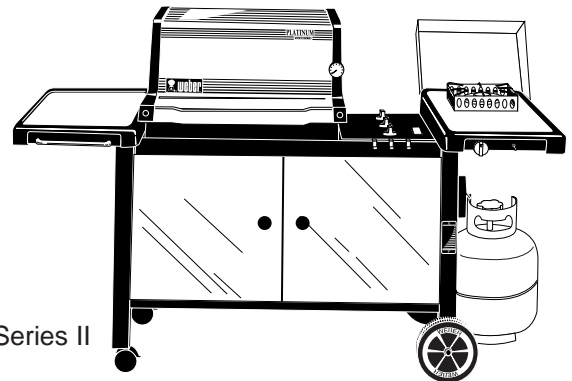




PLATINUM™ SERIES II LP Gas Barbecues Step-By-Step Guide



Platinum Series II
2200 LP



Platinum Series II
3400 LP



Platinum Series II
3200 LP



THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

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

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

FOR YOUR SAFETY

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

FOR YOUR SAFETY

If you smell gas:

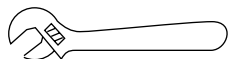
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

TOOLS NEEDED

Phillips screwdriver



7/16 inch or adjustable wrench



SUPPLIES NEEDED

You will need a soap and water solution to check for gas leaks. (See section "Check for Gas Leaks.")

Refer to exploded view in the Operating Guide if replacement parts are needed.

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

While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

REMOVE BOTTOM TRAY FROM GRILL

Remove all tape from packaging. Remove bottom rack from top of packaging. Remove outer box. Pull out bottom tray from cooking box. Remove packaging material from bottom tray, catch pan holder, catch pan, and drip pan. For the Platinum Series II 3400, remove the white plastic from the stainless steel.

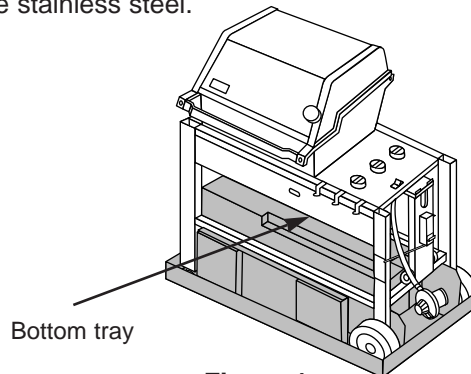
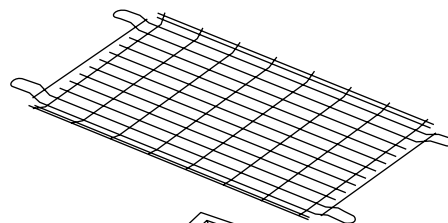
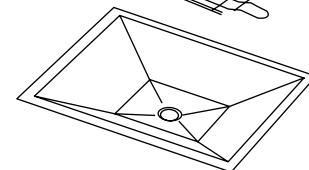


Figure 1

Bottom rack



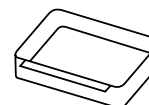
Bottom tray



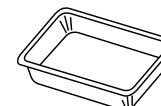
Catch pan holder



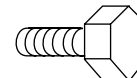
Catch pan



Drip pan



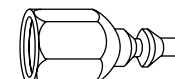
Four 1/4-20 x 1/2 inch bolts



Four nylon washers



Filler adapter



REMOVE GRILL FROM LOWER PACKAGING

WARNING: Lifting the barbecue from the lower packaging requires at least two people.

With two people lift straight up and over lower packaging and cardboard support.

Note: For the Platinum Series II 3400, make sure the front doors are securely closed before lifting.

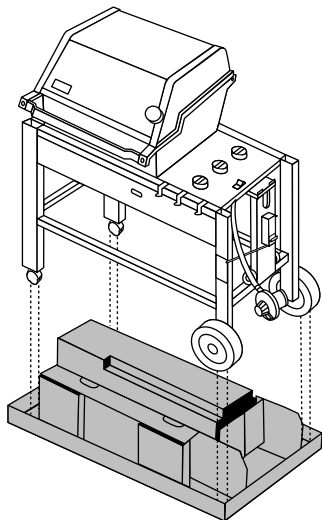
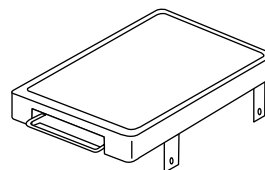


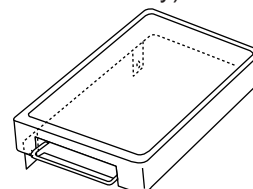
Figure 2

REMOVE PACKAGED PARTS FROM LOWER CARTON

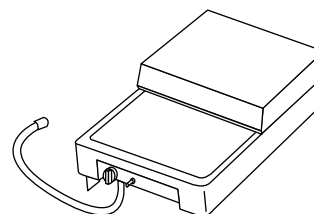
Left work surface



Right work surface
(Platinum Series II 2200 LP only)

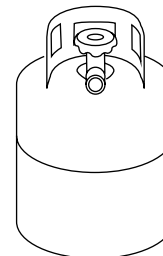


Side burner
(Platinum Series II 3200 LP and 3400 LP only)



Note: For the Platinum Series II 3200 and 3400, remove the white plastic on the stainless steel of the side burner.

LP tank



INSTALLATION OF CATCH PAN INTO BOTTOM TRAY

Hook the ends of the catch pan holder into the hole in the bottom tray. Figure 3. **The front of the catch pan holder must be on the same side as the finger grip of the bottom tray.**

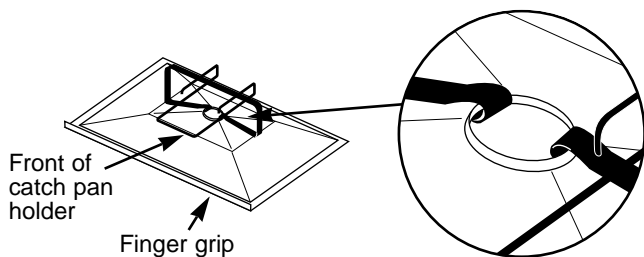


Figure 3

Slide the bottom tray onto the mounting rails under the cooking box with finger grip toward you.

CAUTION: Do not line bottom tray with aluminum foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.

Put the foil drip pan into the catch pan.

