

# SUMMIT



FS38 E • FS38 S

## LPG Owner's Manual

### REGISTER TODAY

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



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



#### FEATURES OF THIS BARBECUE

To access complete user information, scan the QR Code and enter your serial

number, or browse online at [weber.com/literature-online](http://weber.com/literature-online)

Serial Number

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

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# Important Safety Information

**DANGER, WARNING, and CAUTION** statements are used throughout this Owner's Manual to emphasise 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 (barbecue).
- Extinguish any open flame.
- Open lid.
- If odour continues, keep away from the appliance (barbecue) and immediately call your gas supplier or the emergency fire services.

## ⚠ WARNING

- Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this (barbecue) or any other appliance.
- An LPG cylinder not connected for use shall not be stored in the vicinity of this (barbecue) or any other appliance.

USE OUTDOORS ONLY.

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE (BARBECUE).

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 barbecue is not intended to be installed in or on recreational vehicles or boats.
- ⚠ **WARNING:** Do not use this barbecue unless all parts are in place and the barbecue was properly assembled according to the assembly instructions.
- ⚠ **WARNING:** Do not build this model of barbecue in any built-in or slide-in construction.
- ⚠ **WARNING:** Do not modify the appliance. LPG is not natural gas. The conversion or attempted use of natural gas in an LPG gas unit or LPG gas in a natural gas unit is unsafe and will void your warranty.
- Any parts sealed by the manufacturer must not be altered by the user.

## Operation

- ⚠ **DANGER:** Only use the barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath an overhead combustible structure.
- ⚠ **DANGER:** Do not use the barbecue in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, trucks, station wagons, mini-vans, sport utility vehicles, recreational vehicles, and boats.
- ⚠ **DANGER:** When in use, combustible materials should not be within 61 cm (24 inches) of the back or sides of the barbecue.
- ⚠ **DANGER:** Keep the cooking area clear of flammable vapours and liquids such as petrol, alcohol, etc., and combustible materials.
- ⚠ **DANGER:** This appliance must be kept away from flammable materials during use.
- ⚠ **DANGER:** Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue while it is in operation or is hot.
- ⚠ **DANGER:** Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ **WARNING:** Accessible parts may be very hot. Keep young children away.
- ⚠ **WARNING:** The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store, or operate the barbecue.
- ⚠ **WARNING:** Never leave the barbecue unattended during pre-heating or use. Exercise caution when using this barbecue. The entire cookbox gets hot when in use.
- ⚠ **WARNING:** Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.
- ⚠ **WARNING:** Do not move the appliance during use.
- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ **CAUTION:** This product has been safety-tested and is only certified for use in a specific country. Refer to country designation located on outside of box.
- Do not use charcoal, briquettes or lava rock in the barbecue.

## Storage and/or Nonuse

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

## Electrical Supply

- ⚠ **WARNING:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ⚠ **WARNING:** Children should be supervised to ensure that they do not play with the appliance.
- ⚠ **WARNING:** Only use the power supply unit provided with this appliance.
- ⚠ **WARNING:** This appliance incorporates an earth connection for functional purposes only.
- ⚠ **WARNING:** To protect against risk of electric shock, do not immerse lead or plugs in water or other liquid.
- ⚠ **WARNING:** Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- ⚠ **WARNING:** Do not operate any outdoor cooking gas appliance with a damaged lead or plug, or after the appliance malfunctions or has been damaged in any manner. 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)
- ⚠ **WARNING:** Do not let the lead hang over the edge of a table or touch hot surfaces.
- ⚠ **WARNING:** Do not use an outdoor cooking gas appliance for purposes other than intended.
- ⚠ **WARNING:** On connecting, first connect the plug to the outdoor cooking gas appliance and then plug the appliance into the outlet.
- ⚠ **WARNING:** Only use a residual current device (RCD) protected circuit with this outdoor cooking gas appliance.
- ⚠ **WARNING:** Never remove the earthing plug or use with a two-prong adapter.
- ⚠ **WARNING:** Only use extension leads with a tripolar earthing plug, rated for the equipment's power, and approved for outdoor use.
- Do not connect two or more extension leads together.
- Always ensure that the electrical socket being used has the correct voltage (230 V).

⚠ **DANGER:** Do not line the slide-out grease tray or cookbox with aluminium foil.

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

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

⚠ **WARNING:** Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.

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

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

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

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

## Important Information about LP Gas & Gas Connections

### What is LPG?

Liquefied petroleum gas, also called LPG or LP gas, is the flammable, petroleum-based product used to fuel your barbecue. It is a gas at moderate temperatures and pressure when it is not contained. But at moderate pressure inside a container, such as a cylinder, LPG is a liquid. As pressure is released from the cylinder, the liquid readily vaporises and becomes gas.

### Safe Handling Tips for LPG Cylinders

- A dented or rusty LPG cylinder may be hazardous and should be checked by your LP gas supplier. Do not use a cylinder with a damaged valve.
- Although your LPG cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- The LPG cylinder must be installed, transported, and stored in an upright, secure position. Cylinders should not be dropped or handled roughly.
- Never store or transport the LPG cylinder where temperatures can reach 50°C (125°F) (the cylinder will become too hot to hold by hand).

### LPG Cylinder Requirements

- Use cylinders with a minimum capacity of 3 kg and a maximum capacity of 13 kg.

### What is a Regulator?

Your gas barbecue is equipped with a pressure regulator, which is a device to control and maintain uniform gas pressure as gas is released from the LPG cylinder.

### Regulator and Hose Requirements

- In Great Britain, this barbecue must be fitted with a regulator complying with BS 3016, having a nominal output of 37 millibars.
- The length of the hose must not exceed 1.5 metres.
- Avoid kinking the hose.
- Replacement regulator and hose assemblies must be as specified by Weber-Stephen Products LLC.

