

L.P. Gas Kettle Instructions

GENERAL INSTRUCTIONS

1. These instructions will give you the minimum requirements for assembling a Weber Gas Cooking Appliance. Please read instructions carefully before using your gas kettle.
2. Compliance with these instructions, ANSI Z 223.1a-1978 and local codes and ordinances will assure you that your cooking appliance is properly assembled and operated.
3. Your cooking appliance should never be located under an unprotected combustible roof or overhang.
4. This gas appliance should not be used with combustible materials within 24 inches of the top or sides.
5. The L.P. cylinder to be used must be a 20 lb. size with a $7\frac{3}{16}$ " outside diameter footing. Overall diameter $12\frac{3}{8}$ " - overall height $19\frac{3}{16}$ " or less.
6. The L.P. gas cylinder(s) must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT).
7. All L.P. gas cylinder(s) must be provided with:
 1. A shutoff valve terminating in an L.P. gas cylinder valve outlet No. 511 (female P.O.L.), as specified in American National Standard for Compressed Gas Cylinder Outlet and Inlet Connections, B57-1-1965.
 2. A safety relief device having direct communication with the vapor space of the cylinder.
8. All L.P. gas cylinder supply systems must include a collar to protect the cylinder valve.
9. The gas must be turned off at the L.P. gas supply cylinder when the appliance is not in use.
10. Gas cooking appliances are for outdoor use only and should never be used in garages or enclosed breezeways.
11. If gas cooking appliance is stored indoors, the gas supply must be disconnected.

WARNING

DO NOT ATTEMPT TO LIGHT KETTLE WITHOUT READING "LIGHTING PROCEDURE" SECTION OF OPERATING PROCEDURE SHEET.

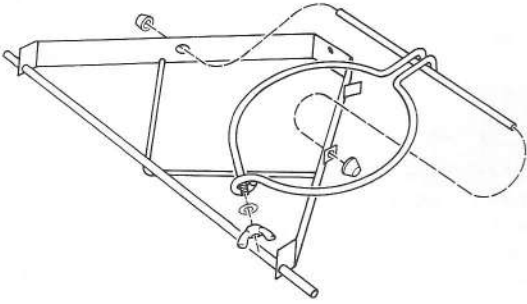
THIS GAS KETTLE IS DESIGNED FOR OUTDOOR USE ONLY.

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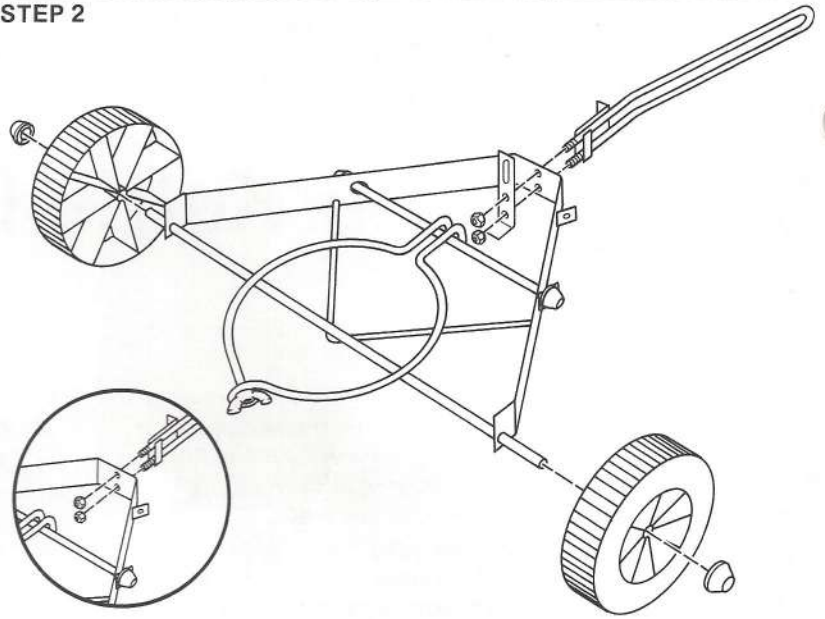
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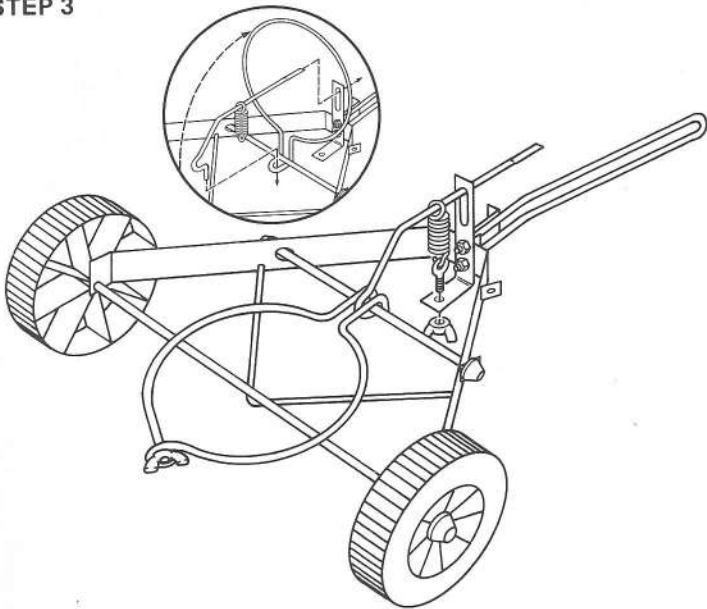
STEP 1



