



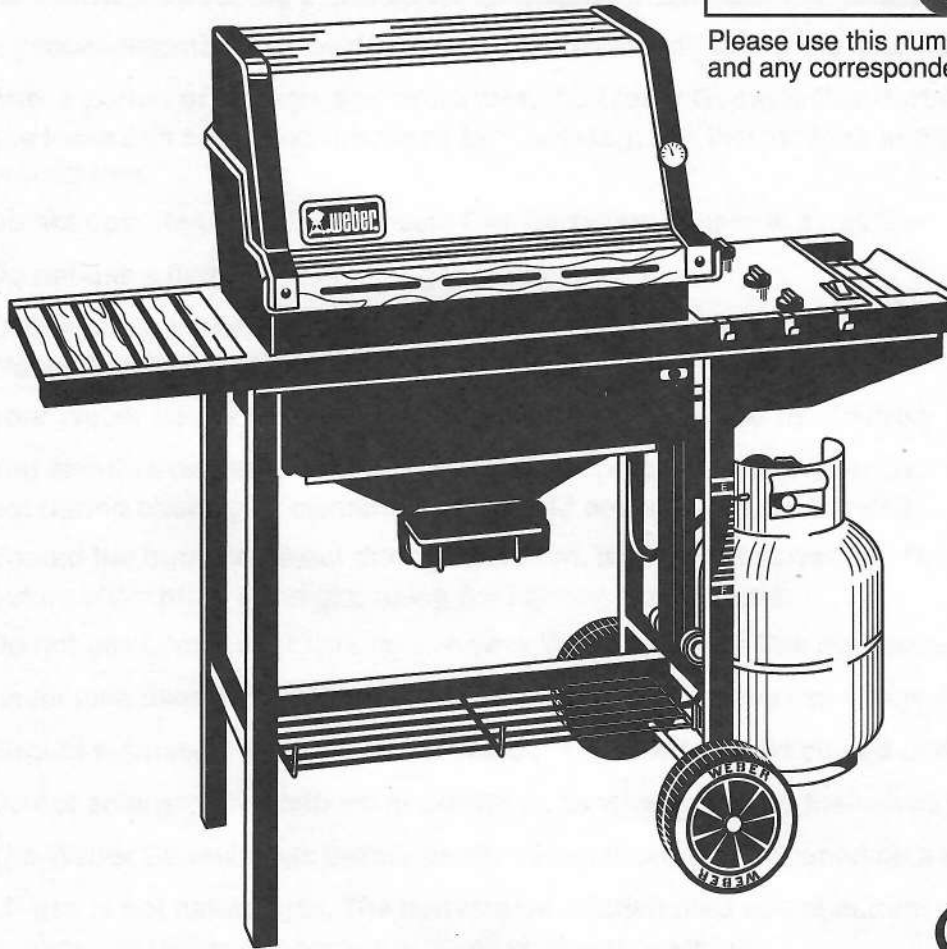
weber®

Genesis® 1 LP Gas Barbecue Owner's Manual

Serial Number

L1- 162105

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



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

WARNING: Follow all leak check procedures carefully in this manual prior to barbecue operation. Do this even if 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.

FOR YOUR SAFETY

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

FOR YOUR SAFETY

If you smell gas:

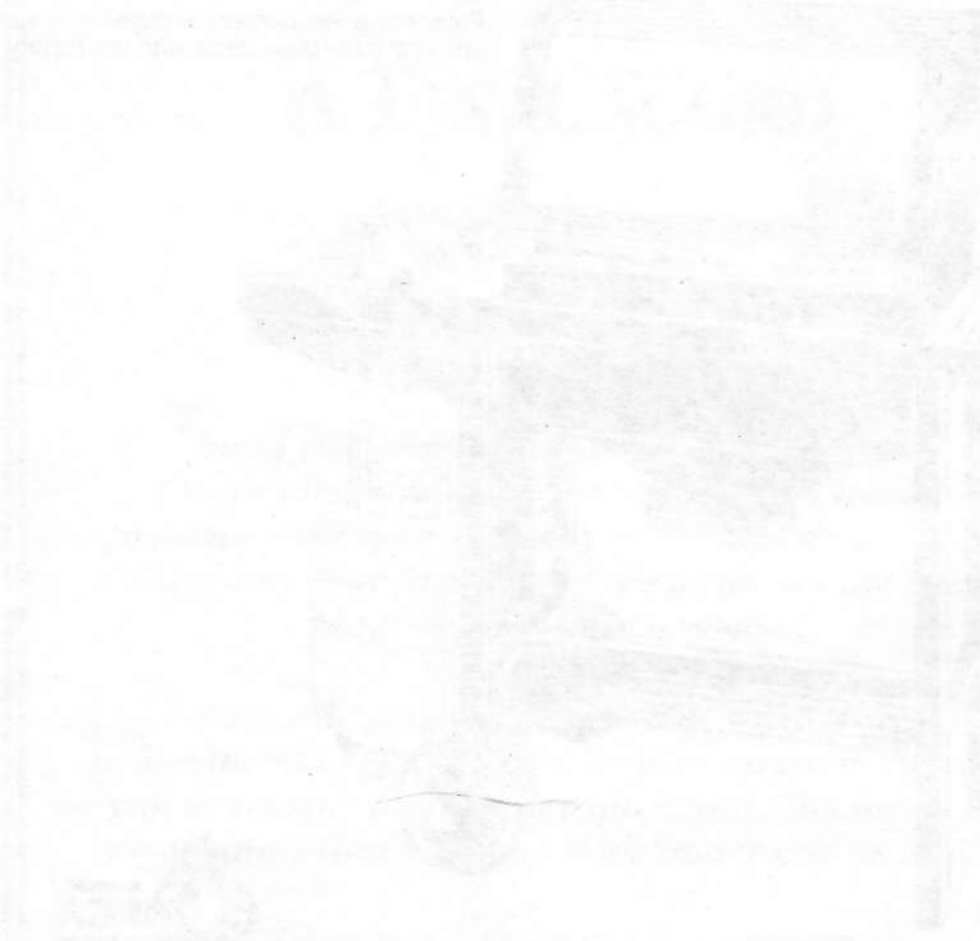
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier.

On the 13th
of the month
of the year

1890



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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

- Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- After a period of storage, and/or nonuse, the Weber Genesis Gas Barbecue should be checked for gas leaks and burner obstructions before using. See instructions in this manual for correct procedures.
- Do not operate the Weber Genesis 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 of the top, bottom, back or sides of your Weber Genesis Gas Barbecue.
- Your Weber Genesis Gas Barbecue should never be used by children.
- You should exercise reasonable care when operating your Weber Genesis Gas Barbecue. It will be hot during cooking or cleaning, and should never be left unattended.
- Should the burners go out during operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions.
- Do not use charcoal or lava rock in your Weber Genesis Gas Barbecue.
- Never lean over open grill or place hands or fingers on the front edge of the cooking box.
- 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 Genesis Gas Barbecue should be thoroughly cleaned on a regular basis.
- LP gas is not natural gas. The conversion or attempted use of natural gas in an LP unit or LP 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.

LP GAS UNITS ONLY:

- Use the regulator that is supplied with your Weber Genesis Gas Barbecue.
- Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- A dented or rusty LP tank may be hazardous and should be checked by your liquid propane supplier. Do not use an LP tank with a damaged valve.
- Although your LP tank may appear to be empty, gas may still be present, and the tank should be transported and stored accordingly.
- If you see, smell or hear the hiss of escaping gas from the LP tank:
 1. Get away from LP tank.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.

WARRANTY

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

- Aluminum Castings, 10 years,
- Cooking Grates and Flavorizer Bars, 3 years,
- All Remaining Parts, 5 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 which prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before sending back any parts, contact your local retailer and authorized Weber importer. If your retailer and authorized Weber importer confirm the defect and the claim, Weber will repair or replace such part without charge and return it to you freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, 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.

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 states 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 states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

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


This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS CO.
Customer Service Center
560 South Hicks Road
Palatine, IL 60067-6971
(708) 705-8660

LP Tank

The LP tank manufacturer is responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call Weber-Stephen Products Co., Customer Service Center.

PATENTS AND TRADEMARKS

© 1991 Weber. , Weber, the kettle configuration, Go-Anywhere, Smokey Joe, Flavorizer, One-Touch, Genesis, Crossover, FireSpice, Grill Works and WeberGrabbers are registered U.S. trademarks; Tuck-N-Carry, Outrider, Master-Touch, Bar-B-Kettle, Tuck-Away, Char-Basket, The Ranch, Smokey Mountain Cooker, Performer, Touch-N-Go, CharBin, Perma-Mount, Gas Catcher, Spider Stopper, Steam-N-Chips, Warm-Up, FlameCheck, Corn-N-Tater and Grill Out! are U.S. trademarks of Weber-Stephen Products Co., 200 East Daniels Road, Palatine, IL 60067-6266. Sidekick is a registered U.S. trademark of Bemis Manufacturing Co.

Genesis Gas Barbecues are covered under U.S. patent #4,677,964, #4,727,853, #4,860,724, #4,941,817, #4,829,978, #D293,067 and other patents pending. Wheels are covered under U.S. patent #D249,678. One-Touch is covered under U.S. patent #RE33,091 and #4,576,140. Master-Touch, Performer and The Ranch are covered under U.S. patent #4,777,927, #4,966,125 and other patents pending. Smokey Joe is covered under U.S. patent #4,498,452 and #D278,021. Outrider and Smokey Joe Tuck-N-Carry are covered under U.S. patent #4,836,179. Gas Go-Anywhere is covered under U.S. patent #4,627,408. FirePlace is covered under U.S. patent #D293,191. Contemporary Tools are covered under U.S. patent #D299,997, #D298,792 and #D299,996. Corn-N-Tater Holder is covered under U.S. patent #4,458,585, #D280,282 and #D291,855. Sidekick is covered under U.S. patent #4,337,751. Grill Works is covered under U.S. patent #4,942,862.

Smokey Joe is a registered Canadian trademark. In Canada, Genesis Gas Barbecues are covered under Rd 1987 Reg. #58,034 and patent #1,279,540. One-Touch Kettle is covered under patent #1,168,124. Printed in the U.S.A.

Contents

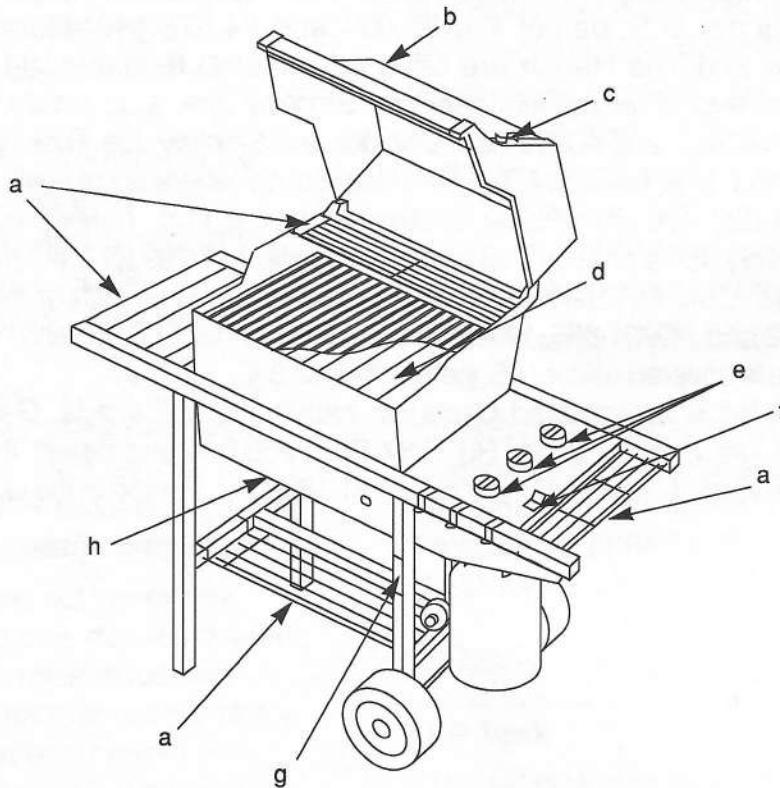
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FEATURES:

- a) Convenient tables and racks.
- b) Heavy gauge porcelain-on-steel lid seals in heat.
- c) Rapid read thermometer for precision cooking measures grill temperature, and can be removed and inserted into the food.
- d) Heavy gauge steel Flavorizer Bars distribute heat within the grill. Flavorizer Bars heat just the right amount of drippings for flavoring, letting excess fat drip past to help prevent flare-ups.

