1100N • 1200N
1200N w/Compact Stand

LPG OWNER'S MANUAL

REGISTER TODAY

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

⚠ DANGER

If you smell gas:

- **Shut off gas to the appliance.**
- **Extinguish any open flames.**
- **Open lid.**
- **If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

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

⚠ DANGER

- **Never operate this appliance unattended.**
- **Do not use barbecue within 610 mm (2 ft) of any combustible material. Combustible materials include, but are not limited to wood or treated wood decks, patios or porches.**
- **Never operate this appliance within 7.5 m (25 ft) of any flammable liquid.**
- **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.

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

⚠ WARNING: Do not ignite this appliance without first reading the BURNER IGNITION sections of this Owner's Guide.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY. DO NOT USE THIS BARBECUE IN OR ON BOATS OR IN CLOSED SPACES.

This Owner's Guide 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.

Important: Read these instructions carefully to familiarise yourself with the appliance before connecting it to its gas cartridge or gas cylinder. Keep 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. LPG is not natural gas. The conversion or attempted use of natural gas in an LPG gas unit or LPG gas in a natural gas unit is unsafe and will void your warranty.**
- Any parts sealed by the manufacturer must not be altered by the user.

Operation

- **⚠ 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 an overhead combustible structure.**
- **⚠ 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: When in use, combustible materials should not be within 61 cm (24 inches) of the back or 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.**
- **⚠ 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 preheating or use. Exercise caution when using this barbecue. The entire cookbox gets hot when in use.**
- **⚠ WARNING: Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.**
- **⚠ WARNING: Do not move the appliance during use.**
- **⚠ WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.**
- **⚠ CAUTION: This product has been safety-tested and is only certified for use in a specific country. Refer to country designation located on outside of box.**
- Do not use charcoal, briquettes or lava rock in the barbecue.

Serial Number

Write your barbecue's serial number in the box above for future reference. The serial number is on the barbecue's data label.

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GETTING STARTED

Storage and/or Non-use

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

⚠ **WARNING: LPG 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 non-use, the barbecue should be checked for gas leaks and burner obstructions before use.**

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

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

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

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

WEBER'S VOLUNTARY WARRANTY

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

OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

To ensure trouble-free warranty coverage, it is important (but it is not required) that you register your Weber product online at www.weber.com or such country-specific website to which you 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, use instructions, and preventive 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 aforementioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Manual.

WARRANTY HANDLING / EXCLUSION OF WARRANTY

If you believe that you have a part which is covered by this Warranty, please contact WEBER Customer Service using the contact information on our website (www.weber.com, or such country-specific website to which Owner may be redirected). WEBER will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that a repair or replacement is 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 is damage, deterioration, discolouration 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 or not performed by a WEBER authorised service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

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

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

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

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

Plastic components:
5 years, excluding fading or discolouration

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 FLAT 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.

Refer to International Business Units list at the end of this Owner's Manual for additional contact information.

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Important Information about LP Gas & Gas Connections

What Is LP Gas?

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 vaporises and becomes gas.

Safe Handling Tips for Disposable Cartridges

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

- Do not use a damaged, dented or rusty cartridge.
- Although the cartridge may appear to be empty, gas may still be present, and the cartridge should be transported and stored accordingly.
- Cartridges should not be dropped or handled roughly.
- Never store or transport the cartridge where temperatures can reach 51° C (the cartridge will become too hot to hold by hand). For example: do not leave the cartridge in a car on a hot day.
- Cartridges must be kept out of reach of children.
- Leak-test the joint where the regulator connects to the cartridge each time a reconnection occurs. For example: test each time the cartridge is reinstalled.
- The areas around the cartridge must be free and clear from debris.
- There must be no sources of ignition nearby when handling or changing the gas cartridge.
- Always close the regulator gas control valve before disconnecting regulator.
- Change the gas cartridge or gas cylinder outside and away from people.

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 LPG cylinder.

Regulator Connections

- In Great Britain, this barbecue must be fitted with a regulator complying with BS 3016, having a nominal output of 37 millibars.
- The length of the hose must not exceed 1.5 metres.
- Avoid kinking the hose.
- Change the flexible hose when national regulations stipulate this as a requirement.
- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.

Installing the Cartridge

Use only butane/propane disposable cartridges with a minimum capacity of 430g and a maximum capacity of 460g. The cartridge must have an EN417 valve as illustrated **(A)**.

Check that seals (between the appliance and the gas container) are in place and in good condition before connecting to the gas container.

1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (○) position.
2) Make sure the regulator gas control valve is turned off by turning clockwise until tight **(B).**
3) Push cartridge into regulator and turn clockwise until tight **(C)**.
4) Make sure cartridge bracket is installed. Then, place the gas cartridge into cartridge bracket **(D)**.

Removing the Cartridge

If the cartridge is empty and 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 (○) position.
2) Make sure the regulator gas control valve is turned off by turning clockwise until tight.
3) Unscrew the cartridge from the regulator by turning it anticlockwise and remove it from the barbecue.

