.
- ⚠ After a period of storage and/or nonuse, check for gas leaks and burner obstructions before using. See instructions in this manual for correct procedures.
- ⚠ Do not operate the barbecue if a gas leak is present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Should the burner go out at any time during operation, turn tank valve off. Remove lid and wait five minutes before attempting to relight, using the lighting instructions in this manual.
- ⚠ The conversion or attempted use of natural gas in this barbecue is dangerous and will void your warranty.
- ⚠ Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the barbecue is in use.
- ⚠ Use only the LP gas regulator that is supplied with your barbecue.
- ⚠ A dented or rusty LP tank may be hazardous and should be checked by your liquid propane supplier. Do not use an LP tank with a damaged valve.
- ⚠ Although your LP tank may appear to be empty, it may still contain gas. The tank should be transported and stored accordingly.
- ⚠ You should exercise reasonable care when operating your barbecue. It will be hot during cooking and/or cleaning, and should never be left unattended.
- ⚠ Combustion by products produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Do not build this model of grill in any built-in or slide in construction. Ignoring this Warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- ⚠ PROP 65 WARNING: Handling the brass material on this product exposes you to lead, a chemical known to the State of California to cause cancer, and birth defects and other reproductive harm. *Wash hands after handling this product.*
- ⚠ If you see, smell or hear gas escaping from the LP tank:
  1. Get away from the LP tank.
  2. Do not attempt to correct the problem yourself.
  3. Call your fire department.

# WARRANTY

3

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

<b>Cooking / Charcoal grates</b>	<b>1 year</b>
<b>Anodized Aluminum Ash Catcher</b>	<b>1 year</b>
<b>Stainless Steel One-Touch™ Cleaning System</b>	<b>10 years</b>
<b>Bowl and lid against rust / burn-through</b>	<b>10 years</b>
<b>Nylon handles</b>	<b>10 years</b>
<b>Thermoplastic/Thermoset Parts(Performer®)</b>	<b>10 years</b>
<b>All remaining parts</b>	<b>excluding fading</b>
	<b>5 years</b>

when assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your area using the contact information on our website. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

## **WEBER-STEPHEN PRODUCTS CO.**

**Customer Service Center**  
**1890 Roselle Road, Suite 308**  
**Schaumburg, IL 60195**  
**USA**

### **For replacement parts call:**

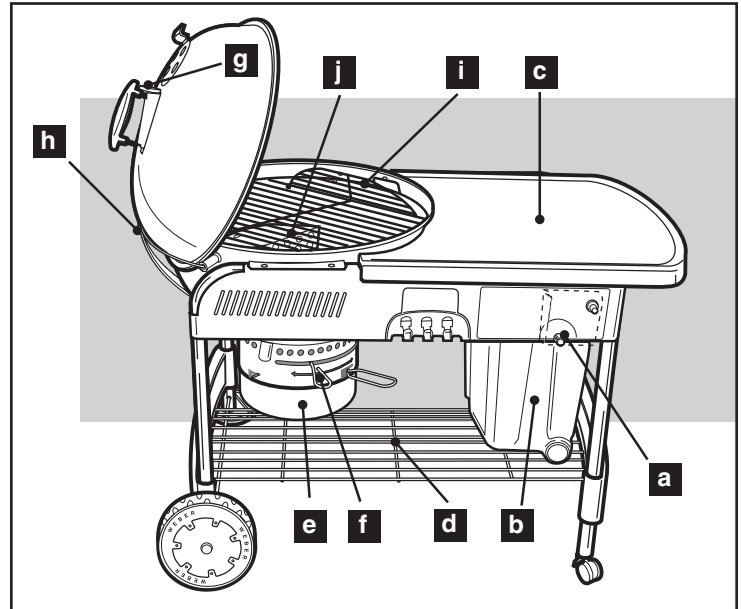
**1-800-446-1071**  
**[www.weber.com](http://www.weber.com)**®

# 4

# GENERAL INSTRUCTIONS

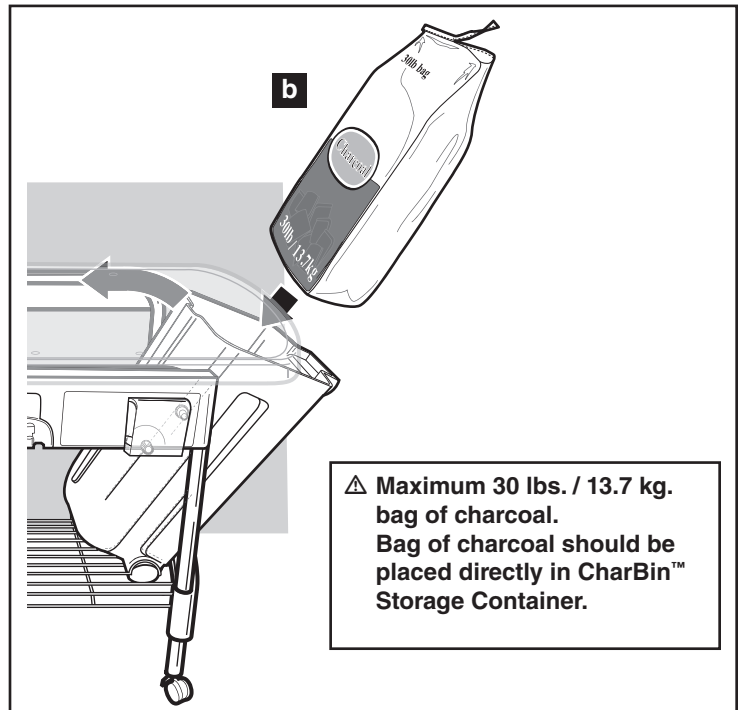
## FEATURES:

- a) Exclusive Touch-N-Go™ Gas Ignition System takes the hassle out of lighting charcoal briquets. Simply push a button and the system's gas burner ignites, starting the charcoal for you. No dangerous liquid starters to use or store, and no more liquid starter aftertaste.
- b) CharBin™ Storage Container holds a bag of charcoal with a maximum weight of 30 lbs./13.7 kg.. Bag of charcoal should be placed directly in CharBin™ Storage Container.
- c) Thermoset work surface serves as a great work area and covers the CharBin™ Storage Container to keep briquets dry.
- d) Convenient bottom rack for storage.
- e) High-capacity ash catcher locks in place, eliminating blowing ashes.
- f) One-Touch® Cleaning System easily sweeps out ashes, or opens and closes the vents.
- g) Patented Dual-Purpose Thermometer monitors the cooking temperature inside the grill and can also be used as a probe to quickly check the doneness of food.
- h) Tuck-Away™ Lid slides back into the stainless steel lid holder and acts as a windshield when lighting briquets.
- i) Hinged access flaps swing open on cooking grate for easy addition of briquets or wood chips during cooking.
- j) Char-Basket™ Fuel Holders allow convenient Indirect and concentrated Direct cooking flexibility with wood or charcoal.



