



PLATINUM™ 1200 Series Natural Gas Barbecue

Step-By-Step Instructions

Serial Number

Please use this number in registering your warranty and any correspondence with the factory.



WARNING: Follow all leak check procedures carefully in this manual prior to barbecue operation. Do this even though the barbecue is assembled.

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

FOR YOUR SAFETY
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING: Do not try to light this appliance without reading "Lighting" instructions section of this manual.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

Assembly

Tools needed

3/4 and 7/16 inch open-end or an adjustable wrench



Supplies needed

You will need a soap and water solution to check for gas leaks. (See Step "Check for gas leaks.")

Refer to exploded view if replacement parts are needed.

While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner's manual available for reference.

Step 1

Removal of all tape

Remove tape from the following locations:

- front and rear of side work table
- swing table
- swing table support rod holder
- bottom tray beneath the cooking box
- bottom accessory trays

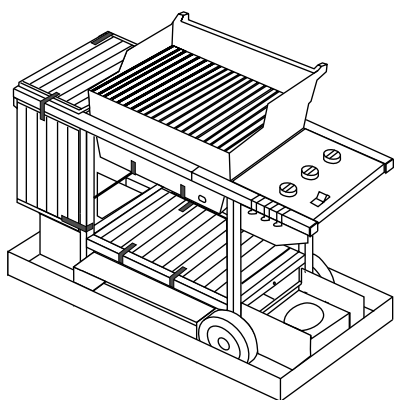


Figure 1

Step 2

Remove packaged parts

Remove and unpackage warming rack, Weber Warm-Up Basket, 2 cooking grates, cardboard box (which contains cookbook and warranty card), 8 short stainless steel Flavorizer Bars and 5 long stainless steel Flavorizer Bars.

Note - Be sure no packaging material is left in the cooking box before reinstalling parts.

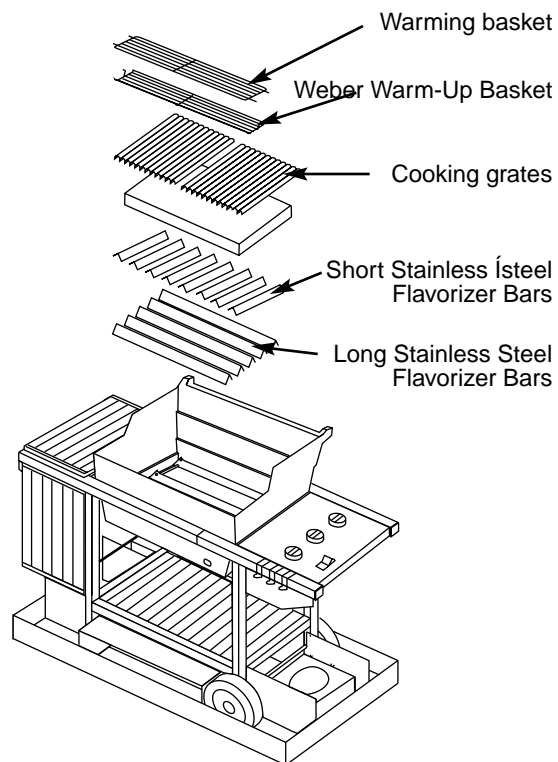


Figure 2

Step 3

Reinstallation of Stainless Steel Flavorizer Bars, Cooking Grates and Warming Rack

Set the long stainless steel Flavorizer Bars side to side in the lower position of the cooking box, then set the short stainless steel Flavorizer Bars, front to back in the upper position. Figure 3.

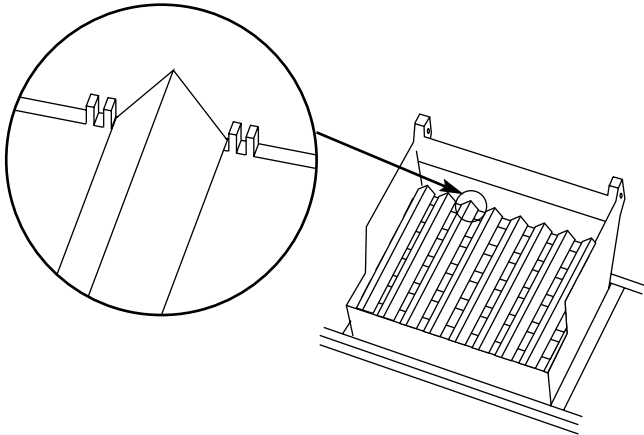


Figure 3

Set the cooking grates onto the ledges in the cooking box. The open "U" of the cooking grate goes down. Figure 4.