Uncontrolled flare-ups are eliminated (versus lava rock systems on other grills). The heavy gauge steel Flavorizer Bars are easy to clean.

- e) Separate burners for temperature control.
- f) Crossover Ignition System with Gas Catcher Ignition Chamber.
- g) Fuel scale indicates LP gas supply
- h) Catch pan catches excess grease.

General Instructions

Your Weber Genesis Gas Barbecue is a portable outdoor cooking appliance. With the Weber Genesis 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 Genesis 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 Genesis Gas Barbecue with you if you move.

Liquid Propane (LP) 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 Genesis Gas Barbecue. Please read the instructions carefully before using your Weber Genesis 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. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1.
- The pressure regulator supplied with the Weber Genesis Gas Barbecue must be used. This regulator is set for 11 inches of water column (pressure).
- This Weber Genesis Gas Barbecue is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP only.
- Do not use with charcoal fuel.

For Installation in Canada

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 Standard CAN/CGA-B149.2 (Installation Code for Propane Burning Appliances and Equipment).

Storage

- The gas must be turned OFF at the LP tank when the Weber Genesis Gas Barbecue is not in use.
- When the Weber Genesis Gas Barbecue is stored indoors, the gas supply must be disconnected and the LP tank stored outdoors in a well-ventilated space.
- LP tanks must be stored outdoors in a well-ventilated area out of the reach of children. Disconnected LP tanks must have threaded valve plugs tightly installed and must not be stored in a building, garage or any other enclosed area.
- When the LP tank is not disconnected from the Weber Genesis Gas Barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.

Operating area

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

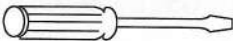
- Do not use combustible materials within 24 inches of the top, bottom, back or sides of the grill.
- The entire cooking box gets hot when in use. Do not leave unattended.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.

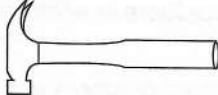
LP Tank

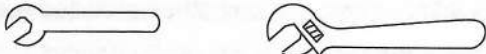
The LP tank manufacturer is responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call Weber-Stephen Products Co., Customer Service Center.

Assembly


Tools needed

Screwdriver 

Hammer 

7/16 inch and 7/8 inch open-end or an adjustable wrench 

Pliers 

Block of wood 

Supplies needed

Your LP tank is shipped empty for safety. After setting the LP fuel scale you will need to fill it. (See Step "Fill LP tank").

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

Packages

Your Weber Genesis Gas Barbecue comes in a large box (shipper) which includes cartons marked B & C.

There will be general hardware packs.

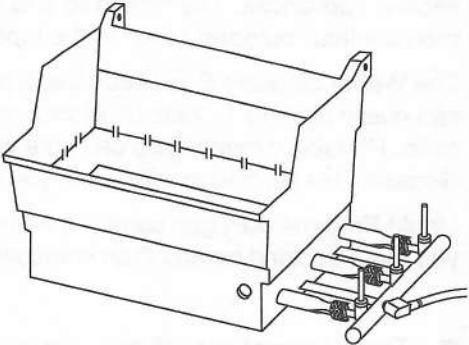
The part number is in [brackets].

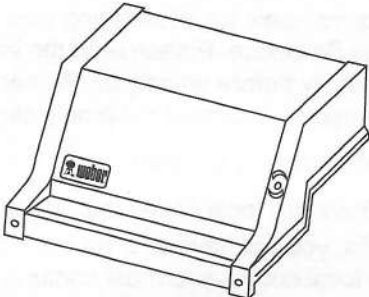
Note - The hardware size of nuts, bolts and screws is given. For example "1/4-20 x 2 inch bolt" means a bolt 1/4 inch in diameter with 20 threads to the inch, 2 inches long. On a small screw, "6-32 x 1/2 inch screw" means a number 6 screw, with 32 threads to the inch, 1/2 inch long.

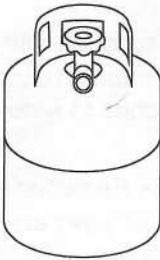
Step 1

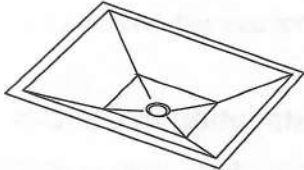
Check package contents

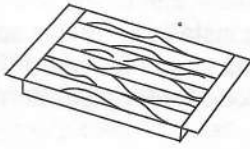
The following items will be found in the large box (shipper).

Cooking box (assembly) 

Lid (assembly) 

LP tank [921201] 

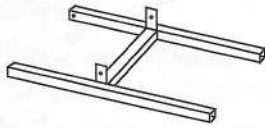
Bottom tray [40968012] 

Work table [99839] 

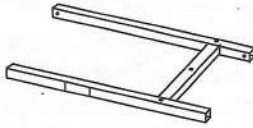
Control panel [4060055] 

The following items will be found in the box marked "B."

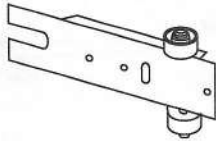
Left frame
[4089550]



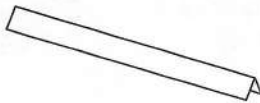
Wheel frame
[4089505]



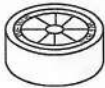
Tank panel (assembly)
[408200]



Five long Flavorizer Bars
[40822201]



Two wheels
[4082850]



Frame connector
[4189525]



Two drip pans
[93300]



Catch pan
[40822203]



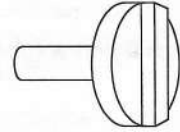
Axle
[4086210]



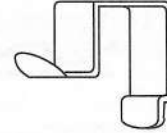
TWO HARDWARE PACKS

1st hardware pack contains:

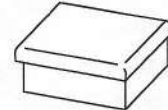
Three burner control knobs
[40875590]



Three tool holders
[99835]

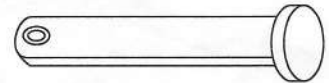


Eight tubing plugs
(two are spares)
[4086928]

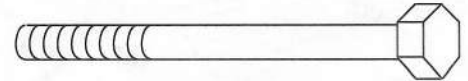


2nd hardware pack contains:

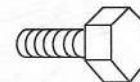
Two hinge pins
(hardware size: 1/4 x 1 1/2 inch clevis pin)
(actual size)
[4076705]



Three 1/4-20 x 2 inch bolts
(actual size)
[4086974]



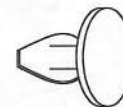
Six 1/4-20 x 1/2 inch bolts
(actual size)
[4086958]



Two 1/4-20 wing nuts
(actual size)
[87901]



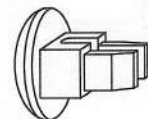
Plastic button
(actual size)
[4086937]



1/4-20 acorn nut
(actual size)
[87505]



Control panel push-in button
(This is a spare)
[4086936]



Continued – The following items will be found in the box marked "B."

2nd hardware pack continued

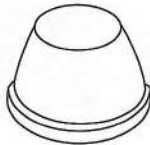
Nine 1/4 inch nylon washers
[87403]



Two hair pin cotters
[86950]

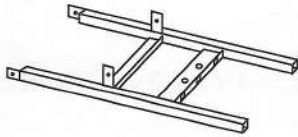


Two wheel hubcaps
[87101]

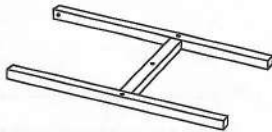


The following items will be found in the box marked "C"

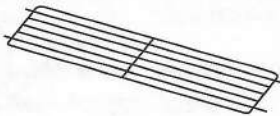
Right frame
[4189550]



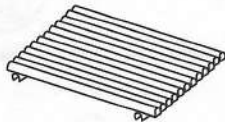
Leg frame
[4089500]



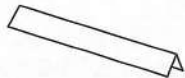
Warming rack
[4072122]



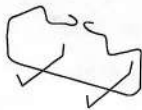
Two cooking grates
[40822200]



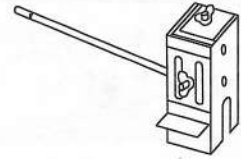
Eight short Flavorizer Bars
[40822202]



Catch pan holder
[1173160]



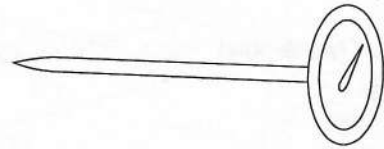
Fuel scale assembly
[40822210]



Manifold bracket
[4089590]



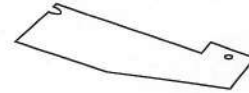
Thermometer
[409590]



Condiment rack
[4172120]



Front panel
[41822220]



Accessory rack
[4172121]



Step 2

Assemble wheels

You will need: axle, two wheel hubcaps, two wheels, wheel frame, hammer and a block of wood.

Place one end of the axle on the block of wood (or other protected surface). Tap on one hubcap.

Put one wheel on the axle, WEBER side toward the hubcap. Slide the axle through the frame. Put on other wheel with the WEBER marking toward the outside. Fit second hubcap by tapping with hammer. Figure 1.

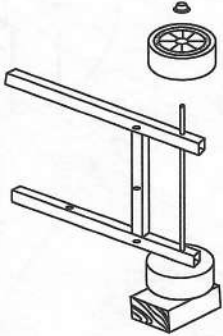


Figure 1

Step 3

Assemble frame

You will need: left frame, right frame, two nylon washers, two 1/4-20 x 1/2 inch bolts and a 7/16 inch open-end or an adjustable wrench.

Note - Work on carpeted area (on grass, or on one of the boxes) to protect the finish during frame assembly.

Put the frame pieces so the leg tabs are up. Put the right frame to your right and left frame to your left. Figure 2.

Slip the two frame halves together with the **tabs inside**, until the tabs of the right frame are inside the left frame and the holes align. Figure 2 (a).

Slip washers over bolts; insert and tighten bolts. (If you try to insert a bolt and there are no holes, you have the left frame turned the wrong way. Turn the left frame around.) Figure 2 (b).