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

REINSTALLATION OF STAINLESS STEEL FLAVORIZER BARS

Note: Remove any tape or packing material. Parts are shipped in place. Use these steps to check that they are in position. The Flavorizer bars are already in place. This step is only for reinstallation.

Set the long stainless steel Flavorizer bars side to side in the lower position of the cooking box. Insert the front two Flavorizer bars through the Steam-N-Chips Smoker flue. Figure 4.

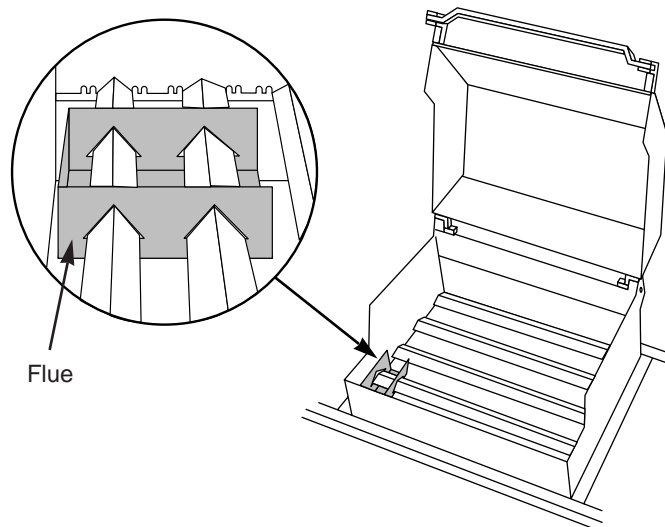


Figure 4

Set the short stainless steel Flavorizer bars front to back in the upper position. Figure 5. Place Steam-N-Chips Smoker so it opens towards Flavorizer bars.

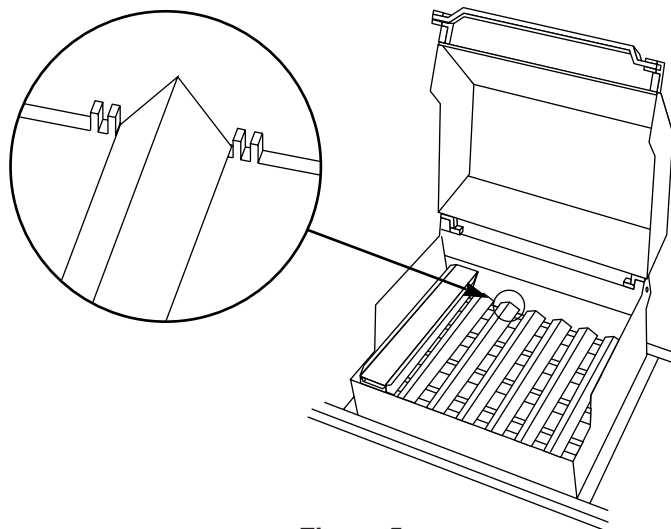


Figure 5

REINSTALLATION OF COOKING GRATES

Note: The cooking grates are already in place. This step is only for reinstallation.

Set the cooking grates onto the ledges in the cooking box. The open "U" of the cooking grate goes down. Figure 6.

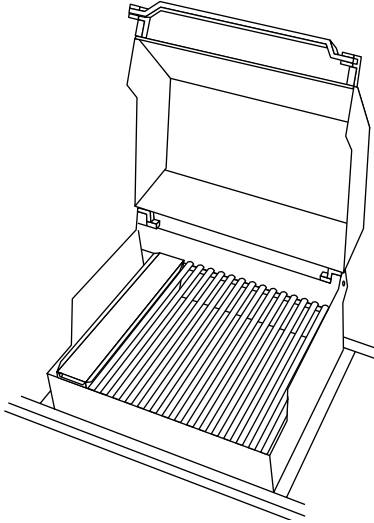


Figure 6

INSTALL WARM-UP BASKET

Insert one end of the Warm-Up Basket into the hole in the right end of the lid and the other end into the slot in the left end of the lid. Figure 8.

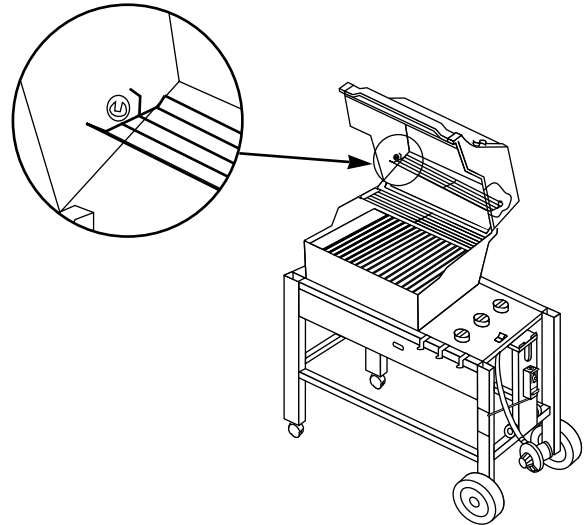


Figure 8

INSTALLATION OF WARMING RACK

Set the warming rack into the slots at the rear of the cooking box. Figure 7.

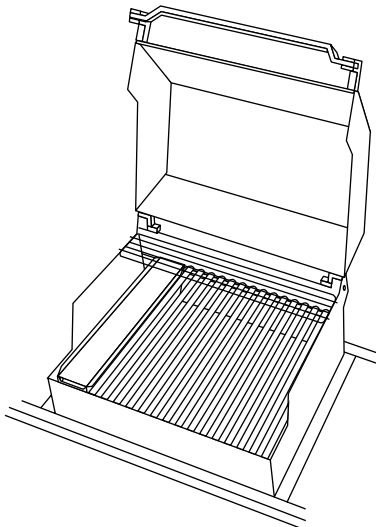


Figure 7

SET LP FUEL SCALE

You will need: LP tank (empty).

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

We utilize various LP tank manufacturers. Some of the tanks we receive have differing top collar assemblies. (The top collar is the metal protective ring around the valve.) One series of tanks mounts with the valve facing front. The other tanks mount with the valve facing away from the fuel scale. These types of tanks are illustrated in Figure 9.

Loosen the tank lock wing nut. Tighten so the lock is held up out of the way. Figure 9 (a). Lift and hook the tank onto the fuel scale. With an empty LP tank, adjust the fuel scale setting to E with scale setting (top) wing nut. Figure 9 (b).

