



PERFORMER[®] DELUXE

CHARCOAL GRILL OWNER'S GUIDE

ESNA GUÍA DEL PROPIETARIO DE LA BARBACOA DE CARBÓN VEGETAL - Pg 27

FC MODE D'EMPLOI DU GRILL À CHARBON DE BOIS - Pg 39

Assembly, Ensamblaje, Assemblage - Pg 7

**YOU MUST READ THIS OWNERS 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 or death, or damage to property.

⚠ WARNING

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

⚠ WARNING: Follow all leak-check procedures carefully in this manual prior to grill operation. Do this even if the grill 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 try to light this appliance without reading the "Lighting" Instructions section of this manual.

⚠ Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



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US 08/15/14

DANGERS AND WARNINGS

FAILURE TO HEED THESE DANGER, WARNING, AND CAUTION STATEMENTS MAY CAUSE SERIOUS BODILY INJURY OR DEATH, OR A FIRE OR EXPLOSION RESULTING IN DAMAGE TO PROPERTY.

- ⚠ SAFETY SYMBOLS (⚠) will alert you to important SAFETY information.
- ⚠ Signal Words DANGER, WARNING, or CAUTION will be used with the SAFETY SYMBOL.
- ⚠ DANGER will identify the most serious hazard.
- ⚠ Please read all safety information contained in this Owner's Guide before operating this grill.

⚠ DANGERS

- ⚠ Do not use this grill under any overhead combustible construction.
- ⚠ Improper assembly may be dangerous. Please follow the assembly instructions in this manual. Do not use grill unless all parts are in place. Make sure either the ash catcher is properly attached to the legs underneath the bowl of the grill, or the high capacity ash catcher is in place, before lighting the grill.
- ⚠ Combustible materials should never be within 24 inches of the top, bottom, back or sides of grill.
- ⚠ Never lean over the grill when lighting the gas burner.
- ⚠ Do not use grill in high winds.
- ⚠ Do not operate the grill if a gas leak is present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Should the burner go out at any time during operation, turn tank valve off. Remove lid and wait five minutes before attempting to relight, using the lighting instructions outlined in this Manual.
- ⚠ Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.
- ⚠ Use only the LP gas regulator that is supplied with your grill.

⚠ WARNINGS

- ⚠ Do not store a spare or disconnected LP tank under or near this grill.
- ⚠ Keep the grill on a secure, level surface at all times, clear of combustible materials.
- ⚠ Do not put a grill cover or anything flammable on or in the storage area under the grill
- ⚠ Always remove the lid before lighting the gas burner, either manually or with the igniter. Lid must remain OFF until charcoal is fully ignited.
- ⚠ Use proper grill tools, with long, heat-resistant handles.
- ⚠ Some models may include the Tuck-Away™ lid holder feature. The Tuck-Away™ lid holder is used to store the lid while checking on or turning your food. Do not use the Tuck-Away™ lid holder as a handle to lift or move the grill. Do not place a hot lid on carpeting or grass. Do not hang the lid on the bowl handle.
- ⚠ Handle and store hot electric starters carefully.
- ⚠ Keep electrical wires and cords away from the hot surfaces of the grill and away from high traffic areas.
- ⚠ After a period of storage and/or nonuse, check for gas leaks and burner obstructions before using. See instructions in this manual for correct procedures.
- ⚠ The conversion or attempted use of natural gas in this grill is dangerous and will void your warranty.
- ⚠ A dented or rusty LP tank may be hazardous and should be checked by your liquid propane supplier. Do not use an LP tank with a damaged valve.
- ⚠ Although your LP tank may appear to be empty, it may still contain gas. The tank should be transported and stored accordingly.
- ⚠ PROP 65 WARNING: Handling the brass material on this product exposes you to lead, a chemical known to the State of California to cause cancer, and birth defects and other reproductive harm. Wash hands after handling this product.
- ⚠ If you see, smell or hear gas escaping from the LP tank:
 1. Get away from the LP tank.
 2. Do not attempt to correct the problem yourself.
 3. Call your Fire Department.

⚠ CAUTIONS

- ⚠ Lining the bowl with aluminum foil will obstruct the air flow. Instead, use a drip pan to catch drippings from meat when cooking by the Indirect Method.
- ⚠ Using sharp objects to clean the cooking grate or remove ashes will damage the finish.
- ⚠ Using abrasive cleaners on the cooking grates or the grill itself will damage the finish.
- ⚠ The grill should be thoroughly cleaned on a regular basis.

WARRANTY

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

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

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

WEBER'S VOLUNTARY WARRANTY

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

OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

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

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

WARRANTY HANDLING / EXCLUSION OF WARRANTY

If you believe that you have a part which is covered by this Warranty, please contact Weber Customer Service using the contact information on our website (www.weber.com, or such country-specific website to which Owner may be redirected). Weber will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that repair or replacement are not possible, Weber may choose (at its option) to replace the grill in question with a new grill of equal or greater value. Weber may ask you to return parts for inspection, shipping charges to be pre-paid.

This WARRANTY lapses if there are damages, deteriorations, discolorations, and/or rust for which Weber is not responsible caused by:

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

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

PRODUCT WARRANTY PERIODS

Cooking/charcoal grates:	2 years, no rust through/burn through
One-Touch™ cleaning system:	5 years, no rust through/burn through
Bowl, lid, and center ring:	10 years, no rust through/burn through
Plastic components:	5 years, excluding fading or discoloration
All remaining parts:	2 years

DISCLAIMERS

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

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

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

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

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

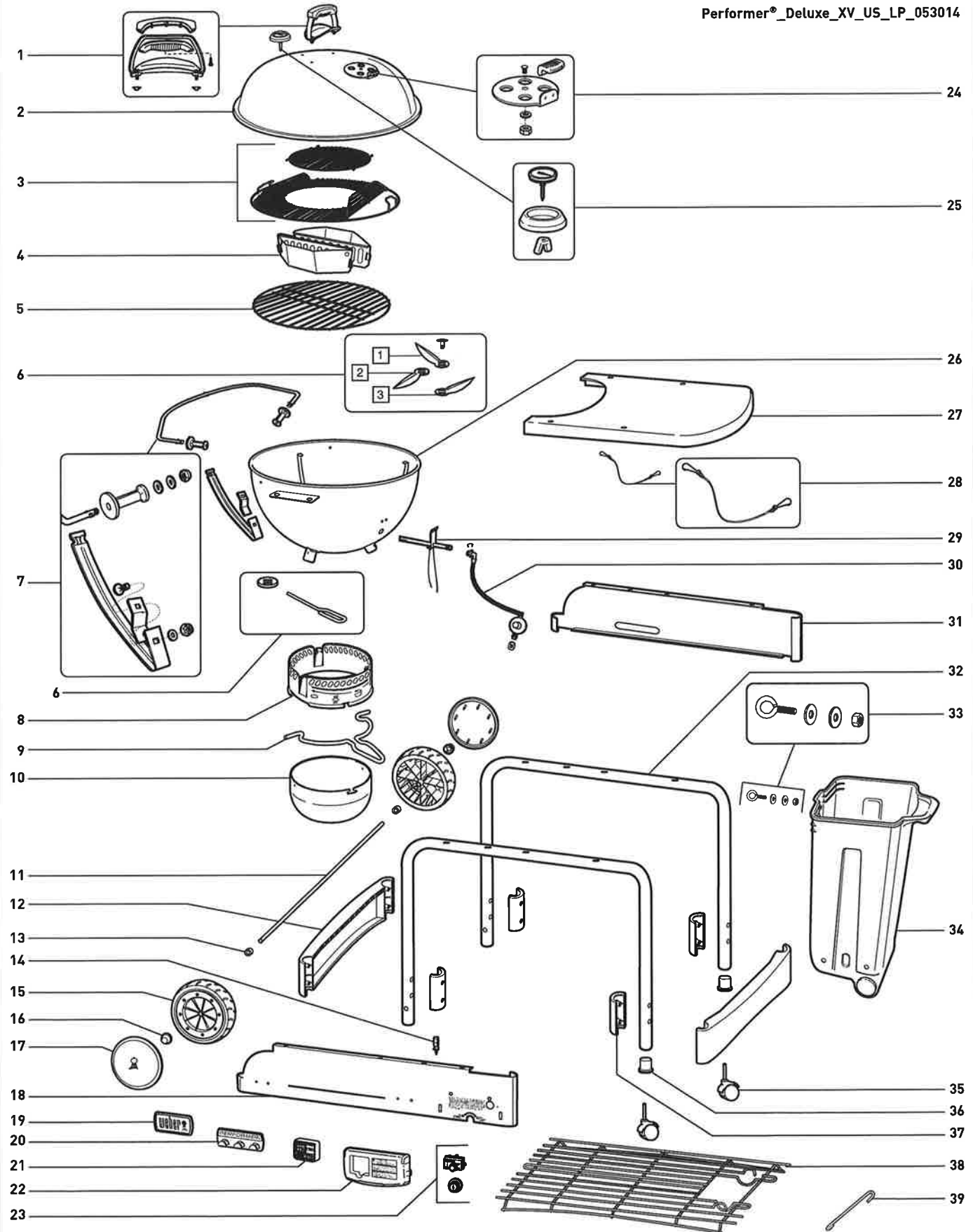
THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR APARTMENT USE ONLY AND DOES NOT APPLY TO WEBER GRILLS USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS, OR RENTAL PROPERTIES.

WEBER MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

WEBER-STEPHEN PRODUCTS LLC
Customer Service Center
2900 Golf Road
Rolling Meadows, IL 60008
U.S.A.

EXPLODED VIEW • DIAGRAMA DE DESPIECE • VUE ECLATEE

Performer®_Deluxe_XV_US_LP_053014



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

US

1. Lid Handle Assembly
2. Lid
3. GBS™ Cooking Grate
4. Char-Baskets™
5. Charcoal Grate
6. One Touch™ Cleaning System
7. Tuck-Away™ Lid Holder & Lower Support Assembly
8. Ash Catcher Ring
9. Ash Catcher Handle
10. High Capacity Ash Catcher
11. Axle
12. Leg Frame Bracket
13. Wheel Spacer
14. Igniter Wire Stay
15. Wheel
16. Hub Cap
17. Wheel Cover
18. Front Panel
19. Logo Plate
20. Tool Holder
21. Digital Cook Timer
22. Gas Control Cover
23. Igniter Button / Igniter Module
24. Lid Damper Assembly
25. Thermometer Assembly
26. Bowl
27. Table
28. CharBin™ Retention Chain
29. Burner Assembly
30. Hose & Regulator with Orifice & Clip
31. Rear Panel
32. Leg Frame
33. CharBin™ Hardware
34. CharBin™
35. Locking Caster
36. Caster Insert
37. Leg Frame Bracket Clamp
38. Bottom Rack
39. Matchstick Holder

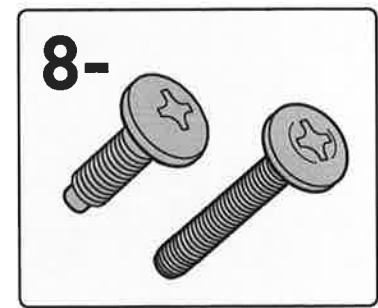
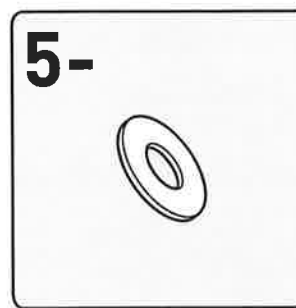
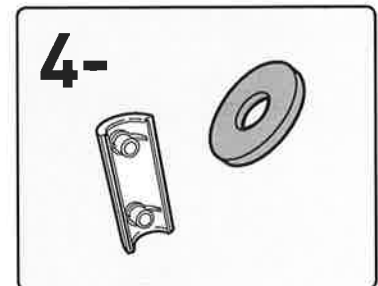
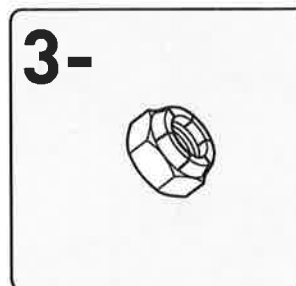
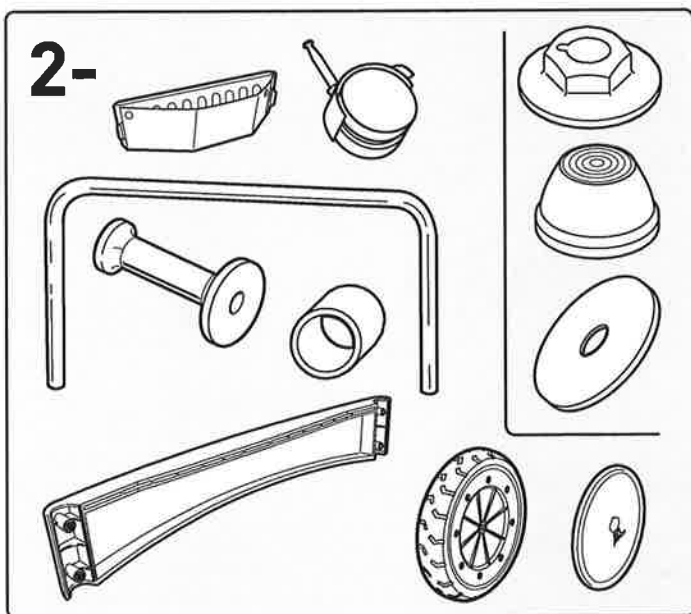
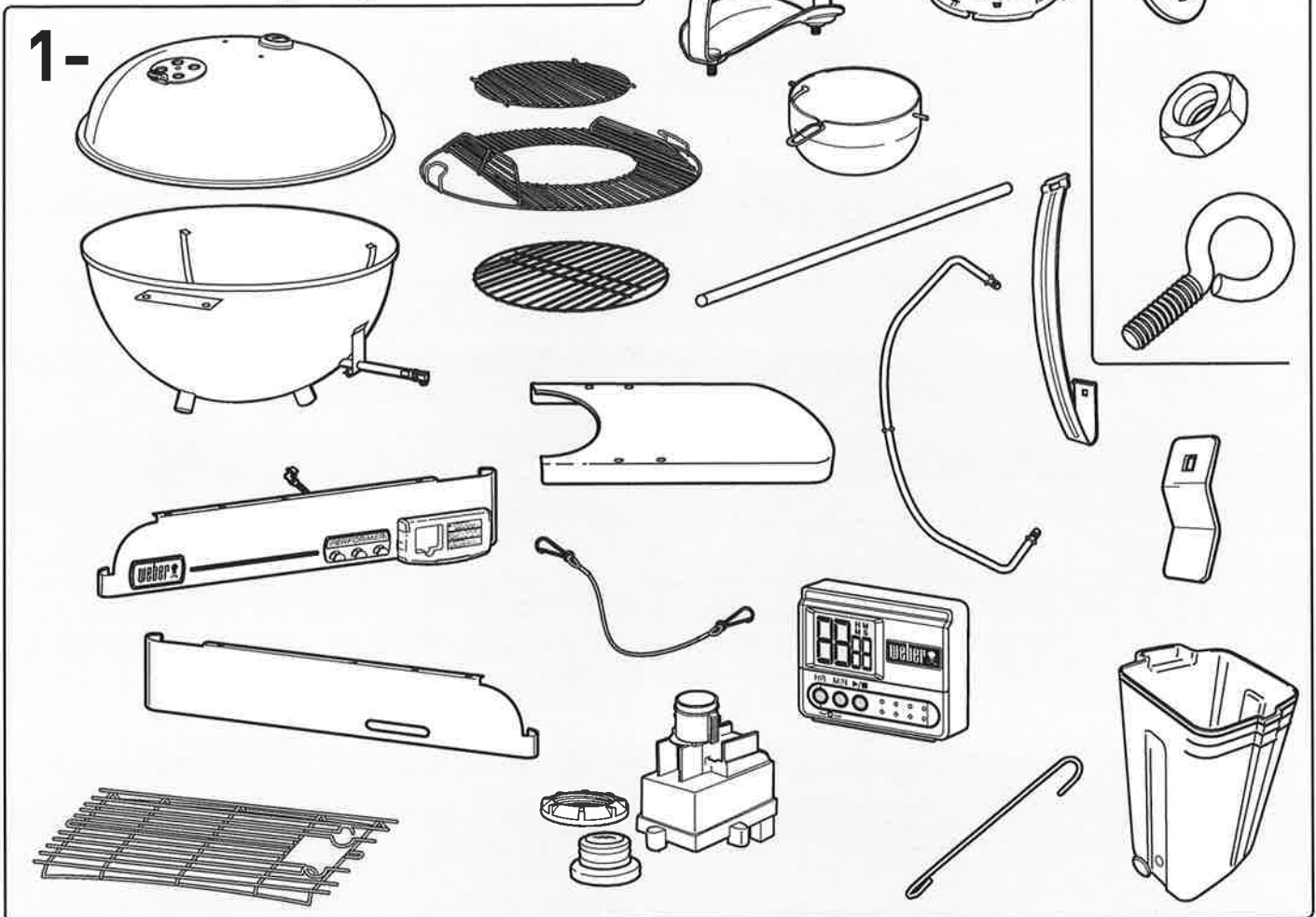
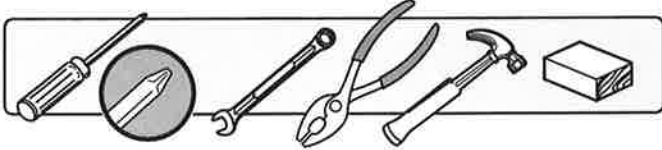
ES/PA