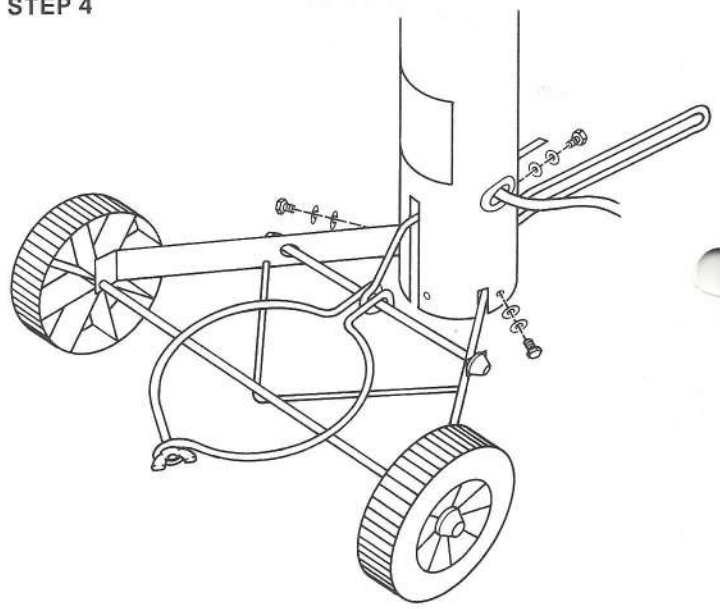
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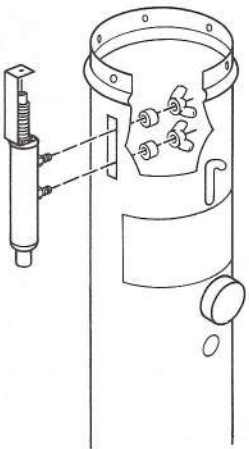
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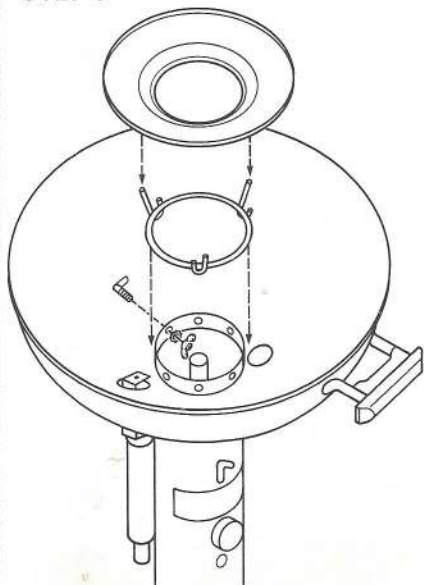
STEP 4



