

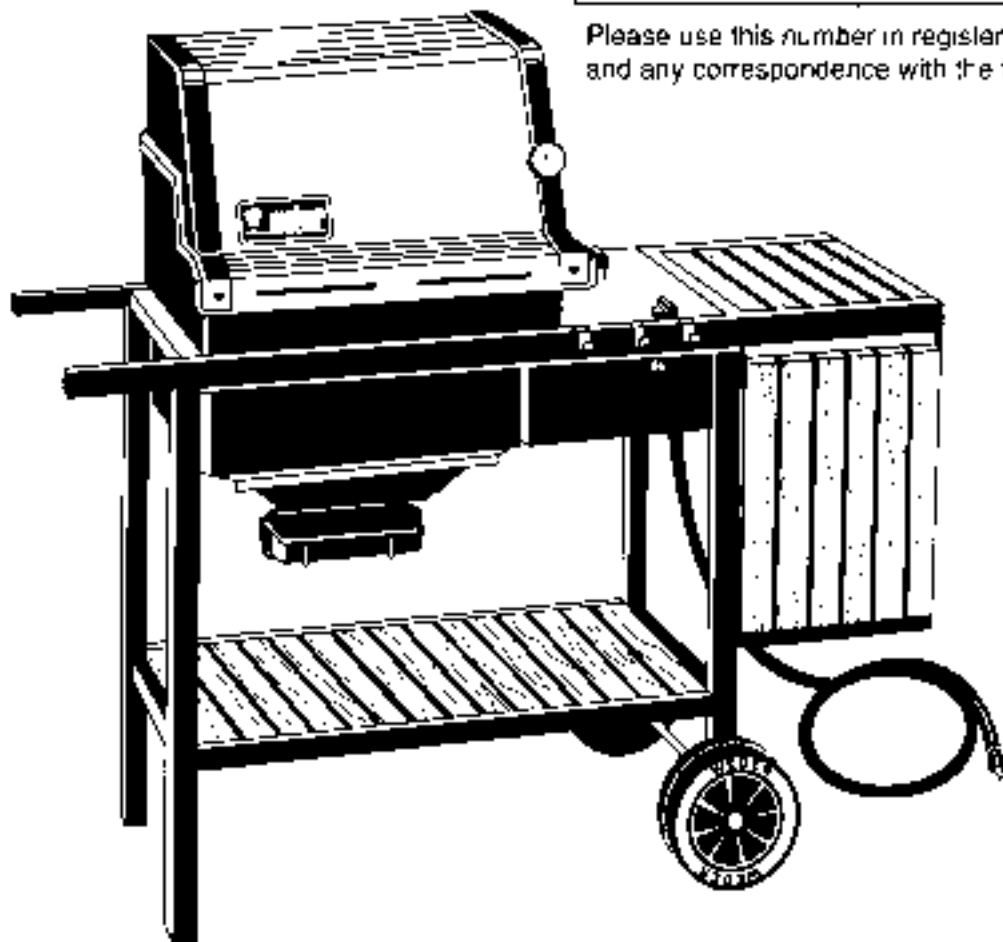


weber®

Genesis® Junior Natural Gas Barbecue Owner's Manual

Serial Number

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



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

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

FOR YOUR SAFETY

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

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.

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

- Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- After a period of storage, and/or nonuse, the Weber Genesis 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 Genesis 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 Genesis Gas Barbecue.
- Your Weber Genesis Gas Barbecue should never be used by children.
- You should exercise reasonable care when operating your Weber Genesis 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 Genesis 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 Genesis 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.

LP GAS UNITS ONLY:

- Use the regulator that is supplied with your Weber Genesis 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

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL RETAIL PURCHASER of this Weber Gas Barbecue that if it is assembled and operated in accordance with the printed instructions accompanying it then for a period of three (3) years from the date of purchase, the cooking grates, Flavorizer bars and tank shall be free from defects in material and workmanship; and for five (5) years from the date of purchase, the burners, valves and regulator shall be free from defects in material and workmanship; and for ten (10) years from the date of purchase all other parts shall be free from defects in material and workmanship.

Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE AND RETURN THE WEBER LIMITED WARRANTY REGISTRATION CARD IMMEDIATELY.

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. Any part that is claimed to be defective and covered by this Limited Warranty must be returned with transportation charges prepaid to Weber-Stephen Products Co., Customer Service Center, 560 S. Hicks Rd., Palatine, IL, 60067-6971. If Weber's inspection confirms the defect and the claim, Weber will repair or replace such part without charge and return it to you freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, 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.

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
560 South Hicks Road
Palatine, IL 60067-6971

(708) 705-8660

(800) 446-1071

Contents

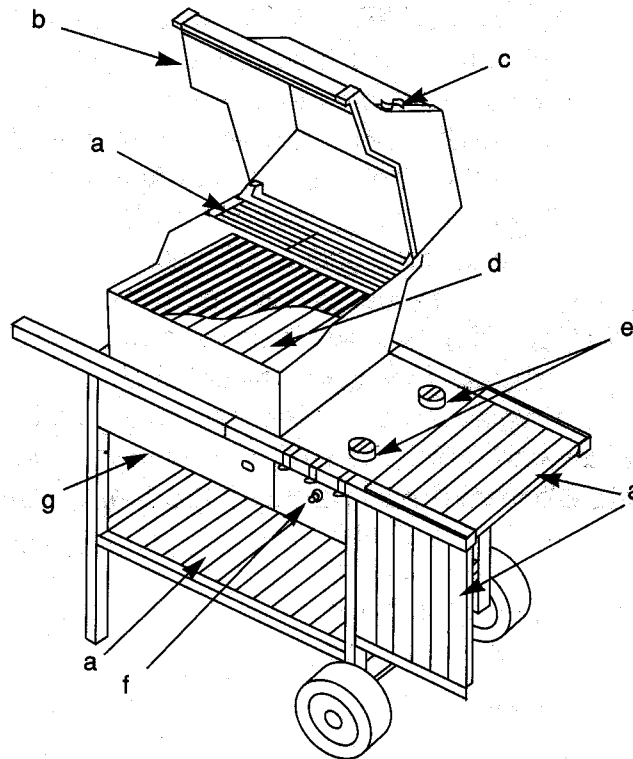
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FEATURES:

- a) Convenient tables and racks.
- b) Heavy gauge porcelain-on-steel lid seals in heat.
- c) Rapid read thermometer for precision cooking measures grill temperature, and can be removed and inserted into the food.
- d) Heavy gauge steel Flavorizer Bars distribute heat within the grill. Flavorizer Bars heat just the right amount of drippings for flavoring, letting excess fat drip past to help prevent flare-ups.
- e) Separate burners for temperature control.
- f) Crossover Ignition System with Gas Catcher Ignition Chamber.
- g) Catch pan catches excess grease.

General Instructions

Your Weber Genesis Gas Barbecue is a portable outdoor cooking appliance. With the Weber Genesis 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 Genesis 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 Genesis 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 Genesis Gas Barbecue. Please read the instructions carefully before using your Weber Genesis 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 Genesis Gas Barbecue is designed for natural (piped in city) gas only. Do not use Liquid Propane (LP) bottled gas. The valves, orifices, hose and regulator are for natural gas only.
- Do not use with charcoal fuel.

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 Genesis Gas Barbecue is not in use.
- When the Weber Genesis 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.

- 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.

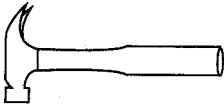
Gas supply testing

- Disconnect your Weber Genesis 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 Genesis 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


Screwdriver 

Hammer 

7/16, 7/8 and 3/4 inch open-end or an adjustable wrench



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").

Packages

Your Weber Genesis Gas Barbecue comes in a large box (shipper) which includes cartons marked B & C.

There will be general hardware packs.

The part number is in [brackets].

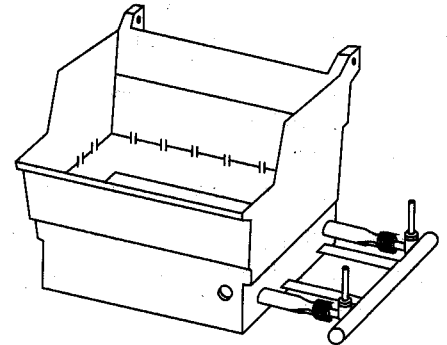
Note - The hardware size of nuts, bolts and screws is given. For example "1/4-20 x 2 inch bolt" means a bolt 1/4 inch in diameter with 20 threads to the inch, 2 inches long. On a small screw, "6-32 x 1/2 inch screw" means a number 6 screw, with 32 threads to the inch, 1/2 inch long.

Step 1

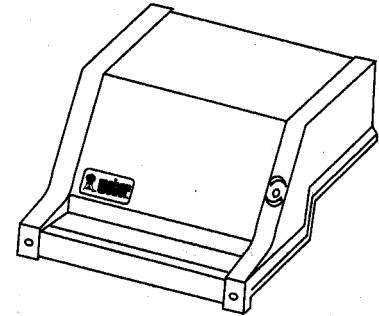
Check package contents

The following items will be found in the large box (shipper).

