

weber TRAVELER

LP OWNER'S MANUAL



Download the WEBER Grills App!

Onboard with the free WEBER Grills App. The WEBER app is your answer to everything grilling and will lead you through everything from gas tank installation to your first grill out. Customize the app to your exact model, and taste, by registering your grill with a few simple questions.


- Grill setup and gas tank installation
- Recipes for any taste
- Grilling techniques and guides
- Seasonal menus/recipes
- Timers and tools

Before you begin 



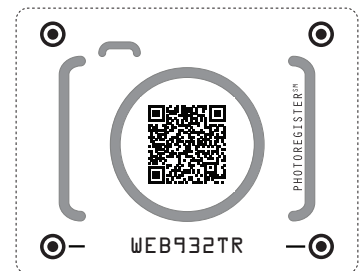
Enhance your assembly experience.

Download the free BILT™ app for 3D step-by-step instructions.

REGISTER *today*

Register your gas grill and receive special content to make you the ultimate backyard hero.



Scan the QR Code or text a photo of the camera icon to 71403

Or register online at weber.registria.com

Need help? Visit photoregister.com/help or text help to 71403

Keep this Owner's Manual for future reference, thoroughly read through it, and if you have any questions please contact us today.

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SAFETY

Important Safety Information

DANGER, WARNING, and CAUTION

statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.

- △ **DANGER:** Indicates a hazardous situation which, if not avoided, *will result in death or serious injury.*
- △ **WARNING:** Indicates a hazardous situation which, if not avoided, *could result in death or serious injury.*
- △ **CAUTION:** Indicates a hazardous situation which, if not avoided, *could result in minor or moderate injury.*

△ DANGER

If you smell gas:

- Shut off gas to the appliance (grill).
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance (grill) and immediately call your gas supplier or your fire department.

△ WARNING

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this (grill) or any other appliance.
- An LP cylinder (tank) not connected for use shall not be stored in the vicinity of this (grill) or any other appliance.

USE OUTDOORS ONLY.

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE (GRILL).

NOTICE TO INSTALLER: These instructions must be left with the consumer.

NOTICE TO CONSUMER: Retain these instructions for future reference.

Installation and Assembly

- △ **DANGER:** This grill is not intended to be installed in or on recreational vehicles or boats.
- △ **WARNING:** Do not use this grill unless all parts are in place and the grill was properly assembled according to the assembly instructions.
- △ **WARNING:** Do not build this model of grill in any built-in or slide-in construction.
- △ **WARNING:** Do not modify the appliance (grill). Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane gas unit or liquid propane gas in a natural gas unit is unsafe and will void your warranty.

- In the United States, installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling Code, B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- In Canada, the installation of this grill must comply with local codes and/or the latest edition of Standard CAN/CSA-B149.2 (Propane Storage and Handling Code). These instructions, while generally acceptable, do not necessarily comply with the Canadian installation codes, particularly with piping above and below ground.
- In Mexico, if there are local codes that apply to portable gas appliances, you must comply with the latest edition of Official Mexican Standard (NOM).
- If an external electrical source is utilized (such as a rotisserie) it must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part 1, CSA C22.1.

Operation

- △ **DANGER:** Only use the grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath overhead combustible construction.
- △ **DANGER:** Do not use the grill in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, trucks, station wagons, mini-vans, sport utility vehicles, recreational vehicles, and boats.
- △ **DANGER:** Do not use the grill within 24 inches (61 cm) of combustible materials. This includes the top, bottom, back and sides of the grill.
- △ **DANGER:** Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- △ **DANGER:** This appliance (grill) must be kept away from flammable materials during use.
- △ **DANGER:** Do not put a grill cover or anything flammable on, or in the storage area under the grill 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 grill.
- △ **WARNING:** Never leave the grill unattended during pre-heating or use. Exercise caution when using this grill. The entire cookbox gets hot when in use.
- △ **WARNING:** Do not move the appliance (grill) 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 or lava rock in the grill.

Storage and/or Nonuse

- △ **WARNING:** Turn off the gas supply at the gas cylinder (tank) after use.
- △ **WARNING:** LP tanks must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed space.
- △ **WARNING:** After a period of storage and/or nonuse, the grill should be checked for gas leaks and burner obstructions before use.
- △ **Storage of the grill indoors is permissible only if the LP tank is disconnected and removed from the grill.**

California Proposition 65

- △ **WARNING:** Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- △ **PROPOSITION 65 WARNING:** Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects, or other reproductive harm. *Wash hands after handling this product.*





Hello and welcome to the WEBER Family!

Please be sure to read this Owner's Manual and download the free WEBER Grills app so that you're up and grilling as quickly as possible. The WEBER Grills app is your answer to everything grilling. From gas tank installation to recipes and customizable features, this app is where you'll start your grilling journey and never look back.

Thank you for choosing WEBER!

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WARRANTY

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

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

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

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 Owner may be redirected. Please also retain your original sales receipt and/or invoice. Registering your WEBER product confirms your warranty coverage and provides a direct link between you and WEBER in case we need to contact you.

The above warranty only applies if the Owner takes reasonable care of the WEBER product by following all assembly instructions, usage instructions, and preventative maintenance as outlined in the accompanying Owner's Manual, unless the Owner can prove that the defect or failure is independent of non-compliance with the above mentioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Manual.

WARRANTY HANDLING / EXCLUSION OF WARRANTY

If you believe that you have a part which is covered by this Warranty, please contact WEBER Customer Service using the contact information on our website (www.weber.com, or such country-specific website to which Owner may be redirected). WEBER will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that repair or replacement are not possible, WEBER may choose (at its option) to replace the grill in question with a new grill of equal or greater value. WEBER may ask you to return parts for inspection, shipping charges to be pre-paid.

This WARRANTY lapses if there are damages, deteriorations, discolorations, 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 grill not authorized by WEBER and performed by a WEBER authorized service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

Cookbox:
5 years, no rust through/burn through

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

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

Porcelain-enameled cast iron cooking grates:
3 years, no rust through/burn through

Plastic components:
2 years, excluding fading or discoloration

All remaining parts:
2 years

DISCLAIMERS

APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS WARRANTY STATEMENT, THERE ARE EXPLICITLY NO FURTHER WARRANTY OR VOLUNTARY DECLARATIONS OF LIABILITY GIVEN HERE WHICH GO BEYOND THE STATUTORY LIABILITY APPLYING TO WEBER. THE PRESENT WARRANTY STATEMENT ALSO DOES NOT LIMIT OR EXCLUDE SITUATIONS OR CLAIMS WHERE WEBER HAS MANDATORY LIABILITY AS PRESCRIBED BY STATUTE.

NO WARRANTIES SHALL APPLY AFTER THE APPLICABLE PERIODS OF THIS WARRANTY. NO OTHER WARRANTIES GIVEN BY ANY PERSON, INCLUDING A DEALER OR RETAILER, WITH RESPECT TO ANY PRODUCT (SUCH AS ANY "EXTENDED WARRANTIES"), SHALL BIND WEBER. THE EXCLUSIVE REMEDY OF THIS WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT.

IN NO EVENT UNDER THIS VOLUNTARY WARRANTY SHALL RECOVERY OF ANY KIND BE GREATER THAN THE AMOUNT OF THE PURCHASE PRICE OF THE WEBER PRODUCT SOLD.

YOU ASSUME THE RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO YOU AND YOUR PROPERTY AND/OR TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE MISUSE OR ABUSE OF THE PRODUCT OR FAILURE TO FOLLOW INSTRUCTIONS PROVIDED BY WEBER IN THE ACCOMPANYING OWNER'S MANUAL.

