

# SPIRIT

SP-335

LPG Owner's Manual



## REGISTER *today*



**Unlock barbecuing happiness:** Register your gas barbecue and receive special content to make you the ultimate backyard hero.

Registration is easy and we only ask a few quick questions. In less than two minutes, activate your unique WEBER-ID, and unlock a lifetime of WEBER knowledge and guidance. Stay inspired along the way.



PHONE



MOBILE



EMAIL



ONLINE

Keep this Owner's Manual for future reference, thoroughly read through it, and if you have any questions please contact us today.

**76740**

120220  
enASIA - English

# 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.*

## ⚠ DANGER

**If you smell gas:**

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

## ⚠ WARNING

- Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this (barbecue) or any other appliance.
- An LPG cylinder not connected for use shall not be stored in the vicinity of this (barbecue) or any other appliance.

**USE OUTDOORS ONLY.**

**READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE (BARBECUE).**

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

**NOTICE TO CONSUMER:** Retain these instructions for future reference.

## 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 the appliance. LP gas is not natural gas. The conversion or attempted use of natural gas in an LP gas unit or LP gas in a natural gas unit is unsafe and will void your warranty.

- 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 an overhead combustible structure.
- ⚠ **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:** When in use, combustible materials should not be within 61 cm (24 inches) of the back or sides of the barbecue.
- ⚠ **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.
- ⚠ **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:** Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.
- ⚠ **WARNING:** Do not move the appliance during use.
- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ **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.

## Storage and/or Nonuse

- ⚠ **WARNING:** Turn off the gas supply at the gas cylinder after use.
- ⚠ **WARNING:** LPG cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed space.
- ⚠ **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 LPG cylinder is disconnected and removed from the barbecue.



# welcome to the family

We are so glad that you have joined us on the journey to backyard happiness. Please take some time to read through this Owner's Manual to ensure that you are up and barbecuing quickly and easily. We want to be with you for the life of your barbecue, so please take just a couple of minutes to register your barbecue. We promise that we will never sell your information or spam you with unnecessary emails. What we do promise is to be by your side, every step of the way. By signing up for your WEBER-ID, as part of your registration, we will deliver special content just for you and your barbecue to enjoy.

So, come along and join us online, on the phone or however else you'd like to stay in touch.

Thank you for choosing WEBER. We are happy you are here.

## TABLE OF CONTENTS

2	Welcome to Weber Important Safety Information
4	The WEBER Promise WEBER's Voluntary Warranty
5	Product Features SPIRIT Features
6	Tips and Hints The Flame - Direct or Indirect Barbecuing Do's and Don'ts
8	Getting Started Important Information about LP Gas & Gas Connections SPIRIT Burner Valve Orifice Sizes & Consumption Data Installing the LPG Cylinder Connecting the LPG Cylinder & Leak Checking
12	Operation The Very First Time You Barbecue Every Time You Barbecue Igniting the Barbecue Igniting the Side Burner
16	Product Care Cleaning and Maintenance
18	Troubleshooting
21	Barbecuing Guide
22	Replacement Parts

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 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 PRC laws, the customer has several rights in case the product is defective. Those rights may include repair, replacement, or refund of the defective product, as appropriate depending on the actual circumstance. 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 Manual. (Note: If you lose or misplace your Weber Owner's Manual, 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 WHO HAS PURCHASED WEBER PRODUCT FROM WEBER'S AUTHORIZED DEALERS AND RETAILERS AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS, EXCEPT IN THE CASE OF GIFTS AND PROMOTIONAL ITEMS AS NOTED ABOVE.

## 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 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.

## 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 grill in question with a new grill 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, discolourations, 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 grill 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 grates:

5 years, no rust through/burn through

### Stainless steel FLAVORIZER BARS:

5 years, no rust through/burn through

### Porcelain-enamelled cast iron cooking grates:

5 years, no rust through/burn through

### All remaining parts:

2 years

Warranty period commences from the date of sales receipt or invoice. You will be required to present the original sales receipt or invoice in claiming the warranty.

## 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, UNLESS OTHERWISE MANDATORILY REQUIRED BY APPLICABLE LAW.**

**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 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® GRILLS 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 Manual for additional contact information.

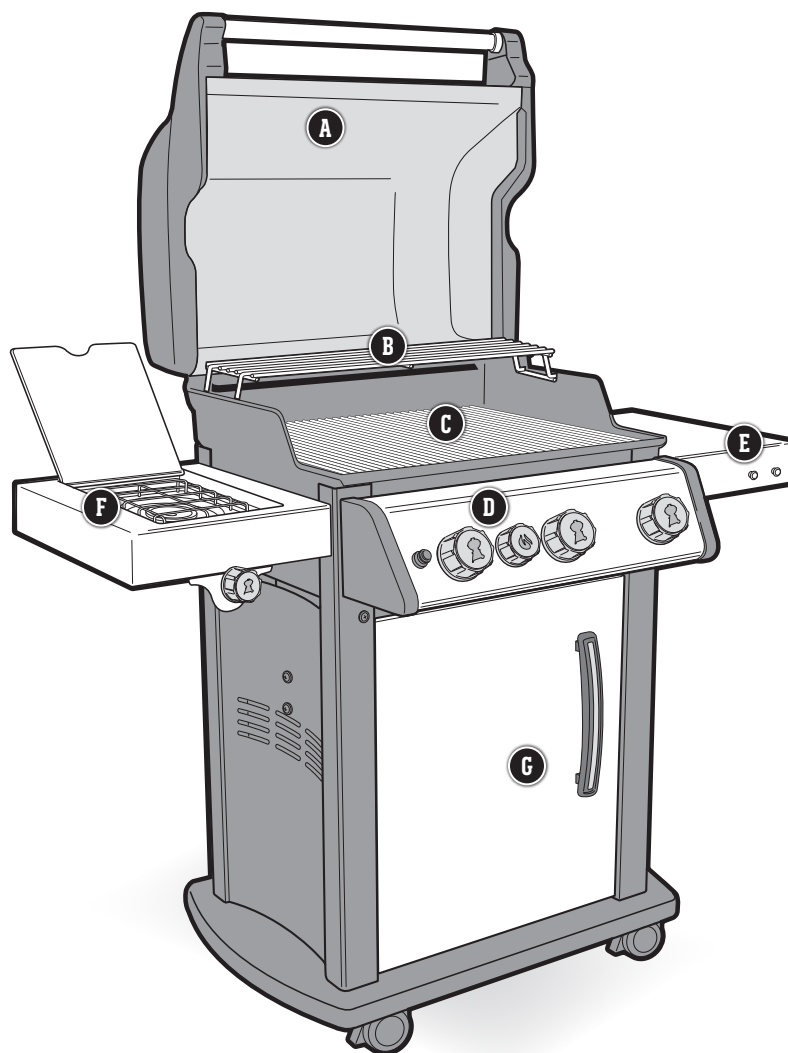


## PROTECT YOUR INVESTMENT

Shield your barbecue from the elements with a heavy-duty premium barbecue cover.

# SPIRIT FEATURES

## Product Features



### **A Built-In Thermometer**

Being aware of the temperature inside your barbecue allows you to adjust the heat when needed.

### **B Warming Rack**

The warming rack keeps food warm or toasts burger buns, as the main meal barbecues below.

### **C Stainless Steel Cooking Grates**

Premium stainless steel cooking grates are durable and built to last.

### **D Sear Station**

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

### **E Side Tables with Integrated Tool Hooks**

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 backyard workspace.

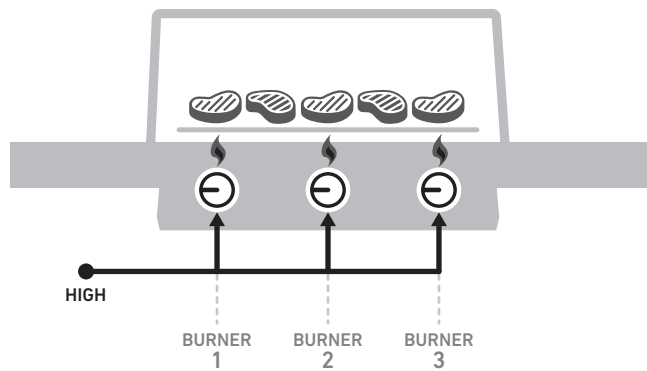
### **F Side Burner**

Use the side burner to simmer your specially crafted BBQ sauce or boil potatoes while the main course grills under the lid.

### **G Grill Cabinet**

The grill cabinet adds enclosed storage space for all of your essential grilling tools and accessories.