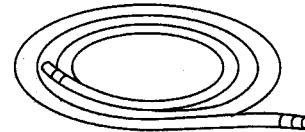
Cooking box (assembly)



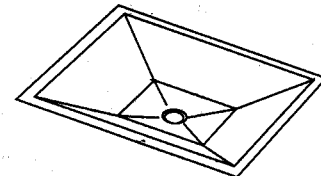
Lid (assembly)



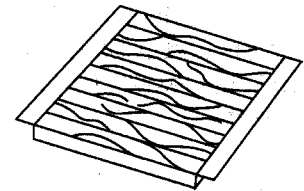
Hose [871102]



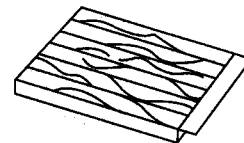
Bottom tray [11967011]



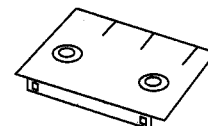
Two accessory trays [1173165]



Swing table [1177150]

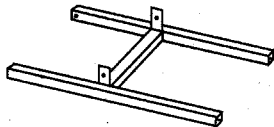


Control panel [7010]

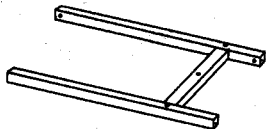


The following items will be found in the box marked "B."

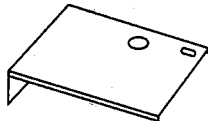
Left frame
[1188100]



Wheel frame
[4089505]



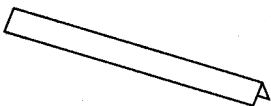
Front/igniter panel
[11810015]



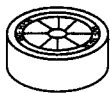
Support rod
[1186952]



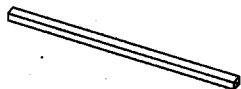
Five long Flavorizer Bars
[1175001]



Two wheels
[4082850]



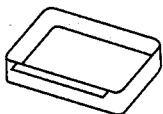
Two frame connectors
[1189150]



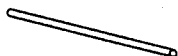
Two drip pans
[93300]



Catch pan
[40822203]



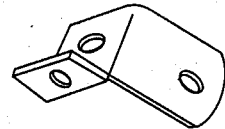
Axle
[4086210]



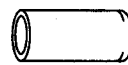
THREE HARDWARE PACKS

1st hardware pack (Swing table hardware) contains:

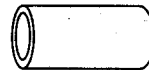
Hinge support
[40822245]



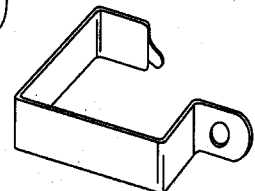
Rod cover
[4086968]



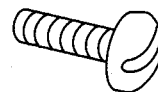
Spacer
[4886972]



Support rod holder
[4086972]



10-24 x 1/2 machine screw
[86902]



#10 star washer
[877601]

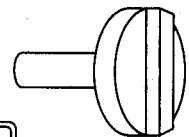


10-24 hex nut
[86901]

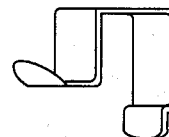


2nd hardware pack contains:

Two burner control knobs
[40875590]

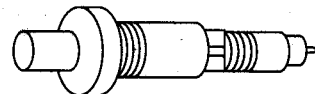


Three tool holders
[99835]



(Igniter, lock nut and gasket are preassembled.)

Igniter
[48826420]



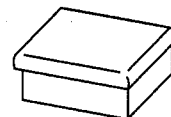
Igniter lock nut
[40826414]



Igniter gasket
[40826418]



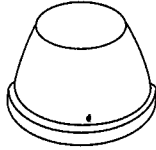
Eight tubing plugs
(two are spares)
[4086928]



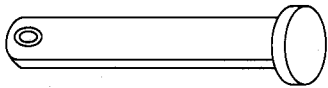
Continued- The following items will be found in the box marked "B."

3rd hardware pack contains:

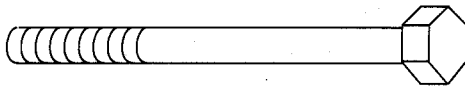
Two wheel hubcaps
[87101]



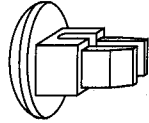
Two hinge pins
[4076705]



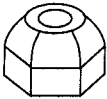
Five 1/4-20 x 2 inch bolts
[4086974]



Control panel push-in button
(This is a spare)
[4086936]



1/4-20 acorn nut
[87505]



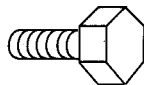
Eleven 1/4 inch nylon washers
[87403]



Two hair pin cotters
[86950]

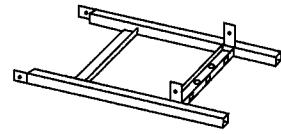


Six 1/4-20 x 1/2 inch bolts
[4086958]

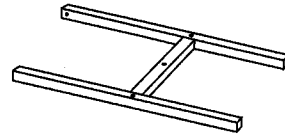


The following items will be found in the box marked "C."

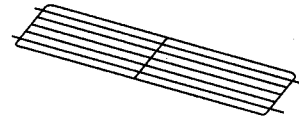
Right frame
[1188105]



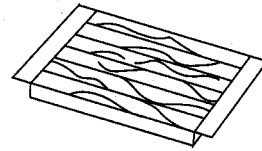
Leg frame
[4089500]



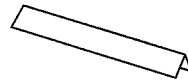
Warming rack
[1173100]



Work table
[99839]



Six short Flavorizer Bars
[40822202]



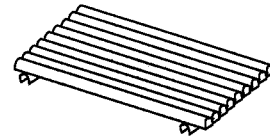
Catch pan holder
[1173160]



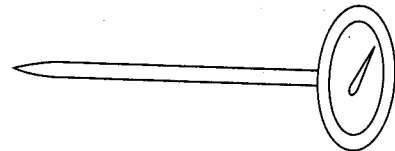
Manifold bracket
[1188110]



Two cooking grates
[1174100]



Thermometer
[409590]



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.

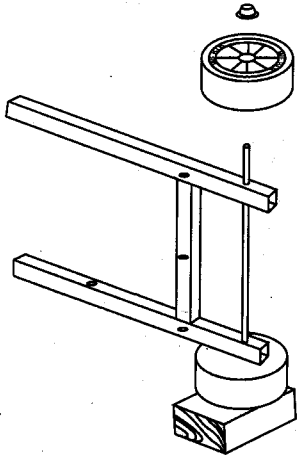


Figure 1

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 open-end or an adjustable 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).

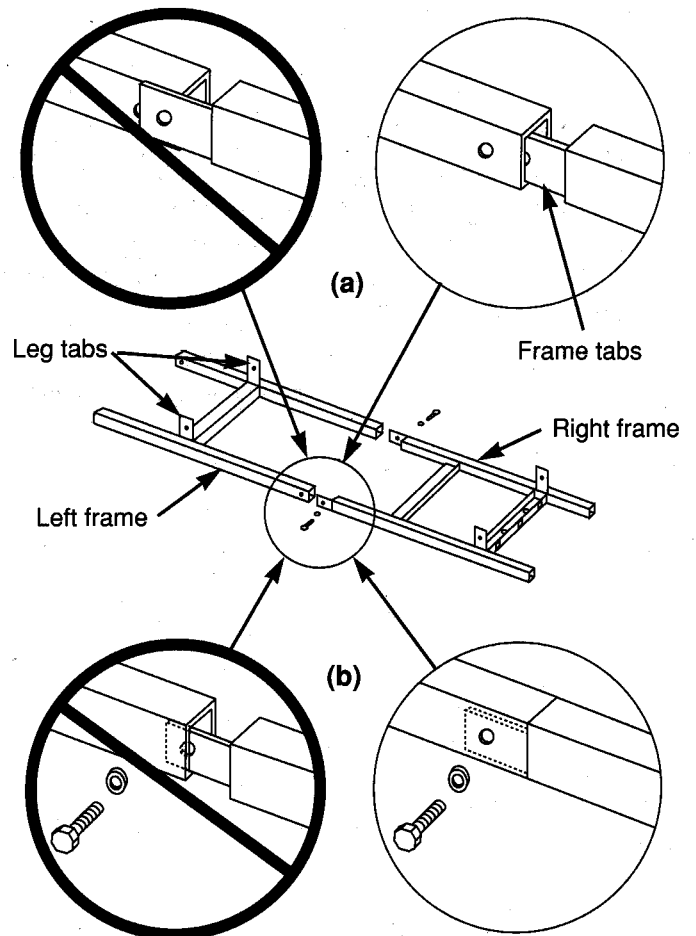


Figure 2

Step 4

Continue frame assembly

You will need: frame assembly, wheel frame assembly, leg frame, four 1/4-20 x 1/2 inch bolts, four nylon washers and a 7/16 inch open-end or an adjustable wrench.

The frames should be assembled with the dimpled holes facing inward. Assemble the leg frame onto the leg tabs of the left frame. Add washers and bolts and tighten. Figure 3.

Assemble the wheel frame onto the leg tabs of the right frame. Add bolts and washers. Finger tighten the bolt on the leg that joins the wheel frame and the right frame. Tighten with a wrench the bolt that joins the wheel frame closest to you. Figure 3.

