Summit®

GAS GRILL

Natural Gas Grill Owner's Guide

ESNA Guía del Propietario de la Barbacoa de Gas Natural - Pg. 37

FC Mode d'emploi du Grill à gaz naturel - Pg. 73

670

#56206



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, death, or damage to property.

⚠ WARNING:

1. **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
2. **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other 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 ignite this appliance without first reading the BURNER IGNITION sections of this manual.

CERTIFIED

MEMBER NPGA National PROPANE GAS Association

DESIGN CERTIFIED

56206 02/28/11 NG
US - ENGLISH

EX1024
HARBOR FREIGHT TOOLS
IPR2025-01463

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 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 and burner obstructions 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 may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot during cooking or cleaning 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 attempting to relight, using the igniting 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 cookbox.
- ⚠ 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 unit or liquid propane gas in a natural 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 cancer, 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 assembly instructions.
- ⚠ 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.
- ⚠ Proposition 65 Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm.
  (Wash hands after handling this product.)

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 liquid propane 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 the cylinder 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.

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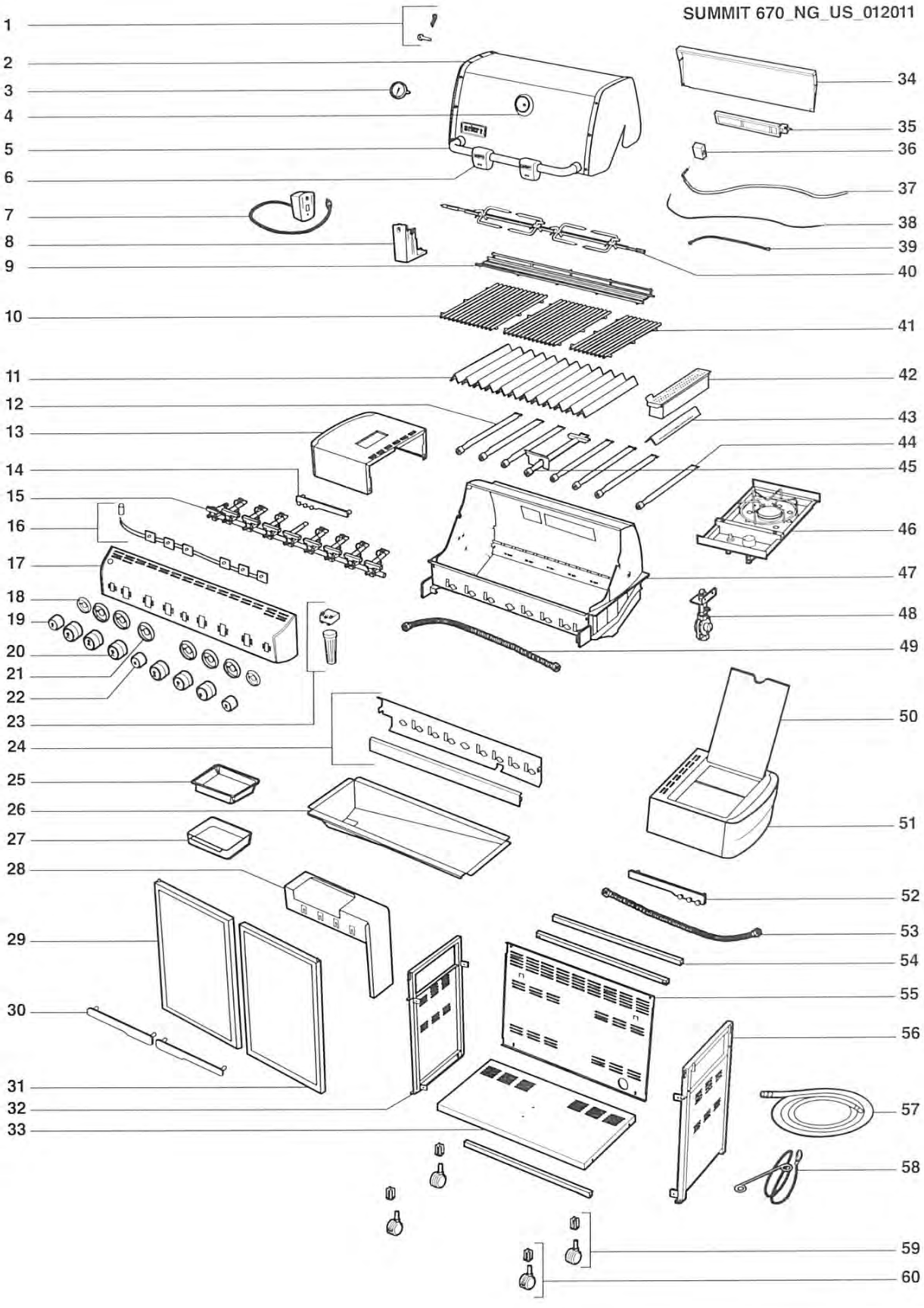
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EXPLODED VIEW



EXPLODED VIEW LIST

1. Shroud Hardware
2. Shroud
3. Thermometer
4. Thermometer Bezel
5. Handle
6. Grill Out™ Handle Light
7. Rotisserie Motor
8. Rotisserie Bracket
9. Warming Rack
10. Cooking Grate
11. Flavorizor® Bar
12. Burner Tube
13. Side Table
14. Left Tool Holder
15. Manifold
16. Control Panel Wiring Harness
17. Control Panel
18. Small Knob Bezel
19. Small Knob
20. Large Knob
21. Large Knob Bezel
22. Sear Station® Knob
23. Battery Housing
24. Water Baffle / Heat Shield
25. Disposable Drip Pan
26. Slide-Out Grease Tray
27. Catch Pan
28. Catch Pan Holder
29. Left Door
30. Door Handle
31. Right Door
32. Left Frame Panel
33. Bottom Panel
34. IR Burner Cover
35. Infrared Burner
36. IR Burner Box
37. IR Burner Igniter Wire
38. Thermocouple
39. IR Burner Hose
40. Rotisserie Spit Assembly
41. Cooking Grate
42. Smoker Box
43. Smoker Bar
44. Smoker Burner
45. Sear Station® Burner
46. Side Burner
47. Cookbox
48. Bulkhead
49. Manifold Hose
50. Side Burner Lid
51. Side Burner Table
52. Right Tool Holder
53. Side Burner Hose
54. Frame Support
55. Back Panel
56. Right Frame Panel
57. Natural Gas Hose
58. Matchstick Holder
59. Caster
60. Locking Caster

WARRANTY

Weber-Stephen Products LLC (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:

Aluminum castings:	25 years (2 years on paint; excludes fading)
Stainless steel shroud:	25 years
Porcelain-enameled shroud:	25 years
Stainless steel burner tubes:	10 years
Stainless steel cooking grates:	5 years no rust through or burn through
Stainless steel Flavorizer® bars:	5 years no rust through or burn through
Porcelain-enameled cast-iron cooking grates:	5 years no rust through or burn through
Porcelain-enameled cooking grates:	3 years no rust through or burn through
Porcelain-enameled Flavorizer® bars:	2 years no rust through or burn through
Infrared rotisserie burner:	2 years
All remaining parts:	2 years

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

For replacement parts call:
1-800-446-1071

Visit www.weber.com®, select your country of origin, and register your grill today.

GENERAL INSTRUCTIONS

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 grease tray are free from debris that might obstruct the flow of combustion or ventilation air. ◆

CANADIAN INSTALLATION

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 AND/OR NONUSE

- 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. (Refer to: "MAINTENANCE/ANNUAL MAINTENANCE").
- Check that the areas under the control panel and the slide out grease 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. (Refer to: "MAINTENANCE/ANNUAL MAINTENANCE"). ◆

OPERATING

⚠ WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

⚠ WARNING: Your Weber® gas barbecue shall not be used under overhead combustible construction.

⚠ WARNING: Your Weber® gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.

⚠ WARNING: Do not use the barbecue within 24 inches of combustible materials. This includes the top, bottom, back or sides of the grill.

⚠ WARNING: The entire cookbox gets hot when in use. Do not leave unattended.

⚠ WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surface.

⚠ WARNING: Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials. ◆

GAS SUPPLY TESTING

- Disconnect your Weber® gas barbecue when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).
- Turn off your Weber® gas barbecue when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at the pressure equal to or less than 1/2 psig (3.5 kPa). ◆

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 4.5" of water column pressure (.163 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 1/2" 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

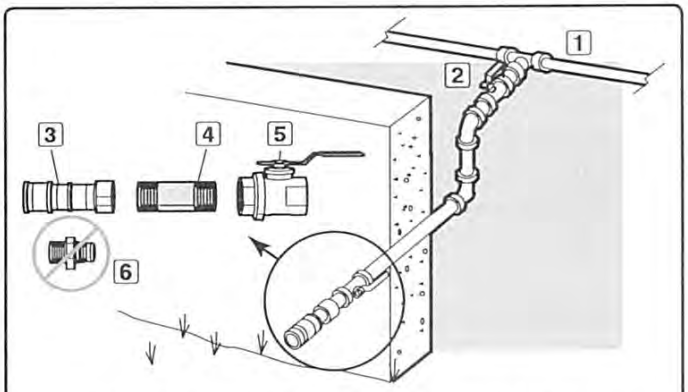
- For the correct size and length of gas line piping refer to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062"; or standard weight (schedule 40) steel or wrought iron pipe.
- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover.

Test Connections

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1.

⚠ 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 gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.



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

INSIDE WALL			
1	Gas Supply	2	Shut Off
OUTSIDE WALL			
3	Quick-Disconnect	4	1/2" Pipe Nipple
5	Locking Shut Off	6	Do Not Use

GAS INSTRUCTIONS

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 4.5" of water column pressure. If replacement of the hose becomes necessary, factory specified parts are required. See your local dealer.

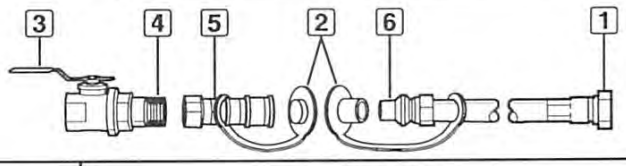
For safety and design reasons, the conversion of a Weber® grill from operation using Natural gas to operation using LP gas is not allowed.

WHAT IS NATURAL GAS?

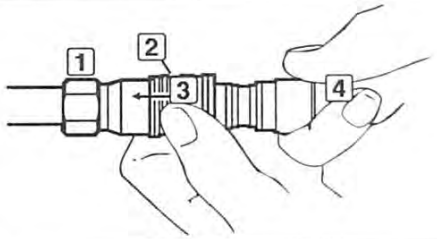
Natural gas, often called methane, is a safe modern fuel. Natural gas is supplied by your local utility and should be readily available if your house is already heated with gas.

PORTABLE INSTALLATION

Weber® recommends moving the grill at least two 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	Swivel connection
2	Install covers when hose is disconnected
3	Shut-off valve
4	Coat this pipe nipple with gas-resistant pipe dope
5	Socket
6	Male connection



1	Socket
2	Sleeve
3	Push sleeve back
4	Plug

Push plug until sleeve snaps forward, locking plug in socket.
(This turns on gas automatically.)

When properly assembled, the plug cannot be removed without pushing the sleeve back.

To disconnect, push sleeve back and pull out plug.
(This automatically shuts off gas.)

GAS INSTRUCTIONS

LEAK CHECK PREPARATION

Check That All Burner Valves Are Off

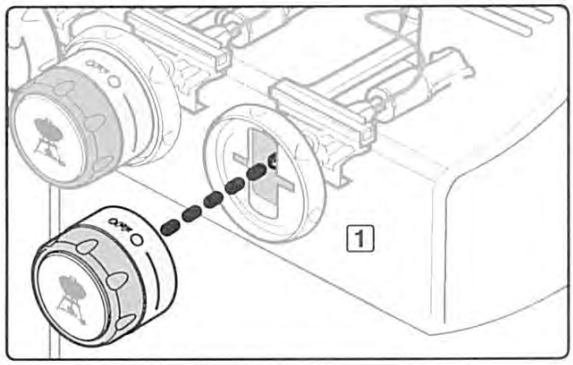
Valves are shipped in the OFF position, but you should check to be sure that they are turned off. Check by pushing in and turning clockwise. If they do not turn, they are off. If they do turn continue turning them clockwise until they stop, then they are off.