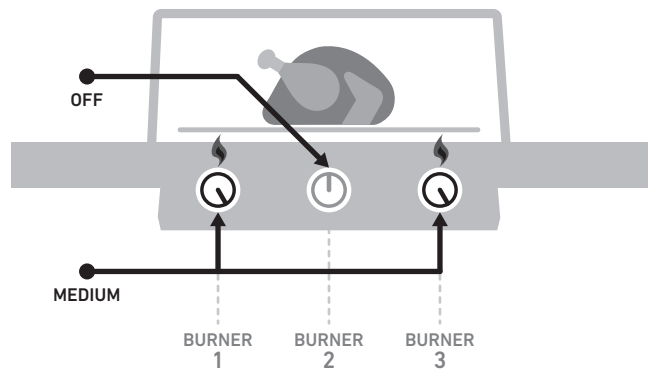
# The Flame-Direct or Indirect



## 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, kebab sticks, boneless chicken pieces, fish fillets, shellfish, and sliced vegetables.

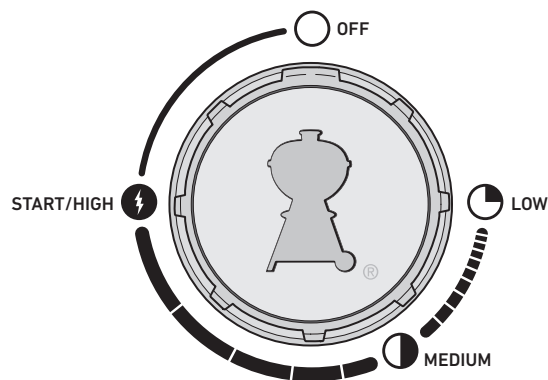
With direct heat, the fire is right below the food. It sears the surfaces of the food, developing flavours, texture, and delicious caramelisation while cooking the food all the way to the centre.



## 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 is on both sides of the barbecue, or off to one side of the barbecue. The food sits over the unlit part on the cooking grate.





# Barbecuing Do's and Don'ts

## Preheat each and every time.

If the cooking grates aren't hot enough, food will stick, and you will likely never have a chance of searing properly or developing those handsome barbecue 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 grate heat up for about ten minutes or until the lid thermometer reads 260°C (500°F).

## Don't barbecue on dirty grates.

Tossing food onto the cooking grates before they have been cleaned is never a good idea. Leftover "stuff" on the grates acts like glue, binding it to the grates and your new food. To avoid tasting last night's dinner on today's lunch, make sure that you are barbecuing on a clean cooking grate. Once the grates are preheated, use a stainless steel bristle barbecue brush to make a clean, smooth 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, already 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 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 grates restricts your flexibility. Leave at least one-quarter of the cooking grates clear, with plenty of space between each food item, in order to get your tongs in there and easily move the food around. Sometimes barbecuing involves split-second decisions and the ability to jockey food from one area to another. So give yourself enough room to operate.

## Try not to peek.

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

## Only flip once.

What's better than a juicy steak with a deep sear and plenty of beautifully caramelised bits? The key to accomplishing these results is to keep your food in place. Sometimes we have the tendency to flip our food before it reaches the desirable level of colour and flavour. In nearly all cases, you should turn food just once. If fiddling with it more than that, you are probably also opening the lid too much, 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 to know is when to stop. The most reliable way to test doneness of your food is to invest in an instant-read thermometer. This slim little gem will help you pinpoint that critical 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. The modern day backyard chef doesn't need a kitchen in order to prepare a full course meal. Use your barbecue to make char-barbecued appetisers, sides, and even desserts. Register your barbecue to receive special content that will inspire you along the way. We'd love to join you on your barbecuing adventures.



## BARBECUE MITTS

When in doubt, wear them. The good ones are insulated and protect both hand and forearm.



## SPATULA

Look for a long-handled spatula designed with a bent (offset) neck so that the blade is set lower than the handle. This makes it easier to lift food off the cooking grates.



## TIMER

Avoid the disappointment of torching your dinner by simply setting a timer. Nothing fancy needed—just one that is reliable and easy to use.

Important Information about LP Gas & Gas Connections

What is LPG?

Liquefied petroleum gas, also called LPG or LP 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, LPG is a liquid. As pressure is released from the cylinder, the liquid readily vaporises and becomes gas.

Safe Handling Tips for LPG Cylinders

- A dented or rusty LPG cylinder may be hazardous and should be checked by your LP gas supplier. Do not use a cylinder with a damaged valve.
- Although your LPG cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- The LPG cylinder must be installed, transported, and stored in an upright, secure position. Cylinders should not be dropped or handled roughly.
- Never store or transport the LPG cylinder where temperatures can reach 50°C (125°F) (the cylinder will become too hot to hold by hand).

LPG Cylinder Requirements

- Use cylinders with a minimum capacity of 3 kg and a maximum capacity of 13 kg.

What is a Regulator?

Your 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 and Hose Requirements

- In Great Britain, this barbecue must be fitted with a regulator complying with BS 3016, having a nominal output of 37 millibars.
- The length of the hose must not exceed 1.5 metres.
- Avoid kinking the hose.
- Replacement regulator and hose assemblies must be as specified by Weber-Stephen Products LLC.

Specific Requirements for Customers in Japan

LPG Cylinder Requirements

- For customers in Japan, gas connections and leak checks are to be performed by a licensed professional.
- For customers in Japan, use cylinders with a minimum capacity of 2 kg and a maximum capacity of 8 kg.

Hose Requirements

- For customers in Japan, the length of hose must be a minimum of 90 cm.

**⚠ 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 Representative in your area using the contact information on our web site. Log on to [weber.com](http://weber.com).

SPIRIT Burner Valve Orifice Sizes & Consumption Data

BURNER VALVE ORIFICE SIZES		
Country	Gas Category	335 Models
China, Cyprus, Czech Republic, Denmark, Estonia, Finland, Hong Kong, Hungary, Iceland, India, Israel, Japan, Korea, Latvia, Lithuania, Malta, the Netherlands, Norway, Romania, Russia, Singapore, Slovakia, Slovenia, South Africa, Sweden, Turkey	I <sub>3B/P</sub> (30 mbar or 2.8 kPa)	Main Burners 0.90 mm Sear Burner 0.76 mm Side Burner 0.98 mm
Belgium, France, Great Britain, Greece, Ireland, Italy, Luxembourg, Portugal, Spain, Switzerland	I <sub>3s</sub> (28-30/37 mbar)	Main Burners 0.86 mm Sear Burner 0.70 mm Side Burner 0.90 mm
Poland	I <sub>3P</sub> (37 mbar)	Main Burners 0.86 mm Sear Burner 0.70 mm Side Burner 0.90 mm
Austria, Germany	I <sub>3B/P</sub> (50 mbar)	Main Burners 0.79 mm Sear Burner 0.66 mm Side Burner 0.84 mm
CONSUMPTION DATA		
Gas Category	335 Models	
I <sub>3B/P</sub> (30 mbar or 2.8 kPa)	15.1 kW Propane 16.8 kW Butane  1079 g/h Propane 1223 g/h Butane	
I <sub>3s</sub> (28-30/37 mbar)	15.1 kW Propane 16.8 kW Butane  1079 g/h Propane 1223 g/h Butane	
I <sub>3P</sub> (37 mbar)	15.1 kW Propane 16.8 kW Butane  1079 g/h Propane 1223 g/h Butane	
I <sub>3B/P</sub> (50 mbar)	15.1 kW Propane 16.8 kW Butane  1079 g/h Propane 1223 g/h Butane	



## Installing the LPG Cylinder

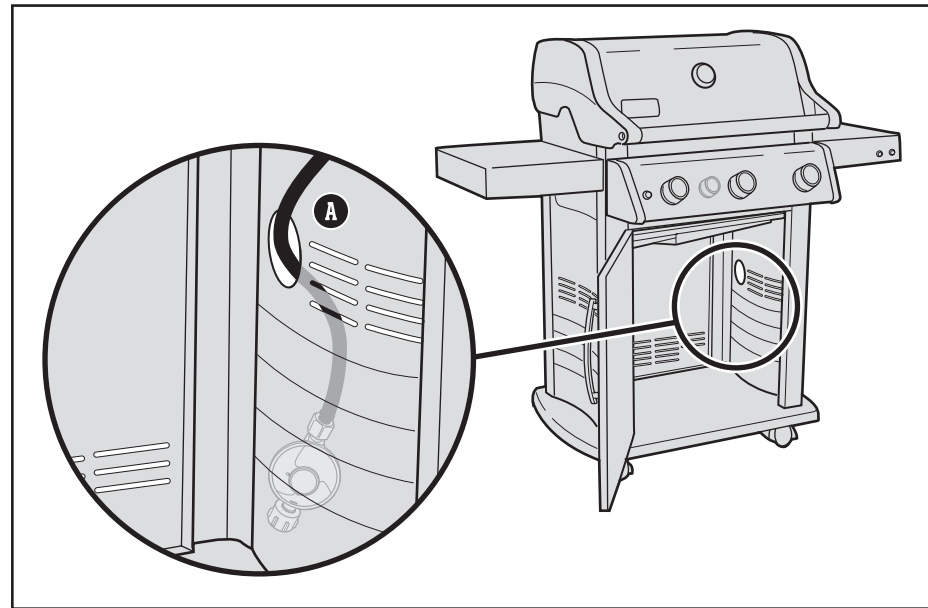
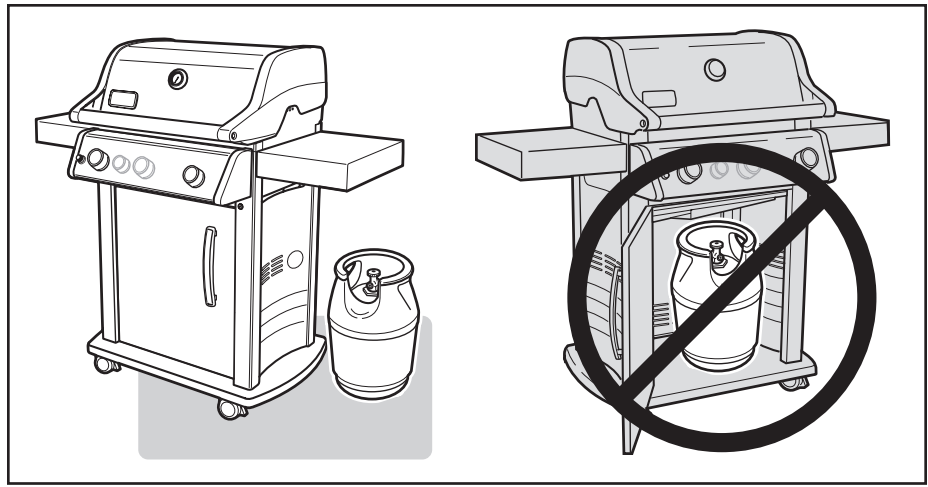
### Outside Cabinet Requirements