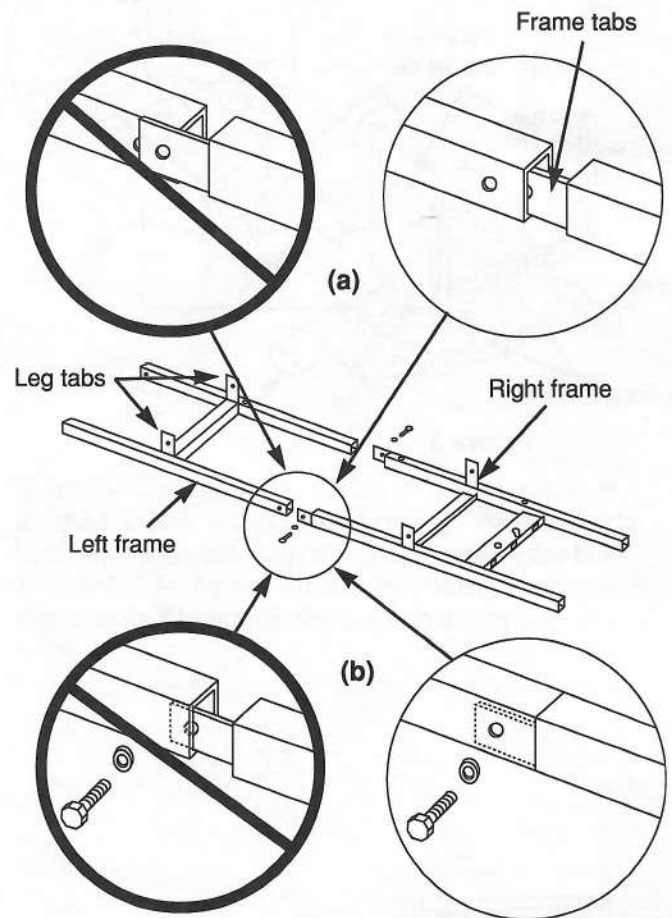


Figure 2

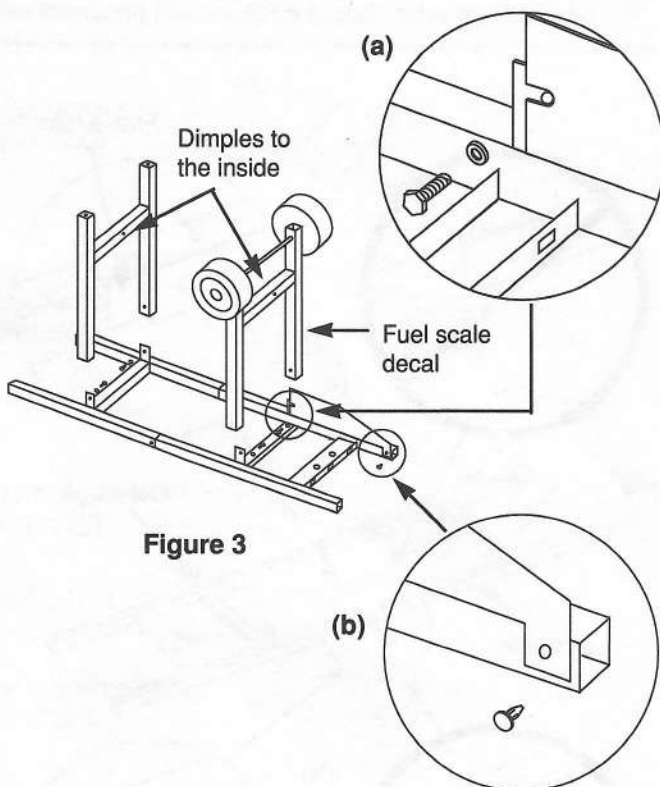
Step 4

Continue frame assembly

You will need: frame assembly, wheel frame assembly, front panel, leg frame, four 1/4-20 x 1/2 inch bolts, four nylon washers, plastic button and a 7/16 inch open-end or an adjustable wrench.

Assemble the wheel frame onto the leg tabs of the right frame, and the leg frame onto the leg tabs of the left frame. The tabs must be on the **inside** of the frames when the joints are closed. Add front panel with the slotted hole at the leg. Figure 3 (a). Put a washer on the bolt, put the bolt through the front panel and screw into the wheel frame. Figure 3 (a). Push the plastic button through the other hole in the front panel and into the frame. Figure 3 (b). Add remaining bolts and washers and tighten.

Note - Fuel scale decal on wheel frame must be on the same side as the front panel.



Step 5

Install tubing plugs

You will need: frame assembly, six tubing plugs and a hammer.

Insert the tubing plugs into the ends of the leg frame only. To fully seat the plugs, you may have to tap them lightly with a hammer. Figure 4.

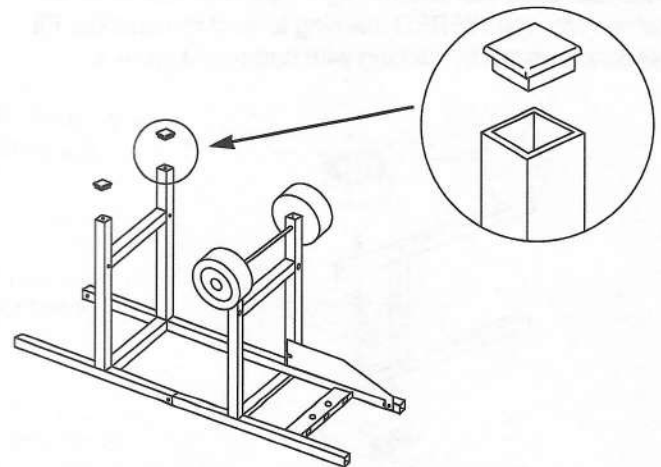


Figure 4

Turn frame assembly right side up. Insert tubing plugs into each end of the frame. To fully seat plugs, you may have to tap them lightly with a hammer. Figure 5.

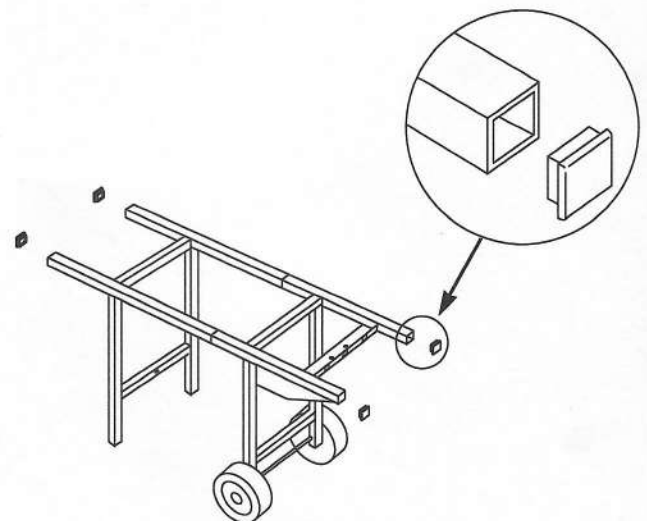


Figure 5

Step 6

Add cooking box

You will need: frame assembly, cooking box (assembly), 1/4-20 x 2 inch bolt, 1/4 inch nylon washer, 1/4-20 acorn nut, pliers and 7/16 inch open-end or an adjustable wrench.

Uncoil the hose.

Set the cooking box in the frame so the burner tubes are under the frame brace. Figure 6.

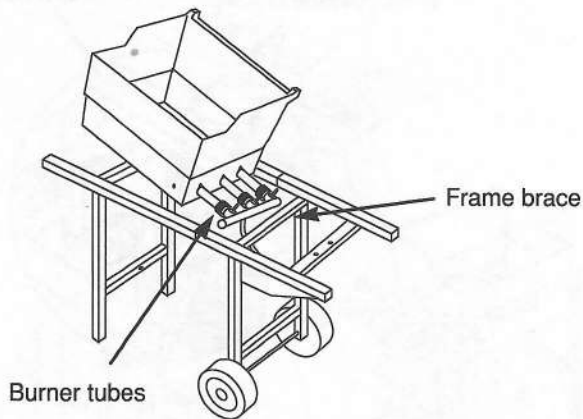


Figure 6

Your Weber Genesis Gas Barbecue burner assembly has been factory assembled, pressure and flame tested. As a safety precaution we recommend you check the burner alignment:

- Do the valves fit into the ends of the burners? Figure 7 (a).
- Are the ends of the burners under the washers at the left rear and left front of the cooking box? The screws are only guides. Do not tighten. Figure 7 (b).
- Are the thumb screws under the burner assembly hand tight? Do not tighten with pliers. Figure 7 (c).

If you answered YES to a, b and c, the burners are correctly aligned. If you answered NO, the burners are misaligned. Contact your dealer. Do not use barbecue.

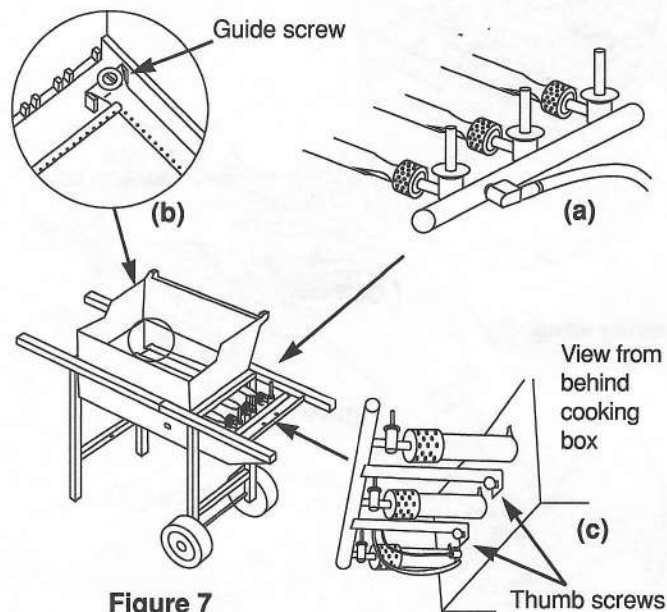


Figure 7

Slide the cooking box to the left within the frame. Put washer on bolt. Insert the bolt through the cooking box and frame with the head of the bolt outside the box. Figure 8. Add the nut. Tighten by holding the bolt with pliers while you tighten the nut with a wrench.

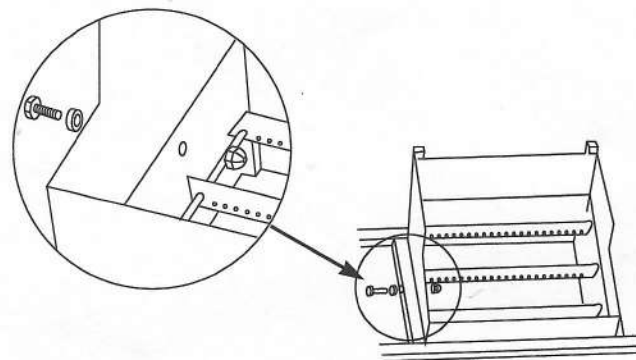


Figure 8

Step 7

Install manifold bracket

You will need: manifold bracket.

Hook the bracket onto the manifold at the center burner valve. Figure 9. Place your hand underneath the bracket. Lift the bracket, manifold and cooking box slightly as a unit, and hook onto the frame brace. Figure 9 (a).

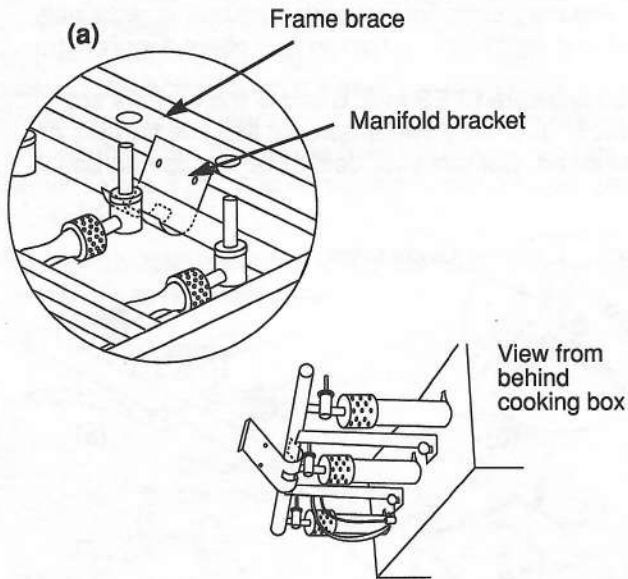


Figure 9

Step 8

Install tank panel assembly and frame connector

You will need: tank panel assembly, frame connector, two 1/4-20 x 2 inch bolts, two nylon washers and a 7/16 inch open end or an adjustable wrench.

Insert the tank panel tabs into the slots in the frame brace. Figure 10.

