

# weber TRAVELER

OWNER'S MANUAL



## REGISTER TODAY

**Unlock barbecuing happiness:** Register your gas barbecue and receive special content to make you the ultimate backyard hero.

Registration is easy and we only ask a few quick questions. In less than two minutes, activate your unique WEBER-ID, and unlock a lifetime of WEBER knowledge and guidance. Stay inspired along the way.



 **BILT.**  
Free download

**Important:** Read these instructions for use carefully. Familiarise yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.

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# SAFETY

## Important Safety Information

### DANGER, WARNING, and CAUTION

statements are used throughout this Owner's Manual to emphasise 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 (barbecue).
- Extinguish any open flame.
- Open lid.
- If odour continues, keep away from the appliance (barbecue) and immediately call your gas supplier or the emergency fire services.

### **△ WARNING**

- Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this (barbecue) or any other appliance.
- A cylinder not connected for use shall not be stored in the vicinity of this (barbecue) or any other appliance.

**USE OUTDOORS ONLY.**

**READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE (BARBECUE).**

**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 barbecue is not intended to be installed in or on recreational vehicles or boats.

**△ WARNING:** Do not use this barbecue unless all parts are in place and the barbecue was properly assembled according to the assembly instructions.

**△ WARNING:** Do not build this model of barbecue in any built-in or slide-in construction.

**△ WARNING:** Do not modify the appliance. LP gas is not natural gas. The conversion or attempted use of natural gas in a LP gas unit or LP gas in a natural gas unit is unsafe and will void your warranty.

- The installation of the barbecue must conform with the requirements of AS/NZS 5601 and the local authority – gas or electricity, etc.
- Do not install in, or connect to the consumer piping or gas supply of a boat or caravan.
- Any parts sealed by the manufacturer must not be altered by the user.

## Operation

**ONLY USE IN WELL-VENTILATED AREAS.**

**CARBON MONOXIDE HAZARD—USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS.**

**△ DANGER:** Only use the barbecue 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 barbecue 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 barbecue within 61 cm (24 inches) of combustible materials. This includes the top, bottom, back and sides of the barbecue.

**△ DANGER:** Keep the cooking area clear of flammable vapours and liquids such as petrol, alcohol, etc., and combustible materials.

**△ DANGER:** This appliance must be kept away from flammable materials during use. Do not spray aerosols in the vicinity of this barbecue while it is in operation.

**△ DANGER:** Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue 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 barbecue.

**△ WARNING:** Never leave the barbecue unattended during pre-heating or use. Exercise caution when using this barbecue. The entire cookbox gets hot when in use.

**△ WARNING:** Do not move the appliance during use.

**△ WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

**△ WARNING:** Do not place articles on or against this barbecue.

**△ 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, briquettes or lava rock in the barbecue.

## Storage and/or Nonuse

**△ WARNING:** Turn off the gas supply at the cylinder after use.

**△ WARNING:** Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed space.

**△ WARNING:** After a period of storage and/or nonuse, the barbecue should be checked for gas leaks and burner obstructions before use.

- Storage of the barbecue indoors is permissible only if the cylinder is disconnected and removed from the barbecue.





# WELCOME TO THE FAMILY

We are so glad that you have joined us on the journey to backyard happiness. Please take some time to read through this Owner's Manual to ensure that you are up and barbecuing quickly and easily. We want to be with you for the life of your barbecue, so please take just a couple of minutes to register your barbecue. We promise that we will never sell your information or spam you with unnecessary emails. What we do promise is to be by your side, every step of the way. By signing up for your WEBER-ID, as part of your registration, we will deliver special content just for you and your barbecue to enjoy.

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

Thank you for choosing WEBER. We are happy you are here.

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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 the Australia Consumer Law, the Owner has several rights in case the product is defective. Those rights include that the product is fit for purpose, acceptable in appearance and finish, free from defects and is safe and durable. **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](http://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.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits given under this Limited Warranty are in addition to other rights and remedies you have under the Australian Consumer Law in relation to this WEBER gas barbecue.

## 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](http://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](http://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 barbecue in question with a new barbecue 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, discolourations, 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.

The use and/or installation of parts on your WEBER product that are not genuine WEBER parts will void this Warranty, and any damages that result hereby are not covered by this Warranty. Any conversion of a gas barbecue not authorised by WEBER and performed by a WEBER authorised service technician will void this Warranty.

## PRODUCT WARRANTY PERIODS

Cookbox:  
5 years, no rust through/burn through

Lid assembly:  
5 years, no rust through/burn through

Stainless steel burner tube:  
3 years, no rust through/burn through

Porcelain-enamelled cast iron cooking grills:  
3 years, no rust through/burn through

Plastic components:  
2 years, excluding fading or discoloration

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 BarbecueS 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.

## Webster-Stephen Products (Aust) Pty Ltd.

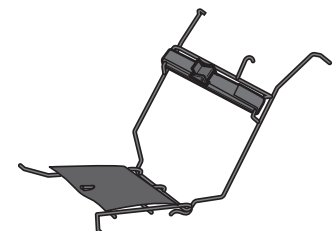
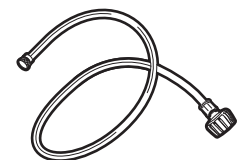
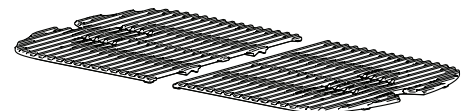
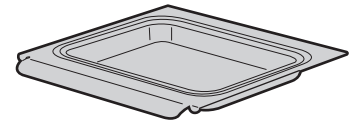
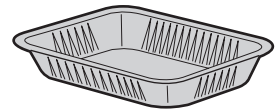
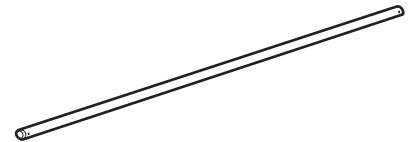
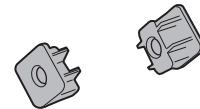
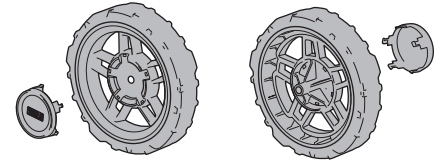
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# PARTS LIST

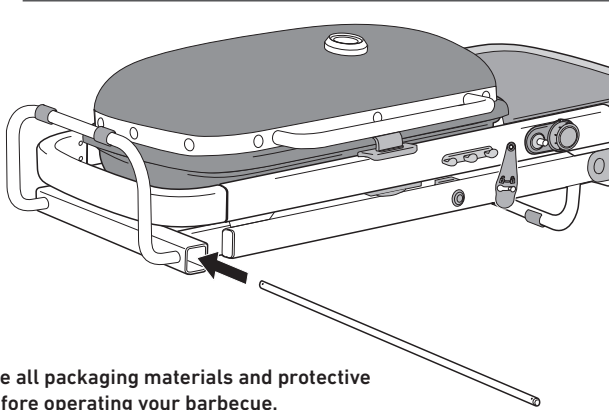
## Traveler



The barbecues that are illustrated in this Owner's Manual may vary slightly from the model purchased.

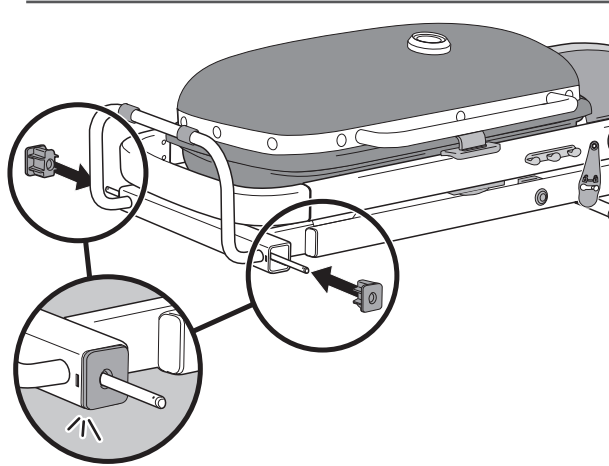


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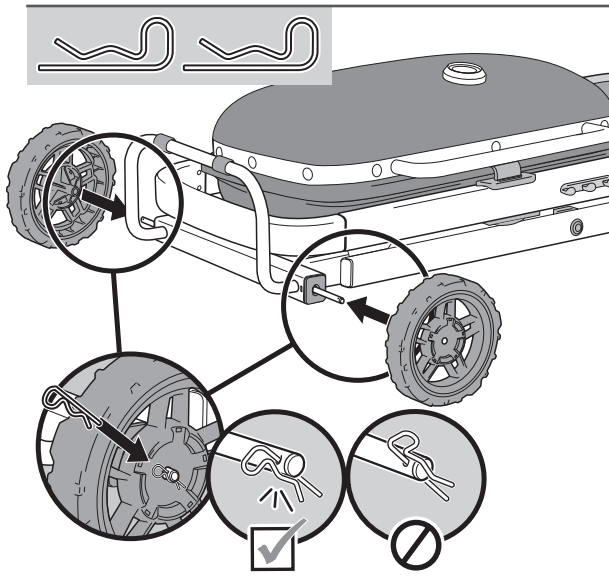


⚠ Remove all packaging materials and protective film before operating your barbecue.