1. Conjunto de la agarradera de la tapa
2. Tapa
3. Rejilla para cocinar GBS™
4. Char-Baskets™
5. Rejilla de carbón
6. Sistema de limpieza One-Touch™
7. Conjunto del sujetador de tapa y soporte inferior Tuck-Away™
8. Anillo de receptor de ceniza
9. Asa del receptor de ceniza
10. Receptor de ceniza de alta capacidad
11. Eje
12. Soporte de estructura de la pata
13. Separador de rueda
14. Tirante del alambre del encendedor
15. Rueda
16. Tapa del buje
17. Cubierta de la rueda
18. Panel frontal
19. Placa de logotipo
20. Sujetador de herramientas
21. Contador de tiempo digital para cocinar
22. Cubierta del control de gas
23. Botón del encendedor / Módulo del encendedor
24. Conjunto del amortiguador de la tapa
25. Conjunto del termómetro
26. Tazón
27. Tabla
28. Cadena de retención CharBin™
29. Conjunto del quemador
30. Manguera y regulador con orificio y clip
31. Panel trasero
32. Estructura de la pata
33. Hardware CharBin™
34. CharBin™
35. Seguro de rueda giratoria
36. Inserto de rueda giratoria
37. Abrazadera del soporte de estructura de la pata
38. Estante inferior
39. Sujetador de fósforos

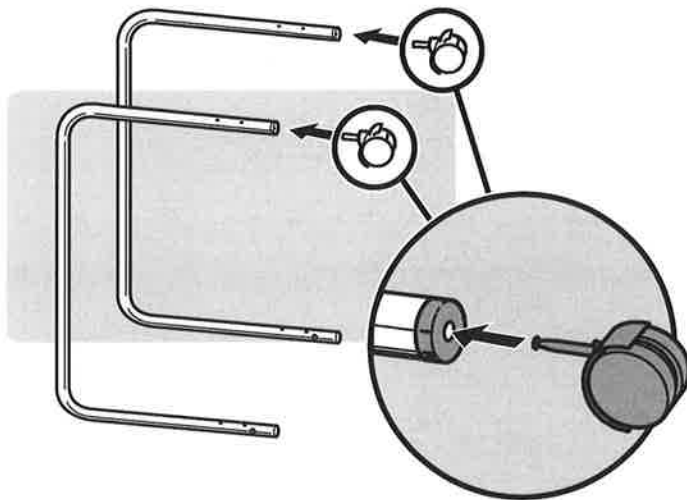
FC

1. Ensemble de poignée du couvercle
2. Couvercle
3. GBS™ Grille de cuisson
4. Char-Baskets™
5. Panier de briquettes
6. Système de nettoyage One-Touch™
7. Ensemble porte couvercle et support inférieur Tuck-Away™
8. Anneau du receveur de cendres
9. Poignée du receveur de cendres
10. Receveur de cendres à haute capacité
11. Essieu
12. Support de barre transversale
13. Cale d'espacement de la roue
14. Passe-fils électrique
15. Roue
16. Clip de fixation
17. Cache-roue
18. Panneau frontal
19. Plaque de logo
20. Porte-ustensiles
21. Minuteur numérique de cuisine
22. Cache du contrôle de gaz
23. Bouton d'allumage/ Module d'allumage
24. Ensemble d'aération du couvercle
25. Thermomètre
26. Bol
27. Table
28. Chaîne de retention du CharBin™
29. Ensemble du brûleur
30. Flexible et régulateur avec orifice et pince
31. Panneau arrière
32. Barre transversale
33. Matériel du CharBin™
34. CharBin™
35. Roulette à frein
36. Support de roulette
37. Pince de support de barre transversale
38. Étagère inférieure
39. Porte-allumette

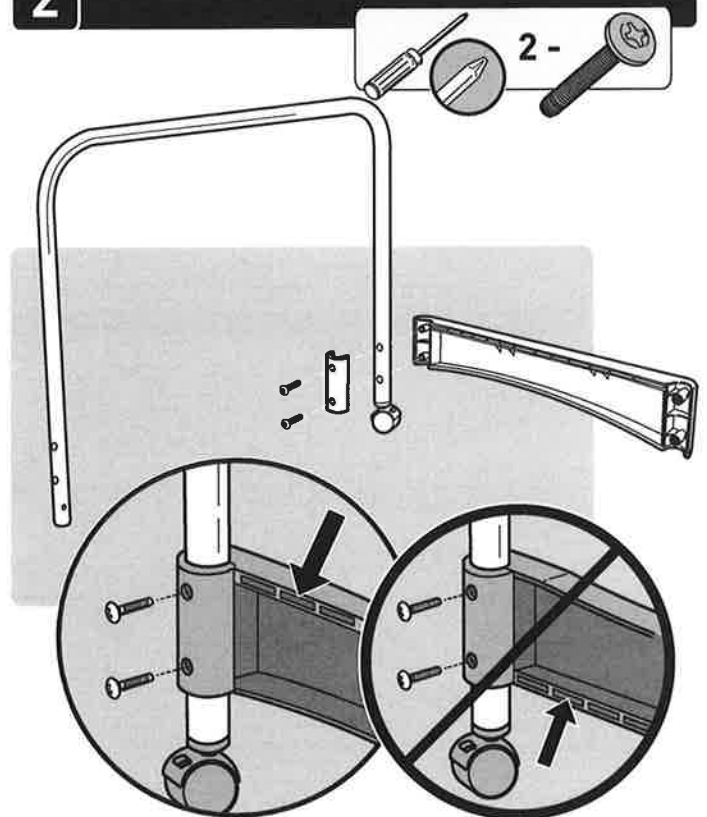
PARTS LIST • LISTA DE PARTES • LISTE DES PIÉCES



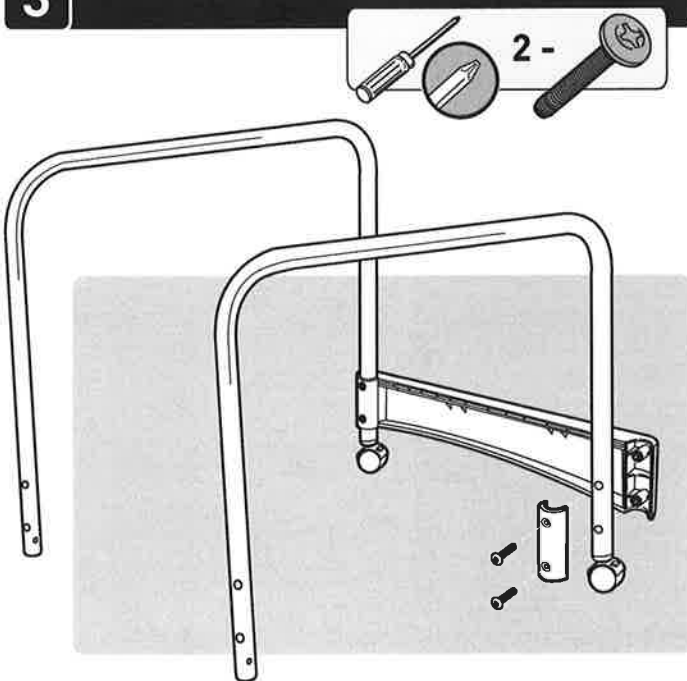
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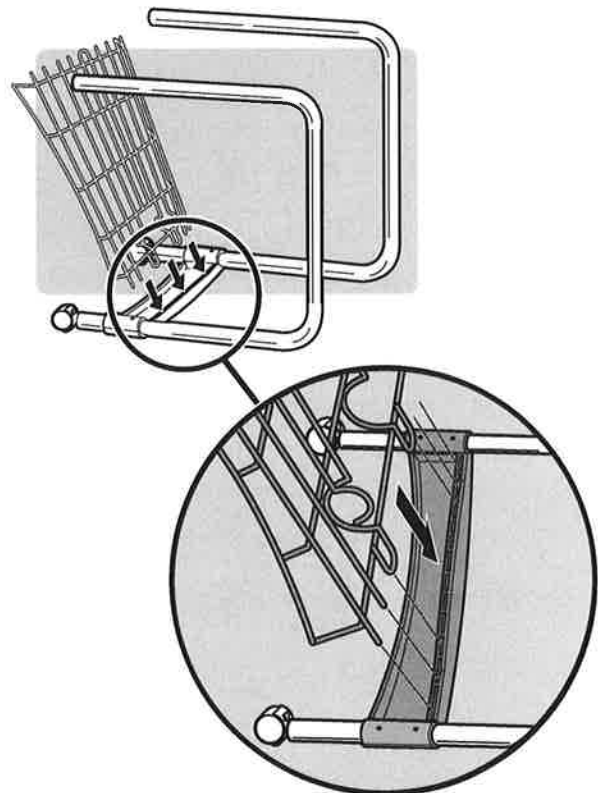
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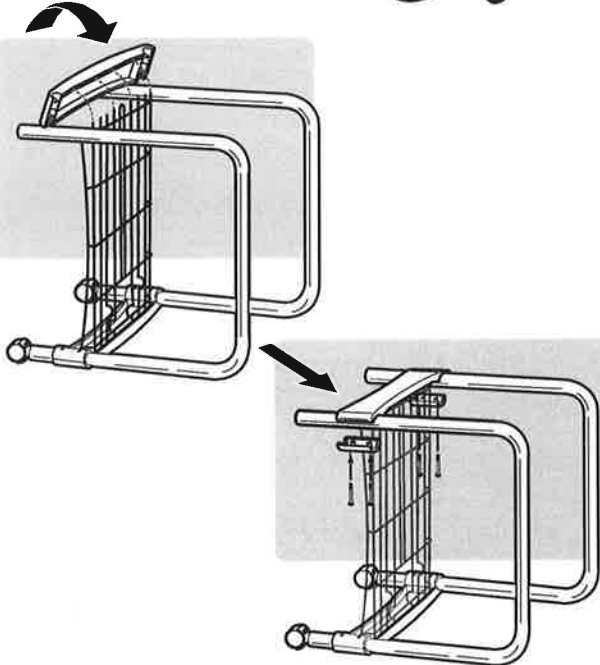
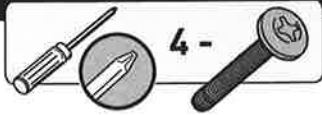
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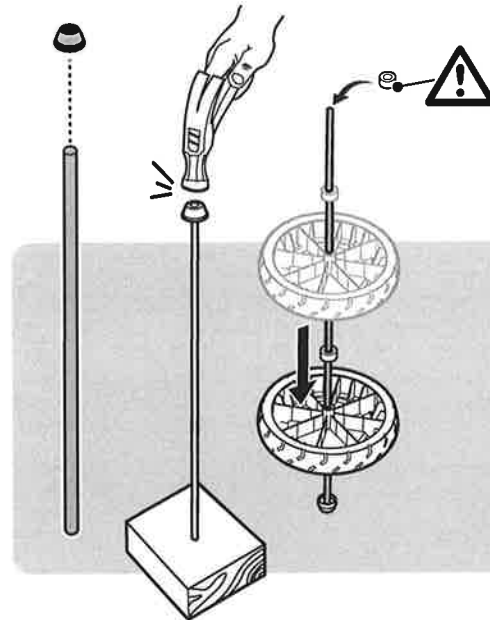
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5



6



⚠ **IMPORTANT:**
Make sure
to insert
the wheel
spacer before
continuing.

