

MEAL-TO-MEAL MAINTENANCE

Cleaning your gas grill each time you grill out is an essential step that will keep your grill in top performance for years to come. Here we will guide you through the step-by-step instructions for cleaning your grill before each meal to ensure your food comes out perfect each time. For a deeper clean, refer to the annual maintenance section.

The Meal-To-Meal Maintenance plan includes the following three simple, yet important steps that should be followed prior to every time you grill.

MAINTAINING THE GREASE MANAGEMENT SYSTEM

The first step in our Meal-To-Meal Maintenance plan is to inspect the grease management system. Your grill was built with a grease management system which consists of an angled slide-out grease tray and catch pan. Grease is channeled down the slide-out grease tray and into the catch pan.

You will need: A plastic scraper.

- A) Confirm that grill is off and cool.
- B) Remove the slide-out grease tray by easily pulling the tray out of the cabinet. Remove excess grease with a plastic scraper [1].

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

- C) Remove the catch pan. Lift the disposable drip pan out of the catch pan [2]. Check for excessive amount of grease. Discard disposable drip pan when necessary and replace with a new one.

⚠ 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. A grease fire can cause serious bodily injury or damage to property.

PREHEATING THE GRILL

Preheating your grill is the second step. The heat burns off or loosens the bits and pieces of the previous meal.

- A) Open the grill lid [3].
- B) Light your grill according to the ignition instructions in this guide or on the inside door or side table of your gas grill.
- C) Close lid.
- D) Turn all burners to start/high for 10 to 15 minutes or until thermometer registers 500° - 550°F (260° - 290°C) to preheat the grill [4].
- E) Once grill is preheated, continue with cleaning the cooking grate as described next.

⚠ WARNING: Use heat-resistant barbecue mitts or gloves when operating grill.

CLEANING THE COOKING GRATE

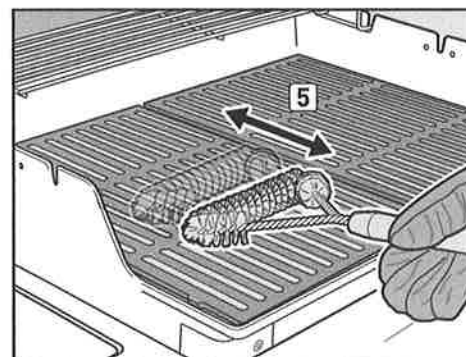
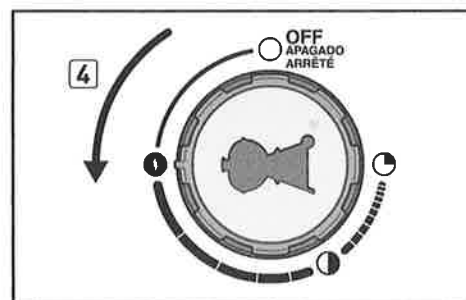
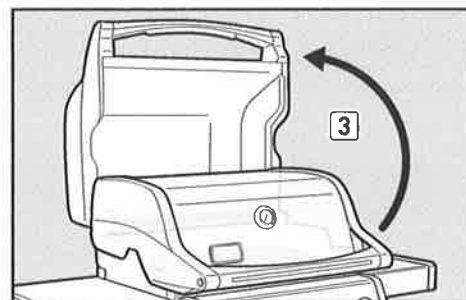
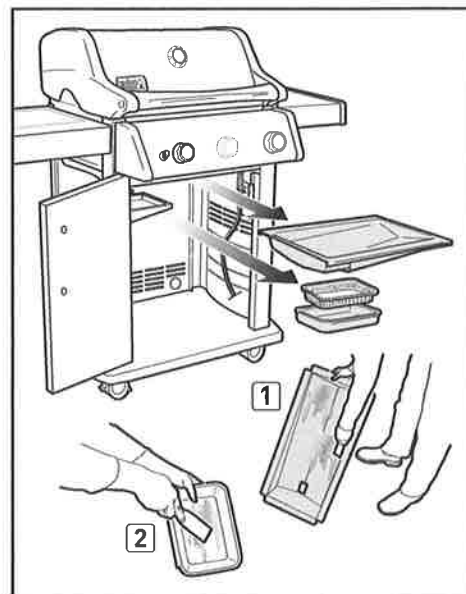
Finally, the last step is to brush the debris off the hot cooking grate(s).

