

# **SPiRiT**<sup>®</sup>



## **GAS GRILL**

### LPG Gas Grill Owner's Guide

**E -210/310**  
**SP-210/310**

**#89618**



**YOU MUST READ THIS OWNERS GUIDE  
BEFORE OPERATING YOUR GAS GRILL**

**⚠ DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid
4. If odor 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 or death, or damage to property.

**⚠ WARNING**

1. Do not store spare LPG cylinder within 10 feet (3m) of this appliance.
2. Do not store or use petrol or other flammable liquids or vapors within 25 feet (8m) of this appliance.

**⚠ WARNING: Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the barbecue was dealer-assembled.**

**NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.**

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

**⚠ WARNING: Do not try to light this appliance without reading the "Lighting" Instructions section of this manual.**

**⚠ DANGER**

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

**⚠ WARNINGS**

- ⚠ Follow regulator connection instructions for your type of gas grill.
- ⚠ Do not store a spare or disconnected LPG cylinder under or near this barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.
- ⚠ Improper assembly may be dangerous. Please follow the assembly instructions carefully.
- ⚠ 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 manual 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.
- ⚠ Combustible materials should never be within 24 inches (61 cm) of the back or sides of your Weber® gas barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue.
- ⚠ Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions.
- ⚠ Do not use charcoal or lava rock in your Weber® gas barbecue.
- ⚠ Never lean over open grill or place hands or fingers on the front edge of the cooking box.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The Weber® gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ LPG gas is not natural gas. The conversion or attempted use of natural gas in a LPG unit or LPG gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the assembly instructions.
- ⚠ Do not put a fuel tank inside the cabinet.

**LPG GAS UNITS ONLY:**

- ⚠ Use the pressure regulator and hose assembly that is supplied with your Weber® gas barbecue.
- ⚠ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.
- ⚠ 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 cylinder should be transported and stored accordingly.
- ⚠ If you see, smell or hear the hiss of escaping gas from the LPG cylinder:
  1. Move away from LPG cylinder.
  2. Do not attempt to correct the problem yourself.
  3. Call your fire department.

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

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

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

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas grill that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminum castings on paint excludes fading,	2-year
Stainless steel Shroud,	25-years
Porcelain-enameled shroud,	25-years
Cookbox Assembly on paint excludes fading,	2-year
Stainless steel burners tubes,	10-years
Stainless steel cooking grates,	5-years no rust through or burn through
Stainless steel Flavorizer bars,	5-years no rust through or burn through
Porcelain-enameled cast-iron cooking grates,	5-year no rust through or burn through
Porcelain-enameled cooking grates,	3-years no rust through or burn through
Porcelain-enameled Flavorizer bars,	2-years no rust through or burn through
Infrared Rotisserie Burner,	2-years
All remaining parts,	2-years

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

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your area using the contact information on our website. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

**WEBER-STEPHEN PRODUCTS CO.**

**R. McDonald Co. PTY.LTD.**

**A.C.N., 007 905 384**

**104 South Terrace**

**Adelaide, SA 5000**

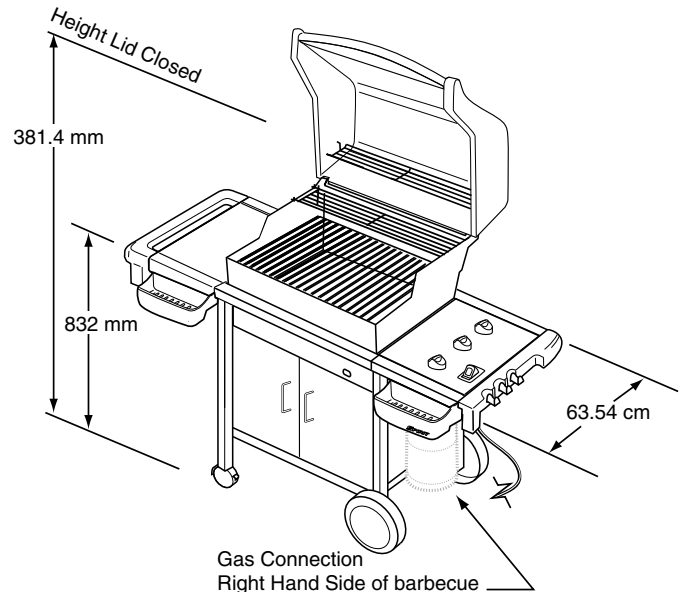
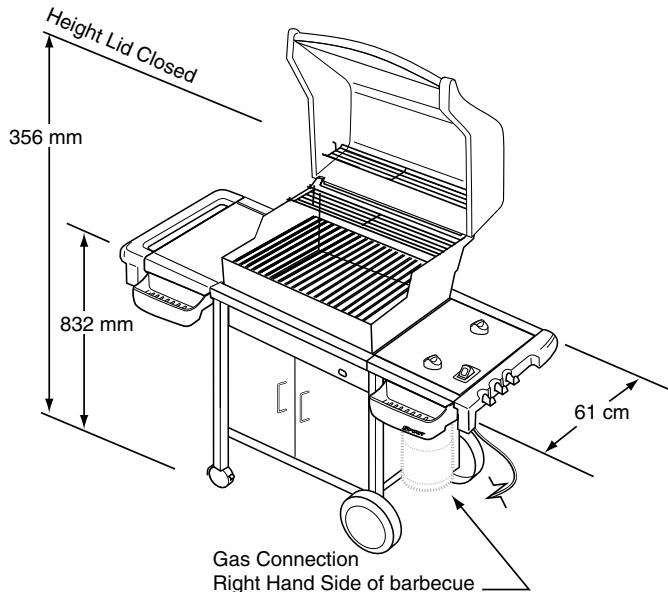
**61.8.8221.6111**

