

SPIRIT

EX-325S

NG Owner's Manual



REGISTER TODAY.

We are so glad that you have joined us on the journey to grilling greatness. Register your grill and gain access to fun and engaging WEBER information, including tips, tricks and how to get the most out of your grilling experience.



Keep this Owner's Manual for future reference, thoroughly read through it, and if you have any questions please contact us today.

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Important Safety Information

DANGER, WARNING, and CAUTION statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.

- ⚠ **DANGER:** Indicates a hazardous situation which, if not avoided, *will result in death or serious injury.*
- ⚠ **WARNING:** Indicates a hazardous situation which, if not avoided, *could result in death or serious injury.*
- ⚠ **CAUTION:** Indicates a hazardous situation which, if not avoided, *could result in minor or moderate injury.*

⚠ DANGER

If you smell gas:

- Shut off gas to the appliance (grill).
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance (grill) and immediately call your gas supplier or your fire department.

⚠ WARNING

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this (grill) or any other appliance.
- An LP cylinder (tank) not connected for use shall not be stored in the vicinity of this (grill) or any other appliance.

USE OUTDOORS ONLY.

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE (GRILL).

NOTICE TO INSTALLER: These instructions must be left with the consumer.

NOTICE TO CONSUMER: Retain these instructions for future reference.

Installation and Assembly

- ⚠ **DANGER:** This grill is not intended to be installed in or on recreational vehicles or boats.
- ⚠ **WARNING:** Do not use this grill unless all parts are in place and the grill was properly assembled according to the assembly instructions.
- ⚠ **WARNING:** Do not build this model of grill in any built-in or slide-in construction.
- ⚠ **WARNING:** Do not modify the appliance (grill). Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane gas unit or liquid propane gas in a natural gas unit is unsafe and will void your warranty.
- ⚠ **WARNING:** Do not route the ten-foot hose under a deck. The hose must be visible.
- **WE RECOMMEND THAT THE INSTALLATION OF THIS NATURAL GAS GRILL BE PERFORMED BY A PROFESSIONAL.**
- Confirm that the branch supply line from the house to the grill is properly installed before using the grill.
- In the United States, installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling Code, B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- In Canada, the installation of this grill must comply with local codes and/or the latest edition of Standard CAN/CSA-B149.2 (Propane Storage and Handling Code). These instructions, while generally acceptable, do not necessarily comply with the Canadian installation codes, particularly with piping above and below ground.
- In Mexico, if there are local codes that apply to portable gas appliances, you must comply with the latest edition of Official Mexican Standard (NOM).
- If an external electrical source is utilized (such as a rotisserie) it must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part 1, CSA C22.1.

Operation

- ⚠ **DANGER:** Only use the grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath overhead combustible construction.
- ⚠ **DANGER:** Do not use the grill in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, trucks, station wagons, mini-vans, sport utility vehicles, recreational vehicles, and boats.
- ⚠ **DANGER:** Do not use the grill within 24 inches (61 cm) of combustible materials. This includes the top, bottom, back and sides of the grill.
- ⚠ **DANGER:** Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- ⚠ **DANGER:** This appliance (grill) must be kept away from flammable materials during use.
- ⚠ **DANGER:** Do not put a grill cover or anything flammable on, or in the storage area under the grill while it is in operation or is hot.
- ⚠ **DANGER:** Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ **WARNING:** Accessible parts may be very hot. Keep young children away.
- ⚠ **WARNING:** The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store, or operate the grill.
- ⚠ **WARNING:** Never leave the grill unattended during pre-heating or use. Exercise caution when using this grill. The entire cookbox gets hot when in use.
- ⚠ **WARNING:** Do not move the appliance (grill) during use.

- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ **CAUTION:** 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.
- Do not use charcoal or lava rock in the grill.
- This natural gas grill is factory built to operate using natural gas only. Never attempt to operate your grill on gases other than the type specified on the grill rating plates.

Storage and/or Nonuse

- ⚠ **WARNING:** Turn off the gas at the natural gas supply valve when the grill is not in use.
- ⚠ **WARNING:** After a period of storage and/or nonuse, the grill should be checked for gas leaks and burner obstructions before use.
- Storage of the grill indoors is permissible only if the grill is disconnected from the gas supply.

California Proposition 65

- ⚠ **WARNING:** Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ **PROPOSITION 65 WARNING:** Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects, or other reproductive harm. *Wash hands after handling this product.*



HELLO!

We are so glad that you have joined us on the journey to grilling happiness. Please take some time to read through this Owner's Manual to ensure that you are up and grilling quickly and easily. We want to be with you for the life of your grill, so please take just a couple of minutes to register your grill. When you sign up for a WEBER-ID as part of your registration, we will deliver special grill-related content just for you to enjoy.

So, come along and join us online, on your smart device or however else you'd like to stay in touch.

Thank you for choosing WEBER.

We are happy you are here.



Even your grill can update its status

1 DOWNLOAD THE FREE APP 

3 CONNECT AND MONITOR

2 INSERT PROBE

4 PERFECT RESULTS

FEATURE	BENEFIT
REMOTE GRILL MONITOR	WI-FI AND BLUETOOTH® GRILL MONITORING Remote grilling access gives you the freedom to walk away and monitor the heat from your smart device.
STEP-BY-STEP GRILLING	PERFECTLY GRILLED FOOD Know when it's time to flip, rest, and serve directly from your smart device. Receive notifications on everything from when it's time to flip food, to a countdown that displays when it's ready.
APP ENABLED FOOD THERMOMETERS	INSTANT FOOD STATUS READOUT View food temperature & doneness without lifting the lid. The food probes monitor doneness from beginning to end and will notify you via the app when it's time to flip, rest, and serve.
RECIPES & INSTRUCTION	WEBER RECIPES AND COOK PROGRAMS Weber recipes and cook programs that provide real time, step-by-step grilling instructions specific to your cook preference and cut of meat.
LED DISPLAY	DASHBOARD The LED display dashboard on your module is where you can visually check temperatures, receive notifications, view connectivity status, and check the status of your cook.

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Warranty

Thank you for purchasing a WEBER product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 ("WEBER") prides itself on delivering a safe, durable, and reliable product.

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

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

WEBER'S VOLUNTARY WARRANTY

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

OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

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

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

WARRANTY HANDLING / EXCLUSION OF WARRANTY

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

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

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

Any parts that are used and/or installed on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. Any damages that result from the use and/or installation of parts on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. Any conversion of a gas grill not authorized by WEBER and performed by a WEBER authorized service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

Cookbox:
10 years, no rust through/burn through
(2 years paint excluding fading or discoloration)

Lid assembly:
10 years, no rust through/burn through
(2 years paint excluding fading or discoloration)

Stainless steel burner tubes:
10 years, no rust through/burn through

Stainless steel cooking grates:
5 years, no rust through/burn through

Stainless steel FLAVORIZER BARS:
5 years, no rust through/burn through

Porcelain-enameled cast iron cooking grates:
5 years, no rust through/burn through

WEBER CONNECT Components:
3 years

All remaining parts:
2 years

DISCLAIMERS

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

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

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

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

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

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

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

**Weber-Stephen Products LLC
Customer Service Center
1415 S. Roselle Road
Palatine, IL 60067
U.S.A.**

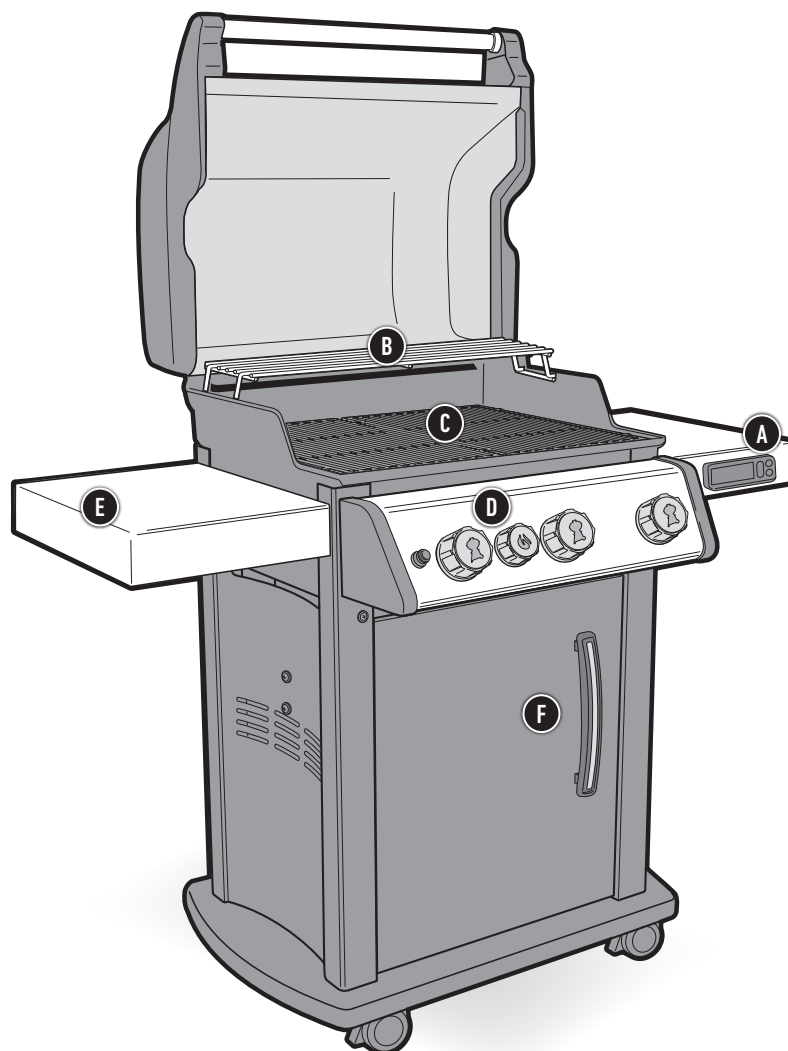
**For replacement parts, call:
1-800-446-1071**



**PROTECT
YOUR
INVESTMENT**

Shield your grill from the elements with a heavy-duty premium grill cover.

SPIRIT FEATURES



A WEBER CONNECT

Confidently tend to the grill and your guests while using the integrated WEBER CONNECT technology. This device monitors internal grill temperature and uses food temperature probes allowing you to monitor the temperature of your food. You can also monitor your grill from your smart device with the WEBER CONNECT app via Bluetooth® or Wi-Fi connection.

One food temperature probe is included. Additional food probes are sold separately.

B Warming Rack

The warming rack keeps food warm or toasts burger buns, as the main meal grills below.

C Porcelain-Enameled, Cast Iron Cooking Grates

The reversible cooking grates empower you to be even more creative with your dish. The thin side of the cooking grate is ideal for delicate food such as fish and shrimp, while the wider side creates a thick sear mark enhancing the flavor of your food.

D Sear Zone

The Sear Zone is designed to create an intense heat zone to quickly add sear marks to your meat.

