

GENESIS®



GAS GRILL

Natural Gas Grill Owner's Guide

ESNA Guía del Propietario de la Barbacoa de Gas Natural - Pg. 29

FC Guide de l'utilisateur du barbecue au gaz naturel - Pg. 53

320/330

#56511



YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING YOUR GAS GRILL.

⚠ 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.

⚠ 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 cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

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

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

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

⚠ WARNING: Do not ignite this appliance without first reading the **BURNER IGNITION** sections of this manual.



56511 04/29/11 NG
US - ENGLISH

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 cylinder under or near this barbecue.
- ⚠ Improper assembly may be dangerous. Please follow the assembly instructions carefully.
- ⚠ 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.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the 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 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 barbecue.
- ⚠ 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 barbecue 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 barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ 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 barbecue 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:

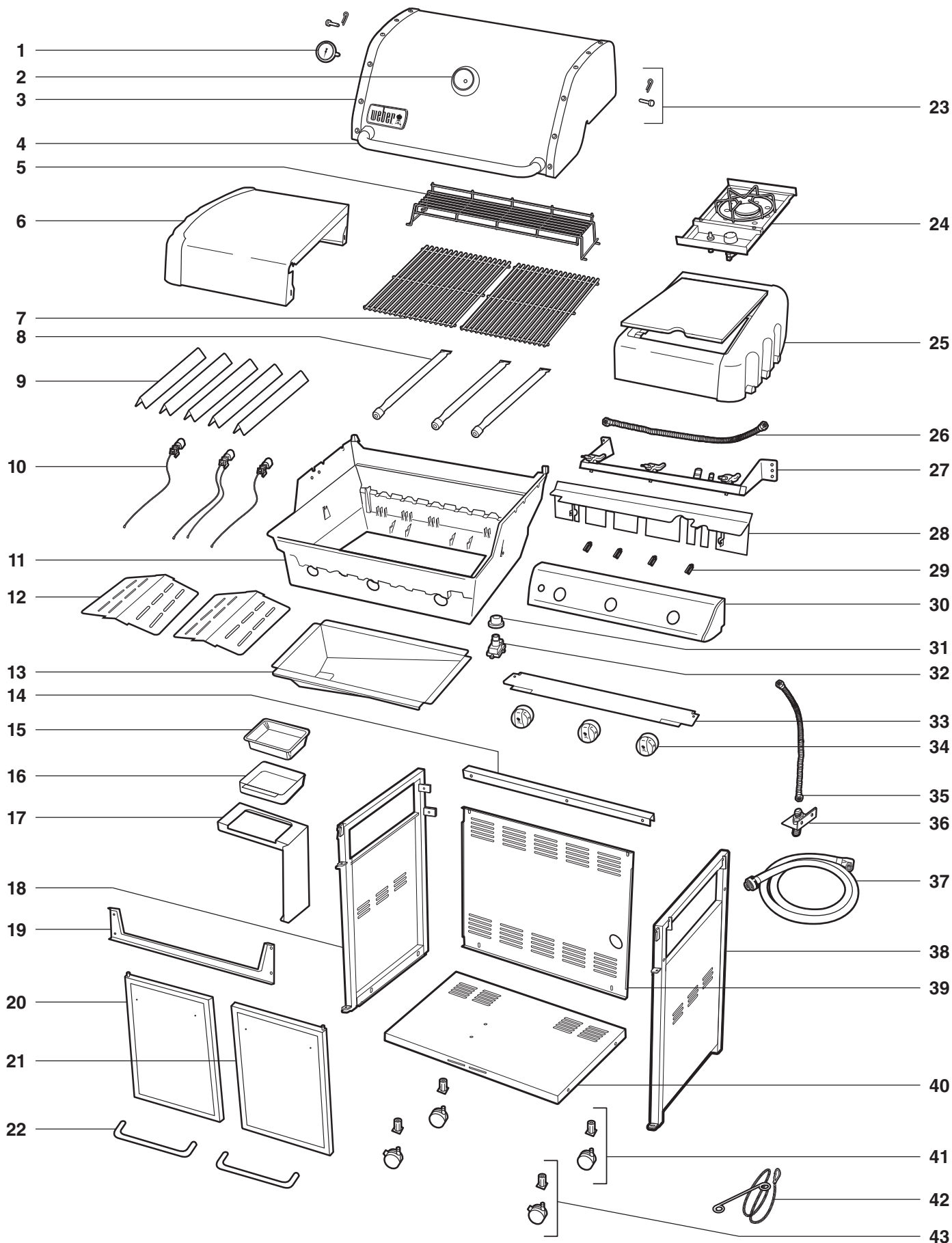
- ⚠ Use the pressure regulator and hose assembly that is supplied with your Weber® gas barbecue.
- ⚠ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.
- ⚠ A dented or rusty liquid propane cylinder may be hazardous and should be checked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

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EXPLODED VIEW 320 • DIAGRAMA DE DESPIECE 320 • VUE ECLATEE 320

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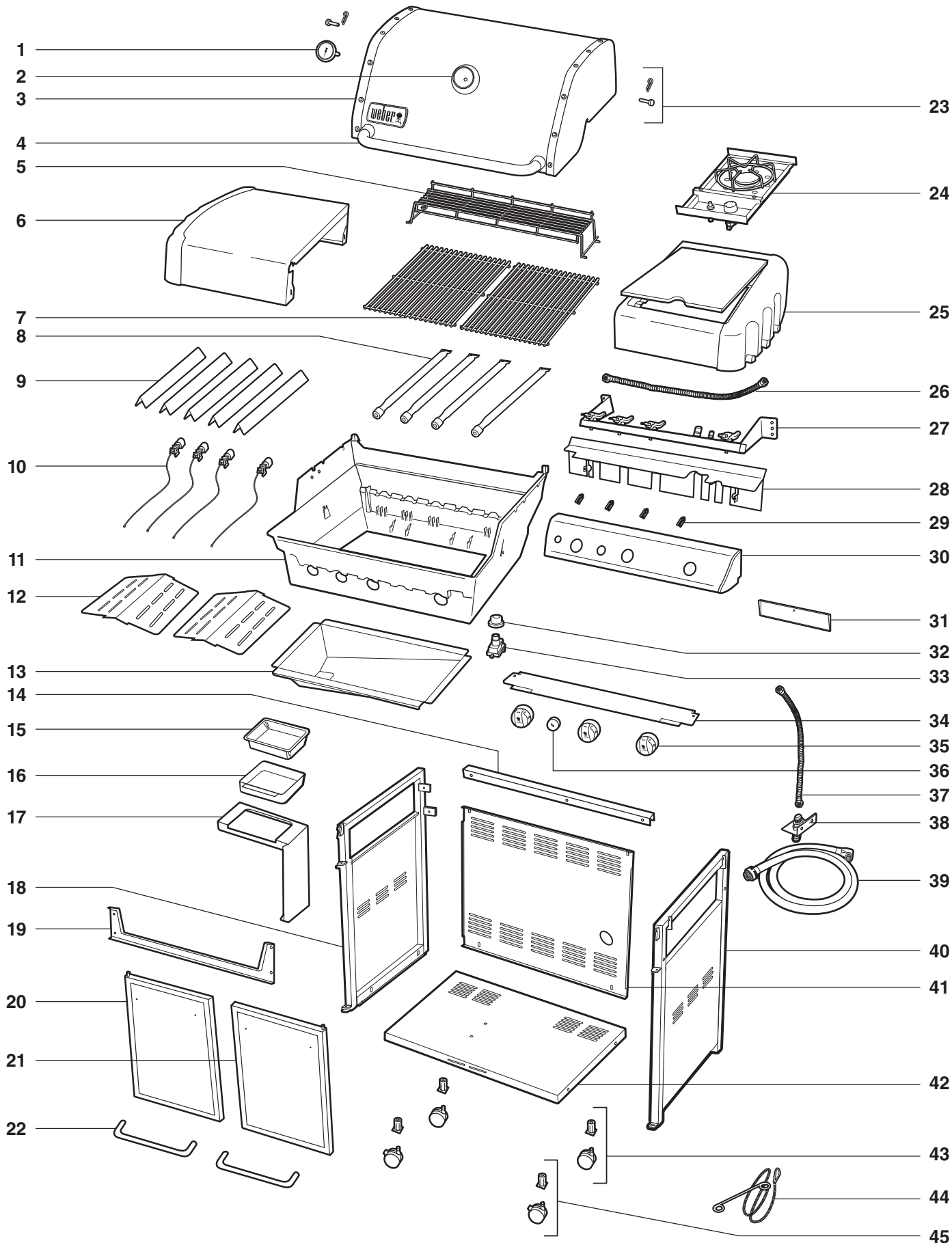


EXPLODED VIEW LIST 320 • LISTA DEL DIAGRAMA DE DESPIECE 320 • LISTE DE LA VUE ECLATEE 320

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

EXPLODED VIEW 330 • DIAGRAMA DE DESPIECE 330 • VUE ECLATEE 330

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EXPLODED VIEW LIST 330 • LISTA DEL DIAGRAMA DE DESPIECE 330 • LISTE DE LA VUE ECLATEE 330