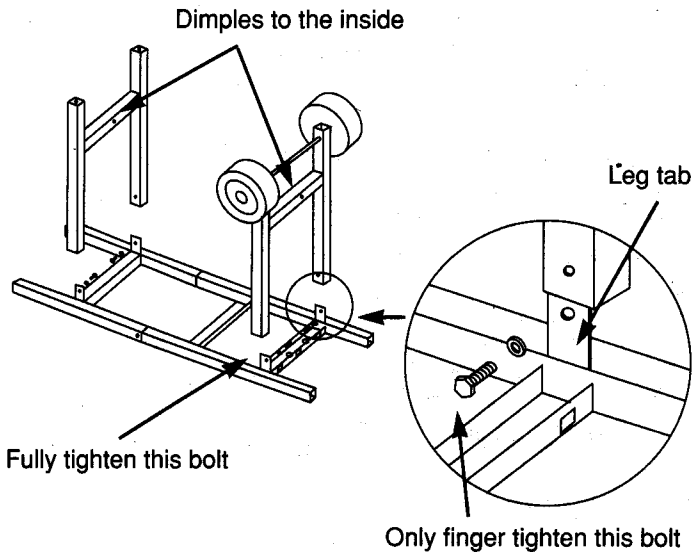


Figure 3

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 open-end or an adjustable wrench.

Hold one frame connector between the leg and wheel frame. Add the nylon washer to the bolt. Put the bolt through the frame and screw into frame connector. Tighten.

Repeat procedure with the other frame connector. Figure 4.

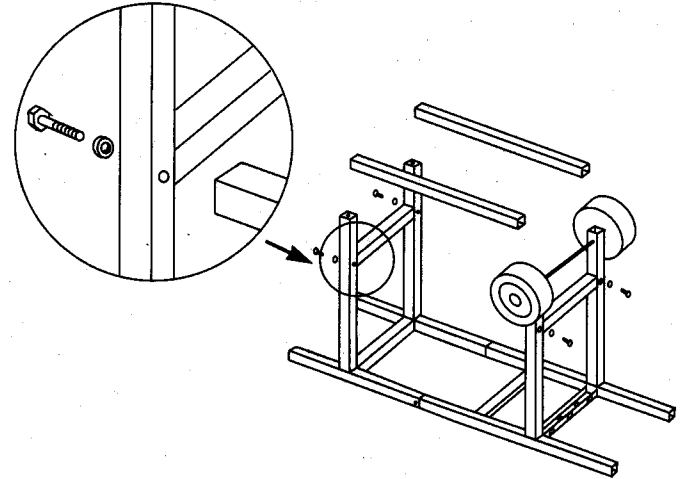


Figure 4

Step 6

Insert bottom tubing plugs

You will need: frame assembly, two tubing plugs, and a hammer.

Insert the tubing plugs into the end of the leg frame only. To fully seat the plugs, you may have to tap them lightly with a hammer. Figure 5.

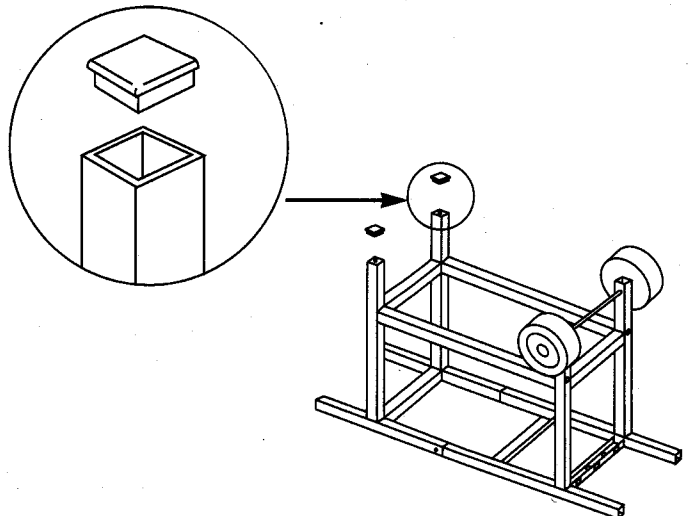


Figure 5

Step 7

Add cooking box

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

Set the cooking box into the frame so the burner tubes are under the frame brace. Figure 6.

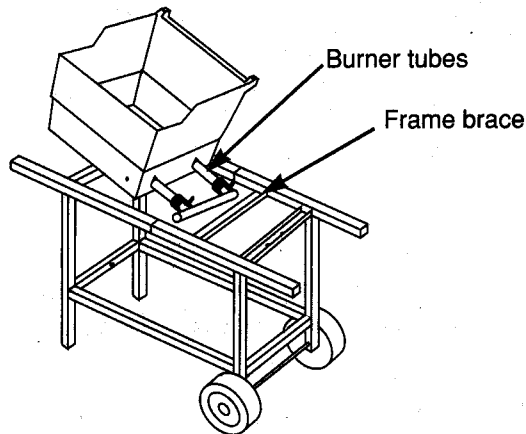


Figure 6

Your Weber Genesis 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 7 (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 7 (b).
- Are the thumb screws under the burner assembly hand tight? Do not tighten with pliers. Figure 7 (c).

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

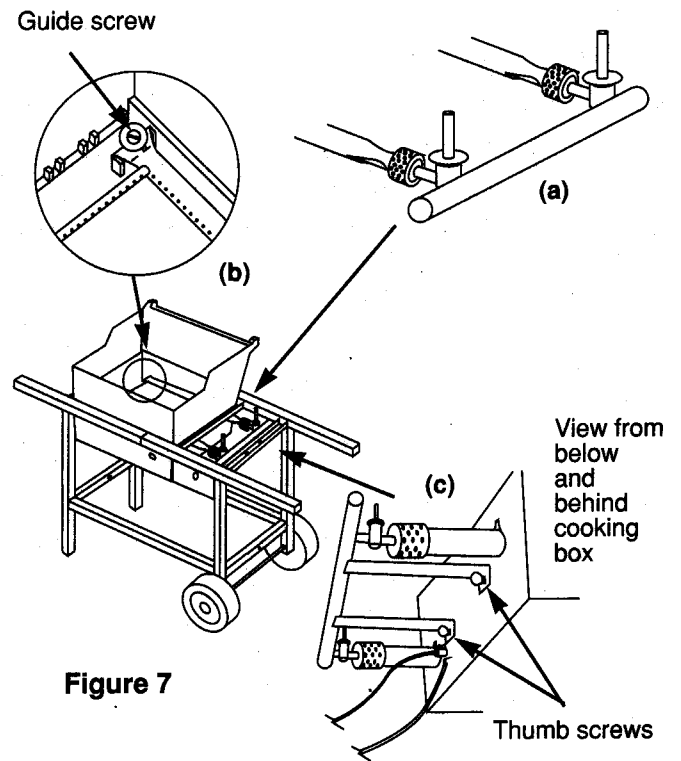


Figure 7

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

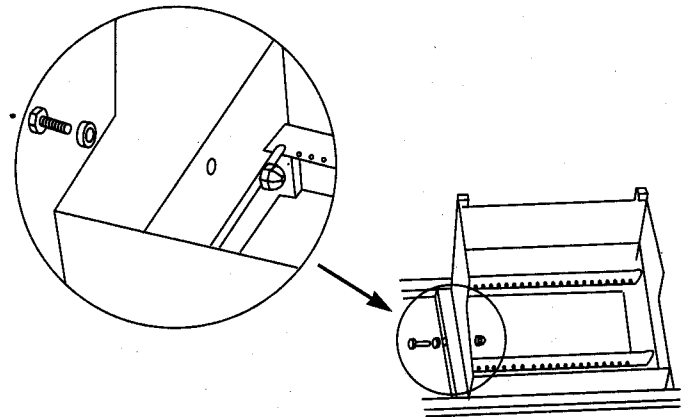


Figure 8

Step 8

Install manifold bracket

You will need: the manifold bracket.

Hook the bracket onto the manifold at approximately the center of the length of the manifold. Figure 9. Place your hand underneath the bracket. Lift the bracket, manifold and cooking box slightly as a unit, and hook onto the frame brace. Figure 9 (a).

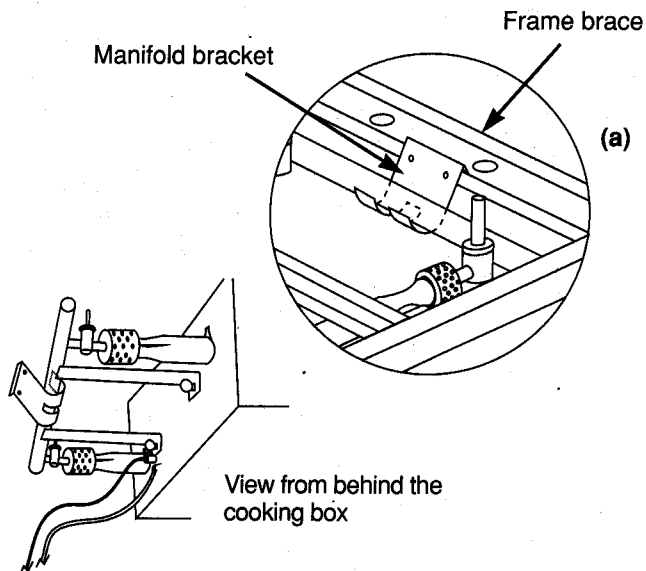


Figure 9

Step 9

Install gas supply

You will need: 7/8 inch open end or an adjustable wrench.

