

SPIRIT[®]



GAS GRILL

LP Gas Grill Owner's Guide

E -210/310
SP-210/310

#89629



**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 prior to barbecue operation. Do this even if barbecue was dealer assembled.

⚠ WARNING: Do not try to light the Weber[®] gas barbecue without first reading the "Lighting" instructions in this manual.

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

OUTDOOR USE ONLY.

CE:845BR-0045
ID: 0845

89629 10/30/06 LP
INT. ENGLISH

⚠ 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 back or sides 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 "Lighting" 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 cooking box.
- ⚠ 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 mittens or 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".
- ⚠ When changing gas container, stay away from ignition sources.

WARRANTY

Weber-Stephen Products Co. (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-2 year on paint excludes fading,	25-years
Stainless steel Shroud,	25-years
Porcelain-enamelled shroud,	25-years
Cookbox Assembly -2 year on paint excludes fading,	10-years
Stainless steel burners 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-year 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

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.

www.weber.com®

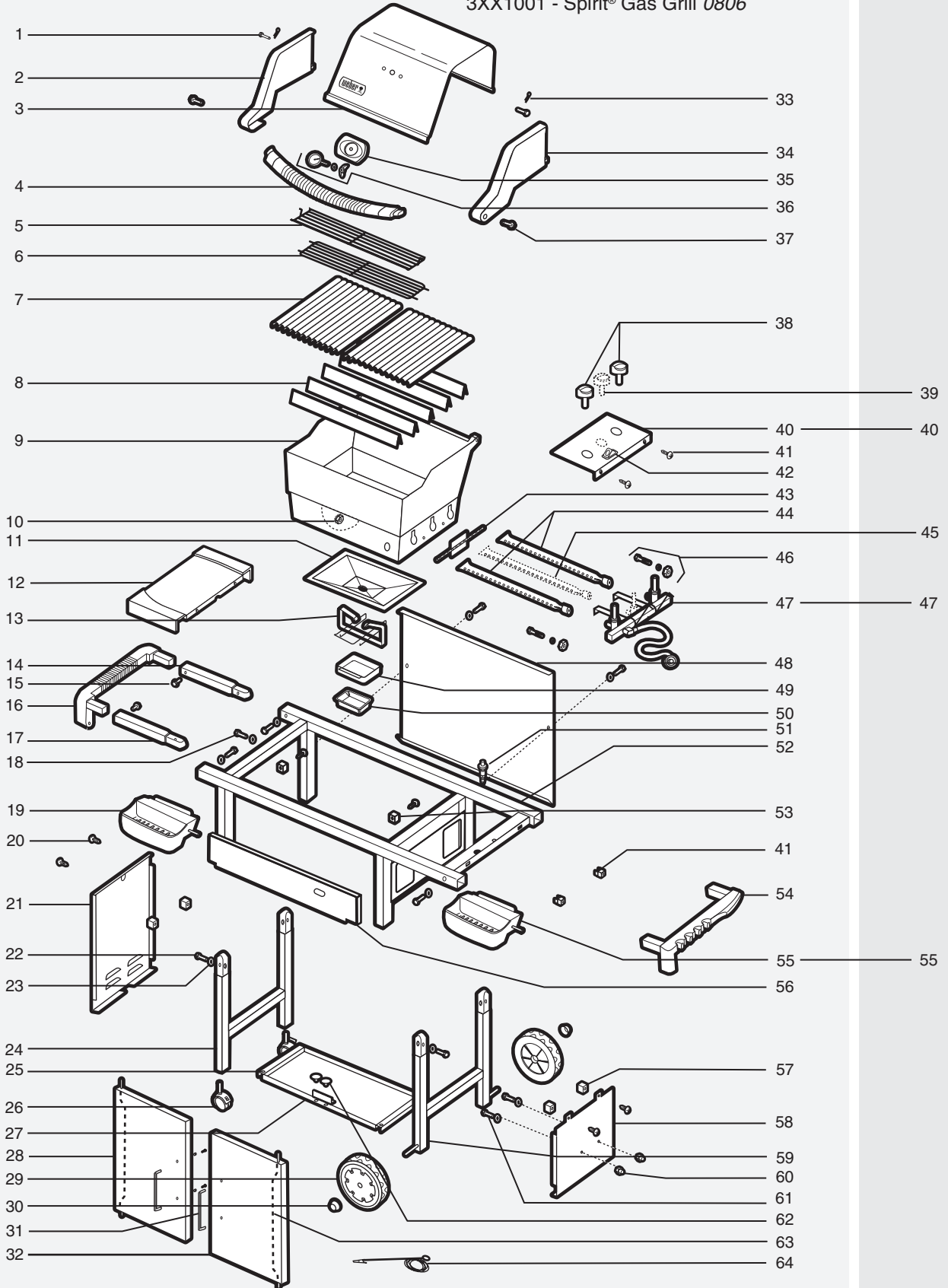
when assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES RECEIPT OR INVOICE.