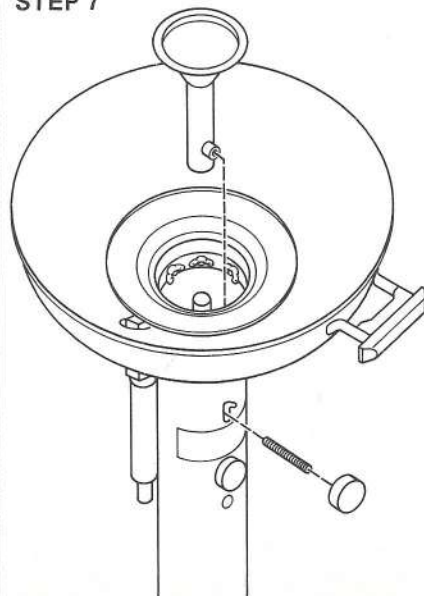
STEP 5



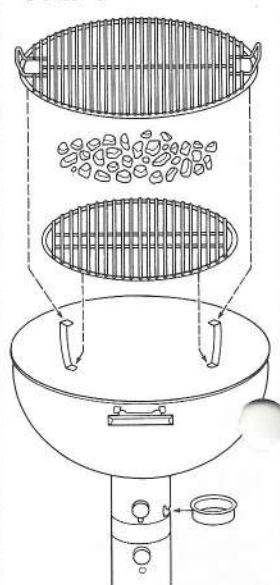
STEP 6



STEP 7



STEP 8



Portable Base Assembly Instructions

TOOLS NEEDED

One hammer and one adjustable wrench.

STEP 1. Attach $\frac{5}{16}$ x 18 wing nut and $\frac{5}{16}$ flat washer to LP tank holder. Insert arms of LP tank holder in holes of triangular gas base as shown. Tap on hub caps to secure LP Tank holder to base.

STEP 2. DELUXE MODEL WITH GAS INDICATOR Place wheels on axle and tap on hub caps with hammer. Insert front leg as shown. Place indicator stop over front leg end screws, and secure front leg with $\frac{3}{8}$ x 16 lock nuts as shown. Tighten with adjustable wrench.

STANDARD MODEL WITHOUT GAS INDICATOR Place wheels on axle and tap on hub caps with hammer. Insert front leg, and secure front leg with $\frac{3}{8}$ x 16 lock nuts as shown in STEP 2 inset illustration. Omit STEP 3 and refer to STEP 4.

STEP 3. Place spring on indicator rod; put rod through indicator stop as shown. With tank holder in vertical position, attach curved end of rod to looped end of tank holder as shown in inset. Attach indicator eye bolt to spring; put bolt through hole as shown and secure with $\frac{1}{4}$ x 20 wing nut.

STEP 4. Place control post on triangular gas base as shown, and secure with nylon washer, flat metal washer, and $\frac{1}{4}$ -20 x $\frac{1}{2}$ bolt. Tighten with adjustable wrench.

STEP 5. DELUXE MODEL WITH IGNITER Standard models go to STEP 6. Remove wing nuts from igniter assembly. Make certain igniter bushings are covering screw threads. Insert igniter assembly through slot near top of control post and secure to post with 10-24 wing nuts as shown. Igniter assembly will slide freely in vertical slot.

STEP 6. Position kettle on control post so that wooden handle is directly over front leg. Igniter assembly should then be aligned, with smaller hole in kettle. Attach kettle to

control post with six 10-24 kettle fasteners, six #10 lock washers and six 10-24 wing nuts as shown. Fastener heads will be pointing down. Place baffle support ring, prongs facing up, into the bottom of the kettle. Place baffle on top of support ring, as shown. Make sure baffle and support ring are not upside down.

STEP 7. Insert target burner through center of baffle and lower into control post. Weld nut on stem of target burner must be visible through inverted L-shaped slot on control post. Screw 2 $\frac{1}{2}$ " threaded stem into control knob and screw other end through slot in control post and into weld nut on target burner.