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 supplied with the 12 foot Natural Gas Supply hose, connects to a 3/8 inch steel pipe nipple.
- 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.

Typical natural gas supply installation. Figure 10.

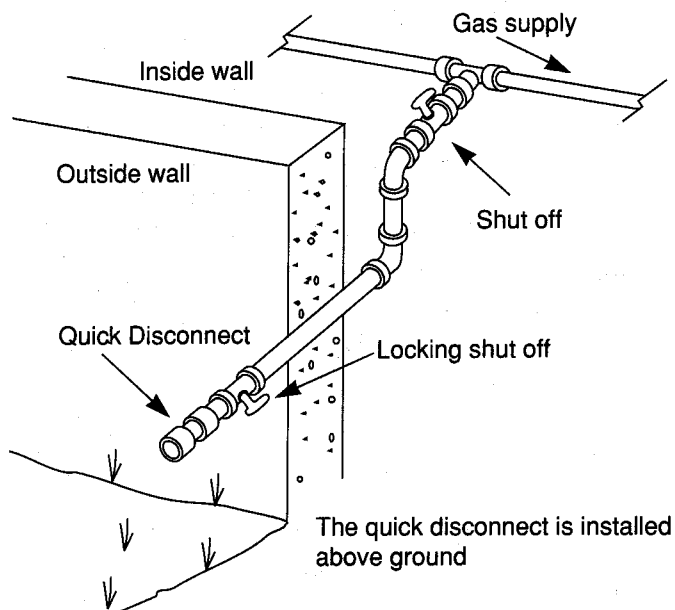


Figure 10

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.

Install gas supply (continued)

- 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.

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.

Step 10

Connect flexible hose to Weber Genesis Grill and to Natural Gas Supply

You will need: 12 foot natural gas supply hose and a 3/4 inch open end or an adjustable wrench.

Thread fitting end of hose onto manifold. Figure 11 (a). Tighten with wrench.

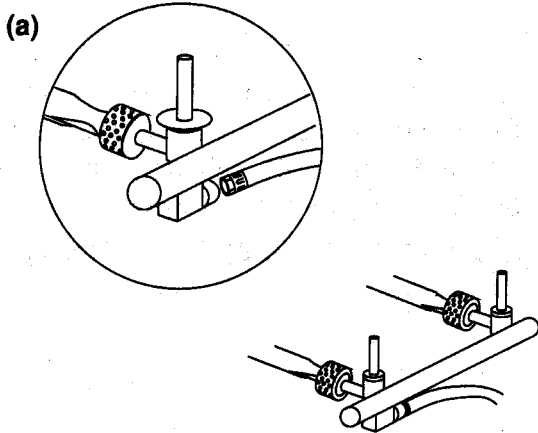


Figure 11

Step 11

Install front/igniter panel

You will need: front/igniter panel and a 7/16 inch open-end or an adjustable wrench.

Facing front of barbecue, remove the top right front 1/4-20 x 1/2 inch bolt joining the right frame and wheel frame. From left to right, slide front panel between manifold and "front" leg of wheel frame. Figure 12 (a).

Slip the cut out front panel over the narrowed part of the burner, Figure 12 (b). Slide front panel over burner to the cooking box, and reinstall 1/4-20 x 1/2 inch bolt. Tighten. Figure 12 (c).

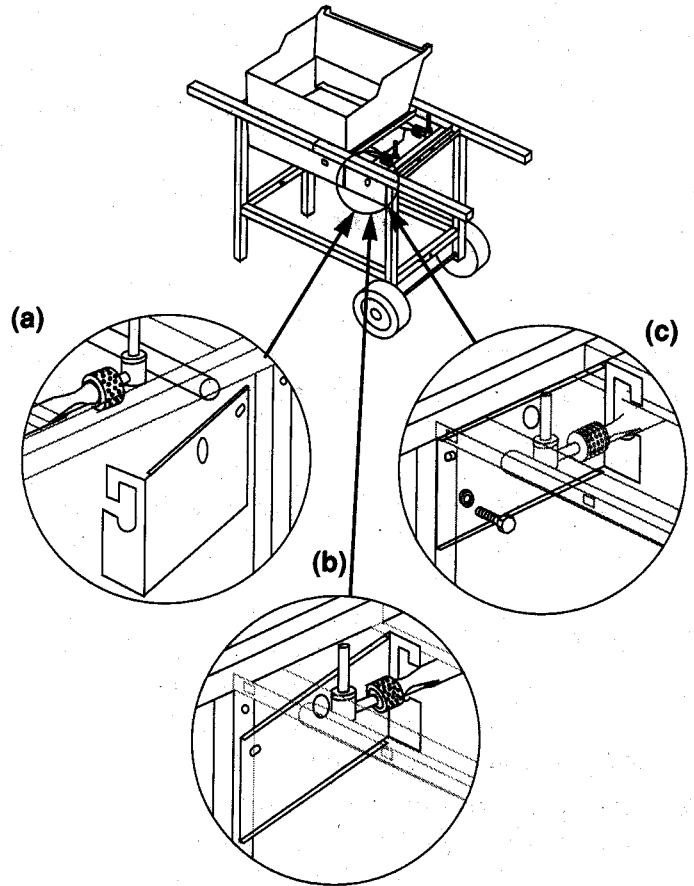


Figure 12

Step 12

Install igniter

You will need: igniter, lock nut and gasket. (The lock nut and gasket are preassembled on the igniter.)

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

With the gasket on the igniter, insert the igniter from the front into the hole in the front panel. Screw on lock nut from behind and tighten by hand. Figure 13.

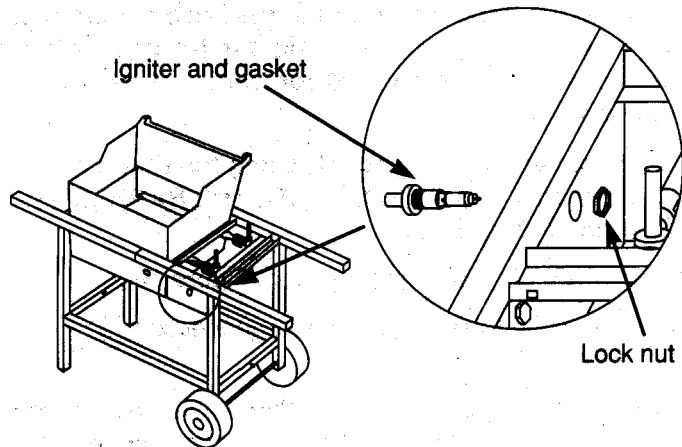


Figure 13

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

Push the round connector of the black igniter wire onto round post of the igniter. Next, push the flattened end of the white wire onto the ground point (silver tab) of the igniter. Figure 14.

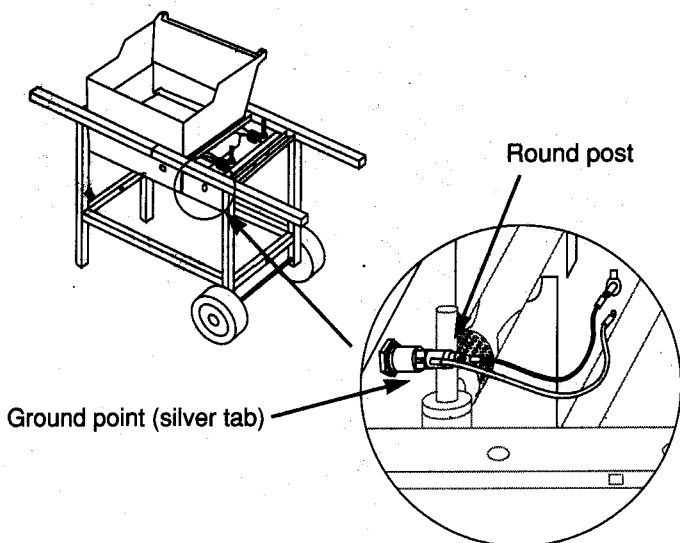


Figure 14

Step 13

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 re-check 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 though your grill was dealer or store assembled.

You will need: control knob, a soap and water solution and a rag or brush to apply the liquid.

The valves are shipped in the OFF position, but you should make sure. Put the burner control knob on a valve, push down and turn clockwise. Be sure to check that each valve is in the OFF position. Figure 15.

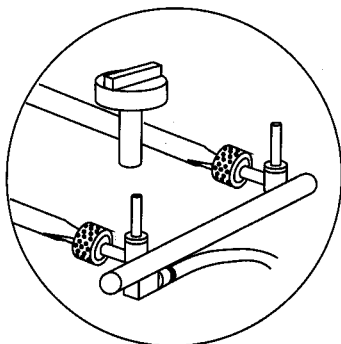


Figure 15

To perform leak checks: Turn on gas supply.