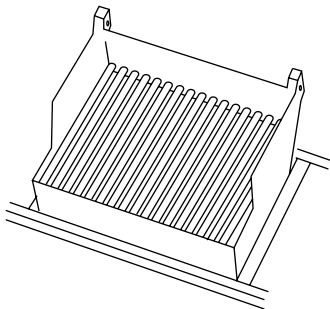


Figure 4

Set the warming rack into the slots at the rear of the cooking box. Figure 5.

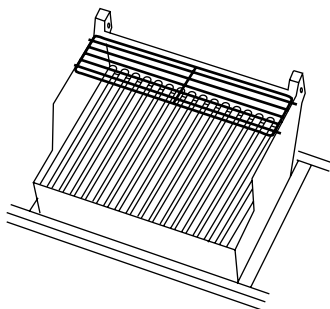


Figure 5

Step 4

Installation of catch pan holder into bottom tray

Pull out bottom tray from cooking box.

Remove packaging material from bottom tray, catch pan holder, catch pan, and drip pan.

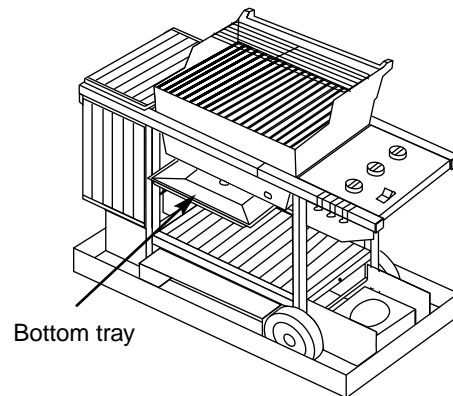


Figure 6

Hook the ends of the catch pan holder into the hole in the bottom tray. Figure 7. **The front of the catch pan holder must be on the same side as the finger grip of the bottom tray.**

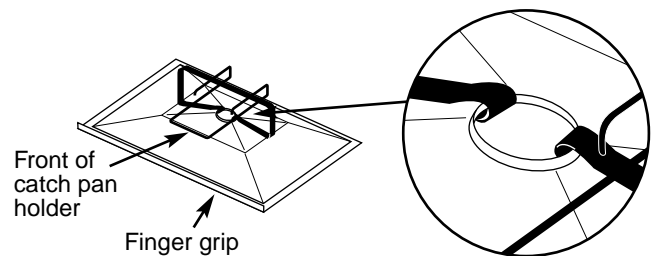


Figure 7

Slide the bottom tray onto the mounting rails under the cooking box with finger grip toward you.

CAUTION: Do not line bottom tray with aluminum foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.

Put the foil drip pan into the catch pan.

Slide the catch pan into the catch pan holder with its finger grip towards you.

Step 5

Remove grill from lower packaging

Make sure natural gas hose is free from lower packaging before lifting.

WARNING: Lifting the barbecue from the lower packaging requires at least two people.

With two people lift straight up and over lower packaging and cardboard support.

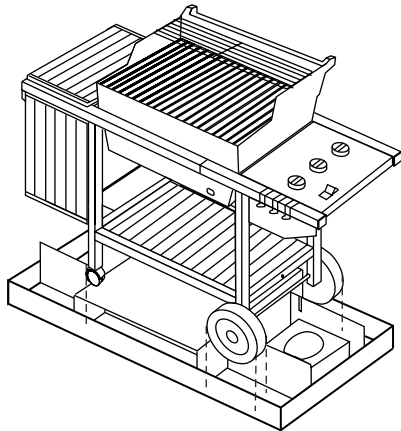


Figure 8

Step 6

Install Lid

Remove hinge pins and hair pin cotters from back of cooking box.

Set the lid in place. Align the hinges at the rear of the barbecue. Insert hinge pins from the outside. Insert hair pin cotters into the small holes in the hinge pins. Figure 9.

Remove tape securing the thermometer into its holder.

