



1000 1200 2000 2200

BARBECUE OWNER'S GUIDE

UNIVERSAL LIQUEFIED PETROLEUM GAS



Thank you for purchasing a WEBER barbecue.

Now take a few minutes and protect it by registering your product online at www.weber.com.

⚠ DANGER

If you smell gas:

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

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

⚠ DANGER

- 1) Never operate this appliance unattended.
- 2) Never operate this appliance within 610 mm (2 ft) of any structure, combustible material or other gas cylinder.
- 3) Never operate this appliance within 7.5 m (25 ft) of any flammable liquid.
- 4) If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

Carefully follow all leak-check procedures in this Owner's Guide prior to barbecue operation. Do this even if the barbecue was dealer-assembled.

Do not ignite this appliance without first reading the burner ignition sections of this manual.

**THIS GAS APPLIANCE IS
DESIGNED FOR OUTDOOR
USE ONLY.**

87061

AU - AUSTRALIA
NZ - NEW ZEALAND
022222

WARNINGS

⚠ DANGER

Failure to follow the DANGERS, WARNINGS and CAUTIONS contained in this Owner's Guide may result in serious bodily injury or death, or may result in a fire or an explosion causing damage to property.

WARNINGS:

- ⚠ Do not use this barbecue unless all parts are in place. The barbecue must be properly assembled according to the assembly instructions.
- ⚠ Your WEBER gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children and pets away while barbecue is in use.
- ⚠ This WEBER gas barbecue is not intended for commercial use.
- ⚠ This WEBER gas barbecue is not intended for and should never be used as a heater.
- ⚠ Exercise caution when using your WEBER gas barbecue. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.
- ⚠ Do not use charcoal or lava rock in your WEBER gas barbecue.
- ⚠ While igniting the barbecue or cooking, never lean over open barbecue.
- ⚠ Never place hands or fingers on the front edge of the cookbox when the barbecue is hot or the lid is open.
- ⚠ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ Use the pressure regulator and hose assembly that is supplied with your WEBER gas barbecue.
- ⚠ Should the burner go out while barbecue is in operation, turn the gas valve off. Open the lid and wait five minutes before attempting to relight barbecue, using the igniting instructions.
- ⚠ Do not use the WEBER Q barbecue in any vehicle or in any storage or cargo area of any vehicle, including cars, trucks, station wagons, mini-vans, sport utility vehicles (SUVs) or recreational vehicles (RVs).
- ⚠ Do not install in, or connect to the consumer piping or gas supply of a boat or caravan.
- ⚠ Do not place barbecue on glass or a combustible surface.
- ⚠ Do not build this model of barbecue in any built-in or slide-in construction. Ignoring this WARNING could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- ⚠ Do not store an extra (spare) or disconnected LPG cylinder under or near this barbecue.
- ⚠ After a period of storage and/or nonuse, the WEBER gas barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this Owner's Guide for correct procedures.
- ⚠ Do not operate the WEBER gas barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Do not put a barbecue cover or anything flammable on the barbecue while barbecue is in operation or is hot.
- ⚠ Universal liquefied petroleum gas is not natural gas. The conversion or attempted use of natural gas in a universal liquefied petroleum gas unit or universal liquefied petroleum gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Do not enlarge valve orifice or burner ports when cleaning the valve or burner.
- ⚠ The WEBER gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ If you see, smell or hear the hiss of gas escaping from the refillable LPG cylinder:
 1. Move away from refillable LPG cylinder.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.
- ⚠ Should a grease fire occur, turn off the burner and leave lid closed until fire is out.
- ⚠ 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 appliance.
- ⚠ A dented or rusty LPG cylinder may be hazardous and should be checked by your LPG supplier. Do not use a LPG cylinder with a damaged valve.
- ⚠ Although your LPG cylinder may appear to be empty, gas may still be present, and the LPG cylinder should be transported and stored accordingly.



WARRANTY

Thank you for purchasing a WEBER product. Weber-Stephen Products LLC (“WEBER”) prides itself on delivering a safe, durable and reliable product.

This is WEBER’s Limited 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.

WEBER’S RESPONSIBILITIES

WEBER provides, to the original 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 Guide. (Note: If you lose or misplace your WEBER Owner’s Guide, a replacement is available online at www.weber.com). Under normal, private single family home or apartment use and maintenance, WEBER agrees to repair or replace defective parts within the applicable time periods, limitations and exclusions listed below. THIS LIMITED 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

To ensure trouble-free warranty coverage, it is important that you register your WEBER product online at www.weber.com or contact the Customer Service Representative in your area using the contact information on our web site. 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 Owner must take reasonable care of the WEBER product and follow all assembly instructions, usage instructions and preventative maintenance as outlined in the accompanying Owner’s Guide. 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 Guide. If you believe that you have a part that is covered by this Limited Warranty, please contact the WEBER Customer Service Representative in your area using the contact information on our web site. WEBER will, upon investigation, repair or replace (at its option) a defective part covered by this Limited 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 LIMITED WARRANTY does not cover damage, deterioration, discoloration and/or rust 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 Limited Warranty, and any damages that result are not covered by this Limited Warranty. Any conversion of a gas barbecue not authorized by WEBER and performed by a WEBER authorized service technician will void this Limited Warranty.

The barbecues illustrated in this Owner’s Guide may vary slightly from the model purchased.

PRODUCT WARRANTY PERIODS

Cookbox: 5 years, no rust through/burn through
(2 years paint excluding fading or discoloration)

Lid assembly: 5 years, no rust through/burn through
(2 years paint excluding fading or discoloration)

Stainless steel burner tubes: 5 years, no rust through/burn through

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

Plastic components: 5 years, excluding fading or discoloration

All remaining parts: 2 years

DISCLAIMERS

WEBER MAKES NO IMPLIED WARRANTIES INCLUDING WITHOUT LIMITATION ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OTHER THAN WHAT IS EXPRESSLY MADE IN THIS LIMITED WARRANTY. NO WARRANTIES SHALL APPLY AFTER THE APPLICABLE PERIODS OF THIS LIMITED WARRANTY. NO OTHER WARRANTIES GIVEN BY ANY PERSON OR ENTITY, INCLUDING A DEALER OR RETAILER WITH RESPECT TO ANY PRODUCT (SUCH AS ANY “EXTENDED WARRANTIES”), SHALL BIND WEBER. THE EXCLUSIVE REMEDY OF THIS LIMITED WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT. THE TERMS OF THIS LIMITED WARRANTY PROVIDE THE SOLE AND EXCLUSIVE REMEDY ARISING FROM THE SALE OF THE PRODUCTS COVERED HEREBY. WEBER SHALL NOT BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL LOSS OR DAMAGES. SOME JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU.

IN NO EVENT 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 GUIDE.

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY IN DIFFERENT JURISDICTIONS.

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

THIS LIMITED 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 LIMITED 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.

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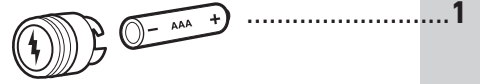
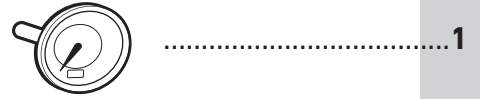
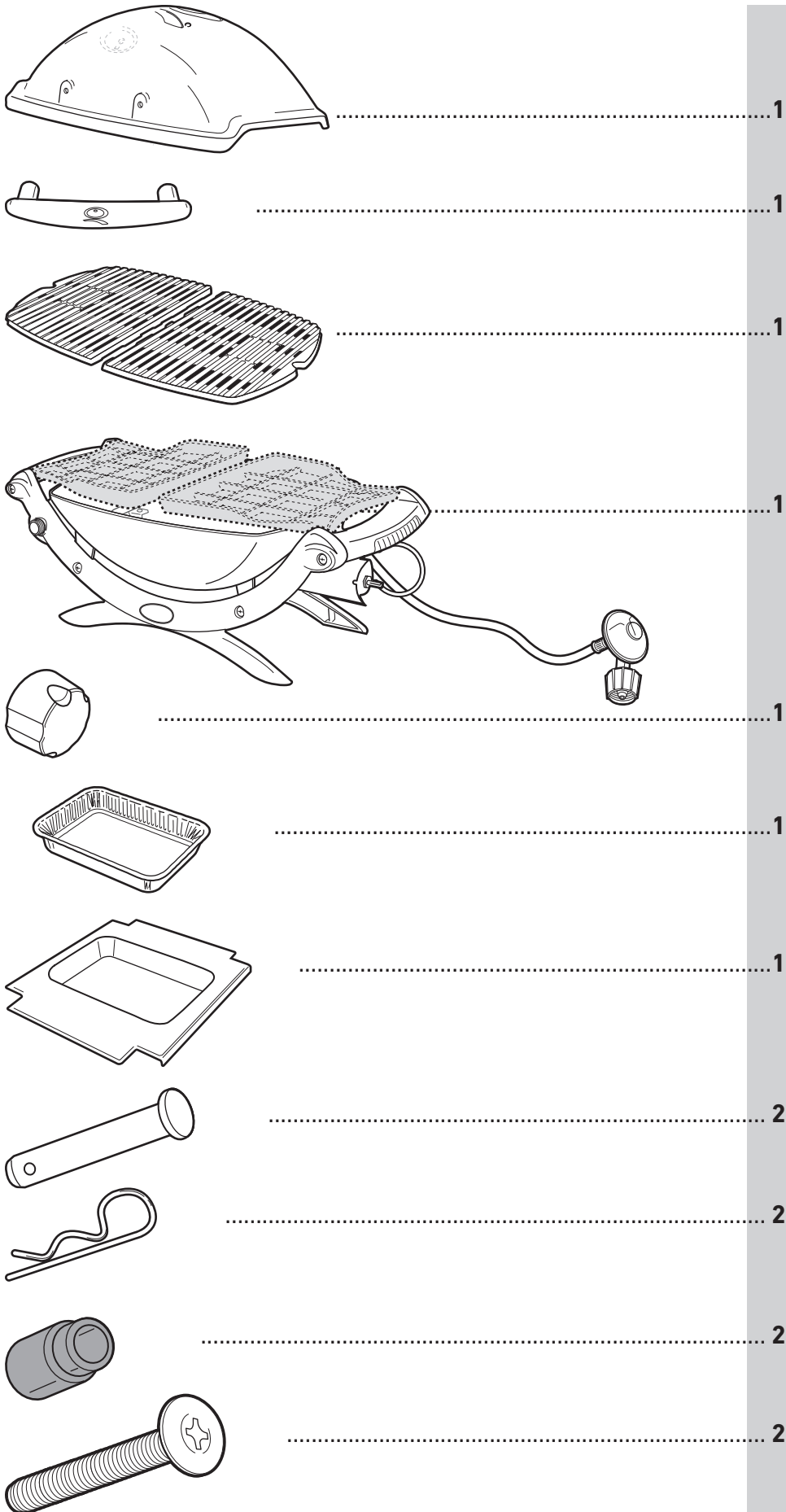
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PARTS LIST