The cylinder must be placed on the ground outside and to the right of the cabinet. The maximum size requirements for cylinders installed outside the cabinet are:

<b>Cylinder Capacity:</b>	13 kg maximum
<b>Cylinder Height:</b>	587 mm maximum
<b>Cylinder Width:</b>	306 mm maximum

### Ground Placement Installation

- 1) Open cabinet door.
- 2) Pass the regulator hose (A) out through the side panel opening.
- 3) Place the cylinder on the ground, outside the cabinet, on the right side of the grill.
- 4) Turn the LPG cylinder so the opening of the valve is facing forward.
- 5) Connect the regulator to the LPG cylinder. Refer to "CONNECTING THE LPG CYLINDER AND LEAK CHECKING."



## Connecting the LPG Cylinder & Leak Checking

### Connect the Regulator to the Cylinder

- 1) Check that all burner control knobs are in the off O position. Check by pushing in and turning knobs clockwise.

- 2) Identify your regulator type and connect the regulator to the LPG cylinder by following the appropriate connection instructions.

*Note: Confirm that the LPG cylinder valve or regulator lever is closed before connecting.*

#### Connect by Turning Clockwise (A)

Screw regulator onto cylinder by turning fitting clockwise (a). Position the regulator so that the vent hole (b) faces down.

#### Connect by Turning Anti-Clockwise (B)

Screw regulator onto cylinder by turning fitting anti-clockwise.

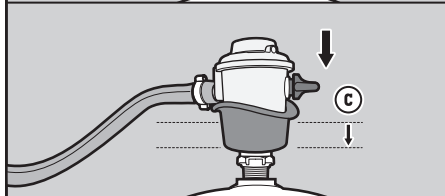
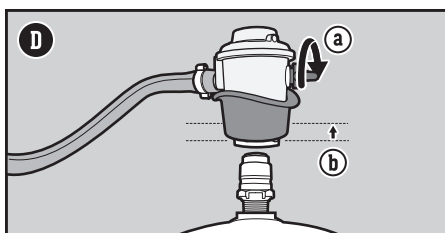
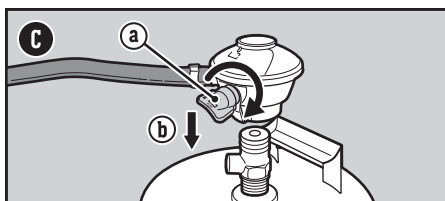
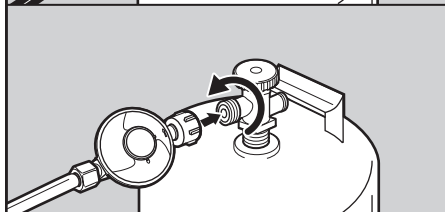
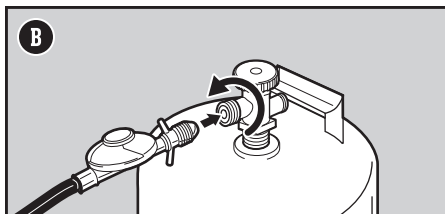
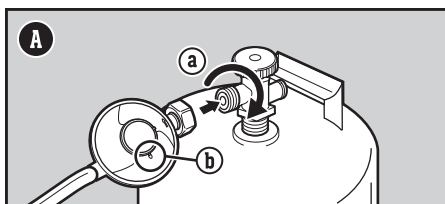
#### Connect by Turning Lever and Snapping into Position (C)

Turn regulator lever (a) clockwise to the off position. Push regulator down on cylinder valve until regulator snaps into position (b).

#### Connect by Sliding Collar (D)

Make sure regulator lever is in the off position (a). Slide the collar of the regulator up (b). Push the regulator down onto the cylinder valve and maintain pressure. Slide collar down to close (c). If regulator does not lock, repeat procedure.

*Note: The regulator illustrations shown in this manual may not be similar to the regulator you are using for your barbecue, due to different country or regional regulations.*



⚠ **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.

⚠ **DANGER:** 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 the emergency fire services.

⚠ **DANGER:** Always close the cylinder valve before disconnecting the regulator. Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while this barbecue is in operation.

⚠ **DANGER:** Do not store a spare LPG cylinder under or near this barbecue. Never fill the cylinder beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.

## What is a Leak Check?

Once the LPG cylinder is properly installed, 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 cylinder. The following fittings should be tested each time a cylinder is refilled and reinstalled:

- Where the regulator connects to the cylinder.
- Where the gas hose connects to the bulkhead.
- Where the bulkhead connects to the corrugated gas line.

## Checking for Gas Leaks

- 1) Wet fittings with a soap and water solution, using a spray bottle, brush or rag. 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) Identify your regulator type. Turn gas supply on by turning cylinder valve anti-clockwise **(G)** or by moving regulator lever to the on position **(H)**.
- 3) If bubbles appear there is a leak:
  - a) If the leak is at the regulator-to-cylinder connection or the regulator hose-to-regulator connection **(I)**, turn gas supply off. **DO NOT OPERATE THE BARBECUE.**
  - b) If the leak is at any fittings indicated in illustration **(J)**, 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 **(K)**, turn off the gas. **DO NOT OPERATE THE BARBECUE.**

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

- 4) If bubbles do not appear, leak checking is complete:
  - a) Turn gas supply 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

