



# GENESIS®

## GRILL OWNER'S GUIDE

E-330™ · EP-330™ · S-330™

LP

### REGISTER YOUR GRILL

Thank you for purchasing a Weber® grill. Take a few minutes to protect your investment by registering your grill online at [www.weber.com](http://www.weber.com). Reference the serial number on the front cover of this owner's guide.



#### ⚠ 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, death, or damage to property.

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

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

#### ⚠ WARNING

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

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

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



**48708**

US - ENGLISH  
07/01/14

## WARNINGS

### ⚠ DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

### ⚠ WARNINGS

- ⚠ Do not store a spare or disconnected liquid propane tank under or near this grill.
- ⚠ Improper assembly may be dangerous. Please follow the assembly instructions carefully.
- ⚠ After a period of storage, and/or nonuse, the Weber® gas grill 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 grill 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 grill.
- ⚠ Do not put a grill cover or anything flammable on, or in the storage area under the grill.
- ⚠ Your Weber® gas grill should never be used by children. Accessible parts of the grill may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Weber® gas grill. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the Igniting instructions.
- ⚠ Do not use charcoal or lava rock in your Weber® gas grill.
- ⚠ Never lean over open grill or place hands or fingers on the front edge of the cookbox.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The Weber® gas grill should be thoroughly cleaned on a regular basis.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Do not attempt to disconnect any gas fitting while your grill is in operation.
- ⚠ Use heat-resistant grill mitts or gloves when operating grill.
- ⚠ Keep any electrical supply cord and the fuel supply hose 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 grill unless all parts are in place. The unit must be properly assembled according to the assembly instructions.
- ⚠ Do not build this model of grill 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.
- ⚠ Proposition 65 Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm.  
(Wash hands after handling this product.) ♦

### LIQUID PROPANE GAS UNITS ONLY:

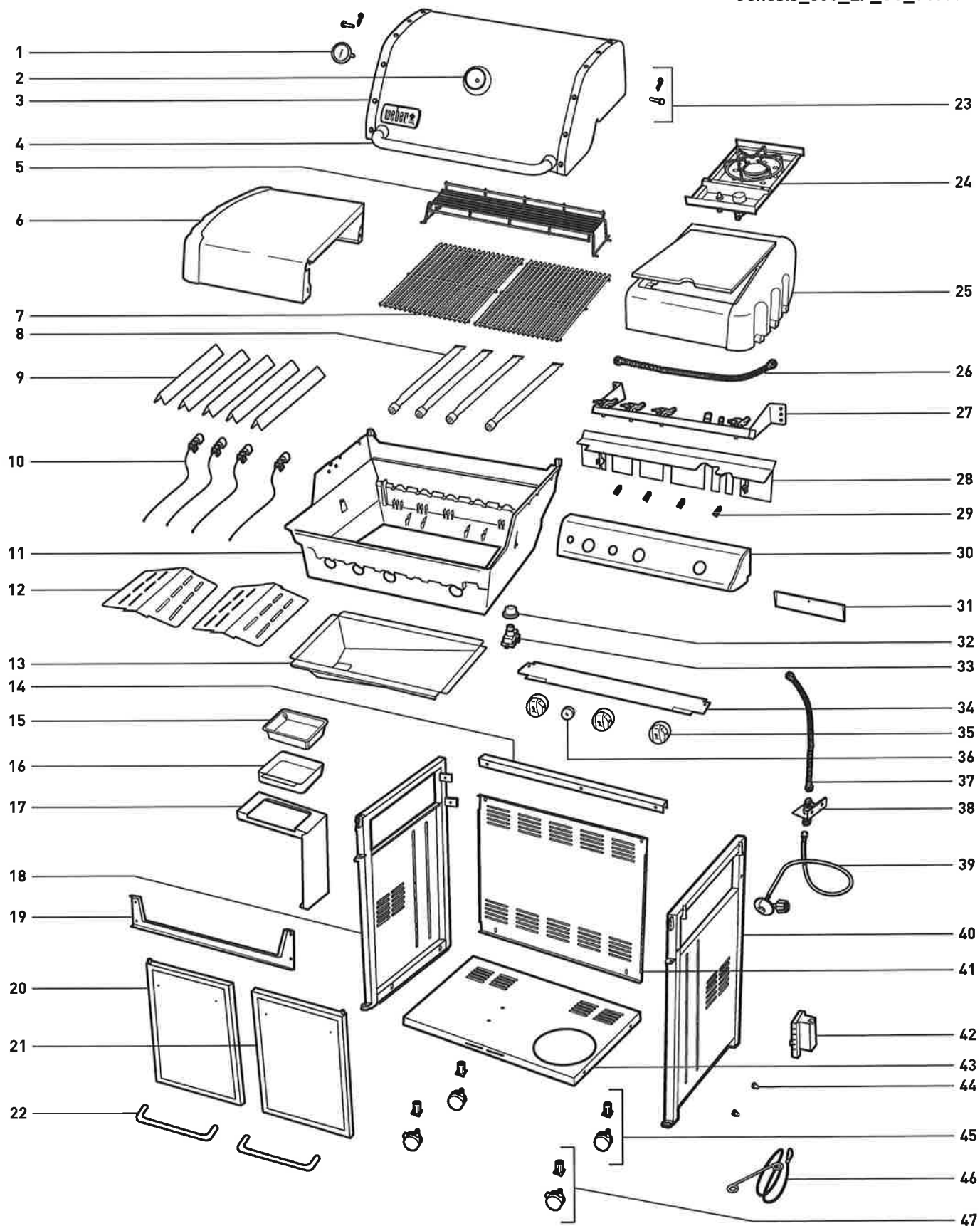
- ⚠ Use the pressure regulator and hose assembly that is supplied with your Weber® gas grill.
- ⚠ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your grill is in operation.
- ⚠ A dented or rusty liquid propane tank may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane tank with a damaged valve.
- ⚠ Although your liquid propane tank may appear to be empty, gas may still be present, and the tank should be transported and stored accordingly.
- ⚠ If you see, smell or hear the hiss of escaping gas from the liquid propane tank:
  1. Move away from liquid propane tank.
  2. Do not attempt to correct the problem yourself.
  3. Call your fire department. ♦

# TABLE OF CONTENTS

<b>WARNINGS</b> .....	<b>2</b>	<b>MAINTENANCE</b> .....	<b>21</b>
<b>TABLE OF CONTENTS</b> .....	<b>3</b>	CLEANING.....	21
<b>EXPLODED VIEW</b> .....	<b>4</b>	WEBER® SPIDER/INSECT SCREENS.....	21
<b>EXPLODED VIEW LIST</b> .....	<b>5</b>	BURNER TUBES CLEANING OR REPLACEMENT.....	22
<b>WARRANTY</b> .....	<b>6</b>	ELECTRONIC IGNITION SYSTEM OPERATIONS.....	24
<b>GENERAL INSTRUCTIONS</b> .....	<b>7</b>	SIDE BURNER MAINTENANCE.....	25
CANADIAN INSTALLATION.....	7	ANNUAL MAINTENANCE.....	25
OPERATING.....	7		
STORAGE AND/OR NONUSE.....	7		
<b>GAS INSTRUCTIONS</b> .....	<b>8</b>		
SAFE HANDLING TIPS FOR LIQUID PROPANE GAS TANKS.....	8		
IMPORTANT LP TANK INFORMATION.....	9		
LEAK CHECK PREPARATION.....	9		
CHECK FOR GAS LEAKS.....	11		
REFILLING THE LIQUID PROPANE TANK.....	12		
<b>BEFORE USING THE GRILL</b> .....	<b>13</b>		
FUEL LEVEL.....	13		
SLIDE-OUT GREASE TRAY AND DISPOSABLE DRIP PAN.....	13		
ELECTRONIC IGNITER INSPECTION.....	13		
HOSE INSPECTION.....	13		
<b>MAIN BURNER IGNITION &amp; USAGE</b> .....	<b>14</b>		
MAIN BURNER IGNITION.....	14		
TO EXTINGUISH.....	14		
MAIN BURNER MANUAL IGNITION.....	15		
TO EXTINGUISH.....	15		
<b>SEAR STATION® IGNITION &amp; USAGE</b> .....	<b>16</b>		
SEAR STATION® BURNER IGNITION.....	16		
SEAR STATION® BURNER MANUAL IGNITION.....	16		
WHAT IS SEARING?.....	16		
SEAR STATION® BURNER OPERATION.....	16		
<b>GRILLING TIPS &amp; HELPFUL HINTS</b> .....	<b>17</b>		
PREHEATING.....	17		
COVERED COOKING.....	17		
DRIPPINGS AND GREASE.....	17		
FLAVORIZER® SYSTEM.....	17		
<b>SIDE BURNER IGNITION &amp; USAGE</b> .....	<b>18</b>		
SIDE BURNER IGNITION.....	18		
TO EXTINGUISH.....	18		
SIDE BURNER MANUAL IGNITION.....	19		
TO EXTINGUISH.....	19		
<b>TROUBLESHOOTING</b> .....	<b>20</b>		
<b>SIDE BURNER TROUBLESHOOTING</b> .....	<b>20</b>		