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.

SPIRIT® E/SP-210, E/SP-310

SPIRIT®
E/SP-310

3XX1001 - Spirit® Gas Grill 0806



1. Hinge Pin
2. Left Endcap
3. Shroud
4. Handle
5. Warm-Up™ Basket
6. Warming Rack
7. Cooking Grates
8. Flavorizer® Bars
9. Cooking Box
10. 1/4-20 Keps Nut
11. Slide-Out Bottom Tray
12. Work Surface
13. Catch Pan Holder
14. Left Rear Trim Assembly Arm
15. 1/4 - 14 x 5/8 inch Bolt
16. Left Trim Piece
17. Left Front Trim Assembly Arm
18. 1/4 - 20 x 2 1/4 inch Bolt
19. Condiment Basket
20. Panel Hardware
21. Left Frame Panel
22. 1/4 - 20 x 1 inch Bolt
23. Nylon Washer
24. Caster Frame
25. Door Bushing
26. Caster
27. Bottom Shelf
28. Left Door
29. Wheel
30. Hubcap
31. Handle
32. Right Door
33. Hair Pin Cotter
34. Right Endcap
35. Thermometer Bezel Assembly
36. Thermometer Assembly
37. Handle Hardware
38. Control Panel Knobs
39. Control Panel Knob
40. Control Panel
41. Control Panel Hardware
42. Crossover® Ignition Button
43. Crossover® Tube
44. Front/Rear Burner
45. Center Burner
46. Manifold Hardware
47. Manifold, Hose and Regulator
48. Rear Panel
49. Catch Pan
50. Disposable Drip Pan
51. Igniter
52. Top Frame Assembly
53. Front Panel Hardware
54. Right Trim Piece
55. Condiment Basket
56. Front Panel
57. Right Panel Hardware
58. Right Frame Panel
59. Wheel Frame
60. Cylinder Glides
61. 1/4 - 20 x 1 3/4 inch bolt
62. Door Glides
63. Hinge Rods
64. Matchlight Holder

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 meters.
- Change the flexible hose when national conditions require it.
- 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.

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.

COOKING

⚠ WARNING: Do not move the Weber® gas barbecue when operating or while barbecue is 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 brown steaks, you would set all burners at H (high). Then to complete cooking, you would set FRONT and BACK at M (medium). Refer to your Weber® cookbook for detailed cooking instructions.

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

Preheating - Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical low BTU rate. To preheat: after lighting, close lid and turn all burners to high (HH). Preheating to between 260° and 290°C will take 10 to 15 minutes depending on conditions such as air temperature and wind.

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

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

⚠ 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 any electrical supply cord and the fuel supply hose away from any heated surface.

⚠ 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.

⚠ WARNING: This appliance is very hot. Take special care when children or elderly people are present.

STORAGE AND/OR NON-USE

- The gas must be turned off at the liquid propane cylinder when the Weber® gas barbecue is not in use.
- When the Weber® gas barbecue is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well-ventilated space.
- LP cylinder must be stored outdoors in a well-ventilated area out of reach of children. Disconnected LP cylinder must not be stored in a building, garage or any other enclosed area.
- When the LP cylinder is not disconnected from the Weber® gas barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Section: Gas Instructions and Maintenance.)
- Check that the areas under the control panel and the slide out bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider /Insect Screens should also be checked for any obstructions. (See Section: Maintenance.)

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.

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

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 Bottom tray - Remove excess grease, then wash with warm soapy water, then rinse.

Flavorizer® bars and Cooking Grates - Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

Catch pan - Disposable foil trays are available, or you can line the catch pan with aluminium foil. To clean the catch pan, wash with warm soapy water, then rinse.