[www.weber.com](http://www.weber.com)

## REPLACEMENT HOSE AND REGULATOR

Country	Part#
Hose France	41638
Hose Belgium	41639
Hose/Reg Holland	41681
Hose/Reg Greece/Italy	41680
Hose/Reg Germany/Austria	41679
Hose/Reg Spain/Denmark/Portugal	41619
Hose/Reg Sweden	41677
Hose/Reg Switzerland	41676
Hose/Reg Ireland	41588
Hose/Reg England	41588
Hose/Reg Australia	41673
Hose/Reg Norway/Finland	41619

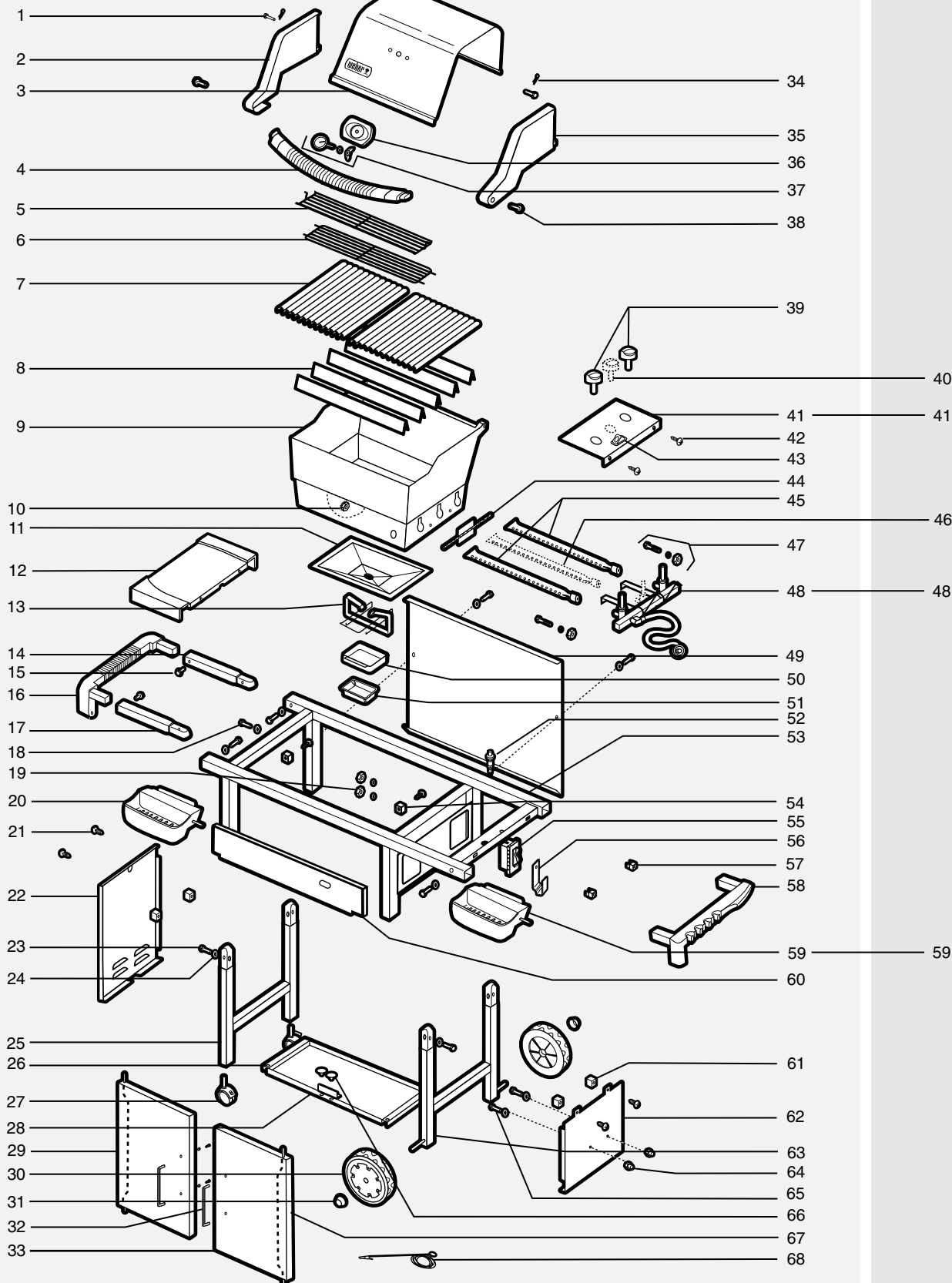
• The minimum cylinder capacity for this barbecue is 9 Kg