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 connections. Figure 16 (a).

WARNING: If there is a leak at the hose to manifold connection, Figure 16 (a), retighten the hose 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 your dealer.

b) Valves to manifold connection. Figure 16 (b).

c) The hose to quick disconnect connection. Figure 16 (c).

WARNING: If there is a leak at the valves to manifold connection, Figure 16 (b), or quick disconnect connections, Figure 16 (c), turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact your dealer.

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

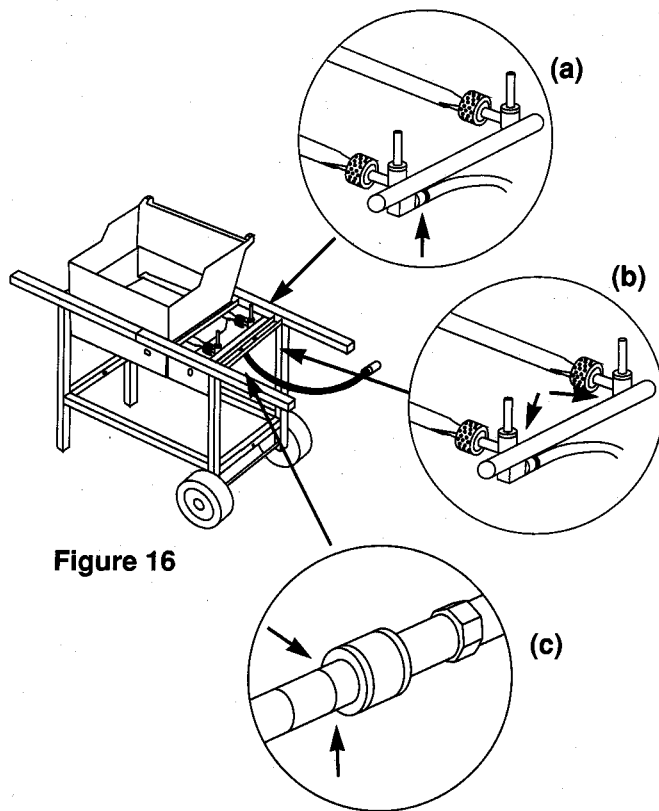


Figure 16

Step 14

Insert Flavorizer Bars

You will need: five long Flavorizer Bars and six short Flavorizer Bars.

Insert the long Flavorizer Bars side to side in the lower position, then insert the short Flavorizer Bars front to back in the upper position in the cooking box. Figure 17.

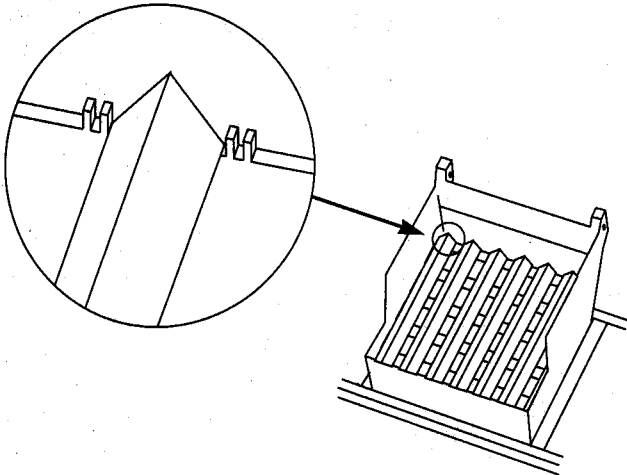


Figure 17

Step 15

Install cooking grates

You will need: two cooking grates.

The open "U" of the cooking grates goes down. Set the cooking grates onto the ledges in the cooking box. Figure 18.

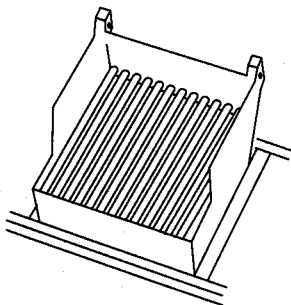


Figure 18

Step 16

Install bottom tray

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

Snap the wire ends of the catch pan holder into the hole in the bottom tray. Figure 19.

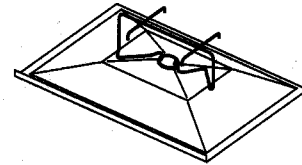


Figure 19

Slide the bottom tray into the mounting rails under the cooking box with the finger grip toward you. Figure 20.

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.

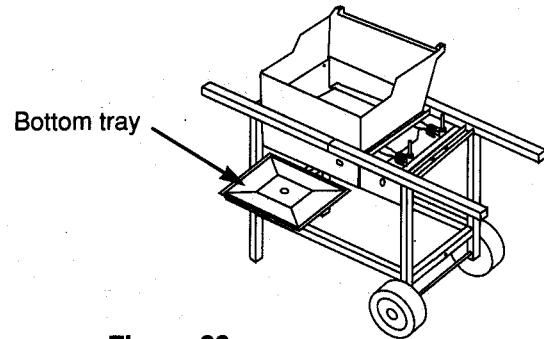


Figure 20

With the finger grip of the catch pan towards you, put the aluminum drip pan into the catch pan. Tightly fold and pinch the left side of the drip pan over the left side of the catch pan. Holding the folded left side, stretch and tightly fold the aluminum drip pan over the right side of the catch pan. This will hold the drip pan in the catch pan on a windy day. Figure 21.

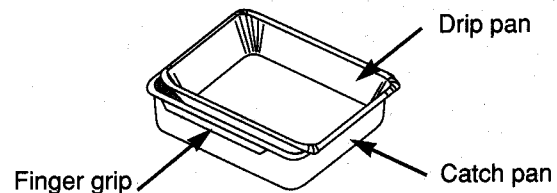


Figure 21

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

Step 17

Install lid

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

Set the lid in place from the rear of the barbecue. Close and align the hinge at the rear. Insert hinge pins from the outside through the hinge. Insert hair pin cotters into the small holes in the hinge pins. Figure 22.

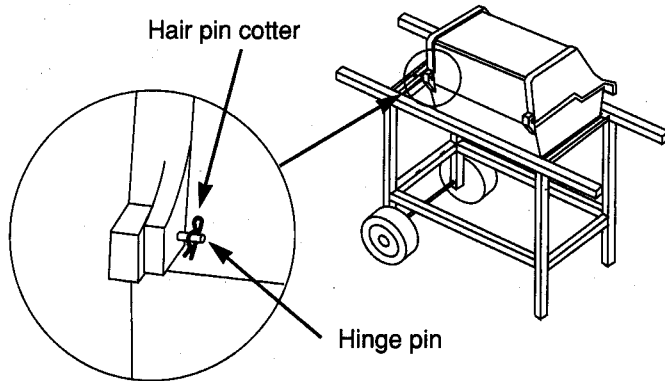


Figure 22

Step 18

Install tool holders, control panel and burner knobs

You will need: three tool holders, control panel (with control panel push-in buttons) and two burner control knobs.

Hook the tool holders over the frame rail. Figure 23. Set the control panel in place over both frame braces. Place your thumbs over the control panel push-in buttons, and push them into the frame brace until they snap into place. Figure 23 (a). Push on the two burner control knobs. Figure 23 (b).

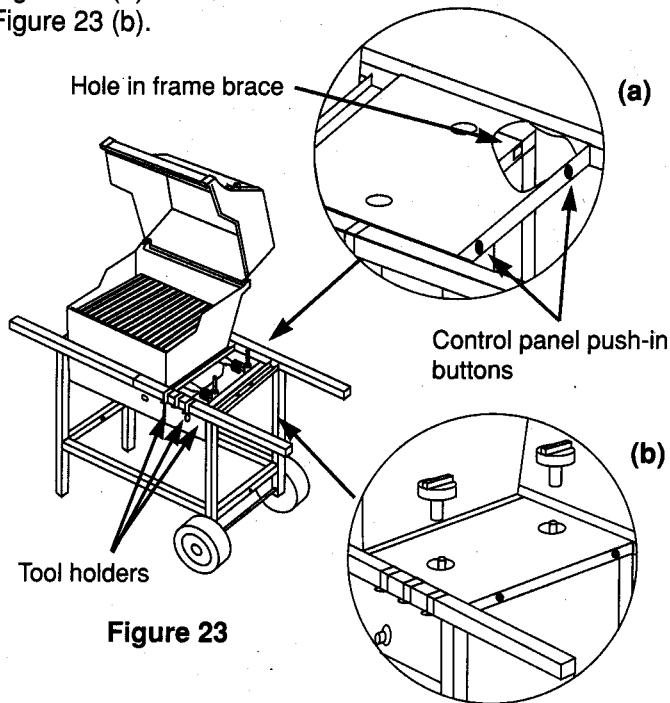


Figure 23

Step 19

Install swing table

You will need: swing table, hinge support, support rod, spacer, rod cover, 10-24 x 1/2 screw, 10-24 nut, star washer, support rod holder and a screwdriver.

Push the support rod into the lower support bracket. Figure 24 (a). Slide all the way in, so the rod is inside the locking tab. Figure 24 (b). The rod should swing freely inside the locking tab. Figure 24 (c).