 1200 2200



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1

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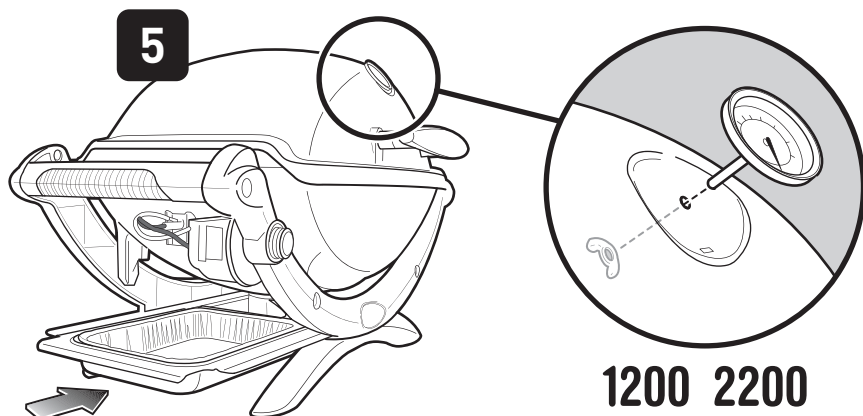
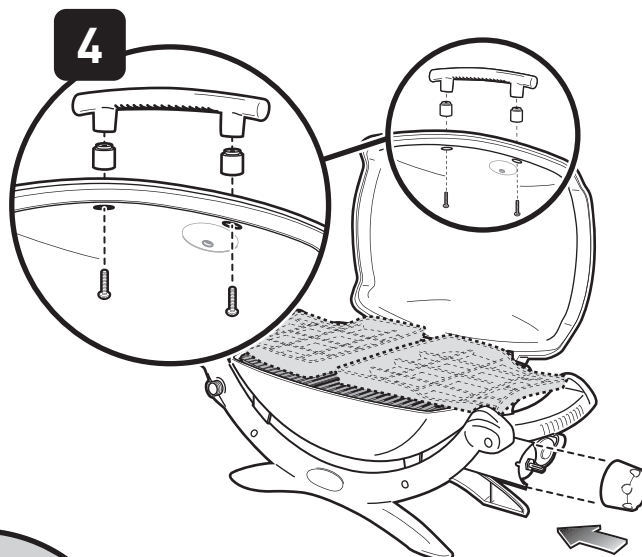
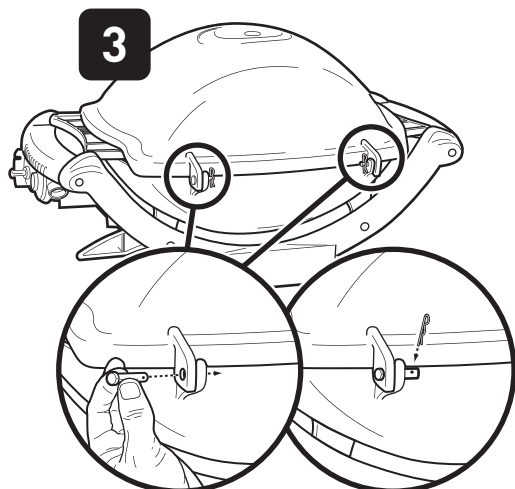
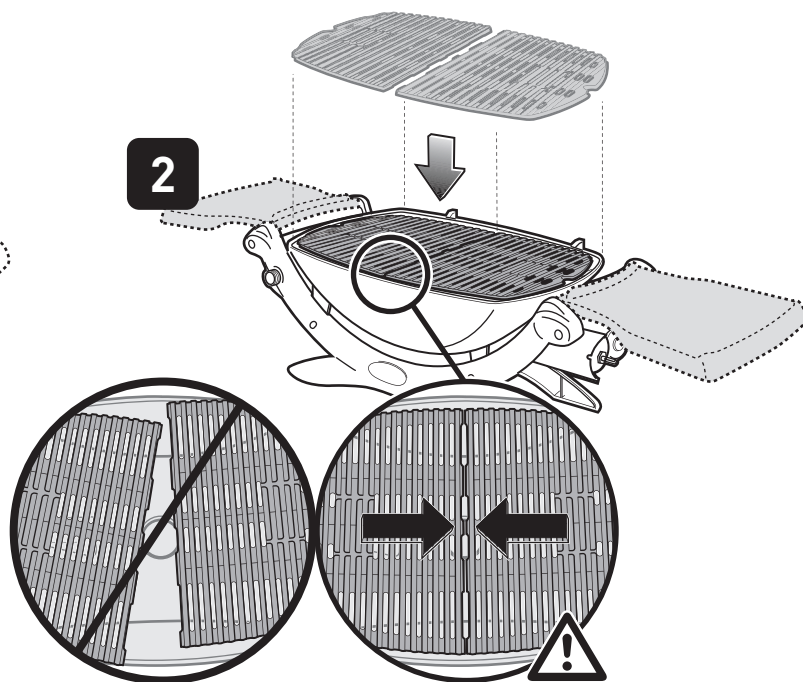
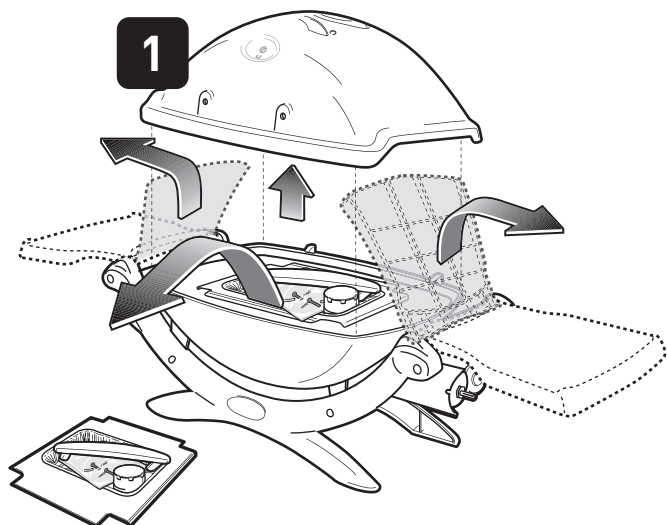
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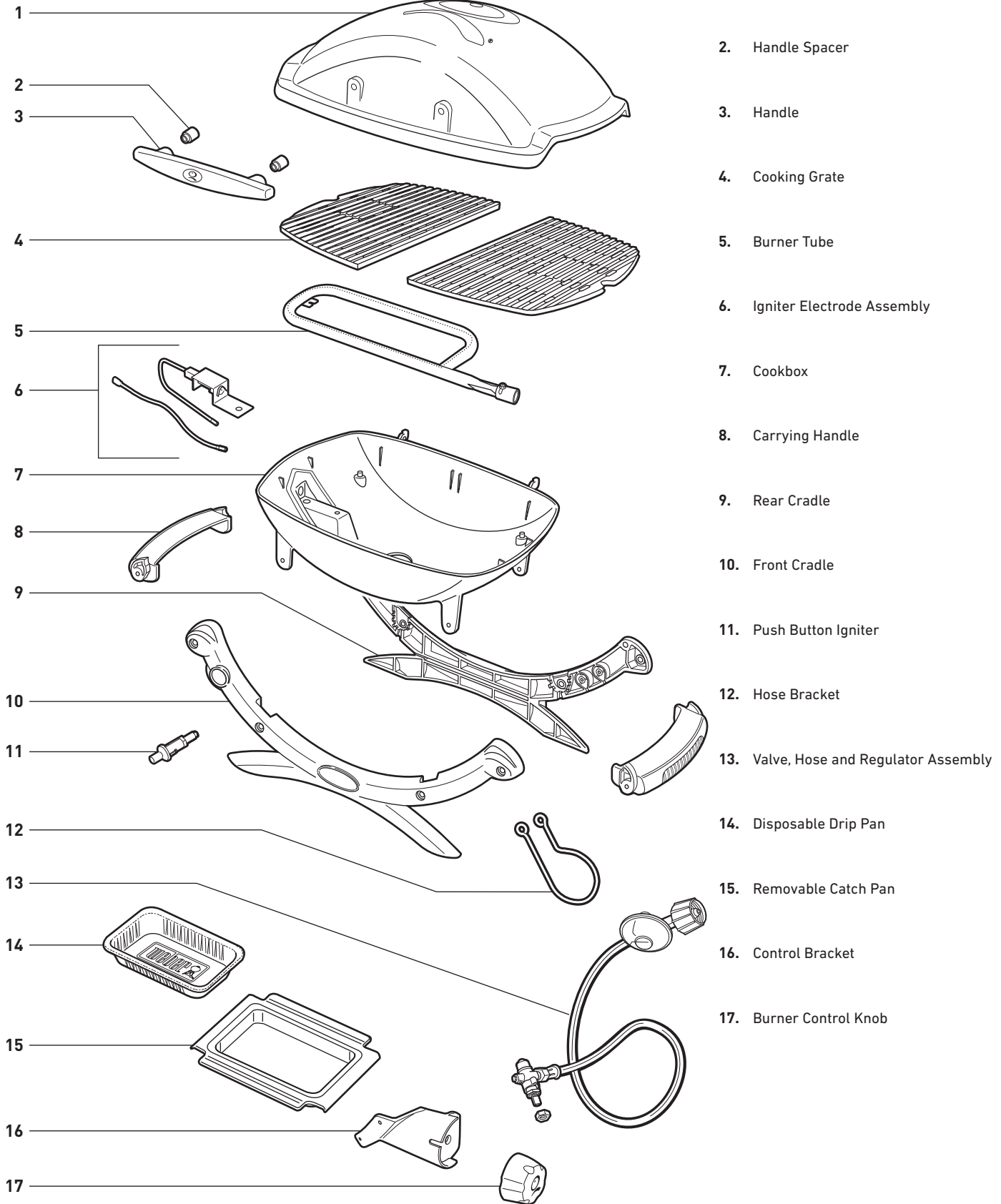
After unpacking your barbecue, ensure all parts are supplied. Remove all protective and transit packing material before assembly.