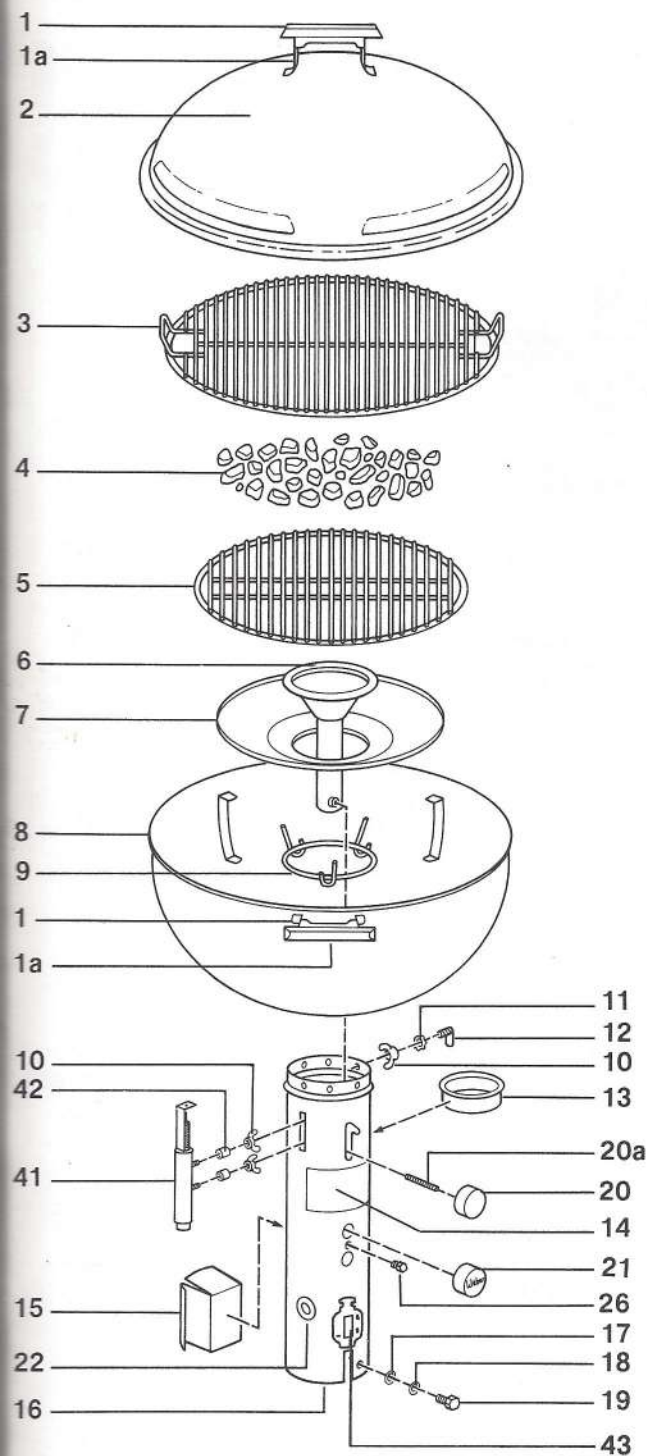
STEP 8. Place smaller lava rock grill on ground if outdoors or on newspaper if indoors, then pour all lava rock on grill. Small rock particles will sift out. Place grill with lava rock on lower brackets of kettle, followed by larger cooking grill as shown. Slip grease cup into slot on side of control post.

STEP 9. TANK SCALE LABEL To apply the pressure sensitive tank scale label to the control post, first align the hole in center of label with the rectangular opening near the bottom of the post. Make sure the label is right-side up, with the "full" symbol at the top, and the "balance" symbol at the bottom. Remove backing from half of the label and smooth out any air bubbles or wrinkles. Then peel off rest of backing and smooth.

STEP 10. TANK SCALE To set tank scale to weigh the L.P. fuel in your tank, first place an empty 20 lb. L.P. gas tank in tank holder ring. With the empty tank in place, tighten or loosen $\frac{1}{4}$ -20 wing nut at bottom of control post until the indicator rod is at the "balance" point on the label.