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

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 - Preserve Your Stainless Steel - Your grill or its cabinet, lid, control panel and shelves may be made from stainless steel. In order to keep the stainless steel looking its best is easy. Simply clean it with soap and water, rinse with clean water and wipe dry. A non-metallic brush can be used for stubborn stains.

⚠ IMPORTANT: Do not use wire brushes or abrasive cleaners on the stainless steel surfaces of your grill, as this will leave scratches.

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

Thermoset surfaces - Wash with a soft cloth and a soap and water solution.

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

Thermoset surfaces are not to be used as cutting boards.

GAS INSTRUCTIONS

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 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. (See Section "Safe handling tips for LP gas".)

CONNECTING THE LIQUID PROPANE CYLINDER

⚠ Warning: Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.

⚠ DANGER

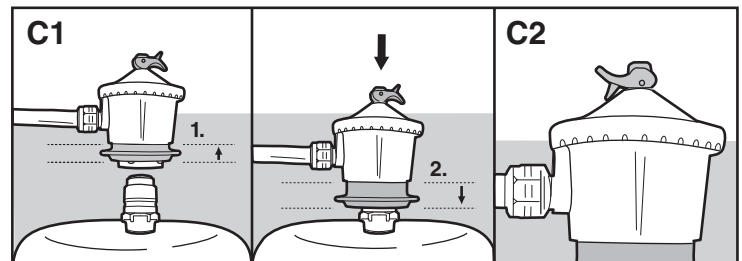
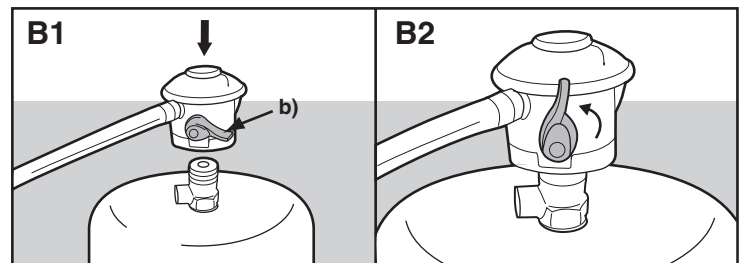
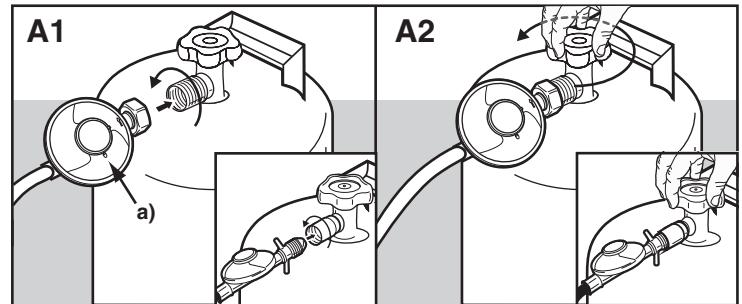
Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or flames will result in a fire or explosion that can cause serious bodily injury or death, and damage to property.

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

- 1) 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 specific regulator connection instructions.

 - A1) Screw regulator fitting onto tank turning counter-clockwise. Position the regulator so that the vent hole (a) faces down.
 - B1) Make sure regulator lever (b) is in the down/off position. Push regulator down on tank valve until regulator snaps into position.
 - C1) Make sure regulator lever is in the off position. Slide the collar of the regulator up (1). Push the regulator down onto the tank valve and maintain pressure. Slide collar closed (2). If regulator does not lock, repeat procedure.
- 2) Mix soap and water.
- 3) Turn on the cylinder valve.
 - A2) Turn cylinder valve clockwise.
 - B2) Move regulator lever counter-clockwise to the ON position.
 - C2) Move regulator lever to the ON position.
- 4) 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®
- 5) When leak checking is complete, turn gas supply OFF at the source and rinse connections with water.

