



Serial Number

Please use this number in registering your warranty and any correspondence with the factory.

# GENESIS® 4000 Series Natural Gas Barbecue Owner's Manual



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

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

**FOR YOUR SAFETY**  
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**WARNING:** Do not try to light this appliance without reading "Lighting" instructions section of this manual.

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

#### **FOR YOUR SAFETY**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

## **⚠ 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 LP tank under or near this barbecue.
- Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- After a period of storage, and/or nonuse, the Weber Gas Barbecue should be checked for gas leaks and burner obstructions before using. 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 of the top, bottom, 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.
- 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.
- Should the burners go out during operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting 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 cooking box.
- 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.
- LP gas is not natural gas. The conversion or attempted use of natural gas in an LP unit or LP 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.

### **LP GAS UNITS ONLY:**

- Use the regulator that is supplied with your Weber Gas Barbecue.
  - Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
  - 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, gas may still be present, and the tank should be transported and stored accordingly.
  - If you see, smell or hear the hiss of escaping gas from the LP tank:
    1. Get away from LP tank.
    2. Do not attempt to correct the problem yourself.
    3. Call your fire department.

# WARRANTY

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Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber Gas Barbecue that it will be free of defects in material and workmanship from the date of purchase as follows:

- Aluminum Castings, 10 years,
- Cooking Grates, 3 years,
- Stainless Steel Flavorizer Bars, 5 years,
- All Remaining Parts, 5 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 which 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 Weber-Stephen Products Co. Customer Service Center. 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 warrants 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 states 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 states 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 CO.**  
**Customer Service Center**  
**250 South Hicks Road**  
**Palatine, IL 60067-6241**  
**(800) 446-1071**

# PATENTS AND TRADEMARKS

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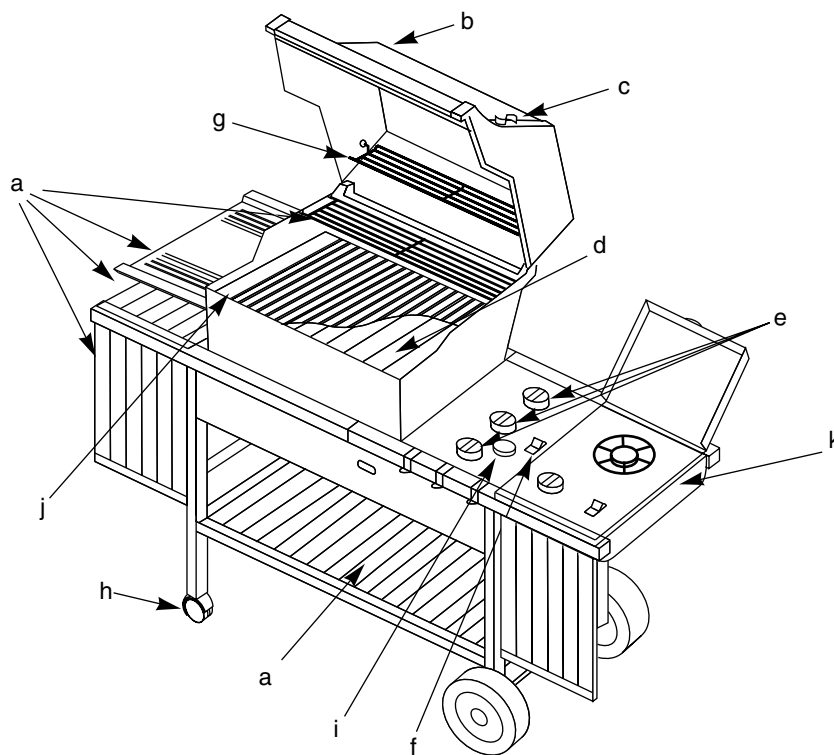
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## FEATURES:

- a) Convenient tables and racks.
- b) Heavy gauge porcelain-on-steel lid seals in heat.
- c) Rapid read thermometer for precision cooking.
- d) Stainless Steel Flavorizer Bars vaporize just the right amount of drippings for flavoring.
- e) Separate burners for temperature control.
- f) Crossover Ignition System with Gas Catcher Ignition Chamber.
- g) Weber Warm-Up Basket for additional cooking or warming space.
- h) Locking casters for additional portability.
- i) FlameCheck Safety System automatically shuts off gas to the burners if the flame goes out.
- j) Steam-N-Chips Smoker lets you add genuine smoke flavor to any food prepared on this grill.
- k) Side burner for making sauces, gravies, etc., while main grill is in use.

# General Instructions

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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. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1.
- 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 bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The area around the LP tank must be free and clear from debris.

## For Installation in Canada

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

## Storage

- 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.

## Operating area

**⚠WARNING: Only use this barbecue outdoors in a well ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.**

- Never use your Weber Gas Barbecue under an unprotected combustible roof or overhang.
- Your Weber Gas Barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- Do not use combustible materials within 24 inches of the top, bottom, back or sides of the grill.
- The entire cooking box gets hot when in use. Do not leave unattended.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.

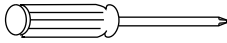
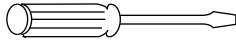
## Gas supply testing

- 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).

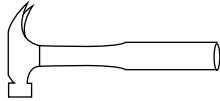
# Assembly

## Tools needed

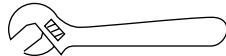
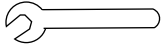
Screwdrivers, regular  
and Phillips



Hammer



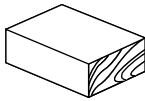
7/16, 5/8, 11/16, and 3/4 inch open-end or two adjustable wrenches



Pliers



Block of wood



## Supplies needed

You will need a soap and water solution to check for gas leaks. (See Step "Check for gas leaks.")

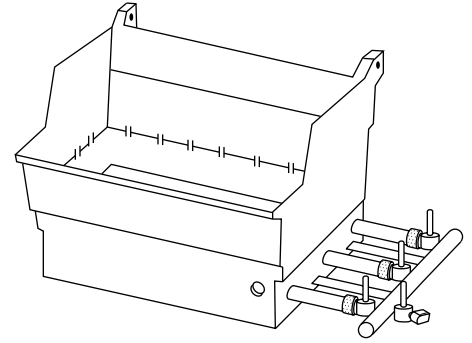
*Note - The hardware size of nuts, bolts and screws is given. For example "1/4-20 x 2 inch bolt" means a bolt 1/4 inch in diameter with 20 threads to the inch, 2 inches long. On a small screw for example, "6-32 x 1/2 inch screw" means a number 6 screw, with 32 threads to the inch, 1/2 inch long.*

While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

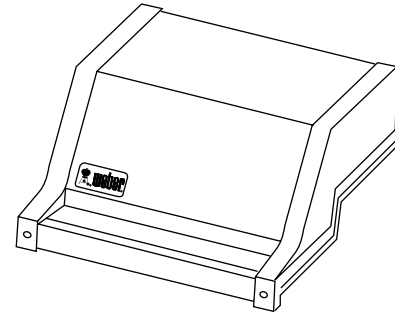
## Step 1

### Check package contents

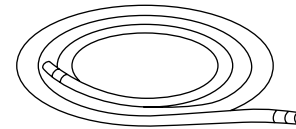
Cooking box  
(assembly)



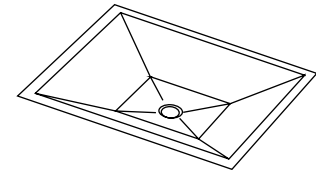
Lid  
(assembly)



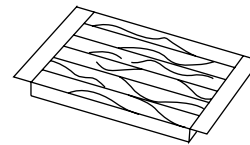
Hose



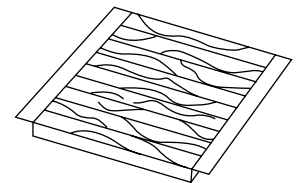
Bottom tray



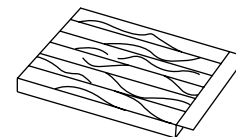
Work table

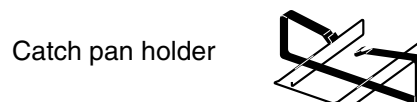
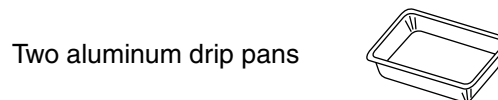
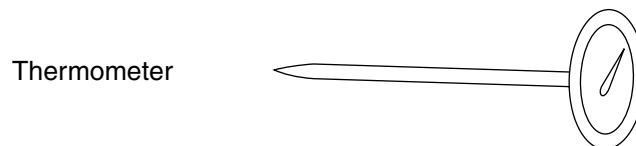
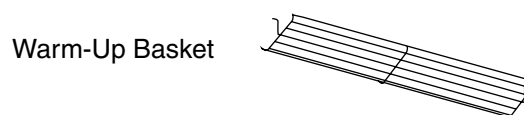
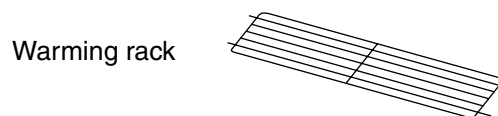
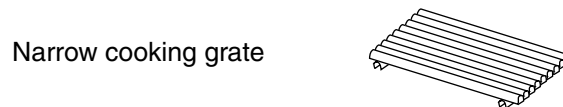
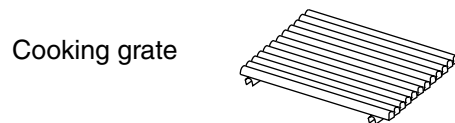
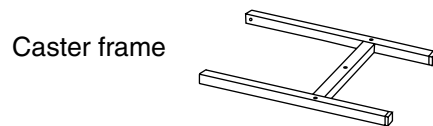
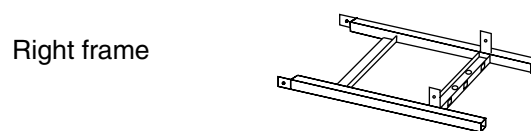
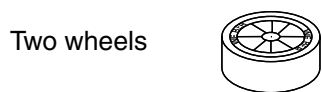
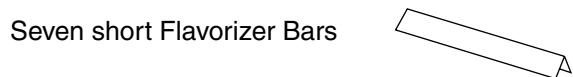
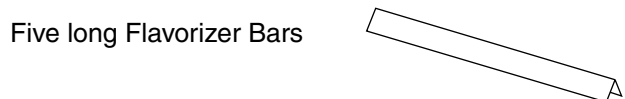
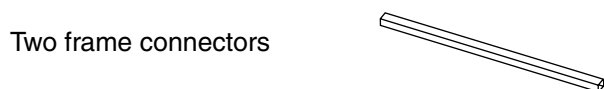
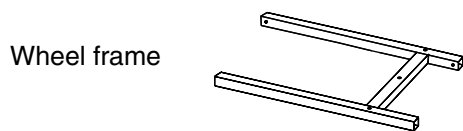
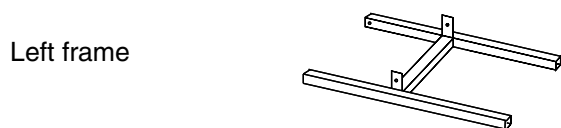
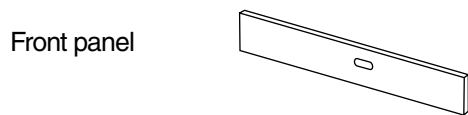
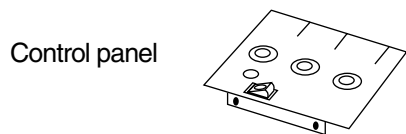
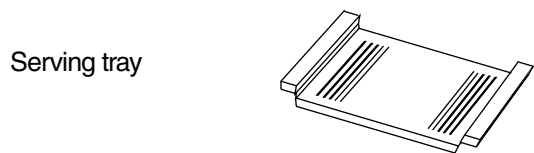


Two accessory trays

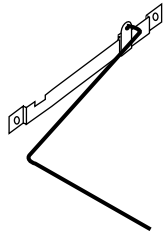


Two swing tables



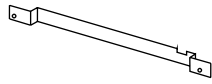


Right hand slide bar assembly



Assembly consists of:

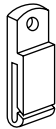
Right hand slide bar



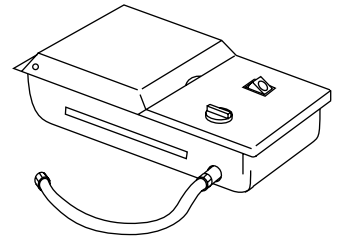
Support



Slide



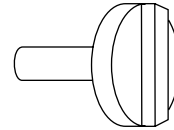
Side burner assembly



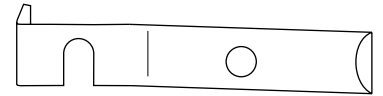
Burner grate



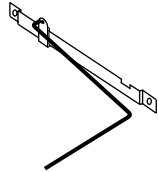
Side burner knob



Two side burner locks

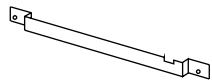


Left hand slide bar assembly

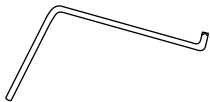


Assembly consists of:

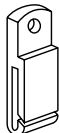
Left hand slide bar



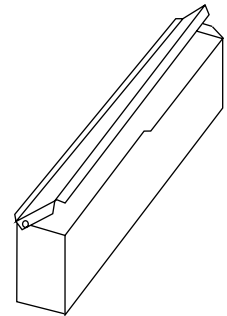
Support



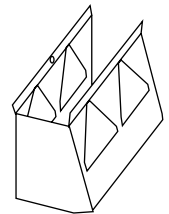
Slide



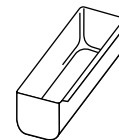
Steam-N-Chips Smoker body



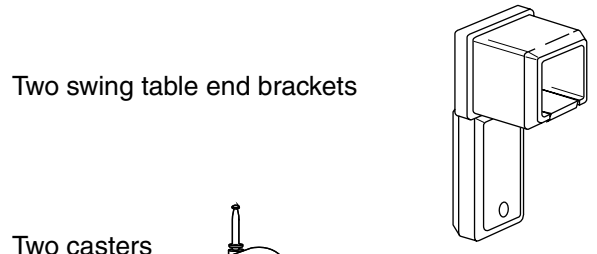
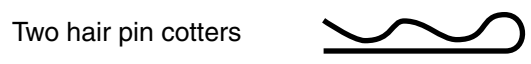
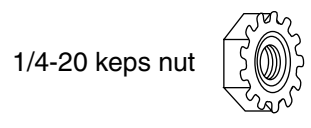
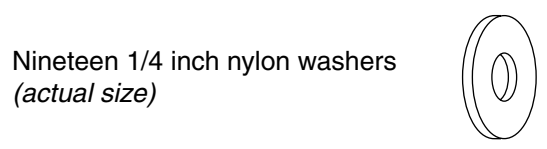
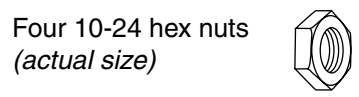
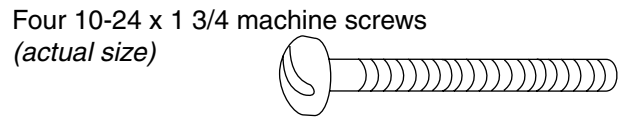
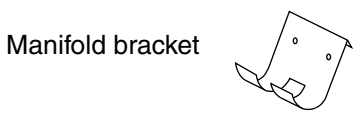
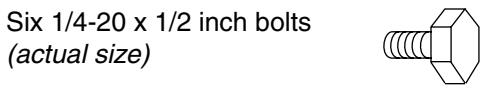
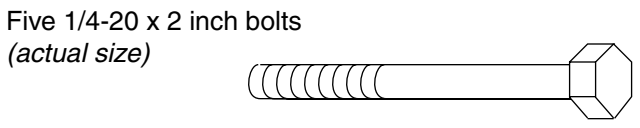
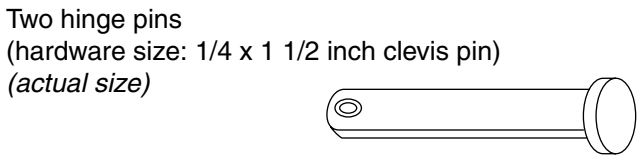
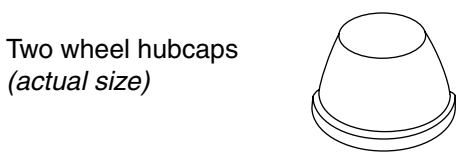
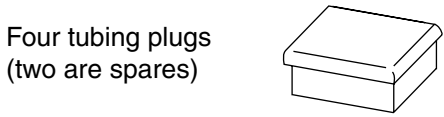
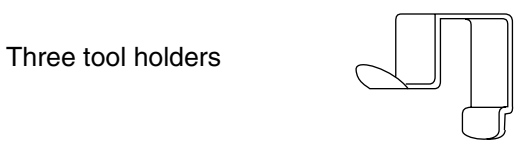
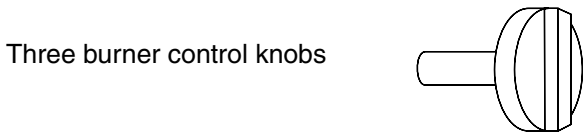
Steam-N-Chips Smoker flue



Steam-N-Chips Smoker water pan



Check contents of hardware packs



## Step 2

### Assemble wheels

You will need: axle, two wheel hubcaps, two wheels, wheel frame, hammer and a block of wood.

Place one end of the axle on the block of wood (or other protected surface). Tap on one hubcap.

Put one wheel on the axle, WEBER side toward the hubcap. Slide the axle through the frame. Add the other wheel, WEBER side out. Tap on the hubcap. Figure 1.

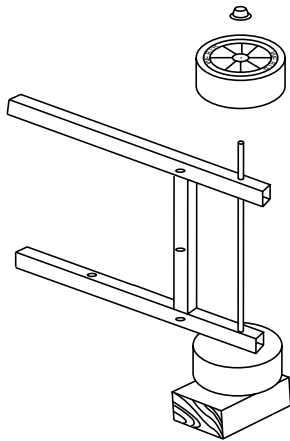


Figure 1

## Step 3

### Assemble frame

You will need: left frame, right frame, two nylon washers, two 1/4-20 x 1/2 inch bolts and a 7/16 inch wrench.

*Note - Work on carpeted area (on grass, or on one of the boxes) to protect the finish during frame assembly.*

Put the frame pieces so the leg tabs are up. Put the right frame to your right and left frame to your left. Figure 2.

Slip the two frame halves together with the **tabs inside**, until the tabs of the right frame are inside the left frame and the holes align. Figure 2 (a).

Slip washers over bolts; insert and tighten bolts. (If you try to insert a bolt and there are no holes, you have the left frame turned the wrong way. Turn the left frame around.) Figure 2 (b).

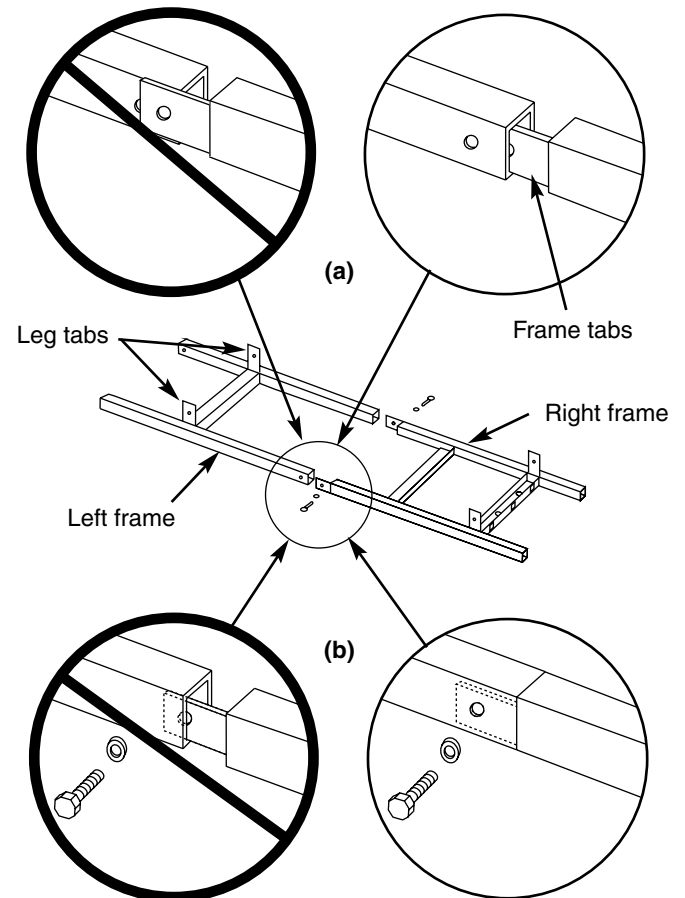


Figure 2

## Step 4

### Continue frame assembly

You will need: frame assembly, wheel frame assembly, front panel, caster frame, four 1/4-20 x 1/2 inch bolts, four nylon washers and a 7/16 inch wrench.

Place the caster frame onto the tabs of the left frame with the dimple to the inside. Figure 3. Place the wheel frame onto the tabs of the right frame with the dimple to the inside. Figure 3.

The leg tabs must be on the inside of the frames.

Add front panel with the hole down and to your right. Add the washers to the bolts, insert in the holes as shown. Only start the bolts at the wheel frame, figure 3 (a) & (b), and tighten the bolts at the caster frame.

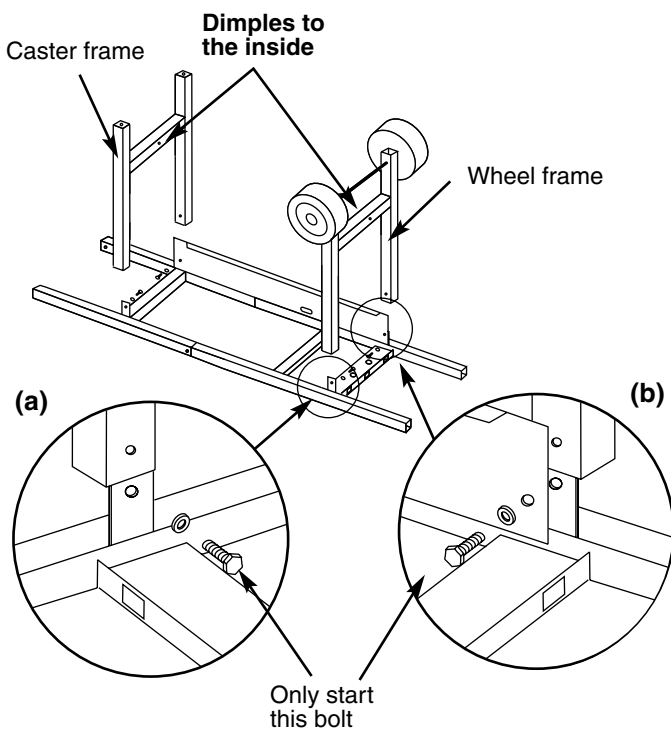


Figure 3

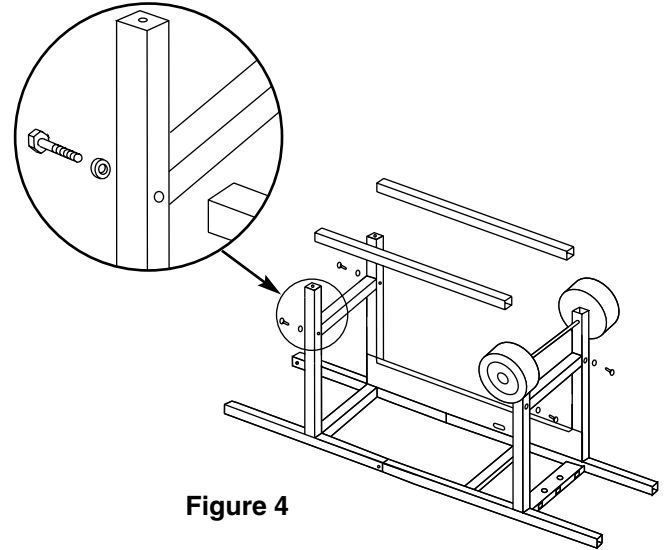
## Step 5

### Complete frame assembly

You will need: partial frame assembly, two frame connectors, four 1/4-20 x 2 inch bolts, four nylon washers and a 7/16 inch wrench.

Hold one frame connector between the caster and wheel frame. Add nylon washers to the bolts. Put the bolts through the frame and screw into frame connector. Tighten.

Repeat procedure with the other frame connector. Figure 4.

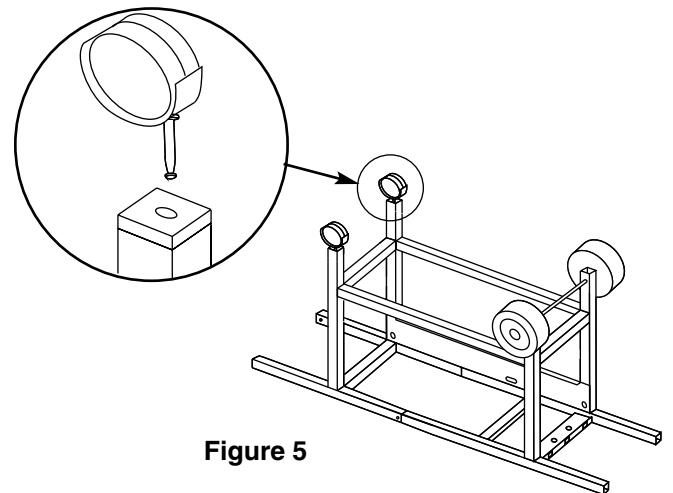


## Step 6

### Insert casters

You will need: frame assembly and two casters.

Push the casters firmly into the inserts in the ends of the caster legs. Figure 5.



## Step 7

### Install side burner locks

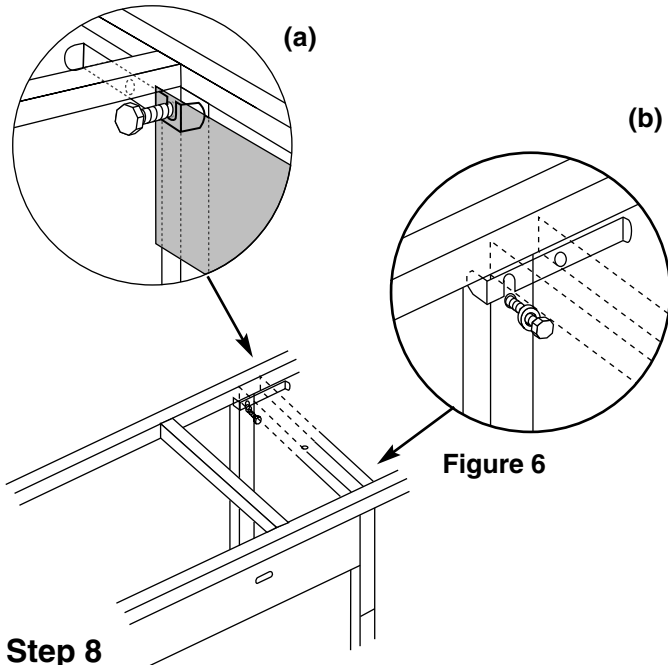
You will need: frame assembly, 2 side burner locks and a 7/16 inch wrench.

Turn frame assembly right side up.

Loosen the right rear 1/4 x 20 bolt. Install the side burner lock. The "U" shape cut out of the lock slips down over the bolt. Tighten with a wrench. Figure 6 (a).

Loosen the right front 1/4 x 20 bolt. The side burner lock fits between the front panel and the frame.

The "U" shape cut out slips up over the bolt. Tighten with a wrench.



## Step 8

### Add cooking box

You will need: frame assembly, cooking box assembly, 1/4-20 x 2 inch bolt, nylon washer, 1/4-20 keps nut, pliers and a 7/16 inch wrench.

Set the cooking box into the frame so the burner tubes are under the frame brace. Figure 7.

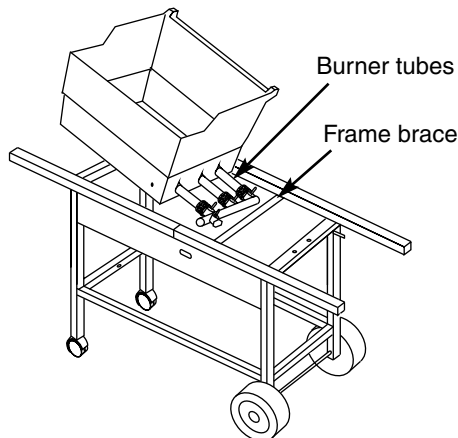


Figure 7

Slide the cooking box to the left within the frame. Put the washer on the bolt. Insert the bolt through the cooking box and frame with the head of the bolt outside the box. Figure 8. Add keps nut. Tighten by holding the bolt with pliers while you tighten the nut with the 7/16 inch wrench.

