



SPIRIT

E-325 • E-425
EX-335 • EX-435

NG Owner's Manual

Important: Read these instructions for use carefully. Familiarise yourself with the appliance before connecting it to its gas supply. Keep these instructions for future reference.



USER INFORMATION - SCAN THE QR CODE

Thank you for purchasing a Weber barbecue. Scan here to access the full user and recipe guide, barbecuing tips, cleaning and maintenance advice, cooking inspiration and recipes. You can also sign up to receive product news, special offers, upcoming events, and more.

Important Safety Information

DANGER, WARNING, and CAUTION

statements are used throughout this Owner's Manual to emphasise critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.

⚠ **DANGER:** Indicates a hazardous situation which, if not avoided, *will result in death or serious injury.*

⚠ **WARNING:** Indicates a hazardous situation which, if not avoided, *could result in death or serious injury.*

⚠ **CAUTION:** Indicates a hazardous situation which, if not avoided, *could result in minor or moderate injury.*

USE OUTDOORS ONLY.

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.

NOTICE TO INSTALLER: These instructions must be left with the consumer.

NOTICE TO CONSUMER: Retain these instructions for future reference.



REGISTER YOUR BARBECUE
weber.com/register-grill

Register your barbecue to join the Weber family. Registration is quick and simple, and we only ask a few

questions. By registering, we can access your barbecue information if you need assistance in the future, such as warranty support, replacement parts, or cooking advice.

⚠ DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odour continues, keep away from the appliance and immediately call your gas supplier or the emergency fire services.

⚠ WARNING

- Do not store or use petrol or other flammable liquids or vapours in the vicinity of this or any other appliance.
- A cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Serial Number

Write your barbecue's serial number in the box above for future reference. The serial number is on the barbecue's data label.

Installation and Assembly

- ⚠ **DANGER:** This barbecue is not intended to be installed in or on recreational vehicles or boats.
- ⚠ **WARNING:** Do not use this barbecue unless all parts are in place and the barbecue was properly assembled according to the assembly instructions.
- ⚠ **WARNING:** Do not build this model of barbecue in any built-in or slide-in construction.
- ⚠ **WARNING:** Do not modify this appliance. ULP gas is not natural gas. The conversion or attempted use of natural gas in a ULP gas unit or ULP gas in a natural gas unit is unsafe and will void your warranty.
- ⚠ **WARNING:** Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- ⚠ **WARNING:** Do not route the 3 meter hose under a deck. The hose must be visible.
- **WE RECOMMEND THAT THE INSTALLATION OF THIS NATURAL GAS BARBECUE BE PERFORMED BY A PROFESSIONAL.**

- Confirm that the branch supply line from the house to the barbecue is properly installed before using the barbecue.
- The installation of the barbecue must conform with the requirements of AS/NZS 5601 and the local authority – gas or electricity, etc.
- Any parts sealed by the manufacturer must not be altered by the user.

Operation

- ⚠ **DANGER:** Only use the barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath overhead combustible construction.
- ⚠ **DANGER:** Do not use the barbecue in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, trucks, station wagons, mini-vans, sport utility vehicles, recreational vehicles, and boats.
- ⚠ **DANGER:** Do not use the barbecue within 61 cm (24 inches) of combustible materials. This includes the bottom, back and sides of the barbecue.
- ⚠ **DANGER:** Do not use the barbecue within 120 cm (48 inches) of overhead combustible materials.
- ⚠ **DANGER:** Keep the cooking area clear of flammable vapours and liquids such as petrol, alcohol, etc., and combustible materials.
- ⚠ **DANGER:** This appliance must be kept away from flammable materials during use. Do not use or store flammable materials in or near this appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation.
- ⚠ **DANGER:** Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue while it is in operation or is hot.
- ⚠ **DANGER:** Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ **WARNING:** Accessible parts may be very hot. Keep young children away.
- ⚠ **WARNING:** The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store, or operate the barbecue.
- ⚠ **WARNING:** Never leave the barbecue unattended during pre-heating or use. Exercise caution when using this barbecue. The entire cookbox gets hot when in use.
- ⚠ **WARNING:** Do not move the appliance during use.
- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ **WARNING:** Do not place articles on or against this appliance.
- ⚠ **WARNING:** Do not use a gas barbecue or side burner for deep frying.
- ⚠ **CAUTION:** This product has been safety-tested and is only certified for use in a specific country. Refer to country designation located on outside of box.
- Do not use charcoal, briquettes or lava rock in the barbecue.
- This natural gas barbecue is factory built to operate using natural gas only. Never attempt to operate your barbecue on gases other than the type specified on the barbecue rating plates.

Storage and/or Nonuse

- ⚠ **WARNING:** After a period of storage and/or nonuse, the barbecue should be checked for gas leaks and burner obstructions before use.
- Storage of the barbecue indoors is permissible only if the barbecue is disconnected from the gas supply.

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Limited Warranty

Thank you for purchasing a WEBER product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 ("WEBER") prides itself on delivering a safe, durable, and reliable product.

This is WEBER's Limited Warranty ("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.

WEBER'S LIMITED WARRANTY

Pursuant to the Australia Consumer Law, the Owner has several rights in case the product is defective. Those rights include that the product is fit for purpose, acceptable in appearance and finish, free from defects and is safe and durable. 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 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) ("Owner"), 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 Manual, normal wear and tear excluded. (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com.) WEBER agrees within the framework of this warranty to repair or replace the part that is defective in material or workmanship subject to the 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.

WEBER stands by its products and is happy to provide you with the Warranty described for material defects in the barbecue or its relevant components, normal wear and tear excepted.

- 'Normal wear and tear' includes cosmetic and other immaterial deterioration that may come with ownership of your barbecue over time, such as surface rust, dents / scratches, etc.

However, WEBER will honor this Warranty for the barbecue or its relevant components where damage or dysfunction results from a material defect.

- 'Material defect' includes rust through or burn through of certain parts, or other damage or failure inhibiting your ability to safely / properly use your 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. 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. If you have not had time to register your barbecue before calling for Warranty service, please have the following information available when you do call: Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue

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 Manual, 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 Manual.

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.

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), 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 by owner.

When you contact Customer Service, please have the following information available:

Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue



FOR THE FULL WEBER BARBECUE EXPERIENCE

**REGISTER
YOUR PRODUCT**

Scan the QR Code



OR register at
weber.com/register-grill/

**VIEW YOUR
USER AND
RECIPE GUIDE**



Scan the QR Code

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.
- Acid rain and other environmental factors.

Using third party parts will not void this Warranty. However, any parts that are used and/or installed on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. In addition, any damages that result from the use and/or installation of parts on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. Any conversion of a gas barbecue not authorised by WEBER and performed by a WEBER authorised service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

Cookbox:

10 years, no rust through/burn through
(2 years paint excluding fading or discolouration)

Lid assembly:

10 years, no rust through/burn through
(2 years paint excluding fading or discolouration)

Stainless steel burner tubes:

10 years, no rust through/burn through

Stainless steel cooking grills:

5 years, no rust through/burn through

Stainless steel FLAVORIZER BARS:

5 years, no rust through/burn through

Porcelain-enamelled cast iron cooking grills:

5 years, no rust through/burn through

Electronic Components:

3 years

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 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 MANUAL.

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.

Weber-Stephen Products Co. (Australia) Pty Ltd.

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Weber-Stephen Products New Zealand

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Penrose, Auckland 1061 NEW ZEALAND

TEL: 0800 493 237 | www.weber.com/nz



Integrated WEBER CONNECT Technology

The digital Wi-Fi® enabled thermometer is only available on select models.

First Things First,

Download the WEBER CONNECT app to receive:

- Flip and Serve Notifications
- Food-readiness Countdowns
- Custom Food Doneness Alerts
- Step-By-Step Barbecuing Assistance

Connecting Your Barbecue to Bluetooth® or a Wi-Fi® Network

To connect your WEBER barbecue via Bluetooth® or your local Wi-Fi® network, follow these steps:



- 1) Verify that your smart device has Bluetooth® turned on and is connected to your local Wi-Fi® network.
- 2) From your smart device, download the new WEBER CONNECT app from the App Store on Apple devices, or the Play Store on Android devices.
- 3) Push the button on the top of the digital Wi-Fi® enabled thermometer to wake the display. The display will show "APP" when it is first unboxed to indicate it needs to be initiated.
- 4) **Using your smart device's camera, scan the unique QR Code found inside the cabinet.**
- 5) Open the WEBER CONNECT app and follow the in-app instructions for connecting to your WEBER barbecue.

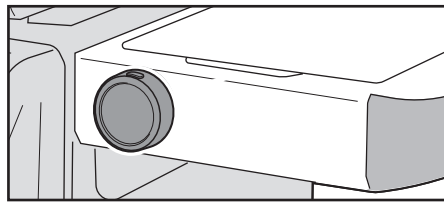
NOTE: The digital Wi-Fi® enabled thermometer must be paired with the WEBER CONNECT app on your smart device by scanning the unique QR code on the barbecue before using it for the first time. This will update the firmware and initiate the functionality of the digital display.

NOTE: In order to successfully connect your smart device to your barbecue via a local Wi-Fi® network, first make sure your barbecue is paired to your smart device via Bluetooth® and that your barbecue is within range of your Wi-Fi® router. If your attempts to connect have been unsuccessful, try moving the barbecue within range of the Wi-Fi® router or adding a signal extender for a stronger signal.

NOTE: WEBER recommends that your smart device runs the latest version of its operating system before attempting to connect your barbecue to Bluetooth® or your Wi-Fi® network.



Requires WEBER CONNECT Smart Barbecue Hub, sold separately, or the digital Wi-Fi® enabled thermometer, integrated on select models only.



Digital Wi-Fi® Enabled Thermometer

This feature is only available on select models.

The digital Wi-Fi® enabled thermometer provides you a convenient way to check the temperatures of your barbecue and a connected food probe. While the barbecue is in use, please follow these instructions for using the digital thermometer:

NOTE: The digital Wi-Fi® enabled thermometer must be paired with the WEBER CONNECT app on your smart device by scanning the unique QR code on the barbecue before using it for the first time. This will update the firmware and initiate the functionality of the digital display.

Turning the display ON

- 1) Press the power button to turn on the display. The power button is located on the top of the display unit.
- 2) If you want to change between Fahrenheit (F°) and Celsius (C°), rotate and pull the display unit away from the table to access the button on the back. Push the button to toggle between these options.

Brightness

Once powered on during a cook, the display will be at 100% brightness for 2 minutes, then will dim slightly to preserve battery life. To refresh the display to 100% brightness, simply tap the power button and the display unit will revert to 100% brightness.

Connecting a food probe

When a food probe is connected to the digital thermometer, the probe indicator on the display will illuminate. The temperature display can be toggled between the ambient barbecue temperature and that of the connected food probe by pressing the button on top of the display unit.

Turning the display OFF

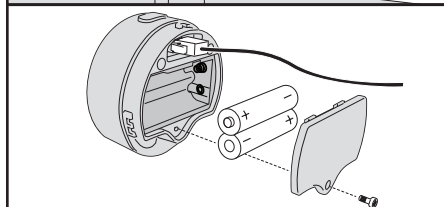
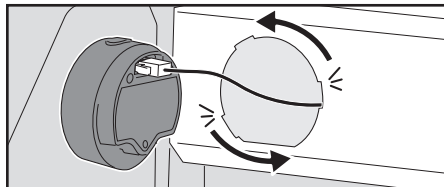
- 1) To manually shut off, press and hold the power button for 3 seconds.

NOTE: The display will automatically turn off after no heat has been detected for 5 minutes, or the barbecue has completely cooled.

Error Code: E-8: If there is a detached thermocouple, "E-8" will be shown on display. Please contact WEBER Customer Service for assistance.

Batteries

When it is time to change the two AAA batteries, the battery icon will indicate a low charge. Rotate and pull the display unit away from the table to access the battery door. Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline, or rechargeable).



Barbecuing with Food Probes

Use the included food probe to monitor your cook for the perfect food, every time.

Please follow these steps for using food probes:

- 1) Once the barbecue has been preheated, open the barbecue lid and clean the cooking grills using a heatproof grill brush or scraper.
- 2) Insert food probe(s) into the centre of the thickest part of your food.
- 3) Place your food on the cooking grills.
- 4) Plug the food probe(s) into the port on the digital display and, using heat-resistant barbecue mitts or gloves, route food probe cables over the side of the barbecue (A).
- 5) Close the barbecue lid.

