

# SPIRIT® GAS GRILL



## Natural Gas Grill Owner's Guide

#89526



**YOU MUST READ THIS OWNER'S 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 or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance .
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other 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.



89526 4/18/06 NG  
US ENGLISH

**⚠ 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**

- ⚠ Do not store a spare or disconnected liquid propane cylinder under or near this barbecue.
- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ 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 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.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane 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.
- ⚠ Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the "Assembly Instructions".

**LIQUID PROPANE GAS UNITS ONLY:**

- ⚠ Use the regulator that is supplied with your Weber® gas barbecue.
- ⚠ Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- ⚠ A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.
- ⚠ Although your liquid propane 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 liquid propane cylinder:
  1. Move away from liquid propane cylinder.
  2. Do not attempt to correct the problem yourself.
  3. Call your fire department.

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,	2 year paint <b>Excluding fading</b>
Stainless Steel Hood Section,	10 years
Porcelain Hood Section,	10 years
Stainless Steel Burners,	10 years
Igniter,	3 years
Porcelain Enameled Cooking Grates,	3 years no rust through
Porcelain Enameled Cast Iron Cooking Grates,	5 years no rust through
Porcelain Enameled Cast Iron Griddle,	5 years no rust through
Stainless Steel Cooking Grates,	5 years
Porcelain Enameled Flavorizer® Bars,	1 year no rust through
Stainless Steel Flavorizer® Bars,	5 years
Thermoplastic/Thermoset Parts,	10 years Excluding fading
Rôtisserie and all related components,	1 year
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

Weber-Stephen Products Co., (Weber) mediante el presente documento le garantiza al COMPRADOR ORIGINAL de esta barbacoa de gas Weber® que la misma estará libre defectos en cuanto a materiales y a mano de obra a partir de la fecha de compra según lo siguiente:

Fundiciones de aluminio,	2 años para la pintura <b>exceptuando la decoloración</b>
Sección de acero inoxidable de la campana,	10 años
Sección de porcelana de la campana,	10 años
Quemadores de acero inoxidable,	10 años
Encendedor,	3 años
Parrillas de cocción con revestimiento de porcelana,	3 años sin oxidarse
Rejillas de cocción de hierro colado con revestimiento de porcelana,	5 años sin oxidarse
Plancha de hierro colado con revestimiento de porcelana,	5 años sin oxidarse
Parrillas de cocción de acero inoxidable,	5 años
Barras Flavorizer® revestidas de porcelana,	1 año sin oxidarse
Barras Flavorizer® de acero inoxidable,	5 años
Partes termoplásticas y termofijas,	10 años excluyendo la decoloración
Asador y todos los componentes relacionados,	1 año
Todas las demás partes	2 años

cuando se ensambla y opera de acuerdo a las instrucciones impresas que lo acompañan. Weber requiere prueba razonable de la fecha de compra. POR LO TANTO, DEBERÁ GUARDAR SU RECIBO O FACTURA DE VENTA.

Esta garantía limitada está limitada a la reparación o reemplazo de piezas que se resultasen defectuosas bajo uso y servicio normal y las cuales al examinarse indiquen, a la plena satisfacción de Weber, de que efectivamente son defectuosas. Antes de devolver cualquier parte, contacte al Representante de Atención al Cliente en su área, cuya información de contacto la encontrará en nuestro sitio web. Si Weber confirma el defecto y aprueba el reclamo, ésta elegirá reparar o reemplazar tal pieza sin cargo alguno. Si usted tiene que retornarnos las partes defectuosas, los gastos de transporte deben ser prepagados. Weber retornará las partes al comprador con transporte

Weber-Stephen Products Co. (Weber) garantit par la présente à L'ACHETEUR D'ORIGINE que ce gril à gaz Weber® sera sans défaut de matériau ou de fabrication à partir de la date d'achat selon les modalités suivantes :

Fonte d'aluminium,	2 ans pour la peinture à l'exception du blanchiment
Partie du couvercle en acier inoxydable,	10 ans
Partie émaillée du couvercle,	10 ans
Brûleurs en acier inoxydable,	10 ans
Allumeur,	3 ans
Grilles de cuisson émaillées,	3 ans anticorrosion
Fonte émaillée,	5 ans anticorrosion
Grilles de cuisson,	5 ans anticorrosion
Plaque de cuisson en fonte émaillée,	5 ans anticorrosion
Plaques de cuisson en acier inoxydable,	5 ans
Barres Flavorizer® émaillées,	1 an anticorrosion
Barres Flavorizer® en acier inoxydable,	5 ans
Pièces thermoplastiques/thermodurcies,	10 ans à l'exception du blanchiment
Rôtisserie et pièces connexes,	1 an
Toutes les autres pièces,	2 ans

quand l'appareil est assemblé et utilisé en suivant les instructions imprimées qui l'accompagnent.

Weber peut demander une preuve raisonnable de la date d'achat. PAR CONSÉQUENT, IL FAUT GARDER LE REÇU OU LA FACTURE.

Cette garantie limitée ne couvre que la réparation ou le remplacement des pièces qui s'avèrent défectueuses en condition normales d'utilisation et de service et qui présentent un défaut selon Weber. Avant de renvoyer des pièces, veuillez contacter le Représentant du service à la clientèle de votre région à l'aide des coordonnées disponibles sur notre site Internet. Si Weber confirme le défaut et approuve la réclamation, Weber choisira de remplacer ces pièces gratuitement. S'il vous faut renvoyer des pièces défectueuses, les frais d'expédition doivent être payés d'avance. Weber renverra les pièces à l'acheteur en port payé.

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.