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

THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR APARTMENT USE ONLY AND DOES NOT APPLY TO WEBER GRILLS USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS, OR RENTAL PROPERTIES.

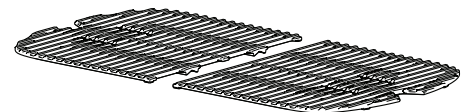
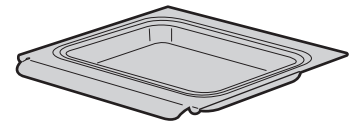
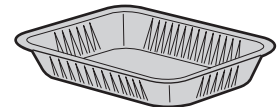
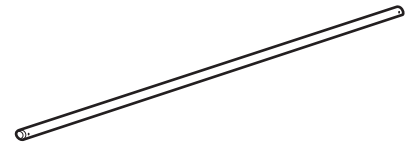
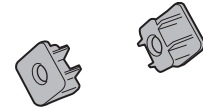
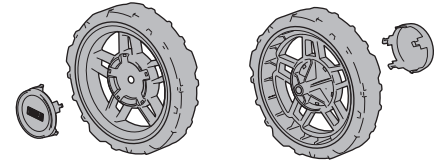
WEBER MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

**Weber-Stephen PRODUCTS LLC
Customer Service Center
1415 S. Roselle Road
Palatine, IL 60067
U.S.A.**

**For replacement parts, call:
1-800-446-1071**

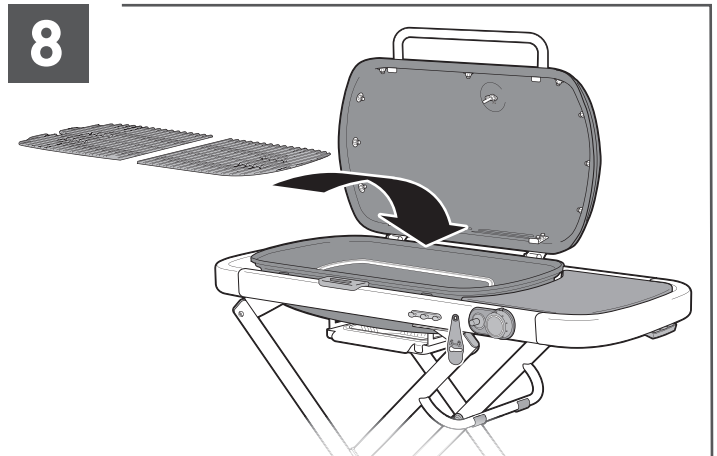
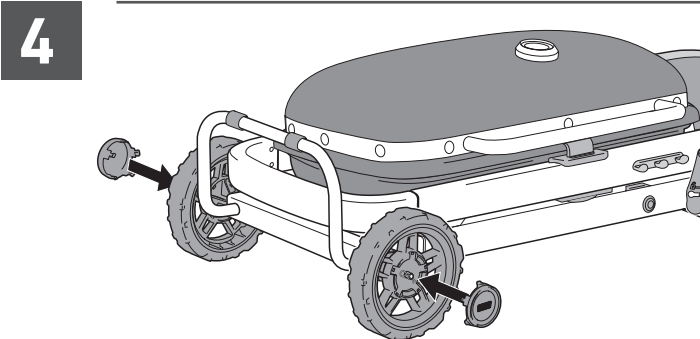
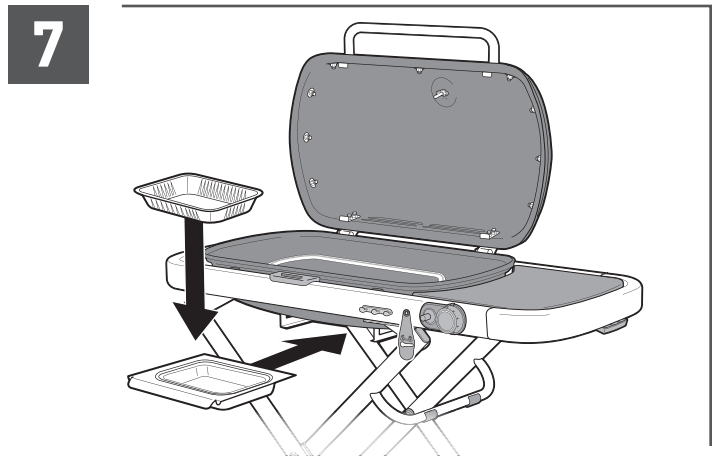
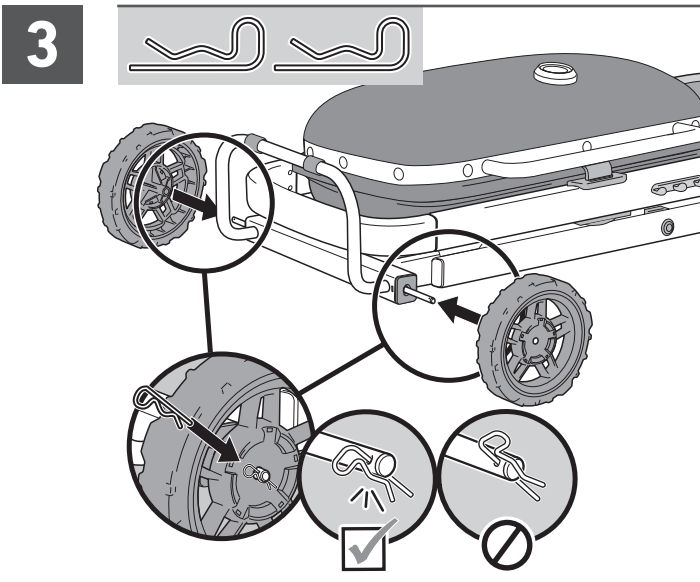
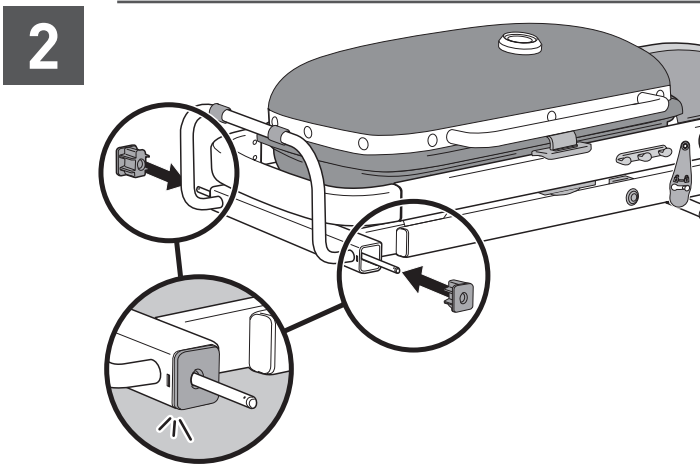
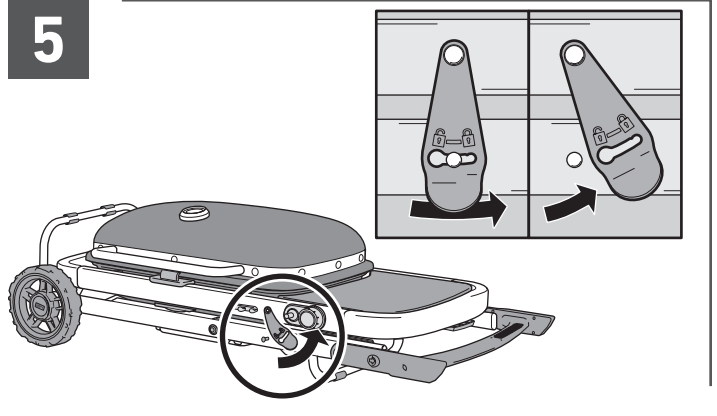
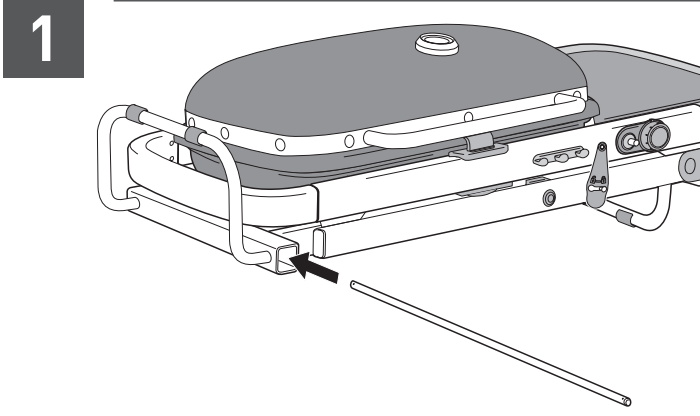
PARTS LIST

