



# BARBECUE OWNER'S GUIDE

## UNIVERSAL LIQUEFIED PETROLEUM GAS



Thank you for purchasing a Weber® barbecue.

Now take a few minutes and protect it by registering your product online at [www.weber.com](http://www.weber.com)®.

### ⚠ DANGER

If you smell gas:

- 1) Shut off gas to the appliance.
- 2) Extinguish any open flames.
- 3) Open lid.
- 4) If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

### ⚠ WARNING

- 1) Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- 2) An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

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

**YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING YOUR GAS BARBECUE.**

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

Carefully follow all leak-check procedures in this Owner's Guide prior to barbecue operation. Do this even if the barbecue was dealer-assembled.

Do not ignite this appliance without first reading the burner ignition sections of this manual.

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

**57990**

AU - Australia  
NZ - New Zealand  
04/21/15

# WARNINGS

## ⚠ DANGER

Failure to follow the DANGERS, WARNINGS, and CAUTIONS contained in this Owner's Guide may result in serious bodily injury or death, or may result in a fire or an explosion causing damage to property.

### WARNINGS:

- ⚠ Improper assembly of barbecue may be dangerous. Please follow the assembly instructions carefully.
- ⚠ Do not use this barbecue unless all parts are in place. The barbecue must be properly assembled according to the assembly instructions.
- ⚠ Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while barbecue is in use.
- ⚠ Exercise caution when using your Weber® gas barbecue. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.
- ⚠ Do not use charcoal or lava rock in your Weber® gas barbecue.
- ⚠ While igniting the barbecue or cooking, never lean over open barbecue.
- ⚠ Never place hands or fingers on the front edge of the cookbox when the barbecue is hot or the lid is open.
- ⚠ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ Use the pressure regulator and hose assembly that is supplied with your Weber® gas barbecue.
- ⚠ Should the burners go out while barbecue is in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight barbecue, using the igniting instructions.
- ⚠ Do not store an extra (spare) or disconnected LPG cylinder under or near this barbecue.
- ⚠ After a period of storage and/or nonuse, the Weber® gas barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this Owner's Guide for correct procedures.
- ⚠ Do not operate the Weber® gas barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue while barbecue is in operation or is hot.
- ⚠ Universal liquefied petroleum gas is not natural gas. The conversion or attempted use of natural gas in a universal liquefied petroleum gas unit or universal liquefied petroleum gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The Weber® gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ A dented or rusty LPG cylinder may be hazardous and should be checked by your gas supplier. Do not use an LPG cylinder with a damaged valve.
- ⚠ Although your LPG cylinder may appear to be empty, gas may still be present, and the LPG cylinder should be transported and stored accordingly.
- ⚠ If you see, smell, or hear the hiss of gas escaping from the LPG cylinder:
  1. Move away from LPG cylinder.
  2. Do not attempt to correct the problem yourself.
  3. Call your fire department.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ **WARNING:** Your Weber® gas barbecue shall not be used under overhead combustible construction.
- ⚠ Do not use the barbecue within 46 cm (18 in) of combustible materials. This includes the top, bottom, back, or sides of the barbecue.

The barbecues illustrated in this Owner's Guide may vary slightly from the model purchased.

# WARRANTY

Thank you for purchasing a WEBER® product. Weber-Stephen Products LLC, 200 East Daniels Road, Palatine, Illinois 60067-6266 ("Weber") prides itself on delivering a safe, durable, and reliable product.

This is Weber's Voluntary Warranty provided to you at no extra charge. It contains the information you will need to have your WEBER® product repaired in the unlikely event of a failure or defect.

**Pursuant to applicable laws, the customer has several rights in case the product is defective. Those rights include supplementary performance or replacement, abatement of the purchasing price and compensation. In the European Union, for example, this would be a two-year statutory warranty starting on the date of the handover of the product. These and other statutory rights remain unaffected by this warranty provision. In fact, this warranty grants additional rights to the Owner that are independent from statutory warranty provisions.**

## WEBER'S VOLUNTARY WARRANTY

Weber warrants, to the purchaser of the WEBER® product (or in the case of a gift or promotional situation, the person for whom it was purchased as a gift or promotional item), that the WEBER® product is free from defects in material and workmanship for the period(s) of time specified below when assembled and operated in accordance with the accompanying Owner's Guide. [Note: If you lose or misplace your WEBER® Owner's Guide, a replacement is available online at [www.weber.com](http://www.weber.com), or such country-specific website to which Owner may be redirected.] Under normal, private single family home or apartment use and maintenance, Weber agrees within the framework of this warranty to repair or replace defective parts within the applicable time periods, limitations, and exclusions listed below. TO THE EXTENT ALLOWABLE BY APPLICABLE LAW, THIS WARRANTY IS EXTENDED ONLY TO THE ORIGINAL PURCHASER AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS, EXCEPT IN THE CASE OF GIFTS AND PROMOTIONAL ITEMS AS NOTED ABOVE.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits given under this Limited Warranty are in addition to other rights and remedies you have under the Australian Consumer Law in relation to this Weber® gas barbecue.

## OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

To ensure trouble-free warranty coverage, it is important (but it is not required) that you register your WEBER® product online at [www.weber.com](http://www.weber.com), or such country-specific website to which Owner may be redirected. Please also retain your original sales receipt and/or invoice. Registering your WEBER® product confirms your warranty coverage and provides a direct link between you and Weber in case we need to contact you.

The above warranty only applies if the Owner takes reasonable care of the WEBER® product by following all assembly instructions, usage instructions, and preventative maintenance as outlined in the accompanying Owner's Guide, unless the Owner can prove that the defect or failure is independent of non-compliance with the above mentioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Guide.

## WARRANTY HANDLING / EXCLUSION OF WARRANTY

If you believe that you have a part which is covered by this Warranty, please contact Weber Customer Service using the contact information on our website ([www.weber.com](http://www.weber.com), or such country-specific website to which Owner may be redirected). Weber will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that repair or replacement are not possible, Weber may choose (at its option) to replace the barbecue in question with a new barbecue of equal or greater value. Weber may ask you to return parts for inspection, shipping charges to be pre-paid.

This WARRANTY lapses if there are damages, deteriorations, discolorations, and/or rust for which Weber is not responsible caused by:

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to burner tubes and/or gas hoses;
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.

The use and/or installation of parts on your WEBER® product that are not genuine Weber parts will void this Warranty, and any damages that result hereby are not covered by this Warranty. Any conversion of a gas barbecue not authorized by Weber and performed by a Weber authorized service technician will void this Warranty.

## PRODUCT WARRANTY PERIODS

Cookbox:

5 years, no rust through/burn through  
(2 years paint excluding fading or discoloration)

Lid assembly:

5 years, no rust through/burn through  
(2 years paint excluding fading or discoloration)

Stainless steel burner tubes:

5 years, no rust through/burn through

Porcelain-enamelled cast iron cooking grills:

5 years, no rust through/burn through

Plastic components:

5 years, excluding fading or discoloration

All remaining parts:

2 years

## DISCLAIMERS

**APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS WARRANTY STATEMENT, THERE ARE EXPLICITLY NO FURTHER WARRANTY OR VOLUNTARY DECLARATIONS OF LIABILITY GIVEN HERE WHICH GO BEYOND THE STATUTORY LIABILITY APPLYING TO WEBER. THE PRESENT WARRANTY STATEMENT ALSO DOES NOT LIMIT OR EXCLUDE SITUATIONS OR CLAIMS WHERE WEBER HAS MANDATORY LIABILITY AS PRESCRIBED BY STATUTE.**

**NO WARRANTIES SHALL APPLY AFTER THE APPLICABLE PERIODS OF THIS WARRANTY. NO OTHER WARRANTIES GIVEN BY ANY PERSON, INCLUDING A DEALER OR RETAILER, WITH RESPECT TO ANY PRODUCT (SUCH AS ANY "EXTENDED WARRANTIES"), SHALL BIND WEBER. THE EXCLUSIVE REMEDY OF THIS WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT.**

**IN NO EVENT UNDER THIS VOLUNTARY WARRANTY SHALL RECOVERY OF ANY KIND BE GREATER THAN THE AMOUNT OF THE PURCHASE PRICE OF THE WEBER PRODUCT SOLD.**

**YOU ASSUME THE RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO YOU AND YOUR PROPERTY AND/OR TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE MISUSE OR ABUSE OF THE PRODUCT OR FAILURE TO FOLLOW INSTRUCTIONS PROVIDED BY WEBER IN THE ACCOMPANYING OWNER'S GUIDE.**

**PARTS AND ACCESSORIES REPLACED UNDER THIS WARRANTY ARE WARRANTED ONLY FOR THE BALANCE OF THE ABOVE MENTIONED ORIGINAL WARRANTY PERIOD(S).**

**THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR APARTMENT USE ONLY AND DOES NOT APPLY TO WEBER BARBECUES USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS, OR RENTAL PROPERTIES.**

**WEBER MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.**

Refer to International Business Units list at the end of this Owner's Guide for additional contact information.