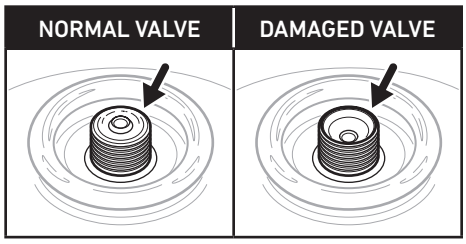
Storage and/or Travel

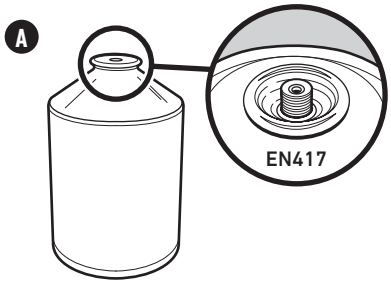
Disconnect the cartridge if: 1) the cartridge is empty; 2) the barbecue is being transported; 3) the barbecue is being stored in a garage or other enclosed area; 4) the barbecue is not in use.

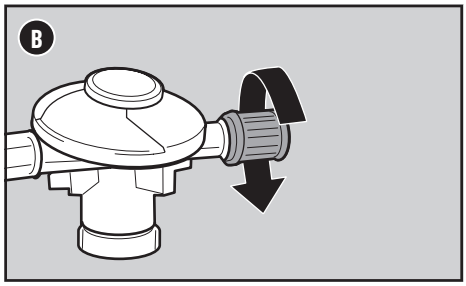
- Do not store a disconnected cartridge in a building, garage, or any other enclosed area.
- Do not store or transport a disconnected cartridge inside the barbecue.

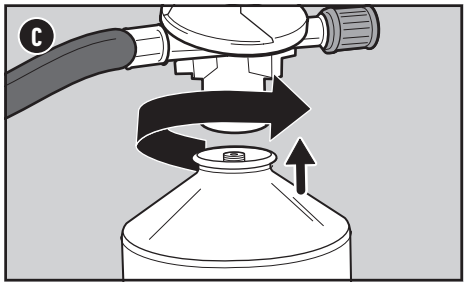
For barbecues that have been stored or left unused for a while, it is important to follow these guidelines:

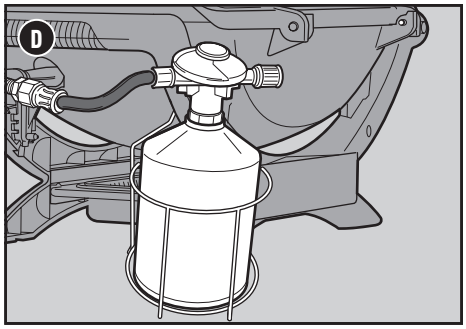
- The WEBER gas barbecue should be checked for gas leaks and any obstructions in the burner tube before it is used. (Refer to "CHECKING FOR GAS LEAKS" and "ANNUAL MAINTENANCE.")
- Check that the areas under the cookbox and the removable catch pan are free from debris that might obstruct the flow of combustion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











⚠ **CAUTION: Only use WEBER Q Gas or other EN 417 cartridges marked 80% Butane/20% Propane.**
⚠ **WARNING: Hand tighten only. Using excessive force could damage the regulator coupling and cartridge valve. This could cause a leak or prevent gas flow.**
⚠ **Check the seals before connecting a new gas container to the appliance.**
⚠ **Do not use the appliance if it has damage or worn seals, is leaking, damaged or does not operate properly.**
⚠ **Gas containers shall be changed in a well ventilated location, preferably outside, away from any sources of ignition, such as naked flames, pilots, electric fires and away from other people.**

⚠ **WARNING: It may be hazardous to attempt to fit other types of gas containers.**
⚠ **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.
⚠ **This appliance is not suitable for installation or connection to a reticulated gas supply.**

GETTING STARTED

What is a Leak Check?

Once the 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 tank. 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 regulator hose.
- Where the regulator hose connects to the valve.