Traveler



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

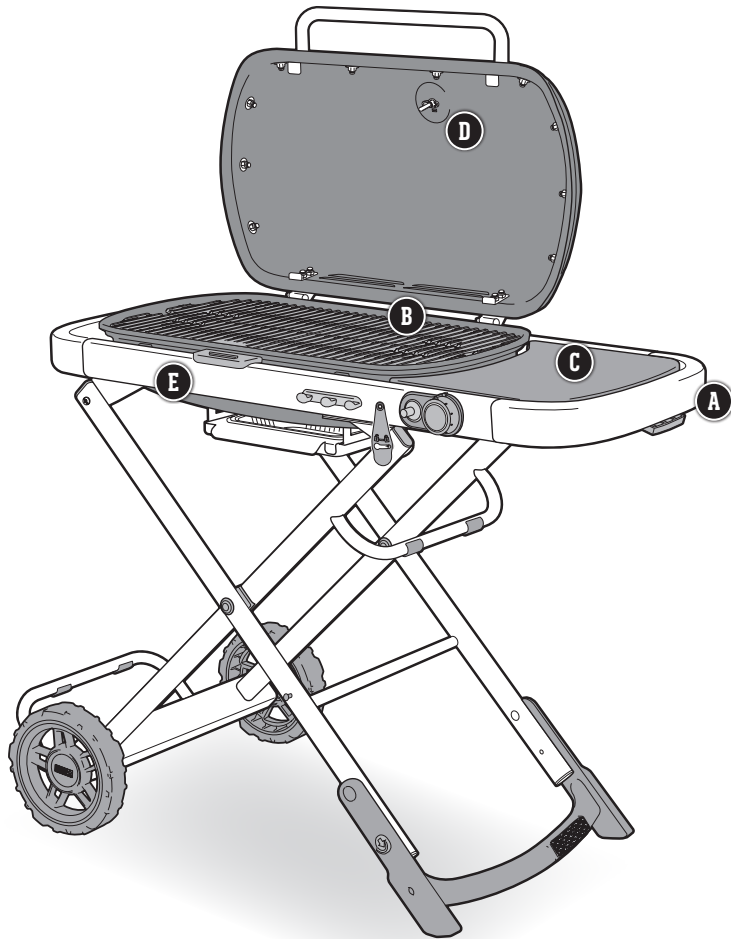
The grills that are illustrated in this Owner's Manual may vary slightly from the model purchased.





PRODUCT FEATURES

TRAVELER FEATURES



A Folding Cart for Easy Transport

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

B Porcelain-Enameled, Cast Iron Cooking Grates

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

C Side Table and Tool Hooks

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

D Built-In Thermometer

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

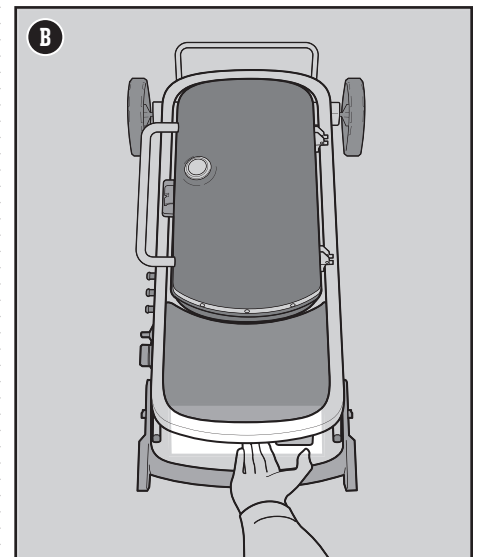
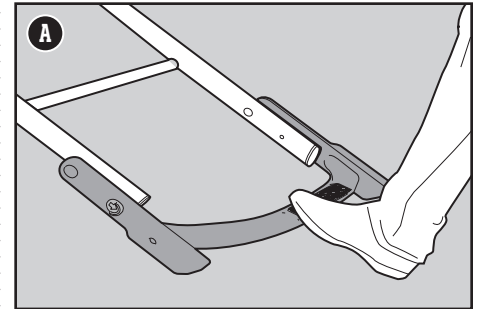
E Automatic Lid Lock

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

Raising and Lowering the Grill

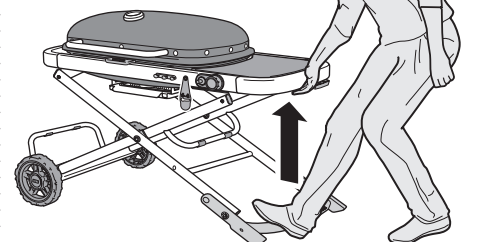
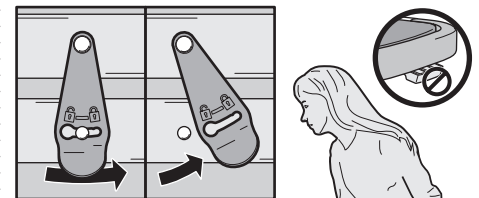
When it's time to set up or put away the grill, follow these steps to ensure the grill is ready.

When raising and lowering the grill, always be sure to stabilize the grill by keeping a foot placed on the foot stand (A), and grasping the grill from the END of the side table frame (B). It is recommended not to grasp the grill from the sides or corners of the frame.



Raising the Grill

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





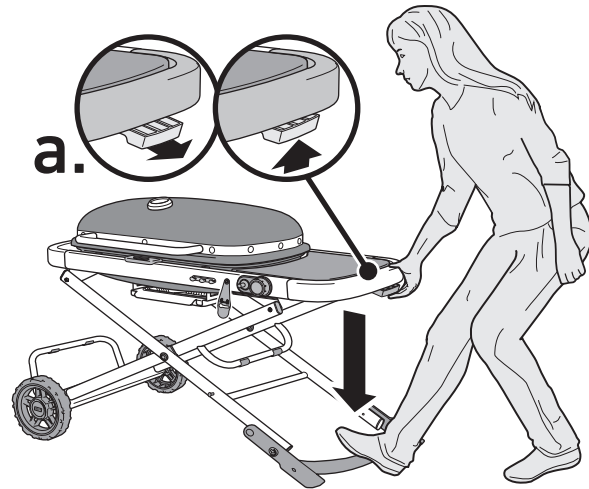
Lowering the Grill

- 1) Make sure the burner control knob is in the off (O) position.
- 2) Close the lid.
- 3) Allow the grill to cool completely.
- 4) **Remove the LP cylinder.** Refer to "Removing the LP Cylinder."