ASSEMBLY



WEBER Q 1000 EXPLODED VIEW

Q1000 - ULPG - AU/NZ 020122 1. Lid



WEBER Q 1200 EXPLODED VIEW

Q1200 - ULPG - AU/NZ 020122

1. Lid

2. Thermometer

3. Handle Spacer

4. Handle

5. Cooking Grate

6. Burner Tube

7. Igniter Electrode Assembly

8. Cookbox

9. Carrying Handle

10. Rear Cradle

11. Front Cradle

12. Electronic Igniter Button/
Electronic Igniter Module

13. Hose Bracket

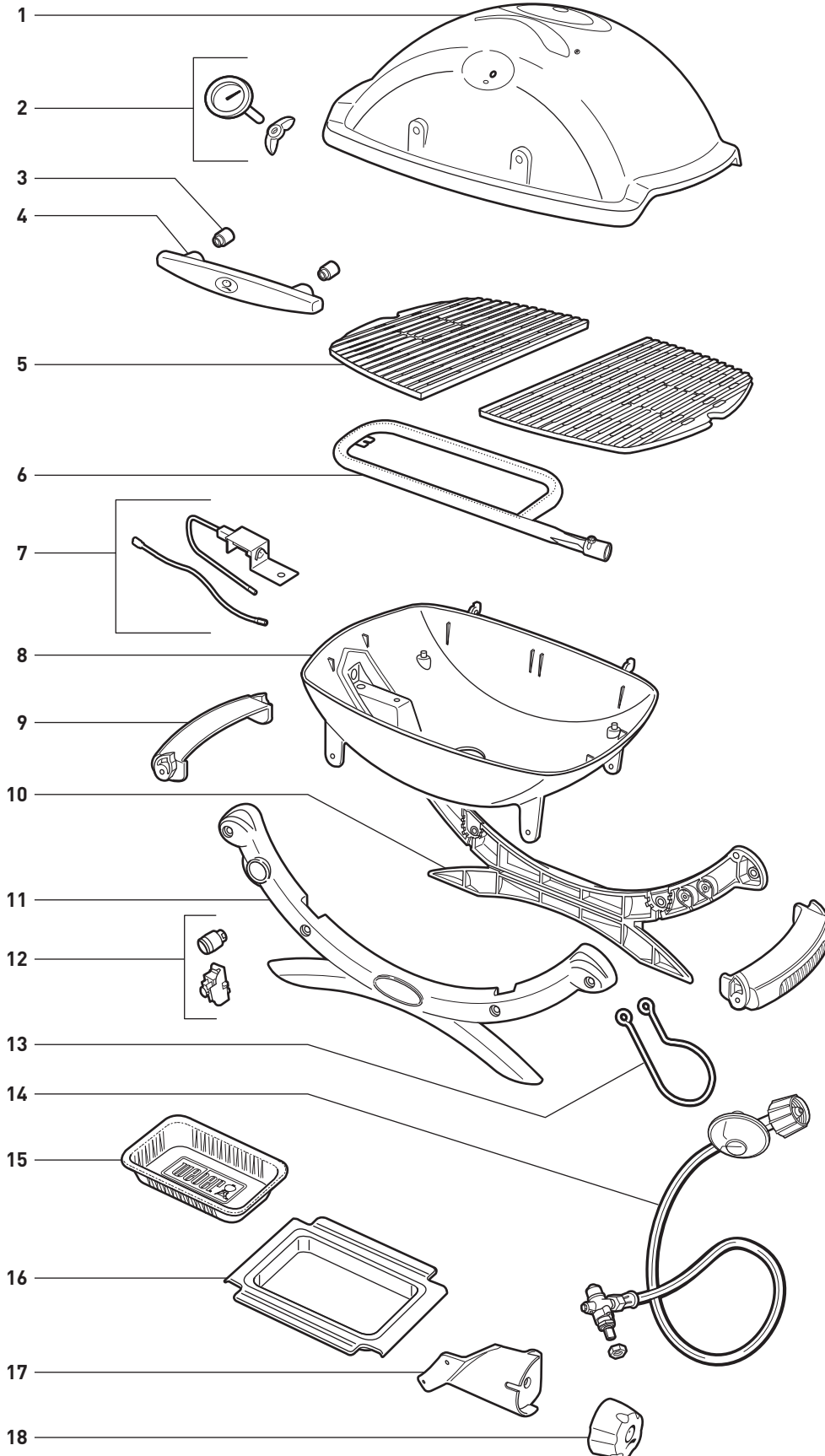
14. Valve, Hose and Regulator Assembly

15. Disposable Drip Pan

16. Removable Catch Pan

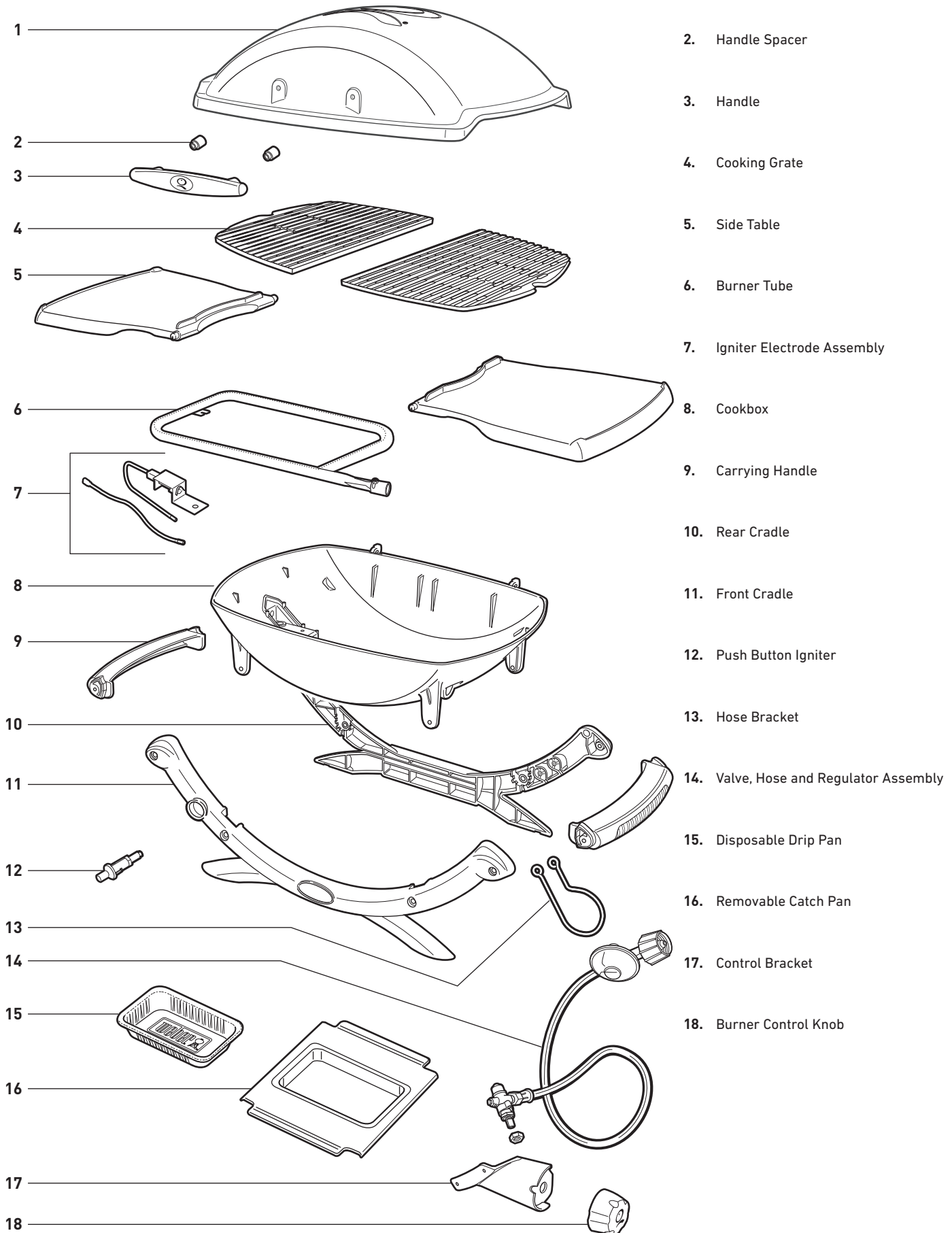
17. Control Bracket

18. Burner Control Knob



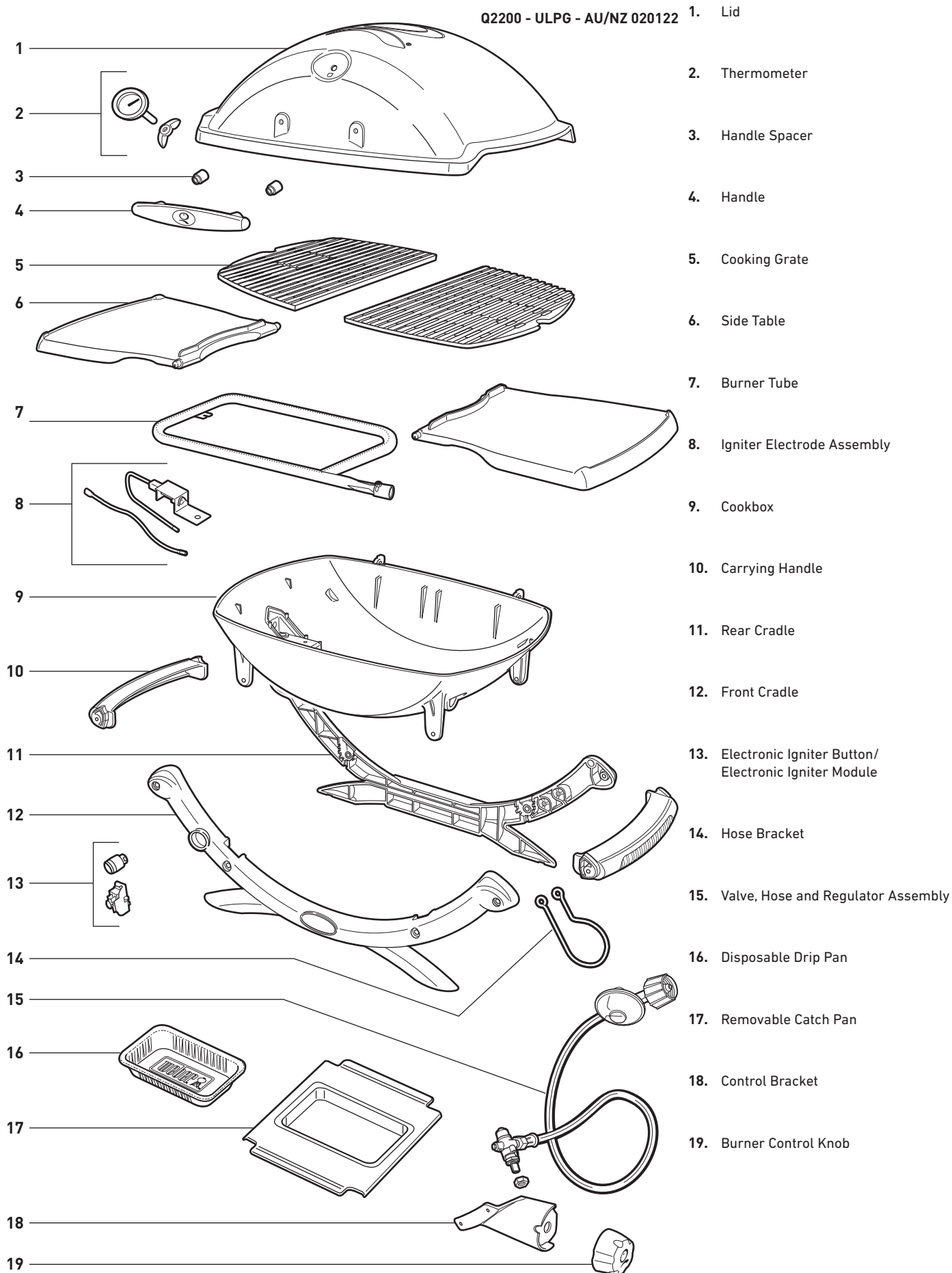
WEBER Q 2000 EXPLODED VIEW

Q2000 -ULPG - AU/NZ 020122 1. Lid



WEBER Q 2200 EXPLODED VIEW

Q2200 - ULPG - AU/NZ 020122



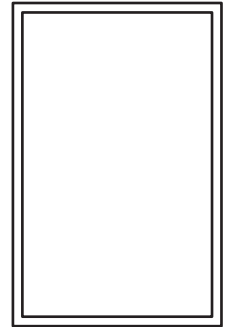
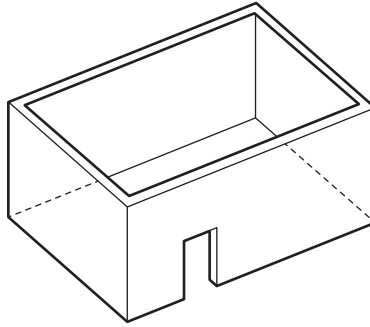
BARBECUE LOCATION REQUIREMENTS

CONSIDERATIONS FOR LOCATING YOUR BARBECUE

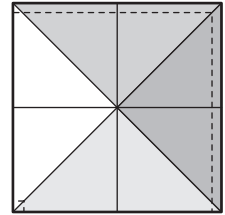
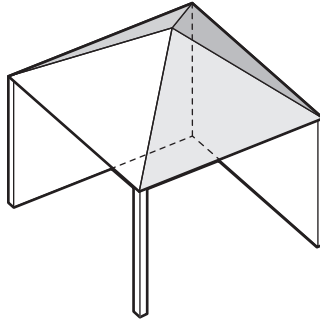
Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (1).
- Within a partial enclosure that includes an overhead cover and no more than two walls (2).
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply (3):
 - (a) at least 25% of the total wall area is completely open; and
 - (b) 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.

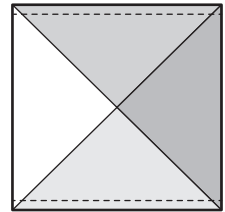
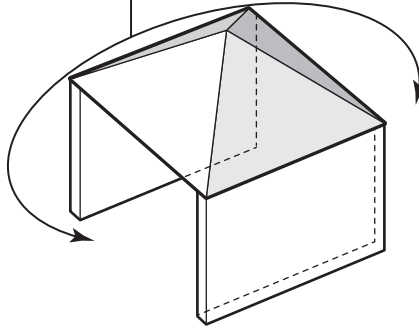
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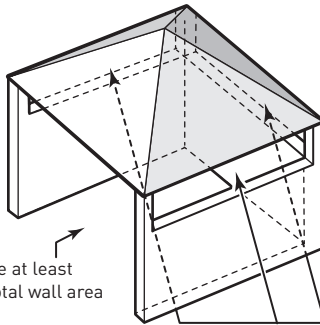
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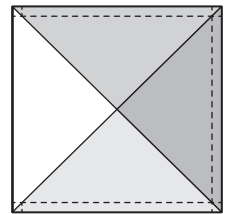
Both ends open



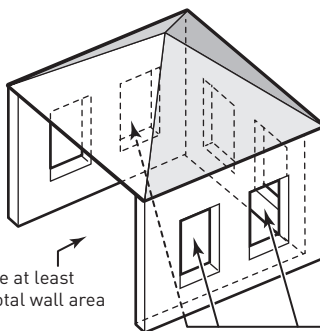
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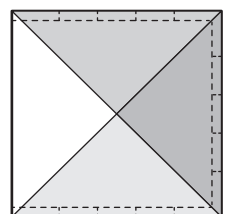
Open side at least 25% of total wall area



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

WHAT IS UNIVERSAL LIQUEFIED PETROLEUM GAS?

Universal liquefied petroleum gas 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 cylinder, it is a liquid. As pressure is released from the cylinder, the liquid readily vaporizes and becomes gas.

- Universal liquefied petroleum gas has an odour similar to natural gas. You should be aware of this odour.
- Universal liquefied petroleum gas is heavier than air. Leaking universal liquefied petroleum gas may collect in low areas and resist dispersion.

SAFE HANDLING TIPS FOR LPG CYLINDERS

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

- Always close the LPG cylinder valve before disconnecting regulator.
- Do not use a damaged LPG cylinder. A dented or rusty LPG cylinder or a LPG cylinder with a damaged valve may be hazardous and should be replaced with a new LPG cylinder immediately.
- Handle "empty" LPG cylinders with the same care as you treat full LPG cylinders. Even when a LPG cylinder is empty of liquid, there may still be gas pressure inside the LPG cylinder.