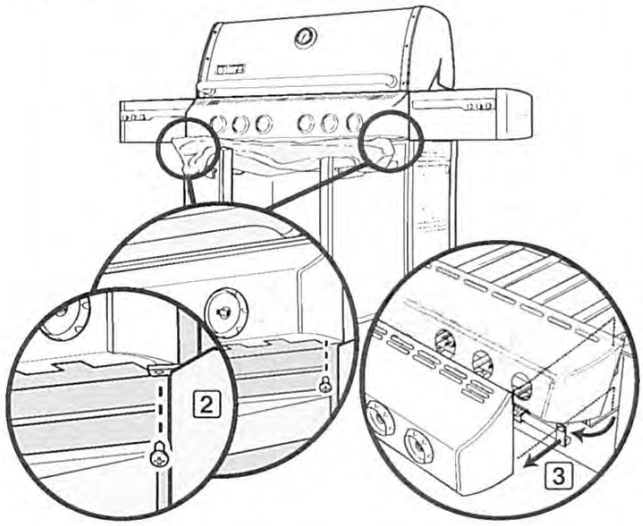
⚠ WARNING: The gas connections of your Summit® gas grill have been factory tested. We do however recommend that you leak check all gas connections before operating your Summit® gas grill.

Remove Control Panel

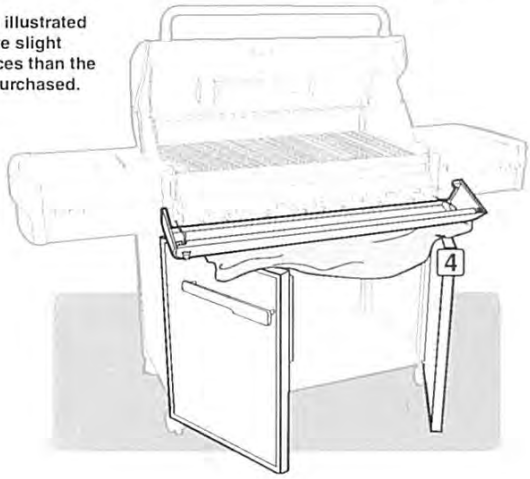
Parts required: Phillips screwdriver and a towel.

A) Remove the burner control knobs **(1)**.
B) Open both doors and place a towel on top of the doors. This will protect the control panel and tops of the doors from getting scratched on the next step.
C) Remove the screws from the underside of the control panel with a Phillips screwdriver **(2)**.
D) Tilt the control panel forward and lift up and away from the grill **(3)**. (For Summit® models with LED features: Be careful not to break or disconnect the wires for the control panel LEDs.)
E) Place the control panel on the towel covering the door assemblies **(4)**. ◆





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



GAS INSTRUCTIONS

CHECK THE FLEXIBLE HOSE TO MANIFOLD CONNECTION

The natural gas hose was 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.

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: The gas connections of your gas grill have been factory tested. We do however recommend that you leak check all gas connections before operating your gas grill.

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

If your grill has a side burner, make sure the side burner is turned off.

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 at source.

⚠ WARNING: Do not ignite burners when leak checking.

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

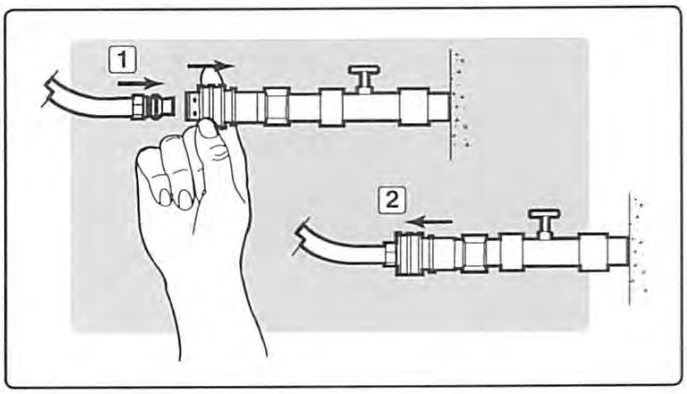
A) Mix soap and water.
B) Turn on the gas supply **(3)**.
C) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.

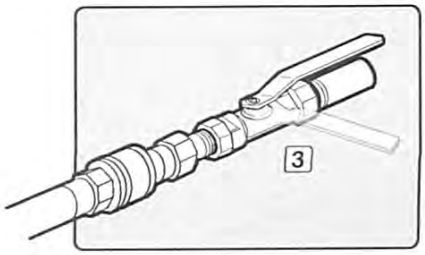
If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution. If leak does not stop do not use the barbecue. Contact the customer service representative in your area using the contact information on our web site. Log onto www.weber.com®.

D) When leak checking is complete, turn gas supply off at the source 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.

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





GAS INSTRUCTIONS

Check

A) Main gas line to manifold connection **(1)**.
B) Rotisserie (I.R. Burner) gas line connection **(2)**.
C) Bulkhead and gas supply hose connection **(3)**.
D) Bulkhead to regulator connection **(4)**.
E) Regulator to hose connection **(5)**.
F) Side burner hose to bulkhead connection **(6)**.

⚠ **WARNING: If there is a leak at connection (1, 2, 3, 4, 5, or 6), retighten the fitting with a wrench and recheck for leaks with soap and water solution. If a leak persists after re-tightening 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®.**

G) Side burner hose to quick disconnect connection, side burner valve and orifice connections **(7)**.
H) Hose to quick disconnect connection **(8)**.
I) Valves to manifold connections **(9)**.

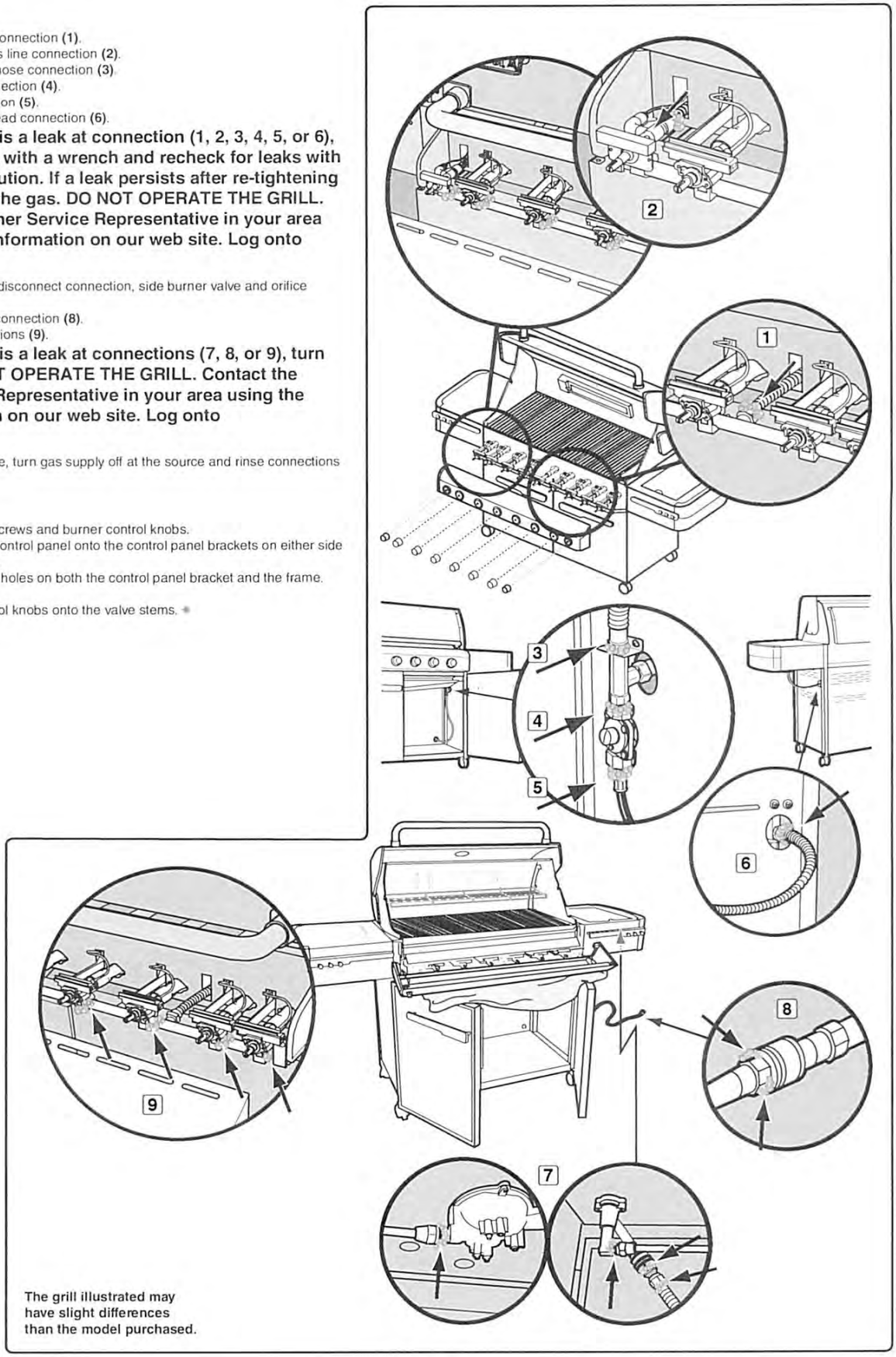
⚠ **WARNING: If there is a leak at connections (7, 8, or 9), turn off the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.**

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

Reinstall Control Panel

Parts required: control panel, screws and burner control knobs.

A) Hook the top edge of the control panel onto the control panel brackets on either side of the front of the cookbox.
B) Line up screws with screw holes on both the control panel bracket and the frame.
C) Tighten screws.
D) Place corresponding control knobs onto the valve stems.

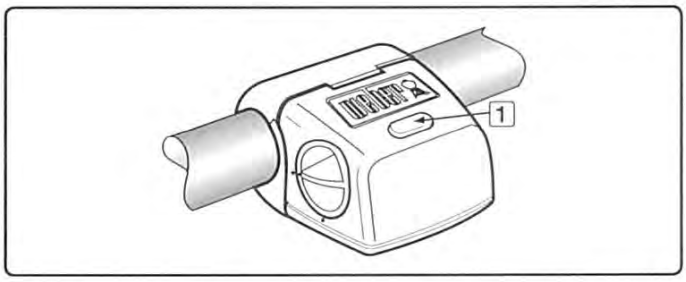


The grill illustrated may have slight differences than the model purchased.

LIGHT FEATURES

WEBER® GRILL OUT™ HANDLE LIGHT

The Weber Grill Out™ Handle Light has a built-in "Tilt Sensor." With the power button **(1)** activated, the light will come on when the grill lid is open. The light will turn off when the lid is closed. For daytime use, deactivate the sensor by pressing power button **(1)**.

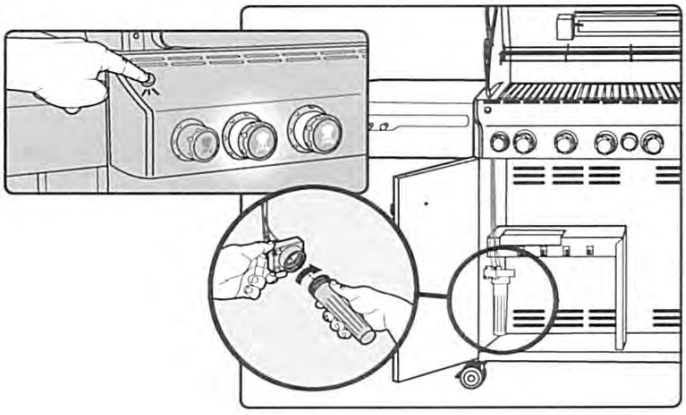


LIGHTED CONTROL KNOBS

Your gas grill comes with control knobs that light up, allowing you to fine tune heat settings, even in low light conditions.

Requires three "D" alkaline batteries. Do not mix old and new batteries or different types of batteries (standard, alkaline, or rechargeable). Battery housing is located inside the cabinet on the left side.

To operate, activate power button.



BEFORE USING YOUR GRILL

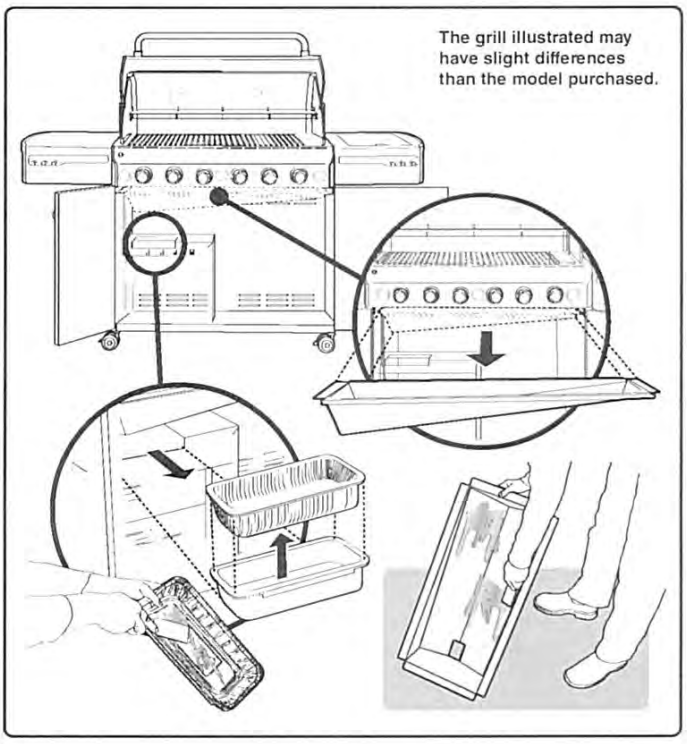
SLIDE-OUT GREASE TRAY AND DISPOSABLE DRIP PAN

Your grill was built with a grease collection system. Check the slide-out grease tray and disposable drip pan for grease build-up each time you use your grill.