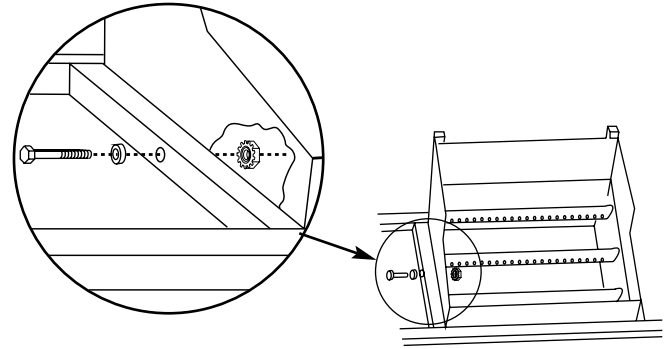


Figure 8

Your Weber Gas Barbecue burner assembly has been factory assembled, pressure and flame tested. As a safety precaution we recommend you check the burner alignment:

- Do the valves fit into the ends of the burners? Figure 9 (a).
- Are the ends of the burners under the washers at the left rear and left front of the cooking box? The screws are only guides. Do not tighten. Figure 9 (b).
- Are the wing nuts under the burner assembly hand tight? Do not tighten with pliers. Figure 9 (c).

If you answered YES to a, b and c, the burners are correctly aligned. If you answered NO, the burners are misaligned. Contact Weber-Stephen Customer Service. Do not use your barbecue.

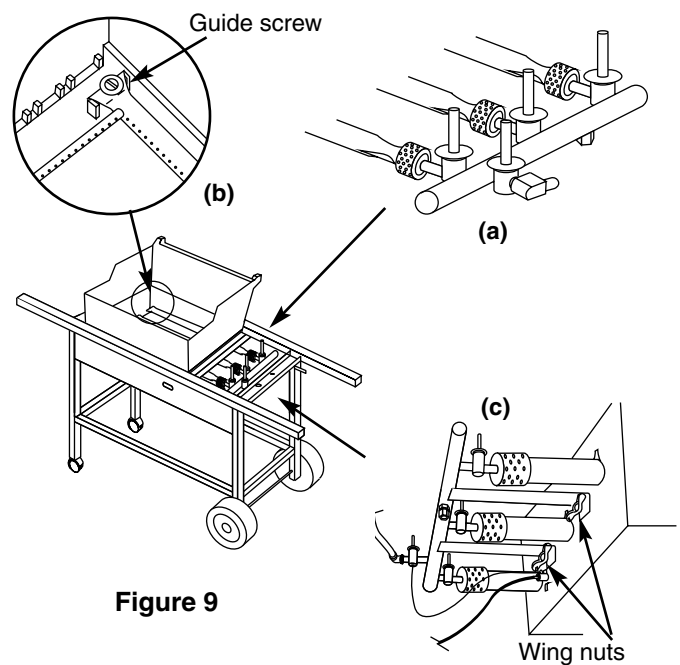


Figure 9

## Step 9

### 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 ANSI Z223.1. WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.**

Some of the following are general requirements taken from ANSI Z223.1, for gas supply installations. Refer to ANSI Z223.1 latest edition for complete specifications.

- This barbecue is designed to operate at 7 inches of water column pressure (.2526 psi).
- A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.

**⚠CAUTION: If young children are in the area, a locking valve should be considered.**

- 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 inch 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 12' hose under a deck. The hose must be visible.**

Typical natural gas supply installation. Figure 10.

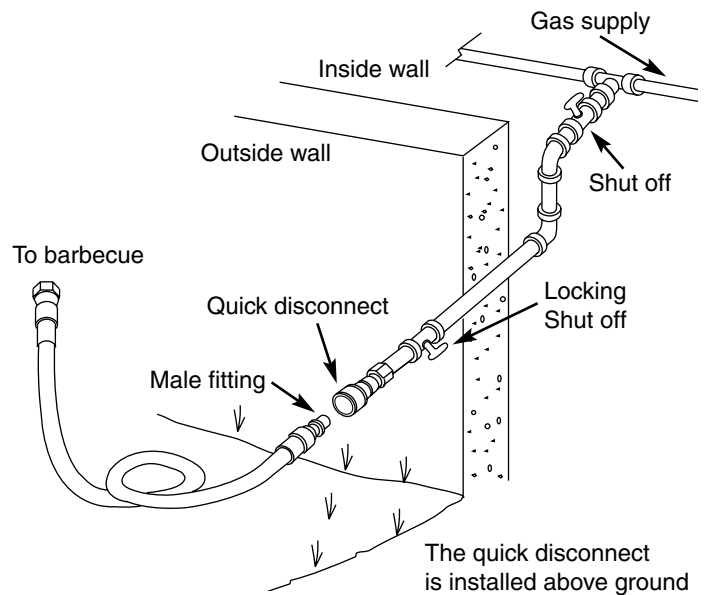


Figure 10

#### Gas line piping

- If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; 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 ANSI Z223.1.

### ⚠ 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.**

## Step 10

### Install igniter

*Note - The igniter wires are already attached to the Gas Catcher Ignition Chamber and the igniter. This was done to factory test the ignition system.*

The igniter lock nut is on the igniter.

Insert the top of the igniter up through the large part of the keyhole in the frame brace. Loosen the igniter lock nut and slide the igniter into the small part of the keyhole. Tighten the igniter lock nut. Figure 11.

*Note - If the igniter works loose, carefully tighten the igniter lock nut with an adjustable wrench or pliers.*

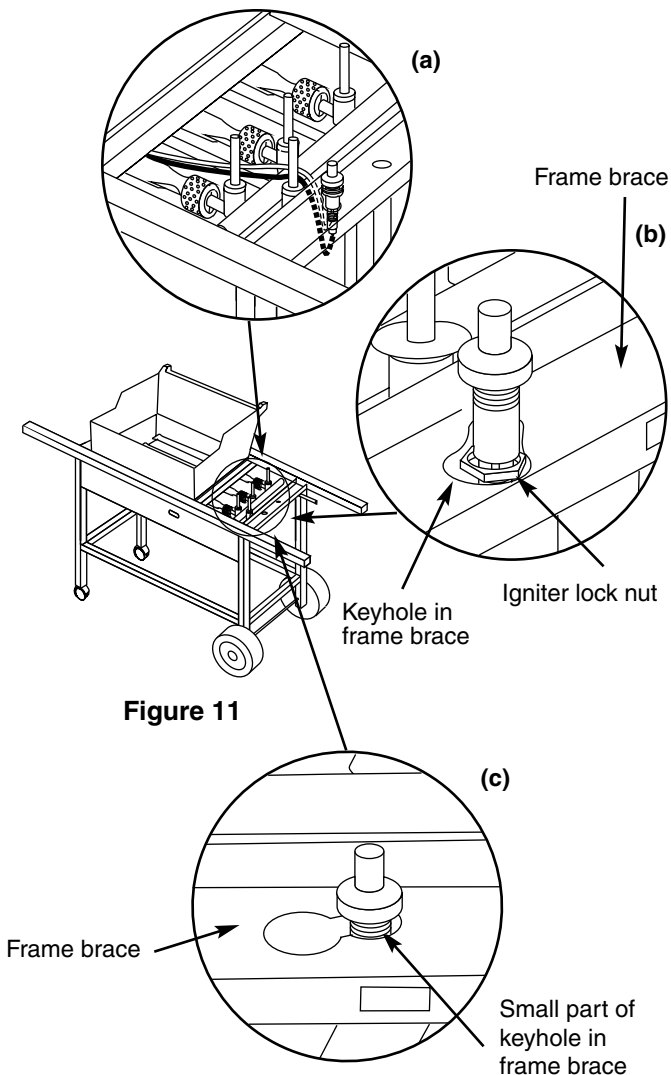


Figure 11

## Step 11

### Check that all burner valves are off

You will need: one burner control knob.

(Valves are shipped in the OFF position, but you should check to be sure.) Put the knob on each valve. Check by pushing down and turning clockwise. If they do not turn they are off, proceed to the next step. Figure 12.

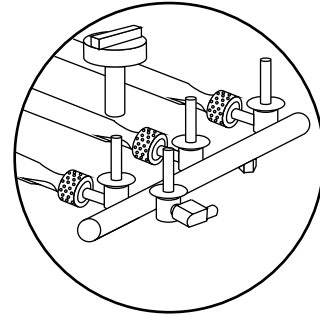


Figure 12

## Step 12

### Connect flexible hose to manifold

You will need: the 12 foot natural gas supply hose and a 3/4 inch wrench.

Thread fitting end of hose onto manifold. Figure 13. Tighten with wrench.

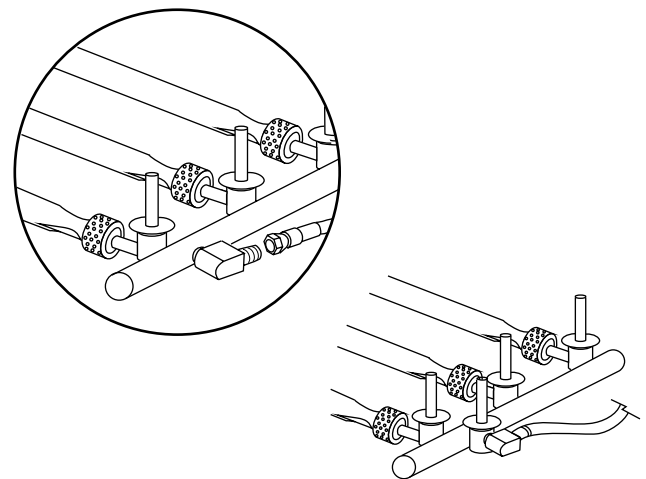


Figure 13

### Step 13

#### Install side burner

You will need: side burner assembly, burner grate, 3/4 inch, 5/8 inch and an 11/16 inch or two adjustable wrenches.

**⚠CAUTION: No sealant is required on the side burner fitting. Do not use pipe dope, tape or any other type of sealant on the fittings or hose.**

Use an 11/16 wrench to remove the protective brass cap from the side burner fitting on the manifold. Figure 14.

**⚠CAUTION: When removing the cap use a 5/8 inch wrench to "hold" the side burner fitting to keep it from becoming loose. If the side burner fitting should loosen, tighten before attaching side burner hose.**

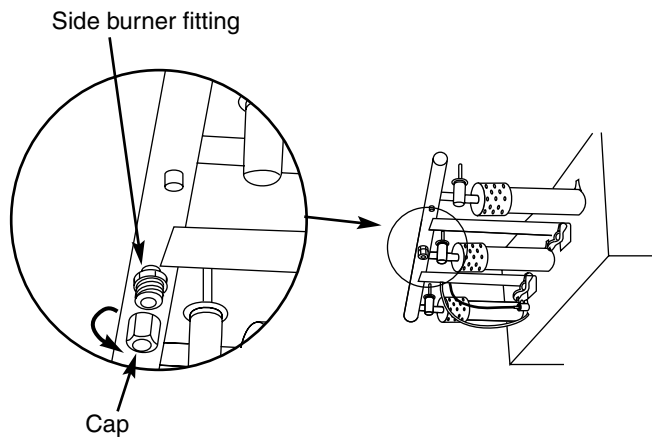


Figure 14

Slide the side burner assembly into the open end of the right frame. Route the side burner hose so that it parallels the front of the barbecue. Loop the hose so that it reaches the side burner fitting. Attach hose and tighten with a 3/4 inch wrench. Figure 15. Install burner grate. Check to be sure the side burner valve is OFF. Push side burner control knob down and turn clockwise.

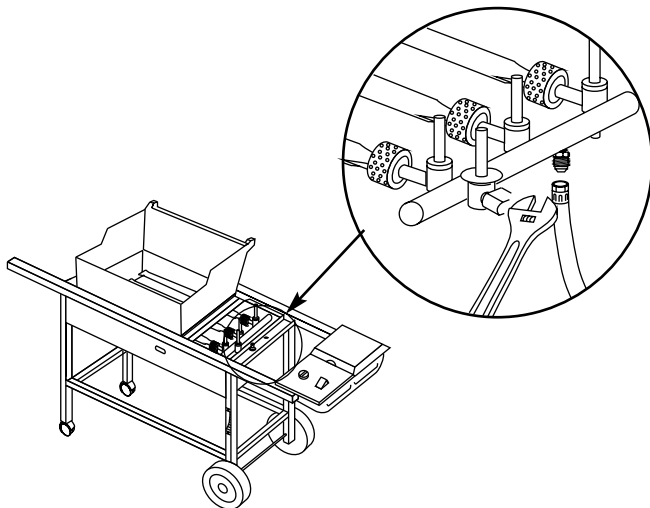


Figure 15

### Step 14

#### Install manifold bracket

You will need: manifold bracket

Hook the bracket onto the manifold at the center burner valve. Figure 16. Place your hand underneath the bracket. Lift the bracket, manifold and cooking box slightly as a unit and hook onto the frame brace.

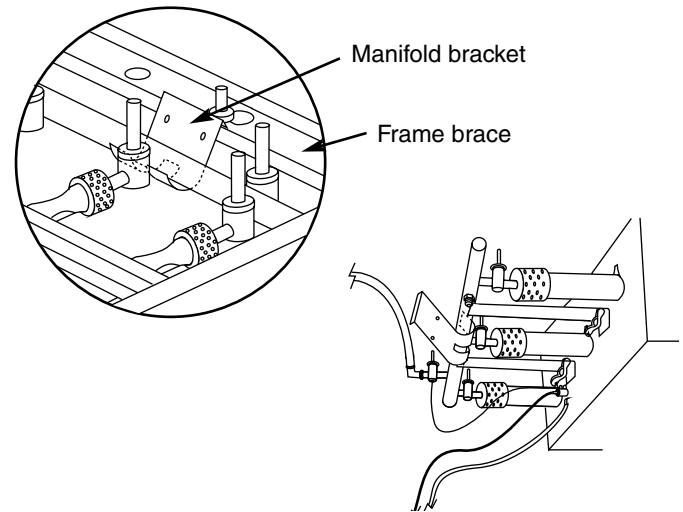


Figure 16

## Step 15

### Install left hand swing table

You will need: swing table end bracket, two 10-24 hex nuts, two 10-24 x 1 3/4 inch machine screws, **left hand slide bar assembly**, swing table, four nylon washers, screwdriver and pliers.