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Adelaide, SA 5000  
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**WEBER NEW ZEALAND ULC**

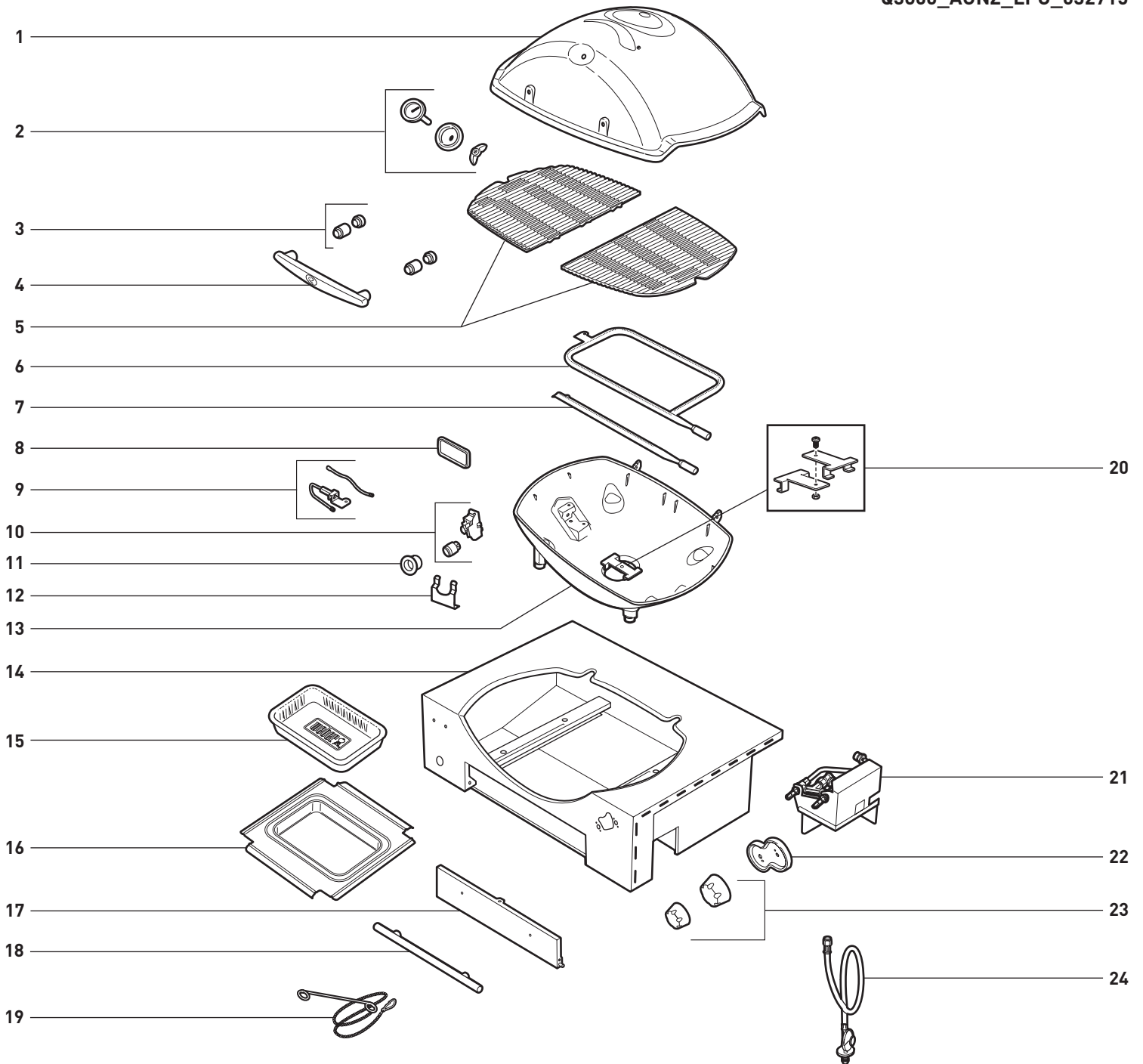
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# EXPLODED VIEW

Q3600\_AUNZ\_LPG\_032715



- |                               |                                                             |                                 |
|-------------------------------|-------------------------------------------------------------|---------------------------------|
| 1. Lid                        | 10. Electronic Igniter Button/<br>Electronic Igniter Module | 18. Catch Pan Door Handle       |
| 2. Thermometer and Bezel      | 11. Electronic Igniter Bezel                                | 19. Matchstick Holder           |
| 3. Handle Spacer              | 12. Electronic Igniter Bezel Clip                           | 20. Draft Damper                |
| 4. Handle                     | 13. Cookbox Assembly                                        | 21. Manifold Assembly           |
| 5. Cooking Grill              | 14. Cabinet                                                 | 22. Control Knob Bezel          |
| 6. Outside Burner Tube        | 15. Disposable Drip Pan                                     | 23. Burner Control Knob         |
| 7. Inside Burner Tube         | 16. Removable Catch Pan                                     | 24. Hose and Regulator Assembly |
| 8. Logo Plate                 | 17. Catch Pan Door                                          |                                 |
| 9. Igniter Electrode Assembly |                                                             |                                 |

## WHAT IS UNIVERSAL LIQUEFIED PETROLEUM GAS?

Universal liquefied petroleum gas is the flammable, petroleum-based product used to fuel your barbecue. It is a gas at moderate temperatures and pressure when it is not contained. But at moderate pressure inside a container, such as a cylinder, it is a liquid. As pressure is released from the cylinder, the liquid readily vaporizes and becomes gas.

- Universal liquefied petroleum gas has an odour similar to natural gas. You should be aware of this odour.
- Universal liquefied petroleum gas is heavier than air. Leaking universal liquefied petroleum gas may collect in low areas and resist dispersion.

## SAFE HANDLING TIPS FOR LPG CYLINDERS

There are various guidelines and safety factors that you need to keep in mind when using universal liquefied petroleum gas. Carefully follow these instructions before using your Weber® gas barbecue.

- Always close the LPG cylinder valve before disconnecting regulator.
- Do not use a damaged LPG cylinder. A dented or rusty LPG cylinder or a LPG cylinder with a damaged valve may be hazardous and should be replaced with a new LPG cylinder immediately.
- Handle "empty" LPG cylinders with the same care as you treat full LPG cylinders. Even when a LPG cylinder is empty of liquid, there may still be gas pressure inside the LPG cylinder.
- The LPG cylinder must be installed, transported, and stored in an upright position. LPG cylinders should not be dropped or handled roughly.
- Never store or transport the LPG cylinder where temperatures can reach 51° C (125° F) (the LPG cylinder will become too hot to hold by hand). For example: do not leave the LPG cylinder in a car on a hot day.
- Leak test the fitting where the regulator connects to the LPG cylinder each time a reconnection occurs. For example: test each time the LPG cylinder is refilled and reinstalled.
- LPG cylinders must be kept out of reach of children.

## STORAGE AND/OR NONUSE GUIDELINES

For barbecues that have been stored or left unused for a while, it is important to follow these guidelines:

- The gas must be turned off at the LPG cylinder when the Weber® gas barbecue is not in use.

**⚠ WARNING: Make sure that the LPG cylinder valve is closed when the barbecue is not in use. Close by turning valve clockwise.**

- Store a disconnected LPG cylinder outdoors in a well-ventilated space.
- Do not store a disconnected LPG cylinder in a building, garage, or any other enclosed area.
- If you do not disconnect the LPG cylinder from the Weber® gas barbecue, be sure to keep both the barbecue and the LPG cylinder outdoors in a well-ventilated area.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before it is used. (Refer to "CHECKING FOR GAS LEAKS" and "ANNUAL MAINTENANCE.")
- Check that the areas around the LPG cylinder and under the cookbox and the removable catch pan are free from debris that might obstruct the flow of combustion or ventilation air.
- The spider/insect screens should also be checked for any obstructions. (Refer to "ANNUAL MAINTENANCE.")

## GENERAL SAFETY GUIDELINES

- This appliance shall only be used in an above ground, open-air situation with natural ventilation, without stagnant areas, where gas leakage and other products of combustion are rapidly dispersed by wind and natural convection.
- Refer to data plate on barbecue for gas type, consumption pressures, and injector sizing details.
- This Weber® gas barbecue is not intended for commercial use.
- This Weber® gas barbecue is not intended for and should never be used as a heater.
- Use only AGA approved hose assemblies.

# IMPORTANT INFORMATION ABOUT LPG CONNECTIONS

## WHAT IS A REGULATOR?

Your Weber® gas barbecue is equipped with a pressure regulator, which is a device to control and maintain uniform gas pressure as gas is released from the LPG cylinder.

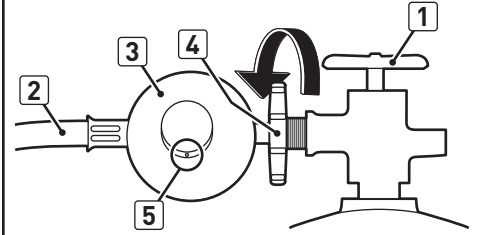
## REGULATOR CONNECTIONS

Your Weber® gas barbecue is equipped with a pressure regulator, which is a device to control and maintain uniform gas pressure as gas is released from the LPG cylinder. Each Weber® pressure regulator is designed for vapor withdrawal.

- The pressure regulator supplied with the Weber® gas barbecue must be used. This regulator is set for 2.75 kPa.
- Replacement pressure regulator and hose assemblies must be those specified by Weber-Stephen Products LLC.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs, etc.