Remove excess grease with a plastic spatula; see illustration. When necessary, wash the grease tray and drip pan with a soap and water solution, then rinse with clean water. Replace the disposable drip pan as needed.

⚠ WARNING: Check the slide-out grease tray and disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil.

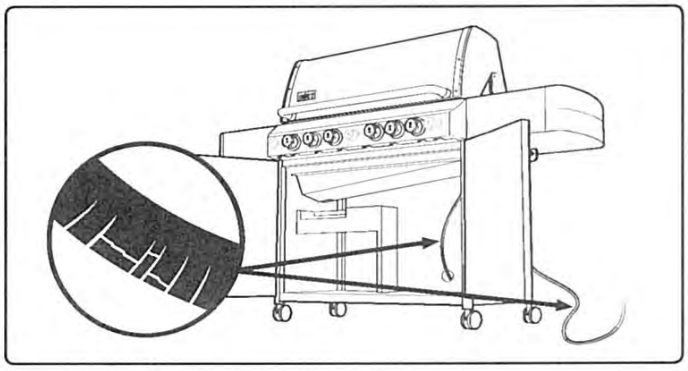


BEFORE USING YOUR GRILL

HOSE INSPECTION

The hose should be inspected for any signs of cracking.

⚠ **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®. ◆

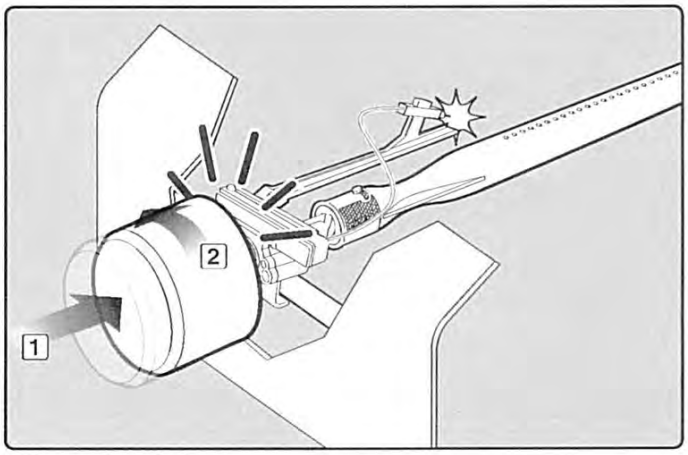


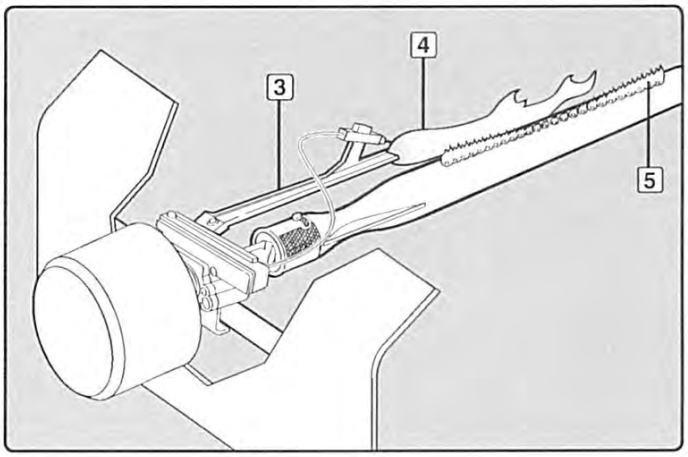
SNAP IGNITION OPERATION

⚠ **Always open the lid before igniting the burners.**

A) Each control knob has its own igniter electrode built in. To create a spark, you must push the control knob in **(1)** and turn it to START/HI **(2)**.
B) This action will generate gas flow and a spark to the burner lighting tube **(3)**. You will hear a "snap" from the igniter. You will also see a 3" – 5" orange flame coming from the burner lighting tube at the left side of the burner **(4)**.
C) **Continue to hold the burner control knob in for two seconds after the "snap."** This will allow gas to flow completely down the burner tube **(5)** and ensure ignition.
D) Check that the burner is lit by looking through the cooking grates. You should see a flame. If burner does not light on first try, push control knob in and turn it to OFF. Repeat lighting procedure a second time.

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





MAIN BURNER IGNITION & USAGE

MAIN BURNER IGNITION

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 five 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.

Main Burner Snap Ignition

Note: 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 START/HI. This will ignite each individual burner.

⚠ 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®.

A) Open the lid **(1)**.
B) Make sure all burner control knobs are turned to OFF **(2)**. (Push control knob in and turn it clockwise to ensure that it is in the OFF position.)
C) Turn on the gas supply at source **(3)**.

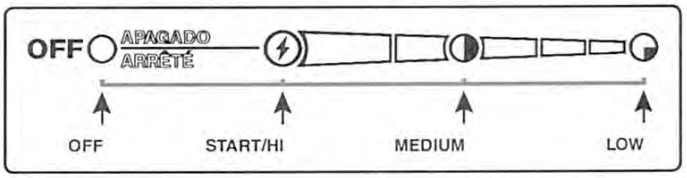
⚠ WARNING: Do not lean over the open barbecue.

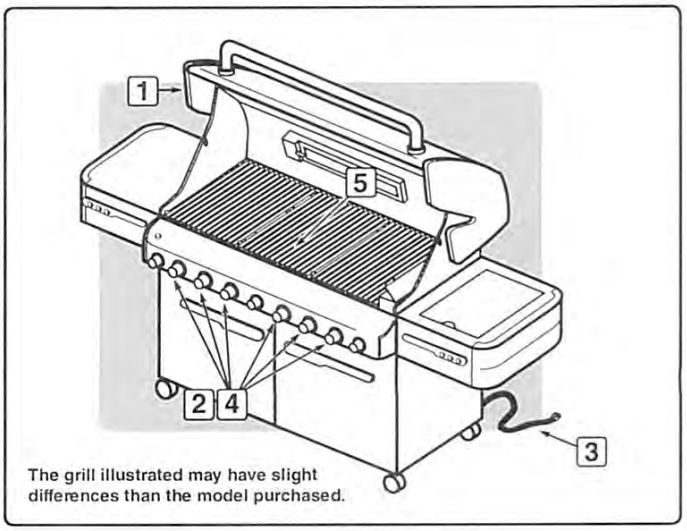
D) Push the control knob in and turn it to START/HI until you hear the igniter snap; continue to hold control knob in for two seconds **(4)**. This action will spark the igniter, the burner lighting tube, and then main burner.
E) Check that the burner is lit by looking through the cooking grates **(5)**. You should see a flame. If burner does not light on first try, push control knob in and turn it to OFF. Repeat lighting procedure a second time.

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

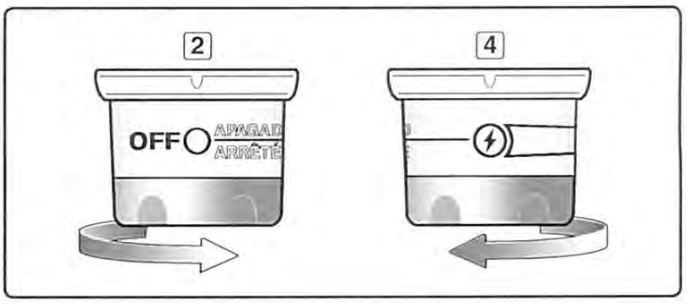
TO EXTINGUISH

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





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



MAIN BURNER IGNITION & USAGE

MAIN BURNER MANUAL IGNITION

⚠ DANGER

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

A) Open the lid **(1)**.
B) Make sure all burner control knobs are turned to OFF **(2)**. (Push each knob in and turn it clockwise to ensure it is in the OFF position.)
C) Turn on the gas supply at source **(3)**.
D) Put match in the matchstick holder and strike match.

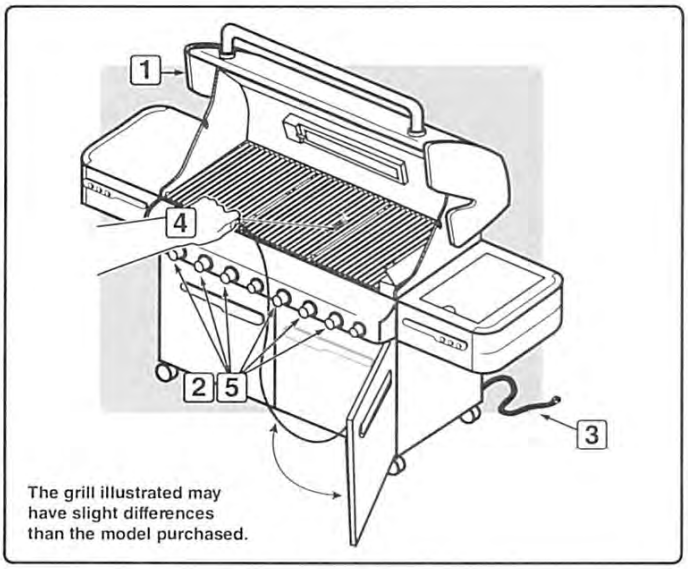
⚠ WARNING: Do not lean over open barbecue.

E) Insert matchstick holder and lit match down through cooking grates and Flavorizer® bars to ignite the selected burner **(4)**.
F) Push the control knob in and turn it to START/HI **(5)**.

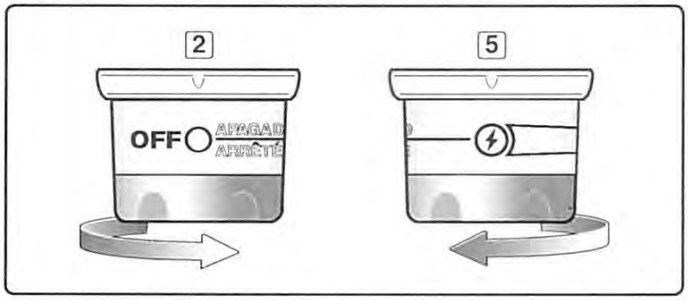
⚠ WARNING: If the burner does not light, turn burner control knob to OFF and wait five minutes to let the gas clear before you try again.

TO EXTINGUISH

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



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



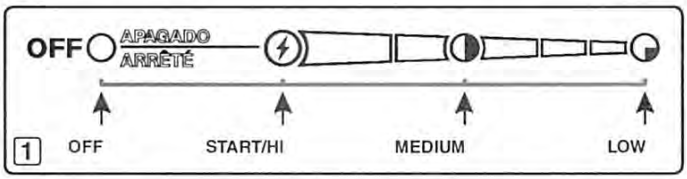
GRILLING TIPS & HELPFUL HINTS

- Always preheat the grill before cooking. Set all burners on HI heat and close lid; heat for 10 minutes, or until thermometer registers 500° – 550°F (260° – 288°C).
- Sear meats and cook with the lid down for perfectly grilled food every time.
- Grilling times in recipes are based on 70°F (20°C) weather and little or no wind. Allow more cooking time on cold or windy days, or at higher altitudes. Allow less cooking time in extremely hot weather.
- Grilling times can vary because of the weather, or the amount, size, and shape of the food being grilled.
- The temperature of your gas grill may run hotter than normal for the first few uses.
- Grilling conditions may require adjustment of the burner controls to attain the correct cooking temperatures.
- In general, large pieces of meat will require more cooking time per pound than small pieces of meat. Foods on a crowded cooking grate will require more cooking time than just a few foods. Foods grilled in containers, such as baked beans, will require more time if grilled in a deep casserole rather than a shallow baking pan.
- Trim excess fat from steaks, chops, and roasts, leaving no more than a scant ¼ inch (6.4 mm) of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- Foods placed on the cooking grate directly above burners may require turning or moving to a less hot area.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- If an unwanted flare-up should occur, turn all burners off and move food to another area of the cooking grate. Any flames will quickly subside. After flames subside, relight the grill. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS GRILL.
- Some foods, such as a casserole or thin fish fillets, will require a container for grilling. Disposable foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Always be sure the slide-out grease tray and catch pan are clean and free from debris.
- Do not line the slide-out grease tray with foil. This could prevent the grease from flowing into the catch pan.
- Using a timer will help to alert you when "well-done" is about to become "over-done."