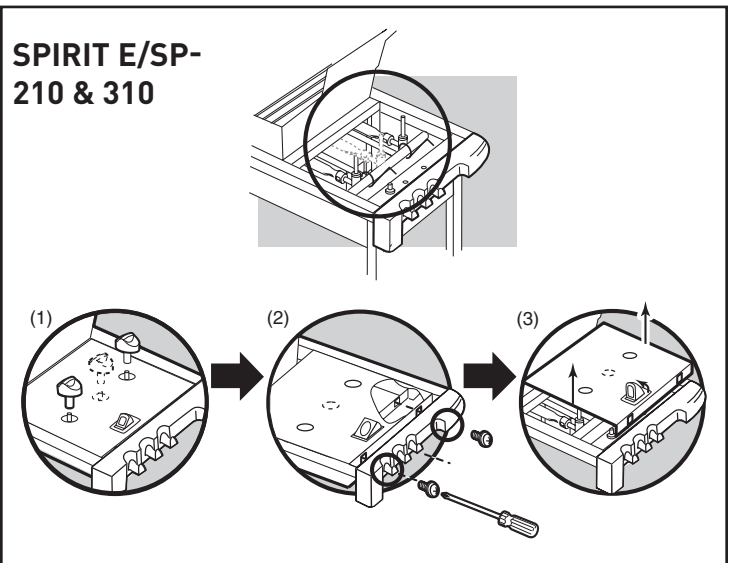


REMOVE CONTROL PANEL AND BURNER CONTROL KNOBS

You will need: Phillips screwdriver.

- 1) Remove control knobs.
- 2) Remove screws with a Phillips screwdriver
- 3) Pull up igniter button until it sticks in the up position and remove control panel from grill.
- 4) Replace control panel when Leak Check is completed.

SPIRIT E/SP-210 & 310



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. Carriage and handling may loosen or damage a gas fitting.

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

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

Note: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

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

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

⚠ WARNING: Do not ignite burners when leak checking.

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

Check:

- 1) Hose to manifold connection.

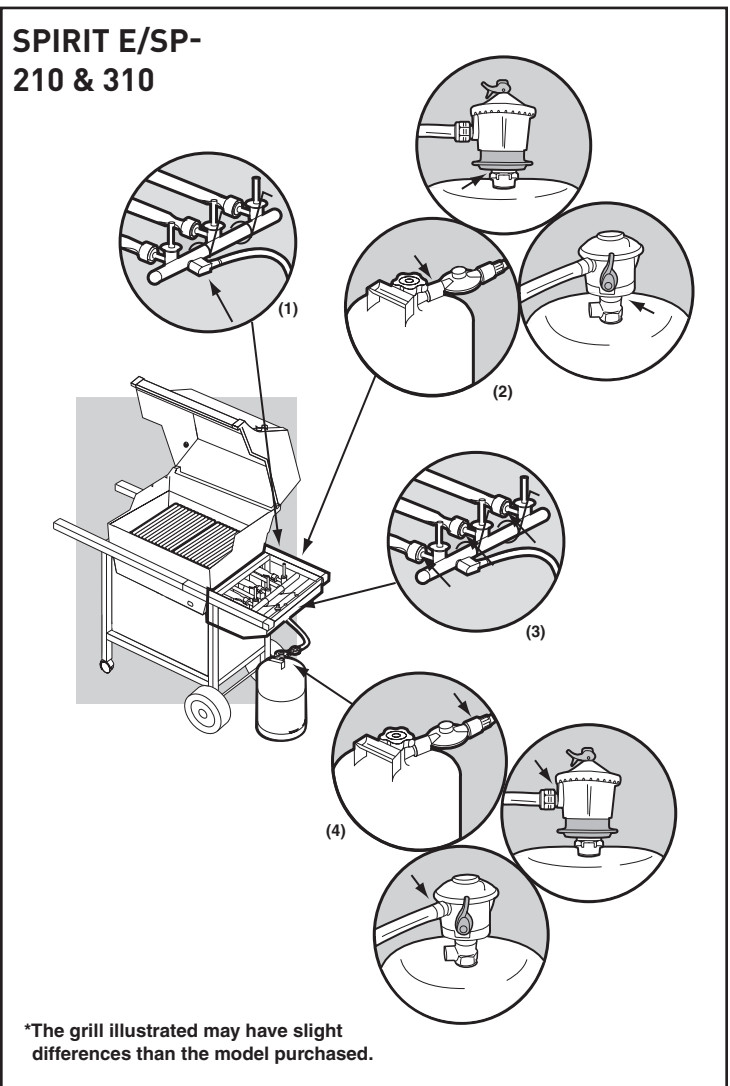
⚠ WARNING: If there is a leak at connection (1), retighten the fitting with a spanner and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

- 2) Regulator to Cylinder connection
- 3) Valves to manifold connections
- 4) Hose to regulator connection

⚠ WARNING: If there is a leak at connections (2), (3) or (4) turn OFF the gas. DO NOT OPERATE THE BARBECUE. 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.