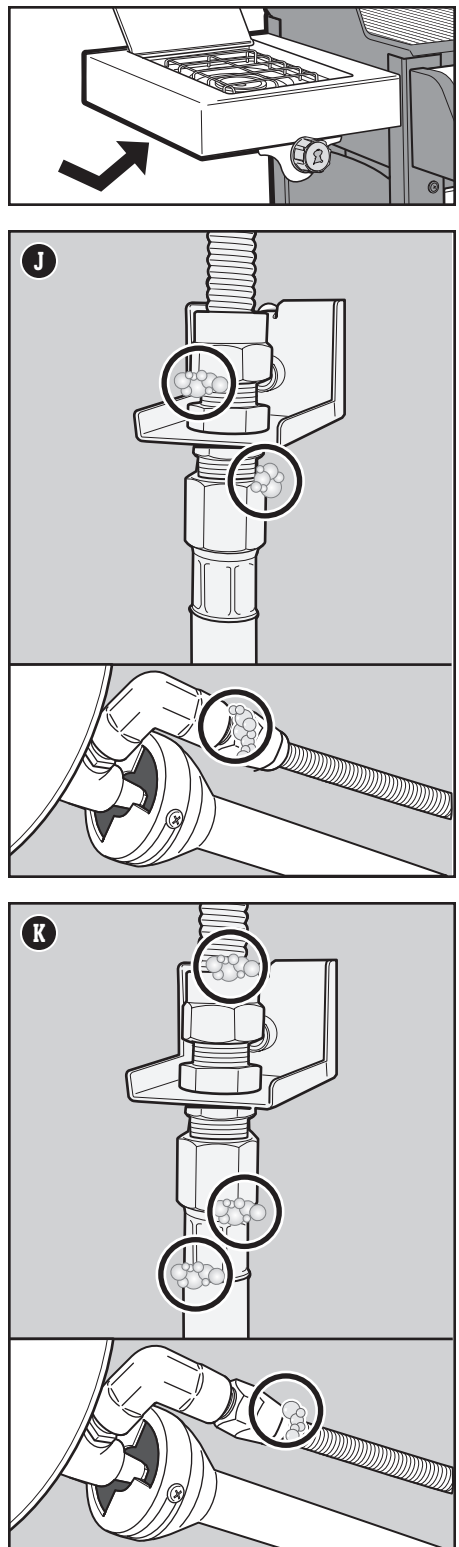
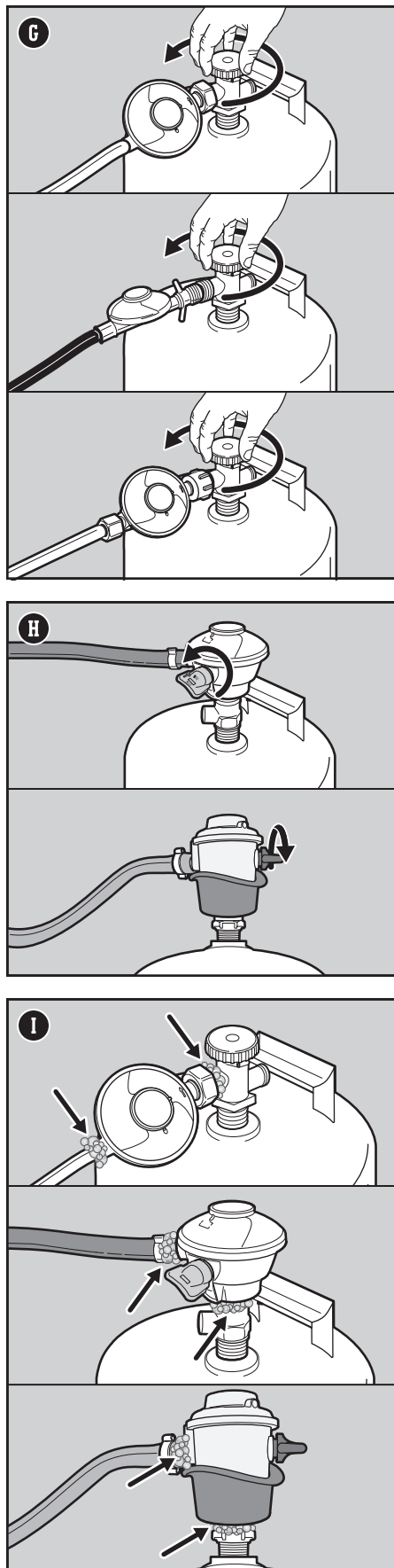
The following fittings should be tested for gas leaks each time a tank is refilled and reinstalled:

- At the regulator and where the regulator connects to the cylinder **(I)**.

Follow the instructions for "Checking for Gas Leaks".

## Disconnect the Regulator from the Cylinder

- 1) Confirm that the LPG cylinder valve or regulator lever are fully closed.
- 2) Disconnect the regulator.



## 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 prior to barbecuing.

#### Check for Grease

Your grill was built with a grease management system that funnels grease away from food and into a disposable container. As you cook, grease is channeled down the slide-out grease tray and into a disposable drip tray that lines the catch pan. This system should be cleaned each and every time you grill to prevent fires.

- 1) Confirm that the grill is off and cool.
- 2) Remove the slide-out grease tray by pulling the tray out of the cabinet (A). Remove excess grease with a plastic scraper.
- 3) Remove the catch pan. Check for excessive amounts of grease in the disposable drip tray that lines the catch pan. Discard disposable drip pan when necessary and replace with a new one.
- 4) Reinstall all components.

#### 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 (B). If the hose is found to be damaged in any way, do not use the barbecue.

#### Preheat the Barbecue

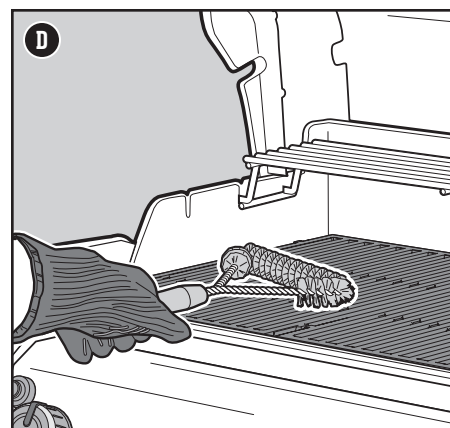
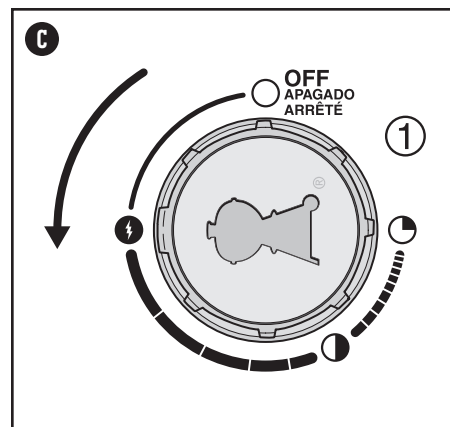
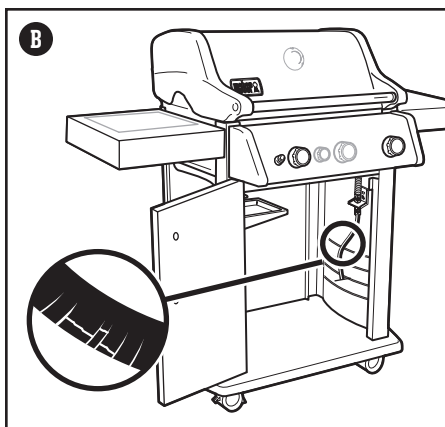
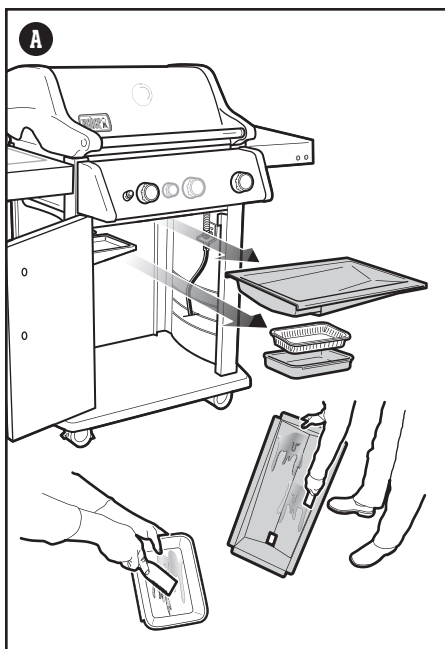
Preheating the barbecue is critical to successful barbecuing. Preheating helps to prevent food from sticking to the grate and gets the grate hot enough to sear properly. It also burns off any residue from the previous meal.

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

#### Clean the Cooking Grate

After preheating, any bits of food or debris left over from previous use will be easier to remove. Cleaned grates will also prevent your next meal from sticking.

- 1) Brush the grates with a stainless steel bristle barbecue brush immediately after preheating (D).



⚠ **DANGER:** Do not line the slide-out grease tray or cookbox with aluminum 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 heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.

⚠ **WARNING:** Grill 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 bristle grill brush at the beginning of every spring.





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

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

## Igniting the Barbecue


### Using the CROSSOVER Ignition System to Ignite the Barbecue

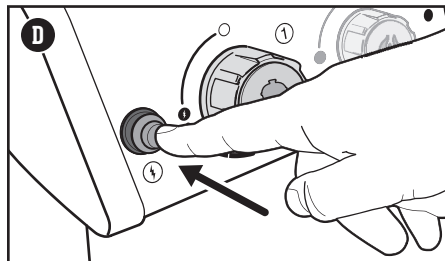
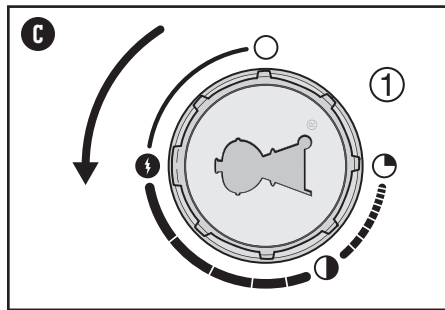
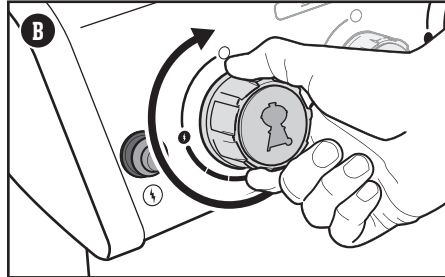
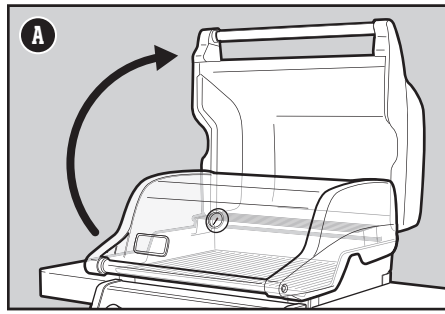
The CROSSOVER ignition system ignites the burner furthest to the left, burner 1, with a spark from the igniter electrode. You generate the energy for the spark by pushing the igniter button. You will hear the igniter clicking. Burner(s) 2 (and 3) can be lit after burner 1 is lit. All burners should be lit for preheating, however, all burners do not have to be lit while barbecuing.