**Customer Service Center**  
1890 Roselle Road, Suite 308  
Schaumburg, IL 60195  
USA

For replacement parts call:

1-800-446-1071  
www.weber.com®

o franqueo prepagado.

Esta Garantía Limitada no cubre ninguna falla o problema de operación a causa de accidentes, abuso, mal uso, alteración, uso en aplicaciones indebidas, vandalismo, instalación inapropiada o mantenimiento o servicio inapropiados, o por no llevar a cabo el mantenimiento normal y rutinario, entre los que se incluyen, pero sin limitación, los daños causados por insectos dentro de los tubos quemadores, según se detalla en este manual del propietario.

Esta Garantía Limitada no cubre el deterioro o daños a causa de condiciones de tiempo inlementales tales como granizo, huracanes, terremotos o tornados ni tampoco la decoloración por exposición a sustancias químicas bien sea por contacto directo o por las mismas contenidas en la atmósfera.

No existe ninguna otra garantía expresa que no sean las las acá indicadas y cualesquier garantías implícitas de comerciabilidad y aptitud de uso están limitadas en duración al tiempo de cobertura de esta expresa Garantía Limitada por escrito. Algunas regiones no permiten limitación alguna en el tiempo que una garantía implícita pueda durar, por lo que esta limitación pudiera no aplicarle a usted. Weber no se hace responsable de cualesquier daños especiales, indirectos o emergentes. Algunas regiones no permiten la exclusión o limitación de daños incidentales o emergentes, por lo que esta limitación o exclusión pudiera no aplicarle a usted.

Weber no autoriza a persona o empresa alguna a asumir en su nombre ninguna obligación o responsabilidad en relación con la venta, instalación, uso, retiro, devolución o reemplazo de sus equipos, y ninguna tal representación será vinculante para Weber.

Esta Garantía aplica solo a aquellos productos vendidos al por menor.

#### WEBER-STEPHEN PRODUCTS CO.

**Customer Service Center**  
1890 Roselle Road, Suite 308  
Schaumburg, IL 60195  
USA

Para partes de repuesto llame a:

1-800-446-1071  
www.weber.com®

Cette garantie limitée ne couvre pas les défauts ou difficultés de fonctionnement causés par un accident, par un usage abusif, par un mauvais usage, une modification, une utilisation, installation ou maintenance ou un entretien non conforme, par vandalisme ou par le manque de maintenance normale et routinière, y compris mais non limitée aux dégâts provoqués par des insectes dans les tubes des brûleurs, comme indiqué dans le manuel du propriétaire.

Les détériorations ou dommages causés par des intempéries telles que grêle, ouragan, tremblement de terre, tornades et les décolorations causées par des produits chimiques soit en contact direct soit dans l'atmosphère ne sont pas couverts par cette garantie.

Il n'existe aucune garantie expresse hormis celles indiquées ici et toute garantie implicite de qualité marchande et d'adaptation à l'usage est limitée dans le temps à la durée de la couverture de cette garantie expresse limitée. Certaines provinces ne permettant pas de restriction sur la durée d'une garantie implicite, il est possible que cette restriction ne s'applique pas dans votre cas.

Weber n'est pas responsable pour les dommages particuliers, indirects ou consécutifs. Certaines provinces interdisent l'exclusion ou la limitation des dommages fortuits ou consécutifs, par conséquent cette limitation ou cette exclusion peuvent ne pas s'appliquer à votre situation.

Weber n'autorise aucune personne ou compagnie à prendre en charge pour Weber toute autre obligation ou responsabilité en rapport avec la vente, l'installation, l'utilisation, l'enlèvement, le renvoi ou le remplacement de son matériel et la responsabilité de Weber ne sera en aucune façon engagée par une représentation de ce genre.

Cette garantie ne s'applique qu'aux produits vendus au détail.