EXPLODED VIEW • DIAGRAMA DE DESPIECE • VUE ECLATEE

Genesis\_330\_LP\_US\_041014



# EXPLODED VIEW LIST • LISTA DEL DIAGRAMA DE DESPIECE • LISTE DE LA VUE ECLATEE

- |                                                                                                                  |                                                                                                                                   |                                                                                                         |
|------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|
| 1. <b>Thermometer</b><br>Termómetro<br>Thermomètre                                                               | 17. <b>Catch Pan Holder</b><br>Soporte del plato recolector<br>Support pour égouttoir                                             | 33. <b>Igniter Module</b><br>Módulo de encendido<br>Module de l'allumeur                                |
| 2. <b>Thermometer Bezel</b><br>Moldura decorativa del termómetro<br>Collerette du thermomètre                    | 18. <b>Left Frame Panel</b><br>Panel izquierdo del bastidor<br>Panneau de châssis gauche                                          | 34. <b>Wind Deflector</b><br>Deflector de viento<br>Déflecteur de vent                                  |
| 3. <b>Shroud</b><br>Cubierta<br>Etui                                                                             | 19. <b>Front Frame Support</b><br>Soporte delantero del bastidor<br>Support de châssis avant                                      | 35. <b>Control Knob</b><br>Perilla de control<br>Bouton de commande                                     |
| 4. <b>Handle</b><br>Asa<br>Poignée                                                                               | 20. <b>Left Door</b><br>Puerta izquierda<br>Porte gauche                                                                          | 36. <b>Sear Station® Knob</b><br>Perilla de la estación de dorado Sear Station®<br>Bouton Sear Station® |
| 5. <b>Warming Rack</b><br>Rejilla de calentamiento<br>Grille de maintien au chaud                                | 21. <b>Right Door</b><br>Puerta derecha<br>Porte droite                                                                           | 37. <b>Manifold Hose</b><br>Manguera del múltiple<br>Tuyau du collecteur                                |
| 6. <b>Left Side Table</b><br>Mesa lateral izquierda<br>Tablette latérale gauche                                  | 22. <b>Door Handle</b><br>Asa de la puerta<br>Poignée de porte                                                                    | 38. <b>Bulkhead</b><br>Tabique divisorio<br>Tête de brûleur                                             |
| 7. <b>Cooking Grate</b><br>Parrilla de cocción<br>Grille de cuisson                                              | 23. <b>Shroud Hardware</b><br>Accesorios de la cubierta<br>Quincaillerie de l'étui                                                | 39. <b>Hose / Regulator</b><br>Manguera / Regulador<br>Tuyau/Régulateur                                 |
| 8. <b>Burner Tube</b><br>Tubo quemador<br>Tube du brûleur                                                        | 24. <b>Side Burner</b><br>Quemador lateral<br>Brûleur latéral                                                                     | 40. <b>Right Frame Panel</b><br>Panel derecho del bastidor<br>Panneau de châssis droit                  |
| 9. <b>Flavorizer® Bar</b><br>Barra Flavorizer®<br>Barre Flavorizer®                                              | 25. <b>Side Burner Table</b><br>Mesa del quemador lateral<br>Tablette du brûleur latéral                                          | 41. <b>Back Panel</b><br>Panel trasero<br>Panneau arrière                                               |
| 10. <b>Igniter Electrode</b><br>Electrodo de encendido<br>Électrode de l'allumeur                                | 26. <b>Side Burner Gas Line</b><br>Línea de gas del quemador lateral<br>Conduite de gaz du brûleur latéral                        | 42. <b>Tank Scale</b><br>Báscula del tanque<br>Support de la bouteille                                  |
| 11. <b>Cookbox</b><br>Caja de cocción<br>Boîtier de cuisson                                                      | 27. <b>Manifold</b><br>Múltiple<br>Collecteur                                                                                     | 43. <b>Bottom Panel</b><br>Panel inferior<br>Panneau inférieur                                          |
| 12. <b>Heat Deflector</b><br>Deflector de calor<br>Déflecteur de chaleur                                         | 28. <b>Heat Shield</b><br>Pantalla contra el calor<br>Protection anti-chaleur                                                     | 44. <b>Tank Glide</b><br>Deslizadera del tanque<br>Glissière de la bouteille                            |
| 13. <b>Slide-Out Grease Tray</b><br>Bandeja deslizante de grasa<br>Plateau de récupération des graisses amovible | 29. <b>Wire Clips</b><br>Grapas de alambre<br>Pincas de retenue de câbles                                                         | 45. <b>Caster</b><br>Rueda giratoria<br>Roulette                                                        |
| 14. <b>Rear Frame Support</b><br>Soporte posterior del bastidor<br>Support de châssis arrière                    | 30. <b>Control Panel</b><br>Tablero de control<br>Panneau de commande                                                             | 46. <b>Matchstick Holder</b><br>Portacerillos<br>Porte-allumette                                        |
| 15. <b>Disposable Drip Pan</b><br>Bandeja de goteo desechable<br>Égouttoir jetable                               | 31. <b>Sear Burner Heat Shield</b><br>Pantalla contra el calor del quemador para dorar<br>Protection anti-chaleur du brûleur Sear | 47. <b>Locking Caster</b><br>Rueda giratoria con bloqueo<br>Roulette à verrouillage                     |
| 16. <b>Catch Pan</b><br>Plato recolector<br>Égouttoir                                                            | 32. <b>Igniter Button</b><br>Botón de encendido<br>Bouton de l'allumeur                                                           |                                                                                                         |

# WARRANTY

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

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

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

## **WEBER'S VOLUNTARY WARRANTY**

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

## **OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY**

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

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

## **WARRANTY HANDLING / EXCLUSION OF WARRANTY**

If you believe that you have a part which is covered by this Warranty, please contact Weber Customer Service using the contact information on our website ([www.weber.com](http://www.weber.com), or such country-specific website to which Owner may be redirected). Weber will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that repair or replacement are not possible, Weber may choose (at its option) to replace the 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, discolorations, and/or rust for which Weber is not responsible caused by:

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

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

## **PRODUCT WARRANTY PERIODS**

Cookbox:

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

Lid assembly:

10 years, no rust through/burn through

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-enameled cast iron cooking grates:

5 years, no rust through/burn through

All remaining parts:

2 years

## **DISCLAIMERS**

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

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

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

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

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

**THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR APARTMENT USE ONLY AND DOES NOT APPLY TO WEBER 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.**

## **WEBER-STEPHEN PRODUCTS LLC**

Customer Service Center

2900 Golf Road

Rolling Meadows, IL 60008

U.S.A.

**For replacement parts, call:**

1-800-446-1071

## GENERAL INSTRUCTIONS

The Weber® gas grill is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber® gas grill with, if you move.

Liquid Propane (LP) 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 grill. Please read the instructions carefully before using your Weber® gas grill. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- The pressure regulator supplied with the Weber® gas grill must be used. This regulator is set for 11 inches of water column (pressure).
- This Weber® gas grill is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the slide out grease tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The areas around the LP tank must be free and clear from debris.
- Replacement pressure regulators and hose assemblies must be those specified by Weber-Stephen Products LLC. ♦

### CANADIAN INSTALLATION

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada, the installation of this appliance must comply with local codes and/or the latest edition of Standard CAN/CSA-B149.2 (Propane Storage and Handling Code). ♦

### OPERATING

- ⚠ **WARNING: Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.**
- ⚠ **WARNING: Keep ventilation openings for tank enclosure free and clear from debris.**
- ⚠ **WARNING: Your Weber® gas grill shall not be used under overhead combustible construction.**
- ⚠ **WARNING: Your Weber® gas grill is not intended to be installed in or on recreational vehicles and/or boats.**
- ⚠ **WARNING: Do not use the grill within 24 inches of combustible materials.**
- ⚠ **WARNING: The entire cookbox gets hot when in use. Do not leave unattended.**
- ⚠ **WARNING: Keep electrical supply cord and the fuel supply hose away from heated surfaces.**
- ⚠ **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) LP tank under or near the Weber® gas grill.**
- ⚠ **WARNING: The LP tank used with your grill must be with a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) tank connection. The tank connection must be compatible with the grill connection. ♦**

### STORAGE AND/OR NONUSE

- The gas must be turned off at the liquid propane tank when the Weber® gas grill is not in use.
- When the Weber® gas grill is stored indoors, the gas supply must be DISCONNECTED and the LP tank stored outdoors in a well-ventilated space.
- LP tank must be stored outdoors in a well-ventilated area out of reach of children. Disconnected LP tank must not be stored in a building, garage or any other enclosed area.
- When the LP tank is not disconnected from the Weber® gas grill, the appliance and LP tank must be kept outdoors in a well-ventilated space.
- The Weber® gas grill should be checked for gas leaks and any obstructions in the burner tubes before using. (Refer to "MAINTENANCE/ANNUAL MAINTENANCE").
- Check that the areas under the control panel and the drip tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider/Insect screens should also be checked for any obstructions. (Refer to "MAINTENANCE/ANNUAL MAINTENANCE"). ♦

# GAS INSTRUCTIONS

## SAFE HANDLING TIPS FOR LIQUID PROPANE GAS TANKS

- 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 tank, 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 be aware of this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- To fill, take the LP tank to a propane gas dealer, 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.**

- Air must be removed from a new LP tank before the initial filling. Your LP dealer is equipped to do this.
- 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.

*Note: A refill will last about 18–20 hours of cooking time at normal use. The fuel scale, a feature on some of our grills, will indicate the propane supply so you can refill the tank 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 tank. Always close the tank valve before disconnecting.

⚠ **CAUTION: Place dust cap on tank valve outlet whenever the tank is not in use. Only install the type of dust cap on the tank valve outlet that is provided with the tank valve. Other types of caps or plugs may result in leakage of propane.**

- Do not use a damaged LP tank. A dented or rusty LP tank or an LP tank 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 that it will not collect water. This vent should be free of dirt, grease, bugs, etc.
- The gas connections supplied with your Weber® gas appliance have been designed and tested to meet 100% CSA and ANSI requirements.

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

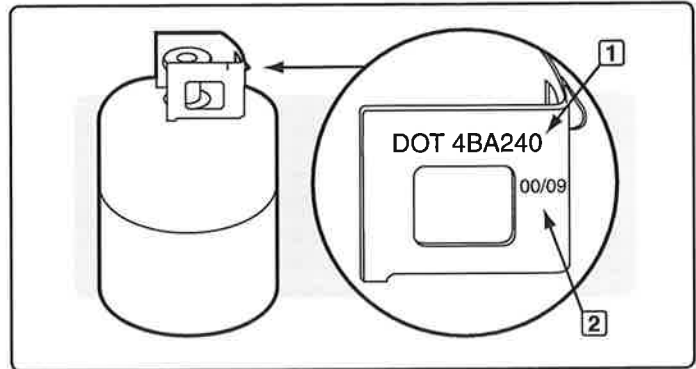
### Liquid Propane Tank Requirements

- Check to be sure that tanks have a D.O.T. certification (1), and that they have been date tested (2) is within five years of use. Your LP gas supplier can do this for you.
- All LP tank supply systems must include a collar to protect the tank valve.
- The LP tank must be a 20-lb. size approximately 18¼ inches high and 12¼ inches in diameter.
- The tank must be constructed and marked in accordance with the Specifications for LP - Gas Tanks of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Tanks, Spheres and Tubes or Transportation of Dangerous Goods; and Commission, as applicable.

### Canadian Liquid Propane Tank Requirements

*Note: Your retailer can help you match a replacement tank to your grill.*

- The LP tank must be constructed and marked in accordance with the specifications for LP gas tanks, T.C. ♦





# GAS INSTRUCTIONS

## IMPORTANT LP TANK INFORMATION

### ⚠ DANGER

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

Weber® gas appliances are equipped for a tank supply system designed for vapor withdrawal.

**⚠ WARNING: Only use Weber® gas appliances outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.**

The proper filling methods for the filling of your tank are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP tank by weight or volume. Ask your filling station to read purging and filling instructions on the LP tank before attempting to fill. ♦

### LEAK CHECK PREPARATION

#### Check that all Burner Valves are Off

Valves are shipped in the OFF position, but you should check to be sure that they are turned off. Check by pushing down and turning clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop, then they are off.

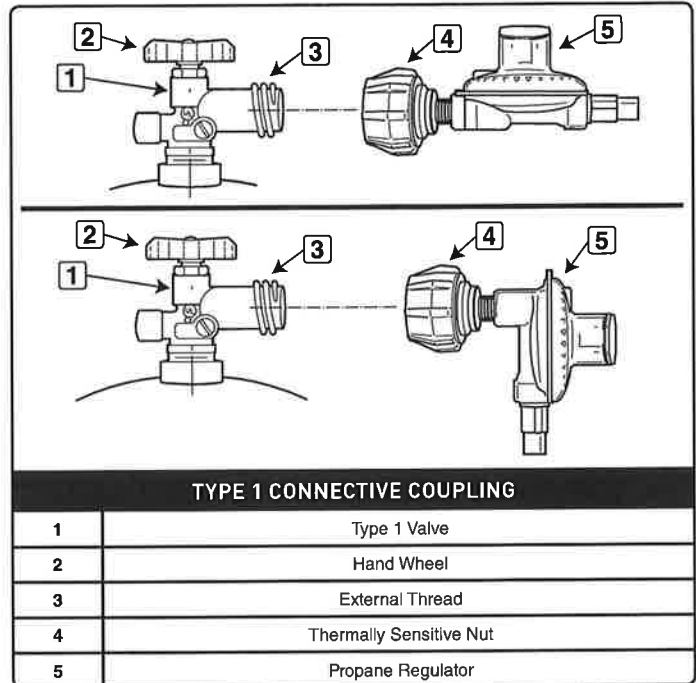
#### The Liquid Propane Tank

All Weber® liquid propane gas grill regulators are equipped with a UL-Listed tank connection as per the latest edition of ANSI Z21.58. This will require a liquid propane tank that is similarly equipped with a Type 1 connection in the tank valve. This Type 1 coupling allows you to make a fast and totally safe hookup between your gas grill and your liquid propane tank. It eliminates the chance of leaks due to a POL fitting that is not properly tightened. Gas will not flow from the tank unless the Type 1 coupling is fully engaged into the coupling.