- 1) Open the barbecue lid (A).
- 2) Check that all burner control knobs are in the off  position. Check by pushing in and turning knobs clockwise (B).  
*Note: It is important that all burner control knobs are in the off  position before turning on the LPG cylinder.*
- 3) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
- 4) Begin with the burner furthest to the left, burner 1. Push the burner control knob in and turn it anti-clockwise to the start/high  position (C).  
**IMPORTANT: Always ignite burner 1 first. The other burner(s) ignite from burner 1.**
- 5) Push and hold the electronic ignition button (D). You will hear it ticking.
- 6) Check that burner 1 is lit by looking through the cooking grates and through the FLAVORIZER BARS.
- 7) If the burner does not ignite, 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.
- 8) When burner 1 ignites, you can turn on burner 2 (and burner 3).

Should the burners fail to ignite using the electronic ignition, refer to the TROUBLESHOOTING section. There you will find 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.
- 2) Turn the gas supply off at the LPG cylinder.



⚠ WARNING: Open lid during ignition.

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

⚠ 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.

## Using the Sear Station

Searing is a direct heat technique used on meats, such as steak, poultry parts, 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 flavor.

- 1) Open the lid and ignite all of the burners including the sear burner . Begin with burner 1 furthest to the left.

**IMPORTANT: Always ignite burner 1 first. The other burner(s) ignite from burner 1.**

Refer to IGNITING THE BARBECUE.

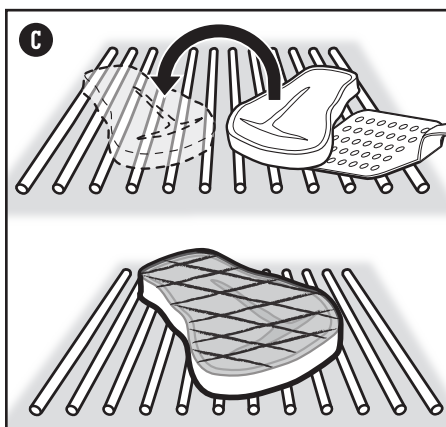
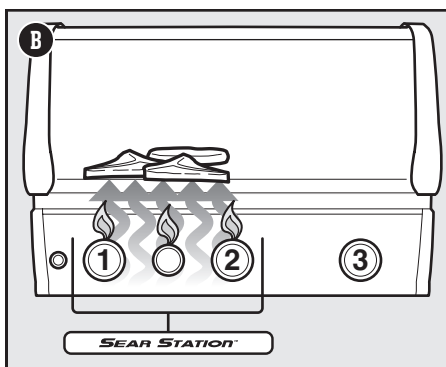
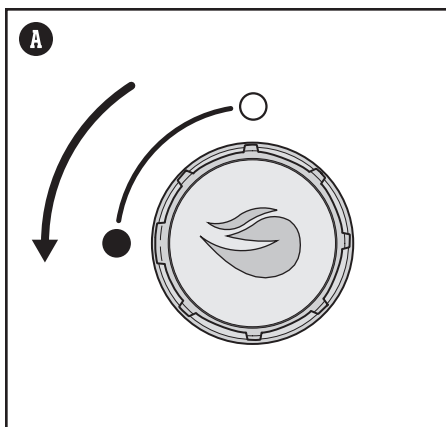
- 2) Preheat the barbecue with the lid closed and with all burners on the start/high position for 10 to 15 minutes or until thermometer registers 260° C.
- 3) After preheating, leave the sear burner control knob and the adjacent burner control knobs in the start/high position (A). The sear burner works in tandem with adjacent burners (B). The remaining burner(s) can be turned off or low.
- 4) Place meat directly over the sear station and close lid. Sear each side anywhere from one to four minutes (C), depending on the type and thickness of meat. Once searing is complete, the meat can be moved to moderate heat over 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 station 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 at the LPG cylinder.



## Igniting the Side Burner


### Using the Electronic Ignition to Ignite the Side Burner

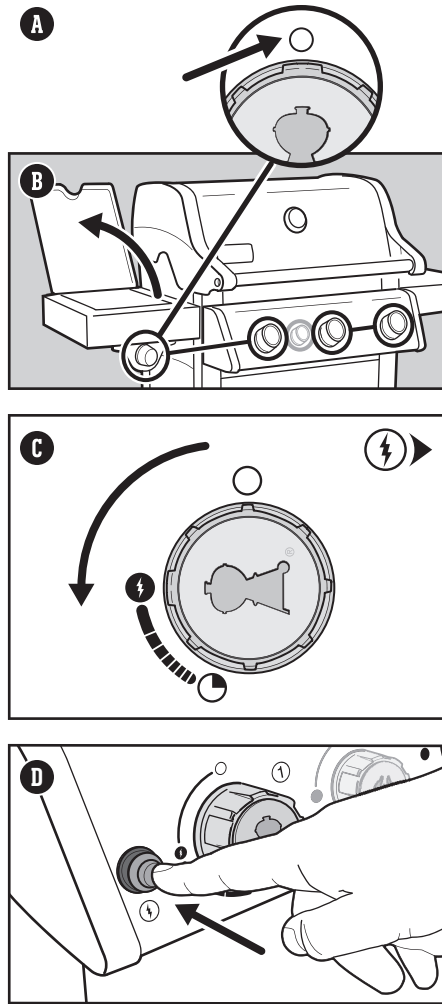
Unlike the main burners, the side burner does not ignite from burner 1. If one or more of the main burners on your grill are already lit and you would like to ignite the side burner, skip to step 3. If none of the main burners are lit and you are only using the side burner, start with step 1.

- 1) Check that the side burner control knob is in the off  position. Check by pushing in and turning knob clockwise (A). Also check that all main burner control knobs are in the off  position.  
*Note: It is important that all burner control knobs are in the off  position before turning on the LPG cylinder.*
- 2) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
- 3) Open the side burner lid (B).
- 4) Push in and turn side burner control knob anti-clockwise to start/high  position (C).
- 5) Push and hold in the igniter button (D). You will hear the igniter clicking. Check that the side burner is lit. The side burner flame may be difficult to see on a bright sunny day.
- 6) Once side burner is ignited, continue turning the knob anti-clockwise until you reach the desired position.
- 7) If the side burner does not ignite within 4 seconds, turn side burner control knob to the off  position and wait five minutes to allow the gas to clear before attempting to light the burner again.

Should the side burner fail to ignite using the electronic ignition, refer to the TROUBLESHOOTING section. There you will find 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.
- 2) Turn gas supply off at the LPG cylinder.



⚠ 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.



## 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 cooking grates 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. 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 change into carbon and deposit on the inside of your lid. These deposits will eventually peel, and look very similar to paint. These deposits are non-toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

- 1) Brush the carbonised grease from the inside of the lid with a stainless steel bristle barbecue brush (A). To minimise further build-up, the inside of the lid can be wiped with a paper towel after barbecuing while the barbecue is still warm (not hot).

### Cleaning the Cooking Grates

If you have been cleaning your cooking grates as recommended, the debris on your grates should be minimal.

- 1) With grates installed, brush the debris off your cooking grate with a stainless steel bristle barbecue brush (B).
- 2) Take the grates out 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 vaporised by the FLAVORIZER BARS are funnelled away from the burners. This helps prevent flare-ups inside of your barbecue, and protects the burners from getting clogged.

- 1) Scrape the FLAVORIZER BARS with a plastic scraper (C).
- 2) If necessary, brush the FLAVORIZER BARS with a stainless steel bristle barbecue brush.
- 3) Remove FLAVORIZER BARS and set aside.