#### WEBER-STEPHEN PRODUCTS CO.

**Service à la clientèle**  
1890 Roselle Road, Suite 308  
Schaumburg, IL 60195

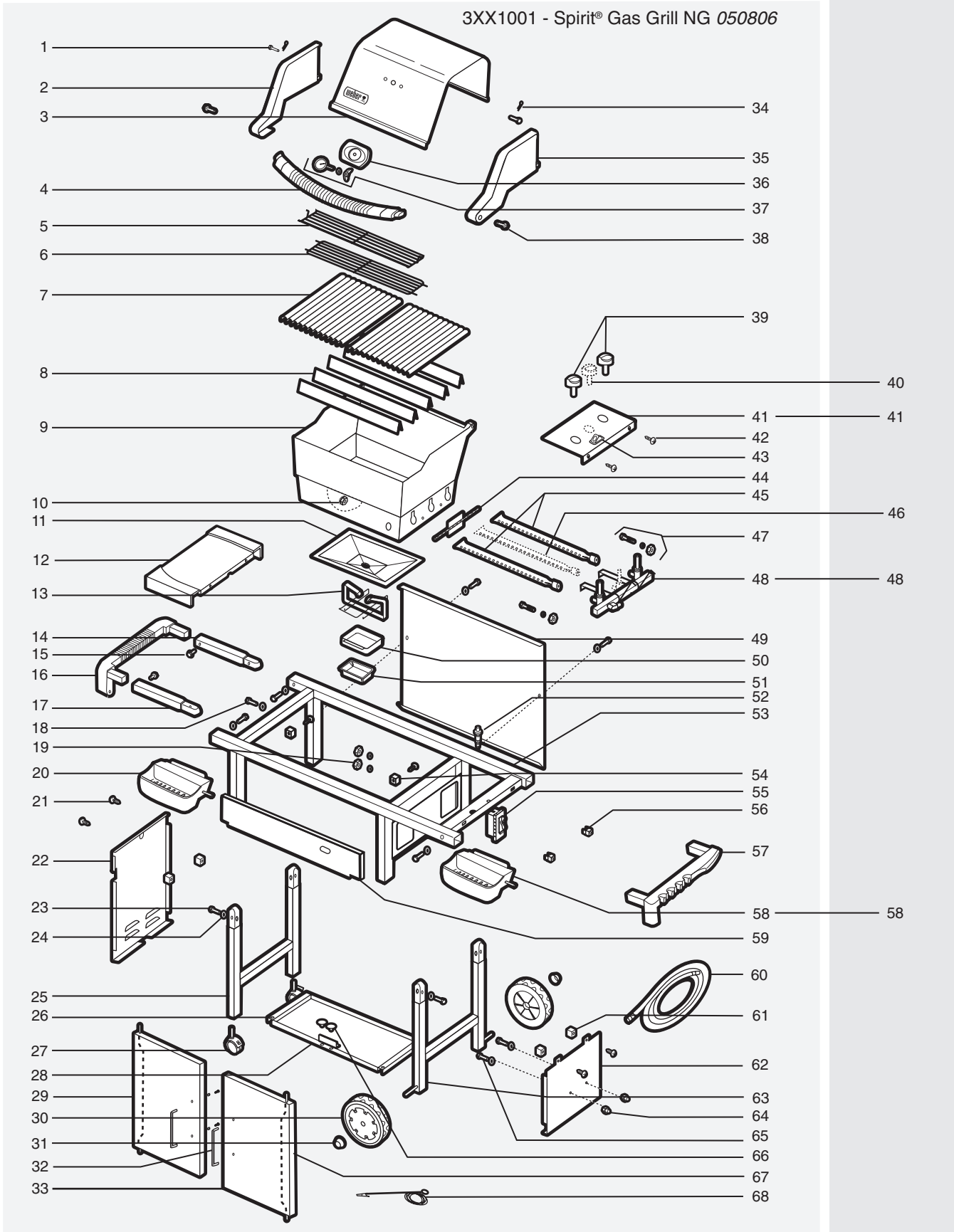
États-Unis

Pour les pièces de rechange, appelez :  
1-800-446-1071  
www.weber.com®

SPIRIT® E-210, E-310

SPIRIT®  
E-310

3XX1001 - Spirit® Gas Grill NG 050806



- |   |  |  |   |
|---|--|--|---|
| <b>1. Hinge Pin</b><br>Pasador de bisagra<br>Axe d'articulation   | <b>20. Condiment basket</b><br>Canastilla de condimentos<br>Panier à condiments  | <b>40. Control Panel Knob</b><br>Perilla de control<br>Manette de réglage  | <b>58. Condiment basket</b><br>Canastilla de condimentos<br>Panier à condiments   |
| <b>2. Left Endcap</b><br>Capacete izquierdo<br>Capuchon d'extrémité gauche  | <b>21. Panel Hardware</b><br>Elementos de Panel<br>Boulonnerie de Panneau  | <b>41. Control Panel</b><br>Panel de control<br>Panneau de commande  | <b>59. Front Panel</b><br>Queimador delantero<br>Panneau avant  |
| <b>3. Shroud</b><br>Cubierta<br>Protection  | <b>22. Left Frame Panel</b><br>Tablero del bastidor izquierdo<br>Panneau du cadre gauche   | <b>42. Control Panel Hardware</b><br>Tornillería del panel de control<br>(Destornillador Phillips y arandelas<br>Visserie du panneau de commande (vis à empreinte cruciforme et rondelles) | <b>60. Hose</b><br>Hose<br>Hose   |
| <b>4. Handle</b><br>Asa<br>Poignée  | <b>23. 1/4 - 20 x 1 inch bolt</b><br>Pernos de 1/4"<br>(Pernos de 1/4" x 20 x 1/4")<br>Boulons de 1/4 po<br>(1/4 x 20 x 1/4 po)        | <b>43. Crossover® Ignition Button</b><br>Botón del encendedor®<br>Bouton d'allumeur®   | <b>61. Right Frame Panel Hardware</b><br>Elementos de Tablero del bastidor derecho<br>Boulonnerie de Panneau du cadre droit                 |
| <b>5. Warm-Up™ Basket</b><br>Canasta Warm-Up™<br>Panier Warm-Up™  | <b>24. Nylon Washer</b><br>Arandela de nilón<br>Rondelle en nylon  | <b>44. Crossover® tube</b><br>Tubo Crossover®<br>Tube Crossover®   | <b>62. Right Frame Panel</b><br>Tablero del bastidor derecho<br>Panneau du cadre droit  |
| <b>6. Warming Rack</b><br>Parrilla para calentar<br>Grille de réchauffage   | <b>25. Caster Frame</b><br>Bastidor para los rodillos<br>Châssis des roulettes   | <b>45. Front / Rear Burner</b><br>Queimador frontal/trasero<br>Brûleur avant / arrière   | <b>63. Wheel Frame</b><br>Bastidor para las ruedas<br>Châssis des roues   |
| <b>7. Cooking Grates</b><br>Parrilla para asar<br>Grilles de cuisson  | <b>26. Door Bushing</b><br>Buje de puerta<br>Bague de porte  | <b>46. Center Burner</b><br>Queimador Central<br>Brûleur central   | <b>64. Cylinder Glides</b><br>Soportes de la bombona<br>Glissières de bouteille   |
| <b>8. Flavorizer® Bars</b><br>Barras Flavorizer®<br>Barres Flavorizer®  | <b>27. Caster</b><br>Rodillo<br>Roulette   | <b>47. Manifold Hardware</b><br>Tornillería del distribuidor<br>Boulonnerie de collecteur  | <b>65. 1/4 - 20 x 1 3/4 inch bolt</b><br>Pernos de 1 3/4"<br>(Pernos de 1/4" x 20 x 1 3/4")<br>Boulons de 1 3/4 po<br>(1/4 x 20 x 1 3/4 po) |
| <b>9. Cooking Box</b><br>Cámara para asar<br>Cuve   | <b>28. Bottom Shelf</b><br>Estante inferior<br>Plateau inférieur   | <b>48. Manifold, Hose and Regulator</b><br>Distribuidor, manguera y regulador<br>Collecteur, tuyau et détendeur  | <b>66. Door Glides</b><br>Deslizadores de la puerta<br>Glissières de la porte   |
| <b>10. 1/4-20 keps nut</b><br>Tuerca de enclavamiento (Tuerca de enclavamiento de 1/4" x 20)<br>Écrou Keps (1/4 x 20)                       | <b>29. Left Door</b><br>Puerta izquierda<br>Porte gauche   | <b>49. Rear Panel</b><br>Panel trasero<br>Panneau arrière  | <b>67. Hinge rods</b><br>Varilla articulada<br>Tige d'articulation  |
| <b>11. Slide-Out Bottom Tray</b><br>Bandeja del fondo<br>Plateau inférieur amovible   | <b>30. Wheel</b><br>Ruedas<br>Roues  | <b>50. Catch Pan</b><br>Bandeja para recoger el exceso de grasa<br>Lèchefrite  | <b>68. Matchlight Holder</b><br>Sujetador de Fósforo<br>Support d'allumage par allumette  |