GAS KETTLE

PARTS LIST

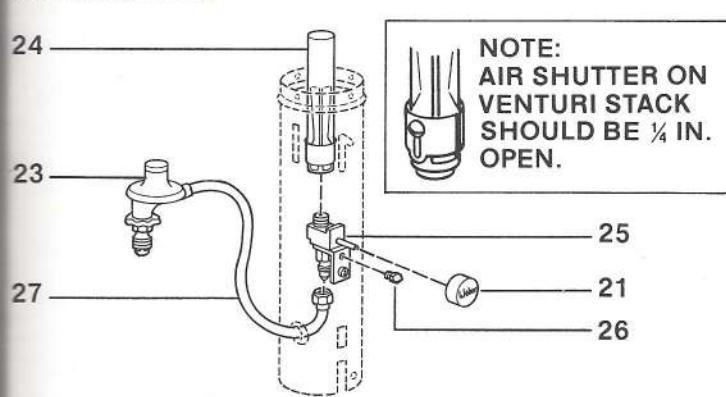


Ref.	Quantity	Part No.	Description
1.	2	79203	Wooden Handle (top)
1a.	2	79202	Wooden Handle (bottom)
2.	1	821101	Gas Lid 22½ in. (black)
	1	821501	Gas Lid 22½ in. (red)
	1	821901	Gas Lid 22½ in. (chocolate)
3.	1	70901	Cooking Grill 22½ in.
4.	3	9109915	Lava Rock Package
5.	1	823102	S.S. Lava Rock Grill
6.	1	822100	S.S. Target Burner
7. ✓	1	822310	Indirect Baffle
8.	1	819101	Gas Bowl 22½ in. (black)
	1	819401	Gas Bowl 22½ in. (red)
	1	819801	Gas Bowl 22½ in. (chocolate)
9.	1	822401	Baffle Support Ring
10.	6	877501	10-24 Wing Nut
11.	6	877601	#10 Lock Washer
12.	6	877401	Kettle Fastener
13.	1	823401	Grease Cup
14.	1	873210	Gas Label (L.P.)
15.	1	822901	Wind Diverter
16.	1	851201	Control Post
17.	3	87403	Nylon Washer
18.	3	87605	¼ x ½ Flat Washer
19.	3	87703	¼-20 x ½ Bolt
20.	1	875101	Direct/Indirect Knob
20a.	1	875901	2½-¼ x 20 Stem
21.	1	875503	Gas Control Knob
22.	1	877201	Rubber Gromet
23.	1	830103	Regulator LP Gas
24.	1	841401	Venturi L.P.
25.	1	827201	Valve Assembly LP Gas
26.	1	828501	Assembly Mount Bolt LP Gas
27.	1	869208	L.P. Hose
28.	2	87101	Hub Cap
29.	1	861600	Tank Holder
30.	1	87917	⅝ Flat Washer
31.	1	87916	⅝ Wing Nut
32.	1	861606	Front Leg
33.	2	876401	⅝ x 16 Lock Nut
34.	1	861602	Triangular Gas Base
35.	2	82701	Wheels

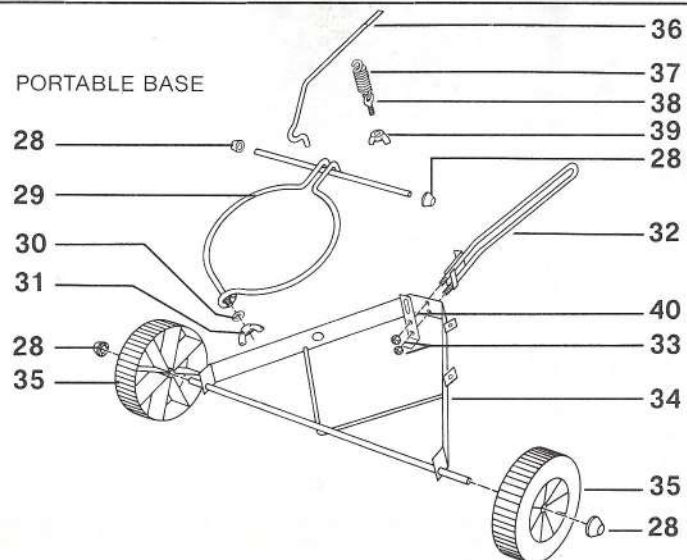
For Deluxe Models

10.	2	877501	10-24 Wing Nut
28.	2	87101	Hub Cap
36.	1	861603	Indicator Rod
37.	1	861605	Indicator Spring
38.	1	87914	Indicator Eye Bolt
39.	1	87901	¼ x 20 Wing Nut
40.	1	861604	Indicator Stop
41.	1	826401	Igniter Assembly
42.	2	826409	Igniter Bushing
43.	1	877310	Tank Scale Label

L.P. GAS SYSTEM



PORTABLE BASE



OPERATING PROCEDURE

CONNECTING THE L.P. TANK TO YOUR GAS KETTLE

- Position the cylinder on the tank ring so that the connection between cylinder, valve and regulator can be made without kinking hose, remove yellow cap at end of regulator.
- Fasten regulator to cylinder valve with a large wrench (DO NOT USE PLIERS). The fitting on the regulator has a reverse thread. Turn it counter clockwise to tighten - clockwise to remove.
- FOR SAFETY, ASSEMBLED GAS GRILL MUST BE CHECKED FOR GAS LEAKS.**
 - Turn gas control knob to off position.
 - Open cylinder valve.
 - Apply soapy water to all gas connections.
 - If bubbles form and burst, a joint is leaking.
 - Close cylinder valve and retighten joints.
 - If leaks persist, return unit to dealer or take to L.P. gas dealer.