CAUTION: Do not remove adjustment wing nut from tank scale.

After adjusting tank scale, push tank down a couple of times to check that the tank scale is set on "E".

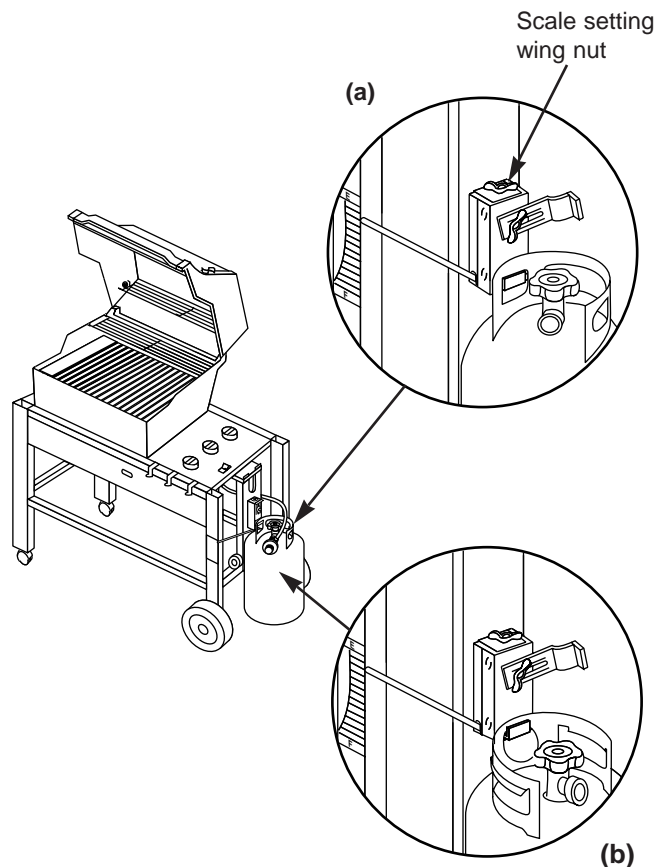


Figure 9

FILL LP TANK

To fill, take the LP tank and filler adapter to an RV center, or look up gas-propane in the phone book for other sources of LP gas.

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

IMPROPER FILLING IS DANGEROUS.

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

CAUTION: If you exchange your LP tank, make sure you get a similar tank in return. Your LP tank is equipped with a Type II, CGA #810 quick-disconnect valve. Other LP tanks are not compatible with your barbecue connection.

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

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

For full instructions on safe handling of LP tanks, see Section "General Tank Information".

GENERAL TANK INFORMATION

LP Tank Manufacturer

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

For Your Safety

Your LP tank is shipped empty for safety. After setting the LP fuel scale you will need to fill it. Refer to Filling your LP tank.

Safe handling tips for LP Gas

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. You should know this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas that prevent dispersion.
- The LP tank must be installed, transported and stored in an upright position. LP tanks should not be dropped or handled roughly.
- Never store or transport the LP tank where temperatures can reach 125° F (too hot to hold by hand - for example: do not leave the LP tank in a car on a hot day).
- The LP cylinder supply must be arranged for vapor withdrawal.

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

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

- Do not use a damaged LP tank. Dented or rusty LP tanks or LP tanks with a damaged valve may be hazardous and should be replaced with a new one immediately.
- The joint where the hose connects to the LP tank must be leak tested each time the LP tank is reconnected. For example, test each time the LP tank is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so it will not collect water. This vent should be free of dirt, grease, bugs etc.
- The LP tank and connections supplied with your Weber Gas Barbecue have been designed and tested to meet government, American Gas Association and Underwriters Laboratories requirements.
- Replacement LP tanks supplied by Weber satisfy the requirements. Check to be sure the tank has a D.O.T. certification, and has been tested within five years. Your LP gas supplier can do this for you. Figure 10.

If you have questions about spare LP tanks, please call Weber-Stephen Customer Service.

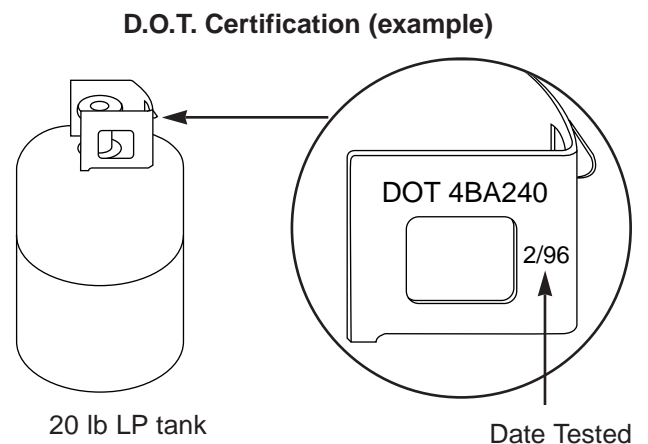


Figure 10

- All LP tank supply systems must include a collar to protect the tank valve.
- The LP tank must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (D.O.T.).

If you have the Platinum Series II 2200, continue to step “Install Work Surfaces” on this page.

If you have the Platinum Series II 3200, go to step “Install Work Surface and Side Burner” on page 9.

If you have the Platinum Series II 3400, go to step “Install Work Surface and Side Burner” on page 11.