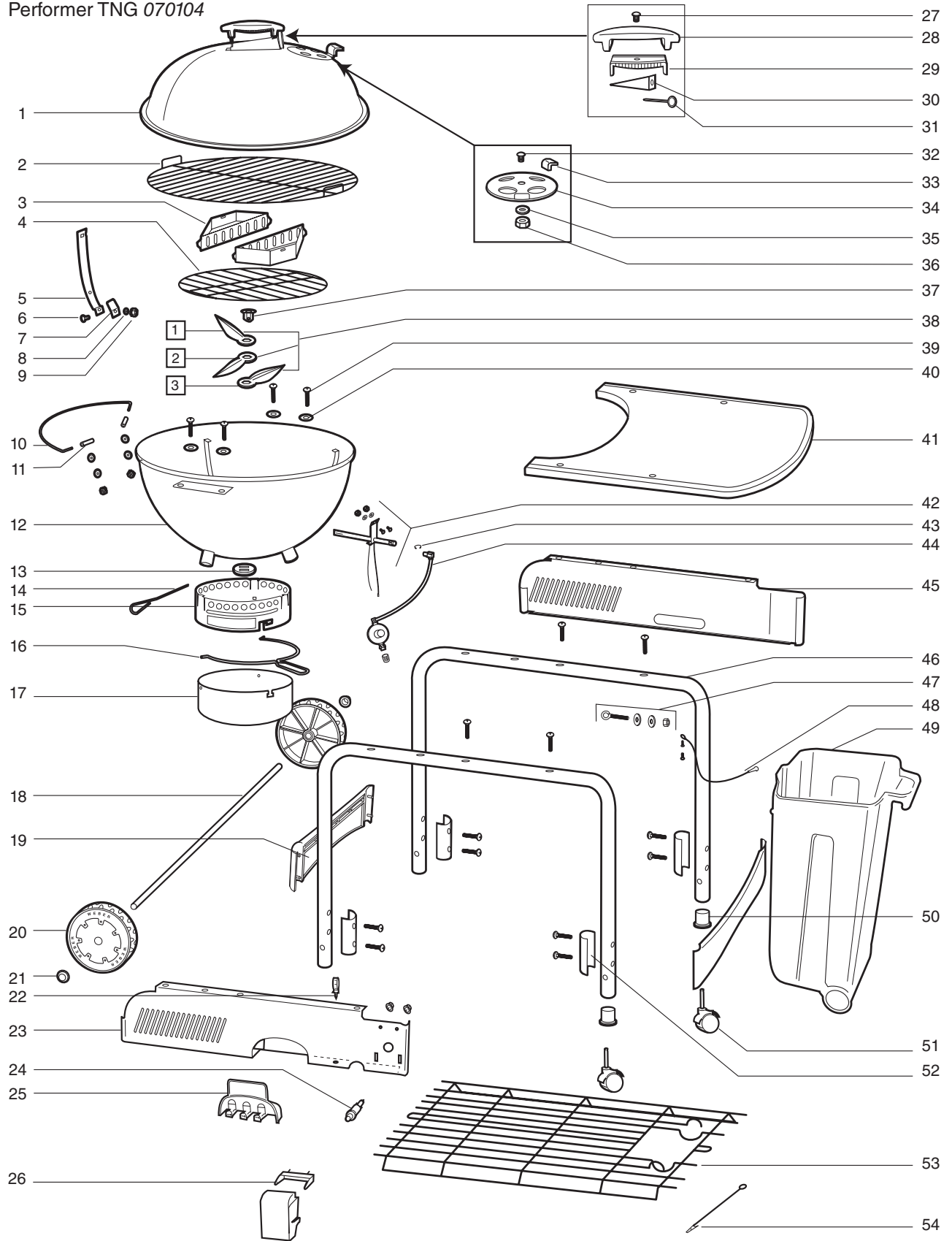
## OPERATING AREA

- ⚠ **WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.**
- ⚠ **The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.**
- ⚠ **Never operate the barbecue under any overhead combustible construction.**
- ⚠ **Your Weber® Barbecue is not intended to be installed in or on recreational vehicles and/or boats.**
- ⚠ **Do not use combustible materials within 24 inches of the top, bottom, back or sides of the grill.**
- ⚠ **The entire barbecue gets hot when in use. Do not leave unattended.**
- ⚠ **Keep any electrical supply cord and the fuel supply hose away from any heated surface.**
- ⚠ **Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.**
- ⚠ **Do not move the appliance during use. Allow the grill to cool before moving.**
- ⚠ **This appliance is not intended for and should never be used as a heater.**
- ⚠ **When cooking, the appliance must be on a level, stable surface in an area clear of combustible material.**



# EXPLODED VIEW

Performer TNG 070104



# 6

# EXPLODED VIEW LIST

## PARTS LIST

Parts can be ordered directly from Weber-Stephen Products Company by phone or mail.

**Note - Do not return parts to Weber-Stephen Products Co. without first contacting the Customer Service Center by phone or mail. Returning the part may not be necessary.**

1. Lid Assembly
2. 22 Inch Hinged Cooking Grate
3. Charcoal Dividers
4. Charcoal Grate
5. Lid Holder Support Strap
6. 1/4-20 x 5/8 Inch Truss Head Screw
7. Lid Holder Lower Support
8. 1/4 Inch Aluminum Washer
9. 1/4-20 Hex Keps Nut
10. Lid Holder Wire
11. Lid Roller
12. Bowl
13. H-Washer
14. Control Rod
15. Ash Catcher Ring Assembly
16. Ash Catcher Handle
17. Ash Catcher
18. Axle
19. Leg Frame Bracket
20. Wheel
21. Wheel Hub Cap
22. Igniter Wire Stay
23. Front Panel
24. Igniter
25. Tool Holders
26. Gas Control Cover
27. #8-18 x 5/8 Inch Screw
28. Nylon Lid Handle (top)
29. Nylon Lid Handle (bottom)
30. Thermometer Mount Assembly
31. Thermometer
32. 1/4-20 x 5/8 Inch Truss Head Screw
33. Nylon Damper Handle
34. Lid Damper
35. 1/4 Inch Aluminum Washer
36. 1/4-20 Acorn Nut
37. H-Drive
38. Damper Blades
39. 1/4-20 x 1 1/4 Inch Truss Head Screw
40. 1/4 Inch Nylon Washers
41. Thermoset Table
42. Burner Assembly
43. Orifice Clip
44. Hose and Regulator Assembly
45. Back Panel
46. Frame Leg
47. CharBin™ Hardware
48. CharBin™ Retention Chain
49. CharBin™
50. Caster Inserts
51. Casters
52. Leg Frame Bracket Clamp
53. Bottom Rack
54. Matchlight Holder

**⚠ WARNING: Use only Weber® factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.**

# GENERAL INSTRUCTIONS

- 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.
- The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or CSA B149.1, Natural Gas and Propane Installation Code.
- The pressure regulator supplied with the Weber® gas barbecue must be used. This regulator is set for 10.5 inches of water column (pressure).
- This Weber® gas barbecue is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.
- Do not use with charcoal fuel.
- This appliance is not intended for commercial use.
- 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.
- The areas around the LP cylinder must be free and clear from debris.
- Replacement pressure regulators and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.
- Place dust caps on cylinder valve outlets when cylinder is not in use.

## IMPORTANT CYLINDER INFORMATION

**⚠ NEVER store a spare LP Cylinder under or near this barbecue.**

**Your Weber® gas grill is equipped for a cylinder supply system designed for vapor withdrawal.**

- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP - gas cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

# PARTS LIST

**TOOLS NEEDED:**

Phillips Screwdriver



1.....

7/16 inch and 7/8 inch or an adjustable wrench



Pliers



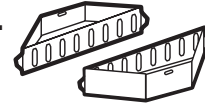
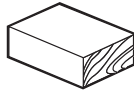
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Hammer

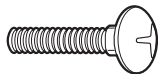


2.....

Block of Wood

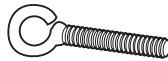


1/4 x 20 1 1/4" Pan Head Bolt - 16



1.....

Eye Bolt - 1



2.....

Nylon Washer - 4



2.....

Metal Washer - 2



1.....

Wheel hubcap - 2



1.....

Retainer Clip - 1



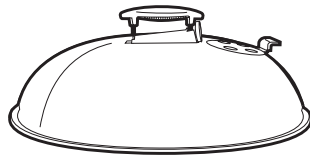
4.....

3/8" Hex Nut - 1



2.....

1.....



1.....

1.....



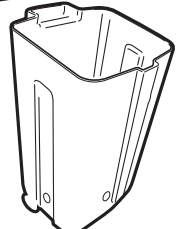
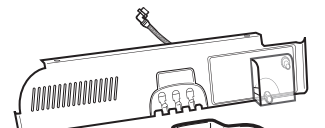
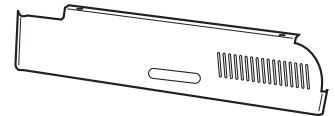
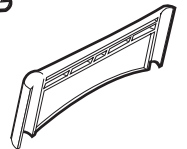
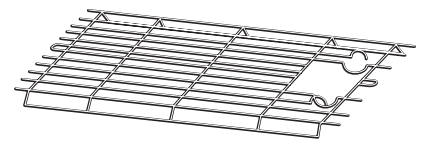
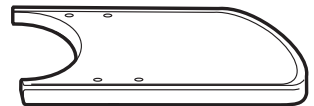
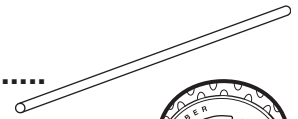
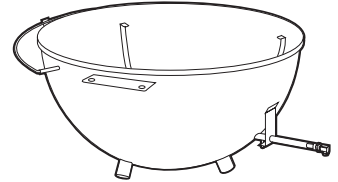
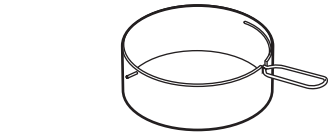
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1.....



1.....