**⚠ WARNING: Replacement LPG cylinders must match the regulator connection supplied with this Weber® gas appliance.**

## POL CONNECTION



1	Valve handwheel – close clockwise
2	Hose
3	Regulator
4	POL connection – tighten anticlockwise
5	Regulator vent hole - point hole downward

## REPLACEMENT HOSE, REGULATOR AND VALVE ASSEMBLY

### ⚠ IMPORTANT NOTICE:

We recommend that you replace the gas hose assembly on your Weber® gas barbecue every five years. Some countries may have requirements that the gas hose be replaced within less than five years, in which case that country's requirement would take precedence.

For replacement hose, regulator, and valve assemblies, contact the Customer Service Representative in your area using the contact information on our web site. Log on to [www.weber.com](http://www.weber.com).



# LPG CYLINDER INSTALLATION AND REMOVAL

## FUELING YOUR BARBECUE

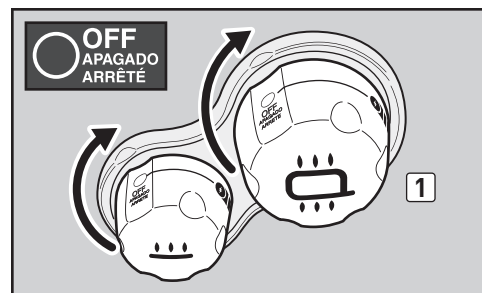
Before using your grill for the first time, you need to obtain an LPG cylinder. New LPG cylinders can be purchased full; empty LPG cylinders can be refilled or exchanged. You may choose to purchase a spare LPG cylinder so that you don't run out of fuel in the middle of cooking a meal.

### ⚠ DANGER

**NEVER** store a spare LPG cylinder under or near Weber® gas appliances. **NEVER** fill the LPG cylinder beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.

### Prepare Barbecue for LPG Cylinder Installation

- A) Check that **BOTH** burner control knobs are in the off (O) position **(1)**. Your barbecue was shipped with burner control knobs in the off (O) position, but you should check to be sure that they are turned off. Check by pushing in and turning knobs clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop; then they are off.



### Install the LPG Cylinder

- A) Install the LPG Cylinder upright on a level surface. Do not place the LPG cylinder on its side.  
B) Turn the LPG cylinder so the opening of the valve is facing the front or side of the enclosure **(2)**.

- ⚠ **WARNING: Make sure that the LPG cylinder valve is closed. Close by turning valve clockwise.**

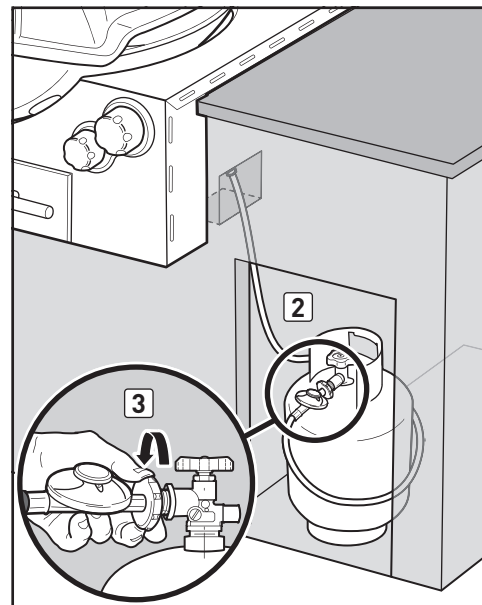
### Connect the Regulator / Hose to the LPG Cylinder

- A) Connect the hose and the regulator to the LPG cylinder by screwing the POL coupling into the LPG cylinder valve, turning anticlockwise, or to the left **(3)**. **Hand-tighten only.** The regulator vent hole should be pointing down.

- ⚠ **WARNING: The regulator has left hand screw threads. It tightens by turning anticlockwise.**

- ⚠ **WARNING: Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.**

- ⚠ **WARNING: No sealant is required on the POL fitting. Do not use pipe dope, tape or any other sealant on the POL fitting or LPG cylinder.**

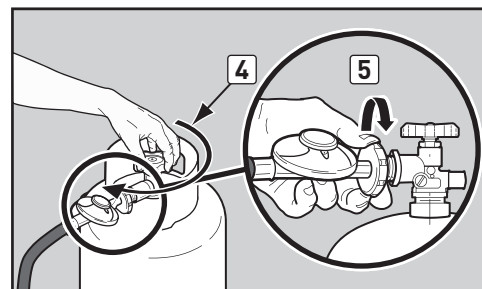


### REMOVING THE LPG CYLINDER FOR REFILLING OR REPLACEMENT

The amount of cooking time a full LPG cylinder will last varies depending on use. You do not have to run out of fuel before you can refill the LPG cylinder. In fact, we recommend that you refill the LPG cylinder before it is completely empty.

### Removal of the LPG Cylinder

- A) Close LPG cylinder valve (turn clockwise) **(4)**.  
B) Unscrew regulator by turning POL coupling clockwise by hand **(5)**.  
C) Remove LPG cylinder from gas supply enclosure.



### FILLING THE LPG CYLINDER

- ⚠ **WARNING: We recommend that your LPG cylinder be filled at an authorized gas supplier, by a qualified attendant, who fills the LPG cylinder by weight. IMPROPER FILLING IS DANGEROUS.**

*NOTE: Be certain LPG cylinder is purged of trapped air prior to first filling. Your gas supplier is equipped to do this.*

The minimum LPG cylinder capacity for this barbecue is 9 kg.

# PREPARING TO USE YOUR BARBECUE

## WHAT IS A LEAK CHECK?

The fuel system in your barbecue features connections and fittings. A leak check is a reliable way to make sure that no gas is escaping from any of the connections or fittings.

Although all factory made connections have been thoroughly checked for gas leaks, it's important to perform a leak check before the installation of your barbecue, as well as anytime you disconnect and reconnect a fitting and each time you perform routine maintenance.

### ⚠ DANGER

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

**⚠ WARNING: The gas connections of your gas barbecue have been factory tested. We do, however, recommend that a leak check be performed on all gas connections before operating your gas barbecue.**

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

**⚠ 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 and the burner has been flame tested. As a safety precaution, however, all fittings should be checked for leaks by your installer before your Weber® gas barbecue is installed. Shipping and handling may loosen or damage a gas fitting. Refer to the installation guide for a leak check of the complete gas system..*

## CHECKING FOR GAS LEAKS

After installation is complete, check for leaks at the LPG cylinder connection anytime you disconnect or reconnect the regulator to the LPG cylinder.

You will need: A spray bottle, brush, or rag, and a soap and water solution. You can make your own soap and water solution by mixing 20% liquid soap with 80% water; or, you can purchase leak check solution in the plumbing section of any hardware store.

A) Check that **BOTH** burner control knobs are in the off (O) position (1). Burner control knobs are shipped in the off (O) position, but you should check to be sure that they are turned off. Check by pushing burner control knobs in and turning them clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop; then they are off.

B) Turn gas supply on at source (2).

**⚠ WARNING: Do not ignite burners when leak checking.**

C) To check for leaks, wet fittings with the soap and water solution, using a spray bottle, brush or rag. If bubbles form, or if a bubble grows, there is a leak. Apply the soap and water solution to the following connections:

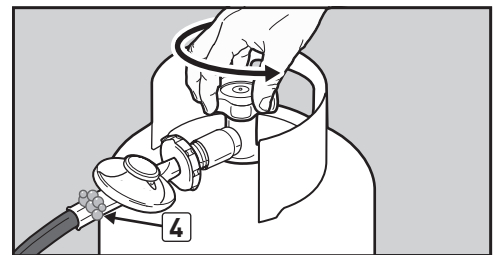
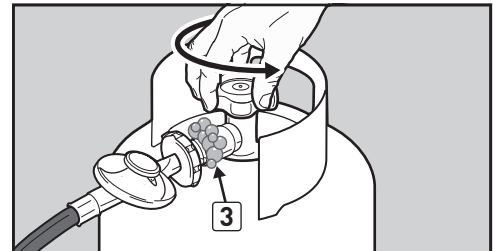
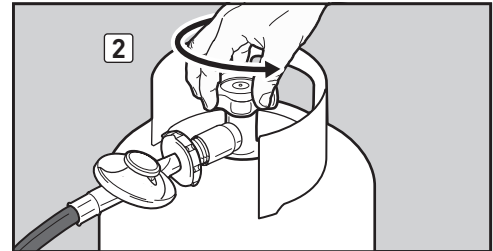
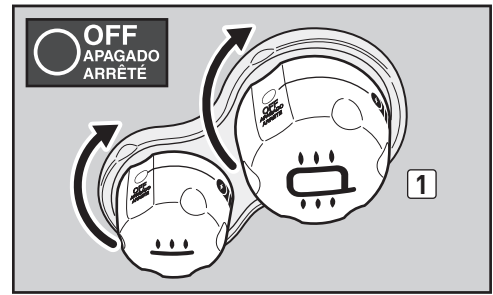
- a) Regulator-to-LPG cylinder connection (3).
- b) Regulator hose-to-regulator connection (4).

**⚠ WARNING: If there is a leak at connections (3 or 4), turn off the gas. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).**

D) When leak checking is complete, turn gas supply off at the source and rinse connections with water.

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

Now you are ready to use your barbecue.