You will need: A stainless steel bristle grill brush.

- A) Immediately after preheating, brush the grates with a stainless steel bristle grill brush [5]. This step is not only for cleanliness. It also prevents food from sticking.

⚠ 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 bristle grill brush at the beginning of every spring.

If you notice that your grill has hot or cold spots, or the flames are not burning blue, you will need to perform a more thorough cleaning of the burner tubes. Refer to "CLEANING FOR SAFETY" section for more details.



CLEANING THE BURNER TUBES

Over time, with repeated use, your grill may show symptoms that it needs a more thorough cleaning. Some of these symptoms are:

- Grill does not reach desired temperature
- Grill heats unevenly
- One or more of burners fail to ignite
- Smell of gas and improper flame pattern

These symptoms arise because the burner tubes need extra care. It is essential to clean the burner tubes to keep your grill performing as safely and efficiently as on day one.

⚠ DANGER

Failure to correct any problems described on this page may result in a fire, which can cause serious bodily injury or death, and cause damage to property.

Two areas on the burner tubes that are key to optimum performance are the ports (small openings running along the length of the burner tubes) and the spider/insect screens on the ends of the burner tubes. Keeping these areas clean is essential for safe operation.

The burner tubes in your Weber grill were factory set for the correct air and gas mixture. When the burner tubes are performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (1), with a descending light blue (2) to dark blue flame (3). If the flames do not match the above flame pattern description, it could be an indication that the burner ports and/or spider/insect screens need cleaning.

Below is important information about the maintenance of these two key components of the burner tubes.

CLEAN THE BURNER TUBE PORTS

Over time, from repeated use of the grill, the burner tube ports (4) may become dirty and blocked. Blocked and dirty ports can restrict full gas flow. This obstruction could result in a fire (5) in and around the gas valves, causing serious damage to your grill.

Common symptoms of blocked or dirty ports may include:

- Grill does not reach desired temperature
- Grill heats unevenly
- One or more of the burners fail to ignite
- Gas is smelled in conjunction with some or all of the ports not lighting.

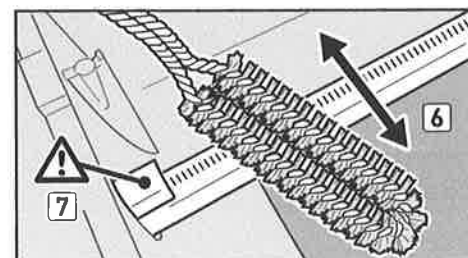
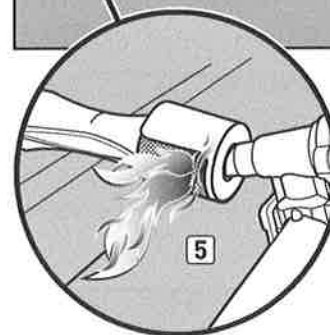
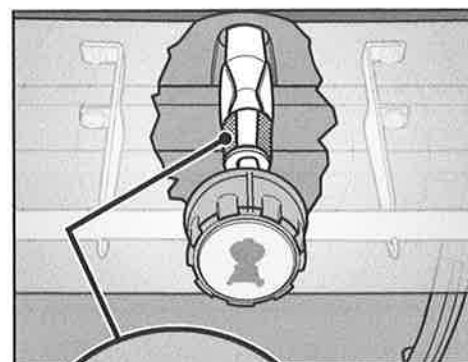
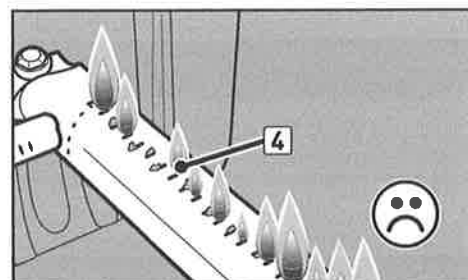
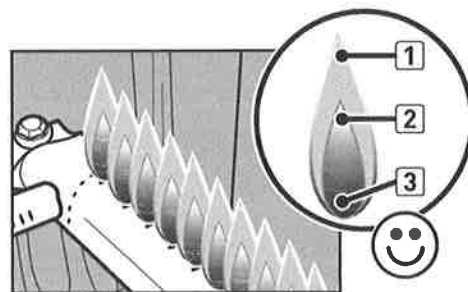
Note: The above symptoms can also be a sign that the "excess gas flow control" feature has activated. Refer back to "MAIN BURNER IGNITION" to reset the excess flow safety device.