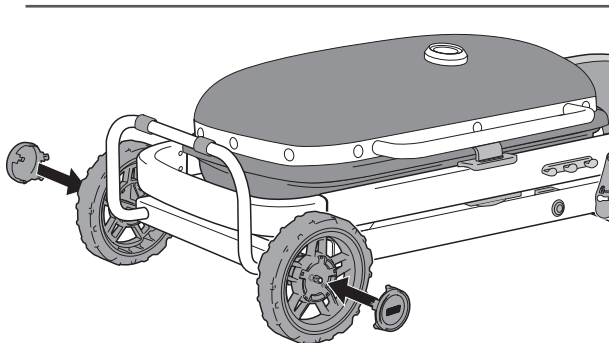
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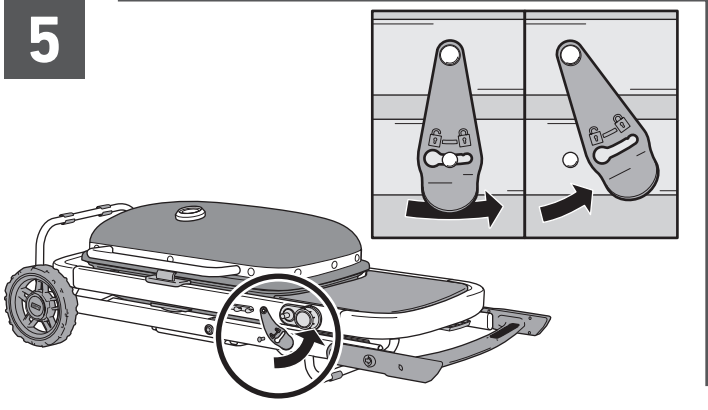
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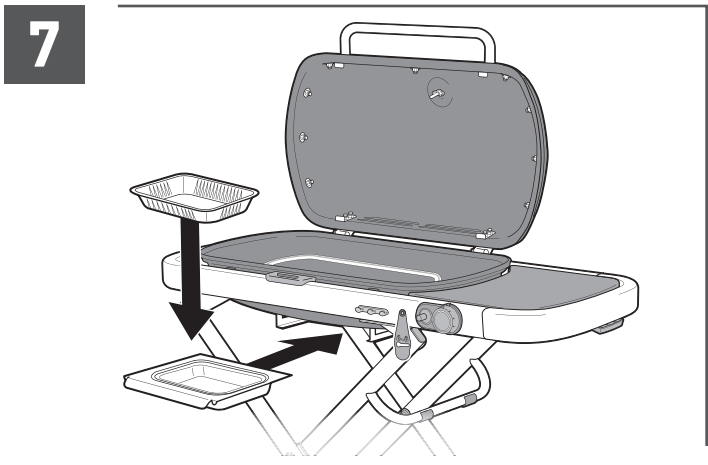
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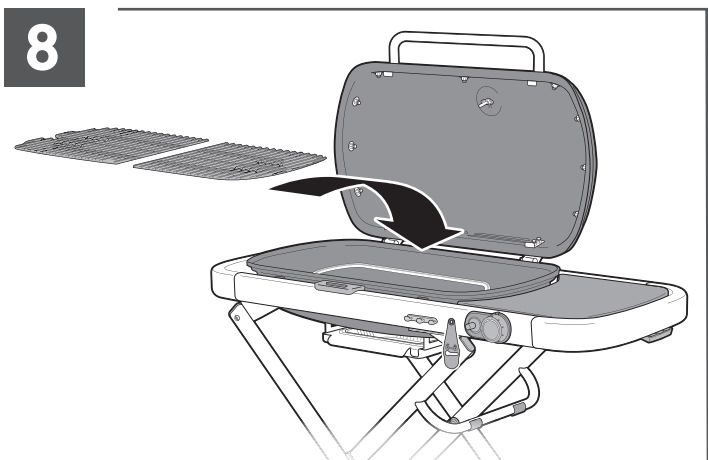
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7



8





## PRODUCT FEATURES

# TRAVELER FEATURES



### A Folding Cart for Easy Transport

Compact, folding cart with automatic lid lock allows the Traveler to easily go where you go. Its designed to fit in the trunk of your car and to not take up room in your garage when storing.

### B Porcelain-Enameled, Cast Iron Cooking Grills

Porcelain-enameled, cast-iron cooking grills provide even heat distribution across the entire barbecuing surface and superior heat retention.

### C Side Table and Tool Hooks

Use the side table to keep platters, seasonings, and tools within arm's reach. Hang your essential barbecuing tools on the hooks for easy access and organization of your workspace.

### D Built-In Thermometer

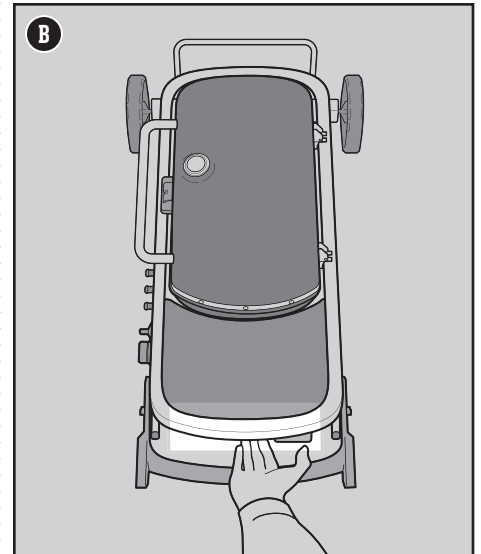
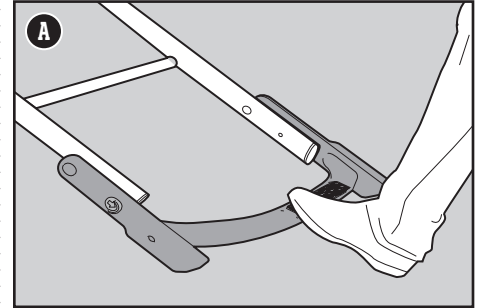
Being aware of the temperature inside of your barbecue allows you to adjust the heat when needed.

### E Automatic Lid Lock

Keeping the lid closed and the cooking grills in place occurs automatically when the barbecue is lowered to the down position.

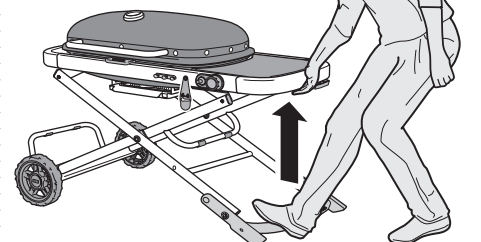
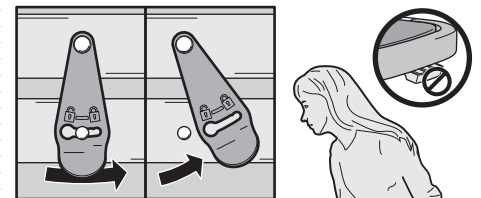
## Raising and Lowering the Barbecue

- When it's time to set up or put away the barbecue, follow these steps to ensure the barbecue is ready.
- When raising and lowering the barbecue, always be sure to stabilize the barbecue by keeping a foot placed on the foot stand (A), and grasping the barbecue from the END of the side table frame (B). It is recommended not to grasp the barbecue from the sides or corners of the frame.



### Raising the Barbecue

- 1) Move the cart lock to the unlocked position and disengage it from the pin.
- 2) Keep one foot on the foot stand and lift the barbecue from the end of the side table frame until it clicks into the raised position. **Do not grip the cart release lever while raising the barbecue.**





## Lowering the Barbecue

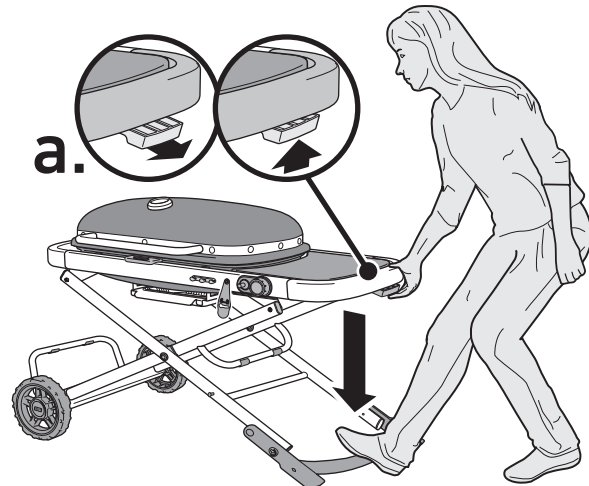
- 1) Make sure the burner control knob is in the off (O) position.
- 2) Close the lid.
- 3) Allow the barbecue to cool completely.
- 4) **Remove the propane cartridge.** Refer to "Removing the Propane Cartridge."

NOTE: A safety feature of the release lever actuates when the propane cartridge is installed. The release lever becomes locked out and the cart cannot be folded down while the propane cartridge is connected.

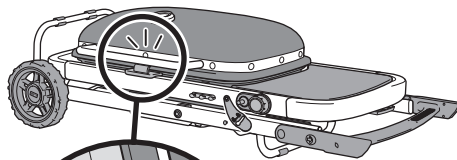
- 5) Always check the slide-out catch pan to clean or replace the disposable drip tray.
- 6) **To lower the cart,** make sure to keep one foot on the foot stand at the base of the barbecue and grasp the end of the side table frame (a).

