

GENESIS®



GAS GRILL

LP Gas Grill Owner's Guide

330

#54412



**YOU MUST READ THIS OWNER'S GUIDE
BEFORE OPERATING YOUR GAS GRILL.**

⚠ DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odour continues, keep away from the appliance and immediately call your gas supplier or your fire service.

Leaking gas may cause a fire or explosion, which can cause serious bodily injury or death, or damage to property.

⚠ WARNING

1. Do not store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.
2. A gas supply cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

⚠ WARNING: Follow all leak-check procedures carefully in this manual before operating barbecue. Do this even if barbecue was dealer-assembled.

⚠ WARNING: Do not ignite this appliance without first reading the **BURNER IGNITION** sections of this manual.

INFORMATION FOR THE INSTALLER:
This manual must remain with the owner, who should keep it for future use.

OUTDOOR USE ONLY.

CE:845CL-0012
ID: 0845

WARNINGS

⚠ 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

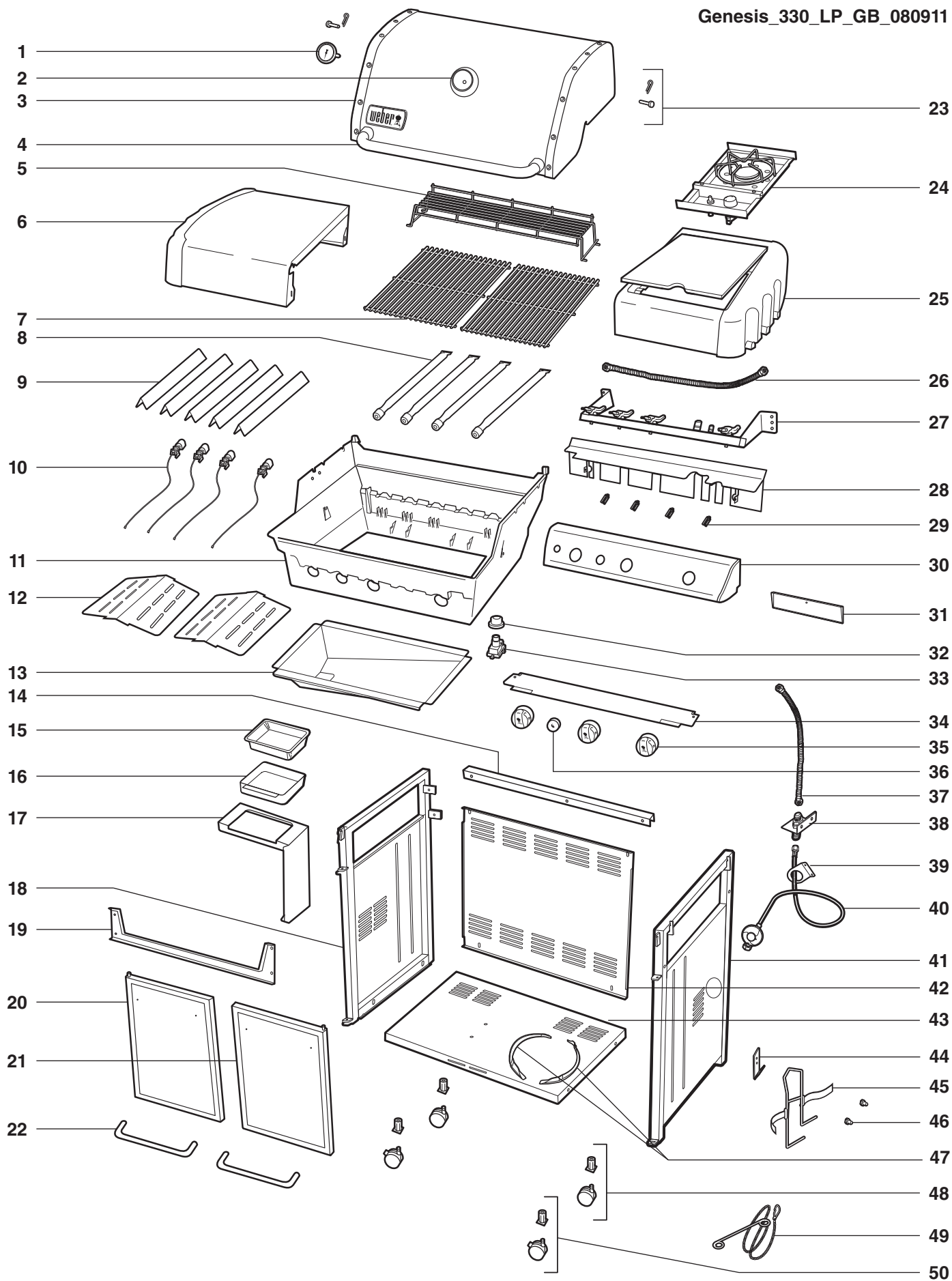
- ⚠ Follow regulator connection instructions for your type of gas grill.
- ⚠ Do not store a spare or disconnected gas supply cylinder under or near this barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.
- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ After a period of storage and/or non-use, the Weber Gas Barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Do not operate your Weber® gas barbecue if there are any leaking gas connections.
- ⚠ Flammable materials should not be present within approximately 60 cm of the barbecue.
- ⚠ Your Weber® gas barbecue should not be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠ Exercise caution when using your Weber® gas barbecue. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.
- ⚠ If the burners should go out during cooking, turn off all gas valves. Open the lid and wait five minutes before attempting to re-light the gas flame, while observing the "Ignition" instructions.
- ⚠ Do not use charcoal, briquettes or lava rock in your Weber® gas barbecue.
- ⚠ While cooking, never lean over the open barbecue or place hands or fingers on the front edge of the cookbox.
- ⚠ Should an uncontrolled flare-up occur, move food away from the flames until flaring subsides.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ The Weber® gas barbecue should be cleaned thoroughly at regular intervals.
- ⚠ When cleaning valves or burners, do not enlarge orifices or ports.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a LP gas unit is dangerous and will void your warranty.
- ⚠ A dented or rusty gas supply cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas supply cylinder with a damaged valve.
- ⚠ Even though your gas supply cylinder may appear to be empty, it might still contain gas. The cylinder should be transported and stored accordingly.
- ⚠ Under no circumstances should you attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or oven gloves when operating barbecue.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the "Assembly" instructions.
- ⚠ Do not build this model of grill in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that may damage property or cause serious bodily injury or death.

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EXPLODED VIEW

Genesis_330_LP_GB_080911



EXPLODED VIEW LIST

1. Thermometer	18. Left Frame Panel	35. Control Knob
2. Thermometer Bezel	19. Front Frame Support	36. Sear Station® Knob
3. Shroud	20. Left Door	37. Manifold Hose
4. Handle	21. Right Door	38. Bulkhead
5. Warming Rack	22. Door Handle	39. Hose Retention Bracket
6. Left Side Table	23. Shroud Hardware	40. Hose / Regulator
7. Cooking Grate	24. Side Burner	41. Right Frame Panel
8. Burner Tube	25. Right Side Table	42. Back Panel
9. Flavorizer® Bar	26. Side Burner Gas Line	43. Bottom Panel
10. Igniter	27. Manifold	44. Cylinder Hanger Bracket
11. Cookbox	28. Heat Shield	45. Cylinder Hanger
12. Heat Deflector	29. Wire Clip	46. Cylinder Glide
13. Slide-Out Grease Tray	30. Control Panel	47. Cylinder Brackets
14. Rear Frame Support	31. Sear Burner Heat Shield	48. Caster
15. Disposable Drip Pan	32. Igniter Button	49. Matchstick Holder
16. Catch Pan	33. Igniter Module	50. Locking Caster
17. Catch Pan Holder	34. Wind Deflector	

WARRANTY

Weber-Stephen Products LLC (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas grill that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminum castings:	25 years (2 years on paint; excludes fading)
Stainless steel shroud:	25 years
Porcelain-enamelled shroud:	25 years
Stainless steel burner tubes:	10 years
Stainless steel cooking grates:	5 years no rust through or burn through
Stainless steel Flavorizer® bars:	5 years no rust through or burn through
Porcelain-enamelled cast-iron cooking grates:	5 years no rust through or burn through
Porcelain-enamelled cooking grates:	3 years no rust through or burn through
Porcelain-enamelled Flavorizer® bars:	2 years no rust through or burn through
Infrared rotisserie burner:	2 years
All remaining parts:	2 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 RECEIPT OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that 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 the Customer Service Representative in your area using the contact information on our website. 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, discolouration 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 regions 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 regions 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 authorise 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.

Visit www.weber.com®, select your country of origin, and register your grill today. ♦

GENERAL INSTRUCTIONS

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" flavour in the food.

The Weber® gas barbecue is portable so you can easily change its location in your garden or on your patio. Portability means you can take your Weber® gas barbecue with you if you move.

Liquid Propane (LP) gas is quicker 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. We therefore request that you read them carefully before you use the Weber® gas barbecue.
- Not for use by children.
- Do not connect to natural gas supply (city gas). The valves and orifices are designed exclusively for LP gas.
- Not to be used with charcoal briquettes or lava rock.
- Use only a 3kg-13kg LP gas cylinder.
- In the United Kingdom, this appliance must be fitted with a regulator complying with BS 3016, having a nominal output of 37 millibars. (Supplied with barbecue.)
- Avoid kinking the hose.
- The length of hose must not exceed 1.5 metres.
- We recommend that you replace the gas hose on your Weber gas grill every 5 years. Some countries may have requirements that the gas hose be replaced within less than 5 years, in which case that country's requirement would take precedent.
- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.
- Only a nationally approved low-pressure hose and regulator must be used.
- Replacement pressure regulators and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer. ♦

STORAGE

- When the Weber® gas barbecue is not being used, turn off the gas supply cylinder valve.
- When storing the Weber® gas barbecue indoors, disconnect the gas supply line. The gas cylinder itself is to be stored outdoors in a well-ventilated place.
- If the gas supply cylinder is not removed from the Weber® gas barbecue, the entire grill and the gas supply cylinder are to be stored in a well-ventilated place outdoors.
- Gas supply cylinders must be stored outdoors in a well-ventilated area out of reach of children. Disconnected gas supply cylinders must not be stored in a building, garage or any other enclosed area. ♦

OPERATING

- ⚠ **WARNING: This appliance is intended for outdoor use only and should never be used in garages and roofed or enclosed porches or verandas.**
- ⚠ **WARNING: The Weber® gas barbecue must never be used under an unprotected combustible roof or overhang.**
- ⚠ **WARNING: The barbecue should not be used when combustible materials are within 60 cm of the top, bottom, back or sides of the grill.**
- ⚠ **WARNING: Your Weber® gas barbecue is not intended to be installed in or on caravans and/or boats.**
- ⚠ **WARNING: When in use, the entire barbecue gets hot. Never leave it unattended.**
- ⚠ **WARNING: Keep electrical mains lead and the fuel supply hose away from heated surfaces.**
- ⚠ **WARNING: Keep the cooking area clear of flammable vapours and liquids, such as petrol, alcohol, etc., and combustible materials.**
- ⚠ **WARNING: Never store an extra (spare) gas supply cylinder near the Weber® gas barbecue.**
- ⚠ **WARNING: This appliance gets very hot. Take special care when children or elderly people are present.**
- ⚠ **WARNING: Do not move the appliance while it is alight.**
- ⚠ **WARNING: Wear protective gloves when using this appliance. ♦**

GAS INSTRUCTIONS

SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

- Liquid Propane (LP) gas is a petroleum product as are petrol and natural gas. LP gas is a gas at normal temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vapourises and becomes gas.
- LP gas has an odour similar to natural gas. You should be aware of this odour.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- The LP cylinder must be installed, transported and stored in an upright position. LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 51°C (too hot to hold by hand - for example: do not leave the LP cylinder in a car on a hot day).
- Treat "empty" LP cylinders with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. Always close the cylinder valve before disconnecting.
- Do not use a damaged LP cylinder. Dented or rusty LP cylinders or LP cylinders with a damaged valve may be hazardous and should be replaced with a new one immediately.
- The joint where the hose connects to the LP cylinder must be leak-tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, insects etc. ♦

REPLACEMENT HOSE, REGULATOR AND VALVE ASSEMBLY

⚠ IMPORTANT NOTICE: We recommend that you replace the gas hose assembly on your Weber gas barbecue every 5 years. Some countries may have requirements that the gas hose be replaced within less than 5 years, in which case that country's requirement would take precedence.

For replacement hose, regulator, and valve assemblies, contact the Customer Service Representative in your area using the contact information on our web site. Log on to www.weber.com®.

COUNTRY	GAS TYPE & PRESSURE	
Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, Hungary, Iceland, Latvia, Lithuania, Malta, Netherlands, Norway, Romania, Slovak Republics, Slovenia, Spain, Sweden, Turkey	I ₃ B/P - 30 mbar	
Belgium, France, Greece, Ireland, Italy, Luxembourg, Portugal, Switzerland, United Kingdom	I ₃₊ - 28-30 / 37 mbar	
Poland	I ₃ B/P - 37 mbar	
Austria, Germany	I ₃ B/P - 50 mbar	
CONSUMPTION DATA		
	Propane kW	Butane kW
Genesis® 310	11,14	12,7
Genesis® 330	17,58	20,1
	Propane g/h	Butane g/h
Genesis® 310	796	924
Genesis® 330	1.257	1.463

GAS INSTRUCTIONS

CYLINDER INSTALLATION LOCATION OPTIONS

Pick one of three options to determine the location of the cylinder; install inside the cabinet, mount on the cylinder hanger, or place the cylinder on the ground. The type and size of cylinder you purchase will help determine the cylinder installation location.