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

### ⚠ 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.**



## GAS INSTRUCTIONS

- A) Open base cabinet doors. Bring regulator and hose forward out of cabinet (1).
- B) Locate hose retention clip (2) on regulator hose. Secure into slot (3) on underside of tank scale.

**⚠ WARNING: The hose must be secured to the tank scale with the Hose Retention Clip. Failure to do so could cause damage to the hose resulting in a fire or explosion which can cause serious bodily injury or death, and damage to property.**

Some LP tanks have differing top collar assemblies. (The top collar is the metal protective ring around the valve.) One series of tanks mount with the valve facing front (4). The other tanks mount with the valve facing away from the fuel scale (5). Weber recommends the use of tank manufacturer's Manchester and Worthington, with a 47.6 lb water capacity. Other tanks may be acceptable for use with the appliance provided they are compatible with the appliance retention means (see illustrations).

The LP tank is installed inside the base cabinet, on the tank scale (right side).

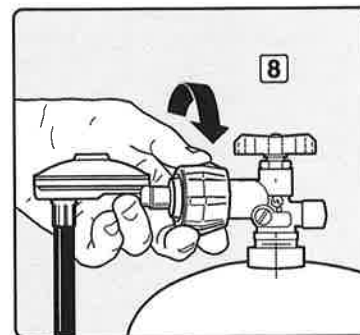
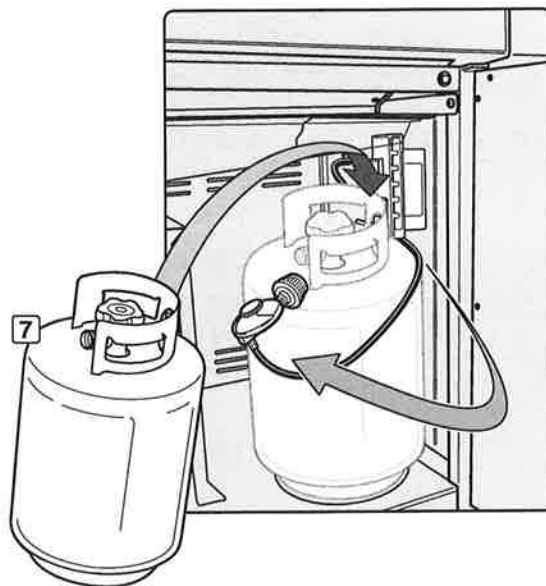
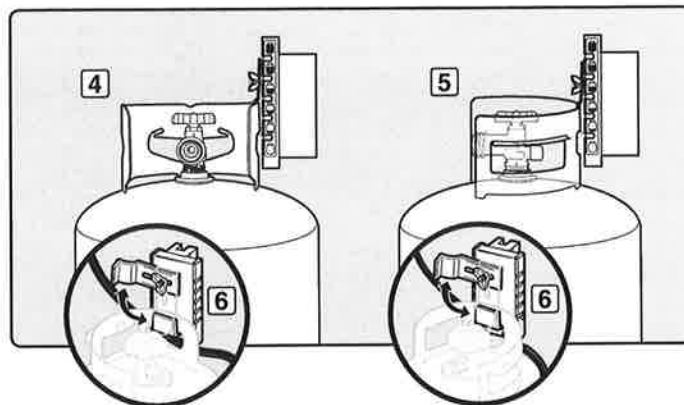
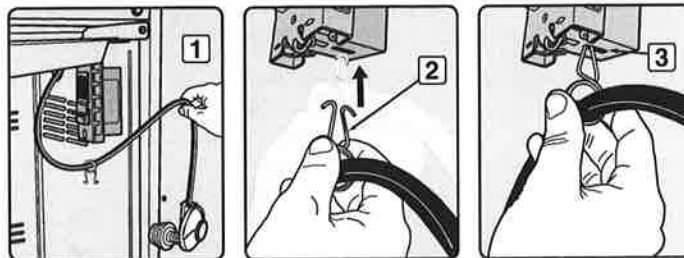
- C) Loosen tank lock wing nut. Swing tank lock up (6).
- D) Turn the LP tank so the opening of the valve is either to the front or side of the Weber® gas grill.
- E) Lift tank up into position on the tank scale (7).
- F) Swing the tank lock down. Tighten the wing nut.

### Connect the Hose to the Tank

- A) Remove the plastic dust cover from the valve.
- B) Screw the regulator coupling onto the tank valve, clockwise, or to the right (8). Hand-tighten only.

*Note: This connection tightens clockwise and will not allow gas to flow unless the connection is tight. The connection requires tightening by hand only.*

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



## GAS INSTRUCTIONS

### Remove Control Knobs & Control Panel for Leak Testing

You will need: Phillips & flathead screwdrivers.

- A) Locate door pin release in door assembly. Using a screwdriver, push down on door pin release (1) until door detaches from frame assembly. Pull top of door away from frame assembly (2) and lift door off bottom adjustable hinge pin.
- B) Remove control knobs, igniter button, retention nut, and battery (3).
- C) Remove screws from wind deflector with a Phillips screwdriver (4).
- D) Tilt end of wind deflector down and slide wind deflector away to remove (5).
- E) Let igniter module dangle from wires. Do not disconnect (6).
- F) Remove screws from underside of control panel with Phillips screwdriver (7).
- G) Lift control panel up slightly, tilt up front edge and gently lift up (8).
- H) Replace control panel and wind deflector when leak check is completed. ♦

### 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 open flames will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.**

*Note: All factory-made connections have been thoroughly checked for gas leaks. The burners have been flame-tested. As a safety precaution, however, you should recheck all fittings for leaks before using your Weber® gas grill. Shipping and handling may loosen or damage a gas fitting.*

- ⚠ **WARNING: The gas connections of your gas grill have been factory tested. We do however recommend that you leak check all gas connections before operating your gas grill.**
- ⚠ **WARNING: Perform these leak checks even if your grill was dealer or store assembled.**

If your grill has a side burner, make sure the side burner is turned off.

Turn on gas supply at source.

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

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

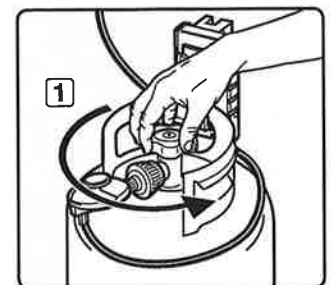
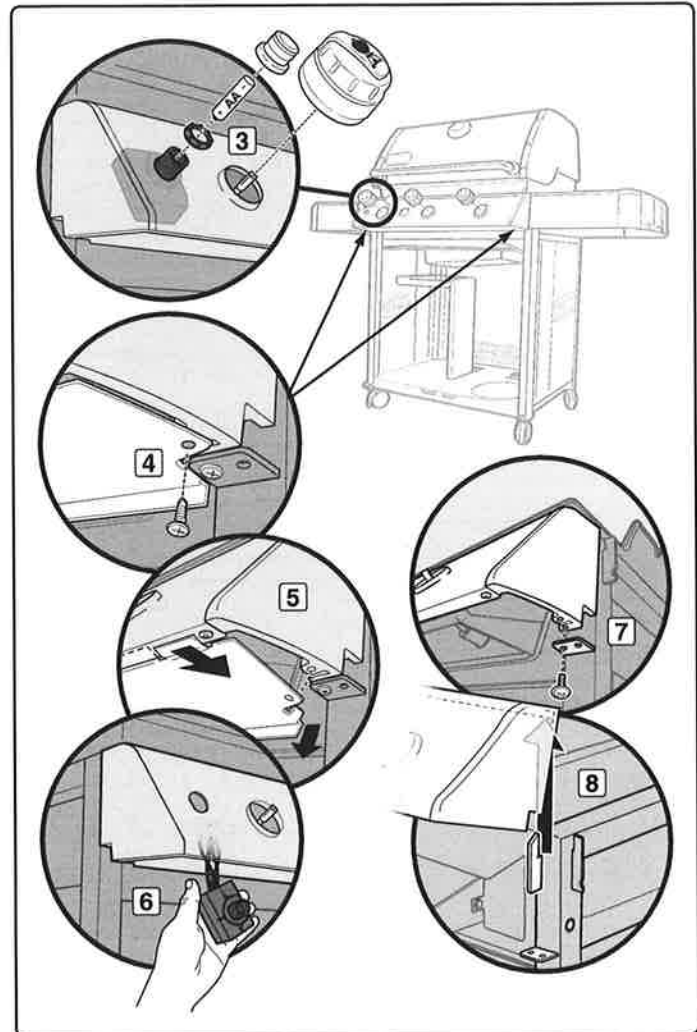
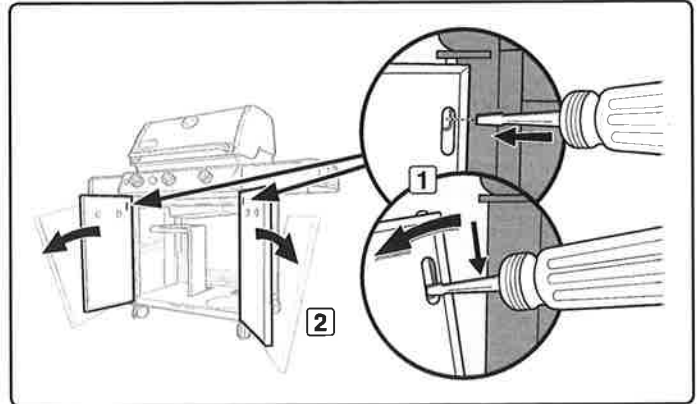
- A) Mix soap and water.
- B) Turn on gas supply (1).
- C) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.

**If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution. If leak does not stop, do not use the grill. Contact the Customer Service representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).**

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

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

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



## GAS INSTRUCTIONS

### Check

- A) Regulator hose to bulkhead connection (1).
- B) Main gas line to bulkhead connection (2).
- C) Main gas line to manifold connections (3).
- D) Side burner gas line to manifold connection (4).
- E) Side burner pipe fitting to side burner cup (5).
- F) Side burner pipe fitting to side burner valve connections (6).

**⚠ WARNING: If there is a leak at connection (1, 2, 3, 4, 5, or 6), re-tighten the fitting with a wrench and recheck for leaks with soap and water solution. If a leak persists after re-tightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).**

- G) Side burner quick disconnect connection (7).
- H) Regulator hose to tank connection (8).
- I) Regulator hose to regulator connection (9).
- J) Valves to manifold connections (10).