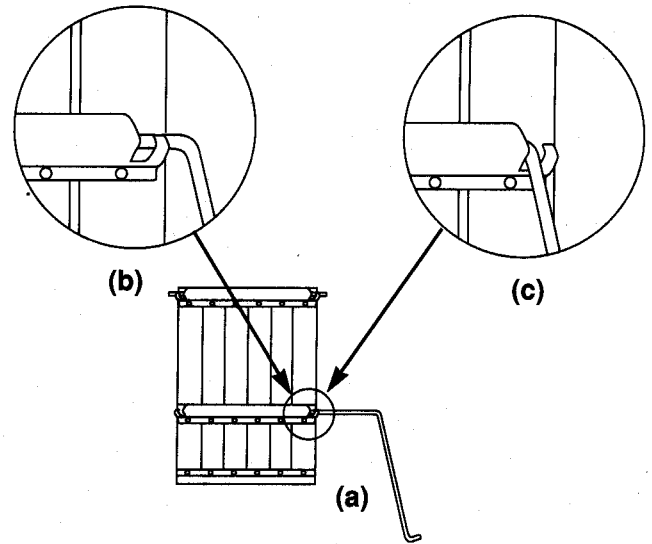


Figure 24

Swing table installation continued

Put the spacer on the swing table hinge rod and slip the hinge rod into the hole in the frame at the front end of the Weber Genesis Gas Barbecue. Figure 25 (a). With the swing table and rod down, slip the other end of the hinge rod into the hinge support. While holding the table and the hinge support, install the hinge support to frame. Insert screw from outside, put star washer on the inside and start tightening the nut. Tighten with a screwdriver. Figure 25 (b). Push rod cover on end of hinge rod sticking through hinge support. Install rod holder on leg. Figure 25 (c). Hook the support rod into the support rod holder.

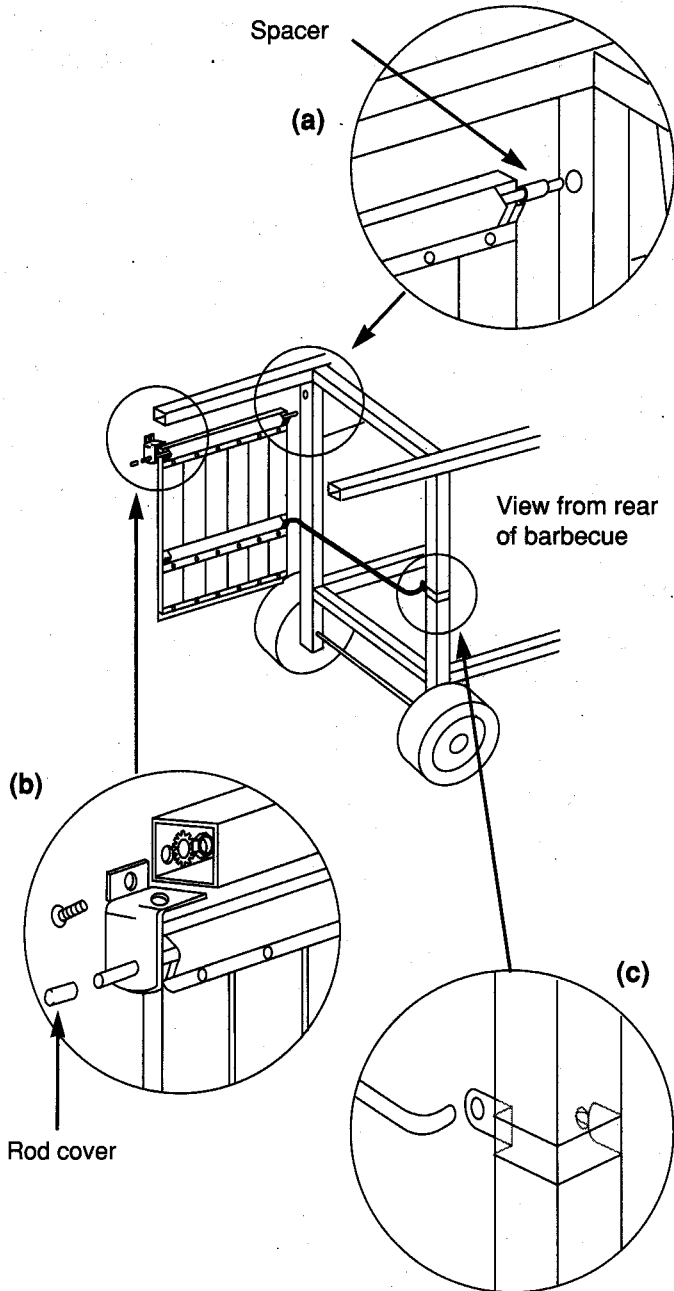


Figure 25

Step 20

Complete accessory installation

You will need: work table, two accessory trays, warming rack, thermometer, four tubing plugs and a hammer.

Set the work table onto the right side rails. Figure 26 (a).

Set the accessory trays between the two frame connectors. Figure 26 (b).

Open the lid and set the warming rack into the slots at the rear of the cooking box. Figure 26 (c).

Insert the thermometer into its holder. Figure 26 (d).

Insert the tubing plugs into the ends of the frame. To fully seat the plugs, you may have to tap them lightly with a hammer. Figure 26 (e).

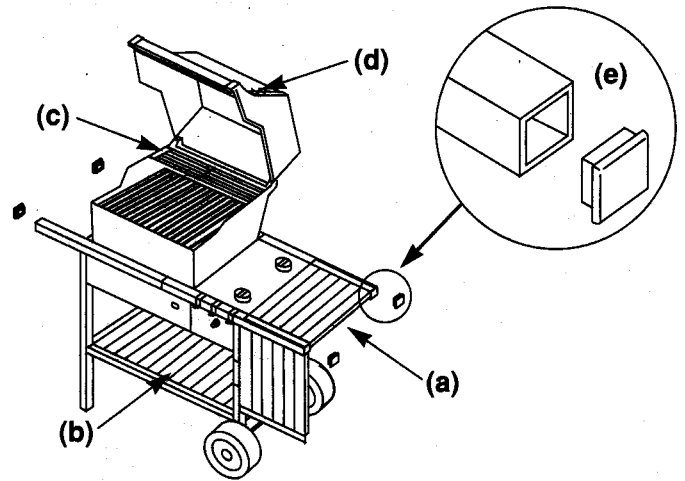


Figure 26

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 unserviceable, do not use barbecue. Replace using only Weber authorized replacement Manifold assembly. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

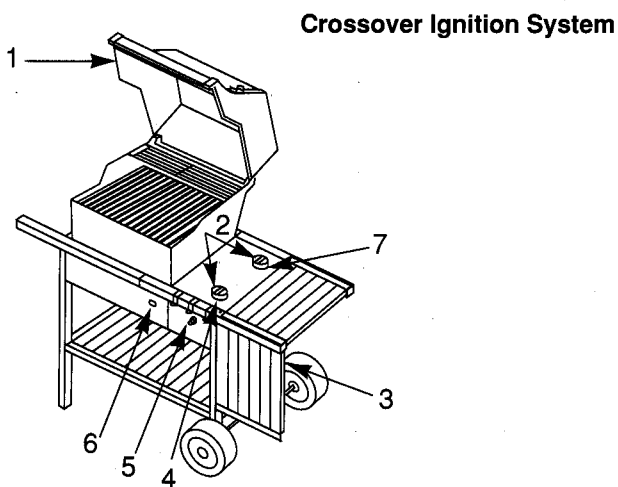


Figure 1

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

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

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 the Crossover Ignition Button several times, so it clicks each time.

CAUTION: A new installation may have air remaining in the lines. At the time of first ignition it may take a few seconds for the air in the lines to clear and gas to flow.

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

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.

- 7) After the Front burner is lit, you can turn on the Back burner.

Note - Always light the Front burner first. The Back burner ignites from the Front burner.

To Extinguish

Turn gas supply OFF at the source. 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 OFF. (Push each burner control knob down and turn clockwise.)
- 3) Turn the gas supply valve on.
- 4) Strike a match and put the flame into the matchlight hole in the front of the cooking box.

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 Front burner control knob down and turn to START HI/SEAR.

CAUTION: A new installation may have air remaining in the lines. At the time of first ignition it may take a few seconds for the air in the lines to clear and gas to flow.

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

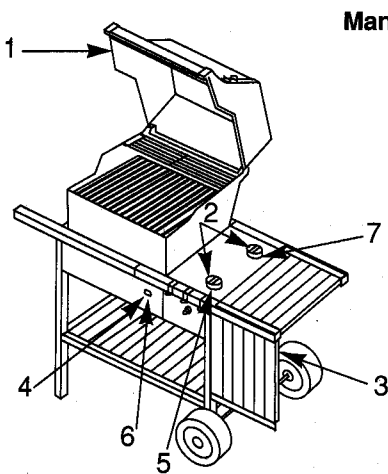
WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

- 7) After the Front burner is lit, you can turn on the Back burner.

Note - Always light the Front burner first. The Back burner ignites from the Front burner.