Note: If grill loses heat while cooking, refer to the troubleshooting section of this manual.

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

You can adjust the individual burners as desired. The control settings **(1)** are OFF, START/HI, MEDIUM, or LOW.



Note: The temperature inside your cookbox 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 adjustment of burner controls to obtain the correct cooking temperatures.

If burners go out during cooking, turn off all burners and wait five minutes before relighting. ◆

PREHEATING

Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical low BTU rate. Preheating the grill before grilling is important. Light your grill according to the instructions in this Owner's Manual. To preheat: After lighting, turn all burners to START/HI, close the lid, and heat until the temperature reaches between 500°F and 550° F (260°C and 290°C), the recommended broiling temperature. This will take 10 to 15 minutes depending on conditions such as air temperature and wind. ◆

COVERED COOKING

All grilling is done with the lid down to provide uniform, evenly circulated heat. With the lid closed, the gas grill cooks much like a convection oven. The thermometer in the lid indicates the cooking temperature inside the grill. All preheating and grilling is done with the lid down. No peeking — heat is lost every time you lift the lid. ◆

DRIPPINGS AND GREASE

The Flavorizer® bars are designed to "smoke" the correct amount of drippings for flavorful cooking. Excess drippings and grease will accumulate in the catch pan under the slide-out grease tray. Disposable foil drip pans are available that fit the catch pan.

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

FLAVORIZER® SYSTEM

When meat juices drip from the food onto the specially angled Flavorizer® bars, they create smoke that gives foods an irresistible barbecued flavor. Thanks to the unique design of the burners, Flavorizer® bars, and the flexible temperature controls, uncontrolled flare-ups are virtually eliminated, because YOU control the flames. Because of the special design of the Flavorizer® bars and burners, excess fats are directed through the slide-out grease tray into the grease catch pan. ◆

SEAR STATION®

Your Weber® gas barbecue may include a sear burner for searing thin meats and fish. The Sear Station® burner has an ON or OFF control setting **(2)** that works with the two adjacent main burners. With the sear and adjacent burners you can effectively sear meats while using other cooking areas for cooking with moderate heat (refer to "SEAR STATION® IGNITION & USAGE"). ◆



COOKING METHODS

The most important thing to know about grilling is which cooking method to use for a specific food, direct or indirect. The difference is simple: place the food directly over the fire, or arrange the fire on either side of it. Using the right method is the shortest route to great results—and the best way to ensure doneness safety.

DIRECT COOKING

The direct method, similar to broiling, means the food is cooked directly over the heat source. For even cooking, food should be turned once halfway through the grilling time. Use the direct method for foods that take less than 25 minutes to cook: steaks, chops, kabobs, sausages, vegetables, and more.

Direct cooking is also necessary to sear meats. Searing creates that wonderful crisp, caramelized texture where the food touches the grate. It also adds great color and flavor to the entire surface. Steaks, chops, chicken breasts, and larger cuts of meat all benefit from searing.

To sear meats, place them over direct high heat for two to five minutes per side. Smaller pieces require less searing time. Usually after searing the food, you finish cooking it at a lower temperature. You can finish cooking fast-cooking foods by the direct method; use the indirect method for longer-cooking foods.

To set up your gas grill for direct cooking, preheat the grill with all burners on HI. Place food on the cooking grate, and then adjust all burners to the temperature noted in the recipe. Close the lid of the grill and lift it only to turn food or to test for doneness at the end of the recommended cooking time.

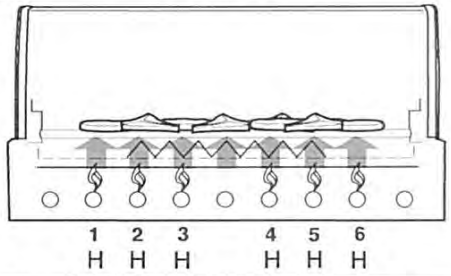
INDIRECT COOKING

The indirect method is similar to roasting, but with the added benefits of that grilled texture, flavor, and appearance you can't get from cooking with an oven. To set up for indirect cooking, light gas burners on either side of the food but not directly beneath it. Heat rises, reflects off the lid and inside surfaces of the grill, and circulates to slowly cook the food evenly on all sides, much like a convection oven, so there's no need to turn the food.

Use the indirect method for foods that require 25 minutes or more of grilling time, or that are so delicate that direct exposure to the flame would dry them out or scorch them. Examples include roasts, ribs, whole chickens, turkeys, and other large cuts of meat, as well as delicate fish fillets.

To set up your gas grill for indirect cooking, preheat the grill with all burners on HI. Then adjust the burners on each side of the food to the temperature noted in the recipe, and turn off the burner(s) directly below the food. For best results, place roasts, poultry, or large cuts of meat on a roasting rack set inside a disposable, heavy-gauge foil pan. For longer cooking times, add water to the foil pan to keep drippings from burning. The drippings can be used to make gravies or sauces.

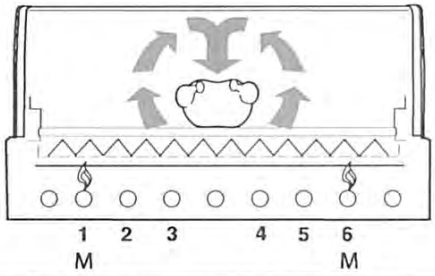
6 BURNER



DIRECT METHOD

Food is placed on the area of the cooking grates directly over the lit burner.

6 BURNER



INDIRECT METHOD

Food is placed on the area of the cooking grates between the lit burners.

SIDE BURNER IGNITION & USAGE

SIDE BURNER IGNITION

Summary lighting instructions are inside the left hand cabinet door.

⚠ DANGER

Failure to open the lid while igniting the side burner, or not waiting five minutes to allow the gas to clear if the side burner does not light, may result in an explosive flare-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®.

A) Open the side burner lid **(1)**.
B) Check that the side burner valve is turned off **(2)** (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).
C) Turn the gas supply valve on **(3)**.
D) Push down and turn the side burner control valve to START/HI **(4)**.
E) Press the igniter button several times so it clicks each time until you see a flame **(5)**.

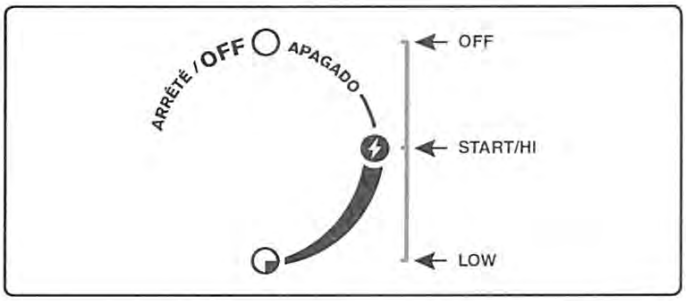
⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

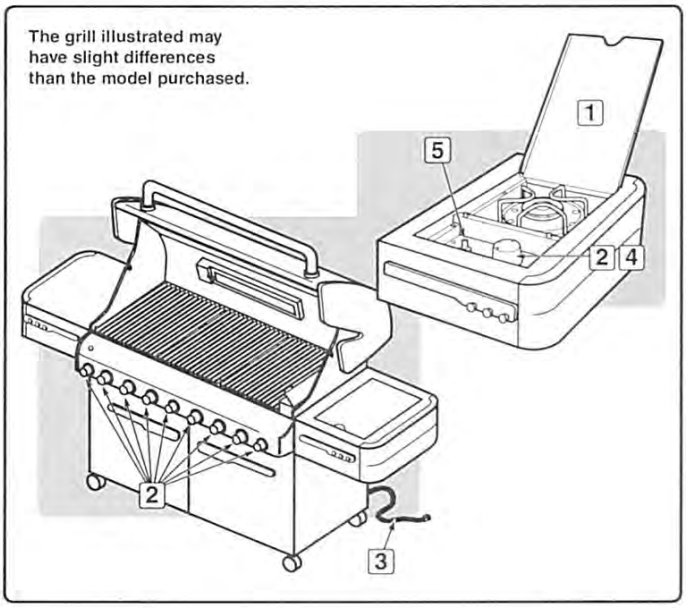
⚠ WARNING: If the side burner does not light in five seconds:

a) Turn off the side burner control valve, main burners and gas supply at source.
b) Wait five minutes to let the gas clear before you try again, or try lighting with a match (refer to "SIDE BURNER MANUAL IGNITION").

TO EXTINGUISH

Push down and turn side burner control knob to the OFF position. Be sure the burner is off and cool before closing the side burner lid.





SIDE BURNER IGNITION & USAGE

SIDE BURNER MANUAL IGNITION

⚠ DANGER

Failure to open the lid while igniting the side burner, or not waiting five 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.

A) Open the side burner lid **(1)**.
B) Check that the side burner valve is turned off **(2)** (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).
C) Turn the gas supply valve on **(3)**.
D) Put match in a match holder and strike match.
E) Hold match holder and lit match by either side of the side burner **(4)**.
F) Push down and turn the side burner control valve to START/HI **(5)**.

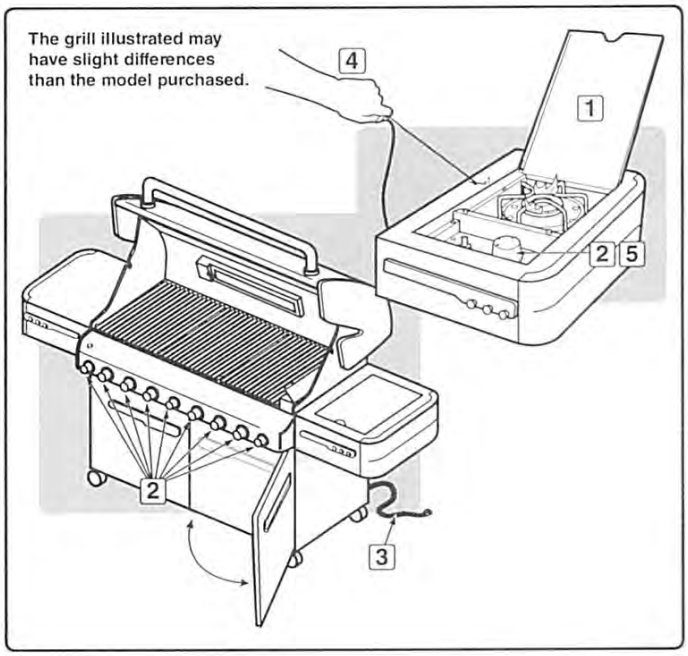
⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠ WARNING: If the side burner does not light in five seconds:

a) Turn off the side burner control valve, main burners and gas supply at source.
b) Wait five minutes to let the gas clear before you try again. ◆

TO EXTINGUISH

Push down and turn side burner control knob to the OFF position. Be sure the burner is off and cool before closing the side burner lid. ◆



SEAR STATION® IGNITION & USAGE

SEAR STATION® BURNER IGNITION

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 five 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.

The Sear Station® burner has an on or off control setting. To ignite the Sear Station® burner, you must first ignite the two adjacent main burners.

Adjacent Main Burner Snap Ignition

Note: Each main burner 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 START/HI. This will ignite each individual burner.

⚠ 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®.

A) Open the lid **(1)**.
B) Make sure all burner control knobs are turned off **(2)**. (Push control knob in and turn it clockwise to ensure that it is in the OFF position.)
C) Turn on the gas supply at source **(3)**.

⚠ WARNING: Do not lean over the open barbecue.

D) Ignite each main burner that is adjacent to the Sear Station® **(4)**. Push the control knob in and turn it to START/HI until you hear the igniter snap; continue to hold control knob in for two seconds. This action will spark the igniter, the burner lighting tube, and then main burner.
E) Check that the burner is lit by looking through the cooking grates **(5)**. You should see a flame. If burner does not light on first try, push control knob in and turn to OFF. Repeat lighting procedure a second time.

Sear Station® Burner Lighting: Ignition by an Adjacent Ignited Main Burner

A) Turn Sear Station® burner control knob to the ON position **(6)**.
B) Verify burner ignition by visual inspection of a flame **(7)**.

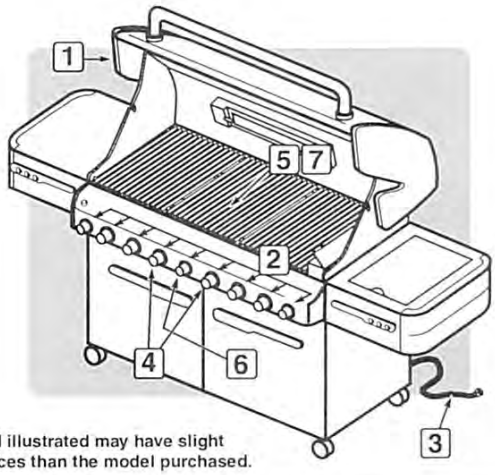
⚠ WARNING: If ignition does not occur in five seconds, turn burner control OFF, wait five minutes, and repeat steps F & G, or see "SEAR STATION® BURNER MANUAL IGNITION" instructions.