# SAFETY CHECKS BEFORE USING YOUR BARBECUE

## SAFETY FIRST

It's a good idea to get in the habit of performing a few safety checks before barbecuing.

**Safety must be considered when you are operating your barbecue. Be sure to read the following warnings before using your barbecue.**

### WARNINGS:

- ⚠ Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- ⚠ The entire cookbox gets hot when in use. Do not touch.

## REMOVABLE CATCH PAN AND DISPOSABLE DRIP PAN

Your barbecue was built with a grease collection system, which funnels grease away from food and into a removable catch pan. For your convenience, you can also line the removable catch pan with a Weber® disposable drip pan, which will help keep the removable catch pan cleaner longer.

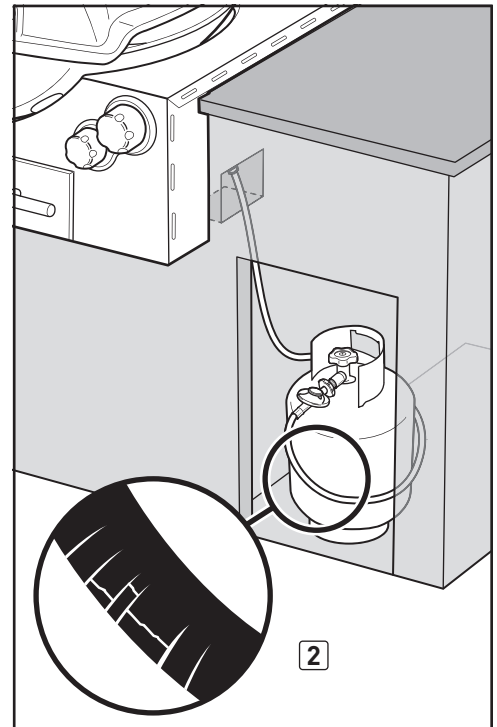
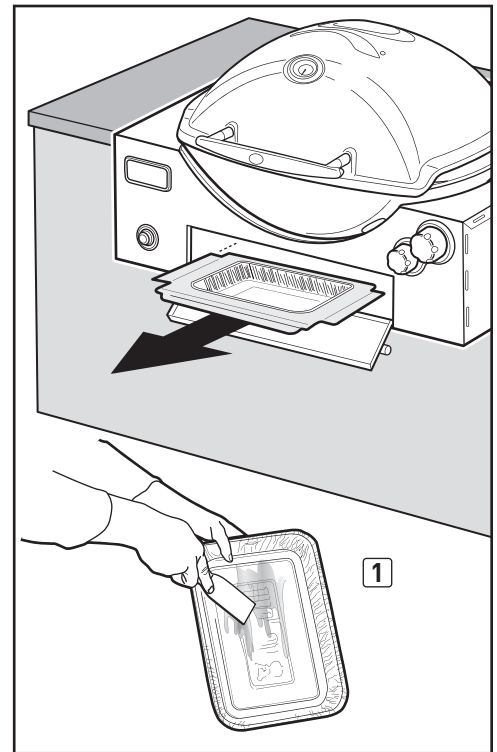
Cleaning the removable catch pan is just as important as cleaning the cookbox. Open the catch pan door on the front panel to check the removable catch pan for grease build-up each time you use your barbecue. Remove excess grease with a plastic scraper (1). Wash the removable catch pan with warm, soapy water and rinse with water. Discard and replace the disposable drip pan as needed.

- ⚠ **WARNING:** Check the removable catch pan or disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.
- ⚠ **CAUTION:** Do not line the cookbox, removable catch pan, or disposable drip pan with aluminium foil.

## HOSE INSPECTION

The hose should be inspected routinely for any signs of cracking (2).

- ⚠ **WARNING:** Check hose before each use of barbecue for nicks, cracking, abrasions, or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorised replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).



## METHODS OF BURNER IGNITION

There are two ways to ignite the burner. The first is by using the ignition system built into your barbecue. The second is with a match.

Next are the steps for igniting your barbecue using the ignition system. On the following page are steps for igniting your barbecue with a match.

Summary lighting instructions are located on the inside of the catch pan door.

### BURNER IGNITION

A) Open the barbecue lid (1).

#### **⚠ DANGER**

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

- B) Make sure **BOTH** burner control knobs are turned off (2). Check by pushing burner control knobs in and turning them clockwise until they stop.
- C) Turn gas supply on at source (3).
- D) Light the outside burner by pushing the large burner control knob in and turning it counterclockwise to start/high (4) position (4).
- E) Push and hold in the electronic igniter button (5). You will hear the igniter clicking.
- F) Check that the burner is lit by looking through the cooking grills. You should see a flame.

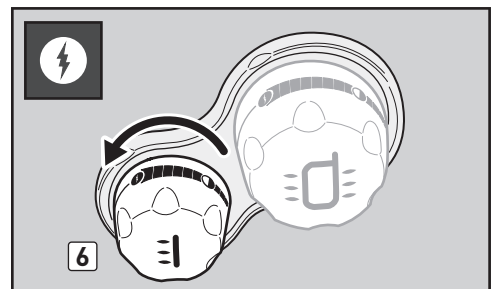
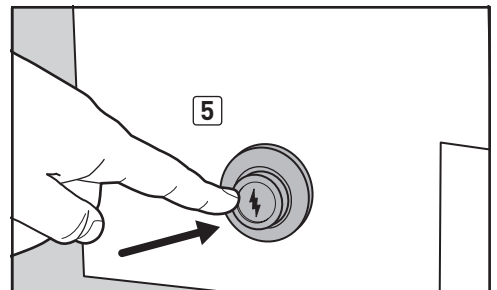
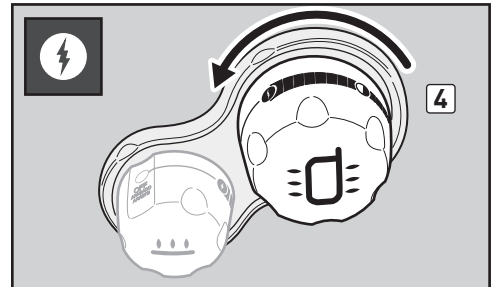
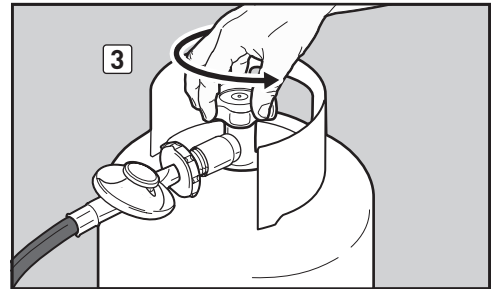
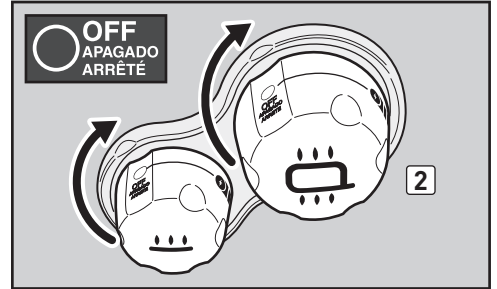
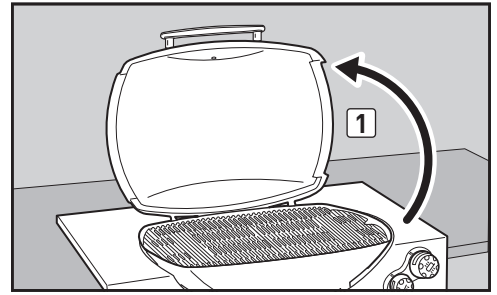
**⚠ WARNING: While igniting the barbecue or cooking, never lean over open barbecue.**

**⚠ WARNING: If the burner fails to ignite within five seconds, stop, turn the burner control knob to off and wait five minutes to allow the gas to clear before you try again or light with a match.**

- G) After the outside burner is lit, you can turn on the inside burner. Push in the small burner control knob and turn it to start/high (4) position (6). The inside burner will then be ignited by the outside burner.

### TO EXTINGUISH BURNER

Push each burner control knob in and turn it clockwise to the off (O) position. Turn gas supply off at the source.



Some batteries have a plastic protective wrap around them. This plastic must be removed before you attempt to ignite your barbecue. Do not confuse this plastic with the battery label.

# BURNER IGNITION & USAGE

## BURNER IGNITION

### Lighting with a Match

A) Open the barbecue lid (1).

#### **⚠ DANGER**

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

B) Make sure **BOTH** burner control knobs are turned off (2). Check by pushing burner control knobs in and turning them clockwise until they stop.

C) Turn gas supply on at source.

D) Open the catch pan door to access the matchstick holder (3).