| <b>12. Work Surface</b><br>Superficie de trabajo<br>Plan de travail   | <b>31. Hubcap</b><br>Tapacubos<br>Couvre-moyeux  | <b>51. Disposable Drip Pan</b><br>Bandejas recoge gotas<br>Barquette jetable   |   |
| <b>13. Catch Pan Holder</b><br>Soporte de la bandeja para recoger el exceso de grasa<br>Support de lèchefrite                               | <b>32. Handle</b><br>Asa<br>Poignée  | <b>52. Igniter</b><br>Encendedor<br>Allumeur   |   |
| <b>14. Left Rear Trim Assembly Arm</b><br>Brazo de la estructura de ajuste trasera izquierda<br>Bras de la garniture arrière gauche         | <b>33. Right Door</b><br>Puerta derecha<br>Porte droite  | <b>53. Top Frame Assembly</b><br>Estructura de bastidor superior<br>Longeron de cadre de châssis<br>sommel   |   |
| <b>15. 1/4 - 14 x 5/8 inch bolt</b><br>Pernos de 5/8"<br>(Pernos de 1/4" x 14 x 5/8")<br>Boulons de 5/8 po<br>(1/4 x 14 x 5/8 po)           | <b>34. Hair Pin Cotter</b><br>Pasador de horquilla<br>Goupille bêta  | <b>54. Front Panel Hardware</b><br>Herrajes del tablero frontal<br>Matériel du panneau avant   |   |
| <b>16. Left Trim Piece</b><br>Pieza de ajuste izquierda<br>Garniture gauche   | <b>35. Right Endcap</b><br>Capacete derecho<br>Capuchon d'extrémité droite   | <b>55. Fuel Gauge</b><br>Medidor del gas<br>Jauge de combustible   |   |
| <b>17. Left Front Trim Assembly Arm</b><br>Left Front Trim Assembly Arm<br>Bras de la garniture avant gauche                                | <b>36. Thermometer Bezel Assembly</b><br>Ensamblaje biselado para el termómetro<br>Montage de la collerette de fixation du thermomètre | <b>56. Control Panel Hardware</b><br>Tornillería del panel de control<br>(Destornillador Phillips y arandelas<br>Visserie du panneau de commande (vis à empreinte cruciforme et rondelles) |   |
| <b>18. 1/4 - 20 x 2 1/4 inch bolt</b><br>Pernos de 2 1/4"<br>(Pernos de 1/4" x 20 x 2 1/4")<br>Boulons de 2 1/4 po<br>(1/4 x 20 x 2 1/4 po) | <b>37. Thermometer Assembly</b><br>Termómetro<br>Thermomètre   | <b>57. Right Trim Piece</b><br>Pieza de ajuste derecha<br>Garniture droite   |   |
| <b>19. Fuel Gauge Hardware</b><br>Elementos de Medidor del gas<br>Boulonnerie de Jauge de combustible                                       | <b>38. Handle Hardware</b><br>Elementos de Asa<br>Boulonnerie de Poignée   |  |   |
|   | <b>39. Control Panel Knobs</b><br>Perilla de control<br>Manette de réglage   |  |   |



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 you if you move.

The natural 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.
- If there are local codes that apply to portable gas grills, you will have to conform to them. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code.
- This Weber® gas barbecue is designed for natural (piped in city) gas only. Do not use liquid propane (LP) bottled gas. The valves, orifices and hose are for natural 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.

#### FOR INSTALLATION IN CANADA

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standards CAN/CGA-B149.1 (Installation Code for Natural Gas Burning Appliances and Equipment).

#### STORAGE

- The gas must be turned OFF at the natural gas supply when the Weber® gas barbecue is not in use.
- When the Weber® gas barbecue is stored indoors, the gas supply must be disconnected.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections: “General Maintenance and Annual Maintenance.”)
- Check that the areas under the control panel and the slide out bottom tray 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. (See Section: “Annual Maintenance.”)

#### COOKING

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

You can adjust the FRONT and BACK burners 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 the FRONT and BACK burners. For example, to sear steaks, you would set all burners at H (high). Then to complete cooking, you would set FRONT and BACK 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 (HH). 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 flavorful 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.