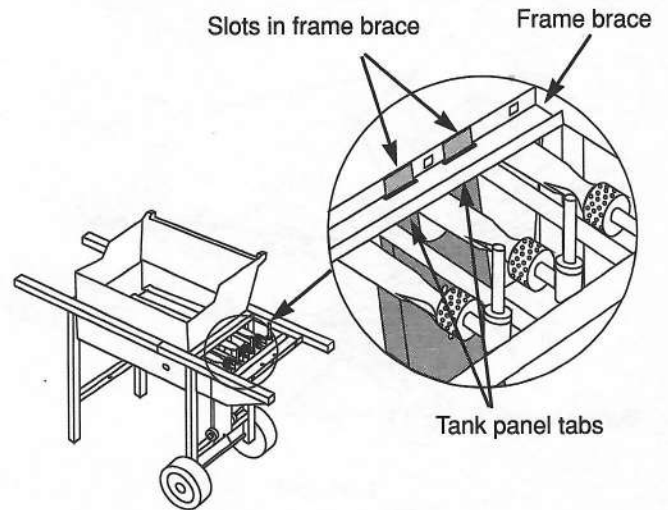


Figure 10

Slide tank panel up until notch at bottom of panel fits over the cross brace. Insert one bolt with washer through the hole in the bottom of the tank panel, through the wheel frame and into the end of the frame connector. Insert the other bolt with washer through the leg frame and into the other end of the frame connector. Hold the frame connector square and tighten the bolts. Figure 11.

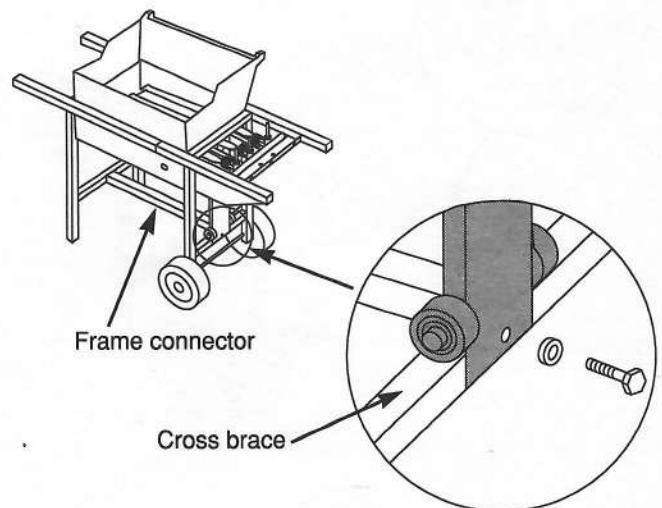


Figure 11

Step 9

Add fuel scale assembly

You will need: fuel scale assembly, two 1/4-20 wing nuts and two nylon washers.

Slip the bolts on the back of the fuel scale assembly through the two small holes in the tank panel. Add washers then wing nuts and tighten. Figure 12.

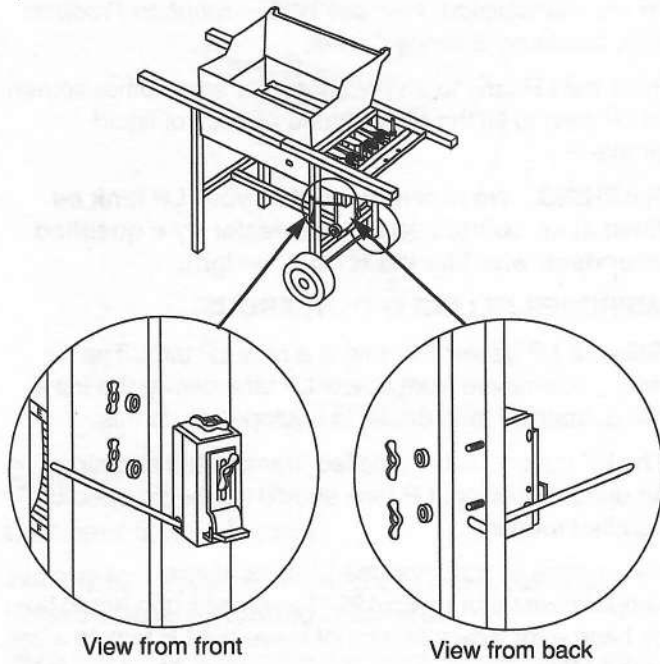


Figure 12

Step 10

Install igniter

Note - The igniter wires are already attached to the Gas Catcher Ignition Chamber and the igniter. This was done to factory test the ignition system.

The igniter lock nut and igniter gasket are on the igniter.

Insert the top of the igniter up through the large part of the key hole in the frame brace. Loosen the igniter lock nut and slide the igniter to the rear of the key hole with the igniter gasket on top of the frame brace. Tighten the igniter lock nut. Figure 13.

Note - If the igniter works loose, carefully tighten the igniter lock nut with an adjustable wrench or pliers.

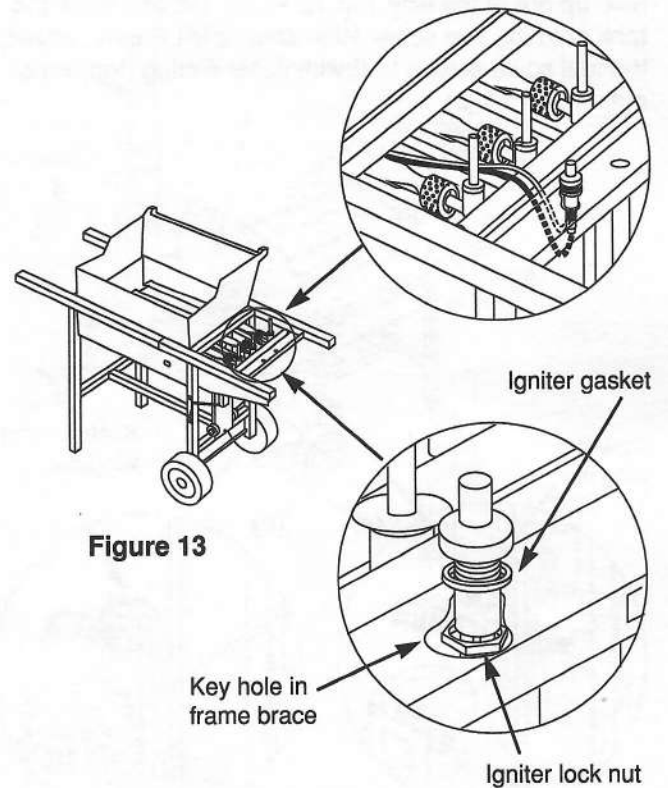


Figure 13

Step 11

Set LP fuel scale

You will need: LP tank (empty).

Note - For accuracy, the fuel scale must be set with an empty tank.

We utilize various LP tank manufacturers. Some of the tanks we receive have differing top collar assemblies. (The top collar is the metal protective ring around the valve.) One series of tanks mounts with the valve facing front. The other tanks mount with the valve facing away from the fuel scale. These types of tanks are illustrated in Figure 14.

Loosen the tank lock wing nut. Tighten so the lock is held up out of the way. Figure 14 (a). Lift and hook the tank onto the fuel scale. With an empty LP tank, adjust the fuel scale setting to E with scale setting (top) wing nut. Figure 14 (b).

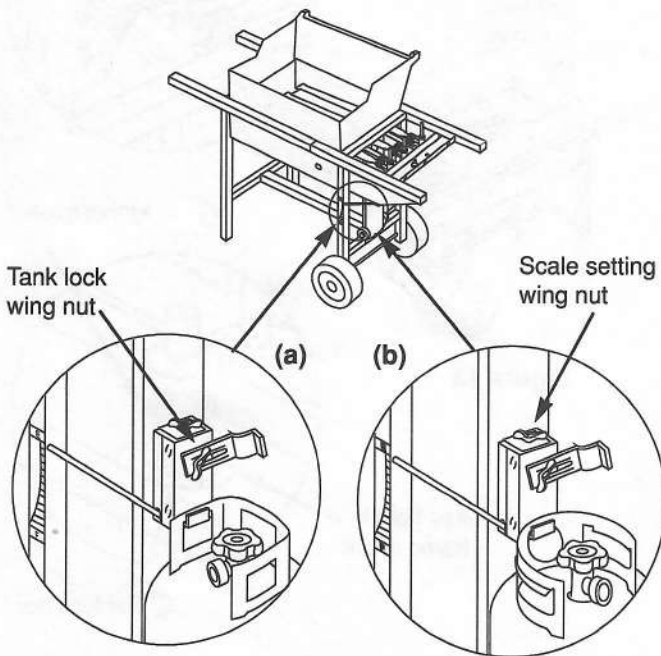


Figure 14

Step 12

Fill LP tank

Note - The LP tank manufacturer is responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call Weber-Stephen Products Co., Customer Service Center.

Take the LP tank to an RV center (or some other source of LP gas) to fill the tank with 20 pounds of liquid propane.

WARNING: We recommend that your LP tank be filled at an authorized LP gas dealer by a qualified attendant, who fills the tank by weight.

IMPROPER FILLING IS DANGEROUS.

Tell your LP dealer that this is a new LP tank. The air must be removed from a new LP tank before the initial filling. Your LP tank dealer is equipped to do this.

The LP tank must be installed, transported and stored in an upright position. LP tank should not be dropped or handled roughly.

Never store or transport the LP tank where temperatures can reach 125° Fahrenheit (too hot to hold by hand – for example: do not leave the LP tank in a car on a hot day).

For full instructions on safe handling of LP tanks, see Section "Safe handling tips for LP gas".

Step 13

Check that all burner valves are off

You will need: one burner control knob.

(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 15.

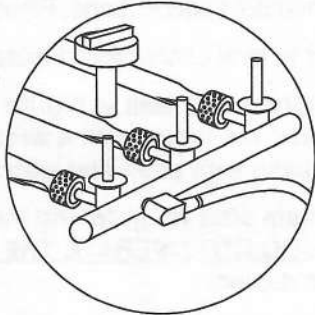


Figure 15

Step 14

Connect filled LP tank

WARNING: Make sure that the LP tank valve is closed. Close by turning clockwise.

Hook the LP tank onto the fuel scale. Loosen the tank lock wing nut. Swing the tank lock down. Tighten the wing nut. Figure 16.

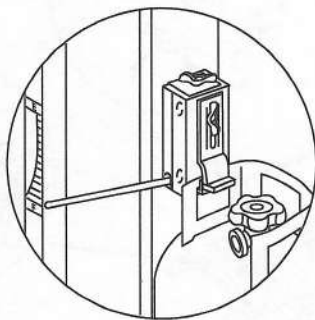


Figure 16

Route the hose so it will not interfere with the scale indicator rod. Remove the protective plastic cap from the POL fitting.

WARNING: The tank regulator has left hand screw threads; it tightens by turning counterclockwise.

WARNING: No sealant is required on the POL fitting. Do not use pipe dope, tape or any other sealant on the POL fitting or LP tank.

Use your fingers to start the POL fitting in the LP tank valve. Figure 17 (a). Turn nut counterclockwise.

Use an adjustable or 7/8 inch open end wrench to tighten the POL nut. Figure 17 (b). Regulator vent hole should be at 3, 6, or 9 o'clock. It should not be pointed up. Figure 17 (c).

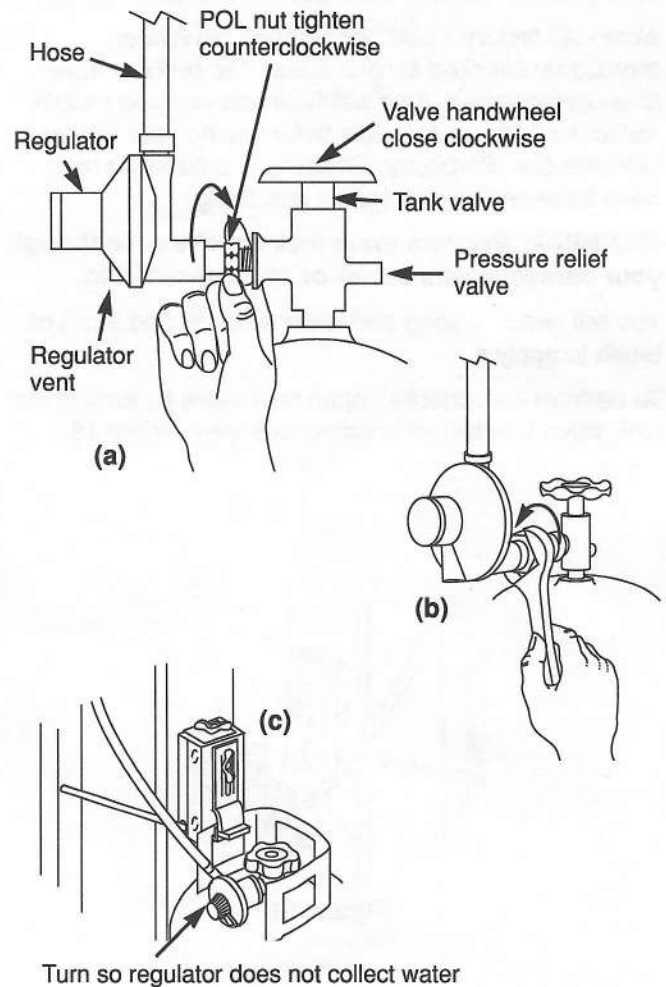


Figure 17

Step 15

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 Genesis Gas Barbecue. Shipping and handling may have loosened or damaged a gas fitting.