E Side Tables

Use the side tables to keep platters, seasonings, and tools within arm's reach.

F Grill Cabinet

The grill cabinet adds enclosed storage space for the LP tank and the electronic components.

Important Information about Natural Gas & Gas Connections

What is Natural Gas?

Natural gas (NG) is a combustible, gaseous mixture of simple hydrocarbon compounds, usually found in deep underground reservoirs formed by porous rock. It is a fossil fuel composed almost entirely of methane. Natural gas is delivered by your local utility through an underground pipeline system.

General Specifications

- Two burner and three burner grills are designed to operate at 7" of water column pressure (.2526 psi).
- The quick-disconnect fitting can be installed horizontally or pointing downward, but never pointing upward. Installing it with the open end pointing upward can result in water and debris collecting in the quick-disconnect fitting.
- The dust covers (plastic plugs supplied with your grill) help keep the open ends of the quick-disconnect fitting clean while disconnected.

Hose Requirements

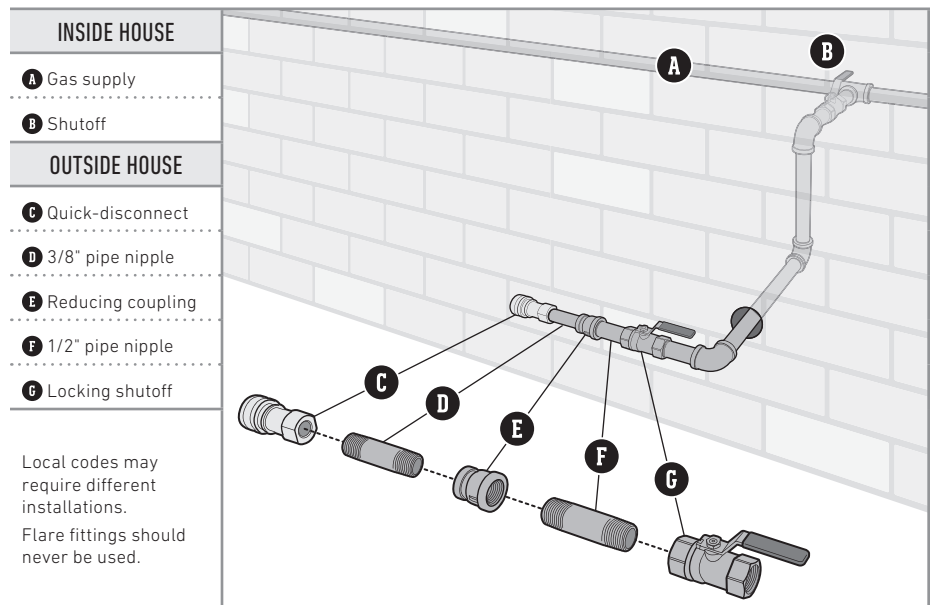
- The grill is equipped with a model specific hose that was attached during the manufacturing process. This specific hose must be used for proper performance.
- If the hose becomes worn or damaged, contact the Customer Service Representative in your area using the contact information on our website.

Pressure Testing the Gas Supply

- Disconnect the gas grill when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).
- Turn off the gas grill when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa).

Typical NG Grill Pipe Installation


2 BURNER and 3 BURNER GRILLS

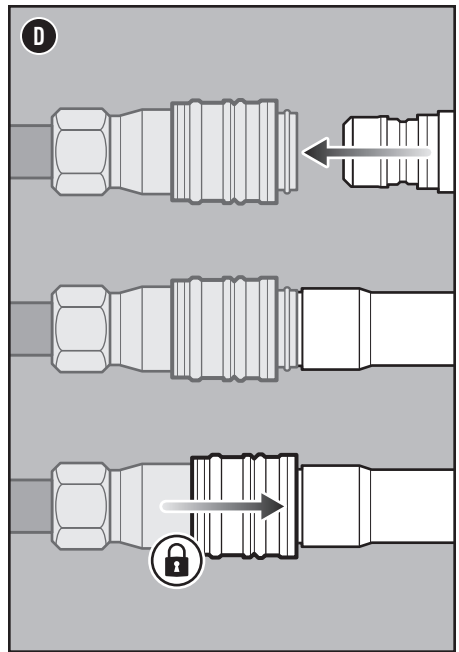
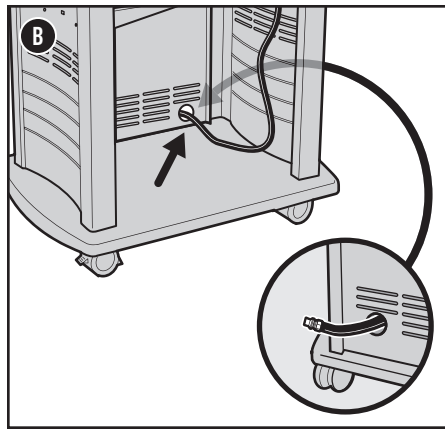
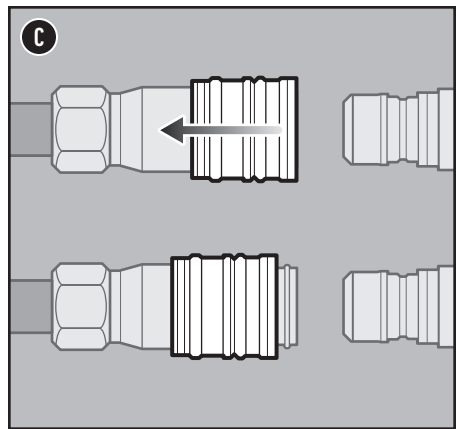
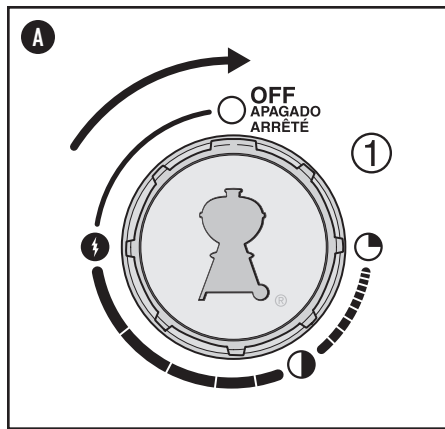


Hose Connection & Leak Checking

Connect the Hose to the Gas Supply

A quick-disconnect fitting connects your grill to the gas supply. Gas will not flow unless the quick-disconnect is properly engaged.

- 1) Check that all burner control knobs are in the off  position. Check by pushing in and turning knobs clockwise **(A)**.
- 2) Starting from inside the cabinet, route the flexible gas hose out of the opening in the rear panel **(B)**.
- 3) Slide the collar of the quick-disconnect back **(C)**.
- 4) Push male fitting of the hose into the quick-disconnect and maintain pressure. Slide the collar closed **(D)**. If it does not engage or lock, repeat procedure. Proceed to "CHECKING FOR GAS LEAKS".



BARBECUE MITTS

When in doubt, wear them. The good ones are insulated and protect both hand and forearm.

What is a Leak Check?

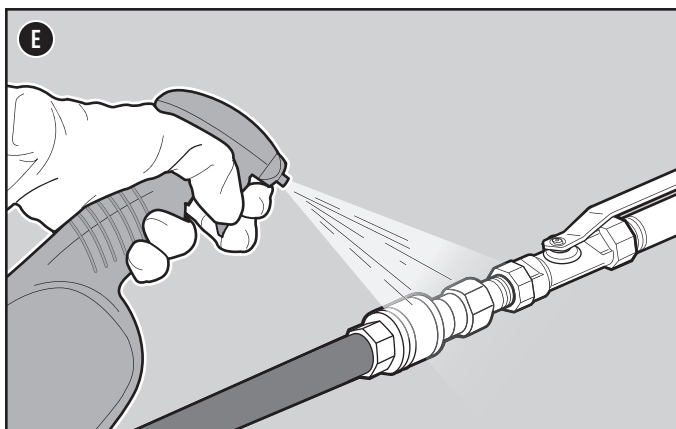
Once the hose is properly connected, it is necessary to perform a leak check. A leak check is a reliable way to verify that gas is not escaping after you connect the hose to the gas supply. The fuel system in your grill features factory-made connections that have been thoroughly checked for gas leaks and the burners have been flame-tested.

WEBER recommends performing a thorough leak check after assembly, as well as annually. The following fittings should be tested:

- Where the gas hose connects to the source.
- Where the gas hose connects to the bulkhead.
- Where the bulkhead connects to the corrugated gas line.

Checking for Gas Leaks

- 1) Wet fittings **(E)** with a soap and water solution, using a spray bottle, brush or rag. You can make your own soap and water solution by mixing 20% liquid soap with 80% water; or, you can purchase leak check solution in the plumbing section of any hardware store.
- 2) Turn the gas supply valve on.



⚠ **DANGER:** Do not use a flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks.

⚠ **DANGER:** Leaking gas may cause a fire or explosion.

⚠ **DANGER:** Do not operate the grill if there is a gas leak present.

- 3) If bubbles appear there is a leak:
- a) If the leak is at the gas source (**F**), Turn off the gas. DO NOT OPERATE THE GRILL.
 - b) If the leak is at any fittings indicated in illustration (**G**), re-tighten fitting with a wrench and recheck for leaks with soap and water solution. If leak persists, turn off the gas. DO NOT OPERATE THE GRILL.
 - c) If the leak is at any fittings indicated in illustration (**H**), turn off the gas. DO NOT OPERATE THE GRILL.

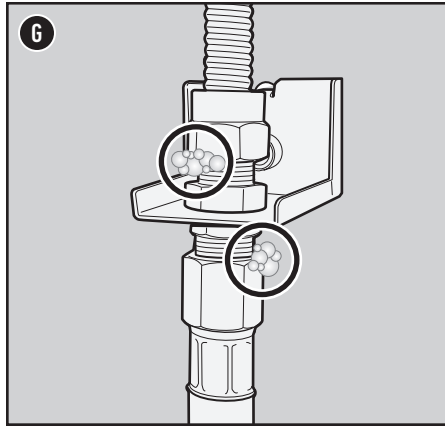
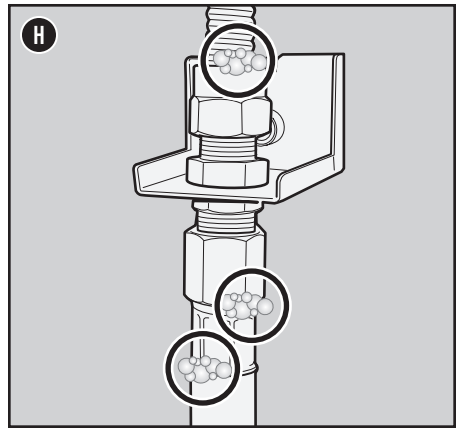
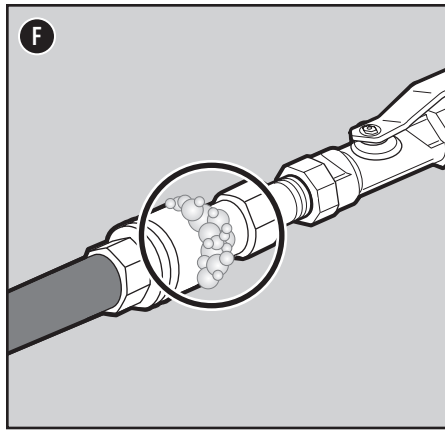
If a leak is present, contact the Customer Service Representative in your area using the contact information on our website.

