

Register your grill online at [www.weber.com](http://www.weber.com)

**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 odour continues, keep away from the appliance and immediately call your gas supplier or your fire service.

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

**⚠ 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**

- ⚠ Follow regulator connection instructions for your type of gas grill.
- ⚠ Do not store a spare or disconnected gas supply cartridge/cylinder under or near this grill.
- ⚠ Do not put a grill cover or anything flammable on or in the storage area under the grill.
- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ After a period of storage and/or non-use, the Weber gas grill should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Do not operate your Weber® gas grill if there are any leaking gas connections.
- ⚠ Flammable materials should not be present within approximately 60 cm of the top, bottom, back or sides of the grill.
- ⚠ Your Weber® gas grill should not be used by children. Accessible parts of the grill may be very hot. Keep young children away while it is in use.
- ⚠ Exercise caution when using your Weber® gas grill. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.

**⚠ WARNING:** Do not try to light the Weber® gas barbecue without first reading the "Lighting" instructions in this manual.

**⚠ WARNING**

1. Do not store spare liquid butane/propane cartridge/cylinder within 3m (10 feet) of this appliance.
2. Do not store or use petrol or other flammable liquids or vapours within 8m (25 feet) of this appliance.

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

**INFORMATION FOR THE INSTALLER:**

This manual must remain with the owner, who should keep it for future use.

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

- ⚠ If the burners should go out during cooking, turn off all gas valves. Open the lid and wait five minutes before attempting to re-light the gas flame, while observing the "Lighting" instructions.
- ⚠ Do not use charcoal, briquettes or lava rock in your Weber® gas grill.
- ⚠ While cooking, never lean over the open grill or place hands or fingers on the front edge of the cooking box.
- ⚠ Should an uncontrolled flare-up occur, move food away from the flames until flaring subsides.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ The Weber® gas grill should be cleaned thoroughly at regular intervals.
- ⚠ When cleaning valves or burners do not enlarge orifices or ports.
- ⚠ Butane/propane gas is not natural gas. The conversion or attempted use of natural gas in a butane/propane gas unit is dangerous and will void your warranty.
- ⚠ A dented or rusty gas supply cartridge/cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas supply cartridge/cylinder with a damaged valve.

- ⚠ Even though your gas supply cartridge/cylinder may appear to be empty, it might still contain gas. The cartridge/cylinder should be transported and stored accordingly.
- ⚠ Under no circumstances should you attempt to disconnect the gas regulator or any gas fitting while your grill is in operation.
- ⚠ Use heat-resistant oven gloves when operating grill.
- ⚠ Do not use this grill unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the “Assembly Instruction” section of the Owner’s Guide.

- ⚠ Do not use the Weber® grill in the boot of any vehicle, or inside an estate car, people carrier, minibus or caravan.
- ⚠ Use the regulator that is supplied with your Weber® gas grill.
- ⚠ Warning: Make sure you are outdoors and away from any source of ignition when changing or connecting the butane/propane cartridge/cylinder.

⚠ **Q100- 120** Use butane/propane disposable cartridges with a minimum capacity of 430g and a maximum capacity of 460g. The cartridge must have an EN417 valve as illustrated. One type of cartridge that can be used is a Weber® Baby Q™/Performer® gas cartridge. Another type of cartridge is a Primus model 2202.

## GENERAL INSTRUCTIONS

If you have questions or need advice regarding your grill or its safe operation, please log onto [www.weber.com](http://www.weber.com)®.

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 produces that “outdoor” flavour in the food.

The Weber® gas barbecue is portable, so you can easily change its location in your garden or on your patio. Portability means you can take your Weber® gas barbecue with you if you move. Butane/propane 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.
- This Weber® gas barbecue is designed for use with butane/propane gas only. Do not use with natural gas. The valve and regulator are for Butane/propane gas only.
- Do not use with charcoal fuel.
- This Weber® gas barbecue is not intended for commercial use.
- The use of alcohol and/or prescription or non-prescription drugs may impair the consumer’s ability to properly assemble or safely operate the appliance.
- This Weber® gas barbecue is not intended for and should never be used as a heater.
- Do not leave the Weber® gas barbecue unattended. Keep children and pets away from the Weber® gas barbecue at all times.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- Change the flexible hose when national regulations stipulate this as a requirement.
- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.

### Storage and/or Non-use

- When the Weber® gas barbecue is not in use, the gas cartridge/cylinder must be DISCONNECTED and stored outdoors in a well-ventilated place.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections: “General Maintenance” and “Annual Maintenance”)
- The Spider /Insect Screen should also be checked for any obstructions. (See “Annual Maintenance” section)

### Operating

- ⚠ **WARNING: This barbecue should only be used outdoors in a well-ventilated area. Do not use in a garage, shed, hut or any other enclosed area.**
- ⚠ **WARNING: Your Weber® gas barbecue must not be used under an unprotected combustible roof or overhang.**
- ⚠ **WARNING: Your Weber® gas barbecue is not intended for installation in or on recreational vehicles and caravans and/or boats.**
- ⚠ **WARNING: Do not use the barbecue where the top, back or sides of the grill are within 60 cm (24 in) of combustible materials.**

- ⚠ **WARNING: The entire cooking box gets hot when in use. Do not leave unattended.**
- ⚠ **WARNING: Keep any electrical power cable away from any heated surface.**
- ⚠ **WARNING: Keep the cooking area clear of inflammable vapours and liquids such as petrol, paraffin, alcohol, etc., and other combustible materials.**
- ⚠ **WARNING: Never store an extra (spare) butane /propane cartridge/cylinder under or near the Weber® gas barbecue.**
- ⚠ **WARNING: When cooking, the appliance must be on a level, stable surface in an area clear of combustible material.**

## Cooking

**To light the grill:** Refer to the lighting instructions in this owners manual and printed on the fold out tables (Q120, 200, 220) of your grill.

**To preheat the grill:** Light the Weber gas grill according to the lighting instructions in this owners manual. Close the lid. Preheat the grill for 5-10 minutes (depending on conditions such as air temperature and wind).