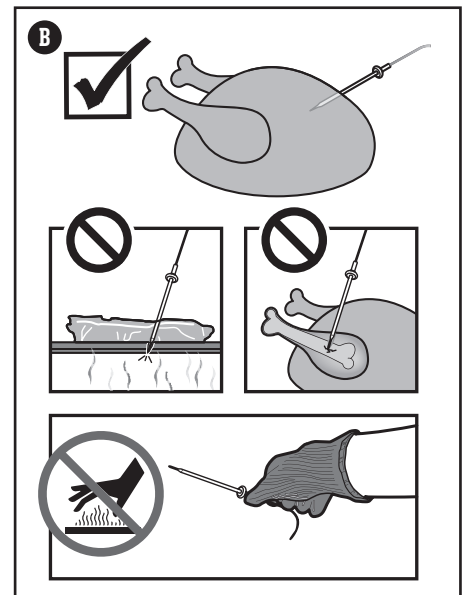
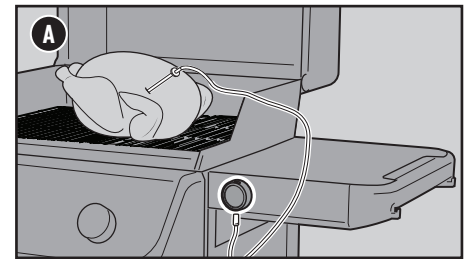
Tips on probe usage

- To ensure an accurate reading, insert the probe to a minimum depth of 10 mm (0.4 inches) into the centre of the meat (B). For poultry, place the probe in the thickest part of the thigh or breast, avoiding the bone. For thick cuts of flat meat, insert the probe into the centre from the top or the sides.

To ensure safe use of the food probe and to prevent damage:

- Do not expose the probe or its wiring to direct contact with the cooking grills.
- Do not submerge the probe or its wiring in liquid.
- The probe is not dishwasher-safe.

Important Note: When using probe, be sure to route the wire where it will not be exposed to flames or temperatures exceeding 380°C. Avoid exposing the probe to temperatures below -30°C. Temperatures below -30°C or above 300°C will not display in the app and will cause the probe to disconnect.



⚠ WARNING

⚠ Risk of injury! The probes are very sharp. Please be careful when handling probes.

⚠ Risk of burns! Handling the food probes without hand protection will result in severe burns. The food probes are not intended to be touched with the bare hands while using the barbecue as they are not heat insulated. Please wear heat-resistant gloves at all times while using this product in order to avoid being burned.

Considerations for Locating your Barbecue

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (A).
- Within a partial enclosure that includes an overhead cover and no more than two walls (B).
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply (C):
 - (i) at least 25% of the total wall area is completely open; and
 - (ii) at least 30% of the remaining wall area is open and unrestricted.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

Important Information about Natural Gas & Gas Connections

What is natural gas?

Natural gas (NG) is a combustible, gaseous mixture of simple hydrocarbon compounds, usually found in deep underground reservoirs formed by porous rock. It is a fossil fuel composed almost entirely of methane. Natural gas is delivered by your local utility through an underground pipeline system.

General specifications

- The installation of the barbecue must conform with the requirements of AS/NZS 5601 and the local authority – gas or electricity, etc.
- Gas inlet connection - ½" BSP thread.
- Refer to data plate on barbecue for gas type, consumption, pressures and injector sizing details.
- Use only a 1.0 kPa natural gas regulator.
- The regulator specified for this installation is the **Maxitrol RV48LSM pressure regulator**.
- Use only AGA approved hose assemblies.
- The dust cover (plastic plug supplied with your barbecue) help keep the open end of the bayonet fitting clean while disconnected.

Hose and regulator requirements

- If the hose becomes worn or damaged, contact the Customer Service Representative in your area using the contact information on our website.

Pressure testing the gas supply

Maxitrol regulators

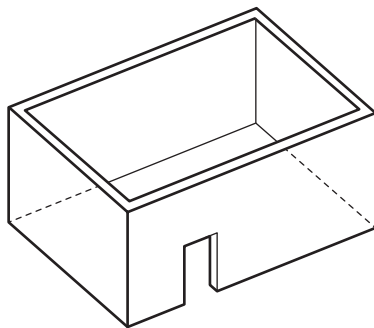
To set nominal test point pressure of 1.0 kPa:

- On 325 models with a Maxitrol regulator fitted, turn the three main burner control knobs as follows, starting with main burner number 1 on the left:
 - (1) High, (2) High+, (3) High+
- On 335 models with a Maxitrol regulator fitted, turn the three main burner control knobs and side burner as follows, starting with main burner number 1 on the left:
 - (1) High, (2) High+, (3) High+, Side burner on High
- On 435 models with a Maxitrol regulator fitted, turn the four main burner control knobs and side burner as follows, starting with main burner number 1 on the left:
 - (1) Off, (2) Off, (3) High+, (4) High+, Side burner off

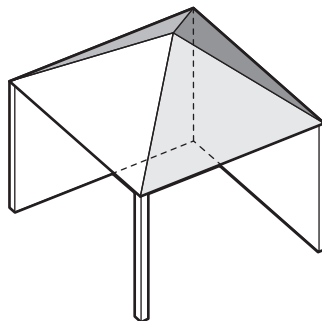
Adjust the regulator outlet pressure to 1.0 kPa.

△ IMPORTANT: This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

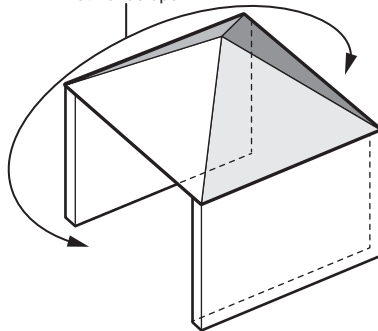
A



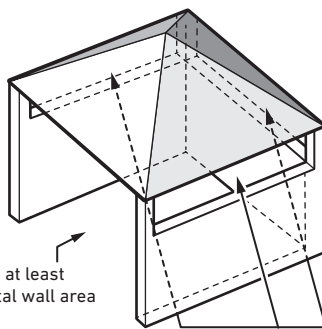
B



Both ends open

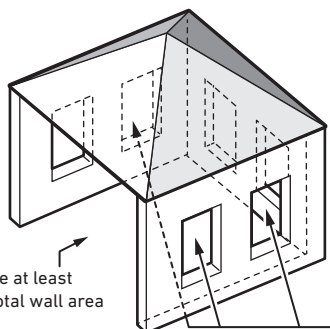


C



Open side at least
25% of total wall area

30% or more in total of the remaining
wall area is open and unrestricted



Open side at least
25% of total wall area

30% or more in total of the remaining
wall area is open and unrestricted

Hose Connection

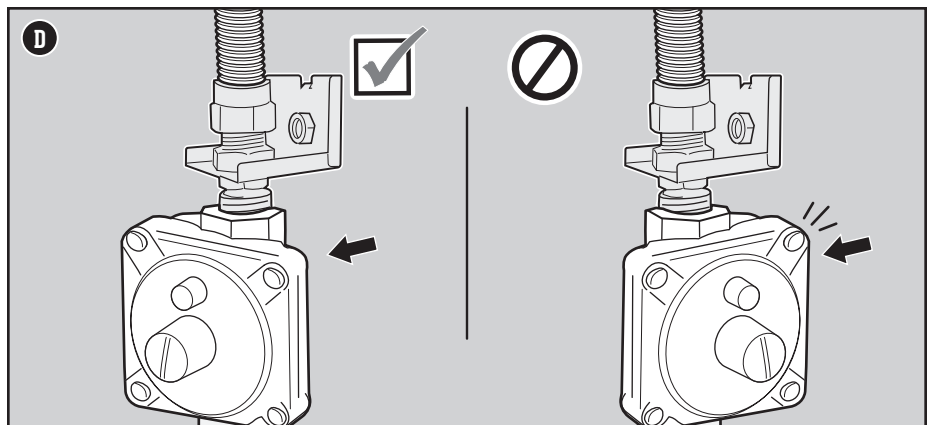
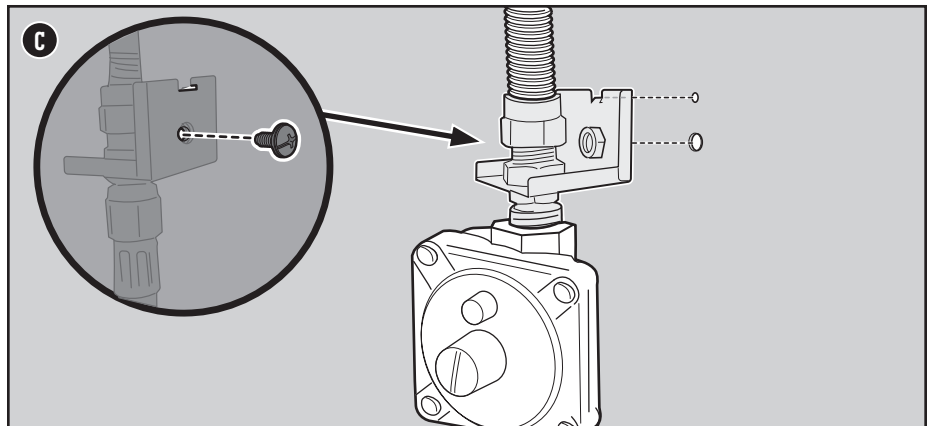
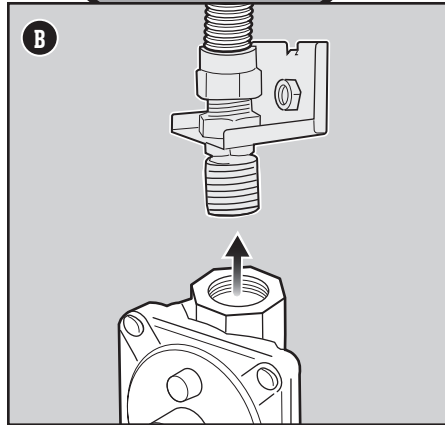
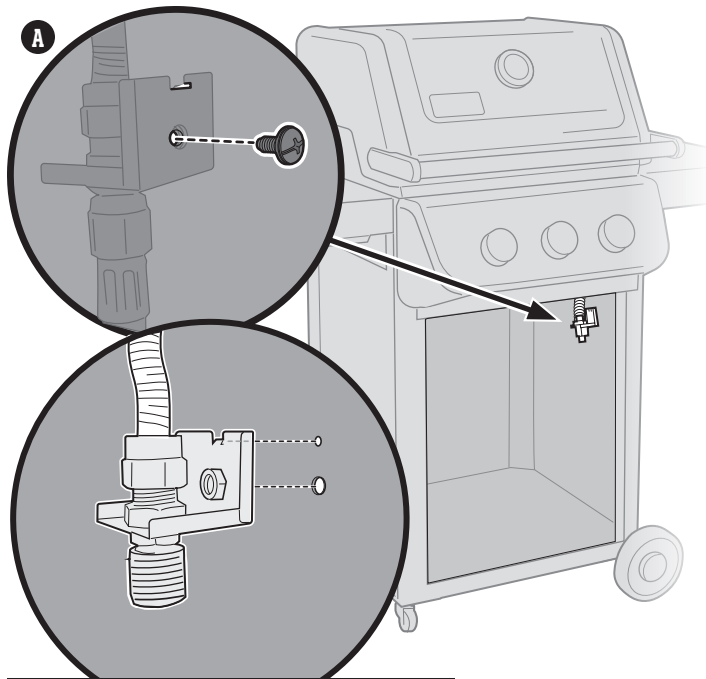
Connect the regulator to the bulkhead

The hose and regulator needs to be properly connected to the bulkhead.

The regulator specified for this installation is the **Maxitrol RV48 pressure regulator**.

- 1) Remove the screw from behind the side panel that secures the bulkhead bracket **(A)**.
- 2) Lift bulkhead bracket away from the side panel.
- 3) Fasten the regulator to the bulkhead fitting **(B)** by hand tightening first. Then, using two wrenches, tighten the regulator.
- 4) Reattach the bulkhead bracket to the side panel and secure with the screw **(C)**.