- | | | |
|--|---|---|
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Perilla de control
Bouton de commande |
| 4. Handle
Asa
Poignée | 20. Left Door
Puerta izquierda
Porte gauche | 36. Sear Station® Knob
Perilla de la estación de dorado Sear Station®
Bouton Sear Station® |
| 5. Warming Rack
Rejilla de calentamiento
Grille de maintien au chaud | 21. Right Door
Puerta derecha
Porte droite | 37. Manifold Hose
Manguera del múltiple
Tuyau du collecteur |
| 6. Side Table
Mesa lateral
Tablette latérale | 22. Door Handle
Asa de la puerta
Poignée de porte | 38. Bulkhead
Tabique divisorio
Tête du brûleur |
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Panneau de commande | |
| 15. Disposable Drip Pan
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Egouttoir jetable | 31. Sear Burner Heat Shield
Pantalla contra el calor del quemador para dorar
Protection anti-chaleur du brûleur Sear | |
| 16. Catch Pan
Plato recolector
Egouttoir | 32. Igniter Button
Botón de encendido
Bouton de l'allumeur | |

WARRANTY

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

Aluminum castings:	25 years (2 years on paint; excludes fading)
Stainless steel shroud:	25 years
Porcelain-enameled shroud:	25 years
Stainless steel burner tubes:	10 years
Stainless steel cooking grates:	5 years no rust through or burn through
Stainless steel Flavorizer® bars:	5 years no rust through or burn through
Porcelain-enameled cast-iron cooking grates:	5 years no rust through or burn through
Porcelain-enameled cooking grates:	3 years no rust through or burn through
Porcelain-enameled Flavorizer® bars:	2 years no rust through or burn through
Infrared rotisserie burner:	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.

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 warranties 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 Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS LLC
Customer Service Center
1890 Roselle Road, Suite 308
Schaumburg, IL 60195
USA

For replacement parts call:
1-800-446-1071

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

GENERAL INSTRUCTIONS

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 and Flavorizer® bars produce 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 you if you move.

The natural 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.
- 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.
- This Weber® gas barbecue is designed for natural (piped in city) gas only. Do not use liquid propane (LP) bottled gas. The valves, orifices and hose are for natural gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the grease tray are free from debris that might obstruct the flow of combustion or ventilation air. ♦

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 Standards CAN/CGA-B149.1 (Installation Code for Natural Gas Burning Appliances and Equipment). ♦

STORAGE AND/OR NONUSE

- The gas must be turned off at the natural gas supply when the Weber® gas barbecue is not in use.
- When the Weber® gas barbecue is stored indoors, the gas supply must be disconnected.
- The Weber® gas barbecue 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 slide out grease 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”). ♦

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 overhead combustible construction.**
- ⚠ **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 24 inches of combustible materials. This includes the top, bottom, back or sides of the grill.**
- ⚠ **WARNING: The entire cookbox gets hot when in use. Do not leave unattended.**
- ⚠ **WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surface.**
- ⚠ **WARNING: Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.** ♦

GAS SUPPLY TESTING

- Disconnect your Weber® gas barbecue when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).
- Turn off your Weber® gas barbecue when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at the pressure equal to or less than 1/2 psig (3.5 kPa). ♦

GAS INSTRUCTIONS (MODEL 320)

INSTALL GAS SUPPLY

General Specifications For Piping

Note: Contact your local municipality for building codes regulating outdoor gas barbecue installations. In absence of Local Codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code. WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

Some of the following are general requirements taken from the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code for complete specifications.

- This barbecue is designed to operate at 7" of water column pressure (.2526 psi).
- A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.
- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- The quick disconnect connects to a 3/8" NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts off the flow of gas from the source when the barbecue is disconnected.
- The quick disconnect fitting can be installed horizontally, or pointing downward. Installing the fitting with the open end pointing upward can result in collecting water and debris.
- The dust covers (supplied plastic plugs) help keep the open ends of the quick disconnect fitting clean while disconnected.
- Pipe compound should be used which is resistant to the action of natural gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

⚠ WARNING: Do not route the ten foot hose under a deck. The hose must be visible.

Gas Line Piping

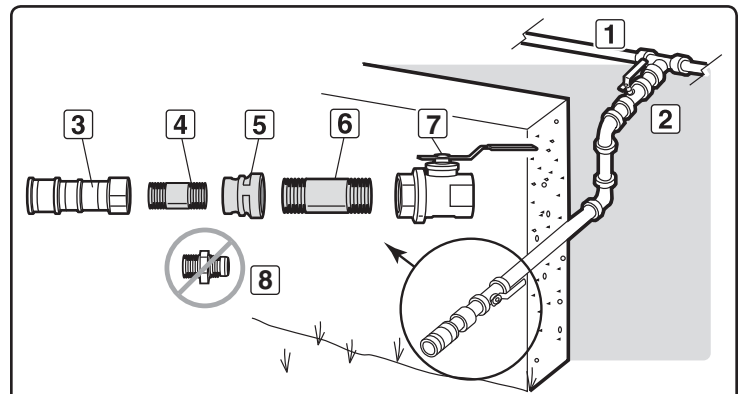
- For the correct size and length of gas line piping refer to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062"; or standard weight (schedule 40) steel or wrought iron pipe.
- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover.

Test Connections

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1.

⚠ 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 gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property. ♦



This is a typical installation of a Weber® natural gas barbecue. Local codes may require different installations.

INSIDE WALL			
1	Gas Supply	2	Shut off
OUTSIDE WALL			
3	Quick-Disconnect	4	3/8" Pipe Nipple
5	Reducing Coupling	6	1/2" Pipe Nipple
7	Locking Shut Off	8	Do Not Use

GAS INSTRUCTIONS (MODEL 330)

INSTALL GAS SUPPLY

General Specifications for Piping

Note: Contact your local municipality for building codes regulating outdoor gas barbecue installations. In absence of Local Codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code. WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

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- This barbecue is designed to operate at 7" of water column pressure (.2526 psi).
- A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.
- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- The quick disconnect connects to a 1/2" NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts off the flow of gas from the source when the barbecue is disconnected.
- The quick disconnect fitting can be installed horizontally, or pointing downward. Installing the fitting with the open end pointing upward can result in collecting water and debris.
- The dust covers (supplied plastic plugs) help keep the open ends of the quick disconnect fitting clean while disconnected.
- Pipe compound should be used which is resistant to the action of natural gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

⚠ WARNING: Do not route the 10 foot hose under a deck. The hose must be visible.

Gas Line Piping

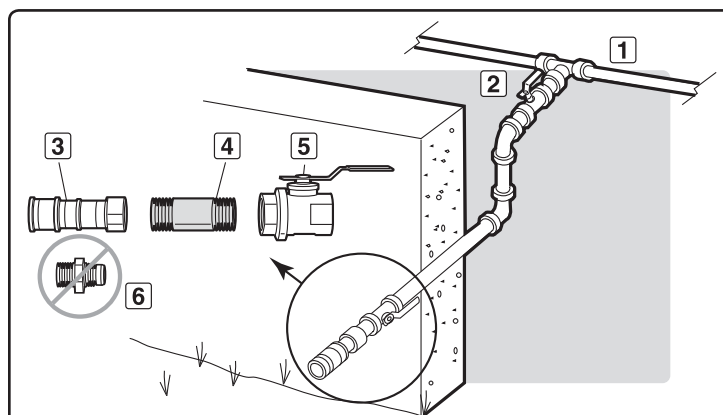
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- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover.

Test Connections

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1.

⚠ 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 gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property. ♦



This is a typical installation of a Weber® natural gas barbecue. Local codes may require different installations.

INSIDE WALL			
1	Gas Supply	2	Shut Off
OUTSIDE WALL			
3	Quick-Disconnect	4	1/2" Pipe Nipple
5	Locking Shut Off	6	Do Not Use

GAS INSTRUCTIONS

TYPE OF GAS

Your natural gas grill is factory built to operate using natural gas only. Never attempt to operate your grill on gases other than the type specified on the grill rating plates.

Your grill operates at 7" of water column pressure. If replacement of the hose becomes necessary, factory specified parts are required. See your local dealer.

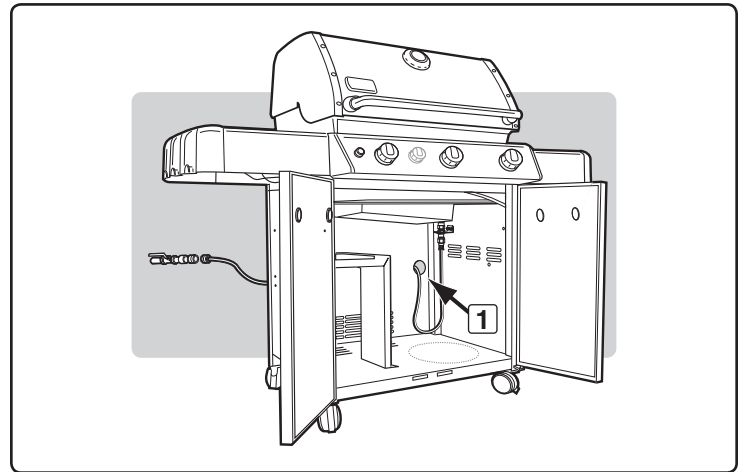
For safety and design reasons, the conversion of a Weber® grill from operation using Natural gas to operation using LP gas is not allowed. ♦

WHAT IS NATURAL GAS?

