

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.

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.

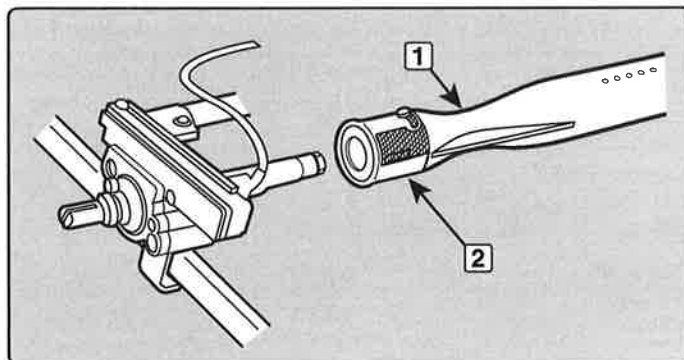
The burner tube combustion air opening is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tubes through the combustion air openings.

We recommend that you inspect the spider/insect screens at least once a year. (Refer to "ANNUAL MAINTENANCE.") Also inspect and clean the 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

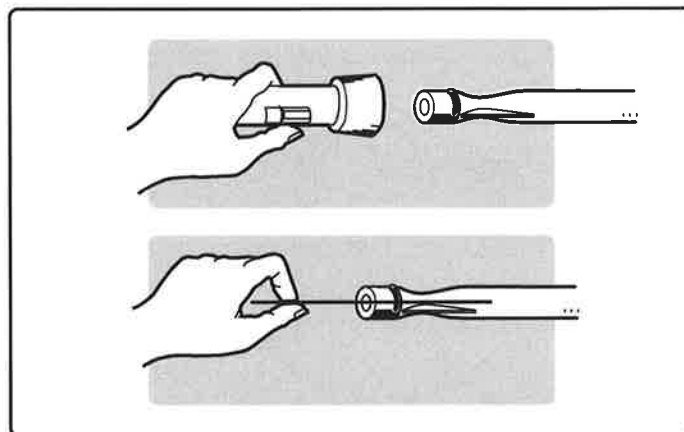
Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property. ♦



BURNER TUBE CLEANING

- A) Turn off the gas supply.
- B) Remove the manifold. (Refer to "REPLACING MAIN BURNERS.")
- C) Look inside each burner with a flashlight.
- D) Clean the inside of the burners with a wire (a straightened-out coat hanger will also work). 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. This is to make sure all the burner ports are fully open.

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



MAINTENANCE

REPLACING MAIN BURNERS

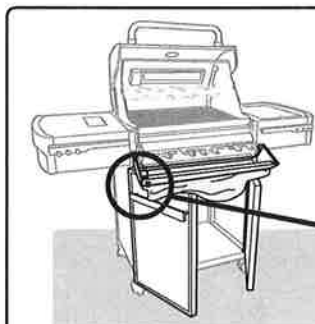
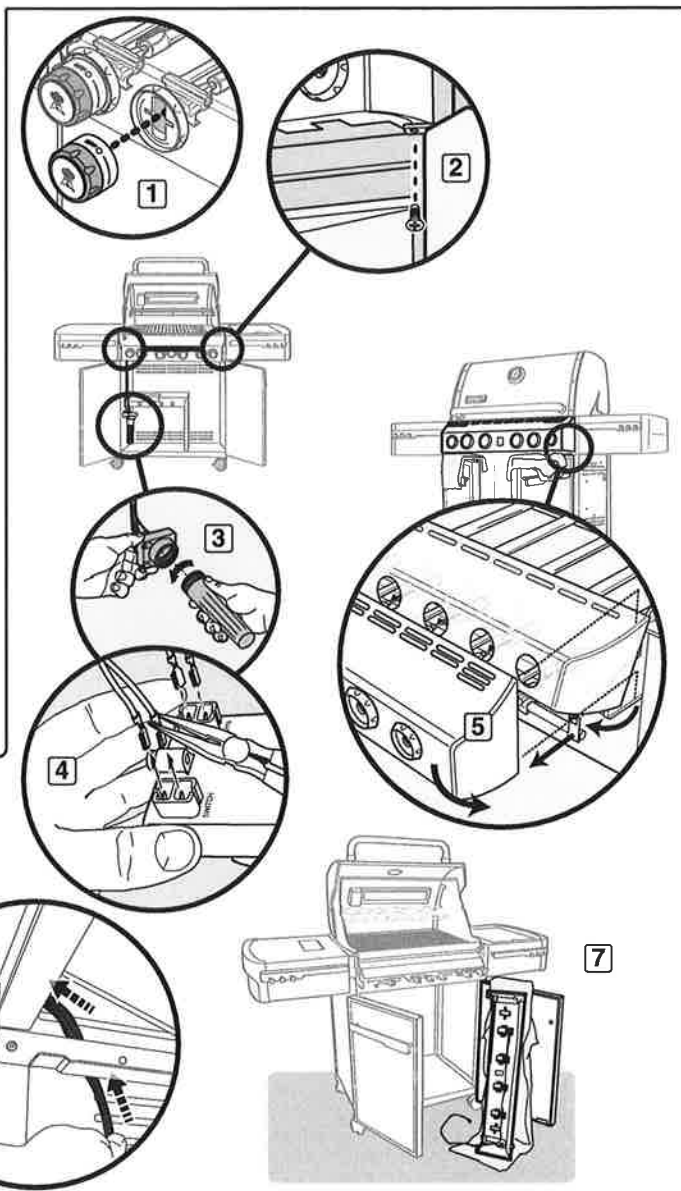
Note: Your Summit® gas grill must be off and cool.