Allow the slide bar to hang down. Push the support rod into the lower support bracket. Figure 17 (a). Swing the rod up so you can slide the rod all the way inside the locking tab. Figure 17 (b). The rod should swing freely inside the locking tab. Figure 17 (c).

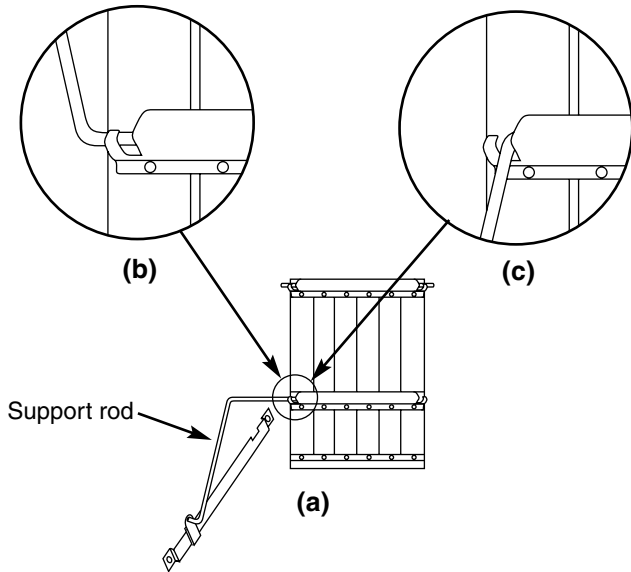


Figure 17

Insert one end of the hinge rod into the hole in the frame. Figure 18 (a).

Insert the other end into the hole in the swing table end bracket. Figure 18 (b). Hold the end bracket at an angle so the lower tab is inside the frame tube. Push the bracket into the frame. Check to see that the lower tab of the bracket is hooked in the slot in the frame. Figure 18 (c).

To fully seat the bracket, you may have to tap it lightly with a hammer.

**⚠WARNING: If swing table end bracket is in any way cracked or damaged, do not use swing table. Call our Customer Service Center to order a new part.**

**⚠WARNING: The load limit for the swing table is 30 pounds.**

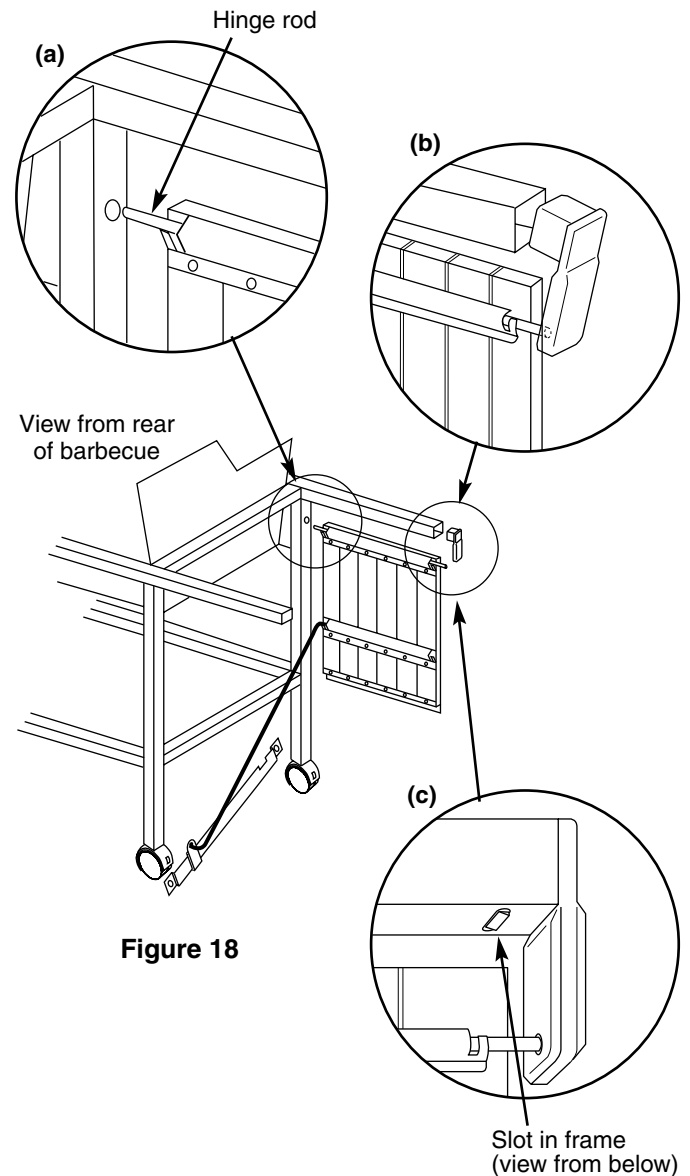


Figure 18

Position slide bar assembly on the outside of the caster frame. Put a nylon washer on each 1 3/4 inch screw, insert screws through frame and slide bar assembly and add nylon washers and hex nuts. Tighten nuts using a screwdriver and pliers. Figure 19.

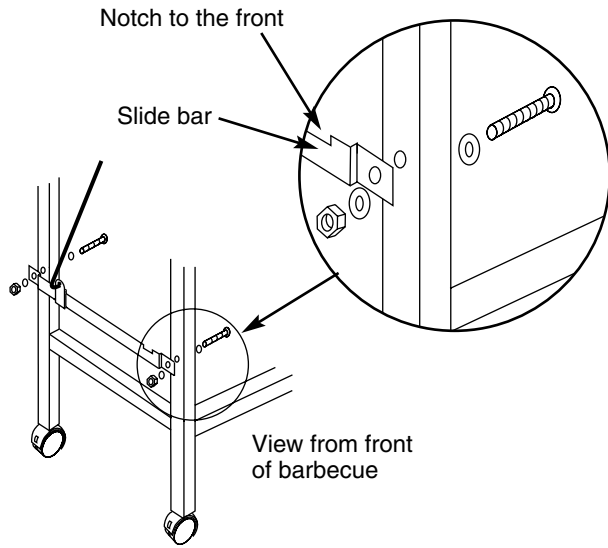


Figure 19

To lower table: Pull support rod up to disengage slide lock, and lower table. To raise table, lift table up and engage slide in locked position. Figure 20.

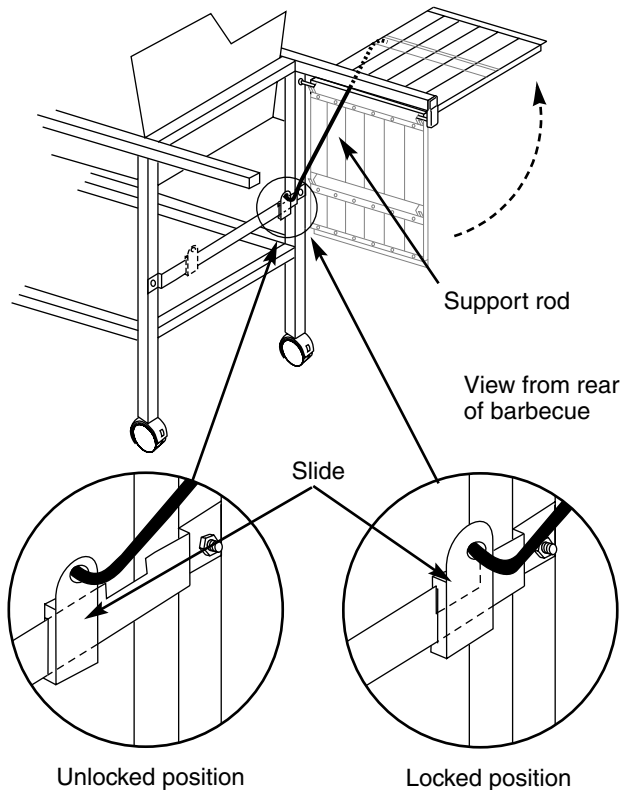


Figure 20

## Step 16

### Install right hand swing table

You will need: swing table end bracket, two 10-24 hex nuts, two 10-24 x 1 3/4 inch machine screws, **right hand slide bar assembly**, swing table, four nylon washers, screwdriver and pliers.

Allow the slide bar to hang down. Push the support rod into the lower support bracket. Figure 21 (a). Swing the rod up so you can slide the rod all the way inside the locking tab. Figure 21 (b). The rod should swing freely inside the locking tab. Figure 21 (c).

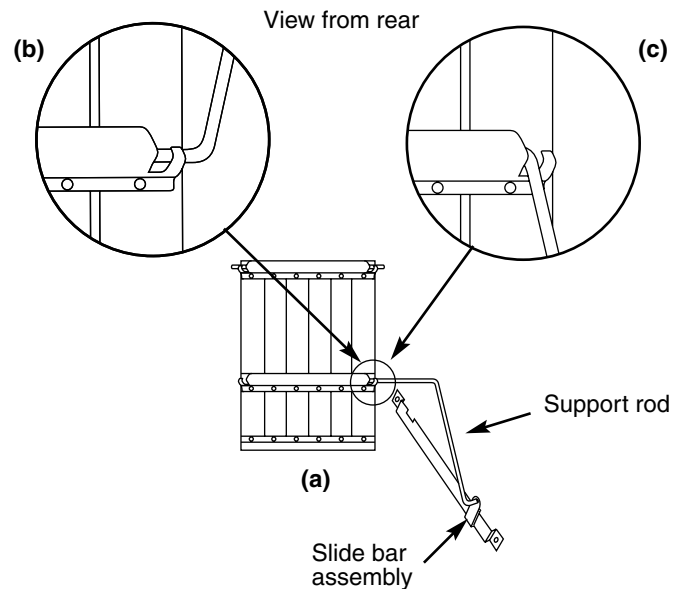


Figure 21

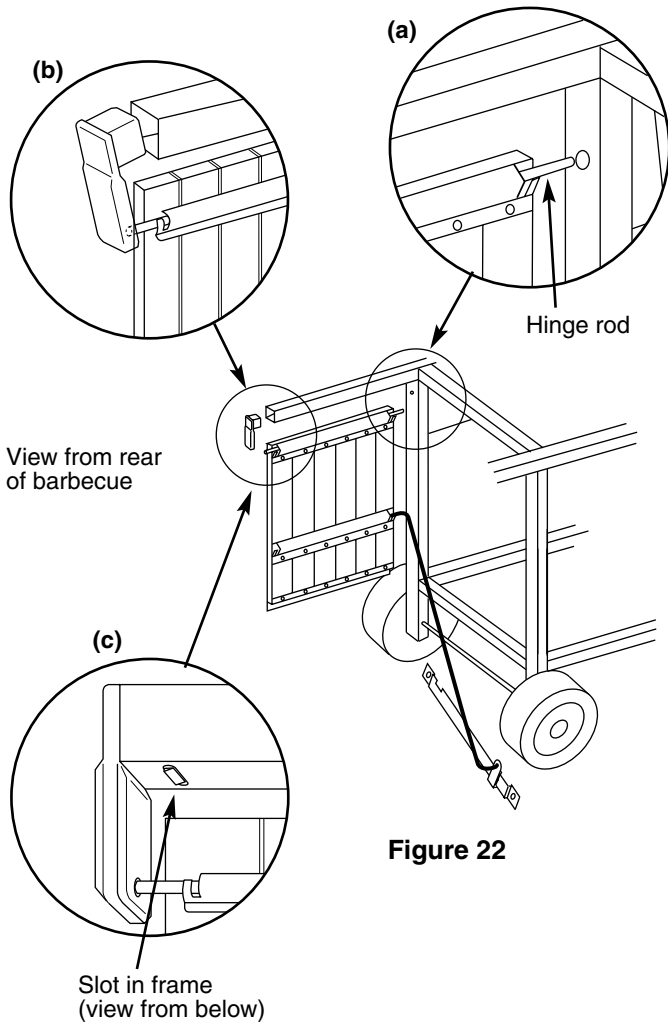
Insert one end of the hinge rod into the hole in the frame. Figure 22 (a).

Insert the other end into the hole in the swing table end bracket. Figure 22 (b). Hold the end bracket at an angle so the lower tab is inside the frame tube. Push the bracket into the frame. Check to see that the lower tab of the bracket is hooked in the slot in the frame. Figure 22 (c).

To fully seat the bracket, you may have to tap it lightly with a hammer.

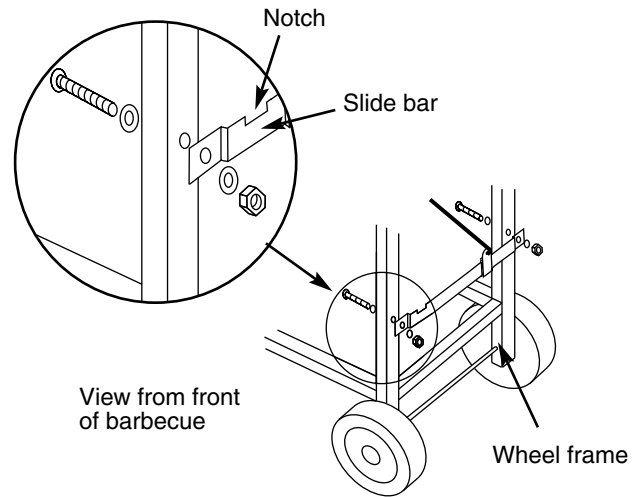
**⚠WARNING: If swing table end bracket is in any way cracked or damaged, do not use swing table. Call our Customer Service Center to order a new part.**

**⚠WARNING: The load limit for the swing table is 30 pounds.**



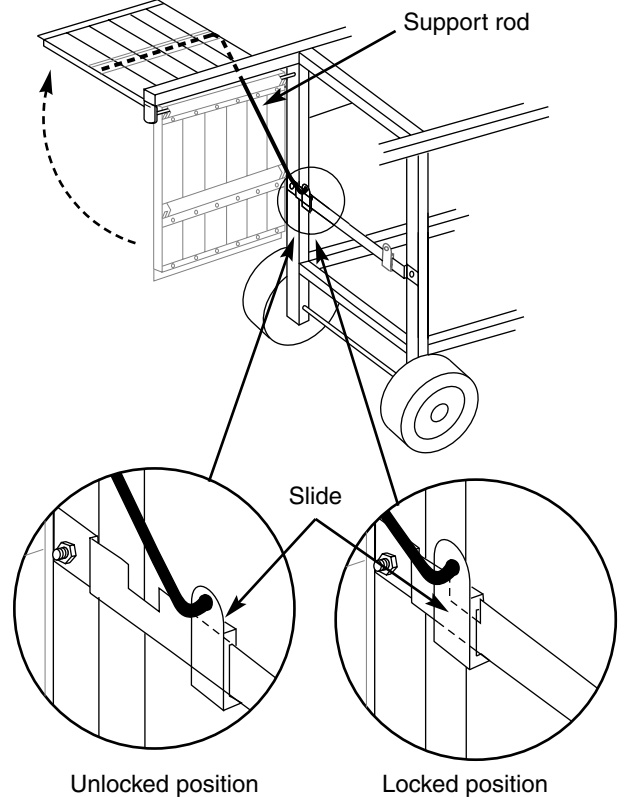
**Figure 22**

Position slide bar assembly on the outside of the wheel frame. Put a nylon washer on each 1 3/4 inch screw, insert screws through wheel frame and slide bar assembly and add nylon washers and hex nuts. Tighten nuts using a screwdriver and pliers. Figure 23.