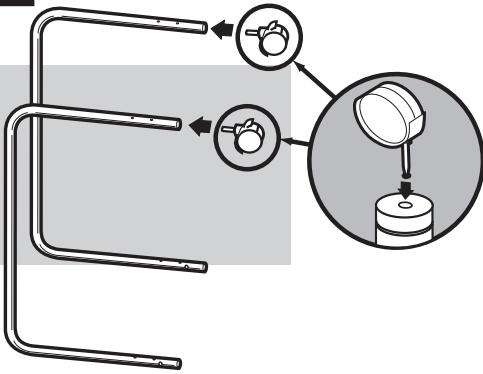
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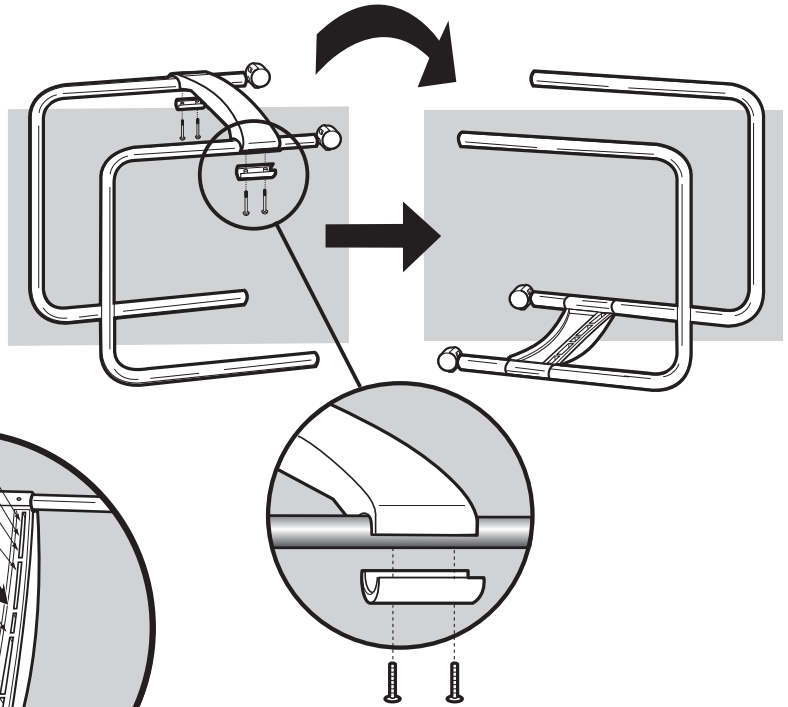
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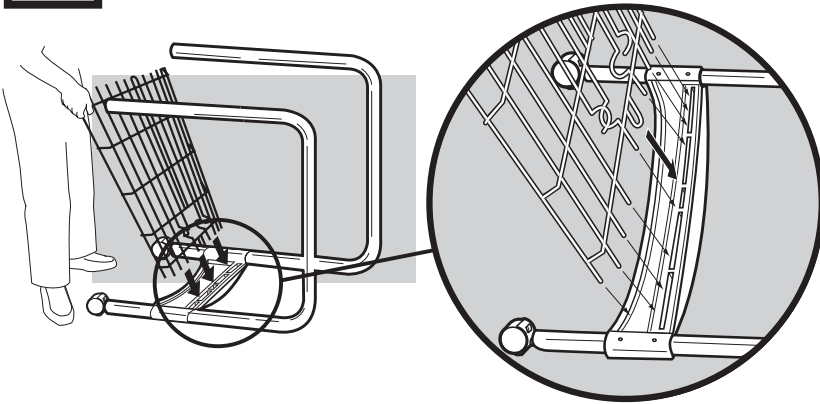


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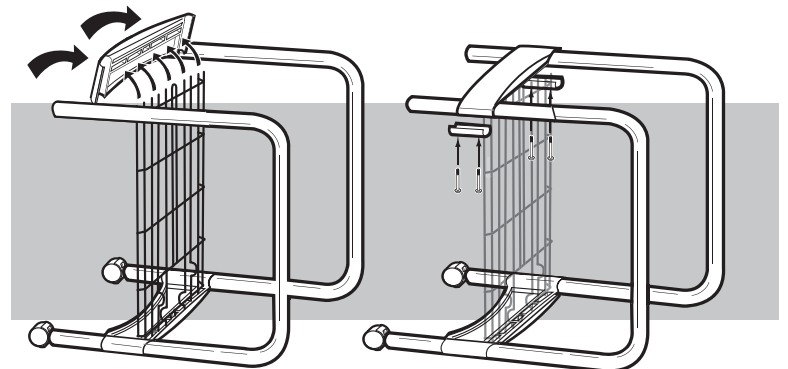


3



4

(4 -  ) 

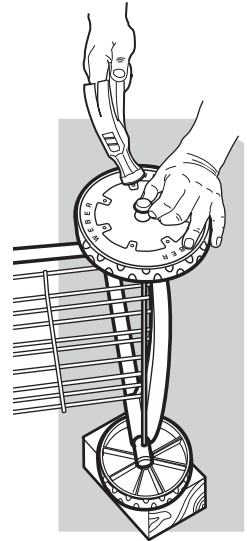
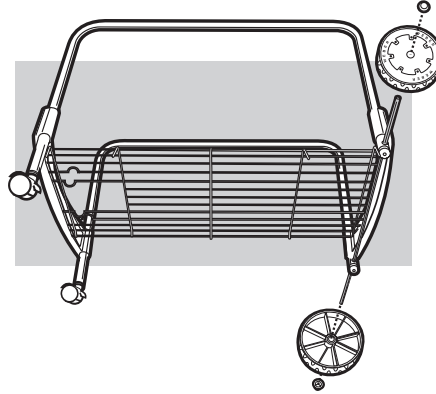
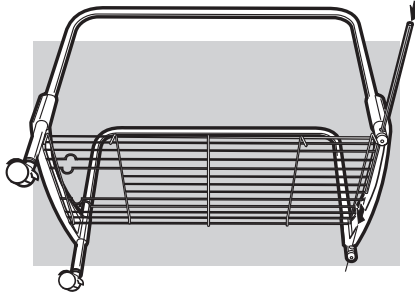
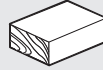




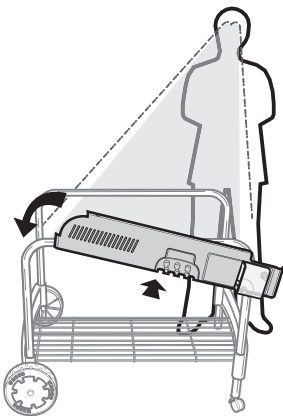
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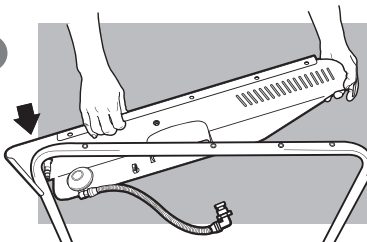
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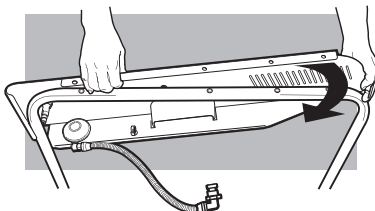
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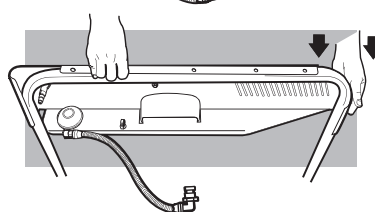
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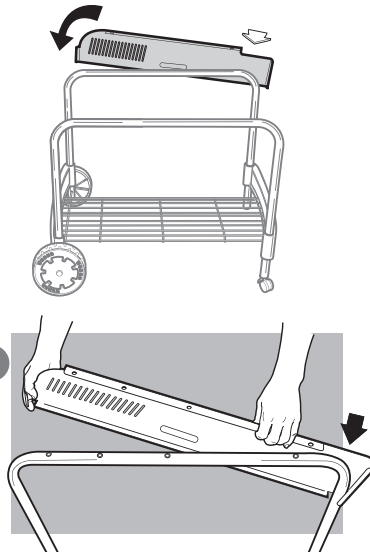
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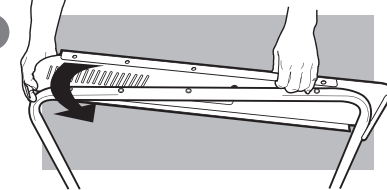
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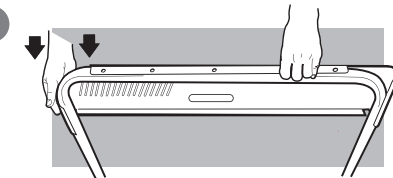
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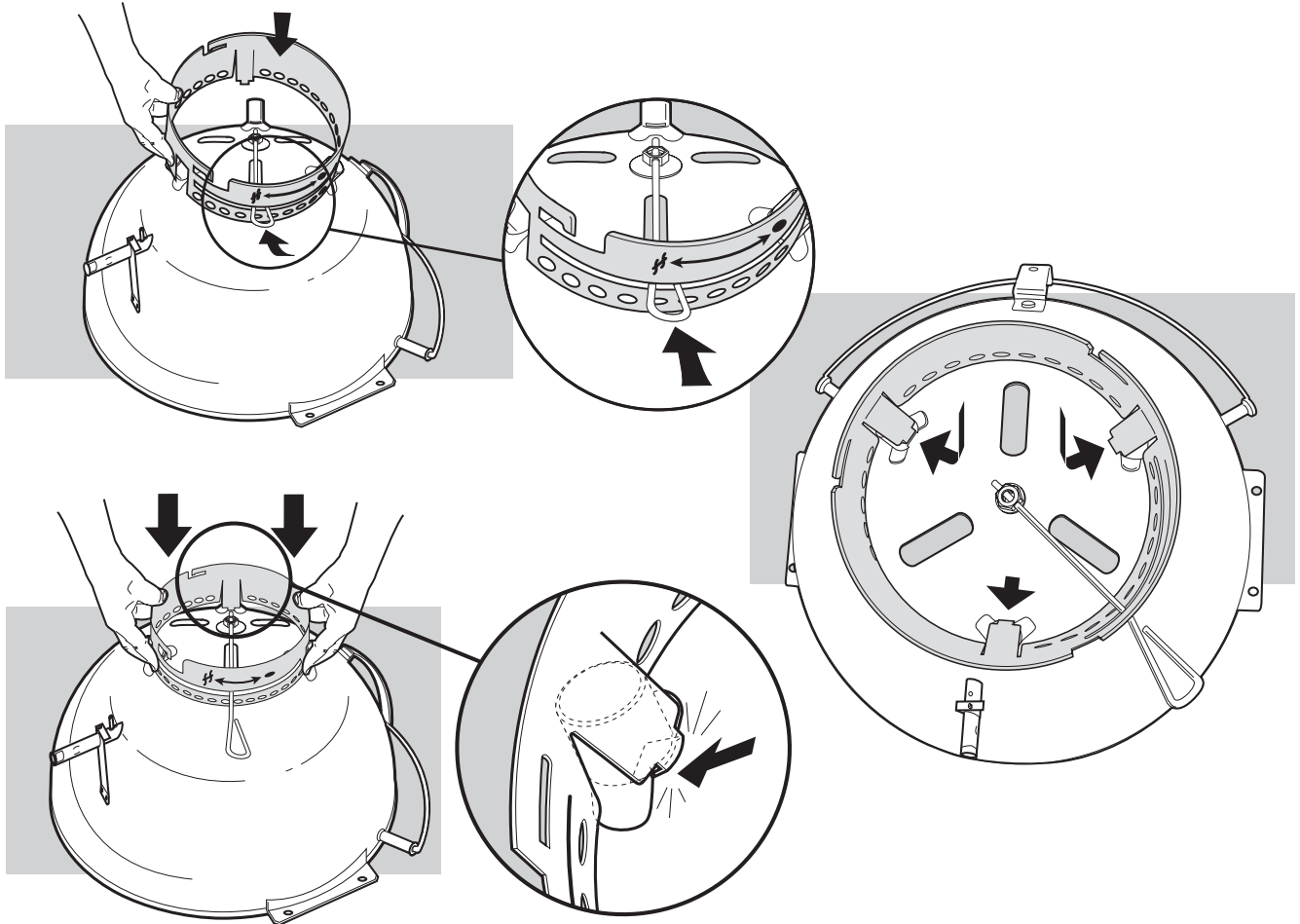
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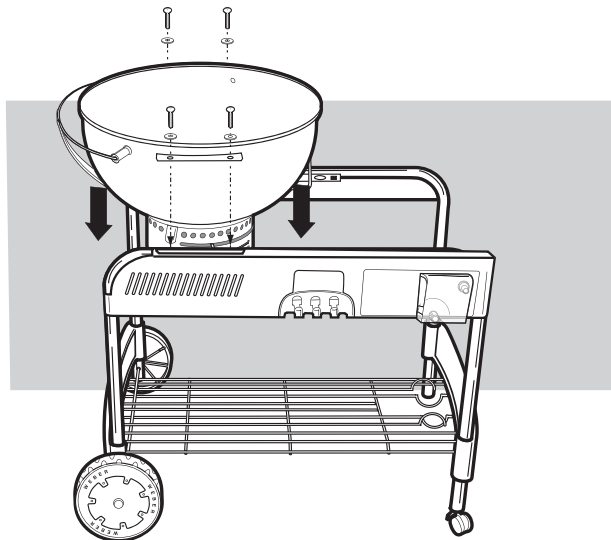
# 10