- 4) If bubbles do not appear, leak checking is complete. Turn gas supply valve off and rinse connections with water.

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.

Disconnect the Hose from the Gas Supply

- 1) Slide the collar back and pull out the plug. This automatically shuts off the gas.



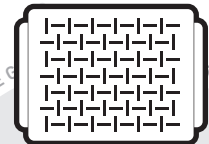
TONGS

Consider these to be an extension of your hand. The best tongs should have an effortless tension mechanism, comfortable hand grips, and a lock to keep them compact.



BRUSH AND MOP

Look for a basting brush with heat-resistant silicone bristles and a long handle, and a mop with long, cotton threads that sop up the thinner, vinegar-based sauces.



GRILLING PAN

Designed for food that is either too small or too delicate for the cooking grates, a perforated grilling pan keeps food right where it ought to be—on the grill, not in it.

The Very First Time You Grill

Perform an Initial Burn-Off

Heat the grill on the highest setting, with the lid closed, for at least 20 minutes prior to grilling for the first time.

Every Time You Grill

Meal-to-Meal Maintenance

The Meal-To-Meal Maintenance plan includes the following simple, yet important, steps that should always be performed prior to grilling.

Check for Grease

Your grill was built with a grease management system that funnels grease away from food and into a disposable container. As you cook, grease is channeled down the slide-out grease tray and into a disposable drip tray that lines the catch pan. This system should be cleaned each and every time you grill to prevent fires.

- 1) Confirm that the grill is off and cool.
- 2) Remove the slide-out grease tray by pulling the tray out of the cabinet (A). Remove excess grease with a plastic scraper.
- 3) Remove the catch pan. Check for excessive amounts of grease in the disposable drip pan that lines the catch pan. Discard disposable drip pan when necessary and replace with a new one.
- 4) Reinstall all components.

Inspect the Hose

Routine inspection of the hose is necessary.

- 1) Confirm that the grill is off and cool.
- 2) Check hose for any signs of cracking, abrasions, or cuts (B). If the hose is found to be damaged in any way, do not use the grill.

Preheat the Grill

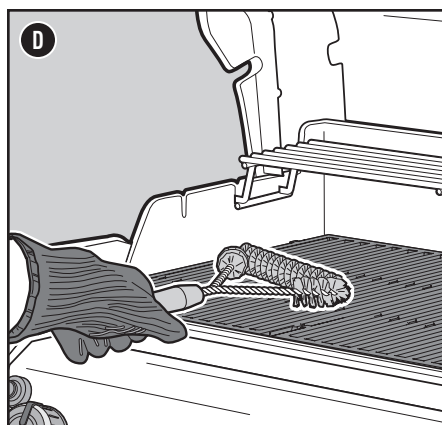
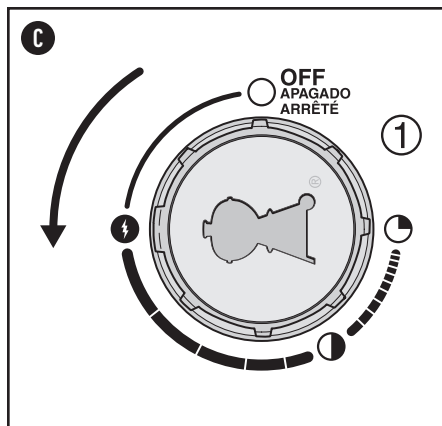
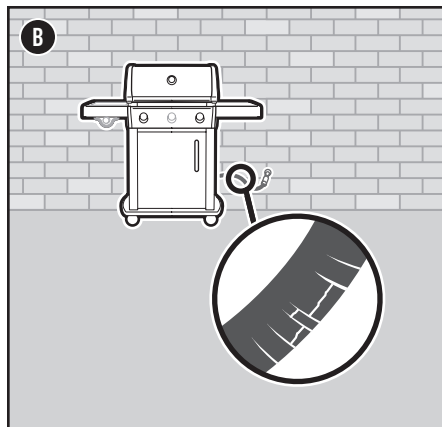
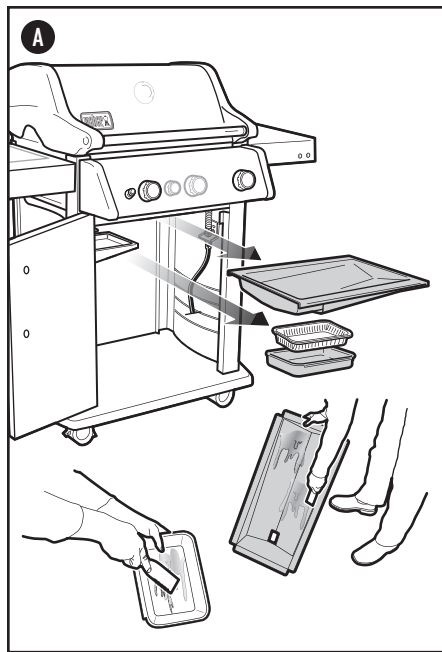
Preheating the grill is critical to successful grilling. Preheating helps to prevent food from sticking to the grate and gets the grate hot enough to sear properly. It also burns off residue of a previously cooked meal.

- 1) Open the grill lid.
- 2) Ignite your grill according to the ignition instructions in this Owner's Manual.
- 3) Close lid.
- 4) Preheat the grill with all burners on the start/high (D) position for 15 minutes (C).

Clean the Cooking Grate

After preheating, any bits of food or debris left over from previous use will be easier to remove. Cleaned grates will also prevent your next meal from sticking.

- 1) Brush the grates with a stainless steel bristle grill brush immediately after preheating (D).



Igniting the Grill

Using the Crossover Ignition System to Ignite the Grill

The crossover ignition system ignites burner 1 furthest to the left with a spark from the igniter electrode. You generate the energy for the spark by pushing the igniter button. You will hear the igniter clicking. Burner(s) 2 (and 3) can be lit after burner 1 is lit. All burners should be lit for preheating, however, all burners do not have to be lit while grilling.

- 1) Open the grill lid (A).
- 2) Check that all burner control knobs are in the off O position. Check by pushing in and turning knobs clockwise (B).
- 3) Turn the gas supply valve on (C).
- 4) Begin with burner 1 furthest to the left. Push the burner control knob in and turn it counterclockwise to the start/high (D) position. **IMPORTANT: Always ignite burner 1 first. The other burner(s) ignite from burner 1.**
- 5) Push and hold the electronic ignition button (E). You will hear it ticking.
- 6) Check that burner 1 is lit by looking through the cooking grates and through the cutout in the FLAVORIZER BARS.
- 7) If the burner does not ignite, turn burner control knob to the off O position and wait five minutes to allow the gas to clear before attempting to light the burner again.
- 8) When burner 1 ignites, you can turn on burner 2 (and burner 3).

Should the burners fail to ignite using the electronic ignition, refer to the TROUBLESHOOTING section. There you will find instructions on igniting the grill with a match to help determine the exact problem.

To Extinguish Burners

- 1) Push each burner control knob in and then turn clockwise all the way to the off O position.
- 2) Turn gas supply valve off.

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

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

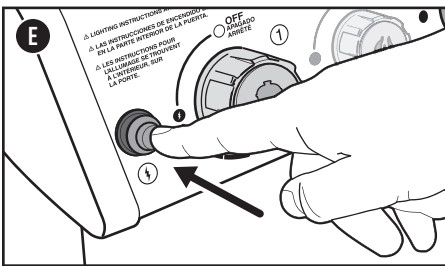
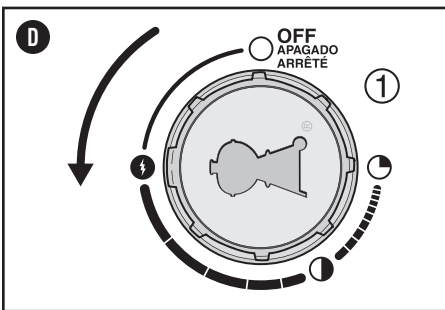
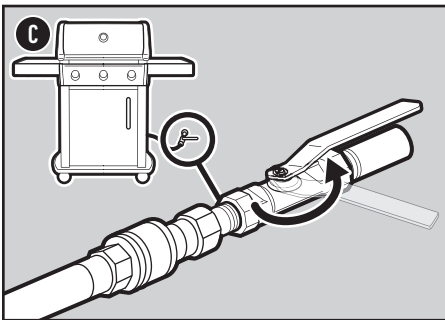
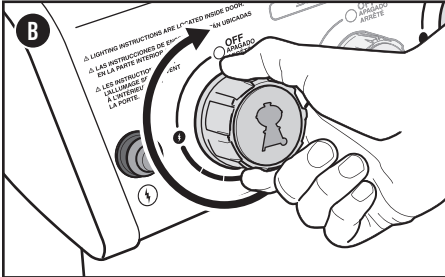
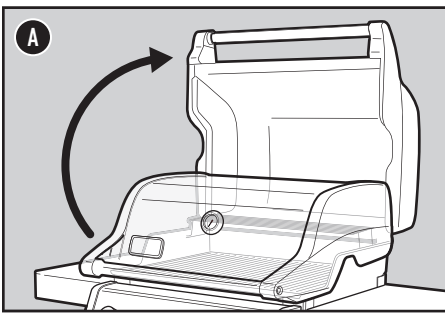
⚠ **WARNING:** Use caution when removing catch pan and disposing of hot grease.

⚠ **WARNING:** Use heat-resistant barbecue mitts or gloves when operating grill.

⚠ **WARNING:** Grill brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grates or brush. WEBER recommends purchasing a new stainless steel bristle grill brush at the beginning of every spring.

⚠ **WARNING:** If the hose is found to be damaged in any way, do not use the grill. Replace using only WEBER authorized replacement hose.

⚠ **WARNING:** Keep ventilation openings around tank clear and free of debris.



Using the Sear Zone

Searing is a direct heat 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 both sides of the meat, you caramelize the food surface, creating a more desirable flavor.