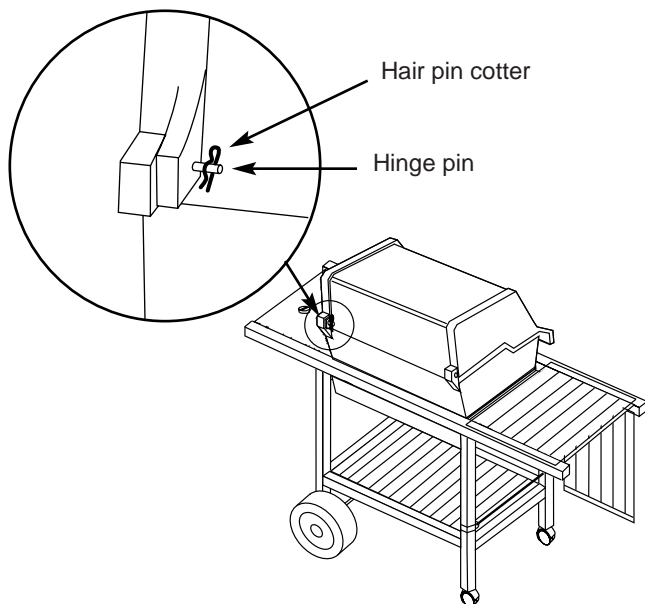


Figure 9

Step 7

Install Weber Warm-Up Basket

Insert one end of the Weber Warm-Up Basket into the hole in the right end of the lid and the other end into the slot in the left end of the lid. Figure 10.

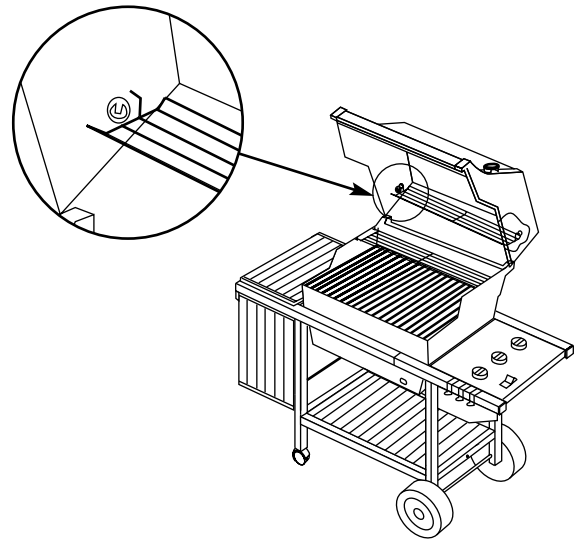


Figure 10

Step 8

Remove control panel

Remove the burner control knobs. Figure 11 (a). Grasp the under the edge of the control panel at the control panel push-in buttons and slide along the frame toward you. Figure 11 (b). Lift off the control panel.

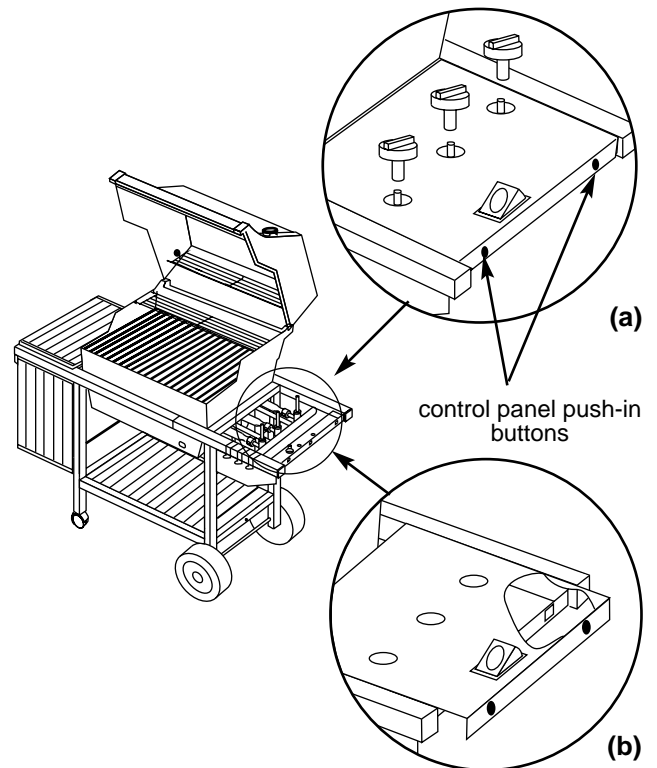


Figure 11

Step 9

Check that items are secured

Note - Although the following items were factory assembled, check that they have not loosened during shipping and handling.