#### 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: Your Weber® gas barbecue shall not be used under overhead combustible construction.**
- ⚠ **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 of combustible materials, top, bottom, back or sides 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.**

#### GAS SUPPLY TESTING

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

⚠ **WARNING: Check the bottom tray for grease build-up before each use. 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.**

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

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

**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.

**⚠ 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 web site. Log onto [www.weber.com](http://www.weber.com).

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

**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 of burner tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS)**. Wash inside of cooking box with warm soapy water and a water rinse.

**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 - Preserve Your Stainless Steel** - Your grill or its cabinet, lid, control panel and shelves may be made from stainless steel. In order to keep the stainless steel looking its best is easy. Simply clean it with soap and water, rinse with clean water and wipe dry. A non-metallic brush can be used for stubborn stains.

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

**⚠ IMPORTANT: Do not use cleaners that contain chlorine bleach on the stainless steel surface of your grill.**

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

**Thermoset surfaces** - Wash with a soft cloth and a soap and water solution.

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

**Thermoset work surfaces are not to be used as cutting boards.**

## GAS INSTRUCTIONS

### INSTALL GAS SUPPLY

General Specifications for Piping

Note - Contact your local municipality for building codes regulating outdoor gas barbecue installations. In absence of Local Codes, you must confirm to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code. **WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.**

Some of the following are general requirements taken from the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code for complete specifications.

- This barbecue is designed to operate at 7 inches of water column pressure (.2526 psi).  
A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.
- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line
- The quick disconnect connects to a 3/8 inch NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts OFF the flow of gas from the source when the barbecue is disconnected
- The quick disconnect fitting can be installed horizontally, or pointing downward. Installing the fitting with the open end pointing upward can result in collecting water and debris.
- The dust covers (supplied plastic plugs) help keep the open ends of the quick disconnect fitting clean while disconnected.
- Pipe compound should be used which is resistant to the action of natural gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

**⚠ WARNING: Do not route the 10 foot hose under a deck. The hose must be visible.**

### GAS LINE PIPING

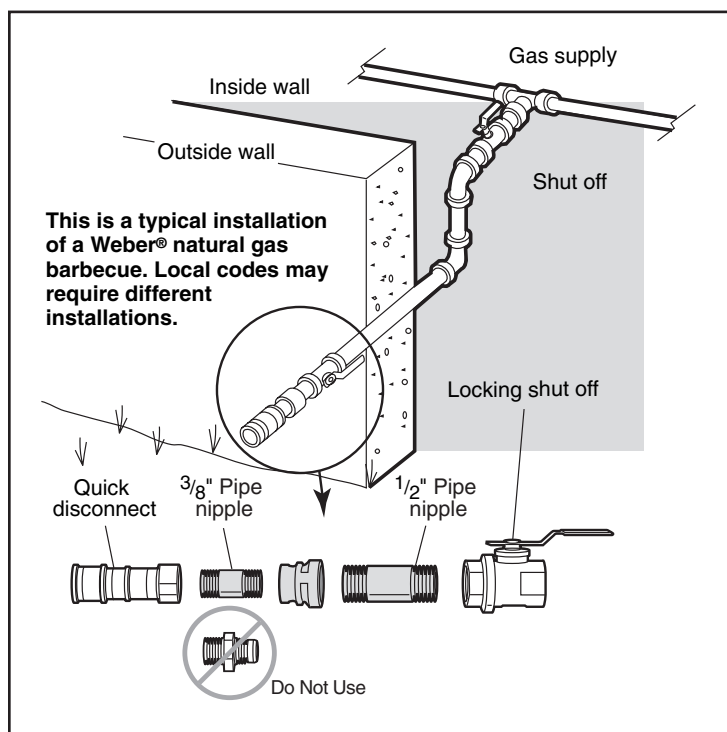
- If the length of the line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; or standard weight (schedule 40) steel or wrought iron pipe.
- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover

### TEST CONNECTIONS

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1

**⚠ 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 gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.**



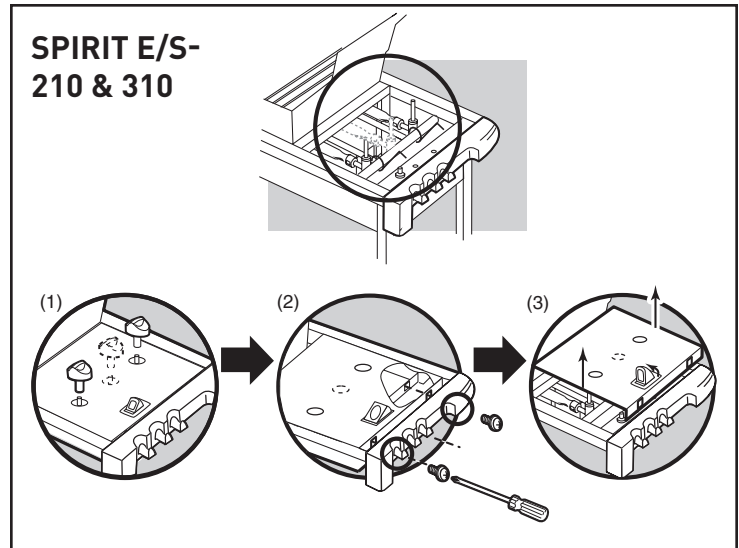
**LEAK CHECK PREPARATION****CHECK THAT ALL BURNER VALVES ARE OFF**

Valves are shipped in the OFF position, but you should check to be sure that they are turned OFF. Check by pushing down and turning clockwise. If they do not turn, they are off. Proceed to the next step. If they do turn continue turning them clockwise until they stop, then they are off. Proceed to the next step.