ESU
⚠ **IMPORTANTE:**
Asegúrese
de insertar el
separador de
ruedas antes
de continuar.

FC
⚠ **IMPORTANT :**
Mssurez-
vous d'avoir
inséré la cale
d'espacement
de la roue
avant de
continuer.

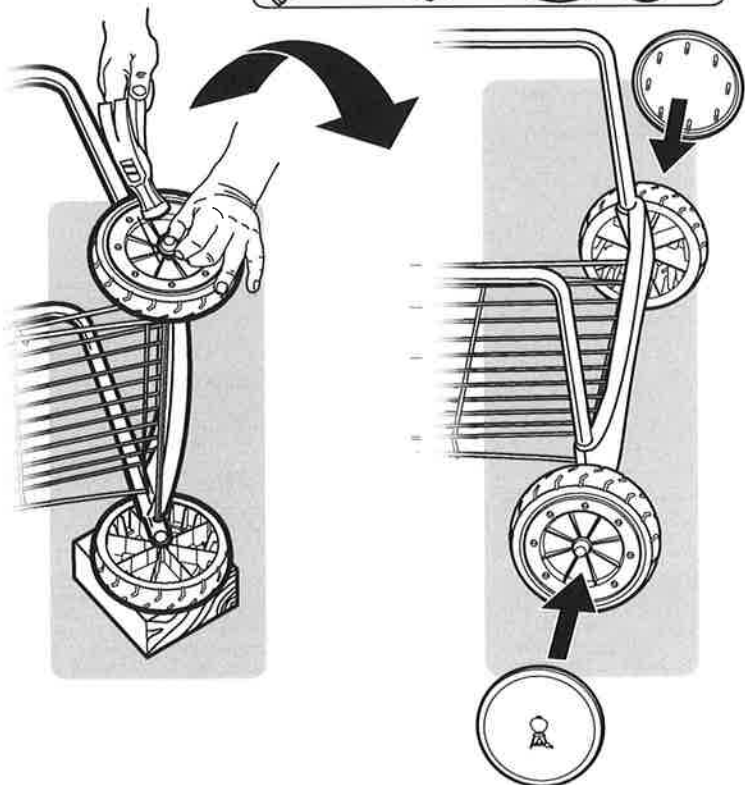
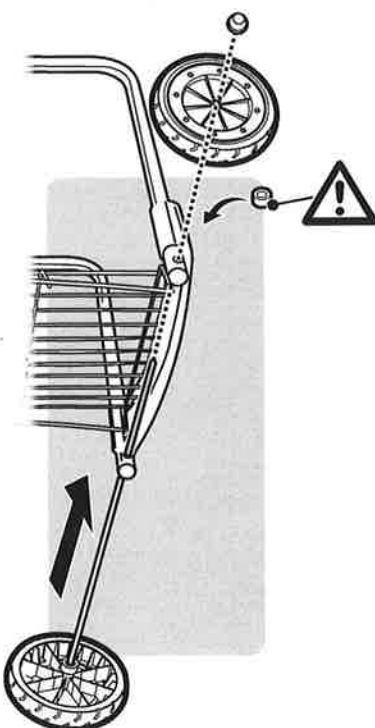
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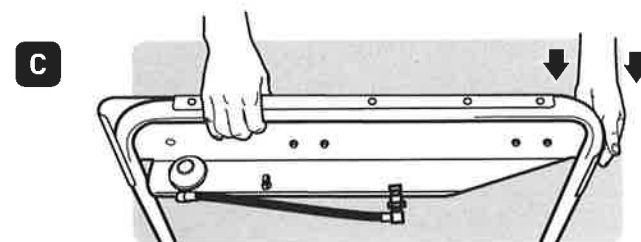
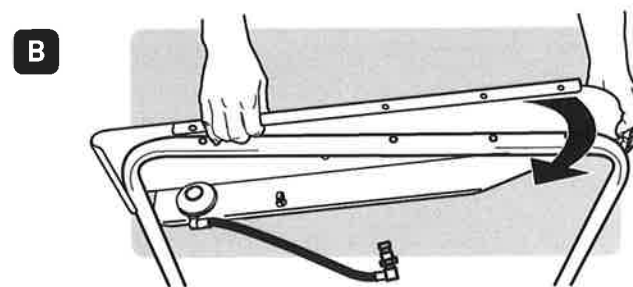
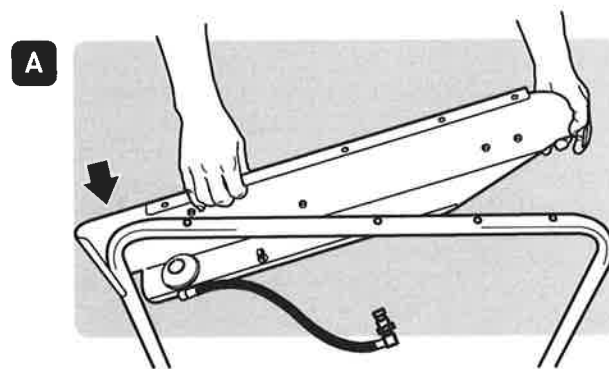
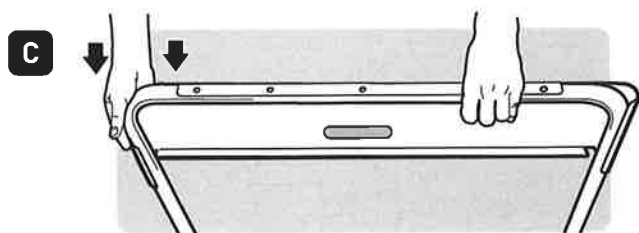
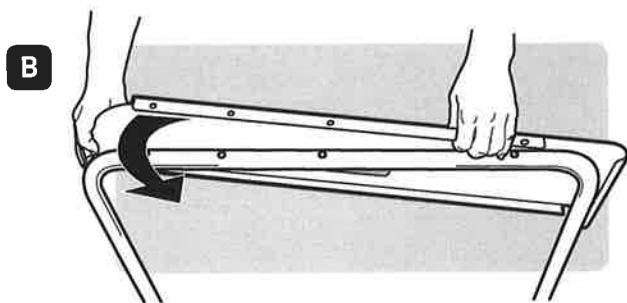
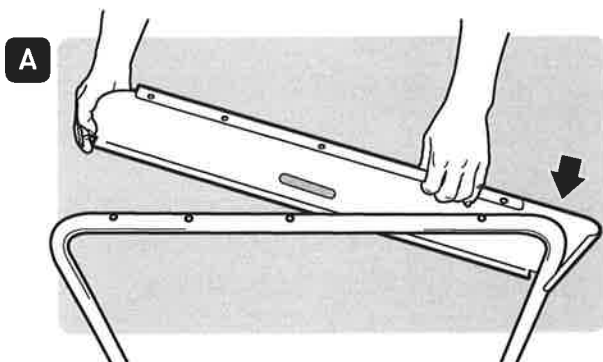
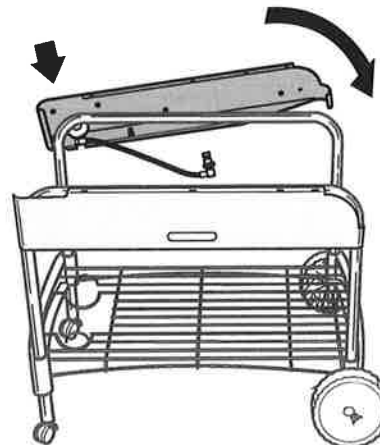
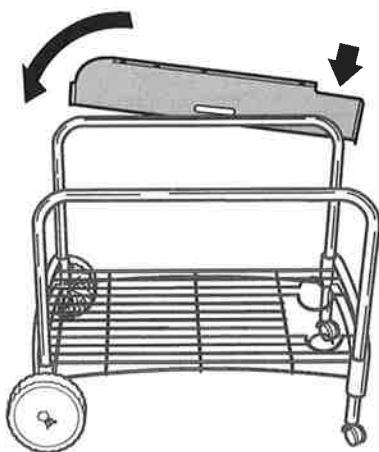
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ESU
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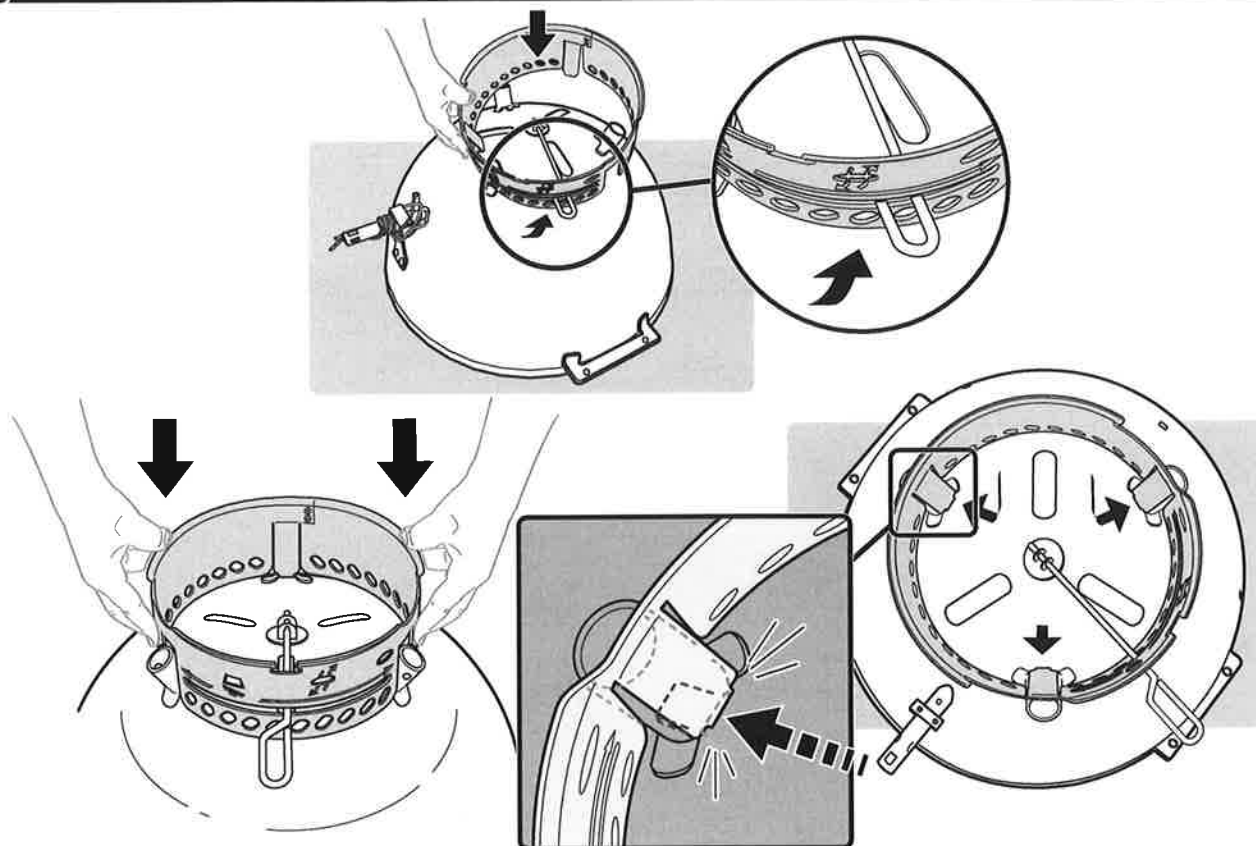
FC
⚠ **IMPORTANT :**
Mssurez-
vous d'avoir
inséré la cale
d'espacement
de la roue
avant de
continuer.