## Installing the LPG Cylinder

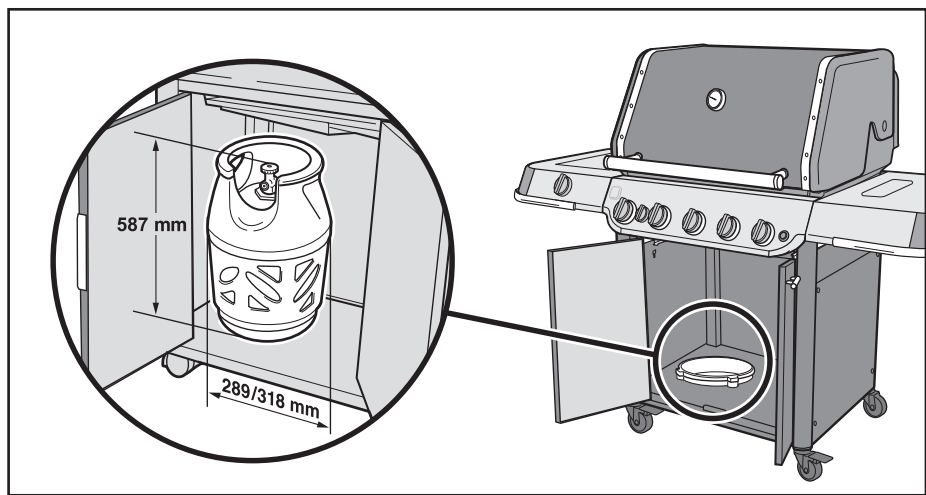
### Cabinet Requirements

The LPG cylinder must fit inside the barbecue cabinet. The maximum size requirements for cylinders installed inside the cabinet are:

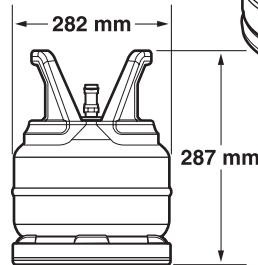
<b>Cylinder Capacity:</b>	13 kg maximum
<b>Cylinder Height:</b>	587 mm maximum
<b>Cylinder Width:</b>	289 mm maximum (rectangular footprint) or 318 mm maximum (round footprint)

The base of the cylinder must fit within the tank holder and rest flat on the bottom.

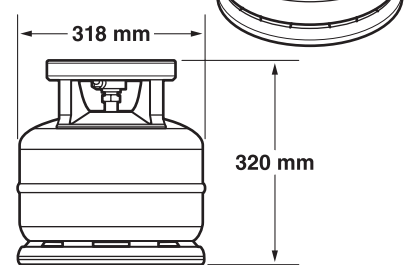
Several possible cylinder models approved for installation inside the cabinet are illustrated, with dimensions included.



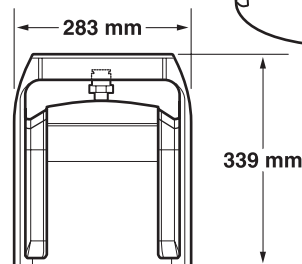
5 kg



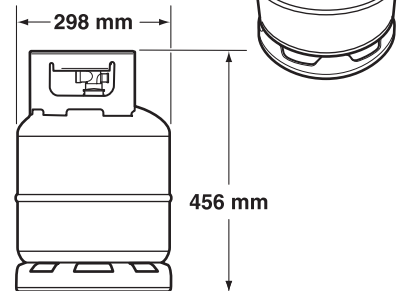
5.2 kg



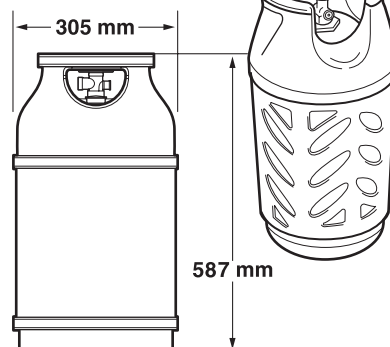
6 kg



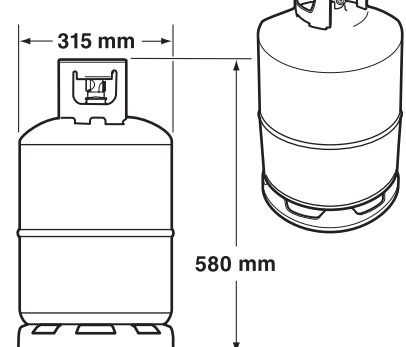
8 kg



10 kg



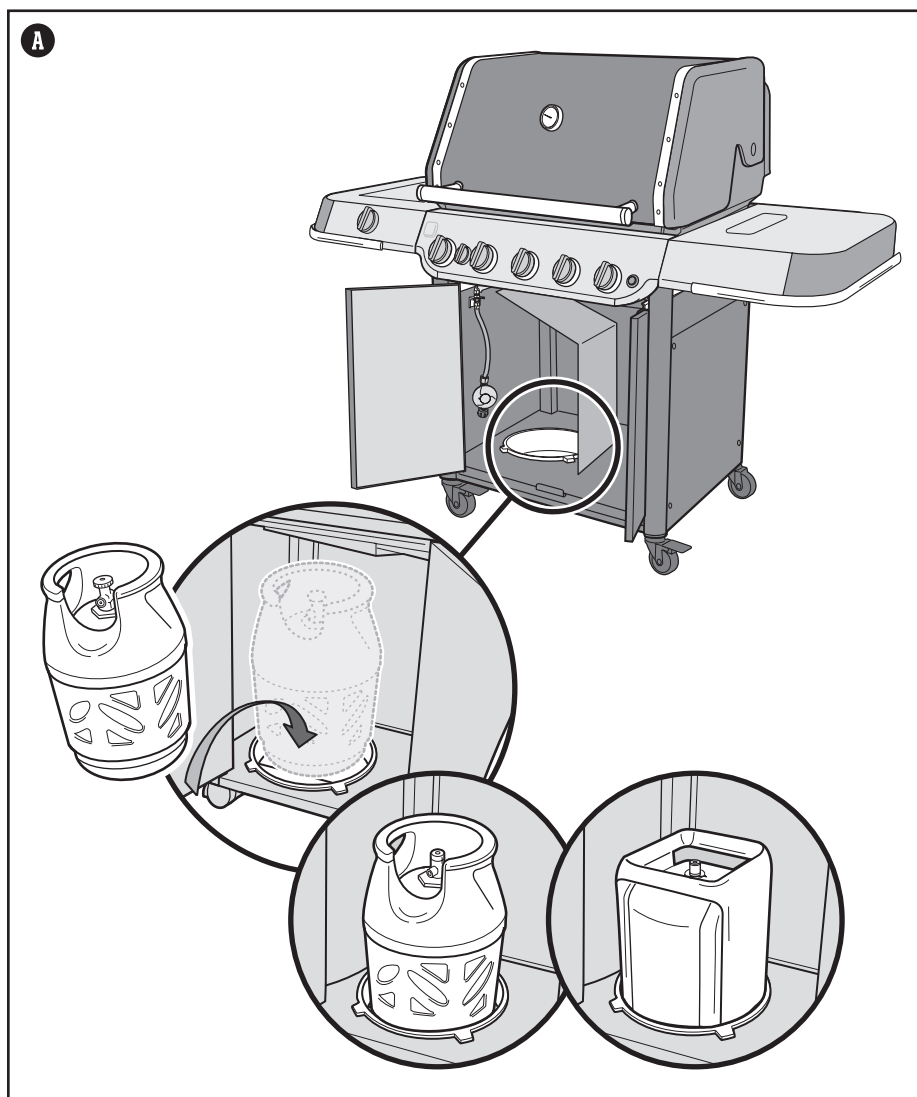
13 kg



⚠ **WARNING:** Do not use an LPG cylinder if it does not meet the cylinder size requirements for placement inside the cabinet.