NOTE: Install the regulator in the proper position **(D)**, with the body of the regulator parallel to the side panel, allowing for the bulkhead bracket to be fully secured to the side panel without interference.



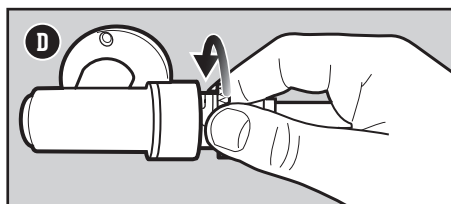
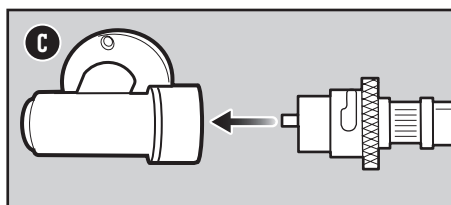
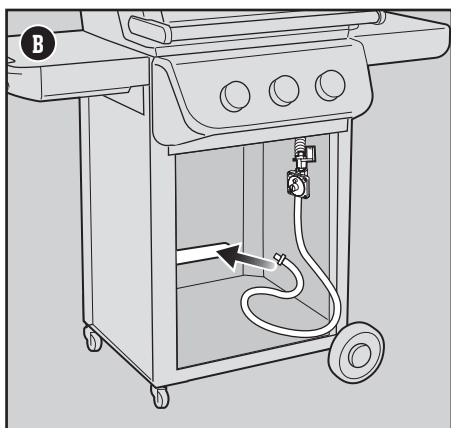
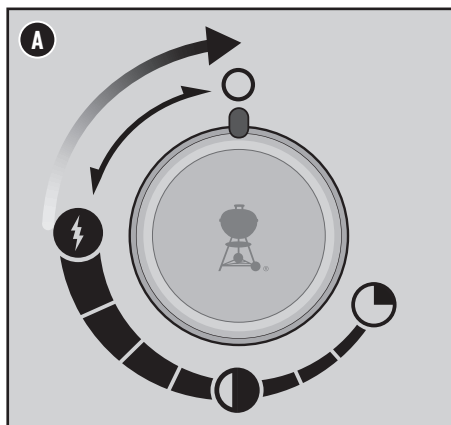
⚠ IMPORTANT: We recommend that you replace the gas hose assembly on your gas barbecue every five years. Some countries may have requirements that the gas hose be replaced within less than five years, in which case that country's requirement would take precedence.

For replacement hose, regulator, and valve assemblies, contact the Customer Service Team using the contact information on our website. Visit weber.com.

Connect the hose to the gas supply

A bayonet fitting connects your barbecue to the gas supply. Gas will not flow unless the bayonet fitting is properly engaged.

- 1) Check that all burner control knobs are in the off  position. Check by pushing in and turning knobs clockwise (A).
- 2) Pass the gas hose through the opening in the rear panel (B).
- 3) Push male fitting of the hose into the socket, aligning plug groove with notch in socket (C).
- 4) Maintain pressure while turning plug 1/4 turn clockwise (D). If fitting does not engage or lock, repeat procedure. Proceed to "Leak Checking".



⚠ DANGER: Do not use a flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks.

⚠ DANGER: Leaking gas may cause a fire or explosion.

⚠ DANGER: Do not operate the barbecue if there is a gas leak present.

Leak Checking

What is a leak check?

Once the hose is properly connected, it is necessary to perform a leak check. A leak check is a reliable way to verify that gas is not escaping after you connect the hose to the gas supply.

Weber recommends performing a thorough leak check after assembly, as well as annually. The following fittings should be tested:

- Where the gas hose connects to the gas supply.
- Where the gas hose and regulator connect to the bulkhead.
- Where the bulkhead connects to the corrugated gas line.

Checking for gas leaks

- 1) Dampen fittings (B, C and D) with a soap and water solution, using a spray bottle, brush or rag (A). 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.
- 2) If bubbles appear there is a leak:
 - a) If the leak is at the bayonet fitting (B), turn off the gas. DO NOT OPERATE THE BARBECUE.
 - b) If the leak is at any fittings indicated in illustration (C), re-tighten fitting with a wrench and recheck for leaks with soap and water solution. If leak persists, turn off the gas. DO NOT OPERATE THE BARBECUE.
 - c) If the leak is at any fittings indicated in illustration (D), turn off the gas. DO NOT OPERATE THE BARBECUE.

If a leak is present, contact the Customer Service team in your area using the contact information on our website.

- 3) If bubbles do not appear, leak checking is complete. Turn gas supply valve off 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.

Additional leak check precautions

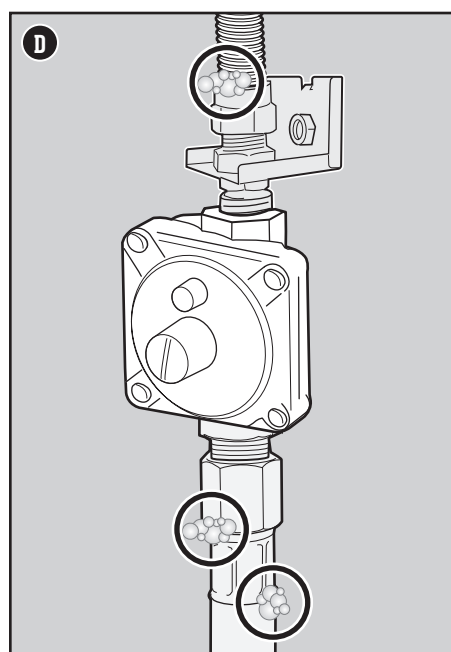
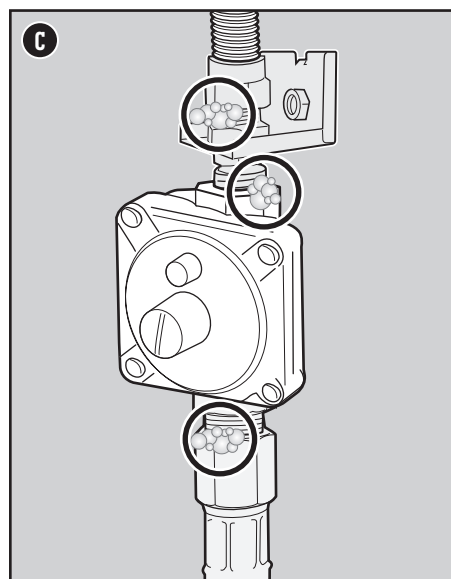
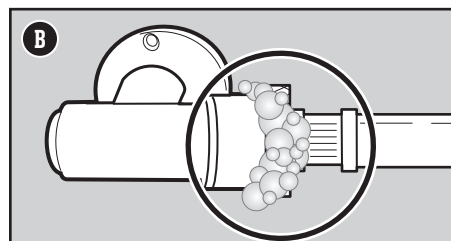
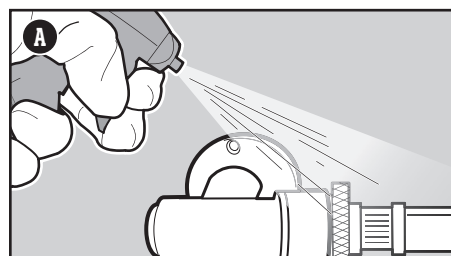
The following fittings should be tested for gas leaks each time a connection is made to the gas supply:

- Where the gas hose connects to the gas supply (B).

Follow the instructions for "Checking for Gas Leaks".

Disconnect the hose from the gas supply

- 1) Turn plug anti-clockwise and pull out. This automatically shuts off the gas.



⚠ DANGER: Do not line the slide-out grease tray or cookbox with aluminium foil.

⚠ DANGER: Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.

⚠ WARNING: Use caution when removing catch pan and disposing of hot grease.

⚠ WARNING: Use heat-resistant barbecue mitts or gloves when operating barbecue.

⚠ WARNING: 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 grills or brush. WEBER recommends purchasing a new stainless steel bristle barbecue brush at the beginning of every spring.

⚠ WARNING: If the hose is found to be damaged in any way, do not use the barbecue. Replace using only WEBER authorised replacement hose.

⚠ WARNING: Keep ventilation openings clear and free of debris.

⚠ WARNING: Keep any electrical supply cord and the fuel supply cord away from heated surfaces.

Installing the Safety Tether to Barbecue and Structure

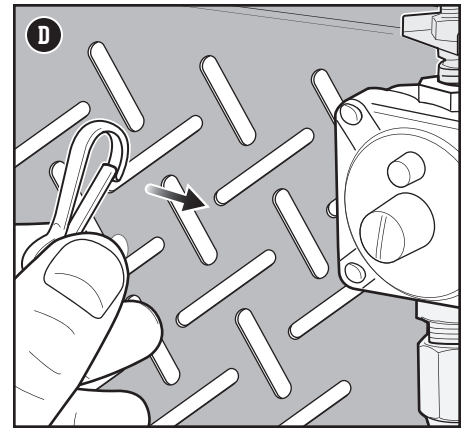
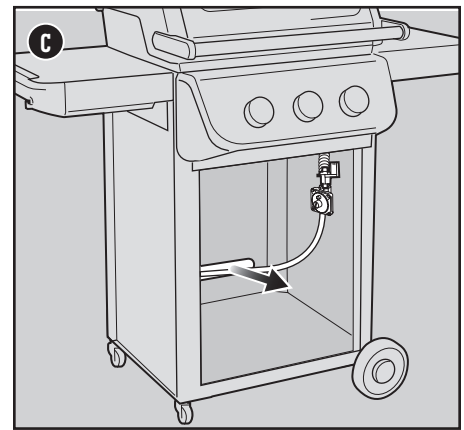
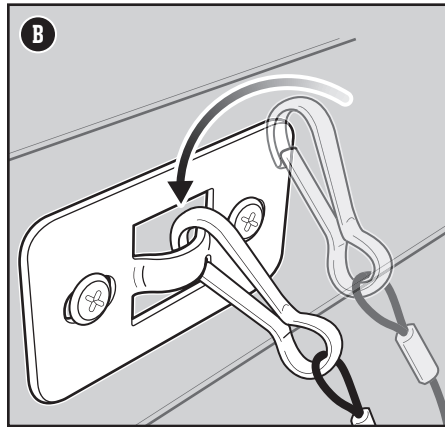
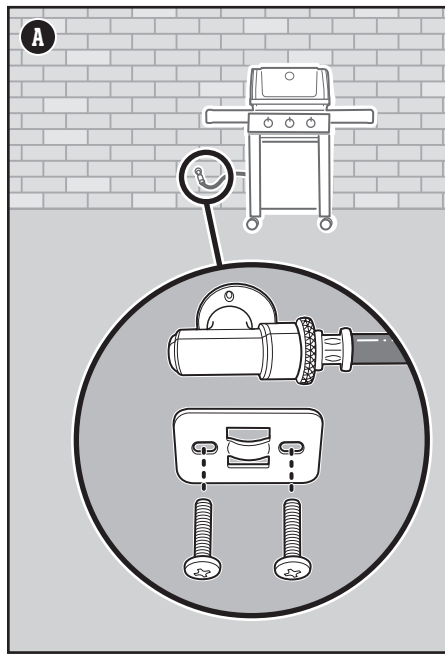
Installation location

A safety tether is supplied as means of protecting the gas supply fitting. The safety tether bracket must be installed adjacent to and no more than 50 mm (2 inches) from gas supply bayonet fitting.

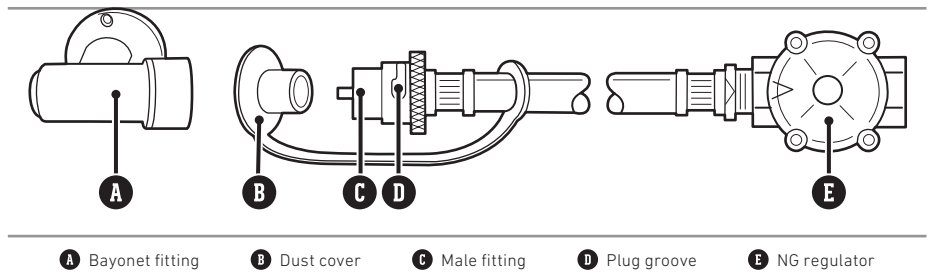
The barbecue must be positioned at least 61 cm (24 inches) from the gas supply and any combustible surfaces. Avoid excessive tension and force to the gas supply hose fitting when moving the barbecue.