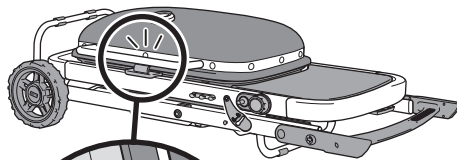
NOTE: A safety feature of the release lever actuates when the LP cylinder is installed. The release lever becomes locked out and the cart cannot be folded down while the LP cylinder is connected.

- 5) Always check the slide-out catch pan to clean or replace the disposable drip tray.
- 6) **To lower the cart**, make sure to keep one foot on the foot stand at the base of the grill and grasp the end of the side table frame (a). Carefully disengage the release lever beneath the side table by: 1) pulling the lever toward you, and 2) lifting it up toward the end-rail. Then, slowly lower the grill keeping your foot in place.

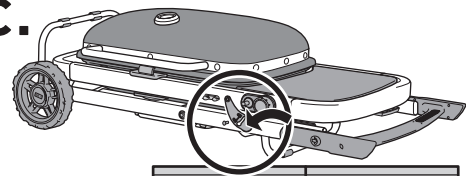
Important: Use caution when lowering the cart. Always guide the cart while moving to the down position by maintaining a steady grip on the frame. Repeated lowering of the cart without maintaining a grip on the frame may cause damage to the gas spring.



b.



c.

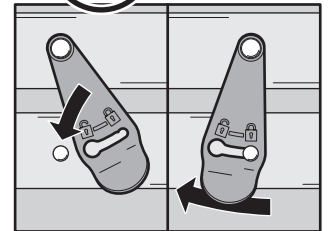
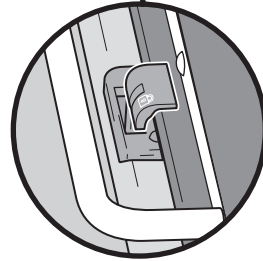


Transportation and Storage

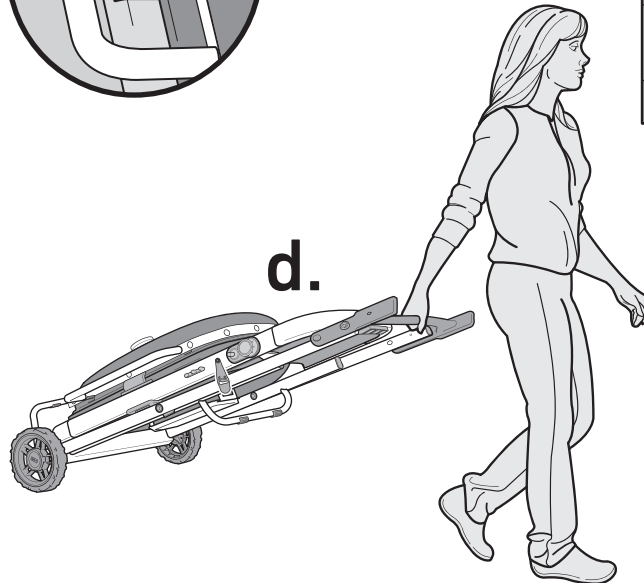
- 1) Once the cart is folded down, the automatic lid lock engages to keep the lid and cooking grates in place (b). To secure the cart in the folded position, fasten the cart lock over the pin (c) and move it to the locked position.
- 2) After the cart is lowered and locked, the grill is ready to roll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

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

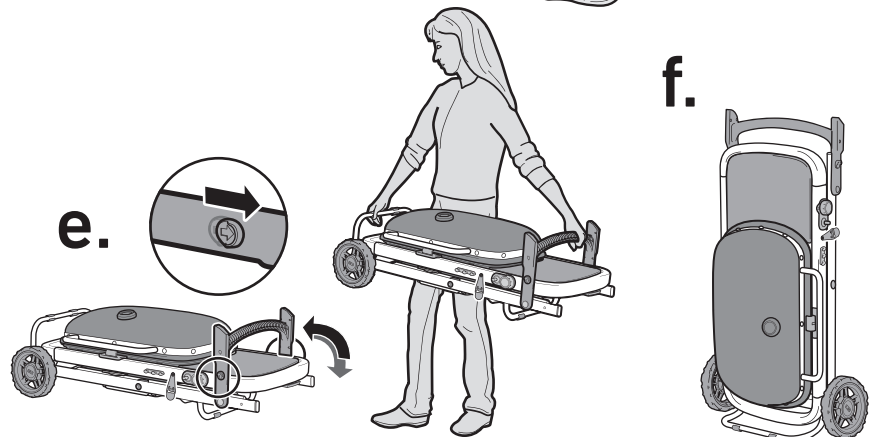
- 4) After a thorough cleaning, store the grill upright for a smaller footprint (f). Follow the steps in the "Cleaning and Maintenance" section of this owner's manual.



d.



f.



- ⚠ **WARNING:** Only set up the cart on a stable and level outdoor surface. Never set up the cart on a sloping surface.
- ⚠ **WARNING:** Use caution when removing slide-out catch pan and disposing of hot grease.
- ⚠ **WARNING:** Do not store the grill while the LP cylinder is attached.
- ⚠ **WARNING:** Do not store or transport a disconnected LP cylinder inside the grill.
- ⚠ **CAUTION:** Do not move the grill when in use. Allow the grill to cool before moving or storing.
- ⚠ **CAUTION:** Do not lift the grill by the lid handle as this could result in damage to the lid lock.
- ⚠ **CAUTION:** Do not stack additional items on grill during storage or transit.



GETTING STARTED

Important Information about LP Gas & Gas Connections

What Is LP Gas?

Liquefied petroleum gas, also called LP, LP gas, liquid propane, or simply propane or butane, is the flammable, petroleum-based product used to fuel your grill. 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 vaporizes and becomes gas.

Safe Handling Tips for LP Gas Cylinders

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 WEBER gas grill.

- Do not use a damaged, dented or rusty LP cylinder.
- Although your LP cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 125° F (51.7° C) (the cylinder will become too hot to hold by hand). For example: do not leave the LP cylinder in a car on a hot day.
- LP cylinders must be kept out of reach of children.
- The LP cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
- Cylinders must be provided with a listed OPD (Overfilling Prevention Device) and a CGA #600 cylinder connection. The cylinder connection must be compatible with the grill connection.

Regulator Connections

Your WEBER gas grill is equipped with a pressure regulator, which is a device to control and maintain uniform gas pressure as gas is released from the LP cylinder. Each WEBER pressure regulator is designed for vapor withdrawal.

- The pressure regulator supplied with the WEBER gas grill must be used. This regulator is set for 11 inches of water column pressure.

Installing the LP Cylinder

Use disposable LP cylinders with a capacity of 16.4 oz./465 g (1.02 lbs) equipped with a CGA #600 connection and marked "propane" only.

- 1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position.
- 2) Push LP cylinder into regulator and turn clockwise until tight (A). With the LP cylinder in place, the release lever of the cart becomes locked, preventing the grill from being lowered.