Carefully disengage the release lever beneath the side table by: 1) pulling the lever toward you, and 2) lifting it up toward the end-rail. Then, slowly lower the barbecue keeping your foot in place.

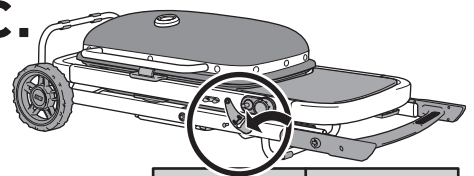
**Important: Use caution when lowering the cart. Always guide the cart while moving to the down position by maintaining a steady grip on the frame. Repeated lowering of the cart without maintaining a grip on the frame may cause damage to the gas spring.**



b.

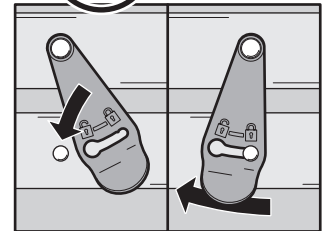
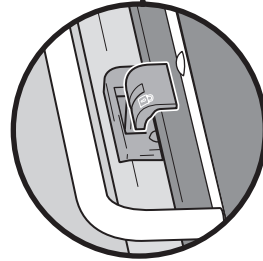


c.



## Transportation and Storage

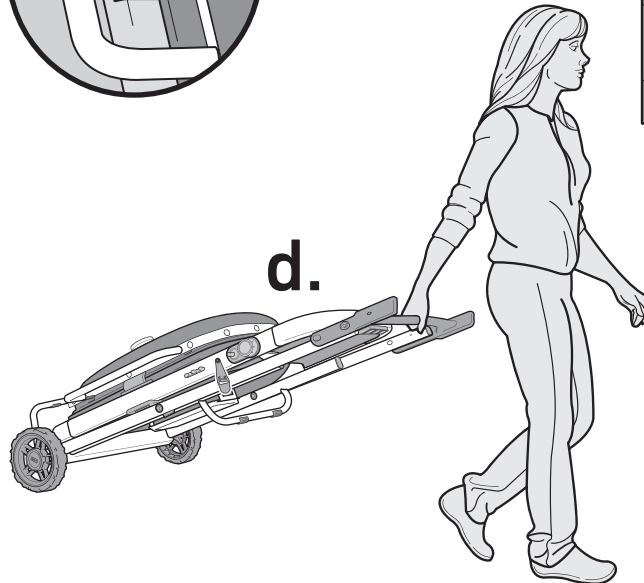
- 1) Once the cart is folded down, the automatic lid lock engages to keep the lid and cooking grills in place (b). To secure the cart in the folded position, fasten the cart lock over the pin (c) and move it to the locked position.
- 2) After the cart is lowered and locked, the barbecue is ready to roll (d).
- 3) For added convenience in the folded position, rotate the foot stand upward by first sliding back the red tabs on the side of the frame (e). This provides areas on both ends of the barbecue for lifting into storage or transportation.



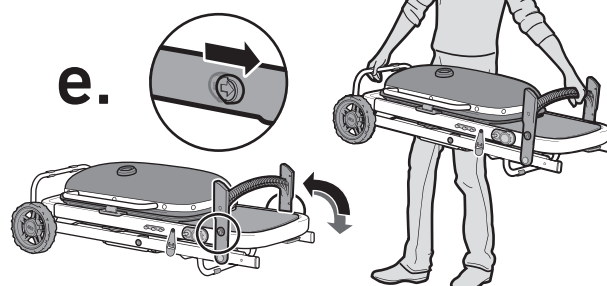
NOTE: Do not lift the barbecue by the lid handle.

- 4) After a thorough cleaning, store the barbecue upright for a smaller footprint (f). Follow the steps in the "Cleaning and Maintenance" section of this owner's manual.

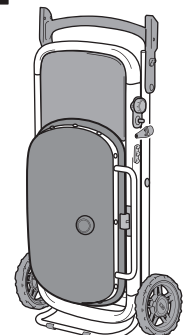
d.



e.



f.



⚠ **WARNING:** Only set up the cart on a stable and level outdoor surface. Never set up the cart on a sloping surface.

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

⚠ **WARNING:** Do not store the barbecue while the propane cartridge is attached.

⚠ **WARNING:** Do not store or transport a disconnected propane cartridge inside the barbecue.

⚠ **CAUTION:** Do not move the barbecue when in use. Allow the barbecue to cool before moving or storing.

⚠ **CAUTION:** Do not lift the barbecue by the lid handle as this could result in damage to the lid lock.

⚠ **CAUTION:** Do not stack additional items on barbecue during storage or transit.



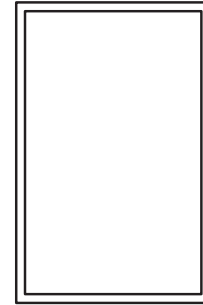
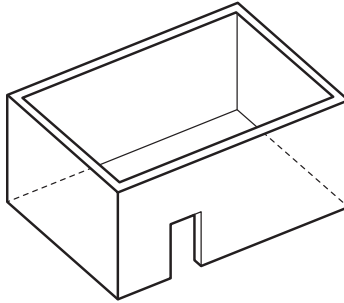
# GETTING STARTED

## Considerations for Locating your Barbecue

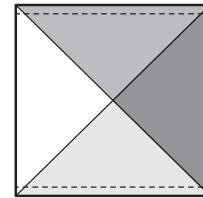
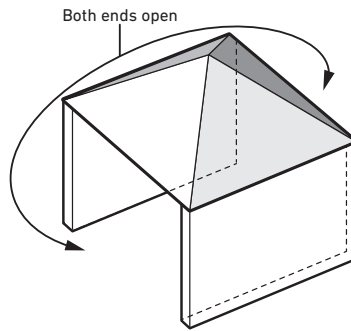
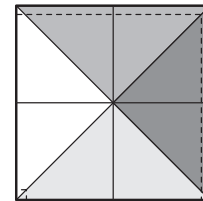
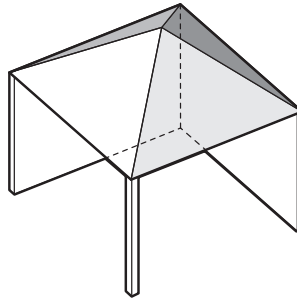
Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (A).
- Within a partial enclosure that includes an overhead cover and no more than two walls (B).
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply (C):
  - (i) at least 25% of the total wall area is completely open; and
  - (ii) at least 30% of the remaining wall area is open and unrestricted.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

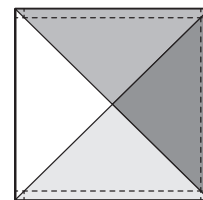
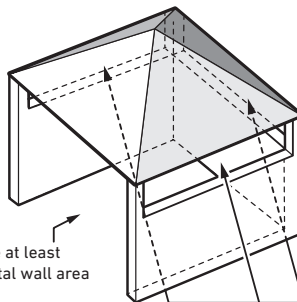
**A**



**B**

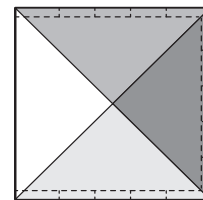
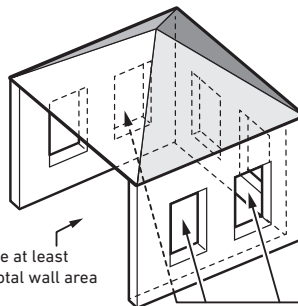


**C**



Open side at least 25% of total wall area

30% or more in total of the remaining wall area is open and unrestricted

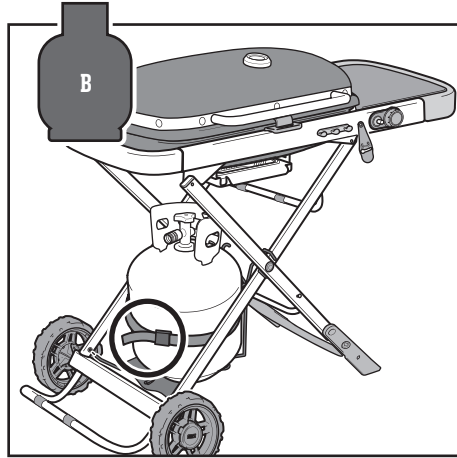
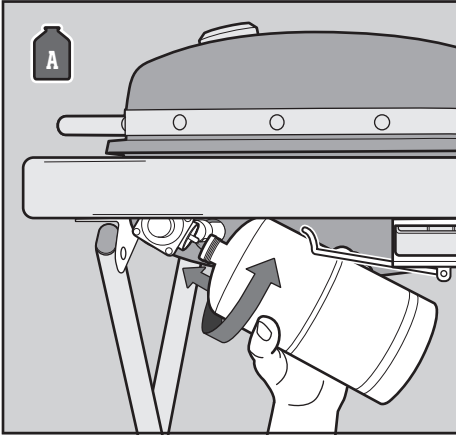


Open side at least 25% of total wall area

30% or more in total of the remaining wall area is open and unrestricted

**△ IMPORTANT:** This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.





The instructions in this owner's manual explain installation of two possible types of fuel sources: disposable fuel cartridges **(A)** and larger refillable gas cylinders **(B)**. The Traveler can use either of these two options. Follow the specific gas connection instructions that match your fuel source.