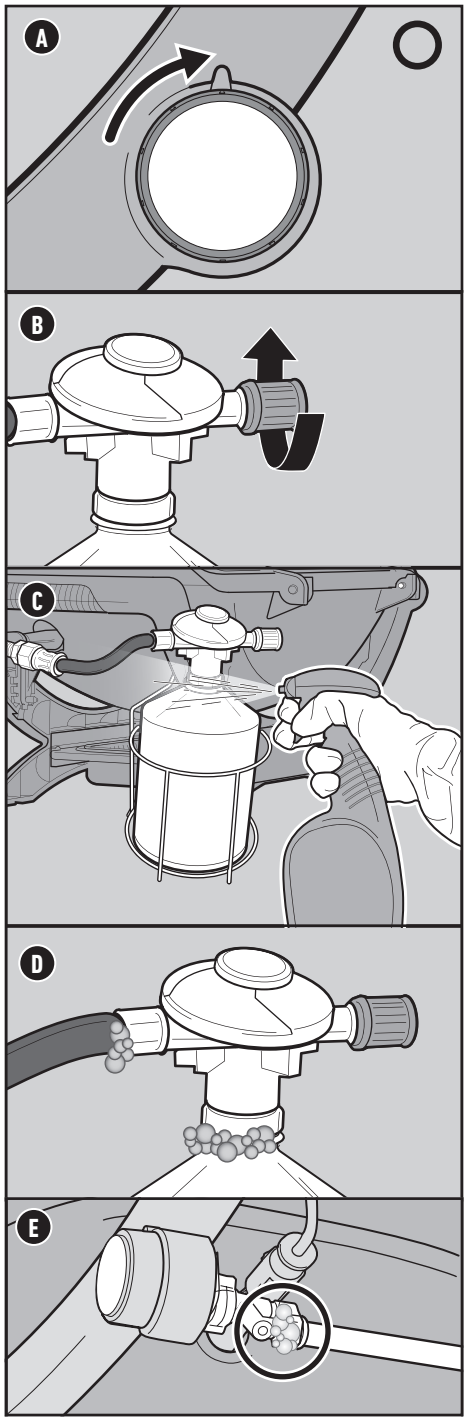
Checking for Gas Leaks

1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (○) position **(A)**.
2) Turn gas supply on by turning the regulator gas control valve anticlockwise **(B)**.
3) Wet fittings **(C)** 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.
4) If bubbles appear there is a leak:
   a) If the leak is at the cartridge **(D)**, remove the cartridge. DO NOT OPERATE THE BARBECUE. Install a different cartridge and recheck for leaks with a soap and water solution. If the leak persists, remove the 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 or burner valve **(E)**, turn off the gas. 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.

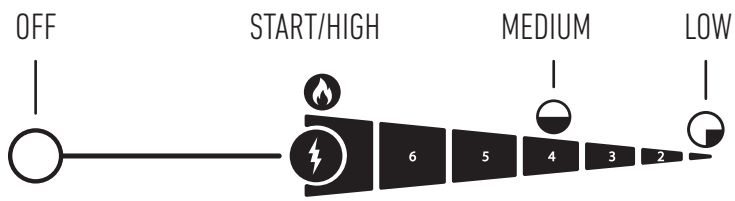
If a leak is present, contact the Customer Service Representative in your area using the contact information on our website.

5) 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.



Burner Control Knob Settings



⚠ **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 liquid propane tank:**
1) **Move away from liquid propane tank.**
2) **Do not attempt to correct the problem yourself.**
3) **Call your fire brigade.**

Igniting the Barbecue

Using the Ignition System to Ignite the Main Burner

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.

1) Open the barbecue lid **(A)**.
2) Check that the burner control knobs are in the off ○ position. Check by pushing in and turning each knob clockwise **(B)**.
   Note: It is important that all burner control knobs are in the off ○ position before turning on the LPG cylinder.
3) Turn gas supply on by turning the regulator gas control valve anticlockwise **(C)**.
4) Push the main burner control knob in and turn it anti-clockwise to the start/high position **(D)**.

5A) Push the red igniter button several times, so it clicks each time **(E)**.

5B) Push and hold the electronic igniter button **(F)**. You will hear it ticking.

6) Check that the burner is lit by looking through the cooking grates. You should see a flame.
7) If the burner does not ignite within 5 seconds, 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.

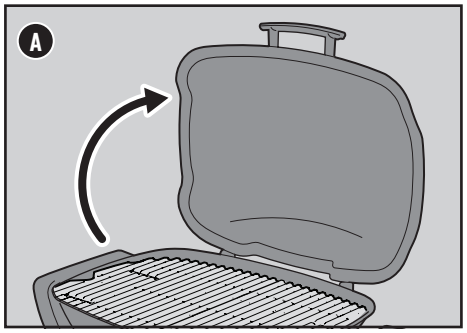
Preheating the Barbecue

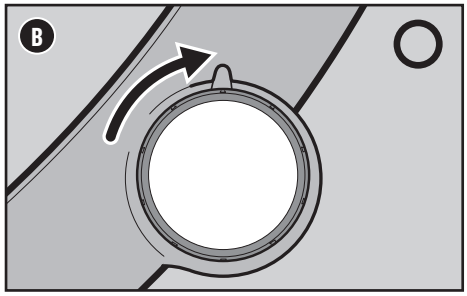
Preheating the barbecue is critical to successful barbecuing. Preheating helps to prevent food from sticking to the grates and gets the grates hot enough to sear properly. This also burns off any residue from the previous meal.

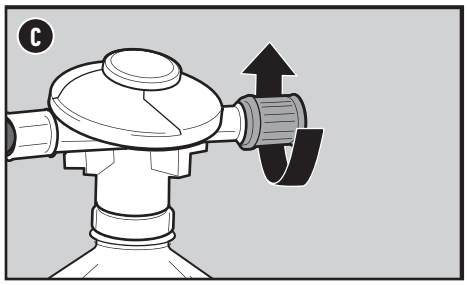
1) Open the barbecue lid.
2) Ignite your barbecue according to the ignition instructions in this Owner's Manual.
3) Close lid.
4) Preheat the barbecue with the burners on the start/high position for 10 to 15 minutes or until thermometer registers 500° F (260° C) **(D)**.
5) After preheating on high is complete, you may adjust the burner control knob to your desired setting for barbecuing.