⚠ WARNING: If the burner still does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.
Note: See "MAINTENANCE" for burner removal and cleaning procedure.

TO EXTINGUISH

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





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



SEAR STATION® IGNITION & USAGE

SEAR STATION® BURNER MANUAL IGNITION

⚠ DANGER

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

The Sear Station® burner, has an on or off control setting. To ignite the Sear Station® burner, you must first ignite the two adjacent main burners.

Adjacent Main Burner Snap Ignition

Note: Each main burner 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 START/HI. This will ignite each individual burner.

A) Open the lid **(1)**.
B) Verify each main burner that is adjacent to the Sear Station® is lit by visual inspection of a flame **(2)**.
C) Put match in the matchstick holder and strike match.

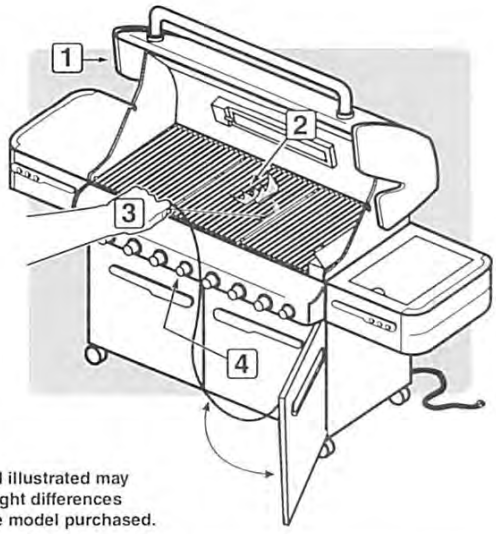
⚠ WARNING: Do not lean over open barbecue.

D) Insert matchstick holder and lit match down through cooking grates and Flavorizer® bars to ignite the Sear Station® burner **(3)**.
E) Push the Sear Station® control knob in and turn it to the ON position **(4)**.

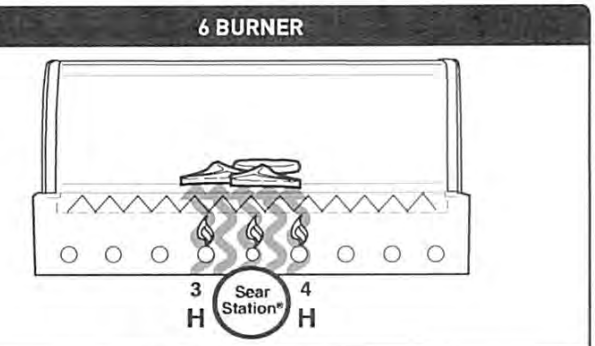
⚠ WARNING: If the burner does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again.
Note: See "MAINTENANCE" for burner removal and cleaning procedure. ◆

TO EXTINGUISH

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



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



SEAR METHOD

Food is placed in the area of intense heat between the lit burners.

USING THE SEAR STATION®

Your Weber® gas barbecue includes a sear burner for searing meats such as steak, poultry parts, fish, and chops.

Searing is a direct grilling technique which browns the surface of the food at a high temperature. By searing or browning both sides of the meat, you will create a more desirable flavor by caramelizing the food surface. Searing will also enhance appearance of the meat with sear marks from the cooking grates. This, along with the contrast of textures and flavors, can make food more interesting to the palate.

The Sear Station® burner has an on or off control setting that works with the two adjacent main burners. With the sear and adjacent burners, you can effectively sear meats while using other cooking areas for grilling with moderate heat.

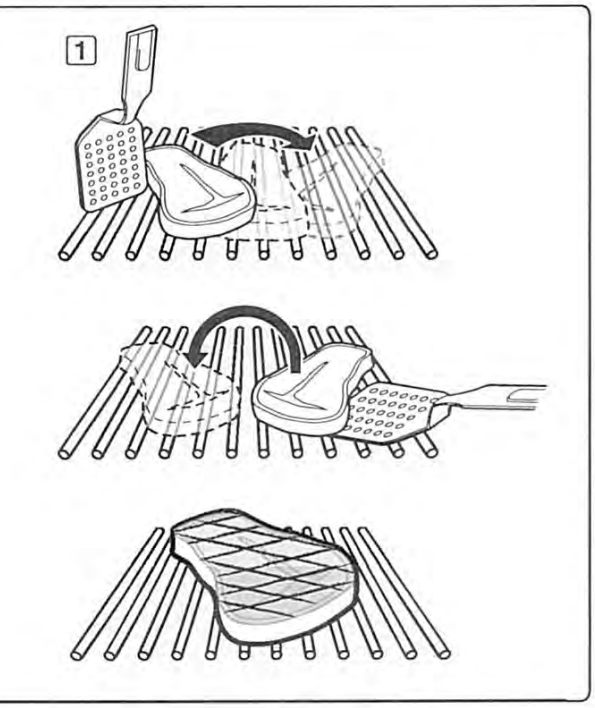
Before searing food, you should turn all of the main burners on HI for 15 minutes to preheat the grill. *Note: Always grill with the lid closed to allow for maximum heat and to avoid flare-ups.*

Once the grill is preheated, turn the outer burners off or down to low. Leave the center two burners on HI and ignite the Sear Station® burner.

Place the meat directly over the Sear Station®. You will sear each side anywhere from one to four minutes, depending on the type and thickness of the meat. You may turn the food a quarter turn to make crossing sear marks **(1)** before you sear the other side in the same manner.

Once you are done searing the meat, you can finish grilling it by moving it to a more moderate heat over the outside burners to achieve the desired doneness.

As you gain experience in using your Sear Station®, we encourage you to experiment with different searing times to find results that work best for your taste. ◆



SMOKER BURNER IGNITION & USAGE

SMOKER BURNER IGNITION

⚠ DANGER

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

Smoker Burner Snap Ignition

Note: The 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 to START/HI. This will ignite the smoker burner.

⚠ WARNING: Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. 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®.

A) Open the grill lid **(1)**.
B) Open smoker box lid **(2)**.
C) Fill smoker with water-soaked wood chunks or chips **(3)**.
D) Make sure that all burner control knobs not being used are turned to OFF **(4)**. (Push control knob in and turn it clockwise to ensure that it is in the OFF position.)
E) Turn on the gas at source **(5)**.

⚠ WARNING: Do not lean over the open grill while lighting.

F) Push the control knob in and turn it to START/HI until you hear the igniter snap **(6)**; continue to hold control knob in for two seconds. This action will spark the igniter, the burner lighting tube, and then smoker burner.
G) Check that the burner is lit by looking through the cooking grates **(7)**. You should see a flame. If burner does not light on first try, push control knob in and turn it to OFF. Repeat lighting procedure a second time.

⚠ DANGER

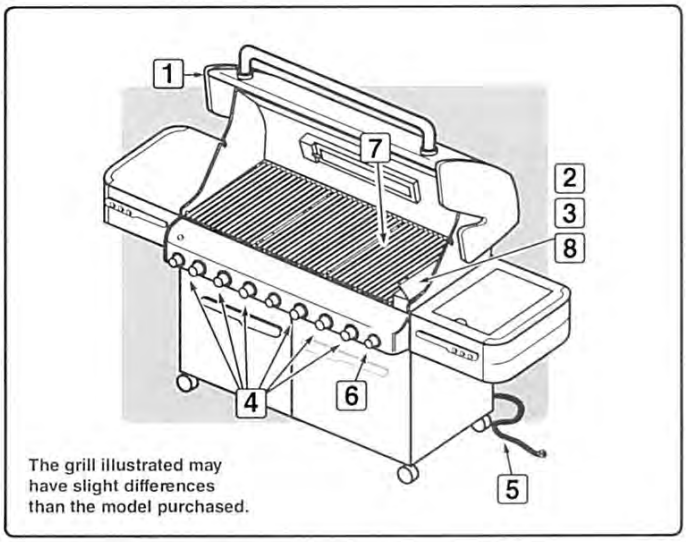
If the smoker burner still does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again, or try lighting with a match (see "SMOKER BURNER MANUAL IGNITION").

H) Close smoker box lid **(8)** after wood starts to smolder and turn control knob to LOW. ✦

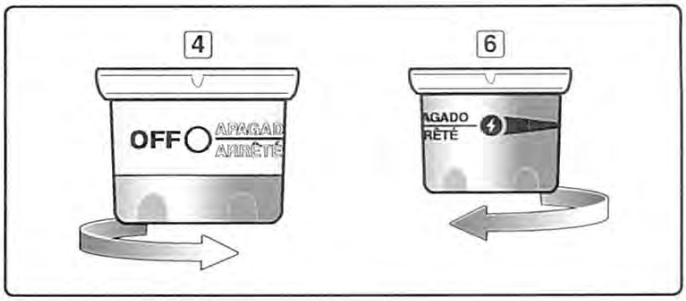
TO EXTINGUISH

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





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



SMOKER BURNER IGNITION & USAGE

SMOKER BURNER MANUAL IGNITION

A) Open the lid **(1)**.

> **⚠ DANGER**
>
> **Failure to open the lid while igniting the grill, or not waiting five minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.**

B) Open smoker box lid **(2)**.
C) Fill smoker with water-soaked wood chunks or chips **(3)**.
D) Make sure that all burner control knobs not being used are turned to OFF **(4)**. (Push control knob in and turn it clockwise to ensure that it is in the OFF position.)
E) Turn on the gas at source **(5)**.
F) Put a match in the matchstick holder and strike the match.
G) Insert matchstick holder and lit match down through cooking grates and Flavorizer® bars to ignite smoker burner **(6)**.

⚠ WARNING: Do not lean over the open grill while lighting.

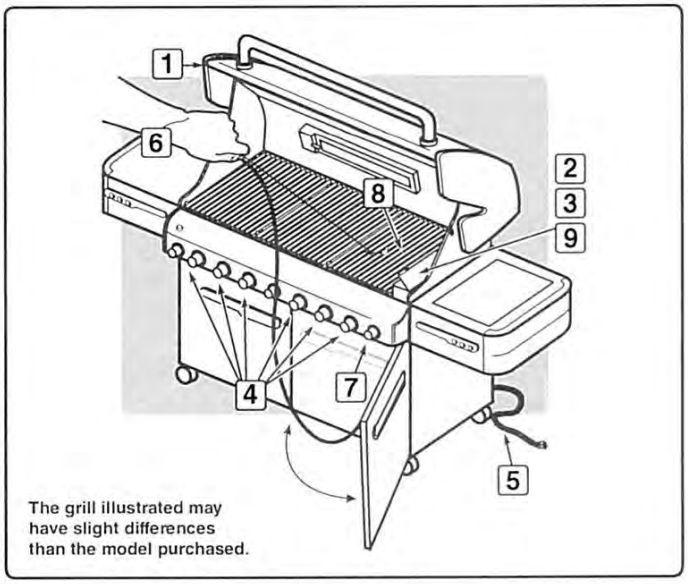
H) Push smoker burner control knob in and turn it to START/HI **(7)**.
I) Check that the burner is lit by looking down through the cooking grate **(8)**.

> **⚠ DANGER**
>
> **If the smoker burner does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again.**

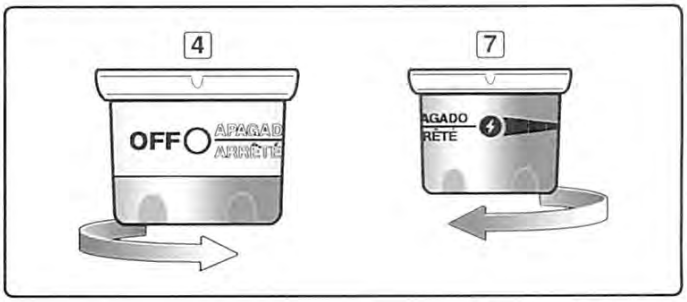
J) Close smoker box lid **(9)** after wood starts to smolder and turn control knob to LOW. ◆

TO EXTINGUISH

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



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



SMOKER BURNER IGNITION & USAGE

USING THE SMOKER

The smoker uses presoaked wood chips. For best results with faster cooking foods like steaks, burgers, and chops, etc., we recommend using finer wood chips because they ignite and create smoke faster. For longer cooking foods such as roasts, chicken, and turkeys, etc., we recommend using larger wood chunks because they ignite slowly and provide smoke for a longer period of time. As you gain experience in using your smoker, we encourage you to experiment with different combinations of wood chips and chunks to find the smoke flavor that best suits your taste.