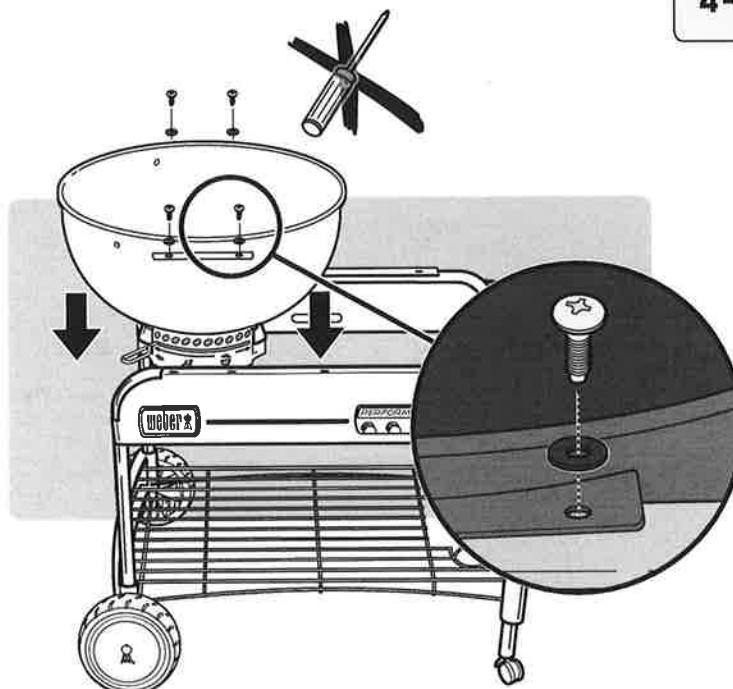
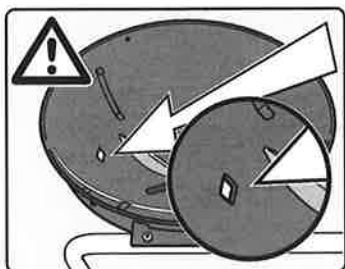
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9



10

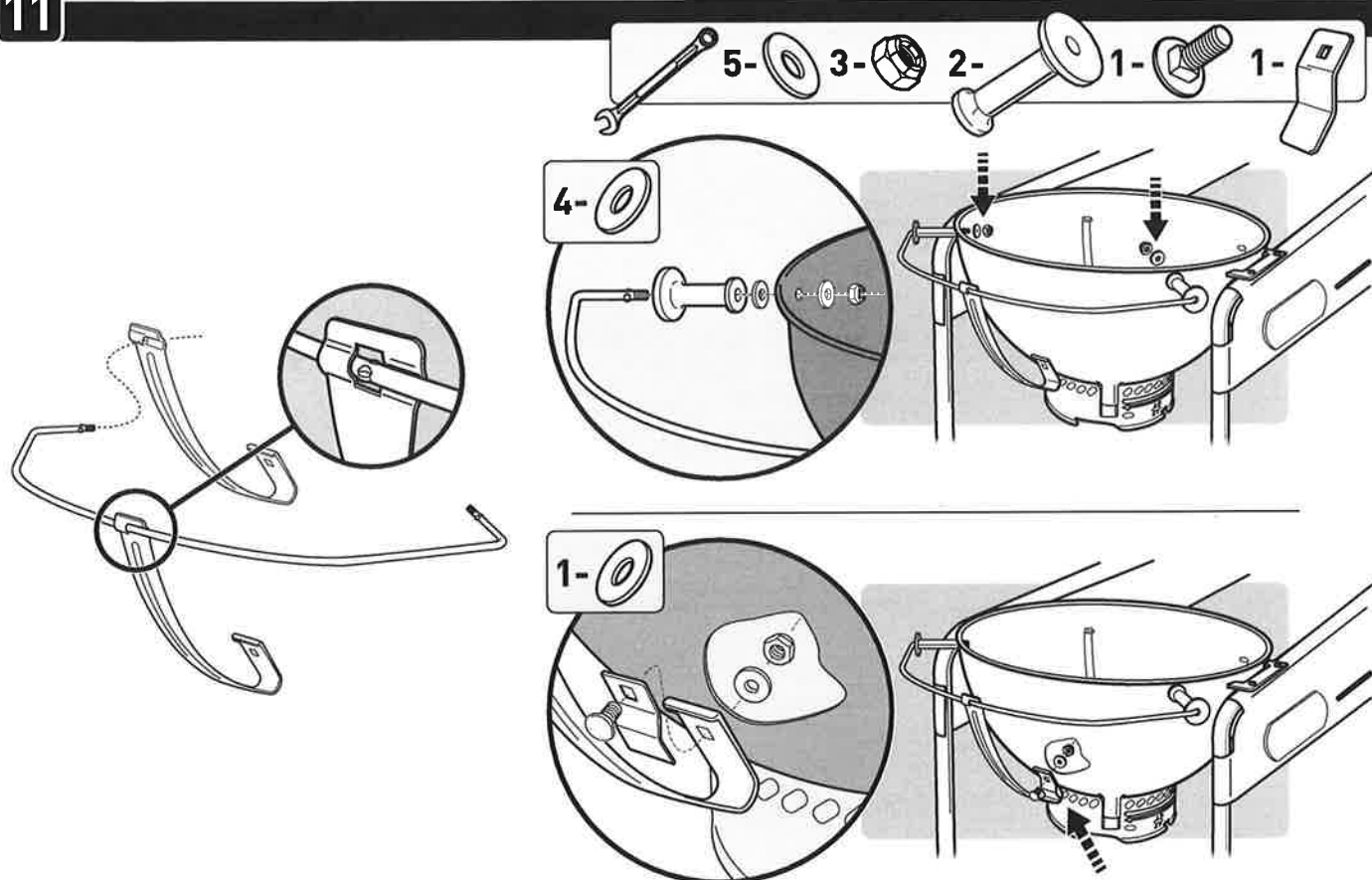


US ⚠ Finger Tighten Only.
Do not fully tighten any
of the screws before
both the table and bowl
assembly have been
installed.

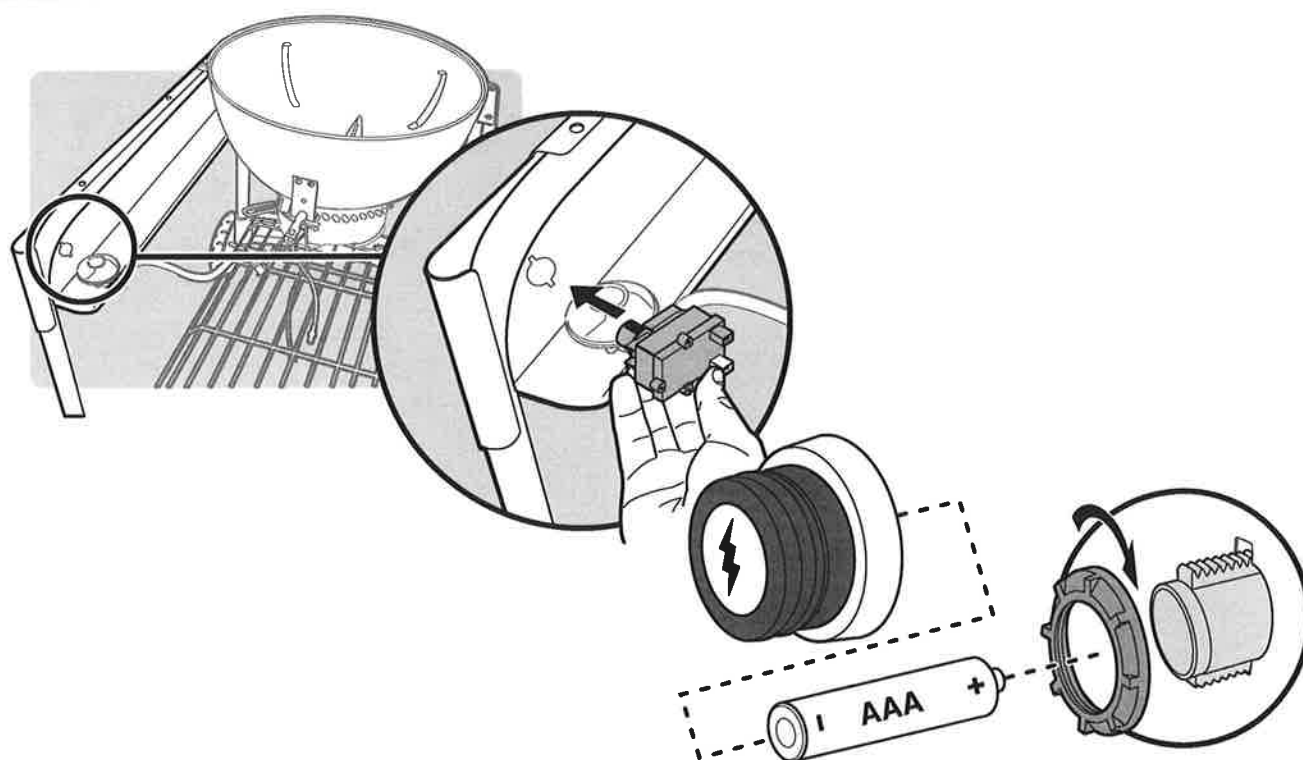
ESNA ⚠ Apretar a mano
solamente.
No apretar completamente
ninguno de los tornillos
hasta no haber instalado
la mesa y el conjunto de
la cuba.

FC ⚠ Serrer à la main
uniquement.
Ne serrer totalement
aucune des vis avant que
la table et l'ensemble de
cuve soient installés.

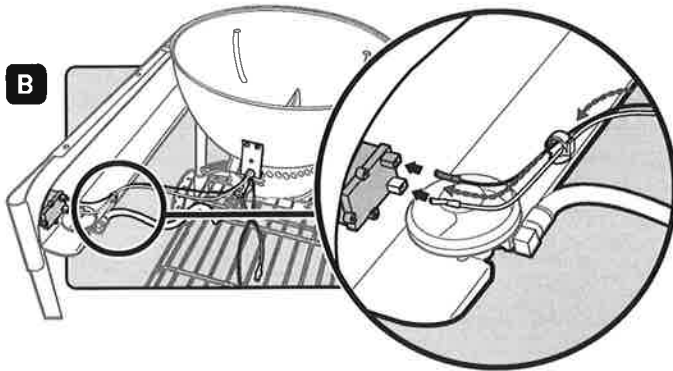
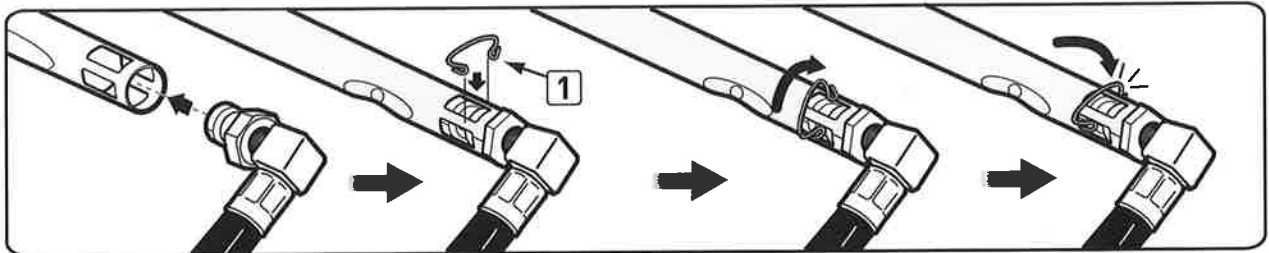
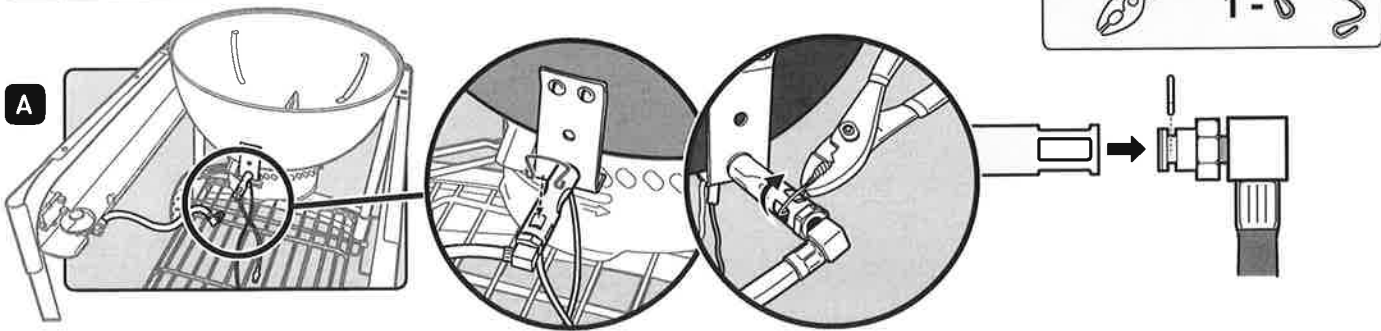
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12



13



⚠ WARNING

Prior to use, pull the gas hose and orifice to make sure that the retaining clip is in place and that the gas hose and orifice is securely attached inside the burner tube.

A missing retaining clip can cause the gas hose and orifice to move out of the burner tube. This can cause a fire resulting in serious bodily injury or death and damage to property.

⚠ DANGER

Do not use the gas ignition feature if the retaining clip (1) securing the gas line and orifice into the burner tube is missing.

A missing retaining clip can cause the gas hose and orifice to move out of the burner tube. This can cause a fire resulting in serious bodily injury or death and damage to property.

⚠ ADVERTENCIA

Antes de utilizarse, hale la manguera de gas y el orificio para asegurarse de que el clip de retención esté en su lugar y el orificio esté bien sujeto dentro del tubo quemador.

Un clip de retención faltante puede ocasionar que la manguera de gas y el orificio se salgan del tubo quemador. Esto podría resultar en un incendio causante de heridas corporales graves y daños materiales.

⚠ PELIGRO

No utilice la función de encendido del gas si faltase el clip de retención (1) que sujeta la línea de gas y el orificio dentro del quemador de gas.

Un clip de retención faltante puede ocasionar que la manguera de gas y el orificio se salgan del tubo quemador. Esto podría resultar en un incendio causante de heridas corporales graves y daños materiales.

⚠ MISE EN GARDE

Avant utilisation, tirez sur le tuyau de gaz et sur l'orifice pour vous assurer que la pince de retenue est en place et que le tuyau de gaz et l'orifice sont solidement fixés à l'intérieur du tube du brûleur.

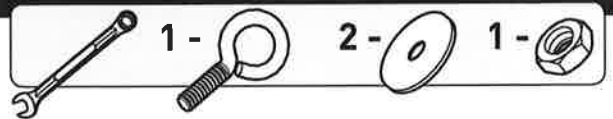
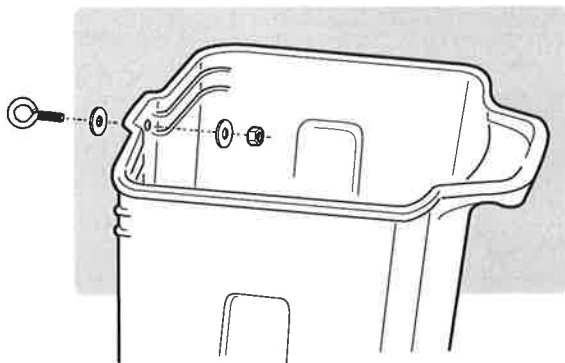
Une pince de retenue manquante peut provoquer la sortie du tuyau de gaz et de l'orifice hors du tube du brûleur. Ceci peut provoquer un incendie avec pour conséquence des blessures graves ou un décès ainsi que des dégâts matériels.