# ASSEMBLY

7



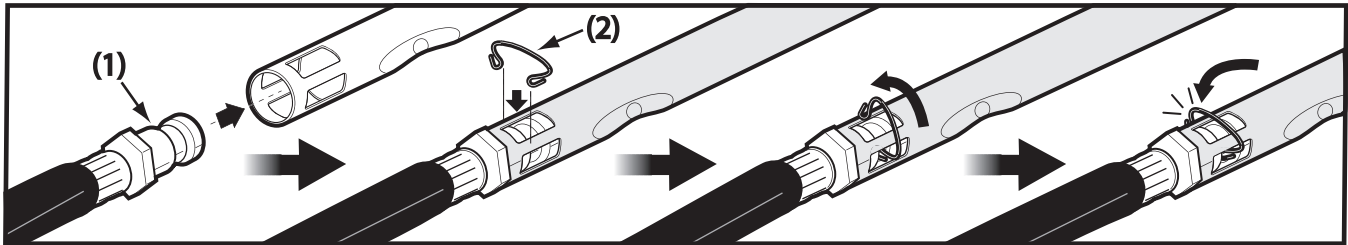
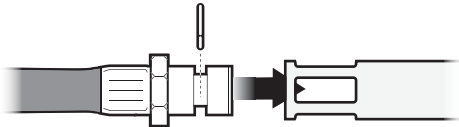
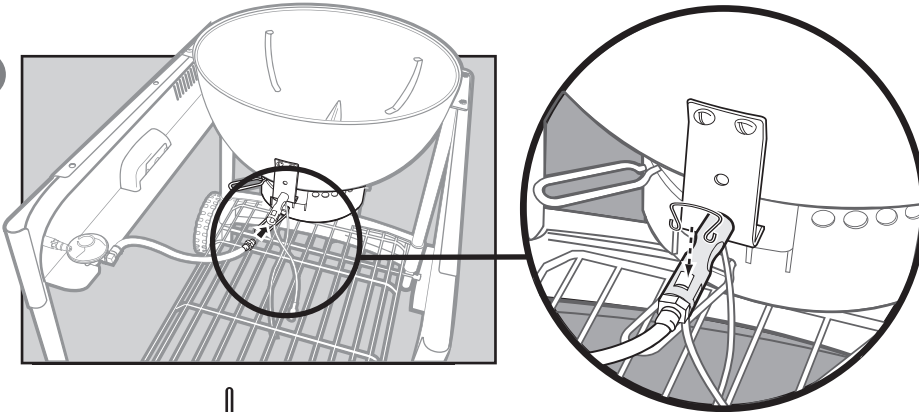
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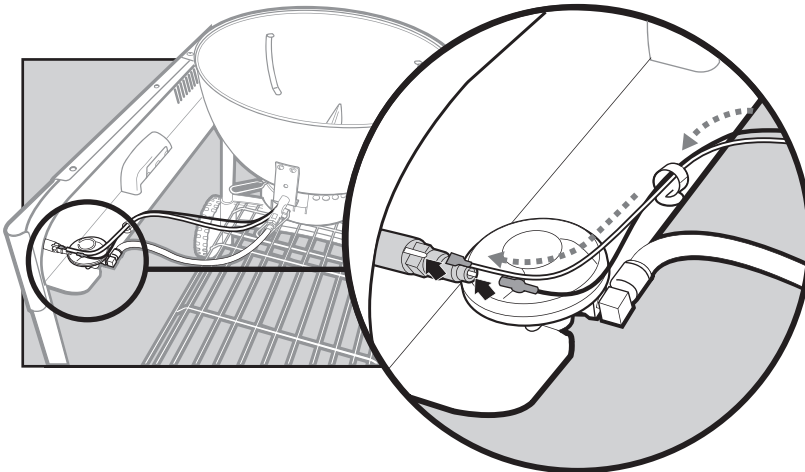
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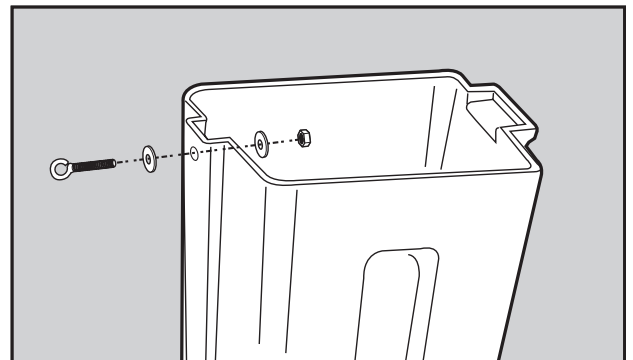
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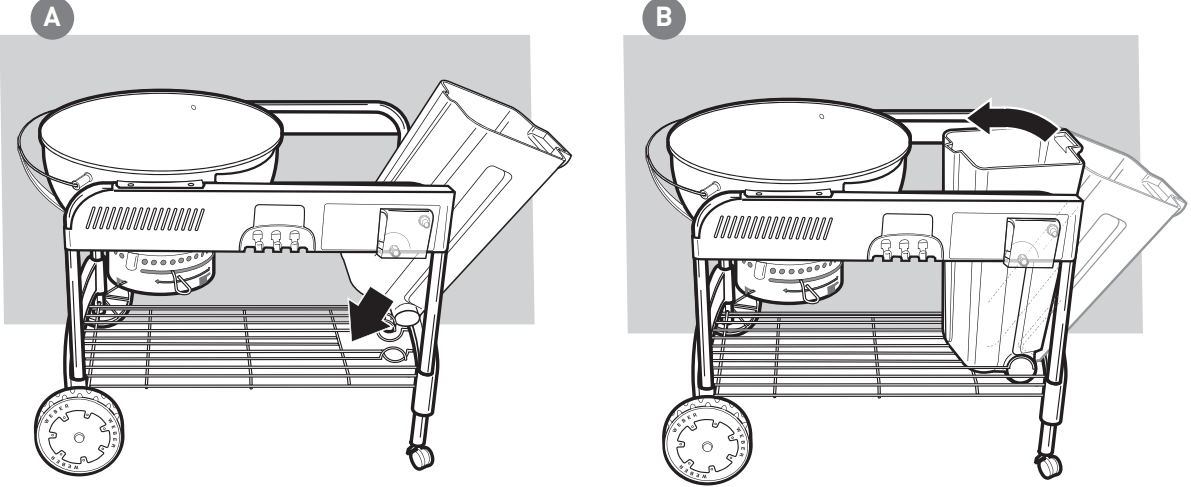
**⚠ DANGER**

Do not use the gas ignition feature if the retaining clip(1) locking the gas orifice(2) into the burner tube is missing.