- The LPG cylinder must be installed, transported, and stored in an upright position. LPG cylinders should not be dropped or handled roughly.
- Never store or transport the LPG cylinder where temperatures can reach 51° C (125° F) (the LPG cylinder will become too hot to hold by hand). For example: do not leave the LPG cylinder in a car on a hot day.
- Leak test the fitting where the regulator connects to the LPG cylinder each time a reconnection occurs. For example: test each time the LPG cylinder is refilled and reinstalled.
- LPG cylinders must be kept out of reach of children.

STORAGE AND/OR NONUSE GUIDELINES

The gas must be turned off at the LPG cylinder when the WEBER gas barbecue is not in use.

⚠ WARNING: Make sure that the LPG cylinder valve is closed when the barbecue is not in use. Close by turning valve clockwise.

- If storing the WEBER gas barbecue indoors, first DISCONNECT the gas supply and store the LPG cylinder outdoors in a well-ventilated space.
- Do not store a disconnected LPG cylinder in a building, garage, or any other enclosed area.
- If you do not disconnect the LPG cylinder from the WEBER gas barbecue, be sure to keep both the barbecue and the LPG cylinder outdoors in a well-ventilated area.

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 tubes before it is used. (Refer to "CHECKING FOR GAS LEAKS" and "ANNUAL MAINTENANCE.")
- Check that the areas around the LPG cylinder and 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 screens should also be checked for any obstructions. (Refer to "ANNUAL MAINTENANCE.")

GENERAL SAFETY GUIDELINES

- This appliance shall only be used in an above ground, open-air situation with natural ventilation, without stagnant areas, where gas leakage and other products of combustion are rapidly dispersed by wind and natural convection.
- Refer to data plate on barbecue for gas type, consumption, pressures and injector sizing details.
- Gas inlet connection - 3/8" SAE Flare with 5/8" UNF thread.
- This WEBER gas barbecue is not intended for commercial use.
- This WEBER gas barbecue is not intended for and should never be used as a heater.
- Use only AGA approved hose assemblies.

IMPORTANT INFORMATION ABOUT LPG CONNECTIONS

WHAT IS A REGULATOR?

Your WEBER 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 LPG cylinder.

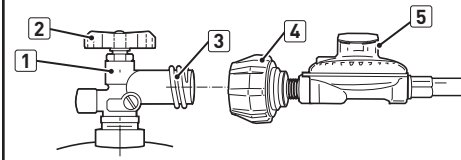
REGULATOR CONNECTIONS

Your WEBER 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 LPG cylinder. Each WEBER pressure regulator is designed for vapor withdrawal.

- The pressure regulator supplied with the WEBER gas barbecue must be used. This regulator is set for 2.75 kPa.
- Replacement pressure regulator and hose assemblies must be those specified by Weber-Stephen Products LLC.
- Be sure the small vent hole on the regulator does not collect water. This vent should be kept free of dirt, grease, bugs, etc.

⚠ WARNING: Replacement LPG cylinders must match the regulator connection supplied with this WEBER gas appliance.