Installing the mounting bracket & tether

- 1) The safety tether mounting bracket must be securely attached to rigid, permanent construction **(A)**. Fasteners used to mount bracket should be suitable for type of construction material. Use concrete anchors for masonry construction.
- 2) Connect the spring hook on the end of the safety tether to mounting bracket **(B)**.
- 3) Pass the safety tether from the back of the barbecue to the inside of the cabinet through the opening in the rear panel **(C)**. Connect the spring hook on the other end of safety tether so that it hooks through any two slots on the side panel near the bulkhead **(D)**.



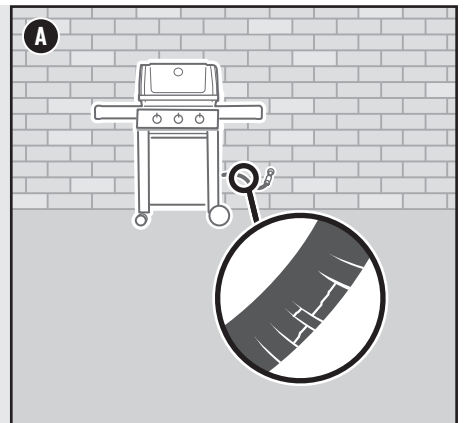
Natural Gas Connection



Inspect the Hose

Routine inspection of the hose is necessary.

- 1) Confirm that the barbecue is off and cool.
- 2) Check hose for any signs of cracking, abrasions, or cuts **(A)**. If the hose is found to be damaged in any way, do not use the barbecue.



⚠ IMPORTANT: The safety tether must be used and installed correctly before operating the barbecue.

⚠ WARNING: If the hose is found to be damaged in any way, do not use the barbecue. Replace using only WEBER authorised replacement hose.

The Very First Time You Barbecue

Perform an initial burn-off

Heat the barbecue on the highest setting, with the lid closed, for at least 20 minutes prior to barbecuing for the first time.

Every Time You Barbecue

Meal-to-meal maintenance

The meal-to-meal maintenance plan includes the following simple, yet important, steps that should always be performed before barbecuing.

Check for grease

Your barbecue features a grease management system that funnels grease away from food and into a disposable drip pan. During cooking, grease is directed down the slide-out grease tray and into a disposable drip pan that lines the catch pan. This system should be cleaned every time you barbecue to prevent fires.

- 1) Confirm that the barbecue is off and cool.
- 2) Open the doors.
- 3) Access the slide-out grease tray from the back of the barbecue by pulling the tray towards you until it stops (A). Remove excess grease using a plastic scraper. Scrape the grease through the opening in the grease tray, into the catch pan below.
- 4) Remove the catch pan (B). Check for excessive amounts of grease in the disposable drip pan. Discard and replace the disposable drip pan as required.
- 5) Reinstall all components.

Inspect the hose

Routine inspection of the hose is necessary.

- 1) Ensure that the barbecue is off and cool.
- 2) Inspect the hose for signs of cracking, abrasions, or cuts (C). If the hose is damaged in any way, do not use the barbecue.

Clean the cooking grills

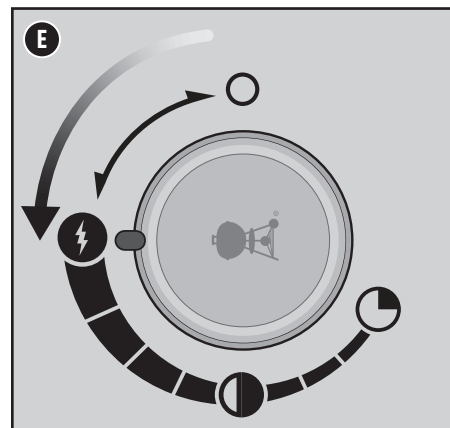
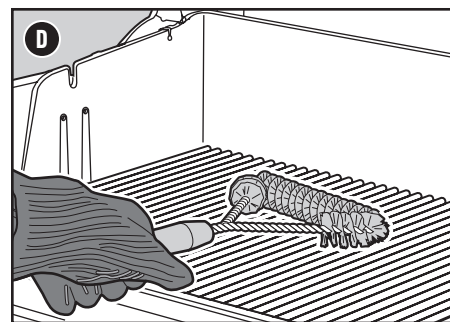
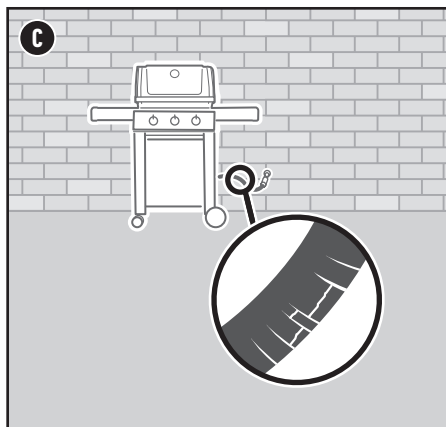
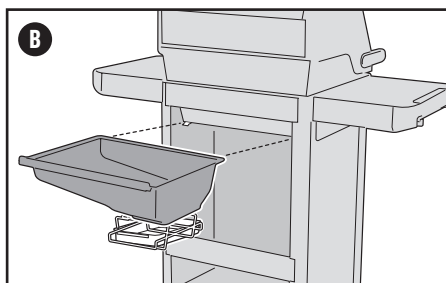
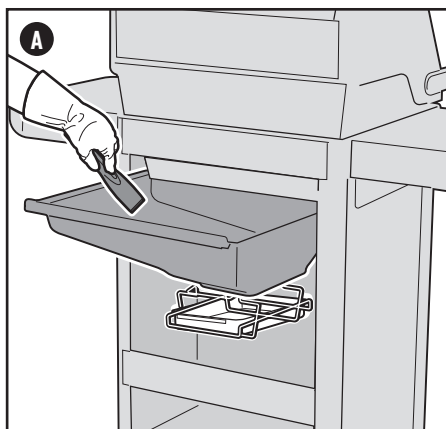
Before preheating, brush away any remaining food or debris from previous use. Clean grills will also prevent your next meal from sticking.

- 1) Brush the grills with a cold cleaning grill brush immediately before preheating (D).

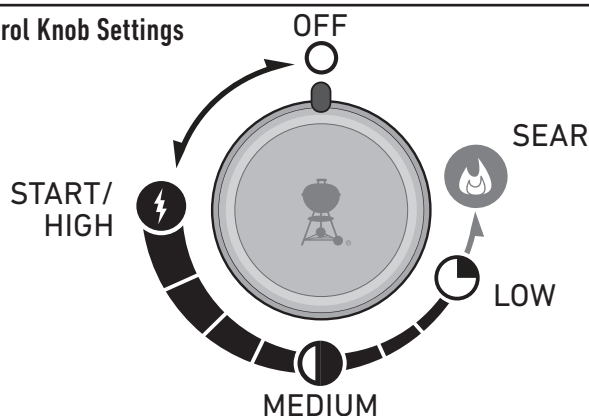
Preheat the barbecue

Preheating the barbecue is essential for successful barbecuing. It helps to prevent food from sticking to the grills, heats the grills enough for proper searing, and burns off any residue from the previous meal.

- 1) Open the barbecue lid.
- 2) Ignite the barbecue according to the instructions in this Owner's Manual.
- 3) Close the lid.
- 4) Preheat the barbecue with all burners in the start/high position (E) for 10-15 minutes or until thermometer registers 260°C (500° F).



Burner Control Knob Settings



⚠ **DANGER:** Do not line the slide-out grease tray or cookbox with aluminium foil.

⚠ **DANGER:** Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.

⚠ **WARNING:** Use caution when removing catch pan and disposing of hot grease.

⚠ **WARNING:** Use heat-resistant barbecue mitts or gloves when operating barbecue.

⚠ **WARNING:** 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 grills or brush. WEBER recommends purchasing a new stainless steel bristle barbecue brush at the beginning of every spring.

⚠ **WARNING:** If the hose is found to be damaged in any way, do not use the barbecue. Replace using only WEBER authorised replacement hose.

⚠ **WARNING:** Keep ventilation openings around cylinder clear and free of debris.

⚠ **WARNING:** Keep any electrical supply cord and the fuel supply cord away from heated surfaces.

Igniting the Barbecue

Using the snap ignition system to ignite burners

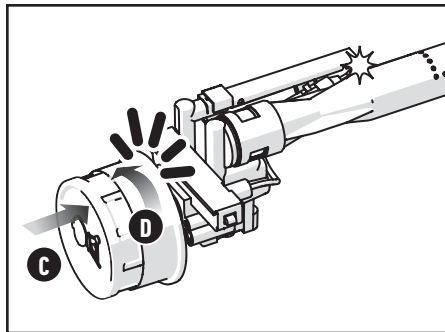
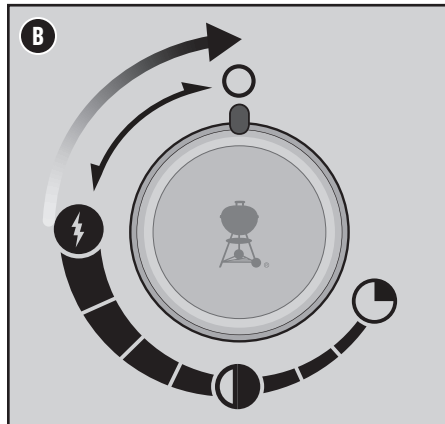
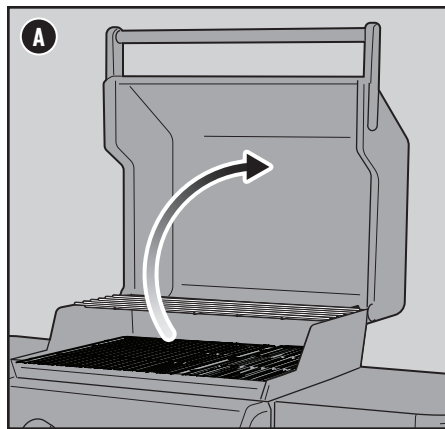
Each control knob snap igniter creates a spark from the igniter electrode to the burner lighting tube. You generate the energy for the spark by pushing in the control knob and turning it to the start/high position. Each control knob operates an individual burner, and each burner ignites independently. Ignite the burners starting from left to right. All burners should be lit for preheating, however, all burners do not have to be lit while cooking.

- 1) Open the lid (A).
- 2) Ensure all burner control knobs are in the off ○ position by pushing them in and turning clockwise (B).
- 3) Confirm that gas supply is connected.
- 4) Begin with the burner furthest to the left. Push and hold the control knob in for two seconds (C) then turn it anti-clockwise to the start/high ① position until you hear it snap (D). Continue to hold the control knob in for two seconds after you hear the snap. This action will spark the igniter and light the burner.
- 5) Check that the burner is lit by looking through the cooking grills.
- 6) If the burner does not ignite with the first snap of the ignition, turn burner control knob to the off ○ position and repeat the lighting procedure a second time. If the burner still does not light within 4 seconds, turn the burner control knob to the off ○ position and wait five minutes to let the gas clear before you try again or try to light with a match.
- 7) If the burner ignites, repeat steps 4 through 6 to light the remaining burners.

Should the burners fail to ignite using the snap ignition, refer to the "Troubleshooting" section for instructions on igniting the barbecue with a match to help determine the exact problem.

To extinguish burners

- 1) Push each burner control knob in and then turn clockwise all the way to the off ○ position.



Using the Sear Zone

Searing is a direct barbecuing technique used on meats, such as steak, poultry cuts, fish and chops. Searing browns the surface of the food at a high temperature. By searing both sides of the meat, you caramelize the food surface, creating a more desirable flavour.