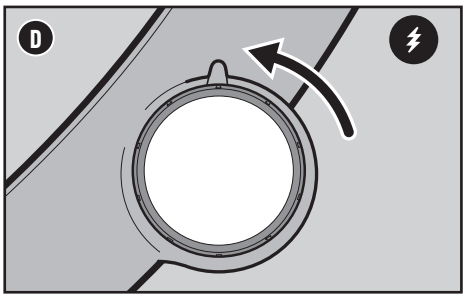
To Extinguish Burner

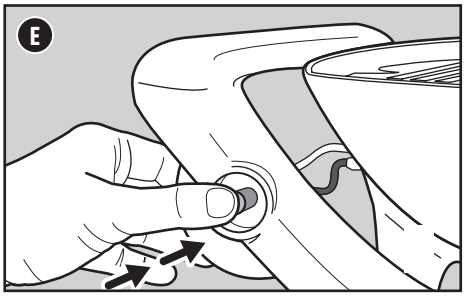
1) Push the burner control knob in and then turn clockwise all the way to the off ○ position.
2) Turn gas supply off.

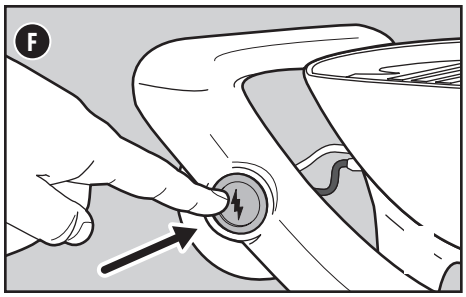












⚠ **WARNING: Open lid during ignition.**
⚠ **WARNING: Do not lean over open barbecue while igniting or cooking.**
⚠ **WARNING: If ignition does not occur within five seconds, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.**

Q FEATURES

Complete List of Features



The features listed below are only available on select models.

• Built-In Thermometer

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

• Side Tables

Use the side tables to keep platters, seasonings, and tools within arm's reach. Hang your essential barbecuing tools on the hooks for easy access and organisation of your garden workspace. Stow the tables for convenience.

• WEBER CONNECT Compatible

The WEBER CONNECT app-connected thermometer monitors food from beginning to end, displaying the real-time temperature on your mobile device. (Accessory sold separately.)

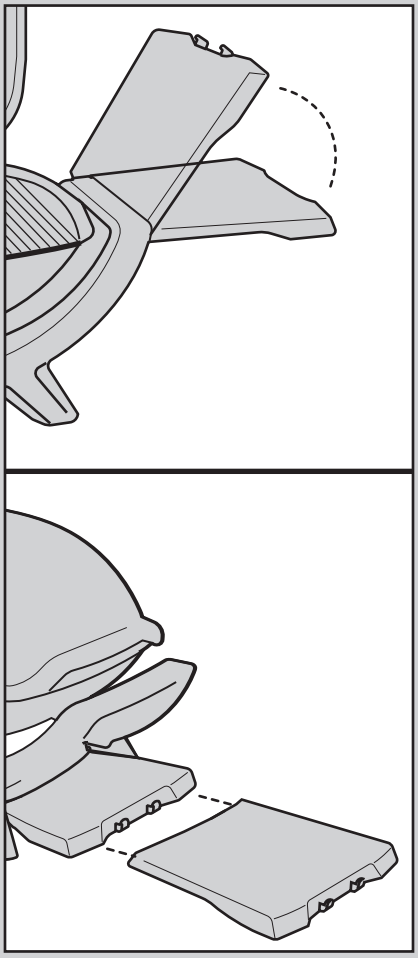
Table Storage

Stow both of the side tables for convenient transportation and space-saving while not in use. Depending on the model purchased, the side tables can be removed and stored beneath the cookbox.

Removable Tables

This feature is only available on selected models.

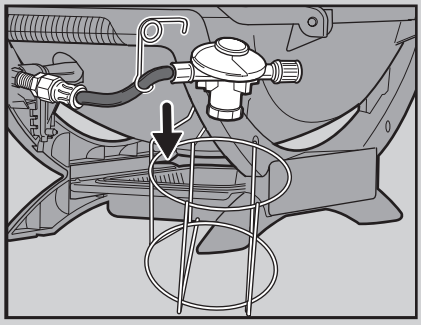
Pull side tables from mounted position and store them beneath cookbox.



Gas Hose Storage Hook

Keeps the flexible gas hose neatly tucked in for storage.

Important: Always secure the gas hose to the basket using the storage hook when not connected to a gas cartridge and in transit.



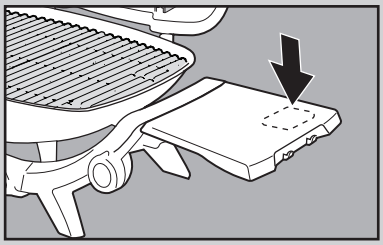
WEBER CONNECT Compatible

This feature is only available on selected models.

These integrated design features support the compatible WEBER CONNECT smart barbecuing thermometer device. (Accessory sold separately.)

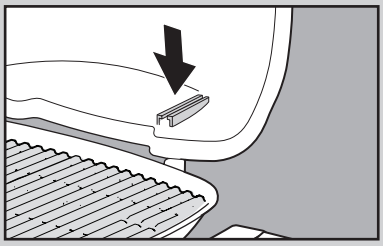
Side Table Location

The designated area on the side table includes a magnetic surface to secure compatible WEBER CONNECT devices.