⚠ DANGER

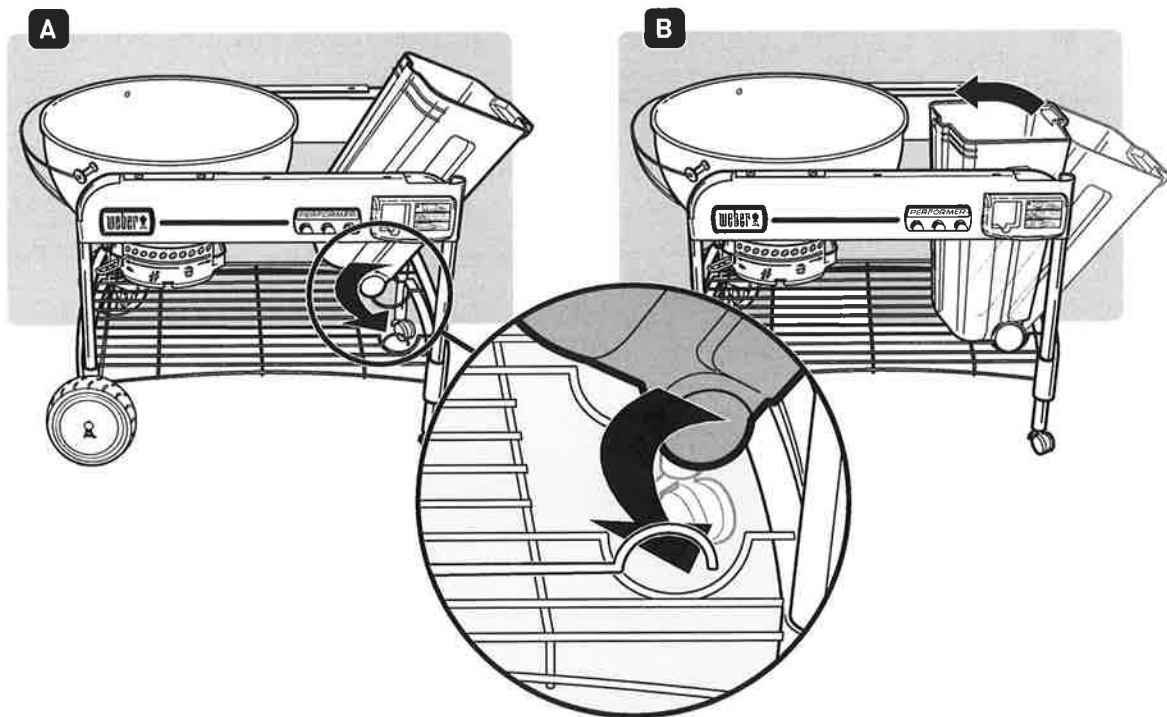
N'utilisez pas la fonction d'allumage du gaz si la pince de retenue (1) qui fixe la conduite de gaz et l'orifice à l'intérieur du tube du brûleur est manquante.

Une pince de retenue manquante peut provoquer la sortie du tuyau de gaz et de l'orifice à l'extérieur du tube du brûleur. Ceci peut provoquer un incendie avec pour conséquence des blessures graves ou un décès ainsi que des dégâts matériels.

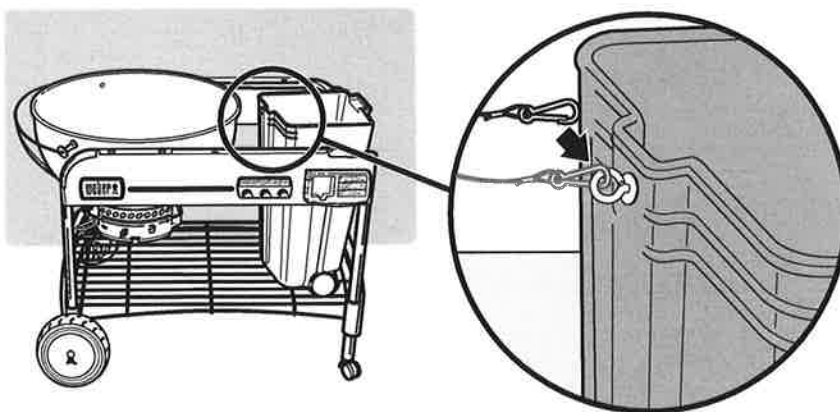
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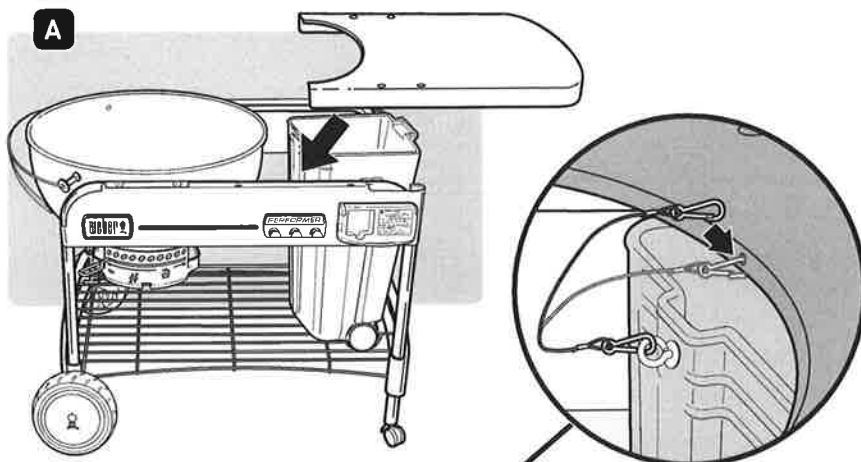
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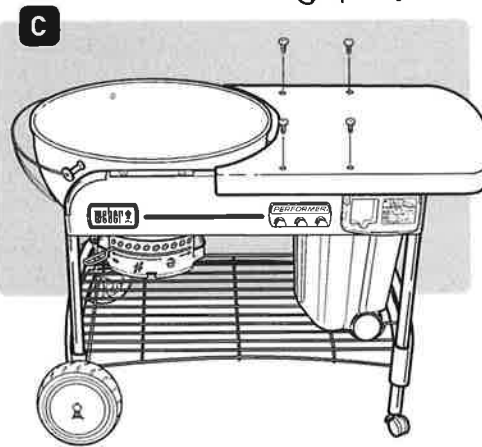
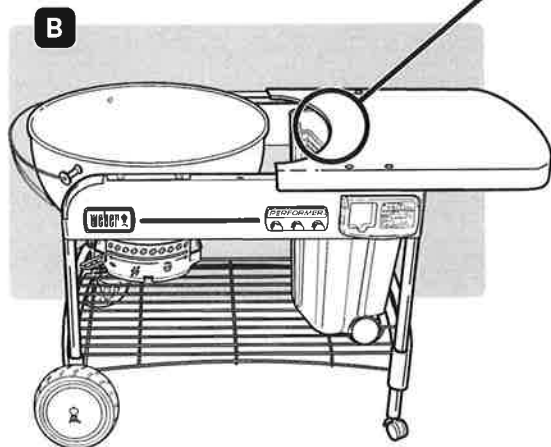
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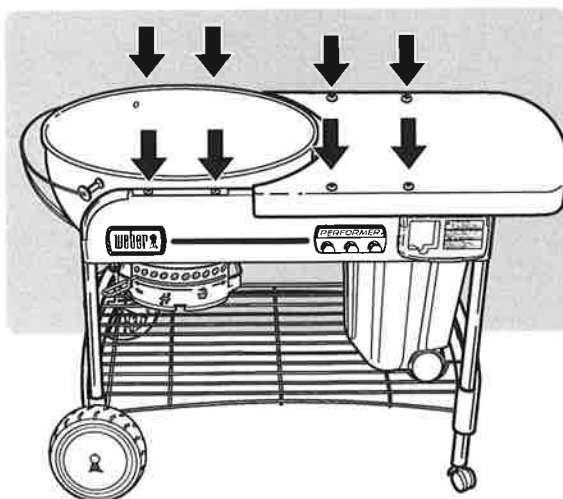
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- US ⚠ Finger Tighten Only.
- ESNA ⚠ Apretar a mano solamente.
- FC ⚠ Serrer à la main uniquement.

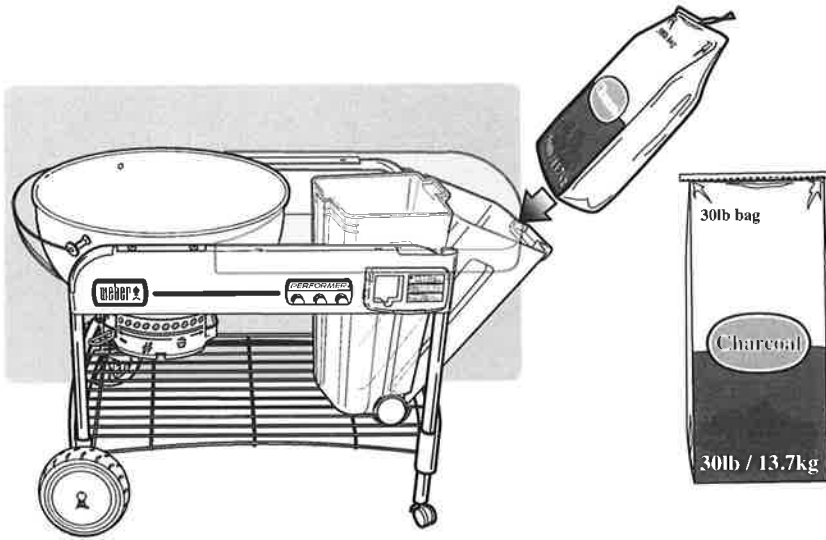


18



- US Fully tighten all eight screws
- ESNA Apretar del todo del ocho tornillos.
- FC Serrer complètement les huit vis.

19

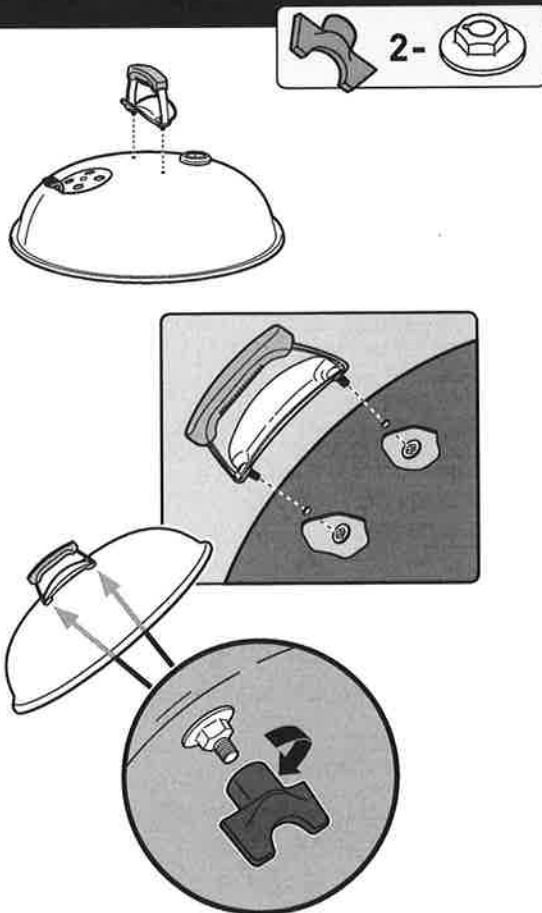


US
 ⚠ Máximo una bolsa de 30 lbs. / 13.7 kg. de carbón vegetal. La bolsa de carbón vegetal debe colocarse directamente en el recipiente de almacenaje CharBin™.

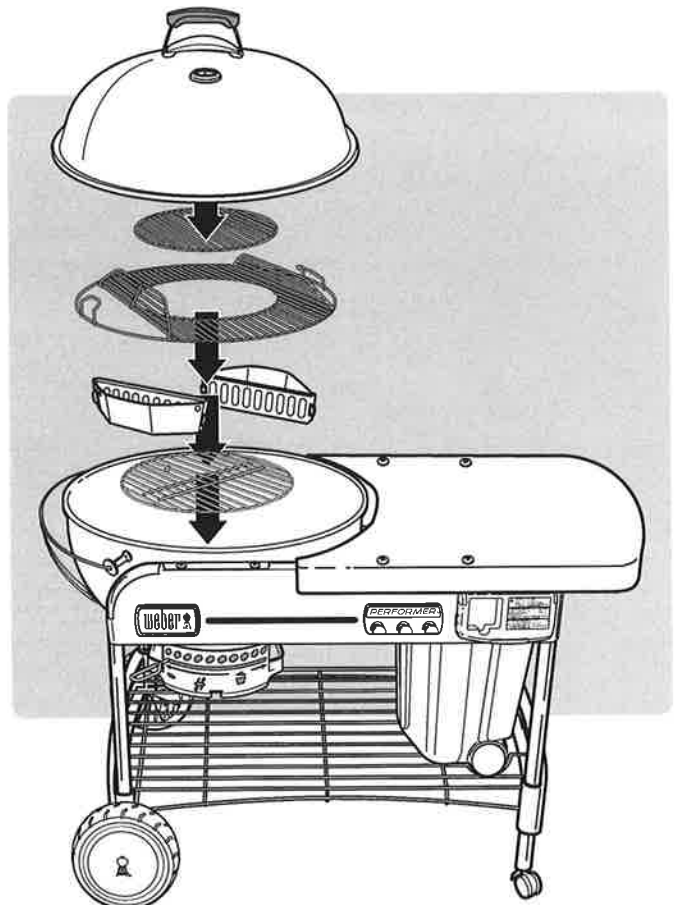
ES/EN
 ⚠ Maximum 30 lb. / 13.7 kg. bag of charcoal. The bag of charcoal should be placed directly in the CharBin™ Storage Container.