**Figure 23**

To lower table: Pull support rod up to disengage slide lock and lower table. To raise table, lift table up and engage slide in locked position. Figure 24.



**Figure 24**

## Step 17

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

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

*Note - All factory made connections have been thoroughly checked for gas leaks. The burners have been flame tested. As a safety precaution you should recheck all fittings for leaks before using your Weber Genesis Gas Barbecue. Shipping and handling may have loosened or damaged a gas fitting.*

**⚠WARNING:** Perform these leak checks even if your barbecue was dealer or store assembled.

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

*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.*

Make sure side burner is OFF. Remove valve control knob and screws. Remove porcelain top. Figure 25.

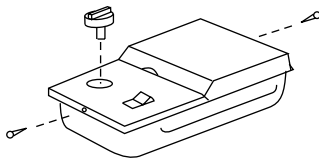


Figure 25

To perform leak checks: Slide back the collar of the quick disconnect. Push male fitting of the hose into the quick disconnect, and maintain pressure. Figure 26 (a). Slide the collar closed. Figure 26 (b). If it does not engage or lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged.

Turn on gas supply.

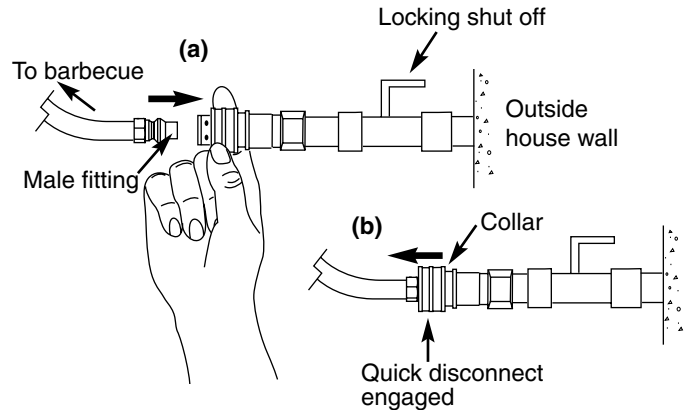


Figure 26

Put the FlameCheck button on the FlameCheck valve.

When checking for gas leaks, push the FlameCheck button down and hold down until leak checking is complete. This will allow gas to fill the hoses and manifold. Figure 27.

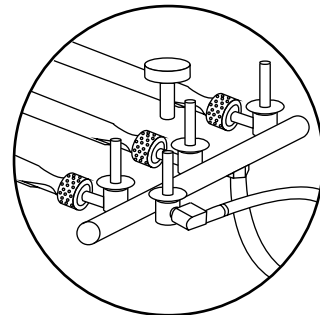


Figure 27

**⚠WARNING:** Do not ignite burners while leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

Check:

- a) Hose to manifold connection. Figure 28 (a).
- b) Manifold to side burner hose connection. Figure 28 (b).

**△WARNING: If there is a leak at connection (a), retighten the fitting with a wrench and recheck for leaks with soap and water solution.**

**If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.**

- c) Side burner hose to side burner connection. Figure 28 (c).
- d) Valves to manifold connections. Figure 28 (d).
- e) Hose to quick disconnect connection. Figure 28 (e).

**△WARNING: If there is a leak at connections (b), (c), (d) or (e), turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact Weber-Stephen Customer Service.**

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

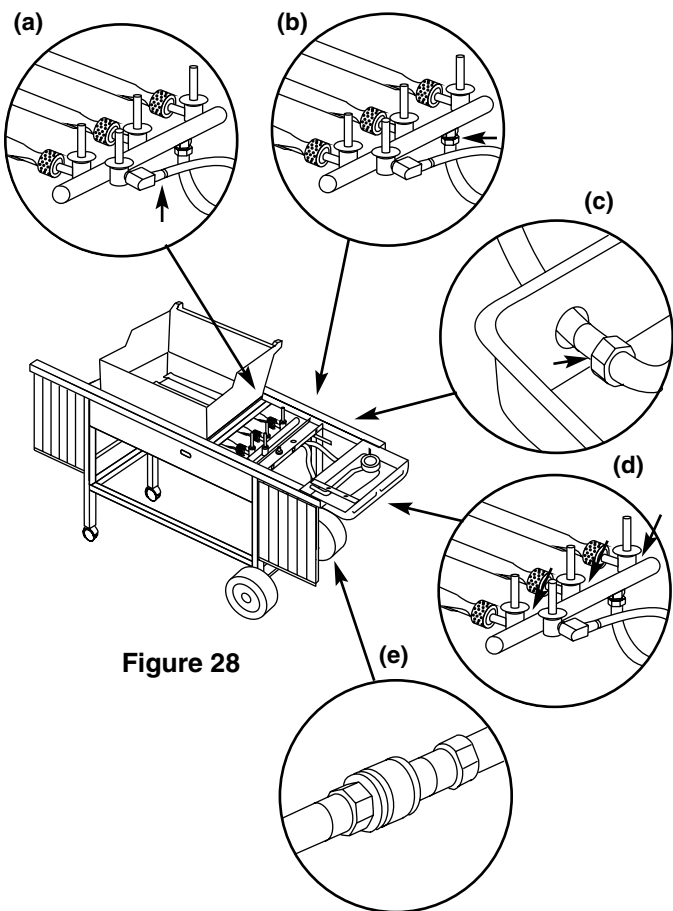


Figure 28

## Step 18

### Insert Flavorizer Bars and Steam-N-Chips Smoker

You will need: five long Flavorizer Bars, seven short Flavorizer Bars, Steam-N-Chips Smoker body and flue.

Place the three long Flavorizer bars in the rear of the cooking box. Insert the remaining two bars through the Steam-N-Chips Smoker flue and set into place in the cooking box. Figure 29.

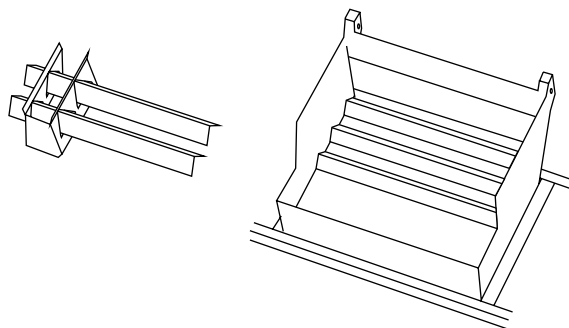


Figure 29

Place the short Flavorizer Bars in place in the upper positions in the cooking box. Set the Steam-N-Chips Smoker body on the flue and across the long Flavorizer bars. Figure 30.

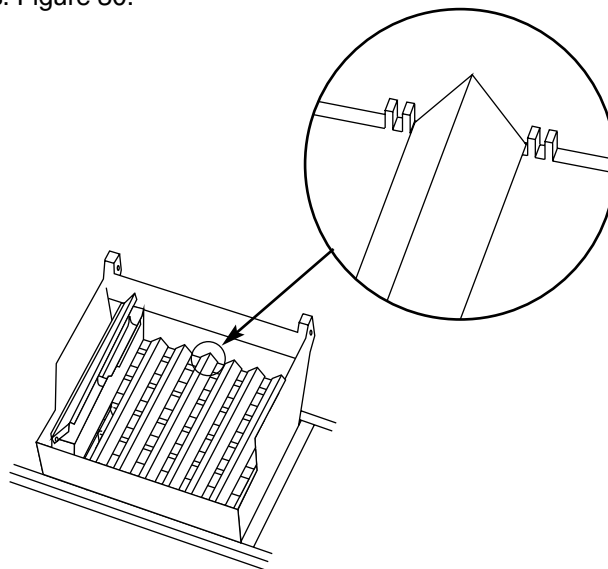


Figure 30

## Step 19

### Install cooking grates

You will need: two cooking grates.

The open "U" of the cooking grates goes down. The wide cooking grate goes to the right, narrow grate goes to the left side of the cooking box. Set the cooking grates onto the ledges in the cooking box. Figure 31.

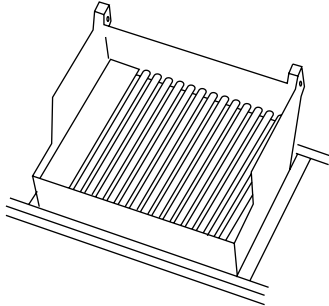


Figure 31

## Step 20

### Install the bottom tray

You will need: bottom tray, catch pan holder, catch pan and one drip pan.

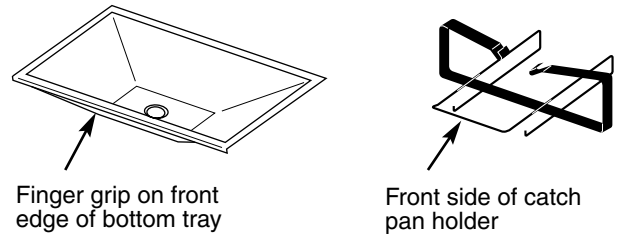


Figure 32

Hook the ends of the catch pan holder into the hole in the bottom tray. Figure 33. **The front of the catch pan holder must be on the same side as the finger grip of the bottom tray.**

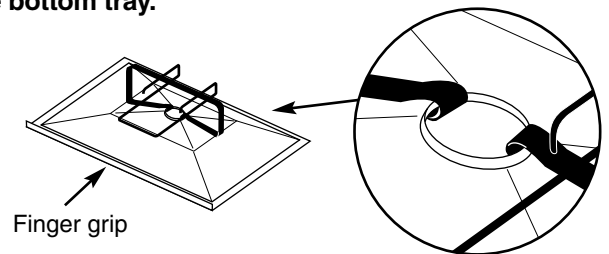


Figure 33

Slide the bottom tray onto the mounting rails under the cooking box with finger grip toward you. Figure 34.

**⚠CAUTION: Do not line bottom tray with aluminum foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.**

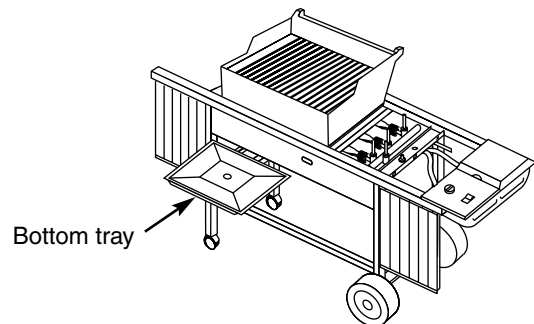


Figure 34

Put the foil drip pan into the catch pan.

Slide the catch pan into the catch pan holder with its finger grip towards you.

## Step 21

### Install the lid

You will need: lid, two hinge pins and two hair pin cotters.

Set the lid in place. Align the hinges at the rear of the barbecue. Insert hinge pins from the outside. Insert hair pin cotters into the small holes in the hinge pins. Figure 35.

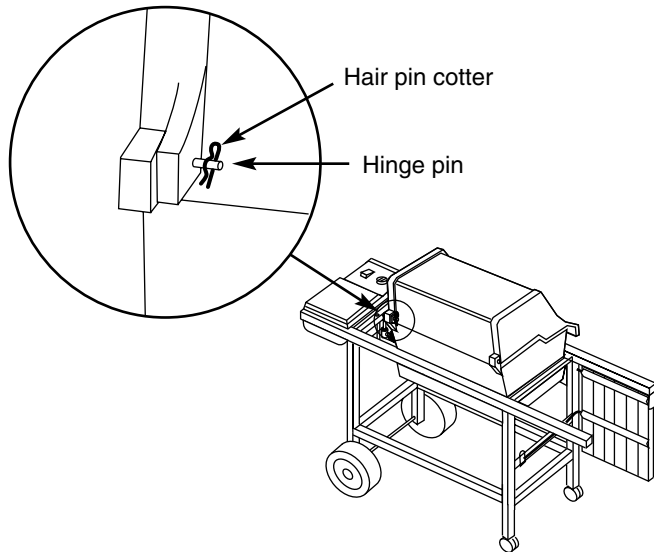


Figure 35

## Step 22

### Install tool holders, control panel, burner control knobs and FlameCheck button

You will need: three tool holders, control panel, three burner control knobs and FlameCheck button.

Hook the tool holders over the frame rail. Figure 36.

Set the control panel in place over both frame braces. (Hold the Crossover Ignition button up while setting the control panel in place.) Place your thumbs over the control panel push-in buttons and push them into the frame brace until they snap into place. Figure 36 (a).

Push on the burner control knobs and FlameCheck button. Figure 36 (b).