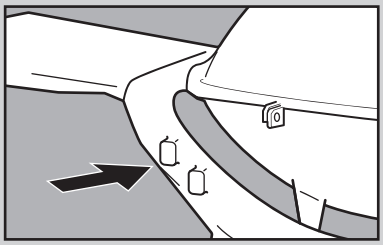
Ambient Probe Location

Clip an ambient temperature probe to the integrated supports inside the lid to measure the barbecue's temperature during a cook.



Probe Holders

Convenient storage on the rear frame for holding compatible thermometer probe wraps.



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 grates are all signs that cleaning and maintenance are overdue.

A thorough cleaning is recommended when the barbecue is going to be stored, 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 vapours slowly change into carbon and deposit on the inside of your barbecue's lid. These deposits will eventually peel, and look very similar to paint. These deposits are non-toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

1) Brush the carbonised grease from the inside of the lid with a stainless steel bristle barbecue brush **(A)**. To minimise 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 Grates

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

1) With grates installed, brush the debris off your cooking grates with a stainless steel bristle barbecue brush **(B)**.

Cleaning the Burner

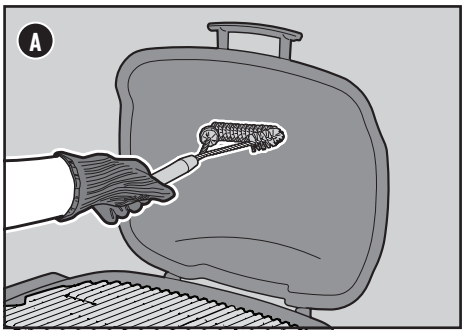
Two areas on the burner that are key to optimum performance are the ports (small openings running along the length of the burner) and the spider/insect screens on the ends of the burner. Keeping these areas clean is essential for safe operation.

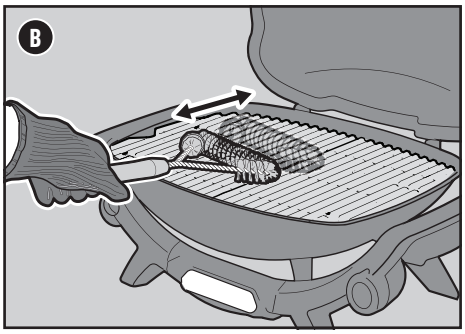
Cleaning the Burner Ports

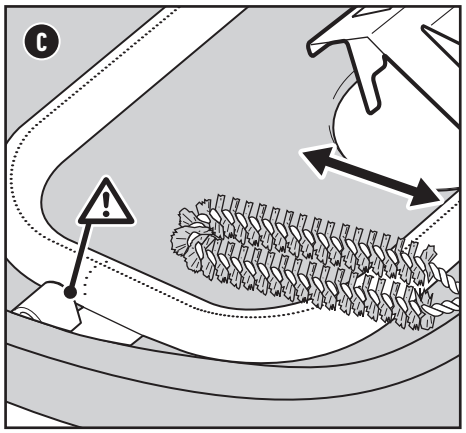
1) Take the cooking grates out and set aside.
2) Use a clean stainless steel bristle barbecue brush to clean the outside of the burners by brushing across the top of the burner ports **(C)**. Do not brush lengthwise along the tube, as this will only brush debris from one port to another.
3) When cleaning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

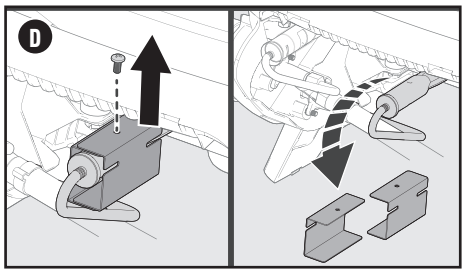
Cleaning the Spider Screens

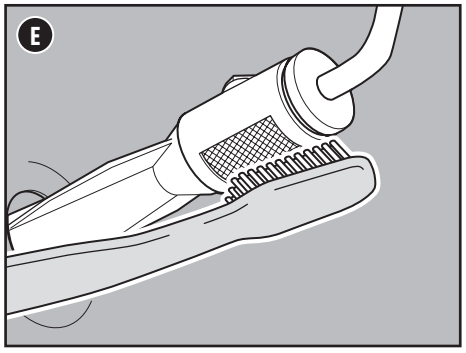
1) Locate the end of the burner behind the control panel where it meets the valve.
2) Remove the screw from the top of the rain shield, then remove the rain shield from the burner tube (on select models only) **(D)**.
3) Clean the spider/insect screen on the burner using a soft bristle brush **(E)**.
4) Reinstall the rain shield over the end of the burner tube and secure with screw.











⚠ DANGER: Do not line the slide-out grease tray or cookbox with aluminium foil.
⚠ DANGER: Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.
⚠ WARNING: Use caution when removing catch pan and disposing of hot grease.
⚠ WARNING: Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.
⚠ WARNING: Barbecue brushes should be checked for loose bristles and excessive wear on a regular basis. Replace the brush if any loose bristles are found on the cooking grates or brush. WEBER recommends purchasing a new stainless steel bristle barbecue brush at the beginning of every spring.
⚠ WARNING: If the hose is found to be damaged in any way, do not use the barbecue. Replace using only WEBER authorised replacement hose.
⚠ WARNING: Keep ventilation openings around tank clear and free of debris.
⚠ WARNING: Keep the fuel supply hose away from heated surfaces.