Removing the LP Cylinder

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

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

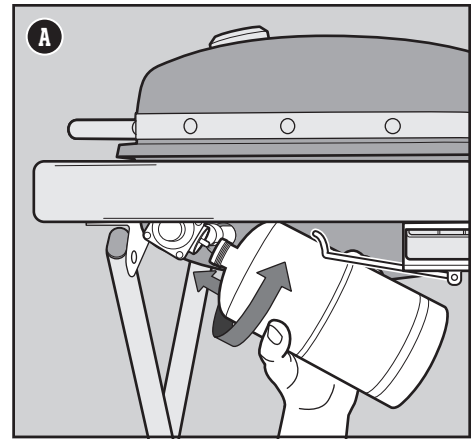
Storage and/or Travel

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

- 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 propane.
- Do not store a disconnected LP cylinder in a building, garage, or any other enclosed area.
- Do not store or transport a disconnected LP cylinder inside the grill.

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

- The WEBER gas grill 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.")



16.4 oz (465 g)

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

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

⚠ CAUTION: Use cylinders that are marked "Propane" only.



What is a Leak Check?

Once the LP tank 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 grill 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 cylinder connects to the regulator.
- Where the regulator connects to the valve.

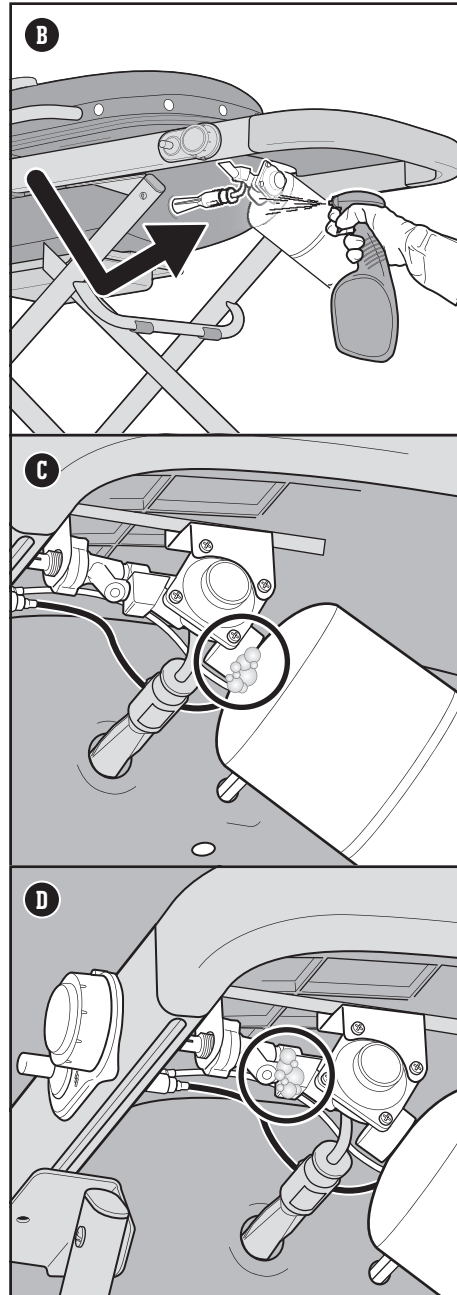
Checking for Gas Leaks

- 1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position.
- 2) Wet fittings **(B)** with a soap and water solution, using a spray bottle, brush, or rag. You can make your own soap and water solution by mixing 20% liquid soap with 80% water; or, you can purchase leak check solution in the plumbing section of any hardware store.
- 3) If bubbles appear there is a leak:
 - a) If the leak is at the cylinder **(C)**, remove the propane cylinder. **DO NOT OPERATE THE GRILL.** Install a different propane cylinder and recheck for leaks with a soap and water solution. If the leak persists, remove the propane cylinder. **DO NOT OPERATE THE GRILL.** Contact the Customer Service Representative in your area using the contact information on our website.
 - b) If the leak is at the regulator **(D)**, turn off the gas. **NEVER ATTEMPT TO TIGHTEN THE REGULATOR.** **DO NOT OPERATE THE GRILL.** Contact the Customer Service Representative in your area using the contact information on our website.

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

- 4) If bubbles do not appear, leak checking is complete:
 - a) Rinse connections with water.

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



⚠ DANGER: Do not use a flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks.

⚠ DANGER: Leaking gas may cause a fire or explosion.

⚠ DANGER: Do not operate the grill 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 department.



OPERATION

The Very First Time You Grill

Perform an Initial Burn-Off

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

Every Time You Grill

Meal-to-Meal Maintenance

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

Check for Grease

Your grill was built with a grease management system that funnels grease away from food and into a disposable container. As you cook, grease is channeled down the cookbox and into a disposable drip tray that lines the slide-out catch pan. This system should be cleaned each and every time you grill to prevent fires.

- 1) Confirm that the grill is off and cool.
- 2) Remove the slide-out catch pan (A). Check for excessive amounts of grease in the disposable drip pan that lines the catch pan. Discard disposable drip pan when necessary and replace with a new one.
- 4) Reinstall all components.

Preheat the Grill

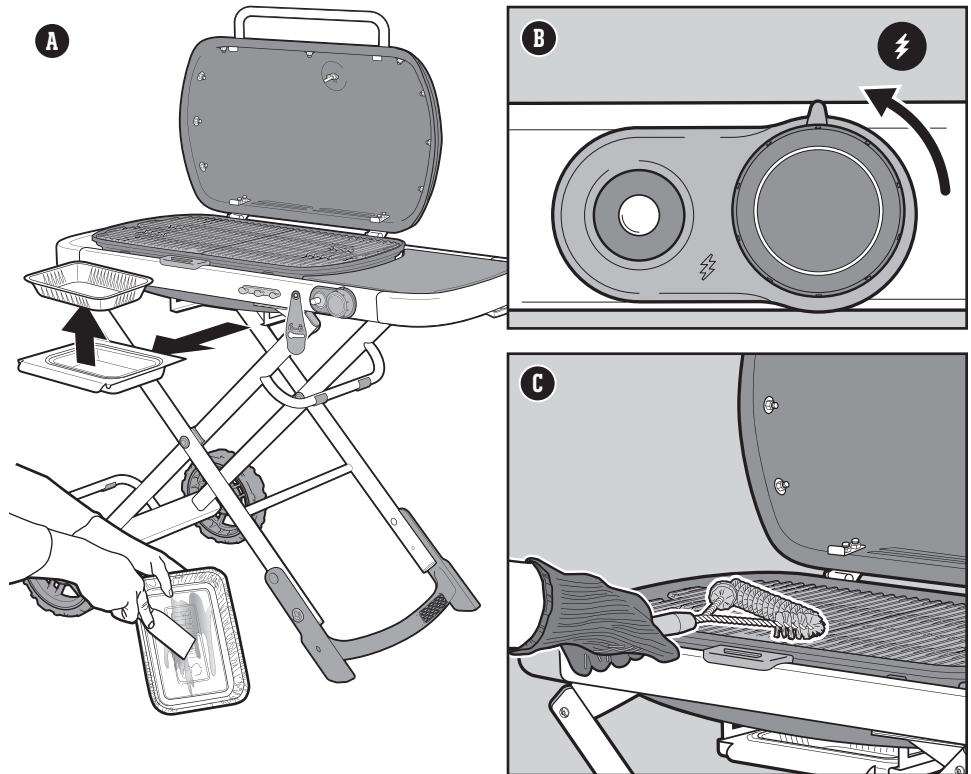
Preheating the grill is critical to successful grilling. Preheating helps to prevent food from sticking to the grate and gets the grate hot enough to sear properly. It also burns off residue of a previously cooked meal.