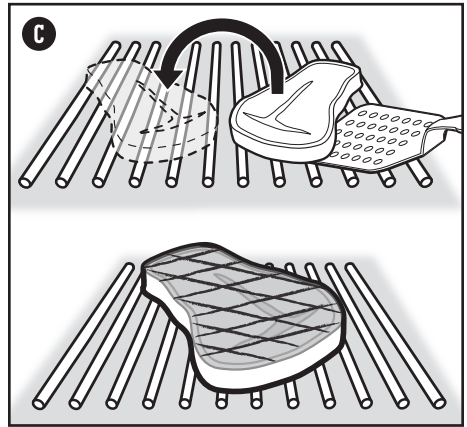
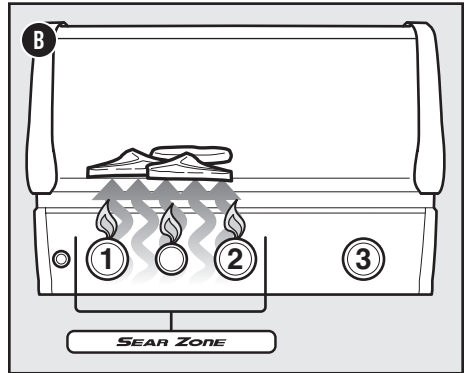
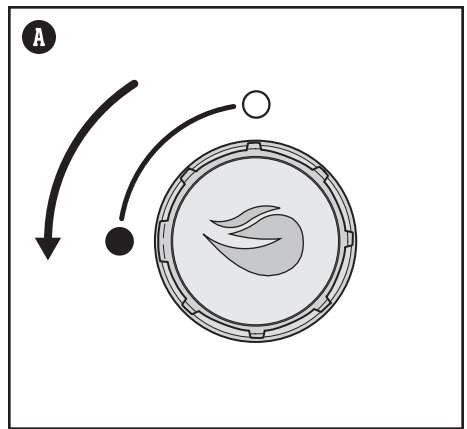
- 1) Open the lid and ignite all of the burners including the sear burner ①. Begin with burner 1 furthest to the left.
IMPORTANT: Always ignite burner 1 first. The other burner(s) ignite from burner 1.
Refer to IGNITING THE GRILL.
- 2) Preheat the grill with the lid closed and with all burners on the start/high ① position for 15 minutes.
- 3) After preheating, leave the sear burner control knob ① and the adjacent burner control knobs in the start/high ① position (A). The sear burner works in tandem with adjacent burners (B). The remaining burner(s) can be turned to off or low.
- 4) Place meat directly over the sear zone and close lid. Sear each side anywhere from one to four minutes (C), depending on the type and thickness of meat. Once searing is complete, the meat can be moved to moderate heat over and cooked to your desired doneness.

Note: Always cook with the lid closed to achieve maximum heat and to avoid flare-ups.

As you gain experience using the sear zone we encourage you to experiment with different searing times to find the results that work best for your taste.

To Extinguish Burners

- 1) Push each burner control knob in and then turn clockwise all the way to the off ① position.
- 2) Turn gas supply off at the LPG cylinder.



⚠ **WARNING:** Open lid during ignition.

⚠ **WARNING:** Do not lean over open grill while igniting or cooking.

⚠ **WARNING:** If ignition does not occur within four seconds of attempting to light the first burner, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.

Integrated WEBER CONNECT Technology



WEBER CONNECT App

First things first.

Download the WEBER CONNECT app.

Open the app to receive:

- Flip and Serve Notifications
- Food Readiness Countdowns
- Custom Food Doneness Alerts
- Step-by-step Grilling Assistance

Connecting Your Grill To Bluetooth® or Wi-Fi Network

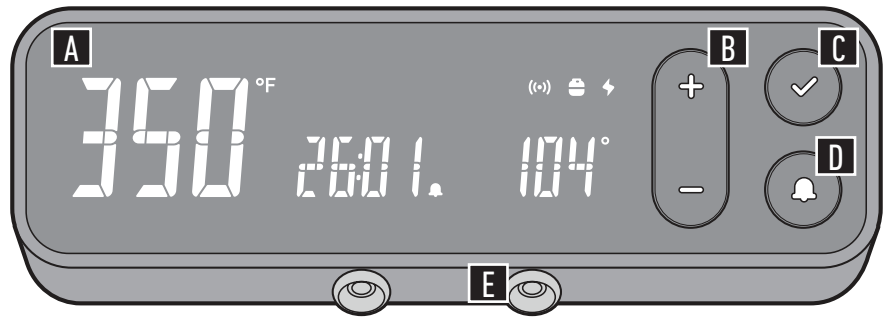
To connect your WEBER grill via Bluetooth® or your local Wi-Fi network, follow these steps:

NOTE: WEBER recommends that your smart device be running the latest version of its operating system before attempting to connect your grill to Bluetooth® or your Wi-Fi network.

- 1) Push any button located on the temperature controller to turn ON the WEBER CONNECT module.
- 2) Verify that your smart device is connected to Bluetooth® or your local Wi-Fi network.
- 3) From your smart device, download the new WEBER CONNECT app from the App Store on Apple devices, or the Play Store on Android devices.
- 4) Open the WEBER CONNECT app and follow the in-app instructions for connecting to your WEBER grill.

NOTE: In order to successfully connect your smart device to your grill via a local Wi-Fi network, first make sure your grill is paired via Bluetooth® and that your grill is within range of your Wi-Fi router. If your attempts to connect have been unsuccessful, try moving the grill within range of the Wi-Fi router or adding a signal extender for a stronger signal.

Using the WEBER CONNECT Module



Model: WC2 CONTROLLER

A Dashboard

The LED display dashboard on your module is where you can visually check temperatures, receive notifications, view connectivity status, and check the status of your cook.

B (+) (-)

Push the (+) or (-) buttons to increase or decrease target temperatures. Push the (✓) button to confirm your selection.

C (✓) Confirm Selection / Turn Display Off

After selecting a target temperature, push the (✓) button confirm the selection. Hold the same button for three seconds to turn off the display.

D (🔔) Target Temperature Alert

Push the (🔔) button to set an alert for the grill and/or meat probe temperatures. Push the (+) or (-) buttons to increase or decrease the desired target temperature. Push the (✓) button to confirm the target temperature alert. To clear alert, select desired input and press/hold the (-) button until dash marks appear.

E Food Temperature Probes

Your new WEBER CONNECT module can handle up to two separate food temperature probes (one probe included) to gain superior control of your grill for perfect results every time.

NOTE: Download the WEBER CONNECT app to get the latest grill software and features.

Notifications	
((•))	<p>A green wireless symbol is shown on the WEBER CONNECT module display when connected to the WEBER CONNECT app via your local Wi-fi network.</p> <p>A blue wireless symbol is shown on the WEBER CONNECT module display when connected to the WEBER CONNECT app via Bluetooth®.</p>
⚡	<p>A power indicator will display the battery power level of the batteries for the WEBER CONNECT module. Full battery level will appear in green. Low battery level will appear in red.</p>
🔔	<p>A bell alert icon will display when a target temperature is set.</p>

Setting a Grill Temperature Notification

Please follow these steps for setting a notification to alert you when your grill has reached a target internal temperature:

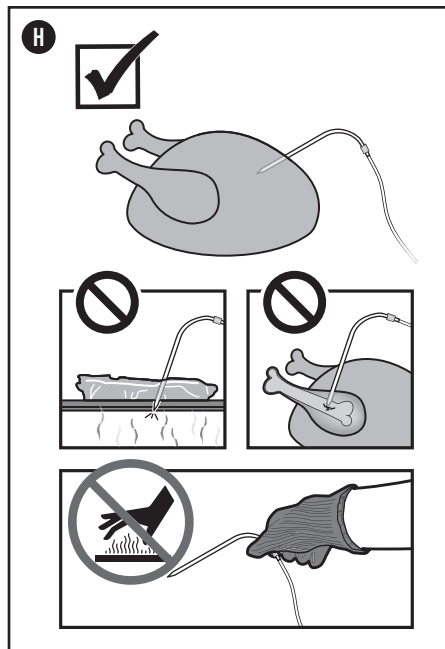
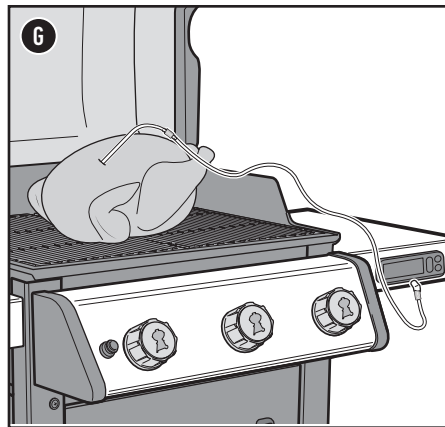
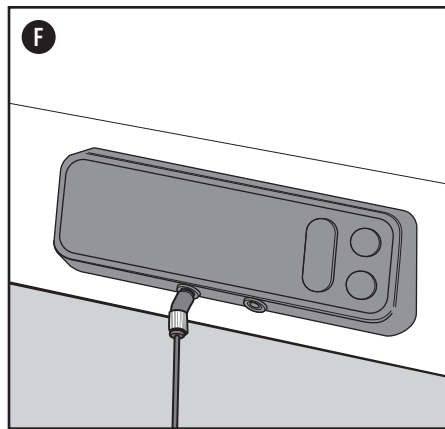
- 1) Push any button located on the temperature controller to turn ON the WEBER CONNECT module.
- 2) Push the BELL button to activate grill temperature notification.
- 3) While the display is blinking, push the + or - buttons to set the target grill temperature. Push the CHECKMARK button to confirm your selection.
- 4) Repeat steps 2 and 3 to update or set a new target temperature.
- 5) Once the grill reaches the target temperature, the BELL button will blink, the controller will ding, and if using the WEBER CONNECT app, you will receive a push notification on your smart device.
- 6) All of these WEBER CONNECT module functions can also be set wirelessly via Wi-fi or Bluetooth® from the WEBER CONNECT app on your smart device.

Grilling with Food Temperature Probes

Use the included food temperature probe to monitor your WEBER grill for the perfect food, every time.

Please follow these steps for using food temperature probes:

- 1) Once the grill has been preheated, open the grill lid and clean the cooking grates using a grill brush or scraper, then set the control knobs to the desired grill temperature.
- 2) Place your food on the grates.
- 3) Plug the food temperature probe(s) into the ports of the WEBER CONNECT module (F) and, using heat resistant grill mitts or gloves, route food temperature probe cables through the side channel on the grill (G).
- 4) Insert food probe(s) into the center of the thickest part of your food.
- 5) Close the grill lid.
- 6) Push any button located on the temperature controller to turn ON the WEBER CONNECT module.
- 7) Push the BELL button to navigate between grill temperature and food temperature probes 1 and 2.
- 8) Once you select which probe you are using, push the + or - buttons to set the target food temperature. Push the CHECKMARK button to confirm your selection.
- 9) Repeat steps 7 and 8 to update or set a new target temperature.
- 10) Once the probe reaches the target temperature, the BELL button will blink, the controller will ding, and if using the WEBER CONNECT app, you will receive a push notification on your smart device.
- 11) All of these WEBER CONNECT module functions can also be set wirelessly via Wi-fi or Bluetooth® from the WEBER CONNECT app on your smart device.