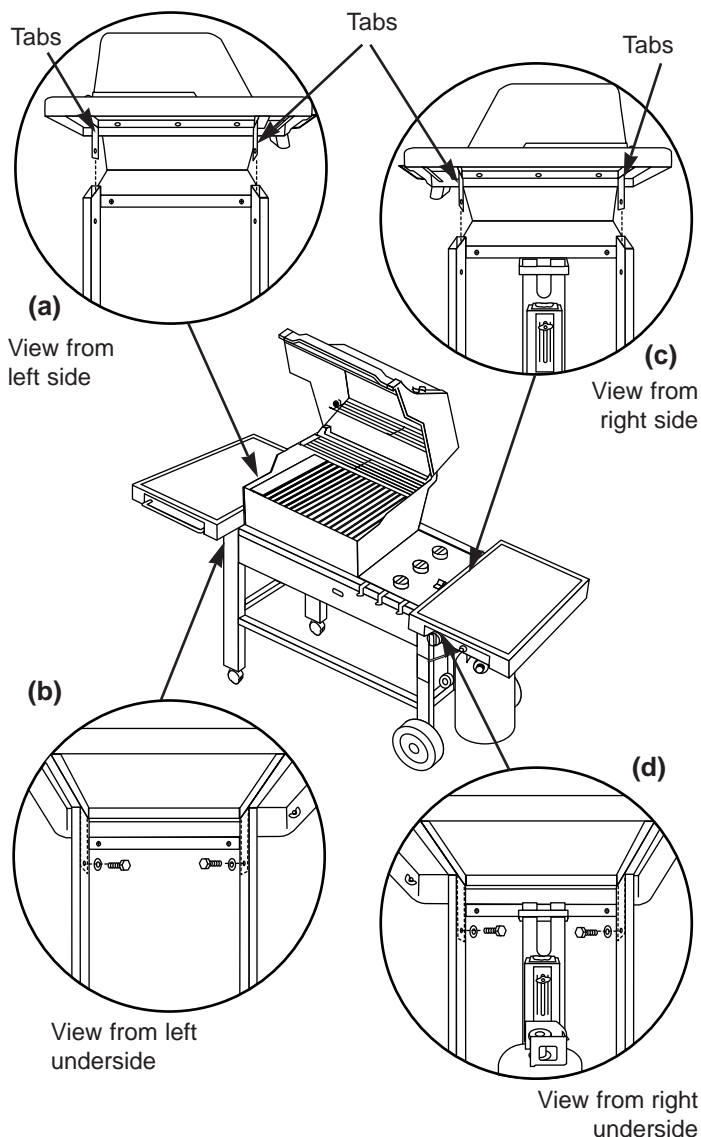
INSTALL WORK SURFACES

FOR THE PLATINUM SERIES II 2200

You will need...left work surface, right work surface, four 1/4-20 x 1/2 inch bolts, four nylon washers and a 7/16 inch or adjustable wrench.

Insert the left work surface tabs in the slots to the left of the cooking box. Figure 11 (a). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 11 (b).

Insert the right work surface tabs in the slots to the right of the cooking box. Figure 11 (c). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 11 (d).



Platinum Series II 2200
Figure 11

After this assembly, proceed to step “Install Bottom Rack” on page 13.

INSTALL WORK SURFACE AND SIDE BURNER

FOR THE PLATINUM SERIES II 3200

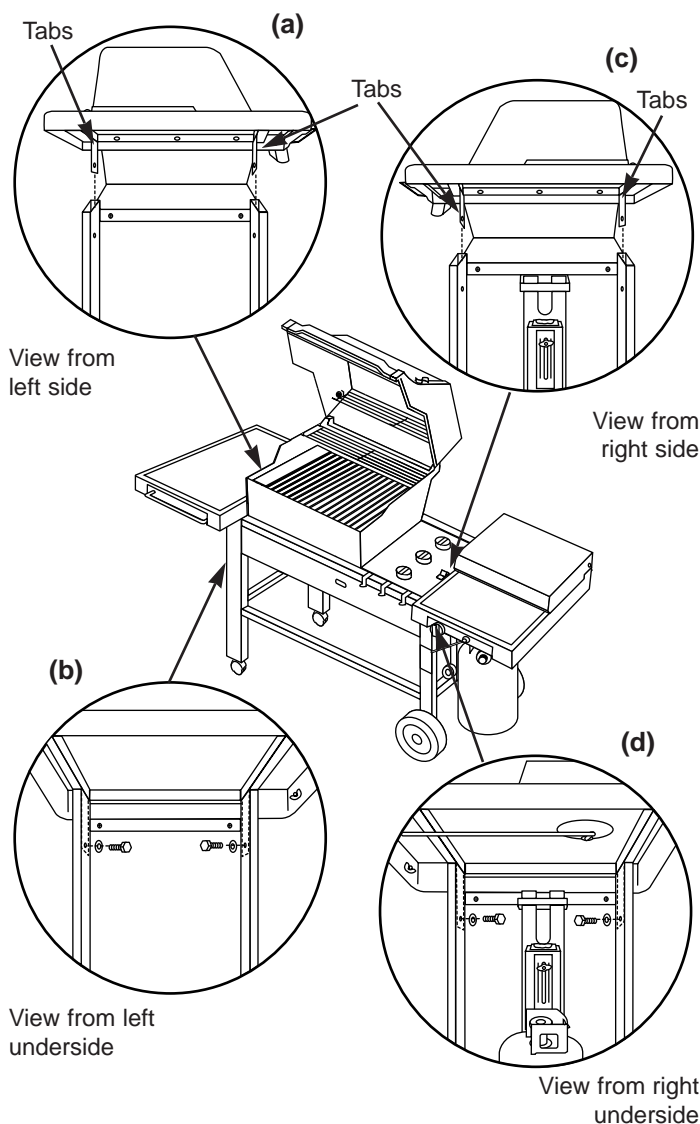
You will need... left work surface, side burner assembly, four 1/4-20 x 1/2 inch bolts, four nylon washers and a 7/16 inch or adjustable wrench.

Insert the left work surface tabs in the slots to the left of the cooking box. Figure 12 (a). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 12 (b).

Note: Remove protective covers from tabs of side burners.

Insert the side burner assembly tabs in the slots to the right of the cooking box. Figure 12 (c). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 12 (d).

Side burner can only be installed on right side of barbecue.



Platinum Series II 3200
Figure 12

Route the side burner hose so it will not interfere with the scale indicator rod.

The side burner hose is connected in the following manner:

Slide back the collar of the quick disconnect on the manifold. Push the male fitting of the side burner hose into the quick disconnect, and maintain pressure. Slide the collar closed. Figure 13. Figure 14 shows the quick disconnect engaged.