SPIRIT E/SP-210 & 310



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

REPLACEMENT HOSE AND REGULATOR

Country	Part#
Hose France	41638
Hose Belgium	41639
Hose/Reg Holland	41681
Hose/Reg Greece/Italy	41680
Hose/Reg Germany/Austria	41679
Hose/Reg Spain/Denmark/Portugal	41619
Hose/Reg Sweden	41677
Hose/Reg Switzerland	41676
Hose/Reg Ireland	41675
Hose/Reg England	41589
Hose/Reg Australia	41673
Hose/Reg Norway/Finland	41619

COUNTRY

GAS TYPE
& PRESSURE

Denmark, Sweden, Norway, Finland, Netherlands, Iceland, Hungary, Czech Republic, Cyprus, Estonia, Lithuania, Latvia, Morocco, Slovenia, Slovak Republics, Spain	I _{3B/P} - 30mbar
United Kingdom, France, Portugal, Belgium, Ireland, Greece, Luxembourg, Italy, Switzerland	I ₃₊ - 28-30 / 37mbar
Germany, Austria	I _{3B/P} - 50mbar

CONSUMPTION DATA

	Main Burner. Max		Side. Burner Max	
	Propane	Butane	Propane	Butane
kW(Hs)				
E/SP - 210	6.9	7.6	N/A	N/A
E/SP - 310	11.0	11.5	3.5	4
gm(Hs)				
E/SP - 210	435	547	N/A	N/A
E/SP - 310	693	828	220	288

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.

Liquid Propane (LP) Cylinder(s)

- 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.

REFILLING THE LIQUID PROPANE CYLINDER

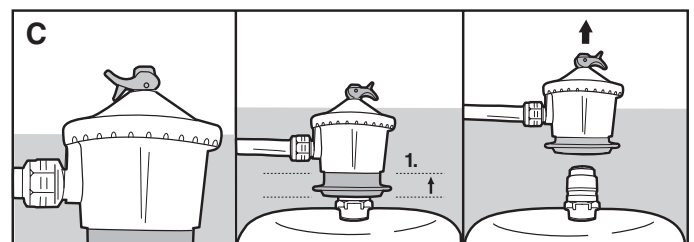
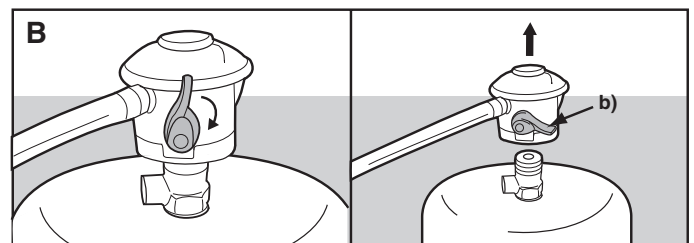
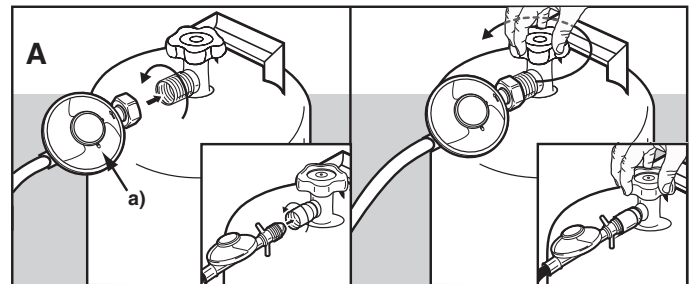
We recommend that you refill the LP cylinder before it is completely empty. To refill, take LP cylinder to a "Gas Propane" dealer.

Removal of the gas supply cylinder

- Shut off gas supply.
- Disconnect hose with regulator from the cylinder.
 - Unscrew regulator fitting from tank turning clockwise.
 - Move regulator lever (b) to down/off position. Push in regulator lever (b) until it releases from tank.
 - Move regulator lever to off position. Slide collar of regulator up (1) to disconnect from tank.
- Exchange empty cylinder for a full cylinder.

