

LPG Gas Barbecue Owner's Guide

#59765

PLACE STICKER HERE

Register your barbecue online at www.weber.com

**YOU MUST READ THIS OWNERS GUIDE
BEFORE OPERATING YOUR GAS BARBECUE.**

⚠ DANGER

If you smell gas:

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

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

⚠ WARNING: Do not try to light this appliance without reading the Ignition Instructions section of this manual.

⚠ WARNING:

1. Do not store spare LPG cylinder within 10 feet (3m) of this appliance.
2. Do not store or use petrol or other flammable liquids or vapors within 25 feet (8m) of this appliance.

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

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

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

- ⚠ This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- ⚠ Read and follow all warnings and instructions before assembling and using the appliance.
- ⚠ Follow all warnings and instructions when using the appliance.
- ⚠ Keep this manual for future reference.

DANGERS AND WARNINGS

⚠ WARNINGS

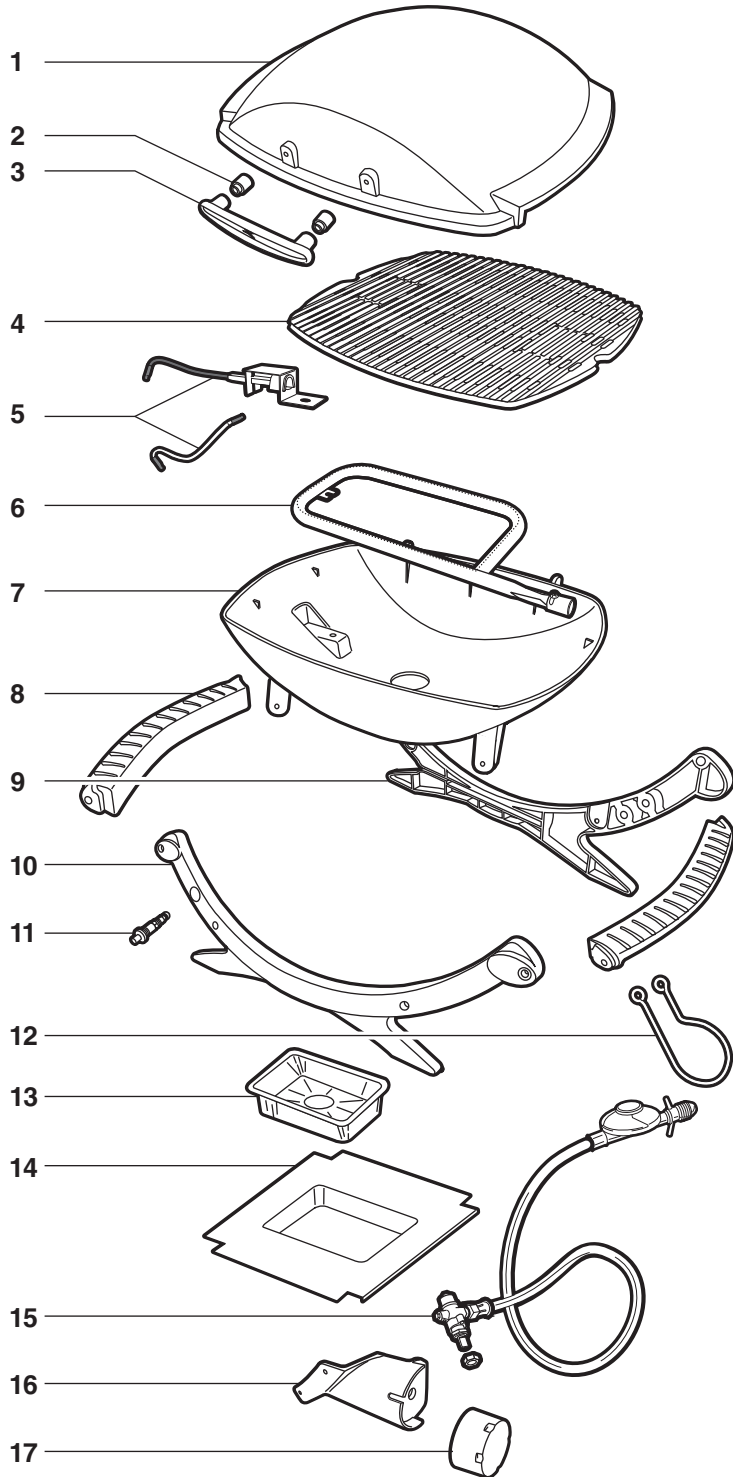
- ⚠ Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the barbecue was dealer-assembled.
- ⚠ Do not store a spare or disconnected propane cylinder under or near this barbecue.
- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ After a period of storage, and/or nonuse, the Weber® gas barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Do not operate the Weber® gas barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Combustible materials should never be within 24 inches (61 cm) of the back or sides of your Weber® gas barbecue.
- ⚠ Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Should the burner go out while in operation, turn the gas valve off. Open the lid and wait five minutes before attempting to relight, using the ignition instructions.
- ⚠ Do not use charcoal or lava rock in your Weber® gas barbecue.
- ⚠ Never lean over an open barbecue or place hands or fingers on the front edge of the cooking box.
- ⚠ Should a grease fire occur, turn off the burner and leave lid closed until fire is out.
- ⚠ Do not enlarge valve orifice or burner ports when cleaning the valve or burner.
- ⚠ The Weber® gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Use the regulator that is supplied with your Weber® gas barbecue.
- ⚠ Propane gas is not natural gas. The conversion or attempted use of natural gas in a propane unit or propane gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating the barbecue.
- ⚠ Keep any electrical supply cord away from any heated surfaces.
- ⚠ Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the “ASSEMBLY” section of the Owner’s Guide.
- ⚠ Do not use the Weber® Q® barbecue in a vehicle trunk, station wagon, mini-van, sport utility vehicle (SUV), or recreational vehicle (RV).
- ⚠ Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- ⚠ Do not build this model of barbecue in any built-in or slide in construction. Ignoring this Warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- ⚠ If you see, smell or hear the hiss of escaping gas from the propane cylinder:
 1. Move away from propane cylinder.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department. ♦

TABLE OF CONTENTS

DANGERS AND WARNINGS	2	GAS INSTRUCTIONS	15
TABLE OF CONTENTS	3	ATTACH PROPANE CYLINDER	15
EXPLODED VIEW Q100 WITH PUSH-BUTTON IGNITION	4	CHECK FOR GAS LEAKS	15
EXPLODED VIEW Q100 WITH ELECTRONIC IGNITION	5	BEFORE USING THE BARBEQUE	16
EXPLODED VIEW Q100 WITH ELECTRONIC IGNITION AND THERMOMETER	6	CATCH PAN AND DISPOSABLE DRIP PAN	16
EXPLODED VIEW Q120 WITH ELECTRONIC IGNITION	7	IGNITER INSPECTION FOR MODELS WITH ELECTRONIC IGNITION	16
EXPLODED VIEW Q120 WITH ELECTRONIC IGNITION AND THERMOMETER	8	HOSE INSPECTION	16
EXPLODED VIEW Q200 WITH PUSH-BUTTON IGNITION	9	IGNITION INSTRUCTIONS	17
EXPLODED VIEW Q220 WITH ELECTRONIC IGNITION AND THERMOMETER	10	IGNITION	17
PARTS LIST	11	TO EXTINGUISH	17
ASSEMBLY	12	MANUAL IGNITION	17
DIMENSIONS	13	TO EXTINGUISH	17
WARRANTY	14	GRILLING TIPS & HELPFUL HINTS	18
GENERAL INSTRUCTIONS	14	PREHEATING THE BARBECUE	18
OPERATING	14	COOKING METHODS	18
STORAGE AND/OR NON-USE	14	GRILLING BASICS	18
		TROUBLESHOOTING	19
		MAINTENANCE	20
		CLEANING	20
		WEBER® SPIDER/INSECT SCREENS	20
		MAIN BURNER CLEANING OR REPLACEMENT	21
		IGNITION SYSTEM OPERATIONS	22
		ELECTRONIC IGNITION SYSTEM OPERATIONS	22
		ANNUAL MAINTENANCE	23

EXPLODED VIEW Q100 WITH PUSH-BUTTON IGNITION

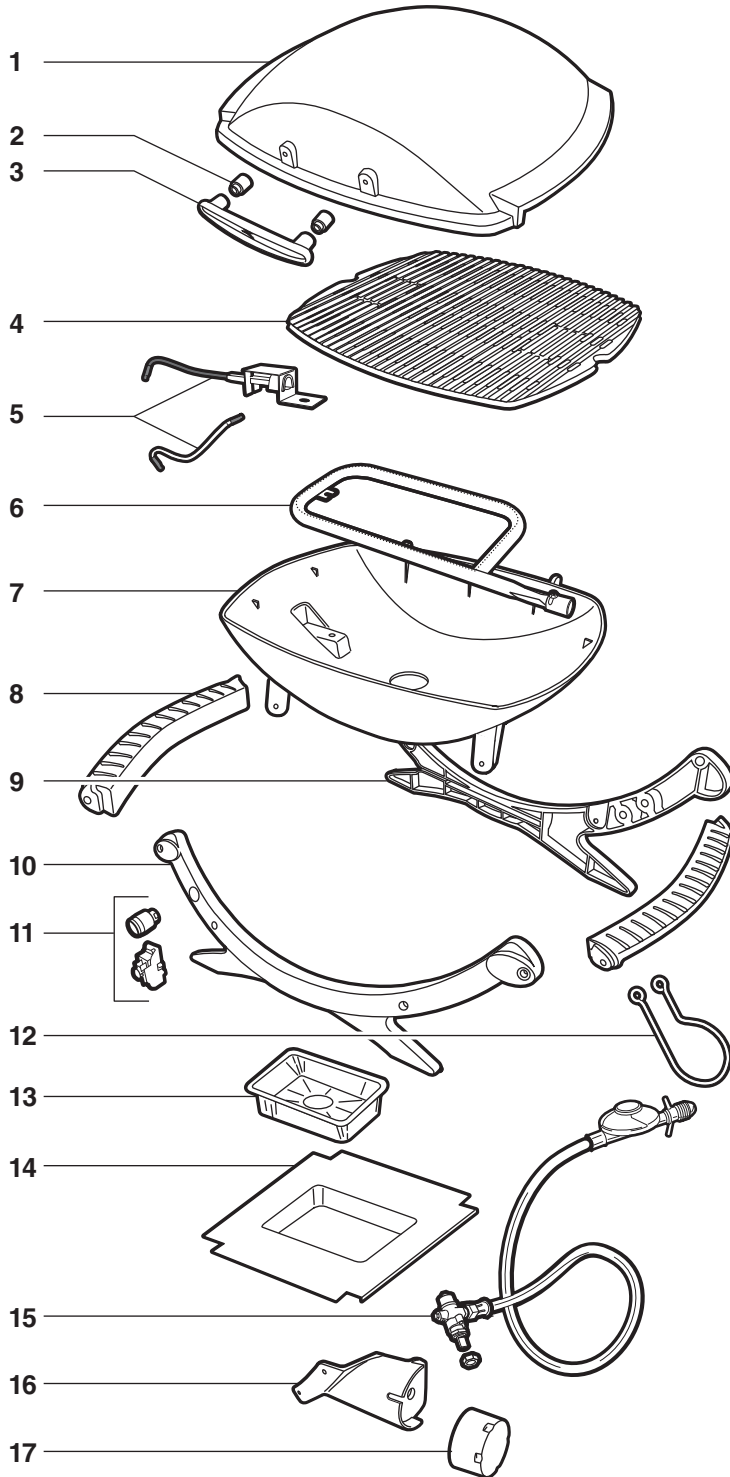
Q100_AU_LPG_050212



1. Shroud
2. Handle Spacer
3. Handle
4. Cooking Grate
5. Igniter Electrode Assembly
6. Burner Tube
7. Cookbox
8. Carrying Handle
9. Rear Cradle
10. Front Cradle
11. Igniter
12. Hose Bracket
13. Disposable Drip Pan
14. Catch Pan
15. Valve and Regulator Assembly
16. Control Panel
17. Control Knob