Food Temperature Probe Care

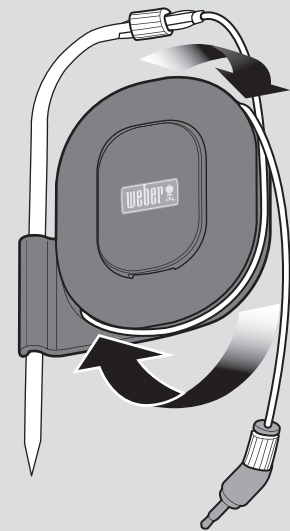
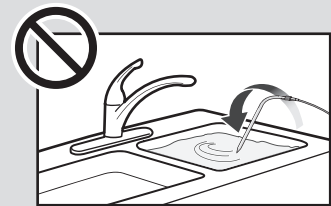
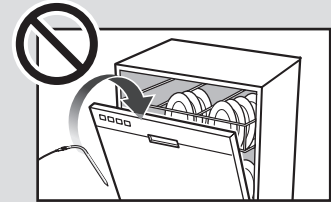
Cleaning the Food Temperature Probe

Clean probe before first use. The probe should be cleaned by wiping with water and a damp cloth.

The food temperature probes are not dishwasher safe or waterproof and damage may result from excessive water exposure. Never submerge the probes directly in water or other liquids.

Storing Food Temperature Probe

Once cleaned, neatly wrap the probe when not in use and store indoors.

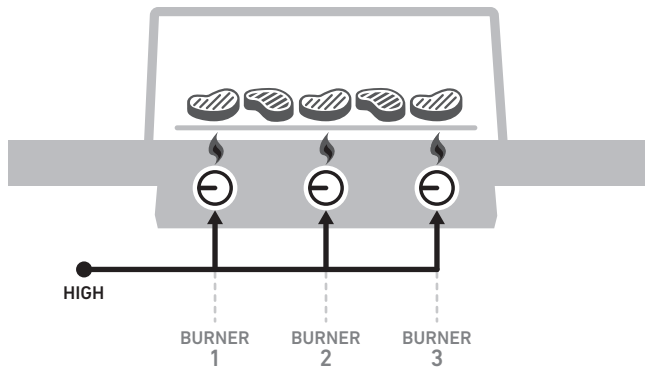


⚠ WARNING

⚠ Risk of injury! The food temperature probes are very sharp. Please be careful when handling probes.

⚠ Risk of burns! Handling the food temperature probes without hand protection will result in severe burns. The colored probe indicators are not intended to be touched with bare hands while using the grill as they are not heat-insulated. Please wear heat-resistant gloves at all times while using this product in order to avoid being burned.

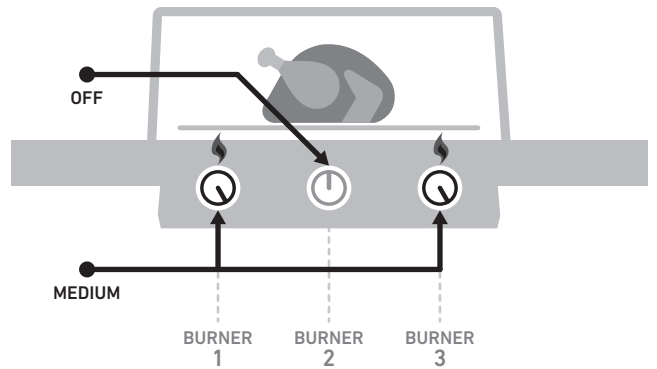
The Flame - Direct or Indirect



DIRECT HEAT SETUP

Use the direct method for small, tender pieces of food that take less than 20 minutes to cook, such as: hamburgers, steaks, chops, kabobs, boneless chicken pieces, fish fillets, shellfish, and sliced vegetables.

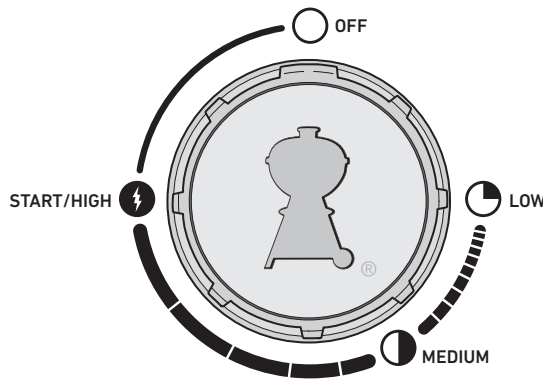
With direct heat, the fire is right below the food. It sears the surfaces of the food, developing flavors, texture, and delicious caramelization while cooking the food all the way to the center.



INDIRECT HEAT SETUP

Use the indirect method for larger cuts of meat that require 20 minutes or more of grilling time, or for foods so delicate that direct exposure to the heat would dry them out or scorch them, such as: roasts, bone-in poultry pieces, whole fish, delicate fish fillets, whole chickens, turkeys, and ribs. Indirect heat can also be used for finishing thicker foods or bone-in cuts that have been seared or browned first over direct heat.

With indirect heat, the heat is on both sides of the grill, or off to one side of the grill. The food sits over the unlit part on the cooking grate.



Grilling Do's and Don'ts

Preheat each and every time.

If the cooking grates aren't hot enough, food will stick, and you will likely never have a chance of searing properly or developing those handsome grill marks. Even if a recipe calls for medium or low heat, always preheat the grill on the highest setting first. Open the lid, turn up the heat, close the lid, and then let the cooking grate heat up for 15 minutes on high.

Don't grill on dirty grates.

Tossing food onto the cooking grates before they have been cleaned is never a good idea. Leftover "stuff" on the grates acts like glue, binding it to the grates and your new food. To avoid tasting last night's dinner on today's lunch, make sure you are grilling on a clean cooking grate. Once the grates are preheated, use a stainless steel bristle grill brush to make a clean, smooth surface.

Be present in the process.

Before firing up your grill, make sure that everything you need is within arm's reach. Don't forget your essential grilling tools, already oiled and seasoned food, glazes or sauces, and clean cooking platters for cooked food. Having to run back to your kitchen not only means missing out on the fun, but could also result in burning your food. French chefs call this "mise en place" (meaning, "put in place"). We call it "being present".

Create a little elbow room.

Packing too much food onto the cooking grates restricts your flexibility. Leave at least one-quarter of the cooking grates clear, with plenty of space between each food item, in order to get your tongs in there and easily move the food around. Sometimes grilling involves split-second decisions and the ability to jockey food from one area to another. So give yourself enough room to operate.

Try not to peek.

The lid on your grill is for more than just keeping the rain out. Most importantly, it's for preventing too much air from getting in, and too much heat and smoke from getting out. When the lid is closed, the cooking grates are hotter, the grilling times are faster, the smoky tastes are stronger, and the flare-ups are fewer. So put a lid on it!

Only flip once.

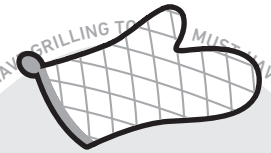
What's better than a juicy steak with a deep sear and plenty of beautifully caramelized bits? The key to accomplishing these results is to keep your food in place. Sometimes we have the tendency to flip our food before it reaches the desirable level of color and flavor. In nearly all cases, you should turn food just once. If fiddling with it more than that, you are probably also opening the lid too much, which causes its own set of problems. So step back and trust the grill.

Know when to tame the flame.

When grilling, sometimes the most important thing to know is when to stop. The most reliable way to test doneness of your food is to invest in an instant-read thermometer. This slim little gem will help you pinpoint that critical moment when your food is at its best.

Don't be afraid to experiment.

Back in the 1950s, grilling meant one thing: meat (and only meat) charred over open flames. The modern day backyard chef doesn't need a kitchen in order to prepare a full course meal. Use your grill to make char-grilled appetizers, sides, and even desserts. Register your grill to receive special content that will inspire you along the way. We'd love to join you on your grilling adventures.



BARBECUE MITTS

When in doubt, wear them. The good ones are insulated and protect both hand and forearm.



SPATULA

Look for a long-handled spatula designed with a bent (offset) neck so that the blade is set lower than the handle. This makes it easier to lift food off the cooking grates.



TIMER

Avoid the disappointment of torching your dinner by simply setting a timer. Nothing fancy needed—just one that is reliable and easy to use.

Cleaning and Maintenance

Cleaning the Inside of the Grill

Over time, the performance of your grill can diminish if it has not been maintained properly. Low temperatures, uneven heat, and food sticking to cooking grates are all signs that cleaning and maintenance are overdue. When your grill is off and cool, start by cleaning the inside, from the top down. A thorough cleaning is recommended at least twice a year. Consistent use may require quarterly cleanings.

Cleaning the Lid

From time to time you may notice "paint-like" flakes on the inside of the lid. During use, grease and smoke vapors slowly change into carbon and deposit on the inside of your lid. These deposits will eventually peel, and look very similar to paint. These deposits are non-toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

- 1) Brush the carbonized grease from the inside of the lid with a stainless steel bristle grill brush (A). To minimize further build-up, the inside of the lid can be wiped with a paper towel after grilling while the grill is still warm (not hot).

Cleaning the Cooking Grates

If you have been cleaning your cooking grates as recommended, the debris on your grates should be minimal.

- 1) With grates installed, brush the debris off your cooking grate with a stainless steel bristle grill brush (B).
- 2) Take the grates out and set aside.

Cleaning the FLAVORIZER BARS

FLAVORIZER BARS catch drippings that smoke and sizzle, adding flavor to your food. Any drippings that are not vaporized by the FLAVORIZER BARS are funneled away from the burners. This helps prevent flare-ups inside of your grill, and protects the burners from getting clogged.

- 1) Scrape the FLAVORIZER BARS with a plastic scraper (C).
- 2) If necessary, brush the FLAVORIZER BARS with a stainless steel bristle grill brush.
- 3) Remove FLAVORIZER BARS and set aside.