You will need: A clean stainless steel bristle grill brush. Do not use a brush that has already been used to clean the cooking grates.

- Confirm that grill is off and cool.
- Remove cooking grates and Flavorizer® bars.
- Use the brush to clean the outside of the burner tubes and the Crossover® tube (6). Do not brush lengthwise along the tube, as this will only push debris from one hole to another. Note that the burner tubes will move slightly, as if they are loose, this is normal.
- When cleaning burner tube 1, avoid damaging the igniter electrode by carefully brushing around it (7).

⚠ CAUTION: Do not enlarge the burner tube ports and do not use sharp objects to clear the ports individually.

- Continue onto cleaning the spider/insect screens.



CLEANING FOR SAFETY

CLEAN THE SPIDER/INSECT SCREENS

The combustion air openings of the burner tubes (1) are fitted with stainless steel screens to help prevent spiders and other insects from spinning webs and building nests inside the venturi (tapered) section (2) of the burner tubes. These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air openings (3). This obstruction could result in a fire (4) in and around the gas valves, causing serious damage to your grill. Additionally, dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burner tube.

Symptoms of spider/insect screen obstruction include:

- Gas is smelled in conjunction with burner flames that appear yellow and lazy

You will need: A Phillips screwdriver, soft bristle brush (toothbrush).

- Disconnect the two wires from the igniter button located on the underside of the control panel (5).
NOTE: Pull from terminals at ends of wires.
- Remove control knobs (6).
- Remove the screws from the front of the control panel with a Phillips screwdriver (7).
- Carefully lift control panel up and then pull forward away from frame (8).
- Check the spider/insect screens at the ends of the burner tubes and clean them using the soft bristle brush (9).