EXPLODED VIEW Q100 WITH ELECTRONIC IGNITION

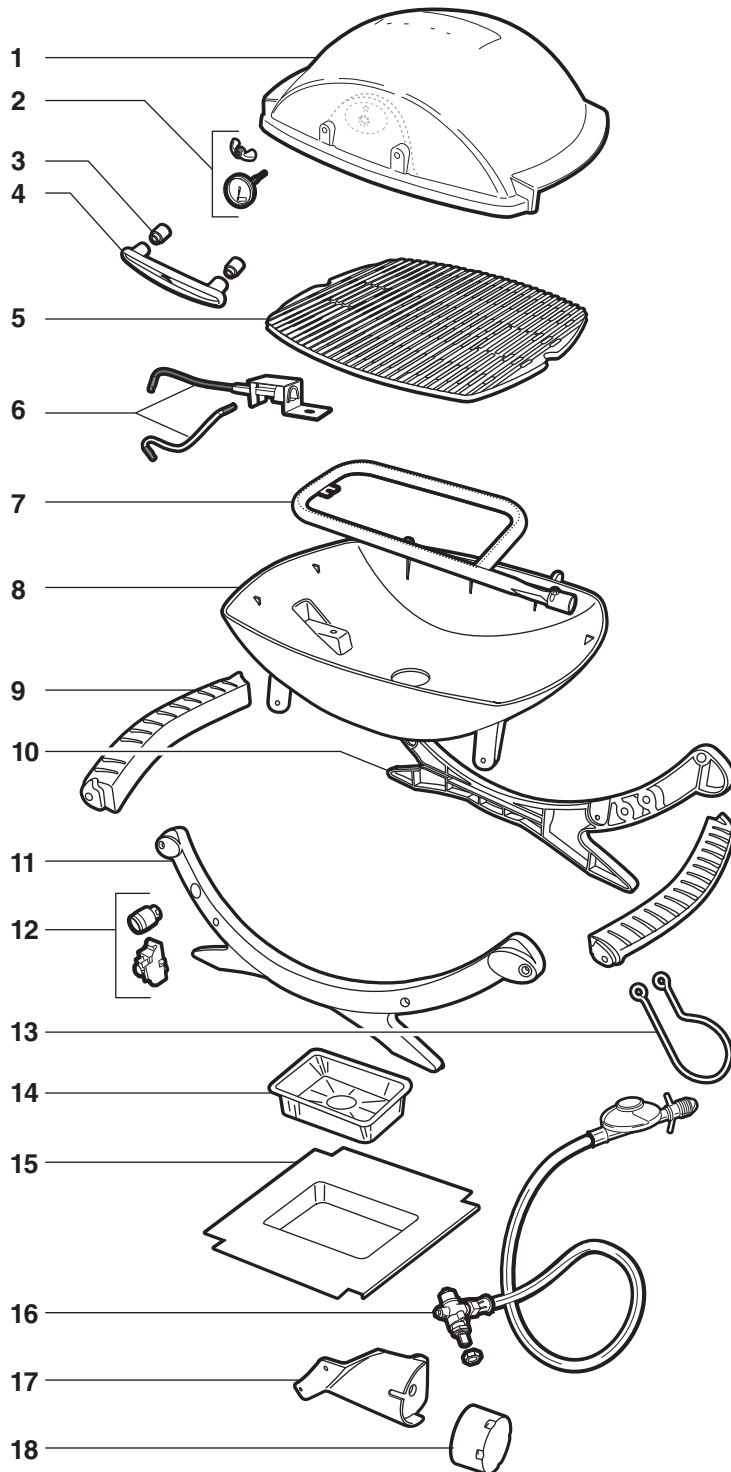
Q100 w/Electronic Ignition _AU_LPG_050212



1. Shroud
2. Handle Spacer
3. Handle
4. Cooking Grate
5. Igniter Electrode Assembly
6. Burner Tube
7. Cookbox
8. Carrying Handle
9. Rear Cradle
10. Front Cradle
11. Igniter Button/Igniter Module
12. Hose Bracket
13. Disposable Drip Pan
14. Catch Pan
15. Valve and Regulator Assembly
16. Control Panel
17. Control Knob

EXPLODED VIEW Q100 WITH ELECTRONIC IGNITION AND THERMOMETER

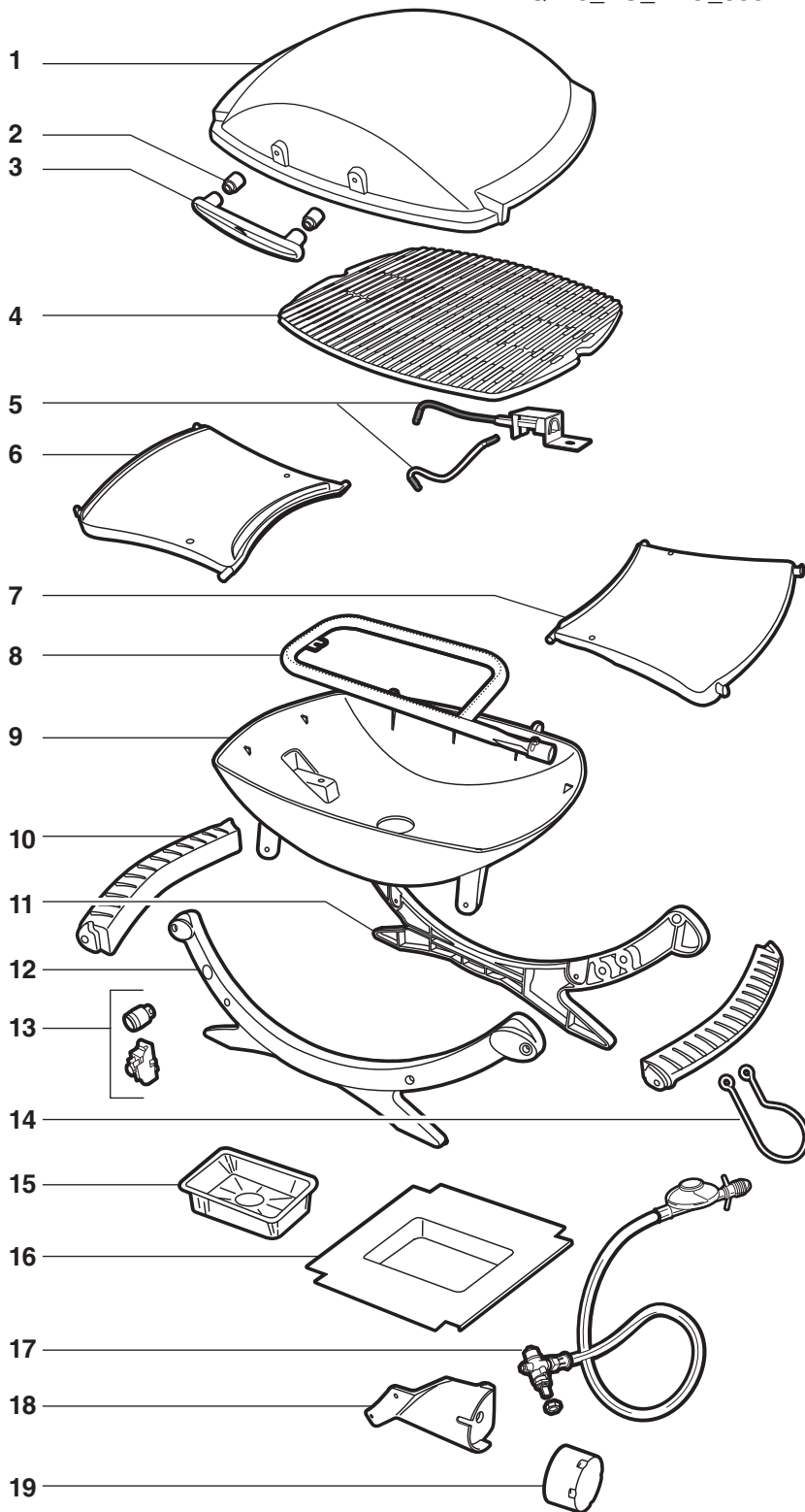
Q100 w/Electronic Ignition & Thermometer _AU_LPG_050212



1. Shroud
2. Thermometer
3. Handle Spacer
4. Handle
5. Cooking Grate
6. Igniter Electrode Assembly
7. Burner Tube
8. Cookbox
9. Carrying Handle
10. Rear Cradle
11. Front Cradle
12. Igniter Button/Igniter Module
13. Hose Bracket
14. Disposable Drip Pan
15. Catch Pan
16. Valve and Regulator Assembly
17. Control Panel
18. Control Knob