**Note:** Wind and weather may require adjustment of the burner control knob to obtain the correct cooking temperature.

**If the burner goes out during cooking, open the lid, turn off the burner, and wait five minutes before relighting.**

**Drippings and grease:** Excess drippings and grease will collect in the catch pan in the slide-out bottom tray (located on the underside of the grill). Disposable Weber drip pans are available that fit the catch pan.

**⚠ WARNING:** Check the catch pan and the bottom of the grill for grease build-up before each use. Remove excess grease to avoid a fire in the bottom of the grill.

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

## Cleaning

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

For availability of replacement cooking grate contact the Customer Service Representative in your region using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.

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

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

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

**Cooking grate** - Clean with a suitable brass bristle brush. Remove from grill and wash with warm soapy water, then rinse with water, as required.

**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.

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

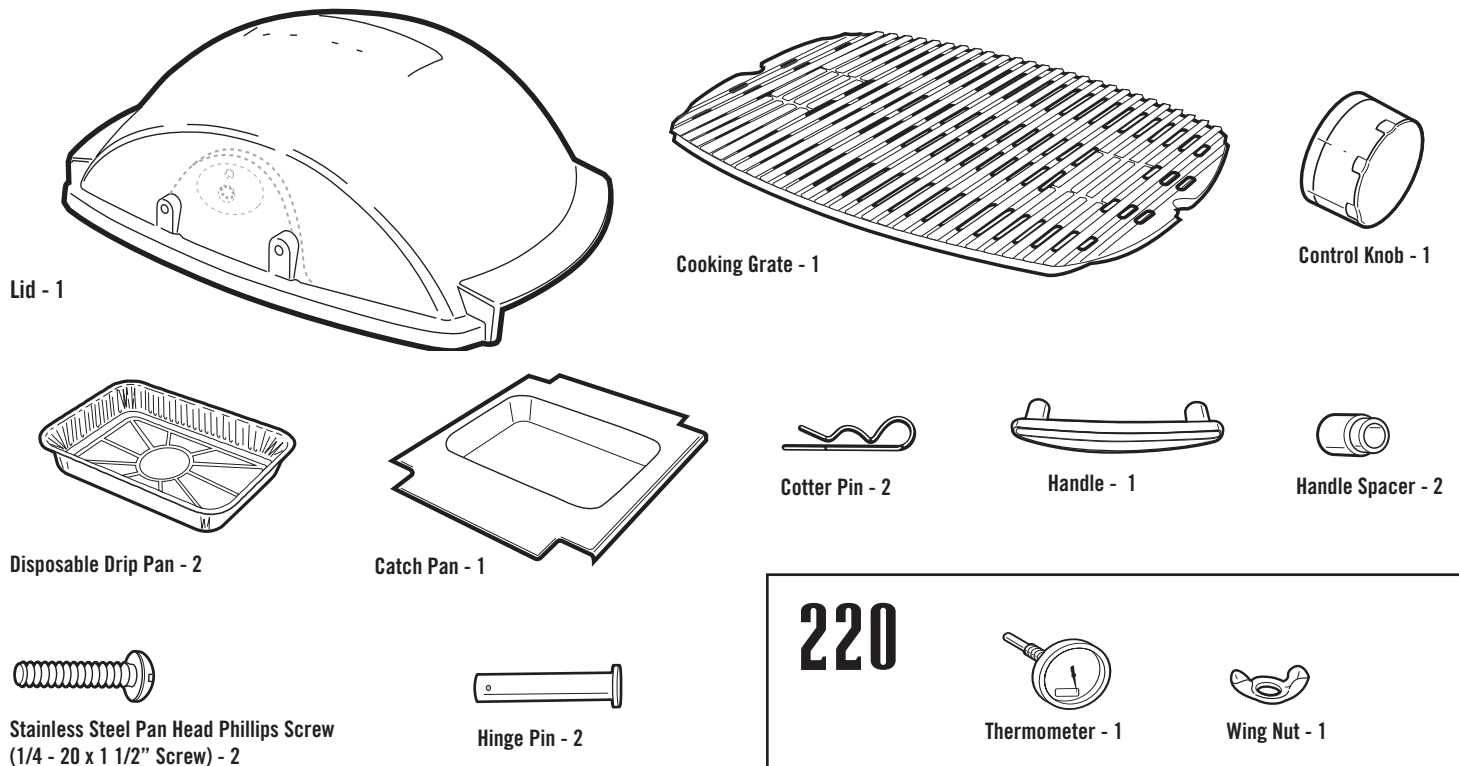
**Inside lid** - While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking built-up grease resembles paint flakes.