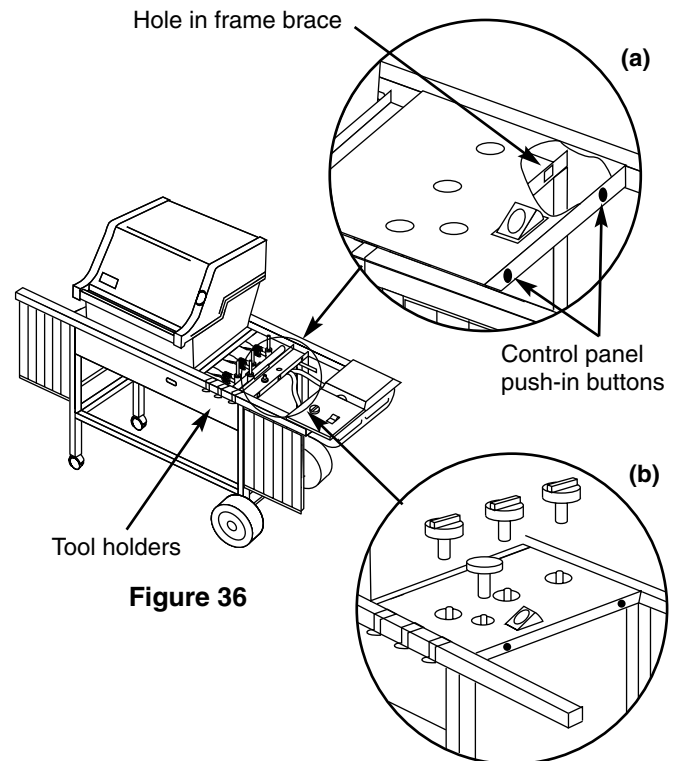


Figure 36

## Step 23

### Secure side burner

Pull the right hand swing table up. Stand to the right side of the barbecue. Slightly pull back both side burner locks. Slide the side burner toward the control panel. The locks will snap into the slots in the front and back of the side burner. Figure 37.

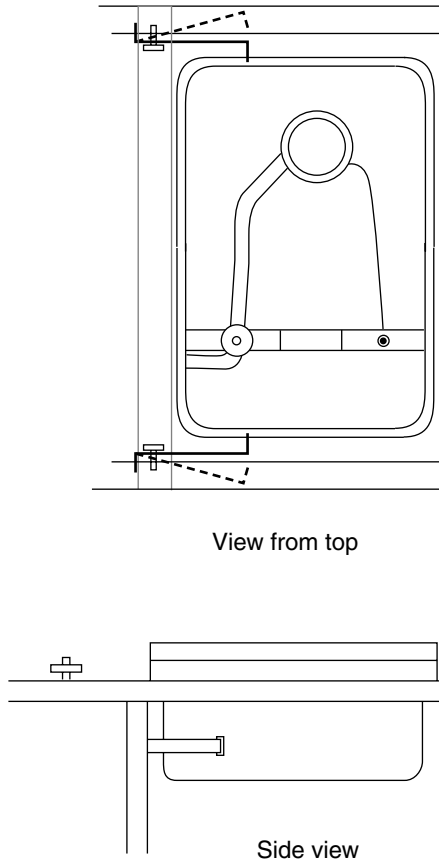


Figure 37

## Step 24

### Complete accessory installation

You will need: work table, two accessory trays, serving tray, Warm-Up Basket, warming rack, thermometer, two tubing plugs and a hammer.

Insert one end of the Weber Warm-Up Basket into the hole in the right end of the lid and the other end into the slot in the left end of the lid. Figure 38 (a).

Set the work table onto the left side rails. Figure 38 (b).

Place porcelain serving tray on the work table. Figure 38 (c).

Set the accessory trays between the two frame connectors. Figure 38 (d).

Set the warming rack into the slots at the rear of the cooking box. Figure 38 (e).

Insert the thermometer into its holder. Figure 38 (f).

Insert tubing plugs into the ends of the frame. To fully seat the plugs, you may have to tap them lightly with a hammer. Figure 38 (g).

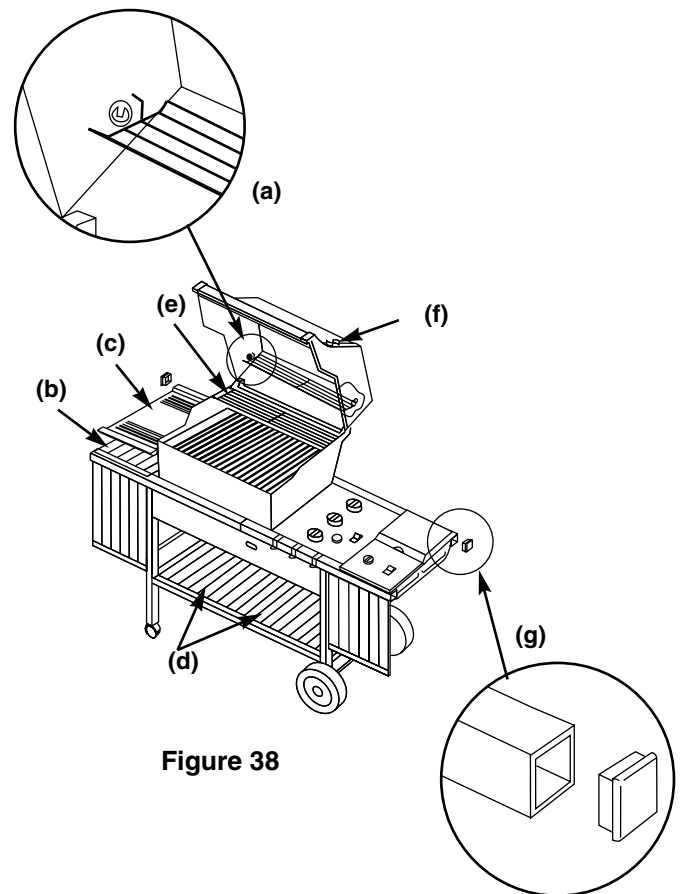


Figure 38

**⚠CAUTION:** To keep the barbecue stationary, the tabs on the locking casters should be in the down position.

# OPERATING INSTRUCTIONS

## Lighting

Summary lighting instructions are on the control panel.

### ⚠ DANGER ⚠

**Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.**

### Crossover Ignition System

*Note - The Crossover Ignition System ignites the Front burner with a spark from the igniter electrode inside the Gas Catcher Ignition Chamber. You generate the energy for the spark by pushing the Crossover Ignition Button until it clicks.*

**⚠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-Stephen Products Co., Customer Service Center or authorized dealer.

Crossover Ignition System

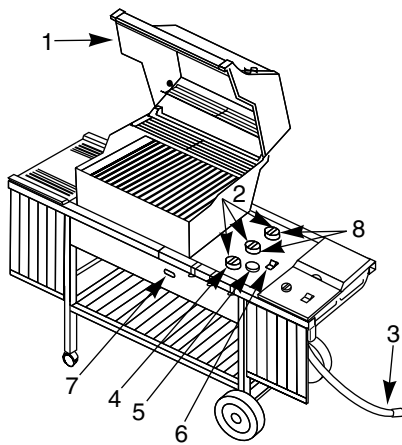


Figure 1

- 1) Open the lid. Figure 1.
- 2) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise.)

- 3) Turn gas supply valve on.
- 4) Push Front burner control knob down and turn to START/HI.

**⚠WARNING:** Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

- 5) Push down the FlameCheck button and hold down.

*Note - Gas is supplied to the burner only when the FlameCheck button is depressed.*

- 6) Push the Crossover Ignition button several times, so that it clicks each time.
- 7) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box.

**If the burner is lit, continue to hold the FlameCheck button down for about 8 seconds. When the button is released the burner will stay lit.**

**⚠WARNING:** If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

- 8) After the FRONT burner is lit you can turn on the other burners.

*Note - The FRONT burner must be on at all times when operating the other burners. The FlameCheck Safety System monitors the Front burner. For your safety, the FlameCheck valve will shut off the gas to the burners if the front burner should inadvertently go out during cooking.*

## To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to OFF.

# Manual Lighting

## ⚠ DANGER ⚠

**Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.**

- 1) Open the lid. Figure 2.
- 2) Make sure all burner control knobs are turned OFF. (Push each knob down and turn clockwise.)
- 3) Turn gas supply valve on.
- 4) Push Front burner control knob down and turn to START/HI.

**⚠WARNING:** Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

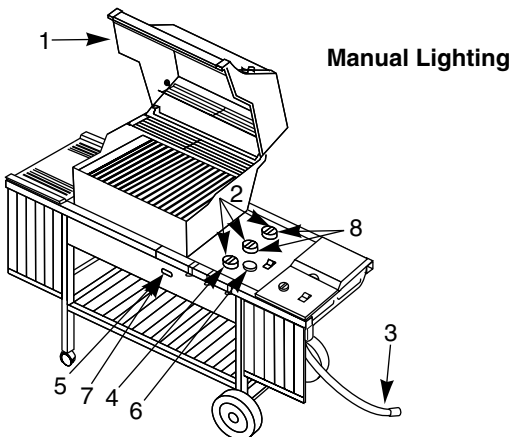


Figure 2

- 5) Strike a match and put the flame into the matchlight hole in the front of the cooking box.
- 6) Push down and hold the FlameCheck button down.

*Note - Gas is supplied to the burner only when the FlameCheck button is depressed.*

- 7) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box.

**If the burner is lit, continue to hold the FlameCheck button down for about 8 seconds. When the button is released the burner will stay lit.**

**⚠WARNING:** If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

- 8) After the FRONT burner is lit you can turn on the other burners.

*Note - The Front burner must be on at all times when operating the Center or Back burners. The FlameCheck Safety System monitors the Front burner. For your safety, the FlameCheck valve will shut off the gas to the burners if the front burner should inadvertently go out during cooking.*

## To Extinguish

**Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to OFF.**

# Lighting the side burner

The side burner has a separate ignition system from the main cooking box.

## **⚠ DANGER ⚠**

**Failure to open lid while igniting the side burner, or not waiting 5 minutes to allow gas to clear if the side burner does not light, may result in an explosive flame-up which can cause serious bodily injury or death.**

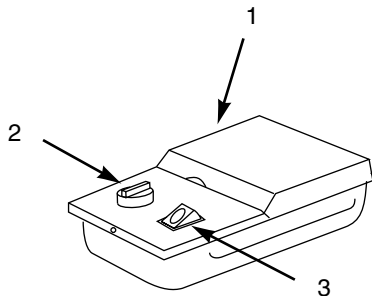
**The side burner will only operate when the Front burner is lit.**

- 1) Open the side burner lid. Figure 3.
- 2) Push down and turn the side burner control to HI.
- 3) Push the side burner igniter button several times so it clicks each time.

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

**⚠WARNING:** If the side burner does not light:

- a) Turn OFF the side burner control valve.
- b) Wait 5 minutes to let the gas clear before you try again or try to light with a match.



**Figure 3**

## Cooking

---

**The Weber Gas Barbecue should not be moved when operating or hot.**

You can adjust the FRONT, CENTER and BACK burners as desired. The control settings High (H), Medium (M), Low (L), or Off (O) are described in your Weber cookbook. The cookbook uses these notations to describe the settings of the FRONT, CENTER, and BACK burners. For example, to sear steaks you would use (HHH) (all burners at high). Then to complete cooking you would use (MOM) (FRONT at medium, CENTER off, and BACK at medium). See your Weber cookbook for detailed cooking instructions.

**If burners go out during cooking, open lid, turn off all burners and wait 5 minutes before relighting.**

*Note: The temperatures inside your cooking box, for the first few uses, while surfaces are still very reflective, may be hotter than those shown in your cookbook. Cooking conditions may require the adjustment of the burner controls to attain the correct cooking temperatures.*

**⚠CAUTION: Replace thermometer in lid when not in use. Do not leave thermometer in food while cooking.**

### Preheating

Your Weber Gas Barbecue is an energy efficient appliance. It operates at a low B.T.U. rate for economy. To preheat, after lighting, close lid and turn all burners to high (HHH). Preheating to between 500° and 550° F (260° and 290° C) will take 10 to 15 minutes depending on conditions such as air temperature and wind.

### Drippings and grease

The Flavorizer Bars are designed to "smoke" the right amount of drippings for flavorful cooking. Excess drippings and grease accumulate in the catch pan under the bottom tray. Disposable foil liners are available that fit the catch pan.

**⚠CAUTION: Check the bottom tray for grease build-up before each use. Remove excess grease to avoid a grease fire in the bottom tray.**

## Storage and/or Nonuse

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- When storing the Weber Gas Barbecue, make sure that the inside shut off valve and/or locking outdoor shut off valve is secured in the OFF position. When the Weber Gas Barbecue is stored indoors, the gas supply **MUST BE DISCONNECTED**.
- After a period of storage and/or nonuse the Weber Gas Grill should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections General and Annual Maintenance.)
- Check that the areas under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider Stopper Guards should also be checked for any obstructions. (See Section "Annual Maintenance.")

## Periodic Cleaning

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**⚠CAUTION: 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. Replacement cooking grates and Flavorizer Bars are available through your retailer or the Weber-Stephen Customer Service Center.**

**Outside surfaces** - Use a warm soapy water solution.

**⚠CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products or abrasive cleaning pads on barbecue or cart surfaces.**

**Bottom tray** - Remove excess grease and then wash with warm soapy water.

**Flavorizer Bars and Cooking Grates** - Clean with a suitable brass bristle brush. As needed, remove from grill and wash with soapy warm water.

**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.

**Thermometer** - Wipe with warm soapy water, clean with plastic scrub ball. Do not put in dishwasher or submerge in water.

**Inside cooking box** - Brush any debris off of burners tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS)**. Wash inside of cooking box with warm soapy water.

**Inside Lid** - While lid is warm, wipe inside with paper towel to prevent flaking due to grease build-up.

# Using the Steam-N-Chips Smoker

The Steam-N-Chips Smoker cooks with both Weber FireSpice Wood Chips and Chunks. For best results with faster cooking foods like steaks, burgers and chops, etc., we recommend using the FireSpice Chips because they ignite and create smoke faster. For longer cooking foods such as roasts, chicken and turkeys, etc., we recommend using FireSpice Chunks because they ignite slowly and provide smoke for a longer period of time. As you gain experience in using your Steam-N-Chips Smoker, we encourage you to experiment with different combinations of FireSpice Chips and Chunks to find the smoke flavor that best suits your taste.

## To use the Steam-N-Chips Smoker

As a starting point, place a handful of FireSpice Chips or a few FireSpice Chunks in the bottom of the smoker body. Figure 4. Since the chunks vary in size, place as many as you can in the smoker allowing room for the water pan. As you gain experience in smoking, increase or decrease the amount of wood to suit your taste. Fill water pan, place it in the smoker and close the smoker lid.