Natural gas, often called methane, is a safe modern fuel. Natural gas is supplied by your local utility and should be readily available if your house is already heated with gas. ♦

NATURAL GAS CONNECTION

Uncoil the NG supply hose and route the end out the access hole at the back panel of the cabinet (1). The 330 unit requires a 1/2" hose as opposed to the 3/8" hose for the 310 & 320. Weber® recommends moving the grill at least 24" from the gas supply and any combustible surfaces. After the gas supply has been run and checked for leaks in accordance to the assembly instructions, you are ready to grill. To connect the hose to the gas supply, pull back the outer fitting, insert the hose fitting all of the way, and release the outer fitting. This process will produce a gas joint. ♦



LEAK CHECK PREPARATION

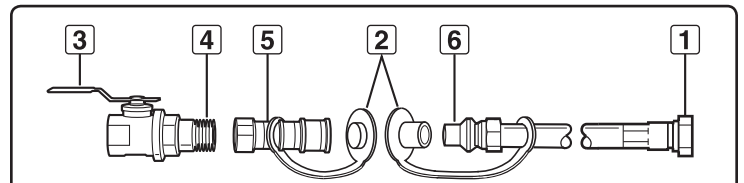
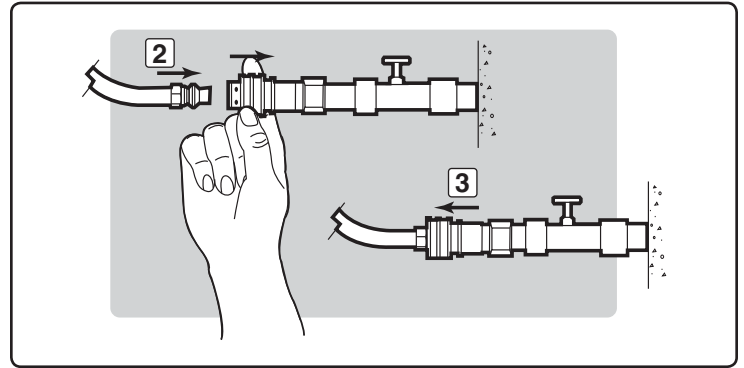
Check that all Burner Valves are Off

Valves are shipped in the OFF position, but you should check to be sure that they are turned off. Check by pushing in 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.

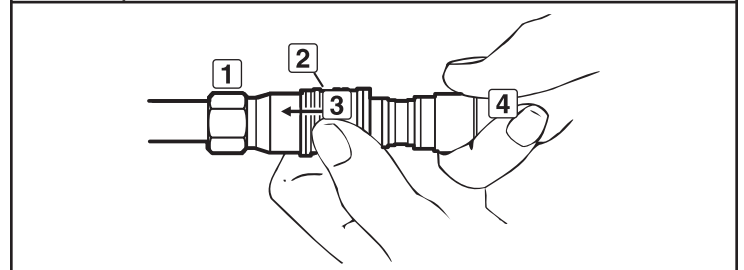
Check the Flexible Hose to Manifold Connection

The natural gas hose was attached during the manufacturing process. We do recommend that the hose to gas manifold connection be leak tested, following guidelines in this Owner's Guide, prior to barbecue operation.

To perform leak checks: Slide back the collar of the quick disconnect (2). Push male fitting of the hose into the quick disconnect, and maintain pressure. Slide the collar closed (3). If it does not engage or lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged. ♦



1	Swivel connection
2	Install covers when hose is disconnected
3	Shut-off valve
4	Coat this pipe nipple with gas-resistant pipe dope
5	Socket
6	Male connection



1	Socket
2	Sleeve
3	Push sleeve back
4	Plug

Push plug until sleeve snaps forward, locking plug in socket.
(This turns on gas automatically.)

When properly assembled, the plug cannot be removed without pushing the sleeve back.

To disconnect, push sleeve back and pull out plug.
(This automatically shuts off gas.)

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 barbecue. 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 barbecue 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.

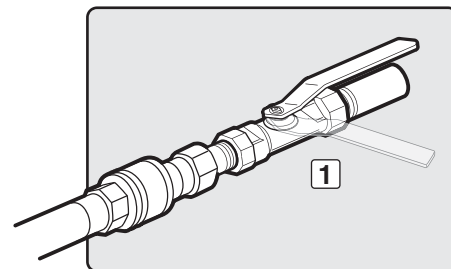
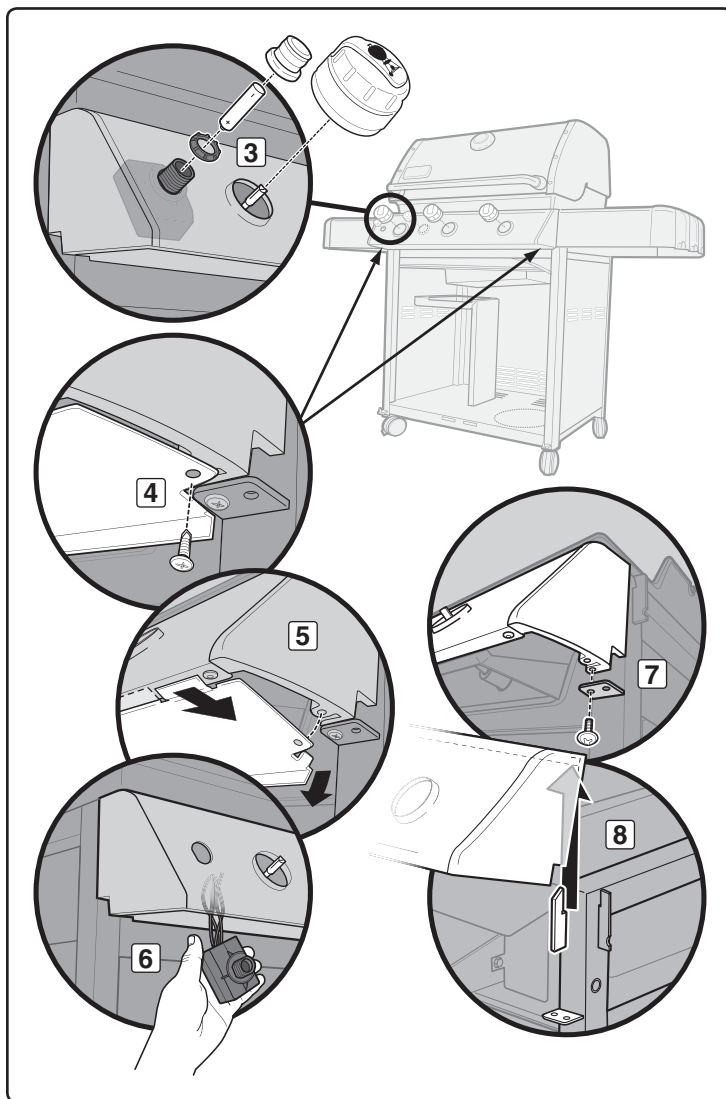
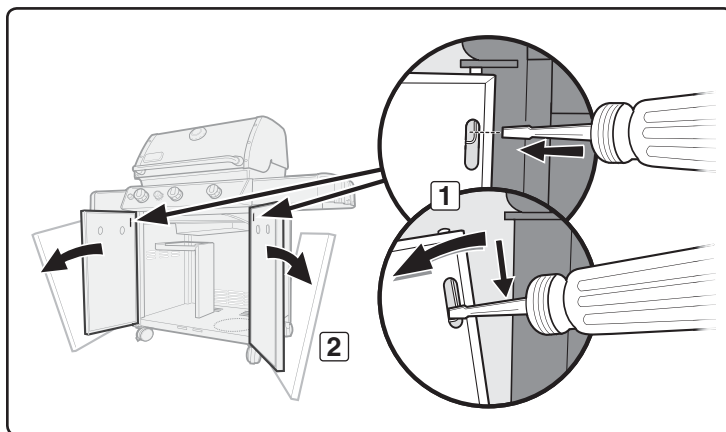
- A) Mix soap and water.
- B) Turn on gas supply (1).
- C) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.

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 barbecue. Contact the Customer Service representative in your area using the contact information on our web site. Log onto 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) Flexible 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), retighten 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.

- G) Side burner quick disconnect connection (7).
- H) Flexible Hose to Quick Disconnect connection (8).
- I) Valves to manifold connections (9).