Installation Inside of Cabinet

The LP gas cylinder can be connected inside the grill cabinet as long as the cylinder meets the cylinder size guidelines (1). There are several factors that will determine whether a cylinder may be safely used inside your grill cabinet:

- A) The base of the cylinder must fit between the cylinder brackets and rest flat on the base panel.

Cylinder Dimensions

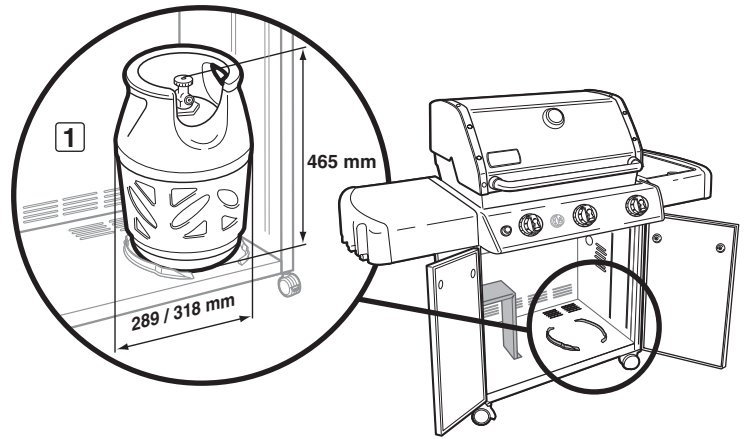
Height	465 mm maximum
Width	289 mm - (rectangular footprint) or 318 mm (round footprint) maximum

B) Cylinder Capacity

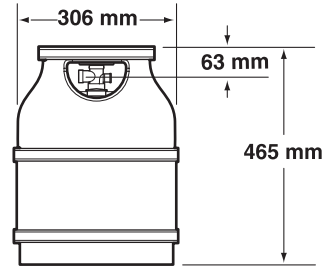
6 kg maximum

Several possible cylinder models are illustrated with approved dimensions (2).

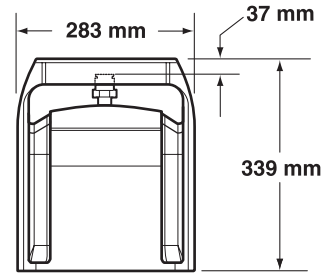
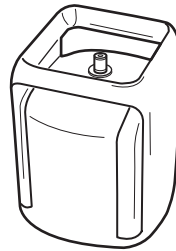
⚠ WARNING: If the LP cylinder that you purchased does not meet the cylinder size requirements, do not attempt to connect the cylinder inside the cabinet. Mount the cylinder on the cylinder hanger, or place on the ground. Failure to do so could cause damage to the hose resulting in a fire or explosion, which can cause serious injury or death, and damage to property. ♦



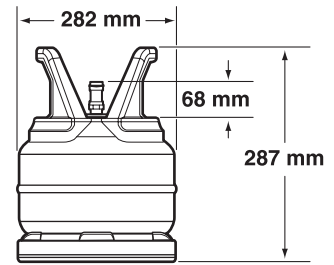
BP 5 kg



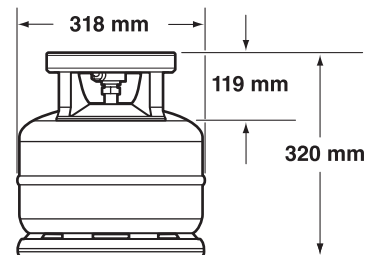
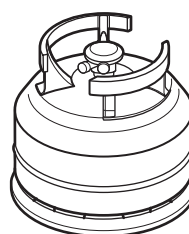
BUTAGAZ 6 kg



CALOR 5 kg



PRIMAGAZ 5.2 kg



INSTALLING THE CYLINDER

Purchase a Full Cylinder of Gas From your Gas Dealer

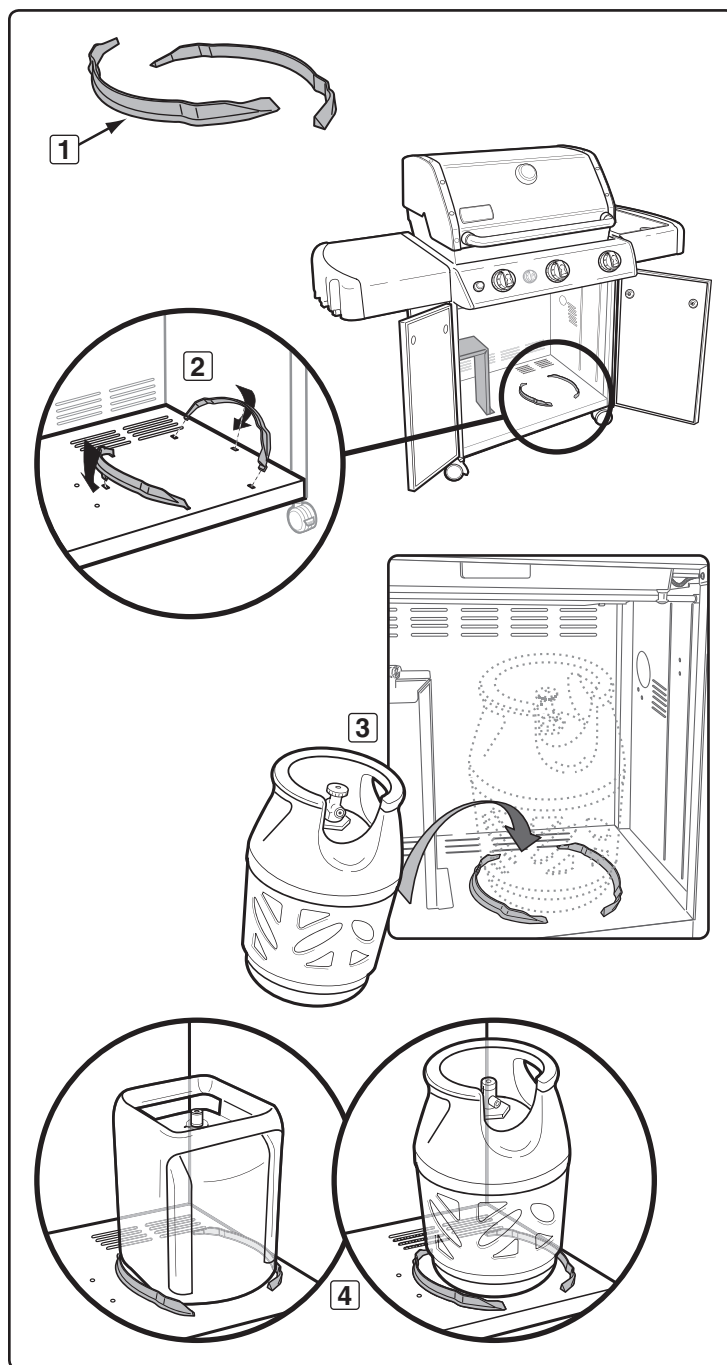
The cylinder must always be installed, transported and stored in an upright position. Never allow the cylinder to drop or be handled carelessly. Never store the cylinder where temperatures can exceed 51° C (too hot to hold by hand). For example, do not leave the cylinder in your car on hot days. (Refer to: "SAFE HANDLING TIPS FOR LP GAS CYLINDERS").

Cylinder Bracket Installation

You will need: the cylinder brackets (1).

- A) Open the grill cabinet. The cylinder brackets snap into the mounting holes in the base panel as shown in the illustration (2). Insert cylinder bracket tabs into rectangular slots. Secure in place by pivoting brackets down to lock centre tab in place.
- B) Lift and place the cylinder between the cylinder brackets (3) on the base panel. The base of the cylinder must fit between the cylinder brackets (4).
- C) Turn the cylinder so the valve opening faces the front of the barbecue.

Be sure that the cylinder brackets are installed in the base panel and that the base of the cylinder fits within the cylinder brackets.



GAS INSTRUCTIONS

Installation Outside of Cabinet

If the cylinder you have does not meet the cylinder type and size guidelines: Mount the cylinder on the cylinder hanger or place the cylinder on the ground. Either way the cylinder must be placed outside the base cabinet, on the right side of the grill.

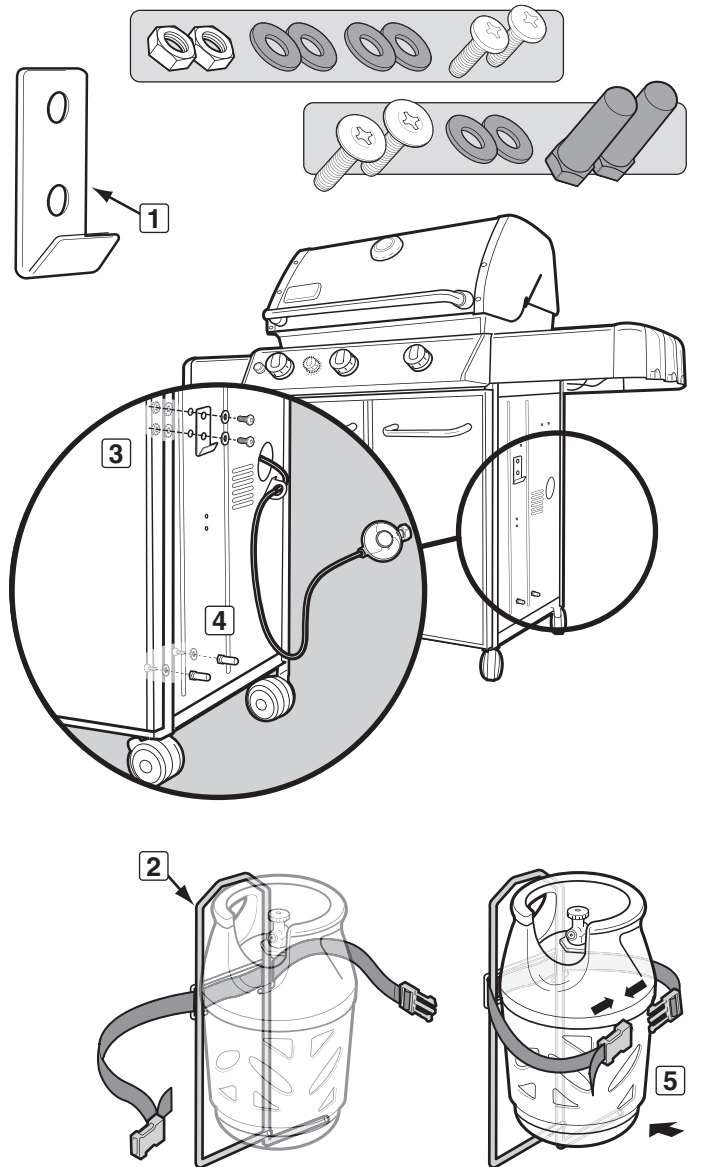
Cylinder Hanger Installation

You will need: the cylinder hanger bracket (1) and cylinder hanger (2).

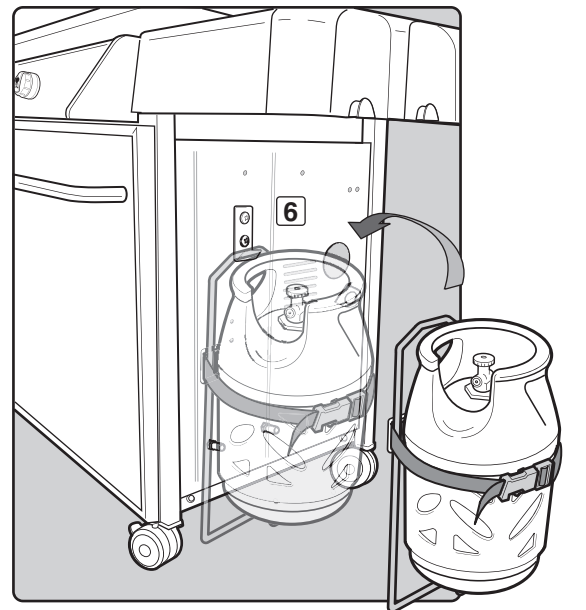
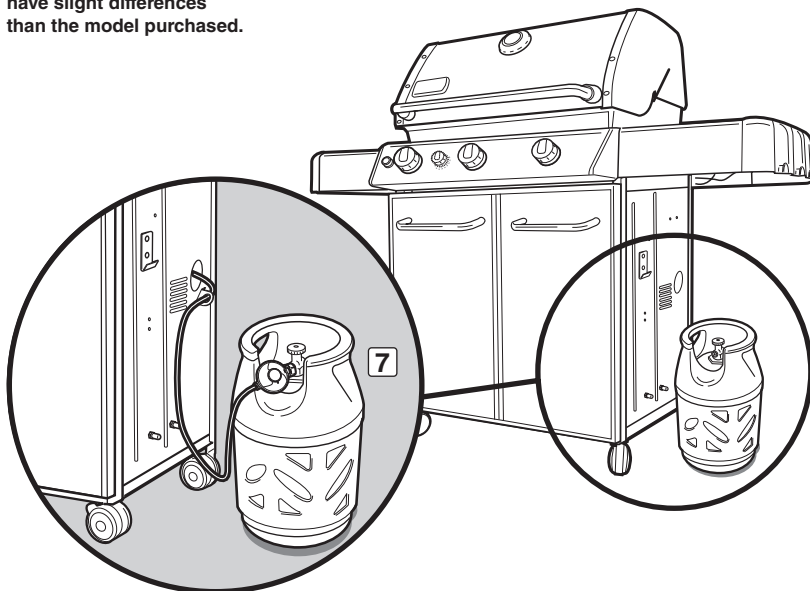
- A) Position the cylinder hanger bracket on the right outside panel of the grill. Fasten with screws, washers and nuts (3).
- B) Install the cylinder glides (4) into the two holes below the cylinder hanger bracket. Fasten with screws, washers and nuts.
- C) Turn the cylinder so the valve opening faces the front of the barbecue.
- D) Hold the cylinder hanger and tilt the cylinder so the two bent supports of the cylinder hanger are located underneath the cylinder base flange. Adjust the length of the belt to the cylinder, and snap ends together (5).
- E) Lift and place the cylinder hanger on the cylinder hanger bracket as shown (6).