## Important Information about Propane Gas & Gas Connections

Liquefied petroleum gas, also called LPG, LP gas, liquid propane, or simply propane or butane, is the flammable, petroleum-based product used to fuel your barbecue. It is a gas at moderate temperatures and pressure when it is not contained. But at moderate pressure inside a container, such as a tank, LP is a liquid. As pressure is released from the tank, the liquid readily vapourises and becomes gas.

### Safe Handling Tips for Cartridges And Cylinders

There are various guidelines and safety factors that you need to keep in mind when using propane gas. Carefully follow these instructions before using your gas barbecue.

- Do not use a damaged cartridge/cylinder. A dented or rusty cartridge/cylinder or a cartridge/cylinder with a damaged valve may be hazardous and should be replaced with a new cartridge/cylinder immediately.
- Handle "empty" cartridges/cylinders with the same care as you handle full cartridges/cylinders. Even when a cartridge/cylinder is empty of liquid, there may still be gas pressure inside the cartridge/cylinder.
- Cartridges/cylinders should not be dropped or handled roughly.
- Never store or transport the cartridge/cylinder where temperatures can reach 51° C (the cartridge/cylinder will become too hot to hold by hand). For example: do not leave the cartridge/cylinder in a car on a hot day.
- Check that seals between the appliance and the gas container are in place and in good condition before connecting the gas container.
- Do not use this appliance if it has damaged or worn seals.
- Do not use this appliance if it is leaking, damaged or does not operate properly.
- Leak-test the joint where the regulator connects to the cartridge/cylinder each time a reconnection occurs. For example: test each time the cartridge/cylinder is reinstalled.
- Store cartridges/cylinders outdoors in a well-ventilated area out of the reach of children. Any indoor storage must comply with AS/NZS 1596.

- Do not connect to natural gas supply (city gas). The valves and orifices are designed exclusively for liquefied petroleum gas.
- The areas around the cartridge/cylinder must be free and clear from debris.
- The cartridge/cylinder should be changed in a well-ventilated location, preferably outside away from people and any sources of ignition, such as naked flames, pilot flames, electric heaters/equipment.
- To check for gas in the cylinder, liquid fuel may be heard or detected when the container is gently shaken.

### Additional Tip for Cartridges

- Always turn off the burner control knob before disconnecting gas cartridge from the regulator.

### Additional Tips for Cylinders

- Always close the cylinder valve before disconnecting the cylinder from the adapter hose.
- Cylinders must be installed, transported, and stored in an upright position.
- Routinely check the cylinder to ensure the test date has not expired. Do not use a cylinder which has an expired test date.

### What is a Regulator?

Your gas barbecue is equipped with a pressure regulator, which is a device to control and maintain uniform gas pressure as gas is released from the gas cylinder.

### Regulator Connections

#### Requirements for Both Cartridges and Cylinders

- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.

#### Additional Requirements for Cylinders

- Avoid kinking the hose.
- Change the flexible hose when national regulations stipulate this as a requirement.
- Only a nationally approved low-pressure hose and regulator must be used.
- Replacement regulator and hose assemblies must be as specified by Weber-Stephen Products LLC.

## Burner Injector Size and Consumption Data

Traveler Gas Barbecue	INJECTOR SIZE
Main Burner	1,03 mm
CONSUMPTION DATA	
Main Burner	13,4 MJ/h Propane



# GETTING STARTED



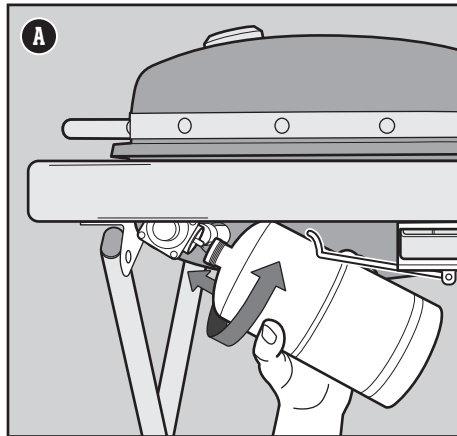
## Disposable Propane Cartridge Installation & Leak Checking

### Installing the Propane Cartridge

This appliance shall only be used with:

- i. a 100% propane fuel, non-refillable gas cylinder complying to US DOT-39 with a CGA600 connection, or;
  - ii. ULPG supplied from a refillable cylinder complying with AS2030.1, using the supplied high pressure gas hose with CGA600 connection.
- 1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position.
  - 2) Push propane cartridge into regulator and turn clockwise until tight (A). Gas flows from the propane cartridge once it is connected.

With the propane cartridge in place, the release lever of the cart becomes locked, preventing the barbecue from being lowered.



16.4 oz (465 g)

### Removing the Propane Cartridge

Every time you need to lower the barbecue cart, or your propane cartridge needs to be replaced, follow these instructions to remove it.

- 1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position.
- 2) Unscrew propane cartridge from regulator and remove it from the barbecue.

### Storage and/or Travel

Disconnect the cartridge if: 1) the cartridge is empty; 2) the barbecue is being transported; 3) the barbecue is being stored in a garage or other enclosed area; 4) the barbecue is not in use.

- Place dust cap on cartridge valve outlet whenever the cartridge is not in use. Only install the type of dust cap on the cartridge valve outlet that is provided with the cartridge. Other types of caps or plugs may result in leakage of gas.
- Do not store a disconnected propane cartridge in a building, garage, or any other enclosed area.
- Do not store or transport a disconnected propane cartridge inside the barbecue.

For barbecues that have been stored or left unused for a while, it is important to follow these guidelines:

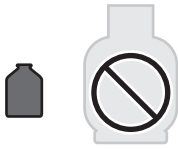
- The WEBER gas barbecue should be checked for gas leaks and any obstructions in the burner tube before it is used. (Refer to "CHECKING FOR GAS LEAKS" and "ANNUAL MAINTENANCE.")
- Check that the areas under the cookbox and the removable catch pan are free from debris that might obstruct the flow of combustion or ventilation air.
- The spider/insect screen should also be checked for any obstructions. (Refer to "ANNUAL MAINTENANCE.")

⚠ **WARNING:** It may be hazardous to attempt to fit other types of gas containers.

⚠ This appliance must only be serviced by an authorized person.

⚠ **WARNING:** Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.

⚠ **CAUTION:** Use cartridges that are marked "Propane" only.



## What is a Leak Check?

Once the propane cartridge is properly installed, 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 cartridge. The fuel system in your barbecue 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 every time you disconnect and reconnect a gas fitting. The following fittings should be tested:

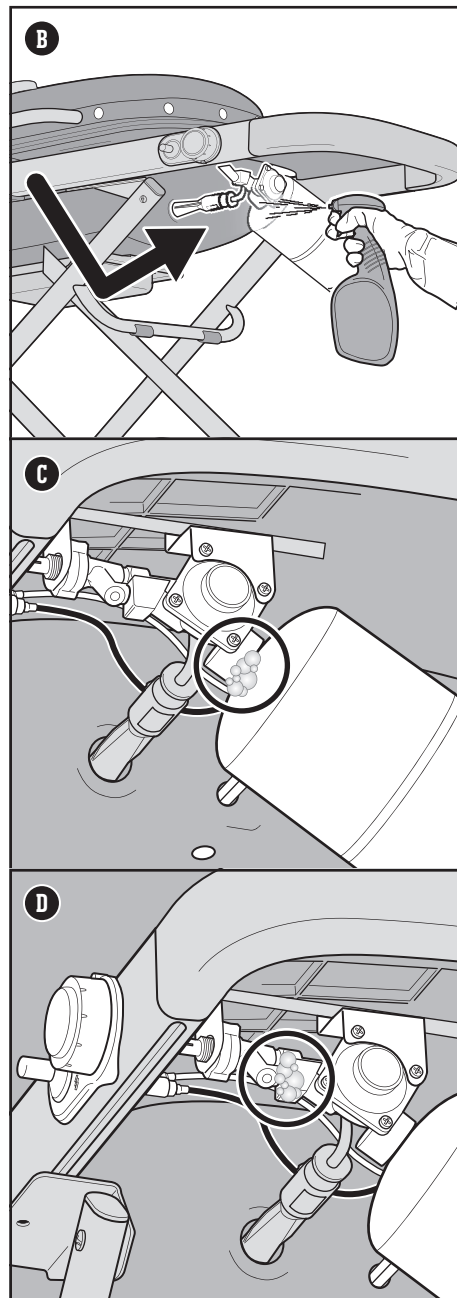
- Where the cartridge connects to the regulator.
- Where the regulator connects to the valve.

## Checking for Gas Leaks

If there is a leak from your appliance (smell of gas) and you cannot stop the gas flow, remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. Do not try to detect leaks using a flame.

- 1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position.
- 2) Wet fittings **(B)** 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.
- 3) If bubbles appear there is a leak:
  - a) If the leak is at the cartridge **(C)**, remove the propane cartridge. **DO NOT OPERATE THE BARBECUE.** Install a different propane cartridge and recheck for leaks with a soap and water solution. If the leak persists, remove the propane cartridge. **DO NOT OPERATE THE BARBECUE.** Contact the Customer Service Representative in your area using the contact information on our website.
  - b) If the leak is at the regulator **(D)**, remove the propane cartridge. **NEVER ATTEMPT TO TIGHTEN THE REGULATOR. DO NOT OPERATE THE BARBECUE.** 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:
  - a) 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.*



**⚠ 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 barbecue if there is a gas leak present.

**⚠ DANGER:** If you see, smell, or hear the hiss of gas escaping from the propane cartridge:

- 1) Move away from propane cartridge.
- 2) Do not attempt to correct the problem yourself.
- 3) Call your fire department.