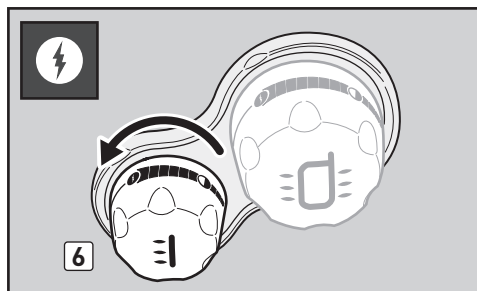
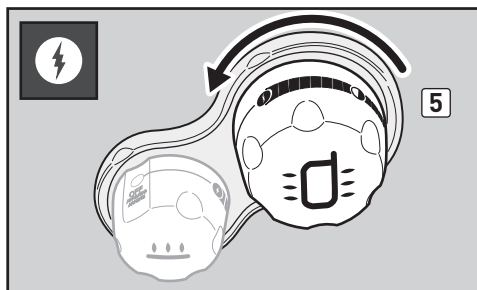
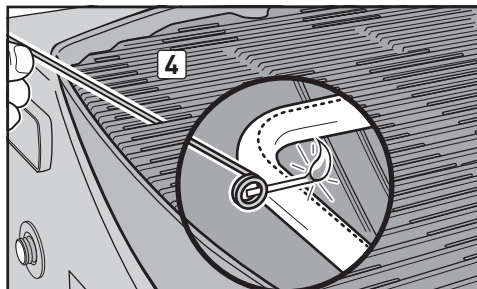
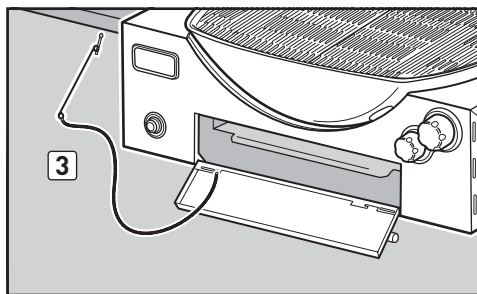
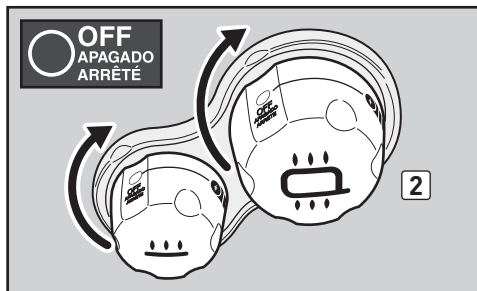
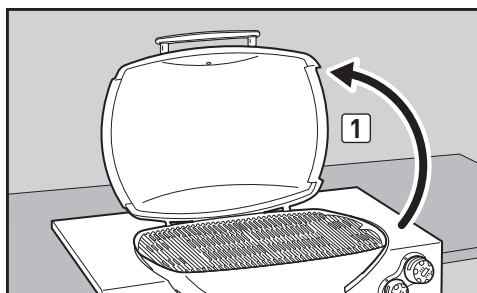
E) Put match in the matchstick holder and strike match. Insert matchstick holder with the lit match down through the cooking grills, next to the outside burner (4). Push the large burner control knob in and turn it anticlockwise to start/high (5) position (5).

F) Check that the burner is lit by looking through the cooking grills. You should see a flame.

**⚠ WARNING: Do not lean over the open barbecue while igniting.**

**⚠ WARNING: If the burner fails to ignite within five seconds, stop, turn the burner control knob to off and wait five minutes to allow the gas to clear before you try again.**

G) After the outside burner is lit, you can turn on the inside burner. Push in the small burner control knob and turn it to start/high (5) position (6). The inside burner will then be ignited by the outside burner.



## TO EXTINGUISH BURNER

Push each burner control knob in and turn it clockwise to the off (O) position. Turn gas supply off at the source.

## TIPS & HINTS

- Always preheat the barbecue before cooking. Set burner(s) on high heat and close lid; preheat for 15 minutes.
- The temperature of your gas barbecue may run hotter than normal for the first few uses.
- Recipe barbecuing times are based on outside temperatures of 20°C (70°F) and little or no wind. Allow for more cooking time on cold or windy days, or at higher altitudes. Allow for less cooking time in extremely hot weather.
- Barbecuing conditions may require adjustment of the burner control knobs to attain the correct cooking temperatures.
- Sear meats and cook with the lid down for perfectly barbecued food every time.
- Crowding food onto a cooking grill means more time will be required to cook the food.
- Trim excess fat from steaks, chops, and roasts, leaving no more than a scant ¼ inch (6.4 mm) of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- In general, large pieces of meat will require more cooking time per pound (kilo) than small pieces of meat.
- Some foods, such as a casserole or thin fish fillets, will require a container for barbecuing. Disposable foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Foods in containers, such as baked beans, will require more time if barbecued in a deep casserole than in a shallow baking pan.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- Always be sure the cookbox and removable catch pan are clean and free from debris.
- Do not line the cookbox with foil. This could prevent the grease from flowing into the removable catch pan.
- If an unwanted flare-up should occur, turn burner(s) off and move food to another area of the cooking grill. Any flames will quickly subside. After flames subside, relight the barbecue. **NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS BARBECUE.**
- Using a timer will help to alert you when “well done” is about to become “overdone.”
- A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grill. Always brush or spray oil onto your food, not directly onto the cooking grill.
- When using a marinade, sauce or glaze with a high sugar content or other ingredients that burn easily, only brush it onto the food during the last 5 to 10 minutes of barbecuing.

## PREHEATING

Preheating the barbecue before barbecuing is important. To preheat: Light your barbecue according to the instructions in this Owner's Guide; then turn burner(s) to start/high (H) position, close the lid, and preheat barbecue for 15 minutes. After preheating, you can adjust the burner(s) as desired.

**⚠ WARNING: Should the burner(s) go out while barbecue is in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight barbecue, using the igniting instructions.**

## COVERED COOKING

All barbecuing is done with the lid down to provide uniform, evenly circulated heat. With the lid closed, the gas barbecue cooks much like a convection oven. The thermometer in the lid, a feature on some of our barbecues, indicates the cooking temperature inside the barbecue. All preheating and barbecuing is done with the lid down. No peeking — heat is lost every time you lift the lid.

## GREASE COLLECTION SYSTEM

Unique cooking grill design features angled, cast-iron rails that deflect drippings away from the burner tube(s), preventing flare-ups that can char food. The remaining drippings flow into a removable catch pan that slides out for easy cleaning.


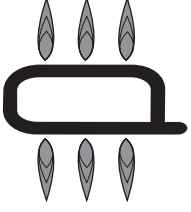



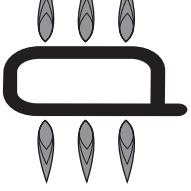



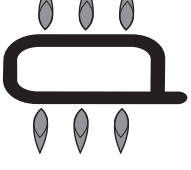
For more barbecuing tips and recipes, visit [www.weber.com](http://www.weber.com).

# COOKING METHODS

## DIRECT METHOD OR INDIRECT METHOD?

The most important thing to know about barbecuing is which cooking method to use for a specific food, direct or indirect. The difference is simple. With the direct method, the food is cooked directly over the fire. With the indirect method, fire is arranged on either side of the food. The indirect method is similar to roasting, but with the added benefits of that barbecued texture, flavor, and appearance you can't get from cooking with an oven. Using the right method is the shortest route to great results—and the best way to ensure doneness safety.

With each method, you can adjust the burners as desired. The control settings — HIGH, MEDIUM, LOW, or OFF — are described in the chart to the right. For example, to sear steaks, set both burners to HI, then to complete cooking, set both burners to LOW. For great barbecuing inspiration, visit [www.weber.com/recipes](http://www.weber.com/recipes).

COOKING METHOD AND USES	INSIDE BURNER CONTROL SETTING	OUTSIDE BURNER CONTROL SETTING
<b>PREHEAT</b>	 <b>HIGH</b>	 <b>HIGH</b>
<b>DIRECT LOW</b> Chicken pieces, sausage	 <b>LOW</b>	 <b>LOW</b>
<b>SEARING</b> Steak and items that need searing <i>Start by searing thick steaks over direct high heat...</i>  <i>...finish by cooking over direct low heat</i>	 <b>HIGH</b>	 <b>HIGH</b>
	 <b>LOW</b>	 <b>LOW</b>
<b>INDIRECT</b> Whole chicken	 <b>OFF</b>	 <b>MEDIUM</b>

# TROUBLESHOOTING

PROBLEMS	SOLUTIONS
<b>Burner does not ignite when you push the igniter button.</b>	Be sure that there is gas flow to the burner by attempting to match light your burner. Refer to "BURNER IGNITION—Lighting with a Match." If match lighting is successful, the problem lies in the ignition system. Refer to "IGNITION SYSTEM OPERATION."
	Be sure that wires are correctly inserted into terminals on igniter electrode assembly. Check that the wires are connected to terminals on the electronic igniter module. Refer to "MAINTAINING THE ELECTRONIC IGNITION SYSTEM."
	If a new battery is installed, confirm that battery's plastic wrapping has been removed. Verify that the battery is in good condition and has been installed correctly. Refer to "MAINTAINING THE ELECTRONIC IGNITION SYSTEM."
<b>Burner does not ignite, or flame is low when burner control knob is on high (H) position.</b>	Fuel could be low or empty. Refill LPG cylinder.
	Fuel hose could be bent or kinked. Straighten fuel hose.
<b>Burner flame pattern is erratic.</b> <b>Flame is low when burner control knob is on high (H) position.</b> <b>Flames do not run the whole length of the burner tube.</b>	Clean burner ports that run down the entire length of burner tube. Refer to "ANNUAL MAINTENANCE."
	Inspect spider/insect screens for possible obstructions. (Blockage of holes.) Clean spider/insect screens. Refer to "ANNUAL MAINTENANCE."
	Burners burn with a yellow or orange flame, in conjunction with the smell of gas.
<b>Experiencing flare-ups.</b> <b>⚠ CAUTION: Do not line the cookbox with aluminum foil.</b>	Barbecue must be preheated with all burners on high for 15 minutes.
	Clean the cooking grates thoroughly to remove grease. Refer to "CLEANING THE INSIDE OF THE BARBECUE."
	The cookbox may be dirty and is not allowing grease to flow into removable catch pan. Clean cookbox. Refer to "CLEANING THE INSIDE OF THE BARBECUE."
<b>Inside of lid appears to be "peeling."</b> <b>(Resembles paint peeling.)</b>	The inside of the lid is cast aluminum. It is not painted. It cannot "peel." What you are seeing is baked-on grease that has turned to carbon and is flaking off. <b>THIS IS NOT A DEFECT.</b> Clean thoroughly. Refer to "CLEANING THE INSIDE OF THE BARBECUE."