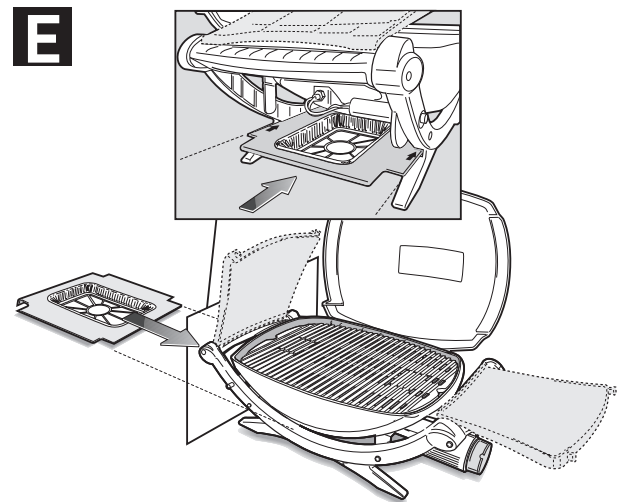
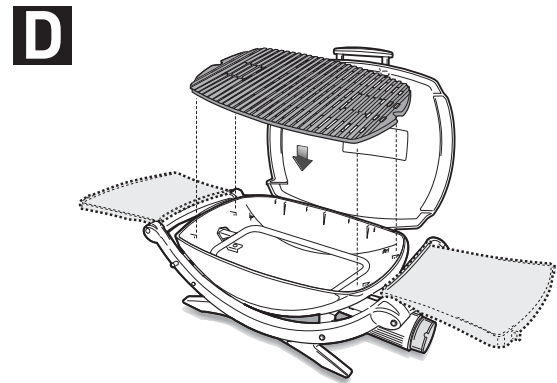
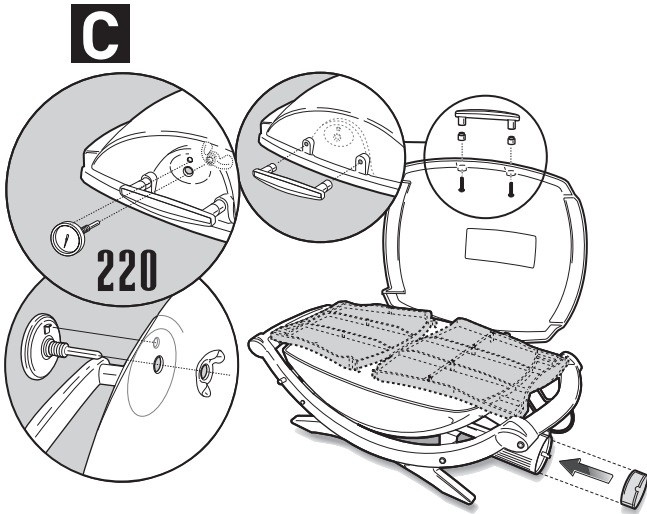
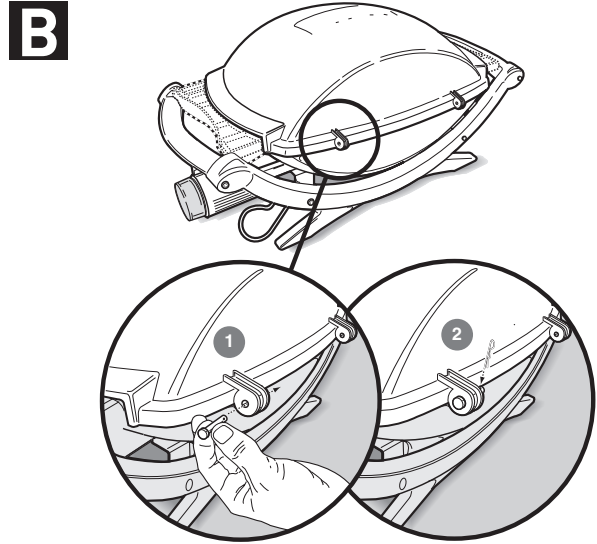
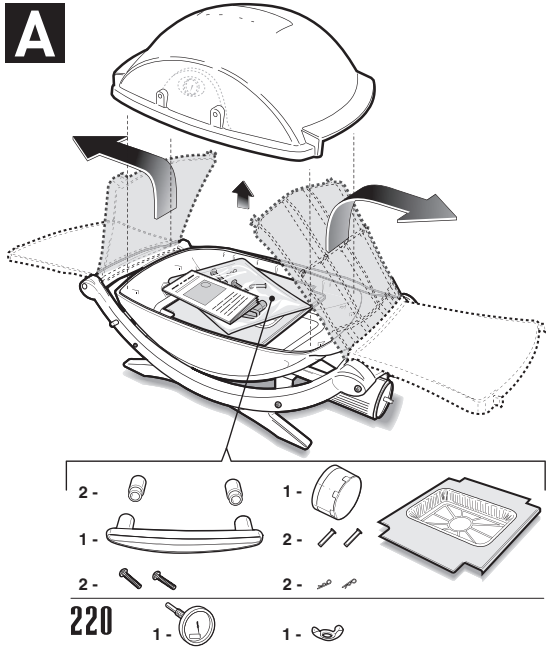
**Swing-up work tables (Q120, 200, 220)** - Wash with a soft cloth and a soap-and-water solution.

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

**Swing-up work tables (Q120, 200, 220) are not to be used as cutting boards.**

## PARTS LIST





WEBER-STEPHEN PRODUCTS CO.  
www.weber.com®

## Connecting the Butane/Propane Cartridge

Use butane/propane disposable cartridges with a minimum capacity of 430g and a maximum capacity of 460g. The cartridge must have an EN417 valve as illustrated. One type of cartridge that can be used is a Weber® Baby Q™ / Performer® gas cartridge. Another type of cartridge is a Primus model 2202.

**⚠ CAUTION: Only use cylinders that are marked “Propane fuel” or “Butane-Propane mix”.**

Push LP disposable cartridge into regulator and turn clockwise until tight.

**⚠ WARNING: Hand tighten only. Using excessive force could damage the regulator coupling and cartridge valve. This could cause a leak or prevent gas flow.**

**⚠ The disposable cartridge must fit within the support basket.**

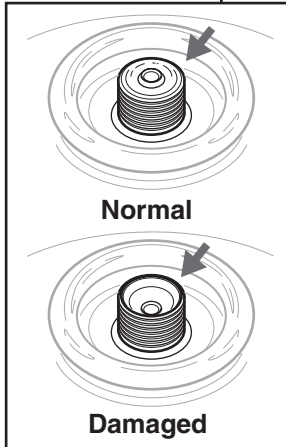
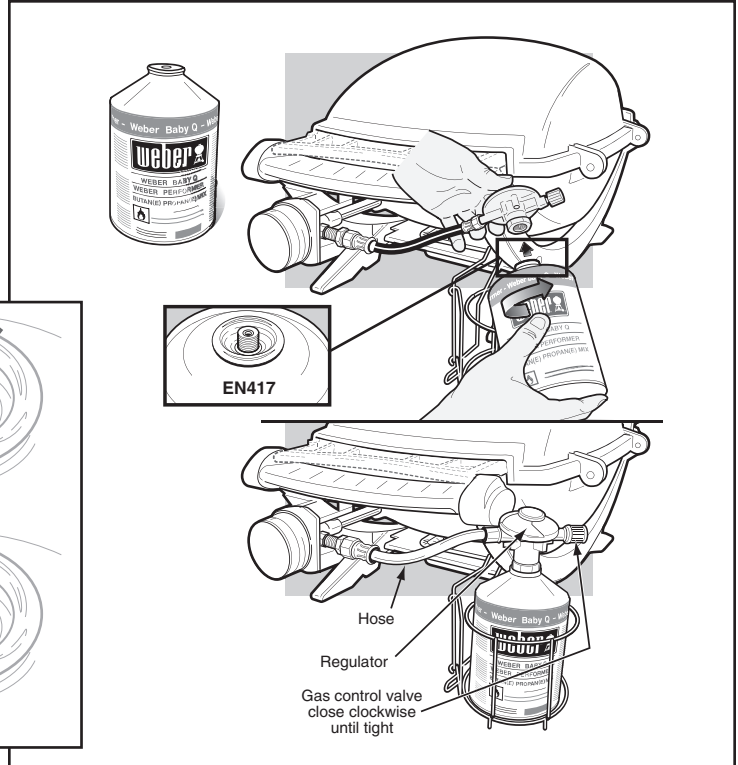
You will need: butane/propane cartridge, a soap-and-water solution and a rag or brush to apply it.