The two adjacent burners in the sear zone have an additional setting which boosts the heat output to searing temperatures. To use the sear zone:

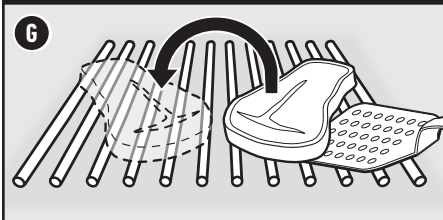
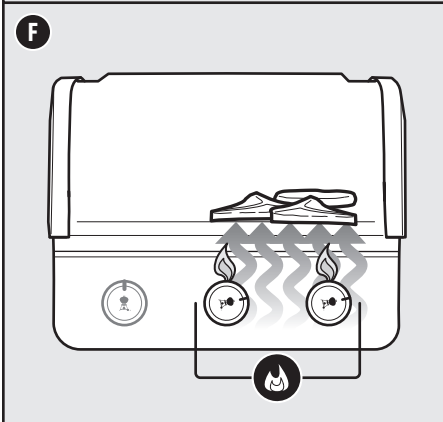
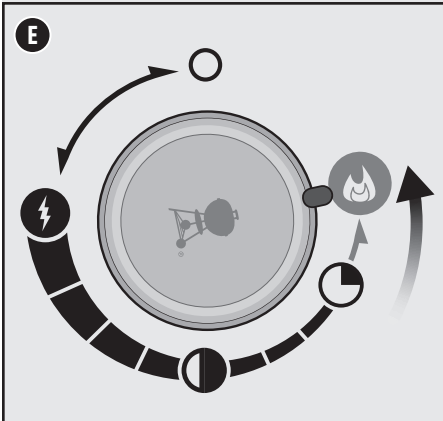
- 1) Open the lid and ignite all of the burners. Refer to "Igniting the Barbecue".
- 2) Preheat the barbecue with the lid closed and with all burners on the start/high ① position for 10-15 minutes.
- 3) After preheating, push the two burner control knobs in and turn anti-clockwise to the sear ② position (E). The sear burners work in tandem (F). The remaining burner(s) can be turned to off or low.
- 4) Place meat directly over the sear zone and close the lid. Sear each side anywhere from one to four minutes (G), depending on the type and thickness of meat. Once searing is complete, the meat can be moved over to moderate heat and cooked to your desired doneness.

Note: Always cook with the lid closed to achieve maximum heat and to avoid flare-ups.

As you gain experience using the sear zone we encourage you to experiment with different searing times to find the results that work best for your taste.

To extinguish burners

- 1) Push each burner control knob in and then turn clockwise all the way to the off ○ position.
- 2) Turn gas supply off.



⚠ WARNING: Open lid during ignition.

⚠ WARNING: Do not lean over open barbecue while igniting or cooking.

⚠ WARNING: Each burner must be ignited individually by pushing the electronic ignition button.

⚠ WARNING: If ignition does not occur within four seconds of attempting to light the first burner, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.

Igniting the Side Burner

Using the snap ignition to ignite the side burner

This feature is only available on select models.

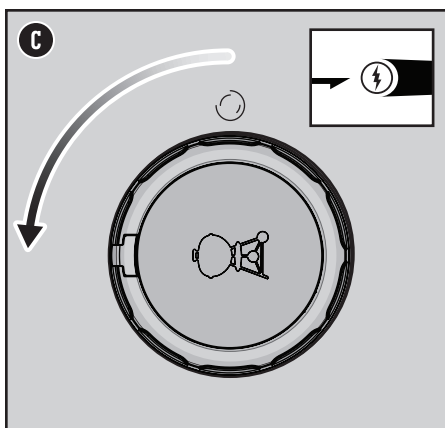
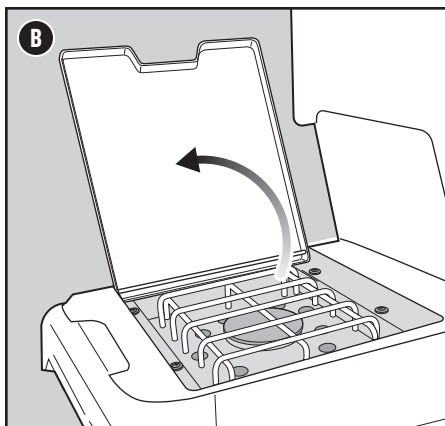
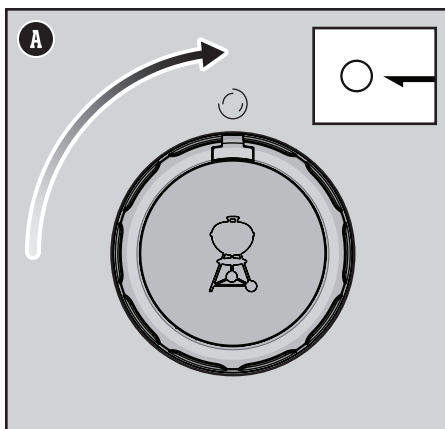
If one or more of the main burners on your barbecue are already lit and you would like to ignite the side burner, skip to step 3. If none of the main burners are lit and you are only using the side burner, start with step 1.

- 1) Ensure the side burner control knob is in the off  position by pushing it in and turning clockwise (A). Also check that all main burner control knobs are in the off  position.
- 2) Confirm that gas supply is connected.
- 3) Open the side burner lid (B).
- 4) Push the burner control knob in (C) and turn it anti-clockwise to the start/high  position until you hear it snap. Continue to hold the control knob in for two seconds after you hear the snap. This action will spark the igniter and light the burner.
- 5) Check that the side burner is lit. Note that the flame may be difficult to see in bright sunlight.
- 6) If the burner does not ignite with the first snap of the ignition, turn burner control knob to the off  position and repeat the lighting procedure a second time. If the burner still does not light within 4 seconds, turn the burner control knob to the off  position and wait five minutes to let the gas clear before you try again or try to light with a match.
- 7) Once side burner is ignited, continue turning the knob anti-clockwise until you reach the desired position.

Should the side burner fail to ignite using the snap ignition, refer to the "Troubleshooting" section for instructions on igniting the side burner with a match to help determine the exact problem.

To extinguish side burner

- 1) Push side burner control knob in and then turn clockwise all the way to the off  position.



Size of Cooking Pan to be Used on the Side Burner

Min. Diameter: 18 cm

Max. Diameter: 26 cm

⚠ **WARNING:** Open side burner lid during ignition.

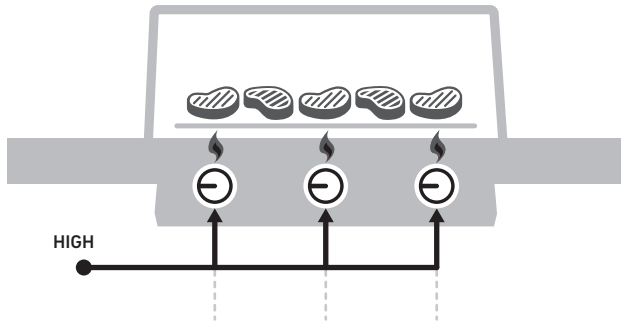
⚠ **WARNING:** Do not lean over side burner while igniting or cooking.

⚠ **WARNING:** If ignition does not occur within four seconds of attempting to light the side burner, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.

SPIRIT NG Burner Valve Orifice Sizes & Consumption Data

Gas Category	BURNER VALVE ORIFICE SIZES		
	325 Models	425 Models	
1.0 kPa	Main Burner Supplier A: 1.52 mm	Main Burner Supplier A: 1.38 mm	
	Boost Burner Supplier A: 1.81 mm	Boost Burner Supplier A: 1.70 mm	
	335 Models	435 Models	Side Burner Models
	Main Burner Supplier A: 1.52 mm	Main Burner Supplier A: 1.38 mm	Side Burner Supplier A: 1.70 mm
	Boost Burner Supplier A: 1.81 mm	Boost Burner Supplier A: 1.70 mm	
TOTAL CONSUMPTION DATA			
325 Models	335 Models	425 Models	435 Models
41.35 MJ/h	55.05 MJ/h	45.76 MJ/h	59.46 MJ/h

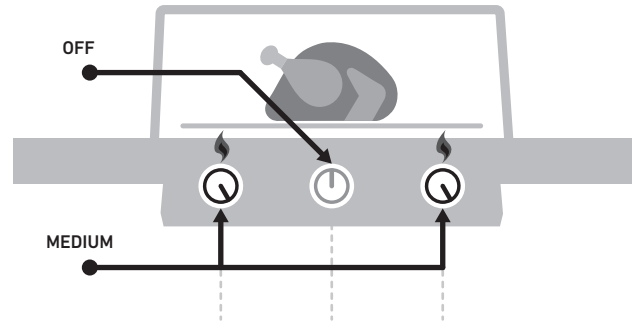
The Flame - Direct or Indirect



DIRECT HEAT SETUP

Use the direct method for small, tender pieces of food that take less than 20 minutes to cook, such as: hamburgers, steaks, chops, kebabs, boneless chicken pieces, fish fillets, shellfish, and sliced vegetables.

With direct heat, the fire is right below the food. It sears the surface, developing flavours, texture, and delicious caramelisation while cooking the food all the way to the centre.



INDIRECT HEAT SETUP

Use the indirect method for larger cuts of meat that require 20 minutes or more of barbecuing time, or for foods so delicate that direct exposure to the heat would dry them out or scorch them, such as: roasts, bone-in poultry pieces, whole fish, delicate fish fillets, whole chickens, turkeys, and ribs. Indirect heat can also be used for finishing thicker foods or bone-in cuts that have been seared or browned first over direct heat.

With indirect heat, the heat source is positioned on both sides of the barbecue, or of to one side. The food sits over the unlit portion of the cooking grills.

Barbecuing Do's and Don'ts

Preheat each and every time.

If the cooking grills are not hot enough, the food will stick, and you may never get a proper sear or those attractive sear marks. Even if a recipe calls for medium or low heat, always preheat the barbecue on the highest setting first. Open the lid, turn up the heat, close the lid, and then let the cooking grills heat up for 15 minutes on high.

Don't barbecue on dirty grills.

Placing food onto unclean cooking grills is never a good idea. Leftover "stuff" on the grills acts like glue, binding it to the grills and your new food. To avoid tasting last night's dinner on today's lunch, always barbecue on a clean surface. Once the grills are preheated, use a heatproof grill brush to create a clean, smooth cooking surface.

Be present in the process.

Before firing up your barbecue, make sure that everything you need is within arm's reach. Don't forget your essential barbecuing tools, such as oiled and seasoned food, glazes or sauces, and clean cooking platters for cooked food. Having to run back to your kitchen not only means missing out on the fun, but it could also result in burning your food. French chefs call this *mise en place* (meaning, 'put in place'). We call it *being present*.

Create a little elbow room.

Packing too much food onto the cooking grills limits your flexibility. Leave at least one-quarter of the cooking grills clear, with plenty of space between each food item, to make it easy to get your tongs in there and move the food around. Sometimes barbecuing requires split-second decisions, so give yourself enough room to operate efficiently.

Try not to peek.

The lid on your barbecue does more than keep the rain out. Most importantly, it's for preventing too much air from getting in and too much heat and smoke from getting out. With the lid closed, the cooking grills are hotter, barbecuing times are faster, the smoky flavours are stronger, and the flare-ups are fewer. So put a lid on your barbecue!

Only flip once.

What's better than a juicy steak with a deep sear and plenty of beautifully-caramelised bits? The key to achieving this is to keep your food in place. Sometimes we have the tendency to flip our food before it reaches the desired level of colour and flavour. In nearly all cases, turn food just once. If you are moving it more than that, you're probably also opening the lid too often, which causes its own set of problems. So step back and trust the barbecue.