EXPLODED VIEW Q120 WITH ELECTRONIC IGNITION

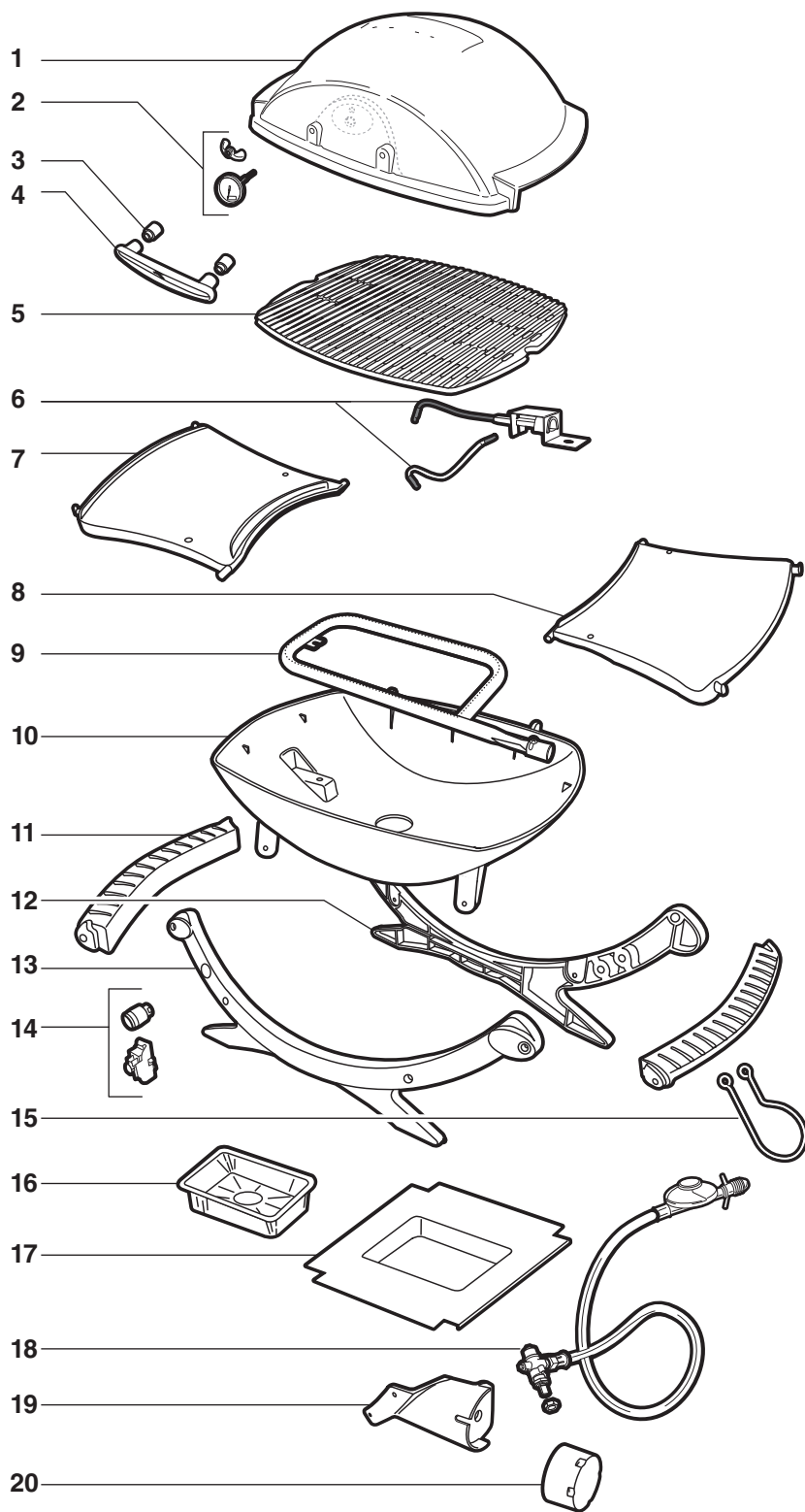
Q120_AU_LPG_050212



1. Shroud
2. Handle Spacer
3. Handle
4. Cooking Grate
5. Igniter Electrode Assembly
6. Left Side Table
7. Right Side Table Assembly
8. Burner Tube
9. Cookbox
10. Carrying Handle
11. Rear Cradle
12. Front Cradle
13. Igniter Button/Igniter Module
14. Hose Bracket
15. Disposable Drip Pan
16. Catch Pan
17. Valve and Regulator Assembly
18. Control Panel
19. Control Knob

EXPLODED VIEW Q120 WITH ELECTRONIC IGNITION AND THERMOMETER

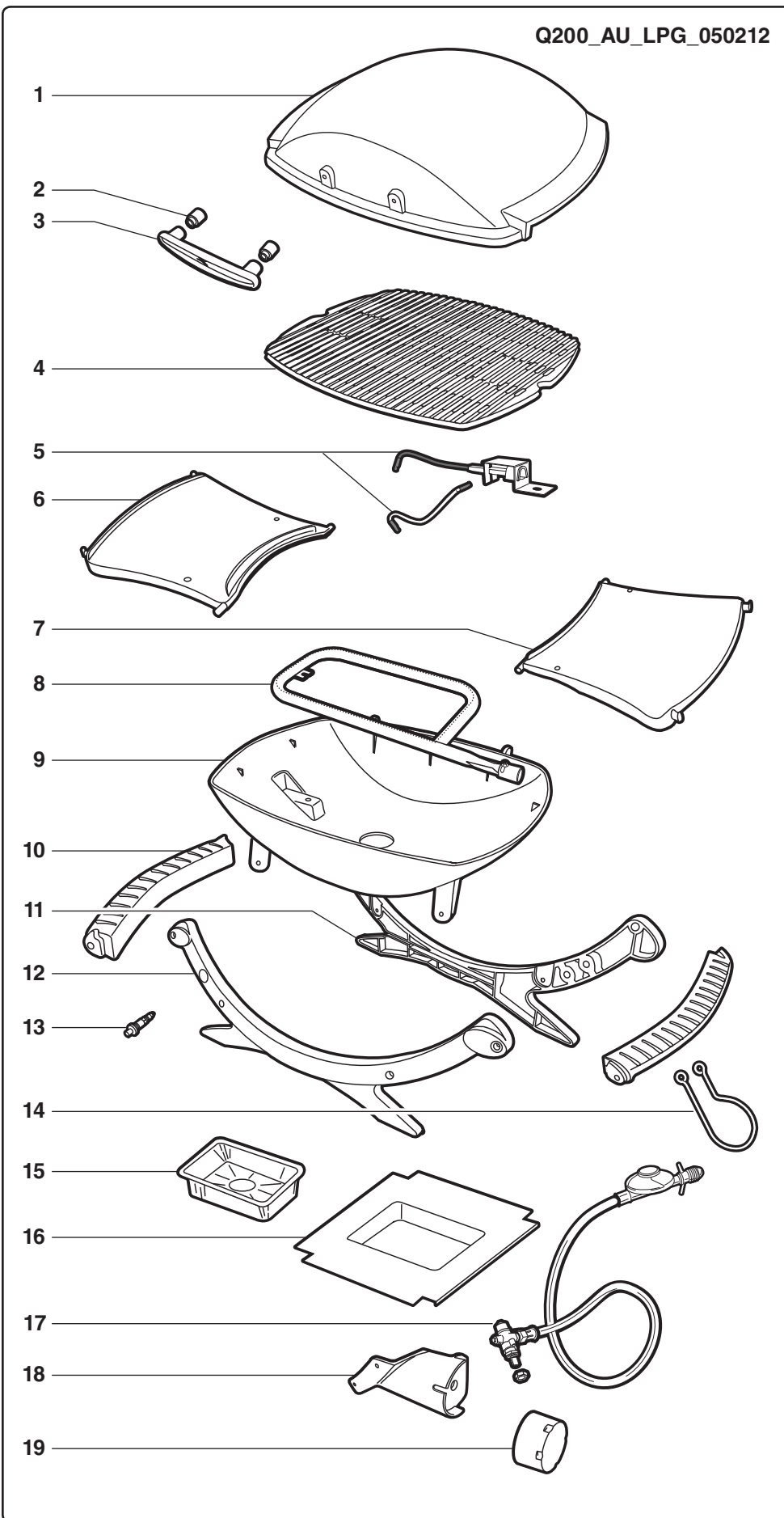
Q120 w/Thermometer_AU_LPG_050212



1. Shroud
2. Thermometer
3. Handle Spacer
4. Handle
5. Cooking Grate
6. Igniter Electrode Assembly
7. Left Side Table
8. Right Side Table Assembly
9. Burner Tube
10. Cookbox
11. Carrying Handle
12. Rear Cradle
13. Front Cradle
14. Igniter Button/Igniter Module
15. Hose Bracket
16. Disposable Drip Pan
17. Catch Pan
18. Valve and Regulator Assembly
19. Control Panel
20. Control Knob

EXPLODED VIEW Q200 WITH PUSH-BUTTON IGNITION

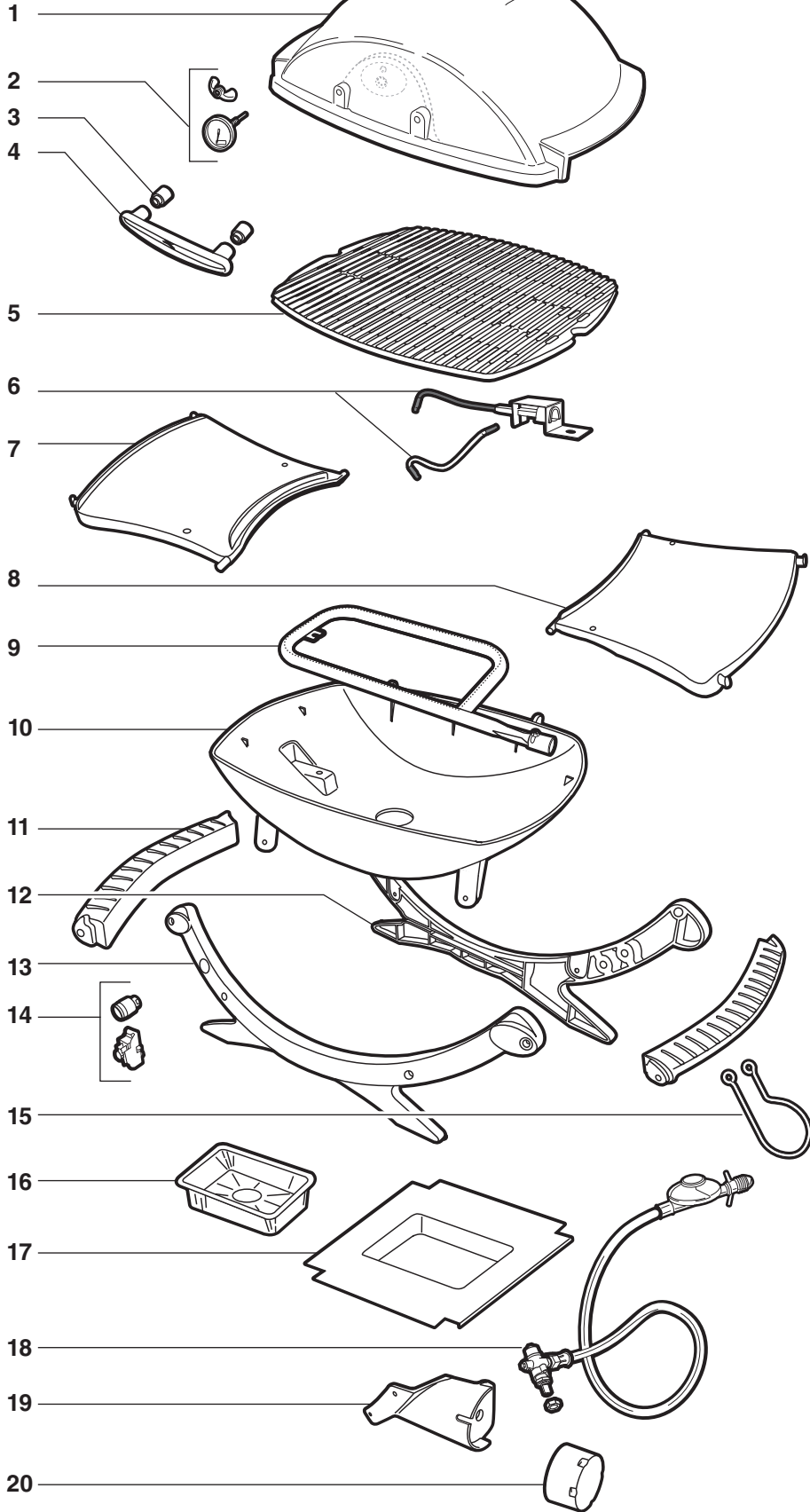
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1. Shroud
2. Handle Spacer
3. Handle
4. Cooking Grate
5. Igniter Electrode Assembly
6. Left Side Table
7. Right Side Table Assembly
8. Burner Tube
9. Cookbox
10. Carrying Handle
11. Rear Cradle
12. Front Cradle
13. Igniter
14. Hose Bracket
15. Disposable Drip Pan
16. Catch Pan
17. Valve and Regulator Assembly
18. Control Panel
19. Control Knob