SPIRIT® E/SP -210, E-310

SPIRIT®  
E/SP-310

3XX1001 - Spirit® Gas Grill LP 022607



1.	Hinge Pin	24.	Nylon Washer	47.	Manifold Hardware
2.	Left Endcap	25.	Caster Frame	48.	Manifold, Hose and Regulator
3.	Shroud	26.	Door Bushing	49.	Rear Panel
4.	Handle	27.	Caster	50.	Catch Pan
5.	Warm-Up™ Basket	28.	Bottom Shelf	51.	Disposable Drip Pan
6.	Warming Rack	29.	Left Door	52.	Igniter
7.	Cooking Grates	30.	Wheel	53.	Top Frame Assembly
8.	Flavorizer® Bars	31.	Hubcap	54.	Front Panel Hardware
9.	Cooking Box	32.	Handle	55.	Fuel Gauge
10.	1/4-20 Keps Nut	33.	Right Door	56.	Cylinder Adapter Bracket
11.	Slide-Out Bottom Tray	34.	Hair Pin Cotter	57.	Control Panel Hardware
12.	Work Surface	35.	Right Endcap	58.	Right Trim Piece
13.	Catch Pan Holder	36.	Thermometer Bezel Assembly	59.	Condiment Basket
14.	Left Rear Trim Assembly Arm	37.	Thermometer Assembly	60.	Front Panel
15.	1/4 - 14 x 5/8 inch Bolt	38.	Handle Hardware	61.	Right Frame Panel Hardware
16.	Left Trim Piece	39.	Control Panel Knobs	62.	Right Frame Panel
17.	Left Front Trim Assembly Arm	40.	Control Panel Knob	63.	Wheel Frame
18.	1/4 - 20 x 2 1/4 inch Bolt	41.	Control Panel	64.	Cylinder Glides
19.	Fuel Gauge Hardware	42.	Control Panel Hardware	65.	1/4 - 20 x 1 3/4 inch bolt
20.	Condiment Basket	43.	Crossover® Ignition Button	66.	Door Glides
21.	Panel Hardware	44.	Crossover® Tube	67.	Hinge Rods
22.	Left Frame Panel	45.	Front/Rear Burner	68.	Matchlight Holder
23.	1/4 - 20 x 1 inch Bolt	46.	Center Burner		

Your Weber® gas barbecue is a portable outdoor cooking appliance. With the Weber® gas barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer® bars produce that “outdoor” flavor in the food.

The Weber® gas barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber® gas barbecue with, if you move.

LPG (LPG) gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber® gas barbecue. Please read the instructions carefully before using your Weber® gas barbecue. Improper assembly can be dangerous.
- Not for use by children.
- This Weber® gas barbecue is designed for use with LPG (LPG) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LPG gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The areas around the LPG cylinder must be free and clear from debris.
- 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.
- The pressure regulator supplied with the Weber® gas grill must be used. This regulator is set for 2.75 Kpa.
- Use only AGA approved hose assemblies.
- The length of hose must not exceed 1.5 meters.
- Change the flexible hose when national conditions require it.
- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.
- Only a nationally approved low-pressure hose and regulator must be used.

#### STORAGE

- The gas must be turned OFF at the LPG cylinder when the Weber® gas barbecue is not in use.

#### COOKING

**⚠ WARNING: Do not move the Weber® gas barbecue when operating or while barbecue is hot.**

You can adjust BURNER 1, 2, and 3 as desired. The control settings: High (H), Medium (M), Low (L), or Off (O) are described in your Weber® cookbook. The cookbook uses these notations to describe the settings of BURNER 1, 2, and 3. For example, to sear steaks, you would set all burners at H (high). Then to complete cooking, you would set BURNER 1 and BURNER 3 at M (medium). Refer to your Weber® cookbook for detailed cooking instructions.

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

**Preheating** - Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical, low BTU rate. To preheat: after lighting, close lid and turn all burners to high (H). Preheating to between 500° and 550° F (260° and 290° C) will take 10 to 15 minutes depending on conditions such as air temperature and wind.

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

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

#### CLEANING

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

**⚠ CAUTION: Do not clean your Flavorizer® bars or cooking grates in a self-cleaning oven.**

For availability of replacement cooking grates and Flavorizer® bars contact the Customer Service Representative in your area using the contact information on our website. Log onto [www.weber.com](http://www.weber.com)®.

**Outside surfaces** - Use a warm soapy water solution to clean, then rinse with water.

- When the Weber® gas barbecue is stored indoors, the gas supply must be disconnected and the LPG cylinder stored outdoors in a well-ventilated space.
- LPG cylinders must be stored outdoors in a well-ventilated area out of the reach of children.
- Disconnected LPG cylinders must not be stored in a building, garage or any other enclosed area.
- When the LPG cylinder is not disconnected from the Weber® gas barbecue, the appliance and LPG cylinder must be kept outdoors in a well-ventilated space.