RECONNECTING THE LIQUID PROPANE CYLINDER

See "CONNECTING THE LIQUID PROPANE CYLINDER".



LIGHTING

Summary lighting instructions are on the control panel.

⚠ DANGER

Failure to open the lid while igniting the barbecue's burners, 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.

MAIN BURNER LIGHTING

- 1) Open the lid.
- 2) Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)
- 3) Turn the cylinder on by turning the cylinder valve anticlockwise.

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

- 4) Push Front burner control knob down and turn to START/HI.
- 5) Push the Crossover® ignition button several times, so it clicks each time.
- 6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.

⚠ **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 other burner or burners.
- Note: Always light the FRONT burner first. The other burner or burners ignite from the FRONT burner.

TO EXTINGUISH

Push down and turn burner control knob(s) clockwise to the OFF position, then turn gas supply OFF at the source.

MANUAL LIGHTING

⚠ DANGER

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

- 1) Open the lid.
- 2) Make sure all burner control knobs are turned OFF. (Push each knob down and turn clockwise to ensure they are in the off position).
- 3) Turn the cylinder on by turning the cylinder valve anticlockwise.
- 4) Insert match holder with lit match 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.
- 6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.

⚠ **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 other burner.
- Note: Always light the FRONT burner first. The other burner or burners ignite from the FRONT burner.

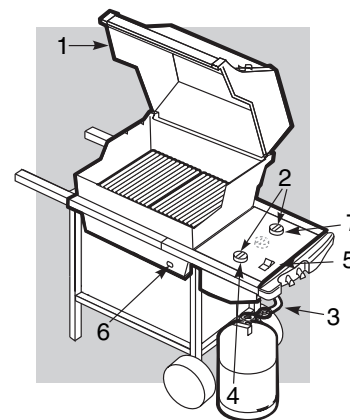
TO EXTINGUISH

Push down and turn burner control knob(s) clockwise to the OFF position, then turn gas supply OFF at the source.

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

MAIN BURNER LIGHTING

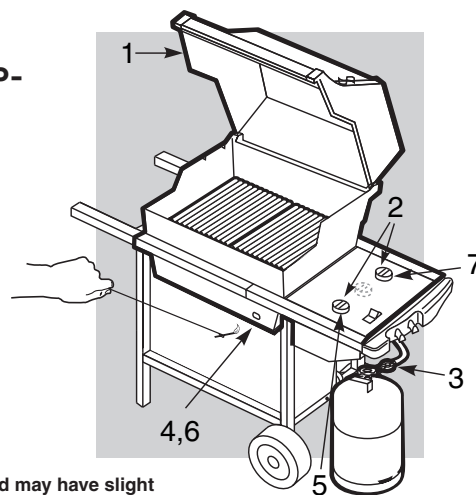
SPIRIT E/SP-210 & 310



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

MANUAL LIGHTING

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

PROBLEM	CHECK	CURE
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. (See Section "Annual Maintenance")
<i>Some countries have regulators with an excess gas flow safety device.</i> Symptoms: Burners do not light. -or- Burners have a small flickering flame in the HI position. -or- Barbecue temperature only reaches 250° to 300° in the HI position.	The excess flow safety device, which is part of the barbecue to cylinder connection, may have activated.	To reset the excess flow safety device turn all burner control knobs and the cylinder valve to OFF. Disconnect the regulator from the cylinder. Turn burner control knobs to HI. Wait at least 1 minute. Turn burner control knobs to OFF. Reconnect the regulator to the cylinder. Turn cylinder valve on slowly. Refer to "Lighting Instructions".
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 the Left burner light with a match?	If you can light the Left burner with a match, then check the Crossover® ignition system.
Experiencing flare-ups: ⚠ CAUTION: Do not line the bottom tray with aluminum foil.	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 "Cleaning")
	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 HI. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Section "Maintenance".)
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The lid is stainless 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.	Clean thoroughly. (See Section "Cleaning".)
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.		

MAINTENANCE

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.