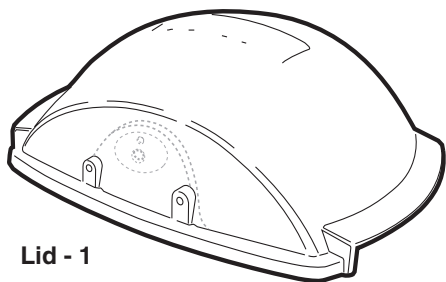
EXPLODED VIEW Q220 WITH ELECTRONIC IGNITION AND THERMOMETER

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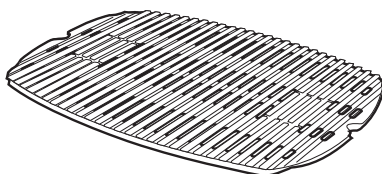


1. Shroud
2. Thermometer
3. Handle Spacer
4. Handle
5. Cooking Grate
6. Igniter Electrode Assembly
7. Left Side Table
8. Right Side Table Assembly
9. Burner Tube
10. Cookbox
11. Carrying Handle
12. Rear Cradle
13. Front Cradle
14. Igniter Button/Igniter Module
15. Hose Bracket
16. Disposable Drip Pan
17. Catch Pan
18. Valve and Regulator Assembly
19. Control Panel
20. Control Knob

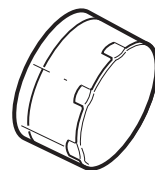
PARTS LIST



Lid - 1



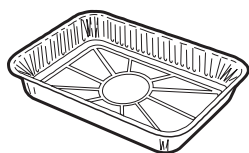
Cooking Grate - 1



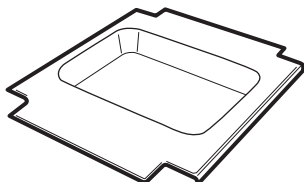
Control Knob - 1



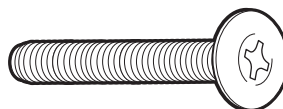
Cotter Pin - 2



Disposable Drip Pan - 1



Catch Pan - 1



Stainless Steel Pan Head
Phillips Screw
(1/4 - 20 x 1 1/2" Screw) - 2



Handle Spacer - 2



Hinge Pin - 2



Handle - 1

100 with Electronic Ignition
120 with Electronic Ignition



Electronic Ignition Button - 1

100 with Electronic Ignition
and Thermometer
120 with Electronic Ignition
and Thermometer
220 with Electronic Ignition
and Thermometer



Electronic Ignition Button - 1

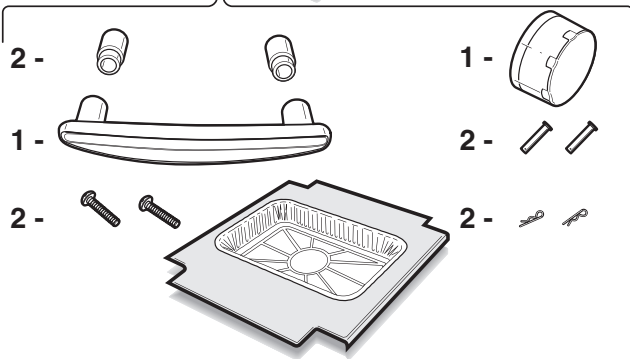
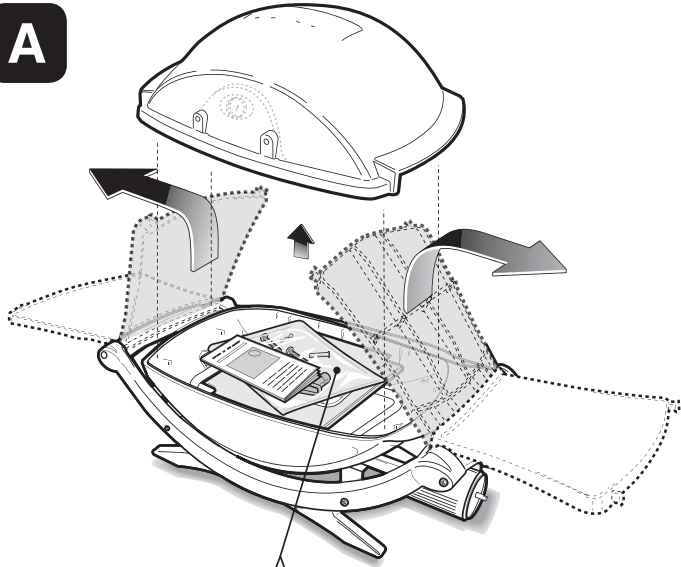



Thermometer - 1








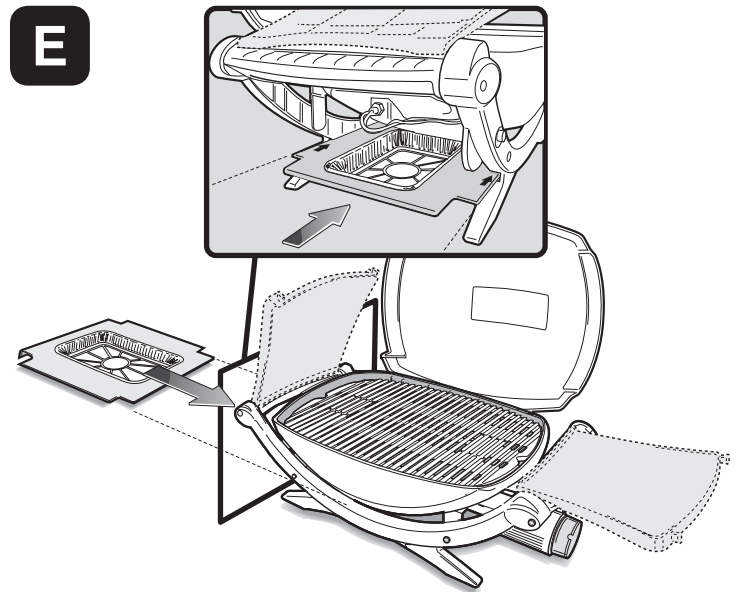
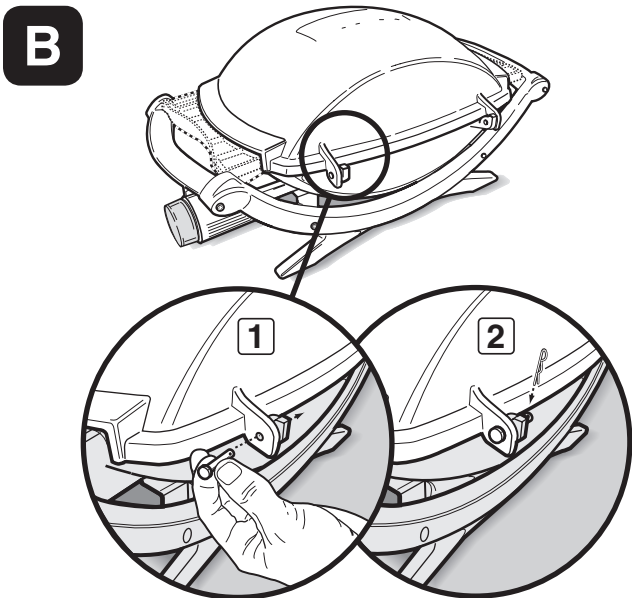
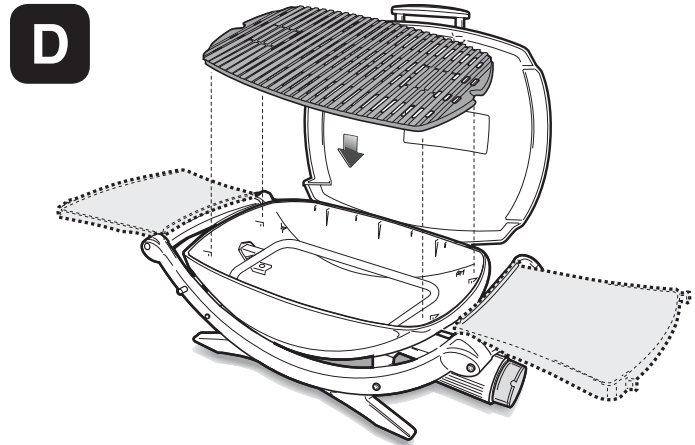
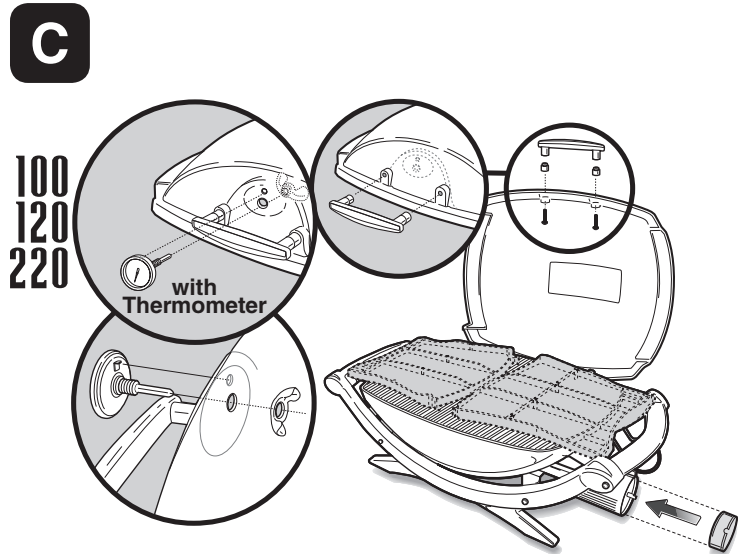
Wing Nut - 1