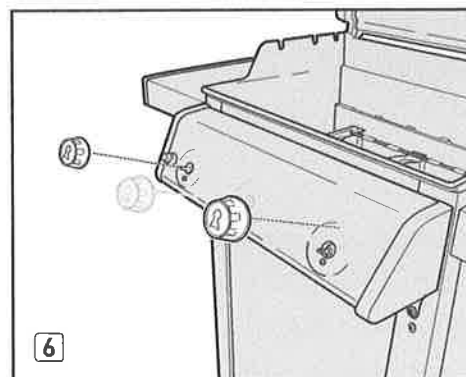
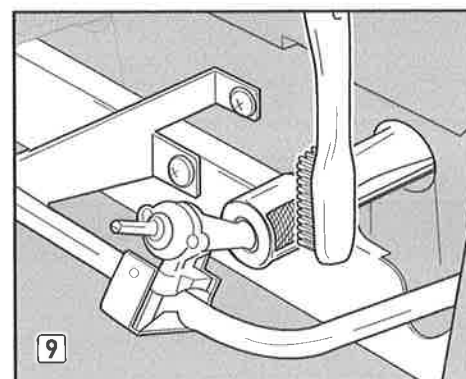
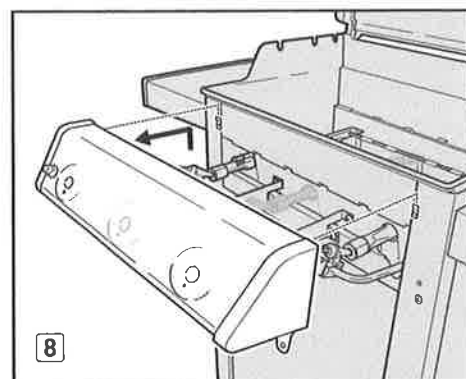
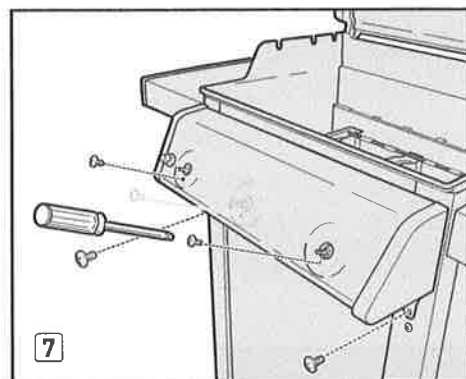
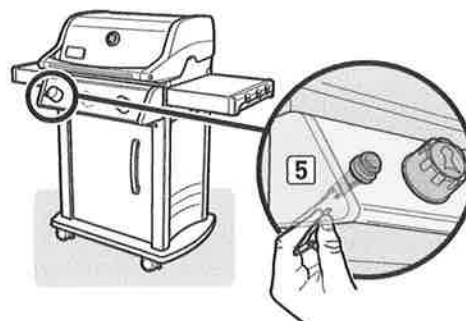
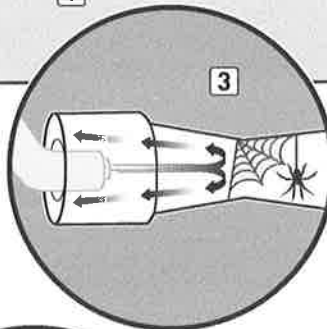
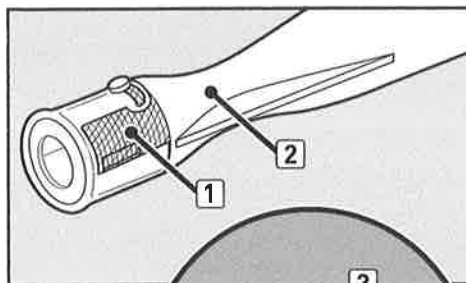
⚠ CAUTION: Do not clean the spider/insect screens with hard or sharp tools. Do not dislodge the spider/insect screens or enlarge the screen openings.

- Reinstall control panel by aligning valve stems with holes in control panel. Position top edge of control panel on tabs of frame assembly. Push control panel down into position.
- Fasten control panel with screws.
- Place control knobs onto valve stems.
- Connect the wires to the igniter button.

⚠ 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.

CALL CUSTOMER SERVICE

If you are still experiencing any symptoms after cleaning the burner ports and spider screens, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.



CLEANING FOR PERFORMANCE

PREVENTATIVE MAINTENANCE

Over time the performance of your grill can diminish if has not been maintained properly. Low temperatures, uneven heat, and food sticking to cooking grates are all possible side effects of poor grill cleaning and maintenance. Cleaning from the top to the bottom of your grill will ensure you get all of the vital areas thoroughly cleaned each and every time.

Preventative Maintenance consists of cleaning several areas on the inside of your grill as well as the outside. When your grill is **off and cool**, start by cleaning the inside from the top down to keep your grill running at peak performance.

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

CLEANING THE LID

From time to time you may notice "paint-like" flakes on the inside of the lid. During use, grease and smoke vapors slowly change into carbon and deposit on the inside of your lid. This deposit will eventually peel, and looks very similar to paint. These deposits are non toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

You will need: A stainless steel bristle grill brush, paper towel.

- A) Brush the carbonized grease from the inside of the lid with a stainless steel bristle grill brush (1). To minimize further build-up, the inside of the lid can be wiped with a paper towel after cooking while the grill is still warm (not hot).

CLEANING THE COOKING GRATES

If you have been cleaning your cooking grates as recommended in our Meal-To-Meal Maintenance plan, the debris on your grates should be minimal.

You will need: A stainless steel bristle grill brush.