Remove the tape from the manifold bracket.

Check that the bracket is securely hooked onto the frame brace and under the manifold at the center burner valve. Figure 12.

If it is loose lift the bracket, manifold and cooking box slightly as a unit and reposition onto the frame brace.

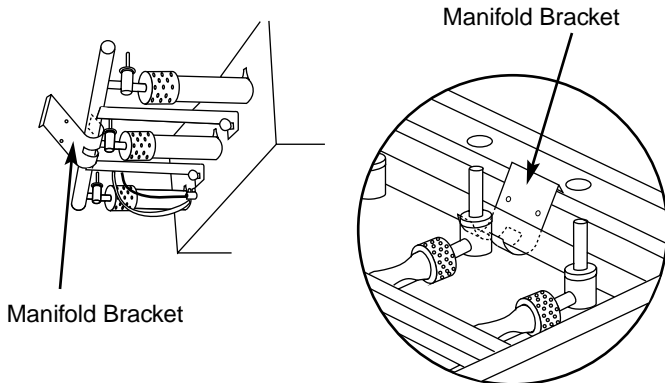


Figure 12

Check that the igniter is secure in the frame brace and has not shifted out of the key hole. Figure 13.

If it is loose, slide the igniter into the rear of the key hole. Carefully tighten the igniter lock nut with an adjustable wrench or pliers.

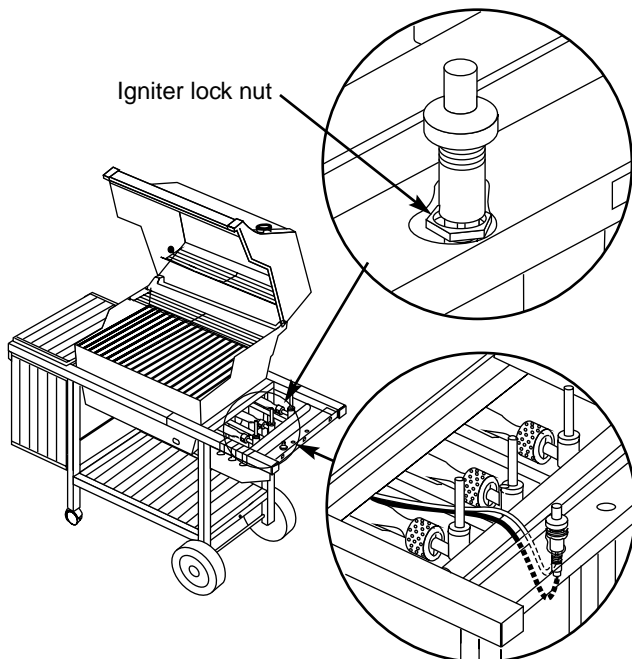


Figure 13

Check that all the burner valves are off. Figure 14.

Valves are shipped in the OFF position, but you should check to be sure. Put the knob on each valve. Check by pushing down and turning clockwise.

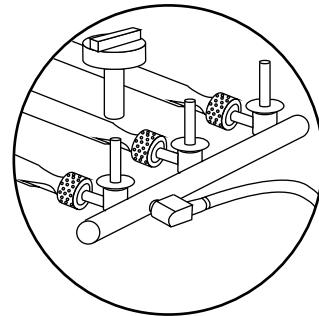


Figure 14

Check connection of flexible hose to manifold. Figure 15.

If the connection is loose it should be tightened with a wrench.

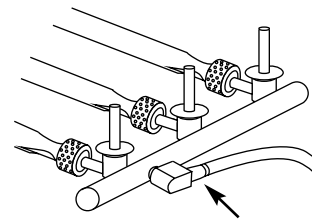


Figure 15

Step 10

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 ANSI Z223.1. WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

Some of the following are general requirements taken from ANSI Z223.1, for gas supply installations. Refer to ANSI Z223.1 latest edition for complete specifications.