ASSEMBLY



100 with Electronic Ignition 1 -  AAA +
120 with Electronic Ignition

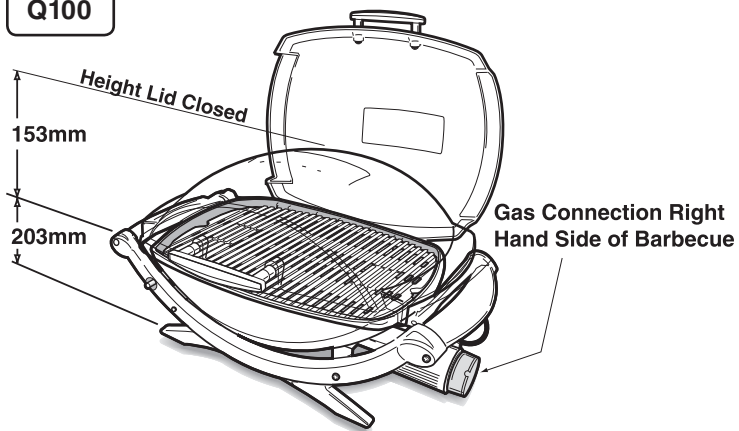
100 with Electronic Ignition and Thermometer 1 -  1 - 
120 with Electronic Ignition and Thermometer 1 -  1 - 
220 with Electronic Ignition and Thermometer 1 -  AAA +



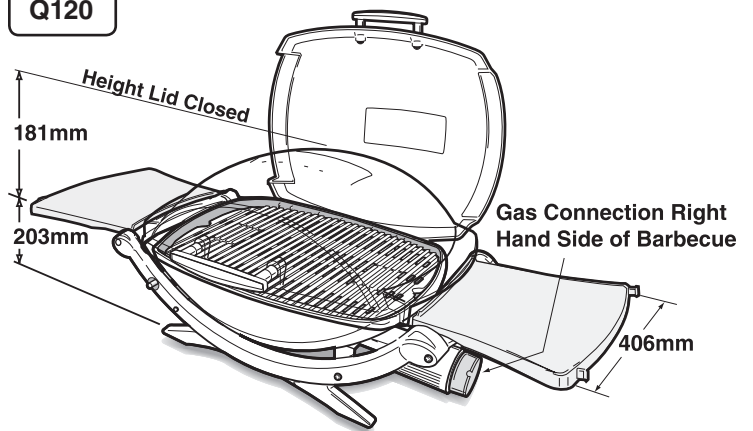
DIMENSIONS

The minimum cylinder capacity for this barbecue is 4.5 kg.
The maximum cylinder capacity for this barbecue is 9 kg.

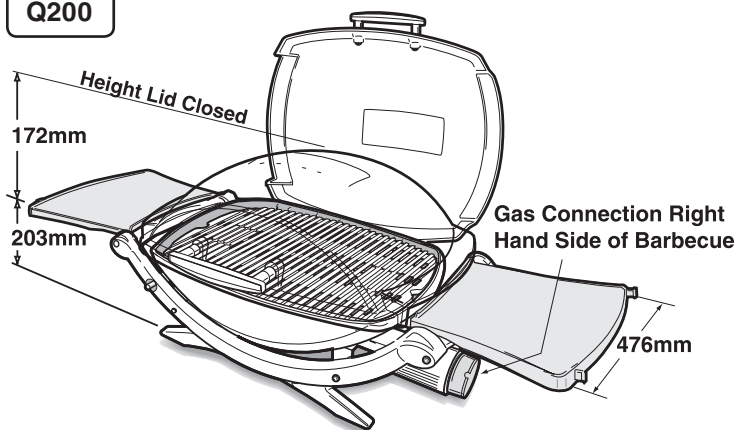
Q100



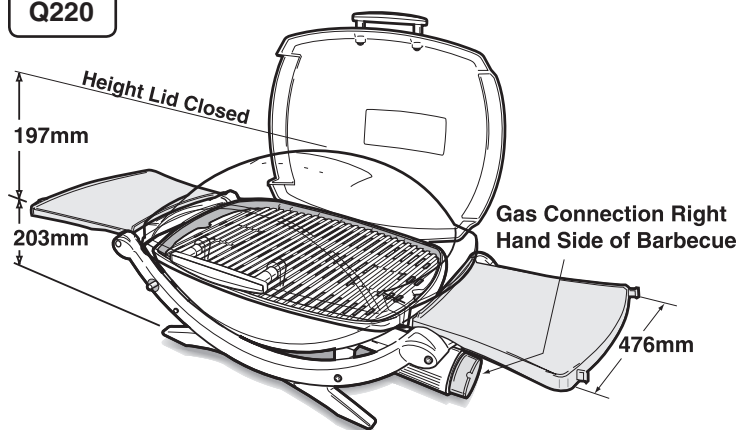
Q120



Q200



Q220



WARRANTY

Weber-Stephen Products LLC (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas barbecue that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminum Castings:	5 years; 2 years paint excluding fading or discoloration
Thermoplastic/Thermoset Parts:	5 years, excluding fading
Stationary Cart:	2 years
All Remaining Parts:	2 years

when assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. **THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.**

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

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

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your area using the contact information on our website. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

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

This Limited Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS LLC
R. McDonald Co. PTY.LTD.
A.C.N., 007 905 384
104 South Terrace
Adelaide, SA 5000
61.8.8221.6111

WEBER-STEPHEN PRODUCTS LLC
6 Maurice Road
Penrose
Auckland, 1061
New Zealand

Visit www.weber.com®, select your country of origin, and register your barbecue today. ♦

GENERAL INSTRUCTIONS

If you have questions or need advice regarding your barbecue or its safe operation, please log onto www.weber.com®.

Your Weber® gas barbecue is a portable outdoor cooking appliance. With the Weber® gas barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid produces that "outdoor" flavor in the food.

The Weber® gas barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber® gas barbecue with, if you move. Propane gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber® gas barbecue. Please read the instructions carefully before using your Weber® gas barbecue. Improper assembly can be dangerous.
- Not for use by children.
- The pressure regulator supplied with the Weber® gas barbecue must be used. This regulator is set for 2.75 kPa.
- This Weber® gas barbecue is designed for use with propane gas only. Do not use with natural (piped in city) gas. The valve and regulator is for Propane gas only.
- Do not use with charcoal fuel.
- This Weber® gas barbecue is not intended for commercial use.
- The use of alcohol, prescription or non-prescription drugs may impair the consumers ability to properly assemble or safely operate the appliance.
- This Weber® gas barbecue is not intended for and should never be used as a heater.
- Do not leave the Weber® gas barbecue unattended. Keep children and pets away from the Weber® gas barbecue at all times.
- Check that the area under the control panel and the catch pan are free from debris that might obstruct the flow of combustion or ventilation air.
- Use only AGA approved hose assemblies.
- Refer to data plate on barbecue for gas type, consumption, pressures and injector sizing details. ♦

STORAGE AND/OR NON-USE

- When the Weber® gas barbecue is not in use, the propane cylinder must be DISCONNECTED and stored outdoors in a well-ventilated space. Place dust caps on cylinder valve outlets when cylinder is not in use.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. Refer to "MAINTENANCE."
- The Spider/Insect Screen should also be checked for any obstructions. Refer to "MAINTENANCE." ♦

OPERATING

- ⚠ **WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.**
- ⚠ **WARNING: Your Weber® gas barbecue shall not be used under an unprotected combustible roof or overhang.**
- ⚠ **WARNING: Your Weber® gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.**
- ⚠ **WARNING: Do not use the barbecue within 61cm (24 inches) of combustible materials.**
- ⚠ **WARNING: The entire cookbox gets hot when in use. Do not leave unattended.**
- ⚠ **WARNING: Keep any electrical supply cord away from any heated surface.**
- ⚠ **WARNING: Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.**
- ⚠ **WARNING: Never store an extra (spare) Propane cylinder under or near the Weber® gas barbecue.**
- ⚠ **WARNING: When cooking, the appliance must be on a level, stable surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.**
Refer to AS5601/AG601, local authority, gas, electricity, and other relevant statutory regulations for installation and use. ♦

GAS INSTRUCTIONS

ATTACH PROPANE CYLINDER

Use propane cylinders with a minimum capacity of 4.5 kg and a maximum capacity of 9 kg.

⚠ CAUTION: Use cylinders that are marked “Liquid Propane fuel” only.

Connect the hose and the regulator to the cylinder.

Note: Regulator vent hole should be pointed down.

⚠ WARNING: The regulator has left hand screw threads. It tightens by turning counterclockwise.

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

Use your fingers to start the POL fitting in the LPG cylinder valve. Turn nut counterclockwise until tight.

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

⚠ DANGER

Do not store a spare LPG gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full. If the instructions are not followed exactly, a fire causing death or serious injury may occur. ♦

CHECK FOR GAS LEAKS

⚠ DANGER

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

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

A) Regulator to propane cylinder connection (2).