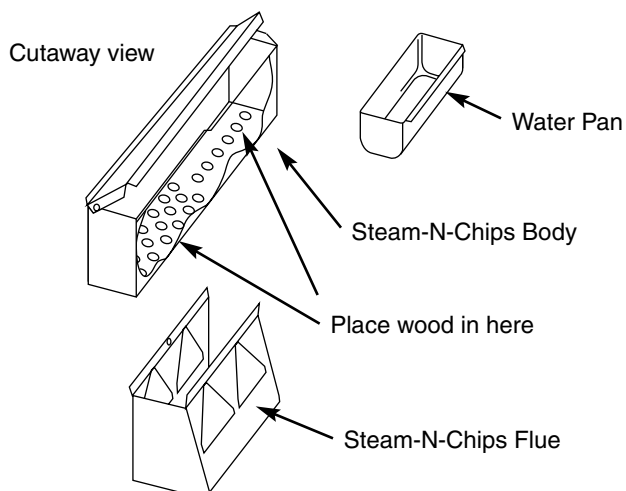


Figure 4

Light the barbecue and preheat with all burners on HIGH, lid down, for 10 minutes or until thermometer registers 500°F - 550°F. Adjust the burners for cooking; MOM or LOL will be your best settings for long duration smoking. Smoke will start in approximately 10 minutes and last as long as 45 minutes. If you require more smoke flavor, refill the smoker with FireSpice Chips and/or Chunks and refill the water pan with water. The Steam-N-Chips Smoker may be used to enhance any of the meat, poultry and fish recipes in the gas barbecue cookbook. Cook with the lid down according to the times indicated in charts or recipes.

*Note - After refilling smoker, smoke will take about 10 to 15 minutes to start again.*

## ⚠ DANGER ⚠

**Do not use any flammable fluid in the Steam-N-Chips Smoker to ignite the wood. This will cause serious bodily injury.**

## Cleaning the Steam-N-Chips Smoker

Before each use, empty the Steam-N-Chips Smoker of ash to allow proper air flow. Accomplish this by lightly tapping the sides of the smoker and stirring the ashes so that they sift through the bottom and fall into the bottom tray of your barbecue. Remove bottom tray and empty.

*Note - Smoking will leave a "smoke" residue on the surface of the smoker. This residue cannot be removed and will not affect the function of the Steam-N-Chips Smoker. To a lesser degree a "smoke" residue will accumulate on the inside of your Weber Gas Barbecue. This residue need not be removed and will not adversely affect the function of your Weber Gas Barbecue.*

# Annual Maintenance

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

**⚠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 manifold assembly. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

- Inspect the burners for correct flame pattern. Clean if necessary, following the procedures outlined in the "General Maintenance" section of this manual.
- Check all gas fittings for 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. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.**

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

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

Make sure main burners are in the OFF position.

Make sure side burner is OFF. Remove valve control knob and screws. Remove enamel top.

Put the FlameCheck button on the FlameCheck valve.

To perform leak checks: turn on gas supply. Push the FlameCheck button down and hold down until leak checking is complete. This will allow gas to fill the hose and manifold.

**⚠WARNING:** Do not ignite burners while leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

*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.*

Check:

- a) Hose to manifold connection. Figure 5 (a).
- b) Manifold to side burner hose connection. Figure 5 (b).

**⚠WARNING:** If there is a leak at connection (a), retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact Weber-Stephen Customer Service.

- c) Side burner hose to side burner connection. Figure 5 (c).
- d) Valves to manifold connections. Figure 5 (d).
- e) Hose to quick disconnect connection. Figure 5 (e).

**⚠WARNING:** If there is a leak at connections (b), (c), (d) or (e), turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact Weber-Stephen Customer Service.

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

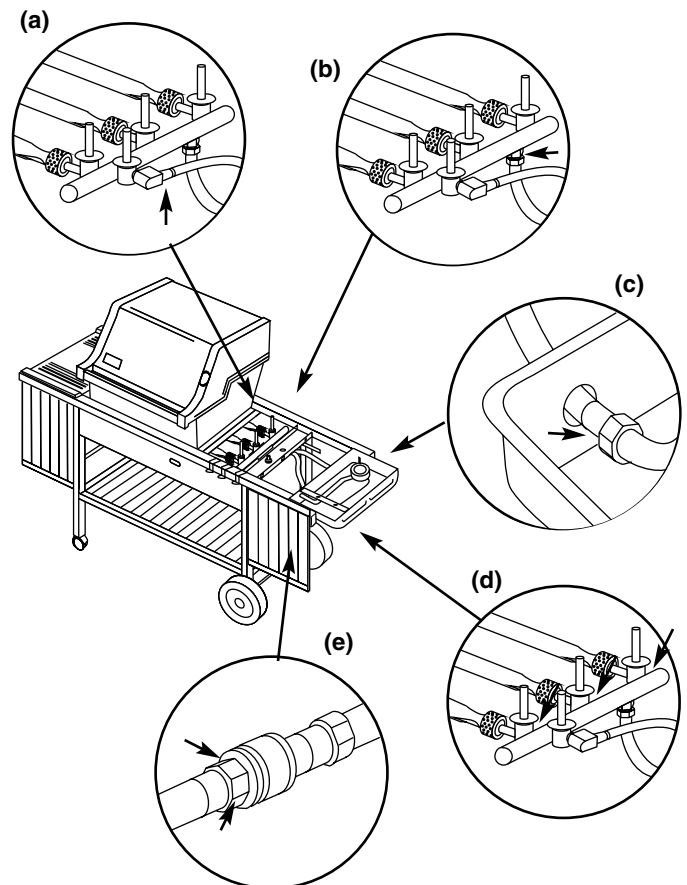


Figure 5

## Inspection and Cleaning of the Weber Spider Stopper Guards

To inspect the Spider Stopper Guards, remove the control panel and look to see if they have dust or dirt on their outside surfaces. If they do, brush off the outside surface of the Spider Stopper Guards with a soft bristle brush (an old toothbrush for example). Check that there are no gaps in the Spider Stopper Guards' seams or in the fit around the burners or valves. (See Section "General Maintenance".)

# General Maintenance

## Weber Spider Stopper Guards

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 of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. Figure 6. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue.

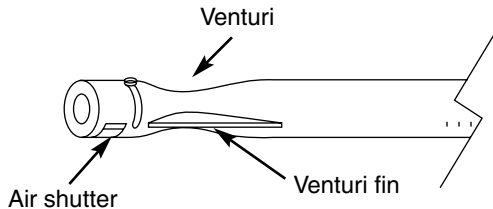


Figure 6

The Weber Spider Stopper Guard is factory installed. It fits tightly around the air shutter section of the burner tube and the valve, thereby preventing spiders and other insects access to the burner tubes through the air shutter openings. Figure 7.

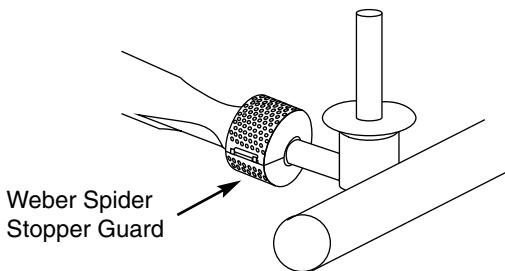


Figure 7

**We recommend that you inspect the Weber Spider Stopper Guards at least once a year. (See section “Annual Maintenance”.) Also inspect and clean the Spider Stopper Guards if any of the following symptoms should ever occur.**

1. The smell of gas in conjunction with the burner flames appearing yellow and lazy.
2. Barbecue does not reach temperature.
3. Barbecue heats unevenly.
4. One or more of the burners do not ignite.

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

## Main 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 Figure 8.

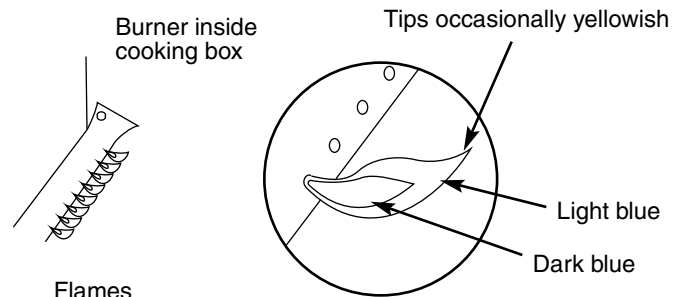


Figure 8

If the flames do not appear to be uniform the length of the burner tube, follow the burner cleaning procedures.

## Main Burner Cleaning Procedure

**Turn off the gas supply.** Remove the manifold. (See Section “Replacing the main burners”.)

Look inside each burner with a flashlight. Figure 9.

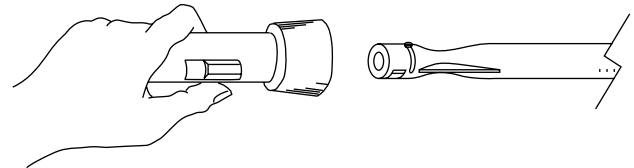


Figure 9

Clean the inside of the burners with a wire (a straightened out coat hanger will work). Figure 10. 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 brass bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

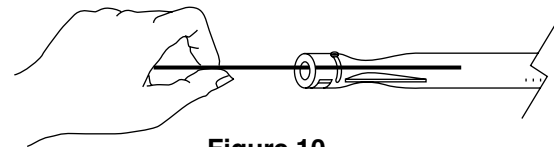


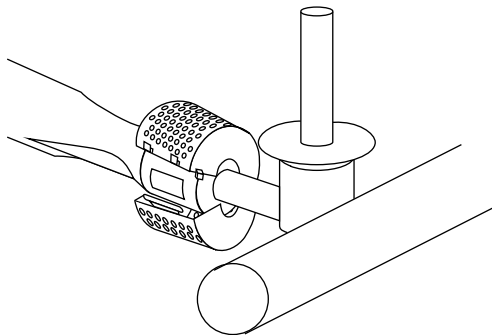
Figure 10

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

## Replacing Main Burners

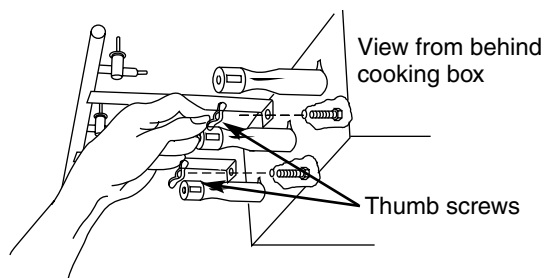
- a) Your Weber Gas Barbecue must be OFF and cool.
- b) Turn gas OFF at source.
- c) Remove control panel: take off the burner control knobs. Put your fingers under the edge of the control panel at the control panel push-in buttons and pull toward you. Lift off the control panel.

- d) Unlatch the Spider Stopper Guards and remove. Figure 11.



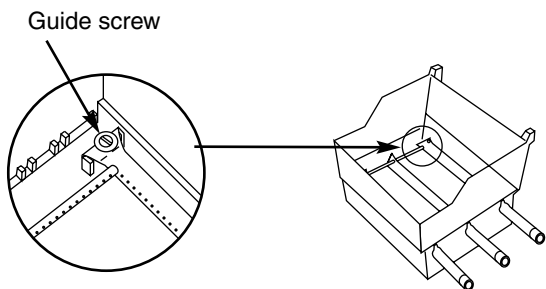
**Figure 11**

- e) Use an adjustable wrench to remove the thermocouple from the FlameCheck valve.  
 f) Remove the manifold bracket and unscrew the two thumb screws that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully set it down. Figure 12.



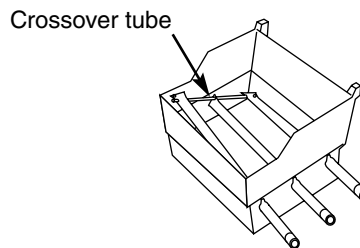
**Figure 12**

- g) Slide the burner assembly out from under the guide screw and washer in the corners of the cooking box. Figure 13.



**Figure 13**

- h) Lift and twist the burner assembly slightly, to separate the crossover tube from the burners. Figure 14. Remove the burners from the cooking box.

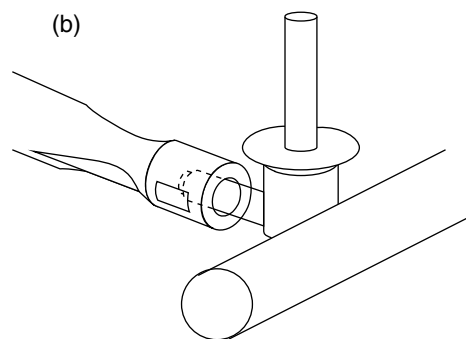
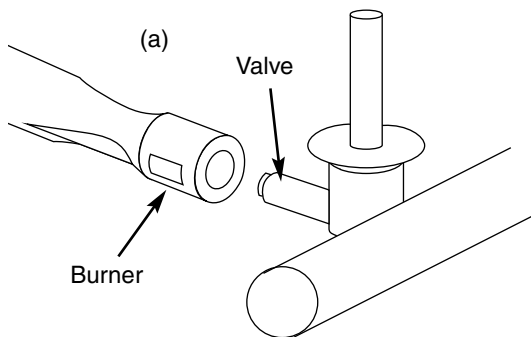


**Figure 14**

- i) To reinstall burners, reverse steps c) through h).

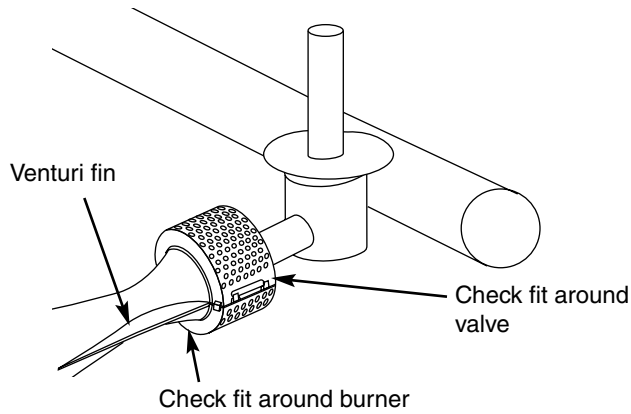
**⚠ CAUTION: The burner openings must be positioned properly over the valve orifices. Figure 15a.**

Check proper assembly before fastening manifold in place. Figure 15b.



**Figure 15**

- j) Reinstall the Spider Stopper Guards. Slightly rotate the Spider Stopper Guards so that the seams are in line with the Venturi fins. There should be no gaps in the seams or in the fit around the burners and valves. Figure 16.