REGULATOR CONNECTION



1	Valve
2	Handwheel – close clockwise
3	External Thread
4	Thermally Sensitive Nut – tighten clockwise
5	Regulator Vent Hole

FUELING YOUR BARBECUE

Before using your barbecue for the first time, you need to obtain an LPG cylinder. New LPG cylinders can be purchased full; empty LPG cylinders can be refilled or exchanged. You may choose to purchase a spare LPG cylinder so that you don't run out of fuel in the middle of cooking a meal.

⚠ DANGER

NEVER store a spare LPG cylinder under or near WEBER gas appliances. NEVER fill the tank beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.

REPLACEMENT HOSE, REGULATOR AND VALVE ASSEMBLY

⚠ IMPORTANT NOTICE:

We recommend that you replace the gas hose assembly on your WEBER 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 www.weber.com.

LPG CYLINDER INSTALLATION AND REMOVAL

INSTALLING THE LPG CYLINDER

Use LPG cylinders with a minimum capacity of 4.5 kg and a maximum capacity of 9 kg.

CAUTION: Use LPG cylinders that are marked “**Universal Liquefied Petroleum Gas**” only.

- A) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position (1).
- B) Connect regulator to cylinder.

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

Connect by Turning Clockwise

Screw regulator onto LPG cylinder by turning fitting clockwise (2). Hand-tighten only.

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

WARNING: No sealant is required on the coupling fitting. Do not use pipe dope, tape or any other sealant on the coupling fitting or LPG cylinder.

REMOVING THE LPG CYLINDER FOR REFILLING OR REPLACEMENT

The amount of cooking time a full LPG cylinder will last varies depending on use. You do not have to run out of fuel before you can refill the LPG cylinder. In fact, we recommend that you refill the LPG cylinder before it is completely empty.

- A) Close LPG cylinder valve (turn clockwise) (3).

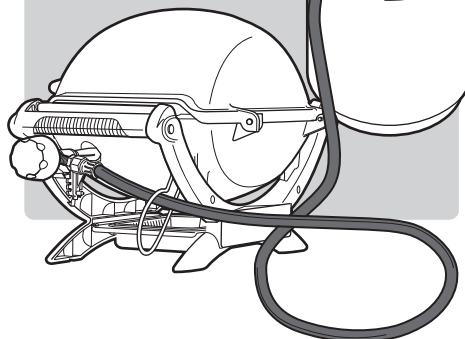
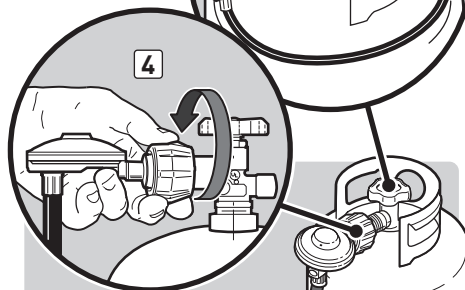
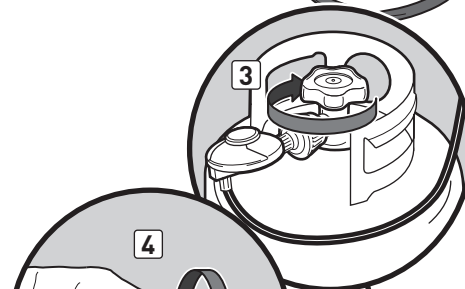
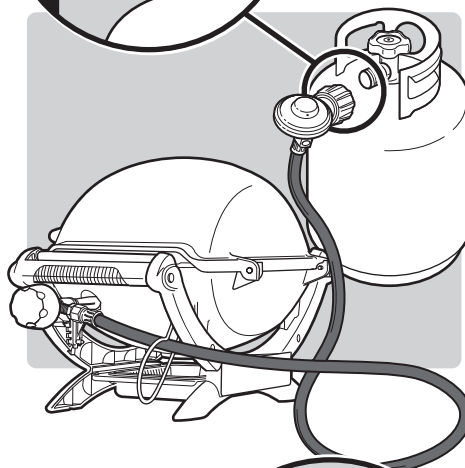
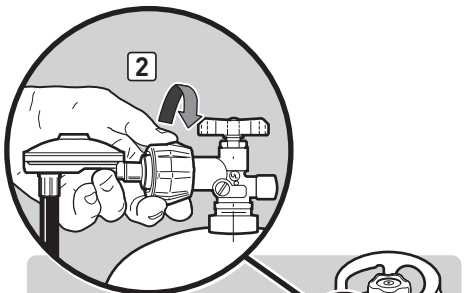
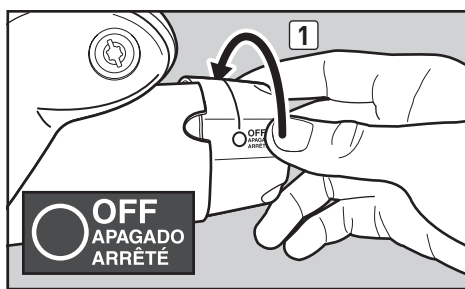
Disconnect by Turning Anti-Clockwise

Unscrew regulator from cylinder by turning fitting anti-clockwise (4).

FILLING THE LPG CYLINDER

WARNING: We recommend that your LPG cylinder be filled at an authorized ULPG dealer, by a qualified attendant, who fills the LPG cylinder by weight. **IMPROPER FILLING IS DANGEROUS.**

NOTE: Be certain LPG cylinder is purged of trapped air prior to first filling. Your gas supplier is equipped to do this.



**The minimum LPG cylinder capacity for this barbecue is 4.5 kg.
The maximum LPG cylinder capacity for this barbecue is 9 kg.**

WHAT IS A LEAK CHECK?

The fuel system in your barbecue features connections and fittings. A leak check is a reliable way to make sure that no gas is escaping from any of the connections or fittings.

Although all factory-made connections have been thoroughly checked for gas leaks, it's important to perform a leak check before using your barbecue for the first time, as well as anytime you disconnect and reconnect a fitting and each time you perform routine maintenance.

⚠ DANGER

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

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

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

⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

NOTE: All factory-made connections have been thoroughly checked for gas leaks and the burner has been flame-tested. As a safety precaution, however, you should check all fittings for leaks before using your WEBER gas barbecue. Shipping and handling may loosen or damage a gas fitting.

CHECKING FOR GAS LEAKS

You will need: A spray bottle or brush or rag and a soap and water solution. (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.)

- A) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position (1).
- B) Turn gas supply on at source (2).

⚠ WARNING: Do not ignite burner when leak checking.

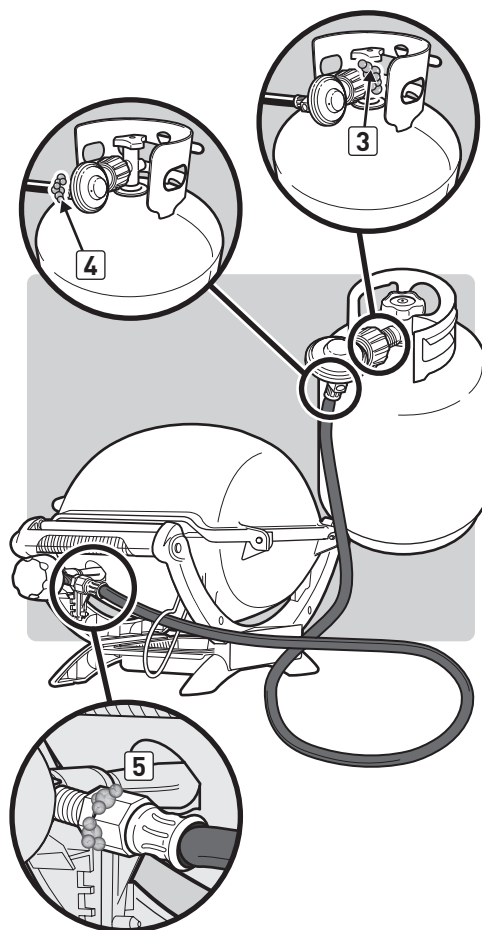
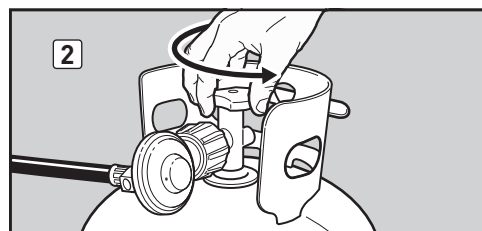
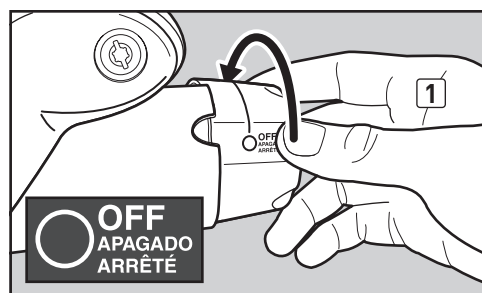
- C) To check for leaks, wet fittings with the soap and water solution, using a spray bottle, brush or rag. If bubbles form, or if a bubble grows, there is a leak. Apply the soap and water solution to the following connections:
 - a) Regulator-to-LPG cylinder connection (3).
 - b) Regulator hose-to-regulator connection (4).
 - c) Valve-to-regulator hose connection (5).

⚠ WARNING: If there is a leak at connection (3, 4 or 5) turn off the gas. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

- D) When leak checking is complete, turn gas supply off at the source 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.

Now you are ready to use your barbecue.



SAFETY CHECKS BEFORE USING YOUR BARBECUE

SAFETY FIRST

It's a good idea to get in the habit of performing a few safety checks before barbecuing.

Safety must be considered when you are deciding where to place and operate your barbecue. Be sure to read the following warnings before installing or using your barbecue.

WARNINGS:

- ⚠ Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.
- ⚠ Your WEBER gas barbecue shall not be used beneath overhead combustible construction.
- ⚠ Your WEBER gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- ⚠ Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- ⚠ The entire cookbox gets hot when in use. Do not touch.
- ⚠ Do not move the WEBER gas barbecue when operating or while barbecue is hot.
- ⚠ When cooking, the appliance must be on a level, stable surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.

REMOVABLE CATCH PAN AND DISPOSABLE DRIP PAN

Your barbecue was built with a grease collection system, which funnels grease away from food and into a removable catch pan. For your convenience, you can also line the removable catch pan with a WEBER disposable drip pan, which will help keep the removable catch pan cleaner longer.