Ground Placement

- A) Place the cylinder on the ground, outside the base cabinet, on the right side of the grill (7).
- B) Turn the LP cylinder so the opening of the valve is facing the front of the Weber® gas barbecue. ♦



The grill illustrated may have slight differences than the model purchased.



GAS INSTRUCTIONS

PREPARE TO CONNECT THE LP CYLINDER

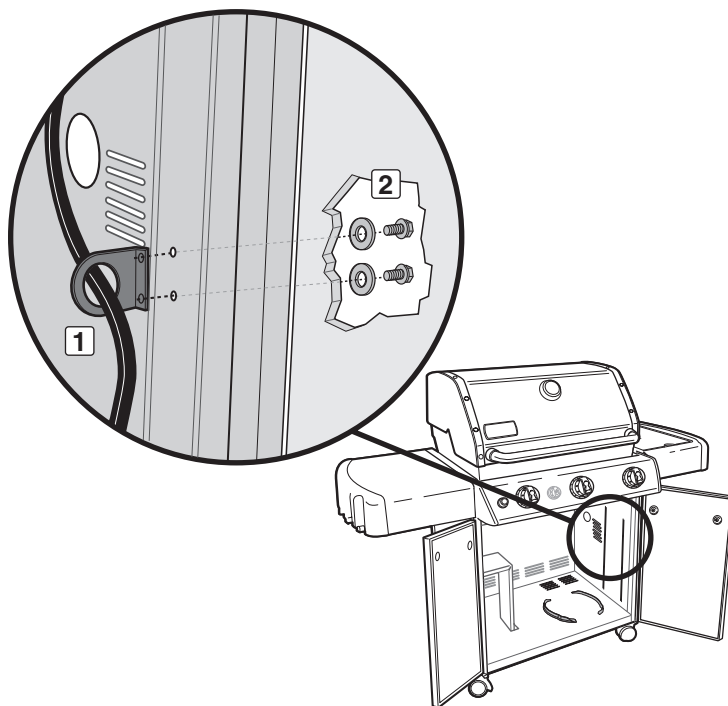
The regulator must be secured to the side panel with the supplied hose retention bracket.

Installation Inside of Cabinet

- A) Open base cabinet doors.
- B) Slide hose retention bracket (1) along hose to align with inside right panel front mounting holes. Secure with two Phillips head screws/washers/bolts (2).

⚠ WARNING: The hose must be secured to the side panel with the hose retention bracket. Failure to do so could cause damage to the hose resulting in a fire or explosion, which can cause serious bodily injury or death, and damage to property.

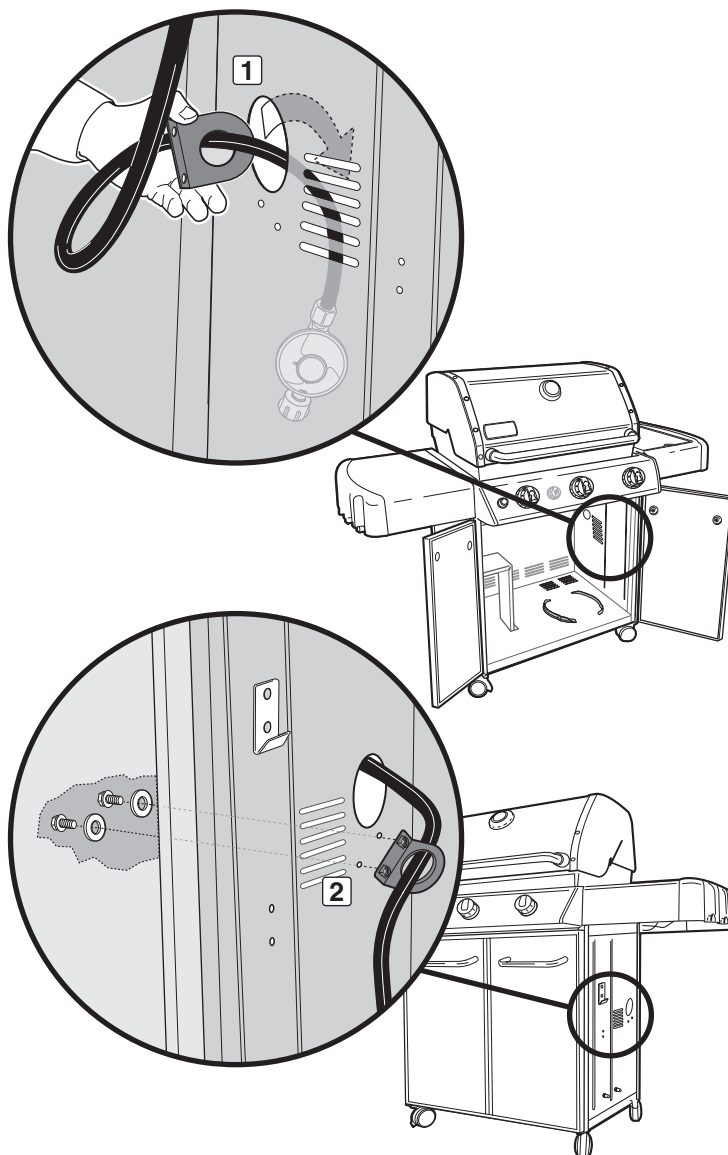
Note: Be sure the cylinder brackets are installed in the base panel and the base of the cylinder fits within the cylinder brackets.



Installation Outside of Cabinet

- A) Open base cabinet doors.
- B) Pass the regulator hose and hose retention bracket (1) out through the side panel opening.
- C) Align with side panel mounting holes located beneath the side panel opening. Secure with two Phillips head screws/washers/bolts (2).

⚠ WARNING: The hose must be secured to the side panel with the hose retention bracket. Failure to do so could cause damage to the hose resulting in a fire or explosion, which can cause serious bodily injury or death, and damage to property. ♦



GAS INSTRUCTIONS

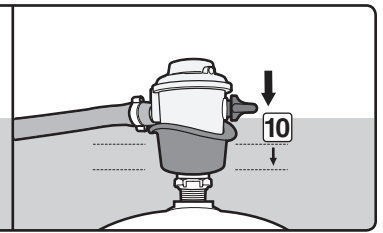
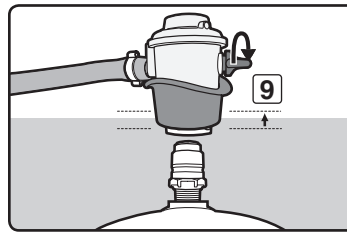
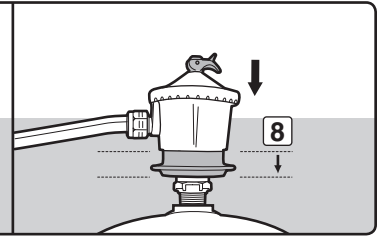
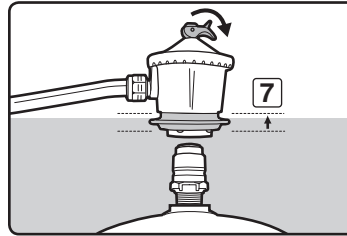
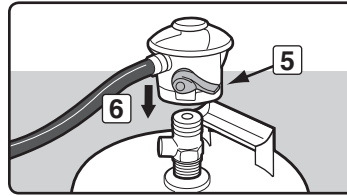
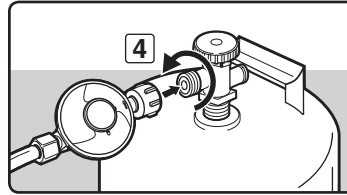
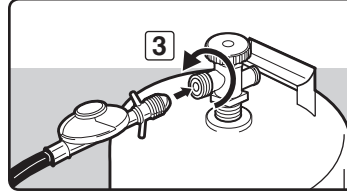
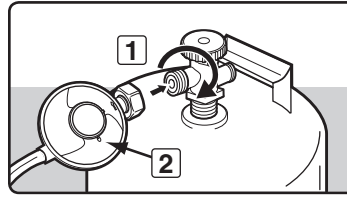
CONNECTING THE LIQUID PROPANE CYLINDER

⚠ WARNING: Make sure that the LP cylinder or regulator valve is closed.

A) Connect LP cylinder.

Some regulators push ON to connect, and pull OFF to disconnect, others have a nut that has a left-hand thread that connects to the cylinder valve. Follow one of the specific regulator connection instructions illustrated based on your regulator type.

- Screw regulator fitting onto tank turning clockwise (1). Position the regulator so that the vent hole (2) faces down.
- Screw regulator fitting onto tank turning anti-clockwise (3) (4).
- Make sure regulator lever (5) is in the down/off position. Push regulator down on tank valve until regulator snaps into position (6).
- Make sure regulator lever is in the off position. Slide the collar of the regulator up (7) (9). Push the regulator down onto the tank valve and maintain pressure. Slide collar closed (8) (10). If regulator does not lock, repeat procedure. ♦



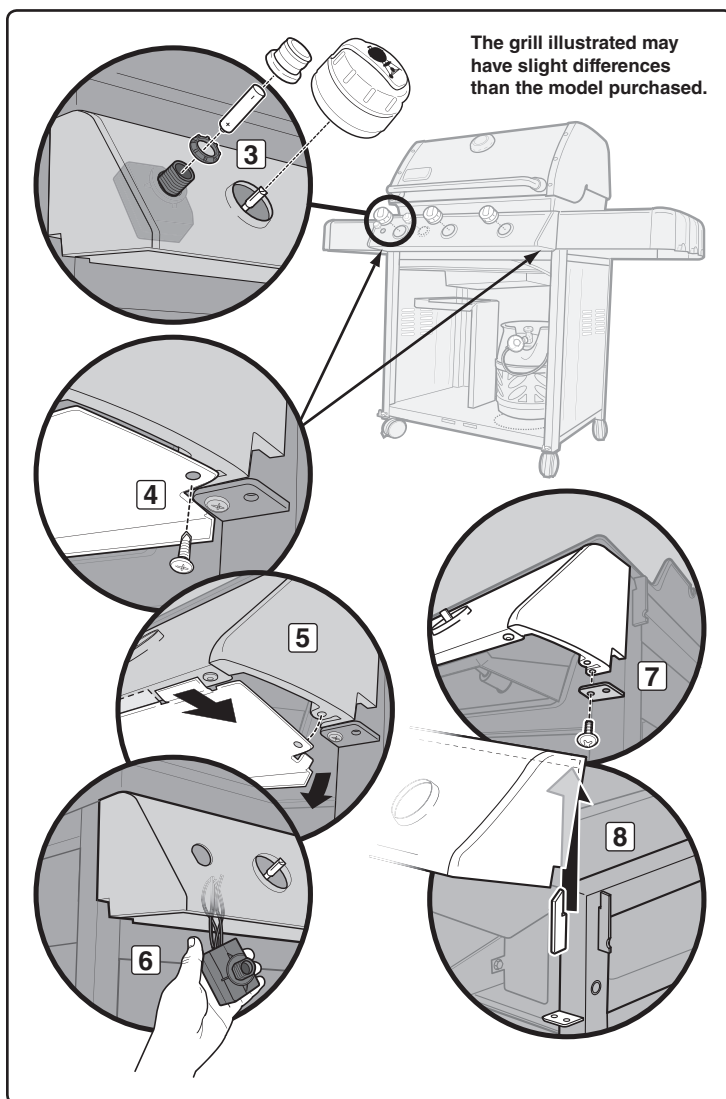
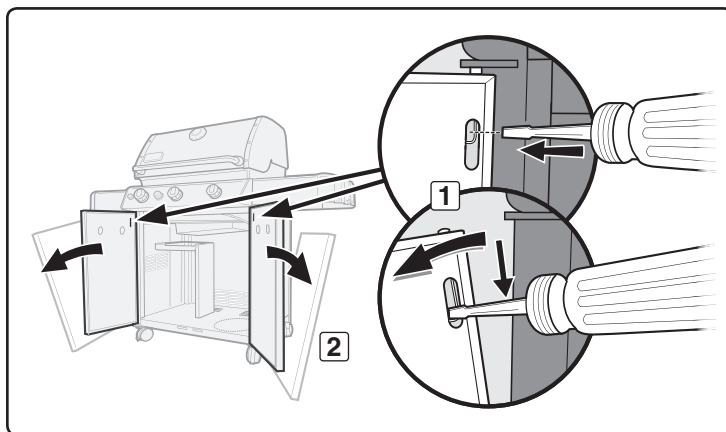
LEAK-CHECK PREPARATION

⚠ WARNING: The gas connections of your gas grill have been factory-tested. We do, however, recommend that you leak-check all gas connections before operating your gas grill.