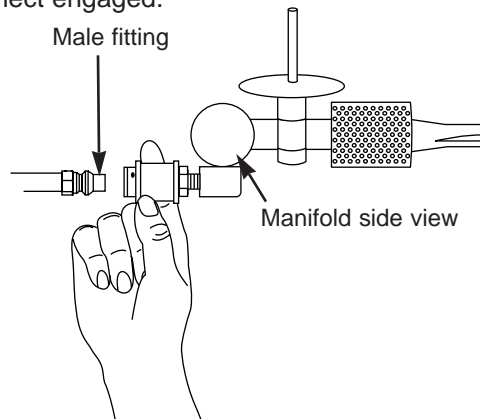


Figure 13

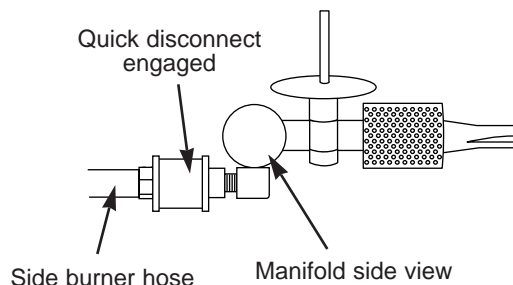


Figure 14

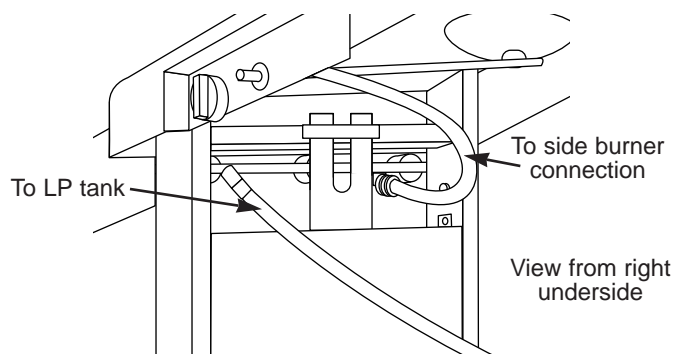
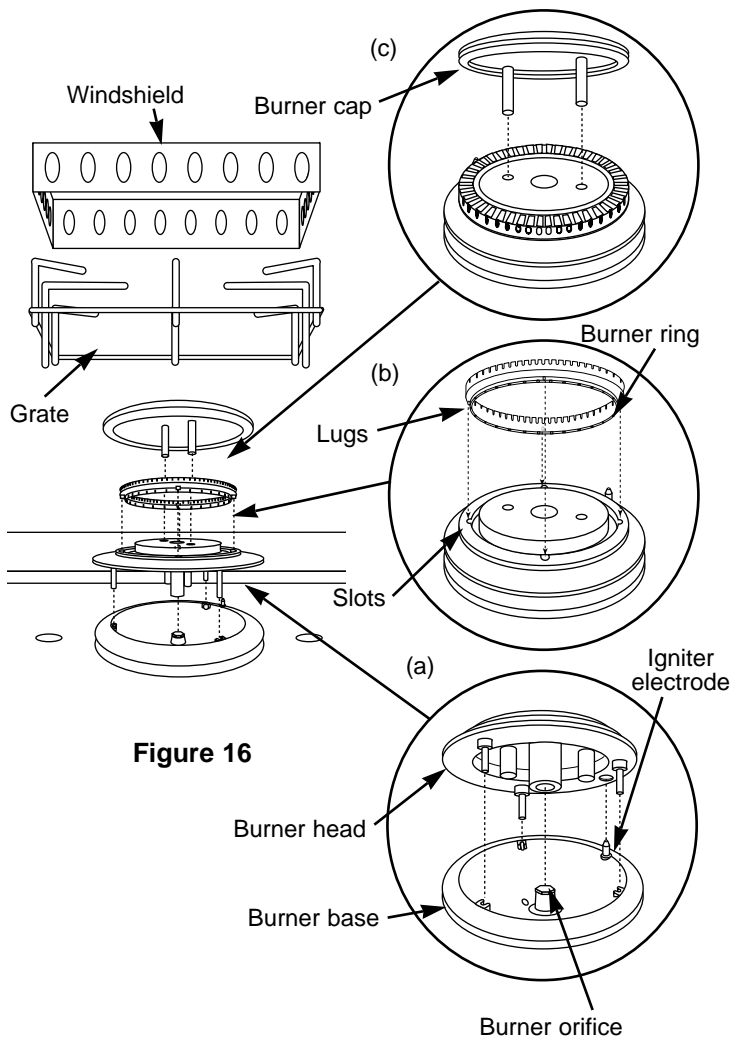


Figure 15

INSTALL WORK SURFACE AND SIDE BURNER

FOR THE PLATINUM SERIES II 3200 (CONTINUED)

Check that the side burner is properly assembled.



WARNING: Set the burner ring onto the burner head. Rotate the burner ring until the four lugs on the burner ring are seated in the four slots on the burner head. Figure 16 (b).

Note: The burner head has a hole in it that fits over the igniter electrode.

After this assembly, proceed to step "Install Bottom Rack" on page 13.

INSTALL WORK SURFACE AND SIDE BURNER

FOR THE PLATINUM SERIES II 3400

You will need... left work surface, side burner assembly, four 1/4-20 x 1/2 inch bolts, four nylon washers and a 7/16 inch or adjustable wrench.

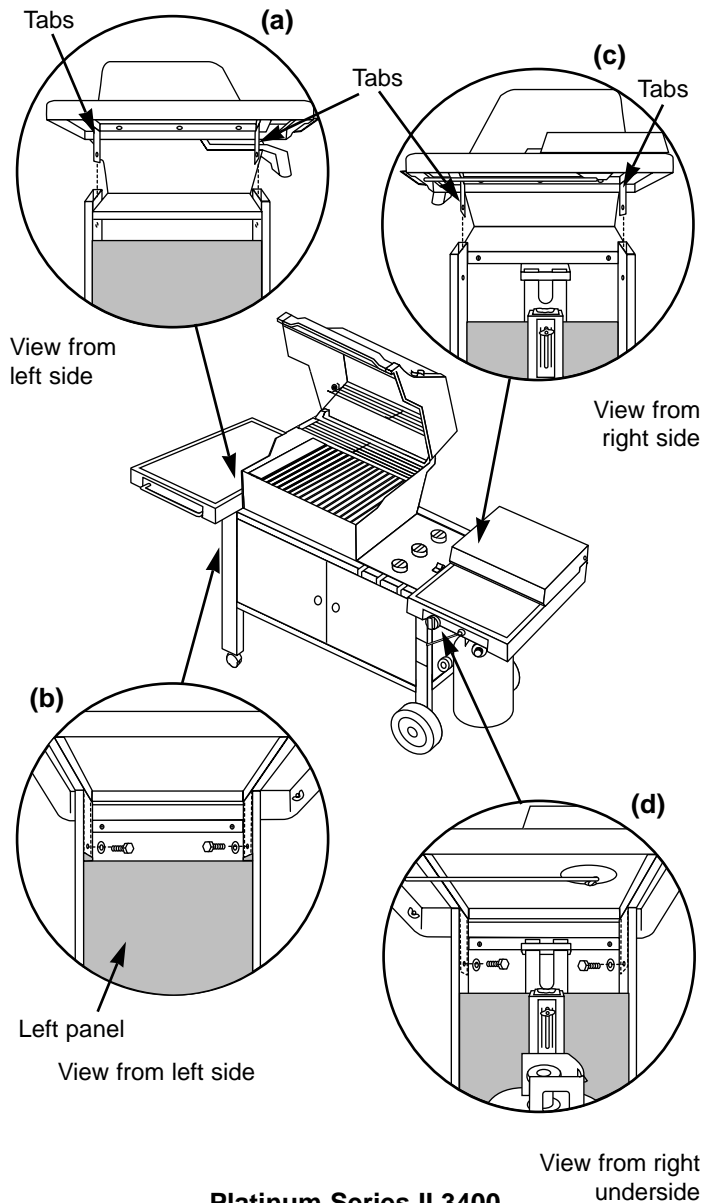
Insert the left work surface tabs in the slots to the left of the cooking box. Figure 17 (a). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 17 (b).