⚠ **IMPORTANT:** We recommend that you replace the gas hose assembly on your gas barbecue every five years. Some countries may have requirements that the gas hose be replaced within less than five years, in which case that country's requirement would take precedence.

For replacement hose, regulator, and valve assemblies, contact the Customer Service Representative in your area using the contact information on our web site. Log on to [weber.com](http://weber.com).

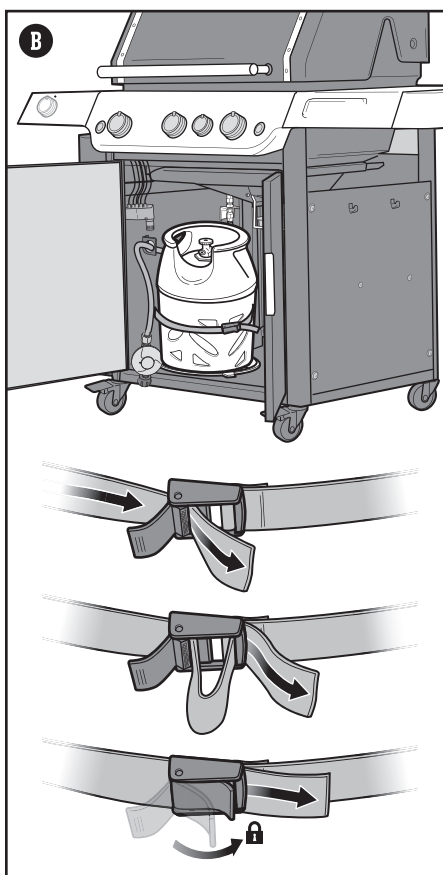


### LPG Cylinder Installation

- 1) Open cabinet doors.
- 2) Lift and place the cylinder into the cylinder holder (A) on the bottom panel. The base of the cylinder must fit within the cylinder holder.
- 3) Turn the cylinder so the valve opening faces the front of the barbecue.
- 4) Secure the cylinder with the cylinder strap (B).
- 5) Connect the regulator to the LPG cylinder. Refer to "CONNECT THE REGULATOR TO THE CYLINDER."

**Maximum LPG cylinder capacity INSIDE cabinet is 13 kg.**

**The length of hose must not exceed 1.5 metres.**



## Connecting the LPG Cylinder & Leak Checking

### Connect the Regulator to the Cylinder

- 1) Check that all burner control knobs are in the off position. Check by pushing in and turning the knobs clockwise.

- 2) Identify your regulator type and connect the regulator to the LPG cylinder by following the appropriate connection instructions.

*Note: Confirm that the LPG cylinder valve or regulator lever is closed before connecting.*

#### Connect by Turning Clockwise (A)

Screw regulator onto cylinder by turning fitting clockwise (a). Position the regulator so that the vent hole (b) faces downwards.

#### Connect by Turning Anti-Clockwise (B)

Screw regulator onto cylinder by turning fitting anti-clockwise.

#### Connect by Turning Lever and Snapping into Position (C)

Turn regulator lever (a) clockwise to the off position. Push regulator down on cylinder valve until regulator snaps into position (b).

#### Connect by Sliding Collar (D)

Make sure regulator lever is in the off position (a). Slide the collar of the regulator up (b). Push the regulator down onto the cylinder valve and maintain pressure. Slide collar down to close (c). If regulator does not lock, repeat procedure.

*Note: The regulator illustrations shown in this manual may not be similar to the regulator you are using for your barbecue, due to different country or regional regulations.*

### What is a Leak Check?

Once the LPG cylinder 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 cylinder. The following fittings should be tested each time a cylinder is refilled and reinstalled:

- Where the regulator connects to the cylinder.
- Where the gas hose connects to the bulkhead.
- Where the bulkhead connects to the corrugated gas line.

### Checking for Gas Leaks

- 1) Dampen fittings 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.
- 2) Identify your regulator type. Turn the gas supply on by turning the cylinder valve anti-clockwise (E) or by moving the regulator lever to the on position (F).