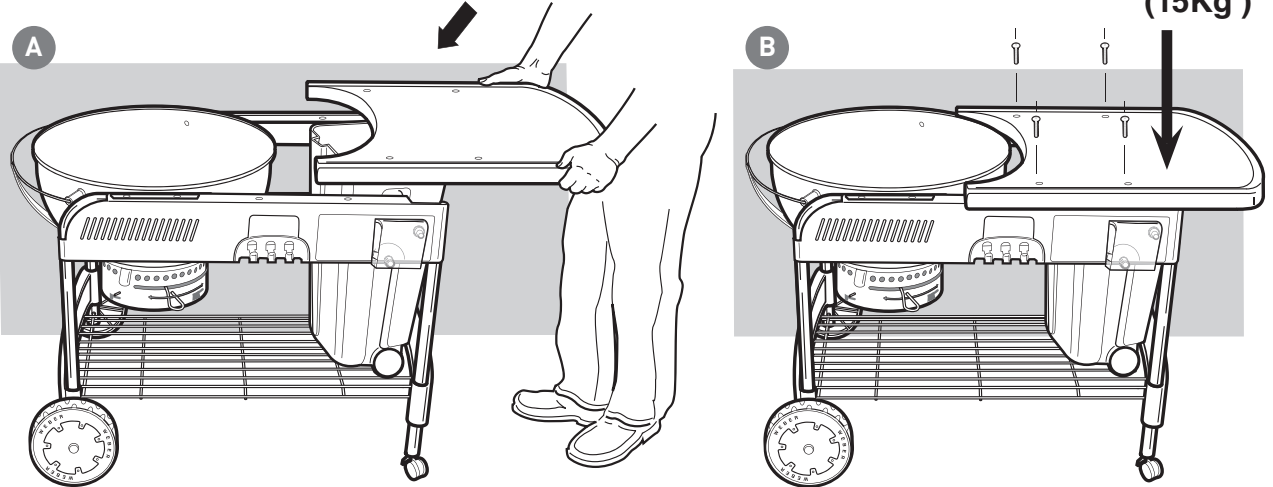
A missing retaining clip can cause serious bodily injury or death, and damage to property.

Pull regulator hose to test orifice to burner tube connection.

10

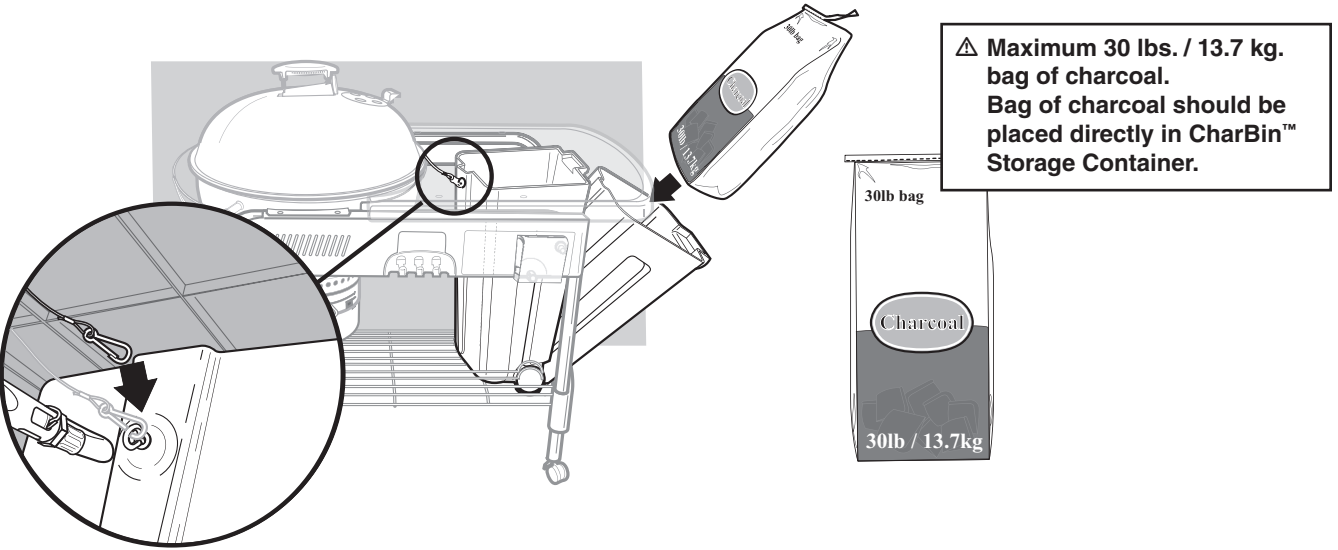


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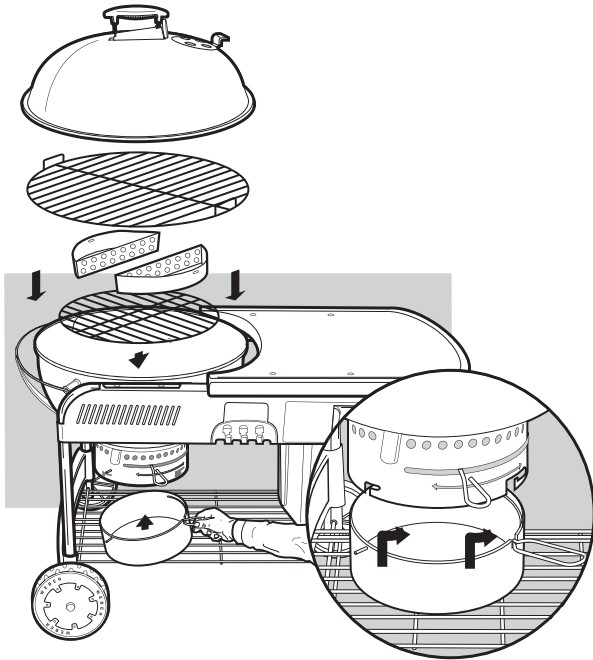


33 lbs. Max.  
(15Kg)

12



13



## ATTACH PROPANE CYLINDER

Use disposable propane cylinders with a capacity of either 14.1 oz or 16.4 oz equipped with a CGA #600 connection.

**⚠ CAUTION:** Use cylinders that are marked "Propane fuel" only.

Push propane cylinder into regulator and turn clockwise until tight.

**⚠ WARNING:** Hand tighten only. Using excessive force could damage the regulator coupling and could cause a leak.

Check for gas leaks:

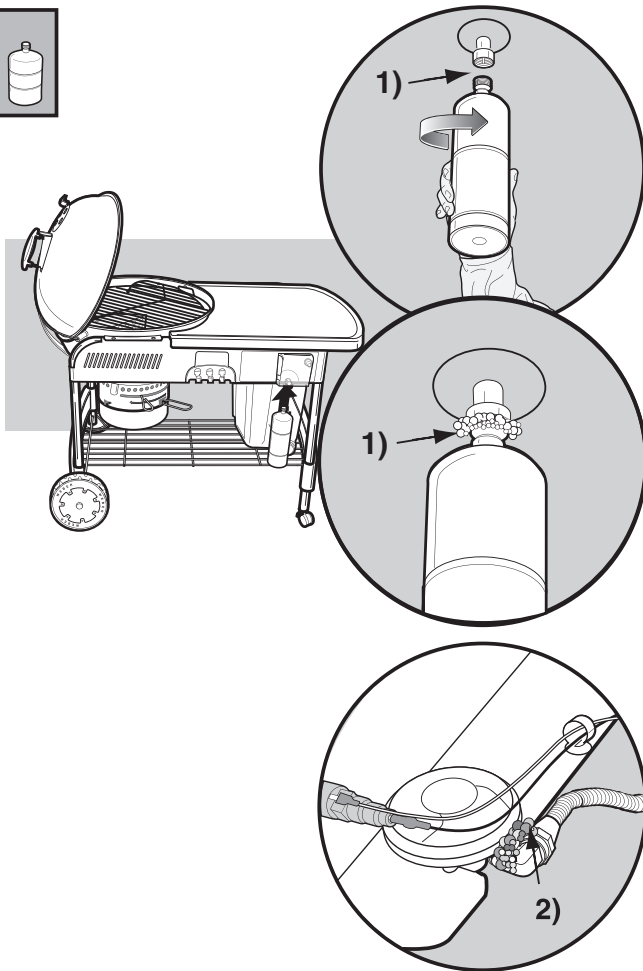
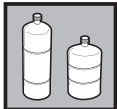
1) Regulator to propane cylinder connection.