- This barbecue is designed to operate at 7 inches of water column pressure (.2526 psi).
- A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.

CAUTION: If young children are in the area, a locking valve should be considered.

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

Typical natural gas supply installation. Figure 16.

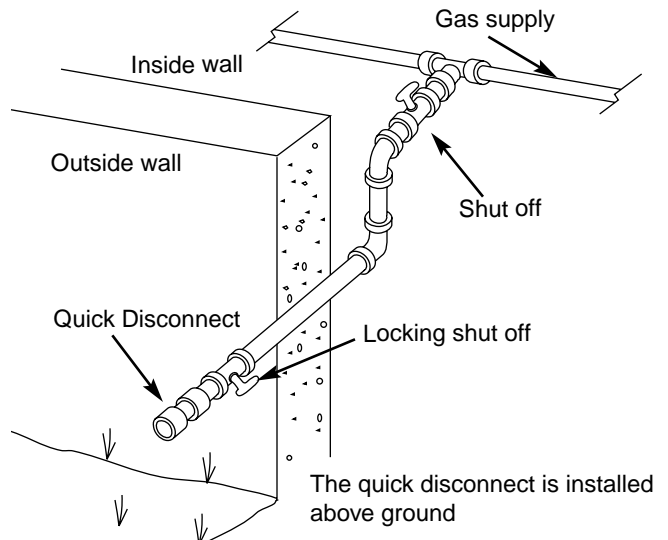


Figure 16

Gas line piping

- If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; or standard weight (schedule 40) steel or 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 ANSI Z223.1.

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.

Step 11

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

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

Note - All factory made connections have been thoroughly checked for gas leaks. The burners have been flame tested. As a safety precaution you should recheck 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 though your barbecue was assembled.

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

To perform leak checks: Slide back the collar of the quick disconnect. Push male fitting of the hose into the quick disconnect, and maintain pressure. Figure 17 (a). Slide the collar closed. Figure 17 (b). If it does not engage or lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged.

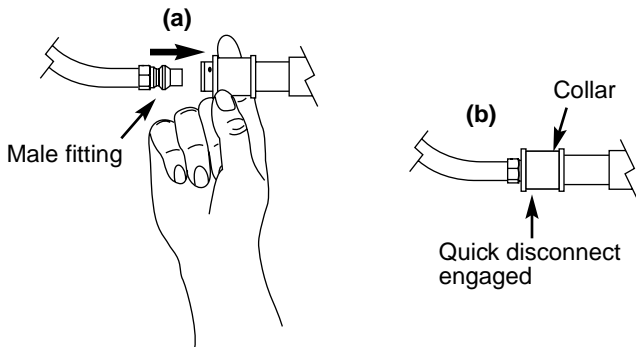


Figure 17

Turn on gas supply.

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

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

WARNING: Do not ignite burners when leak checking.

Check:

a) Hose to manifold connection. Figure 18 (a).

WARNING: If there is a leak at connection a, retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact your dealer.

b) Valves to manifold connections. Figure 18 (b).

c) Hose to quick disconnect connection. Figure 18 (c).

WARNING: If there is a leak at connections b or c, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact your dealer.