NEVER TEST FOR LEAKS WITH AN OPEN FLAME

LIGHTING PROCEDURE

- Always remove the lid before lighting your cooking appliance.
- Place the burner control knob in the indirect cooking position.
- For L.P. models, make sure the gas control knob on the unit is in the "OFF" position before turning on the cylinder valve.
- Strike a match, either paper or wood and insert into the lighting hole (LOCATED DIRECTLY ABOVE THE GREASE CUP ON RIGHT SIDE OF UNIT). Push control in and turn to high heat position. Gas should then ignite with a "whoosh" sound.
- The deluxe model that is equipped with an igniter can be lit as covered in step (d) or by using the igniter in the following manner: Push gas control in and turn to high heat position. Now lift igniter upward into the bowl until red button clicks. Gas should then ignite with a "whoosh" sound. If gas has not ignited after several clicks turn gas off for several minutes and allow kettle to air out before repeating this procedure.

OPERATING PROCEDURE

High and low heats are maintained by the gas control knob located directly beneath the direct and indirect control knob.

NOTE: Push knob in before turning. The indirect and direct heat is controlled by the indirect/direct knob located above the gas control knob.

- Direct flame position-slide knob up.
- Indirect flame position-slide knob down.

For more detailed explanation of this feature, see cook book packaged with unit.