**⚠ WARNING:** If there is a leak at connection (1), remove propane cylinder by turning counterclockwise. Do not operate grill. Use a different propane cylinder and recheck for leaks with soap and water solution. If a leak persists after retightening the propane cylinder, 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](http://www.weber.com)®.

2) Regulator-to-hose connections.

**⚠ WARNING:** If there is a leak at connection (2) 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](http://www.weber.com)®.

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



### ⚠ DANGER

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

### ⚠ DANGER

Do not store a spare LP-gas cylinder under or near this appliance.

## LIGHTING

**⚠ DANGER**

Open lid before lighting. Do not use any flammable liquids such as starting fluid, gasoline, alcohol or any form of self-lighting charcoal at any time, including when manually lighting. Failure to do so will cause serious bodily injury or death.

- 1) Remove grill lid before operating gas feature.

**⚠ DANGER:** Failure to do so can cause a gas build-up that can cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

- 2) Open bottom bowl dampers (1).
- 3) Position charcoal baskets over burner.
- 4) Push in tabs on gas control cover.
- 5) Lift gas control cover.
- 6) Turn gas supply on (counter-clockwise) at least one full turn.

**⚠ WARNING:** Do not lean over open barbecue while lighting.

- 7) Push igniter button until burner ignites.

**⚠ CAUTION:** Flame may be hard to see on a bright day.

- 8) After charcoal has ignited, (approximately 5 minutes), turn gas control OFF (clockwise) until it is closed.

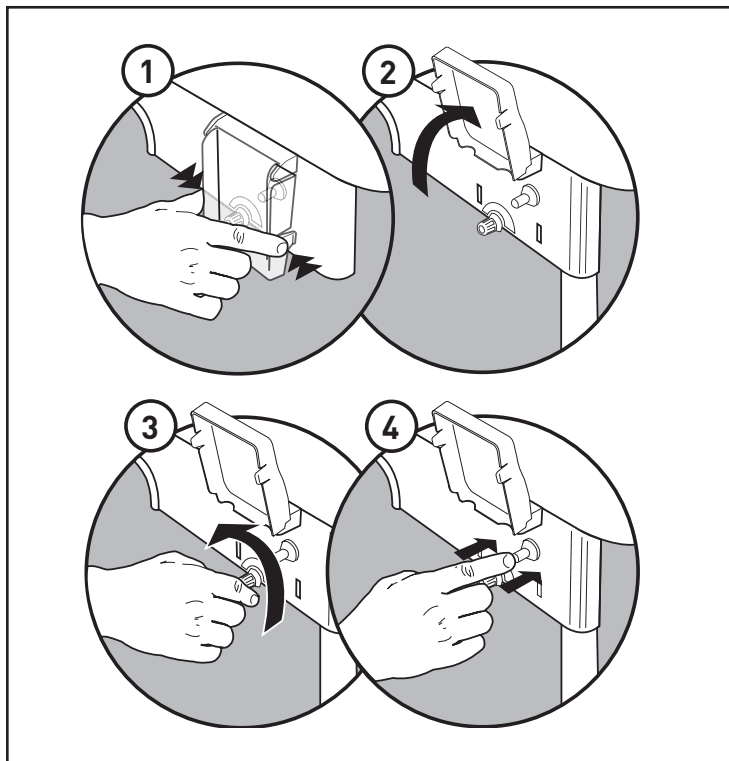
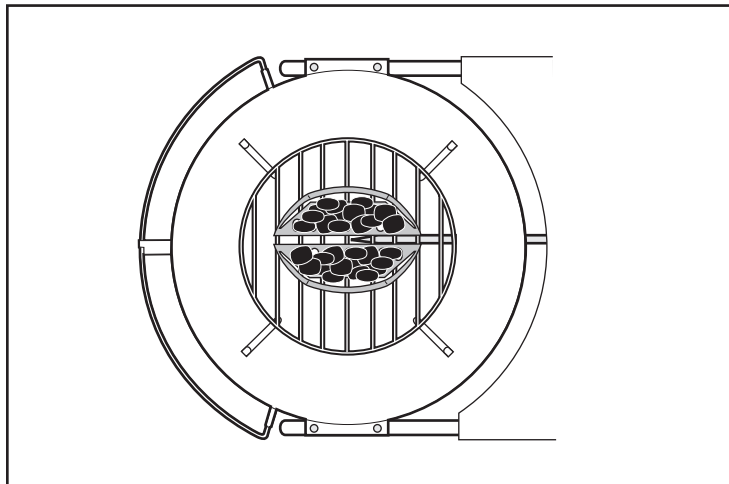
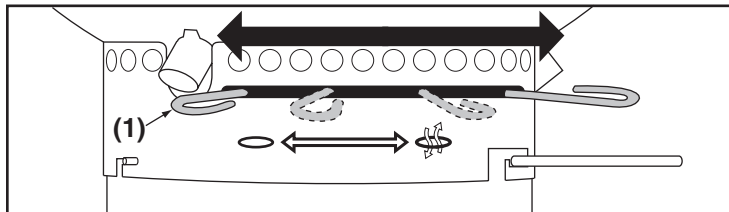
**⚠ CAUTION:** Ensure cover is closed completely.

Note - Prolonged tank run time lessens tank life.

- 9) You can begin cooking when briquets have a light coating of grey ash (approx. 25-30 minutes).

**To Extinguish**

Push in and turn burner control knob clockwise to the OFF position. Close gas supply by turning gas control clockwise until closed.



## MANUAL LIGHTING

**⚠ WARNING: Do not attempt to light manually without using the match holder.**

### **⚠ DANGER**

**Open lid before lighting. Do not use any flammable liquids such as starting fluid, petrol, alcohol or any form of self-lighting charcoal at any time, including when manually lighting. Failure to do so will cause serious bodily injury or death.**

1) Remove grill lid before operating gas feature.

**⚠ DANGER: Failure to do so can cause a gas build-up that can cause a fire or explosion which can cause serious bodily injury or death, or damage to property.**

- 2) Open bottom bowl dampers (1).
- 3) Move Char-Baskets away from the burner.
- 4) Put a match in the match holder. Light match.
- 5) Turn gas supply on (counter-clockwise) at least one full turn.
- 6) Position match flame at rear of burner slot.

**⚠ WARNING: Do not hold hand directly above burner when manually lighting.**

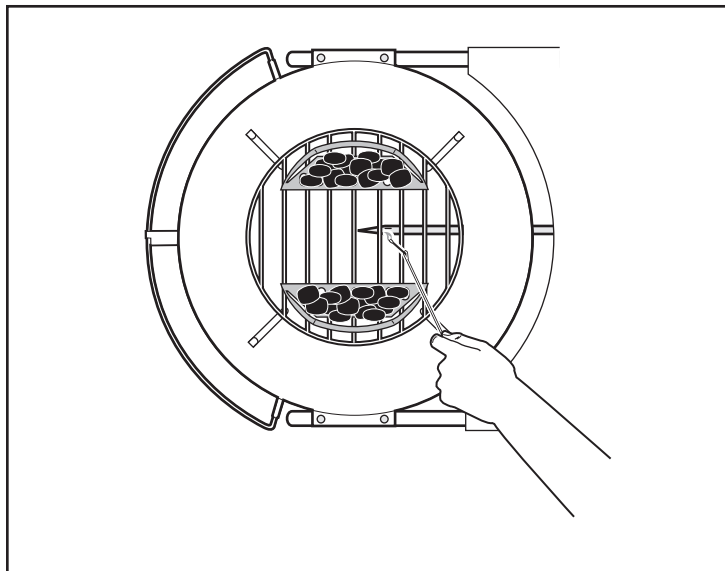
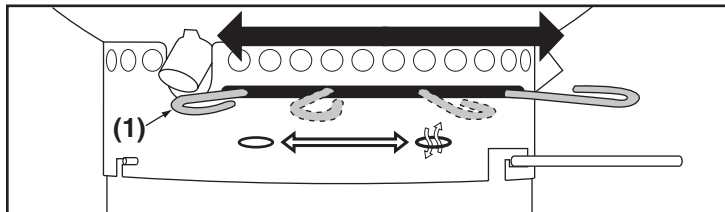
**⚠ WARNING: Do not lean over open barbecue while lighting.**

**⚠ CAUTION: Flame may be hard to see on a bright day.**

- 7) Wear barbecue mitts and use tongs to reposition Char-Baskets over burner.
- 8) After charcoal has ignited, (approximately 5 minutes), turn gas control OFF (clockwise) until it is closed.
- 9) You can begin cooking when briquets have a light coating of grey ash (approx. 25-30 minutes).

### To Extinguish

Push in and turn burner control knob clockwise to the OFF position. Close gas supply by turning gas control clockwise until closed.



## COOKING METHODS

## Direct Method

For foods requiring fewer than 30 minutes of cooking time, cook directly over the coals, absorbing the full heat.