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

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

**⚠ DANGER:** Do not operate the barbecue if there is a gas leak present.

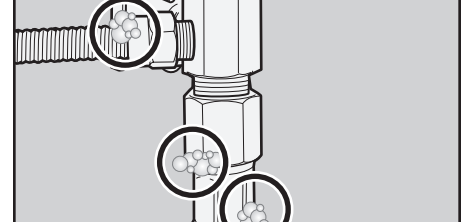
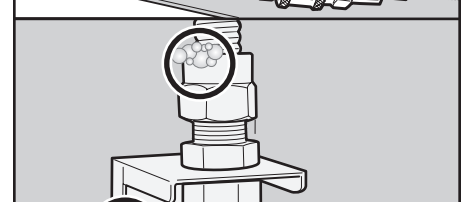
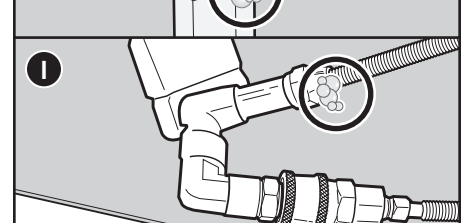
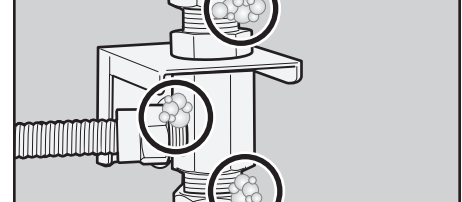
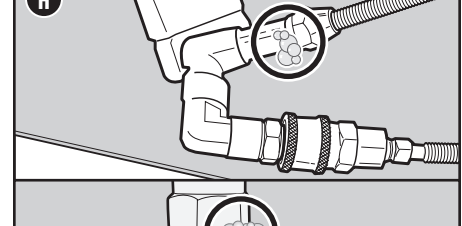
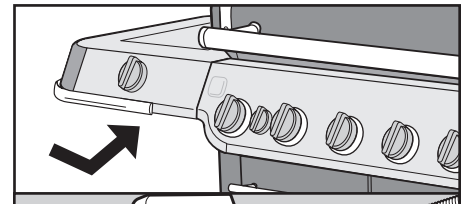
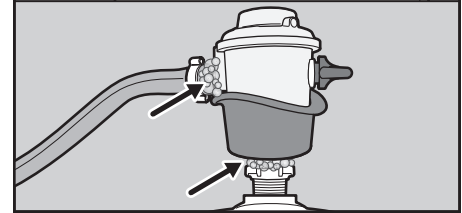
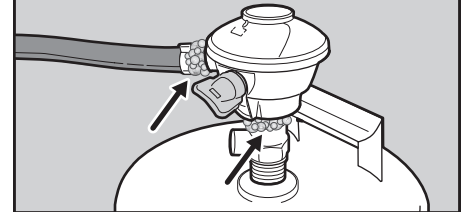
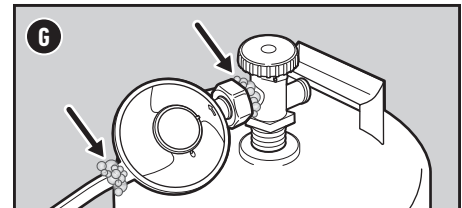
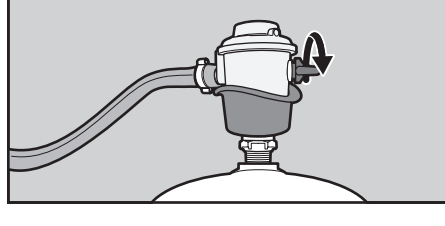
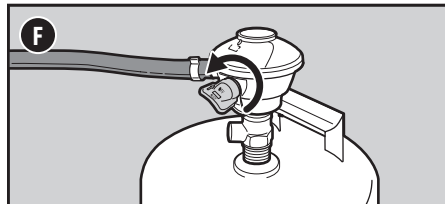
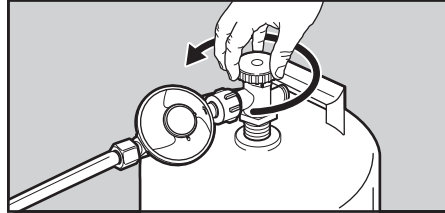
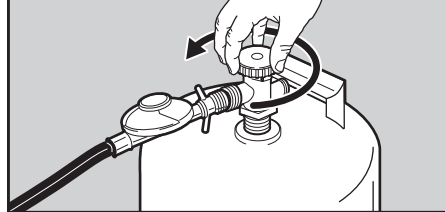
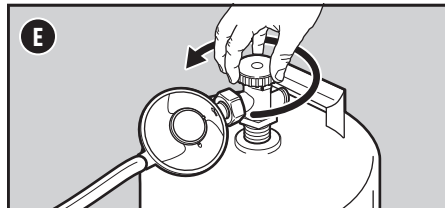
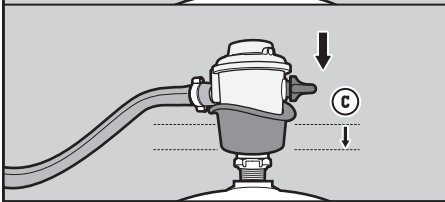
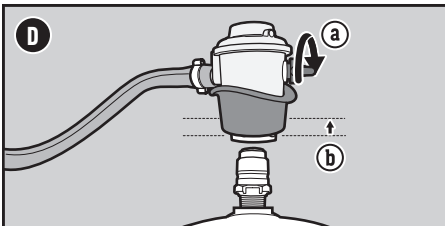
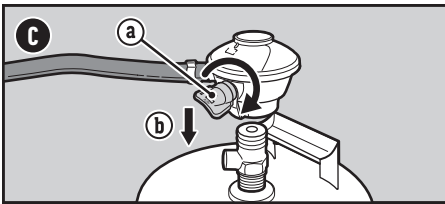
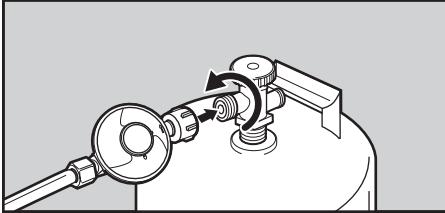
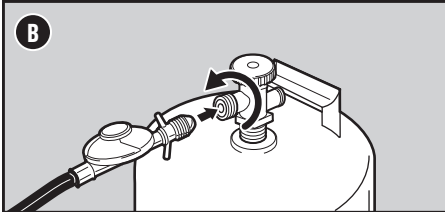
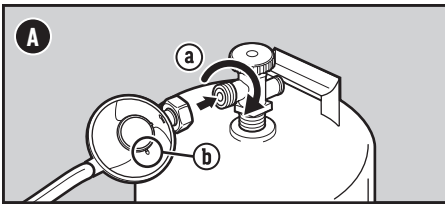
**⚠ DANGER:** If you see, smell, or hear the hiss of gas escaping from the LPG cylinder:

1. Move away from LPG cylinder.
2. Do not attempt to correct the problem yourself.
3. Call the emergency fire services.

**⚠ DANGER:** Always close the cylinder valve before disconnecting the regulator. Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while this barbecue is in operation.

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





3) If bubbles appear there is a leak:

a) If the leak is at the regulator-to-cylinder connection or the regulator hose-to-regulator connection (G), turn the gas supply off. DO NOT OPERATE THE BARBECUE.

b) If the leak is at any fittings indicated in illustration (H), re-tighten the fitting with a wrench and recheck for leaks with soap and water solution. If leak persists, turn off the gas. DO NOT OPERATE THE BARBECUE.

c) If the leak is at any fittings indicated in illustration (I), turn off the gas. DO NOT OPERATE THE BARBECUE.

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) Turn gas supply off and rinse connections with water.

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

## Additional Leak Check Precautions

The following fittings should be tested for gas leaks each time a tank is refilled and reinstalled:

- At the regulator and where the regulator connects to the cylinder (G).

Follow the instructions for "Checking for Gas Leaks".

## Disconnect the regulator from the cylinder

To remove a cylinder:






- 1) Confirm that the LPG cylinder valve or regulator lever are fully closed.
- 2) From inside cabinet release the clasp on the cylinder retention strap.
- 3) Disconnect the regulator.
- 4) Remove the cylinder.

Exercise caution if replacing an LP cylinder (tank) during a cooking session. The entire cookbox and grease management system gets hot when in use. Always wear heat resistant gloves or Mitts when handling the LP Cylinder (tank). Fasten cylinder strap after connecting new cylinder.

## Igniting the Main Burners

### Using the Electronic Ignition to Ignite the Main Burners


Each control knob operates an individual burner, and each burner ignites independently. Ignite the main burners starting from left to right. All burners should be lit for preheating, however, all burners do not have to be lit while barbecuing.