- A) With grates installed, brush the debris off your cooking grate with a stainless steel bristle grill brush (2).

⚠ 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 bristle grill brush at the beginning of every spring.

- B) Take the grates out. (Do not place them onto the grill side tables as they may scratch the paint or stainless steel.)

CLEANING THE FLAVORIZER® BARS

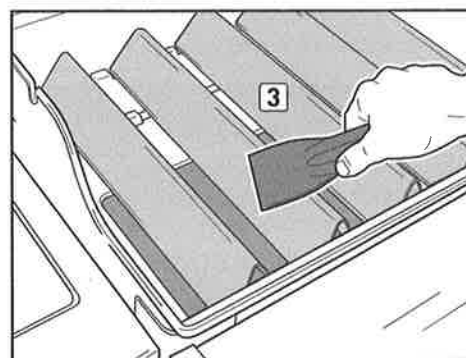
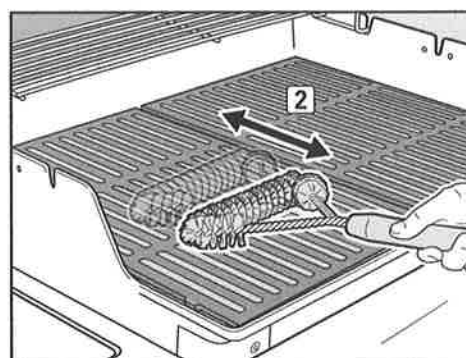
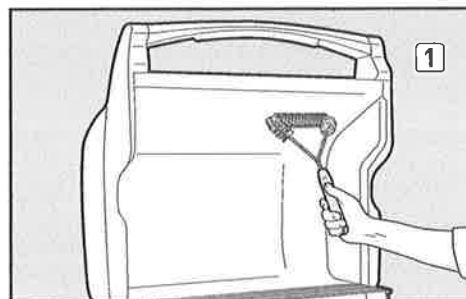
Angled just right, the Flavorizer® bars catch drippings that smoke and sizzle adding flavor to your food. Any drippings not vaporized by the Flavorizer® bars follow the slope of their angle and are funneled away from the burner tubes. Not only does this help prevent flare-ups inside your grill, but it also protects the burner tubes from getting clogged.

You will need: A plastic scraper, stainless steel bristle grill brush.

- A) Scrape the Flavorizer® bars with the plastic scraper (3).
B) If necessary, brush the Flavorizer® bars with the stainless steel bristle grill brush.
C) Remove Flavorizer® bars and set aside. (Do not place them onto grill side tables as they may scratch the paint or stainless steel.)

⚠ CAUTION: Do not clean Flavorizer® bars or cooking grates in a sink, dishwasher or self-cleaning oven.

⚠ CAUTION: Over time the development of rough surfaces can occur on the Flavorizer® bars. Wearing gloves is recommended when handling.



To obtain replacement disposable drip pans, cooking grates and Flavorizer® bars, contact the local retailer in your area or log onto www.weber.com. If you need further assistance, contact your Customer Service Representative.

CLEANING FOR PERFORMANCE

CLEANING THE BURNER TUBES

Keeping the burner tubes clean is essential for optimum performance. Refer to the previous pages for how to clean the burner tube ports and spider/insect screens.

CLEANING THE COOKBOX

Look inside the cookbox for any grease accumulation or leftover food particles. Excessive accumulation can cause a fire.

You will need: A plastic scraper.

- A) Use plastic scraper to scrape debris off the sides and bottom of grill into the opening in bottom of cookbox (1). This opening leads debris into the slide-out grease tray.