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

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

To perform leak checks: open tank valve by turning the tank valve handwheel counterclockwise. Figure 18.

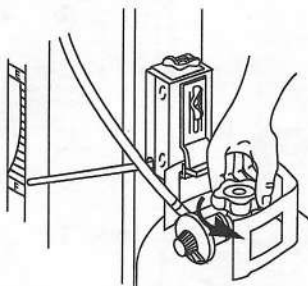


Figure 18

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:

a) Hose to manifold connections. Figure 19 (a).

b) Regulator to tank connection. Figure 19 (b).

WARNING: If there is a leak at Figure 19 (a) or Figure 19 (b), 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.

c) Valves to manifold connection. Figure 19 (c).

d) The hose to regulator connection. Figure 19 (d).

WARNING: If there is a leak at Figure 19 (c) or Figure 19 (d), turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact your dealer.

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

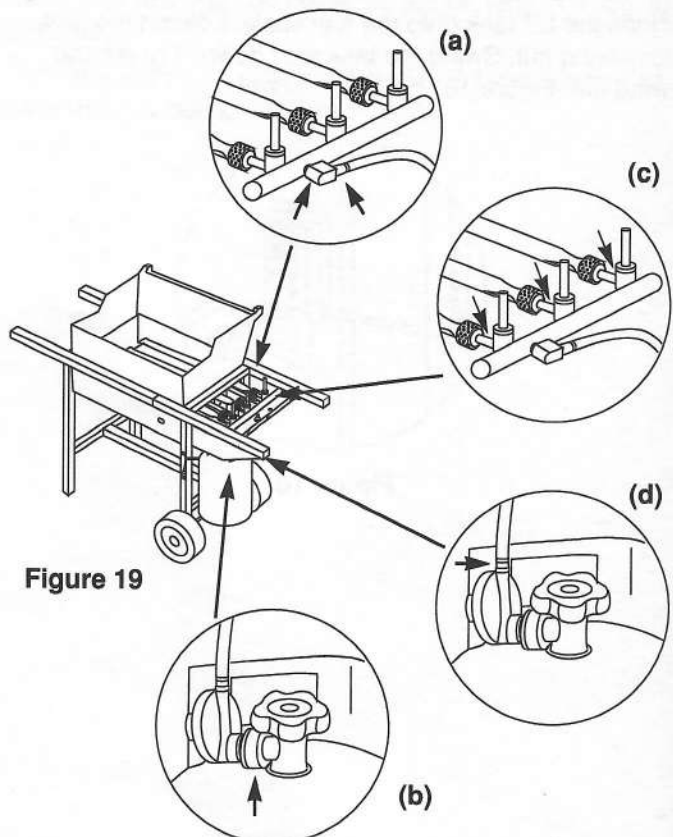


Figure 19

Step 16

Insert Flavorizer Bars

You will need: five long Flavorizer Bars and eight short Flavorizer Bars.

Insert the long Flavorizer Bars side to side in the lower position, then insert the short Flavorizer Bars front to back in the upper position in the cooking box. Figure 20.

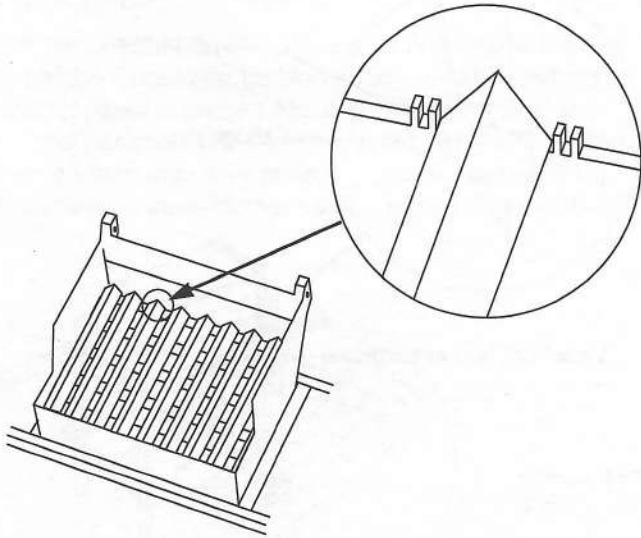


Figure 20

Step 17

Install cooking grates

You will need: two cooking grates.

The open "U" of the cooking grates goes down. Set the cooking grates onto the ledges in the cooking box. Figure 21.

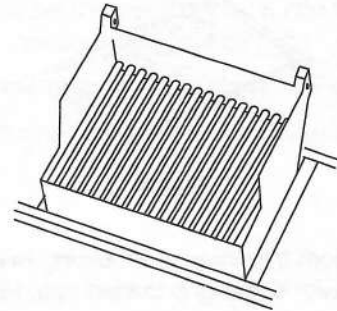


Figure 21

Step 18

Install the bottom tray

You will need: bottom tray, catch pan holder, catch pan and one drip pan.

Snap the ends of the catch pan holder wires into the hole in the bottom tray. Figure 22.

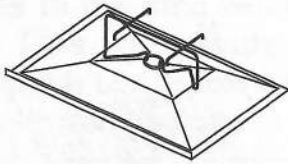


Figure 22

Slide the bottom tray into the mounting rails under the cooking box with finger grip toward you. Figure 23.

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.

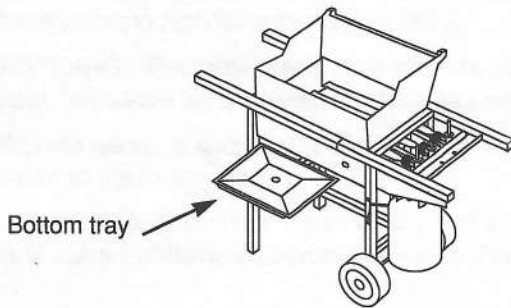


Figure 23

With the finger grip of the catch pan towards you, put the aluminum drip pan into the catch pan. Tightly fold and pinch the left side of the drip pan over the left side of the catch pan. Holding the folded left side, stretch and tightly fold the aluminum drip pan over the right side of the catch pan. This will hold the drip pan in the catch pan on a windy day. Figure 24.

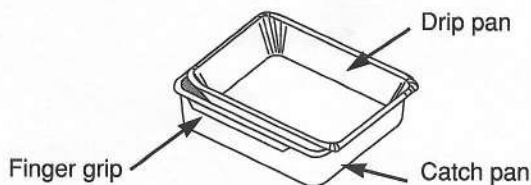


Figure 24

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

Step 19

Install lid

You will need: lid, two hinge pins and two hair pin cotters.

Set the lid in place from the rear of the barbecue. Close and align the hinge at the rear. Insert hinge pins from the outside through the hinge. Insert hair pin cotters into the small holes in the hinge pins. Figure 25.

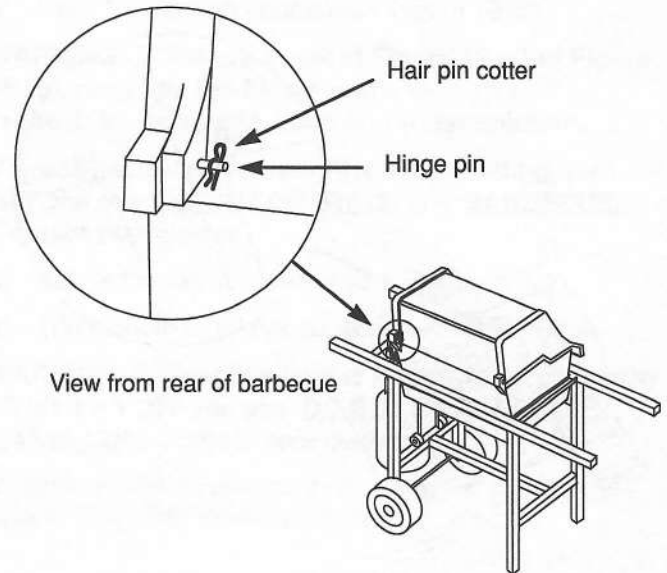


Figure 25

Step 20

Add condiment rack, tool holders, control panel and burner control knobs

You will need: three tool holders, condiment rack, control panel (with control panel push-in buttons) and three burner control knobs.

Hook the tool holders over the frame rail. Figure 26.

Hook the condiment rack onto the frame brace. Figure 26 (a).

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 26 (b). Push on the three burner control knobs. Figure 26 (c).

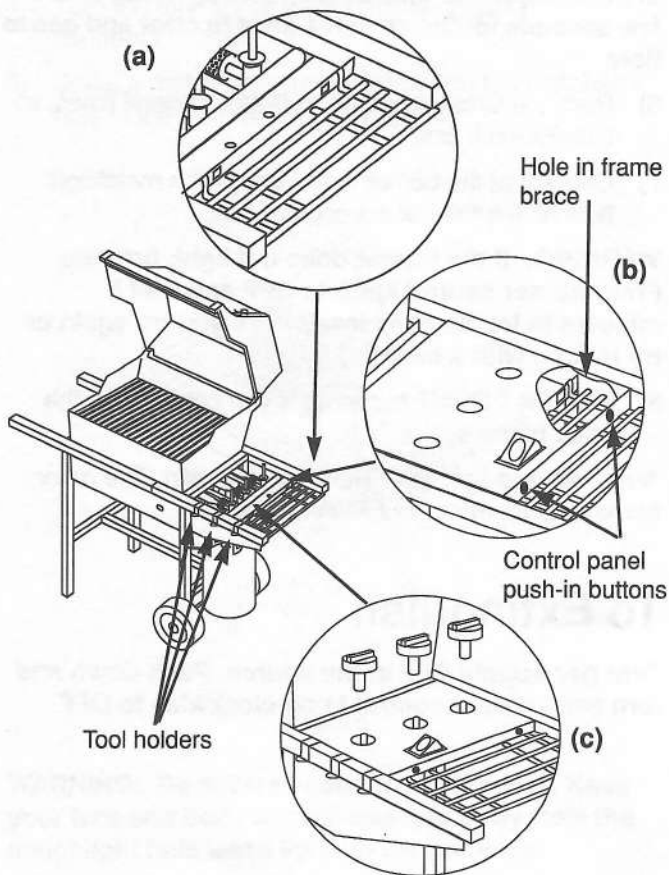


Figure 26

Step 21

Complete accessory installation

You will need: work table, accessory rack, warming rack and thermometer.

Set the accessory rack across the bottom braces in front of the frame connector. Figure 27 (a).

Open the lid and set the warming rack into the slots at the rear of the cooking box. Figure 27 (b).

Set the work table onto the left side rails. Figure 27 (c).

Insert the thermometer into its holder. Figure 27 (d).

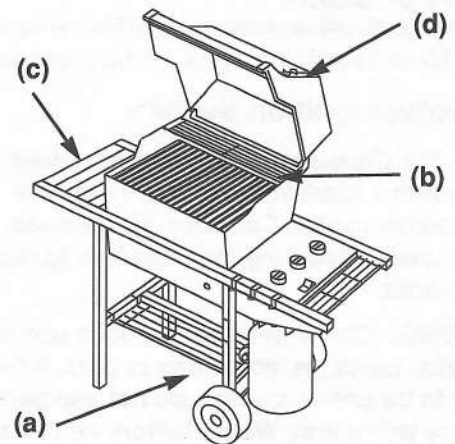


Figure 27

OPERATING INSTRUCTIONS

Lighting

Summary lighting instructions are on the control panel.