Cleaning the removable catch pan is just as important as cleaning the cookbox. Check the removable catch pan for grease build-up each time you use your barbecue. Remove excess grease with a plastic scraper (1). Wash the removable catch pan with warm, soapy water and rinse with water.

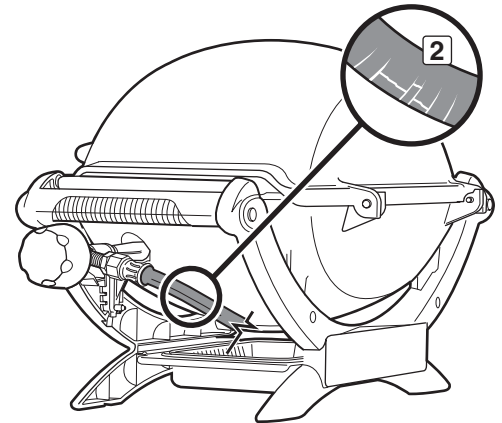
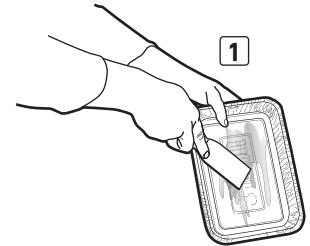
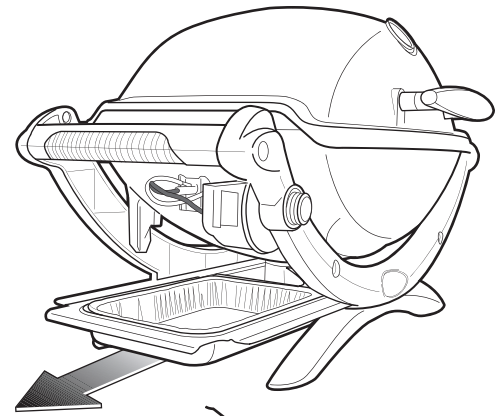
⚠ **WARNING:** Check the removable catch pan or disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

⚠ **CAUTION:** Do not line the cookbox, removable catch pan or disposable drip pan with aluminium foil.

HOSE INSPECTION

The hose should be inspected routinely for any signs of cracking (2).

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



METHODS OF BURNER IGNITION

There are two ways to ignite the burner. The first is by using the ignition system built into your barbecue. The second is with a match.

Next are the steps for igniting your barbecue using the ignition system. On the following page are steps for igniting your barbecue with a match.

Summary lighting instructions are on the instruction tag (Q 1000, Q 1200) or the right fold-out table (Q 2000, Q 2200).

BURNER IGNITION

A) Open the barbecue lid (1).

⚠ DANGER

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

- B) Unfold the side tables (2) (Q 2000™, Q 2200™).
- C) Make sure the burner control knob is turned to the off (O) position (3). Check by pushing burner control knob in and turning it clockwise until it stops.
- D) Turn gas supply on at source.
- E) Push burner control knob in and turn it counterclockwise to start/high (flame) position (4).
- F1) Push the red igniter button several times, so it clicks each time (5) (Q 1000™, Q 2000™).
- OR
- F2) Push and hold in the electronic igniter button (6) (Q 1200™, Q 2200™). You will hear the igniter clicking.
- G) Check that the burner is lit by looking through the cooking grills. You should see a flame.

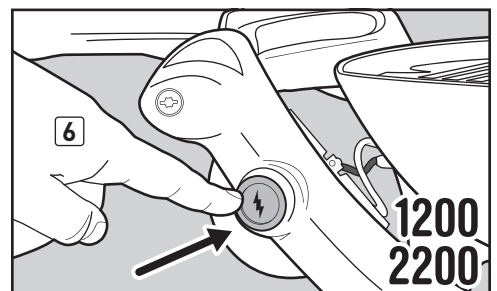
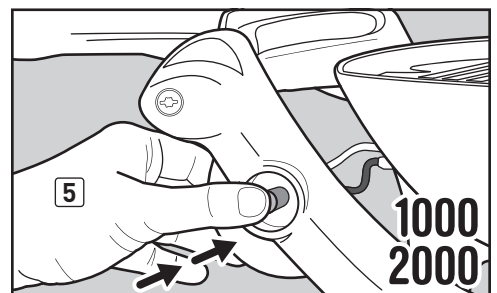
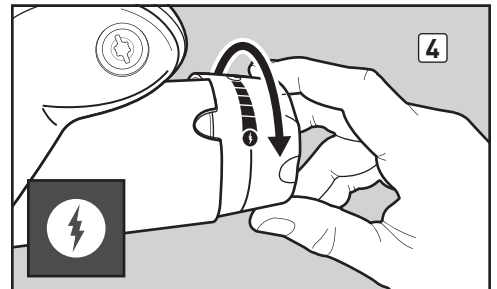
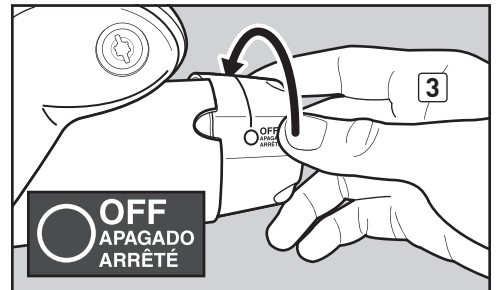
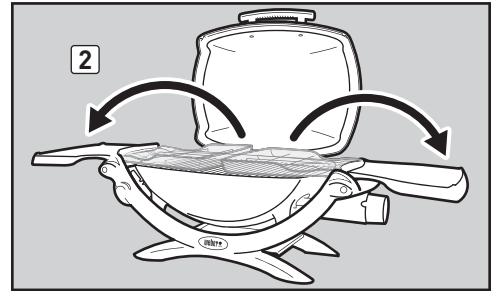
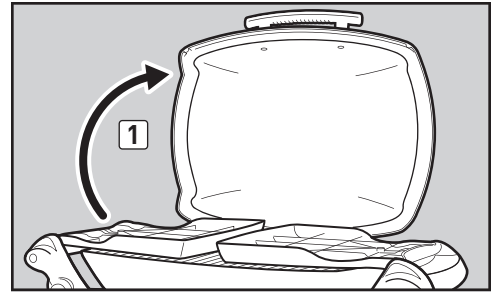
⚠ **WARNING: Do not lean over the open barbecue while igniting.**

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

TO EXTINGUISH BURNER

Push burner control knob in and turn it clockwise to the off (O) position.

⚠ **CAUTION: Do not fold in side tables until barbecue is cold (Q 2000, Q 2200).**



Some batteries have a plastic protective wrap around them. This plastic must be removed before you attempt to ignite your barbecue. Do not confuse this plastic with the battery label.

BURNER IGNITION & USAGE

BURNER IGNITION – Lighting with a Match

A) Open the barbecue lid (1).

⚠ DANGER

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

B) Unfold the side tables (2) (Q 2000™, Q 2200™).

C) Make sure the burner control knob is turned to the off (○) position (3). Check by pushing burner control knob in and turning it clockwise until it stops.

D) Turn gas supply on at source.

E) Strike a match and put the flame under the matchlight hole (4). While holding lit match, push burner control knob in and turn it counterclockwise to start/high (⚡) position (5).

F) Check that the burner is lit by looking through the cooking grills (6). You should see a flame.

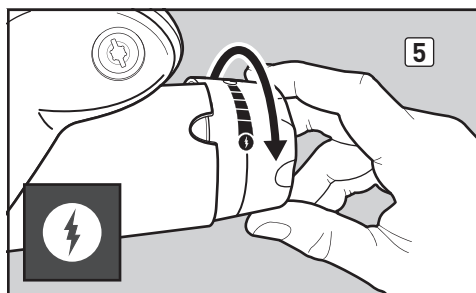
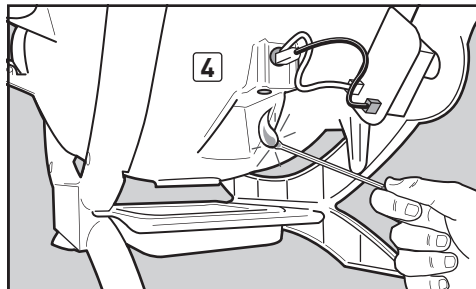
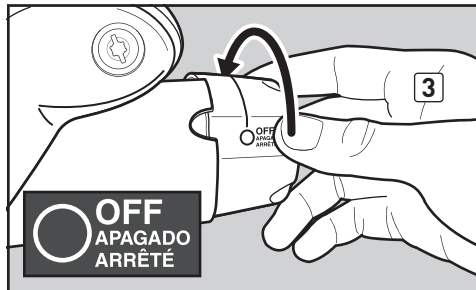
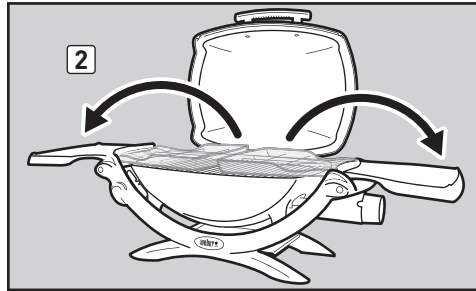
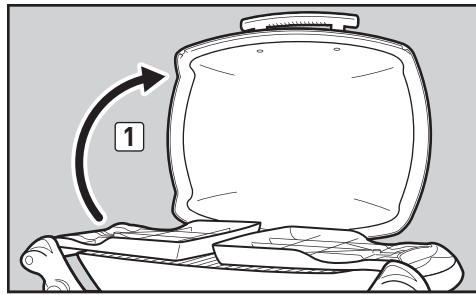
⚠ WARNING: Do not lean over the open barbecue while igniting. Keep your face and body at least 30 cm (12 in) away from the matchlight hole when lighting the barbecue.

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

TO EXTINGUISH BURNER

Push burner control knob in and turn it clockwise to the off (○) position.

⚠ CAUTION: Do not fold in side tables until barbecue is cold (Q 2000, Q 2200).