To Extinguish

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



Manual Lighting

Figure 2

Cooking

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

You can adjust the FRONT 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 and BACK burners. For example, to sear steaks you would use (HH) (both burners at high), then to complete cooking you would use (MM) (FRONT at medium, 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.

Preheating

Your Weber Genesis 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 both burners to high (HH). Preheating to between 500° and 550° F 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.

Storage

- When storing the Weber Genesis 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 Genesis Gas Barbecue is stored indoors, the gas supply **MUST BE DISCONNECTED**.
- After a period of storage and/or nonuse the Weber Genesis 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

CAUTION: Turn Weber Genesis 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.

- Heat barbecue for 10 to 15 minutes on MM or higher. Brush cooking grates with a suitable barbecue brush (brass bristle).
- Place heavy-duty aluminum foil, "shiny" side down, on the cooking grates. Leave a one inch gap between the foil and each side of the cooking box. Turn both burners to High (HH), close lid, and run for **only** ten minutes. Turn off barbecue; **allow to cool**. Remove foil and brush the ash off the cooking grates and Flavorizer Bars.

CAUTION: Barbecue will be hot. Avoid touching hot surfaces.

- While lid is warm, wipe the inside with a paper towel to prevent grease buildup.

WARNING: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) or abrasive cleaning pads on barbecue or cart surfaces.

Outside surfaces - Use a warm soapy water solution.

Bottom Tray - Brush with a suitable barbecue brush (brass bristle), or wash with warm soapy water.

Flavorizer Bars - Brush with a suitable barbecue brush (brass bristle), or wash with warm soapy 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 and clean with plastic scrub ball. Do not put in dishwasher.

Inside cooking box - Brush with a suitable barbecue brush (brass bristle). Brush any debris off of burners with barbecue brush. **DO NOT ENLARGE BURNER PORTS (OPENINGS)**. Wash inside box with warm soapy water.

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 unserviceable, do not use barbecue. Replace using only Weber authorized replacements Manifold assembly. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

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

- 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.

To perform leak checks: Turn on gas supply.

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 connections. Figure 3 (a).

WARNING: If there is a leak at the hose to manifold connection, Figure 3 (a), retighten the hose 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 your dealer.

b) Valves to manifold connection. Figure 3 (b).

c) The hose to quick disconnect connection. Figure 3 (c).

WARNING: If there is a leak at the valves to manifold connection, Figure 3 (b), or quick disconnect connections, Figure 3 (c), turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact your dealer.

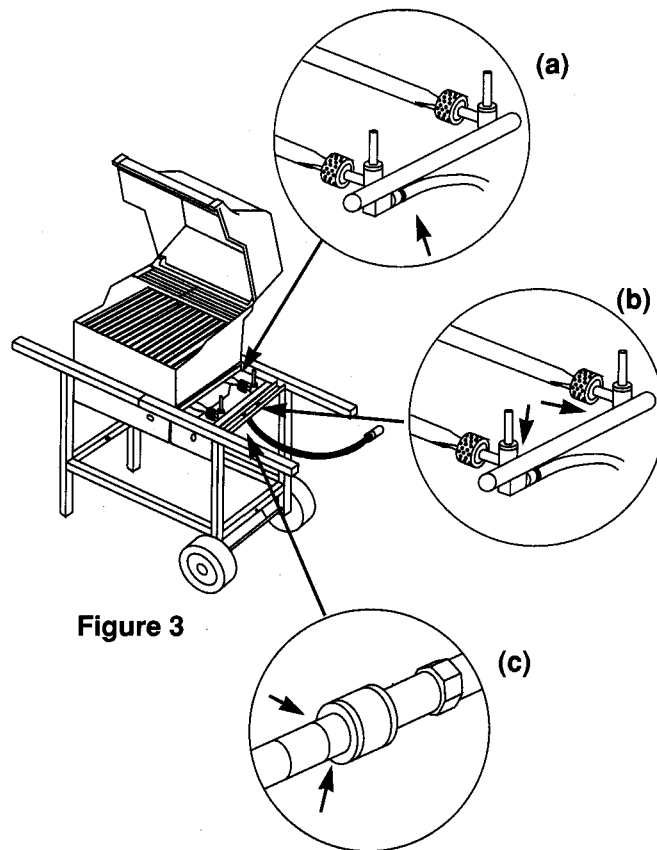


Figure 3

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 are dirty, 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 Genesis 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 4. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue.

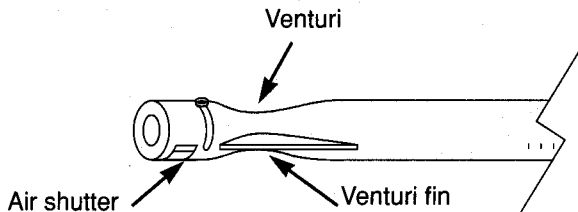


Figure 4

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 5.

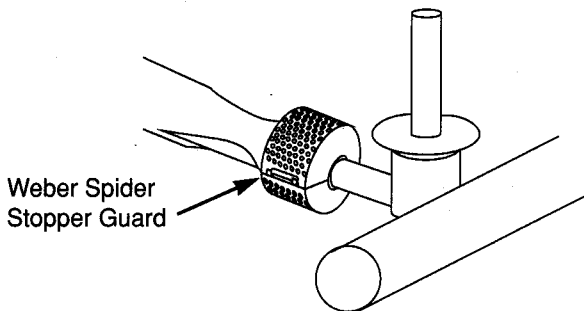


Figure 5

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 Genesis Gas Barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown in Figure 6.

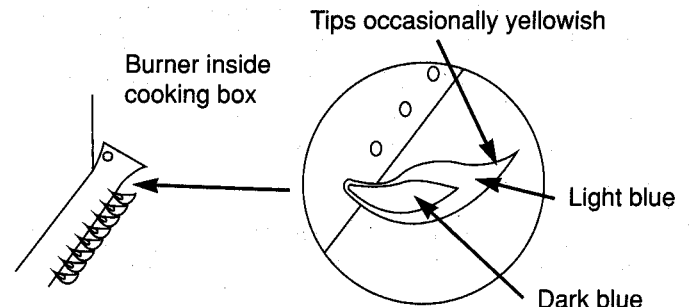


Figure 6

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

Main Burner Cleaning Procedure

Brush the outside of the burner tubes and the burner port section with a brass wire brush. This is to make sure all the burner ports are fully open.

CAUTION: Do not enlarge the burner ports when cleaning.

Replacing Main Burners

- a) Weber Genesis 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 7.

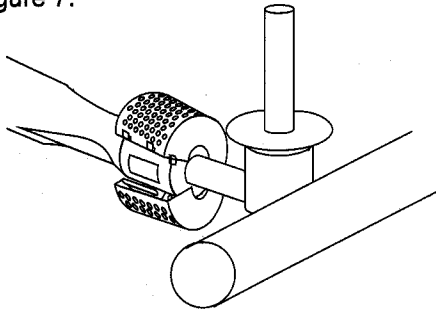


Figure 7

- e) 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 8.

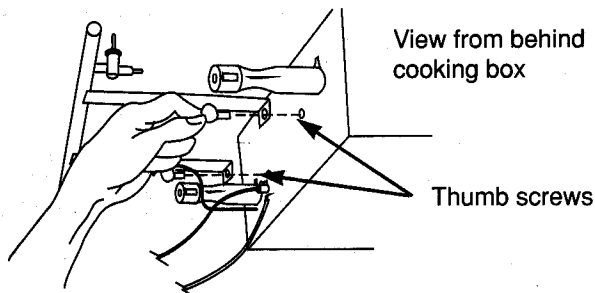


Figure 8

- f) Slide the burner assembly out from under the guide screw and washer in the corners of the cooking box. Figure 9.

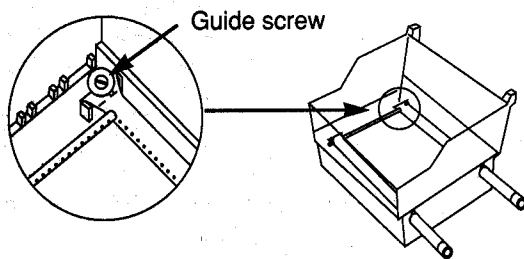


Figure 9

- g) Lift and twist the burner assembly slightly, to separate the crossover tube from the burners. Figure 10. Remove the burners from the cooking box.

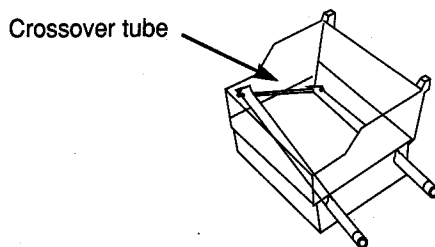


Figure 10

- h) To reinstall the burners, reverse steps c) through g).
i) 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 11.