- 1) Mix the soap and water.
- 2) Turn the gas control to ON by turning anti-clockwise.
- 3) 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 cartridge. Turn the gas back ON and re-check with the soap-and-water solution.

If the leak does not stop, remove the cartridge. Try a second cartridge; if the leak persists, remove cartridge. Contact the Customer Service Representative in your area, using the contact information on our web site. Log on to [www.weber.com](http://www.weber.com). DO NOT USE THE BARBECUE.

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



REPLACEMENT HOSE AND REGULATOR	
Country	Part#
Hose Belgium	41421
Hose/Reg Holland	41421
Hose/Reg Greece/Italy	41421
Hose/Reg Germany/Austria	41418
Hose/Reg Spain/Denmark/Portugal	41421
Hose/Reg Sweden	41421
Hose/Reg Switzerland	41421
Hose/Reg Ireland	41421
Hose/Reg UK	41421
Hose/Reg Australia	41421
Hose/Reg Norway/Finland	41421

**⚠ DANGER**

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

**⚠ DANGER**

**Do not store a spare butane/propane cartridge under or near this appliance.**

COUNTRY		GAS TYPE & PRESSURE
Denmark, Sweden, Norway, Finland, The Netherlands, United Kingdom, France, Spain, Portugal, Belgium, Ireland, Greece, Luxembourg, Italy		<b>I<sub>3B/P</sub> - 29mbars</b>
Germany, Austria		<b>I<sub>3B/P</sub> - 50mbars</b>
CONSUMPTION DATA		
Main Burner.	kW(Hs)	g(Hs)
Max	2.8	202

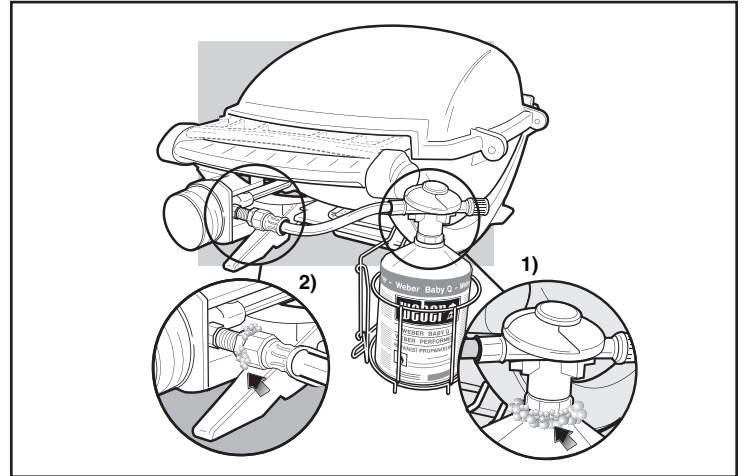
**Check for gas leaks:**

- 1) Regulator to butane/propane cartridge connection.  
 ⚠ **WARNING: If there is a leak at connection (1), remove butane/propane cartridge. Do not operate grill. Use a different butane/propane cartridge and recheck for leaks with soap-and-water solution. If a leak persists after retightening the butane/propane cartridge, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).**

Check:

- 2) Valve-to-regulator connections.  
 ⚠ **WARNING: If there is a leak at connection (2) turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your region using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).**

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



## GAS INSTRUCTIONS - Q 200, 220

**Connecting the Butane/Propane Cylinder**

Use butane/propane cylinders with a minimum capacity of 5 kg and a maximum capacity of 13 kg.

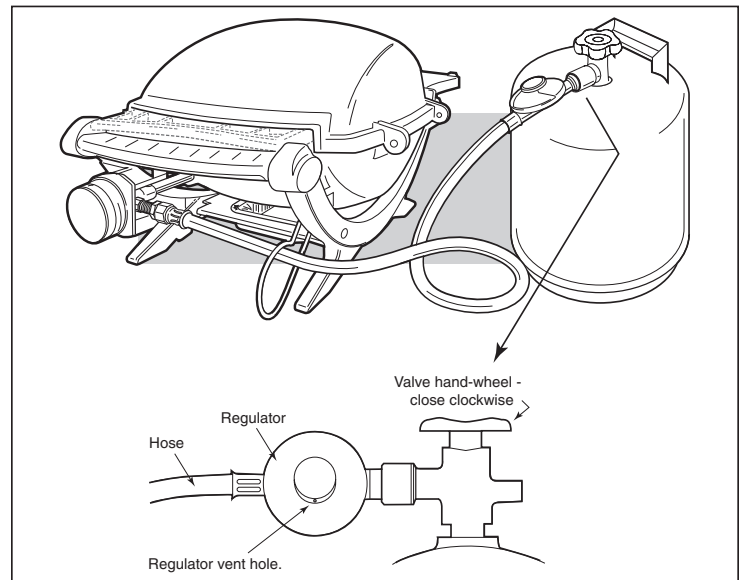
You will need: butane/propane cylinder, a soap-and-water solution and a rag or brush to apply it.

The regulator illustrations shown in this manual may not be similar to the one you are using for your barbecue, due to different country or regional regulations.

Some regulators push ON to connect and pull OFF to disconnect, others have a nut with a left-hand thread that connects to the cylinder valve. Follow specific regulator connection instructions.

Position the regulator so that the vent-hole faces downwards.

- 1) Mix the soap and water.
- 2) Turn on the cylinder valve.
- 3) 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.