TROUBLESHOOTING

PROBLEMS	SOLUTIONS
<p>Burner does not ignite when you push the igniter button.</p>	<p>Be sure that there is gas flow to the burner by attempting to match light your burner. Refer to "BURNER IGNITION—Lighting with a Match." If match lighting is successful, the problem lies in the ignition system. Refer to "IGNITION SYSTEM OPERATIONS."</p> <p>Be sure that wires are correctly inserted into terminals on igniter electrode assembly. Check that the wires are connected to terminals on the push button igniter (Q 1000, Q 2000 & Q 3100) or the electronic igniter module (Q 1200, Q 2200 & Q 3200). Refer to "MAINTAINING THE PUSH BUTTON IGNITION SYSTEM (Q 1000, Q 2000 & Q 3100) or MAINTAINING THE ELECTRONIC IGNITION SYSTEM (Q 1200, Q 2200 & Q 3200)."</p> <p>If a new battery is installed, confirm that battery's plastic wrapping has been removed. Verify that the battery is in good condition and has been installed correctly. Refer to "MAINTAINING THE ELECTRONIC IGNITION SYSTEM (Q 1200, Q 2200 & Q 3200)."</p>
<p>Burner does not ignite, or flame is low when burner control knob is on high (H) position.</p>	<p>Fuel could be low or empty. Refill LPG cylinder.</p> <p>Fuel hose could be bent or kinked. Straighten fuel hose.</p>
<p>Burner flame pattern is erratic. Flame is low when burner control knob is on high (H) position. Flames do not run the whole length of the burner tube.</p>	<p>Clean burner ports that run down the entire length of burner tube. Refer to "ANNUAL MAINTENANCE."</p>
<p>Burners burn with a yellow or orange flame, in conjunction with the smell of gas.</p>	<p>Inspect spider/insect screens for possible obstructions. (Blockage of holes.) Clean spider/insect screens. Refer to "ANNUAL MAINTENANCE."</p>
<p>Experiencing flare-ups.</p>	<p>Barbecue must be preheated with all burners on high for 10 to 15 minutes.</p>
<p>⚠ CAUTION: Do not line the cookbox with aluminum foil.</p>	<p>Clean the cooking grills thoroughly to remove grease. Refer to "CLEANING THE INSIDE OF THE BARBECUE."</p> <p>The cookbox may be dirty and is not allowing grease to flow into removable catch pan. Clean cookbox. Refer to "CLEANING THE INSIDE OF THE BARBECUE."</p>
<p>Inside of lid appears to be "peeling." (Resembles paint peeling.)</p>	<p>The inside of the lid is cast aluminum. It is not painted. It cannot "peel." What you are seeing is baked-on grease that has turned to carbon and is flaking off. THIS IS NOT A DEFECT. Clean thoroughly. Refer to "CLEANING THE INSIDE OF THE BARBECUE."</p>

If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

KEEPING YOUR WEBER BARBECUE IN TIP-TOP SHAPE

⚠ DANGER

Failure to correct any problems described on this page may result in a fire, which can cause serious bodily injury or death, and cause damage to property.

To keep your WEBER gas barbecue performing as safely and efficiently as on day one, we strongly recommend that you inspect and clean the spider/insect screen(s) and burner tube(s) at least once a year. Below is important information about these two areas of the barbecue that should undergo annual maintenance.

If you observe an incorrect flame pattern or blocked burner port, proceed to the "BURNER TUBE CLEANING OR REPLACEMENT" instructions on the following page.

BURNER FLAME PATTERN

The burner tube(s) in your WEBER gas barbecue was/were factory set for the correct air and gas mixture. The correct flame pattern is shown in illustration and described below:

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

Check burner flame pattern. If the flames do not match the above description, it could be an indication that the spider/insect screen(s) has/have become dirty or blocked.

WEBER SPIDER/INSECT SCREEN(S)

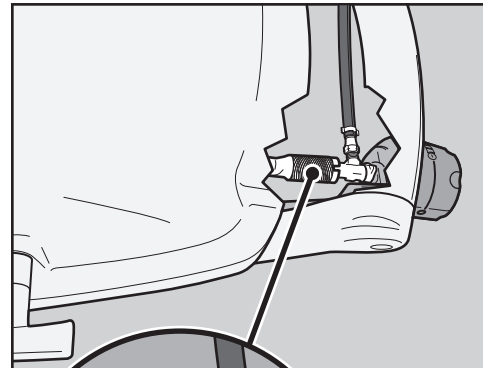
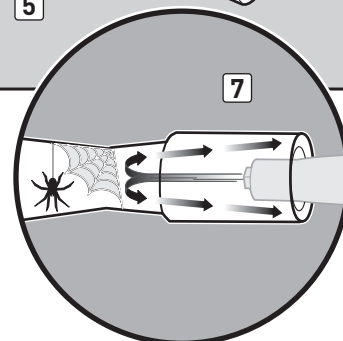
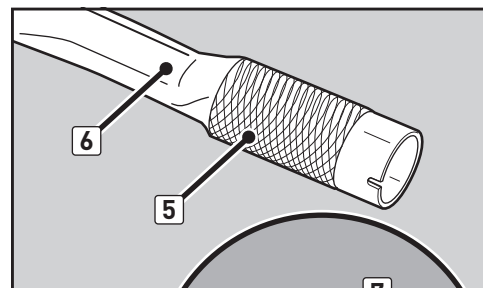
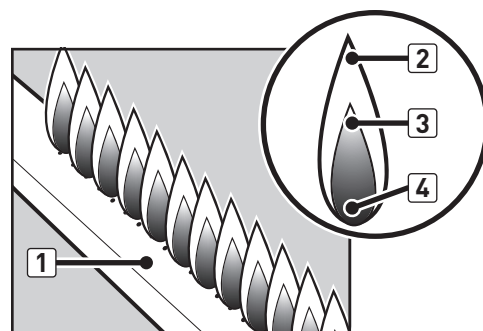
The combustion air opening(s) of the burner tube(s) (5) is/are fitted with stainless steel screen(s) to help prevent spiders and other insects from spinning webs and building nests inside the venturi section (6) of the burner tube(s). These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air opening(s) (7). Symptoms of this kind of obstruction include the odour of gas in conjunction with burner flames that appear yellow and lazy. This obstruction could result in a fire (8) in and around the gas valve(s), causing serious damage to your barbecue.

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

BURNER TUBE PORTS

Over time, from repeated use of the barbecue, the burner tube ports will become dirty. Blocked and dirty ports can restrict full gas flow. Following are ways to determine whether burner tube ports are dirty or blocked.

- Barbecue does not reach desired temperature
- Barbecue heats unevenly
- One or more of the burner(s) do not ignite



BURNER TUBE CLEANING OR REPLACEMENT

Confirm that Barbecue Is Off and Cool

- A) Check that the burner control knob is in the off (O) position. Check by pushing burner control knob in and turning it clockwise until it stops.
- B) Turn gas supply off at the source and disconnect gas fitting.
- C) Remove the lid.
- D) Remove cooking grills.

Remove Burner Tube

You will need: A 3/8" nut driver.

- A) Remove the screw that holds the burner tube to the cookbox (1).
- B) Carefully slide the burner tube out from the cookbox (2).

Clean Burner Tube

You will need: A torch, a wire (a straightened-out coat hanger), a suitable stainless steel bristle brush, and a soft bristle brush (toothbrush).

- A) Look inside the burner tube with a torch (3).
- B) Clean any debris or blockage from the inside of the burner tube with the wire (4).
- C) Check spider/insect screen at the end of the burner tube and clean it using the soft bristle brush (5).

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

- D) Use the steel bristle brush to clean the outside of the burner tube. This is done to make sure all burner ports (openings) running along the length of the tube are fully open (6).

CAUTION: Do not enlarge the burner ports when cleaning.

Reinstall Burner Tube

You will need: A 3/8" nut driver.

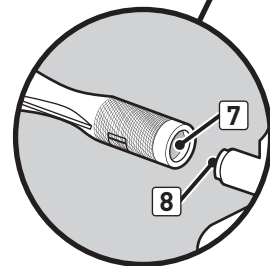
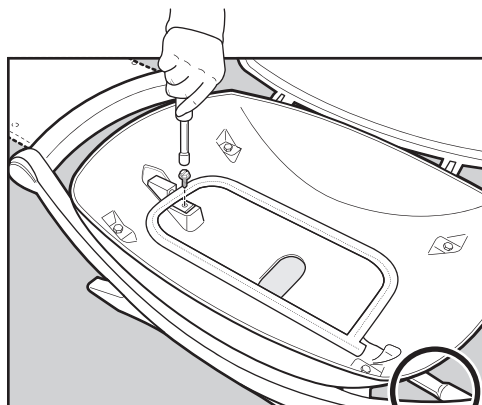
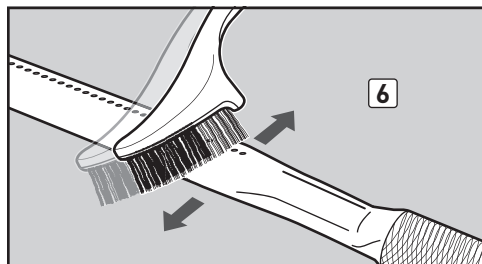
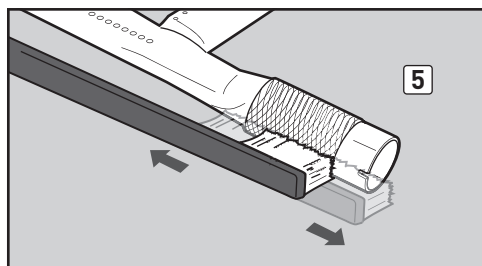
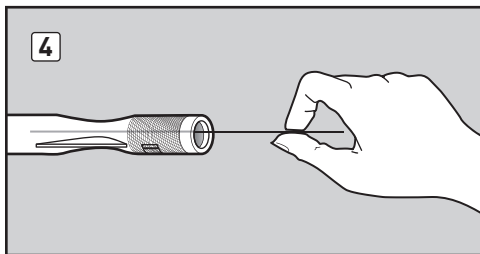
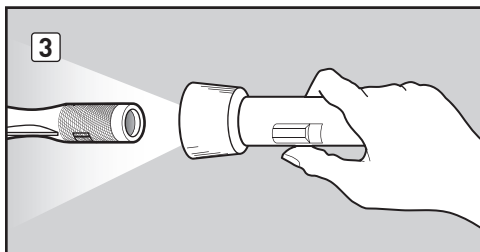
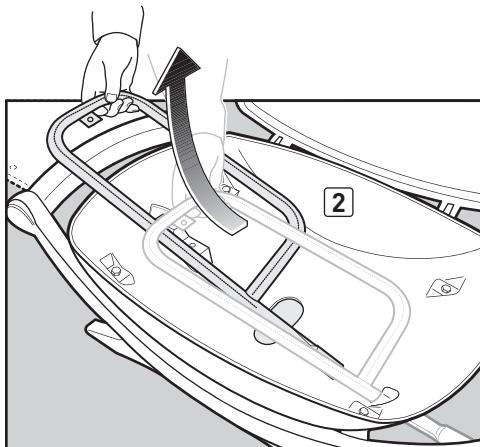
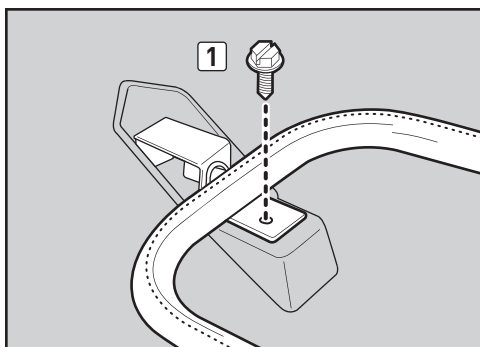
- A) Carefully slide the burner tube back into hole in right side of cookbox, aligning burner tube opening with valve orifice.