1. Place filled Char-Baskets with flat sides together in center of charcoal grate.
2. Ignite charcoal (approx. 5 minutes), then turn OFF gas supply.
3. Coals are ready when they have a light coating of grey ash (approx. 25-30 minutes).
4. Put hinged cooking grate in place.
5. Place meat directly over coals to sear, then move food to the perimeter of the cooking grate.
6. Close lid and cook according to directions.

For cooking large quantities of food, charcoal can be piled in a pyramid in the center of the charcoal grate, ignited and spread over the charcoal grate for a larger Direct cooking area.

## Indirect Method

For cooking whole meats such as roasts, turkeys or hams, Char-Baskets are placed on the sides of the kettle to circulate the heat like a convection oven.

When cooking by the Indirect method, Char-Baskets should be positioned as shown with the "flaps" of the hinged cooking grate directly above the baskets. This is for safety reasons so the user can avoid reaching directly over burning coals.

1. Fill each Char-Basket with 25 briquets and place with flat sides together in center of charcoal grate.
2. Ignite charcoal (approx. 5 minutes), then turn OFF gas supply.
3. Move Char-Baskets to opposite sides of the kettle immediately after ignition (approx. 5 min.). Wear barbecue mitts and use long-handled tongs.
4. Place drip pan in the center of the charcoal grate between the Char-Baskets.
5. Set hinged cooking grate in place with the "flaps" directly over the Char-Baskets.
6. Coals are ready when they have a light coating of grey ash (approx. 25-30 minutes).
7. Place food on the cooking grate directly above the drip pan.
8. Close lid and cook according to directions.

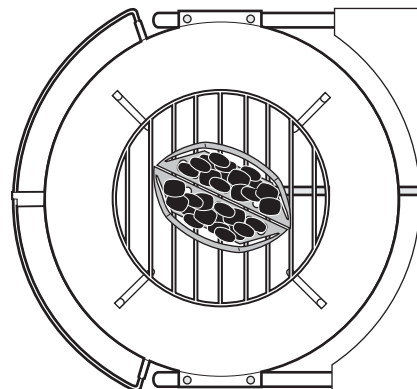
*Note - For meat that requires more than one hour of cooking time, 8 additional coals must be added at the end of each hour. The "flaps" on the cooking grate can be opened to easily add charcoal to the baskets. Wear barbecue mitts and use long handled tongs to lift "flaps" and add coals.*

It is important in Indirect Cooking to have the coals burning equally well on each side before beginning to cook. Occasionally when the coals are ignited, one side will start faster than the other. If this happens, wear BBQ mitts and use long-handled tongs to move the charcoal from one side to the other so the heat is evenly distributed.

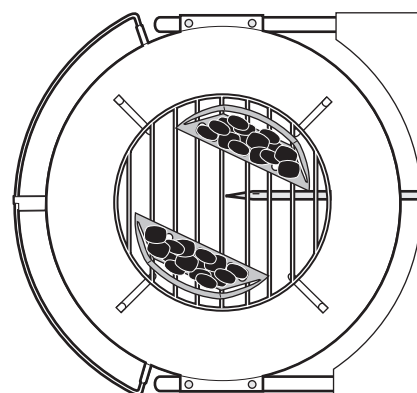
For additional information and cooking times, consult the Weber® Owner's Guide.

A few wood chunks or a handful of cooking woodchips may be added to hot coals for a mild smoke flavor in your foods.

**⚠ Caution: Place thermometer in lid when not in use. Do not leave thermometer in food while cooking.**



DIRECT COOKING



INDIRECT COOKING



Problem	Check	Cure
<b>Burner burns with a yellow or orange flame, in conjunction with the smell of gas.</b>	Inspect Burner for possible obstructions.	Clean Burner. (See Section "Maintenance")
<b>Burner does not light, or flame is low.</b>	Is LP fuel low or empty?	Replace LP cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the burner light with a match?	If you can light the burner with a match, then check the ignition system.
	Is the hose to burner tube connection properly secured? (see step 9, pg. 11)	Connect the gas hose to the burner tube using the metal retaining clip provided. <b>⚠DANGER Do not use the gas ignition feature if the retaining clip is missing. A missing retaining clip can cause serious bodily injury or death, and damage to property.</b> Contact Customer Service for a replacement retainer clip.
<b>Burner flame pattern is erratic.</b>	Is burner clean?	Clean burner. (See Section "Maintenance")
<b>Inside of lid appears to be "peeling." (Resembles paint peeling.)</b>	What you are seeing is baked on grease that has turned to carbon and is flaking off. <b>THIS IS NOT A DEFECT.</b>	Clean thoroughly. (See Section "Cleaning")
<b>If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto <a href="http://www.weber.com">www.weber.com</a>®.</b>		

## MAINTENANCE

After a period of nonuse we recommend that you perform the following maintenance procedures for your safety.

- Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be unserviceable, do not use the barbecue. Replace using only Weber® authorized replacement parts. **Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).**

**⚠ CAUTION: If the barbecue gas hose is damaged in any way or leaking, do not use the barbecue.**

- Inspect the burner for the correct flame pattern (page 20). Clean, if necessary, according to the procedures outlined in this section.
- Check all gas fittings for leaks. See Step "Check for gas leaks" (page 13).

## PERIODIC CLEANING

To remove ashes from the bowl, move control rod (1) side to side so damper blades sweep ashes through the bowl vents and into the ash catcher.

**⚠ CAUTION: Be sure that burner is OFF and barbecue is cool before cleaning.**

Do not enlarge burner slots when cleaning.

### To clean burner:

- Brush the outside of the burner tube (2) and the burner slot (3) section with a brass wire brush.

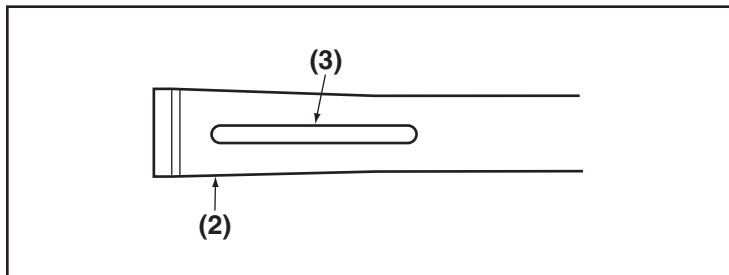
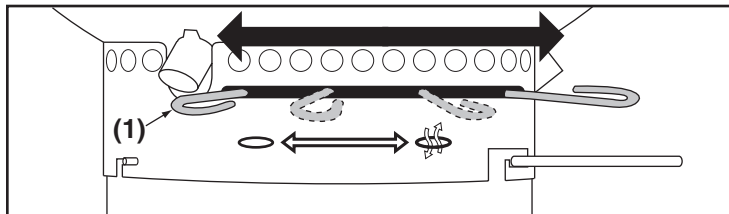
**⚠ CAUTION: Do not enlarge the burner slots or the gas orifice when cleaning.**

### To clean kettle:

- While lid is warm, wipe the inside with a paper towel to prevent grease buildup.
- For outer surfaces use a warm soapy water solution and rinse well with clear water.

**For a more thorough cleaning** (to be done at least once a year):

1. Remove ashes after coals are fully extinguished.
2. Remove the grates and Char-Baskets.
3. Wipe out with paper towels. Wash with a mild detergent and water. Rinse well with clear water and wipe dry.



## STORAGE

- When the Performer Grill is stored indoors, the gas supply must be disconnected and the LP tank stored outdoors in a well-ventilated space.
- LP tanks must be stored outdoors in a well-ventilated area out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- After a period of storage and/or nonuse, the barbecue should be checked for gas leaks and any obstructions in the burner tube before using. (See section "Maintenance.")
- Check that the areas around the tank, hose and burner assembly are free from debris that might obstruct the flow of gas or air before use.

## INSECT ALERT

Your Performer Grill, as well as any outdoor gas appliance, is a target for spiders and insects. They can nest in the venturi section (1) of the burner tube causing gas to flow back out of the air shutter.

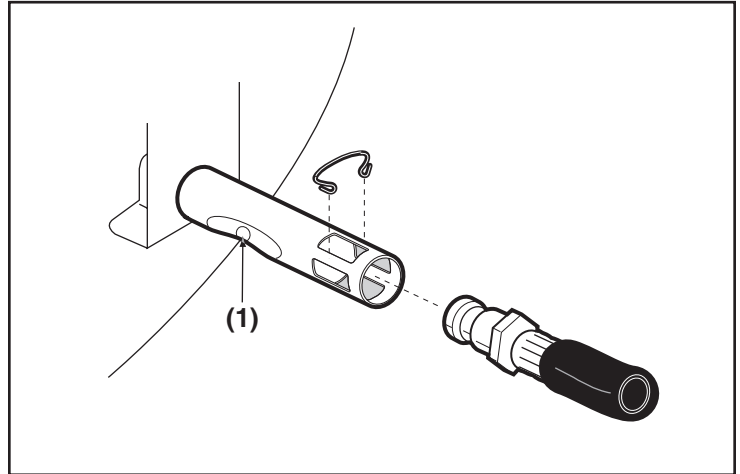
This could result in a fire in and around the burner tube under the bowl panel. It can cause serious damage to your barbecue, rendering it unsafe to operate.