COUNTRY		GAS TYPE & PRESSURE
Denmark, Sweden, Norway, Finland, Iceland, The Netherlands, Hungary, Czech Republic		I <sub>3B/P</sub> - 30mbar
United Kingdom, France, Spain, Portugal, Belgium, Ireland, Greece, Luxembourg, Italy, Switzerland		I <sub>3+</sub> - 28-30 / 37mbar
Germany, Austria		I <sub>3B/P</sub> - 50mbar
CONSUMPTION DATA		
Propane/Butane	Main Burner. Max	
<b>kW(Hs)</b>	3.7	
<b>gm(Hs)</b>	264	

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 the leak does not stop, contact the Customer Service Representative in your area, using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com). DO NOT USE THE BARBECUE.

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

**⚠ DANGER**

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

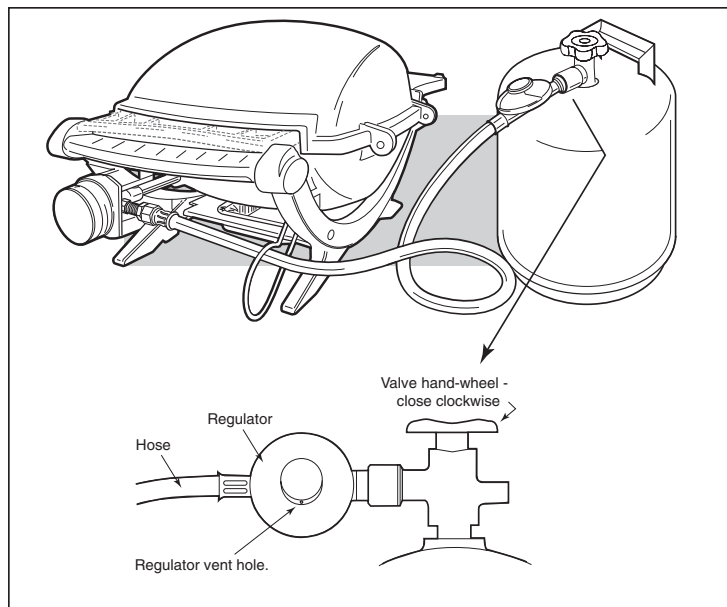
**⚠ DANGER**

**Do not store a spare butane/propane cylinder under or near this appliance.**

**⚠ ATTENTION:** This product has been safety tested and is only certified for use in a specific country. Refer to country designation located on outer carton.

These parts may be gas carrying or gas burning components. Please contact Weber-Stephen Products Co., Customer Service Department for genuine Weber-Stephen Products Co. replacement part(s) information.

**⚠ WARNING:** Do not attempt to make any repair to gas carrying or gas burning components without contacting Weber-Stephen Products Co., Customer Service Department. Your actions, if you fail to follow this product Warning, may cause a fire or an explosion resulting in serious personal injury or death and damage to property.



## REPLACEMENT HOSE AND REGULATOR

Country	Part#
Hose France	41638
Hose Belgium	41639
Hose/Reg The Netherlands	41681
Hose/Reg Greece/Italy	41680
Hose/Reg Germany/Austria	41679
Hose/Reg Spain/Denmark/Portugal	41619
Hose/Reg Sweden	41677
Hose/Reg Switzerland	41676
Hose/Reg Ireland	41675
Hose/Reg United Kingdom	41589
Hose/Reg Australia	41673
Hose/Reg Norway/Finland	41619

### Regulator-to-butane/-propane cylinder connection.

1) Regulator to butane/propane cylinder connection.

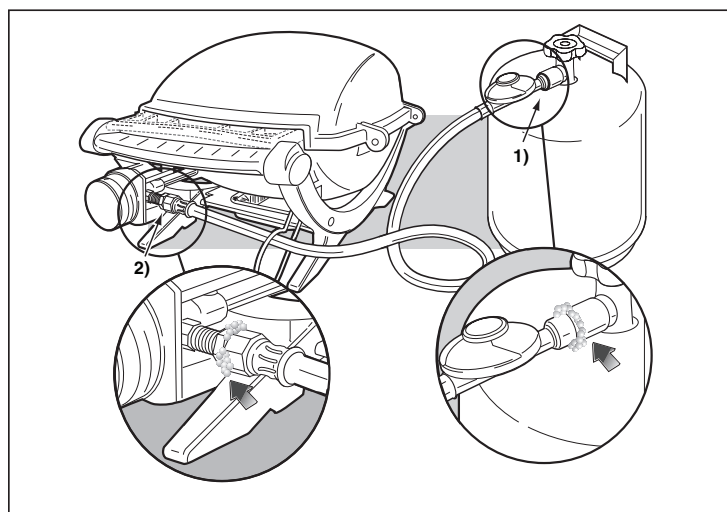
**⚠ WARNING:** If there is a leak at connection (1), remove butane/propane cylinder. Do not operate grill. Use a different butane/propane cylinder and recheck for leaks with soap-and-water solution. If a leak persists after retightening the butane/propane cylinder, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).

Check:

2) Valve-to-regulator connections.

**⚠ WARNING:** If there is a leak at connection (2) turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).

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



### Lighting

Summary lighting instructions are on the fold-out work surface (Q120, 200, 220).

- 1) Open the lid.
- 2) Unfold the work surfaces (Q120, 200, 220).
- 3) Make sure the control knob is turned OFF. (Push control knob in and turn clockwise to ensure that it is in the OFF position.)