As a starting point, soak wood chips in water for at least 30 minutes before using. (Wet wood will produce more smoke flavor.) Place a handful of wood chips or a few larger chunks in the bottom of the smoker body **(1)**. As you gain experience in smoking, increase or decrease the amount of wood to suit your taste.

Note: Always grill with the lid closed to allow the smoke to fully penetrate the food. Light the smoker burner by following the instructions for "SMOKER BURNER IGNITION." After wood starts to smolder, turn control knob to LOW.

Smoke will start in approximately 10 minutes and last as long as 45 minutes. If you require more smoke flavor, refill the smoker with wood chips and/or chunks. Keep the lid of the grill closed while cooking.

Note: After refilling smoker, smoke will take about 10 to 15 minutes to start again. The smoker may be used to enhance meat, poultry, and fish recipes. Cook with the lid down according to the times indicated in charts or recipes.

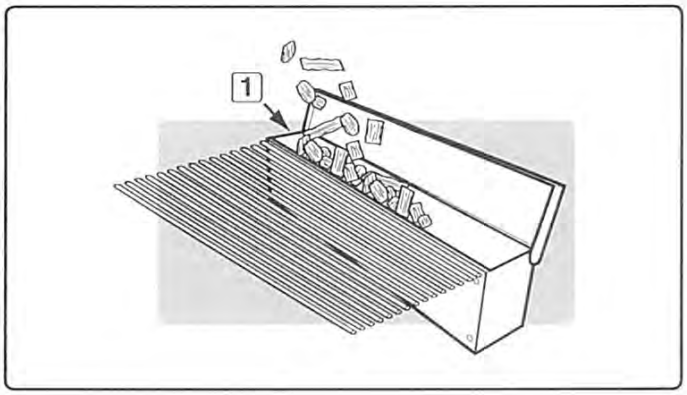
⚠ DANGER

Do not use any flammable fluid in the smoker to ignite the wood. This will cause serious bodily injury.

CLEANING THE SMOKER

Before each use, empty the smoker of ash to allow proper air flow.

Note: Smoking will leave a "smoke" residue on the surface of the smoker. This residue cannot be removed and will not affect the function of the smoker. To a lesser degree, a "smoke" residue will accumulate on the inside of your gas grill. This residue need not be removed and will not adversely affect the function of your gas grill.



ROTISSERIE BURNER IGNITION & USAGE

ROTISSERIE BURNER IGNITION

Rotisserie Burner Snap Ignition

Note: 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 START/HI. This will ignite each individual burner.

⚠ ATTENTION: READ BEFORE LIGHTING ROTISSERIE BURNER

After a period of non-use, before lighting the Rotisserie Burner, a few seconds must pass for the gas supply line to fill.

When using the snap igniter you will see a flash of flames moving from left to right across the Rotisserie Burner surface. The Rotisserie Burner is not lit until the entire ceramic surface is aflame.

At this point, start a count of twenty seconds before releasing the Rotisserie Burner control knob.

The Rotisserie Burner surface will glow red once the burner is fully ignited.

⚠ DANGER

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

⚠ CAUTION: The Rotisserie Burner flame may be difficult to see on a bright sunny day.

⚠ WARNING: Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only a 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®.

A) Open the lid **(1)**.
B) Remove the warming rack and the cooking grates from the cookbox **(2)**.
C) Make sure all burner control knobs are turned to off **(3)**. (Push control knob in and turn it clockwise to ensure that it is in the OFF position.)
D) Turn on the gas at source **(4)**.

⚠ WARNING: Do not lean over the open grill.

E) Push the control knob in and turn it to START/HI **(5)**. This action will spark the igniter and light the rotisserie burner. Continue to use the snap igniter until the rotisserie burner has ignited. Continue to hold the control knob down until twenty seconds after the burner has ignited. Release the control knob.
F) Check that the burner is lit by looking for the rotisserie burner to glow red **(6)**.

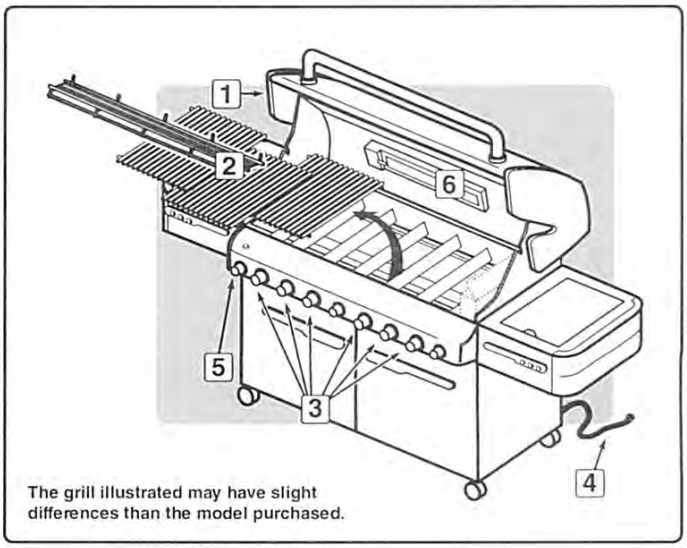
⚠ WARNING: If the rotisserie burner does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.

Note: When using the rotisserie with the lid closed, only light two of the main burners on each side of the food (see "INDIRECT COOKING"). Check your food periodically to prevent it from overcooking on the outside. Turn off the rotisserie burner once the food has browned to the desired color. Finish cooking it on indirect heat.

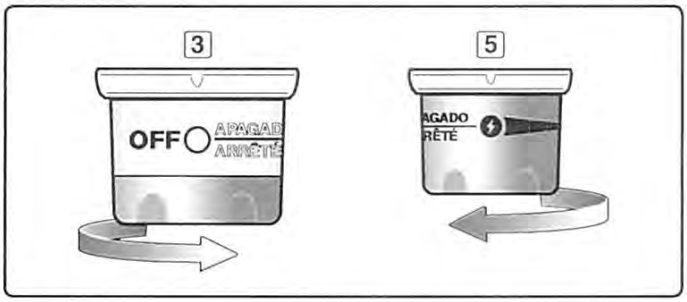
TO EXTINGUISH

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





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



ROTISSERIE BURNER IGNITION & USAGE

ROTISSERIE BURNER MANUAL IGNITION

⚠ ATTENTION: READ BEFORE LIGHTING ROTISSERIE BURNER

After a period of non-use, before lighting the Rotisserie Burner, a few seconds must pass for the gas supply line to fill.

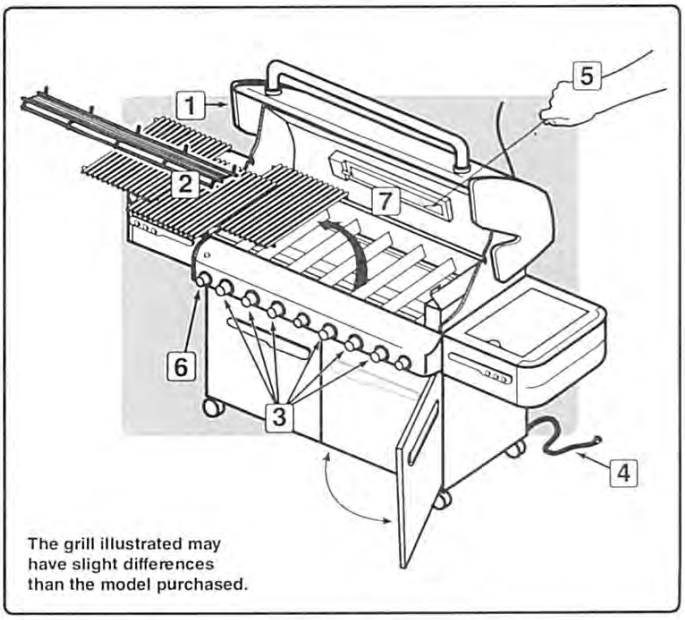
When holding a match to the rotisserie burner you will see a flash of flames moving from left to right across the Rotisserie Burner surface. The Rotisserie Burner is not lit until the entire ceramic surface is aflame.

At this point, start a count of twenty seconds before releasing the Rotisserie Burner control knob.

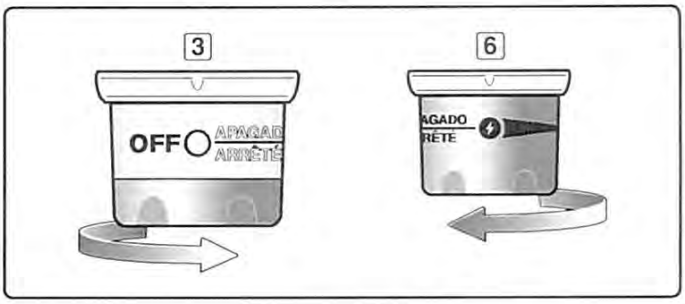
The Rotisserie Burner surface will glow red once the burner is fully ignited.

⚠ DANGER

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



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



⚠ CAUTION: The Rotisserie Burner flame may be difficult to see on a sunny day.

⚠ WARNING: Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only a 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®.

A) Open the lid **(1)**.
B) Remove the warming rack and the cooking grates from the cookbox **(2)**.
C) Make sure all burner control knobs are turned to off **(3)**. (Push control knob in and turn it clockwise to ensure that it is in the OFF position.)
D) Turn on the gas at source **(4)**.
E) Put a match in the matchstick holder and strike the match.
F) Hold matchstick holder and lit match by right side of rotisserie burner **(5)**.

⚠ WARNING: Do not lean over the open grill.

G) Push rotisserie burner control knob down and turn it to START/HI **(6)**. Continue to hold the control knob down until twenty seconds after the burner has ignited.
H) Check that the burner is lit by looking for the rotisserie burner to glow red **(7)**.

⚠ WARNING: If the rotisserie burner does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again.

Note: When using the rotisserie with the lid closed, only light two of the main burners under the food (see "INDIRECT COOKING"). Check your food periodically to prevent it from overcooking on the outside. Turn off the rotisserie burner once the food has browned to the desired color. Finish cooking it on indirect heat. ✦

TO EXTINGUISH

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

ROTISSERIE BURNER IGNITION & USAGE

IMPORTANT SAFEGUARDS

Note: Before using your rotisserie, measure your food at the widest point. If it exceeds 9½" (241.8 mm), it is too large to fit the rotisserie. If it is too large, food can be prepared using a roast holder and the indirect cooking method.

⚠ WARNINGS

- ⚠ Read all instructions before using your rotisserie.
- ⚠ This rotisserie is for outdoor use only.
- ⚠ Remove motor and store in a dry place when not in use.
- ⚠ Do not touch hot surfaces. Use barbecue mitts.
- ⚠ This rotisserie is not for use by children.
- ⚠ To protect against electrical hazards do not immerse cord, plugs, or motor in water or other liquids.
- ⚠ Unplug the motor from outlet when not in use or before cleaning.
- ⚠ Do not use rotisserie for other than intended use.
- ⚠ Make sure motor is off before placing it on the motor bracket.
- ⚠ Do not operate the rotisserie motor with a damaged cord or plug.
- ⚠ Do not operate the rotisserie motor if it should malfunction.
- ⚠ The rotisserie motor is equipped with a three prong (grounding) power cord for your protection against shock hazard.
- ⚠ The power cord should be plugged directly into a properly grounded three prong receptacle. If use of an extension cord is required, be sure that it is a minimum 16 AWG (1.3 mm), 3-wire, well insulated cord marked for OUTDOOR USE ONLY and properly grounded.
- ⚠ When using an extension cord, make sure it is not in contact with a hot or sharp surface.
- ⚠ Outdoor extension cords should be marked with the letters "W-A" and a tag stating "Suitable for use with outdoor appliances".
- ⚠ Do not cut or remove the grounding prong from the rotisserie motor power cord.
- ⚠ Do not let cord hang over any sharp edge or hot surface.
- ⚠ Do not expose to rain.
- ⚠ To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- ⚠ A short power cord is supplied to reduce the risk of tripping over the cord. Extension cords may be used, but caution must be taken to prevent tripping over the cord.
- ⚠ In absence of local codes the rotisserie motor must be grounded electrically in accordance with the National Electric Code, ANSI / NFPA 70, or Canadian Electrical Code, CSA C22.1.

OPERATING THE ROTISSERIE

⚠ WARNING: Set up the rotisserie with food before lighting rotisserie burner.

A) To set up rotisserie motor, push the button on the retractable rotisserie panel **(1)**. Pull rotisserie panel upwards. Push locking tab **(2)** until it snaps into place.

B) Remove power cord and plug into power source.