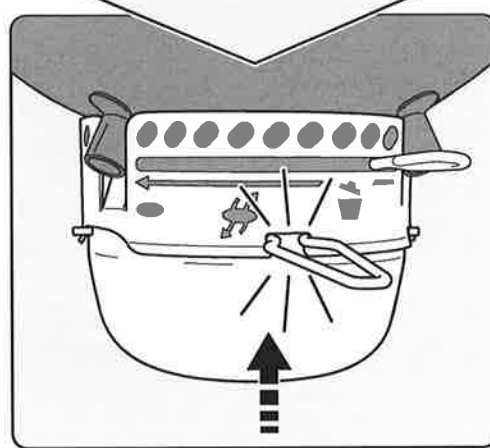
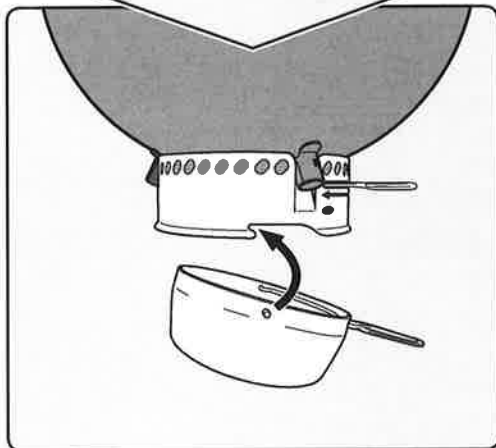
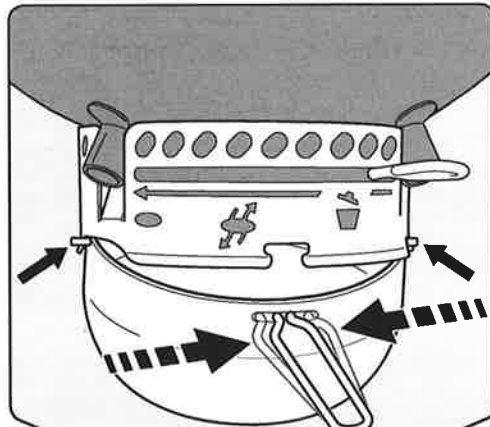
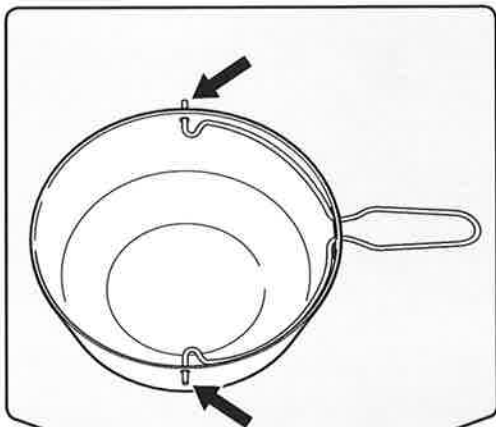
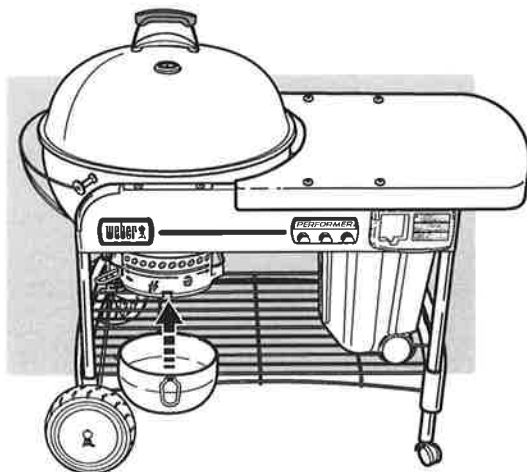
FC
 ⚠ Sac de charbon de bois 30 lbs. / 13,7 kg. maximum. Le sac de charbon de bois devrait être placé directement dans le Conteneur de stockage CharBin™.

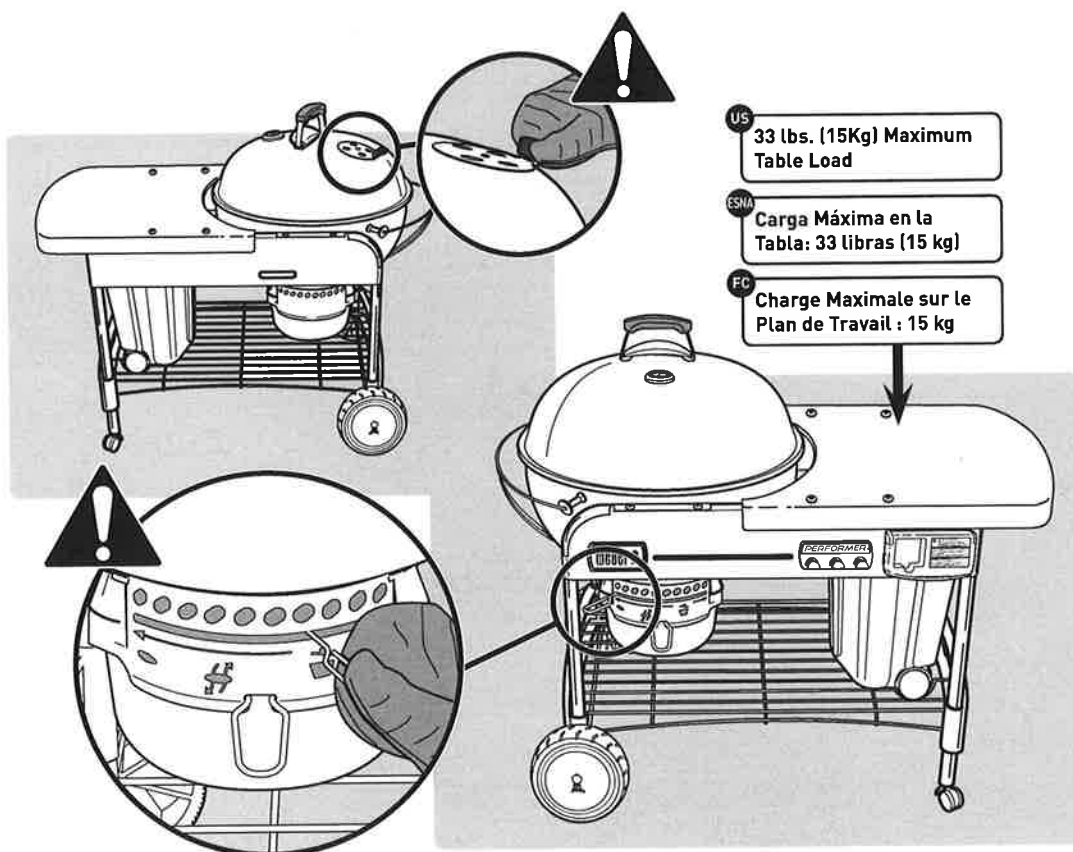
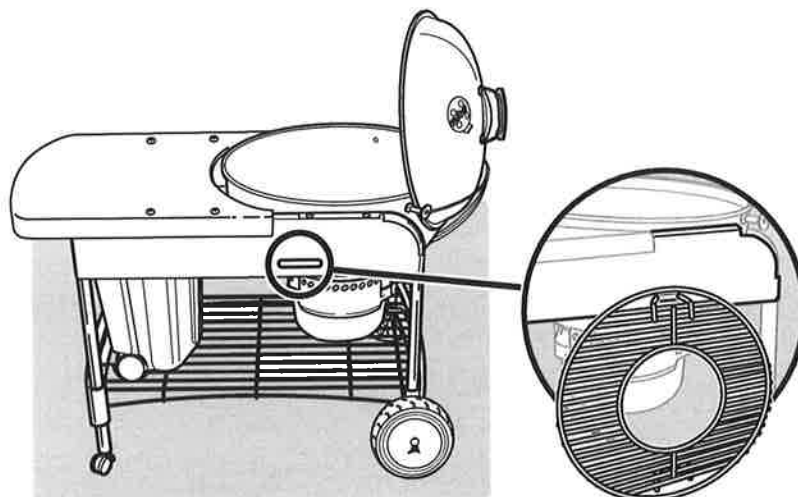
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GENERAL INSTRUCTIONS

- These instructions will give you the minimum requirements for assembling your Weber® gas barbecue. Please read the instructions carefully before using your Weber® gas barbecue. Improper assembly can be dangerous.
- Not for use by children.
- The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or CSA B149.1, Natural Gas and Propane Installation Code.
- The pressure regulator supplied with the Weber® gas barbecue must be used. This regulator is set for 11 inches of water column (pressure).
- This Weber® gas barbecue is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.
- This appliance is not intended for commercial use.
- The areas around the LP cylinder must be free and clear from debris.
- Replacement pressure regulators and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.
- Place dust caps on cylinder valve outlets when cylinder is not in use.
- Disconnect the cylinder if: 1) it is empty; 2) the grill is being stored in a garage or other enclosed area; 3) the grill is being transported; 4) the grill is not in use.

- ⚠ **Do not move the appliance during use. Allow the grill to cool before moving.**
- ⚠ **This appliance is not intended for and should never be used as a heater.**
- ⚠ **When cooking, the appliance must be on a level, stable surface in an area clear of combustible material.**

IMPORTANT CYLINDER INFORMATION

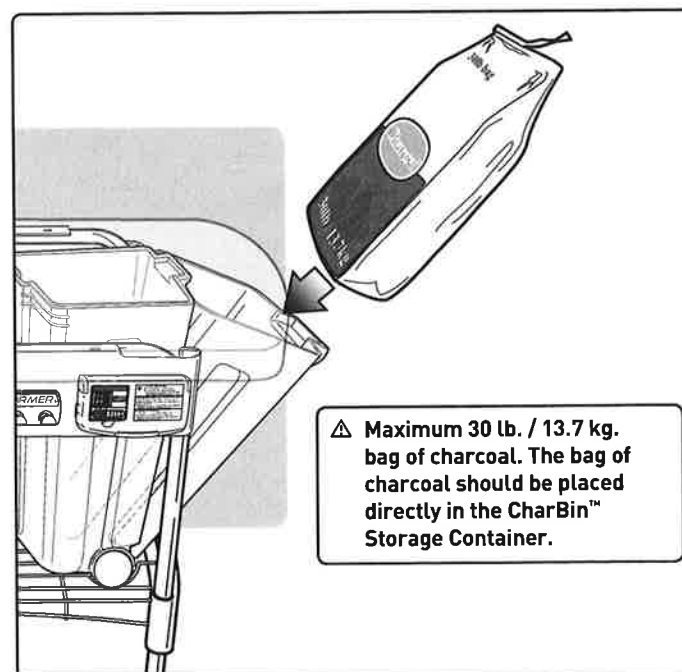
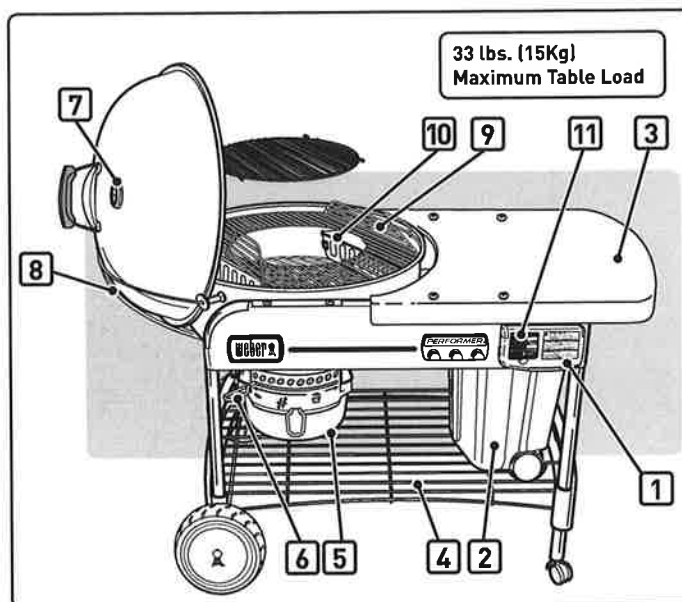
- ⚠ **NEVER store a spare LP Cylinder under or near this barbecue.**

Note: Your Weber® gas grill is equipped for a cylinder supply system designed for vapor withdrawal.

- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP - gas cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

FEATURES:

- A) Exclusive Touch-N-Go™ gas ignition system takes the hassle out of lighting charcoal briquets (1). Simply push and hold button and the system's gas burner ignites, starting the charcoal for you. No dangerous liquid starters to use or store, and no more liquid starter aftertaste.
- B) CharBin™ storage container holds a bag of charcoal with a maximum weight of 30 lbs./13.7 kg (2). The bag of charcoal should be placed directly in the CharBin™ storage container.
- C) Metal work surface serves as a great work area and covers the CharBin™ storage container to keep briquets dry (3).
- D) Convenient bottom rack for storage (4).
- E) High-capacity ash catcher locks in place, eliminating blowing ashes (5).
- F) One-Touch™ cleaning system easily sweeps out ashes, or opens and closes the vents (6).
- G) Thermometer monitors the cooking temperature inside the grill (7).
- H) Tuck-Away™ lid slides back into the stainless steel lid holder and acts as a windshield when lighting briquets (8).
- I) The Weber Original™ Gourmet BBQ System™ (GBS™) hinged cooking grate (9), hinged access flaps swing open on cooking grate for easy addition of briquets or wood chips during cooking. Includes insert for everyday use. Fits full line of Gourmet BBQ System™ accessories.
- J) Char-Basket™ charcoal fuel holders allow convenient indirect and concentrated direct cooking flexibility with wood or charcoal (10).
- K) Digital Cook Timer (11).



GAS INSTRUCTIONS

ATTACH PROPANE CYLINDER

Use disposable propane cylinders with a capacity of either 14.1 oz. or 16.4 oz. equipped with a CGA #600 connection.

⚠ CAUTION: Use cylinders that are marked "Propane fuel" only.

Push propane cylinder into regulator and turn clockwise until tight.

⚠ WARNING: Hand tighten only. Using excessive force could damage the regulator coupling and could cause a leak.

CHECK FOR GAS LEAKS

⚠ DANGER

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

A) Regulator to propane cylinder connection.

⚠ WARNING: If there is a leak at connection (1), remove propane cylinder by turning counterclockwise. Do not operate grill. Use a different propane cylinder and recheck for leaks with soap and water solution. If a leak persists after retightening the propane cylinder, 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®.

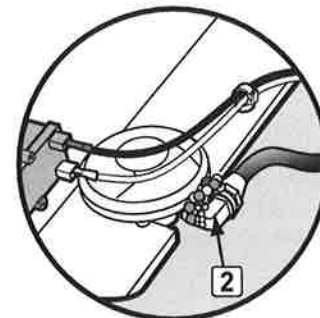
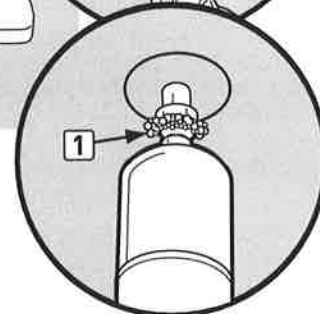
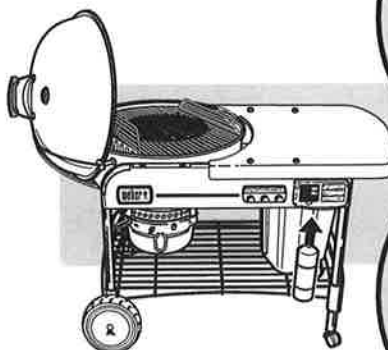
B) Regulator-to-hose connections.