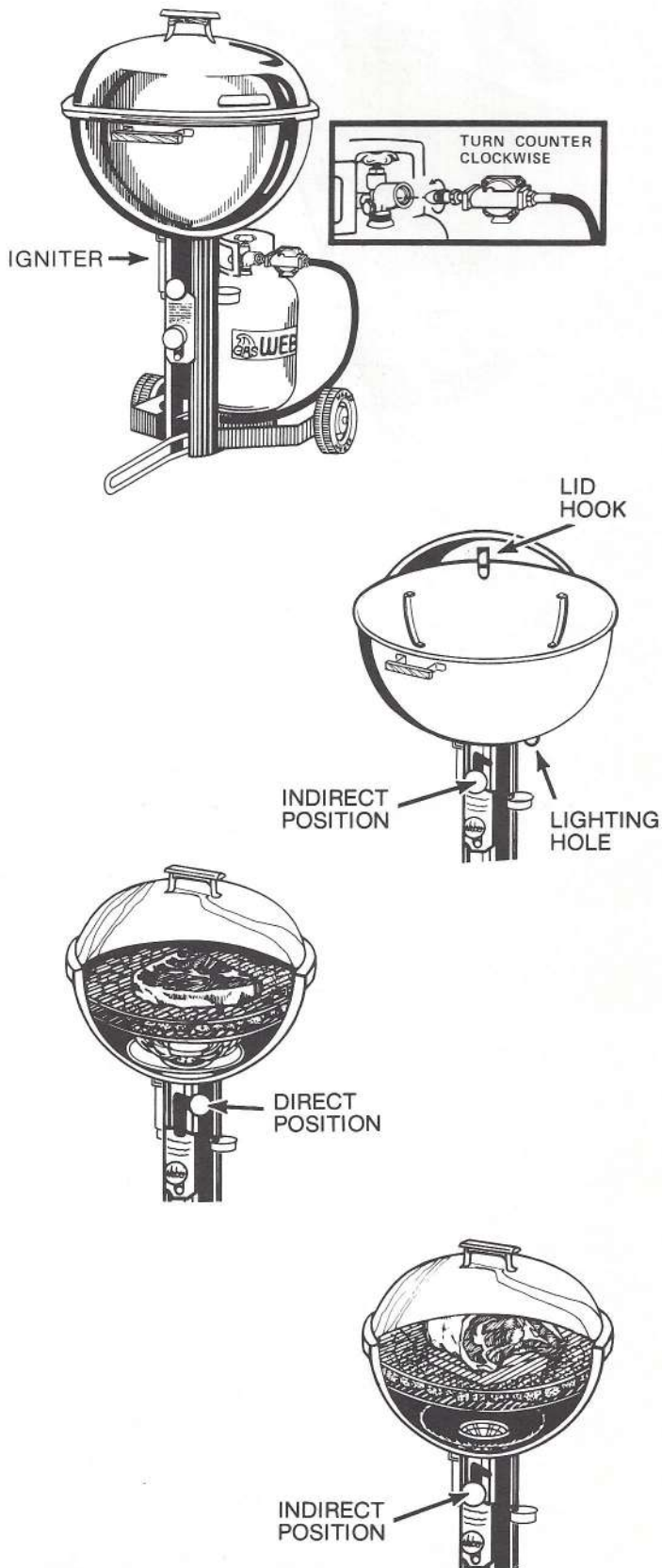
PREHEATING UNIT

Your Weber barbecue is an "energy efficient" appliance, operating at a low B.T.U. rate for economy. To preheat unit, burner should be in the direct position with lid on. Preheating can be accomplished within 10 to 15 minutes depending on conditions, such as; air temperature and wind.

STORING YOUR WEBER GAS BARBECUE

- When the barbecue is stored indoors, the L.P. gas supply cylinder **MUST BE DISCONNECTED**.
- Store the gas supply cylinder outdoors in a well ventilated place.

- When the gas supply cylinder is not disconnected from the barbecue, the barbecue and cylinder **MUST BE STORED OUTDOORS IN A WELL VENTILATED PLACE**.
- Kettle should not be moved when operating or hot.



MAINTENANCE PROCEDURE

WEBER
A.H. 934-5700
~~847/215-8996~~

RESTRICTED GAS FLOW:

Symptoms

- Very little gas pressure
- No gas pressure
- Fire coming out of air shutter opening on Venturi

Most Common Causes

- Spider Web in Venturi or Gas Jet of valve
 - Check Venturi Stack (24)
 - Remove spider web with a coat hanger, which has been straightened out.
 - Web may be in gas jet of the valve (25)
 - Web may be removed by poking a paper clip or small piece of wire into the gas jet while gas is on.
 - If necessary, the gas jet (which has a hexed head) may be removed from the valve and cleaned.
- Kink in tubing or hose.

UNEVEN HEAT:

Target Assembly (6) could be bent

- Remove both grills and examine target when placed in indirect position.
- The lip or collar of the target which usually sits flush on the baffle (7) will be at an angle.

Remedy

- Rotate the baffle to a different position.
- Remove target from kettle and apply pressure to high side of target cone until cone is perpendicular to tube of target.

TARGET ASSEMBLY WILL NOT GO INTO THE DIRECT POSITION FROM THE INDIRECT POSITION:

- This stud, which is spot welded onto the tube of the target (6) has broken off, target has to be replaced.
- The target assembly (6) is binding with the baffle (7) and will not seal. In many cases, target is still good, just a new baffle plate is needed.

FLARE UP IN KETTLE ABOVE LAVA ROCK:

Cause of Flare up

Cooking a large quantity of greasy foods, such as sausages, hamburgers, etc. Grease spatters and in time saturates the lava rock.

Remedy

Follow the directions in the cooking manual for burning off process. From time to time you may rotate the lava rock from the center of the kettle to the outside.

FLAKING INSIDE COVER:

Excessive grease has baked onto the inside of the lid, grease begins to peel off. The kettle needs cleaning.

- Remove the cooking grill, lava rock grill, baffle and target burner.
- Place something over the opening of the base of the kettle to keep your controls free of any debris while cleaning.
- Use oven cleaner, following the instructions on the package but wash off with soap and water. Make sure the kettle is completely cool before cleaning.

FLAME MAKING POPPING NOISE:

This is caused by too much air mixing with the gas. The air to gas mixture is regulated by an air shutter located at the base of the Venturi stack (24). This air shutter is preadjusted at 1/4 open.

800/446-1071

To readjust the air shutter, remove cooking grill (3), lava rock grill (5), and target (6). Rotate Venturi until the screw on the air shutter is in line with access hole in rear of control post just above the wind diverter.

- Replace the baffle and target in kettle in the indirect position. Light kettle. After kettle has been lit, place target in the direct position with heat control on high.
- Loosen air shutter screw and slowly close air shutter until flame burns steady with slight orange tips. Tighten air shutter screw. Replace lava rock grill and cooking grill after unit has cooled.