Remove Control Knobs & Control Panel for Leak Testing

You will need: Phillips & flathead screwdrivers.

- A) Locate door pin release in door assembly. Using a screwdriver, push down on door pin release (1) until door detaches from frame assembly. Pull top of door away from frame assembly (2) and lift door off bottom adjustable hinge pin.
- B) Remove control knobs, igniter button, retention nut, and battery (3).
- C) Remove screws from wind deflector with a Phillips screwdriver (4).
- D) Tilt end of wind deflector down and slide wind deflector away to remove (5).
- E) Let igniter module dangle from wires. Do not disconnect (6).
- F) Remove screws from underside of control panel with Phillips screwdriver (7).
- G) Lift control panel up slightly, tilt up front edge and gently lift up (8).
- H) Replace control panel and wind deflector when leak check is completed. ♦



GAS INSTRUCTIONS

CHECK FOR GAS LEAKS

⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames 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 however, you should recheck all fittings for leaks before using your Weber® gas barbecue. Shipping and handling may loosen or damage a gas fitting.

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

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.

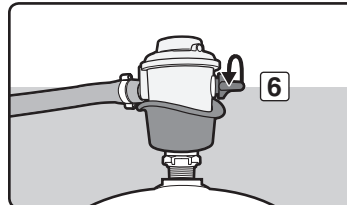
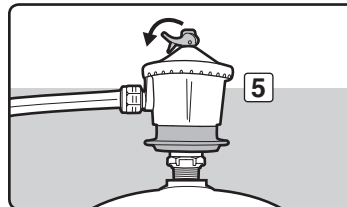
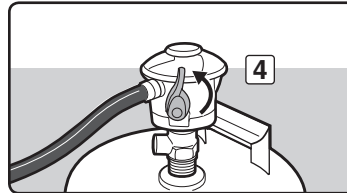
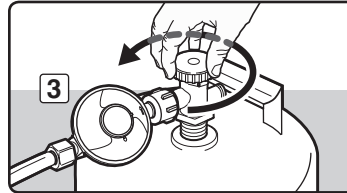
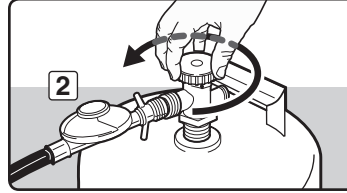
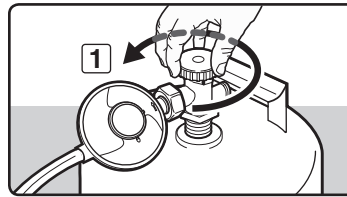
If your grill has a side burner, make sure the side burner is off.

To perform leak checks: open cylinder valve by turning the cylinder valve hand-wheel anti-clockwise.

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

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

- A) Mix soap and water.
- B) Turn on the cylinder valve using one of the appropriate options based on your cylinder and regulator type.
 - a) Turn cylinder valve anti-clockwise (1) (2) (3).
 - b) Move regulator lever to the up/on position (4).
 - c) Move regulator lever to the on position (5) (6).
- C) Check for leaks by wetting the fitting with the soap-and-water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak. If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap-and-water solution. If leak does not stop, contact the Customer Service Representative in your area using the contact information on our website. Log onto www.weber.com.
- D) When leak checking is complete, turn gas supply off at the source and rinse connections with water.



GAS INSTRUCTIONS

Check

- A) Regulator hose-to-bulkhead connection (1).
- B) Main gas line-to-bulkhead connection (2).
- C) Main gas line-to-manifold connections (3).
- D) Side burner gas line-to-manifold connection (4).
- E) Side burner pipe fitting-to-side burner cup (5).
- F) Side burner pipe fitting-to-side burner valve connections (6).

⚠ WARNING: If there is a leak at connection (1, 2, 3, 4, 5 or 6), re-tighten the fitting with a wrench and recheck for leaks with soap-and-water solution. If a leak persists after re-tightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

- G) Side burner quick disconnect connection (7).
- H) Regulator-to-cylinder connection (8).
- I) Regulator hose-to-regulator connection (9).
- J) Valves-to-manifold connections (10).

⚠ WARNING: If there is a leak at connections (7, 8, 9 or 10), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

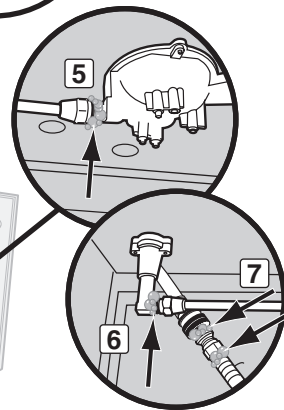
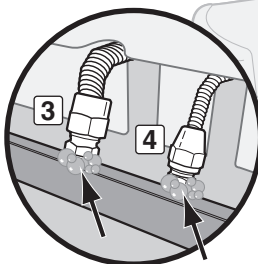
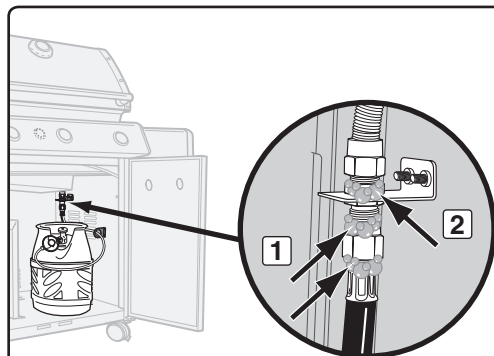
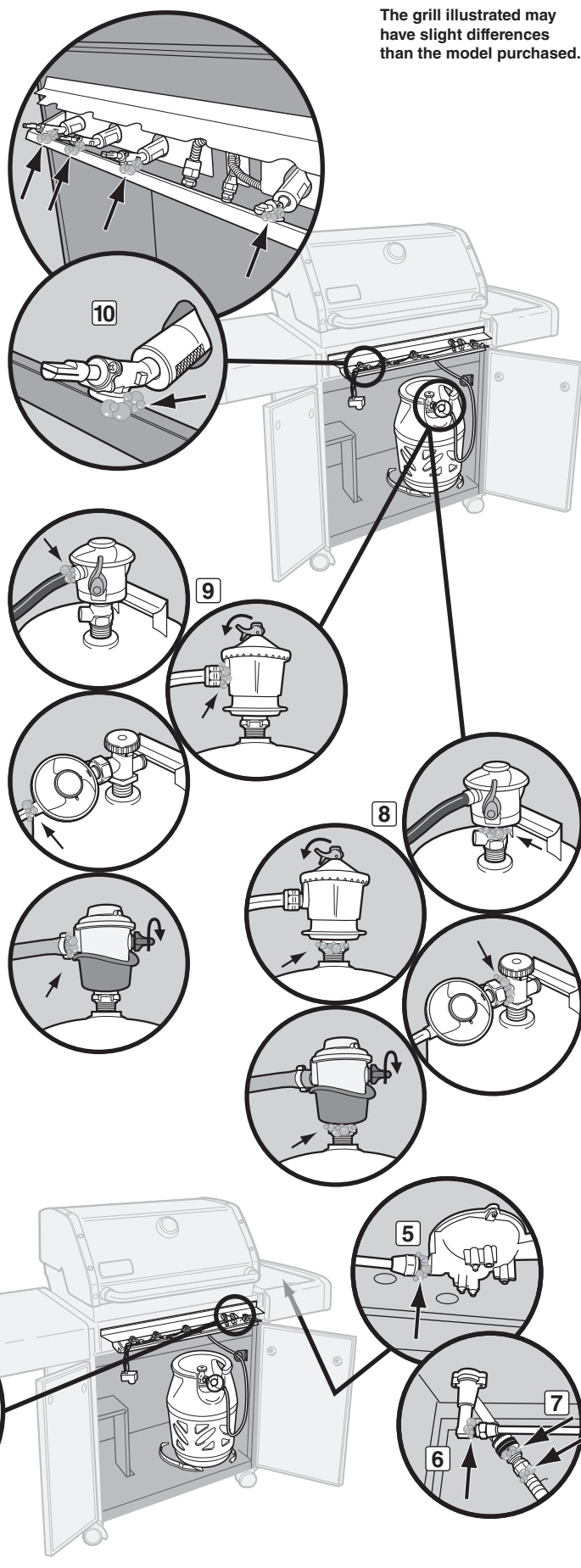
When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

Reinstall Control Panel

You will need: Phillips screwdriver.

- A) Position top edge of control panel on tabs of frame. Push down into position.
- B) Reinstall igniter module.
- C) Slide both shorter wind deflector tabs toward inside edge of control panel while you slide longer tab over outside edge. See previous illustrations for reference.
- D) Line up screws with screw holes on both control panel bracket and frame.
- E) Tighten screws.
- F) Place corresponding control knobs onto valve stems. ♦

The grill illustrated may have slight differences than the model purchased.



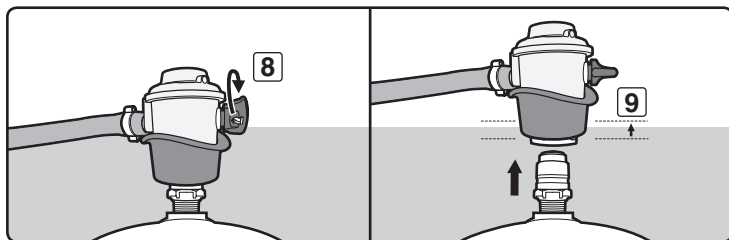
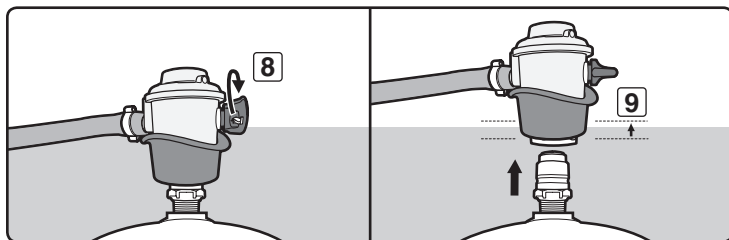
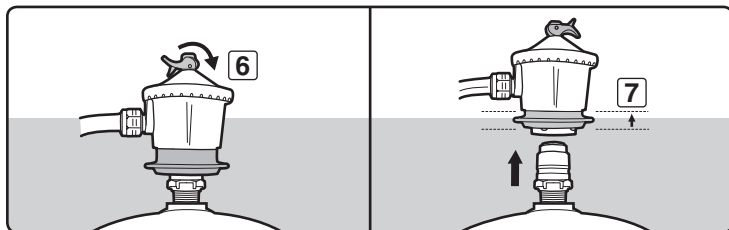
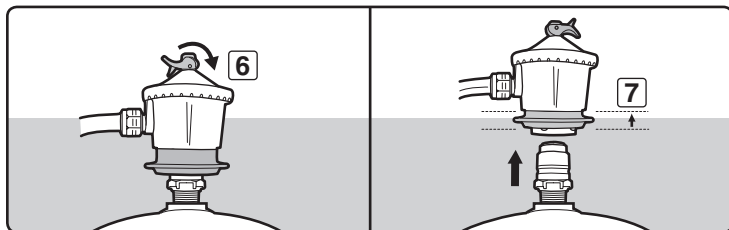
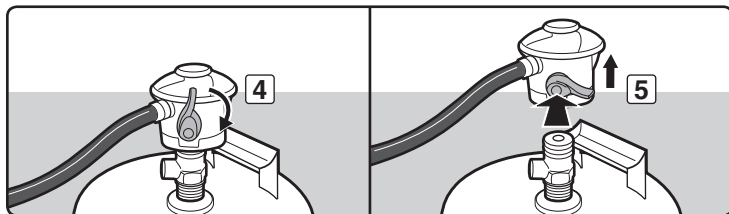
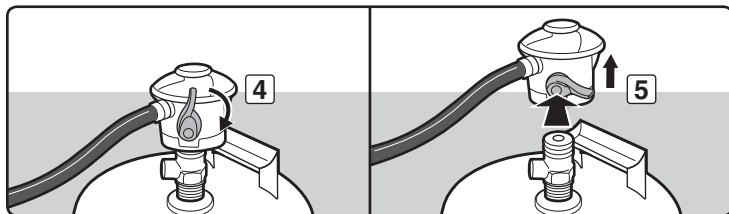
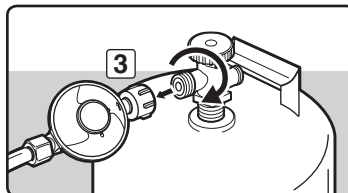
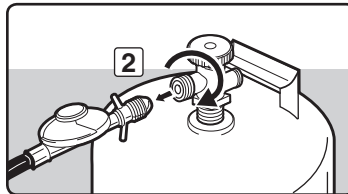
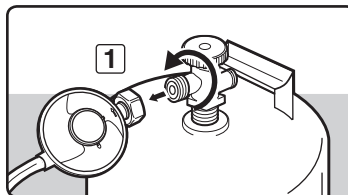
GAS INSTRUCTIONS

REFILLING THE LIQUID PROPANE CYLINDER

We recommend that you refill the LP cylinder before it is completely empty. To refill, take LP cylinder to a "Gas Propane" dealer.