**⚠ DANGER:** Do not store a spare cartridge under or near this barbecue.



# GETTING STARTED



## ULPG Cylinder Installation & Leak Checking

The Traveler includes the accessories required to connect to a standard refillable ULPG cylinder. To prepare the barbecue for use with a ULPG cylinder, you will first need to connect the gas hose and install the cylinder holder.

### Connecting and Routing the Gas Hose

- 1) Attach the male fitting of the gas hose to the regulator with the CGA600 connection. Tighten by turning the fitting clockwise (A). Hand tighten only. While using the gas hose, use care to route the gas hose away from the cookbox and other hot surfaces (B).

Only use the hose assembly as supplied with this appliance for connection to the cylinder - DO NOT USE ADAPTORS.

### Installing the Cylinder Holder

- 1) Place the cylinder holder within the cart, with the top hooks resting around the upper frame legs (C).
- 2) Insert the two bottom wire supports into the holes at the bottom of the frame legs (D).

NOTE: Once installed, the cylinder holder can remain attached to the cart. It automatically folds flat as the barbecue is lowered for transportation and storage.

### Inspect the Cylinder

Check the ULPG cylinder before use to ensure a proper gas connection.

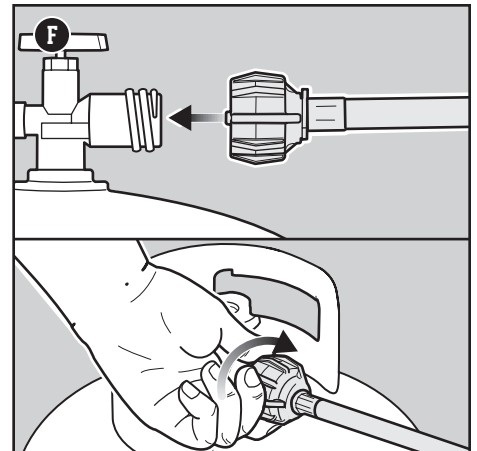
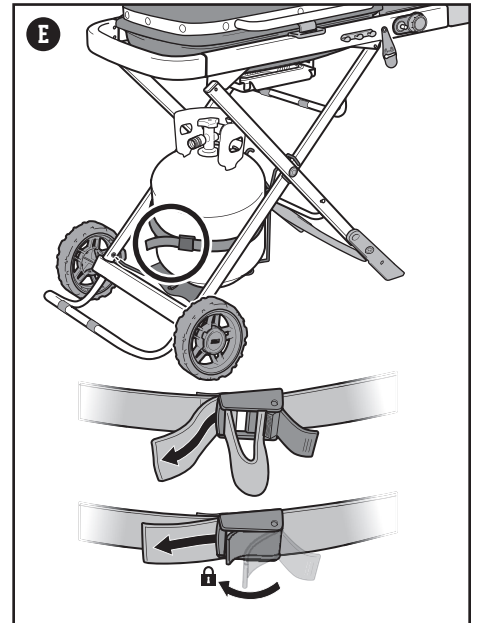
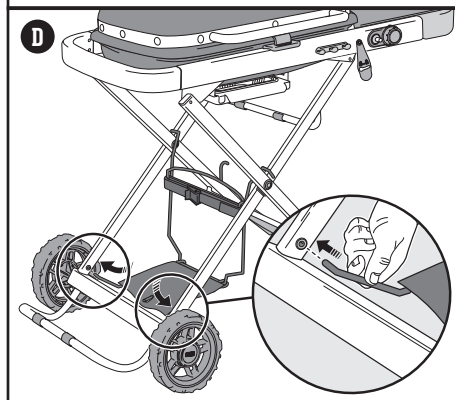
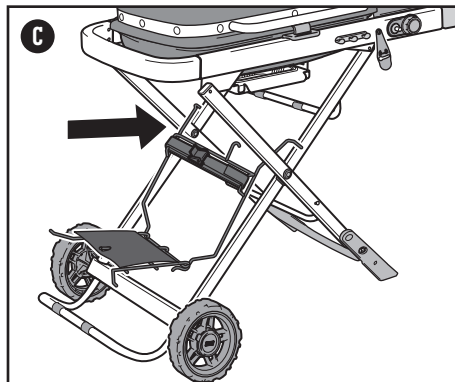
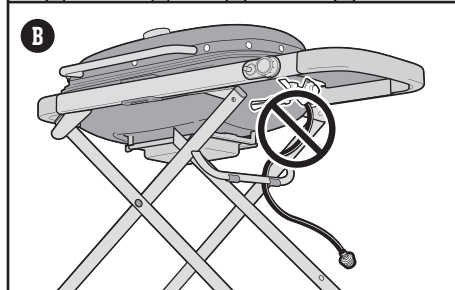
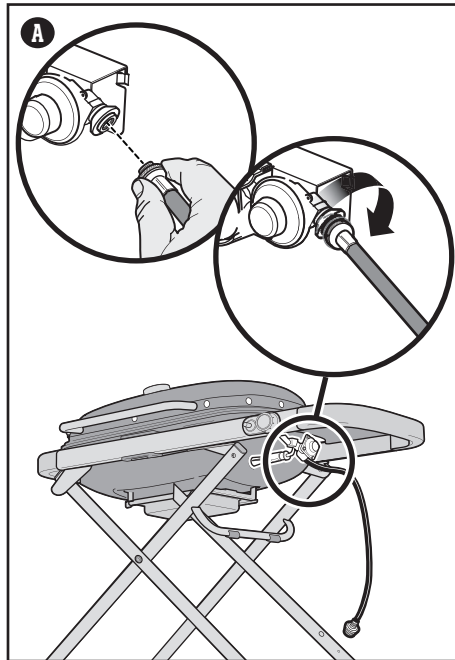
- Confirm that the ULPG cylinder valve is fully closed. Close by turning valve clockwise.
- Confirm that the ULPG cylinder valve is the proper mating type for the gas hose.
- Inspect the ULPG cylinder valve for damage or debris. If damaged, return ULPG cylinder to local retailer.

### Cylinder Installation

- 1) Place the ULPG cylinder on the cylinder holder
- 2) Turn the ULPG cylinder so the opening of the valve faces the side or back of the barbecue.
- 3) Secure the cylinder with the cylinder strap (E).

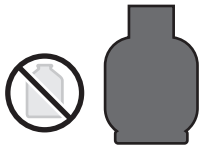
### Connect the Gas Hose to the Cylinder

- 1) Check that the burner control knob is in the off  $\circ$  position. Check by pushing in and turning knob clockwise.
- 2) Connect the gas hose coupling to the ULPG cylinder. Hand tighten only.
  - a) Tighten by turning the fitting clockwise (F).



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

For replacement hose, regulator, and valve assemblies, contact the Customer Service Representative in your area using the contact information on our web site. Log on to [weber.com](http://weber.com).



## What is a Leak Check?

Once the ULPG cylinder is properly installed, 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 ULPG cylinder. Weber recommends performing a thorough leak check after assembly, as well as annually. The following fittings should be tested:

- Where the cylinder connects to the gas hose.
- Where the gas hose connects to the regulator.
- Where the regulator connects to the burner valve.

## Checking for Gas Leaks

If there is a leak from your appliance (smell of gas) immediately attempt to turn off the cylinder valve. Remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. Do not try to detect leaks using a flame.

- 1) Wet fittings (**H**) 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) Slowly open gas supply by turning cylinder valve anti-clockwise while checking for bubbles.
- 3) If bubbles appear there is a leak:
  - a) If the leak is at the cylinder (**I**), turn off the gas. **DO NOT OPERATE THE BARBECUE.** Disconnect the ULPG cylinder and return the ULPG cylinder to your local retailer.
  - b) If the leak is at the fitting indicated in illustration (**J**), re-tighten the fitting and recheck for leaks with soap and water solution. If leak persists, turn off the gas. **DO NOT OPERATE THE BARBECUE.**
  - c) If the leak is at the regulator (**K**), turn off the gas. **DO NOT OPERATE THE BARBECUE.** Contact the Customer Service Representative in your area using the contact information on our website.

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:
  - a) Turn gas supply off at the ULPG cylinder 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.*

## Refilling or Replacing an ULPG Cylinder

### Removing the ULPG Cylinder

Every time you need to lower the barbecue cart, or your ULPG cylinder needs to be refilled or replaced, follow these instructions to remove it.