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

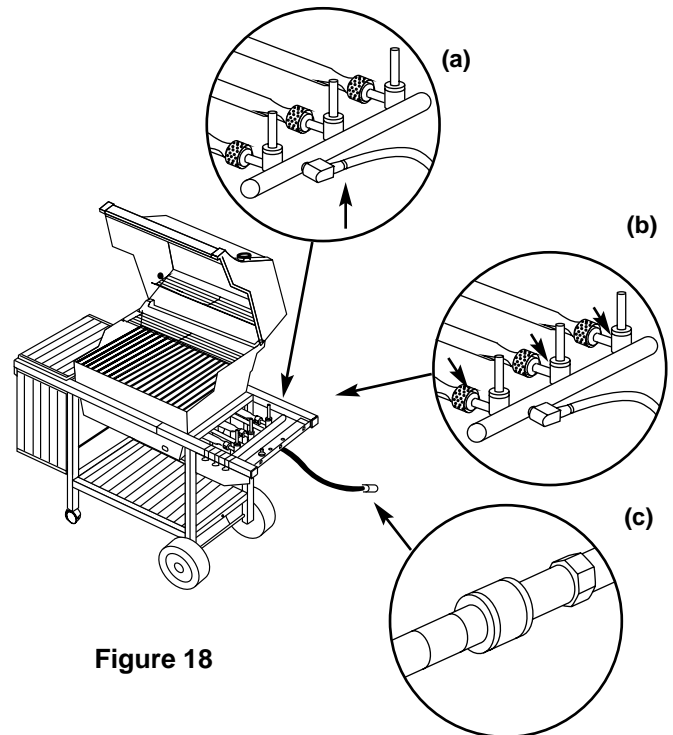


Figure 18

Step 12

Put the control panel back on

Set the control panel in place over both frame braces. (Hold the Crossover Ignition button up while setting the control panel in place.) Place your thumbs over the control panel push-in buttons, and push them into the frame brace until they snap into place. Figure 19 (a).

Push on the burner control knobs. Figure 19 (b).

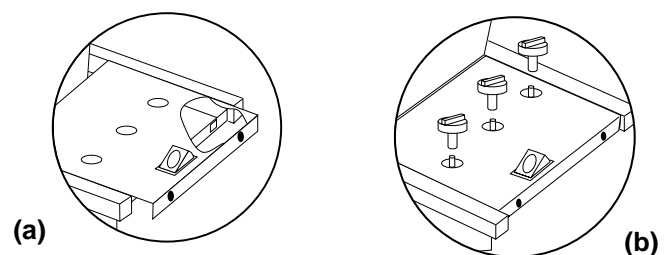
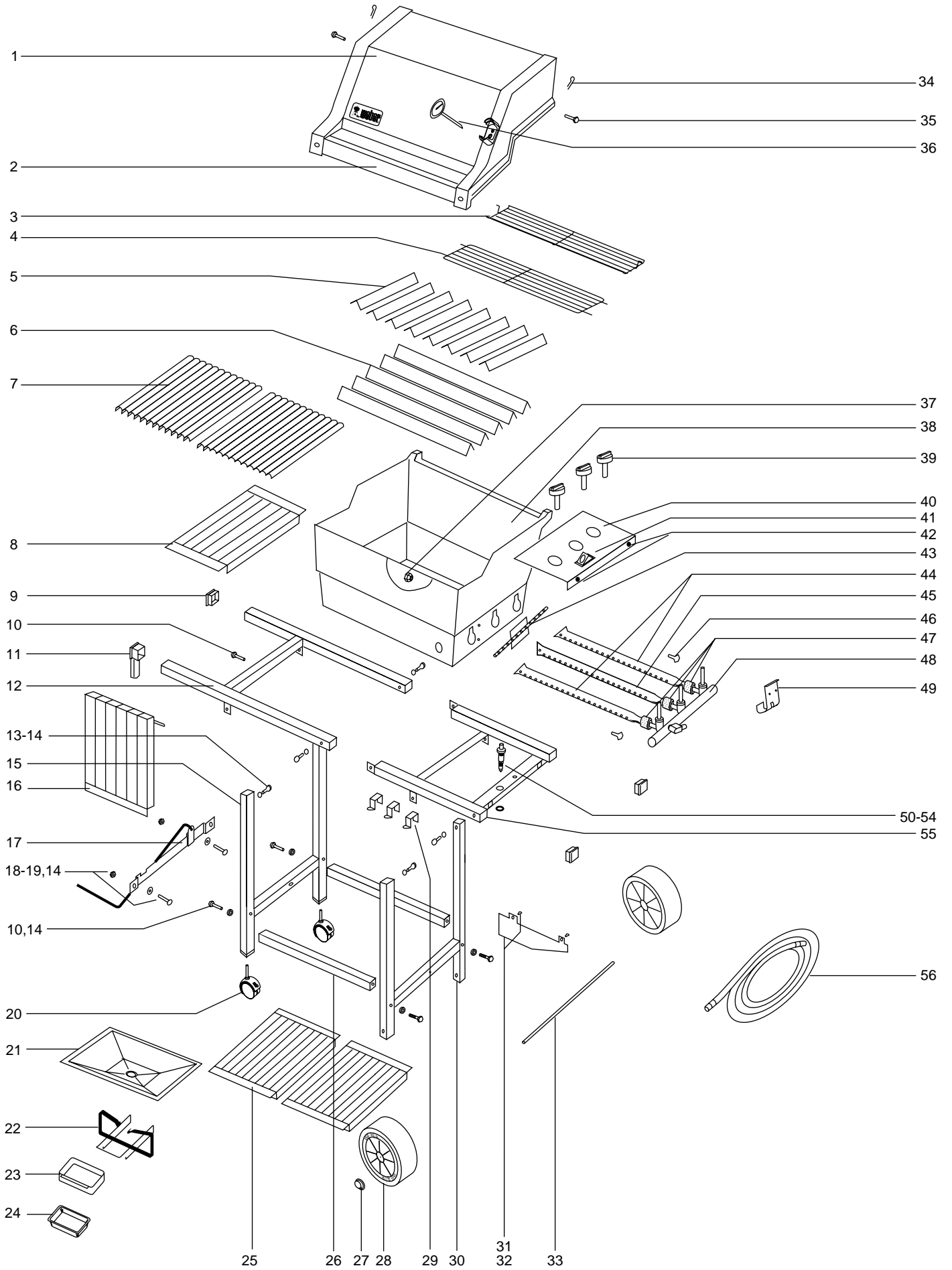