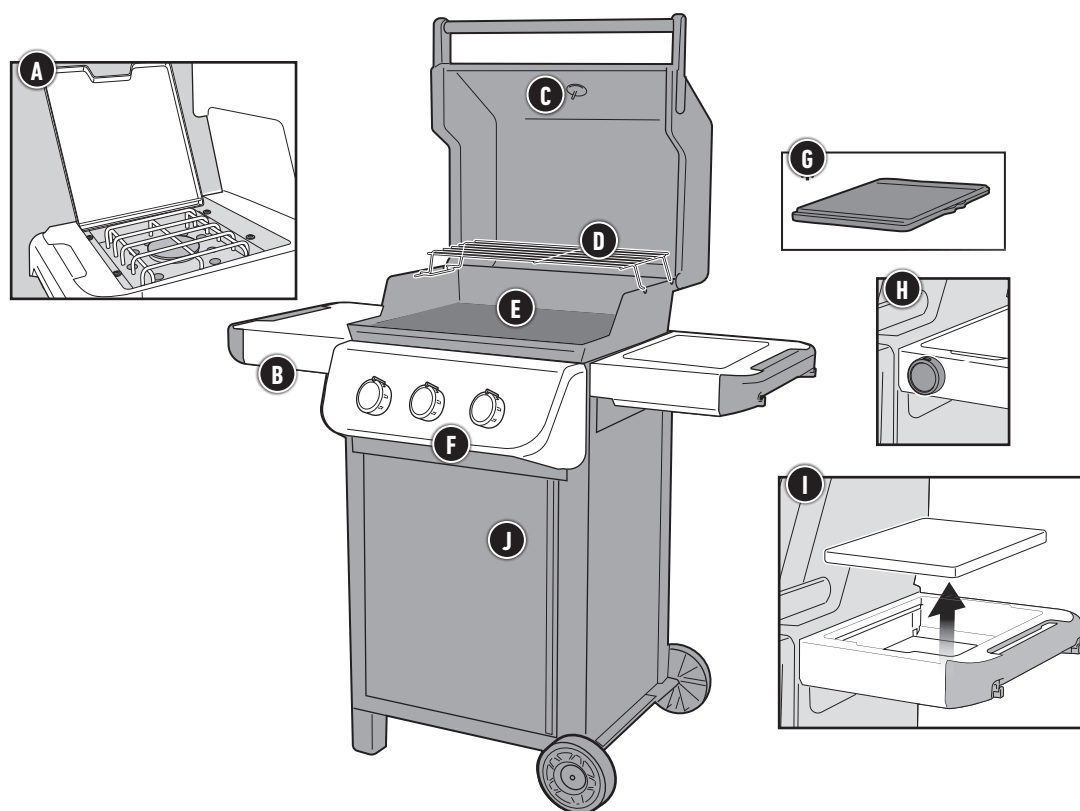
Know when to tame the flame.

When barbecuing, sometimes the most important thing knowing when to stop. The most reliable way to test food doneness is with an instant-read thermometer. This slim little gem helps you pinpoint the exact moment when your food is at its best.

Don't be afraid to experiment.

Back in the 1950s, barbecuing meant one thing: meat (and only meat) charred over open flames. Today's backyard chef can prepare an entire meal outdoors. Use your barbecue to make char-grilled starters, sides, and even sweets. Register your barbecue to receive special content that will inspire you along the way. We'd love to join you on your barbecuing adventures.

SPIRIT FEATURES



Complete List of Features

The features listed below are only available on select models.

A Side Burner

Use the side burner to simmer BBQ sauce or sauté veggies while the main course barbecues under the lid.

B Side Tables

Use the side tables to keep platters, seasonings, and tools within arm's reach. Hang your essential barbecuing tools on the hooks for easy access and organisation of your garden workspace.

C Built-In Thermometer

Monitoring the temperature inside your barbecue allows you to adjust the heat as needed.

D Warming Rack

Keeps food warm, or toasts buns, while the main course finishes barbecuing on the grills.

E Porcelain-Enameled, Cast Iron Cooking Grills

Porcelain-enameled, cast-iron cooking grills provide even heat distribution across the entire barbecuing surface and superior heat retention.

F Sear Zone

The Sear Zone is designed to create an intense heat zone to quickly add sear marks to your meat.

G Hotplate

Start your day by firing up your barbecue and enjoying the fresh air and tranquillity of your backyard while preparing a delicious breakfast on the hotplate.

H Digital Wi-Fi® Enabled Thermometer

The digital Wi-Fi® enabled thermometer provides you a convenient way to monitor the temperatures of your barbecue and a connected food probe.

I WEBER WORKS Accessory System

This barbecue is compatible with the WEBER WORKS Accessory System. Add a variety of accessories (sold separately) to keep supplies within reach, transport items from the kitchen, convert the side table into a prep station, and neatly store your gear.

J Barbecue Cabinet

The barbecue cabinet adds enclosed storage space for all of your essential barbecuing tools and accessories.

Cleaning and Maintenance

Cleaning the inside of the barbecue

Over time, the performance of your barbecue can diminish if it has not been maintained properly. Low temperatures, uneven heat, and food sticking to the cooking grills are all signs that cleaning and maintenance are overdue. When your barbecue is off and cool, start by cleaning the inside from the top down. A thorough cleaning is recommended at least twice a year, while consistent use may require quarterly cleanings.

Cleaning the lid

From time to time, you may notice 'paint-like' flakes on the inside of the lid. During use, grease and smoke vapours slowly convert to carbon and deposit on the inside of the lid. These deposits may eventually peel, and resemble paint. They are non-toxic, but the flakes could fall onto your food if the lid is not cleaned regularly.

- 1) Brush the carbonised grease from the inside of the lid with a cold cleaning grill brush (A). To minimise further build-up, wipe the inside of the lid with a paper towel after barbecuing while the barbecue is still warm (not hot).

Cleaning the cooking grills

If you have been cleaning your cooking grills as recommended, debris should be minimal.

- 1) With cooking grills installed, brush the debris off using a cold cleaning grill brush (B).
- 2) Then, remove the cooking grills and set aside.

Cleaning the FLAVORIZER BARS

FLAVORIZER BARS catch drippings that smoke and sizzle, adding flavour to your food. Any drippings that are not vapourised by the FLAVORIZER BARS are funnelled away from the burners. This helps prevent flare-ups, and protects the burners from clogging.

- 1) Scrape the FLAVORIZER BARS with a plastic cookbox scraper (C).
- 2) If necessary, brush the FLAVORIZER BARS with a cold cleaning grill brush.
- 3) Remove the FLAVORIZER BARS and set aside.

Cleaning the burners

Two areas on the burners that are key to optimum performance are the ports (small raised openings running along the length of the burners) and the spider/insect screens on the ends. Keeping these areas clean is essential for safe operation.

Cleaning the burner ports

- 1) Use a clean cold cleaning grill brush to clean the outside of the burners by brushing across the top of the burner ports (D).
- 2) When cleaning, avoid damaging the ignition electrode by carefully brushing around it.

Cleaning the spider screens

- 1) Locate the ends of the burners on the underside of the control panel where they meet the valves.
- 2) Clean the spider/insect screens on each burner using a soft bristle brush (E).

Cleaning the heat deflector

Located under the burners, the heat deflectors distribute heat evenly throughout the cookbox during cooking. Keeping the heat deflectors clean will enhance the cooking performance of your barbecue.

- 1) Scrape the heat deflectors with a plastic cookbox scraper.
- 2) If necessary, brush them with a cold cleaning grill brush.
- 3) Remove the heat deflectors and set aside.

⚠ **After cleaning, make sure the heat deflector is in place correctly.**

Cleaning the cookbox

Check the inside of the cookbox for any grease accumulation or leftover food particles. Excessive build-up can cause a fire.

- 1) Use a plastic cookbox scraper to remove debris from the sides and bottom of the cookbox, directing it into the opening at the bottom of the cookbox. This opening leads to the slide-out grease tray.

Cleaning the grease management system

The grease management system consists of an angled slide-out grease tray and a catch pan. These components are designed to be easily removed, cleaned, and replaced – an essential step before each use.

Cleaning the outside of the barbecue

The exterior of your barbecue may include stainless steel, porcelain-enamelled, and plastic surfaces. WEBER recommends the following methods based on the surface type.

Cleaning stainless steel surfaces

Clean stainless steel using a non-toxic, non-abrasive cleaner or polish designed for outdoor products and barbecues. Use a microfibre cloth and clean in the direction of the grain of the stainless steel. Do not use paper towels.

Note: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the colour of the metal by removing the top chromium oxide film coating.

Cleaning painted, porcelain-enamelled surfaces and plastic components

Clean painted, porcelain-enamelled and plastic components with warm soapy water using cloth or paper towels. After cleaning, rinse and dry thoroughly.

Cleaning the outside of barbecues that are in unique environments

If your barbecue is exposed to harsh conditions, more frequent cleaning is recommended. Acid rain, pool chemicals, and salt water can cause surface rusting to form. Clean the exterior with warm, soapy water, then rinse and dry thoroughly. For additional protection, consider applying a stainless steel cleaner weekly to help prevent surface rust.

Moving the barbecue

Always check your internal components to ensure they are in place whenever you move your barbecue

- 1) **Heat deflector (F)** – Ensure it is fully inserted into the cookbox.
- 2) **Slide out grease tray (G)** – Accessed from the back of the barbecue, make sure it is pushed all the way in.

Cleaning around the electronic components

Use a soft, damp cloth to wipe the interior of the cabinet and around the side tables. Be careful not to pull any of the wire connections when cleaning around the electronic components.

CAUTION: NEVER SPRAY THE BARBECUE WITH A STEADY STREAM OF WATER, SUCH AS FROM A GARDEN HOSE OR POWER WASHER. ELECTRONIC COMPONENTS COULD BE DAMAGED.

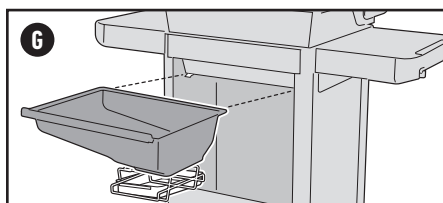
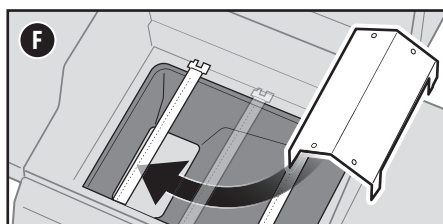
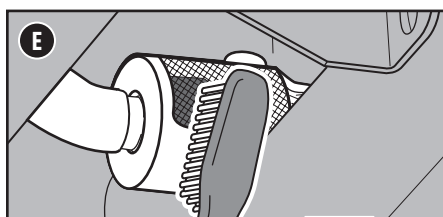
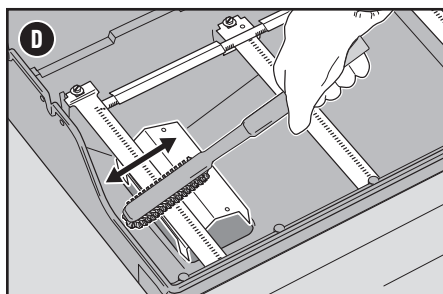
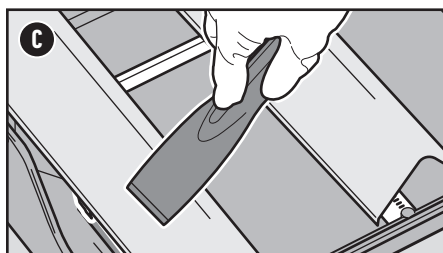
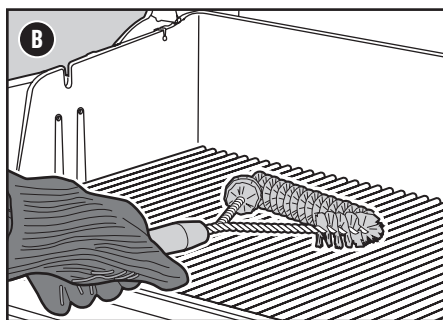
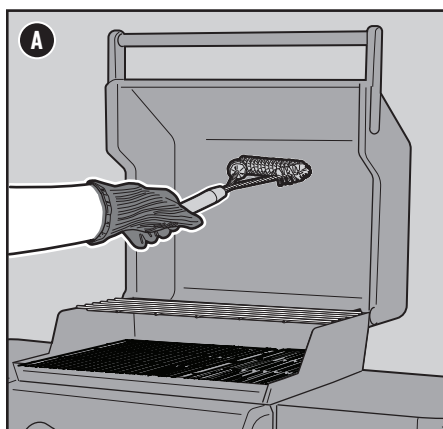
⚠ **WARNING:** Turn your barbecue off and wait for it to cool before thoroughly cleaning it.

⚠ **WARNING:** Over time, the development of rough surfaces can form on the FLAVORIZER BARS. Wearing gloves is recommended when handling. Do not clean FLAVORIZER BARS or cooking grates in a sink, dishwasher, or self-cleaning oven.

⚠ **WARNING:** When cleaning the burners, never use a brush that has already been used to clean the cooking grates. Never put sharp objects into the burner port holes.

⚠ **CAUTION:** Do not place any barbecue components onto the side tables as they may scratch the paint or stainless steel surfaces.

⚠ **CAUTION:** Do not use any of the following to clean your barbecue: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), or abrasive cleaning pads.



Main Burner(s) or Side Burner Will Not Ignite

SYMPTOM

- Main burners or side burner do(es) not ignite when following the ignition instructions in the “Operation” section of this owner's manual.