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

Clean the Cooking Grate

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

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



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

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

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

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

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

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



Igniting the Grill

Using the Ignition System to Ignite the Grill

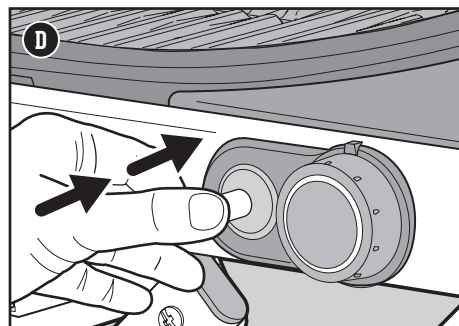
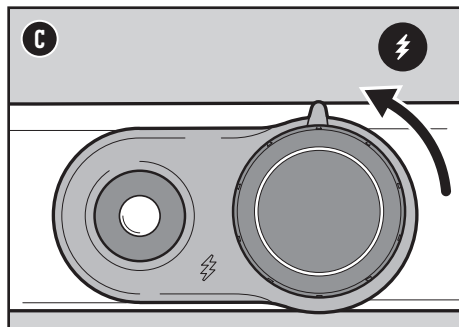
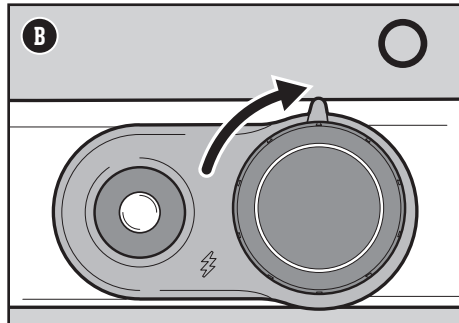
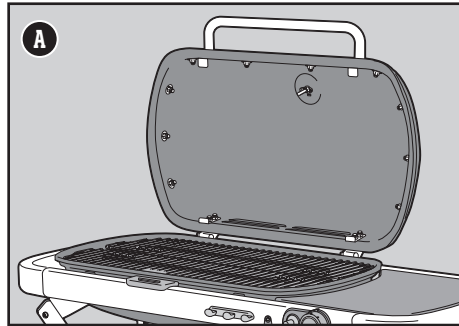
The ignition system ignites the burner with a spark from the igniter electrode. You generate the energy for the spark by pushing the igniter button. You will hear the igniter ticking. After preheating on high is complete, you may adjust the burner control knob to your desired setting for grilling.

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

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

To Extinguish Burners

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



⚠ WARNING: Open lid during ignition.

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

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



PRODUCT CARE

Cleaning and Maintenance

Cleaning the Inside of the Grill

Over time, the performance of your grill 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 grill is going to be folded and stored vertically, or at least twice a year. Consistent use may require quarterly cleanings. When your grill is off and cool, start by cleaning the inside, from the top down.

Cleaning the Lid

From time to time you may notice "paint-like" flakes on the inside of the lid. During use, grease and smoke vapors slowly change into carbon and deposit on the inside of your lid. These deposits will eventually peel, and 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 carbonized grease from the inside of the lid with a stainless steel bristle grill brush (A). To minimize further build-up, the inside of the lid can be wiped with a paper towel after grilling while the grill is still warm (not hot).

Cleaning the Cooking Grates

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

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

Cleaning the Burner

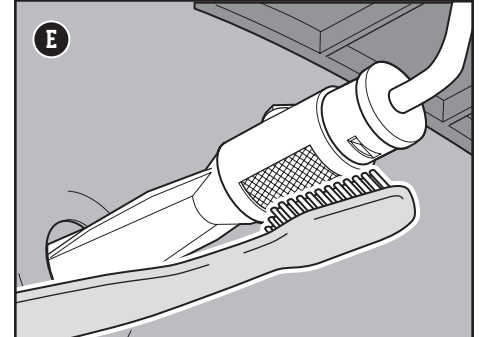
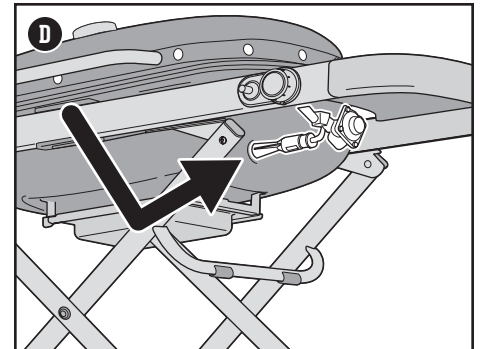
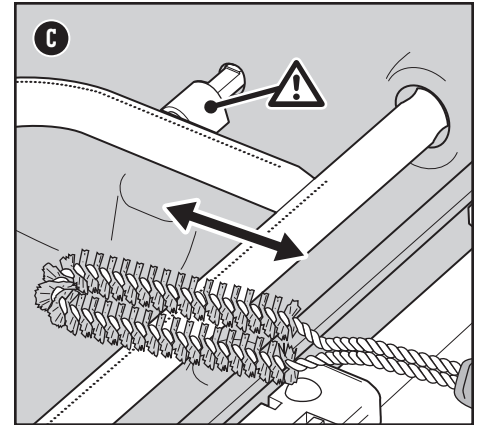
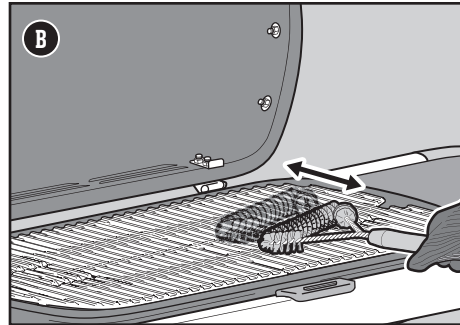
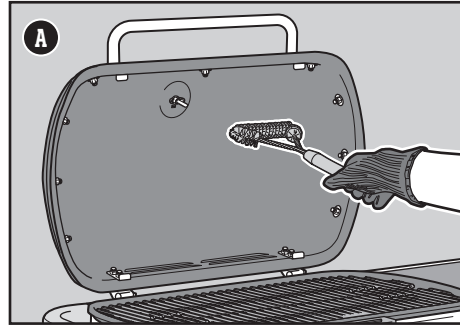
Two areas on the burner that are key to optimum performance are the ports (small openings running along the length of the burner) and the spider/insect screens on the ends of the burner. Keeping these areas clean is essential for safe operation.

Cleaning the Burner Ports

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

Cleaning the Spider Screens

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



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

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

⚠ **CAUTION:** Do not place any grill components onto the side tables as they may scratch the paint or stainless steel surfaces.

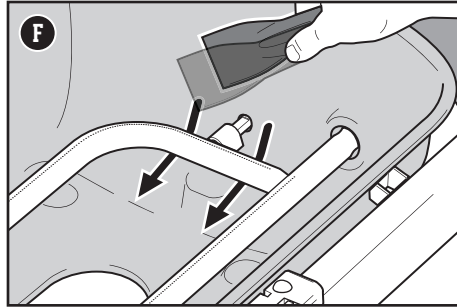
⚠ **CAUTION:** Do not use any of the following to clean your grill: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), or abrasive cleaning pads.



Cleaning the Cookbox

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

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



Cleaning the Grease Management System

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

Cleaning the Outside of the Grill

The outside of your grill may include stainless steel, porcelain-enameled, and plastic surfaces. WEBER recommends the following methods based on the surface type.