- 1) Open the barbecue lid (A).
- 2) Check that all burner control knobs (including side burner control knob) are in the off  position. Check by pushing in and turning the knobs clockwise.  
*Note: It is important that all burner control knobs are in the off  position before turning on the LPG cylinder.*
- 3) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
- 4) Begin with the burner furthest to the left. Push the burner control knob in and slowly turn it anti-clockwise toward the ignite  position until you hear ticking (B). Once ticking starts, hold the knob in that position for 1-2 seconds and then slowly continue turning anti-clockwise. The burner should ignite before the high  position (C).
- 5) Check that the burner is lit by looking through the cooking grates and through the cutout in the FLAVORIZER bar.
- 6) If the burner does not ignite within 4 seconds, turn burner control knob to the off  position and wait five minutes to allow the gas to clear before attempting to light the burner again.
- 7) If the burner ignites, repeat steps 4 through 5 to ignite the remaining main burners.


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

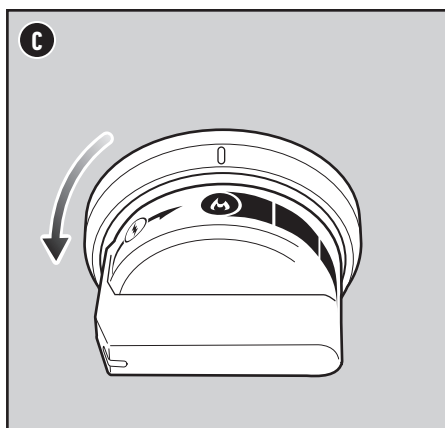
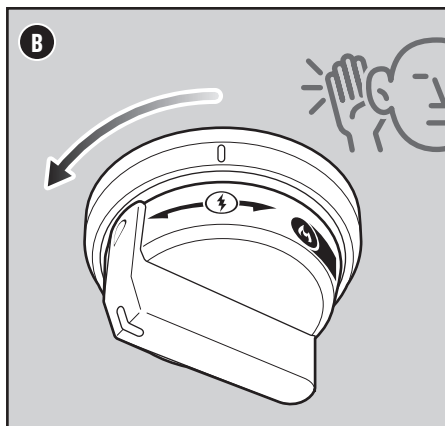
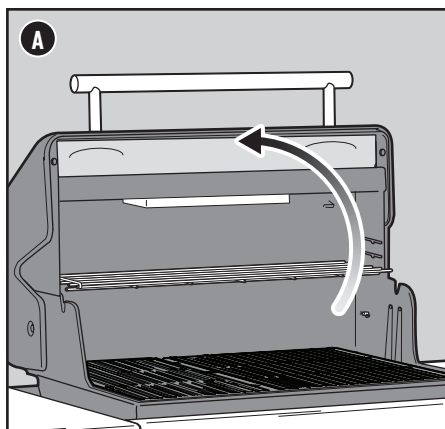
### Preheat the Barbecue

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

- 1) Open the barbecue lid.
- 2) Ignite your barbecue according to the ignition instructions in this owner's manual.
- 3) Close lid.
- 4) Preheat the barbecue with all burners on the high  position for 15 minutes (C).



### To Extinguish Main Burners

- 1) Push each burner control knob in and then turn clockwise all the way to the off  position.
- 2) Turn gas supply off at the LPG cylinder.




## Using the Infrared Broiler

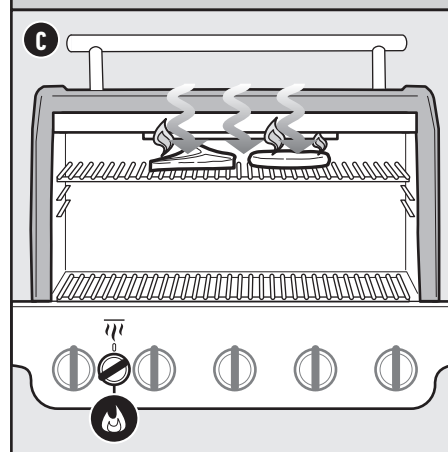
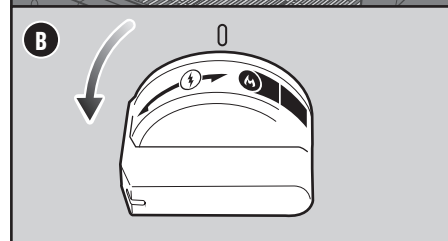
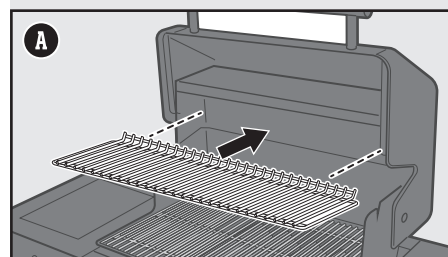
Searing with the infrared broiler is a direct barbecuing technique used on meats, such as steak, poultry, fish and chops. Searing browns the surface of the food at a high temperature. By searing both sides of the meat, you caramelise the food surface, creating a more desirable flavour.

- 1) Open the lid. Using heat-resistant barbecue gloves, adjust the level of the upper cooking surface to one of the three positions (A).
- 2) Push in the infrared broiler control knob. Slowly turn it anticlockwise toward the ignite  position until you hear ticking. Once ticking starts, hold the knob in that position for 1-2 seconds. Continue turning knob anticlockwise, stopping halfway between the ignite and high heat  position (B). Hold down the knob in this position for 20 - 30 seconds as the burner ignites and establishes a continuous flow of gas across the surface of the infrared broiler. Once ignited, turn the control knob to desired heat level and release the knob.
- 3) Keep the lid open while using the infrared broiler in the high heat setting for searing (C). Use the infrared broiler on the low heat setting for rotisserie/keep warm.

*Note: Always keep the lid OPEN while using the infrared broiler on the high heat setting, and turn food frequently for even searing.*

### To Extinguish Infrared Broiler

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



**⚠ WARNING: Open lid during ignition.**

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

**⚠ WARNING: Each burner must be ignited individually by pushing the electronic ignition button.**

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

### Control Knob Settings



## Operating the Rotisserie

### Preparing the Barbecue

Prepare barbecue for rotisserie cooking by removing the warming rack and removing cooking grates. **RECOMMENDATION:** Place a fresh foil pan (sold separately) directly under food on top of the FLAVORIZER BARS **(A)**.