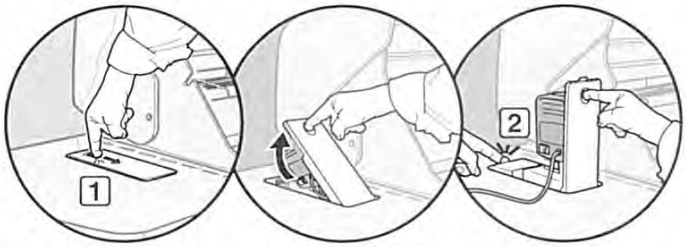
⚠ CAUTION: Do not route rotisserie motor power cord through the retractable rotisserie opening in the side table.

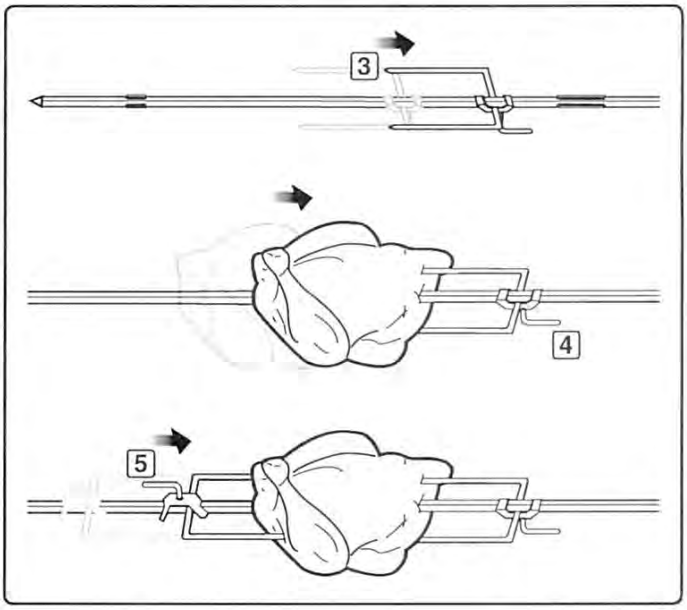
⚠ CAUTION: Inspect power cord before each use. If cord is damaged, do not use. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

C) Slide one of the spit forks towards the right side of the rotisserie shaft, making sure that the spikes face to the left and the fork screw faces down **(3)**.

D) Push the rotisserie shaft through the center of the food. Insert the tines of both spit forks into the food. The food should be centered on the shaft. Tighten the spit fork screw **(4)**.

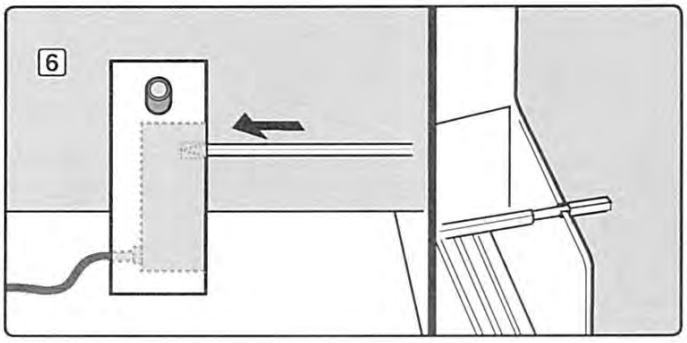
E) Slide another spit fork onto the rotisserie shaft, making sure that the spikes face to the right and the fork screw faces up. Insert the tines of both spit forks into the food. Tighten the spit fork screw **(5)**.





ROTISSERIE BURNER IGNITION & USAGE

F) Insert the pointed end of the rotisserie shaft into the motor. Lower the rotisserie spit into the grooves on the cookbox **(6)**.
G) The rotisserie shaft should rotate so that the heavy side of the meat or poultry rotates down to the bottom. Large cuts may require the removal of the cooking grates and warming rack to allow full rotation of the shaft. Remount the food if necessary for better balance.
H) Turn the motor on. ◆



ROTISSERIE COOKING

- Meats (except poultry and ground meat) should be brought to room temperature before cooking. (20 to 30 minutes should be adequate for most foods. If frozen defrost completely before cooking.)
- Tie meat or poultry with a string, if necessary, to make the shape as uniform as possible before putting it on the spit.
- Remove cooking grates and warming rack to allow food to turn freely.
- Follow lighting instructions for rotisserie burner.
- Set rotisserie burner on medium-high based on outside air temperatures.
- Place food within area of burner.
- If you wish to save drippings for gravy, place a drip pan directly under the food on top of the Flavorizer® bars.
- Food preparation steps are the same for rotisserie cooking as for regular cooking.
- All cooking is done with the lid closed.
- If foods are too heavy or are irregular shapes, they may not rotate well and should be cooked by the Indirect Method without using the rotisserie.
- Smoker can be used in conjunction with rotisserie for more smoke flavor.

Note: When using the rotisserie burner, grill thermometer will not reflect the temperature inside the cooking box. ◆

ROTISSERIE MOTOR STORAGE

A) Before retracting rotisserie back into the side table, unplug the power cord and carefully place plug/power cord into the storage area of the retractable rotisserie assembly **(1)**.

⚠ CAUTION: Failure to properly store the rotisserie power cord may result in damage to the power cord when opening and closing the retractable rotisserie panel.

B) Using your index finger, disengage retractable rotisserie panel **(2)**. Push panel down until it snaps securly in place **(3)**. ◆

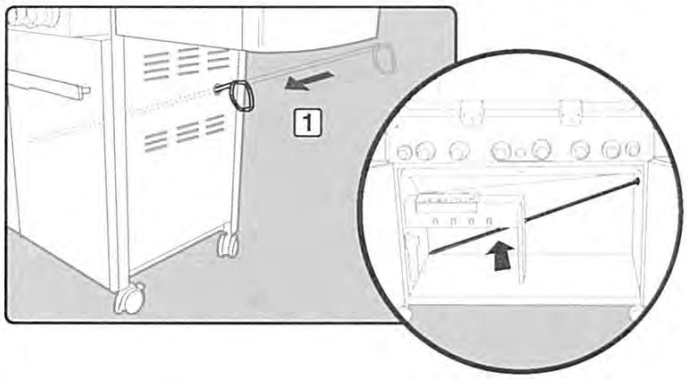


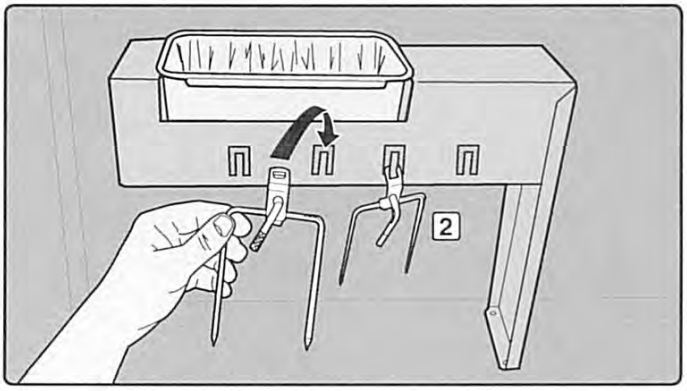
ROTISSERIE SPIT STORAGE

A) Remove forks from rotisserie spit. Carefully insert spit into cabinet by sliding through hole in right side panel **(1)**.

⚠ CAUTION: Do not allow rotisserie spit to come into contact with any gas lines.

B) Store rotisserie forks by placing them on the hooks located on the catch pan holder within the grill cabinet **(2)**. ◆





TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Burners burn with a yellow or orange flame, in conjunction with the smell of gas. (This is normal for the burner lighting tube.) **Symptoms:** **Burner does not light, or flame is low in HI position.**	Inspect spider/insect screens for possible obstructions. (Blockage of holes.)	Clean spider/insect screens (refer to "ANNUAL MAINTENANCE").
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does burner light with a match?	Clean burners (refer to "MAINTENANCE").
	Did you use the snap igniter several times until the main burner lit (refer to "MAIN BURNER IGNITION")?	Make sure to hold the control knob in for two seconds after snapping the igniter and seeing the orange flame from the burner lighting tube.
	Does the igniter work? Do you see a spark when you repeatedly use the snap igniter?	Try manually lighting the burner (refer to "MAIN BURNER MANUAL IGNITION"). Call Customer Service.
Experiencing flare-ups: **⚠ CAUTION: Do not line the slide out grease tray with aluminum foil.**	Are you preheating barbecue in the prescribed manner?	All burners on HI for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer® bars heavily coated with burned-on grease?	Clean thoroughly (refer to "CLEANING").
	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 (refer to "MAINTENANCE").
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 (refer to "CLEANING").
Cabinet doors are not aligned.	Check the adjustment pin on the bottom of each door.	Loosen adjustment nut/s. Slide door/s until aligned. Tighten nut/s.
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 www.weber.com®.		

SIDE BURNER TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
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. Refer to "SIDE BURNER MAINTENANCE"
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 www.weber.com®.		

SEAR STATION® TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Burners burn with a yellow or orange flame, in conjunction with the smell of gas. (This is normal for the burner lighting tube.) **Sear Station® burner does not light.**	Inspect spider/insect screens for possible obstructions. (Blockage of holes.)	Clean spider/insect screens (refer to "ANNUAL MAINTENANCE").
	Did you ignite the two adjacent main burners? (Refer to "SEAR STATION® IGNITION & USAGE" instructions for safe lighting procedure.)	Verify adjacent main burner ignition by visual inspection of a flame. ⚠ **WARNING: If ignition does not occur in five seconds, turn burner control OFF, wait five minutes to let the gas clear before you try again.**
	Does Burner light with a match?	If you can light Burner with a match, then check the Crossover® Channel on the sear burner (refer to "MAINTENANCE" for burner removal and cleaning procedure).
	Does the igniter work? Do you see a spark when you repeatedly use the snap igniter?	Try manually lighting the burner (refer to "SEAR STATION® IGNITION & USAGE"). Call Customer Service.
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 www.weber.com®.		

ROTISSERIE TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Rotisserie burner does not light.	Did you hold the burner control knob in and hold in for 20 seconds until after burner ignited?	Try to relight burner by holding burner control knob in and continue holding in until 20 seconds after burner has ignited.
	Did you wait to see the entire ceramic surface become alight before counting 20 seconds?	When relighting burner by holding burner control knob in, wait to see the entire ceramic surface become alight before counting 20 seconds.
	Did you repeatedly use the snap ignition until the burner ignited?	After waiting five minutes for gas to clear, try repeatedly to use the snap igniter until the burner ignites. Refer to "ROTISSERIE BURNER IGNITION & USAGE."
	Does the igniter work? Do you see a spark when you repeatedly use the snap igniter?	Try manually lighting the burner. Refer to "ROTISSERIE BURNER MANUAL IGNITION." Call Customer Service.
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 www.weber.com®.		

GRILL OUT™ HANDLE LIGHT TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Weber Grill Out™ Handle Light does not light.	Are the batteries old?	Replace batteries.
	Are the batteries installed correctly?	Refer to assembly illustration.
	Is the lid in the up position with the power button ON?	Light will activate when lid is open.
	Is the Weber® Grill Out™ Handle Light activated?	Press the power button.
	Is the Weber® Grill Out™ Handle Light positioned correctly on the handle?	Adjust position. Refer to assembly illustration.
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 www.weber.com®.		

MAINTENANCE

CLEANING

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

⚠ CAUTION: Do not clean your Flavorizer® bars or cooking grates in a self-cleaning oven.

Outside surfaces — Use a warm soapy water solution to clean, then rinse with water.

⚠ CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.

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

⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil.

Flavorizer® bars and cooking grates — Clean with a suitable stainless steel bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

For availability of replacement cooking grates and Flavorizer® bars, contact the Customer Service Representative in your area using the contact information on our website. Log onto www.weber.com®.

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.

Cookbox — Brush any debris off of burner tubes. DO NOT ENLARGE BURNER PORTS (OPENINGS). Wash inside of cookbox 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, and control panel may be made from stainless steel. Keeping the stainless steel looking its best is a simple matter. Clean it with soap and water, rinse with clear water, and wipe dry. For stubborn particles, a non-metallic brush can be used.

⚠ IMPORTANT: Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your grill as this will cause scratches.

⚠ IMPORTANT: When cleaning surfaces be sure to rub/wipe in the direction of the grain to preserve the look of your stainless steel. ◆

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.

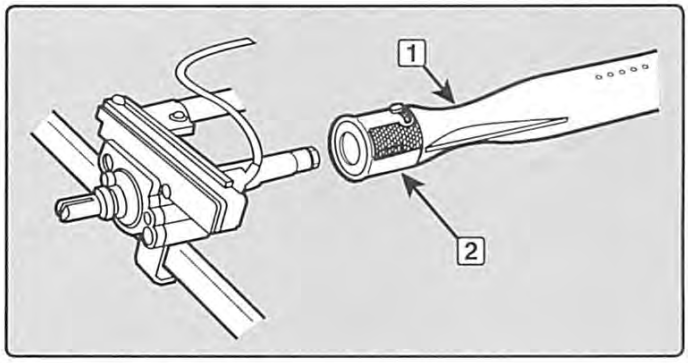
The burner tube combustion air opening is fitted with a stainless steel screen **(2)** to prevent spiders and other insects access to the burner tubes through the combustion air openings.