#### OPERATING

**⚠ WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.**

**⚠ WARNING: Never use your Weber® gas barbecue under an overhead combustible surface.**

**⚠ WARNING: Your Weber® gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.**

**⚠ WARNING: Do not use the barbecue within 24 inches (610mm) of combustible materials from sides or back of the grill.**

**⚠ WARNING: The entire cooking box gets hot when in use. Do not leave unattended.**

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

**⚠ WARNING: Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.**

**⚠ WARNING: Never store an extra (spare) LPG cylinder under or near the Weber® gas barbecue.**

**Refer to AS5601/AG601, local authority, gas, electricity, and other relevant statutory regulations for installation and use.**

**⚠ CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.**

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

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

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

**Thermometer** - Wipe with warm soapy water; clean with plastic scrub ball.

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

**Inside Lid** - While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking built-up grease resembles paint flakes.

**Stainless steel surfaces** - Wash with a soft cloth and a soap-and-water solution. Be careful to scrub with the grain direction of the stainless steel.

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

**Preserve Your Stainless Steel**

Your grill or its cabinet, lid, control panel and shelves may be made from stainless steel. To keep the stainless steel looking its best is a simple matter. Clean it with soap and water, rinse with clear water and wipe dry. For stubborn particles, the use of a non-metallic brush can be used.

**⚠ IMPORTANT: Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your grill as this will cause scratches.**

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

**CONNECTING THE LPG CYLINDER**

Your Weber® gas grill uses LPG gas. The regulator that the grill is equipped with uses a POL fitting. This will require a LPG cylinder that is similarly equipped with a POL connection in the tank valve.

**CYLINDER ADAPTER BRACKET AND FUEL SCALE**

Make sure the Fuel Scale is installed on the right outside panel of the grill (a). Fasten with washers and nuts.

Install the cylinder glides (b) into the two holes below the Cylinder hanger. Fasten with washers and screws.

**PURCHASE A FULL CYLINDER OF GAS FROM YOUR GAS DEALER**

The cylinder must always be installed, transported and stored in an upright position. Never allow the cylinder to drop or be handled carelessly. Never store cylinder where temperatures can exceed 51° C (too hot to hold by hand). For example, do not leave the cylinder in your car on hot days.

**⚠ WARNING: Make sure that the LPG cylinder valve is closed. Close by turning valve clockwise.**

**⚠ DANGER**

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

**To Connect the hose to the cylinder:**

The regulator must be connected to the LPG cylinder on the outside of the base cabinet, on the right side of the grill.

**⚠ WARNING: Never store an extra (spare) LPG cylinder under or near the Weber® gas barbecue.**

- 1) Turn the LPG cylinder so the opening of the valve is either to the front, side or rear of the Weber® gas barbecue.
- 2) Lift and hook the cylinder onto the AU adapter bracket on the fuel Scale.
- 3) Remove the plastic dust cover from the valve.
- 4) Connect the hose (a) and the regulator (b) to the cylinder. Note: Regulator vent hole should be pointed down (c).

**⚠ IMPORTANT NOTE: The regulator has left hand screw threads. It tightens by turning counterclockwise.**

**⚠ IMPORTANT NOTE: No sealant is required on the POL fitting. Do not use pipe dope, tape or any other sealant on the POL fitting or LPG cylinder.**

Use your fingers to start the POL fitting in the LPG cylinder valve. Turn nut counterclockwise until tight(1).

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

The regulator illustrations shown in this manual, may be different to the one you are using for your barbecue, due to different country or region regulations.

Follow specific regulator connection instruction.

Position the regulator so that the vent hole faces down(c).