CAUSE

There is a problem with gas flow.

SOLUTION

If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for “Lighting Your Barbecue with a Match.”

If burner lighting IS NOT successful, follow the instructions for disconnecting and reconnecting the ULPG cylinder.

There is a problem with the ignition system.

If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for “Lighting Your Barbecue with a Match.”

If burner lighting IS successful, contact customer service about checking the ignition system.

Lighting Your Barbecue with a Match

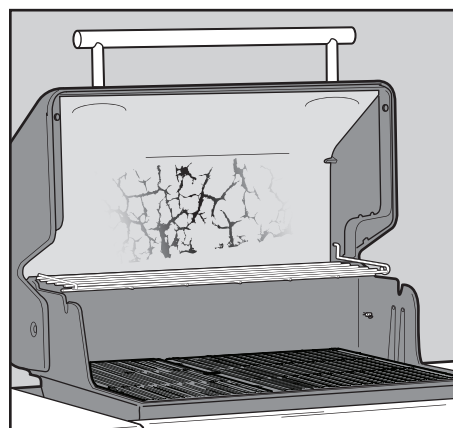
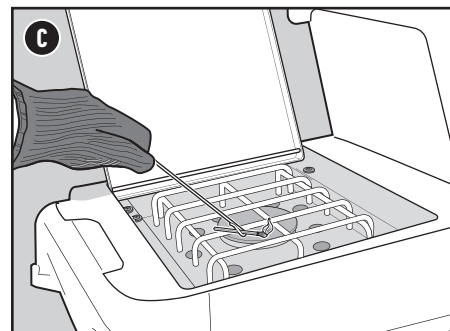
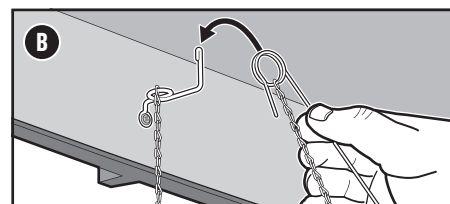
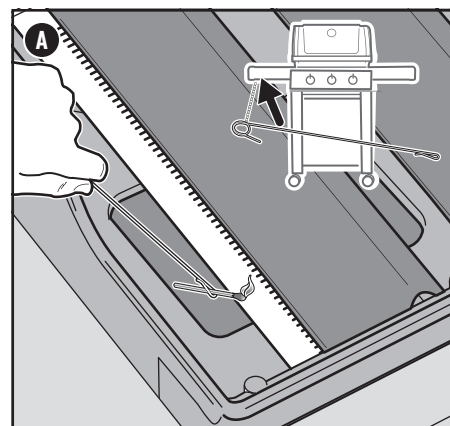
Using a match to determine if there is gas flow to the main burners

- 1) Open the barbecue lid.
- 2) Ensure all burner control knobs (including side burner control knob) are in the off  position by pushing them in and turning clockwise.
- 3) Confirm that gas supply is connected.
- 4) Begin with the left-most burner. Put a match in the matchstick holder and strike it. (Matchstick holder is located under the left side table.) Insert a lit match down through the cooking grills, past the FLAVORIZER BARS and next to the burner **(A)**.
- 5) Push the burner control knob in and slowly turn it anti-clockwise toward the start/high  position.
- 6) Check that the burner is lit by looking through the cooking grills and the cutout in the FLAVORIZER BARS.
- 7) If the burner does not ignite within 4 seconds, turn the burner control knob to the off  position and wait five minutes to allow the gas to clear before attempting to light the burner again. If repeated attempts fail, follow the “Gas Flow” troubleshooting instructions on the next page.
- 8) If the burner ignites, the problem is with the ignition system. Contact WEBER customer service about checking the ignition system.
- 9) Replace the matchstick holder by hanging it underneath the side table **(B)**.

Using a match to determine if there is gas flow to the side burner

this feature is only available on select models.

- 1) Open the side burner lid.
- 2) Check that all burner control knobs (including side burner control knob) are in the off  position. Check by pushing in and turning knobs clockwise.
- 3) Confirm that gas supply is connected.
- 4) Put a match in the matchstick holder and strike it. (Matchstick holder is located under the left side table.) Hold lit match by the side burner **(C)**.
- 5) Push the side burner control knob in and slowly turn it anti-clockwise toward the start/high  position.
- 6) Check that the side burner is lit. Note that the flame may be difficult to see in bright sunlight.
- 7) If the side burner does not ignite within 4 seconds, turn the side burner control knob to the off  position and wait five minutes to allow the gas to clear before trying again. If repeated attempts fail, follow the “Gas Flow” troubleshooting instructions on the next page.
- 8) If the burner ignites, contact WEBER customer service about checking the ignition system.



Greasy Barbecue (Resembles Peeling Paint & Flare-Ups)

SYMPTOM

- Inside of the lid appears to have what looks like peeling paint.

CAUSE

The flakes are accumulated cooking vapours that have converted into carbon, and NOT paint.

SOLUTION

This happens over time after repeated use. This is not a defect. Clean the lid. Refer to the “Product Care” section.

SYMPTOM

- Experiencing flare-ups when barbecuing or preheating.

CAUSE

There is leftover food from a previous meal, or the inside of the barbecue is not clean.

SOLUTION

Always preheat the barbecue on the highest setting for 10 to 15 minutes. Clean the inside thoroughly. Follow the steps in the “Cleaning and Maintenance” section to clean the barbecue from the top down.

Gas Flow

SYMPTOM

- Barbecue does not reach desired temperature or heats unevenly.
- One or more burners fail to ignite.
- Flame is low when the burner control knob is in the high position.
- Flames do not run the whole length of the burner.
- Burner flame pattern is erratic.

CAUSE

SOLUTION

Fuel hose is bent or kinked.

Straighten fuel hose.

Burner ports are dirty.

Clean burner ports. Refer to "Cleaning the burner ports".

SYMPTOM

- Noticeable gas odour combined with burner flames that appear yellow and lazy.

CAUSE

SOLUTION

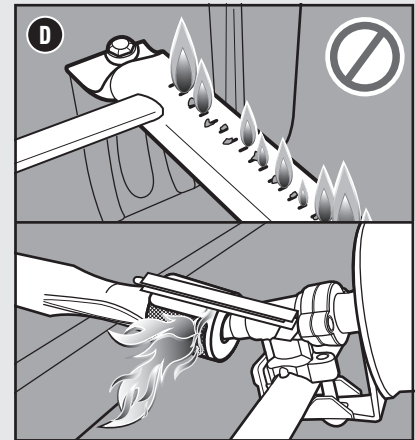
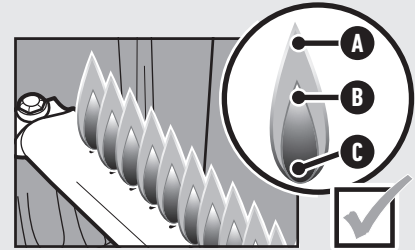
Spider screens on the burners are obstructed.

Clean spider screens. Refer to "Cleaning the spider screens" in the "Product Care" section. Also refer to the illustrations and information in this section regarding proper flame pattern and spider screens.

Proper Burner Flame Pattern

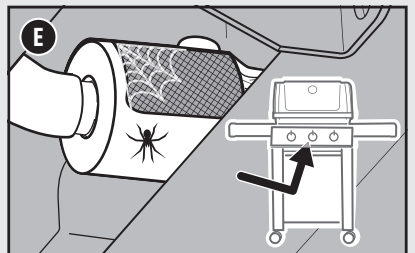
The burners in your barbecue were factory set for the correct air and gas mixture. When the burners are performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).

⚠ WARNING: Blocked and dirty ports can restrict full gas flow, resulting in a fire (D) in and around the gas valves, causing serious damage to your barbecue.



Spider screens

The combustion air openings of the burners (E) are fitted with stainless steel screens to prevent spiders and other insects from spinning webs and building nests inside the venturi section of the burners. These nests can obstruct the normal gas flow, and may cause gas to flow back out of the combustion air opening. Symptoms of this type of obstruction include a noticeable gas odour combined with burner flames that appear yellow and lazy. This obstruction could result in a fire in or around the gas valve, causing serious damage to your barbecue. Additionally, dust and debris can accumulate on the outside of the spider/insect screens, restricting the oxygen flow to the burners. Keep the spider screens clean. Refer to "Cleaning the Spider Screens" in the Product Care section.



⚠ WARNING: Do not attempt to make any repair to gas carrying, gas burning, ignition components or structural components without contacting Weber-Stephen Products LLC, Customer Service Department.

⚠ CAUTION: The burner tube openings must be positioned properly over the valve orifices.

REPLACEMENT PARTS

To obtain replacement parts,
contact Weber ANZ customer service
or log onto weber.com.

Australia: 1 300 301 290

New Zealand: 0800 493 237

Food Temperature Probe Care

This feature is only available on select models.

Cleaning the food temperature probe

Clean probe before first use. The probe should be cleaned by wiping with water and a damp cloth.

The food temperature probes are not dishwasher-safe or waterproof, and damage may result from excessive water exposure. Never submerge the probes in water or other liquids.