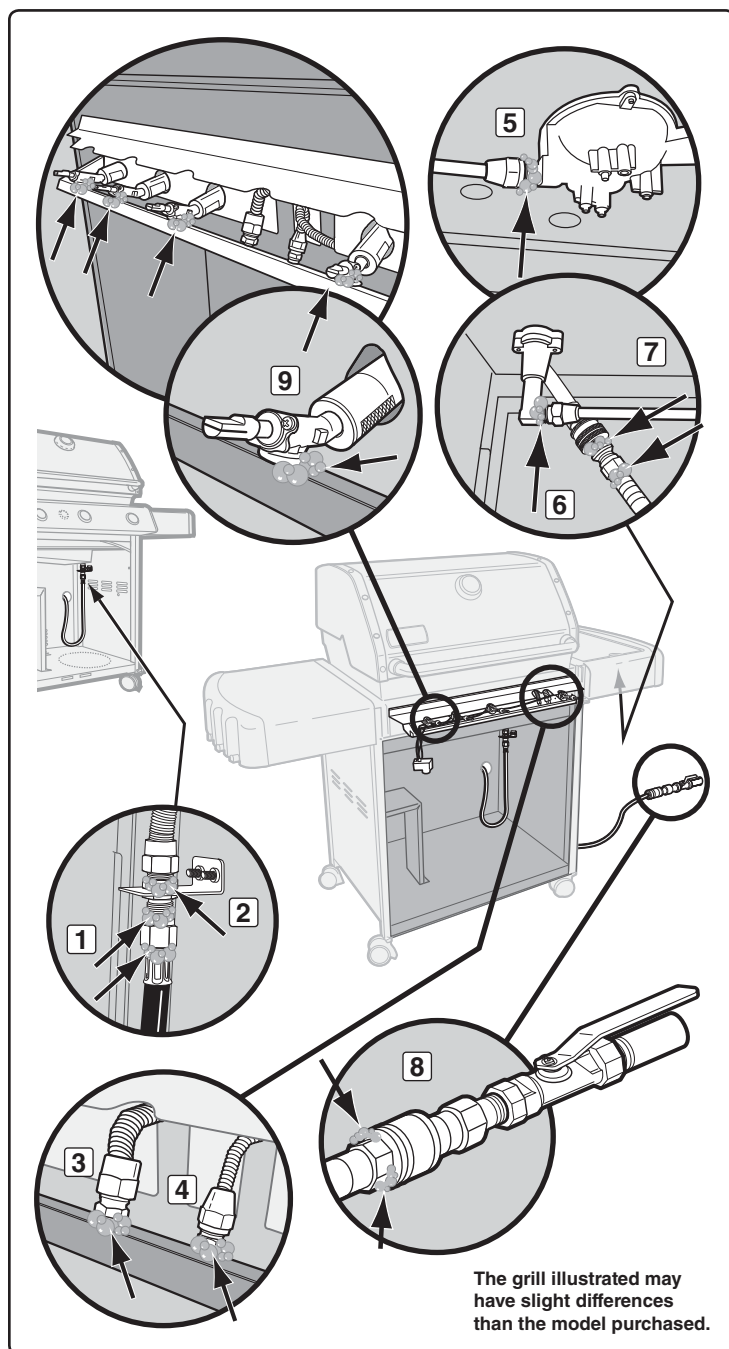
⚠ WARNING: If there is a leak at connections (7, 8, or 9), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

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. ♦



BEFORE USING THE GRILL

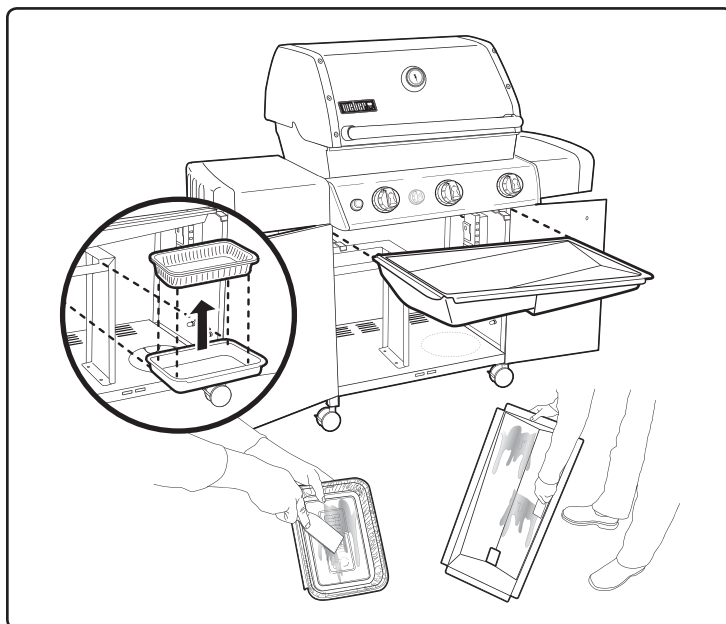
SLIDE-OUT GREASE TRAY AND DISPOSABLE DRIP PAN

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.

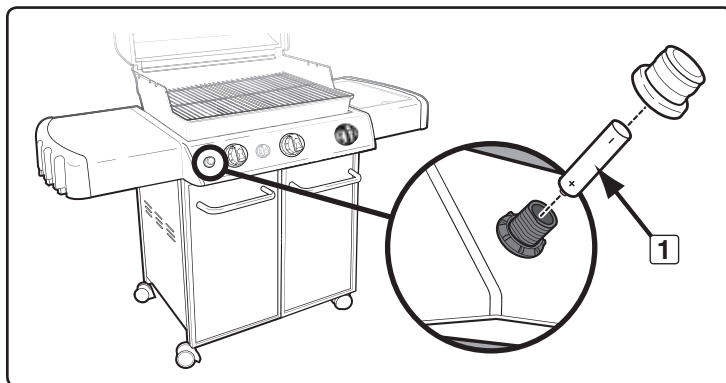
⚠ WARNING: Check the slide-out grease tray and disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

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



ELECTRONIC IGNITER INSPECTION

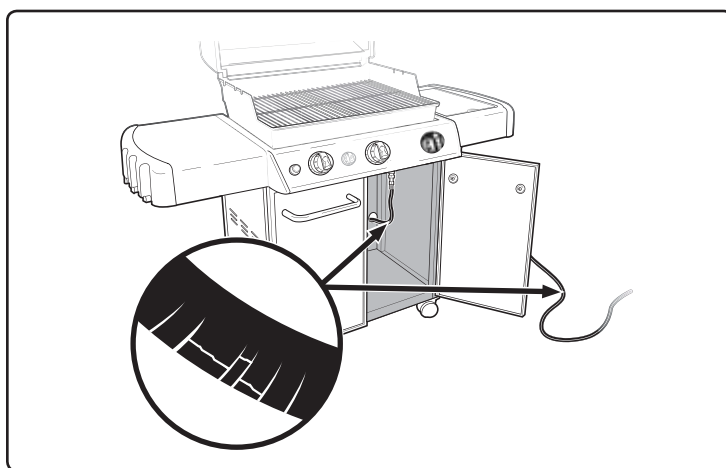
Verify that your AA battery (alkaline only) is in good condition and that it is installed correctly (1). Some batteries have a plastic protective wrap around them. This plastic must be removed. Do not confuse this plastic with the battery label. ♦



HOSE INSPECTION

The hose should be inspected for any signs of cracking.

⚠ WARNING: Check hose before each use of 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®. ♦



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 barbecue's burners, or not waiting five 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 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.)
- C) Turn the gas supply valve on (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 barbecue.