DANGER

Failure to open lid while igniting the barbecue, or not waiting 5 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.

Crossover Ignition System

Note - The Crossover Ignition System ignites the Front burner with a spark from the igniter electrode inside the Gas Catcher Ignition Chamber. You generate the energy for the spark by pushing the Crossover Ignition Button until it clicks.

WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be unserviceable, do not use barbecue. Replace using only Weber factory authorized replacement manifold assembly. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

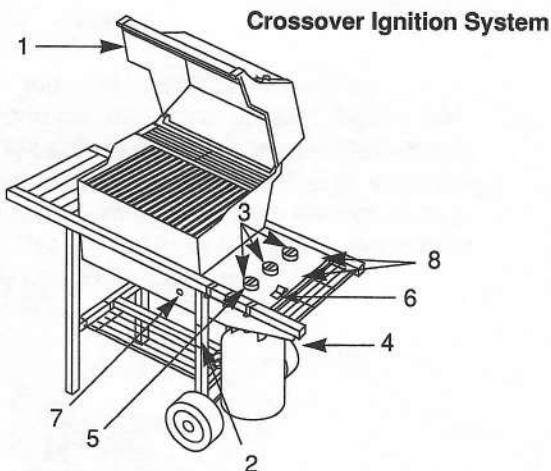


Figure 1

- 1) Open the lid. Figure 1.
- 2) Check that the fuel scale reads more than "E".
Note - E = empty; F = full.
- 3) Make sure all burner control knobs are OFF. (Push each burner control knob down and turn clockwise.)
- 4) Turn the tank on by turning the tank valve counterclockwise.

WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

- 5) Push Front burner control knob down and turn to START HI/SEAR.

CAUTION: A new installation may have air remaining in the lines. At the time of first ignition it may take a few seconds for the air in the lines to clear and gas to flow.

- 6) Push the Crossover Ignition Button several times, so it clicks each time.
- 7) Check that the burner is lit through the matchlight hole on the front of the cooking box.

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

- 8) After the FRONT burner is lit you can turn on the other burners.

Note - Always light the FRONT burner first. The other burners ignite from the FRONT burner.

To Extinguish

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

Manual Lighting

DANGER

Failure to open lid while igniting the barbecue, or not waiting 5 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.

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

8) After the FRONT burner is lit you can turn on the other burners.

Note - Always light the FRONT burner first. The other burners ignite from the FRONT burner.

To Extinguish

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

- 1) Open the lid. Figure 2.
- 2) Check that fuel scale reads more than "E".
Note - E = empty; F = full.
- 3) Make sure all burner control knobs are OFF. (Push each burner control knob down and turn clockwise.)
- 4) Turn the tank on by turning the tank valve counterclockwise.
- 5) Strike a match and put the flame into the matchlight hole in the front of the cooking box.

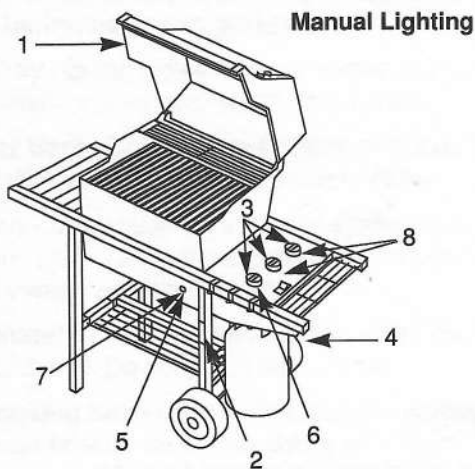


Figure 2

WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

6) Push Front burner control knob down and turn to START HI/SEAR.

CAUTION: A new installation may have air remaining in the lines. At the time of first ignition it may take a few seconds for the air in the lines to clear and gas to flow.

7) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box.

Cooking

The Weber Genesis Gas Barbecue should not be moved when operating or hot.

You can adjust the FRONT, CENTER and BACK burners as desired. The control settings High (H), Medium (M), Low (L), or Off (O) are described in your Weber cookbook. The cookbook uses these notations to describe the settings of the FRONT, CENTER, and BACK burners. For example, to sear steaks you would use (HHH) (all burners at high), then to complete cooking you would use (MMM) (FRONT at medium, CENTER at medium, and BACK at medium). See your Weber cookbook for detailed cooking instructions.

If burners go out during cooking, open lid, turn off all burners and wait 5 minutes before relighting.

Preheating

Your Weber Genesis Gas Barbecue is an energy efficient appliance. It operates at a low B.T.U. rate for economy. To preheat, after lighting, close lid and turn all burners to high (HHH). Preheating to between 500° and 550° F will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Drippings and grease

The Flavorizer Bars are designed to "smoke" the right amount of drippings for flavorful cooking. Excess drippings and grease accumulate in the catch pan under the bottom tray. Disposable foil liners are available that fit the catch pan.

Storage

- The gas must be turned off at the LP tank when the Weber Genesis Gas Barbecue is not in use.
- When the Weber Genesis Gas Barbecue is stored indoors, the gas supply must be **DISCONNECTED** and the LP tank stored outdoors in a well-ventilated space.
- LP tanks must be stored outdoors in a well-ventilated area out of reach of children. Disconnected LP tanks must not be stored in a building, garage or any other enclosed area.
- When the LP tank is not disconnected from the Weber Genesis Gas Barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.
- After a period of storage and/or nonuse, the Weber Genesis Gas Barbecue should be checked for gas leaks.
- The Spider Stopper Guards should also be checked for any obstructions. (See Section "Annual Maintenance").

Periodic Cleaning

CAUTION: Turn Weber Genesis 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.

- Heat barbecue for 10 to 15 minutes on MMM or higher. Brush cooking grates with a suitable barbecue brush (brass bristle).
- Place heavy-duty aluminum foil, "shiny" side down, on the cooking grates. Leave a one inch gap between the foil and each side of the cooking box. Turn all burners to High (HHH), close lid, and run for **only** ten minutes. Turn OFF barbecue. **Allow to cool**. Remove foil and brush the ash off the cooking grates and Flavorizer Bars.

CAUTION: Barbecue will be hot. Avoid touching hot surfaces.

- While lid is warm, wipe inside with paper towel to prevent flaking due to grease build-up.

Outside surfaces - Use a warm soapy water solution.

WARNING: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) or abrasive cleaning pads on barbecue or cart surfaces.

Bottom tray - Brush with a suitable barbecue brush (brass bristle), or wash with warm soapy water.

Flavorizer Bars - Brush with a suitable barbecue brush (brass bristle), or wash with warm soapy water.

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.

Thermometer - Wipe with warm soapy water, clean with plastic scrub ball. Do not put in dishwasher.

Inside cooking box - Brush with a suitable barbecue brush (brass bristle). Brush any debris off of burners with barbecue brush. **DO NOT ENLARGE BURNER PORTS (OPENINGS)**. Wash inside box with warm soapy water.

Refilling the LP tank

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.

We suggest that you refill before the fuel scale indicator reaches "E."

Note - If you run out of fuel, check the indicator setting and/or adjust the fuel scale indicator setting with the scale setting wing nut while the tank is empty so you do not run out again.

Removal of the LP tank

- 1) Close tank valve (turn clockwise). Figure 3 (a).
- 2) Use a 7/8 inch open-end or adjustable wrench to loosen the POL nut. Unscrew by hand. Figure 3 (b).
- 3) Loosen tank lock wing nut and turn tank lock up out of the way. Figure 4.
- 4) Lift tank off.

To refill take LP tank to a "gas propane" dealer.

WARNING: We recommend that your LP tank be filled at an authorized LP gas dealer by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.

Scale setting wing nut

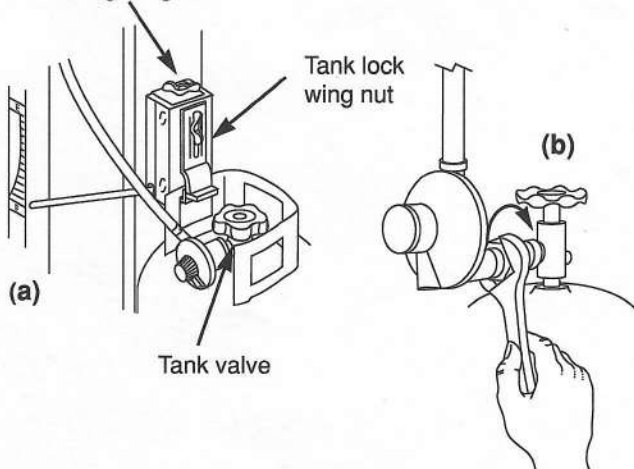


Figure 3

Connecting the LP tank to the Weber Genesis Gas Barbecue

WARNING: Make sure that the LP tank valve is closed. Close by turning clockwise.

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

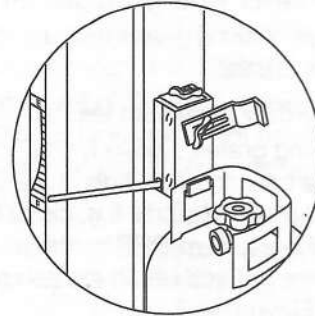


Figure 4

- a) Turn the LP tank so the opening of the valve is either to the front, side or rear of the Weber Genesis Gas Barbecue. Lift and hook the tank onto the fuel scale. Figure 4.
- b) Loosen the tank lock wing nut. Swing the tank lock down. Tighten the wing nut. Figure 3 (a).
- c) Connect the hose to the tank. Route the hose so it does not interfere with the scale indicator rod. The regulator, POL nut has a left-hand thread. It tightens by turning counterclockwise. Start tightening the POL nut by hand. Figure 5 (a). Finish tightening with a 7/8 inch, open-end or an adjustable wrench. Figure 5 (b).
- d) Mix soap and water.

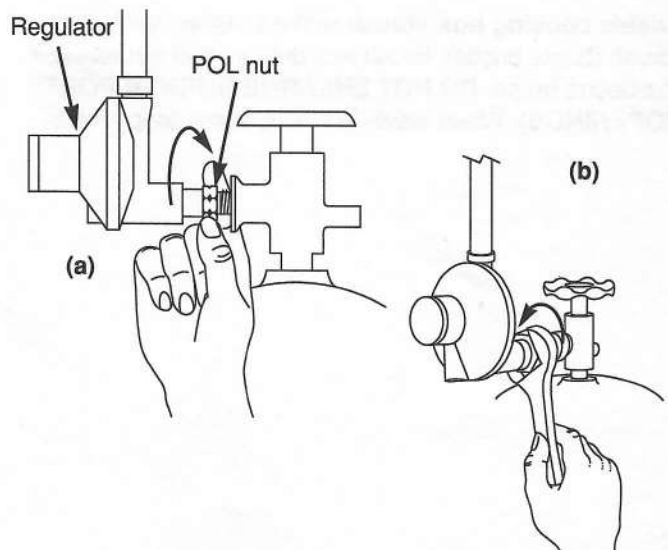


Figure 5

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.

Open the tank valve. Figure 6.

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, tighten the fitting, turn the gas back on and recheck with the soap and water solution.

If leak does not stop, contact your dealer. Do not use the barbecue.

When leak checking is complete, turn gas OFF at the LP tank and rinse connections with water, because the soap may be slightly corrosive.

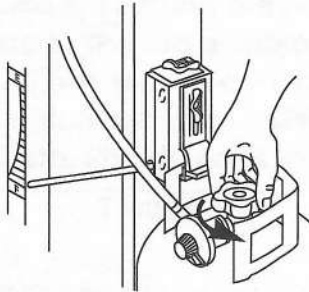


Figure 6

LP Tank

The LP tank manufacturer is responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call Weber-Stephen Products Co., Customer Service Center.