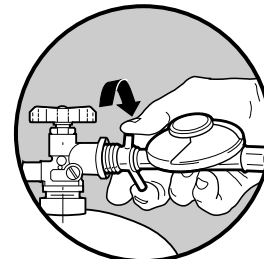
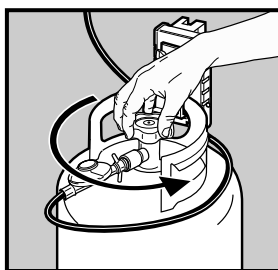
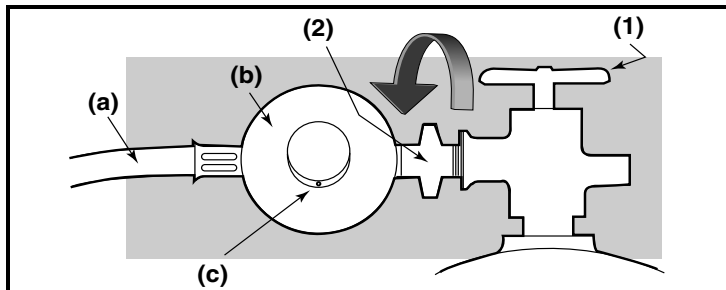
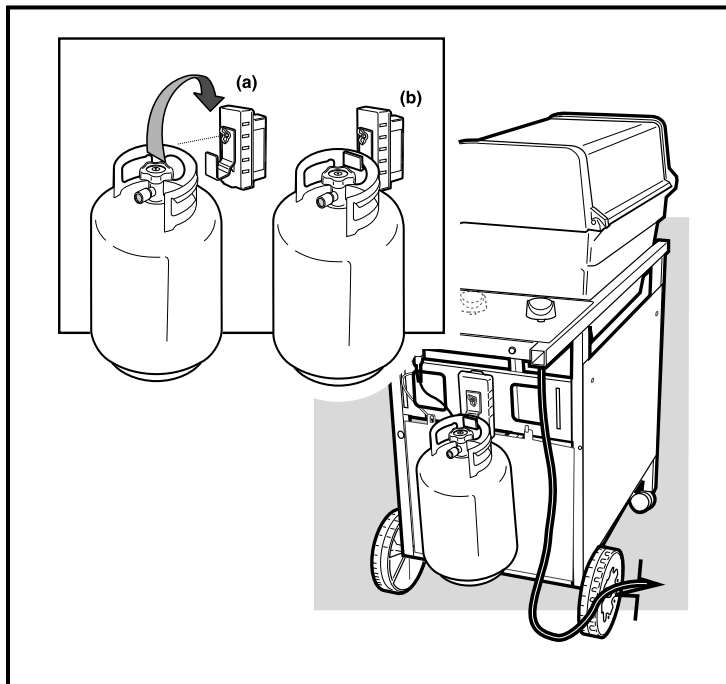
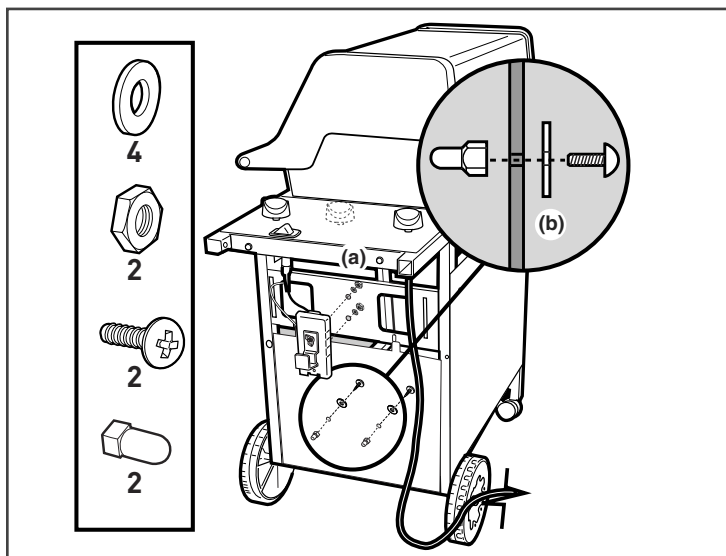
You will need: LPG cylinder, a soap and water solution and a rag or brush to apply it.

- 4) Mix soap and water.
- 5) Turn on the cylinder valve (2) .
- 6) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.

If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution.

If leak does not stop do not use the barbecue. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).

- 7) When leak checking is complete, turn gas supply off at the source and rinse connections with water.



**REMOVE CONTROL PANEL AND BURNER CONTROL KNOBS**

You will need: Phillips screwdriver.

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

**CHECK FOR GAS LEAKS****⚠ DANGER**

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

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

*Note: All factory-made connections have been thoroughly checked for gas leaks. The burners have been flame-tested. As a safety precaution however, you should recheck all fittings for leaks before using your Weber® Gas Barbecue. Shipping and handling may loosen or damage a gas fitting.*

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

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

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

If your grill has a side burner make sure the side burner is off.

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

**⚠ WARNING: Do not ignite burners when leak checking.**

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

**Check:**

- 1) Hose-to-manifold connection.
- 2) Regulator-to-Cylinder connection.

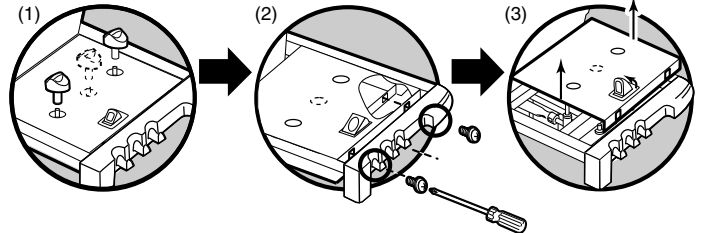
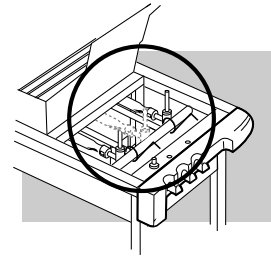
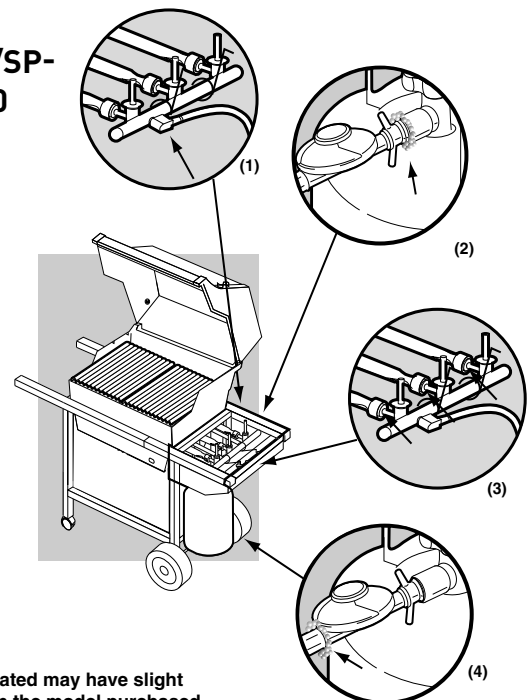
**⚠ WARNING: If there is a leak at connection (1), retighten the fitting with a wrench and recheck for leaks with soap and water solution. If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.**

**Check:**

- 3) Valves-to-manifold connections.
- 4) The hose-to-regulator connection.