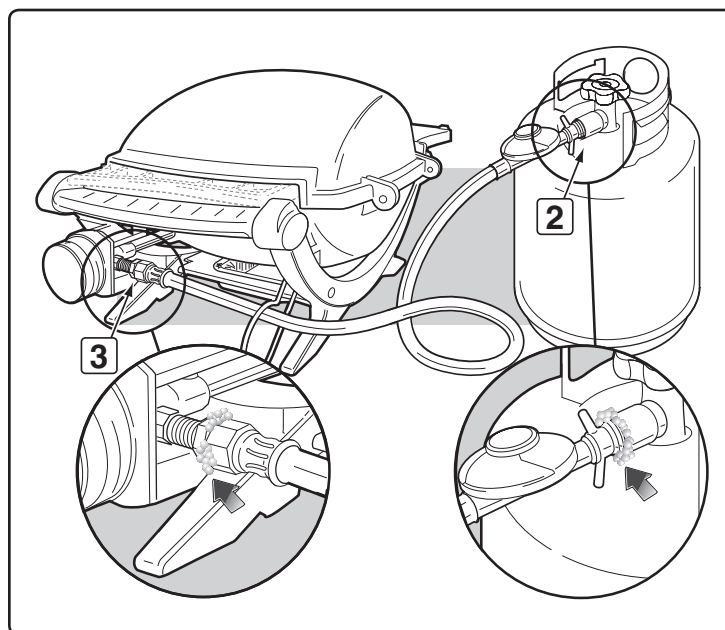
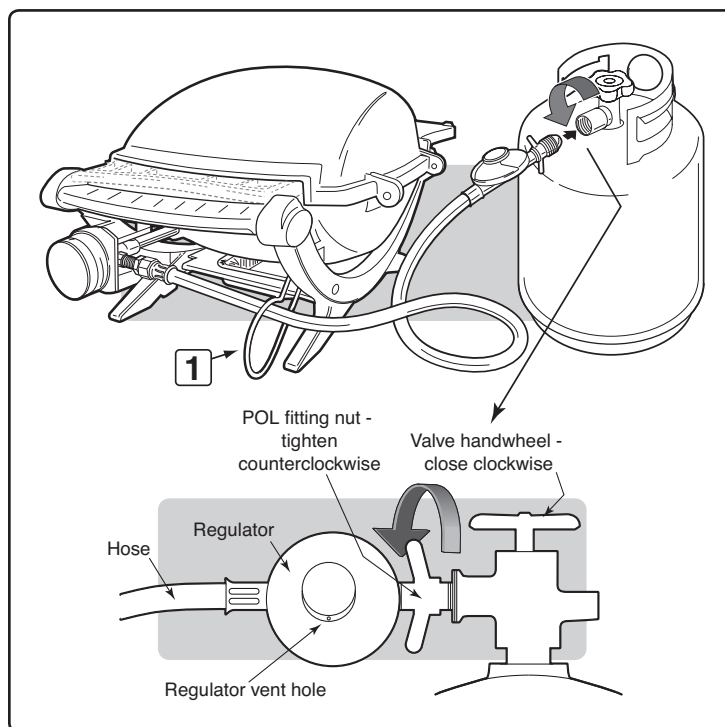
⚠ WARNING: If there is a leak at connection (2), disconnect propane cylinder. Reconnect and retighten connection. If a leak persists after retightening the propane cylinder, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

B) Valve to-regulator connections (3).

⚠ WARNING: If there is a leak at connection (3) turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

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

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



BEFORE USING THE BARBEQUE

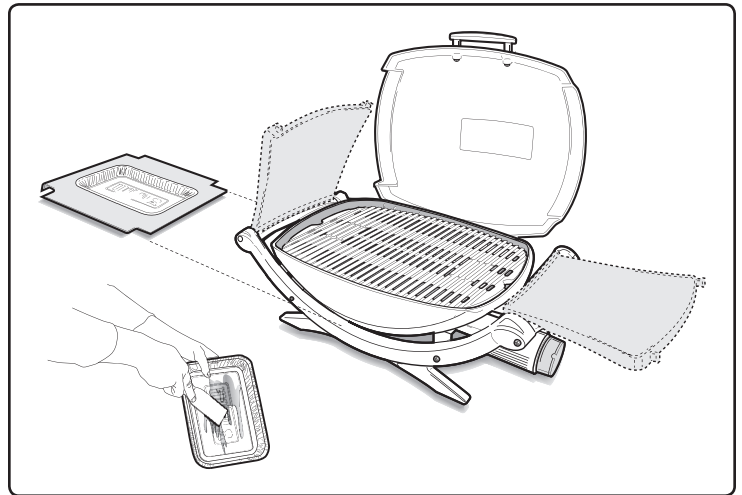
CATCH PAN AND DISPOSABLE DRIP PAN

Your barbecue was built with a grease collection system. Check the catch pan and disposable drip pan for grease build-up each time you use your grill.

Remove excess grease with a plastic spatula; see illustration. When necessary, wash the catch pan and drip pan with a soap and water solution, then rinse with clean water. Replace the disposable drip pan as needed.

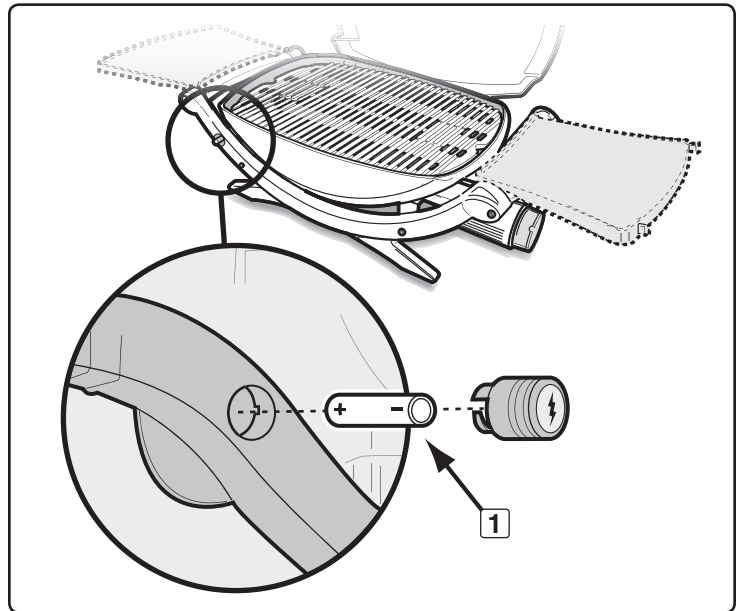
⚠ WARNING: Check the catch pan and disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

⚠ CAUTION: Do not line the cookbox with aluminum foil. ♦



IGNITER INSPECTION FOR MODELS WITH ELECTRONIC IGNITION

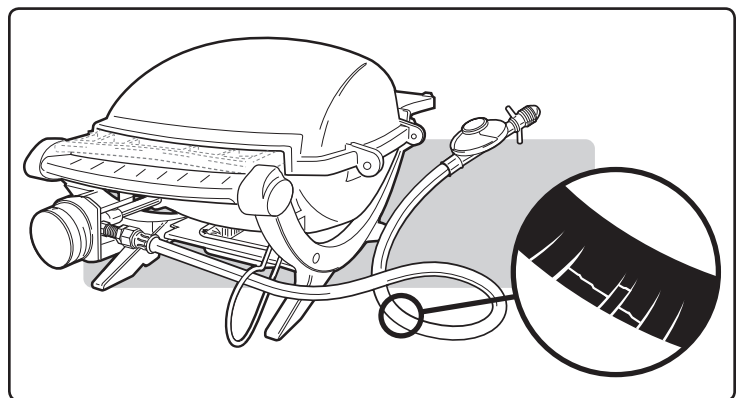
Verify that your AAA battery is in good condition and that it is installed correctly (1). Some batteries have a plastic protective wrap around them. This plastic must be removed. Do not confuse this plastic protective wrap with the battery label. ♦



HOSE INSPECTION

The hose should be inspected for any signs of cracking.

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



IGNITION INSTRUCTIONS

IGNITION

Summary lighting instructions are on the fold-out work surface (Q120, 200, 220).

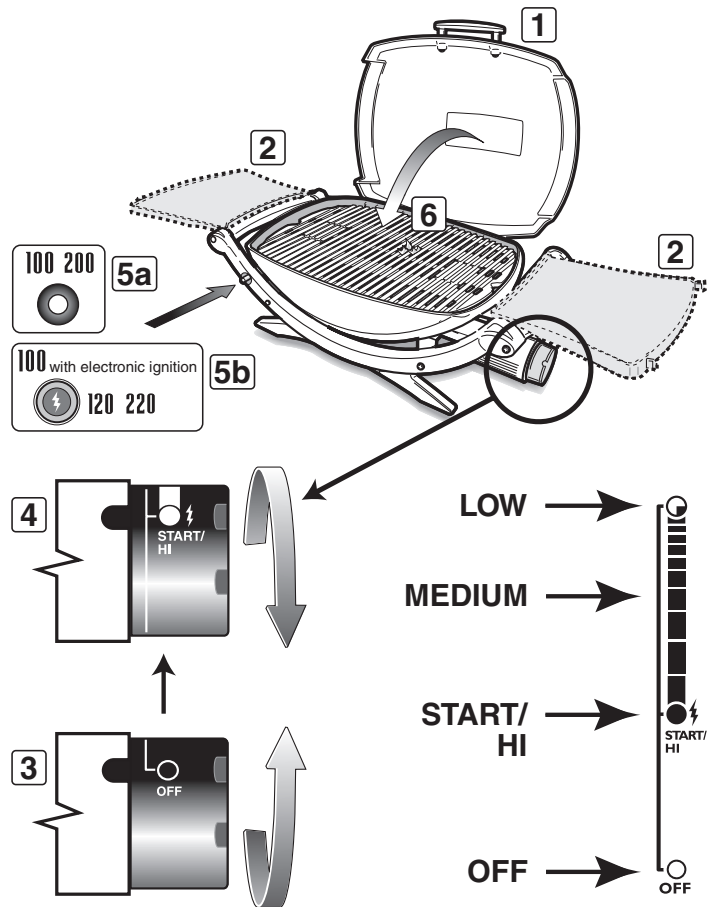
- A) Open the lid (1).
- B) Unfold the work surfaces (2) (Q120, 200, 220).
- C) Make sure the control knob is turned OFF (3). (Push control knob in and turn clockwise to ensure that it is in the OFF position.)

⚠ WARNING: Do not lean over the open barbecue.

- D) Turn the cylinder on by turning the cylinder valve counterclockwise.
- E) Push burner control knob in and turn to START/HI (4).
- F) Push the red ignition button several times, so it clicks each time (5a) (Q100, 200).
- G) Push the electronic ignition button several times. You will hear it spark (5b) (Q100 with electronic ignition, 120, 220).
- H) Check that the burner is lit by looking down through the cooking grate (6). You should see a flame.

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

⚠ CAUTION: do not fold in tables until barbecue is cold (Q120, 200, 220).



⚠ DANGER

Failure to open the lid while igniting the barbecue's burner, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up, which can cause serious bodily injury or even death. ♦

TO EXTINGUISH

Push in and turn burner control knob clockwise to the OFF position. ♦

MANUAL IGNITION

- A) Open the lid (1).
- B) Unfold the work surfaces (2) (Q120, 200, 220).
- C) Make sure the burner control knob is turned OFF (3).
- D) Turn the cylinder on by turning the cylinder valve counterclockwise.
- E) Strike a match and put the flame into the matchlight hole under the igniter (4).

⚠ WARNING: Do not lean over open barbecue. Keep your face and body at least 30 cm (12 inches) away from the matchlight hole when lighting the barbecue.

- F) Push burner control knob in and turn to START/HI (5).
- G) Check that the burner is lit by looking down through the cooking grate (6). You should see a flame.