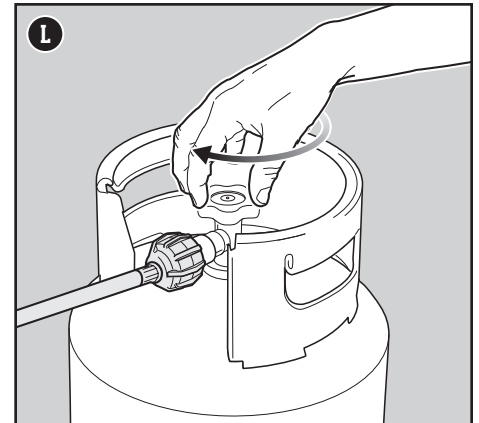
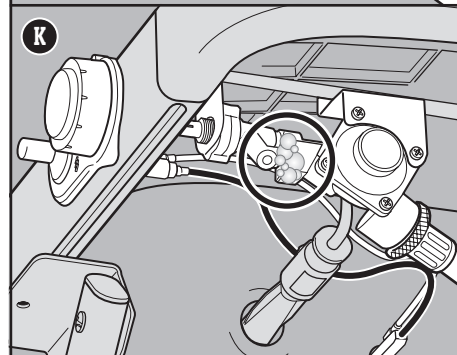
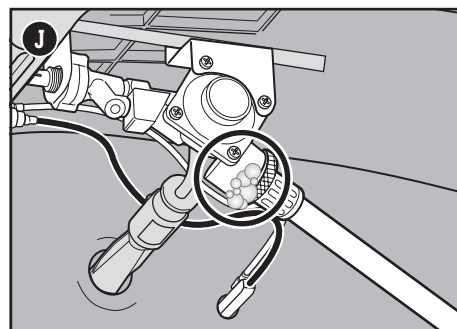
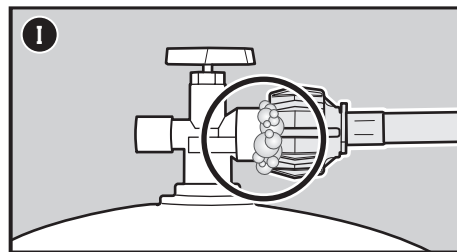
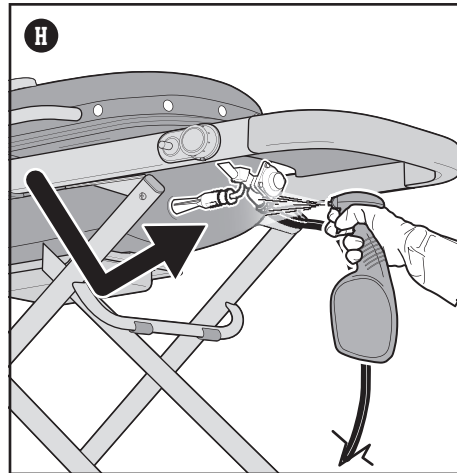
- 1) Confirm that the cylinder valve is fully closed. Close by turning valve clockwise (**L**).
- 2) Unscrew gas hose coupling from the cylinder.
- 3) Loosen the cylinder strap and lift ULPG cylinder off cylinder holder.

### Additional Leak Check Precautions

The following fittings should be tested for gas leaks each time an ULPG cylinder is refilled and reinstalled:

- Where the gas hose connects to the cylinder (**I**) and at the regulator (**J**).

Follow the instructions for "Checking for Gas Leaks".



**⚠ 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 barbecue if there is a gas leak present.

**⚠ DANGER:** If you see, smell, or hear the hiss of gas escaping from the cylinder:

1. Move away from cylinder.
2. Do not attempt to correct the problem yourself.
3. Call the emergency fire services.

**⚠ DANGER:** Always close the cylinder valve before disconnecting the regulator. Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while this barbecue is in operation.

**⚠ DANGER:** Do not store a spare cylinder under or near this barbecue. Never fill the cylinder beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.



# OPERATION

## The Very First Time You Barbecue

### Perform an Initial Burn-Off

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

## Every Time You Barbecue

### Meal-to-Meal Maintenance

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

### Check for Grease

Your barbecue 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 cookbox and into a disposable drip tray that lines the slide-out catch pan. This system should be cleaned each and every time you barbecue to prevent fires.

- 1) Confirm that the barbecue is off and cool.
- 2) Remove the slide-out catch pan (A). 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.
- 3) Reinstall all components.

### Preheat the Barbecue

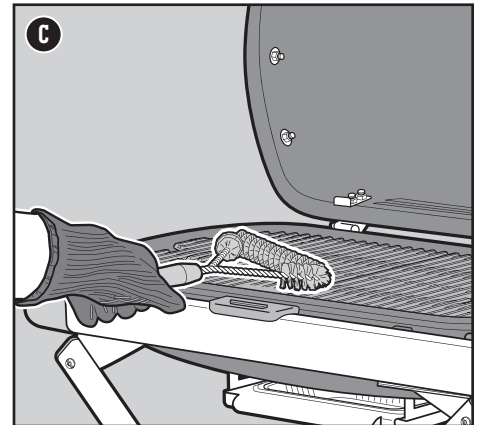
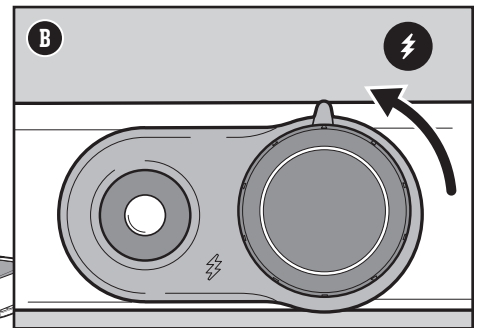
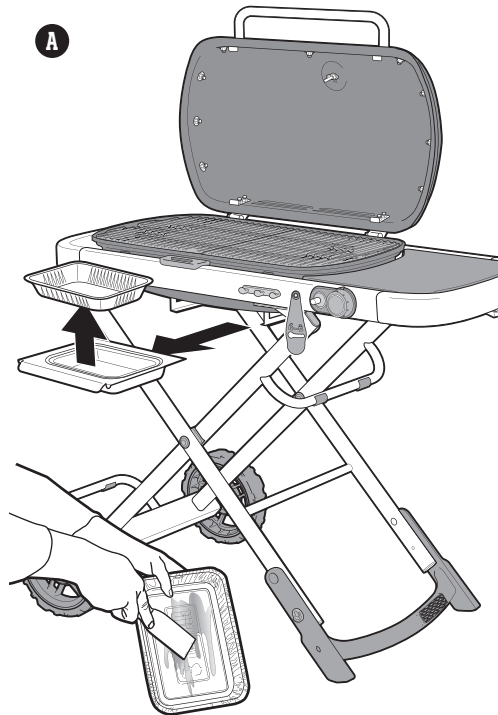
Preheating the barbecue is critical to successful barbecuing. Preheating helps to prevent food from sticking to the grills and gets the grills hot enough to sear properly. It also burns off residue of a previously cooked meal.

- 1) Open the barbecue lid.
- 2) Ignite your barbecue according to the ignition instructions in this Owner's Manual.
- 3) Close lid.
- 4) Preheat the barbecue with the burner on the start/high 🔥 position for 10 to 15 minutes or until thermometer registers 260° C (500° F) (B).

### Clean the Cooking Grills

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

- 1) Brush the grills with a stainless steel bristle barbecue brush immediately after preheating (C).



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

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

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

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

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




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



## Igniting the Barbecue


### Using the Ignition System to Ignite the Barbecue

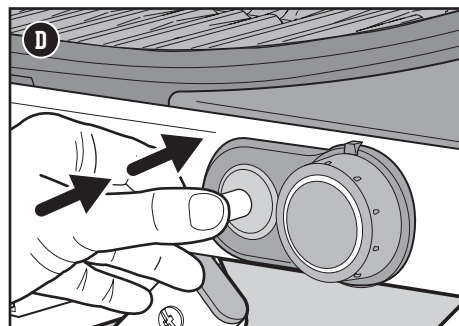
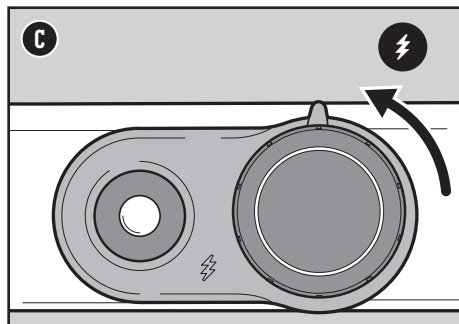
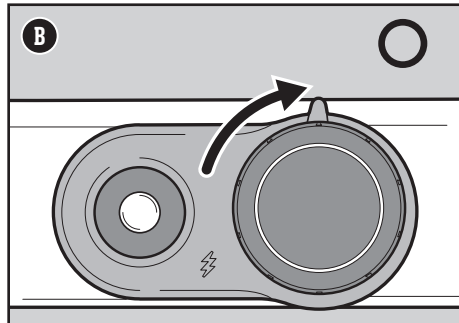
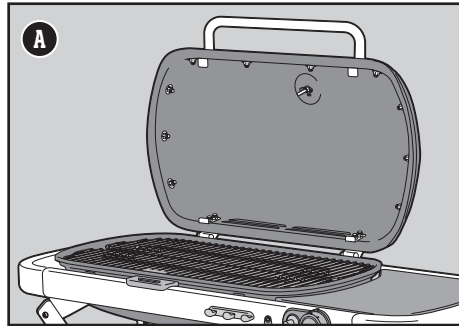
The ignition system ignites the burner with a spark from the igniter electrode. You generate the energy for the spark by pushing the igniter button. You will hear the igniter ticking. After preheating on high is complete, you may adjust the burner control knob to your desired setting for barbecuing.

- 1) Open the barbecue lid (A).
- 2) Check that the burner control knob is in the off  position. Check by pushing in and turning knob clockwise (B).
- 3) Confirm that the cartridge/cylinder is properly installed and gas is on. Refer to "Installing the Propane Cartridge/Cylinder Installation."
- 4) Push the burner control knob in and turn it counterclockwise to the start/high  position (C).
- 5) Push the red igniter button several times, so it clicks each time (D).
- 6) Check that the burner is lit by looking through the cooking grills. You should see a flame.
- 7) If the burner does not ignite, turn burner control knob to the off  position and wait five minutes to allow the gas to clear before attempting to light the burner again.