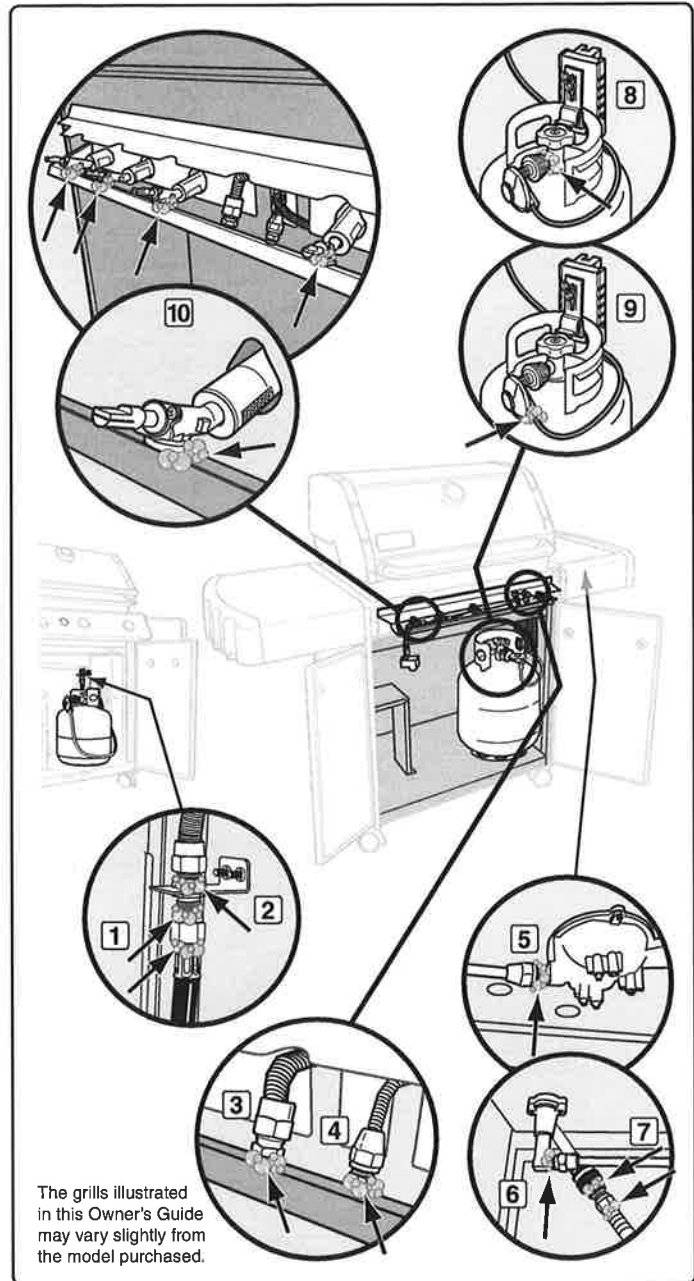
**⚠ WARNING: If there is a leak at connections (7, 8, 9 or 10), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).**

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

### Reinstall Control Panel

You will need: Phillips screwdriver.

- A) Position top edge of control panel on tabs of frame. Push down into position.
- B) Reinstall igniter module.
- C) Slide both shorter wind deflector tabs toward inside edge of control panel while you slide longer tab over outside edge. Seek previous illustrations for reference.
- D) Line up screws with screw holes on both control panel bracket and frame.
- E) Tighten screws.
- F) Place corresponding control knobs onto valve stems. ♦



### REFILLING THE LIQUID PROPANE TANK

We recommend that you refill the LP tank before it is completely empty.

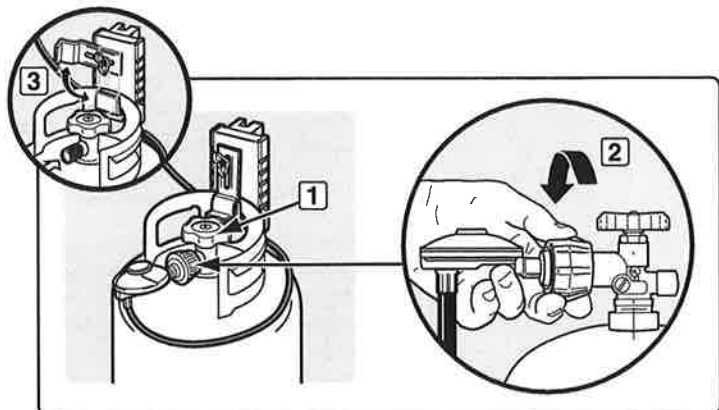
Removal of the LP tank:

- A) Close tank valve (turn clockwise) (1).
- B) Unscrew regulator coupling by turning counterclockwise, by hand only (2).
- C) Loosen tank lock wing nut and turn tank lock up out of the way (3).
- D) Lift tank off.

To fill, take the LP tank to a gas propane dealer, 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.**

**⚠ CAUTION: Place dust cap on tank valve outlet whenever the tank is not in use. Only install the type of dust cap on the tank valve outlet that is provided with the tank valve. Other types of caps or plugs may result in leakage of propane. ♦**

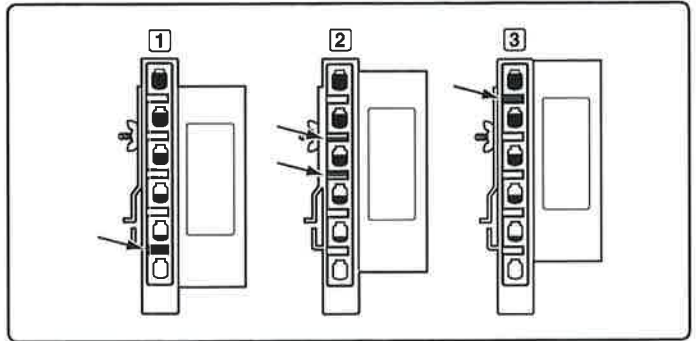


## BEFORE USING THE GRILL

### FUEL LEVEL

Check the fuel level by viewing the color indicator level line, located on the side of the tank scale.

- A) Empty (1)
- B) Medium (2)
- C) Full (3) ◊

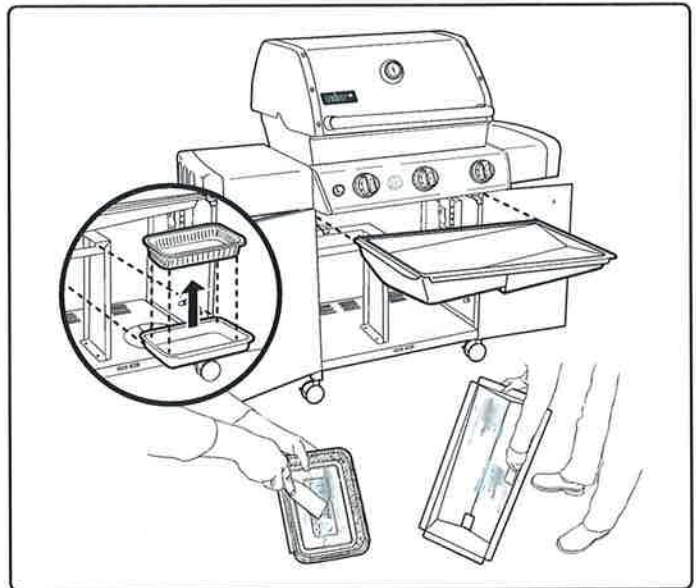


### SLIDE-OUT GREASE TRAY AND DISPOSABLE DRIP PAN

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

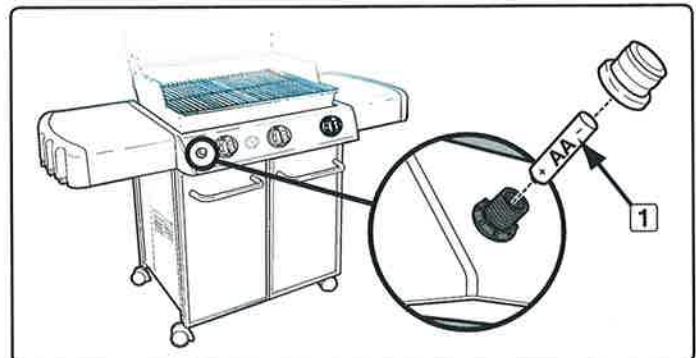
Remove excess grease with a plastic spatula; see illustration. When necessary, wash the grease tray and drip pan with a soap and water solution, then rinse with clean water. Replace the disposable drip pan as needed.

- ⚠ **WARNING:** Check the slide-out grease tray 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 slide-out grease tray with aluminum foil. ◊



### ELECTRONIC IGNITER INSPECTION

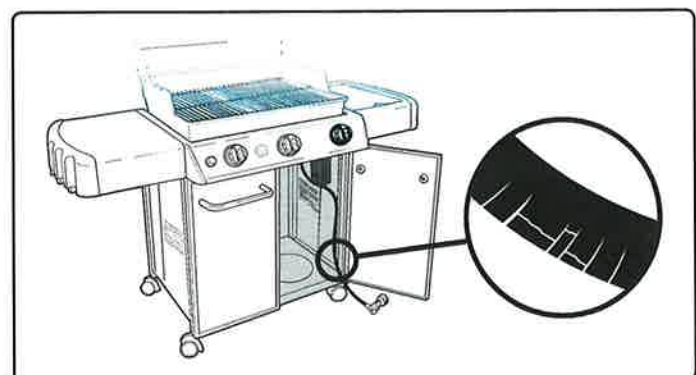
Verify that your AA battery (alkaline only) is in good condition and that it is installed correctly (1). Some batteries have a plastic protective wrap around them. This plastic must be removed. Do not confuse this plastic with the battery label. ◊



### HOSE INSPECTION

The hose should be inspected for any signs of cracking.

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



# MAIN BURNER IGNITION & USAGE

## MAIN BURNER IGNITION

Note: Summary lighting instructions are inside the left-hand cabinet door.

### ⚠ DANGER

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

- A) Open the lid (1).
- B) Make sure all burner control knobs are turned off (2). (Push control knob in and turn it clockwise to ensure that it is in the OFF position.)
- ⚠ **WARNING: The burner control knobs must be in the OFF position before turning on the LP tank valve (3). If they are not in the OFF position, when you turn on the LP tank valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP tank. If this should occur, turn OFF the LP tank valve and burner control knobs. Start over.**

### ⚠ DANGER

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP tank valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.

- C) Turn the LP tank on by slowly turning the tank valve counterclockwise; wait 60 seconds before pushing the control knob in and turning it to START/HIGH (3).

### Electronic Ignition System

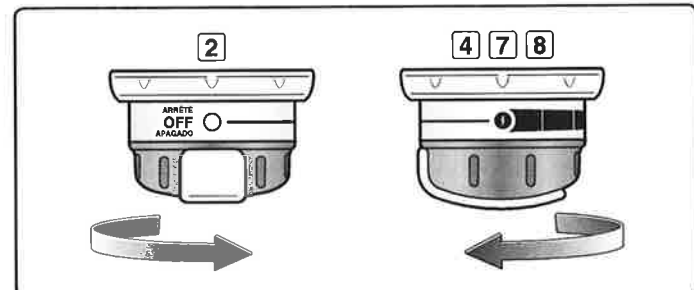
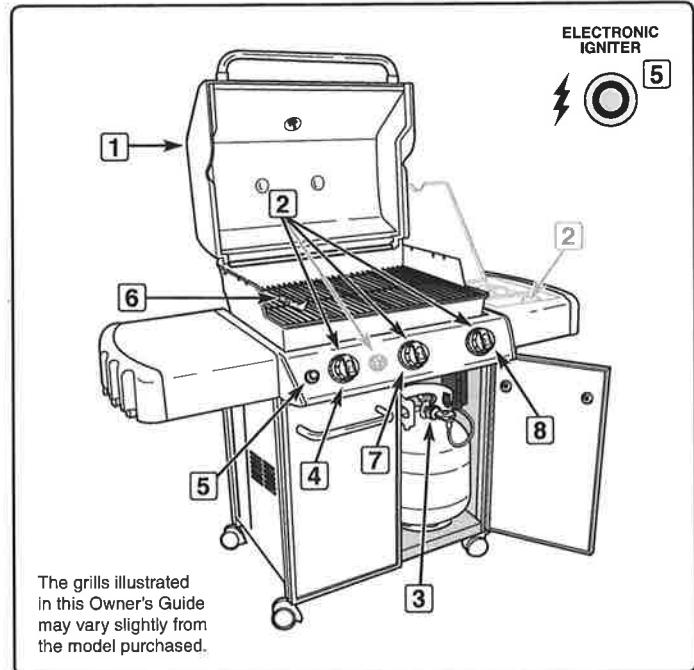
Each control knob operates an individual burner, and each burner ignites with an electronic igniter. The electronic ignition system ignites each burner individually with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the electronic ignition button. You will hear it clicking.