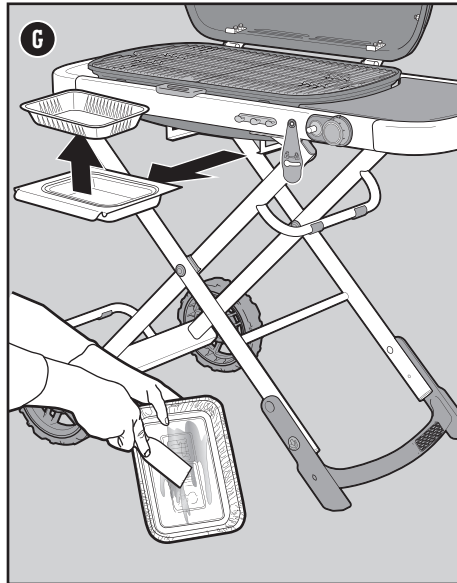
Cleaning Stainless Steel Surfaces

Clean stainless steel using a non-toxic, non-abrasive stainless steel cleaner or polish designed for use on outdoor products and grills. Use a microfiber cloth to clean in the direction of the grain of the stainless steel. Do not use paper towels.

Note: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the color of the metal by removing the top chromium oxide film coating.

Cleaning Painted, Porcelain-Enameled Surfaces and Plastic Components

Clean painted, porcelain-enameled and plastic components with warm soapy water, and paper towels or cloth. After wiping down the surfaces, rinse and dry thoroughly.



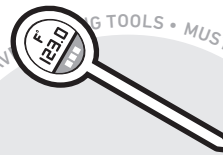
Cleaning the Outside of Grills that are in Unique Environments

If your grill 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 grill with warm soapy water. Follow up with a rinse and thorough drying. Additionally, you may want to apply a stainless steel cleaner weekly to prevent surface rust.



FOIL PANS

Perfect for lining the catch pan to make cleanup convenient and easy.



THERMOMETER

Small and relatively inexpensive, this gadget is essential for quickly gauging the internal temperature of the meat when grilling.



GRILL BRUSH

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



TROUBLESHOOTING

GRILL 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 grill 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 gas flow troubleshooting suggestions on the next page.
There is a problem with the ignition system.	If the grill 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 , follow the instructions below for “Checking the Components of the Ignition System.”

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

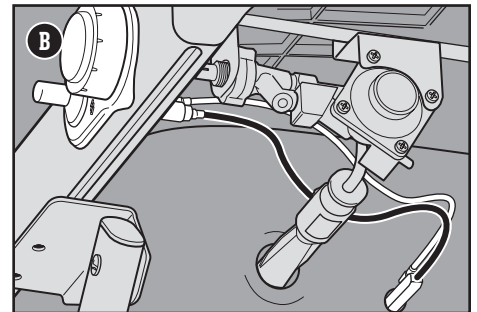
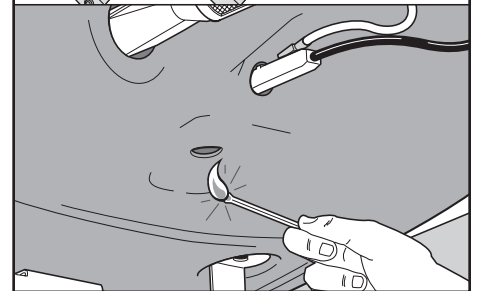
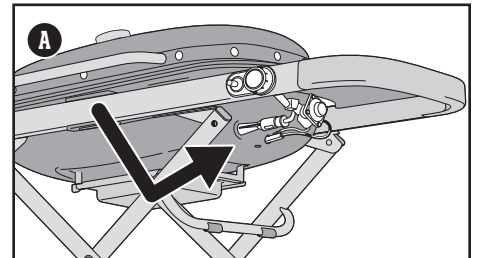
- 1) Open the grill lid.
- 2) Check that the burner control knob is in the off \bigcirc position. Check by pushing in and turning knobs clockwise.
- 3) Confirm that the cylinder is properly installed. Refer to “Installing the LP Cylinder.”
- 4) Strike a match and put the flame under the matchlight hole (A).
- 5) While holding lit match, push the burner control knob in and turn it counterclockwise to the start/high \bullet position.
- 6) Check that the burner is lit by looking through the cooking grates.
- 7) If the burner does not ignite within 4 seconds, turn burner control knob to the off \bigcirc position and wait five minutes to allow the gas to clear before attempting to light the burner again. If repeated attempts fail, follow the gas flow troubleshooting instructions on the next page.
- 8) If the burner ignites, the problem lies in the ignition system. Follow the instructions for “Checking the Components of the Ignition System.”

Checking the Components of the Ignition System

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

Checking the Wires

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



REPLACEMENT PARTS

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

CALL CUSTOMER SERVICE

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



GAS FLOW

SYMPTOM

- Grill does not reach desired temperature or heats unevenly.
- The burner fails to ignite.
- Flame is low when burner is on high position.
- Flames do not run the whole length of the burner.
- Burner flame pattern is erratic.

CAUSE

- The LP cylinder is low or empty.
- Burner ports are dirty.

SOLUTION

- Replace LP cylinder.
- Clean burner ports. Refer to "Cleaning the Burner Ports."

SYMPTOM

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

CAUSE

- Spider screens on the burner is obstructed.

SOLUTION

- Clean spider screens. Refer to "Cleaning the Spider Screens" in the Product Care section. Also refer to the illustrations and information in this section about proper flame pattern and spider screens.

SYMPTOM

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

CAUSE

- Connection between regulator and LP cylinder could be incomplete.
- The regulator coupling with the LP cylinder could be damaged.

SOLUTION

- Extinguish any open flame. Remove and reinstall the LP Cylinder. Refer to "Installing the LP Cylinder" section of your owner's manual.
- Extinguish any open flame. Remove the LP cylinder. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our website.

GREASY GRILL (Peeling Paint & Flare-Ups)

SYMPTOM

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

CAUSE

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

SOLUTION

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

SYMPTOM

- Experiencing flare-ups when grilling or preheating.

CAUSE

- There is leftover food from the previous meal.
- The inside of the grill needs to be cleaned thoroughly.

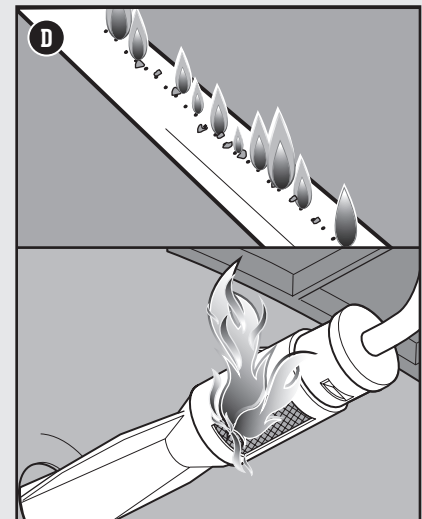
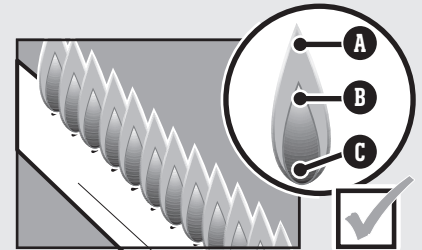
SOLUTION

- Always preheat the grill on the highest setting for 10 to 15 minutes.
- Follow the steps in the "Cleaning and Maintenance" section to clean the grill inside from the top down.

Proper Burner Flame Pattern

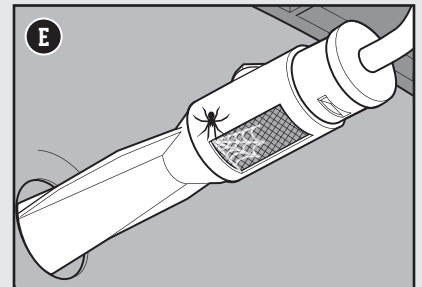
The burner in your grill is factory set for the correct air and gas mixture. When the burner is performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).