LP tank requirements:

- All LP tank supply systems must include a collar to protect the tank valve.
- The LP tank must be a 20 lb size (18 1/4 inches high, 12 1/4 inches in diameter).
- The LP tank must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (D.O.T.).
- All LP tank(s) must be provided with:
 1. A shut-off valve terminating in an LP gas cylinder valve outlet No. 510D (female POL), as specified in the American National Standard for Compressed Gas Cylinder outlet and inlet connections, ANSI/CGA-V-1977, and the current CSA standard 1396 Compressed Gas Cylinder inlet/outlet connections.
 2. A safety relief device having direct communication with the vapor space of the LP tank.

Safe handling tips for LP Gas

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. You should know this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas that prevent dispersion.
- To fill, take the LP tank to an RV center, or look up gas-propane in the phone book for other sources of LP gas, to fill the tank with 20 pounds of liquid propane.

WARNING: We recommend that your LP tank be filled at an authorized LP gas dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.

- Air must be removed from a new LP tank before the initial filling. Your LP dealer is equipped to do this.
- The LP tank must be installed, transported and stored in an upright position. LP tanks should not be dropped or handled roughly.
- Never store or transport the LP tank where temperatures can reach 125° F (too hot to hold by hand - for example: do not leave the LP tank in a car on a hot day).

Note - A refill will last about 20 hours of cooking time at normal use. The fuel scale will indicate the propane supply so you can refill before running out. You do not have to run out before you refill.

- Treat "empty" LP tanks with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. **Always close the tank valve before disconnecting.**

WARNING: When transporting a full or empty LP tank, use the protective plug provided. Screw it tightly into the tank valve (counterclockwise).

- Do not use a damaged LP tank. Dented or rusty LP tanks or LP tanks with a damaged valve may be hazardous and should be replaced with a new one immediately. See below for LP tank requirements.
- The joint where the hose connects to the LP tank must be leak tested each time the LP tank is reconnected. For example, test each time the LP tank is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so it will not collect water. This vent should be free of dirt, grease, bugs etc.

Liquid Propane (LP) Tank(s)

- The LP tank and connections supplied with your Weber Genesis Gas Barbecue have been designed and tested to meet government, American Gas Association and Underwriters Laboratories requirements.
- Weber replacement LP tanks satisfy the requirements. Some other portable, 20 lb LP tanks will work on your Weber Genesis Gas Barbecue also. If you want to use a non-Weber tank, See Step "Set the LP fuel scale", to be sure the tank will fit on the fuel scale. Check to be sure the tank has a D.O.T. certification, and has been tested within five years. Your LP gas supplier can do this for you. Figure 7.

D.O.T. Certification (example)

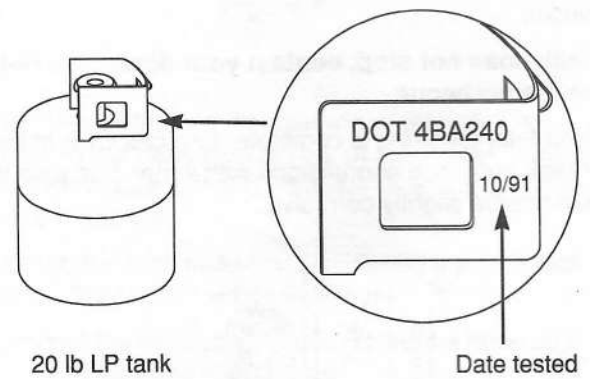


Figure 7

Annual Maintenance

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

WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be unserviceable, do not use barbecue. Replace using only Weber authorized replacement Manifold assembly. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

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

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

To perform leak checks: 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.

Check:

- a) Hose to manifold connections. Figure 8 (a).
- b) Regulator to tank connection. Figure 8 (b).

WARNING: If there is a leak at Figure 8 (a) or Figure 8 (b), 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.

c) Valves to manifold connection. Figure 8 (c).

d) The hose to regulator connection. Figure 8 (d).

WARNING: If there is a leak at Figure 8 (c) or Figure 8 (d), turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact your dealer.

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

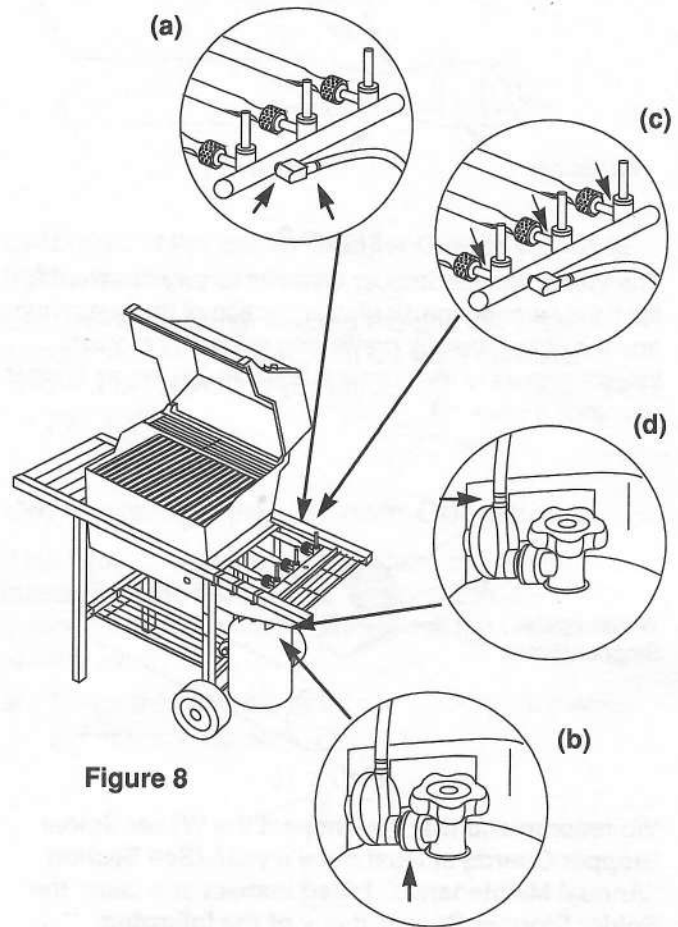


Figure 8

Inspection and Cleaning of the Weber Spider Stopper Guards

To inspect the Spider Stopper Guards, remove the control panel and look to see if they have dust or dirt on their outside surfaces. If they are dirty, brush off the outside surface of the Spider Stopper Guards with a soft bristle brush (an old toothbrush for example). Check that there are no gaps in the Spider Stopper Guards' seams or in the fit around the burners or valves. (See Section "General Maintenance".)

General Maintenance

Weber Spider Stopper Guards

Your Weber Genesis Gas Barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. Figure 9. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue.

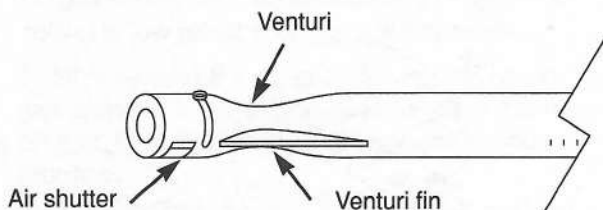


Figure 9

The Weber Spider Stopper Guard is factory installed. It fits tightly around the air shutter section of the burner tube and the valve, thereby preventing spiders and other insects access to the burner tubes through the air shutter openings. Figure 10.

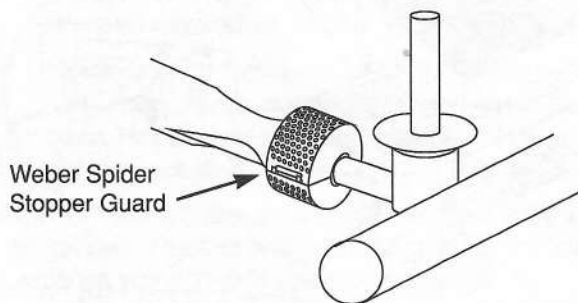


Figure 10

We recommend that you inspect the Weber Spider Stopper Guards at least once a year. (See Section "Annual Maintenance".) Also inspect and clean the Spider Stopper Guards 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 these symptoms may result in a fire which can cause serious bodily injury or death and cause damage to property.

Main Burner Flame Pattern

The Weber Genesis Gas Barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown in Figure 11.

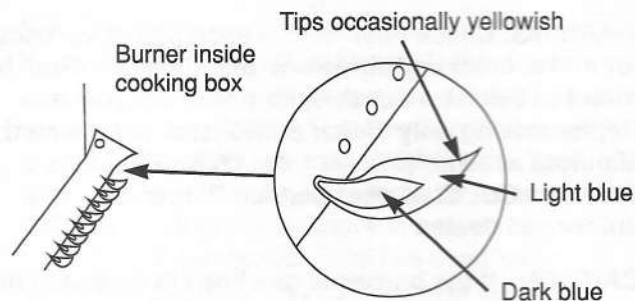


Figure 11

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

Main Burner Cleaning Procedure

Brush the outside of the burner tubes and the burner port section with a brass wire brush. This is to make sure all the burner ports are fully open.

CAUTION: Do not enlarge the burner ports when cleaning.

Replacing Main Burners

- a) Weber Genesis Gas Barbecue must be OFF and cool.
- b) Turn gas OFF at source.
- c) Remove control panel: take off the burner control knobs. Put your fingers under the edge of the control panel at the control panel push-in buttons and pull toward you. Lift off the control panel.
- d) Unlatch the Spider Stopper Guards and remove. Figure 12.

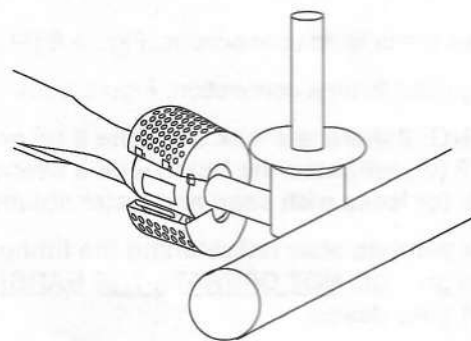


Figure 12

- e) Remove the manifold bracket and unscrew the two thumb screws that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully set it down. Figure 13.

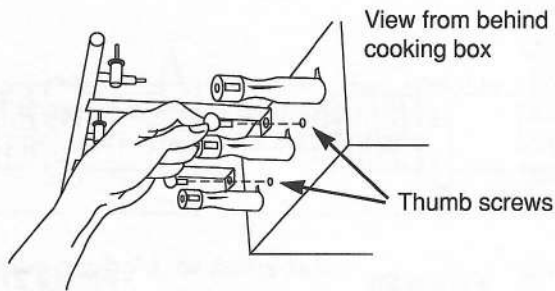


Figure 13

- f) Slide the burner assembly out from under the guide screw and washer in the corners of the cooking box. Figure 14.

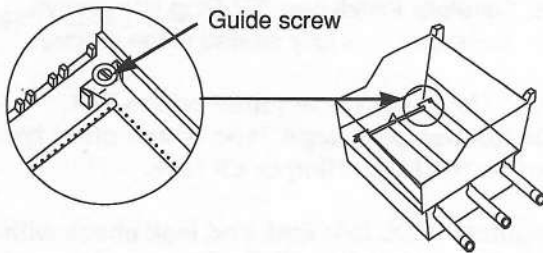


Figure 14

- g) Lift and twist the burner assembly slightly, to separate the crossover tube from the burners. Figure 15. Remove the burners from the cooking box.

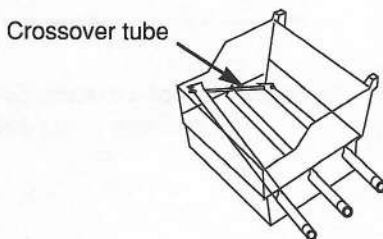


Figure 15

- h) To reinstall the burners, reverse steps c) through g).

- i) Reinstall the Spider Stopper Guards. Slightly rotate the Spider Stopper Guards so that the seams are in line with the Venturi fins. There should be no gaps in the seams or in the fit around the burners and valves. Figure 16.