**NOTE:** Set up the rotisserie with food before igniting the infrared broiler.

- 1) To set up rotisserie motor, push the button on the retractable rotisserie panel **(B)**. Pull rotisserie panel upwards. Push locking tab until it snaps into place. Unwind power cord and plug into power source.
- 2) To prepare the rotisserie for food, slide one spit fork into the rotisserie shaft **(C)**. Push the rotisserie shaft through the centre of the food. Slide the second spit fork into the shaft and insert the prongs of both spit forks into the food. The food should be centred on the shaft. Securely tighten both spit fork screws.
- 3) Insert the pointed end of the rotisserie shaft into the motor. Lower the rotisserie spit into the grooves on the cookbox. Remove the rotisserie shaft handle; the handle has left-hand threads, by turning the handle clockwise until free from threads **(D)**.
- 4) Set infrared broiler on the low heat setting.
- 5) Switch on the motor and close the lid.

### Cooking Tips

- Before cooking, make sure that the food is centered and able to rotate. If food is too heavy or irregular in shape, it may not rotate properly and should not be cooked using the rotisserie. In such cases, use the indirect method of cooking on the barbecue.
- Truss meat or poultry with string, if necessary, to make the shape as uniform as possible before putting it onto the spit.

### Use and Care

- Unplug the motor from socket when not in use or before cleaning.
- Use a soft cloth to clean the rotisserie motor. Do not use any chemicals or abrasive cleaners.
- Do not submerge motor, cable or plug in water or any other liquid.
- Hand wash spit and forks using mild dish detergent and then dry using soft cloth.
- When not in use, unplug the motor from outlet, remove from the barbecue and store in a dry place out of the reach of children.

### Rotisserie Motor Storage

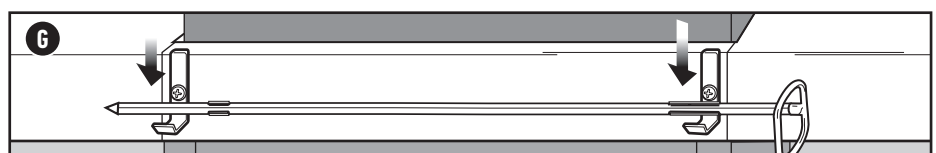
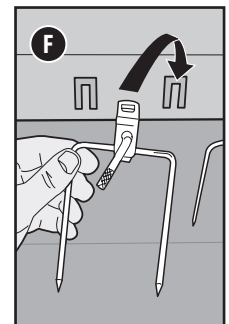
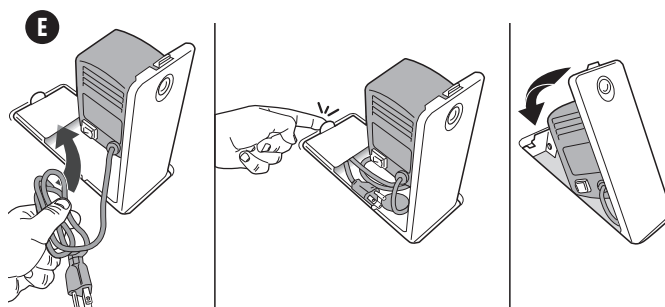
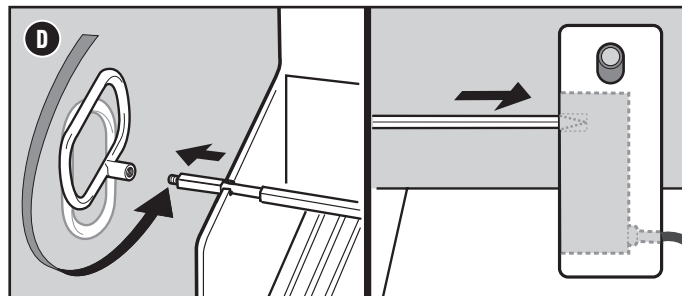
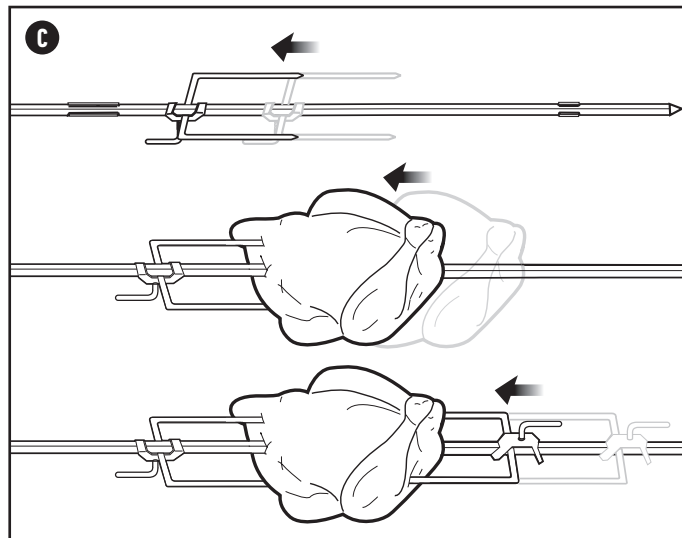
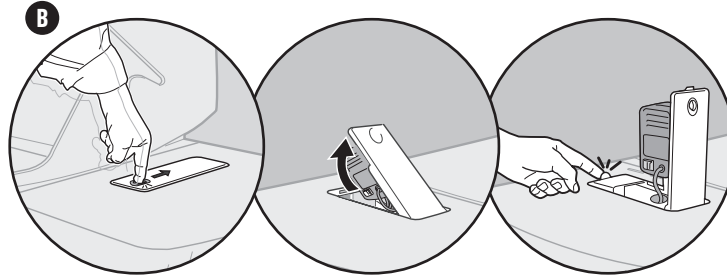
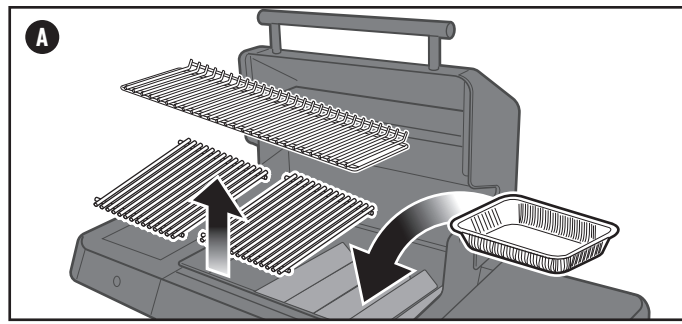
- 1) Before retracting rotisserie back into the side table, unplug the power cord and carefully place plug/power cord into the storage area of the retractable rotisserie assembly **(E)**.
- 2) Using your index finger, disengage retractable rotisserie panel. Push panel down until it snaps securely in place.