If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).



# ANNUAL MAINTENANCE

## KEEPING YOUR WEBER® BARBECUE IN TIP-TOP SHAPE

### ⚠ DANGER

Failure to correct any problems described on this page may result in a fire, which can cause serious bodily injury or death, and cause damage to property.

To keep your Weber® gas barbecue performing as safely and efficiently as on day one, we strongly recommend that you inspect and clean the spider/insect screen(s) and burner tube(s) at least once a year. Below is important information about these two areas of the barbecue that should undergo annual maintenance.

If you observe an incorrect flame pattern or blocked burner port, proceed to the “BURNER TUBE CLEANING OR REPLACEMENT” instructions on the following page.

### BURNER FLAME PATTERN

The burner tube(s) in your Weber® gas barbecue was/were factory set for the correct air and gas mixture. The correct flame pattern is shown in illustration and described below:

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

Check burner flame pattern. If the flames do not match the above description, it could be an indication that the spider/insect screen(s) has/have become dirty or blocked.

### WEBER® SPIDER/INSECT SCREEN(S)

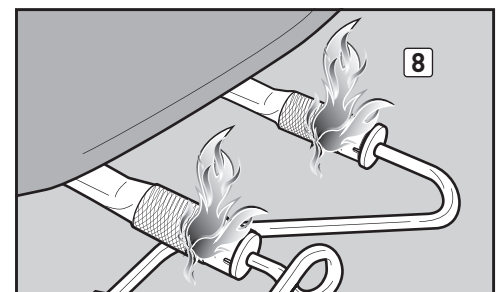
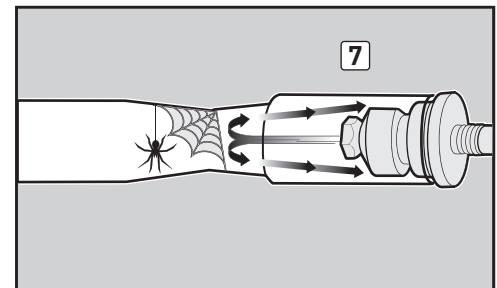
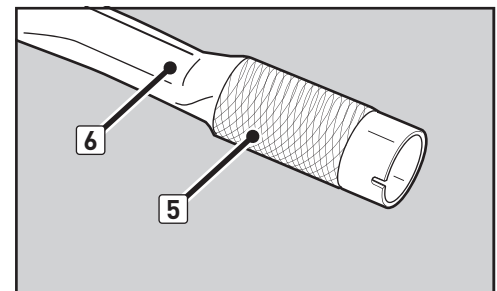
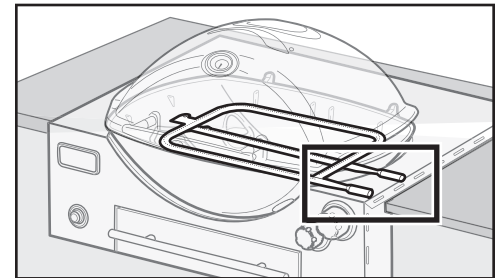
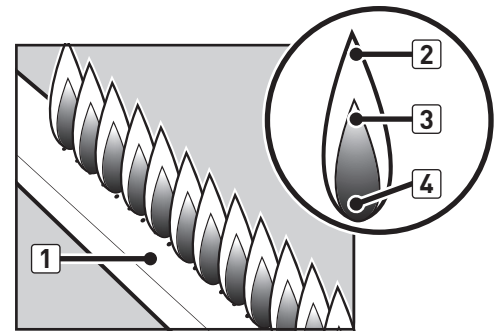
The combustion air opening(s) of the burner tube(s) (5) is/are fitted with stainless steel screen(s) to help prevent spiders and other insects from spinning webs and building nests inside the venturi section (6) of the burner tube(s). These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air opening(s) (7). Symptoms of this kind of obstruction include the odour of gas in conjunction with burner flames that appear yellow and lazy. This obstruction could result in a fire (8) in and around the gas valve(s), causing serious damage to your barbecue.

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

### BURNER TUBE PORTS

Over time, from repeated use of the barbecue, the burner tube ports will become dirty. Blocked and dirty ports can restrict full gas flow. Following are ways to determine whether burner tube ports are dirty or blocked.

- Barbecue does not reach desired temperature
- Barbecue heats unevenly
- One or more of the burner(s) do not ignite



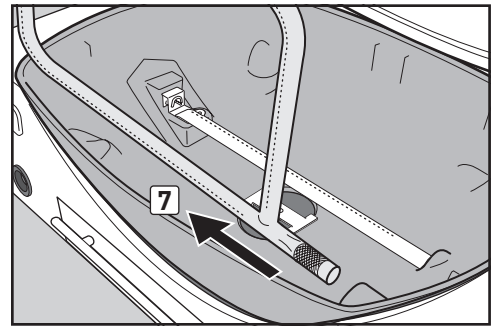
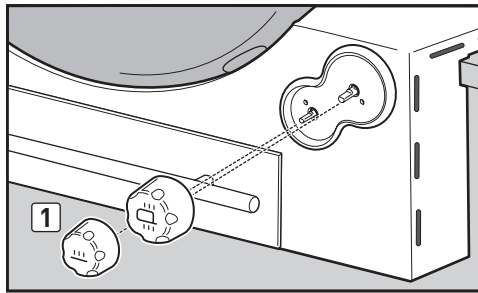
# ANNUAL MAINTENANCE

## BURNER TUBE CLEANING OR REPLACEMENT

### Confirm that Barbecue is Off and Cool

You will need: A Phillips screwdriver.

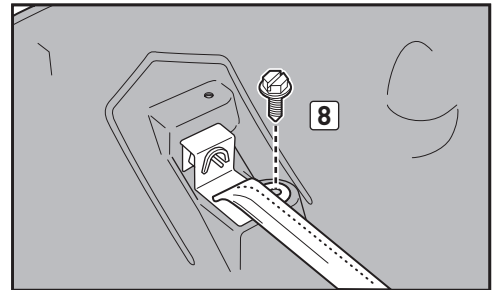
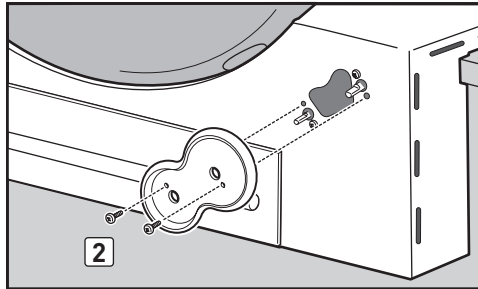
- Turn gas supply off at source and disconnect gas fitting.
- Check that **BOTH** burner control knobs are in the off (O) position. Check by pushing burner control knobs in and turning them clockwise until they stop.
- Remove burner control knobs **(1)**.
- Remove the two screws from the front of the control knob bezel with a Phillips screwdriver **(2)** and set bezel aside. You now have access to the burner tube



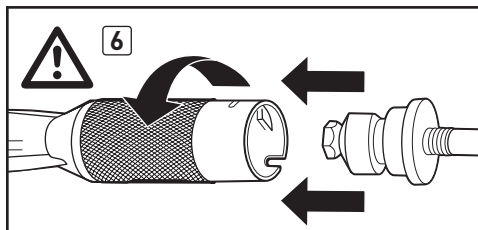
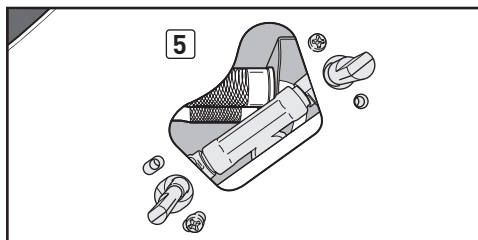
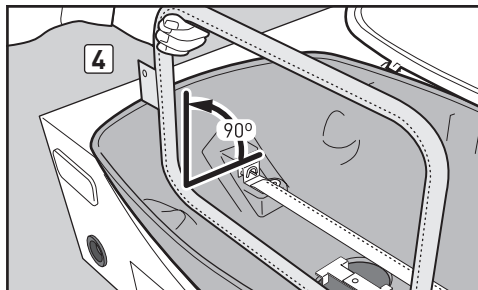
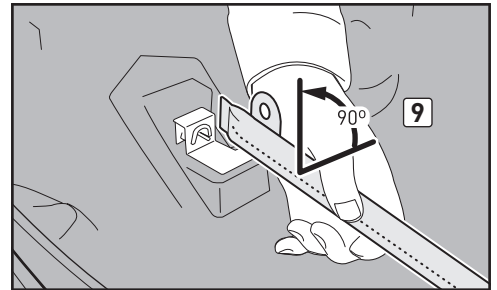
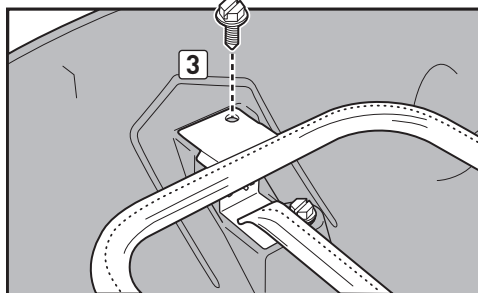
### Remove Burner Tubes

You will need: A 3/8" nut driver.