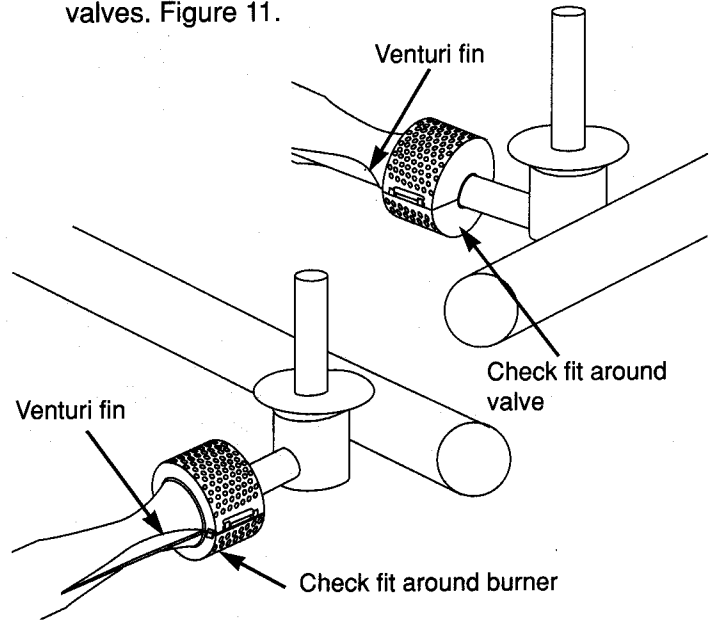


Figure 11

CAUTION: If the Spider Stopper Guards do not fit tightly, contact your dealer.

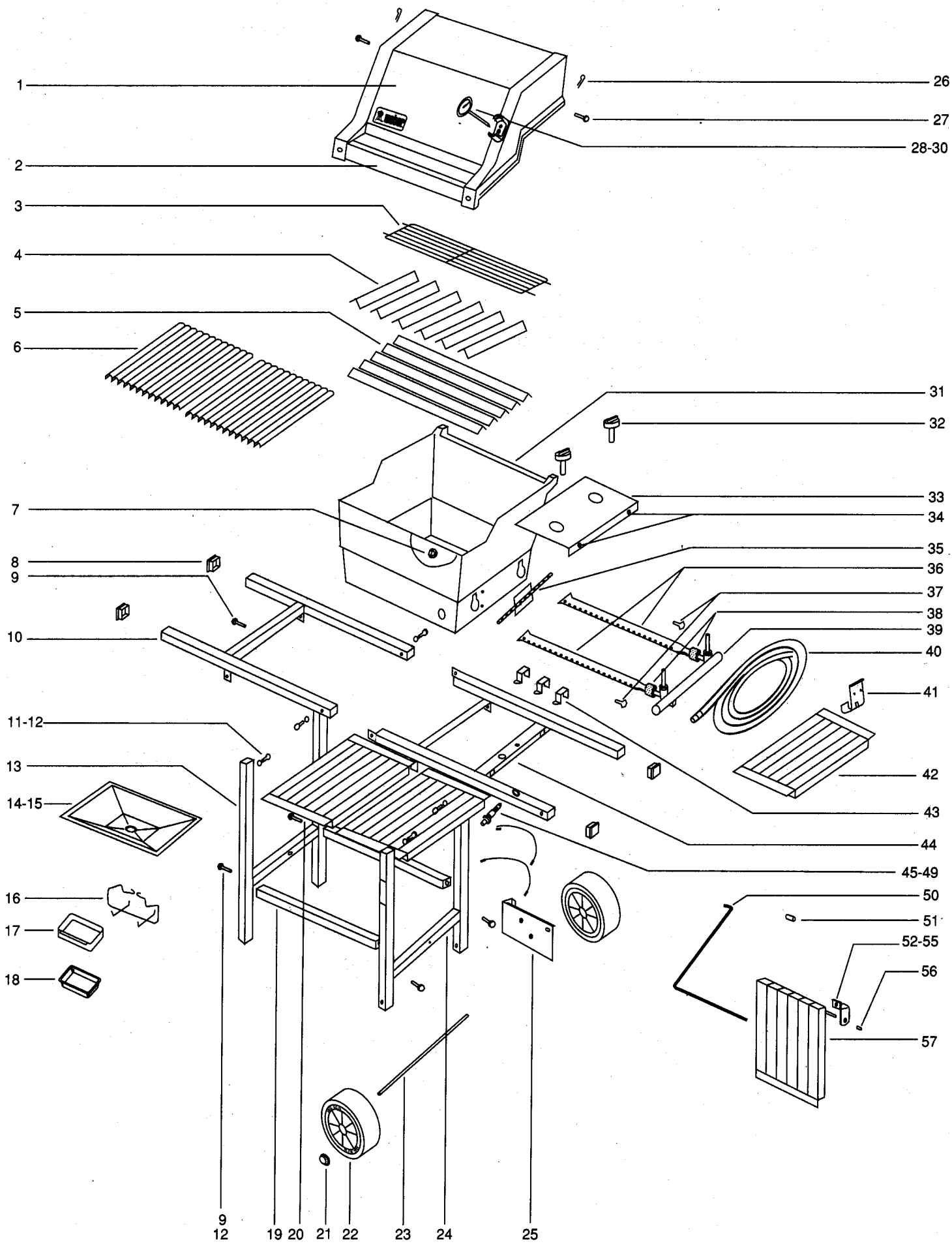
CAUTION: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue. See Step "Check for gas leaks".

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. See Step "Install igniter" for correct assembly.
- 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, See Section "Manual Lighting", and contact your dealer.



Parts List

Part numbers are given in brackets. All items are single quantities unless otherwise specified.

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

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

- 1 Lid (assembly)
- 2 Lid handle [1177100]
- 3 Warming rack [1173100]
- 4 Short Flavorizer Bars (6) [40822202]
- 5 Long Flavorizer Bars (5) [1175001]
- 6 Cooking grates (2) [1174100]
- 7 1/4-20 acorn nut [87505]
- 8 Tubing plugs (6) [4086928]
- 9 1/4-20 x 2 inch bolts (5) [4086974]
- 10 Left frame [1188100]
- 11 1/4-20 x 1/2 inch bolts (6) [4086958]
- 12 1/4 inch nylon washers (11) [87403]
- 13 Leg frame [4089500]
- 14 Bottom tray [11967011]
- 15 Mounting rails [40822205]
- 16 Catch pan holder [1173160]
- 17 Catch pan [40822203]
- 18 Drip pans (2) [93300]
- 19 Frame connectors (2) [1189150]
- 20 Accessory trays (2) [1173165]
- 21 Wheel hubcaps (2) [87101]
- 22 Wheels (2) [4082850]
- 23 Axle [4086210]
- 24 Wheel frame [4089505]
- 25 Front/Igniter panel [11810015]
- 26 Hair pin cotter (2) [86950]
- 27 Hinge pin (2) [4076705]
- 28 Thermometer [409590]
- 29 8-32 x 3/8 inch self-tapping screw [4086950]
- 30 Thermometer holder [43822226]
- 31 Cooking box [11991502]
- 32 Burner control knobs (2) [40875590]

Contact:

Weber-Stephen Products Company
Customer Service Center
560 South Hicks Road
Palatine, IL 60067-6971
(708) 705-8660
(800) 446-1071

- 33 Control panel [7010]
- 34 Control panel push-in buttons (2) [4086936]
- 35 Crossover tube [11810005]
- 36 Front and back burners (2) [11810001]
- 37 1/4-20 x 1/2 inch thumbscrews (2) [4086951]
- 38 Spider Stopper Guards (2) [4086977]
- 39 Manifold assembly [1186504]
- 40 Hose (includes quick disconnect) [871102]
- 41 Manifold support bracket [1188110]
- 42 Work table [99839]
- 43 Tool holders (3) [99835]
- 44 Right frame [1188105]
- 45 Igniter [48826420]
- 46 Igniter lock nut [40826414]
- 47 Igniter wire (black) [40826417]
- 48 Igniter wire (white) [40826423]
- 49 Gas Catcher Ignition Chamber [40826427]
- 50 Support rod [1186952]
- 51 Spacer [4886972]
- 52 Hinge support [40822245]
- 53 10-24 x 1/2-inch machine screw [86902]
- 54 10-24 hex nut [86901]
- 55 #10 star washer [877601]
- 56 Rod cover [4086968]
- 57 Swing table [1177150]

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.

TROUBLESHOOTING & MAINTENANCE

Troubleshooting

Problem	Check	Cure
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Weber Spider Stopper Guards for possible obstructions. (Blockage of holes.)	Clean Weber Spider Stopper Guards, See Section "Annual Maintenance".
Burner does not light, or flame is low in HIGH position.	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.
Experiencing flare-ups:	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".
CAUTION: Do not line the bottom tray with aluminum foil.	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray.
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners, See Section "General Maintenance".
Inside of lid appears to be "peeling." (Resembles paint peeling.)	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. THIS IS NOT A DEFECT.	See Section "Periodic Cleaning".

If problem cannot be corrected by using these methods, please contact your dealer.

A FINAL WORD OF THANKS

***T**hank you for choosing a Weber Barbecue. Our family here at Weber has worked hard to produce the highest quality products. We extend a welcome to your family, and we wish you the best in outdoor cooking enjoyment.*

Weber-Stephen Products Company has a commitment to Quality and Service, so we encourage you to contact us with any questions, comments or suggestions that you may have about our products.

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



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