To install side burner

Note: Remove protective covers from tabs of side burners.

Insert the side burner assembly tabs in the slots to the right of the cooking box. Figure 17 (c). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 17 (d).

Side burner can only be installed on right side of barbecue.



Platinum Series II 3400

Figure 17

INSTALL WORK SURFACE AND SIDE BURNER

FOR THE PLATINUM SERIES II 3400 (CONTINUED)

Route the side burner hose around the tank panel so it will not interfere with scale indicator rod.

The side burner hose is connected in the following manner:

Slide back the collar of the quick disconnect on the manifold. Push the male fitting of the side burner hose into the quick disconnect, and maintain pressure. Slide the collar closed. Figure 18. Figure 19 shows the quick disconnect engaged.

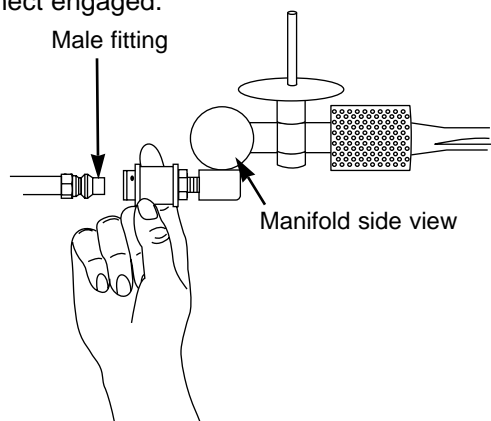


Figure 18

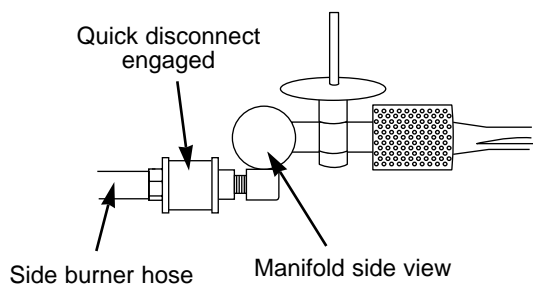


Figure 19

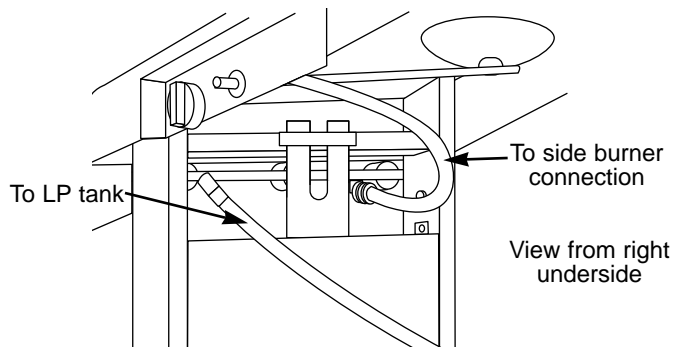


Figure 20

Check that the side burner is properly assembled.

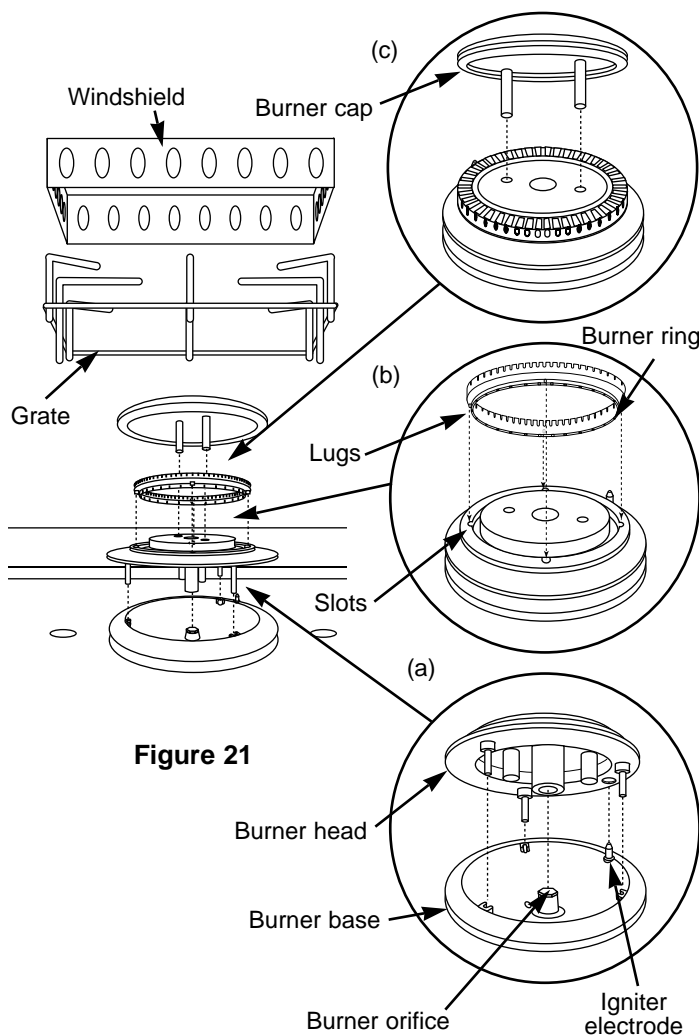


Figure 21

WARNING: Set the burner ring onto the burner head with the slots facing up. Rotate the burner ring until the four lugs on the burner ring are seated in the four slots on the burner head. Figure 21 (b).