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

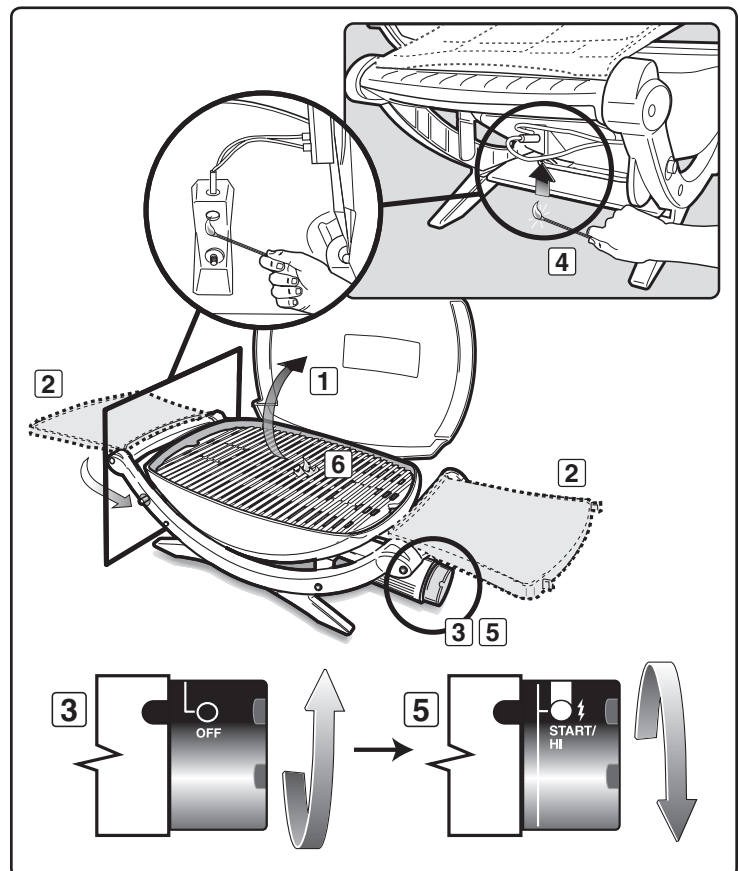
⚠ CAUTION: do not fold in tables until barbecue is cold (Q120, 200, 220).

⚠ DANGER

Failure to open the lid while igniting the barbecue's burner, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up, which can cause serious bodily injury or even death. ♦

TO EXTINGUISH

Push in and turn burner control knob clockwise to the OFF position. ♦



GRILLING TIPS & HELPFUL HINTS

PREHEATING THE BARBECUE

Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical, low BTU rate. Preheating the barbecue before grilling is important. Light your gas barbecue according to the instructions in this Owner's Guide. To preheat: after lighting, turn all burners to START/HI, close the lid, and heat until the temperature reaches between 500° and 550° F (260° and 290° C), the recommended broiling temperature. This will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Note: For the first few uses of your barbecue, the temperature inside the cookbox may be hotter than shown in your cookbook because the surfaces of the cookbox are still reflective. Cooking conditions, such as wind and weather, may require the adjustment of burner controls to obtain the correct cooking temperatures.

If burners go out during cooking, open the lid, turn off the burner(s), and wait five minutes before relighting.

⚠ WARNING: Do not move the Weber® gas barbecue when operating or while the barbecue is hot. ♦

COOKING METHODS

The most important thing to know about grilling is which cooking method to use for a specific food, direct or indirect. The difference is simple. With the direct method, which is similar to broiling, the food is cooked directly over the fire. With the indirect method, fire is arranged on either side of the food. The indirect method is similar to roasting, but

with the added benefits of that grilled texture, flavour, and appearance you can't get from cooking with an oven. Using the right method is the shortest route to great results—and the best way to ensure a safe degree of doneness.

With each method, you can adjust the burners as desired. The control settings — HIGH, MEDIUM, LOW, or OFF — are described in the chart to the right. For example, to sear steaks, set both burners to HIGH, then to complete cooking, set both burners to LOW. For more ideas, refer to the recipes in the grilling guide included with this barbecue.

Note: Cooking conditions, such as wind and weather, may require the adjustment of burner controls to obtain the correct cooking temperatures. ♦

GRILLING BASICS

A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grate. Always brush or spray oil onto your food, not directly onto the cooking grate.

We suggest that you barbecue with the lid down. Why? Because it reduces the chance of flare-ups, and cooks your food faster and more evenly.

When using a marinade, sauce or glaze with a high sugar content, or other ingredients that burn easily, only brush it onto the food during the last ten to fifteen minutes of barbecuing.

Don't forget to regularly brush off your cooking grate and clean out the drip pan under the barbecue.

For more barbecuing tips and recipes, visit www.weber.com. ♦

BEEF	Thickness/Weight	Approximate Grilling Time
Steak: fillet, rump or entrecote	2 cm (3/4 in) thick	6 to 8 minutes High
	2.5 cm (1 in) thick	8 to 10 minutes High
	2.5 – 3 cm (1 to 1-1/2 in) thick	14 to 16 minutes; sear 10 minutes High, Barbecue 4 to 6 minutes Low
Kebab	2.5 – 3 cm (1 to 1-1/2 in) cubes	10 to 12 minutes Medium
Beefburger or rissole	2 cm (3/4 in) thick	8 to 10 minutes Medium
Pork	Thickness/Weight	Approximate Grilling Time
Chop: rib, loin, or shoulder	2 – 2.5 cm (3/4 to 1 inch) thick	10 to 15 minutes; sear 6 minutes High, barbecue 4 to 8 minutes Low
	3 – 4 cm (1-1/4 to 1-1/2 in) thick	14 to 18 minutes; sear 8 minutes High, barbecue 6 to 10 minutes Low
Loin, boneless	2 – 2.5 cm (3/4 to 1 in) thick	10 to 12 minutes; sear 6 minutes High, barbecue 4 to 6 minutes Low
Sausage		25 to 30 minutes Low
Poultry	Thickness/Weight	Approximate Grilling Time
Chicken breast, boneless, skinless	175 g (6 oz)	8 to 12 minutes Medium
Chicken, half	550 – 675 g (1-1/4 to 1-1/2 lb)	1 to 1-1/4 hours Low
Chicken pieces, bone-in breast/wing		30 to 40 minutes Low
Chicken pieces, bone-in leg/thigh		40 to 50 minutes Low
Fish & Seafood	Thickness/Weight	Approximate Grilling Time
Fish, fillet or slice	3 – 4 cm (1/4 to 1/2 in) thick	3 to 5 minutes High
	1 – 2.5 cm (1/2 to 1 in) thick	5 to 10 minutes High
	2.5 – 3 cm (1 to 1-1/4 in) thick	10 to 12 minutes High
Prawns		2 to 5 minutes High
Fish, whole	450 g (1 lb)	15 to 20 minutes Medium
	1 kg (2 to 2 1/2 lb)	20 to 30 minutes Medium
VEGETABLES	Thickness/Weight	Approximate Grilling Time
Asparagus		6 to 8 minutes Medium
Corn on the cob, husked		10 to 12 minutes Medium
Corn on the cob, in husk		25 to 30 minutes Medium
Garlic, whole		45 to 60 minutes Low
Mushroom: shiitake or button		8 to 10 minutes Medium
Mushroom: chestnut, cups or flats		12 to 15 minutes Medium
Onion, 1.27 cm (1/2 in) slices		8 to 12 minutes Medium
Potato, 1.27 cm (1/2 in) slices		14 to 16 minutes Medium
Aubergine, 1.27 cm (1/2 in) slices		8 to 10 minutes Medium

TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Burner burns with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Weber® Spider/Insect screen for possible obstructions. (Blockage of holes.)	Clean Weber® Spider/Insect screen. Refer to "ANNUAL MAINTENANCE".
Burner does not light, or flame is low in HI position.	Is Liquid propane cylinder fuel low or empty?	Replace propane cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the burner light with a match?	If you can light the burner with a match, then check the ignition system.
Burner does not light when you push the igniter button.	Be sure that there is gas flow to the burners by attempting to match light your burners. Refer to "MANUAL IGNITION".	If match lighting is successful, the problem lies in the ignition system. Refer to "MAINTENANCE".
	Is there is a fresh battery installed?	Verify that the battery is in good condition and installed correctly. Refer to "BEFORE USING THE BARBECUE".
	Are the wires connected properly to the ignition box?	Be sure that wires are correctly inserted into terminals on ignition box. Refer to "MAINTENANCE".
	Is there plastic wrapping around the new battery?	Remove plastic wrapping. Do not confuse this with the battery label.
	Is burner tube positioned too far away from the igniter electrode?	Check that the burner tube is positioned correctly to the igniter electrode. Refer to "MAINTENANCE".
Experiencing flare-ups: ⚠ CAUTION: Do not line the cookbox with aluminum foil.	Are you preheating barbecue in the prescribed manner?	Burner on HI for 10 to 15 minutes for preheating.
	Is the cooking grate heavily coated with burned-on grease?	Clean thoroughly. Refer to "CLEANING".
	Is the cookbox "dirty" and not allowing grease to flow into catch pan?	Clean the cookbox.
Burner flame pattern is erratic. Flame is low when burner is on HI. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burner. Refer to "MAINTENANCE".
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The lid is cast aluminum, not paint. It cannot "peel". What you are seeing is baked on grease that has turned to carbon and is flaking off. THIS IS NOT A DEFECT.	Clean thoroughly. Refer to "MAINTENANCE".
If problems cannot be corrected using these methods, please contact Customer Service Australia - refer to "WARRANTY". For more information, log onto www.weber.com®.		

MAINTENANCE

CLEANING

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

For availability of replacement cooking grate contact the Customer Service Representative in your region using the contact information on our web site. Log onto www.weber.com®.

Outside surfaces - Use a warm soapy water solution to clean, then rinse with water.

⚠ CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.

Cooking grate - Clean with a suitable stainless steel bristle brush. As needed, remove from barbecue and wash with warm soapy water, then rinse with water.

Catch pan - Check the catch pan for grease build-up each time you use your grill. Remove excess grease with a plastic scraper. Wash the catch pan with warm, soapy water and rinse with water. Replace the disposable drip pan as needed.

Inside cooking box - Brush any debris off of burner tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS)**. Wash inside of cooking box with warm soapy water and a water rinse.

Inside lid - While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking built-up grease resembles paint flakes.

Fold out work tables (a feature on some of our barbecues) - Wash with a soft cloth and a soap and water solution.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning.

Fold out work tables are not to be used as cutting boards. ♦

WEBER® SPIDER/INSECT SCREENS

Your Weber® gas barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section (1) of the burner tube. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. This could result in a fire in and around the air shutter, causing serious damage to your barbecue.

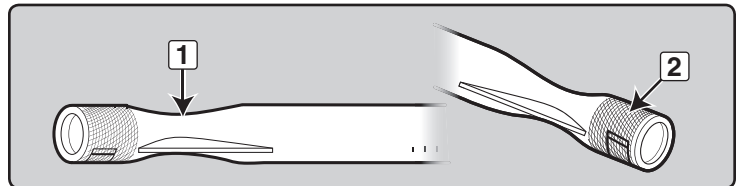
The burner tube air shutter is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tube through the air shutter openings.