### Rotisserie Fork Storage

- 1) Remove forks from rotisserie spit.
- 2) Store rotisserie forks by placing them on the hooks located within the barbecue cabinet **(F)**.

### Rotisserie Shaft Storage

- 1) Store the rotisserie shaft on the hooks on the back of the barbecue **(G)**.



⚠ **CAUTION:** Do not route rotisserie motor power lead through the retractable rotisserie opening in the side table.

⚠ **CAUTION:** Inspect power lead before each use. If lead is damaged, do not use. 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).







⚠ **CAUTION:** Failure to properly store the rotisserie power lead may result in damage to the power lead when opening and closing the retractable rotisserie panel.

⚠ **WARNING:** Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.

## Igniting the Side Burner


### Using the Electronic Ignition to Ignite the Side Burner

If one or more of the main burners on your barbecue are already lit and you would like to ignite the side burner, skip to step 3. If none of the main burners are lit and you are only using the side burner, start with step 1.

- 1) Check that the side burner control knob is in the off  position. Check by pushing in and turning the knob clockwise (A). Also check that all main burners are in the off  position.  
*Note: It is important that all burner control knobs are in the off  position before turning on the LPG cylinder.*
- 2) Turn gas supply on by turning cylinder valve anticlockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
- 3) Open the side burner lid (B).
- 4) Push the side burner control knob in and slowly turn it anticlockwise towards the ignite  position until you hear ticking (C). Once ticking starts, hold the knob in that position for 1-2 seconds and then slowly continue turning anticlockwise. The burner should ignite at the high  position (D).
- 5) Check that the side burner is lit. The side burner flame may be difficult to see on a bright sunny day.
- 6) Once side burner is ignited, continue turning the knob anticlockwise until you reach the desired position.
- 7) If the side burner does not ignite within 4 seconds, turn side burner control knob to the off  position and wait five minutes to allow the gas to clear before attempting to light the burner again.

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

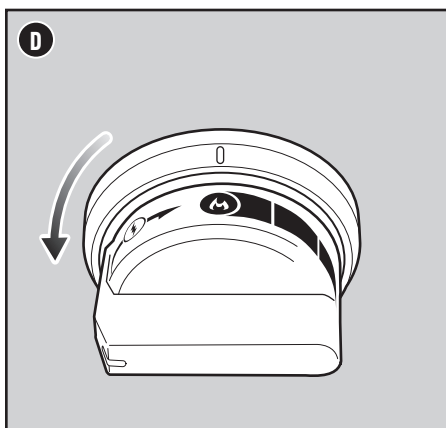
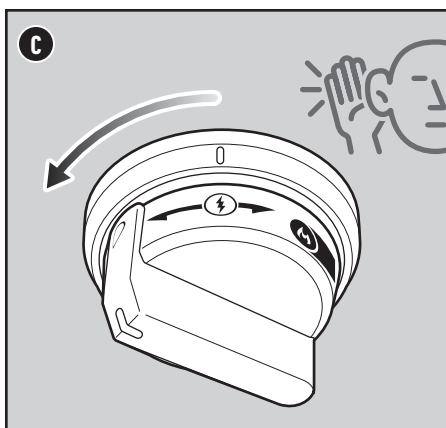
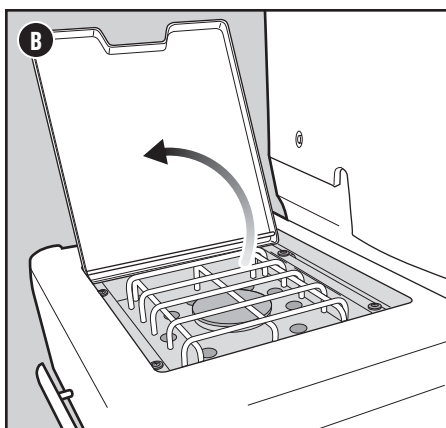
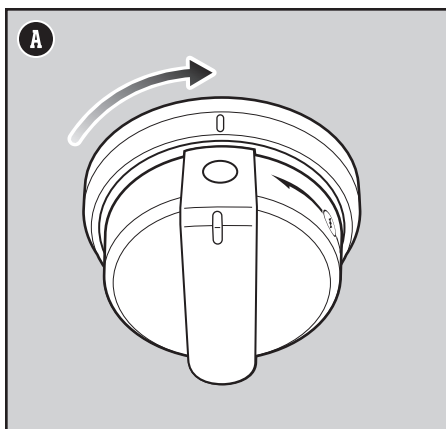
### To Extinguish Side Burner

- 1) Push side burner control knob in and then turn clockwise all the way to the off  position.
- 2) Turn gas supply off at the LP tank.

⚠ **WARNING:** Open side burner lid during ignition.

⚠ **WARNING:** Do not lean over side burner while igniting or cooking.

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



## Cleaning and Maintenance

### Cleaning the Inside of the Barbecue

Over time, the performance of your barbecue can diminish if it has not been maintained properly. Low temperatures, uneven heat, and food sticking to cooking grates are all signs that cleaning and maintenance are overdue. When your barbecue is off and cool, start by cleaning the inside from the top down. A thorough cleaning is recommended at least twice a year. Consistent use may require quarterly cleanings.

### Cleaning the Lid and the Upper Cooking Surfaces

From time to time you may notice 'paint-like' flakes on the inside of the lid. During use, grease and smoke vapours slowly change into carbon and deposit on the inside of your barbecue's lid. These deposits will eventually peel, and look very similar to paint. These deposits are non-toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

- 1) Brush the carbonised grease from the inside of the lid and upper surfaces with a stainless steel bristle barbecue brush (A). To minimise further build-up, the inside of the lid can be wiped with a paper towel after barbecuing while the barbecue is still warm (not hot).

**IMPORTANT:** Do not brush the ceramic surface of the infrared broiler.

### Cleaning the Cooking Grates

Cleaned grates will prevent your next meal from sticking. If you are cleaning your cooking grates regularly, the debris on your grates will be minimal.

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

### Cleaning the FLAVORIZER BARS

FLAVORIZER BARS catch drippings that smoke and sizzle, adding flavour to your food. Any drippings that are not vaporised by the FLAVORIZER BARS are funnelled away from the burners. This helps prevent flare-ups inside of your barbecue, and protects the burners from getting clogged.

- 1) Scrape the FLAVORIZER BARS with a plastic scraper (C).
- 2) If necessary, brush the FLAVORIZER BARS with a stainless steel bristle barbecue brush.
- 3) Remove FLAVORIZER BARS and set aside.

### Cleaning the Burners

Two areas on the burners that are key to optimum performance are the ports (small raised openings running along the length of the burners) 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 barbecue brush to clean the outside of the burners by brushing across the top of the burner ports (D).
- 2) When cleaning the burners, avoid damaging the ignition electrode by carefully brushing around it.