Note: The burner head has a hole in it that fits over the igniter electrode.

After this assembly, proceed to step "Install Bottom Rack" on page 13.

INSTALL BOTTOM RACK

Place the bottom rack between the frame supports.
Figure 22.

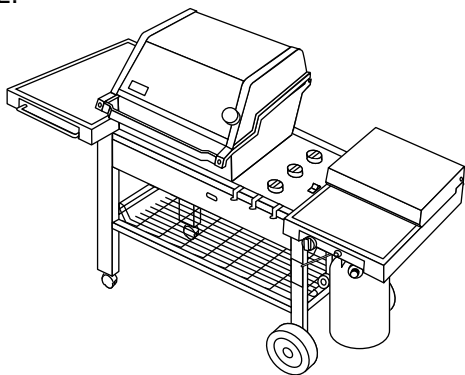


Figure 22

For the Platinum Series II 3400, place the bottom rack under the cart between the frame supports. Lift up one end of the rack so it clears the crosspiece. Continue to lift until the opposite end clears the opposite crosspiece. Set the rack in place on both crosspieces.

CHECK THAT ALL BURNER VALVES ARE OFF

Valves are shipped in the OFF position, but you should check to be sure. Put the knob on each valve. Check by pushing down and turning clockwise. If they do not turn, they are off. Proceed to the next step. Figure 23.

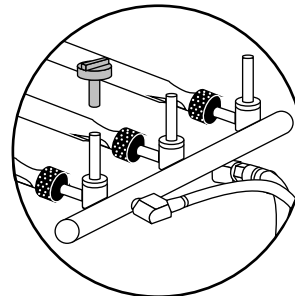


Figure 23

For models 3200 & 3400, check that the side burner valve is in the OFF position. Push in and turn to OFF. Figure 24.

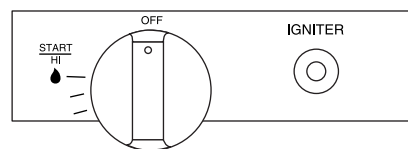


Figure 24

CONNECT FILLED LP TANK

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

Hook the LP tank onto the fuel scale. Loosen the tank lock wing nut. Swing the tank lock down. Tighten the wing nut. Figure 25.

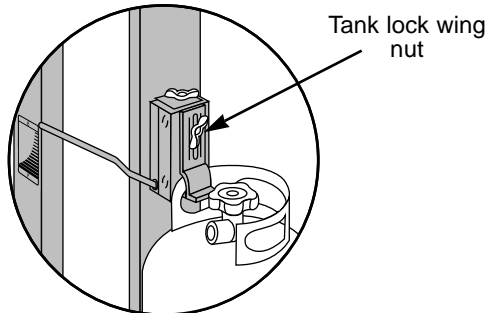


Figure 25

Remove the tape and packaging from the hose and regulator.

Route the hose so it will not interfere with the scale indicator rod.

The hose and regulator are connected in the following manner:

Slide back the collar of the quick disconnect on the tank valve. Push the male fitting of the regulator into the quick disconnect, and maintain pressure. Slide the collar closed.

Figure 26 (a). Figure 26 (b) shows the quick disconnect engaged and various components of the tank and regulator. Regulator vent hole should be at 3, 6, or 9 o'clock. It should not be pointed up. Figure 26 (c).

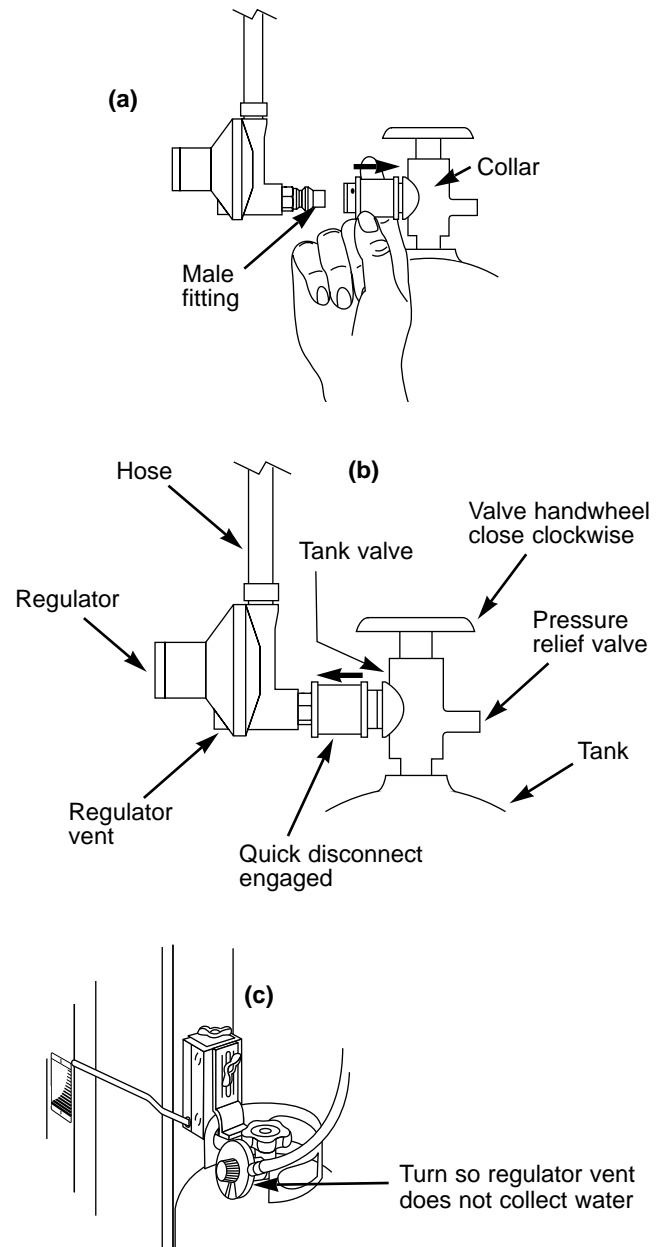


Figure 26

CHECK FOR GAS LEAKS

WARNING

The gas connections of your Weber Gas Barbecue have been factory tested. We do however recommend that you leak check all gas connections before operating your Weber Gas Barbecue.