- A) Turn gas off at source.
- B) Disconnect gas supply.
- C) Remove cooking grates.
- D) Remove Flavorizer® bars.
- E) Remove smoker box (if included with your model).

Remove Control Panel

Tools needed: Screwdriver, pliers, and towels.

- A) Remove burner control knobs (1).
- B) Open both doors. With a screwdriver, remove screws from the underside of control panel (2).
- C) Lift and remove battery housing located inside grill cabinet (3).
- D) Using needle-nose pliers, disconnect wire terminals from the top of battery housing (4). **Do not pull on the wires; remove them by pulling on the wire terminals.**
- E) Place towels on the tops of both door assemblies.
- This will protect control panel and door assemblies from getting scratched on next step.**
- F) Tilt bottom of control panel forward. Lift slightly (5) and then rotate it face down to rest on tops of door assemblies. (Be careful not to break or disconnect wires for the control panel LEDs.)
- G) Carefully pull battery wires out from the inside of the grill cabinet (6).
- H) Fully open right door. Place control panel on floor, leaning against towel covering right door assembly (7).

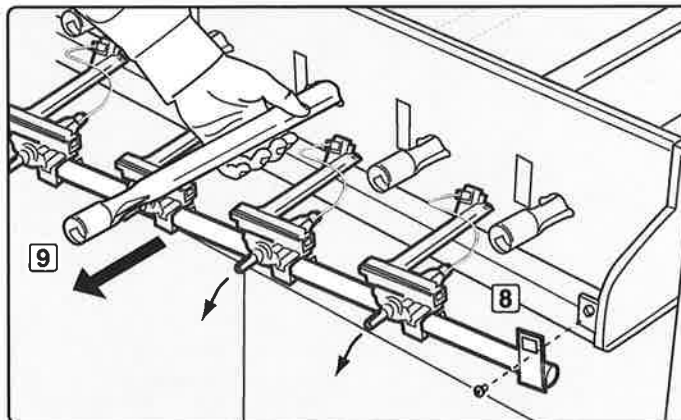


The grills illustrated in this Owner's Guide may vary slightly from the model purchased.

Remove Burner Tubes

Tools needed: 3/8" nut drivers.

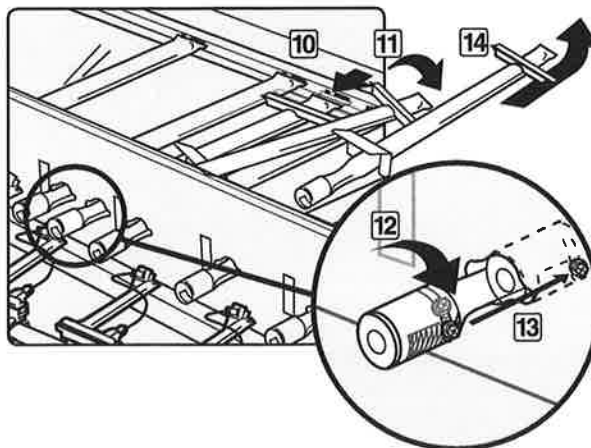
- A) Using a 3/8" nut driver, remove the screws that secure manifold assembly to the cookbox. Pull manifold assembly away from burner tubes and let it hang loose from grill cabinet (8). **Do not disconnect the blue wire from the left side of the manifold assembly.**
- B) Pull the selected burner tube(s) through the front of cookbox and replace with new burner tube(s) (9).