REPLACEMENT PARTS

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

Burner Injector Size and Consumption Data

1100N • 1200N Models	INJECTOR SIZE	CONSUMPTION DATA
	Outer Burner 0.89 mm	3.4 kW Butane
		243 g/h Butane

PRODUCT CARE

Cleaning the Cookbox

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

1) Take the cooking grates out and set aside.
2) 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 are designed to be easily removed, cleaned and replaced; an essential step every time you prepare to barbecue.

Cleaning the Outside of the Barbecue

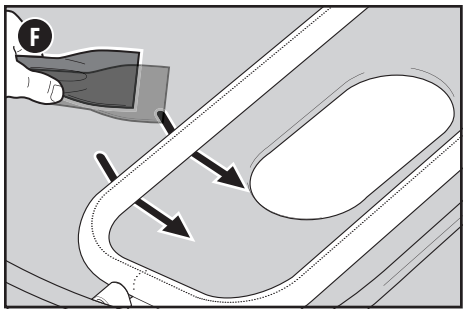
The outside of your barbecue may include stainless steel, painted aluminium, and plastic surfaces. WEBER recommends the following methods based on the surface type.

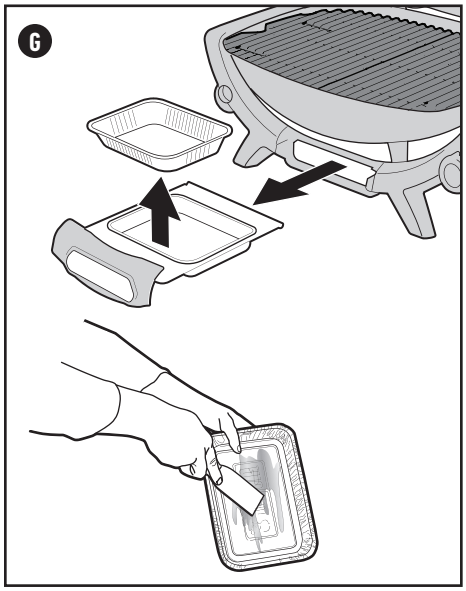
Cleaning Painted Aluminium Surfaces and Plastic Components

Clean painted aluminium 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.





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

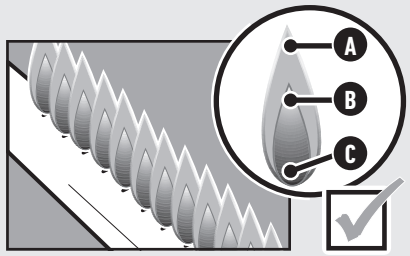
⚠ WARNING: When cleaning the burners, never use a brush that has already been used to clean the cooking grates. Never put sharp objects into the burner port holes.

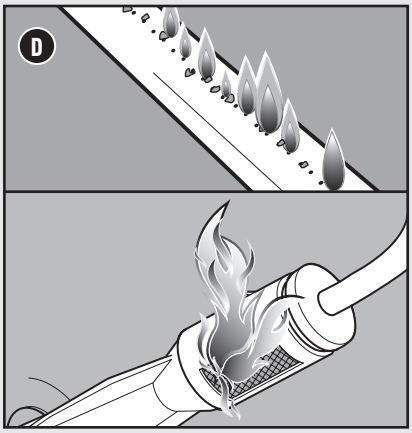
⚠ CAUTION: Do not use any of the following to clean your barbecue: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), or abrasive cleaning pads.

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)**.

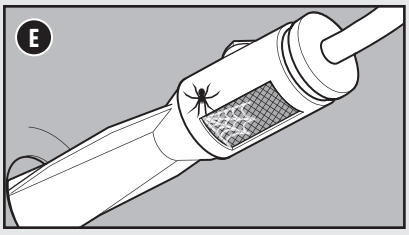
⚠ WARNING: Blocked and dirty ports can restrict full gas flow, resulting in a fire (D) in and around the gas valves, causing serious damage to your barbecue.





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 venturi section of the burners. These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air opening. 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 in and around the gas valve, causing serious damage to your barbecue. Dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burners. Keep the spider screens clean. Refer to "Cleaning the Spider Screens" in the Product Care section.



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

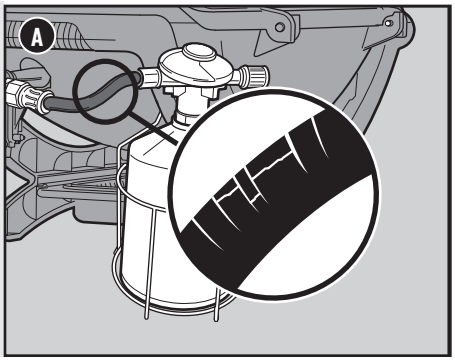
⚠ CAUTION: The burner tube openings must be positioned properly over the valve orifices.

Inspect the Hose

Routine inspection of the hose is necessary.