**⚠ WARNING: If there is a leak at connections (2), (3) or (4), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.**

When leak checks are complete, turn gas supply off at the source and rinse connections with water.

**SPIRIT E/SP-210 & 310****SPIRIT E/SP-210 & 310**

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

**REFILLING THE LPG CYLINDER**

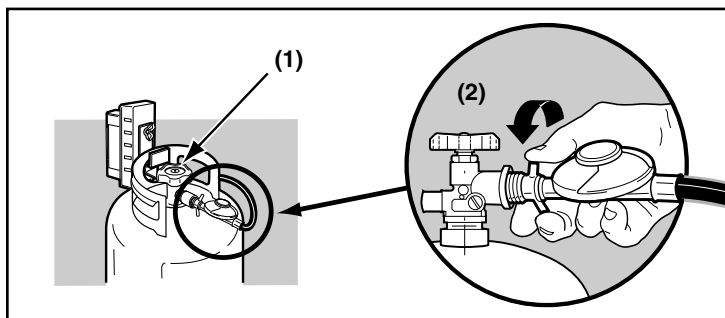
We recommend that you refill the LPG cylinder before it is completely empty.

To refill, take LPG cylinder to a "Gas LPG" dealer.

**Removal of the gas supply cylinder**

- 1) Shut off gas supply.
- 2) Disconnect hose with regulator from the cylinder.
- 3) Exchange empty cylinder for a full cylinder.

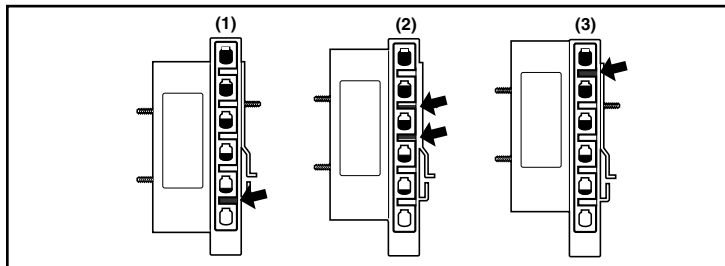
**⚠ IMPORTANT NOTE:** Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of LPG.



**CHECKING THE FUEL LEVEL IN YOUR TANK**

Check the fuel level by viewing the color indicator level line on the side of the tank scale.

- 1) Empty
- 2) Medium
- 3) Full



**OPERATING INSTRUCTIONS**

**LIGHTING**

Summary lighting instructions are on the control panel.

**⚠ DANGER**

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

**Crossover® Ignition System**

Note: The Crossover® ignition system ignites the Front burner with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the Crossover® ignition button until it clicks.

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

**MAIN BURNER LIGHTING**

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

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

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

**⚠ WARNING:** If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

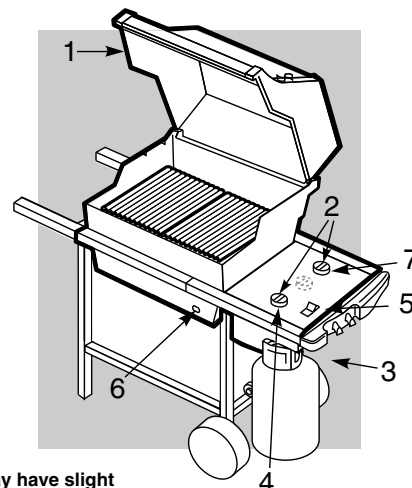
- 7) After the FRONT burner is lit you can turn on the other burner or burners.
- Note: Always light the FRONT burner first. The other burner or burners ignite from the FRONT burner.

**TO EXTINGUISH**

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

**MAIN BURNER LIGHTING**

**SPIRIT E/SP-210 & 310**



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

## MANUAL LIGHTING

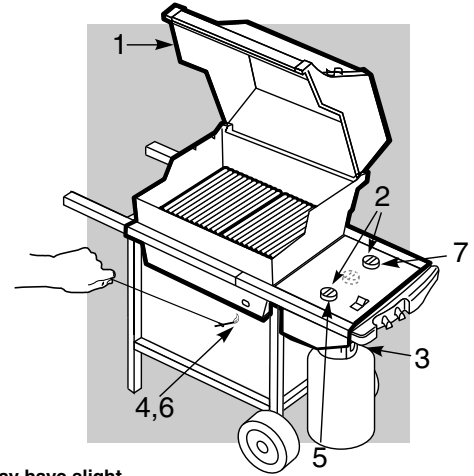
**⚠ DANGER**

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

- 1) Open the lid.
  - 2) Make sure all burner control knobs are turned OFF. (Push each knob down and turn clockwise to ensure they are in the off position).
  - 3) Turn the cylinder on by turning the cylinder valve anticlockwise.
  - 4) Insert match holder with lit match into the matchlight hole in the front of the cooking box.
- ⚠ WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.**
- 5) Push Front burner control knob down and turn to START/HI.
  - 6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.
- ⚠ WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.**
- 7) After the FRONT burner is lit you can turn on the other burner.
- Note: Always light the FRONT burner first. The other burner or burners ignite from the FRONT burner.*