Cleaning the Burners

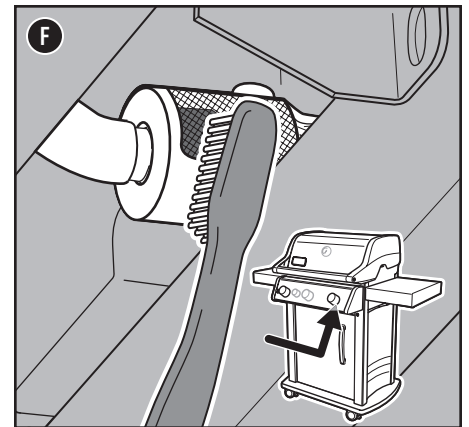
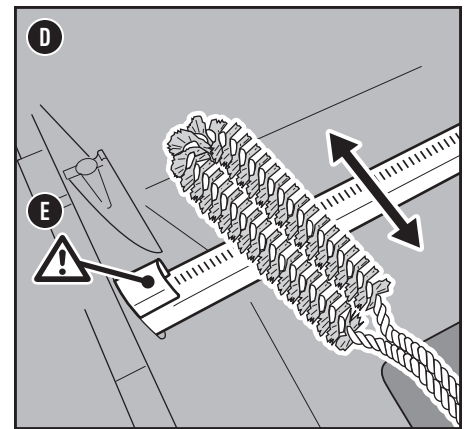
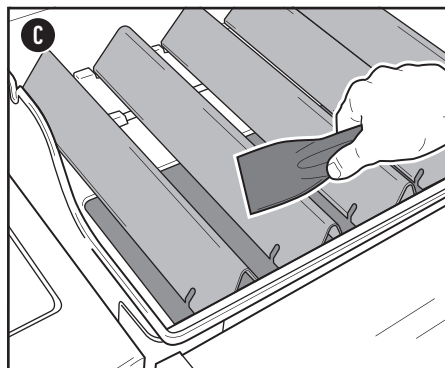
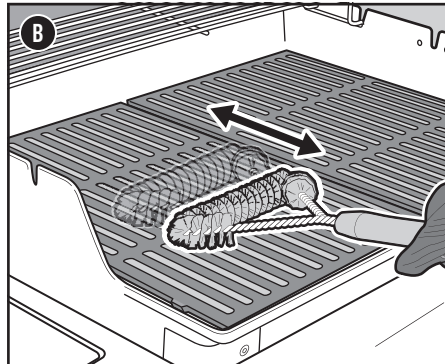
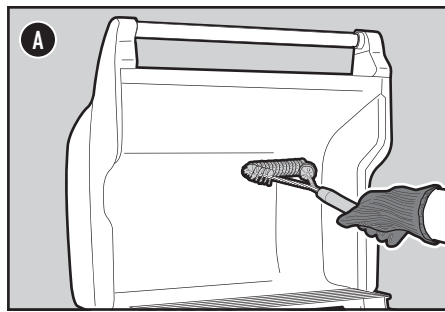
Two areas on the burners that are key to optimum performance are the ports (small openings running along the length of the burners) and the spider/insect screens on the ends of the burner. Keeping these areas clean is essential for safe operation.

Cleaning the Burner Ports

- 1) Use a clean stainless steel bristle grill brush to clean the outside of the burners by brushing across the top of the burner ports (D). Do not brush lengthwise along the tube, as this will only brush debris from one port to another.
- 2) When cleaning burner 1, avoid damaging the ignition electrode by carefully brushing around it (E).

Cleaning the Spider Screens

- 1) Locate the ends of the burners on the underside of the control panel where they meet the valves.
- 2) Clean the spider/insect screens on each of the burners using a soft bristle brush (F).



⚠ **WARNING:** Turn your grill off and wait for it to cool before thoroughly cleaning.

⚠ **WARNING:** Over time, the development of rough surfaces can form on the FLAVORIZER BARS. Wearing gloves is recommended when handling. Do not clean FLAVORIZER BARS or cooking grates in a sink, dishwasher, or self-cleaning oven.

⚠ **WARNING:** When cleaning the burners, never use a brush that has already been used to clean the cooking grates. Never put sharp objects into the burner port holes.

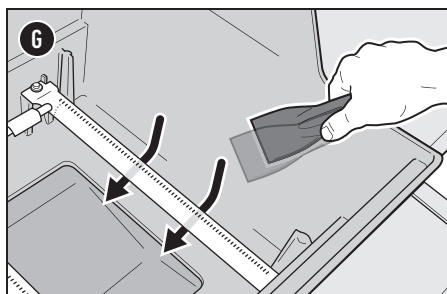
⚠ **CAUTION:** Do not place any grill components onto the side tables as they may scratch the paint or stainless steel surfaces.

⚠ **CAUTION:** Do not use any of the following to clean your grill: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), or abrasive cleaning pads.

Cleaning the Cookbox

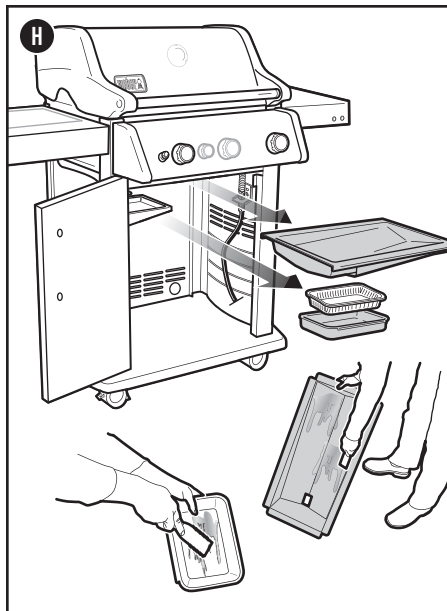
Look inside the cookbox for any grease accumulation or leftover food particles. Excessive accumulation can cause a fire.

- 1) Use a plastic scraper to scrape debris off the sides and bottom of the grill into the opening in bottom of the cookbox (G). This opening leads debris into the slide-out catch pan.



Cleaning the Grease Management System

The grease management system consists of an angled slide-out grease tray and a catch pan (H). These components were designed to be easily removed, cleaned, and replaced; an essential step every time you prepare to grill. Instructions on inspecting the grease management system can be found in MEAL-TO-MEAL MAINTENANCE.



Cleaning the Outside of the Grill

The outside of your grill may include stainless steel, porcelain-enameled, and plastic surfaces. WEBER recommends the following methods based on the surface type.

Cleaning Stainless Steel Surfaces

Clean stainless steel using a non-toxic, non-abrasive stainless steel cleaner or polish designed for use on outdoor products and grills. Use a microfiber cloth to clean in the direction of the grain of the stainless steel. Do not use paper towels.

Note: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the color of the metal by removing the top chromium oxide film coating.

Cleaning Painted, Porcelain-Enameled Surfaces and Plastic Components

Clean painted, porcelain-enameled and plastic components with warm soapy water, and paper towels or cloth. After wiping down the surfaces, rinse and dry thoroughly.

Cleaning the Outside of Grills that are in Unique Environments

If your grill is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your grill with warm soapy water. Follow up with a rinse and thorough drying. Additionally, you may want to apply a stainless steel cleaner weekly to prevent surface rust.

Cleaning the Inside of the Cabinet

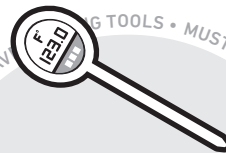
Use a soft, damp cloth to wipe the interior of the cabinet. Be careful not to pull any of the wire connections when cleaning around the electronic components.

CAUTION: NEVER SPRAY THE GRILL WITH A STEADY WATER STREAM SUCH AS FROM A GARDEN HOSE OR POWER WASHER. ELECTRONIC COMPONENTS COULD BECOME DAMAGED.



FOIL PANS

Perfect for lining the catch pan to make cleanup convenient and easy.



THERMOMETER

Small and relatively inexpensive, this gadget is essential for quickly gauging the internal temperature of the meat when grilling.



GRILL BRUSH

A must-use before you even dream of grilling. A quick once-over on hot grates prevents the charred remains of meals past from sticking to your meals present.

GRILL WILL NOT IGNITE

SYMPTOM

- Burner does not ignite when following the electronic ignition instructions in the “Operation” section of this Owner’s Manual.

CAUSE

There is a problem with gas flow.

SOLUTION

If the grill will not ignite, the first step is to determine if there is gas flowing to the burners. To check this, follow the instructions below for “Using a Match to Determine if there is Gas Flow to the Burners.”

If **match lighting IS NOT successful**, follow the gas flow troubleshooting suggestions on the next page.

There is a problem with the electronic ignition system.

If the grill will not ignite, the first step is to determine if there is gas flowing to the burners. To check this, follow the instructions below for “Using a Match to Determine if there is Gas Flow to the Burners.”

If **match lighting IS successful**, follow the instructions below for “Checking the Components of the Electronic Ignition System.”

Using a Match to Determine if there is Gas Flow to the Burners

- 1) Open the grill lid.
- 2) Check that all burner control knobs are in the off \bigcirc position. Check by pushing in and turning knobs clockwise.
- 3) Turn the gas supply valve on.
- 4) Begin with burner 1 furthest to the left. Put match in the matchstick holder and strike match. Insert lit match down through the cooking grates, past the FLAVORIZER BARS and next to the burner (A).
- 5) Push the burner control knob in and turn it counterclockwise to the start/high \bullet position.
- 6) Check that the burner is lit by looking through the cooking grates and through the cutout in the FLAVORIZER BARS (B).
- 7) If the burner does not ignite within 4 seconds, turn burner control knob to the off \bigcirc position and wait five minutes to allow the gas to clear before attempting to light the burner again. If repeated attempts fail, follow the gas flow troubleshooting instructions on the next page.
- 8) If the burner ignites, the problem lies in the ignition system. Follow the instructions for “Checking the Components of the Electronic Ignition System.”
- 9) After burner 1 ignites, you can turn on burner 2 (and burner 3).

Checking the Components of the Electronic Ignition System

When pressing the ignition button you should hear a ticking sound. If you cannot hear the ticking sound, check the battery, then check the wires.

Checking the Battery

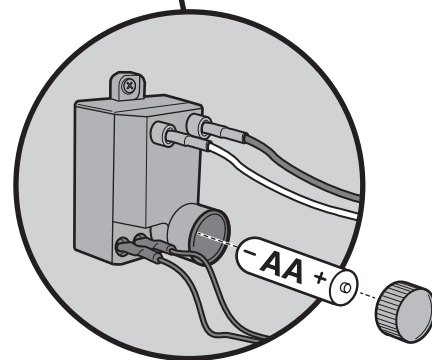
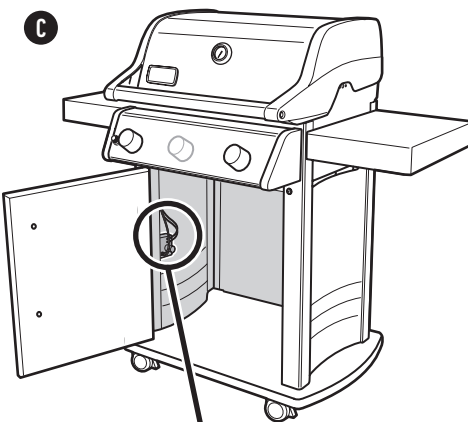
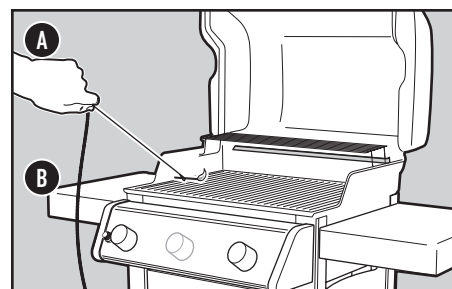
There are three potential issues with the battery that supplies the power to your ignition module that need to be checked:

- 1) Some batteries have a plastic protective wrap around them. (Do not confuse this plastic with the battery label.) Check that this plastic wrap is removed.
- 2) Confirm that the battery is installed correctly (C).
- 3) If the battery is old, replace it with a new battery.