CLEANING THE GREASE MANAGEMENT SYSTEM

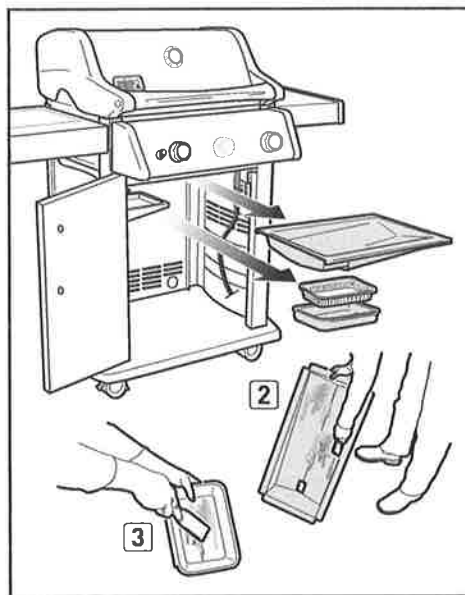
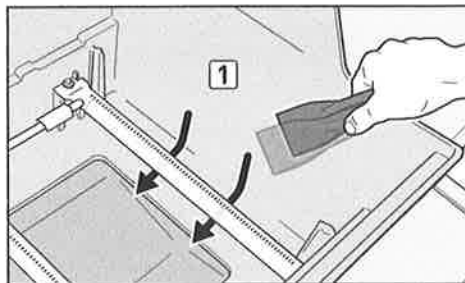
Your grill was built with a grease management system, which consists of an angled slide-out grease tray and catch pan. Grease is channeled down the slide-out grease tray and into the catch pan.

You will need: A plastic scraper, paper towel.

- A) Remove the slide-out grease tray by easily pulling the tray out of the cabinet. Remove excess grease with a plastic scraper (2). If desired, wipe excess with paper towel.
- B) Remove the catch pan. Lift the disposable drip pan out of the catch pan, and discard (3). Replace with a new disposable drip 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. A grease fire can cause serious bodily injury or damage to property.

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



CLEANING THE OUTSIDE OF THE GRILL

The outside of your grill may include stainless steel, porcelain-enameled, and plastic surfaces. Weber recommends the following methods based on the surface type.

Stainless Steel Surfaces

Clean stainless steel using a non-toxic, non-abrasive stainless steel cleaner or polish designed for use on outdoor products and grills. Do not risk scratching your stainless steel with abrasive pastes that do not clean or polish but change the color of the metal by removing the top chromium oxide film coating. Do not use paper towels.

You will need: A microfiber cloth, stainless steel cleaner.

- A) Spray cleaner onto stainless steel areas of grill. Using a microfiber cloth clean in the direction of the grain of the stainless steel.

Painted, Porcelain-Enameled Surfaces and Plastic Components

Clean painted, porcelain-enameled and plastic surfaces on the outside of your grill with warm soapy water.

You will need: Warm soapy water, paper towels or cloth.

- A) Wipe down the surfaces with warm soapy water. Rinse and dry thoroughly.

⚠ IMPORTANT: Do not use any of the following to clean your grill: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits, or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), and abrasive cleaning pads.

CLEANING THE OUTSIDE OF GRILLS THAT ARE IN UNIQUE ENVIRONMENTS

If your grill is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals and salt water can cause surface rusting to appear. Wipe down the outside of your grill with warm soapy water. Follow up with a rinse and thorough drying. Additionally, you may want to apply a stainless steel cleaner weekly to prevent surface rust.

STORAGE AND/OR NONUSE

For grills that have been stored or left unused for a while, it is important to follow these guidelines:

- The gas must be turned off at the LP tank when the Weber® gas grill is not in use.
- If storing the Weber® gas grill indoors, first DISCONNECT the gas supply and store the LP tank outdoors in a well-ventilated space.
- Do not store a disconnected LP tank in a building, garage, or any other enclosed area.
- If you do not disconnect the LP tank from the Weber® gas grill, be sure to keep both the grill and the tank outdoors in a well-ventilated area.
- The Weber® gas grill should be checked for gas leaks and any obstructions in the burner tubes before it is used. (Refer to "CLEANING FOR SAFETY.")
- 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 "CLEANING FOR SAFETY.")

CLEANING THE SIDE BURNER

CLEANING SIDE BURNER TUBE

Remove Side Burner Valve

You will need: A Phillips screwdriver.

- A) Remove the two screws that secure the side burner valve plate to the side burner table (1).
- B) Release the side burner valve from burner tube by gently pulling the assembly forward (2). Use care not to kink the corrugated gas line (3).