**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.

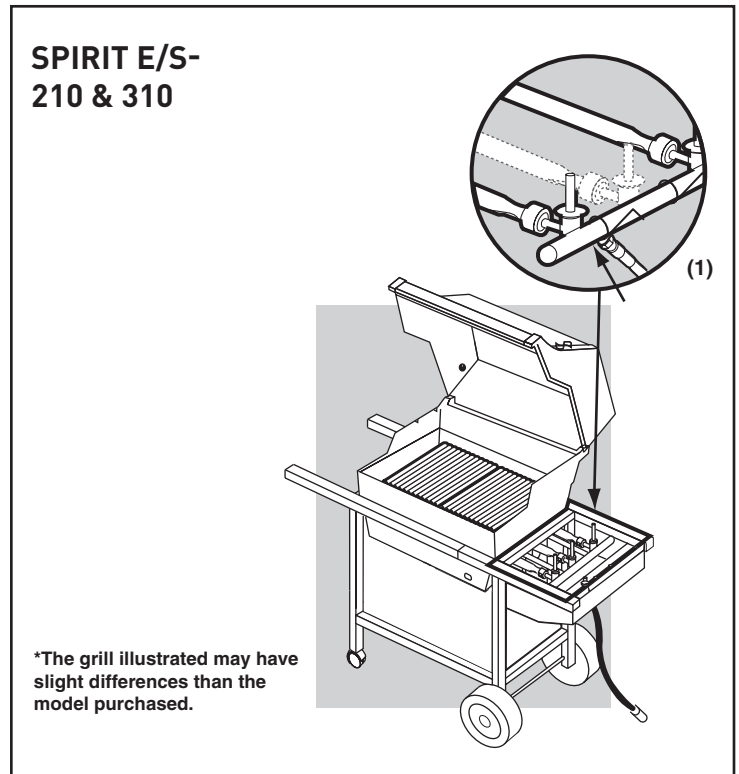
**CHECK THE FLEXIBLE HOSE TO MANIFOLD CONNECTION**

The Natural gas hose has been attached during the manufacturing process. We do recommend that the hose to gas manifold connection be leak tested, following guidelines in this Owners Guide, prior to barbecue operation.

Check:

- 1) Hose to manifold 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 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 store assembled.**

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

Make sure side burner is OFF (See **LEAK CHECK PREPARATION**). Remove valve control knob and screws. Remove porcelain top.

To perform leak checks: Slide back the collar of the quick disconnect. Push male fitting of the hose into the quick disconnect, and maintain pressure. Slide the collar closed.

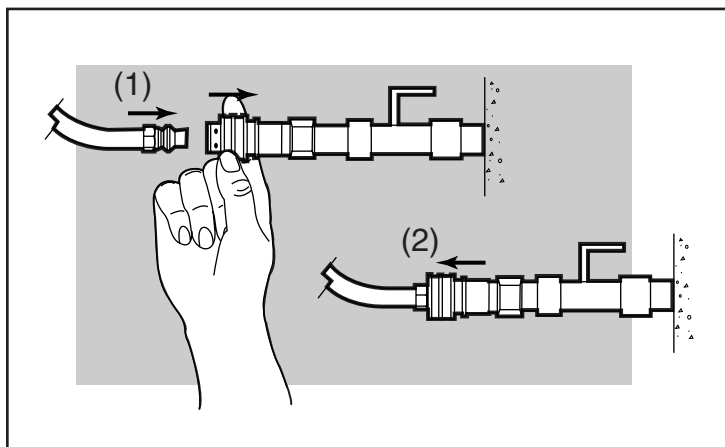
If it does not engage or lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged.

Turn on gas supply.

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.

*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.*

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



Check:

1) Hose to manifold 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).**

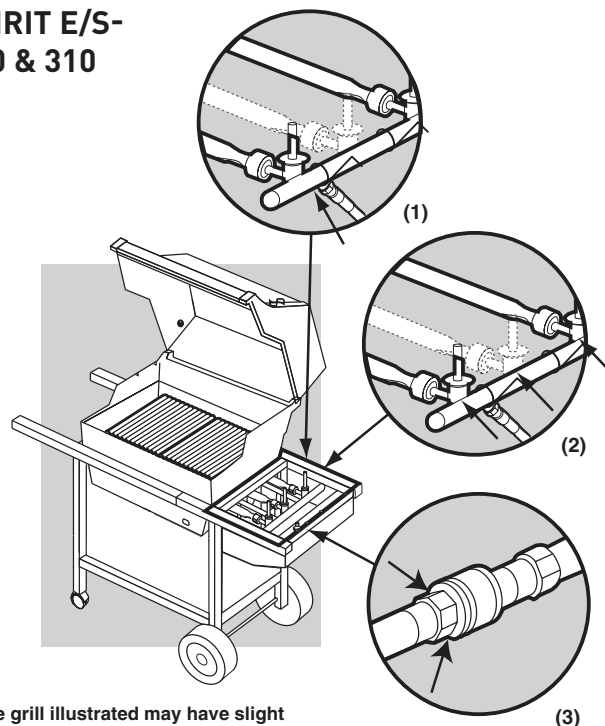
2) Valves to manifold connection

3) Hose to quick disconnect connection

**⚠ WARNING: If there is a leak at connections(1) or(2) 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/S- 210 & 310



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

**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

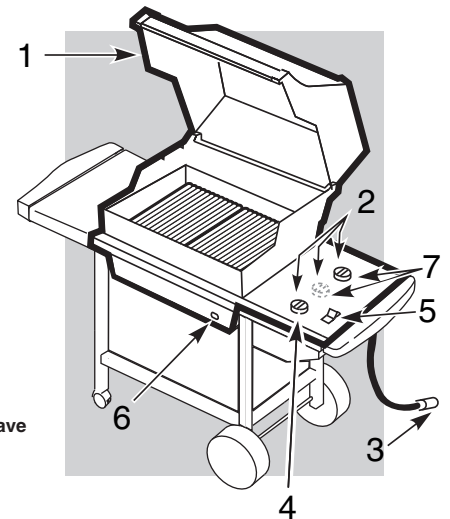
Note - The Crossover® ignition system ignites the Front burner with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the Crossover® ignition button until it clicks.