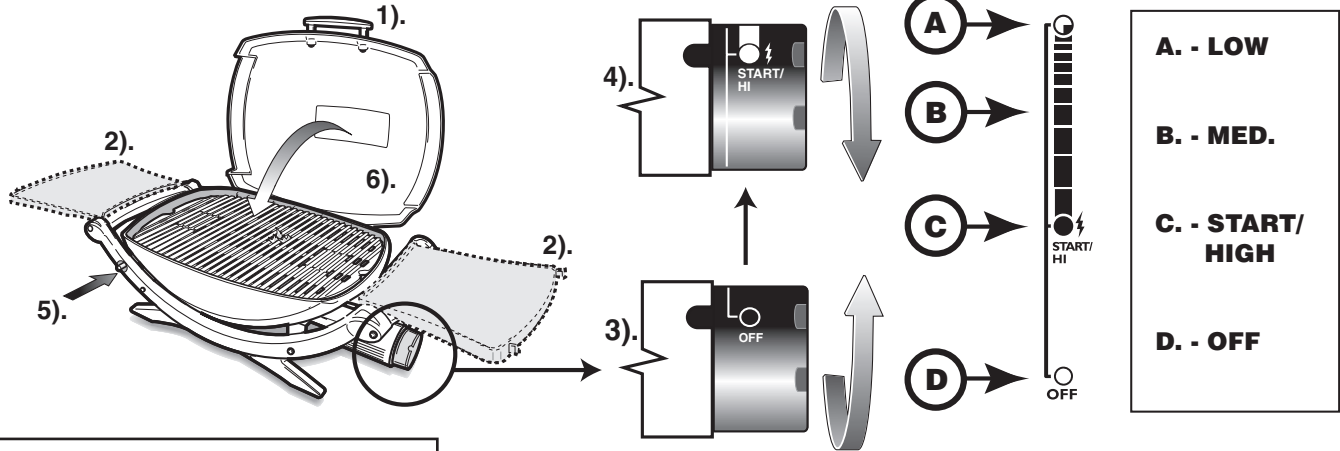
**⚠ WARNING: Do not lean over the open barbecue. Keep your face and body at least 30 cm (12 in) away from the matchlight hole when lighting the barbecue.**

Turn the cylinder on by turning the cylinder valve anticlockwise (Q200, 220).

- 4) Push burner control knob in and turn to START/Hi.

- 5) Push the red ignition button several times, so that it clicks each time.
- 6) Check that the burner is lit by looking down through the cooking grate. You should see a flame.

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



**⚠ Caution: do not fold in tables until grill is cold (Q120, 200, 220).**

### **⚠ DANGER**

Failure to open the lid while igniting the barbecue's burner, or not waiting 5 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 even death.

### To Extinguish:

Push in and turn burner control knob clockwise to the OFF position.

### Manual Lighting

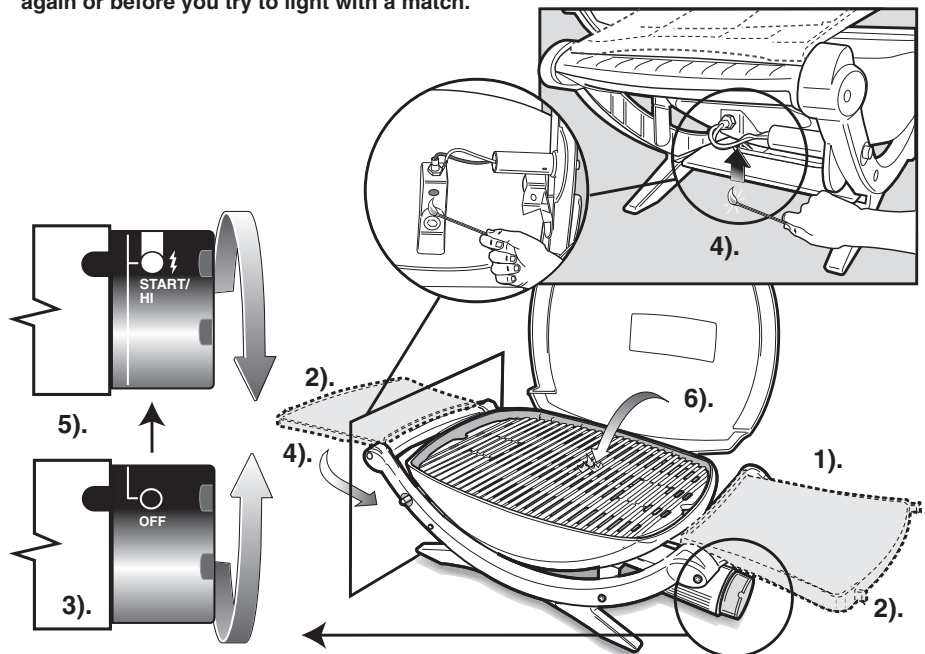
- 1) Open the lid.
- 2) Unfold the work surfaces (Q120, 200, 220).
- 3) Make sure the burner control knob is turned OFF. Turn the cylinder on by turning the cylinder valve anticlockwise (Q200, 220).

- 4) Strike a match and put the flame into the matchlight hole under the igniter.

**⚠ WARNING: Do not lean over open barbecue. Keep your face and body at least 30 cm (12 inches) away from the matchlight hole when lighting the barbecue.**

- 5) Push burner control knob in and turn to START/Hi.
- 6) Check that the burner is lit by looking down through the cooking grate. You should see a flame.

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

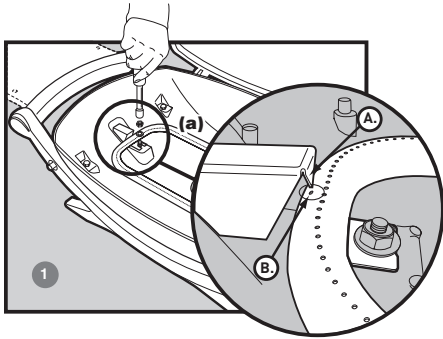


**⚠ Caution: do not fold in tables until grill is cold (Q120, 200, 220).**

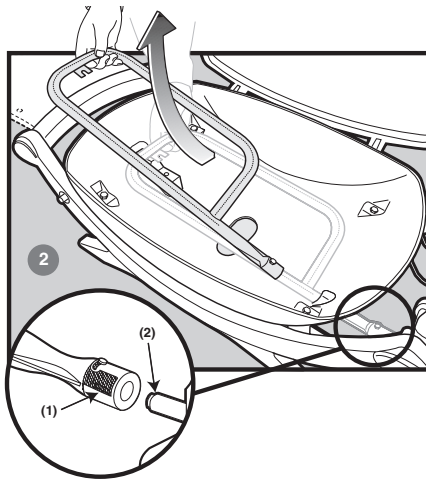


## Replacing Burner Tube

- 1) Your Weber® Gas Grill must be OFF and cool.
- 2) Unscrew and remove butane/propane cartridge/cylinder from the valve/regulator assembly.
- 3) Open the lid.
- 4) Remove cooking grate.
- 5) Unscrew and remove the 1/4 x 20-inch stainless steel hex nut and stainless steel washer that holds the burner tube inside the cook box(a).
- 6) Carefully slide the burner tube out from the cook box.
- ⚠ **Caution: the burner openings(1) must be positioned properly over the valve orifices(2).**
- 7) To reinstall the burner, reverse steps 5) to 7).