- B) Reinstall screw that holds the burner tube to the cookbox.

CAUTION: The burner tube opening (7) must be positioned properly over the valve orifice (8).

WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting. Refer to "CHECKING FOR GAS LEAKS."

- C) Reinstall the lid.
- D) Replace cooking grills.



BEAUTIFUL— INSIDE AND OUT

WEBER barbecue owners take a lot of pride in their barbecues. Flaunt your pride and joy. Keep your barbecue clean and beautiful—inside and out—by following these routine maintenance steps.

CLEANING THE OUTSIDE OF THE BARBECUE

To keep the outside of your barbecue looking its best, use the following guidelines for safe cleaning.

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

Painted, Enameled and Plastic Surfaces

Use a warm, soapy water solution to clean outside surfaces; then rinse with water.

IMPORTANT: Do not use cleaners that contain acid, mineral spirits, or xylene. Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.

Fold-out tables (Q 2000™, Q 2200™) are not to be used as cutting boards.

CLEANING THE INSIDE OF THE BARBECUE

To keep your barbecue performing safely and efficiently, it is important to remove any debris and excess grease that may have accumulated on the inside of the barbecue. Use the following guidelines for safe cleaning.

Inside Lid

Flaking, built-up grease resembles paint flakes. Wipe inside of lid with paper towel to prevent grease build-up. Wash inside lid with warm, soapy water; then rinse with water.

Cookbox Components & Burner Tube

You will need: A stainless steel bristle brush, and a stiff plastic scraper.

A) Scrape and brush the cooking grills with the scraper and brush. Remove the cooking grills and set aside.

⚠ CAUTION: 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 barbecue brush at the beginning of every spring.

⚠ CAUTION: Do not clean cooking grills in a self-cleaning oven.

B) Brush any debris off of burner tube. Do not enlarge burner ports (openings) running along length of burner tube (1).

C) When cleaning is complete, replace the cooking grills.

Cookbox

Wash inside of cookbox with warm, soapy water; then rinse with water.

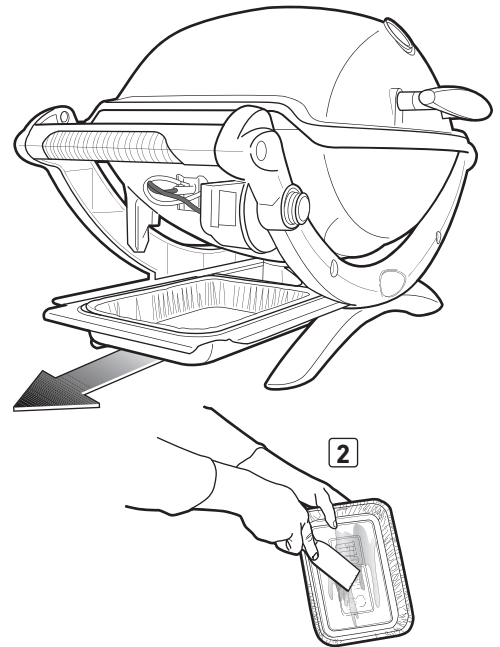
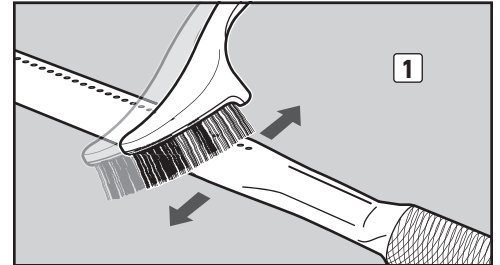
Removable Catch Pan and Disposable Drip Pan

Your barbecue was built with a grease collection system, which funnels grease away from food and into a removable catch pan. For your convenience, you can also line the removable catch pan with a WEBER disposable drip pan, which will help keep the removable catch pan cleaner longer.

Cleaning the removable catch pan is just as important as cleaning the cookbox. Check the removable catch pan for grease build-up each time you use your barbecue. Remove excess grease with a plastic scraper (2). Wash the removable catch pan with warm, soapy water and rinse with water.

⚠ WARNING: Check the removable catch pan or disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

⚠ CAUTION: Do not line the cookbox, removable catch pan or disposable drip pan with aluminum foil.



ROUTINE MAINTENANCE

IGNITION SYSTEM OPERATIONS

The igniter supplies a spark to the igniter electrode assembly. Whether you are performing routine maintenance or a troubleshooting check on the ignition system, read the following to keep your ignition system working properly.

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

If the igniter fails to ignite your Q barbecue, you will need to pinpoint where the problem is occurring: with the gas flow or with the ignition system. Begin by attempting to match light your burner. Refer to "BURNER IGNITION—Lighting with a Match." If match lighting is successful, the problem lies in the ignition system.

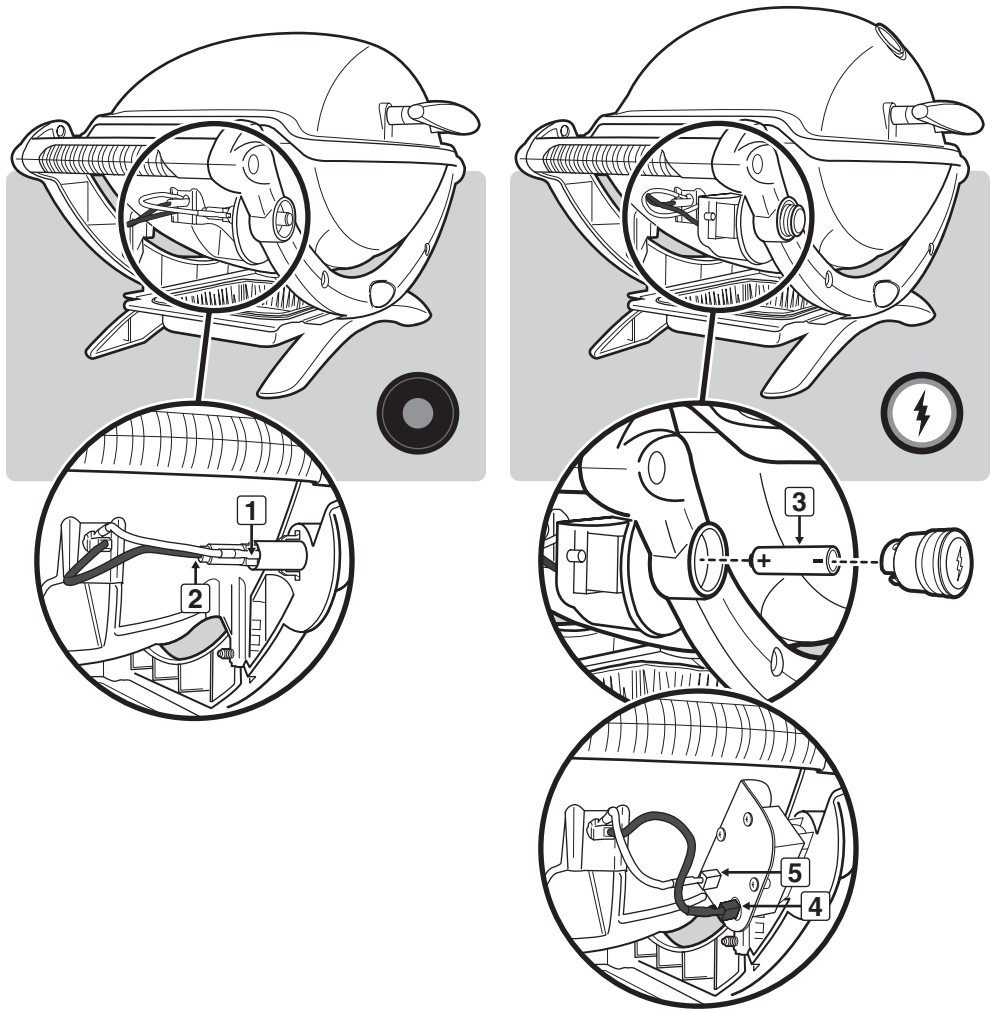
MAINTAINING THE PUSH BUTTON IGNITION SYSTEM (Q 1000, Q 2000 & Q 3100)

- Check that both the white (1) and black (2) ignition wires are attached properly.
- Verify that the igniter button pushes in, clicks and returns to the out position.

MAINTAINING THE ELECTRONIC IGNITION SYSTEM (Q 1200, Q 2200 & Q 3200)

- Verify that the AAA battery (alkaline only) is in good condition and is installed correctly (3). Some batteries have a plastic protective wrap around them. This plastic must be removed before installing battery. Do not confuse this plastic with the battery label.
- Make sure that both igniter wires are properly attached to the igniter module. Black wire to black terminal (4), white wire to white terminal (5).
- Make sure the electronic igniter button is working by listening for clicking and looking for sparks at burner.

If the electronic ignition system still fails to ignite, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.



To obtain replacement disposable drip pans and cooking grills, contact the local retailer in your area or log onto www.weber.com. If you need further assistance, contact your Customer Service Representative.

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

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

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

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