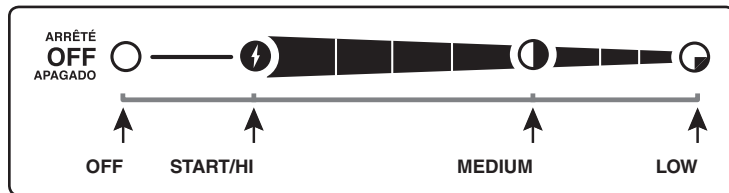
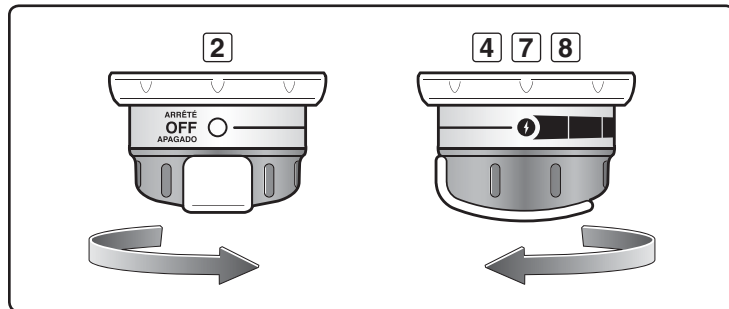
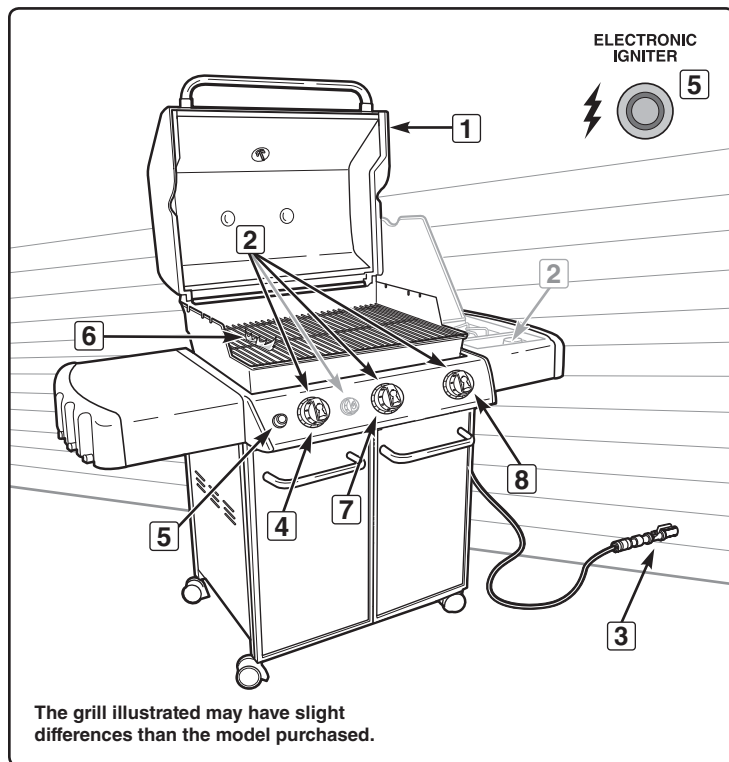
- E) Ignite center burner by pushing control knob in and turning it to START/HI (7). Then, push and hold in the electronic ignition button (5). You will hear it clicking. Check that the center burner is lit by looking through the cooking grates.
- F) Ignite right burner by pushing control knob in and 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 barbecue's burners, or not waiting five 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 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.)
- C) Turn the gas supply valve on (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).

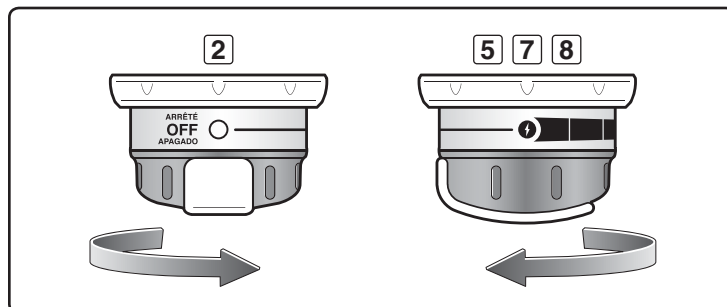
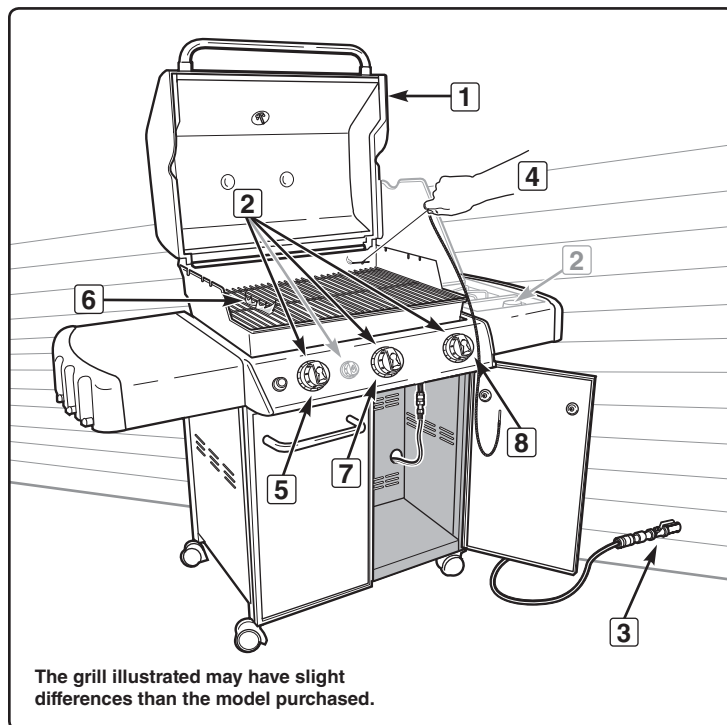
⚠ WARNING: Do not lean over the open barbecue.

- 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 (MODEL 330)

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. ♦

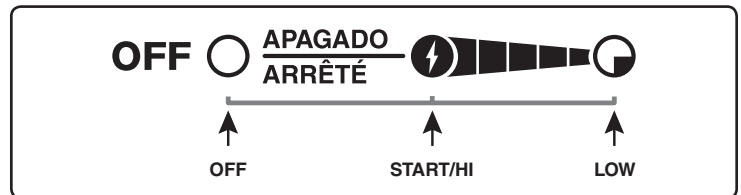
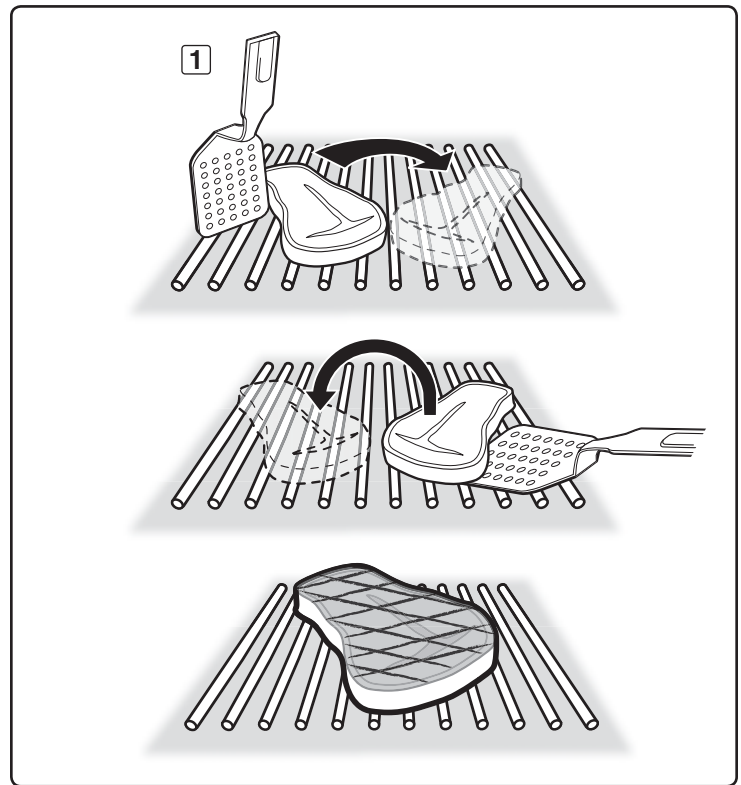
SEAR STATION® BURNER OPERATION

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 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. ♦



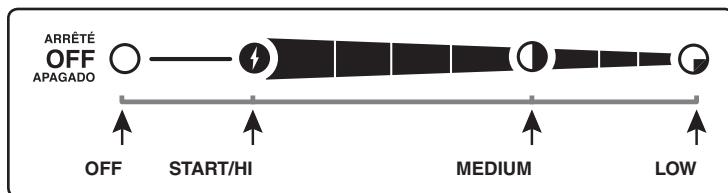
GRILLING TIPS & HELPFUL HINTS

- 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 barbecue 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: For the first few uses of your grill, 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 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 barbecue when operating or while barbecue 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 barbecued 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 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®.

- 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.