⚠ WARNING: If there is a leak at connection (2) 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.

⚠ DANGER

Do not store a spare LP-gas cylinder under or near this appliance.



OPERATING

LIGHTING

⚠ DANGER

Open lid before lighting. Do not use any flammable liquids such as starting fluid, gasoline, alcohol or any form of self-lighting charcoal at any time, including when manually lighting. Failure to do so will cause serious bodily injury or death.

A) Remove grill lid before operating gas feature.

⚠ DANGER: Failure to do so can cause a gas build-up that can cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

B) Open bottom bowl dampers (1).

C) Position Char-Baskets™ over burner (2).

D) Push in tabs on gas control cover (3) and lift to open.

E) Turn gas supply on (counter-clockwise) at least one full turn (4).

⚠ WARNING: Do not lean over open barbecue while lighting.

F) Push and hold igniter button until burner ignites (5).

⚠ CAUTION: Flame may be hard to see on a bright day.

G) After charcoal has ignited (approximately 5 minutes), turn gas control knob OFF (clockwise) until it is closed.

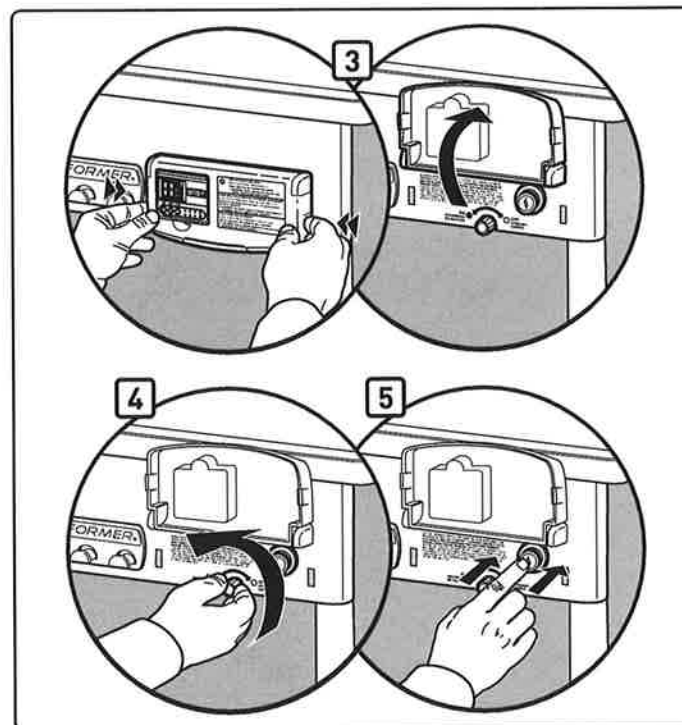
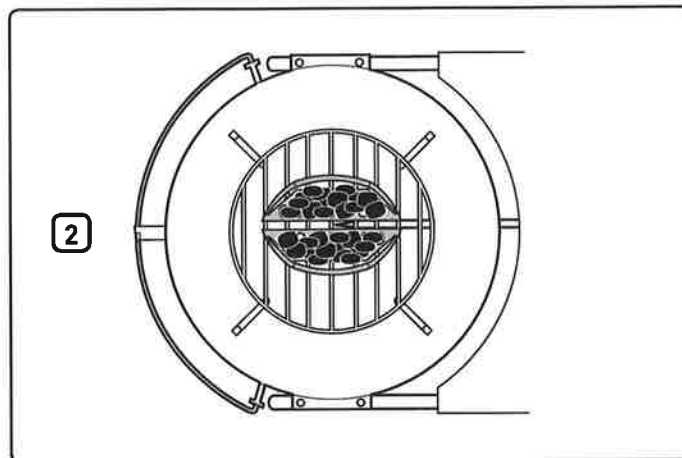
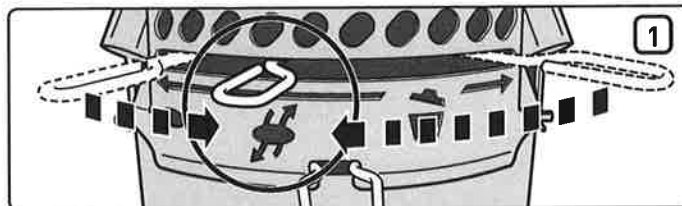
⚠ CAUTION: Ensure cover is closed completely.

Note - Prolonged tank run time lessens tank life.

H) You can begin cooking when briquets have a light coating of grey ash (approximately 25-30 minutes).

TO EXTINGUISH

Turn gas control knob OFF (clockwise) until it is closed.



OPERATING

MANUAL LIGHTING

⚠ **WARNING:** Do not attempt to light manually without using the match holder.

⚠ DANGER

Open lid before lighting. Do not use any flammable liquids such as starting fluid, petrol, alcohol or any form of self-lighting charcoal at any time, including when manually lighting. Failure to do so will cause serious bodily injury or death.

A) Remove grill lid before operating gas feature.

⚠ **DANGER:** Failure to do so can cause a gas build-up that can cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

B) Open bottom bowl dampers (1).

C) Move Char-Baskets™ away from the burner (2).

D) Push in tabs on gas control cover (3) and lift to open.

E) Put a match in the match holder. Light match.

F) Turn gas supply on (counter-clockwise) at least one full turn (4).

G) Position match flame at rear of burner slot (5).

⚠ **WARNING:** Do not hold hand directly above burner when manually lighting.

⚠ **WARNING:** Do not lean over open barbecue while lighting.

⚠ **CAUTION:** Flame may be hard to see on a bright day.

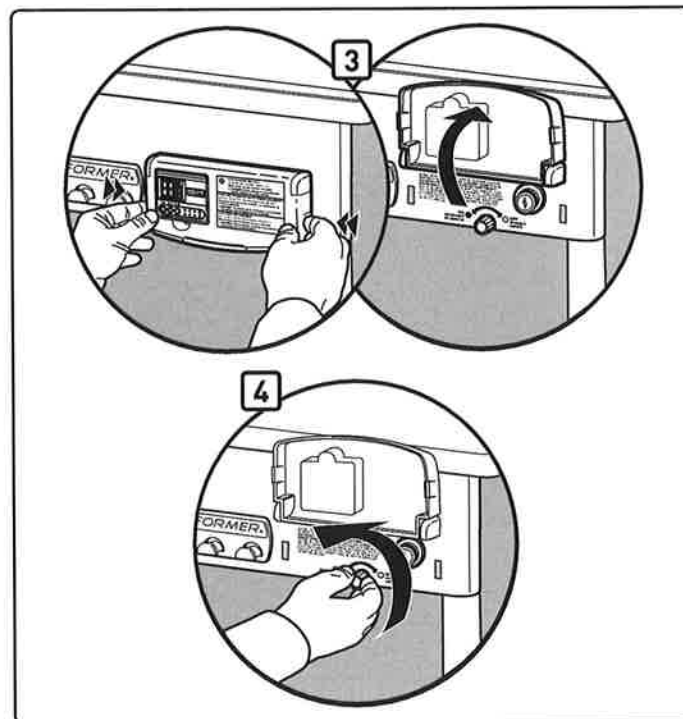
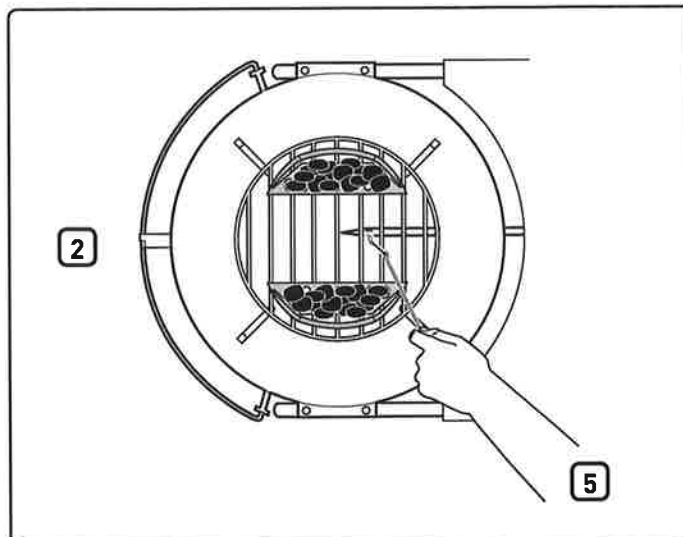
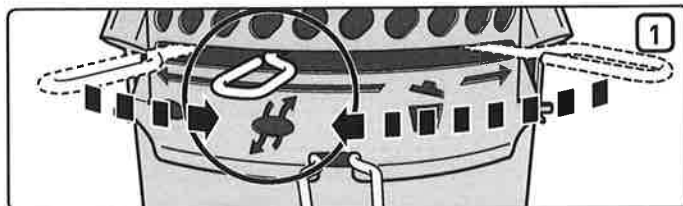
H) Wear barbecue mitts and use tongs to reposition Char-Baskets™ over burner.

I) After charcoal has ignited (approximately 5 minutes), turn gas control OFF (clockwise) until it is closed.

J) You can begin cooking when briquets have a light coating of grey ash (approximately 25-30 minutes).

TO EXTINGUISH

Turn gas control knob OFF (clockwise) until it is closed.



OPERATING

TIMER OPERATION

This water-resistant digital cook timer provides both countup and countdown features in hours, minutes, and seconds.

To set the time to countdown:

- Press the **Start / Stop**: ► / ■ button to turn on the backlight.
- Press the **HR** button (1) to set the number of hours. Hold the button down to fast forward digits (maximum setting: 99 hours) (4).
- Press the **MIN** button (2) to set the number of minutes. Hold the button down to fast forward digits (maximum setting: 59 minutes) (5).
- When the time is set, press the **Start / Stop**: ► / ■ button (3) to start the countdown.
- When the time is up, the alarm will sound for 30 seconds and automatically restart countdown from previous time setting.

IMPORTANT

When the timer has over an hour left on the countdown, H and M (Hours and Minutes) will flash on and off; numbers will countdown every minute. When the timer has less than an hour of time left, H and M turn to M and S (Minutes and Seconds) and the seconds countdown; numbers will start to countdown every second.

To clear the time:

- Press the **Start / Stop**: ► / ■ button to turn on the backlight.
- Press the **HR** and **MIN**: ◀ buttons simultaneously (1)(2).

To set the time to countup:

- Press the **Start / Stop**: ► / ■ button to turn on the backlight.
- Press the **Start / Stop**: ► / ■ button again to start countup. While counting up, display will show the reading in hour/minute and minute/second formats.
- Press the **Start / Stop**: ► / ■ button twice to stop timer. The countup will stop after 99 hours (4), 59 minutes (5).

Automatic shut off:

- To save battery life, the backlight turns off after 10 seconds. The timer will turn completely off after 10 minutes of inactivity.

Note: If using the timer in an environment that subjects it to electrostatic discharge (static electricity) the time setting may be lost. If this happens, reset the timer.

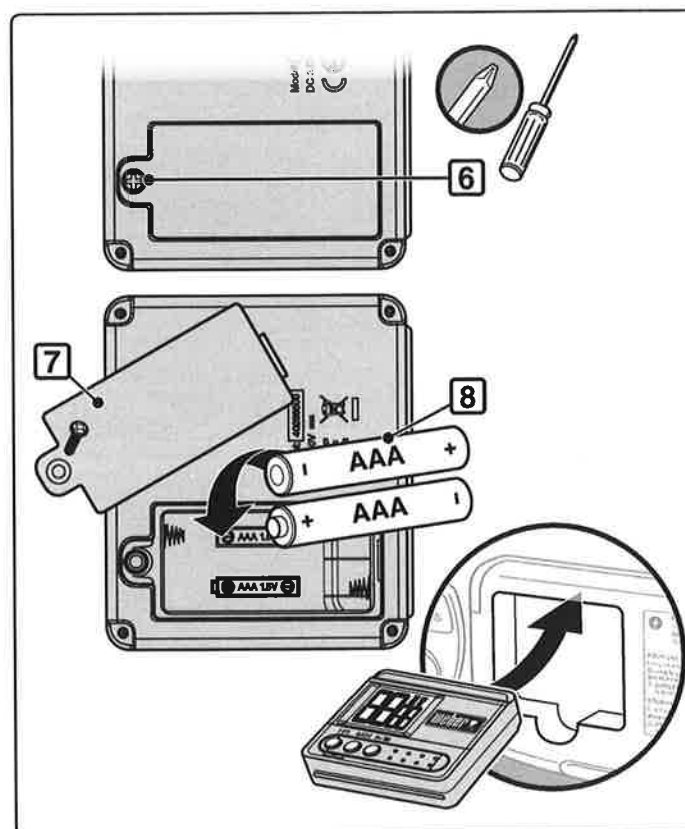
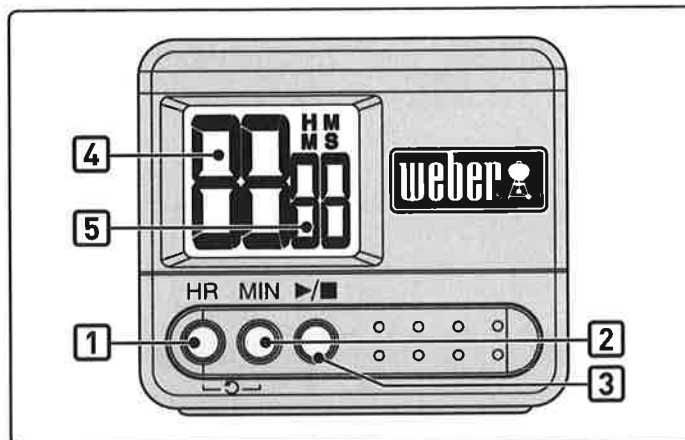
Battery installation:

- Use a Phillips screwdriver to unlock the battery compartment on the back of the timer (6) by turning the screw clockwise.
- Remove the battery cover from the back of the timer (7).
- Add or replace the AAA batteries (8).
- Replace the battery cover.
- Lock the battery cover by turning the screw counterclockwise with a Phillips screwdriver.
- After the batteries are installed, (0000) will display on the LCD screen.