Figure 19



Parts List

All items are single quantities unless otherwise specified.

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

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

- 1 Lid (assembly)
- 2 Lid handle
- 3 Warm-Up Basket
- 4 Warming rack
- 5 Stainless Steel short Flavorizer bars (8)
- 6 Stainless Steel long Flavorizer bars (5)
- 7 Cooking grates (2)
- 8 Work table
- 9 Tubing plugs (5)
- 10 1/4-20 x 2 inch bolts (5)
- 11 Swing table end bracket
- 12 Left frame
- 13 1/4-20 x 1/2 inch bolts (6)
- 14 1/4 inch nylon washers (13)
- 15 Caster frame
- 16 Swing table assembly
- 17 Left hand slide bar assembly
- 18 10-24 x 1 3/4 inch machine screws (2)
- 19 10-24 hex nuts (2)
- 20 Casters (2)
- 21 Bottom tray
- 22 Catch pan holder
- 23 Catch pan
- 24 Drip pans (2)
- 25 Accessory trays (2)
- 26 Frame connectors (2)
- 27 Wheel hubcaps (2)
- 28 Wheels (2)
- 29 Tool holders (3)
- 30 Wheel frame
- 31 Front panel
- 32 Plastic buttons (2)
- 33 Axle

**Contact: Weber-Stephen Products Company
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(708) 705-8660
(800) 446-1071**

- 34 Hair pin cotters (2)
- 35 Hinge pins (2)
- 36 Thermometer
- 37 1/4-20 acorn nut
- 38 Cooking box
- 39 Burner control knobs (3)
- 40 Control panel
- 41 Igniter button
- 42 Control panel push-in-buttons (2)
- 43 Crossover tube
- 44 Front and back burners (2)
- 45 Center burner
- 46 1/4-20 x 1/2 inch thumbscrews (2)
- 47 Spider Stopper Guards (3)
- 48 Manifold assembly
- 49 Manifold bracket
- 50 Igniter
- 51 Igniter lock nut
- 52 Gas catcher ignition chamber
- 53 Igniter wire (black)
- 54 Igniter wire (white)
- 55 Right frame
- 56 Hose

Note - The hardware size of nuts, bolts and screws is given. For example "1/4-20 x 2 inch bolt" means a bolt 1/4 inch in diameter with 20 threads to the inch, 2 inches long. On a small screw for example, "6-32 x 1/2 inch screw" means a number 6 screw, with 32 threads to the inch, 1/2 inch long.

WARNING:

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

A FINAL WORD OF THANKS

Thank you for choosing a Weber Barbecue. Our family here at Weber has worked hard to produce the highest quality products for your satisfaction.

While we give much attention to our products, an occasional error may occur. Our knowledgeable Customer Service staff is prepared to help you with any problems with parts or assembly.

Call our toll free number 1-800-446-1071.

For quicker service, please have your owner's manual available for reference. We also welcome any comments or suggestions you might have regarding our products.

We wish your family the best in outdoor cooking enjoyment.

*Weber-Stephen Products Company
Customer Service Center
200 East Daniels Road
Palatine, Illinois 60067-6266*