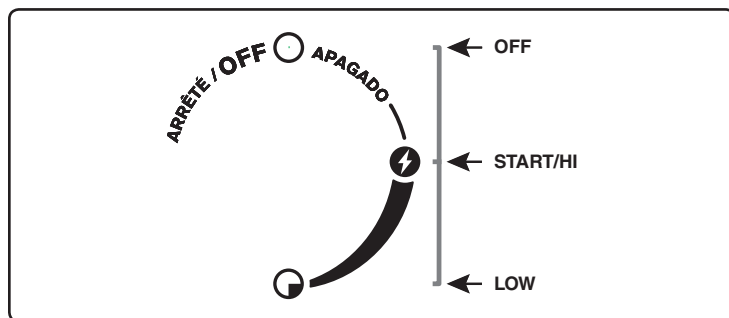
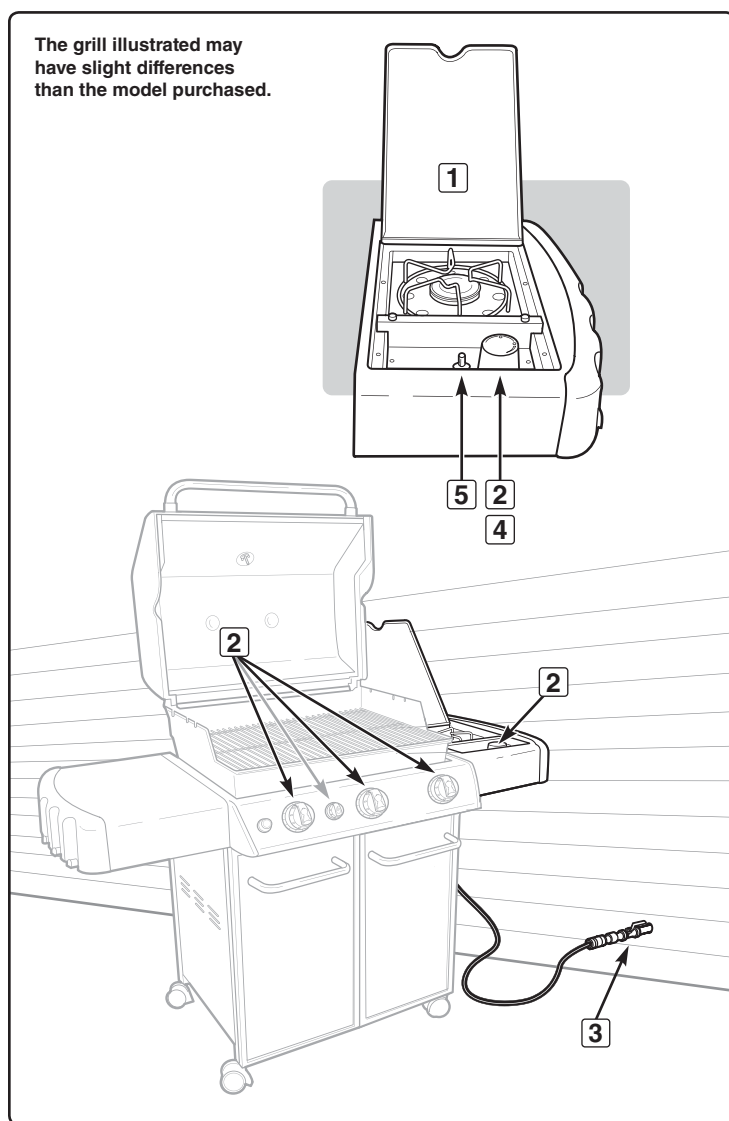
⚠ **WARNING:** If the side burner does not light in five seconds:

- 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 grill illustrated may have slight differences than 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.**

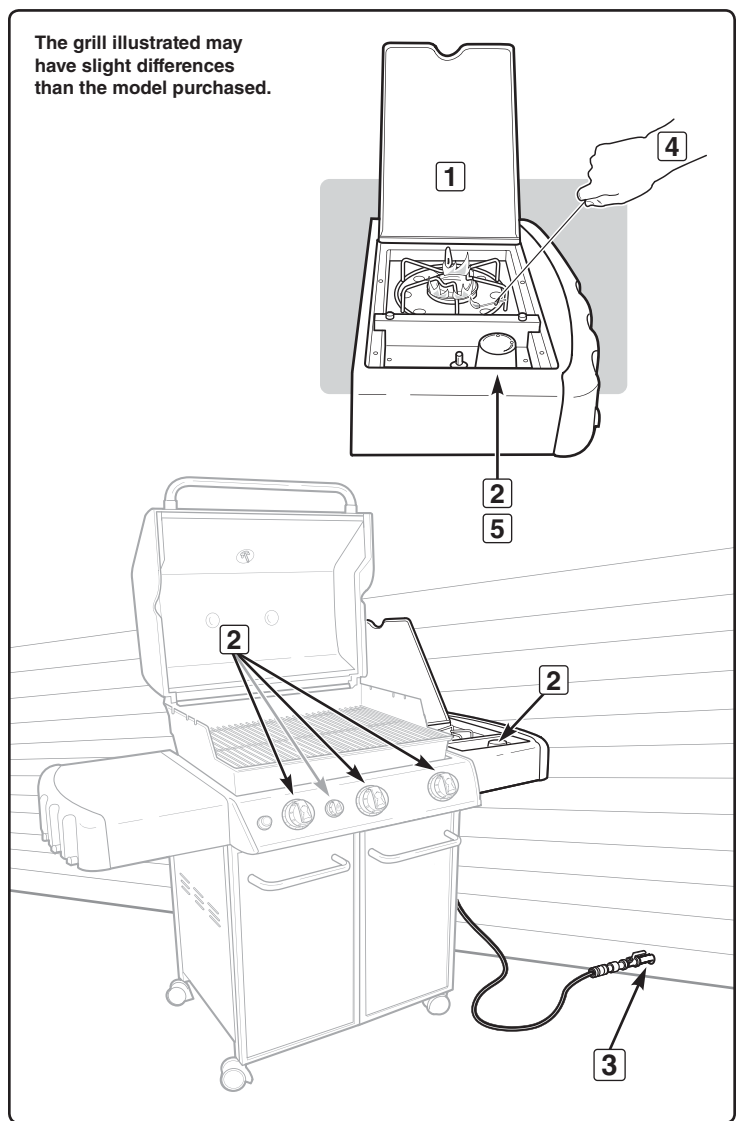
⚠ **WARNING: If the side burner does not light in five seconds:**

- 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 grill illustrated may have slight differences than 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".
Burner does not light, or flame is low in HI position.	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 SYSTEMS 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 ignitor module?	Be sure that wires are correctly inserted into terminals on ignition box. Refer to "ELECTRONIC IGNITION SYSTEMS OPERATIONS".
	Is there plastic wrapping around the new battery?	Remove plastic wrapping.
Experiencing flare-ups: ⚠ CAUTION: Do not line the slide out grease tray with aluminum foil.	Are you preheating barbecue 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. THIS IS NOT A DEFECT.	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.
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 www.weber.com ®.		

SIDE BURNER TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Side burner does not light.	Is gas supply off?	Turn supply on.
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".
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 www.weber.com ®.		

MAINTENANCE

CLEANING

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

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

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.

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.

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®.

Catch pan — Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water, then rinse.

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 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 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 barbecue.

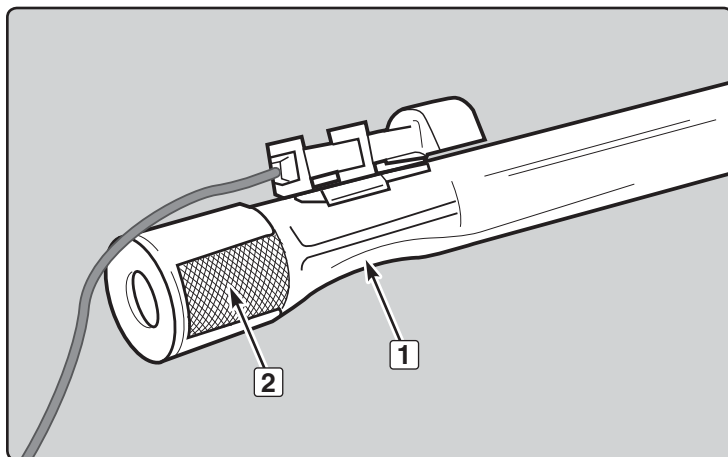
The burner tube combustion air opening is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tubes through the combustion air openings.

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) Barbecue does not reach temperature.
- C) Barbecue 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