We recommend that you inspect the spider/insect screens at least once a year. (Refer to "ANNUAL MAINTENANCE.") Also inspect and clean the the spider/insect screens if any of the following symptoms should ever occur:

A) Gas is smelled in conjunction with burner flames that appear yellow and lazy.
B) Barbecue does not reach temperature.
C) Barbecue heats unevenly.
D) One or more of the burners do not ignite.

⚠ DANGER

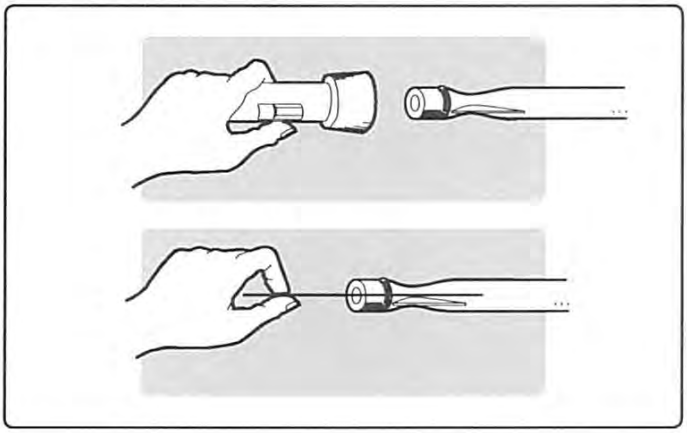
Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property. ◆



BURNER TUBE CLEANING

A) Turn off the gas supply.
B) Remove the manifold. (Refer to "REPLACING MAIN BURNERS.")
C) Look inside each burner with a flashlight.
D) Clean the inside of the burners with a wire (a straightened-out coat hanger will also 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. ◆



MAINTENANCE

REPLACING MAIN BURNERS

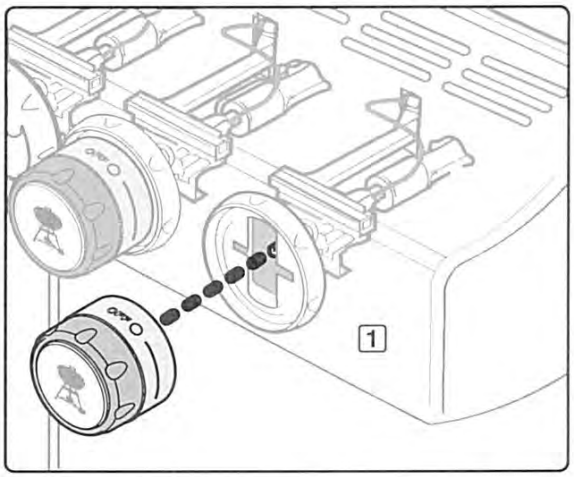
Note: Your Summit® gas grill must be off and cool.

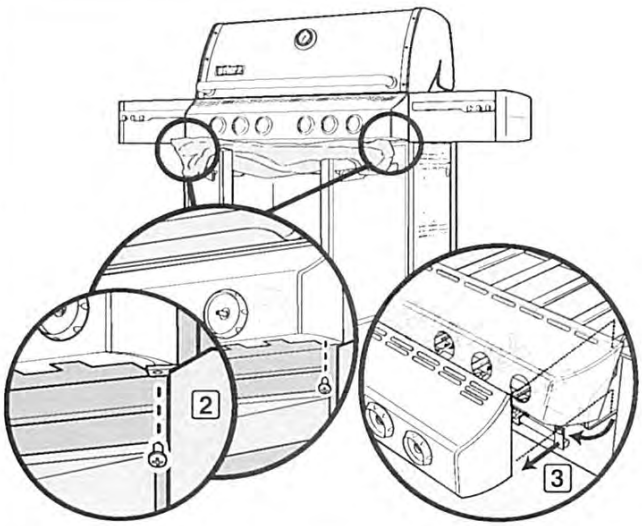
A) Turn gas off at source.
B) Disconnect gas supply.
C) Remove cooking grates.
D) Remove Flavorizer® bars.
E) Remove smoker box (if included in your model).

Removing Control Panel

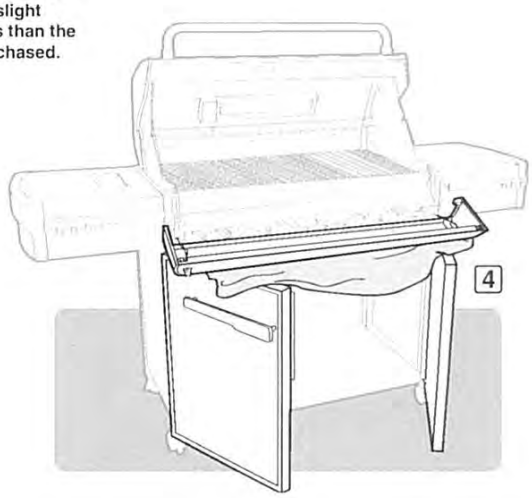
Parts required: Phillips screwdriver and a towel.

A) Remove the burner control knobs **(1)**.
B) Open both doors and place a towel on top of the doors.
This will protect the control panel and tops of the doors from getting scratched on the next step.
C) Remove the screws from the underside of the control panel with a Phillips screwdriver **(2)**.
D) Tilt the control panel forward and lift up and away from the grill **(3)**. (For Summit® models with LED features: be careful not to break or disconnect the wires for the control panel LEDs.)
E) Place the control panel on the towel covering the door assemblies **(4)**.

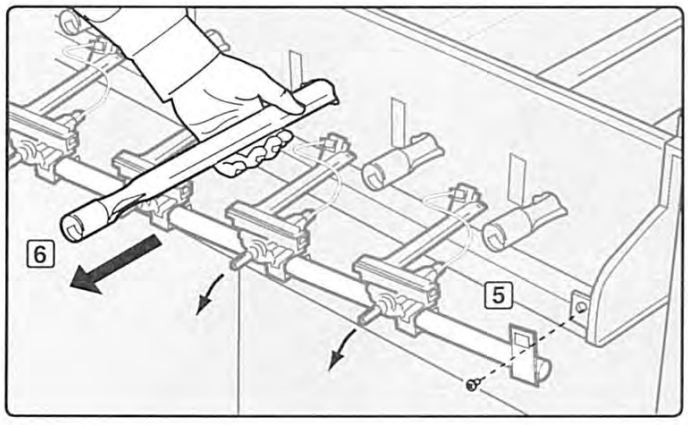




The grill illustrated may have slight differences than the model purchased.



F) Remove the two screws that secure the manifold to the cookbox. Pull manifold assembly out from the manifold frame **(5)**.
G) Pull the selected burner tube(s) from manifold frame and replace with new burner tube(s) **(6)**.



MAINTENANCE

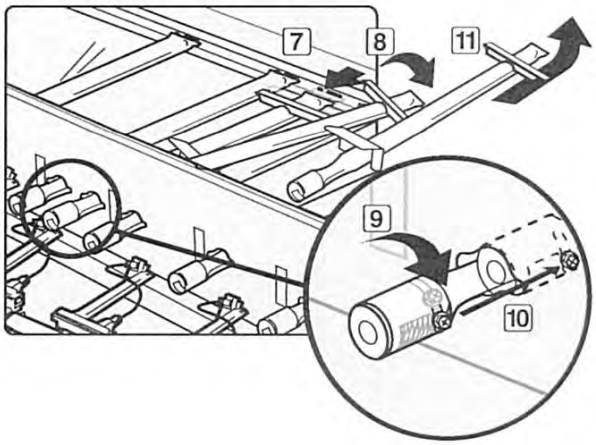
Removing The Sear Station® Burner

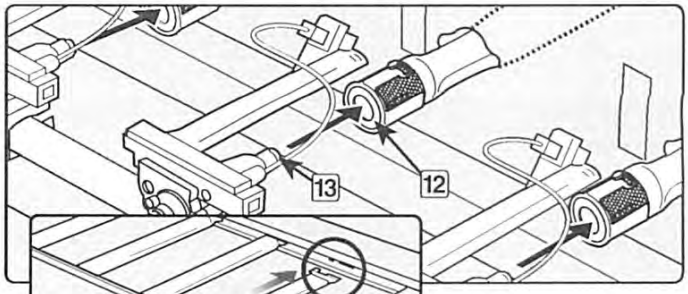
To remove the Sear Station Burner®, pull the burner tube toward you. This removes it from the burner tube notch **(7)**. Then rotate the tube clockwise **(8)**, taking care to rotate it so that the screw at the end of the tube **(9)** fits through the notch in the heat shield opening **(10)**. When the burner tube is free, remove it from the cookbox **(11)**.

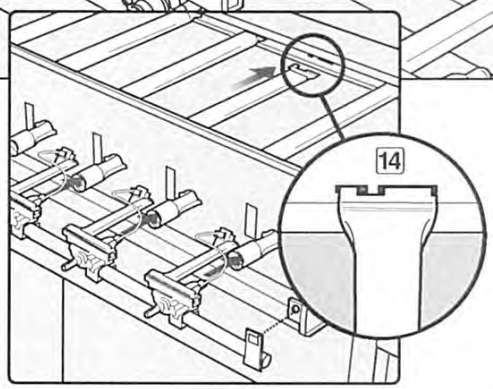
A) To reinstall the manifold assembly, reverse steps for "Removing Control Panel" as previously described.

⚠ **CAUTION: The burner openings (12) must be positioned properly over the valve orifices (13). Make sure the opposite end of the burner tubes (14) properly align into the slots on the backside of the cookbox. 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 grill. (See "CHECK FOR GAS LEAKS.")** ◆







SIDE BURNER MAINTENANCE

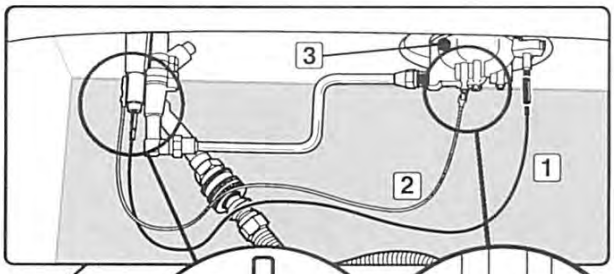
⚠ **WARNING: All gas controls and supply valves should be in the OFF position.**

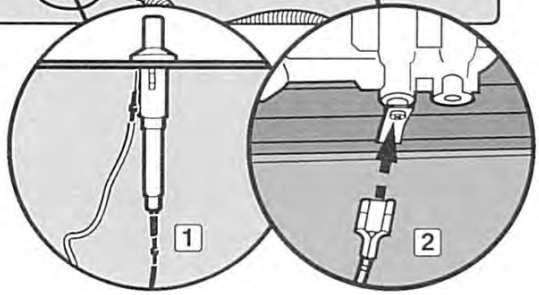
Make sure black wire is connected between the igniter and electrode.

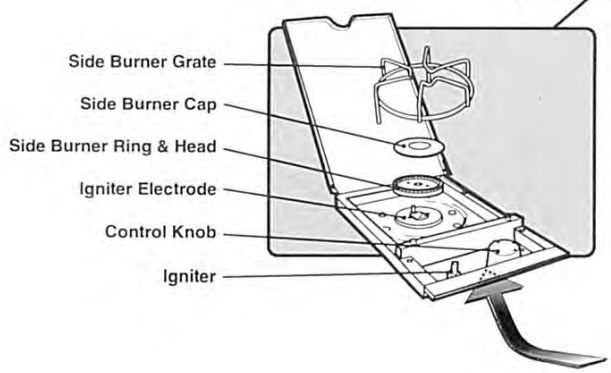
Make sure white wire is connected between the igniter and grounding clip.

Spark should be a white/blue color, not yellow.

A) Igniter wire **(1)**
B) Ground wire **(2)**
C) Burner **(3)** ◆







MAINTENANCE

ANNUAL MAINTENANCE

Inspection and Cleaning of the Spider/Insect Screens

To inspect the spider/insect screens, remove the control panel. If there is dust or dirt on the screens, remove the burners to clean the screens.

Brush the spider/insect screens lightly with a soft bristle brush (i.e., an old toothbrush).

⚠ CAUTION: Do not clean the spider/insect screens with hard or sharp tools. Do not dislodge the spider/insect screens or enlarge the screen openings.

Lightly tap the burner to get debris and dirt out of the burner tube. Once the spider/insect screens and burners are clean, replace the burners.

If a spider/insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

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 in illustration and described below:

A) Burner tube **(1)**
B) Tips occasionally flicker yellow **(2)**
C) Light blue **(3)**
D) Dark blue **(4)**

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