### Cleaning the Burners

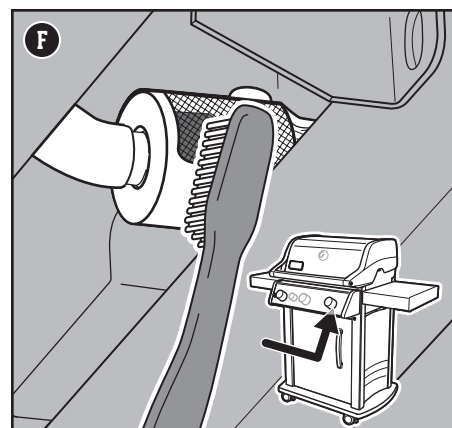
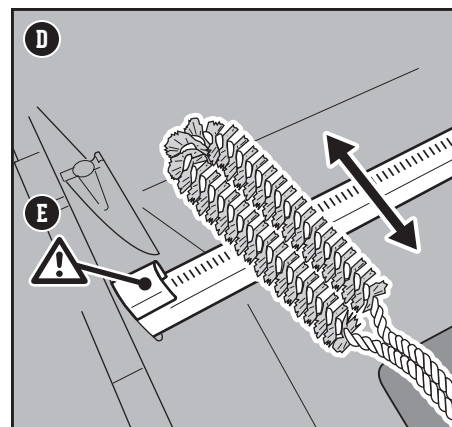
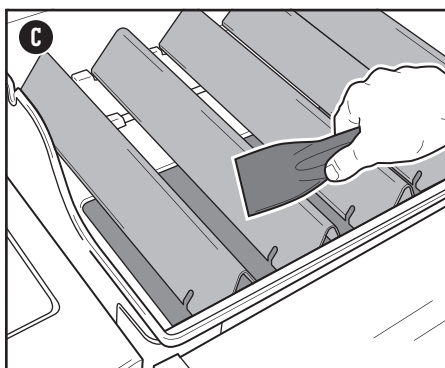
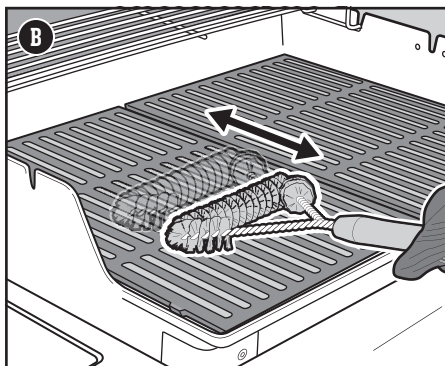
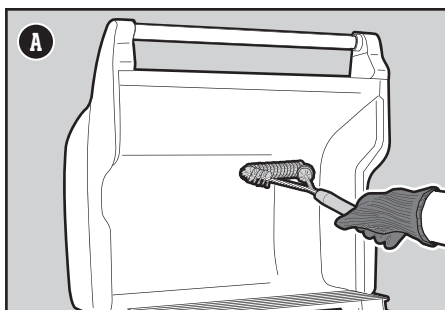
Two areas on the burners that are key to optimum performance are the ports (small openings running along the length of the burners) and the spider/insect screens on the ends of the burner. Keeping these areas clean is essential for safe operation.

#### Cleaning the Burner Ports

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

#### 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 of the burners using a soft bristle brush (F).



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

⚠ **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.

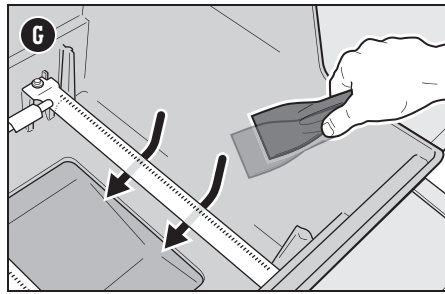
⚠ **CAUTION:** Do not place any barbecue components onto the side tables as they may scratch the paint or stainless steel surfaces.

⚠ **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.

## Cleaning the Cookbox

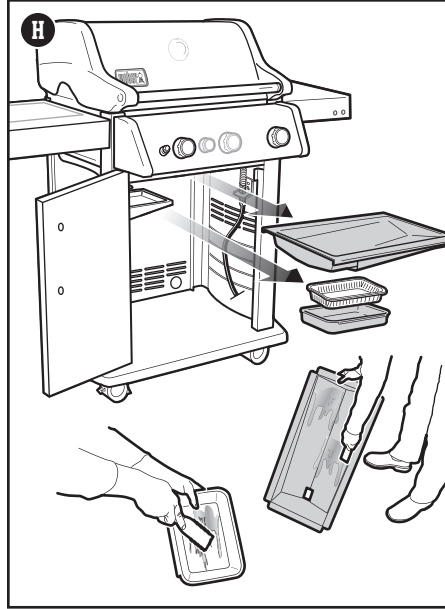
Look inside the cookbox for any grease accumulation or leftover food particles. Excessive accumulation can cause a fire.

- 1) Use a plastic scraper to scrape debris off the sides and bottom of the barbecue into the opening in the bottom of the cookbox (G). This opening leads debris into the slide-out catch pan.



## Cleaning the Grease Management System

The grease management system consists of an angled slide-out grease tray and a catch pan (H). These components were designed to be easily removed, cleaned, and replaced; an essential step every time you prepare to grill. Instructions on inspecting the grease management system can be found in MEAL-TO-MEAL MAINTENANCE.



## Cleaning the Outside of the Barbecue

The outside 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 stainless steel cleaner or polish designed for use on outdoor products and barbecues. Use a microfiber cloth to 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, and paper towels or cloth. After wiping down the surfaces, rinse and dry thoroughly.

### Cleaning the Outside of Barbecues that are in Unique Environments

If your barbecue is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your barbecue with warm soapy water. Follow up with a rinse and thorough drying. Additionally, you may want to apply a stainless steel cleaner weekly to prevent surface rust.

## Cleaning the Side Burner Tube

### Remove Side Burner Valve

You will need: A Phillips screwdriver.

- 1) Remove the two screws that secure the side burner valve plate to the side burner table (I).
- 2) Release the side burner valve from burner tube by gently pulling the assembly forward. Exercise care not to kink the corrugated gas line.

### Clean the Burner Tube

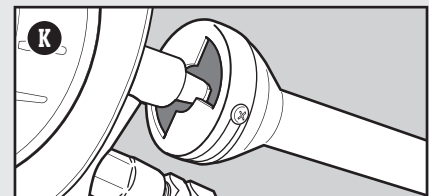
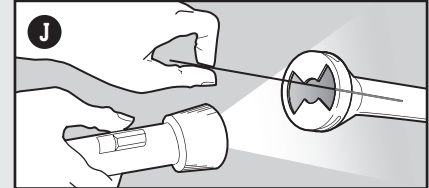
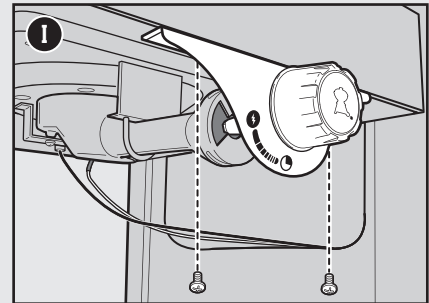
You will need: A torch, a wire (a straightened-out coat hanger), a suitable stainless steel bristle brush.

- 1) Look inside the burner tube with a torch (J).
- 2) Clean any debris or blockage from the inside of the tube with the wire.

### Reinstall Side Burner Valve

You will need: A Phillips screwdriver.

- 1) Align side burner valve with side burner tube opening.
- 2) Position the side burner tube properly over the side burner valve orifice (K).
- 3) Secure the side burner valve plate to the side burner table using two screws.



**⚠ CAUTION:** The side burner tube opening must be positioned properly over the side burner valve orifice.

## MAIN BURNER(S) or SIDE BURNER WILL NOT IGNITE

### SYMPTOM

- Main burners or side burner do(es) not ignite when following the electronic 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 Grill with a Match.”

If **match lighting IS NOT successful**, follow the “GAS FLOW” troubleshooting suggestions on the next page.





There is a problem with the electronic 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 Grill with a Match.”






If **match lighting IS successful**, follow the instructions for “Checking the Components of the Electronic Ignition System.”

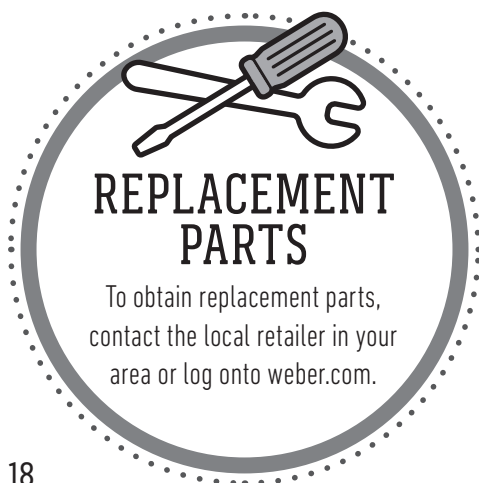
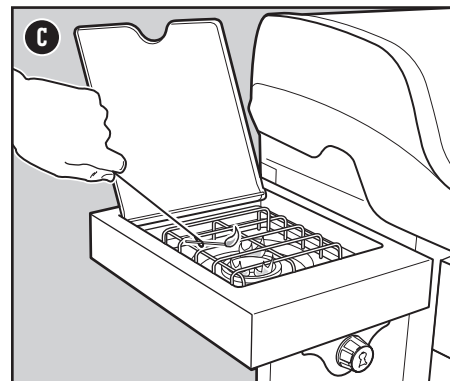
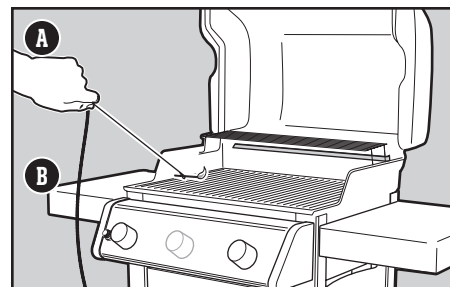
## Lighting Your Grill with a Match

### Using a Match to Determine if there is Gas Flow to the Burners

- 1) Open the barbecue lid.
- 2) Check that all burner control knobs are in the off  position. Check by pushing in and turning knobs clockwise.  
*Note: It is important that all burner control knobs be in the off  position before you turn on the LPG cylinder.*
- 3) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
- 4) Begin with burner 1, furthest to the left. Put match in the matchstick holder and strike match. Insert lit match down through the cooking grates, past the FLAVORIZER BARS and next to the burner (**A**).
- 5) Push the burner control knob in and turn it anti-clockwise to the start/high  position.
- 6) Check that the burner is lit by looking through the cooking grates and through the FLAVORIZER BARS (**B**).
- 7) If the burner does not ignite within 4 seconds, turn 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 lies in the ignition system. Follow the instructions for “Checking the Components of the Electronic Ignition System”.
- 9) After burner 1 ignites, you can turn on burner 2 (and burner 3).