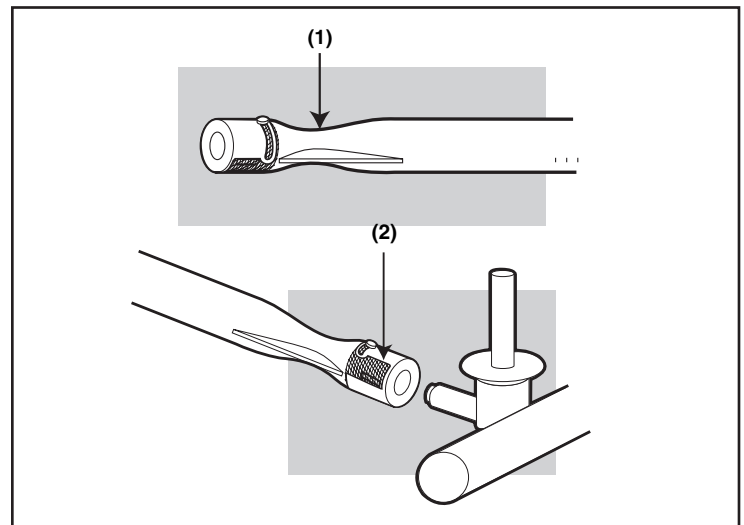
The burner tube combustion air opening is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tubes through the combustion air openings.

We recommend that you inspect the Spider/Insect screens at least once a year. (See Section "Annual Maintenance".) Also inspect and clean the the Spider/Insect screens 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 the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property.



ANNNNUAL 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 for cleaning the screens. Brush the Spider/Inspect 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.

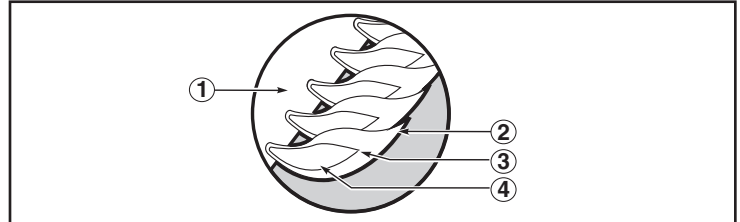
If the Spider/Insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

MAIN BURNER FLAME PATTERN

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

- 1) Burner tube
- 2) Tips occasionally flicker yellow
- 3) Light blue
- 4) Dark blue

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



MAIN BURNER CLEANING PROCEDURE

Turn off the gas supply.

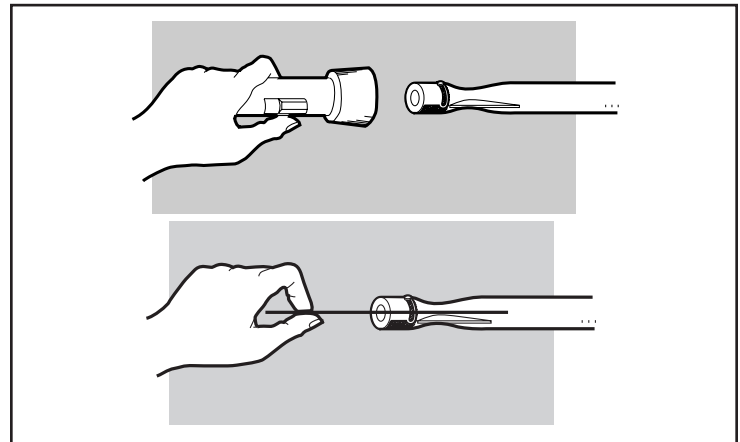
Remove the manifold (See "Replace Main Burners").

Look inside each burner with a flashlight.

Clean the inside of the burners with a wire (a straightened-out coat hanger will work).

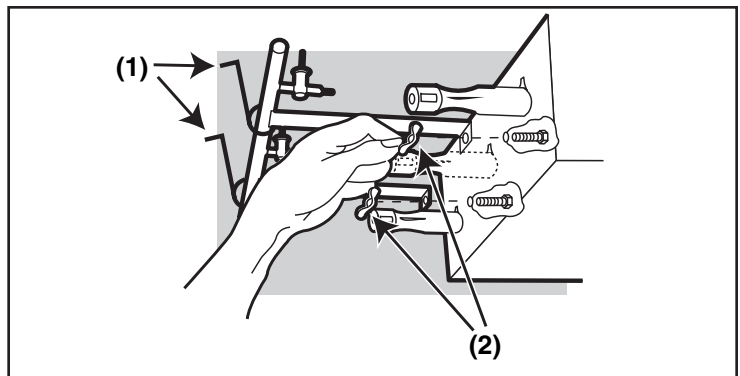
Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a Steel bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

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



REPLACING MAIN BURNERS

- 1) Your Weber® gas barbecue must be off and cool.
- 2) Turn gas off at source.
- 3) To remove control panel: take off the burner control knobs. Remove the screws holding the control panel in place. Lift off the control panel.
- 4) Unhook the manifold bracket (1) and unscrew the two wing nuts (2) that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully set it down.