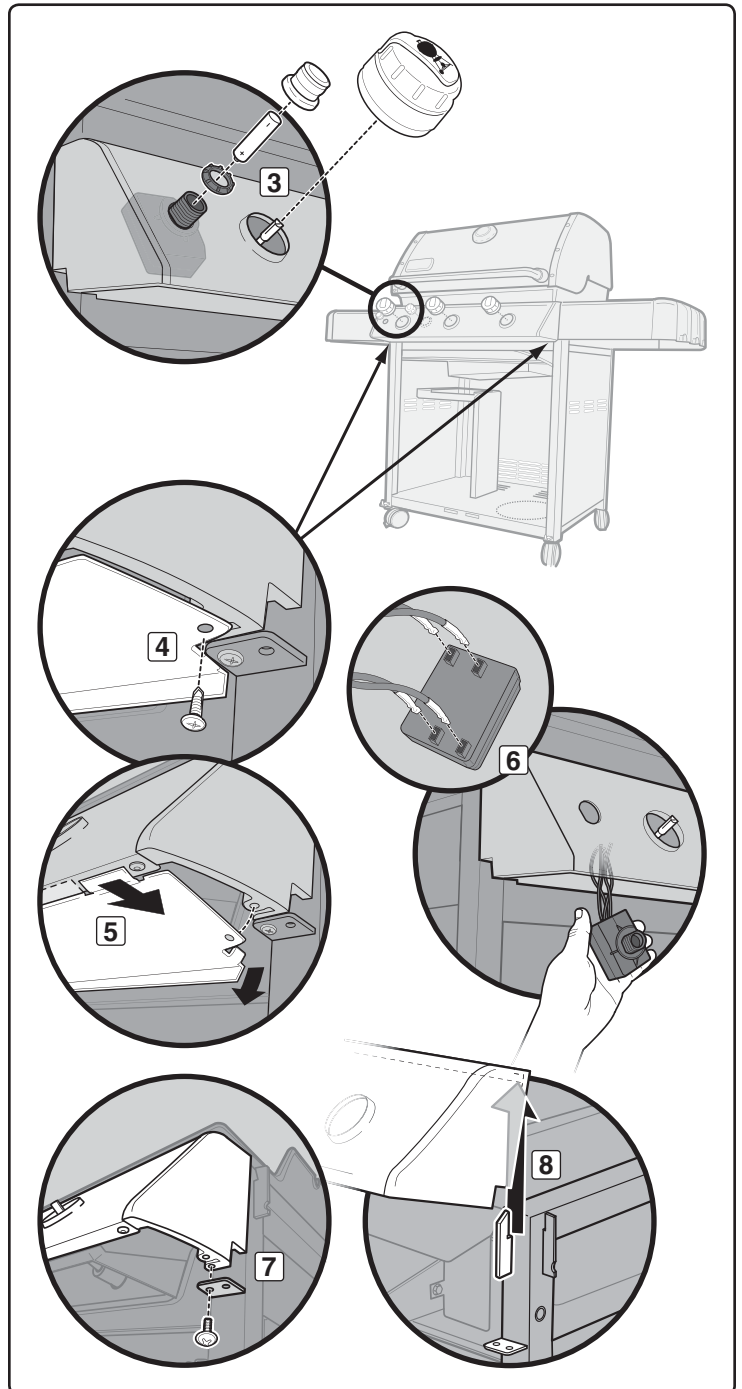
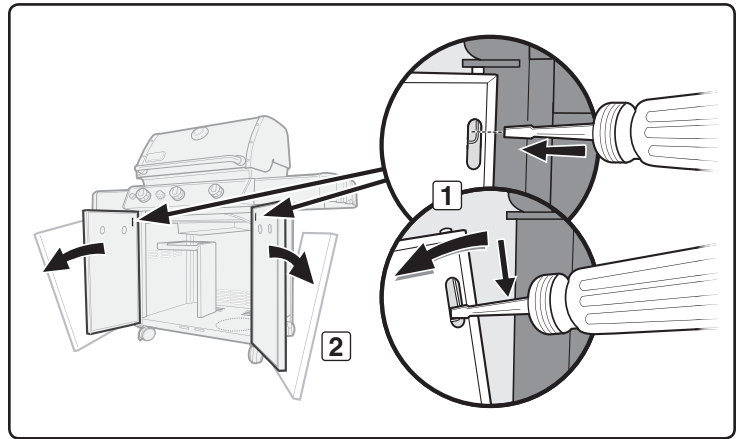
You will need: Phillips screwdriver, flathead screwdriver, and 5/16" nut-driver.

- A) Your Weber® gas barbecue 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).



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: 310/320 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.

⚠ CAUTION: The burner openings (17) must be positioned properly over the valve orifices (18).

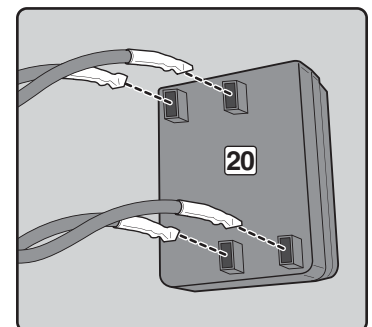
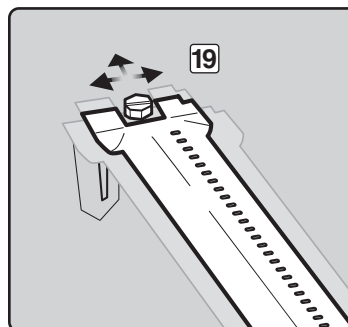
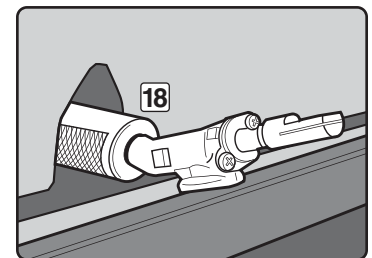
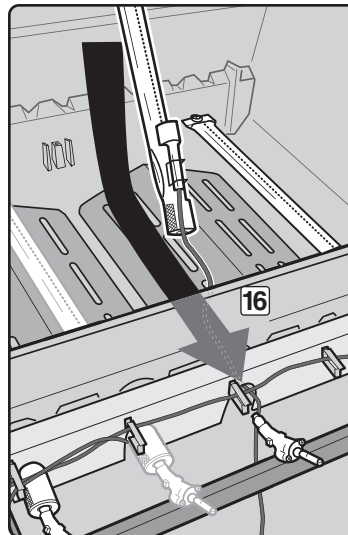
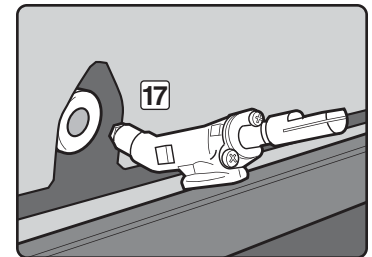
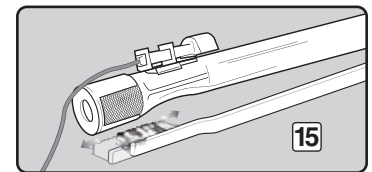
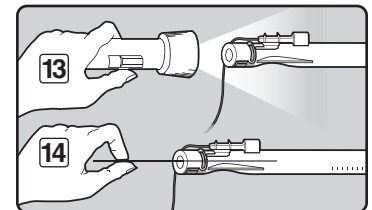
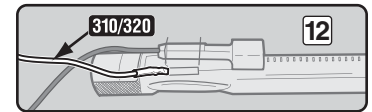
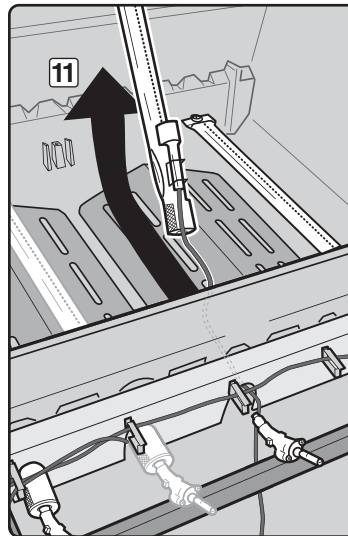
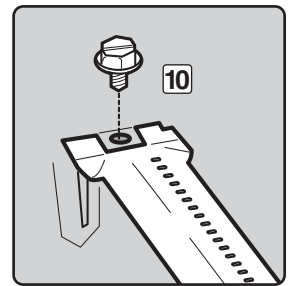
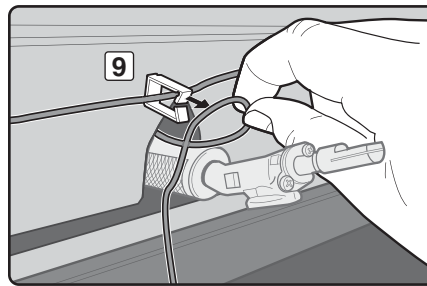
- C) Re-install screw that holds the burner tube to the cookbox using a flathead screwdriver. Burner tube may seem loose (19), when screw is snug. This is normal.
- D) Route wires back through igniter clips. Refer back to figure (9).

⚠ 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 barbecue. (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

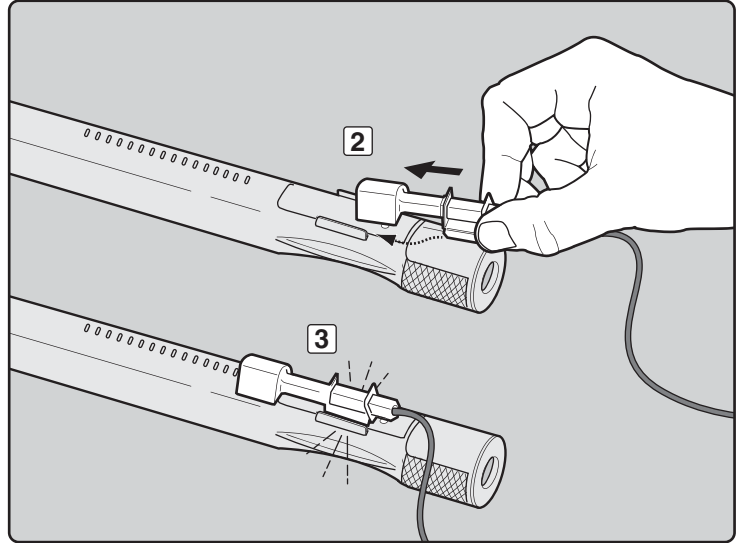
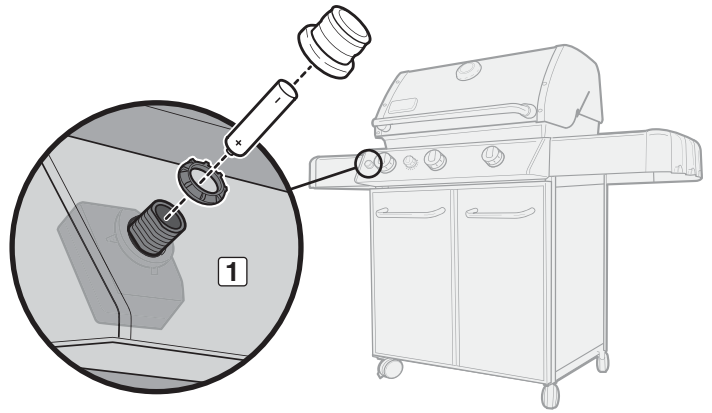
ELECTRONIC IGNITION SYSTEM OPERATIONS

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.