Make sure the igniter port hole(A) lines up with the arrow tab(B) on the igniter box.



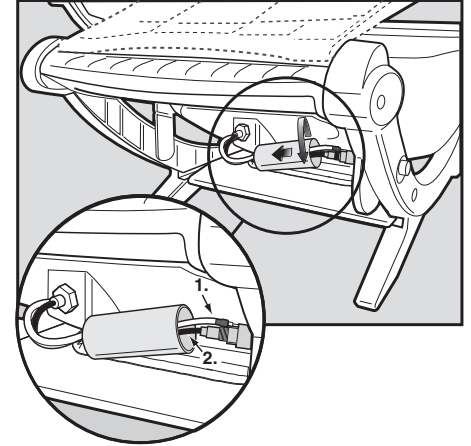
## Ignition System Operations

If the ignition system fails to ignite the burner, light the burner with a match. If the burner lights with a match, then check the ignition system.

- Check that both the white(1) and black(2) ignition wires are attached properly.

- Check that the ignition button pushes the igniter (button) down, and returns to the up position.

If the ignition system still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).



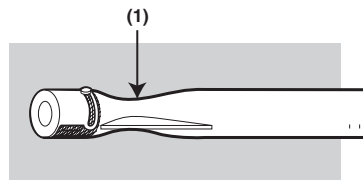
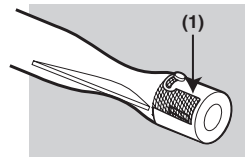
## Weber® Spider /Insect screens

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 tube. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. This could result in a fire in and around the air shutter, causing serious damage to your barbecue.

The burner tube air shutter is fitted with a stainless steel screen(1) to prevent spiders and other insects from accessing the burner tubes through the air shutter openings.

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

- 1) The smell of gas in conjunction with the burner flames appearing yellow and lazy.



- 2) Barbecue does not reach temperature.
- 3) Barbecue heats unevenly.
- 4) One or more of the burners do not ignite.

## ⚠ DANGER

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

## Annual Maintenance

### Inspection and cleaning of the Spider/Insect screen

If there is dust or dirt on the Spider/Insect screen, remove the burner for cleaning the screen. Brush the Spider/Insect screen, lightly, with a soft bristle brush (i.e. an old toothbrush).

⚠ **CAUTION: Do not clean the Spider/Insect screen with hard or sharp tools. Do not dislodge the Spider/Insect screen or enlarge the screen openings.**

Lightly tap the burner to get debris and dirt out of the burner tube. Once the Spider/Insect screen and burner is clean, replace the burner.

If the Spider/Insect screen becomes damaged or cannot be cleaned, contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).

### Main Burner Flame Pattern

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

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

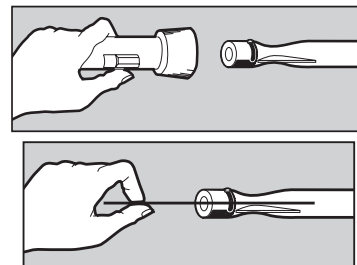
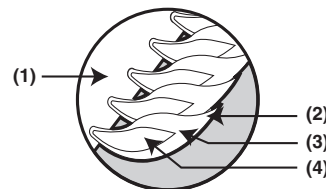
If the flames do not appear to be uniform throughout the burner tube, follow the burner cleaning procedures.

### Main Burner Cleaning Procedure

**Turn off the gas supply.** Remove the burner. (See Replacing Burner Tube.)

Look inside the burner with a torch.

Clean the inside of the burner with a wire (a straightened-out coat hanger



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

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

### Check for gas leaks:

After a period of non-use, we recommend that you perform the following maintenance procedures for your safety.

- Inspect the burner for correct flame pattern. Clean if necessary, following the procedures outlined in the "Annual Maintenance" section of this manual.
- Check all gas fittings for leaks.

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

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

⚠ **WARNING:** Perform these leak checks even if your barbecue has been assembled by a dealer or at the shop where you bought it.

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

To perform leak checks, make sure the Burner is in the OFF position. Turn on gas supply.

⚠ **WARNING:** Do not ignite burner while checking for leaks.

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

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

#### Check:

- 1) Regulator-to-butane/-propane cartridge/cylinder connection.

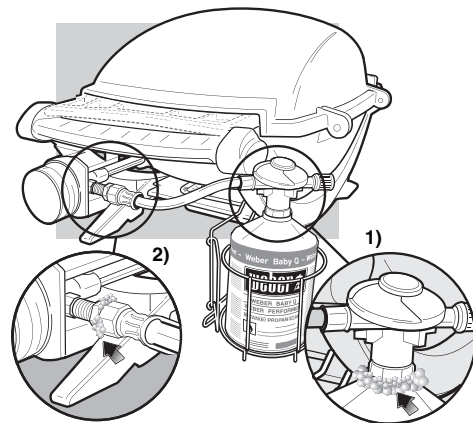
⚠ **WARNING:** If there is a leak at connection (1), remove butane/propane cartridge/cylinder. Do not operate grill. Use a different butane/propane cartridge/cylinder and re check for leaks with a soap-and-water solution. If a leak persists after re-tightening the butane/propane cartridge/cylinder, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.

#### Check:

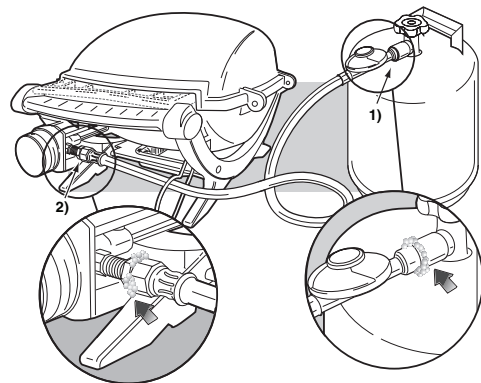
- 2) Valve-to-regulator connections.