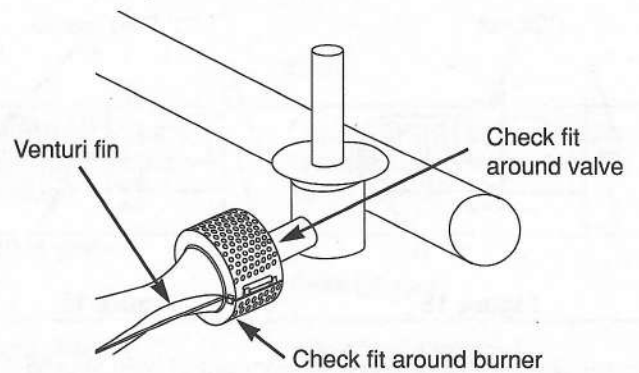


Figure 16

CAUTION: If the Spider Stopper Guards do not fit tightly, contact your dealer.

CAUTION: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue. See Step "Check for gas leaks".

Crossover Ignition System Operations

If the Crossover Ignition System fails to ignite the Front burner, light the Front burner with a match. If the Front burner lights with a match, then check the Crossover Ignition System.

- Check that both the white and black ignition wires are attached properly. Figure 17.

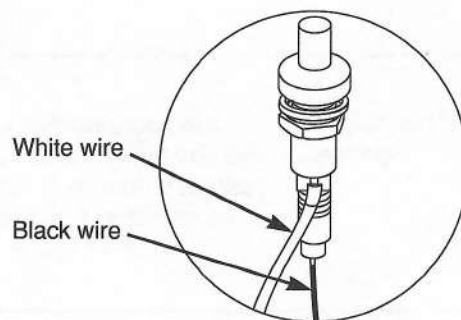


Figure 17

- Check that the Crossover Ignition button pushes the igniter (button) down, and returns to the up position.
- Check to see if the igniter is loose in the frame. Tighten if necessary; See Step "Install igniter" for correct procedure.

If the Crossover Ignition System still fails to light, See Section "Manual Lighting", and contact your dealer.

POL Fitting "O" Ring Replacement

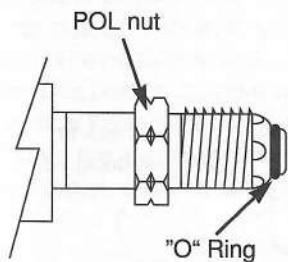


Figure 18

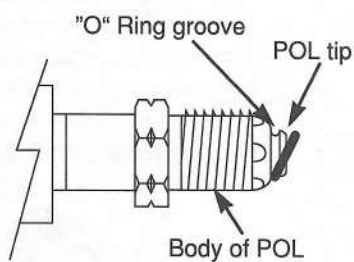


Figure 19

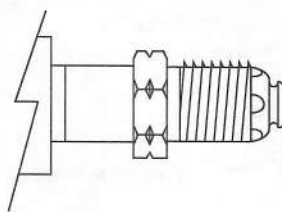


Figure 20

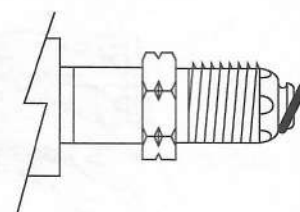


Figure 21

Whenever the POL fitting is disconnected, you should check the condition of the "O" Ring. Figure 18. If the "O" Ring appears damaged, obtain a replacement from Weber-Stephen Products Customer Service Center. Replacement "O" Ring part number [4086976].

WARNING: Do not use barbecue if "O" Ring is damaged or missing.

TO REPLACE "O" RING:

The "O" Ring is seated in a groove. The POL fitting is made of brass. Do not use any tool that will damage the tip of the POL or the "O" Ring groove. Use a soft material (a toothpick) to remove "O" Ring from groove. Figure 19. Inspect POL tip and groove for rough spots. Figure 20. Carefully install new "O" Ring into groove. Figure 21. Make sure it is fully seated in the groove.

WARNING: No sealant is required on the POL fitting. Do not use pipe dope, tape or any other type of sealant on the POL fitting or LP tank.

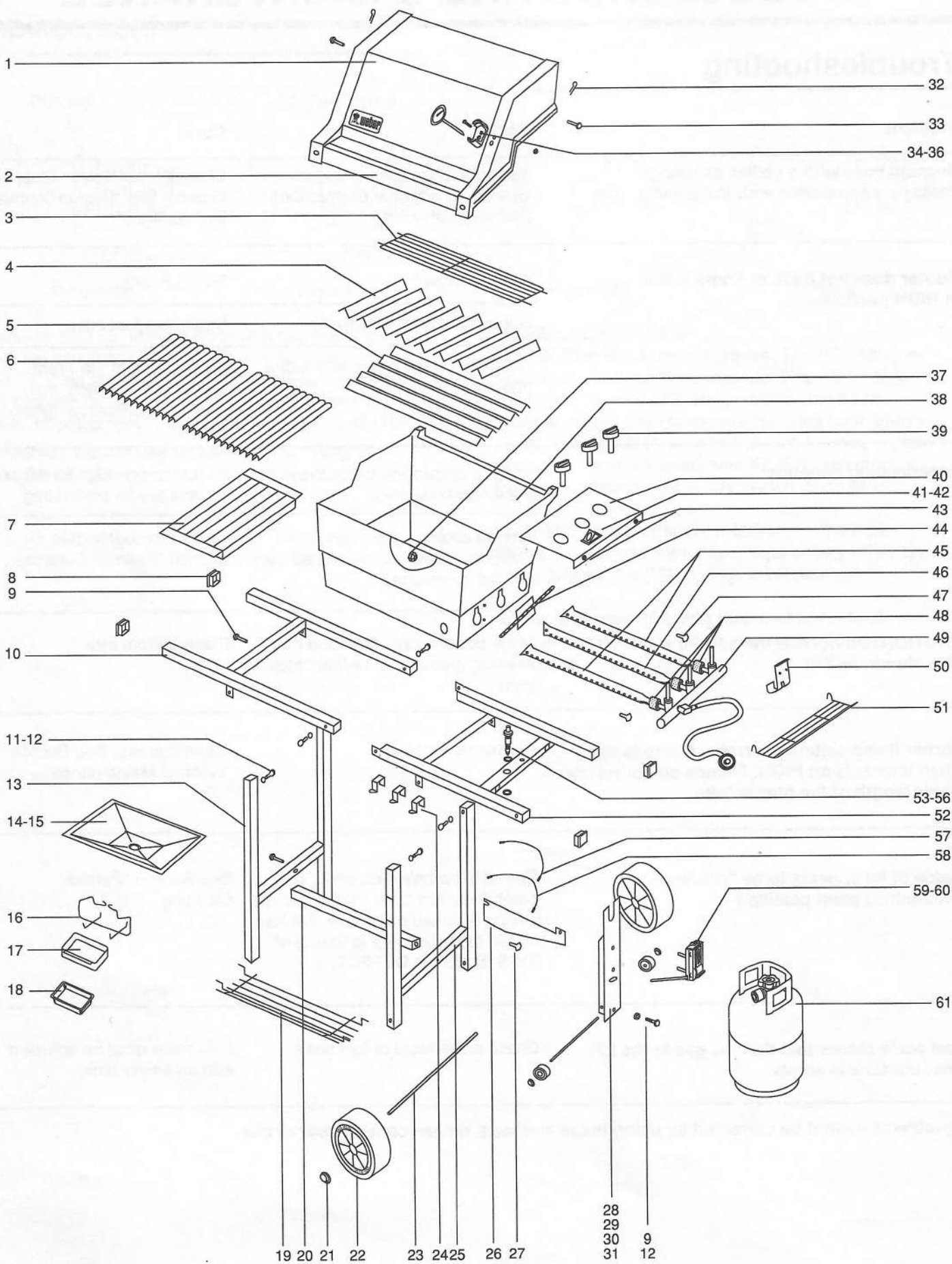
Screw regulator POL into tank and leak check with a soap and water solution, before operation of barbecue.

TROUBLESHOOTING & MAINTENANCE

Troubleshooting

Problem	Check	Cure
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Weber Spider Stopper Guards for possible obstructions. (Blockage of holes.)	Clean Weber Spider Stopper Guards, See Section "Annual Maintenance".
Burner does not light, or flame is low in HIGH position.	Is LP fuel low?	Refill LP tank.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the Front burner light with a match?	If you can light the Front burner with a match, then check the Crossover Ignition System.
Experiencing flare-ups:	Are you preheating barbecue in the prescribed manner?	All burners on high for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer Bars heavily coated with burned-on grease?	Clean thoroughly, See Section "Periodic Cleaning".
CAUTION: Do not line the bottom tray with aluminum foil.	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 HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners, See Section "General Maintenance".
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The lid is porcelain-on-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.	See Section "Periodic Cleaning".
Fuel scale shows that there is gas in the LP tank, but tank is empty.	Check adjustment of fuel scale.	Fuel scale must be adjusted with an empty tank.

If problems cannot be corrected by using these methods, please contact your dealer.



Parts List

Part numbers are given in brackets. 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.

**Contact: Weber-Stephen Products Company
Customer Service Center
560 South Hicks Road
Palatine, IL 60067-6971
(708) 705-8660
(800) 446-1071**

- 1 Lid (preassembly)
- 2 Lid handle [4079600]
- 3 Warming rack [4072122]
- 4 Short Flavorizer bars (8) [40822202]
- 5 Long Flavorizer bars (5) [40822201]
- 6 Cooking grates (2) [40822200]
- 7 Work table [99839]
- 8 Tubing plugs (6) [4086928]
- 9 1/4-20 x 2 inch bolts (3) [4086974]
- 10 Left frame [4089550]
- 11 1/4-20 x 1/2 inch bolts (6) [4086958]
- 12 1/4 inch nylon washers (9) [87403]
- 13 Leg frame [4089500]
- 14 Bottom tray [40968012]
- 15 Mounting rails (2) [40822205]
- 16 Catch pan holder [1173160]
- 17 Catch pan [40822203]
- 18 Drip pans (2) [93300]
- 19 Accessory rack [4172121]
- 20 Frame connector [4189525]
- 21 Wheel hubcaps (2) [87101]
- 22 Wheels (2) [4082850]
- 23 Axle [4086210]
- 24 Tool holders (3) [99835]
- 25 Wheel frame [4089505]
- 26 Front/igniter panel [41822220]
- 27 Plastic button [4086937]
- 28 Tank glides (2) [4086927]
- 29 Glide axle [4086215]
- 30 Glide hubcaps (2) [4087150]
- 31 Tank panel [40822215]
- 32 Hair pin cotters (2) [86950]
- 33 Hinge pins (2) [4076705]
- 34 Thermometer holder [43822226]
- 35 8-32 x 3/8 inch self tapping screw [4086950]
- 36 Thermometer [409590]
- 37 1/4-20 acorn lock nut [87505]
- 38 Cooking box [40991502]
- 39 Burner control knobs (3) [40875590]
- 40 Control panel [4060055]
- 41 Igniter bracket [40875515]
- 42 Igniter button [40875510]
- 43 Control panel push-in-buttons (3) [4086936]
- 44 Crossover tube [40822208]
- 45 Front, back burners (2) [40822206]
- 46 Center burner [40822207]
- 47 1/4-20 x 1/2 inch thumbscrews (2) [4086951]
- 48 Spider Stopper Guards (3) [4086977]
- 49 Manifold assembly [4086960] (includes hose, regulator and valves)
- 50 Manifold bracket [4089590]
- 51 Condiment rack [4172120]
- 52 Right frame [4189550]
- 53 Igniter [48826420]
- 54 Igniter lock nut [40826414]
- 55 Igniter gasket [40826418]
- 56 Gas catcher ignition chamber [40826427]
- 57 Igniter wire (black) [40826417]
- 58 Igniter wire (white) [40826423]
- 59 Fuel scale [40822210]
- 60 1/4-20 wing nuts (2) [87901]
- 61 LP tank [921201]

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. We extend a welcome to your family, and we wish you the best in outdoor cooking enjoyment.

Weber-Stephen Products Company has a commitment to Quality and Service, so we encourage you to contact us with any questions, comments or suggestions that you may have about our products.

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



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