**Figure 16**

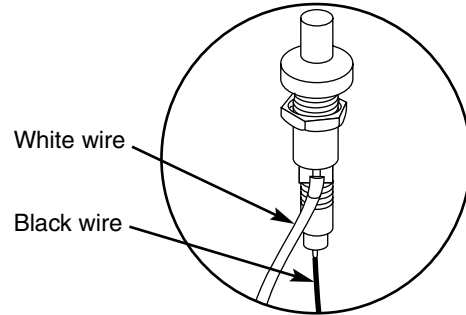
**⚠CAUTION:** If the Spider Stopper Guards do not fit tightly, contact Weber-Stephen Customer Service.

**⚠CAUTION:** After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue. (See Step "Check for gas leaks".)

## Crossover Ignition System Operations

If the Crossover Ignition System fails to ignite the Front burner, light the Front burner with a match. If the Front burner lights with a match, then check the Crossover Ignition System.

- Check that both the white and black ignition wires are attached properly. Figure 17.



**Figure 17**

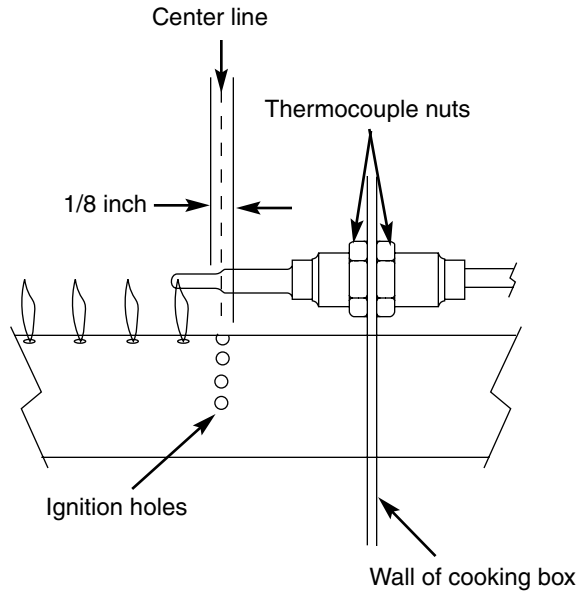
- Check that the Crossover Ignition button pushes the igniter (button) down, and returns to the up position.
- Check to see if the igniter is loose in the frame. Tighten if necessary; see Step "Install igniter" for correct procedure.

If the Crossover Ignition System still fails to light, contact Weber-Stephen Customer Service.

## FlameCheck Safety System

The correct positioning of the thermocouple probe is shown in Figure 18. The tip of the probe is positioned in the flame. The probe senses the heat from the Front burner, and activates the FlameCheck valve. The valve allows the gas to flow into the Front burner. If the Front burner should go out for any reason, the thermocouple probe will cool off, thereby closing the FlameCheck valve, which stops the gas flow to the burners.

If the FlameCheck Safety System should fail to operate, contact Weber-Stephen Customer Service.



**Figure 18**

# TROUBLESHOOTING

Problem	Check	Cure
<b>Burners burn with a yellow or orange flame, in conjunction with the smell of gas.</b>	Inspect Weber Spider Stopper Guards for possible obstructions. (Blockage of holes.)	Clean Weber Spider Stopper Guards. (See Section "Annual Maintenance".)
<b>Burner does not light, or flame is low in HIGH position.</b>	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the Front burner light with a match?	If you can light the Front burner with a match, then check the Crossover Ignition System.
	Are you holding the FlameCheck button down long enough?	Hold the FlameCheck button down for a full eight seconds.
<b>Experiencing flare-ups:</b>	Are you preheating barbecue in the prescribed manner?	All burners on high for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer Bars heavily coated with burned-on grease?	Clean thoroughly. (See Section "Periodic Cleaning".)
	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray.
<b>⚠CAUTION: Do not line the bottom tray with aluminum foil.</b>		
<b>Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.</b>	Are burners clean?	Clean burners. (See Section "General Maintenance".)
<b>Inside of lid appears to be "peeling." (Resembles paint peeling.)</b>	The lid is porcelain-on-steel, not paint. It cannot "peel." What you are seeing is baked on grease that has turned to carbon and is flaking off. <b>THIS IS NOT A DEFECT.</b>	Clean thoroughly. (See Section "Periodic Cleaning".)

If the problem cannot be corrected using these methods, please contact Weber-Stephen Customer Service.

# Side Burner Troubleshooting

**⚠WARNING:** Before attempting any troubleshooting steps, all gas controls and supply valves should be in the OFF position.

Problem	Check	Cure
Side burner does not light.	Is gas supply off? Is the Front burner on?	Turn supply on. Light front burner.
Flame is low in HIGH position.	Is fuel hose bent or kinked?	Straighten hose.
Flame is very yellow in conjunction with the smell of gas,  OR  Burner makes popping noise in conjunction with the smell of gas.	Inspect the Weber Spider Stopper Guard for possible obstructions. (Blockage of holes.)	Clean Weber Spider Stopper Guard. (See Section "Annual Maintenance.")
Push button ignition does not work.	Does burner light with a match?	If match lights burner, check igniter (see below).

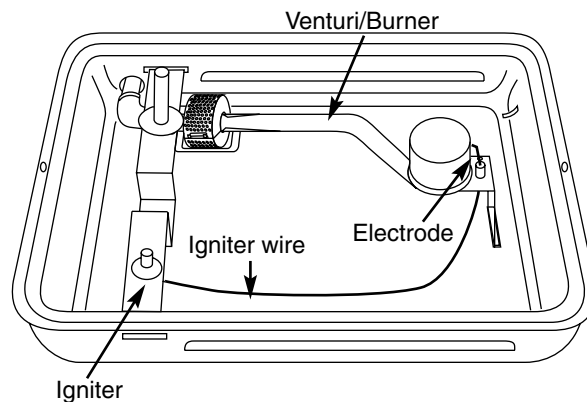
# Side Burner Maintenance

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

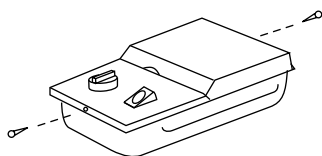
Check igniter: Remove side burner cover. To remove side burner cover, remove control knob and screws that hold cover to bottom. Figure 19. Make sure wire is connected between igniter and electrode. Check that igniter lock nut is tight. Figure 20.

*Note - If the igniter works loose, carefully tighten the igniter lock nut with an adjustable wrench or pliers.*

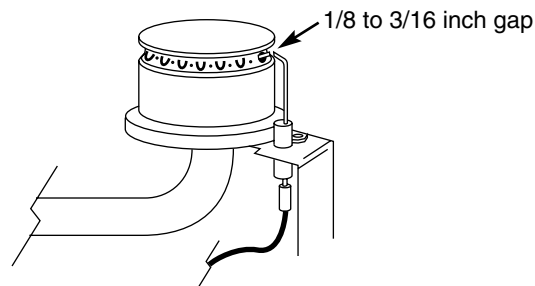
Adjust igniter electrode. Gap should be 1/8 to 3/16 inch from tip of electrode to burner. Figure 21. Spark should be a white/blue color, not yellow.



**Figure 20**

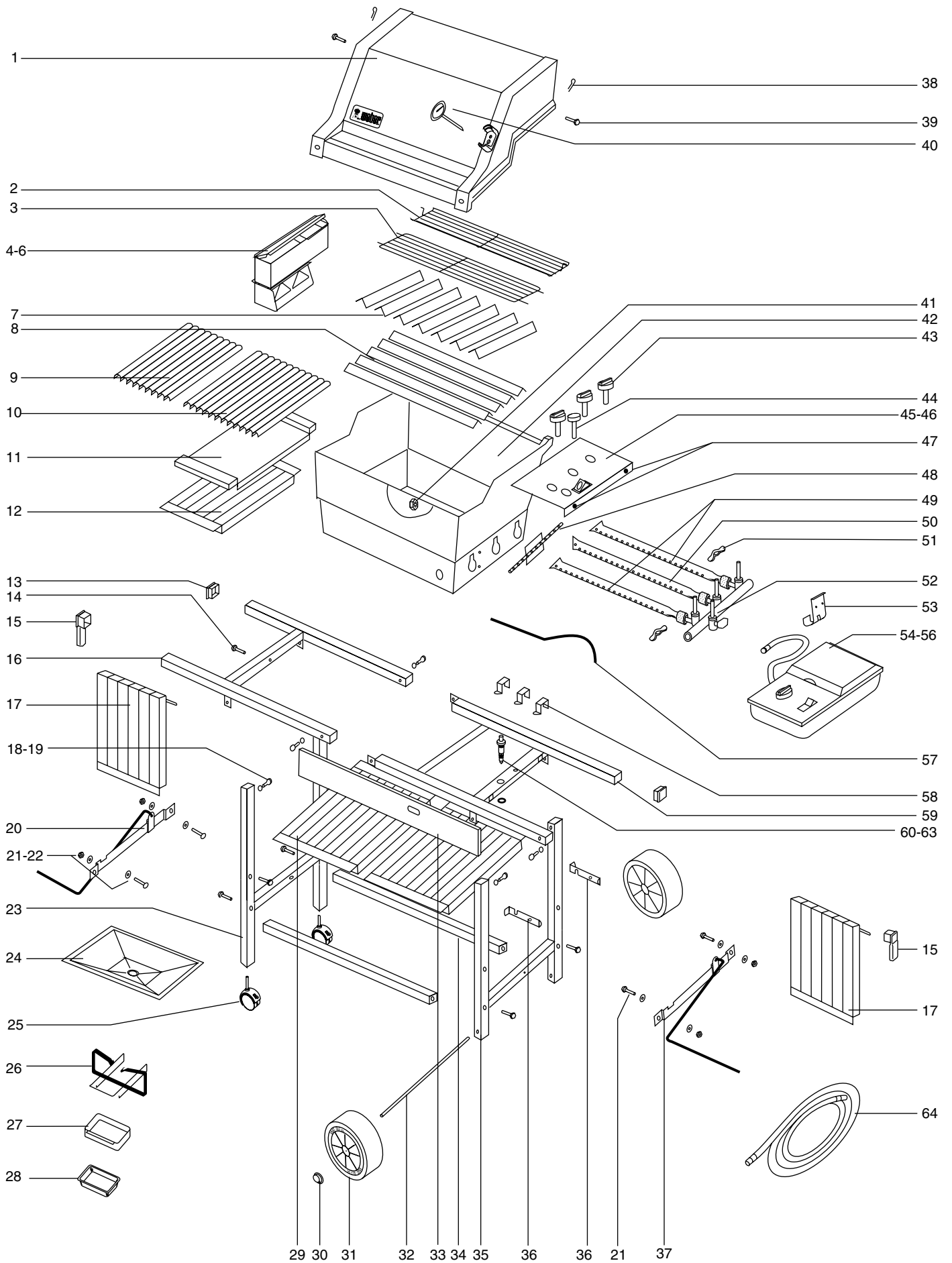


**Figure 19**



**Figure 21**





# Parts List

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All items are single quantities unless otherwise specified.

Parts can be ordered directly from Weber-Stephen Products Co. by phone or mail.

*Note - Do not return parts to Weber-Stephen Products Co. without first contacting the Customer Service Center by phone or mail. Returning the part may not be necessary.*

- 1 Lid (assembly)
- 2 Weber Warm-Up Basket
- 3 Warming rack
- 4 Steam-N-Chips Smoker body
- 5 Steam-N-Chips Smoker flue
- 6 Steam-N-Chips Smoker water pan
- 7 Stainless Steel Short Flavorizer Bars (7)
- 8 Stainless Steel Long Flavorizer Bars (5)
- 9 Narrow cooking grate
- 10 Wide cooking grate
- 11 Serving tray
- 12 Work table
- 13 Tubing plugs (4)
- 14 1/4-20 x 2 inch bolts (5)
- 15 Swing table end brackets (2)
- 16 Left frame
- 17 Swing table assemblies (2)
- 18 1/4-20 x 1/2 inch bolts (6)
- 19 Nylon washers (19)
- 20 Left hand slide bar assembly
- 21 10-24 x 1 3/4 inch machine screws (4)
- 22 10-24 hex nuts (4)
- 23 Caster frame
- 24 Bottom tray
- 25 Casters (2)
- 26 Catch pan holder
- 27 Catch pan
- 28 Drip pans (2)
- 29 Accessory trays (2)
- 30 Wheel hub caps (2)
- 31 Wheels (2)
- 32 Axle
- 33 Front panel
- 34 Frame connectors (2)
- 35 Wheel frame
- 36 Side burner locks (2)
- 37 Right hand slide bar assembly

While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

**Weber-Stephen Products Company  
Customer Service Center  
250 South Hicks Road  
Palatine, IL 60067-6241  
(800) 446-1071**

- 38 Hair pin cotters (2)
- 39 Hinge pins (2)
- 40 Thermometer
- 41 1/4-20 keps nut
- 42 Cooking box
- 43 Burner control knobs (3)
- 44 FlameCheck button
- 45 Control panel
- 46 Igniter button
- 47 Control panel push-in buttons (2)
- 48 Crossover tube
- 49 Front or Back burner
- 50 Center burner
- 51 1/4-20 stainless steel wing nuts (2)
- 52 Manifold assembly
- 53 Manifold bracket
- 54 Side burner assembly
- 55 Burner grate
- 56 Side burner knob
- 57 Thermocouple
- 58 Tool holders (3)
- 59 Right frame
- 60 Igniter
- 61 Igniter lock nut
- 62 Igniter wire (black)
- 63 Igniter wire (white)
- 64 Hose

## **⚠WARNING:**

**Use only Weber factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.**

# A FINAL WORD OF THANKS

*Thank you for choosing a Weber Barbecue.  
Our family here at Weber has worked hard  
to produce the highest quality products  
for your satisfaction.*

*While we give much attention to our products, an  
occasional error may occur. Our knowledgeable  
Customer Service staff is prepared to help you with any  
problems with parts or assembly.*

*Call our toll free number 1-800-446-1071.*

*For quicker service, please have your owner's manual  
available for reference. We also welcome any comments  
or suggestions you might have regarding our products.*

*We wish your family the  
best in outdoor cooking enjoyment.*

*Weber-Stephen Products Company  
Customer Service Center  
200 East Daniels Road  
Palatine, Illinois 60067-6266*