We recommend that you inspect the Spider/Insect screen at least once a year. Refer to "ANNUAL MAINTENANCE." Also inspect and clean the the Spider/Insect screen if any of the following symptoms should ever occur:

- A) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
- B) Barbecue does not reach temperature.
- C) Barbecue heats unevenly.
- D) Burner does not ignite.

⚠ DANGER

Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property. ♦



BURNER TUBE CLEANING OR REPLACEMENT

You will need: a flathead screwdriver.

- A) Your Weber® Q® barbecue must be OFF and cool.
- B) Turn gas OFF at source.
- C) Open the lid.
- D) Remove cooking grate.

Burner Tube Removal

- A) Remove the ¼-20 x ½ inch screw that holds the burner tube to the cookbox (1).
- B) Carefully slide the burner tube out from the cookbox.

Burner Tube Cleaning

- A) Look inside the burner with a flashlight (2).
- B) Clean the inside of the burner with a wire (a straightened-out coat hanger will work) (3).
- C) Check and clean the air shutter opening at the ends of the burner. Check and clean the valve orifice at the base of the valve. Use a steel bristle brush to clean outside of burner. This is to make sure all the burner ports are fully open.

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

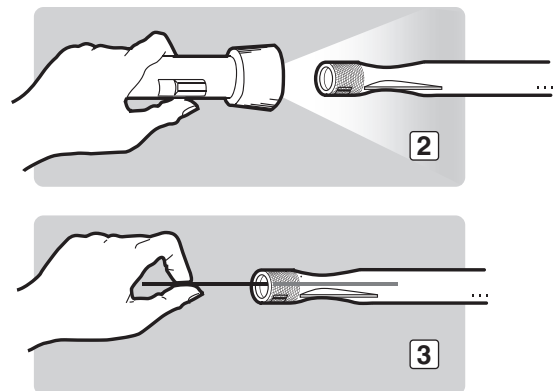
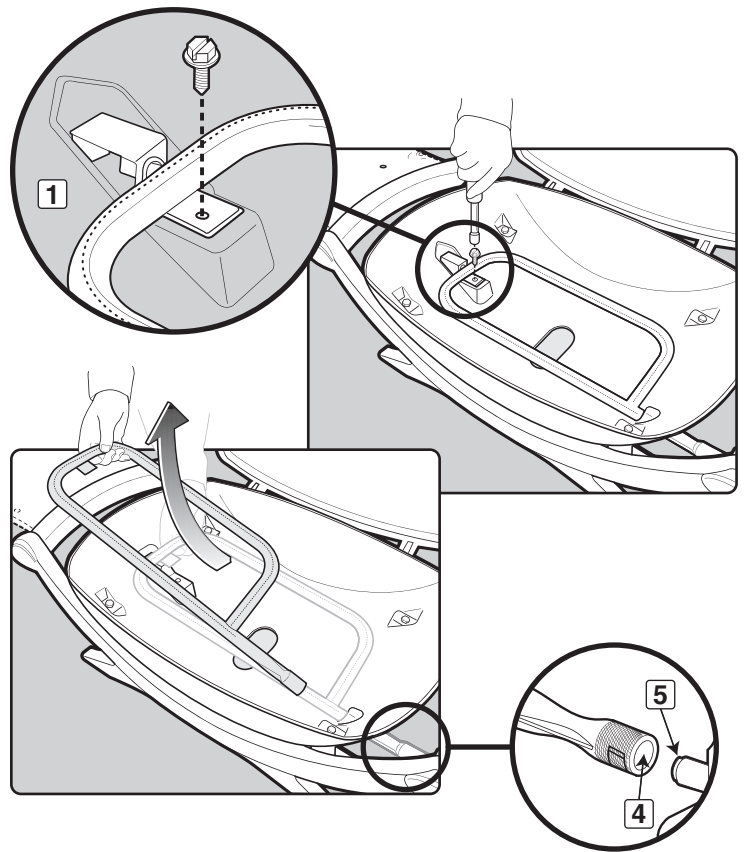
- D) Lightly tap each burner to get debris and dirt out of the burner tube. Once the spider/insect screens and burners are clean, reinstall the burners.

Burner Tube Reinstallation

- A) To reinstall the burner tubes, reverse steps for "Burner Tube Removal" as previously described.

⚠ **CAUTION: The burner openings (4) must be positioned properly over the valve orifices (5).**

⚠ **WARNING: After reinstalling the burners, the gas connections should be leak checked with a soap and water solution before using the barbecue. Refer to "CHECK FOR GAS LEAKS." ♦**



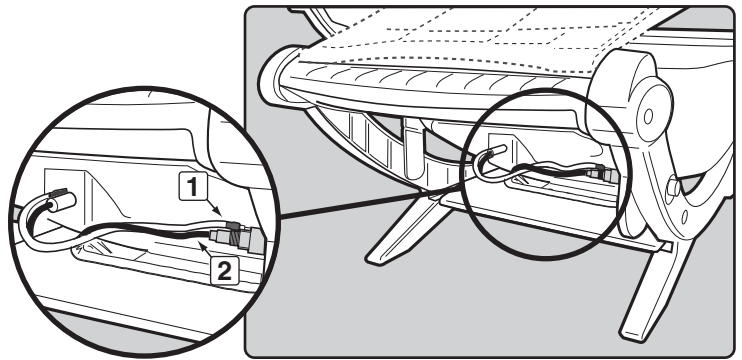
PUSH-BUTTON IGNITION SYSTEM OPERATIONS

If the Push-Button Ignition System (a feature on some of our barbecues) fails to ignite the burner, be sure there is gas flow by attempting to match light your burners. Refer to "MANUAL IGNITION". If match lighting is successful, the problem lies in the ignition system.

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

- Check that both the white (1) and black (2) ignition wires are attached properly.
- Verify that the ignition button pushes in, clicks and returns to the out position.

If the ignition system still fails to ignite, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®. ♦



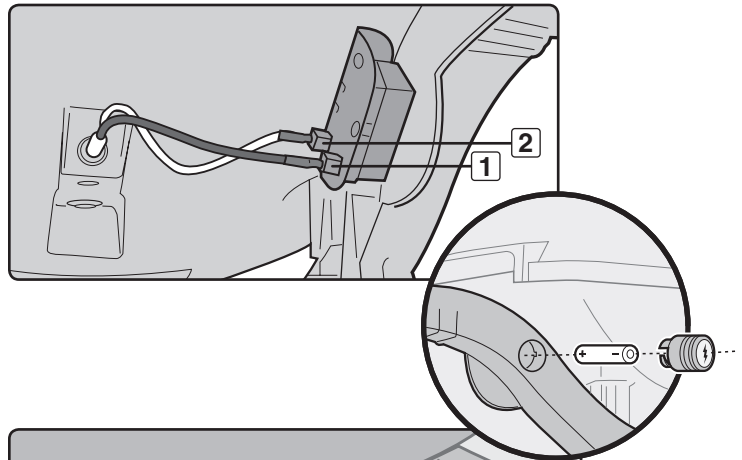
ELECTRONIC IGNITION SYSTEM OPERATIONS

If the Electronic Ignition System (a feature on some of our barbecues) fails to ignite the burner, be sure there is gas flow by attempting to match light your burners. Refer to "MANUAL IGNITION". If match lighting is successful, the problem lies in the Electronic Ignition System.

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

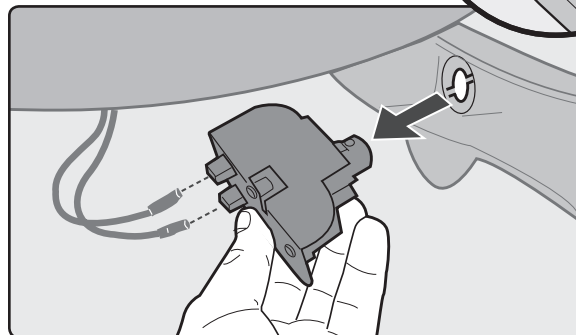
- Check that both of the ignition wires are attached properly to the igniter electrodes on the ignition module. Black wire to electrode (1), white wire to electrode (2).
- Verify that the AAA battery (alkaline only) is in good condition and installed correctly. Some batteries have a plastic protective wrap around them. This plastic must be removed. Do not confuse this plastic with the battery label.
- Make sure the Electronic Ignition button is working by listening and looking for sparks at burner.

If the Electronic Ignition System still fails to ignite, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®. ♦



ELECTRONIC IGNITION SYSTEM REPLACEMENT

If replacement of the ignition module is necessary it must be removed and disposed of properly. Please see back page for further information on proper disposal. ♦



ANNUAL MAINTENANCE

Inspection And Cleaning Of The Spider/Insect Screen

If there is dust or dirt on the Spider/Insect screen, remove the burner to clean the screen. Refer to "BURNER TUBE CLEANING OR REPLACEMENT".

Brush the Spider/Insect screen, lightly, with a soft bristle brush (i.e. an old toothbrush).

⚠ CAUTION: Do not clean the Spider/Insect screen with hard or sharp tools. Do not dislodge the Spider/Insect screen or enlarge the screen openings.

Lightly tap the burner to get debris and dirt out of the burner tube. Once the Spider/Insect screen and burner is clean, replace the burner.

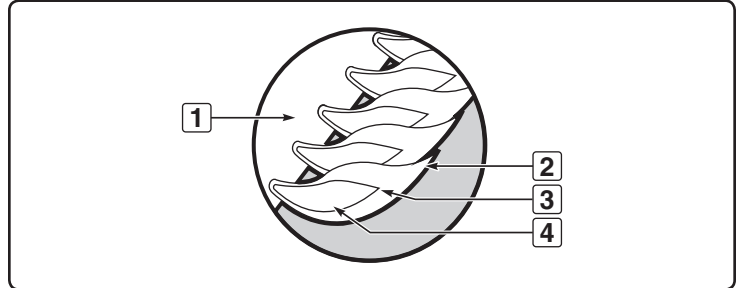
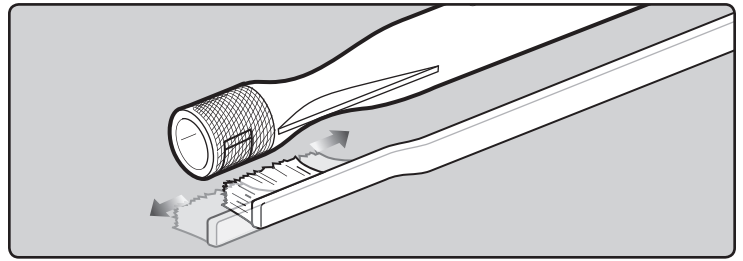
If the Spider/Insect screen becomes damaged or cannot be cleaned, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

Main Burner Flame Pattern

The Weber® gas barbecue burner has been factory-set for the correct air and gas mixture. The correct flame pattern is shown.

- A) Burner tube (1)
- B) Tips occasionally flicker yellow (2)
- C) Light blue (3)
- D) Dark blue (4)

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



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

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

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

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



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www.weber.com®

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