### Using a Match to Determine if there is Gas Flow to the Side Burner

- 1) Open the side burner lid.
- 2) Check that the side burner control knob is in the off  position. Check by pushing in and turning knob clockwise. Also check that all main burner control knobs are in the off  position.  
*Note: It is important that all burner control knobs are in the off  position before turning on the LPG cylinder.*
- 3) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
- 4) Put match in the matchstick holder and strike match. Hold lit match by the side burner (**C**).
- 5) Push the burner control knob in and turn it anti-clockwise to the start/high  position.
- 6) Check that the side burner is lit. The side burner flame may be difficult to see on a bright sunny day.
- 7) If the side burner does not ignite within 4 seconds, turn side 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, follow the instructions for “Checking the Components of the Electronic Ignition System”.



## GAS FLOW


### SYMPTOM

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

### CAUSE

### SOLUTION

Some countries have regulators with a "flow limiting device" that has been activated. This safety feature built into the regulator restricts the gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas at the LPG cylinder and one or more of the control knobs are not in the off position. It may also occur if you turn on the LPG cylinder too quickly.

Reset the "flow limiting device" by closing the LPG cylinder valve and turning all the burner control knobs to the off  position. Wait five minutes to allow accumulated gas to dissipate, then ignite the barbecue again following the instructions in the "Operation" section.

The LPG cylinder is low or empty.

Refill LPG cylinder.

Fuel hose is bent or kinked.

Straighten fuel hose.

Burner ports are dirty.

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

### SYMPTOM

- Gas is smelled in conjunction 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 about proper flame pattern and spider screens.

### SYMPTOM

- The smell of gas and/or a light hissing sound.

### CAUSE

### SOLUTION

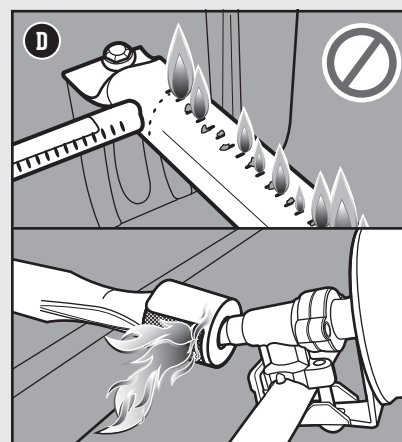
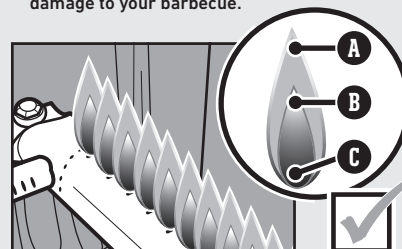
The internal rubber seal in the LPG cylinder valve could be damaged.

Inspect the rubber seal for damage. If damaged, return LPG cylinder to local retailer.

## Proper Burner Flame Pattern

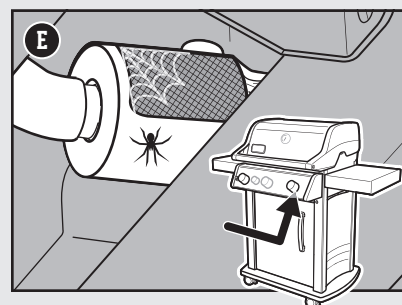
The burners in your barbecue were factory set for the correct air and gas mixture. When the burners are performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).

**⚠ 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

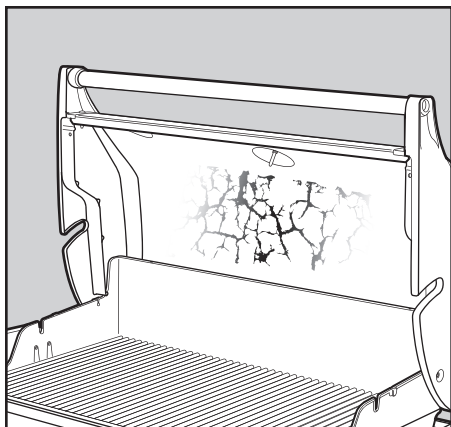
The combustion air openings of the burners (E) are fitted with stainless steel screens to prevent spiders and other insects from spinning webs and building nests inside the burners. Dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burners.



**⚠ 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.**

**⚠ WARNING: Failure to use genuine Weber-Stephen parts for any repair or replacement will void all warranty protection.**

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



## GREASY BARBECUE (Peeling Paint & Flare-Ups)

### SYMPTOM

- Inside of lid appears to have the appearance of peeling paint.

### CAUSE

The flakes you see are accumulated cooking vapours that have turned into carbon.

### SOLUTION

This happens over time after repeated use of your barbecue. 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 the previous meal.

The inside of the barbecue needs to be cleaned thoroughly.

### SOLUTION

Always preheat the barbecue on the highest setting for 10 to 15 minutes.

Follow the steps in the "Cleaning and Maintenance" section to clean the barbecue inside from the top down.

## Checking the Components of the Electronic Ignition System

When pressing the ignition button you should hear a ticking sound. If you cannot hear the ticking sound, check the battery, then check the wires.

### Checking the Battery

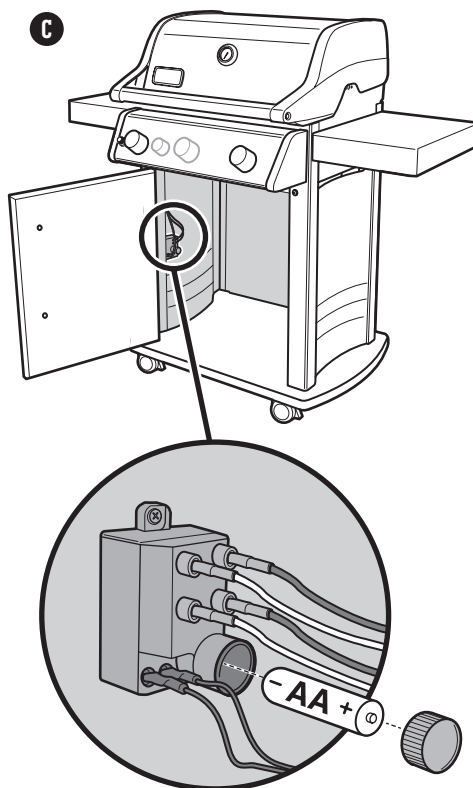
There are three potential issues with the battery that supplies the power to your ignition module that need to be checked:

- 1) Some batteries have a plastic protective wrap around them. (Do not confuse this plastic with the battery label.) Check that this plastic wrap is removed.
- 2) Confirm that the battery is installed correctly (C).
- 3) If the battery is old, replace it with a new battery.

### Checking the Wires

There are two potential trouble spots that need to be checked:

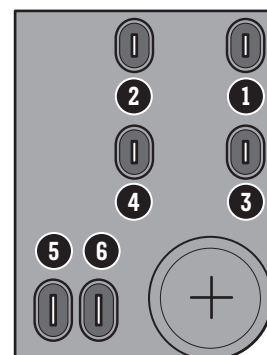
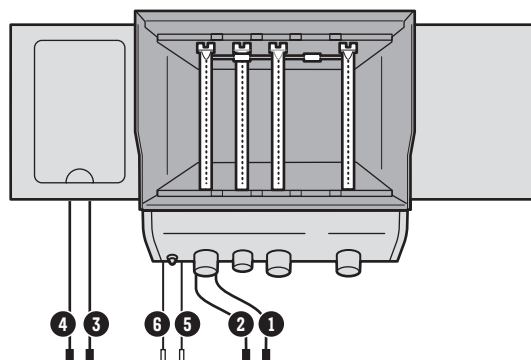
- 1) Check that the ignition wires are connected securely to the terminals on the ignition button under the control panel.
- 2) Make sure the ignition wires are properly attached to the ignition module. The wire terminals are colour coded to correspond with the terminals on the ignition module. The number of wires will vary per model.



## CALL CUSTOMER SERVICE






If you are still experiencing any problems, contact the Customer Service Representative in your area using the contact information on [weber.com](http://weber.com).