DIS-ASSEMBLY INSTRUCTIONS FOR CLEANING:

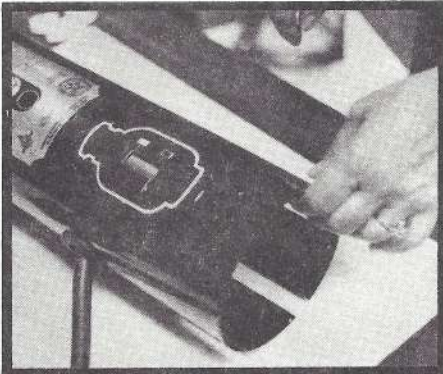
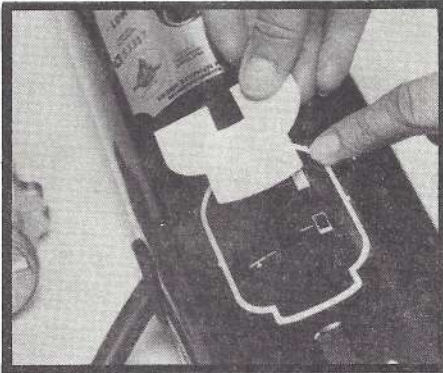
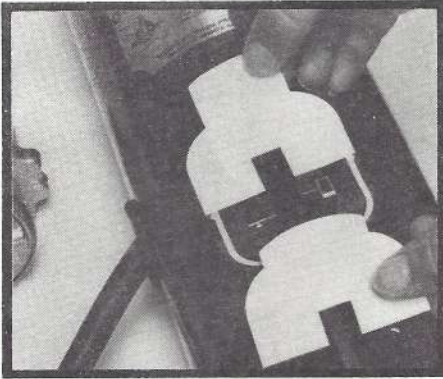
- Remove the cooking grill (3) and lava rock grill (5).
- Remove the direct/indirect knob and stem (20 & 20A) from the target burner.
- Lift out the target burner (6) and baffle (7).
- Remove the Venturi Stack (24) which threads off valve (25) and remove assembly.
- If you find it necessary to remove the valve, make sure all gas connections are turned off. Remove assembly mount screw (26).

WIND BLOWING FIRE OUT:

Caused by incorrectly mounted wind diverter (15). Wind diverter should be installed with open end towards the ground. In strong winds, the wind diverter can be pulled out half way.

SAFE HANDLING TIPS FOR L.P. GAS

- What is L.P. Gas? L.P. Gas is a liquid under moderate pressure inside a cylinder. It readily vaporizes upon release of this pressure. It has an odor similar to natural gas. You should know this odor.
- Air in L.P. gas cylinders must be removed prior to the initial filling with L.P. gas. Advise your L.P. dealer that you have a new cylinder. He is equipped to perform this service. L.P. GAS CYLINDERS MUST NOT BE OVER-FILLED.
- L.P. gas cylinders must always be installed, transported and stored in an upright position. Cylinders should not be dropped or handled roughly.
- Cylinders should never be transported or stored where this cylinder can reach a temperature of 125°F. (Too hot to hold by hand - for example: in a car trunk).
- When the tank is empty of liquid, there may still be gas pressure in the cylinder, so always close valve before disconnecting.
- Dented or rusty cylinders may be hazardous and should be replaced with a new one immediately.
- L.P. gas is heavier than air. Leaking L.P. gas will tend to collect in low areas that prevent dispersion. It is important that there are no leaking connections on your gas grill as fires or explosions could result under extreme conditions.
- The joint at which the POL male fitting goes into the cylinder valve must be leak tested each time the cylinder is connected after being filled. This can be a source of leaks if the joint is not tight.
- Be sure the regulator is mounted with the small vent hole pointed downward, so it will not collect water. This vent should be free from dirt, grease, bugs, etc.
- If you follow the simple steps in handling L.P. cylinders, you can expect years of useful service from your gas barbecue.



Apply pressure sensitive tank weight scale indicator to post as follows:

- 1) Align die cut hole in label with rectangular opening near the bottom of the post and peel backing off the lower 1/2 of indicator label (photo #1).
- 2) Now, remove the backing from top of label (photo #2) and secure label to post and brush to the side until label appears as shown in photo #3.

To set scale so that it will weigh the amount of LP fuel in your tank, follow these easy steps:

- 1) Place empty 20# LP gas tank in tank holder ring.
- 2) With empty tank in place, tighten or loosen 1/4-20 wing nut beneath the post until the indicator rod is at the balance point as shown on the indicator label.
- 3) Now, scale will indicate amount of fuel available as it is being used.