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

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

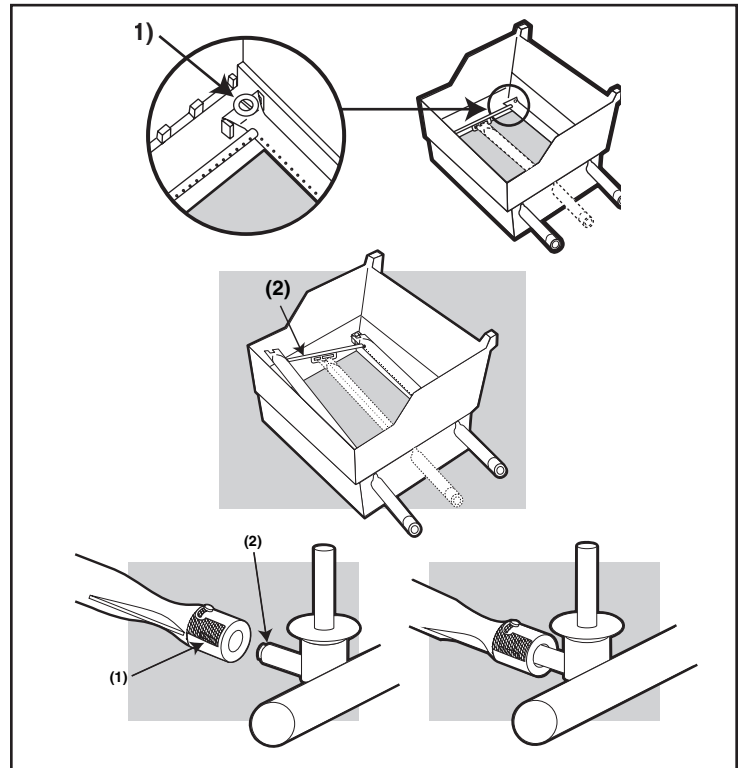
⚠ WARNING: Do not attempt to make any repair to gas carrying or gas burning components without contacting Weber-Stephen Products Co., Customer Service Department. Your actions, if you fail to follow this product Warning, may cause a fire or an explosion resulting in serious personal injury or death and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

- 5) Slide the burner assembly out from under the guide screw and washer (1) in the corners of the cooking box.
- 6) Lift and twist the burner assembly slightly, to separate the crossover tube (1) from the burners. Remove the burners from the cooking box.
- 7) To reinstall the burners, reverse 3) through 7).

⚠ CAUTION: The burner openings (1) must be positioned properly over the valve orifices (2).

Check proper assembly before fastening manifold in place.

⚠ WARNING: 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.")



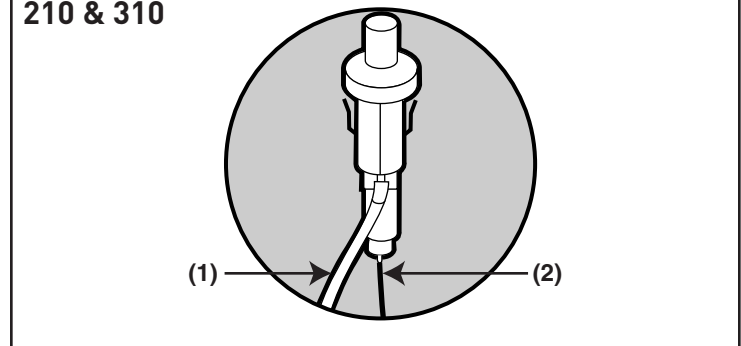
CROSSOVER® IGNITION SYSTEM OPERATIONS

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 (1) and black (2) ignition wires are attached properly.
- Check that the Crossover® ignition button pushes the igniter (button) down, and returns to the up position.

If the Crossover® 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®.

SPIRIT E/SP-210 & 310



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