**⚠ 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).

- 1) Open the lid.
  - 2) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise to ensure that they are in the off position.)
  - 3) Turn the gas supply valve on.
- ⚠ 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 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.

**MAIN BURNER LIGHTING**

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



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

## MANUAL LIGHTING

### ⚠ DANGER

Failure to open 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.

- 1) Open the lid.
- 2) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise to ensure they are in the off position.)
- 3) Turn the gas supply valve on.
- 4) **Insert match holder with lit match into the matchlight hole in the front of the cooking box.**

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

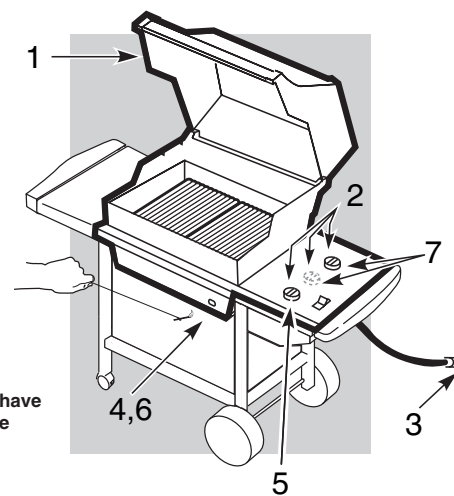
- 5) Push Front burner control knob down and turn to START/HI.
- 6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.

**⚠ 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.**

- 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.*

## MAIN BURNER LIGHTING

### SPIRIT E/S-210 & 310



**TO EXTINGUISH**  
Push down and turn burner control knob clockwise to the OFF position. 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 HIGH position.	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® ignition system.
Experiencing flare-ups:  ⚠ CAUTION: Do not line the bottom tray with aluminum foil.	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® 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
Burner flame pattern is erratic. Flame is low when burner is on HIGH. 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.

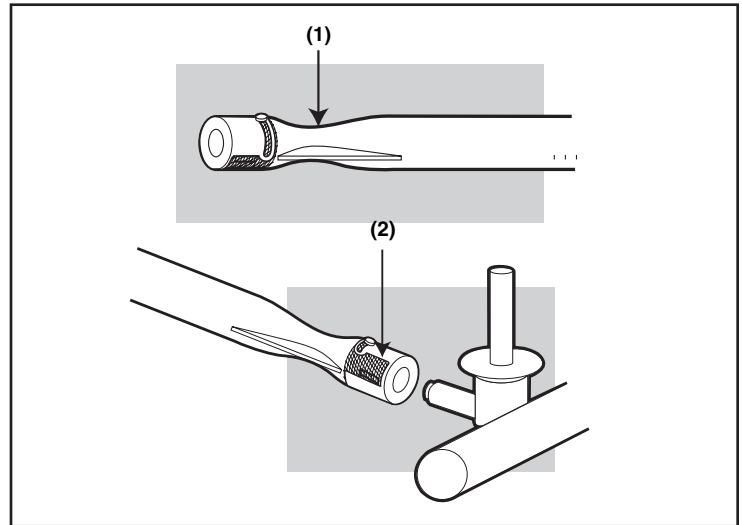
The burner tube combustion air opening is fitted with a stainless steel screen(2) to prevent spiders and other insects access to the burner tubes through the combustion air openings.

**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.

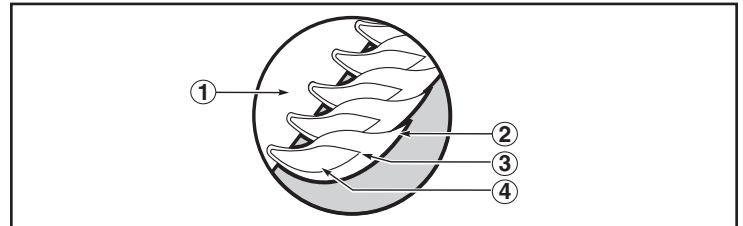
If the spider/insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).

**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.**

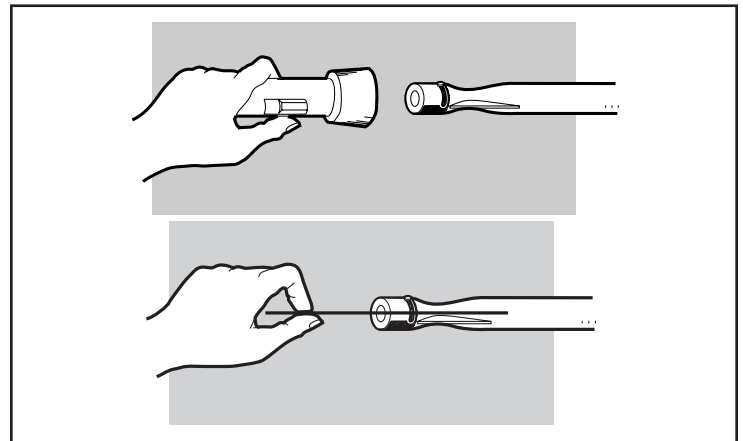
Remove the manifold (See “Replace Main Burners”).