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Remove Sear Station® Burner

To remove the Sear Station burner®, pull the burner tube toward you. This removes it from the burner tube notch (10). Then rotate the tube clockwise (11), so that the screw at the end of the tube (12) fits through the notch in the heat shield opening (13). When the burner tube is free, remove it from the cookbox (14).



Reinstall Manifold

A) To reinstall the manifold assembly, reverse steps for "Remove Burner Tubes" as previously described.

⚠ **CAUTION:** The burner openings (15) must be positioned properly over the valve orifices (16). Make sure the opposite end of the burner tubes (17) properly align into the slots on the backside of the cookbox. Check proper assembly before fastening manifold in place.

⚠ **WARNING:** You should check for gas leaks every time you disconnect and reconnect a gas fitting. Refer to **CHECKING FOR GAS LEAKS**.

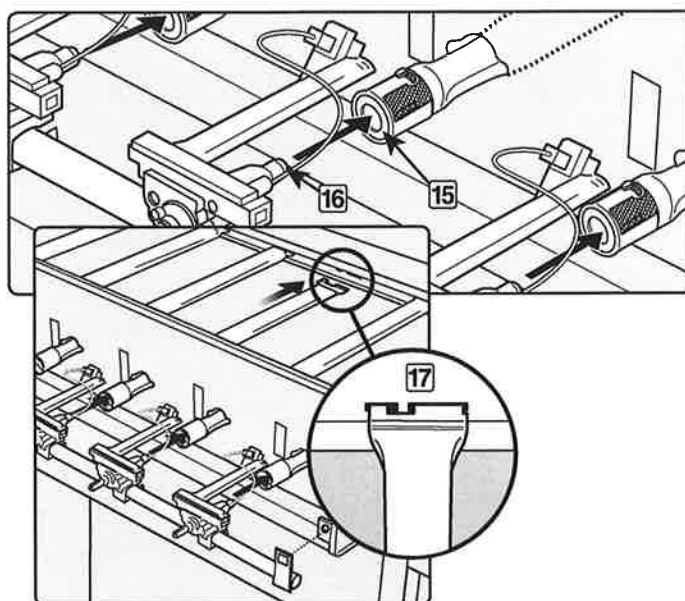
B) Replace cookbox components (not pictured).

Reinstall Control Panel

A) To reinstall the control panel assembly, reverse steps for "Remove Control Panel" as previously described.

B) Verify proper wire connections. Refer to "LIGHT FEATURES"

⚠ **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. ♦



SIDE BURNER MAINTENANCE

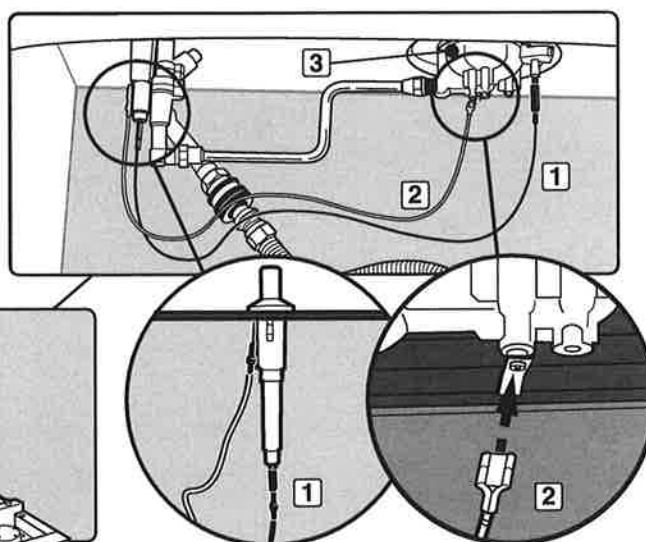
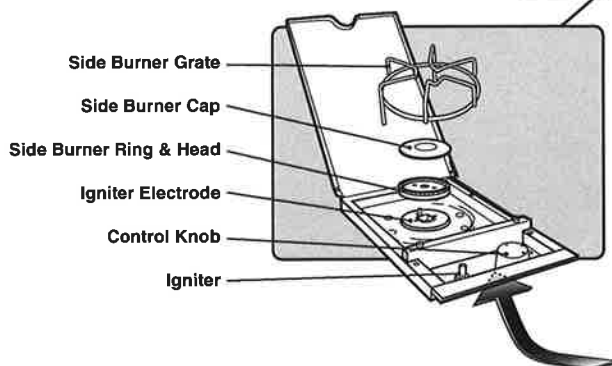
⚠ **WARNING:** All gas controls and supply valves should be in the OFF position.

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) ♦



MAINTENANCE

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 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. ♦