## MAIN BURNER LIGHTING

## SPIRIT E/SP-210 &amp; 310



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

## TO EXTINGUISH

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

## TROUBLESHOOTING

PROBLEM	CHECK	CURE
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Spider / Insect Screens for possible obstructions. (Blockage of holes.)	Clean Spider / Insect Screens. (See Section "Annual Maintenance")
Burner does not light, or flame is low in HI position.	Is LPG fuel low or empty?	Refill LPG cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the Left burner light with a match?	If you can light the Left burner with a match, then check the Crossover <sup>®</sup> ignition system.
Experiencing flare-ups:	Are you preheating barbecue in the prescribed manner?	All burners on high for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer <sup>®</sup> bars heavily coated with burned-on grease?	Clean thoroughly. (See Section "Cleaning")
	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray
<b>⚠ CAUTION: Do not line the bottom tray with aluminum foil.</b>		
Burner flame pattern is erratic. Flame is low when burner is on HI. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Section "Maintenance".)
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The lid is stainless steel, not paint. It cannot "peel". What you are seeing is baked on grease that has turned to carbon and is flaking off. <b>THIS IS NOT A DEFECT.</b>	Clean thoroughly. (See Section "Cleaning".)

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

**WEBER® SPIDER /INSECT SCREENS**

Your Weber® gas barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section (1) of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the combustion air opening.

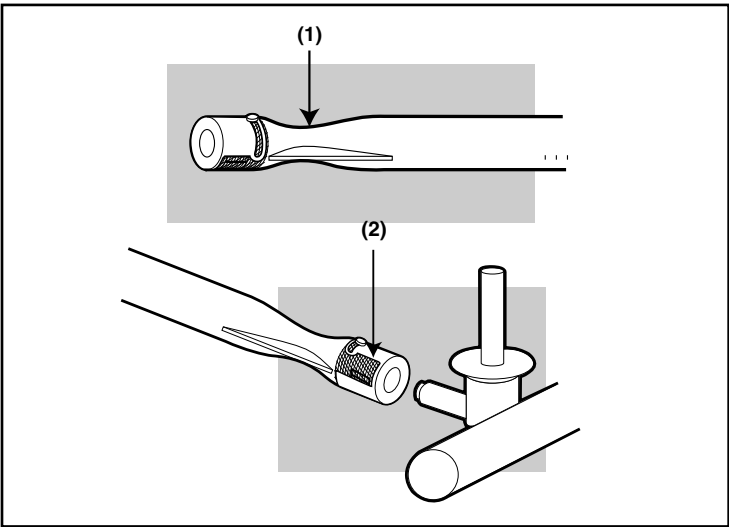
This could result in a fire in and around the combustion air openings, under the control panel, causing serious damage to your barbecue. The burner tube combustion air opening is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tubes through the combustion air openings.

**We recommend that you inspect the Spider/Insect screens at least once a year. (See Section “Annual Maintenance”.) Also inspect and clean the the Spider/Insect screens if any of the following symptoms should ever occur:**

- 1) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
- 2) Barbecue does not reach temperature.
- 3) Barbecue heats unevenly.
- 4) One or more of the burners do not ignite.

**⚠ DANGER**

**Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property.**



**ANNUAL MAINTENANCE**

**Inspection and cleaning of the Spider/Insect screens**

To inspect the Spider/Insect screens, remove the control panel. If there is dust or dirt on the screens, remove the burners for cleaning the screens. Brush the Spider/Inspect screens, lightly, with a soft bristle brush (i.e. an old toothbrush).

**⚠ CAUTION: Do not clean the Spider/Insect screens with hard or sharp tools. Do not dislodge the Spider/Insect screens or enlarge the screen openings.**

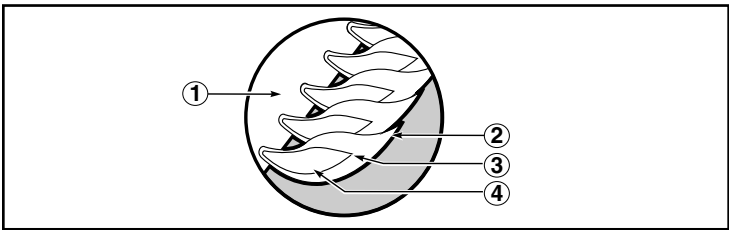
Lightly tap the burner to get debris and dirt out of the burner tube. Once the Spider/Insect screens and burners are clean replace the burners. If the Spider/Insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).