Maintenance:

- Do not clean the timer with an abrasive or corrosive compound. Doing so may scratch it or corrode the electronic circuits.
- Do not subject the timer to excessive force, shock, dust, or expose it to excessive temperatures or humidity. Doing so may result in it malfunctioning, shorter electronic life span, battery damage, or distorted parts.
- Do not tamper with the internal components of the timer. Doing so will invalidate the timer's warranty and may cause unnecessary damage to the battery and internal parts.
- Do not subject the timer to excessive exposure to direct sunlight or heavy rain.
- Do not immerse the timer in water.

For best performance, it is recommended to bring the timer indoors while not in use.



TROUBLESHOOTING

CHECK	PROBLEM	CURE
Burner burns with a yellow or orange flame, in conjunction with the smell of gas.	Inspect burner for possible obstructions.	Clean burner. (See Section "Maintenance")
Burner does not light, or flame is low.	Is LP fuel low or empty?	Replace LP cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the burner light with a match?	If you can light the burner with a match, then check the ignition system.
	Is the hose to burner tube connection properly secured?	Connect the gas hose to the burner tube using the metal retaining clip provided. ⚠ DANGER: Do not use the gas ignition feature if the retaining clip is missing. A missing retaining clip can cause serious bodily injury or death, and damage to property. Contact Customer Service for a replacement retainer clip.
Burner flame pattern is erratic.	Is burner clean?	Clean burner. (See Section "Maintenance")
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 "MANUAL IGNITION".	If match lighting is successful, the problem lies in the ignition system. Refer to "ELECTRONIC IGNITION SYSTEM OPERATION".
	Is there a fresh battery installed?	Verify that the battery is in good condition and installed correctly. Refer to "ELECTRONIC IGNITER INSPECTION".
	Are the wires connected properly to the ignition module?	Be sure that wires are correctly inserted into terminals on ignition box. Refer to "ELECTRONIC IGNITION SYSTEM OPERATION".
	Is there plastic wrapping around the new battery?	Remove plastic wrapping.
Timer does not work.	Is there a fresh batteries installed?	Verify that the batteries is in good condition and installed correctly. Refer to "TIMER OPERATION".
Inside of lid appears to be "peeling." (Resembles paint peeling.)	What you are seeing is baked-on grease that has turned to carbon and is flaking off. THIS IS NOT A DEFECT.	Clean thoroughly. (See Section "Cleaning")
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

After a period of nonuse we recommend that you perform the following maintenance procedures for your safety.

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

⚠ CAUTION: If the barbecue gas hose is damaged in any way or leaking, do not use the barbecue.

- Inspect the burner for the correct flame pattern(see section Burner Flame Pattern). Clean, if necessary, according to the procedures outlined in this section.
- Check all gas fittings for leaks. See section "Check For Gas Leaks".

PERIODIC CLEANING

To remove ashes from the bowl, move control rod (1) side to side so damper blades sweep ashes through the bowl vents and into the ash catcher.

⚠ CAUTION: Be sure that burner is OFF and barbecue is cool before cleaning.

Do not enlarge burner slots when cleaning.

To clean burner:

- Brush the outside of the burner tube (2) and the burner slot (3) section with a wire brush.

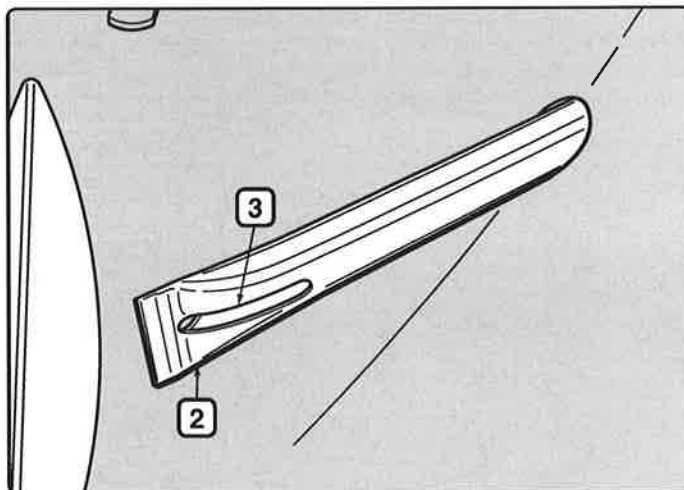
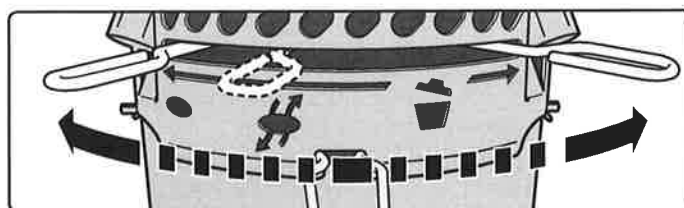
⚠ CAUTION: Do not enlarge the burner slots or the gas orifice when cleaning.

To clean kettle:

- While lid is warm, wipe the inside with a paper towel to prevent grease buildup.
- For outer surfaces use a warm soapy water solution and rinse well with clear water.

For a more thorough cleaning (to be done at least once a year):

- Remove ashes after coals are fully extinguished.
- Remove the grates and Char-Baskets™.
- Wipe out with paper towels. Wash with a mild detergent and water. Rinse well with clear water and wipe dry.



STORAGE

- When the Performer Grill is stored indoors, the gas supply must be disconnected and the LP tank stored outdoors in a well-ventilated space.
- LP tanks must be stored outdoors in a well-ventilated area out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- After a period of storage and/or nonuse, the barbecue should be checked for gas leaks and any obstructions in the burner tube before using (see section "Maintenance").
- Check that the areas around the tank, hose and burner assembly are free from debris that might obstruct the flow of gas or air before use.

MAINTENANCE

INSECT ALERT

Your Performer Grill, as well as any outdoor gas appliance, is a target for spiders and insects. They can nest in the venturi section (1) of the burner tube causing gas to flow back out of the air shutter.

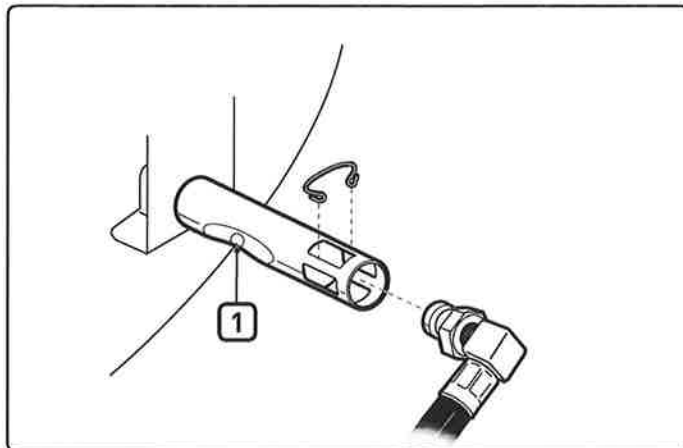
This could result in a fire in and around the burner tube under the bowl panel. It can cause serious damage to your barbecue, rendering it unsafe to operate.

We strongly recommend that you inspect and clean the burner tube at least once a year, or if any of the following symptoms occur:

- A) The smell of gas in conjunction with the burner flames appearing very yellow and lazy.
- B) Burner makes popping noises.

⚠ DANGER

Failure to correct these symptoms may result in a fire which can cause serious bodily injury or death and cause damage to property.

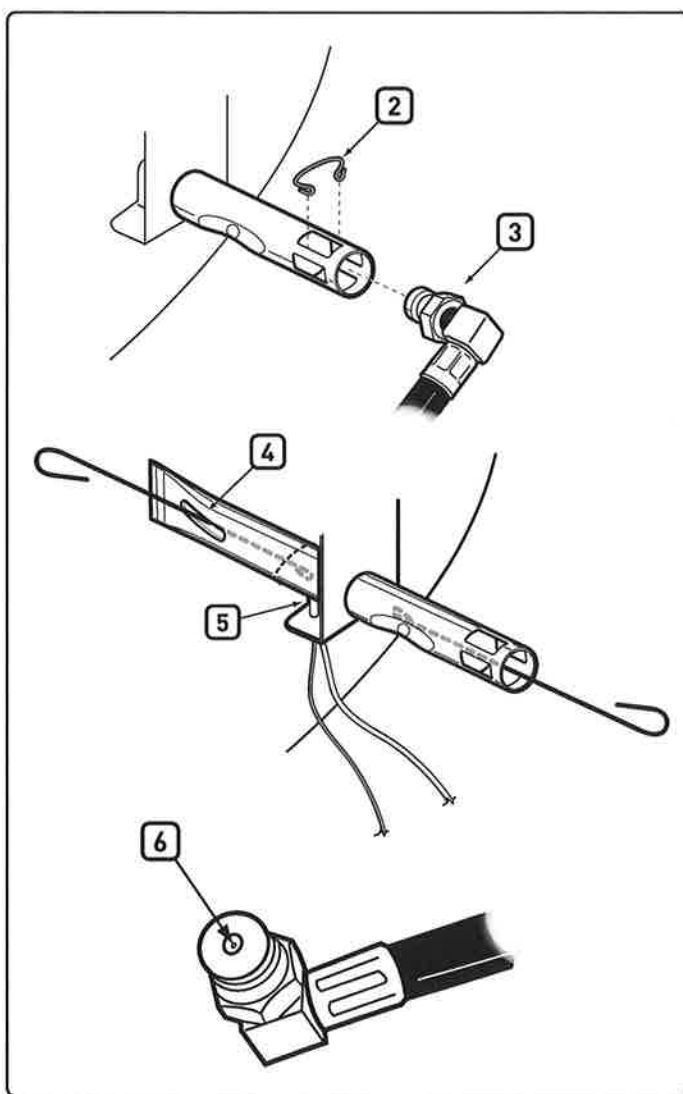


INSPECTING AND CLEANING THE BURNER

- A) Turn gas to OFF.
- B) Remove the CharBin™ storage container.
- C) Remove orifice clip (2) and hose fitting (3) from the burner tube.
- D) Look inside the burner with a flashlight.
- E) Clean the inside of the burner with the wire matchlight holder (provided). Use the wire to clean the air shutter area, the venturi section, and the burner slots (4) on the inside of the bowl. Be careful when inserting the burner cleaning tool not to damage the igniter electrode (5).
- F) Recheck with flashlight to see that there are no obstructions.
- G) If necessary, surface of hose fitting can be cleaned with a brass wire brush. The orifice (6) can be cleaned with a small pin.

⚠ CAUTION: Do not enlarge the orifice when cleaning.

- H) Reassemble by reversing steps B and C.



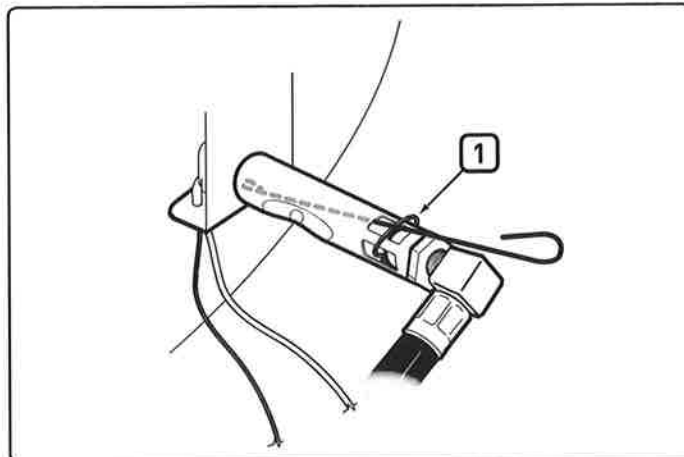
MAINTENANCE

PERIODIC QUICK CLEANING

We recommend that you periodically brush the outside of the burner slots with a wire brush and clean the burner tube through the combustion air vent with the matchstick holder we have provided.

This can be done by locating the burner combustion air vent (1) underneath the bowl bracket and inserting the tool through each combustion air vent, rotating the tool. Be careful when inserting the matchstick holder not to damage the igniter electrode.

⚠ CAUTION: It is important to increase the frequency of this cleaning procedure during the spring and summer months.



ELECTRONIC IGNITION INSPECTION

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

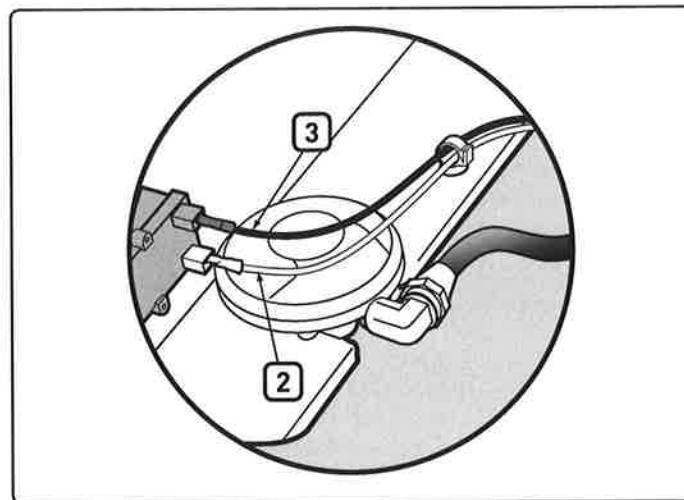
⚠ WARNING: Gas control and supply valve should be in the OFF position.

- Verify that the AAA 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.
- Check that both the white (2) and black (3) ignition wires are attached properly.
- Check that the Electronic Ignition button is working by listening and looking for sparks at burner.
- Check to see if the igniter is loose in the frame, Tighten if necessary; see step "Install" for the correct procedure.

Replace Battery If Necessary

AAA alkaline battery only.

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. ♦



BURNER FLAME PATTERN

The burner has been factory set for the correct air and gas mixture. The correct flame pattern should have yellowish tips (4) dark blue in the middle (5), and light blue at the burner tube (6). If the flames do not appear as shown, or if "popping" noises occur, follow the burner cleaning procedures.