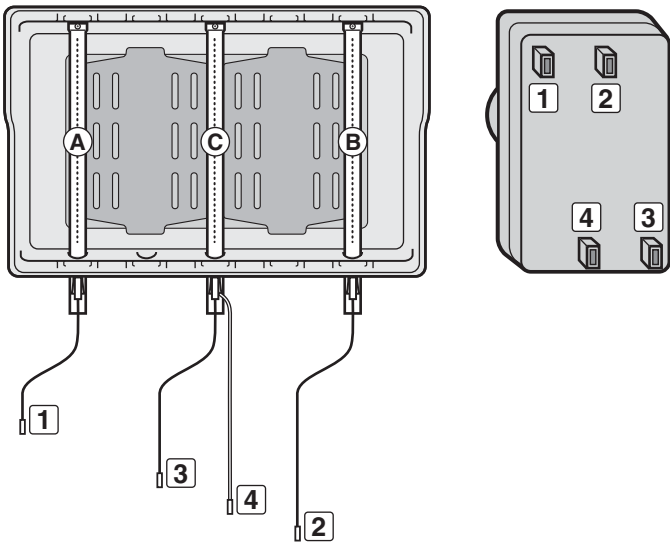
⚠ WARNING: All gas controls and supply valves should be in the OFF position.

- 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®. ♦



IGNITER MODULE WIRE GUIDE 310/320



Wire End & Terminal Color

Burner Tube

Black (1)

Left Burner (A)

Yellow (2)

Right Burner (B)

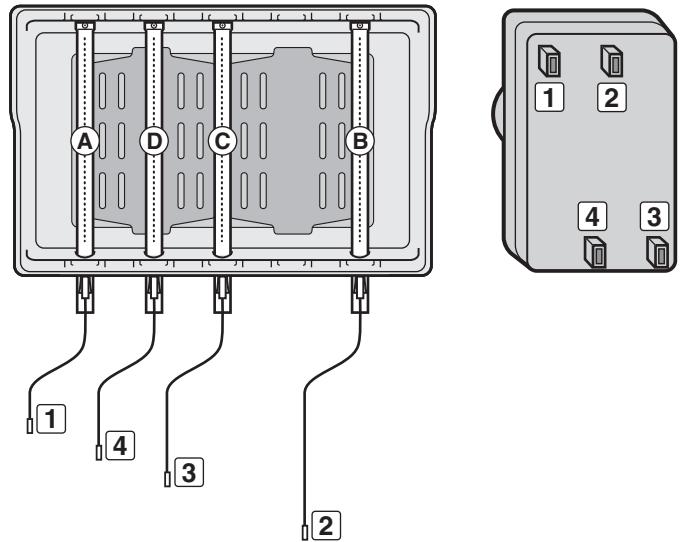
Blue (3)

Center Burner (C)

Green (Ground) (4)

Center Burner (C)

IGNITER MODULE WIRE GUIDE 330



Wire End & Terminal Color

Burner Tube

Black (1)

Left Burner (A)

Yellow (2)

Right Burner (B)

Blue (3)

Center Burner (C)

Green (4)

Sear Burner (D)

MAINTENANCE

SIDE BURNER MAINTENANCE

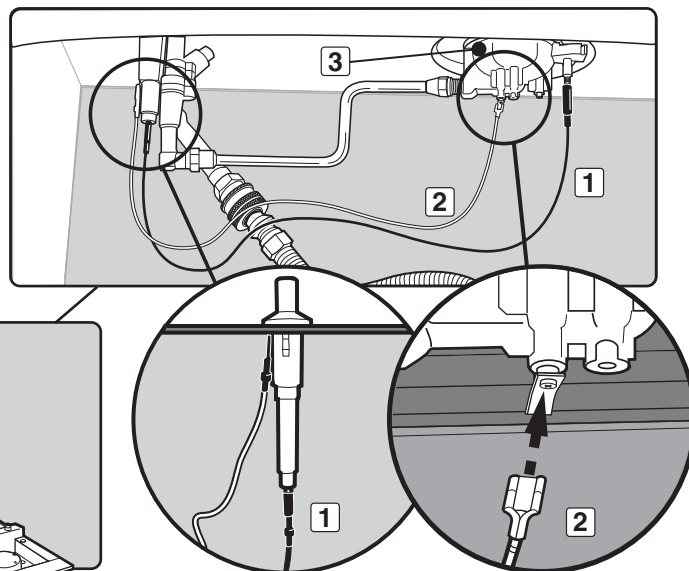
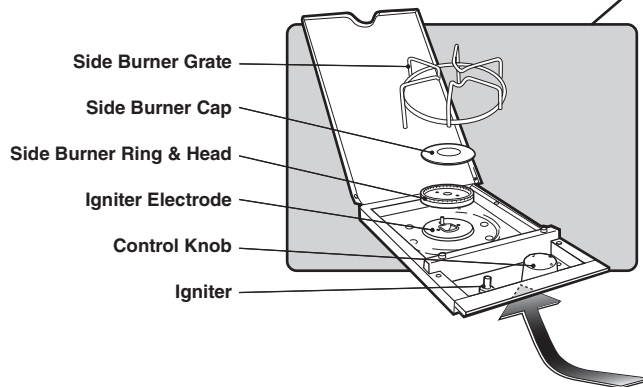
⚠ WARNING: All gas controls and supply valves should be in the OFF position.

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.

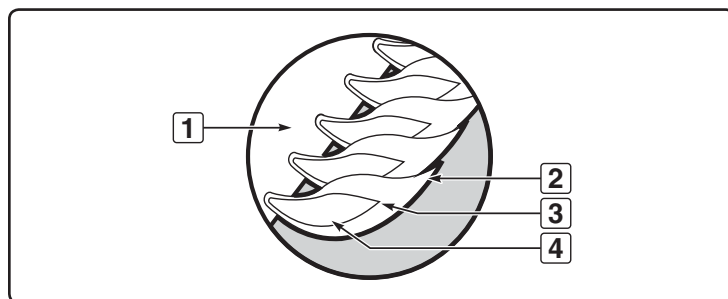
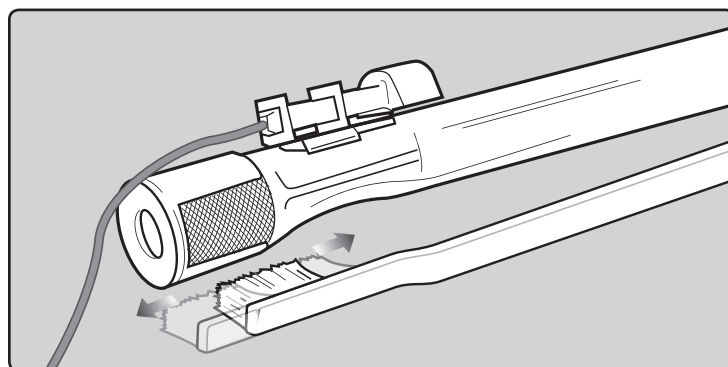
If a spider/insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

Burner Flame Pattern

The Weber® gas barbecue 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. ♦



⚠ 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.



WEBER-STEPHEN PRODUCTS LLC

www.weber.com[®]

⚠ ATTENTION : Ce produit a fait l'objet de tests de sécurité et est certifié pour une utilisation dans un pays particulier uniquement. Vérifiez la désignation de pays située sur le carton d'emballage.

Ces pièces peuvent contenir du gaz ou être des éléments dont la combustion produit du gaz. Veuillez consulter le Service clientèle de Weber-Stephen Products LLC pour des renseignements sur les pièces de rechange originales de Weber-Stephen Products LLC.

⚠ MISE EN GARDE : Ne tentez pas d'effectuer des réparations sur des éléments contenant du gaz ou sur des éléments dont la combustion produit du gaz sans contacter le service clientèle de Weber-Stephen Products LLC. Si vous ne suivez pas la présente Mise en garde relative au produit, vos actions risquent de provoquer un incendie ou une explosion entraînant des blessures physiques graves voire un décès ainsi que des dégâts matériels.



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