- D) Ignite the burners individually from left to right. Begin with the burner on the left; push control knob in and turn it to START/Hi (4). Push and hold in the electronic ignition button (5). You will hear it clicking. Check that the left burner is lit by looking through the cooking grates. You should see a flame (6).
- ⚠ **WARNING: Do not lean over the open grill.**
- E) Ignite center burner by pushing control knob in and turning it to START/Hi (7). Then, push and hold in the electronic ignition button (5). You will hear it clicking. Check that the center burner is lit by looking through the cooking grates.
- F) Ignite right burner by pushing control knob in and turning it to START/Hi (8). Push and hold in the electronic ignition button (5). You will hear it clicking. Confirm that the right burner is lit by looking through the cooking grates.

- ⚠ **WARNING: Each burner must be ignited individually by pushing the electronic ignition button. Failure to do so may cause a flare-up of gas which can cause serious bodily injury and damage to property.**
- ⚠ **WARNING: If any burner fails to ignite during lighting, within five seconds, stop, turn the burner control knob to OFF and wait five minutes to allow the gas to clear before you try again or light with a match. ♦**

### TO EXTINGUISH

Push in and turn each burner control knob clockwise to the OFF position. Turn gas supply off at the source. ♦



## MAIN BURNER IGNITION & USAGE

### MAIN BURNER MANUAL IGNITION

#### ⚠ DANGER

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

- A) Open the lid (1).
- B) Make sure all burner control knobs are turned off (2). (Push control knob in and turn it clockwise to ensure that it is in the OFF position.)
- ⚠ **WARNING:** The burner control knobs must be in the OFF position before turning on the LP tank valve (3). If they are not in the OFF position, when you turn on the LP tank valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP tank. If this should occur, turn OFF the LP tank valve and burner control knobs. Start over.

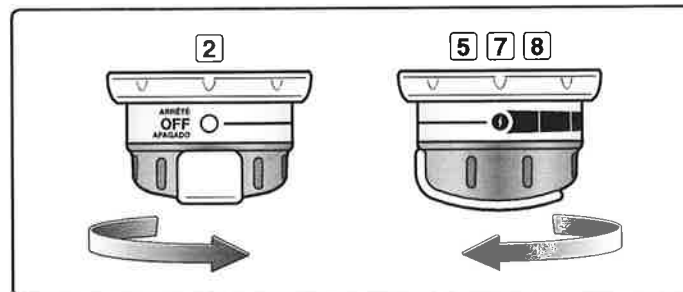
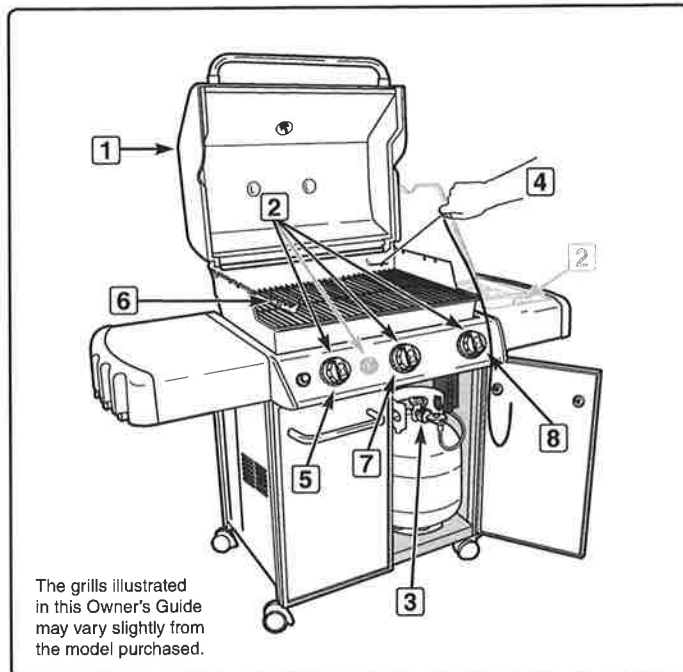
#### ⚠ DANGER

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP tank valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.

- C) Turn the LP tank on by slowly turning the tank valve counterclockwise; wait 60 seconds before pushing the control knob in and turning it to START/HIGH (3).
- D) Ignite the burners individually from left to right. Begin with the burner on the left. Put match in the match holder and strike match. Insert match holder with lit match down through cooking grates, past the Flavorizer® bars and adjacent to the left burner (4). Push control knob in (5) and turn it to START/Hi to ignite the left burner. Check that the left burner is lit by looking through the cooking grates. You should see a flame (6).
- ⚠ **WARNING:** Do not lean over the open grill.
- E) Ignite center burner by putting match in the match holder and striking match. Then, insert match holder with lit match down through cooking grates, past the Flavorizer® bars and adjacent to the center burner. Push control knob in (7) and turn it to START/Hi to ignite the center burner. Check that the center burner is lit by looking through the cooking grates.
- F) Ignite right burner by putting match in the match holder and striking match. Then, insert match holder with lit match down through cooking grates, past the Flavorizer® bars and adjacent to the right burner. Push control knob in (8) and turn it to START/Hi to ignite the right burner. Check that the right burner is lit by looking through the cooking grates.
- ⚠ **WARNING:** If any burner fails to ignite during lighting, within five seconds, stop, turn the burner control knob to OFF and wait five minutes to allow the gas to clear before you try again. ♦

### TO EXTINGUISH

Push in and turn each burner control knob clockwise to the OFF position. Turn gas supply off at the source. ♦



# SEAR STATION® IGNITION & USAGE

## SEAR STATION® BURNER IGNITION

The 330 model includes a sear burner, which operates as an individual burner. Ignition of the sear burner is the same as ignition of a main burner. To ignite the sear burner refer to "MAIN BURNER IGNITION". **Follow all steps, dangers, and warnings when igniting the sear burner as you would when igniting a main burner.** ♦

## SEAR STATION® BURNER MANUAL IGNITION

To manually ignite the sear burner, refer to "MAIN BURNER MANUAL IGNITION". **Follow all steps, dangers, and warnings when manually igniting the sear burner as you would when manually igniting a main burner.** ♦

## WHAT IS SEARING?

Searing is a direct grilling 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 or browning both sides of the meat, you caramelize the food surface, creating a more desirable flavor. Searing will also enhance appearance of the meat with sear marks from the cooking grates. The resulting contrast of textures and flavors can make food more interesting to the palate.

As you gain experience in using your Sear Station®, we encourage you to experiment with different searing times to find results that work best for your taste. ♦

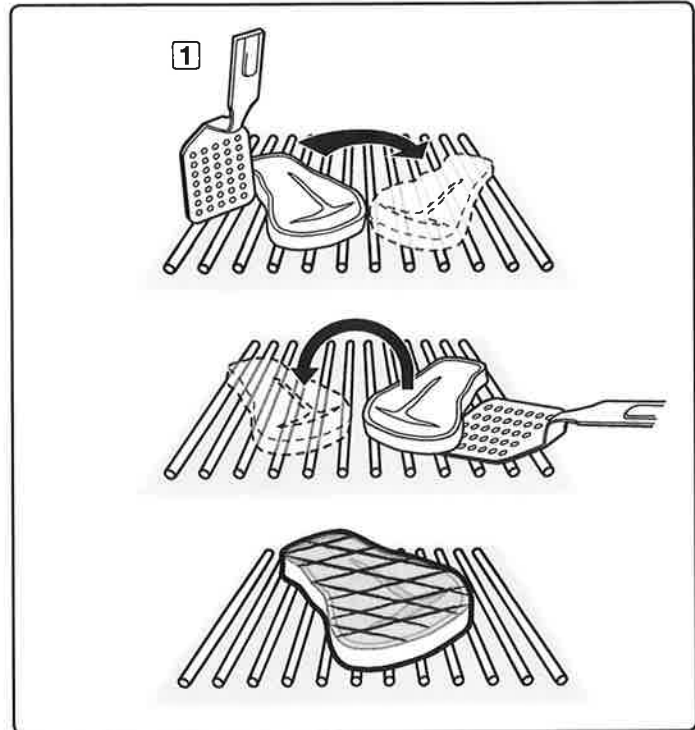
## SEAR STATION® BURNER OPERATION

The Sear Station® burner has OFF, START/HI, and LOW control settings that work with the left and center burners. With the sear and adjacent burners, you can effectively sear meats while using the right burner cooking area for grilling with moderate heat.

Before searing food, you should turn all of the main burners on HI for ten to fifteen minutes to preheat the grill. Once the grill is preheated, turn the right burner to OFF or LOW. Leave the left and center burners on HI and ignite the Sear Station® burner.

Place the meat directly over the Sear Station®. You will sear each side anywhere from one to four minutes, depending on the type and thickness of the meat. You may turn the food a quarter turn to make crossing sear marks (1) before you sear the other side in the same manner.

Once you are done searing it, you can finish grilling the meat by moving it to a more moderate heat over the right burner to achieve the desired doneness. Always grill with the lid closed to allow for maximum heat and to avoid flare-ups. ♦





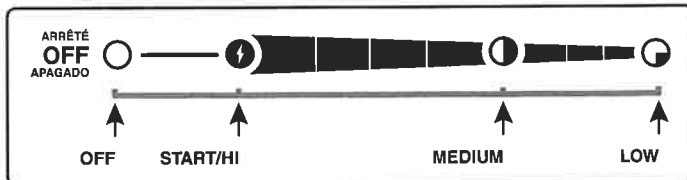
## GRILLING TIPS & HELPFUL HINTS

- Always preheat the grill before cooking. Set all burners on HI heat and close lid; heat for 10 minutes, or until thermometer registers 500° – 550° F (260° – 288°C).
- Sear meats and cook with the lid down for perfectly grilled food every time.
- Grilling times in recipes are based on 70°F (20°C) weather and little or no wind. Allow more cooking time on cold or windy days, or at higher altitudes. Allow less cooking time in extremely hot weather.
- Grilling times can vary because of the weather, or the amount, size, and shape of the food being grilled.
- The temperature of your gas grill may run hotter than normal for the first few uses.
- Grilling conditions may require adjustment of the burner controls to attain the correct cooking temperatures.
- In general, large pieces of meat will require more cooking time per pound than small pieces of meat. Foods on a crowded cooking grate will require more cooking time than just a few foods. Foods grilled in containers, such as baked beans, will require more time if grilled in a deep casserole rather than a shallow baking pan.
- Trim excess fat from steaks, chops, and roasts, leaving no more than a scant ¼ inch (6.4 mm) of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- Foods placed on the cooking grate directly above burners may require turning or moving to a less hot area.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- If an unwanted flare-up should occur, turn all burners off and move food to another area of the cooking grate. Any flames will quickly subside. After flames subside, relight the grill. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS GRILL.
- Some foods, such as a casserole or thin fish fillets, will require a container for grilling. Disposable foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Always be sure the slide-out grease tray and catch pan are clean and free from debris.
- Do not line the slide-out grease tray with foil. This could prevent the grease from flowing into the catch pan.
- Using a timer will help to alert you when “well done” is about to become “overdone.” ♦

### PREHEATING

Your Weber® gas grill is an energy-efficient appliance. It operates at an economical low BTU rate. Preheating the grill before grilling is important. Light your grill 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.