- Open lid and remove cooking grills from the cookbox.
- Remove the screw that holds the outside burner tube to the cookbox **(3)**.
- Rotate the outside burner tube 90° **(4)** to unlock it from the valve orifice. Looking through the view port **(5)**, slide the burner tube away from the valve orifice **(6)** and remove from cookbox **(7)**.
- Remove the screw that holds the inside burner tube to the cookbox **(8)**.
- Rotate the inside burner tube 90° **(9)** to unlock it from the valve orifice. Looking through the view port again **(5)**, slide the burner tube away from the valve orifice and remove from cookbox **(6)**.



- ⚠ CAUTION: Care must be taken when removing or reinstalling burner tubes. Do not force or bend the gas lines within the manifold assembly.**



# ANNUAL MAINTENANCE

## Clean Burner Tubes

You will need: A flashlight, a wire (a straightened-out coat hanger), a suitable stainless steel bristle brush, and a soft bristle brush (toothbrush).

- A) Look inside each burner tube with a flashlight (1).
- B) Clean any debris or blockage from the inside of the burner tubes with the wire (2).
- C) Check spider/insect screens at the ends of the burner tubes and clean them using the soft bristle brush (3).

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

- D) Use the steel bristle brush to clean the outside of the burner tubes. This is done to make sure all burner ports (openings) running along the length of the burner tubes are fully open (4).

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

## Reinstall Burner Tubes

You will need: A 3/8" nut driver.

- A) While holding the inside burner tube with the mounting bracket rotated up 90° (5), carefully slide the burner tube back into the hole on right side of cookbox (6). Looking through the view port on the front panel of the cabinet (7), align the locking tab of the burner tube opening with valve orifice (8). Rotate the burner tube 90° to the flat position to lock it to the valve orifice (9).

- B) Check that igniter electrode is properly seated under burner tube and reinstall screw that holds the inside burner tube to the cookbox (10).

- C) Holding the outside burner tube with the mounting bracket rotated up 90°, carefully slide the burner tube back into the hole on right side of cookbox (11). Looking through the view port on the front panel of the cabinet (7), align the locking tab of the burner tube opening with valve orifice (8). Rotate the burner tube 90° to the flat position to lock it to the valve orifice (9).

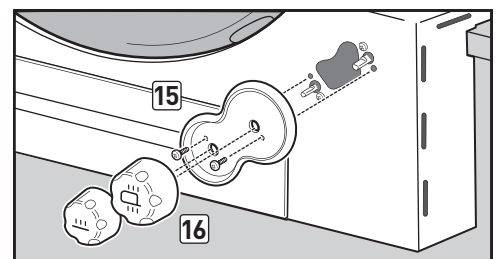
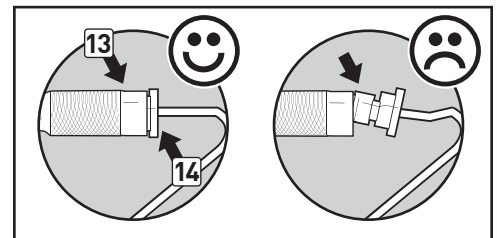
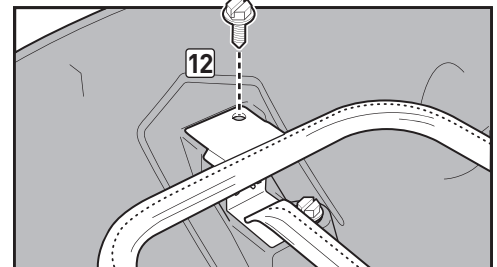
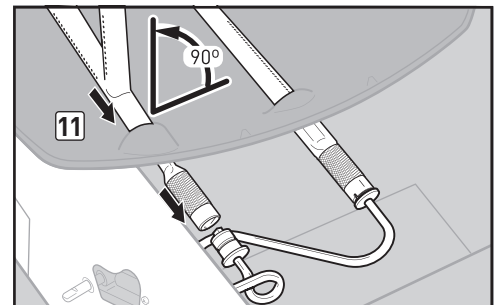
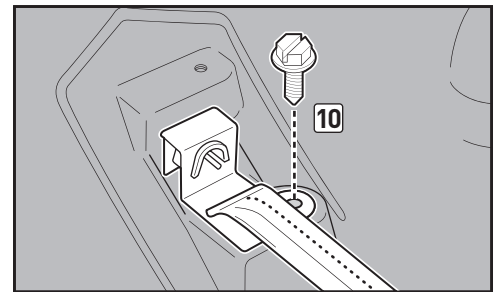
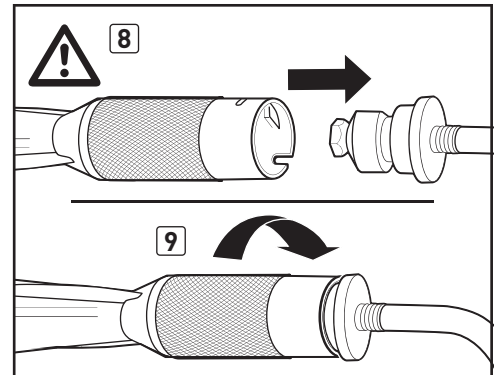
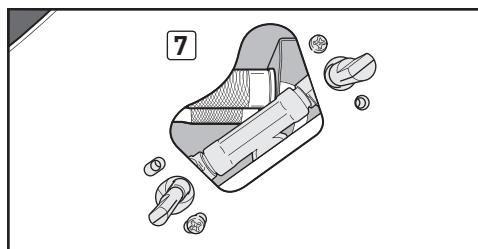
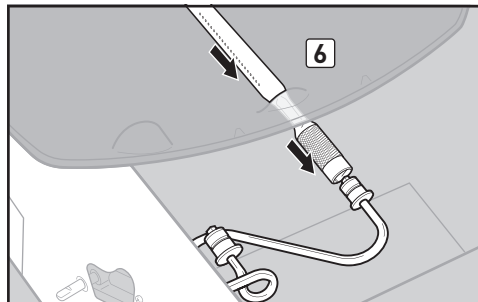
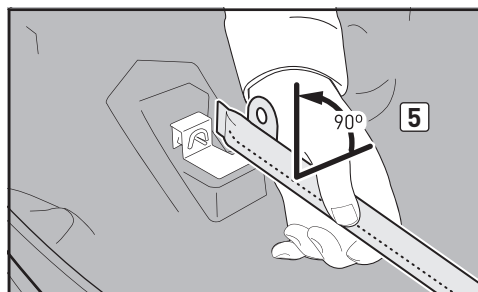
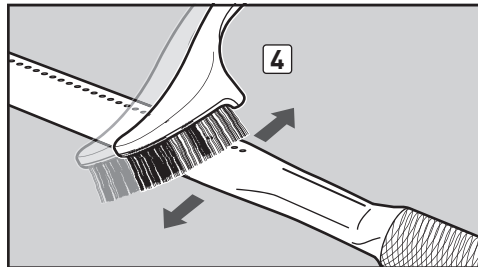
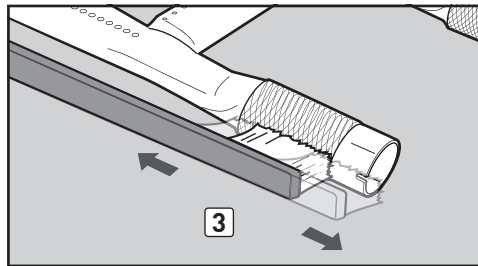
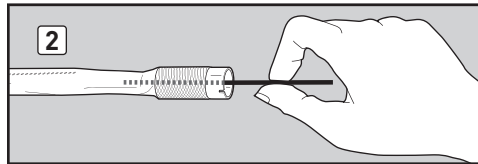
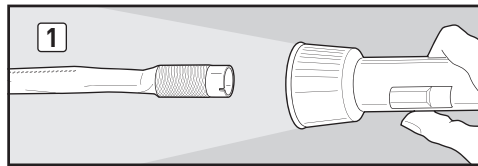
- D) Reinstall screw that holds the outside burner tube to the cookbox (12).

**⚠ CAUTION: The burner tube openings (13) must be positioned properly over the valve orifices (14).**

- E) Replace cookbox components.
- F) Reinstall control knob bezel over the valve stems. Position the bezel with the larger diameter on the right and fasten the two screws with a Phillips screwdriver (15).

- G) Place burner control knobs onto valve stems (16).

**⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting. Refer to "CHECKING FOR GAS LEAKS."**



## BEAUTIFUL— INSIDE AND OUT

Weber® barbecue owners take a lot of pride in their barbecues. Flaunt your pride and joy. Keep your barbecue clean and beautiful—inside and out—by following these routine maintenance steps.

### CLEANING THE OUTSIDE OF THE BARBECUE

To keep the outside of your barbecue looking its best, use the following guidelines for safe cleaning.

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

#### Stainless Steel Surfaces

Wash outside surfaces with a soft cloth and a soap and water solution, rinse with water, and wipe dry.

For stubborn particles, a non-metallic brush can be used. Scrub stainless steel surfaces in the direction of the grain.

**IMPORTANT: Rinse surfaces well after cleaning. Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your barbecue as this will cause scratches. When cleaning stainless steel, be sure to rub/wipe in the direction of the grain.**

#### Painted and Plastic Surfaces

Use a warm, soapy water solution to clean outside surfaces; then rinse with water.

**IMPORTANT: Do not use cleaners that contain acid, mineral spirits, or xylene. Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cabinet surfaces.**

### CLEANING THE INSIDE OF THE BARBECUE

To keep your barbecue performing safely and efficiently, it is important to remove any debris and excess grease that may have accumulated on the inside of the barbecue. Use the following guidelines for safe cleaning.

#### Inside Lid

Flaking, built-up grease resembles paint flakes. Wipe inside of lid with paper towel to prevent grease build-up. Wash inside lid with warm, soapy water; then rinse with water.

### Cookbox Components & Burner Tubes

You will need: A stainless steel bristle brush, and a stiff plastic scraper.

A) Scrape and brush the cooking grills with the scraper and brush. Remove the cooking grills and set aside.

**⚠ CAUTION: Barbecue brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grates or brush. Weber recommends purchasing a new stainless steel barbecue brush at the beginning of every spring.**

**⚠ CAUTION: Do not clean cooking grills in a self-cleaning oven.**

B) Brush any debris off the burner tubes. Do not enlarge burner ports (openings) running along length of burner tube (1).

C) When cleaning is complete, replace the cooking grills.

#### Cookbox

Wash inside of cookbox with warm, soapy water; then rinse with water.

#### Removable Catch Pan and Disposable Drip Pan

Your barbecue was built with a grease collection system, which funnels grease away from food and into a removable catch pan. For your convenience, you can also line the removable catch pan with a Weber® disposable drip pan, which will help keep the removable catch pan cleaner longer.

Cleaning the removable catch pan is just as important as cleaning the cookbox. Open the catch pan door on the front panel to check the removable catch pan for grease build-up each time you use your barbecue. Remove excess grease with a plastic scraper (2). Wash the removable catch pan with warm, soapy water and rinse with water. Discard and replace the disposable drip pan as needed.

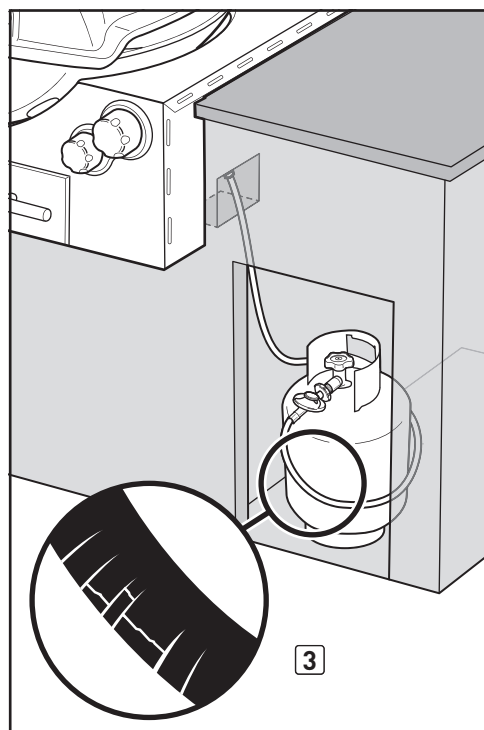
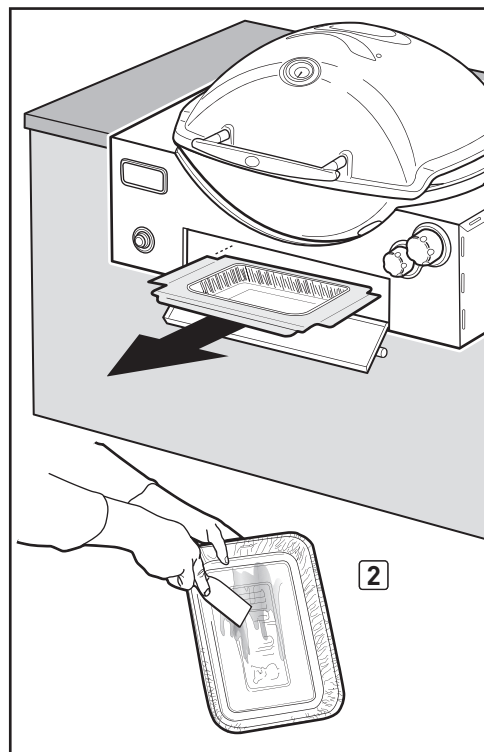
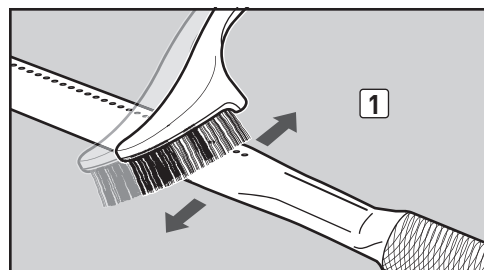
**⚠ WARNING: Check the removable catch pan or disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.**

**⚠ CAUTION: Do not line the cookbox, removable catch pan or disposable drip pan with aluminium foil.**

#### HOSE INSPECTION

The hose should be inspected routinely for any signs of cracking (3).

**⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).**



To obtain replacement disposable drip pans and cooking grates, contact the local retailer in your area or log onto [www.weber.com](http://www.weber.com). If you need further assistance, contact your Customer Service Representative.

## IGNITION SYSTEM OPERATION

The igniter supplies a spark to the igniter electrode assembly. Whether you are performing routine maintenance or a troubleshooting check on the ignition system, read the following to keep your ignition system working properly.

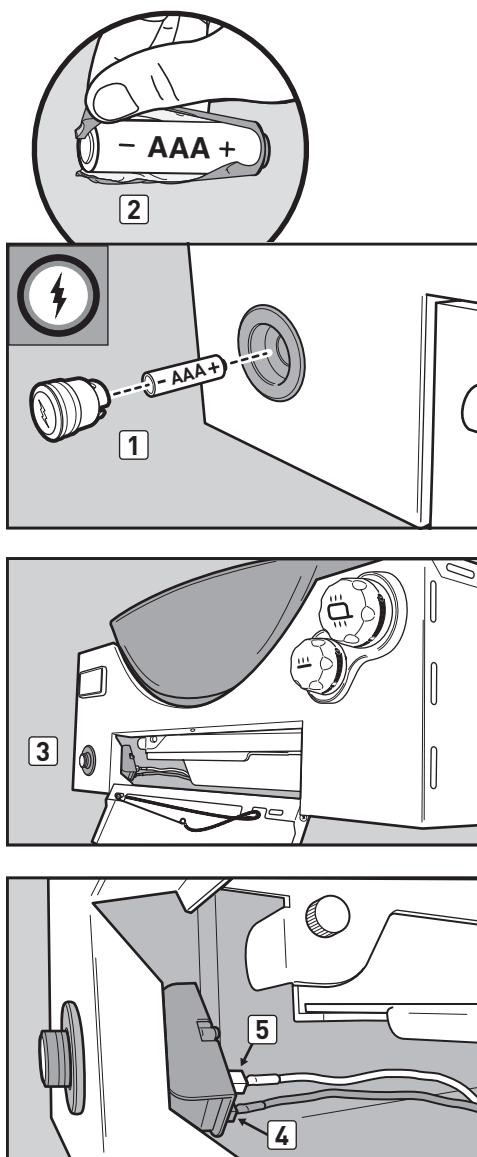
**⚠ WARNING: All gas controls and supply valves should be in the OFF position.**

If the igniter fails to ignite your Q® barbecue, you will need to pinpoint where the problem is occurring: with the gas flow or with the ignition system. Begin by attempting to match light your burner. Refer to "BURNER IGNITION—Lighting with a Match." If match lighting is successful, the problem lies in the ignition system.

## MAINTAINING THE ELECTRONIC IGNITION SYSTEM

- Verify that the AAA battery (alkaline only) is in good condition and is installed correctly **(1)**. Some batteries have a plastic protective wrap around them. This plastic must be removed before installing battery **(2)**. Do not confuse this plastic with the battery label.
- Open the catch pan door on the front of the cabinet to view the igniter module inside **(3)**.
- Make sure that both igniter wires are properly attached to the igniter module. Black wire to black terminal **(4)**, white wire to white terminal **(5)**.
- Make sure the electronic igniter button is working by listening for clicking and looking for sparks at burner.
- Close the catch pan door.

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





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

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

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

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The Weber® Q® barbecue includes designs and features originally created by Robert DeMars of Original Ideas, Inc.