Clean the Burner Tube

You will need: A flashlight, a wire (a straightened-out coat hanger), a suitable stainless steel bristle brush.

- A) Look inside the burner tube with a flashlight (4).
- B) Clean any debris or blockage from the inside of the tube with the wire (5).

Reinstall Side Burner Valve

You will need: A Phillips screwdriver.

- A) Align side burner valve with side burner tube opening.

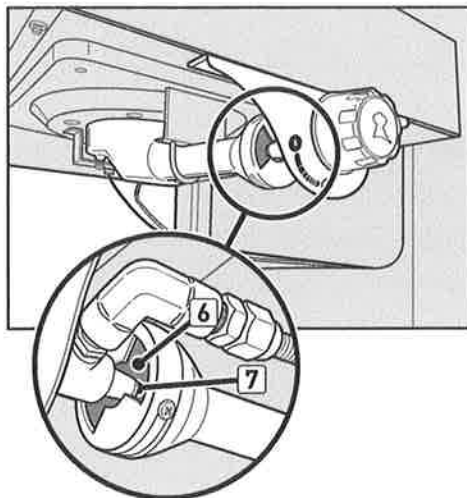
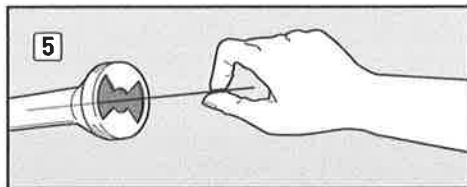
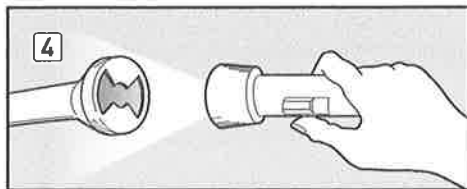
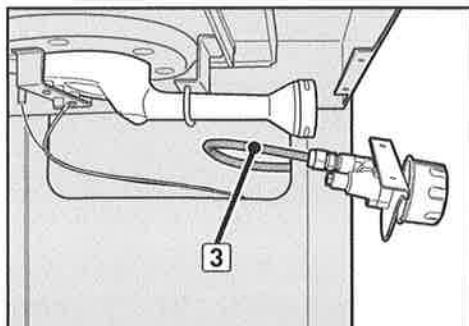
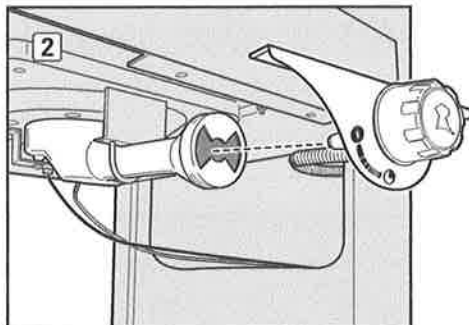
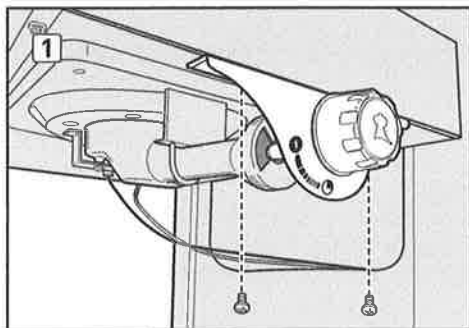
⚠ CAUTION: The side burner tube opening (6) must be positioned properly over the side burner valve orifice (7).

- B) Secure the side burner valve plate to the side burner table using two screws.

SIDE BURNER MAINTENANCE

⚠ WARNING: All gas controls and supply valves should be in the off (O) position.

- Make sure black igniter wire and white ground wire are attached to the igniter module inside the base cabinet. Refer to the "IGNITER MODULE WIRE CHART."
- Check that the wires are not kinked.
- Make sure the electronic igniter button is working by listening for clicking and looking for sparks at burner.
- The sparks should be a white/blue color, not yellow.