You can adjust the individual burners as desired. The control settings are OFF, START/HI, MEDIUM, or LOW.



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

*Note: If grill loses heat while cooking, refer to the troubleshooting section of this manual.*

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

If burners go out during cooking, turn all burner knobs off and wait five minutes before relighting. ♦

### COVERED COOKING

All grilling is done with the lid down to provide uniform, evenly circulated heat. With the lid closed, the gas grill cooks much like a convection oven. The thermometer in the lid indicates the cooking temperature inside the grill. All preheating and grilling is done with the lid down. No peeking — heat is lost every time you lift the lid. ♦

### DRIPPINGS AND GREASE

The Flavorizer® bars are designed to “smoke” the correct amount of drippings for flavorful cooking. Excess drippings and grease will accumulate in the catch pan under the slide-out grease tray. Disposable foil drip pans are available that fit the catch pan.

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

### FLAVORIZER® SYSTEM

When meat juices drip from the food onto the specially angled Flavorizer® bars, they create smoke that gives foods an irresistible grilled flavor. Thanks to the unique design of the burners, Flavorizer® bars and the flexible temperature controls, uncontrolled flare-ups are virtually eliminated, because YOU control the flames. Because of the special design of the Flavorizer® bars and burners, excess fats are directed through the slide-out grease tray into the grease catch pan. ♦

## SIDE BURNER IGNITION & USAGE

### SIDE BURNER IGNITION

Summary lighting instructions are inside the left hand cabinet door.

#### ⚠ DANGER

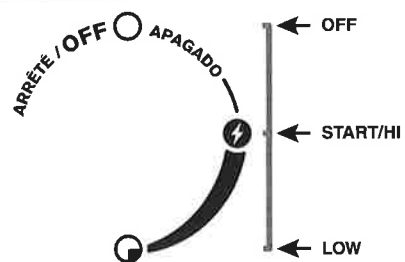
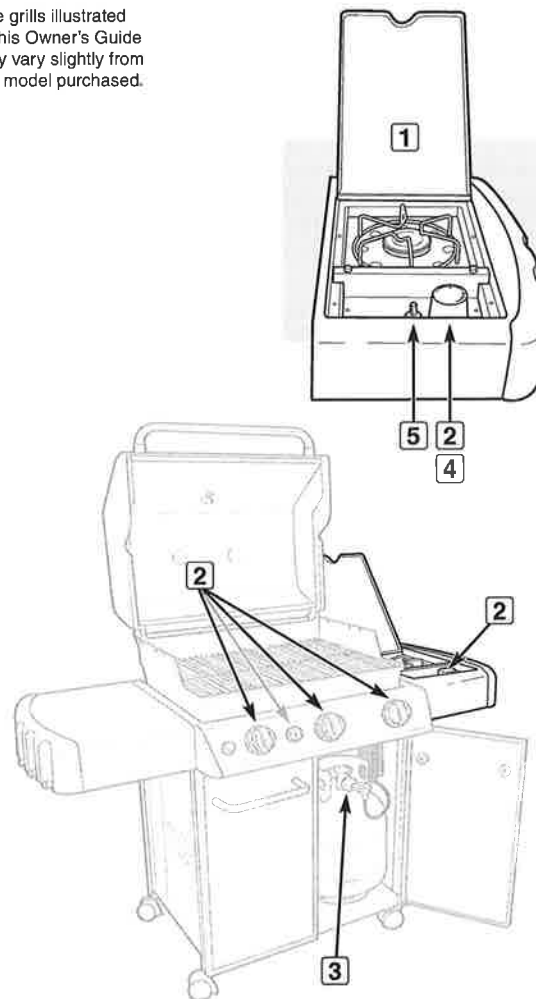
Failure to open the lid while igniting the side burner, or not waiting five minutes to allow the gas to clear if the side burner does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

- ⚠ **WARNING:** Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).
- A) Open the side burner lid (1).
- B) Check that the side burner valve is turned off (2) (Push control knob in and turn clockwise to ensure that it is in the OFF position), turn all burners not being used to the OFF position (push in and turn clockwise).
- C) Turn the gas supply valve on (3).
- D) Push down and turn the side burner control valve to START/HI (4).
- E) Press the Igniter button several times so it clicks each time until you see a flame (5).
- ⚠ **CAUTION:** Side burner flame may be difficult to see on a bright sunny day.
- ⚠ **WARNING:** If the side burner does not light in five seconds:
  - a) Turn off the side burner control valve, main burners and gas supply at source.
  - b) Wait five minutes to let the gas clear before you try again, or try lighting with a match (refer to "SIDE BURNER MANUAL IGNITION"). ♦

### TO EXTINGUISH

Push down and turn side burner control knob to the OFF position. Be sure the burner is off and cool before closing the side burner lid. ♦

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



## SIDE BURNER IGNITION & USAGE

### SIDE BURNER MANUAL IGNITION

#### ⚠ DANGER

Failure to open the lid while igniting the side burner, or not waiting five minutes to allow the gas to clear if the side burner does not light, may result in an explosive flare-up that can cause serious bodily injury or death.

- A) Open the side burner lid (1).
- B) Check that the side burner valve is turned off (2) (Push control knob in and turn clockwise to ensure that it is in the OFF position), turn all burners not being used to the OFF position (push in and turn clockwise).
- C) Turn the gas supply valve on (3).
- D) Put match in a match holder and strike match.
- E) Hold match holder and lit match by either side of the side burner (4).
- F) Push down and turn the side burner control valve to START/HI (5).

⚠ **CAUTION:** Side burner flame may be difficult to see on a bright sunny day.

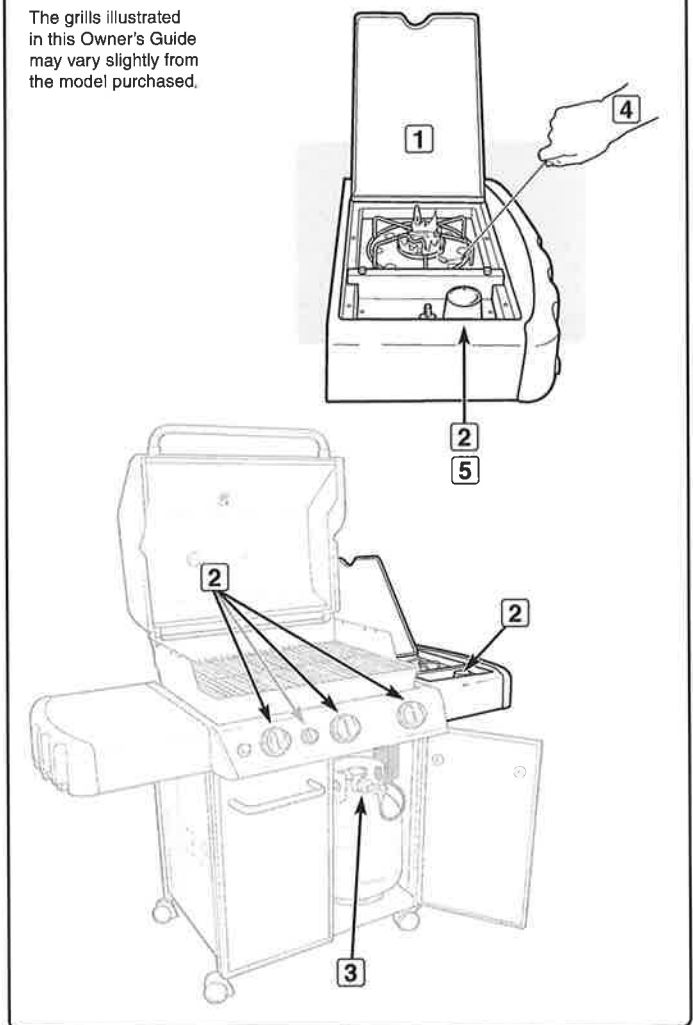
⚠ **WARNING:** If the side burner does not light in five seconds:

- a) Turn off the side burner control valve, main burners and gas supply at source.
- b) Wait five minutes to let the gas clear before you try again. ♦

#### TO EXTINGUISH

Push down and turn side burner control knob to the OFF position. Be sure the burner is off and cool before closing the side burner lid. ♦

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



## TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Spider/Insect screens for possible obstructions. (Blockage of holes.)	Clean Spider/Insect screens. Refer to "ANNUAL MAINTENANCE".
<b>Symptoms:</b> Burners do not ignite. -or- Burners have a small flickering flame in the HI position. -or- Grill temperature only reaches 250° to 300° in the HI position.	The excess flow safety device, which is part of the grill to tank connection, may have activated.	To reset the excess flow safety device close the LP tank valve and turn all burner control knobs to the OFF position. Open the grill lid. Slowly turn the LP tank valve until it is completely open. Wait several seconds then ignite your grill. Refer to "MAIN BURNER IGNITION".
Burner does not light, or flame is low in HI position.	Is LP fuel low or empty?	Refill LP tank.
	Is fuel hose bent or kinked?	Straighten fuel hose.
Burner does not ignite 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 "MAIN BURNER MANUAL IGNITION".	If match lighting is successful, the problem lies in the ignition system. Refer to "ELECTRONIC IGNITION SYSTEM OPERATIONS".
	Is there a fresh battery installed?	Verify that the battery is in good condition and installed correctly. Refer to "ELECTRONIC IGNITER INSPECTION".
	Are the wires connected properly to the ignition module?	Be sure that wires are correctly inserted into terminals on ignition box. Refer to "ELECTRONIC IGNITION SYSTEM OPERATIONS".
	Is there plastic wrapping around the new battery?	Remove plastic wrapping.
<b>Experiencing flare-ups:</b> <b>⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil.</b>	Are you preheating grill in the prescribed manner?	All burners on HI for 10 to 15 minutes for preheating.
	Are the cooking grates, heat deflectors, and Flavorizer® bars heavily coated with burned-on grease?	Clean thoroughly. Refer to "CLEANING".
	Is the slide-out grease tray dirty and not allowing grease to flow into catch pan?	Clean slide-out grease tray.
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 burners. Refer to "MAINTENANCE".
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The inside of the lid is porcelain enamel or stainless steel, and is not painted. It cannot "peel." What you are seeing is baked on grease that has turned to carbon and is flaking off. <b>THIS IS NOT A DEFECT.</b>	Clean thoroughly. Refer to "CLEANING".
Cabinet doors are not aligned.	Check the adjustment pin on the bottom of each door.	Loosen adjustment nut/s. Slide door/s until aligned. Tighten nut.
<b>If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto <a href="http://www.weber.com">www.weber.com</a>.</b>		

## SIDE BURNER TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Side Burner does not light.	Is gas supply off?  The excess flow safety device, which is part of the grill to tank connection, may have activated.	Turn gas supply on.  To reset the excess flow safety device close the LP tank valve and turn all burner control knobs to the OFF position. Open the grill and side burner lids. Slowly turn the LP tank valve until it is completely open. Wait several seconds then ignite your side burner. Refer to "SIDE BURNER IGNITION".
Flame is low in HI position.	Is the fuel hose bent or kinked?	Straighten hose.
Push button ignition does not work.	Does burner light with a match?	If match lights burner, check igniter. Refer to "SIDE BURNER MAINTENANCE".
<b>If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto <a href="http://www.weber.com">www.weber.com</a>.</b>		

# MAINTENANCE

## CLEANING

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

**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 grill or cart surfaces.

**Slide-out grease tray** — Remove excess grease, wash with warm soapy water, then rinse.

⚠ **CAUTION:** Do not line the slide-out grease tray with aluminum foil.