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

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



Barbecue Will Not Ignite

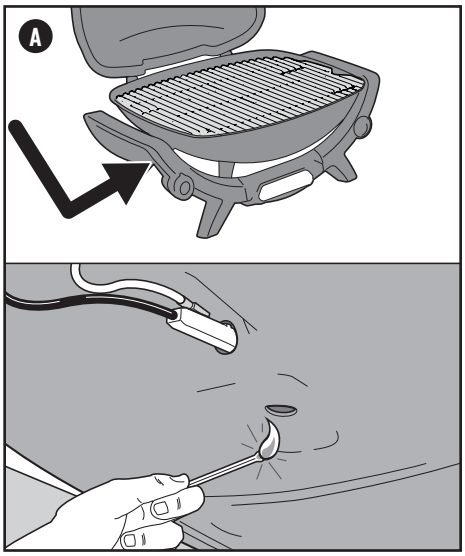
SYMPTOM

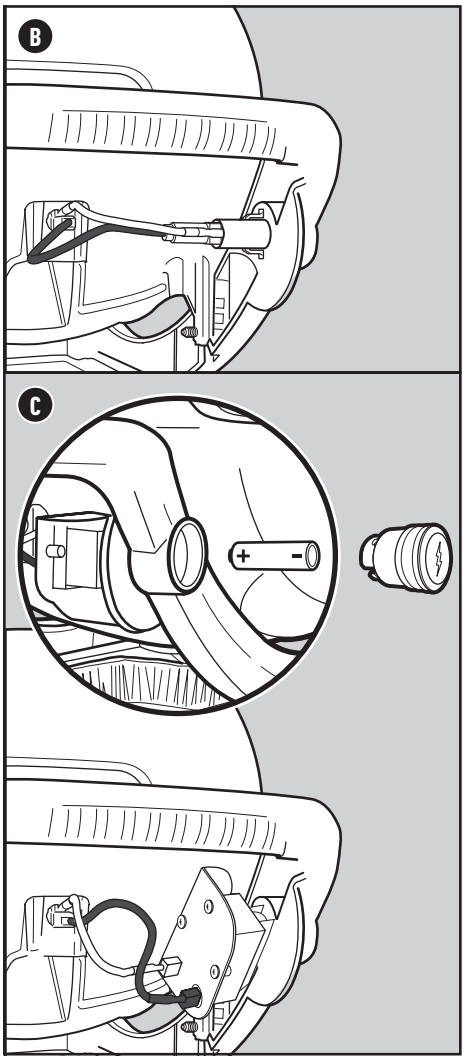
• Burner does not ignite when following the ignition instructions in the "Operation" section of this Owner's Manual.

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 **match lighting IS NOT successful**, follow the instructions for disconnecting and reconnecting the LPG cylinder.
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 **match lighting IS successful**, check the condition of the battery (electronic ignition systems only) and check the wire connections 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 knobs are in the off ○ position. Check by pushing in and turning each knob clockwise.
   Note: It is important that all burner control knobs are in the off ○ position before turning on the LPG cylinder.
3) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
4) Strike a match and put the flame under the matchlight hole **(A)**.
5) While holding lit match, push the main burner control knob in and turn it anti-clockwise to the start/high position.
6) Check that the burner is lit by looking through the cooking grates.
7) If the burner does not ignite within 5 seconds, 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.
8) If the burner ignites, the problem lies in the ignition system. For piezo igniters, check the wire connections of the Ignition System **(B)**. For electronic ignition systems, check the condition of the battery and check the wire connections of the Ignition System **(C)**. Verify that the AAA battery (alkaline only) is in good condition and is installed correctly. 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.