**MAIN BURNER FLAME PATTERN**

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

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

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



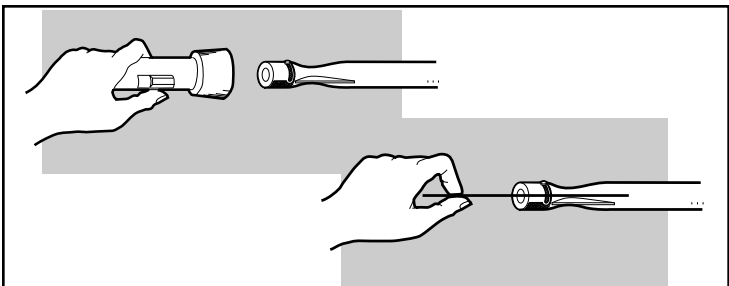
**MAIN BURNER CLEANING PROCEDURE**

**Turn off the gas supply.**

Remove the manifold (See “Replace Main Burners”). Look inside each burner with a flashlight.

Clean the inside of the burners with a wire (a straightened-out coat hanger will work). Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a Steel bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

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



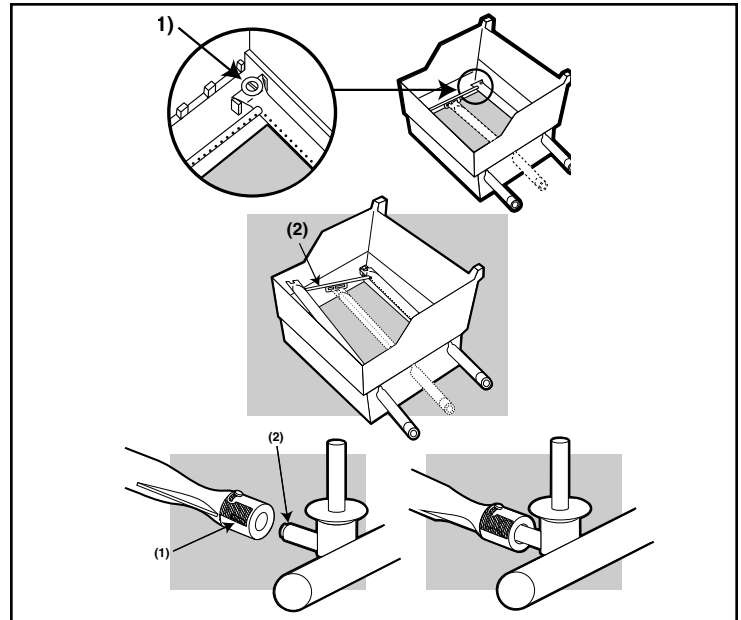
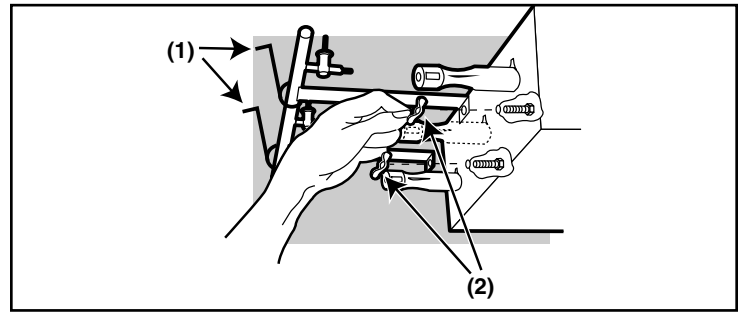
**REPLACING MAIN BURNERS**

- 1) Your Weber® gas barbecue must be off and cool.
- 2) Turn gas off at source.
- 3) To remove control panel: take off the burner control knobs. Remove the screws holding the control panel in place. Lift off the control panel.
- 4) Unhook the manifold bracket (1) and unscrew the two wing nuts (2) that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully set it down.
- 5) Slide the burner assembly out from under the guide screw and washer (1) in the corners of the cooking box.
- 6) Lift and twist the burner assembly slightly, to separate the crossover tube (1) from the burners. Remove the burners from the cooking box.
- 7) To reinstall the burners, reverse 3) through 7).

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

Check proper assembly before fastening manifold in place.

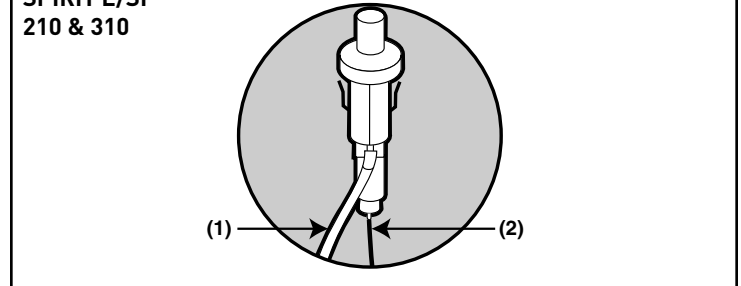
**⚠ WARNING: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue. (See Step: "Check for gas leaks.")**

**CROSSOVER® IGNITION SYSTEM OPERATIONS**

If the Crossover® ignition system fails to ignite the Front burner, light the Front burner with a match. If the Front burner lights with a match, then check the Crossover® ignition system.

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

If the Crossover® ignition system still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com)®.

**SPIRIT E/SP-210 & 310**

WEBER-STEPHEN PRODUCTS CO.

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