**Flavorizer® bars and cooking grates** — Clean with a suitable stainless steel bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

⚠ **CAUTION:** 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 grill brush at the beginning of every spring.

⚠ **CAUTION:** Do not clean your Flavorizer® bars or cooking grates in a self-cleaning oven.

For availability of replacement cooking grates and Flavorizer® bars, contact the Customer Service Representative in your area using the contact information on our website. Log onto [www.weber.com](http://www.weber.com).

**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. Disposable Weber® drip pans are available that fit the catch pan.

**Thermometer** — Wipe with warm soapy water; clean with plastic scrub ball.

**Cookbox** — Brush any debris off of burner tubes. DO NOT ENLARGE BURNER PORTS (OPENINGS). Wash inside of cookbox 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.

**Stainless steel surfaces** — Wash with a soft cloth and a soap and water solution. Be careful to scrub with the grain direction of the stainless steel.

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

**Preserve your stainless steel** — Your grill or its cabinet, lid, and control panel may be made from stainless steel. Keeping the stainless steel looking its best is a simple matter. Clean it with soap and water, rinse with clear water, and wipe dry. For stubborn particles, a non-metallic brush can be used.

⚠ **IMPORTANT:** Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your grill as this will cause scratches.

⚠ **IMPORTANT:** When cleaning surfaces be sure to rub/wipe in the direction of the grain to preserve the look of your stainless steel. ♦

## WEBER® SPIDER/INSECT SCREENS

Your Weber® gas grill, 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 tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the combustion air opening. This could result in a fire in and around the combustion air openings, under the control panel, causing serious damage to your grill.

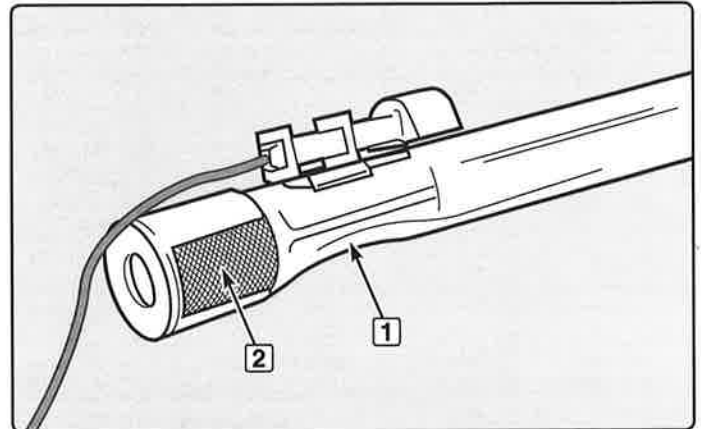
The burner tube combustion air opening is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tubes through the combustion air openings.

**We recommend that you inspect the spider/insect screens at least once a year. (Refer to "ANNUAL MAINTENANCE.") Also inspect and clean the the spider/insect screens if any of the following symptoms should ever occur:**

- A) Gas is smelled in conjunction with burner flames that appear yellow and lazy.
- B) Grill does not reach temperature.
- C) Grill heats unevenly.
- D) One or more of the burners do 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. ♦



## MAINTENANCE

### BURNER TUBES CLEANING OR REPLACEMENT

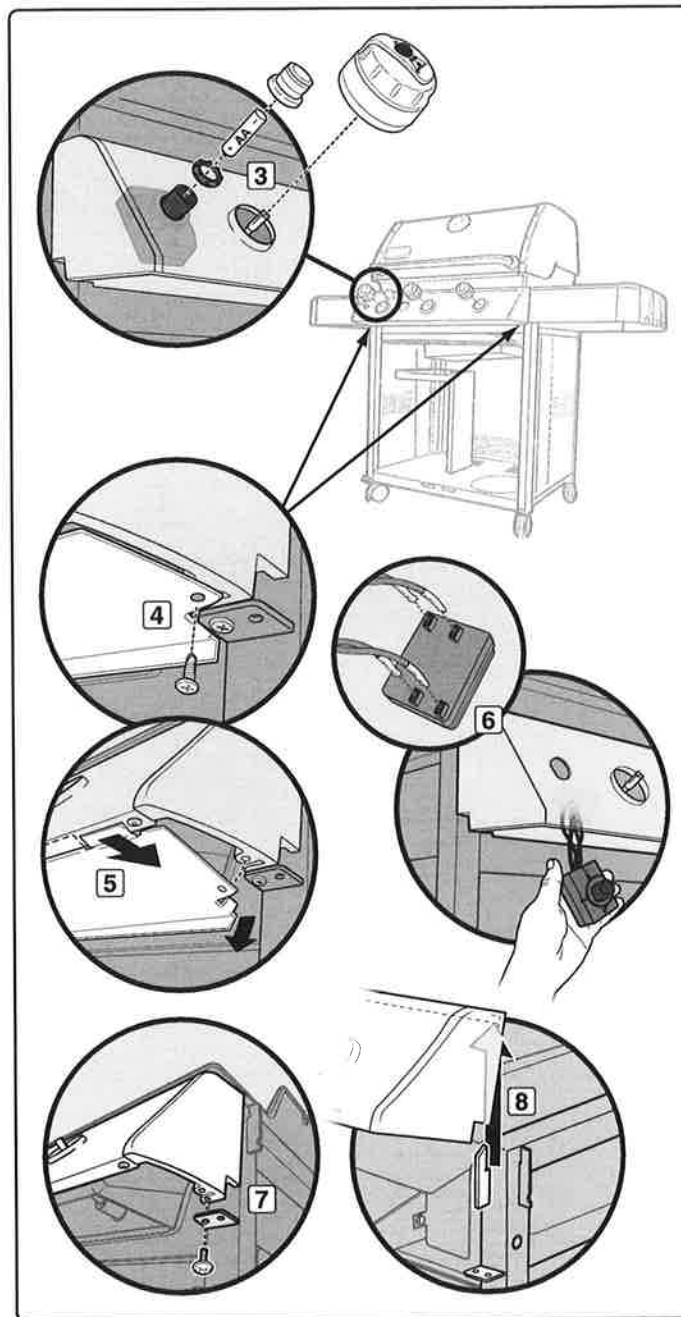
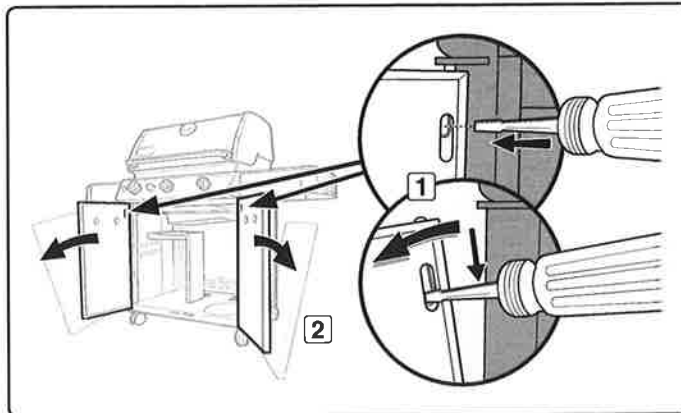
You will need: Phillips screwdriver, flathead screwdriver, and 5/16" nut-driver.

- A) Your Weber® gas grill must be OFF and cool.
- B) Turn gas OFF at source.
- C) Remove cookbox components - warming rack, grates and Flavorizer® bars. (Heat deflectors do not need to be removed.)

### Control Panel Removal

To remove control panel:

- A) Locate door pin release in door assembly. Using a screwdriver, push down on door pin release (1) until door detaches from frame assembly. Pull top of door away from frame assembly (2) and lift door off bottom adjustable hinge pin.
- B) Remove control knobs, igniter button, igniter retention nut, and battery (3).
- C) Remove screws from wind deflector (4) located underneath the control panel with a Phillips screwdriver.
- D) Tilt end of wind deflector down and slide away to remove (5).
- E) Remove igniter module from control panel (6) and remove all four wires from module.
- F) Remove screws from underside of control panel with Phillips screwdriver (7).
- G) Lift control panel up slightly, tilt up front edge and gently lift up and away (8).



# MAINTENANCE

## Burner Tube Removal

To remove burner tube(s):

- A) Remove igniter wire(s) from igniter clip(s) (9).
- B) Remove screw that holds burner tube to the cookbox using a 5/16" nut-driver (10).
- C) Pull burner tube assembly (this includes igniter) up and out of cookbox (11).

*Note: 310 units will have an additional grounding wire attached to the center burner tube (12).*

## Burner Tube Cleaning

To clean the burner tube(s):

- A) Look inside each burner with a flashlight (13).
- B) Clean the inside of the burners with a wire (14) (a straightened-out coat hanger will work).
- C) Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a steel bristle brush to clean outside of burners (15). This is to make sure all the burner ports are fully open.

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

## Burner Tube Reinstallation

To reinstall burner tubes:

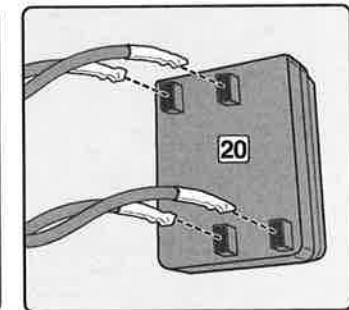
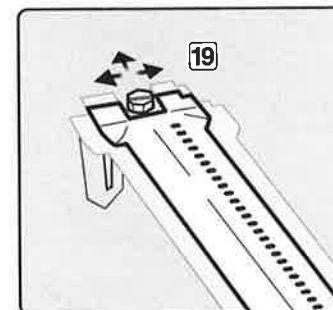
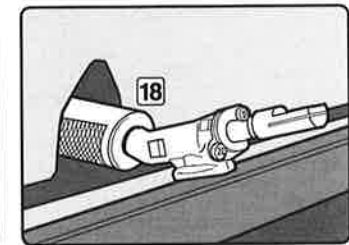
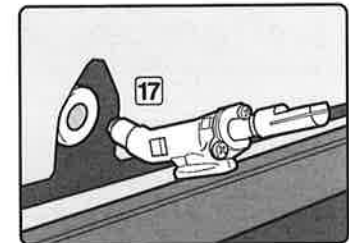
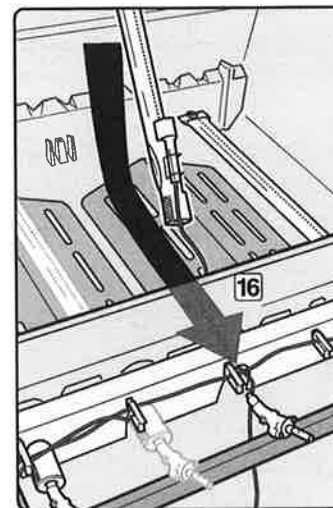
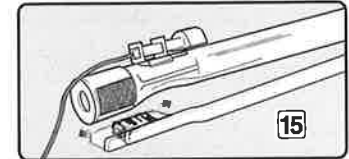
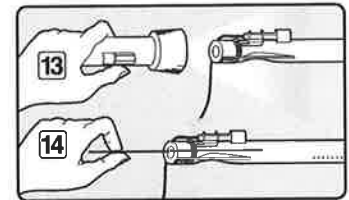
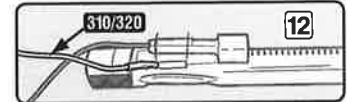
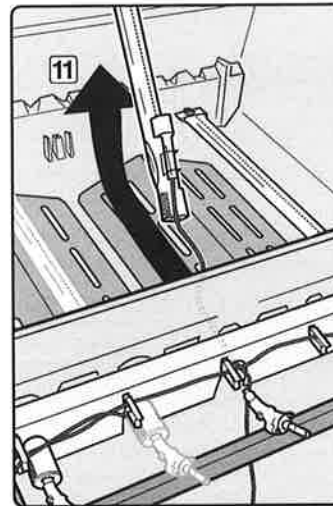
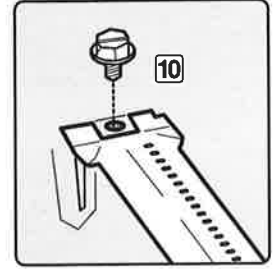
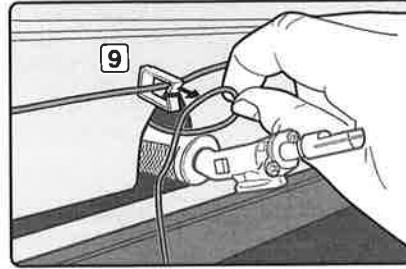
- A) Slide burner tube and igniter wire through hole in cookbox (16). Refer to "ELECTRONIC IGNITION SYSTEM OPERATIONS" for proper burner position.
- B) Align burner tube with valve.
- C) Re-install screw that holds the burner tube to the cookbox using a flathead screwdriver. Burner tube may seem loose (19), when screw is snug. This is normal.
- D) Route wires back through igniter clips. Refer back to figure (9).

⚠ **CAUTION: All wires must be properly routed through wire clips.**

- E) Attach wires to module, following the numerical/color coding (20). Refer to "ELECTRONIC IGNITION SYSTEM OPERATIONS" for proper attachment of wires.

⚠ **WARNING: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the grill. (Refer to "CHECK FOR GAS LEAKS".)**

⚠ **WARNING: Make sure that all parts are assembled and hardware is fully tightened before operating the grill. 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. ♦**



# MAINTENANCE

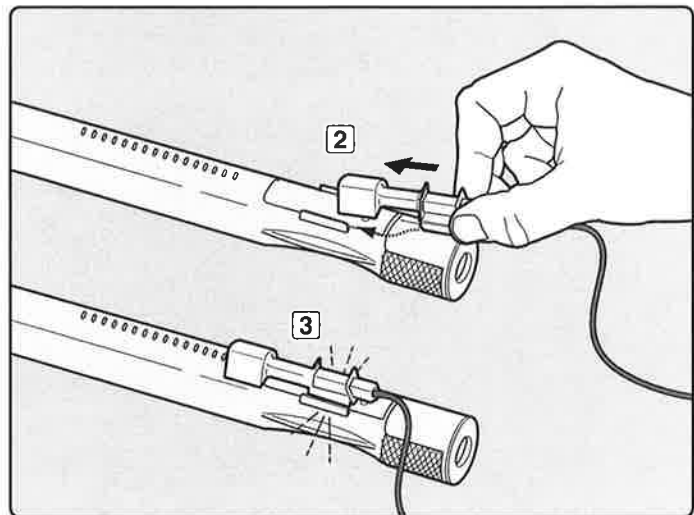
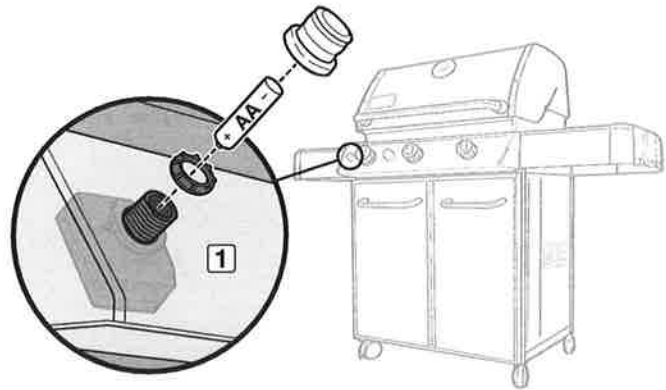
## ELECTRONIC IGNITION SYSTEM OPERATIONS

If the Electronic Ignition System fails to ignite, be sure there is gas flow by attempting to match light your burners. Refer to "MAIN BURNER MANUAL IGNITION". If match lighting is successful, the problem lies in the electronic ignition.

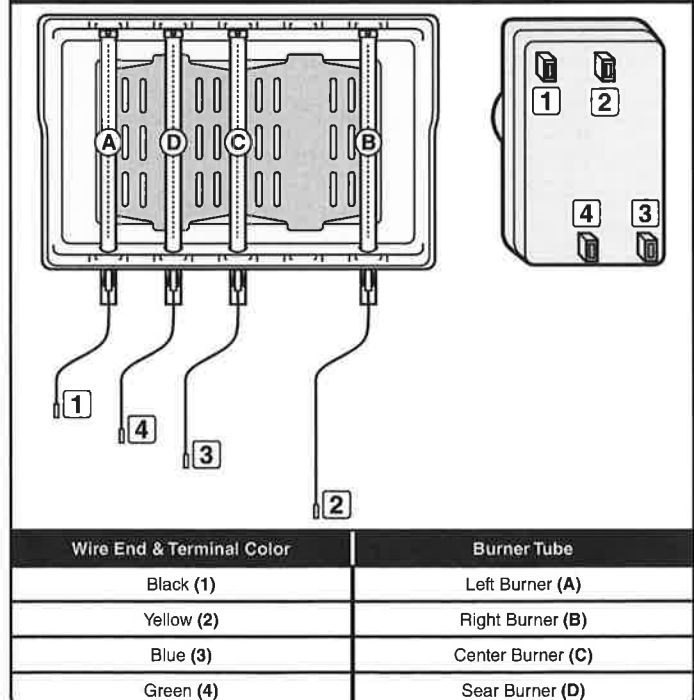
**⚠ WARNING: All gas controls and supply valves should be in the OFF position.**

- Verify that the AA battery (alkaline only) is in good condition and installed correctly (1). 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 ignition wires are attached to igniter module properly. Refer to the "IGNITER MODULE WIRE GUIDE" below.
- Make sure the ceramic igniter assembly is fully positioned into burner tube igniter channel (2).
- If properly positioned, you will hear a snap (3).
- Make sure the Electronic Ignition button is working by listening and looking for sparks at burner.

If the Electronic Ignition System still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).



### IGNITER MODULE WIRE GUIDE 330





# MAINTENANCE

## SIDE BURNER MAINTENANCE

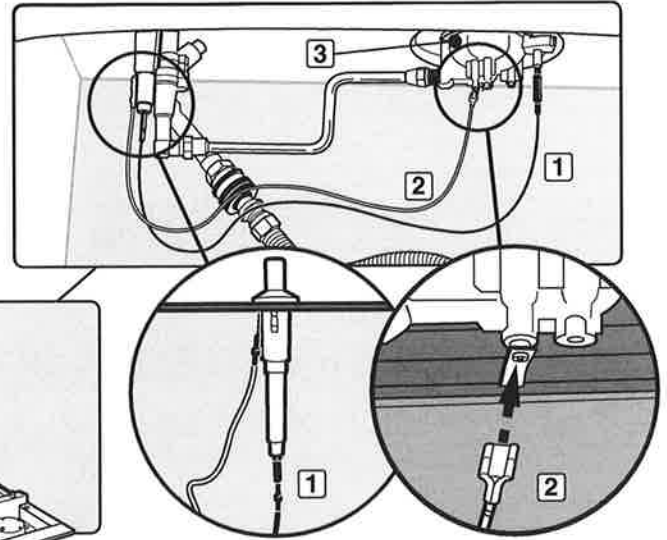
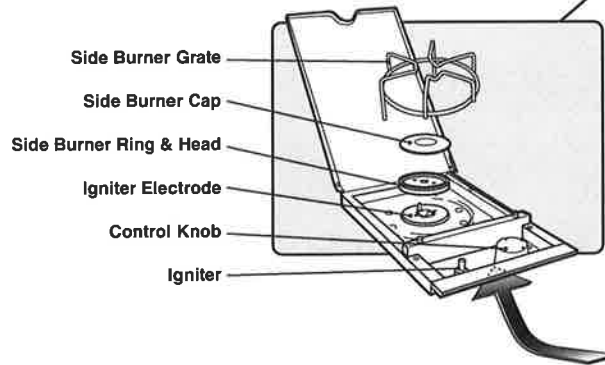
**⚠ WARNING: All gas controls and supply valves should be in the OFF position.**

Make sure black wire is connected between the igniter and electrode.

Make sure white wire is connected between the igniter and grounding clip.

Spark should be a white/blue color, not yellow.

- A) Igniter wire (1)
- B) Ground wire (2)
- C) Burner (3) ♦



## ANNUAL MAINTENANCE

### Inspection and Cleaning of the Spider/Insect Screens

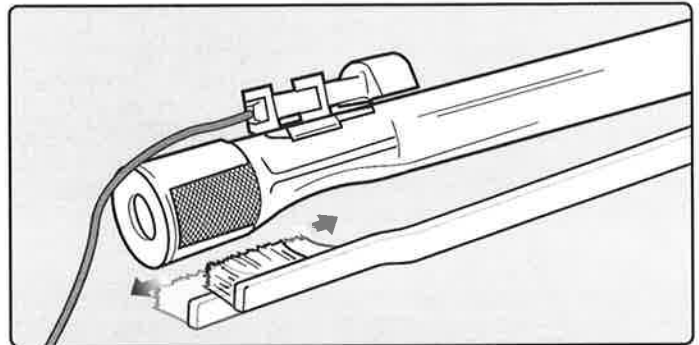
To inspect the spider/insect screens, remove the control panel. If there is dust or dirt on the screens, remove the burners to clean the screens.

Brush the spider/insect screens lightly with a soft bristle brush (i.e., an old toothbrush).

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

Lightly tap the burner to get debris and dirt out of the burner tube. Once the spider/insect screens and burners are clean, replace the burner.

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

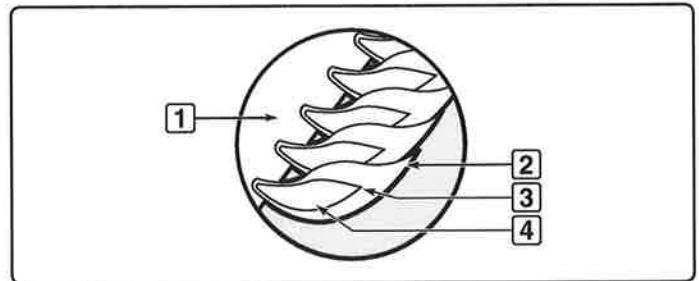


### Burner Flame Pattern

The Weber® gas grill burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown in illustration and described below:

- 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. ♦



MEMO