Removal of the gas supply cylinder:

- A) Shut off gas supply and disconnect hose and regulator assembly from the cylinder. Follow one of the specific regulator connection instructions illustrated based on your regulator type.
- a) Unscrew regulator fitting from tank turning anticlockwise (1).
 - b) Unscrew regulator fitting from tank turning clockwise (2) (3).
 - c) Move regulator lever (4) to the down/off position. Push in on regulator lever until it releases from tank (5).
 - d) Move regulator lever to the off position (6) (8). Slide the collar of the regulator up (7) (9) to disconnect from tank.
- B) Exchange empty cylinder for a full cylinder. ♦



RECONNECT THE LIQUID PROPANE CYLINDER

Refer to "CONNECTING THE LIQUID PROPANE CYLINDER." ♦

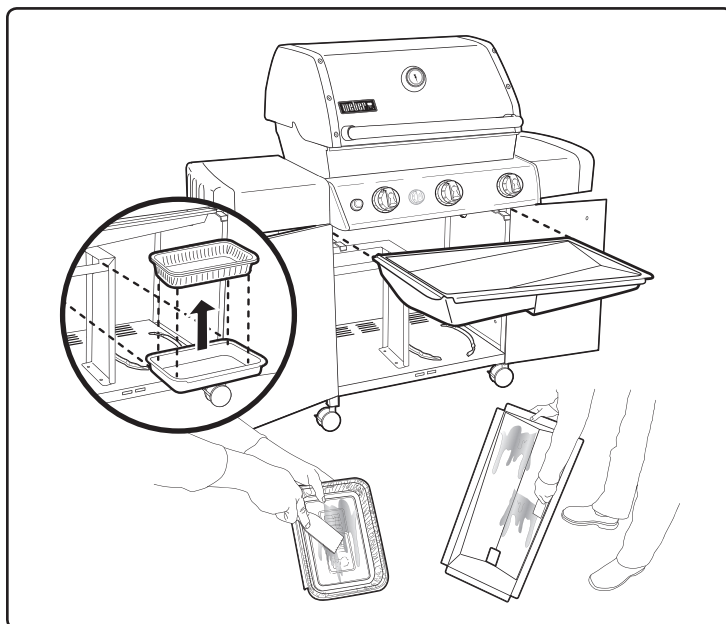
BEFORE USING THE GRILL

SLIDE-OUT GREASE TRAY AND DISPOSABLE DRIP PAN

Your grill was built with a grease collection system. Check the slide-out grease tray and disposable drip pan for grease build-up each time you use your grill.

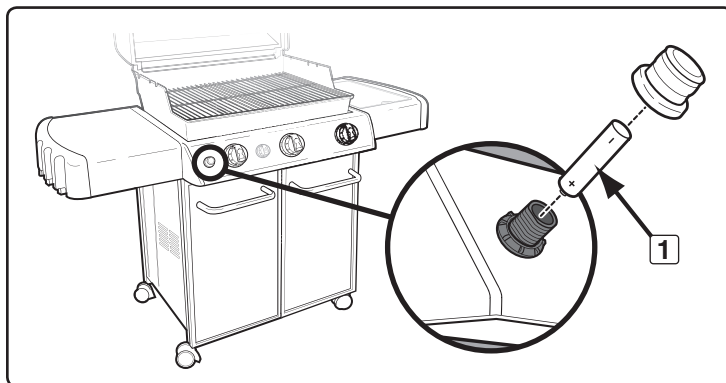
Remove excess grease with a plastic spatula; see illustration. When necessary, wash the grease tray and drip pan with a soap and water solution, then rinse with clean water. Replace the disposable drip pan as needed.

- ⚠ **WARNING:** Always check the slide-out grease tray and disposable drip pan for grease build-up before using. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.
- ⚠ **CAUTION:** Do not line the slide-out grease tray with aluminum foil. ♦



ELECTRONIC IGNITER INSPECTION

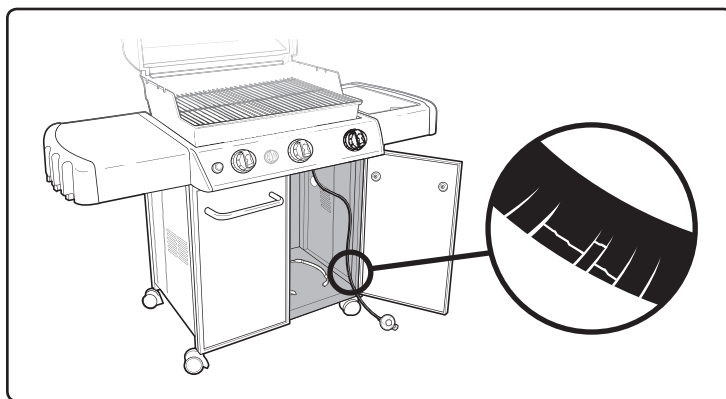
Verify that your AA battery (alkaline only) is in good condition and that it is installed correctly (1). Some batteries have a plastic protective wrap around them. This plastic must be removed. Do not confuse this plastic with the battery label. ♦



HOSE INSPECTION

The hose should be inspected for any signs of cracking.

- ⚠ **WARNING:** Always check hose before using 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® authorised replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®. ♦



MAIN BURNER IGNITION & USAGE

MAIN BURNER IGNITION

⚠ DANGER

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

- A) Open the lid (1).
- B) Make sure all burner control knobs are turned off (2). (Push control knob in and turn it clockwise to ensure that it is in the OFF position.)

⚠ **WARNING: The burner control knobs must be in the OFF position before turning on the LP cylinder valve (3).**

- C) Turn on the cylinder valve using one of the appropriate options based on your cylinder and regulator type (3).

Electronic Ignition System

Each control knob operates an individual burner, and each burner ignites with an electronic igniter. The electronic ignition system ignites each burner individually with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the electronic ignition button. You will hear it clicking.

- D) Ignite the burners individually from left to right. Begin with the burner on the left; push control knob in and turn it to START/HI (4). Push and hold in the electronic ignition button (5). You will hear it clicking. Check that the left burner is lit by looking through the cooking grates. You should see a flame (6).

⚠ **WARNING: Do not lean over the open barbecue.**

- E) Ignite centre burner by pushing control knob in and turning it to START/HI (7). Then, push and hold in the electronic ignition button (5). You will hear it clicking. Check that the centre burner is lit by looking through the cooking grates.

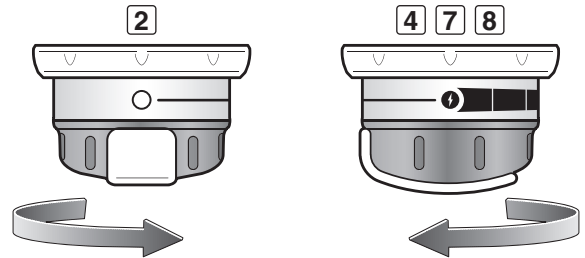
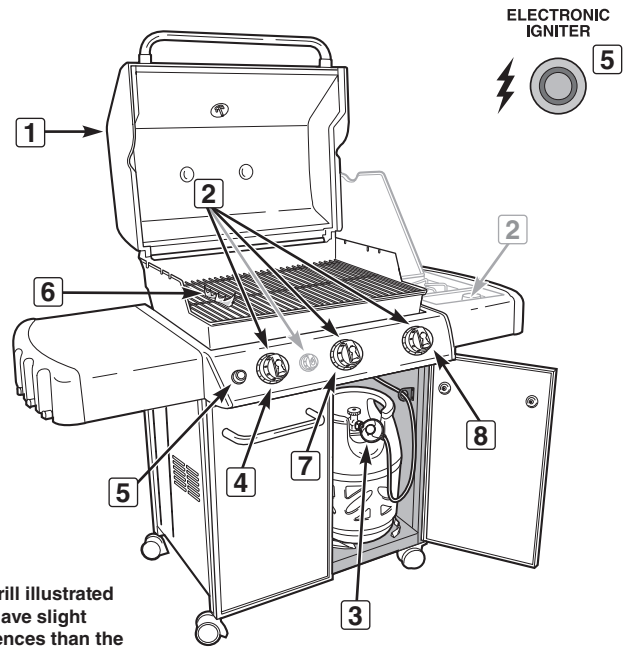
- F) Ignite right burner by pushing control knob in and turning it to START/HI (8). Push and hold in the electronic ignition button (5). You will hear it clicking. Confirm that the right burner is lit by looking through the cooking grates.

⚠ **WARNING: Each burner must be ignited individually by pushing the electronic ignition button.** Failure to do so may cause a flare-up of gas, which can cause serious bodily injury and damage to property.

⚠ **WARNING: If any burner fails to ignite during lighting, within five seconds, stop, turn the burner control knob to OFF and wait five minutes to allow the gas to clear before you try again or light with a match. ♦**

TO EXTINGUISH

Push in and turn each burner control knob clockwise to the OFF position. Turn gas supply off at the source. ♦



MAIN BURNER IGNITION & USAGE

MAIN BURNER MANUAL IGNITION

⚠ DANGER

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

- A) Open the lid (1).
- B) Make sure all burner control knobs are turned off (2). (Push control knob in and turn it clockwise to ensure that it is in the OFF position.)

⚠ **WARNING: The burner control knobs must be in the OFF position before turning on the LP cylinder valve (3).**

- C) Turn on the cylinder valve using one of the appropriate options based on your cylinder and regulator type (3).
- D) Ignite the burners individually from left to right. Begin with the burner on the left. Put match in the match holder and strike match. Insert match holder with lit match down through cooking grates, past the Flavorizer® bars and adjacent to the left burner (4). Push control knob in (5) and turn it to START/Hi to ignite the left burner. Check that the burner is lit by looking through the cooking grates. You should see a flame (6).

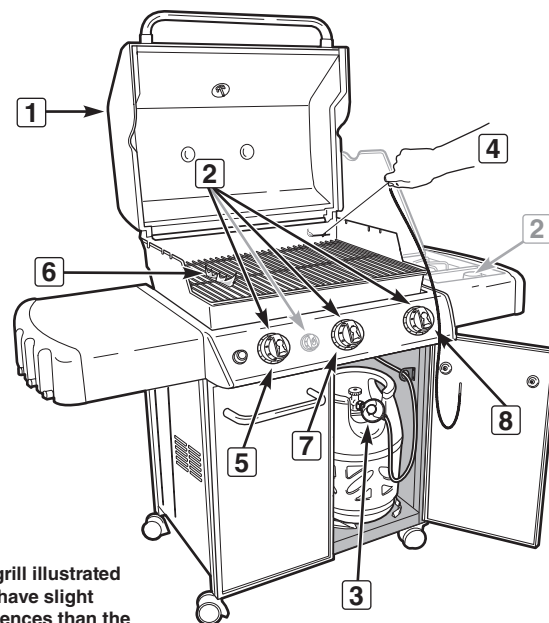
⚠ **WARNING: Do not lean over the open barbecue.**

- E) Ignite centre burner by putting match in the match holder and striking match. Then, insert match holder with lit match down through cooking grates, past the Flavorizer® bars and adjacent to the centre burner. Push control knob in (7) and turn it to START/Hi to ignite the centre burner. Check that the centre burner is lit by looking through the cooking grates.
- F) Ignite right burner by putting match in the match holder and striking match. Then, insert match holder with lit match down through cooking grates, past the Flavorizer® bars and adjacent to the right burner. Push control knob in (8) and turn it to START/Hi to ignite the right burner. Check that the right burner is lit by looking through the cooking grates.

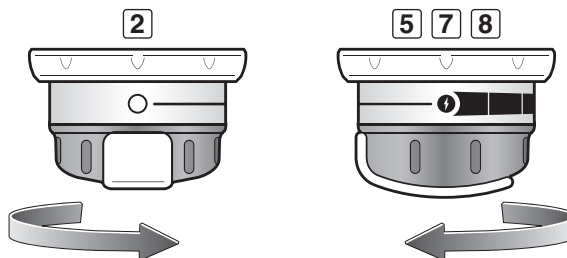
⚠ **WARNING: If any burner fails to ignite during lighting, within five seconds, stop, turn the burner control knob to OFF and wait five minutes to allow the gas to clear before you try again.** ♦

TO EXTINGUISH

Push in and turn each burner control knob clockwise to the OFF position. Turn gas supply off at the source. ♦



The grill illustrated may have slight differences than the model purchased.



SEAR STATION® IGNITION & USAGE

SEAR STATION® BURNER IGNITION

The 330 model includes a sear burner, which operates as an individual burner. Ignition of the sear burner is the same as ignition of a main burner. To ignite the sear burner refer to "MAIN BURNER IGNITION". **Follow all steps, and observe all dangers and warnings when igniting the sear burner as you would when igniting a main burner.** ♦

SEAR STATION® BURNER MANUAL IGNITION

To manually ignite the sear burner, refer to "MAIN BURNER MANUAL IGNITION". **Follow all steps, and observe all dangers and warnings when manually igniting the sear burner as you would when manually igniting a main burner.** ♦

WHAT IS SEARING?

Searing is a direct grilling technique used on meats, such as steak, poultry parts, fish, and chops. Searing browns the surface of the food at a high temperature. By searing or browning both sides of the meat, you caramelize the food surface, creating a more desirable flavour. Searing will also enhance appearance of the meat with sear marks from the cooking grates. The resulting contrast of textures and flavours can make food more interesting to the palate.