Checking the Wires

There are two potential trouble spots that need to be checked:

- 1) Check that the ignition wires are connected securely to the terminals on the ignition button under the control panel.
- 2) Make sure the ignition wires are properly attached to the ignition module. The wire terminals are color coded to correspond with the terminals on the ignition module. The number of wires will vary per model.

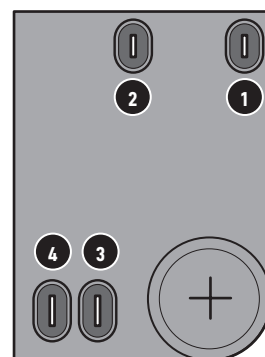
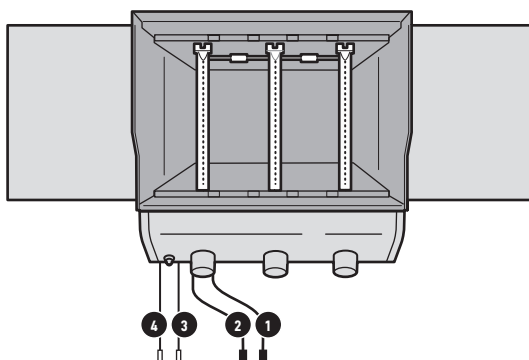




REPLACEMENT PARTS

To obtain replacement parts, contact the local retailer in your area or log onto weber.com.

Igniter Module Wire Chart



GAS FLOW

SYMPTOM

- Grill does not reach desired temperature or heats unevenly.
- One or more of the burners fail to ignite.
- Flame is low when burner is on high position.
- Flames do not run the whole length of the burner.
- Burner flame pattern is erratic.

CAUSE

SOLUTION

Fuel hose is bent or kinked.	Straighten fuel hose.
Burner ports are dirty.	Clean burner ports. Refer to "Cleaning the Burner Ports."

SYMPTOM

- Gas is smelled in conjunction with burner flames that appear yellow and lazy.

CAUSE

SOLUTION

Spider screens on the burners are obstructed.	Clean spider screens. Refer to "Cleaning the Spider Screens" in the Product Care section. Also refer to the illustrations and information in this section about proper flame pattern and spider screens.
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GREASY GRILL (Peeling Paint & Flare-Ups)

SYMPTOM

- Inside of lid appears to have the appearance of peeling paint.

CAUSE

SOLUTION

The flakes you see are accumulated cooking vapors that have turned into carbon.	This happens over time after repeated use of your grill. This is not a defect. Clean the lid. Refer to the "Product Care" section.
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SYMPTOM

- Experiencing flare-ups when grilling or preheating.

CAUSE

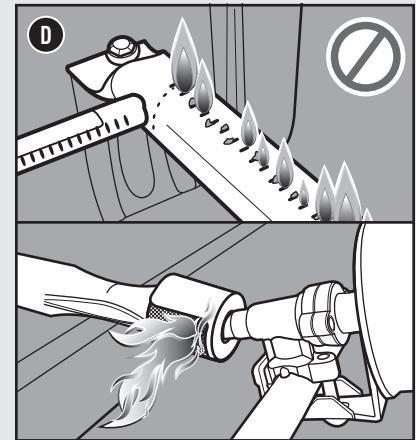
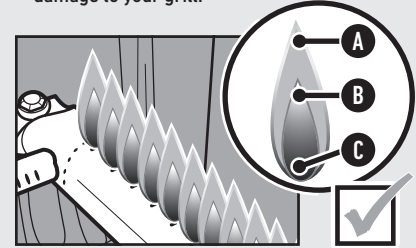
SOLUTION

There is leftover food from the previous meal.	Always preheat the grill on the highest setting for 15 minutes.
The inside of the grill needs to be cleaned thoroughly.	Follow the steps in the "Cleaning and Maintenance" section to clean the grill inside from the top down.

Proper Burner Flame Pattern

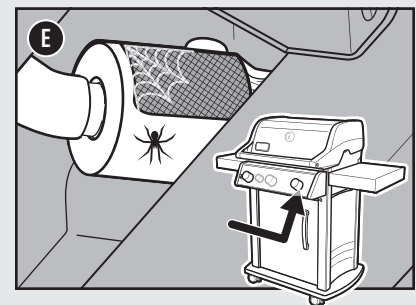
The burners in your grill were factory set for the correct air and gas mixture. When the burners are performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).

⚠ WARNING: Blocked and dirty ports can restrict full gas flow, resulting in a fire (D) in and around the gas valves, causing serious damage to your grill.



Spider Screens

The combustion air openings of the burners (E) are fitted with stainless steel screens to prevent spiders and other insects from spinning webs and building nests inside the burners. Additionally, dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burners.

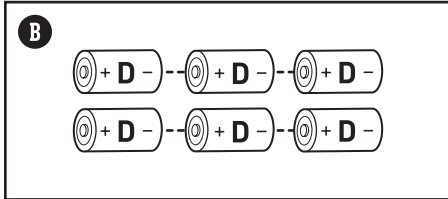
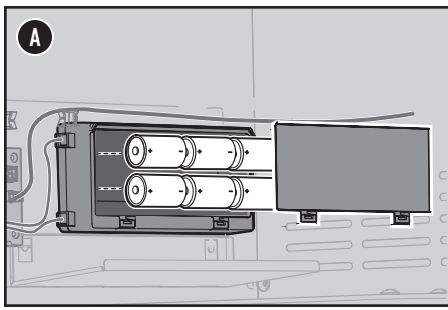


CALL CUSTOMER SERVICE

If you are still experiencing any problems, contact the Customer Service Representative in your area using the contact information on weber.com.

⚠ WARNING: Do not attempt to make any repair to gas carrying, gas burning, ignition components or structural components without contacting Weber-Stephen Products LLC, Customer Service Department.

⚠ CAUTION: The burner tube openings must be positioned properly over the valve orifices.



LOSS OF POWER

SYMPTOM

- **WEBER CONNECT module does not turn on.**

CAUSE

Wires are disconnected.

SOLUTION

Check that all of the wires are connected securely to the terminals on the back of the WEBER CONNECT module and to the control board inside the cabinet. Refer to the "WEBER CONNECT Wire Chart".

Batteries are old.

Install new batteries. Refer to "Replacing Batteries for the WEBER CONNECT Module" on this page.

Alternative external power bank may be depleted.

If you are using an optional external power bank, sold separately, disconnect it from the control board and check the manufacturer's operating guide for information on recharging. Refer to "Connecting an External Power Bank".

Replacing Batteries for the WEBER CONNECT Module

Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline, or rechargeable). If you do not plan to use the grill for a month or more, remove the batteries.

- 1) Locate the battery housing on the inside of the cabinet on the bottom left side.
- 2) Press the tabs on the battery door to open **(A)**.
- 3) Replace six D batteries **(B)**.

WEBER CONNECT IS EXPERIENCING CONNECTIVITY ISSUES

SYMPTOM

- **Bluetooth® is having trouble maintaining connectivity or pairing with a smart device.**

CAUSE

Bluetooth® is a short range signal only.

SOLUTION

When the WEBER CONNECT module is on, it is ready to pair. Make sure that Bluetooth® on the smart device is turned on and that the device is near the grill.

Bluetooth® has already paired to another smart device.

If the Bluetooth® indicator light is on but is not flashing, it means that it is already paired to a smart device. Turn off Bluetooth® on any smart device that you do not wish to have paired to the grill.

SYMPTOM

- **Wi-Fi is having trouble maintaining connectivity with a Wi-Fi network.**

CAUSE

Grill is out of range of the Wi-Fi network signal.

SOLUTION

In order to successfully connect your smart device to your local Wi-Fi network, your grill must be within range of your Wi-Fi router. If your attempts to connect have been unsuccessful, try moving the grill within range of the Wi-Fi router or adding a signal extender for a stronger signal.

ERROR CODE APPEARS ON DISPLAY

SYMPTOM

- **During start-up or barbecuing, an error code appears on the digital display.**

CAUSE

The WEBER CONNECT module is a device that is sensitive to certain external factors. Variations in power supply or radio frequency may affect operation.

SOLUTION

Contact the Customer Service Representative in your area using the contact information on weber.com.

Auxiliary Power Input

Connecting an External Power Bank

As an alternative to using six D alkaline batteries to power the WEBER CONNECT Module during your cook, you can instead connect an external rechargeable power bank, sold separately.

The power bank should have a minimum capacity of 10,000 mA hours with a 5 volt micro USB connector. The shelf inside the grill cabinet can accept a power bank with a maximum dimension of 4" wide x 7" deep x 1.25" high.

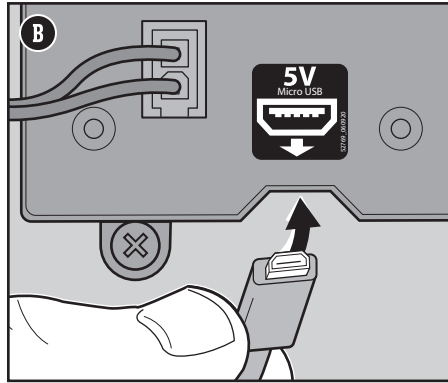
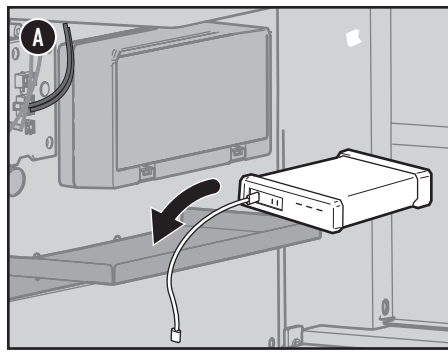
To use an external power bank, it is not necessary to remove the alkaline batteries from the battery pack. Instead, after simply connecting the power bank to the control board with the micro USB connector, the WEBER CONNECT module will draw power directly from the power bank.

- 1) Open the grill cabinet.
- 2) Place the power bank on the small shelf at the bottom of the side panel, adjacent to the battery pack **(A)**.
- 3) Connect the micro USB cable to the bottom of the control board **(B)**.
- 4) Turn the power bank on.

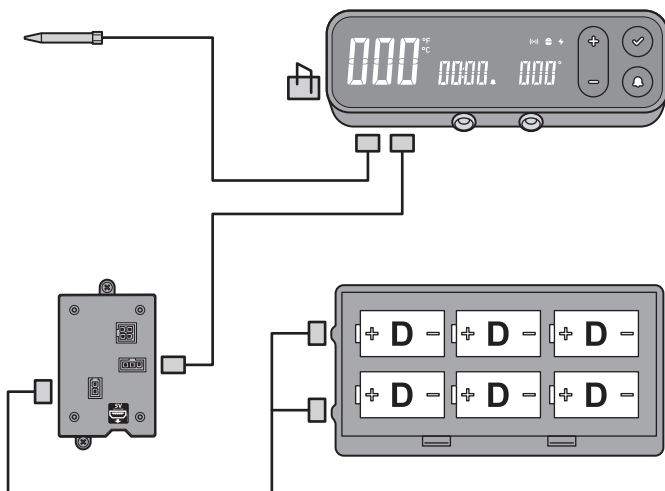
Refer to the manufacturer's operating guide for instructions on fully charging the power bank.