SIDE BURNER EXPLODED VIEW

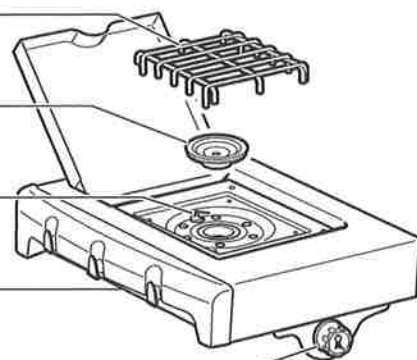
Side Burner Grate

Side Burner Head

Side Burner Tray

Side Burner Table

Side Burner Control Knob



IGNITION SYSTEM MAINTENANCE

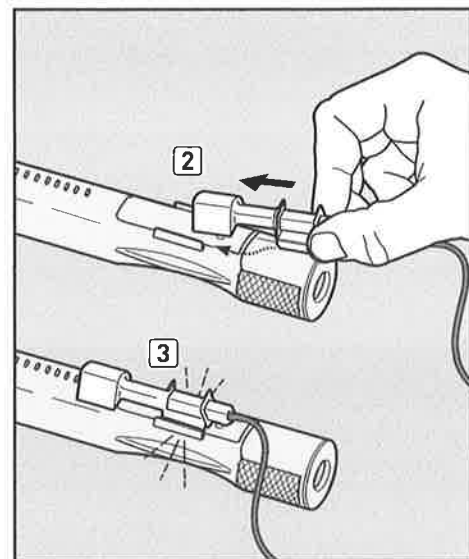
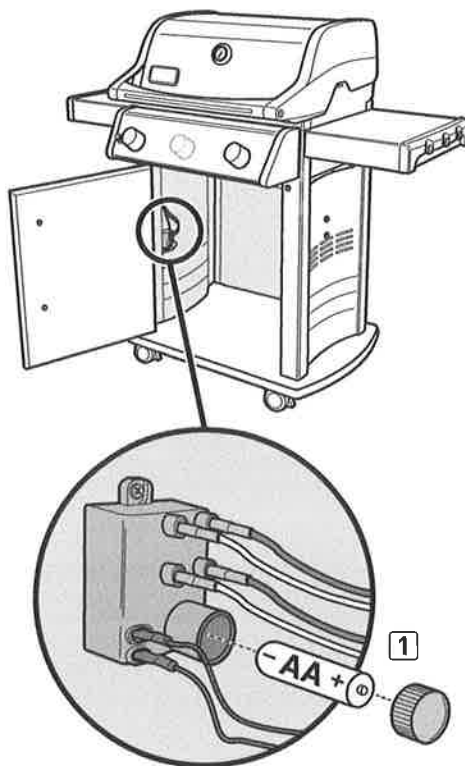
MAINTAINING THE ELECTRONIC CROSSOVER® IGNITION SYSTEM

The igniter module supplies power to the electronic Crossover® ignition system and the side burner with one igniter button. Whether you are performing routine maintenance or a troubleshooting check on the ignition system, read the following to keep your ignition system working properly.

If the electronic Crossover® ignition system fails to ignite, you'll need to pinpoint where the problem is occurring: with the gas flow or with the electronic ignition system. Begin by attempting to match light your burners. Refer to "MAIN BURNER IGNITION - Lighting with a Match." If match lighting is successful, the problem lies in the ignition system.

- Verify that the AA battery (alkaline only) is in good condition and is installed correctly **(1)**. Some batteries have a plastic protective wrap around them. This plastic must be removed before installing battery. Do not confuse this plastic with the battery label.
- Make sure the igniter wires are properly attached to the igniter module. Refer to the "IGNITER MODULE WIRE CHART" chart on this page.
- Make sure the ceramic igniter assembly is fully inserted into burner tube igniter channel **(2)**. If properly positioned, you will hear a snap **(3)**.
- Make sure the electronic igniter button is working by listening for clicking and looking for sparks at burner.

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



IGNITER MODULE WIRE CHART (E-220™ / E-320™ / SP-320™)