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

### To Extinguish Burners

- 1) Push the burner control knob in and then turn clockwise all the way to the off  position.



⚠ WARNING: Open lid during ignition.

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

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



# PRODUCT CARE

## Cleaning and Maintenance

### Cleaning the Inside of the Barbecue

Over time, the performance of your barbecue can diminish if it has not been maintained properly. Low temperatures, uneven heat, and food sticking to cooking grills are all signs that cleaning and maintenance are overdue.

A thorough cleaning is recommended when the barbecue is going to be folded and stored vertically, or at least twice a year. Consistent use may require quarterly cleanings. When your barbecue is off and cool, start by cleaning the inside, from the top down.

### 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 looks 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 barbecue brush (A). To minimize further build-up, the inside of the lid can be wiped with a paper towel after barbecuing while the barbecue is still warm (not hot).

### Cleaning the Cooking Grills

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

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

### Cleaning the Burner

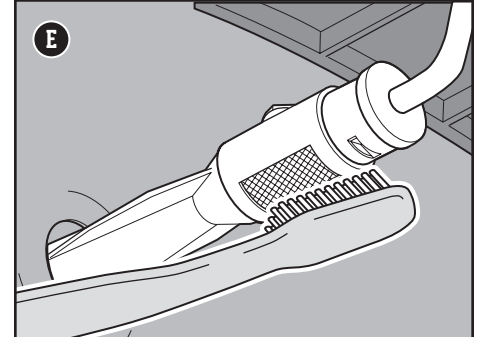
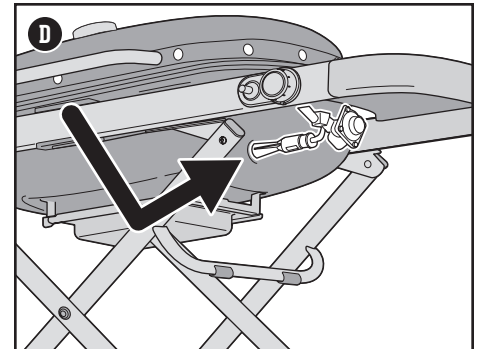
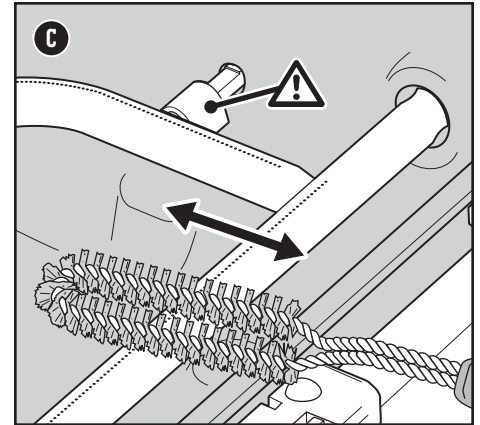
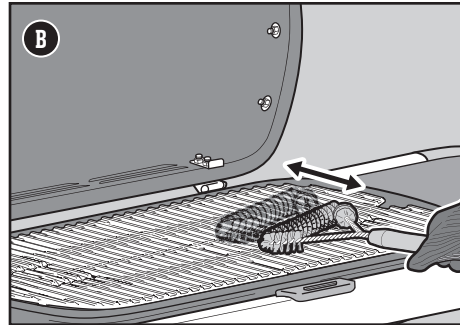
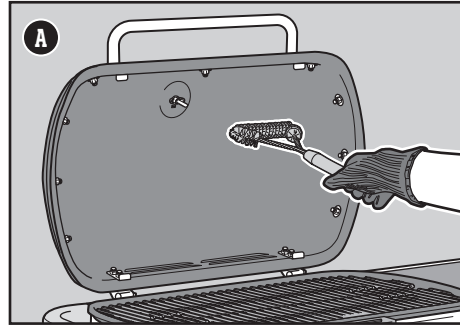
Two areas on the burner that are key to optimum performance are the ports (small openings running along the length of the burner) and the spider/insect screens on the ends of the burner. Keeping these areas clean is essential for safe operation.

#### Cleaning the Burner Ports

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

#### Cleaning the Spider Screens

- 1) Locate the end of the burner behind the control panel where it meets the valve (D).
- 2) Clean the spider/insect screen on the burner using a soft bristle brush (E).



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

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

⚠ CAUTION: Do not place any barbecue 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 barbecue: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), or abrasive cleaning pads.

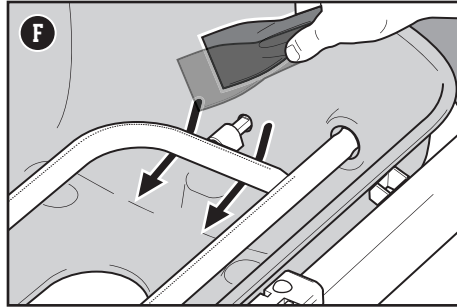




## Cleaning the Cookbox

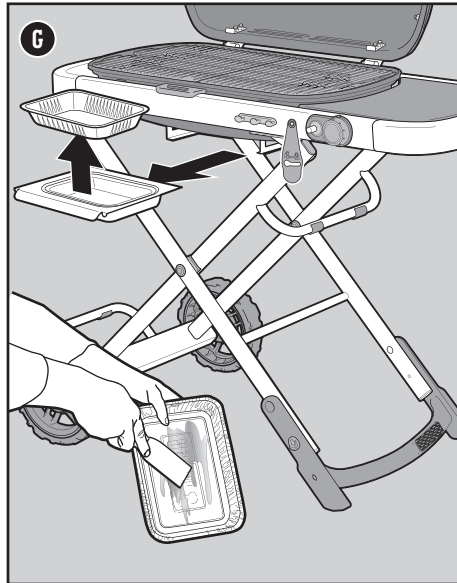
Look inside the cookbox for any grease accumulation or leftover food particles. Excessive accumulation can cause a fire.

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



## Cleaning the Grease Management System

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



## Cleaning the Outside of the Barbecue

The outside of your barbecue 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 barbecues. 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 Barbecues that are in Unique Environments

If your barbecue 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 barbecue 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.



## FOIL PANS

Perfect for lining the 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 barbecuing.



## BARBECUE BRUSH

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



# TROUBLESHOOTING

## BARBECUE WILL NOT IGNITE

### SYMPTOM

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

CAUSE	SOLUTION
There is a problem with gas flow.	If the barbecue 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 <b>match lighting IS NOT successful</b> , follow the gas flow troubleshooting suggestions on the next page.
There is a problem with the ignition system.	If the barbecue 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 <b>match lighting IS successful</b> , follow the instructions below for “Checking the Components of the Ignition System.”

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

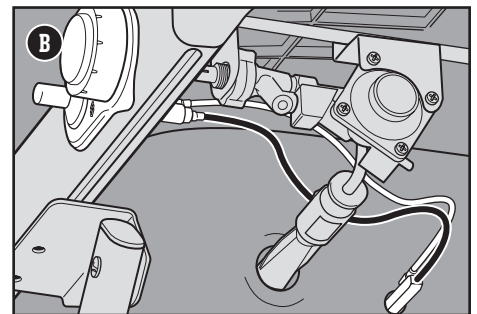
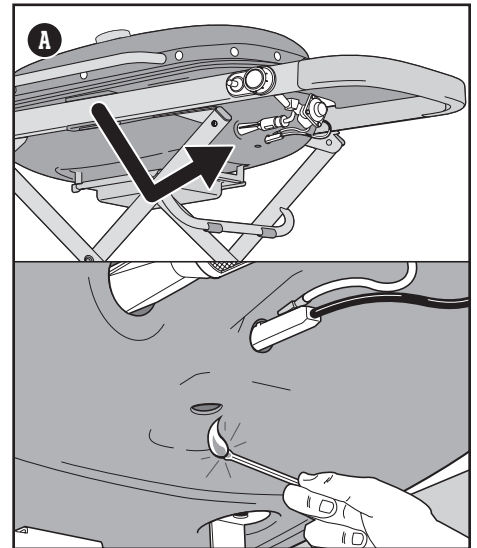
- 1) Open the barbecue lid.
- 2) Check that the burner control knob is in the off  $\circ$  position. Check by pushing in and turning knobs clockwise.
- 3) Confirm that the cartridge/cylinder is properly installed and gas is on. Refer to “Installing the Propane Cartridge/Cylinder Installation.”
- 4) Strike a match and put the flame under the matchlight hole (A).
- 5) While holding lit match, 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 grills.
- 7) If the burner does not ignite within 4 seconds, turn burner control knob to the off  $\circ$  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 Ignition System.”

### Checking the Components of the Ignition System

When pressing the igniter button you should hear it click. Check the wires to ensure the igniter is creating a spark.

#### Checking the Wires

- 1) Check that the white and black ignition wires are connected securely to the terminals on the igniter button behind the control panel (B).
- 2) Verify the igniter button pushes in, clicks, and returns out again.



**REPLACEMENT PARTS**

To obtain replacement parts, contact the local retailer in your area or log onto [weber.com](http://weber.com).

**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](http://weber.com).



## GAS FLOW

### SYMPTOM

- Barbecue does not reach desired temperature or heats unevenly.
- The burner fails 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

The cartridge/cylinder is low or empty.

Burner ports are dirty.