Additional information regarding the use of a power bank:






- Do not plug the power bank into an exterior outlet while it is connected to the grill.
- Disconnect the power bank from the grill and bring it indoors after use.
- The power bank will not supply power to the burner igniters. Refer to "Checking the Components of the Electronic Ignition System".
- The micro USB connector on the control board is not for data transmission.
- Do not store the power bank outside.
- Fully recharge the power bank before every use.
- Use only if outdoor temperature is between 10°F (-12°C) to 100°F (38°C) unless the power bank is rated for higher and/or lower temperature conditions. Follow the manufacturer's operating guidelines.



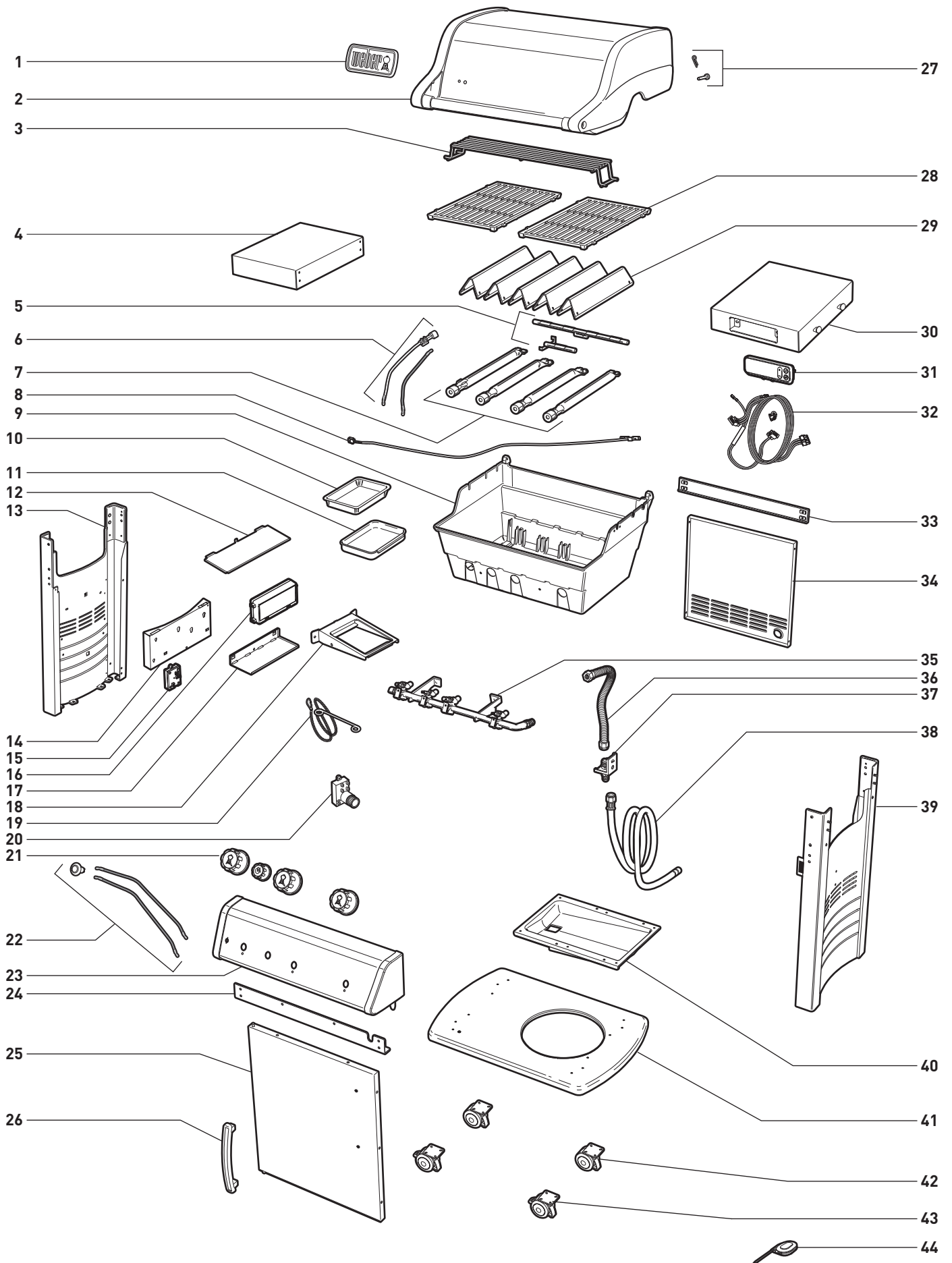
WEBER CONNECT Wire Chart



Grilling Guide

Type	Thickness/Weight	Approximate Total Grill Time
 RED MEAT		
Steak: New York strip, porterhouse, rib-eye, T-bone, and filet mignon (tenderloin)	¾ inch (19 mm) thick 1 inch (25 mm) thick 2 inches (5 cm) thick	4 to 6 minutes direct high heat 6 to 8 minutes direct high heat 14 to 18 minutes sear 6 to 8 minutes direct high heat, then 8 to 10 minutes indirect high heat
Flank Steak	1½ to 2 pounds (0,68 - 0,91 kg), ¾ inch (19 mm) thick	8 to 10 minutes direct medium heat
Ground Beef Patty	¾ inch (19 mm) thick	8 to 10 minutes direct medium heat
Tenderloin	3 to 4 pounds (1,36 -1,81 kg)	45 to 60 minutes 15 minutes direct medium heat, then 30 to 45 minutes indirect medium heat
 PORK		
Bratwurst: fresh	3 ounce (85 g) link ¾ inch (19 mm) thick	20 to 25 minutes direct low heat 6 to 8 minutes direct high heat
Chop: boneless or bone in	1¼ to 1½ inches (3,18 - 3,81 cm) thick	10 to 12 minutes sear 6 minutes direct high heat, then 4 to 6 minutes indirect high heat
Ribs: baby back, spareribs	3 to 4 pounds (1,36 -1,81 kg)	1½ to 2 hours indirect medium heat
Ribs: country-style, bone in	3 to 4 pounds (1,36 -1,81 kg)	1½ to 2 hours indirect medium heat
Tenderloin	1 pound (0,45 kg)	30 minutes sear 5 minutes direct high heat, then 25 minutes indirect medium heat
 POULTRY		
Chicken Breast: boneless, skinless	6 to 8 ounces (170-226 g)	8 to 12 minutes direct medium heat
Chicken Thigh: boneless, skinless	4 ounces (113g)	8 to 10 minutes direct medium heat
Chicken Pieces: bone in, assorted	3 to 6 ounces (85-170 g)	36 to 40 minutes 6 to 10 minutes direct low heat, then 30 minutes indirect medium heat
Chicken: whole	4 to 5 pounds (1,81-2,27 kg)	1 to 1¼ hours indirect medium heat
Cornish Game Hen	1½ to 2 pounds (0,68-0,91 kg)	60 to 70 minutes indirect medium heat
Turkey: whole, unstuffed	10 to 12 pounds (4,54-5,44 kg)	2 to 2½ hours indirect medium heat
 SEAFOOD		
Fish, Fillet, or Steak: halibut, red snapper, salmon, sea bass, swordfish, and tuna	¼ to ½ inch (6,35-12,7 mm) thick 1 to 1¼ inches (25-31 mm) thick	3 to 5 minutes direct medium heat 10 to 12 minutes direct medium heat
Fish: whole	1 pound (0,45 kg) 3 pounds (1,36 kg)	15 to 20 minutes indirect medium heat 30 to 45 minutes indirect medium heat
Shrimp	1½ ounces (42,5 g)	2 to 4 minutes direct high heat
 VEGETABLES		
Asparagus	½ inch (12,7 mm) diameter in husk	6 to 8 minutes direct medium heat 25 to 30 minutes direct medium heat
Corn	husked	10 to 15 minutes direct medium heat
Mushroom	shiitake or button portobello	8 to 10 minutes direct medium heat 10 to 15 minutes direct medium heat
Onion	halved ½ inch (12,7 mm) slices	35 to 40 minutes indirect medium heat 8 to 12 minutes direct medium heat
Potato	whole ½ inch (12,7 mm) slices	45 to 60 minutes indirect medium heat 9 to 11 minutes parboil 3 minutes, then 6 to 8 minutes direct medium heat

The cuts, thicknesses, weights, and grilling times above are meant to be guidelines. Factors such as altitude, wind, and outside temperature can affect cooking times. Two rules of thumb: Grill steaks, fish fillets, boneless chicken pieces, and vegetables using the direct method for the time given on the chart (or to the desired doneness), turning food once halfway through grilling time. Grill roasts, whole poultry, bone-in poultry pieces, whole fish, and thicker cuts using the indirect method for the time given on the chart (or until an instant-read thermometer registers the desired internal temperature). Cooking times for beef and lamb use the USDA's definition of medium doneness unless otherwise noted. Before carving, let roasts, larger cuts of meat, and thick chops and steaks rest for 5 to 10 minutes after cooking. The internal temperature of the meat will rise by 5 to 10 degrees during this time.





weber.com

U.S.:
1-800-446-1071

Mexico:
01 800 0093237

Canada:
1-800-446-1071

Compliance Statements for WC2 CONTROLLER

FCC Compliance: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures: (1) Reorient or relocate the receiving antenna. (2) Increase the separation between the equipment and receiver. (3) Connect the equipment into an outlet on a circuit different from that to which the receiver is connected. (4) Consult the manufacturer, dealer or an experienced radio/TV technician for help. Changes or modifications not expressly approved by Weber could void the user's authority to operate this device.

FCC Radio Frequency (RF) Exposure: This equipment complies with FCC and ISED Canada radiation exposure limits set forth for an uncontrolled environment. The user should avoid prolonged exposure within 20cm of the antenna, which may exceed the FCC or RSS-102 radio frequency exposure limits.

IC Compliance: This device contains license-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's license-exempt RSS(s). Operation is subject to the following two conditions: (1) This device may not cause interference; and (2) This device must accept any interference, including interference that may cause undesired operation of the device.

IFETEL Compliance: Operation of this unit is subject to the following two conditions: (1) this unit or device may not cause harmful interference, and (2) this unit or device must accept any interference, including interference that may cause undesired operation.

CAN ICES-3B/NMB-3B

FCC: 2AHSR-NBE2N001

IC: 21267-NBE2N001

HVIN: WC2 Controller / PMN WC2 Controller



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