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.**



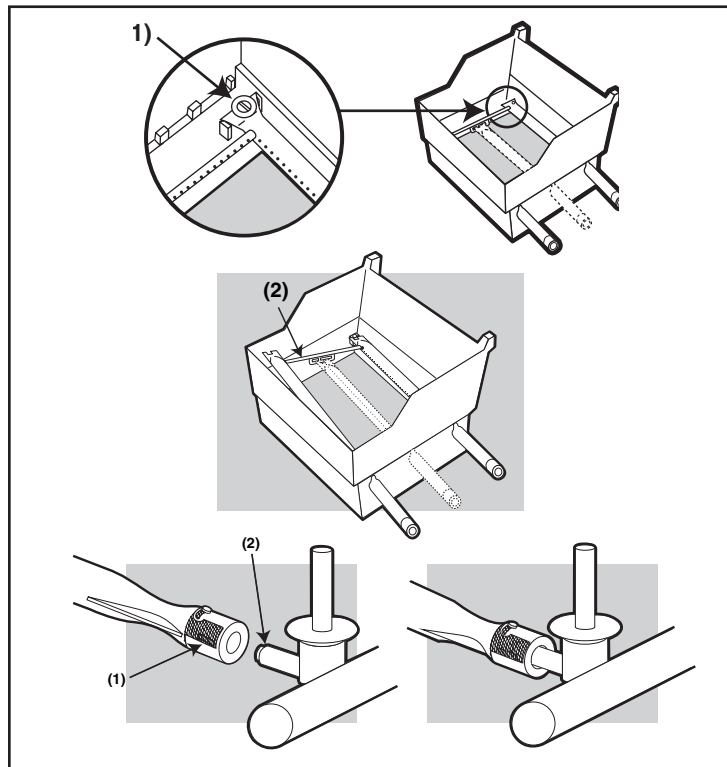
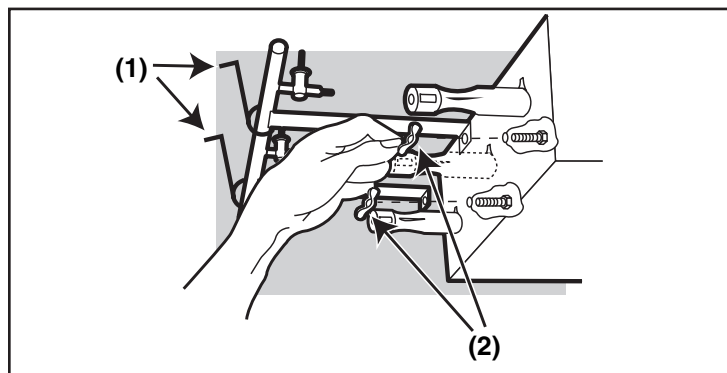
## REPLACING MAIN BURNERS

- 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.”)**



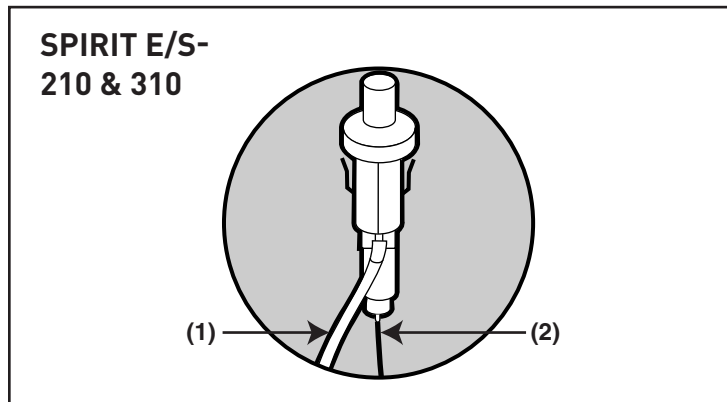
## CROSSOVER® IGNITION SYSTEM OPERATIONS

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/S-210 & 310





**⚠ 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.**

**⚠ ATENCIÓN: A este producto se le han realizado pruebas de seguridad y ha sido certificado para usarse en un país específico. Refiérase al país indicado en la parte externa del cartón de empaque.**

Estas partes pueden ser componentes que transporten gas o lo quemen. Por favor póngase en contacto con el Departamento de Atención al Cliente de Weber-Stephen Products Co. para obtener información sobre las partes de repuesto Weber-Stephen Products Co. genuinas.

**⚠ ADVERTENCIA: No trate de realizar reparación alguna a los componentes que transporten o quemen gas sin antes ponerse en contacto con el Departamento de Atención al Cliente de Weber-Stephen Products Co. Si no llegase a acatar esta advertencia, sus acciones podrían causar un fuego o una explosión que resulte en lesiones personales serias o la muerte o daños a la propiedad.**

**⚠ ATTENTION : Ce produit a fait l'objet de tests de sécurité et est certifié pour une utilisation dans un pays particulier uniquement. Vérifiez la désignation de pays située sur le carton d'emballage.**

Ces pièces peuvent contenir du gaz ou être des éléments dont la combustion produit du gaz. Veuillez consulter le Service clientèle de Weber-Stephen Products Co. pour des renseignements sur les pièces de rechange originales de Weber-Stephen Products Co..

**⚠ MISE EN GARDE : Ne tentez pas d'effectuer des réparations sur des éléments contenant du gaz ou sur des éléments dont la combustion produit du gaz sans contacter le service clientèle de Weber-Stephen Products Co.. Si vous ne suivez pas la présente Mise en garde relative au produit, vos actions risquent de provoquer un incendie ou une explosion entraînant des blessures physiques graves voire un décès ainsi que des dégâts matériels.**



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[www.weber.com](http://www.weber.com)<sup>®</sup>

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