⚠ 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 grill.



Spider Screens

The combustion air openings of the burners (E) are fitted with stainless steel screens to prevent spiders and other insects from spinning webs and building nests inside the burners. Additionally, dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burners.



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

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

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



Grilling Do's and Don'ts

Preheat each and every time.

If the cooking grates aren't hot enough, food will stick, and you will likely never have a chance of searing properly or developing those handsome grill marks. Even if a recipe calls for medium or low heat, always preheat the grill on the highest setting first. Open the lid, turn up the heat, close the lid, and then let the cooking grate heat up for about ten minutes or until the lid thermometer reads 500° F (260° C).

Don't grill on dirty grates.

Tossing food onto the cooking grates before they have been cleaned is never a good idea. Leftover "stuff" on the grates acts like glue, binding it to the grates and your new food. To avoid tasting last night's dinner on today's lunch, make sure you are grilling on a clean cooking grate. Once the grates are preheated, use a stainless steel bristle grill brush to make a clean, smooth surface.

Be present in the process.

Before firing up your grill, make sure that everything you need is within arm's reach. Don't forget your essential grilling tools, already oiled and seasoned food, glazes or sauces, and clean cooking platters for cooked food. Having to run back to your kitchen not only means missing out on the fun, but could also result in burning your food. French chefs call this "mise en place" (meaning, "put in place"). We call it "being present".

Create a little elbow room.

Packing too much food onto the cooking grates restricts your flexibility. Leave at least one-quarter of the cooking grates clear, with plenty of space between each food item, in order to get your tongs in there and easily move the food around. Sometimes grilling involves split-second decisions and the ability to jockey food from one area to another. So give yourself enough room to operate.

Try not to peek.

The lid on your grill is for more than just keeping the rain out. Most importantly, it's for preventing too much air from getting in, and too much heat and smoke from getting out. When the lid is closed, the cooking grates are hotter, the grilling times are faster, the smoky tastes are stronger, and the flare-ups are fewer. So put a lid on it!

Only flip once.

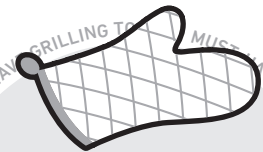
What's better than a juicy steak with a deep sear and plenty of beautifully caramelized bits? The key to accomplishing these results is to keep your food in place. Sometimes we have the tendency to flip our food before it reaches the desirable level of color and flavor. In nearly all cases, you should turn food just once. If fiddling with it more than that, you are probably also opening the lid too much, which causes its own set of problems. So step back and trust the grill.

Know when to tame the flame.

When grilling, sometimes the most important thing to know is when to stop. The most reliable way to test doneness of your food is to invest in an instant-read thermometer. This slim little gem will help you pinpoint that critical moment when your food is at its best.

Don't be afraid to experiment.

Back in the 1950s, grilling meant one thing: meat (and only meat) charred over open flames. The modern day backyard chef doesn't need a kitchen in order to prepare a full course meal. Use your grill to make char-grilled appetizers, sides, and even desserts. Register your grill to receive special content that will inspire you along the way. We'd love to join you on your grilling adventures.



BARBECUE MITTS

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



TIMER

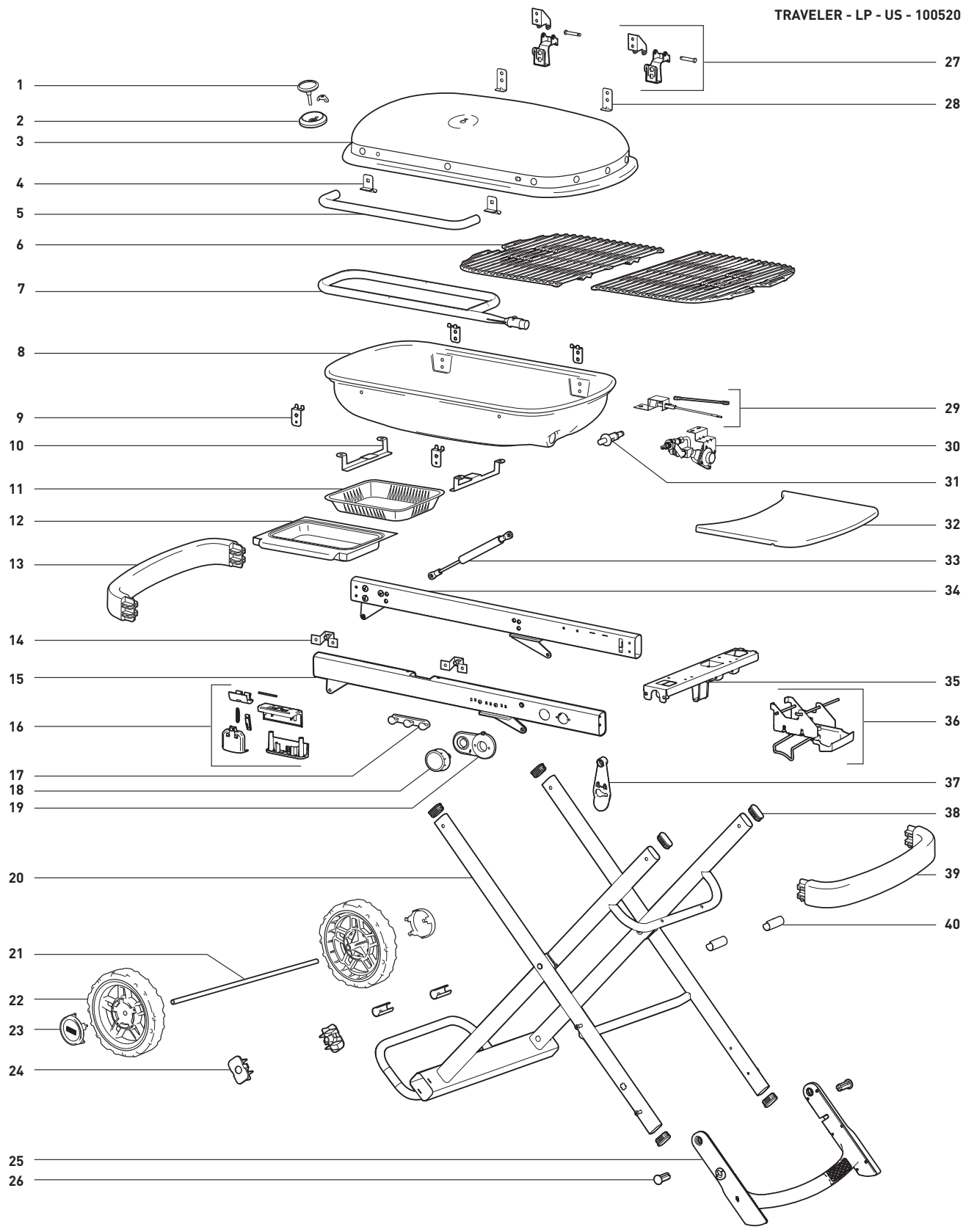
Avoid the disappointment of torching your dinner by simply setting a timer.

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

REPLACEMENT PARTS



TRAVELER - LP - US - 100520





NOTES



DON'T FORGET TO REGISTER





weber.com

U.S./EE. UU./États-Unis :
1-800-446-1071

Mexico/México/Mexique :
01 800 0093237

Canada/Canadá/Canada :
1-800-446-1071