As you gain experience in using your Sear Station®, we encourage you to experiment with different searing times to find results that work best for your taste. ♦

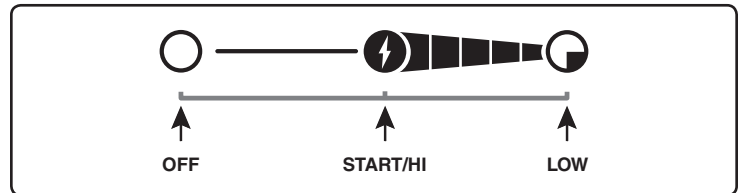
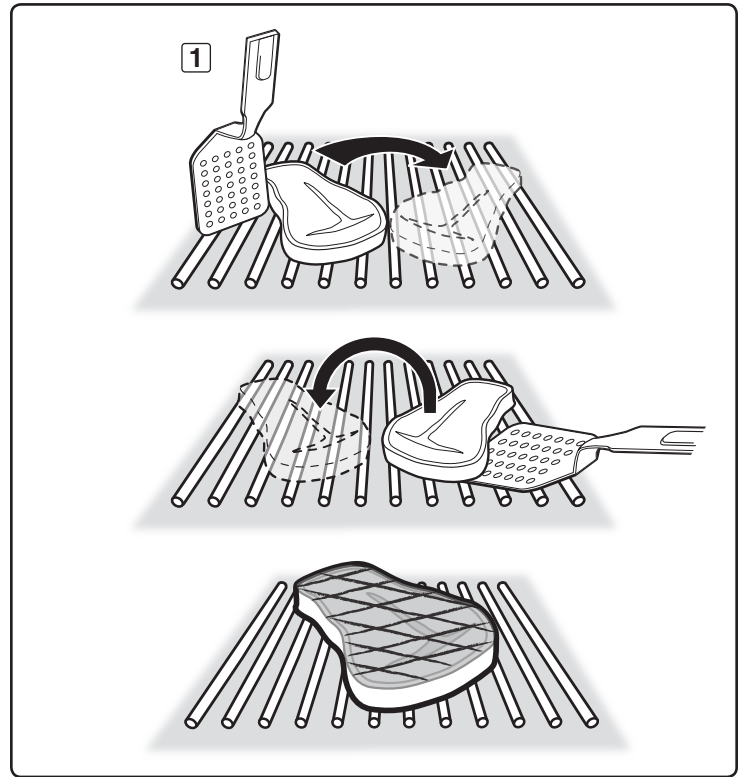
SEAR STATION® BURNER OPERATION

The Sear Station® burner has OFF, START/HI, and LOW control settings that work with the left and center burners. With the sear and adjacent burners, you can effectively sear meats while using the right burner cooking area for grilling with moderate heat.

Before searing food, you should turn all of the main burners on HI for ten to fifteen minutes to preheat the grill. Once the grill is preheated, turn the right burner to OFF or LOW. Leave the left and centre burners on HI and ignite the Sear Station® burner.

Place the meat directly over the Sear Station®. You will sear each side anywhere from one to four minutes, depending on the type and thickness of the meat. You may turn the food a quarter turn to make crossing sear marks **(1)** before you sear the other side in the same manner.

Once you are done searing it, you can finish grilling the meat by moving it to a more moderate heat over the right burner to achieve the desired doneness. Always grill with the lid closed to allow for maximum heat and to avoid flare-ups. ♦



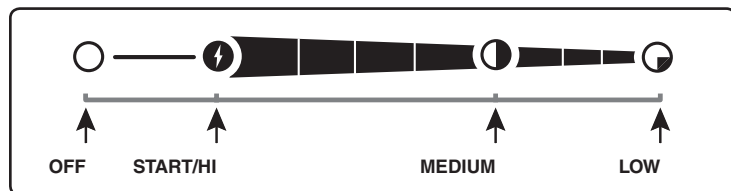
GRILLING TIPS & HELPFUL HINTS

- Always preheat the grill before cooking. Set all burners on HI heat and close lid; heat for 10 minutes, or until thermometer registers 500°-550°F (260°-288°C).
- Sear meats and cook with the lid down for perfectly grilled food every time.
- Grilling times in recipes are based on 70°F (20°C) weather and little or no wind. Allow more cooking time on cold or windy days, or at higher altitudes. Allow less cooking time in extremely hot weather.
- Grilling times can vary because of the weather, or the amount, size and shape of the food being grilled.
- The temperature of your gas grill may run hotter than normal for the first few uses.
- Grilling conditions may require the adjustment of the burner controls to attain the correct cooking temperatures.
- In general, large cuts of meat will require more cooking time per pound than small cuts of meat. Foods on a crowded cooking grate will require more cooking time than just a few foods. Foods grilled in containers, such as baked beans, will require more time if grilled in a deep casserole rather than a shallow baking pan.
- Trim excess fat from steaks, chops and roasts, leaving no more than a scant ¼ inch (6.4mm) of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- Foods placed on the cooking grate directly above burners may require turning or moving to a less hot area.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- If an unwanted flare-up should occur, turn all burners off and move food to another area of the cooking grate. Any flames will quickly subside. After flames subside, relight the grill. **NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS GRILL.**
- Some foods, such as a casserole or thin fish fillets, will require a container for grilling. Disposable foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Always be sure the slide-out grease tray and catch pan are clean and free from debris.
- Do not line the slide-out grease tray with foil. This could prevent the grease from flowing into the catch pan.
- Using a timer will help to alert you when “well done” is about to become “overdone.” ♦

PREHEATING

Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical low BTU rate. Preheating the grill before grilling is important. Light your grill according to the instructions in this Owner's Manual. To preheat: after lighting turn all burners to START/HI, close the lid, and heat until the temperature reaches between 500°F and 550°F (260° and 288° C), the recommended broiling temperature. This will take 10 to 15 minutes depending on conditions such as air temperature and wind.

You can adjust the individual burners as desired. The control settings are OFF, START/HI, MEDIUM, or LOW.



Note: For the first few uses of your grill, the temperature inside the cookbox may be hotter than shown in your cookbook because the surfaces of the cookbox are still reflective. Cooking conditions, such as wind and weather, may require adjustment of burner controls to obtain the correct cooking temperatures.

Note: If grill loses heat while cooking refer to the troubleshooting section of this manual.

⚠ WARNING: Do not move the Weber® gas barbecue when operating or while barbecue is hot.

If burners go out during cooking, turn all burner knobs off and wait five minutes before relighting. ♦

COVERED COOKING

All grilling is done with the lid down to provide uniform, evenly circulated heat. With the lid closed, the gas grill cooks much like a convection oven. The thermometer in the lid indicates the cooking temperature inside the grill. All preheating and grilling is done with the lid down. No peeking — heat is lost every time you lift the lid. ♦

DRIPPINGS AND GREASE

The Flavorizer® bars are designed to “smoke” the correct amount of drippings for flavoursome cooking. Excess drippings and grease will accumulate in the catch pan under the slide-out grease tray. Disposable foil drip pans are available that fit the catch pan.

⚠ WARNING: Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire in the slide-out grease tray. ♦

FLAVORIZER® SYSTEM

When meat juices drip from the food onto the specially angled Flavorizer® bars, they create smoke that gives foods an irresistible barbecued flavour. Thanks to the unique design of the burners, Flavorizer® bars and the flexible temperature controls, uncontrolled flare-ups are virtually eliminated, because YOU control the flames. Because of the special design of the Flavorizer® bars and burners, excess fats are directed through the slide-out grease tray into the grease catch pan. ♦

SIDE BURNER IGNITION & USAGE

SIDE BURNER IGNITION

⚠ DANGER

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

- A) Open the side burner lid (1).
- B) Check that the side burner valve is turned off (Push control knob in and turn clockwise to ensure that it is in the OFF position), turn all burners not being used to the OFF position (push in and turn clockwise) (2).
- C) Turn on the cylinder valve using one of the appropriate options based on your cylinder and regulator type (3).
- D) Push down and turn the side burner control valve to START/Hi (4).
- E) Press the igniter button several times so it clicks each time until you see a flame (5).

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

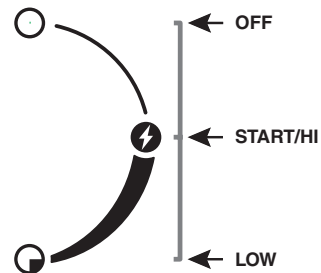
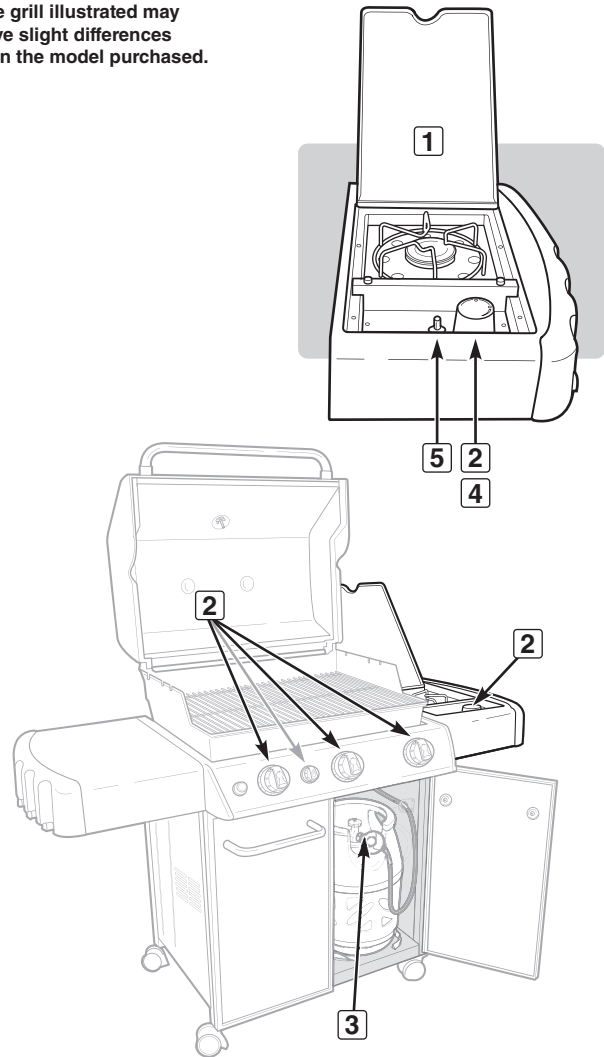
⚠ **WARNING:** If the side burner does not light in five seconds:

- a) Turn off the side burner control valve, main burners and gas supply at source.
- b) Wait five minutes to let the gas clear before you try again, or try lighting with a match (refer to “SIDE BURNER MANUAL IGNITION”). ♦

TO EXTINGUISH

Push down and turn side burner control knob to the OFF position. Be sure the burner is off and cool before closing the side burner lid. ♦

The grill illustrated may have slight differences than the model purchased.



SIDE BURNER IGNITION & USAGE

SIDE BURNER MANUAL IGNITION

⚠ DANGER

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

- A) Open the side burner lid (1).
- B) Check that the side burner valve is turned off (2) (Push control knob in and turn clockwise to ensure that it is in the OFF position), turn all burners not being used to the OFF position (push in and turn clockwise).
- C) Turn on the cylinder valve using one of the appropriate options based on your cylinder and regulator type (3).
- D) Put match in a match holder and strike match.
- E) Hold match holder and lit match by either side of the side burner (4).
- F) Push down and turn the side burner control valve to START/HI (5).

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

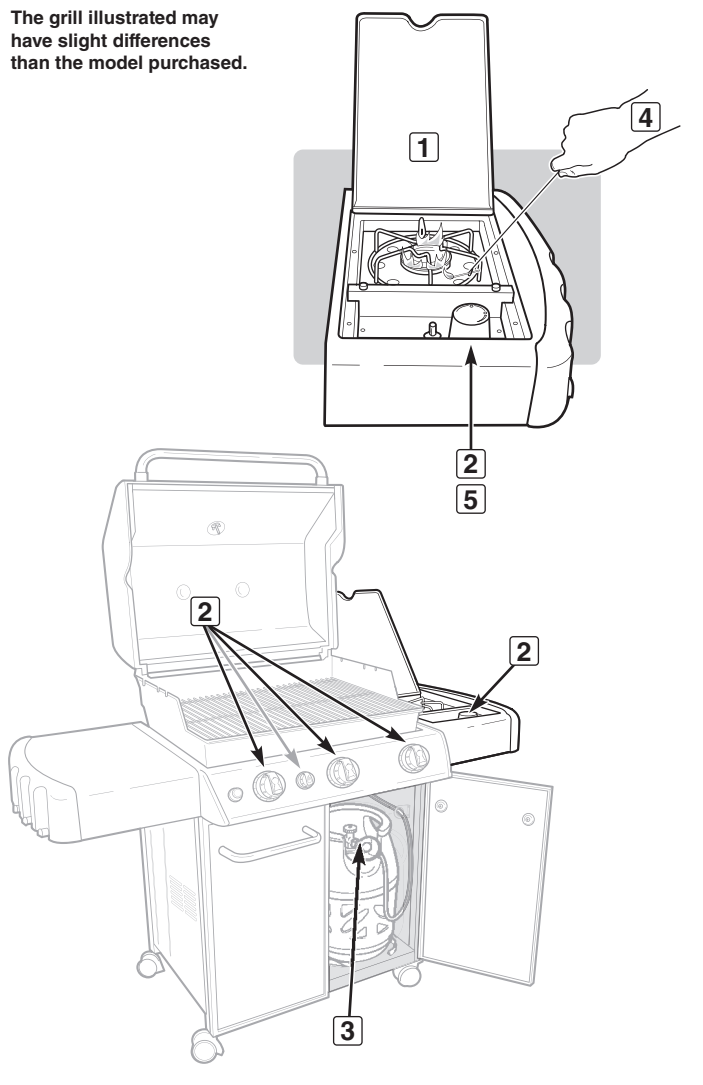
⚠ WARNING: If the side burner does not light in five seconds:

- a) Turn off the side burner control valve, main burners and gas supply at source.
- b) Wait five minutes to let the gas clear before you try again. ♦

TO EXTINGUISH

Push down and turn side burner control knob to the OFF position. Be sure the burner is off and cool before closing the side burner lid. ♦

The grill illustrated may have slight differences than the model purchased.



TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Spider/Insect screens for possible obstructions. (Blockage of holes.)	Clean Spider/Insect screens. Refer to "ANNUAL MAINTENANCE."
Symptoms: Burners do not ignite. -or- Burners have a small flickering flame in the HI position. -or- Barbecue temperature only reaches 250° to 300° in the HI position. <i>Some countries have regulators with an excess gas flow safety device.</i>	The excess flow safety device, which is part of the barbecue-to-cylinder connection, may have activated.	To reset the excess flow safety device close the LP tank valve and turn all burner control knobs to the OFF position. Open the grill lid. Slowly turn the LP tank valve until it is completely open. Wait several seconds then ignite your grill. Refer to "MAIN BURNER IGNITION."
Burner does not light, or flame is low in HI position.	Is LP fuel low or empty?	Refill LP cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does burner light with a match?	If burner lights with a match then some of the burner port openings may be clogged. Clean burners. Refer to "MAINTENANCE."
Burner does not ignite when you push the igniter button.	Be sure that there is gas flow to the burners by attempting to match light your burners. Refer to "MAIN BURNER MANUAL IGNITION".	If match lighting is successful, the problem lies in the ignition system. Refer to "ELECTRONIC IGNITION SYSTEMS OPERATIONS."
	Is there a fresh battery installed?	Verify that the battery is in good condition and installed correctly. Refer to "ELECTRONIC IGNITER INSPECTION."
	Are the wires connected properly to the igniter module?	Be sure that wires are correctly inserted into terminals on ignition box. Refer to "ELECTRONIC IGNITION SYSTEMS OPERATIONS."
	Is there plastic wrapping around the new battery?	Remove plastic wrapping.
Experiencing flare-ups: ⚠ CAUTION: Do not line the slide-out grease tray with aluminum foil.	Are you preheating barbecue in the prescribed manner?	All burners on HI for 10 to 15 minutes for preheating.
	Are the cooking grates, heat deflectors, and Flavorizer® bars heavily coated with burned-on grease?	Clean thoroughly. Refer to "CLEANING."
	Is the slide-out grease tray dirty and not allowing grease to flow into catch pan?	Clean slide-out grease tray.
Burner flame pattern is erratic. Flame is low when burner is on HI. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. Refer to "MAINTENANCE."
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The inside of the lid is porcelain enamel or stainless steel, and is not painted. 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.	Clean thoroughly. Refer to "CLEANING."
Cabinet doors are not aligned.	Check the adjustment pin on the bottom of each door.	Loosen adjustment nut(s). Slide door(s) until aligned. Tighten nut.
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com ®.		

SIDE BURNER TROUBLESHOOTING

PROBLEM	CHECK	SOLUTION
Side Burner does not light. <i>Some countries have regulators with an excess gas flow safety device.</i>	Is gas supply off? The excess flow safety device, which is part of the barbecue-to-cylinder connection, may have activated.	Turn gas supply on. To reset the excess flow safety device close the LP tank valve and turn all burner control knobs to the OFF position. Open the grill and side burner lids. Slowly turn the LP tank valve until it is completely open. Wait several seconds then ignite your side burner. Refer to "SIDE BURNER IGNITION".
Flame is low in HI position.	Is the fuel hose bent or kinked?	Straighten hose.
Push button ignition does not work.	Does burner light with a match?	If match lights burner, check igniter. Refer to "SIDE BURNER MAINTENANCE."
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com ®.		

CLEANING

⚠ **WARNING:** 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.

Outside surfaces — Use a warm soapy water solution to clean; then rinse with water.

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

Slide-out grease tray — Remove excess grease; then wash with warm soapy water; then rinse with water.

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

Flavorizer® bars and cooking grates — Clean with a suitable stainless steel bristle brush. As needed, remove from barbecue and wash with warm soapy water; then rinse with water.

For availability of replacement cooking grates and Flavorizer® bars, contact the Customer Service Representative in your area using the contact information on our website. Log onto www.weber.com®.

Catch pan — 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; then rinse.

Thermometer — Wipe with warm soapy water; clean with plastic scrub ball.

Cookbox - Brush any debris off burner tubes. DO NOT ENLARGE BURNER PORTS (OPENINGS). Wash inside of cookbox with warm soapy water and rinse with water.

Inside lid — While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking, built-up grease resembles paint flakes.

Stainless steel surfaces — Wash with a soft cloth and a soap-and-water solution. Be careful to scrub with the grain direction of the stainless steel.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning. ♦

PRESERVE YOUR STAINLESS STEEL

Your barbecue or its cabinet, lid, control panel and shelves may be made from stainless steel. To keep the stainless steel looking its best is a simple matter. Clean it with soap and water, rinse with clear water, and wipe dry. For stubborn particles, a non-metallic brush can be used.

⚠ **IMPORTANT:** Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your barbecue as this will cause scratches.

⚠ **IMPORTANT:** When cleaning surfaces be sure to rub/wipe in the direction of the grain to preserve the look of your stainless steel. ♦

WEBER® SPIDER/INSECT SCREENS

Your Weber® gas barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section (1) of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the combustion air opening. This could result in a fire in and around the combustion air openings, under the control panel, causing serious damage to your barbecue.

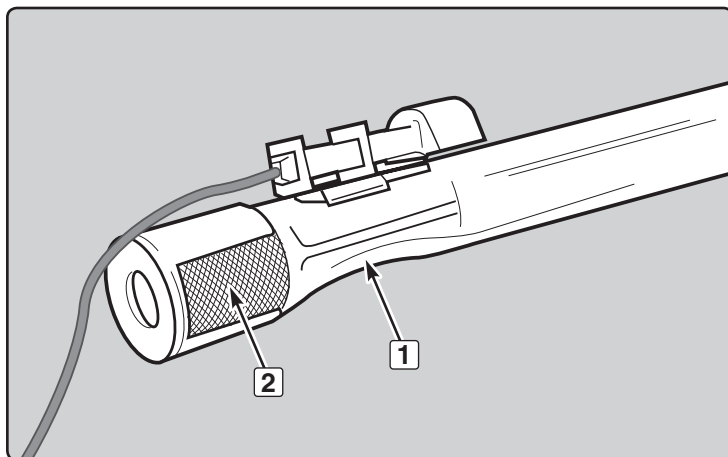
The burner tube combustion air opening is fitted with a stainless steel screen (2) to prevent spiders and other insects from accessing the burner tubes through the combustion air openings.

We recommend that you inspect the spider/insect screens at least once a year. (Refer to "ANNUAL MAINTENANCE.") Also inspect and clean the spider/insect screens if any of the following symptoms should ever occur:

- A) Gas is smelled in conjunction with burner flames that appear yellow and lazy.
- B) Barbecue does not reach temperature.
- C) Barbecue heats unevenly.
- D) One or more of the burners do not ignite.

⚠ DANGER

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



BURNER TUBES CLEANING OR REPLACEMENT

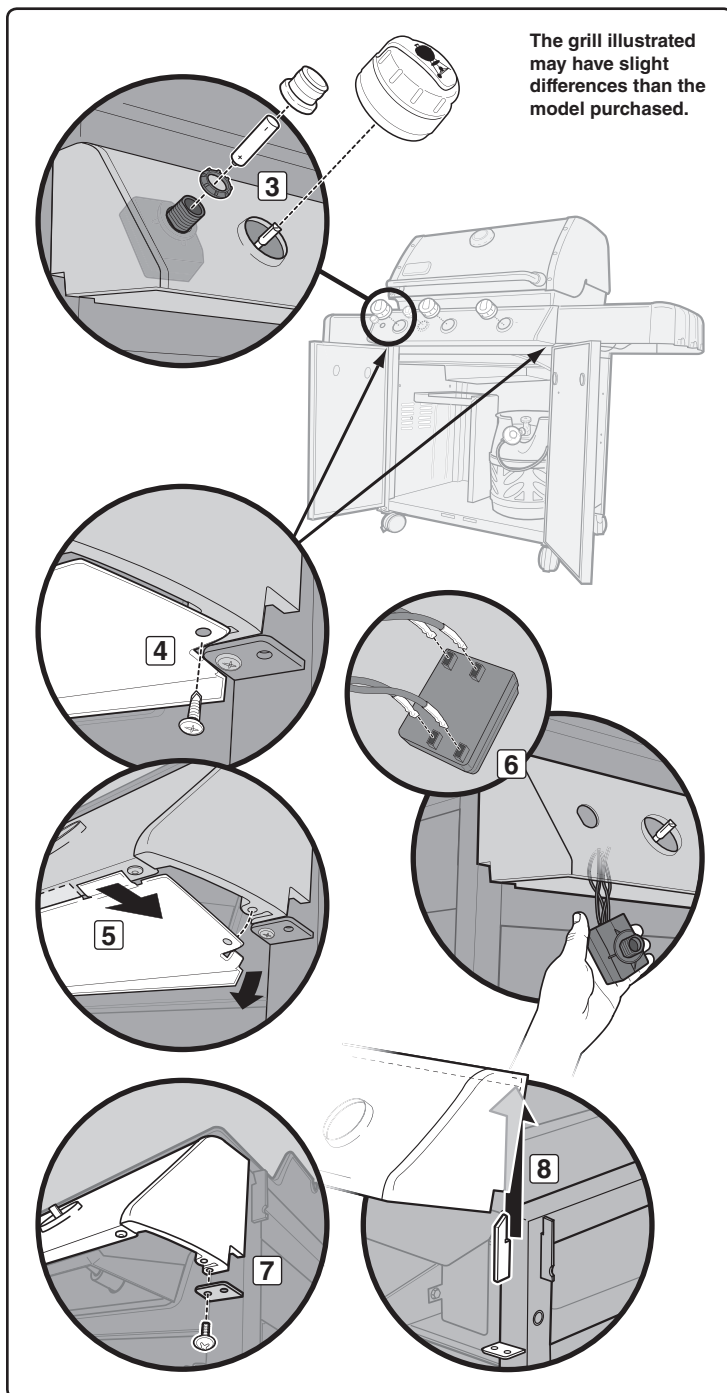
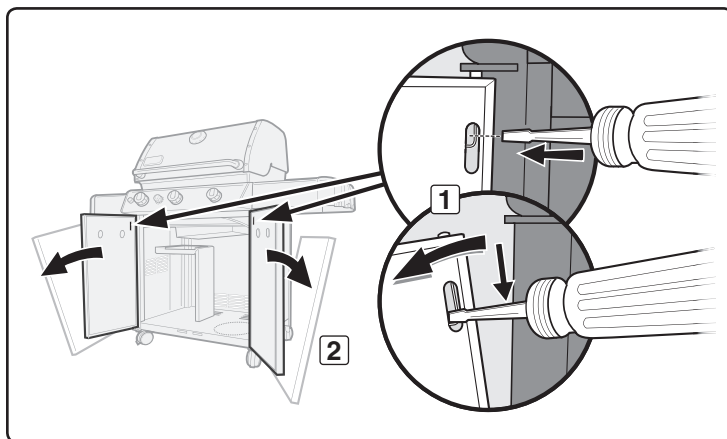
You will need: Phillips screwdriver, flathead screwdriver, and 5/16" nut-driver.

- A) Your Weber® gas barbecue must be OFF and cool.
- B) Turn gas OFF at source.
- C) Remove cookbox components - warming rack, grates and Flavorizer® bars. (Heat deflectors do not need to be removed.)

Control Panel Removal

To remove control panel:

- A) Locate door pin release in door assembly. Using a screwdriver, push down on door pin release (1) until door detaches from frame assembly. Pull top of door away from frame assembly (2) and lift door off bottom adjustable hinge pin.
- B) Remove control knobs, igniter button, igniter retention nut, and battery (3).
- C) Remove screws from wind deflector (4) located underneath the control panel with a Phillips screwdriver.
- D) Tilt end of wind deflector down and slide away to remove (5).
- E) Remove igniter module from control panel (6) and remove all four wires from module.
- F) Remove screws from underside of control panel with Phillips screwdriver (7).
- G) Lift control panel up slightly, tilt up front edge and gently lift up and away (8).



Burner Tube Removal

To remove burner tube(s):

- Remove igniter wire(s) from igniter clip(s) (9).
- Remove screw that holds burner tube to the cookbox using a 5/16" nut-driver (10).
- Pull burner tube assembly (this includes igniter) up and out of cookbox (11).
Note: 310 units will have an additional earthing wire attached to the centre burner tube (12).