### SOLUTION

Replace cartridge/cylinder.

Clean burner ports. Refer to "Cleaning the Burner Ports."

### SYMPTOM

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

### CAUSE

Spider screens on the burner is obstructed.

### SOLUTION

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.

### SYMPTOM

- The smell of gas and/or a light hissing sound.

### CAUSE

Connection between regulator and cartridge/cylinder could be incomplete.

The regulator coupling with the cartridge/cylinder could be damaged.

### SOLUTION

Extinguish any open flame. Remove and reinstall the cartridge/cylinder. Refer to "Installing the Propane Cartridge/Cylinder Installation" section of your owner's manual.

Extinguish any open flame. Remove the cartridge/cylinder. DO NOT OPERATE THE Barbecue. Contact the Customer Service Representative in your area using the contact information on our website.

## GREASY BARBECUE (Peeling Paint & Flare-Ups)

### SYMPTOM

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

### CAUSE

The flakes you see are accumulated cooking vapours that have turned into carbon.

### SOLUTION

This happens over time after repeated use of your barbecue. This is not a defect. Clean the lid. Refer to the "Product Care" section.

### SYMPTOM

- Experiencing flare-ups when barbecuing or preheating.

### CAUSE

There is leftover food from the previous meal.

The inside of the barbecue needs to be cleaned thoroughly.

### SOLUTION

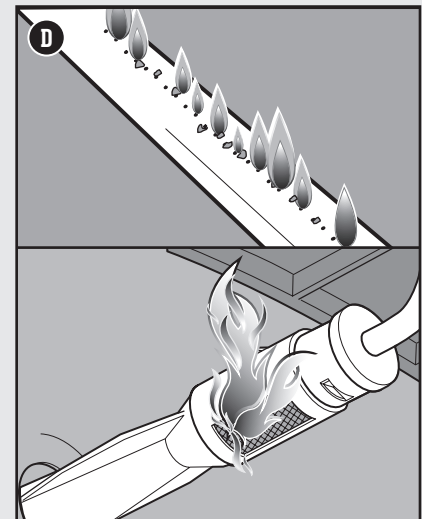
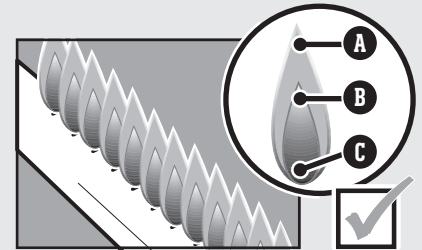
Preheat the barbecue on the highest setting for 10 to 15 minutes.

Follow the steps in the "Cleaning and Maintenance" section to clean the barbecue inside from the top down.

## Proper Burner Flame Pattern

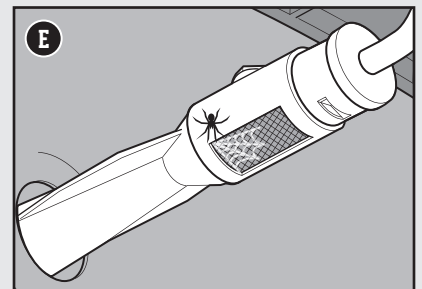
The burner in your barbecue is factory set for the correct air and gas mixture. When the burner is performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).

**⚠ 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 barbecue.**



## 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.



**⚠ 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.**

**⚠ WARNING: Failure to use genuine Weber-Stephen parts for any repair or replacement will void all warranty protection.**

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



# Barbecuing Do's and Don'ts

### Preheat each and every time.

If the cooking grills aren't hot enough, food will stick, and you will likely never have a chance of searing properly or developing those handsome grill marks. When a recipe calls for medium or high heat, always preheat the barbecue on the highest setting first. Open the lid, turn up the heat, close the lid, and then let the cooking grills heat up for about ten minutes or until the lid thermometer reads 260°C (500°F). For low and slow cooking, there is no need to preheat on high. Ensure your cooking grills are clean and preheat as per the instructions in your barbecue's handbook.

### Don't barbecue on dirty grills.

Tossing food onto the cooking grills before they have been cleaned is never a good idea. Leftover "stuff" on the grills acts like glue, binding it to the grills and your new food. To avoid tasting last night's dinner on today's lunch, make sure that you are barbecuing on a clean cooking grill. Once the grills 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 barbecuing 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 grills restricts your flexibility. Leave at least one-quarter of the cooking grills clear, with plenty of space between each food item, in order to get your tongs in there and easily move the food around. Sometimes barbecuing 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 barbecue 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 grills are hotter, the barbecuing times are faster, the smoky tastes are stronger, and the flare-ups are fewer. So put a lid on it!

### Only flip once.

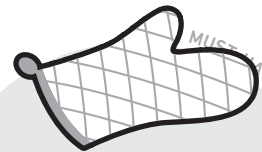
What's better than a juicy steak with a deep sear and plenty of beautifully caramelised bits? The key to accomplishing these results is to keep your food in place. Sometimes we have the tendency to flip our food before it reaches the desirable level of colour and flavour. In nearly all cases when using the direct method, 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 barbecue.

### Know when to tame the flame.

When barbecuing, 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, barbecuing 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 barbecue to make char-grilled entrées, sides, and even desserts. Register your barbecue to receive special content that will inspire you along the way. We'd love to join you on your barbecuing adventures.



## BARBECUE MITTS

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



## TIMER

Avoid the disappointment of torching your dinner by simply setting a timer.

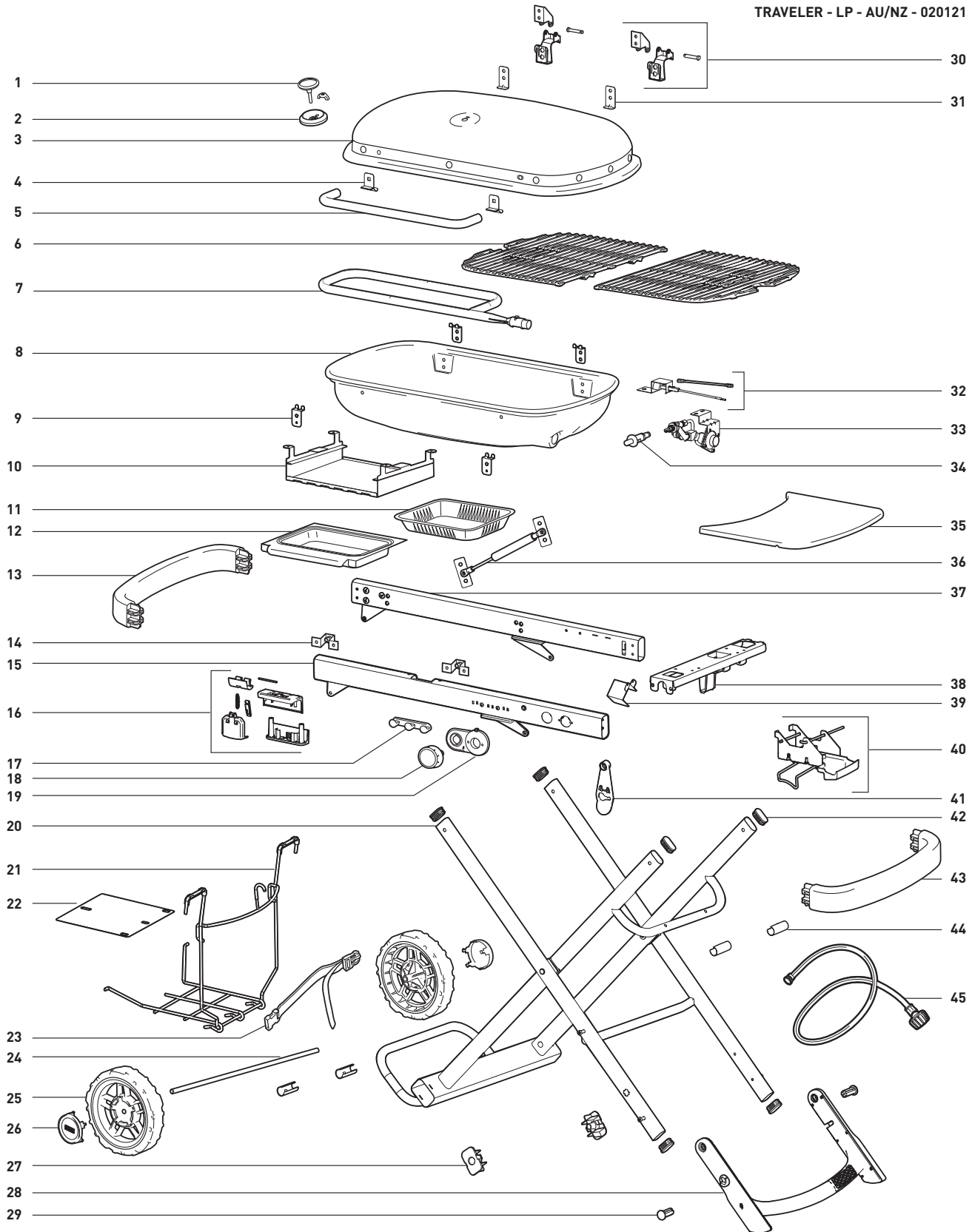
Nothing fancy needed—just one that is reliable and easy to use.

DON'T FORGET TO REGISTER

# REPLACEMENT PARTS



TRAVELER - LP - AU/NZ - 020121





# NOTES





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