## Igniter Module Wire Chart





## Barbecuing Guide

Type	Thickness/Weight	Approximate Total Barbecue Time
 <b>RED MEAT</b>		
<b>Steak:</b> New York strip, porterhouse, rib-eye, T-bone, and filet mignon (tenderloin)	19 mm thick	<b>4 to 6 minutes</b> direct high heat
	25 mm thick	<b>6 to 8 minutes</b> direct high heat
	50 mm thick	<b>14 to 18 minutes</b> sear 6 to 8 minutes direct high heat, then 8 to 10 minutes indirect high heat
<b>Flank Steak</b>	0.68 to 0.90 kg, 19 mm thick	<b>8 to 10 minutes</b> direct medium heat
<b>Ground Beef Patty</b>	19 mm thick	<b>8 to 10 minutes</b> direct medium heat
<b>Tenderloin</b>	1.3 to 1.8 kg	<b>45 to 60 minutes</b> 15 minutes direct medium heat, then 30 to 45 minutes indirect medium heat
 <b>PORK</b>		
<b>Bratwurst:</b> fresh	85 g link	<b>20 to 25 minutes</b> direct low heat
<b>Chop:</b> boneless or bone in	19 mm thick	<b>6 to 8 minutes</b> direct high heat
	31 to 38 mm thick	<b>10 to 12 minutes</b> sear 6 minutes direct high heat, then 4 to 6 minutes indirect high heat
<b>Ribs:</b> baby back, spareribs	1.3 to 1.8 kg	<b>1½ to 2 hours</b> indirect medium heat
<b>Ribs:</b> country-style, bone in	1.3 to 1.8 kg	<b>1½ to 2 hours</b> indirect medium heat
<b>Tenderloin</b>	0.454 kg	<b>30 minutes</b> sear 5 minutes direct high heat, then 25 minutes indirect medium heat
 <b>POULTRY</b>		
<b>Chicken Breast:</b> boneless, skinless	170 to 226 g	<b>8 to 12 minutes</b> direct medium heat
<b>Chicken Thigh:</b> boneless, skinless	113 g	<b>8 to 10 minutes</b> direct medium heat
<b>Chicken Pieces:</b> bone in, assorted	85 to 170 g	<b>36 to 40 minutes</b> 6 to 10 minutes direct low heat, then 30 minutes indirect medium heat
<b>Chicken:</b> whole	1.8 - 2.2 kg	<b>1 to 1½ hours</b> indirect medium heat
<b>Cornish Game Hen</b>	0.68 - 0.90 kg	<b>60 to 70 minutes</b> indirect medium heat
<b>Turkey:</b> whole, unstuffed	4.5 - 5.4 kg	<b>2 to 2½ hours</b> indirect medium heat
 <b>SEAFOOD</b>		
<b>Fish, Fillet, or Steak:</b> halibut, red snapper, salmon, sea bass, swordfish, and tuna	6.3 to 12.7 mm thick	<b>3 to 5 minutes</b> direct medium heat
	25 - 31 mm thick	<b>10 to 12 minutes</b> direct medium heat
	0.454 kg	<b>15 to 20 minutes</b> indirect medium heat
<b>Fish:</b> whole	1.36 kg	<b>30 to 45 minutes</b> indirect medium heat
	42.5 g	<b>2 to 4 minutes</b> direct high heat
<b>Shrimp</b>	42.5 g	<b>2 to 4 minutes</b> direct high heat
 <b>VEGETABLES</b>		
<b>Asparagus</b>	12.7 mm in diameter	<b>6 to 8 minutes</b> direct medium heat
	in husk	<b>25 to 30 minutes</b> direct medium heat
<b>Corn</b>	husk removed	<b>10 to 15 minutes</b> direct medium heat
	shiitake or button	<b>8 to 10 minutes</b> direct medium heat
<b>Mushroom</b>	portobello	<b>10 to 15 minutes</b> direct medium heat
	halved	<b>35 to 40 minutes</b> indirect medium heat
<b>Onion</b>	12.7 mm slices	<b>8 to 12 minutes</b> direct medium heat
	whole	<b>45 to 60 minutes</b> indirect medium heat
<b>Potato</b>	12.7 mm slices	<b>9 to 11 minutes</b> parboil 3 minutes, then 6 to 8 minutes direct medium heat

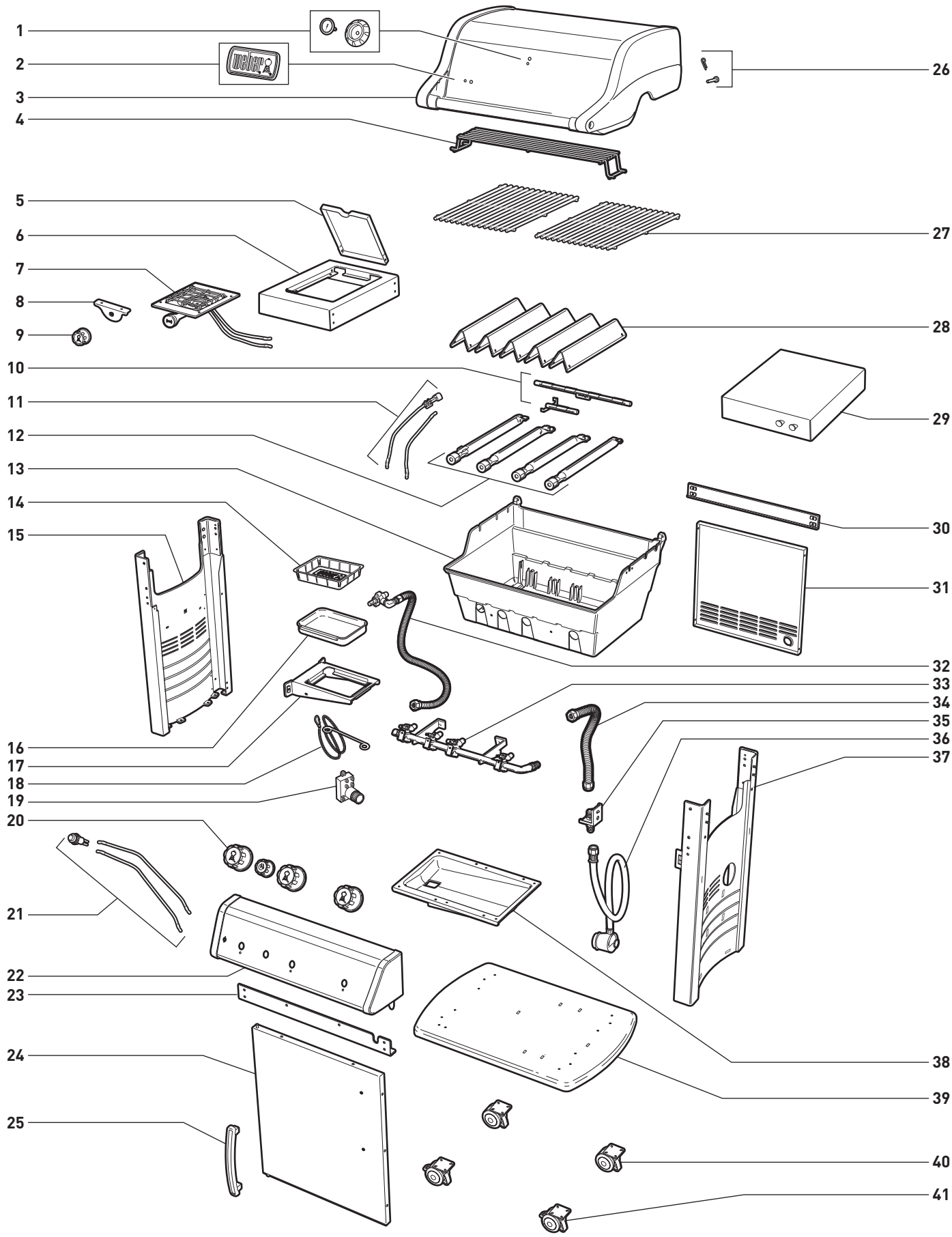
The cuts, thicknesses, weights, and barbecuing times above are meant to be guidelines. Factors such as altitude, wind, and outside temperature can affect cooking times. Two rules of thumb: Barbecue steaks, fish fillets, boneless chicken pieces, and vegetables using the direct method for the time given on the chart (or to the desired doneness), turning food once halfway through barbecuing time. Barbecue roasts, whole poultry, bone-in poultry pieces, whole fish and thicker cuts using the indirect method for the time given on the chart (or until an instant-read thermometer registers the desired internal temperature). Cooking times for beef and lamb are to medium doneness unless otherwise noted. Before carving, let roasts, larger cuts of meat, and thick chops and steaks rest for 5 to 10 minutes after cooking. The internal temperature of the meat will rise by 5 to 10 degrees during this time.



DON'T FORGET TO REGISTER

SPIRIT SP-335

Spirit - SP-335 LP - ASIA 102520

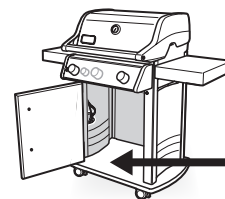








Serial Number



Write your grill's serial number in the above box for future reference. The serial number is on the data label located inside of the cabinet.



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