⚠ **WARNING:** If there is a leak at connection (2) turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log on to [www.weber.com](http://www.weber.com)®.

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



Q100, 120



Q200, 220

#### ⚠ DANGER

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

# TROUBLESHOOTING

Problem	Check	Cure
Burner burns with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Weber® Insect / Spider screen for possible obstructions. (Blockage of holes.)	Clean Weber® Insect / Spider screen. (See "Annual Maintenance" section)
Burner does not light, or flame is low in HIGH position.	Is butane/propane cartridge/cylinder fuel low or empty? Does the burner light with a match?	Replace butane/propane cartridge/cylinder. If you can light the burner with a match, then check the ignition system.
Experiencing flare-ups:  ⚠ CAUTION: Do not line the bottom tray with aluminum foil.	Are you preheating barbecue in the prescribed manner? Is the cooking grate heavily coated with burned-on grease?	Clean thoroughly. (See "Cleaning" section) Clean bottom tray.
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burner. (See "Annual Maintenance" section)
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The lid is cast aluminum, not paint. It cannot "peel". What you are seeing is baked on grease that has turned to carbon and is flaking off. <b>THIS IS NOT A DEFECT.</b>	Clean thoroughly. (See "Cleaning" section)
Burner does not light when igniter button is pushed.	Is burner tube positioned too far away from the igniter box?	Check that the burner tube is positioned correctly over the ignition box. (See Maintenance - "Replacing the Burner Tube")
Burner flame does not ignite completely around the burner tube.	Are the burner ports clean and fully open?	Clean burner. (See "Annual Maintenance" section) Use a small paper clip to unclog any dirty ports.
If problems cannot be corrected using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto <a href="http://www.weber.com">www.weber.com</a> ®.		

# GRILLING GUIDE

You must preheat the grill before you cook on it. First, open the lid and follow lighting instructions. Close the lid and let the grill heat for about 10 minutes. Then you will be ready to grill.

A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grate. Always brush or spray oil onto your food, not directly onto the cooking grate.

We suggest that you grill with the lid down. Why? Because it reduces the chance of flare-ups, and cooks your food faster and more evenly.

When using a marinade, sauce or glaze with a high sugar content or other ingredients that burn easily, only brush it onto the food during the last 10 to 15 minutes of grilling.

	Cut	Thickness and/or Weight	Approximate Grilling Time
Beef	Steak: fillet, rump or entrecote	2 cm (3/4 in) thick 2.5 cm (1 in) thick 2.5 – 3 cm (1 to 1-1/2 in) thick	6 to 8 minutes High 8 to 10 minutes High 14 to 16 minutes; sear 10 minutes High, Grill 4 to 6 minutes Low
	Kebab	2.5 – 3 cm (1 to 1-1/2 in) cubes	10 to 12 minutes Medium
	Beefburger or rissole	2 cm (3/4 in) thick	8 to 10 minutes Medium
Pork	Chop: rib, loin, or shoulder	2–2.5 cm (3/4 to 1 inch) thick 3–4cm (1-1/4 to 1-1/2 in) thick	10 to 15 minutes; sear 6 minutes High, grill 4 to 8 minutes Low 14 to 18 minutes; sear 8 minutes High, grill 6 to 10 minutes Low
	Loin, boneless	2–2.5 cm (3/4 to 1 in) thick	10 to 12 minutes; sear 6 minutes High, grill 4 to 6 minutes Low
	Sausage		25 to 30 minutes Low
Poultry	Chicken breast, boneless, skinless	175 g (6 oz)	8 to 12 minutes Medium
	Chicken, half	550 – 675g (1-1/4 to 1-1/2 lb)	1 to 1-1/4 hours Low
	Chicken pieces, bone-in breast/wing		30 to 40 minutes Low
	Chicken pieces, bone-in leg/thigh		40 to 50 minutes Low

Don't forget to regularly brush off your cooking grate and clean out the drip pan under the grill.

The following cuts, thicknesses, weights, and grilling times for food are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as wind, outside temperature and how well done the food should be cooked. Grill for the time given on the chart or to the desired degree of doneness, turning once halfway through the grilling time. Cooking times for beef and lamb are for "medium" cooking time, unless otherwise noted. Let thick chops and steaks rest for 5 to 10 minutes before carving. The internal temperature of the meat will rise by 5 to 10 degrees during this time.

For more grilling tips and recipes, visit [www.weber.com](http://www.weber.com)®.

Fish & Seafood	Fish, fillet or slice	3–4cm (1/4 to 1/2 in) thick 1 – 2.5 cm (1/2 to 1 in) thick 2.5-3cm (1 to 1-1/4 in) thick	3 to 5 minutes High 5 to 10 minutes High 10 to 12 minutes High
	Prawns		2 to 5 minutes High
	Fish, whole	450g (1 lb) 1 kg (2 to 2 1/2 lb)	15 to 20 minutes Medium 20 to 30 minutes Medium
Vegetables	Asparagus		6 to 8 minutes Medium
	Corn on the cob, husked		10 to 12 minutes Medium
	Corn on the cob, in husk		25 to 30 minutes Medium
	Garlic, whole		45 to 60 minutes Low
	Mushroom: shiitake or button		8 to 10 minutes Medium
	Mushroom: chestnut, cups or flats		12 to 15 minutes Medium
	Onion, 1.27cm (1/2 in) slice		8 to 12 minutes Medium
	Potato, 1.27cm (1/2 in) slices		14 to 16 minutes Medium
	Aubergine, 1.27cm (1/2 in) slices		8 to 10 minutes Medium

## WARRANTY

In order to validate your warranty please register your grill online at [www.weber.com](http://www.weber.com).

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

**Aluminum Castings, 5 years**  
**Thermoplastic/Thermoset Parts, 5 years excluding fading**

**All Remaining Parts, 2 years when assembled and operated in accordance with the printed instructions that accompany it**

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 RECEIPT 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, that they are defective. Before returning any parts, contact the Customer service representative in your region using the contact information sheet provided with your manual. 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.