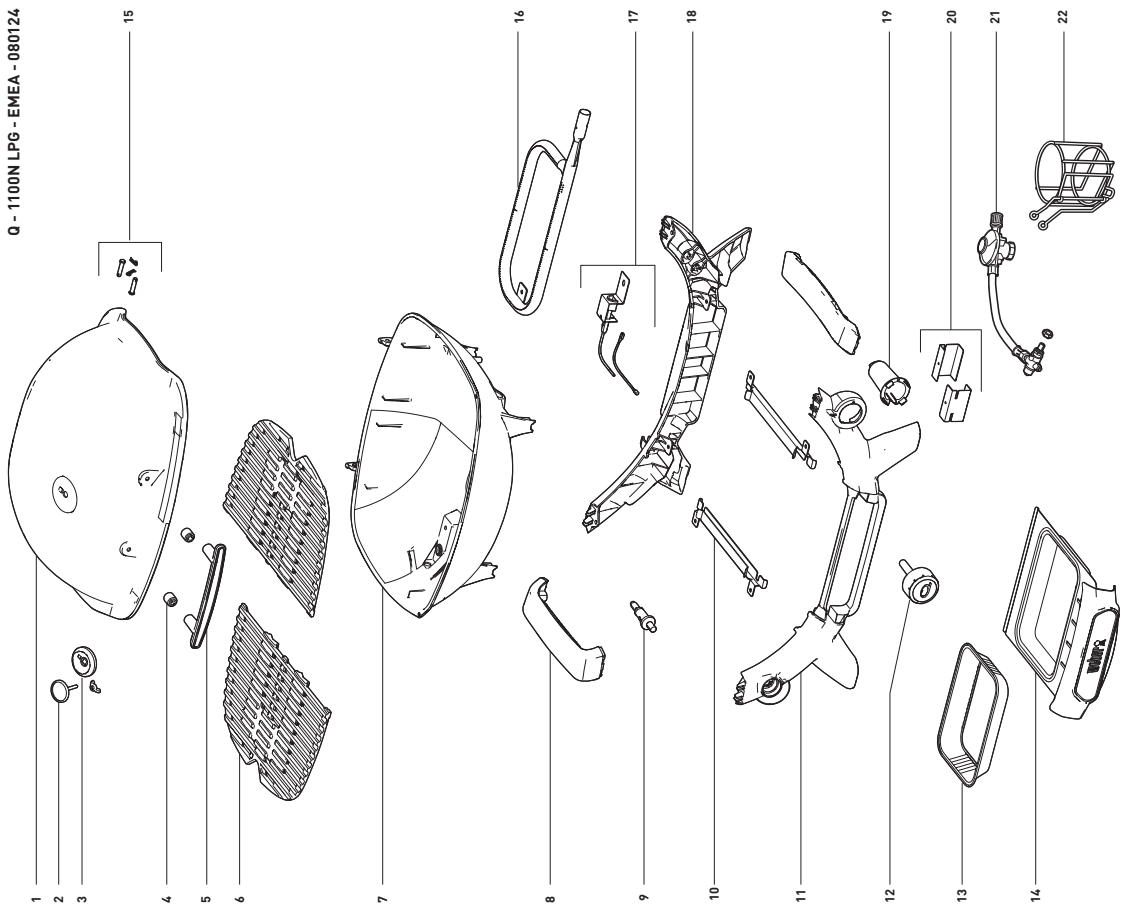


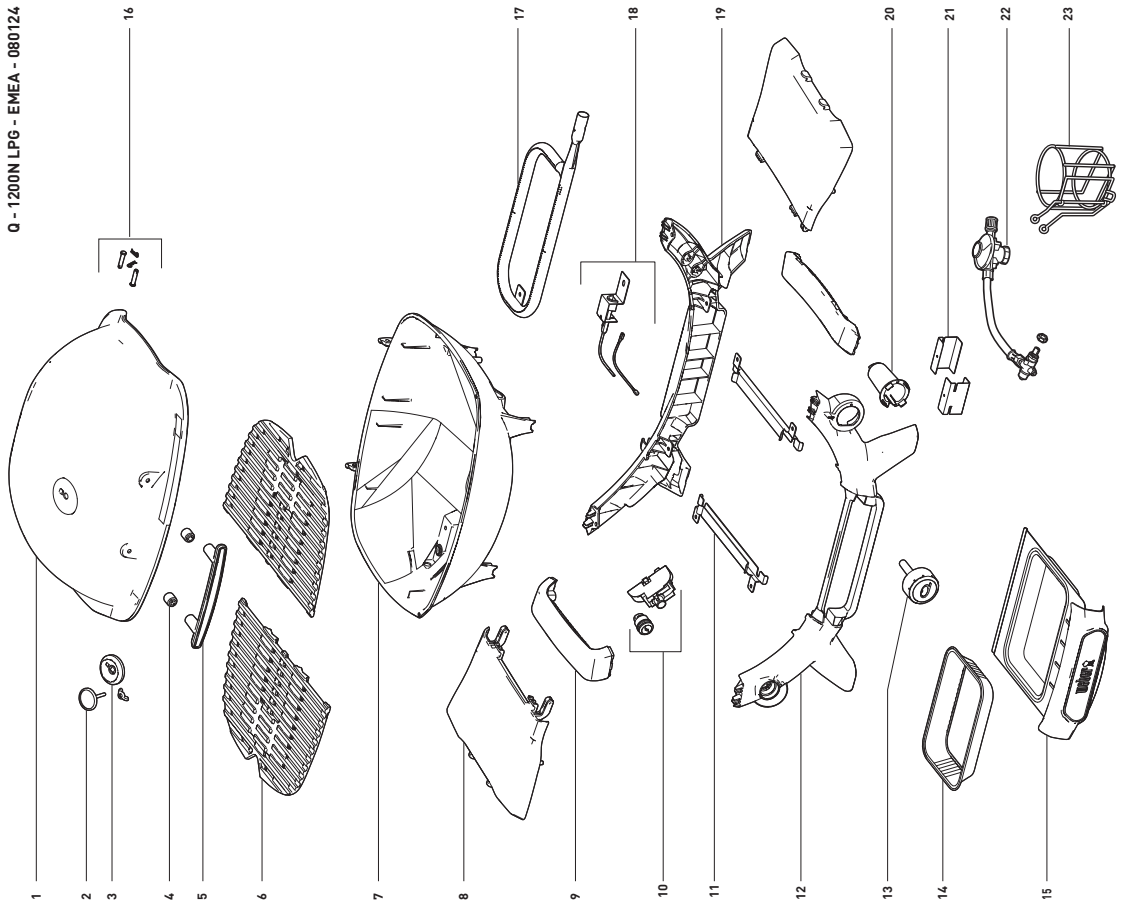


CALL CUSTOMER SERVICE

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

REPLACEMENT PARTS





Q - 1200N LPG wSTAND - EMEA - 080124