Burner Tube Cleaning

To clean the burner tube(s):

- Look inside each burner with a torch (13).
- Clean the inside of the burners with a wire (14) (a straightened-out coat hanger will work).
- Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a steel bristle brush to clean outside of burners (15). This is to make sure all the burner ports are fully open.

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

Burner Tube Reinstallation

To reinstall burner tubes:

- Slide burner tube and igniter wire through hole in cookbox (16). Refer to "ELECTRONIC IGNITION SYSTEMS OPERATIONS" for proper burner position.
- Align burner tube with valve.

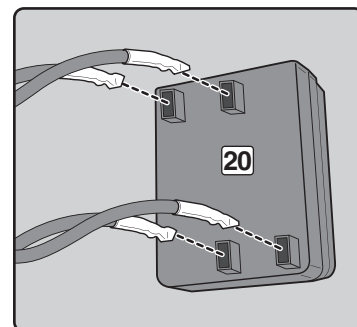
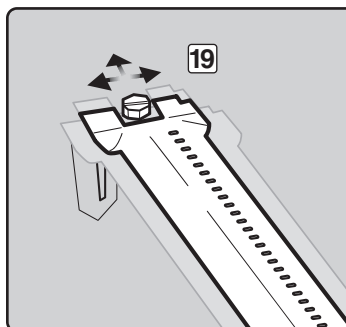
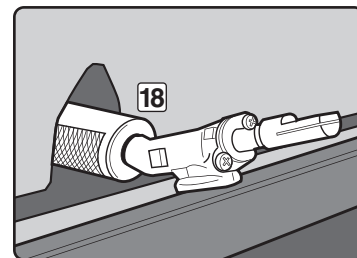
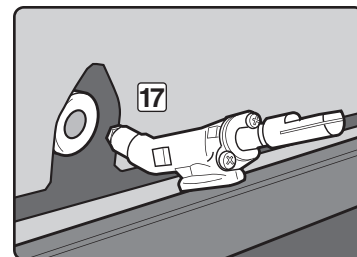
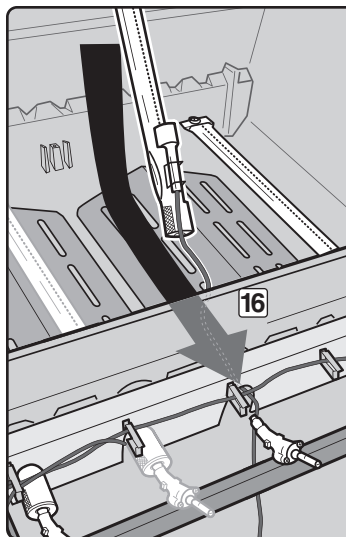
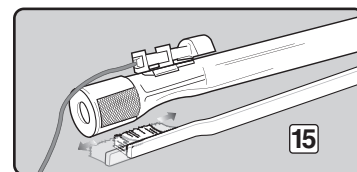
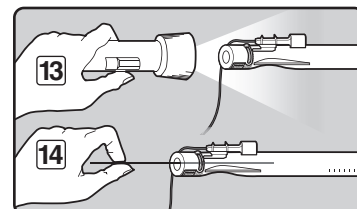
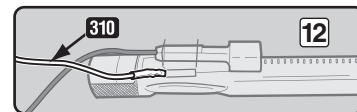
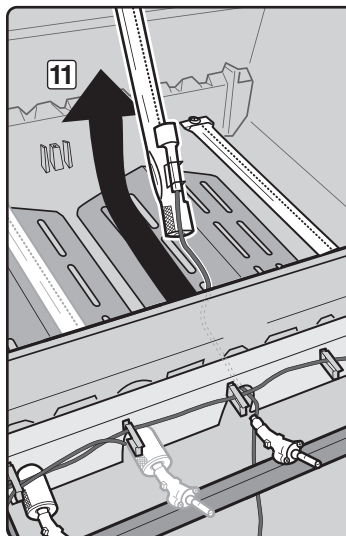
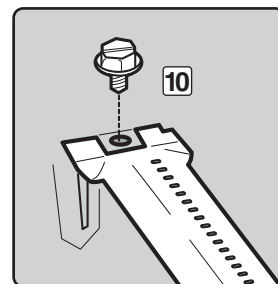
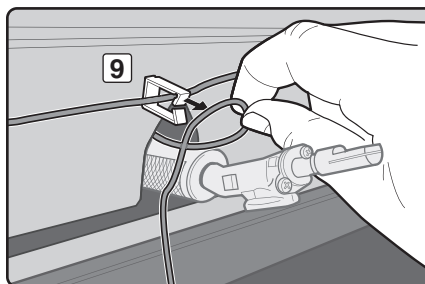
⚠ CAUTION: The burner openings (17) must be positioned properly over the valve orifices (18).

- Re-install screw that holds the burner tube to the cookbox using a flathead screwdriver. Burner tube may seem loose (19), when screw is snug. This is normal.
- Route wires back through igniter clips. Refer back to figure (9).

⚠ CAUTION: All wires must be properly routed through wire clips.

- Attach wires to module, following the numerical/colour coding (20). Refer to "ELECTRONIC IGNITION SYSTEM OPERATIONS" for proper attachment of wires.

⚠ WARNING: Make sure that all parts are assembled and hardware is fully tightened before operating the grill. Your actions, if you fail to follow this Product Warning, may cause a fire, an explosion, or structural failure resulting in serious personal injury or death as well as damage to property. ♦



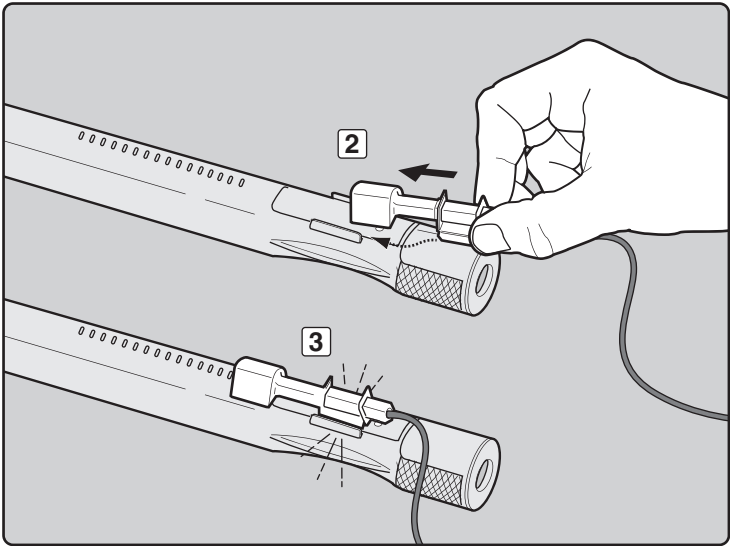
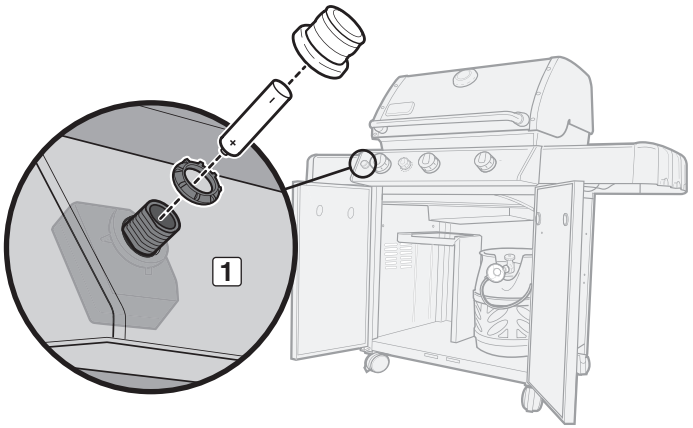
ELECTRONIC IGNITION SYSTEM OPERATIONS

If the Electronic Ignition System fails to ignite, be sure there is gas flow by attempting to match-light your burners. Refer to “MAIN BURNER MANUAL IGNITION”. If match-lighting is successful, the problem lies in the electronic ignition.

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

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

If the Electronic Ignition System still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®. ♦



IGNITER MODULE WIRE GUIDE 330

Wire End & Terminal Colour	Burner Tube
Black (1)	Left Burner (A)
Yellow (2)	Right Burner (B)
Blue (3)	Centre Burner (C)
Green (4)	Sear Burner (D)

MAINTENANCE

SIDE BURNER MAINTENANCE

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

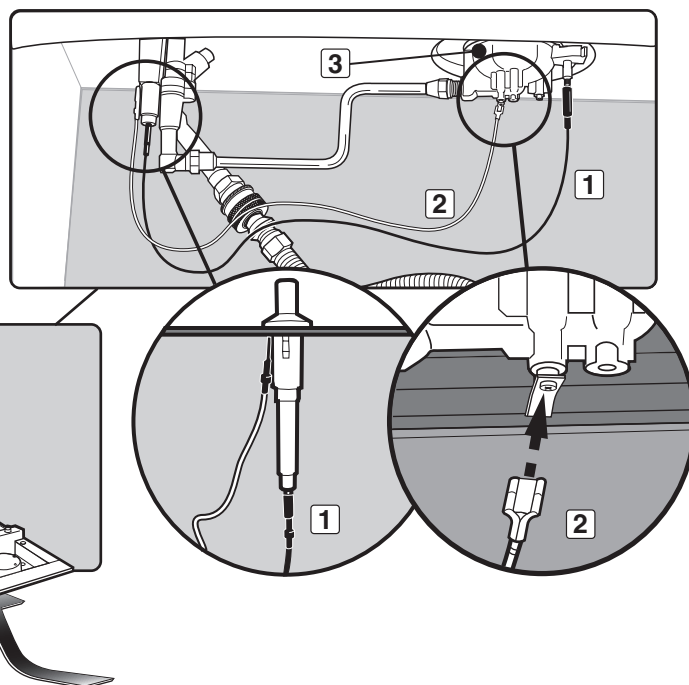
Make sure black wire is connected between the igniter and electrode.

Make sure white wire is connected between the igniter and earthing clip.

Spark should be a white/blue colour, not yellow.

- A) Igniter wire (1)
- B) Earth wire (2)
- C) Burner (3) ♦

Side Burner Grate
Side Burner Cap
Side Burner Ring & Head
Igniter Electrode
Control Knob
Igniter



ANNUAL MAINTENANCE

Inspection and Cleaning of the Spider/Insect Screens

To inspect the spider/insect screens, remove the control panel. If there is dust or dirt on the screens, remove the burners to clean the screens.

Brush the spider/insect screens lightly with a soft bristle brush (i.e., an old toothbrush).

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

Lightly tap the burner to get debris and dirt out of the burner tube. Once the spider/insect screens and burners are clean, replace the burners.

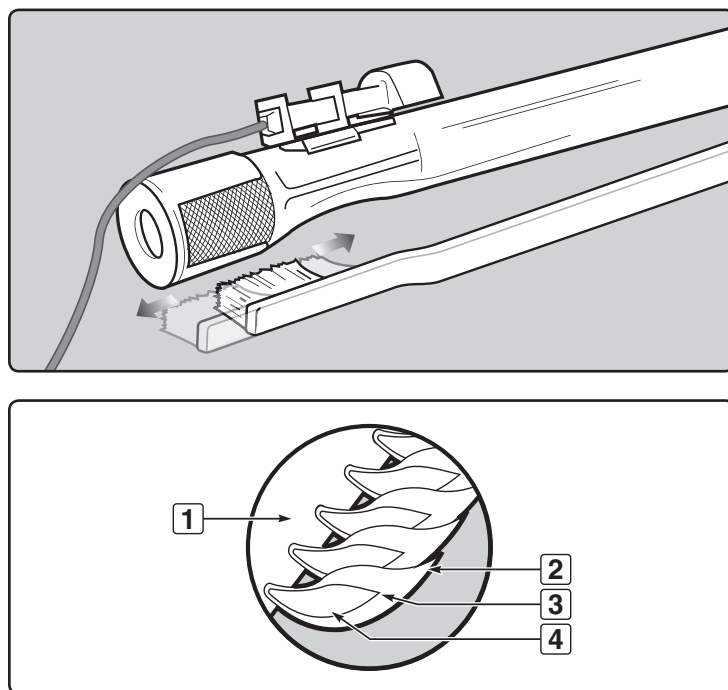
If the spider/insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

Burner Flame Pattern

The Weber® gas barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown.

- A) Burner tube (1)
- B) Tips occasionally flicker yellow (2)
- C) Light blue (3)
- D) Dark blue (4)

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



⚠ ATTENTION: This product has been safety-tested and is only certified for use in a specific country. Refer to country designation located on outside of box.

These parts may be gas-carrying or gas-burning components. Please contact Weber-Stephen Products LLC Customer Service Department for genuine Weber-Stephen Products LLC replacement part(s) information.

⚠ WARNING: Do not attempt to make any repair to gas-carrying or gas-burning components without contacting Weber-Stephen Products LLC Customer Service Department. Your actions, if you fail to follow this product warning, may cause a fire or an explosion resulting in serious personal injury or death and damage to property.



This symbol indicates that the product cannot be disposed of with household refuse. For instructions regarding proper disposal of this product in Europe, please visit www.weber.com[®], and contact the importer listed for your country. If you do not have internet access, contact your dealer for the importer's name, address and telephone number.

When you decide to dispose of or discard your barbeque, all electrical components (e.g., rotisserie motor, batteries, ignition module, handle lights) must be removed and disposed of properly according to WEEE. They should be disposed of separately from the barbeque.

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