Remove the knobs from the control panel. Figure 27.

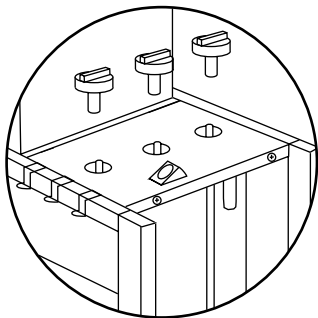
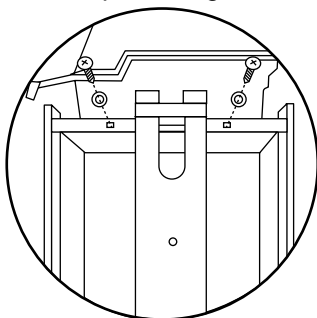


Figure 27

Use a Phillips screwdriver to remove the screws from the underside of the control panel. Figure 28.



View from right
underside

Figure 28

Stand at the right end of the barbecue. Lift the control panel off. The side burner or work surface remains in place.

DANGER

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

WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

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

Note - Since some leaks test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

WARNING

Make sure all burner control knobs are in the **OFF** position, including the side burner, if the barbecue has a side burner.

To perform leak checks: open tank valve by turning the tank valve handwheel counterclockwise. Figure 29.

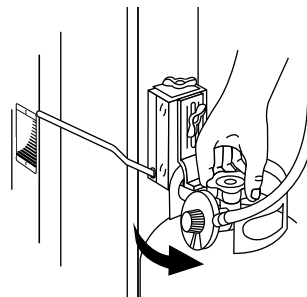


Figure 29

CHECK FOR GAS LEAKS

WARNING: Do not ignite burners while checking for leaks.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

Check:

a) Hose to manifold connection. Figure 30 (a).

WARNING: If there is a leak at connection a, retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.

b) Regulator to tank connection. Figure 30 (b).

c) Manifold to side burner hose connection. Figure 30 (c).

d) Valves to manifold connections. Figure 30 (d).

e) Side burner hose to side burner valve, and side burner supply line to side burner valve. Figure 30 (e).

f) Side burner supply line to side burner orifice connection. Figure 30 (f).

g) Hose to regulator connection. Figure 30 (g).

WARNING: If there is a leak at connections b, c, d, e, f or g, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.

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

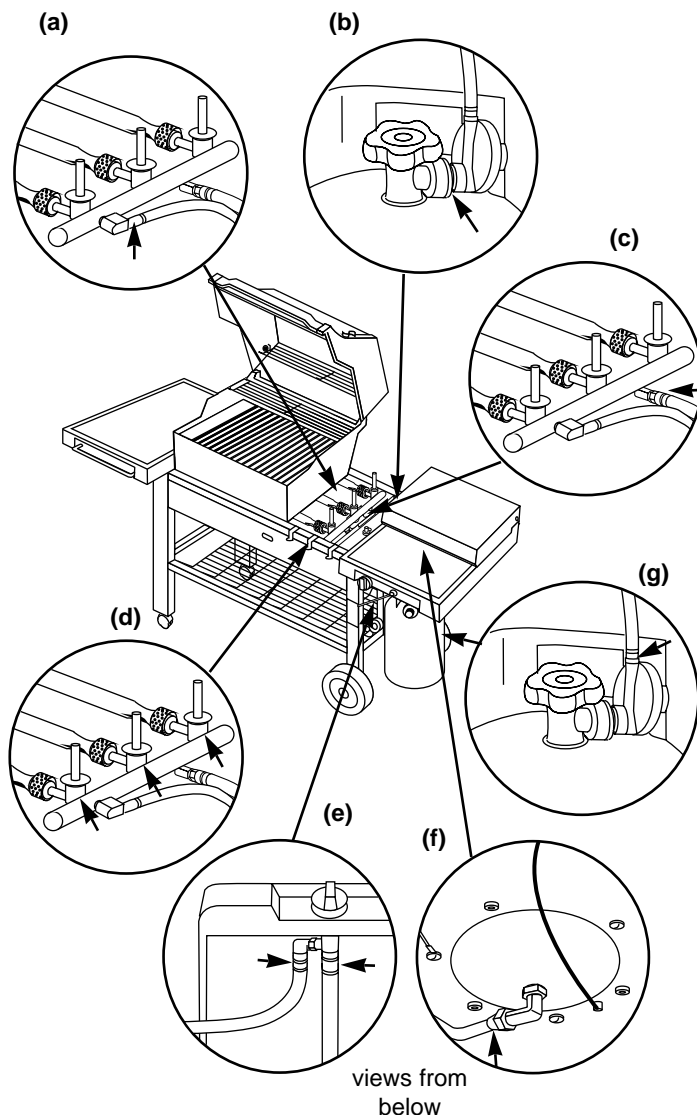
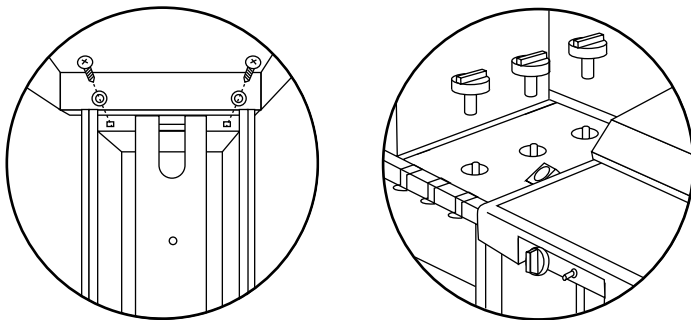


Figure 30

REINSTALL THE CONTROL PANEL

Set the control panel in place over both frame braces. (Hold the Crossover Ignition button up while setting the control panel in place.) Slip washers on Phillips screws, insert into holes as shown, and tighten. Figure 31 (a).

Push on the burner control knobs. Figure 31 (b).



Underside view
of right work
surface or side
burner

Figure 31

REFER TO OPERATING GUIDE BEFORE LIGHTING BARBECUE

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