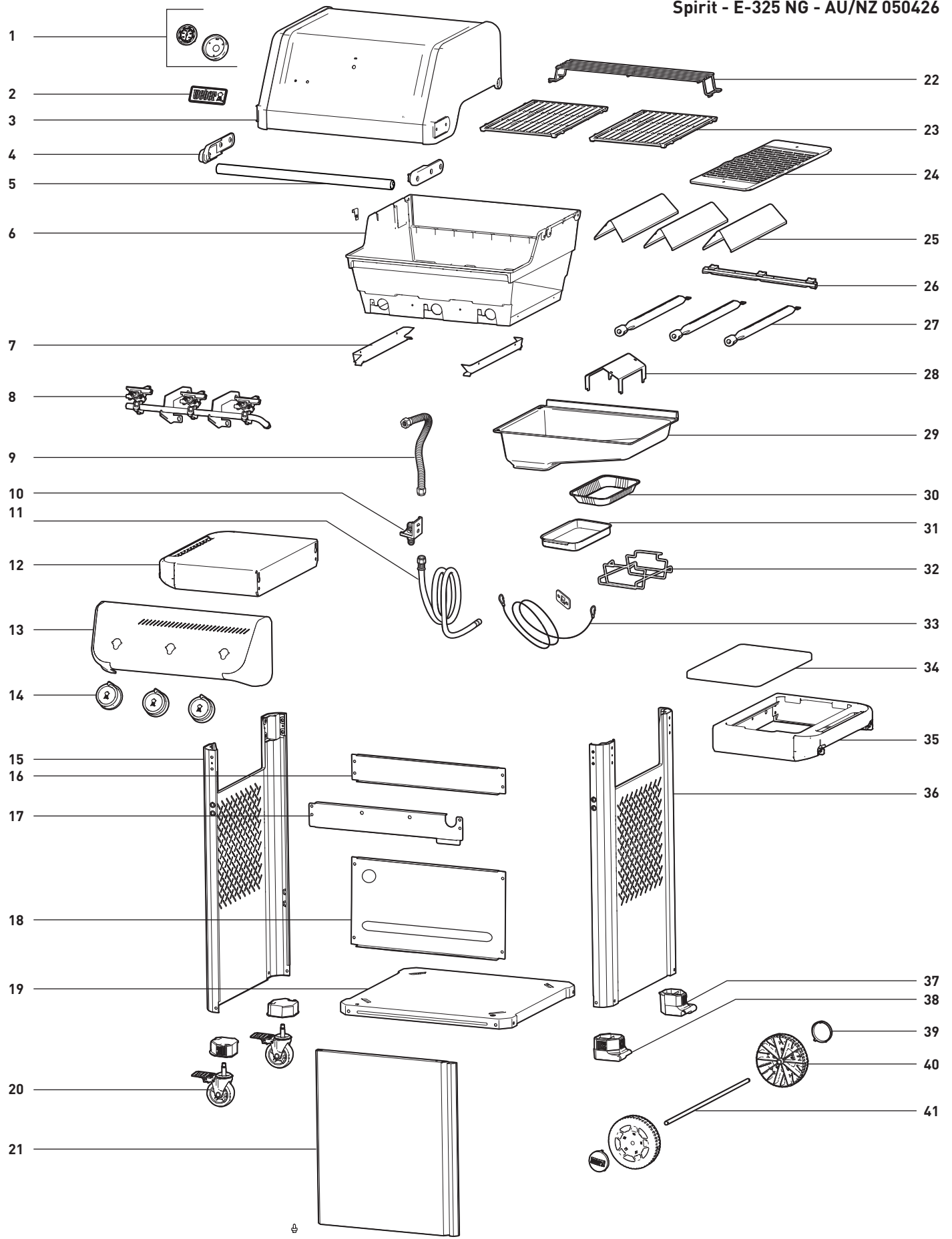
Storing food temperature probe

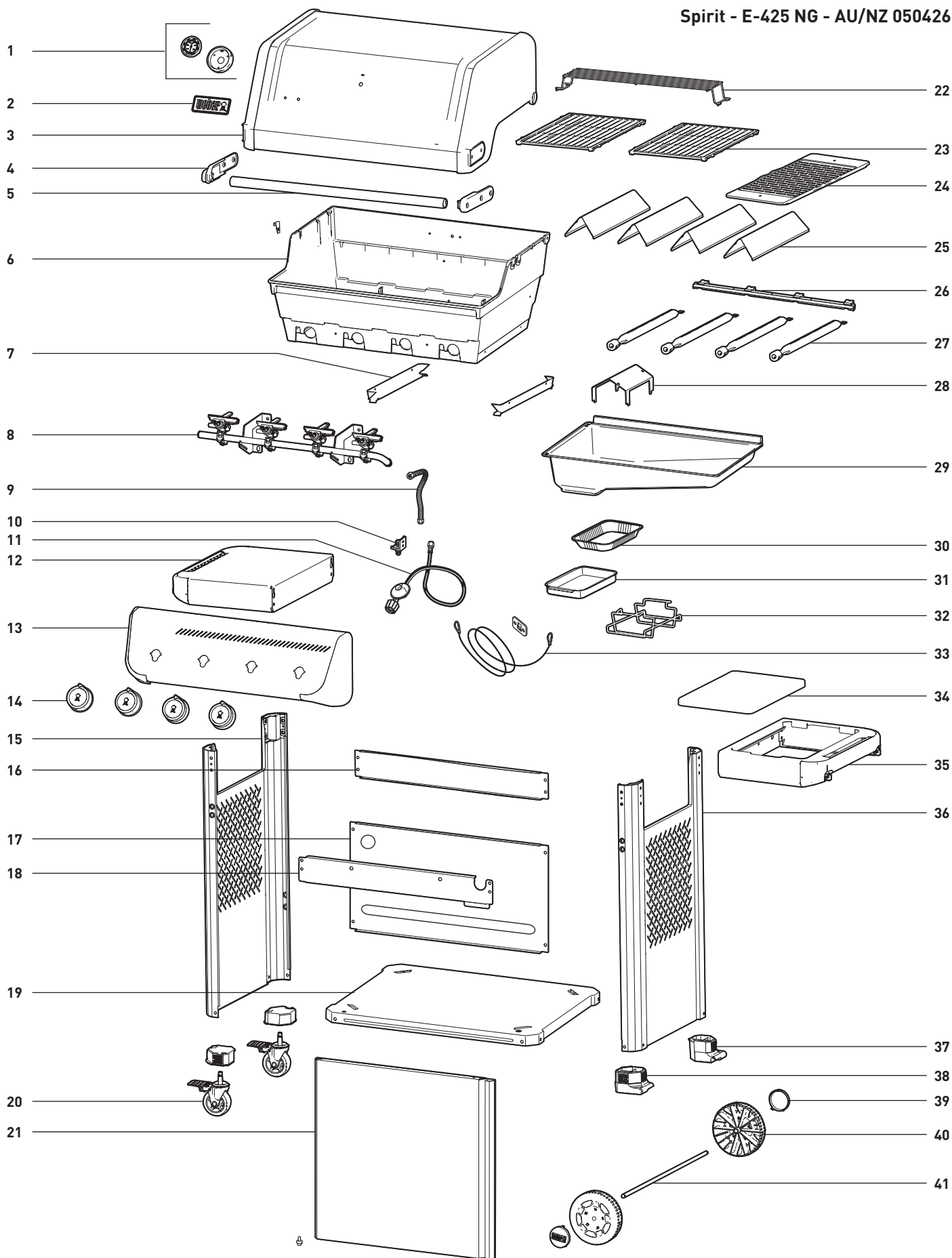
After cleaning, neatly wrap the probe when not in use and store it indoors.

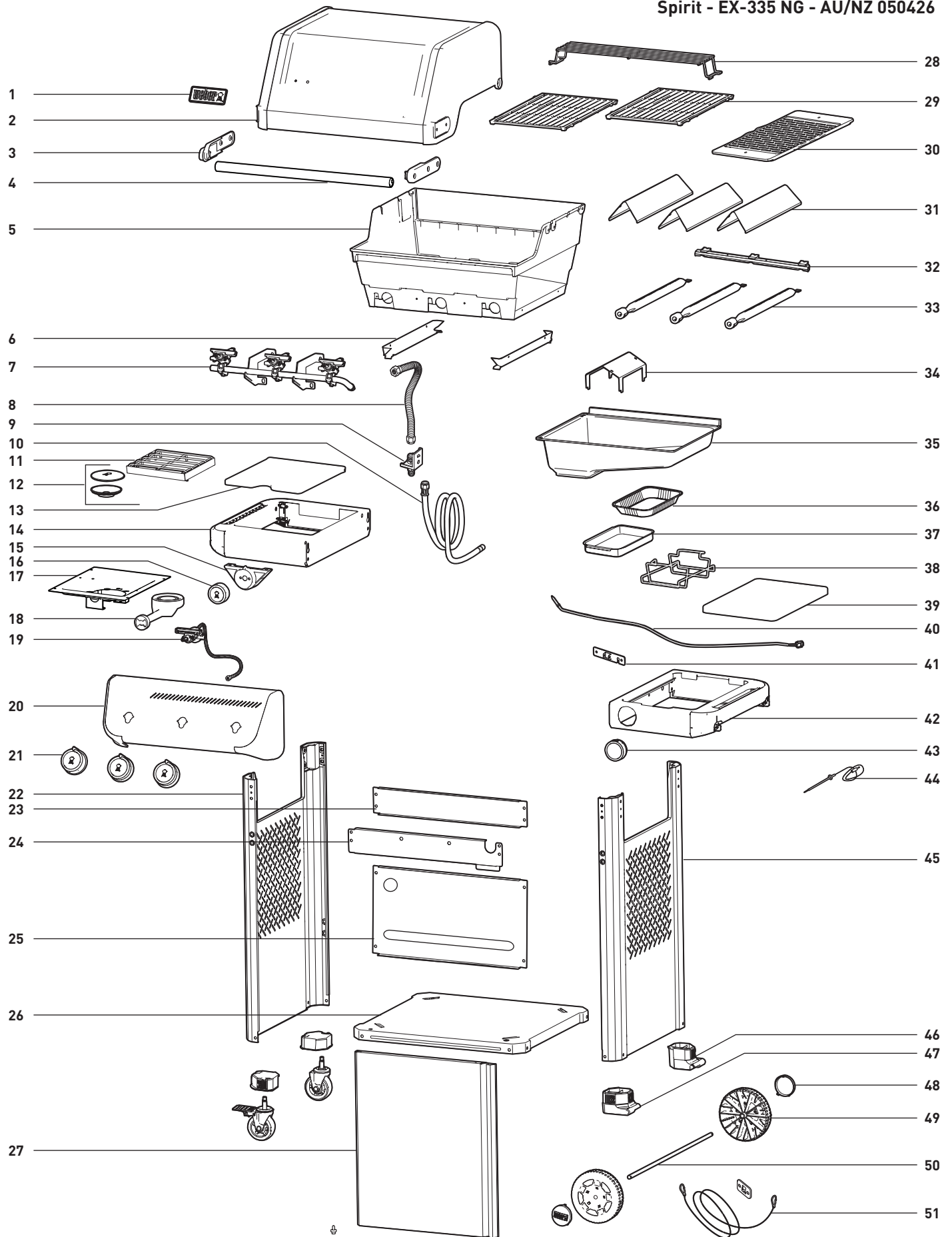


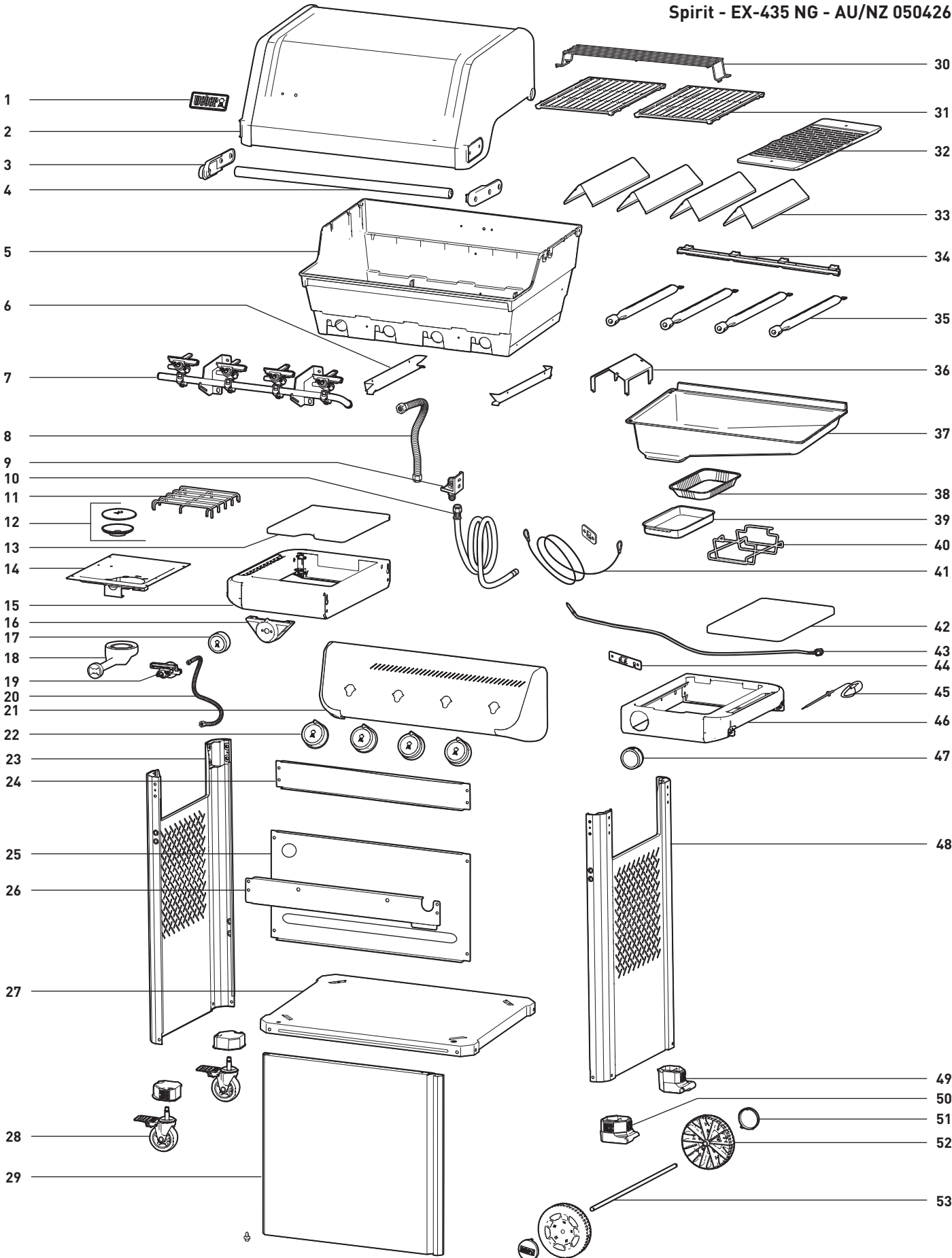
SPIRIT E-325

Spirit - E-325 NG - AU/NZ 050426











REPLACEMENT PARTS

To obtain replacement parts, contact
Weber ANZ customer service
or visit weber.com.

Australia: 1 300 301 290
New Zealand: 0800 493 237

CALL CUSTOMER SERVICE

If you are still experiencing any problems,
contact Weber ANZ customer service

or visit weber.com.

Australia: 1 300 301 290

New Zealand: 0800 493 237



Model: WNR003

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