We strongly recommend that you inspect and clean the burner tube at least once a year, or if any of the following symptoms occur:

1. The smell of gas in conjunction with the burner flames appearing very yellow and lazy.
2. Burner makes popping noises.

### **⚠ DANGER**

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

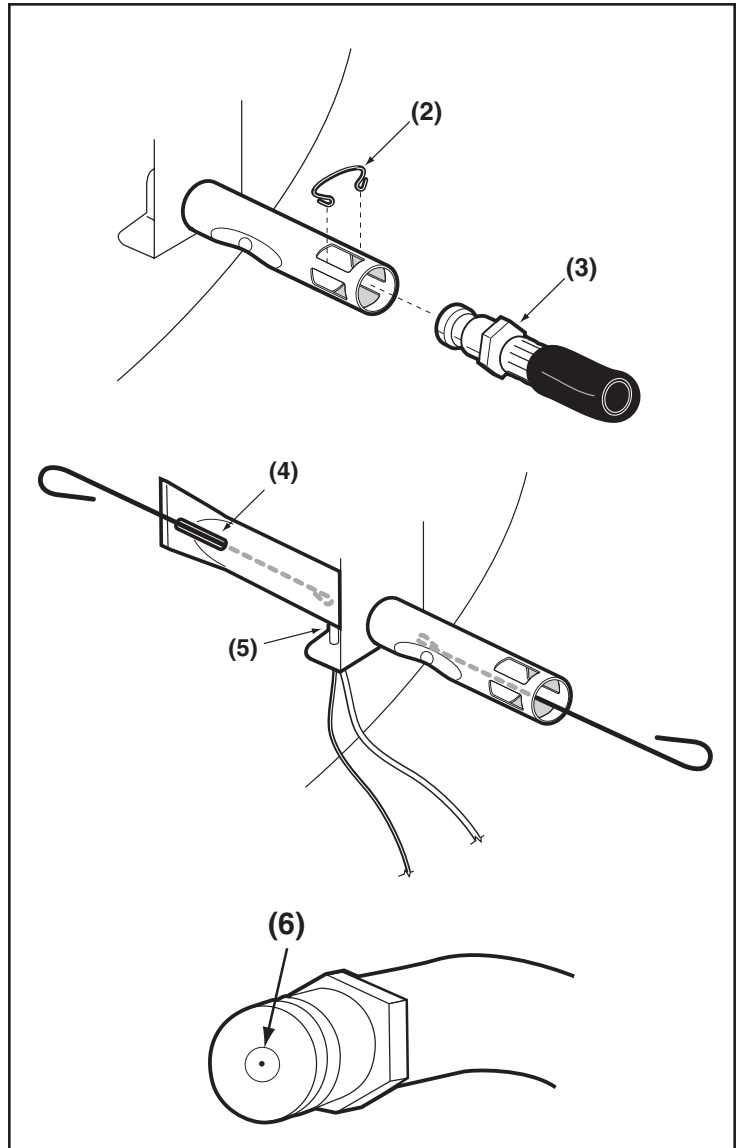


## INSPECTING AND CLEANING THE BURNER

1. Turn gas to OFF.
2. Remove the CharBin™ Storage Container.
3. Remove orifice clip (2) and hose fitting (3) from the burner tube.
4. Look inside the burner with a flashlight.
5. Clean the inside of the burners with the wire matchlight holder (provided). Use the wire to clean the air shutter area, the venturi section, and the burner slots (4) on the inside of the bowl. Be careful when inserting the burner cleaning tool not to damage the igniter electrode (5).
6. Recheck with flashlight to see that there are no obstructions.
7. If necessary, surface of hose fitting can be cleaned with a brass wire brush. The orifice (6) can be cleaned with a small pin.

**⚠ CAUTION: Do not enlarge the orifice when cleaning.**

8. Reassemble by reversing steps 2 thru 3.

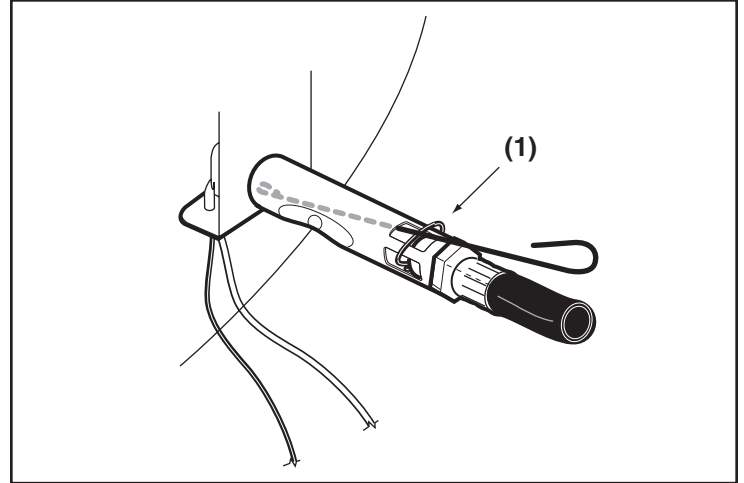


**PERIODIC QUICK CLEANING**

We recommend that you periodically brush the outside of the burner slots with a brass wire brush and clean the burner tube through the combustion air vent with the tool we have provided.

This can be done by locating the burner combustion air vent (1) underneath the bowl bracket and inserting the tool through each combustion air vent, rotating the tool. Be careful when inserting the burner cleaning tool not to damage the igniter electrode.

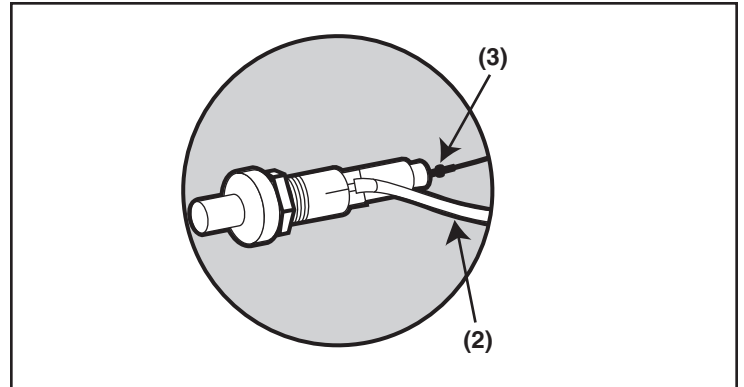
**⚠CAUTION:** It is important to increase the frequency of this cleaning procedure during the spring and summer months.

**IGNITION SYSTEM**

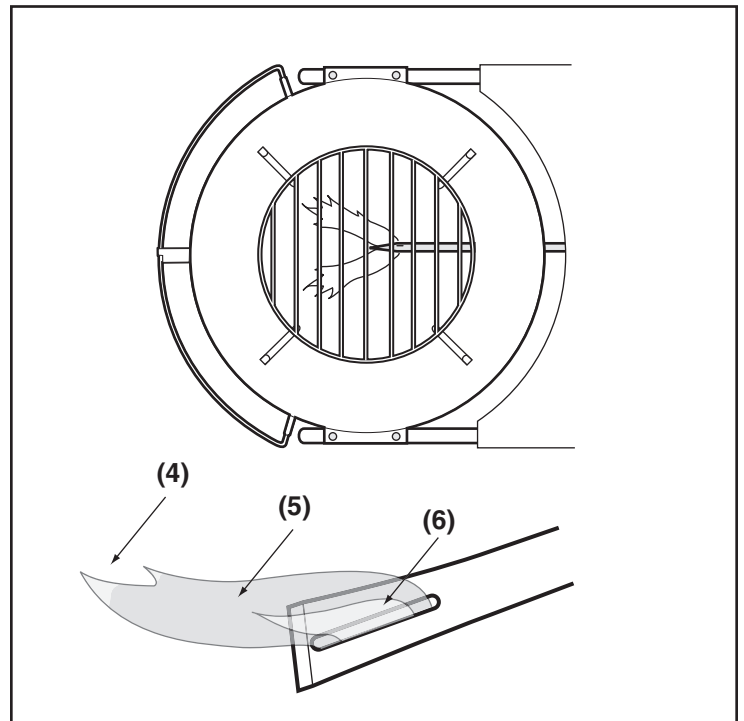
If the Ignition System fails to ignite the burner, light manually. If Manual ignition is successful, then check the Ignition System.

- Check that both the white (2) and black (3) ignition wires are attached properly.
- Check that the igniter button pushes in completely and returns.
- Check to see if the igniter is loose in the frame. Tighten if necessary; see Step "Install Igniter" (Pg.11, Step 9B) for the correct procedure.

If the Ignition System still fails to ignite the burner, use the Manual Lighting procedure and contact your dealer.

**BURNER FLAME PATTERN**

The burner has been factory set for the correct air and gas mixture. The correct flame pattern should have yellowish tips (4) dark blue in the middle (5), and light blue at the burner tube (6). If the flames do not appear as shown, or if "popping" noises occur, follow the burner cleaning procedures.











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