#### Cleaning the Spider Screens

- 1) Locate the ends of the burners on the underside of the control panel where they meet the valves.
- 2) Clean the spider/insect screens on each of the burners using a soft bristle brush (E).

### Cleaning the Heat Deflectors

Located under the burners, the heat deflectors distribute heat evenly throughout the cookbox while cooking. Keeping heat deflectors clean will enhance the cooking performance of your barbecue.

- 1) Scrape the heat deflectors with a plastic scraper.
- 2) If necessary, brush the heat deflectors with a stainless steel bristle barbecue brush.
- 3) Remove heat deflectors and set aside.

### 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 barbecue into the opening in bottom of the cookbox. This opening leads debris into the slide-out grease tray.

## REPLACEMENT PARTS

To obtain replacement parts, contact the local retailer in your area or log onto [weber.com](http://weber.com).



## Cleaning the Grease Management System

The grease management system consists of an angled slide-out grease tray and a catch pan. These components were designed to be easily removed, cleaned, and replaced; an essential step every time you prepare to barbecue.

## Cleaning the Outside of the Barbecue

The outside of your barbecue may include stainless steel, porcelain-enamelled, 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 barbecues. Use a microfibre 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 colour of the metal by removing the top chromium oxide film coating.*

### Cleaning Painted, Porcelain-Enamelled Surfaces and Plastic Components

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

### Cleaning the Outside of Barbecues that are in Unique Environments

If your barbecue is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your barbecue with warm soapy water. Follow up with a rinse and thorough drying. Additionally, you may want to apply a stainless steel cleaner weekly to prevent surface rust.

### Cleaning the Inside of the Cabinet

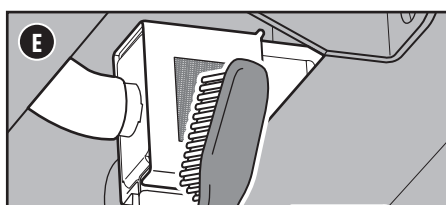
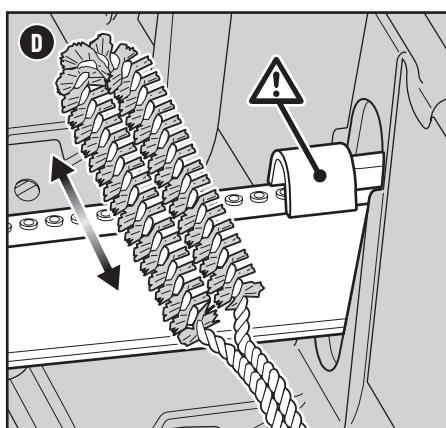
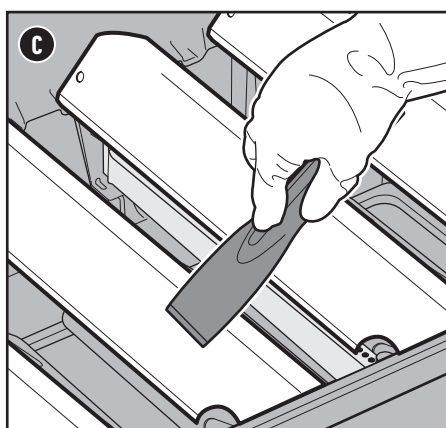
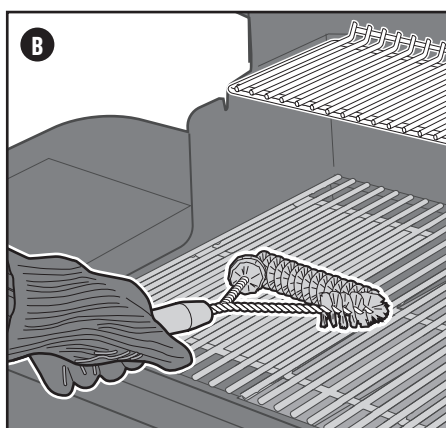
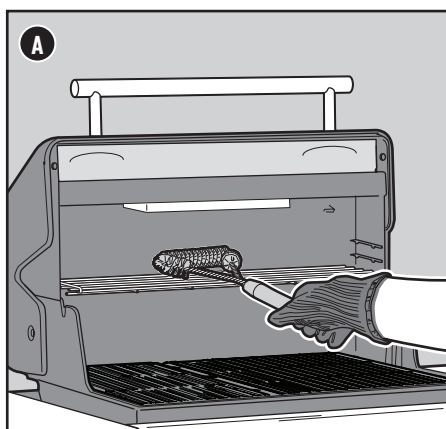
Use a soft, damp cloth to wipe the interior of the cabinet. Be careful not to pull any of the wire connections when cleaning around the electronic components

### Replacing Batteries for the Battery Pack

Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline, or rechargeable). If you do not plan to use the barbecue for a month or more, remove the batteries.

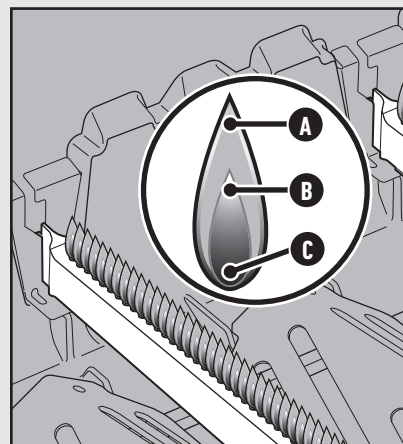
- 1) Locate the battery housing on the inside of the cabinet on the bottom right side.
- 2) Press the tabs on the battery door to open (F).
- 3) Replace six D batteries.

**CAUTION: NEVER SPRAY THE BARBECUE WITH A STEADY WATER STREAM SUCH AS FROM A GARDEN HOSE OR POWER WASHER. ELECTRONIC COMPONENTS COULD BECOME DAMAGED.**



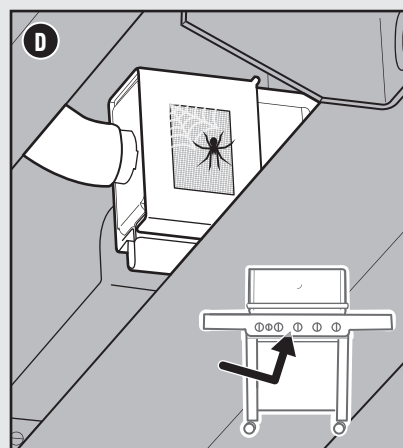
## Proper Burner Flame Pattern

The burners in your barbecue were factory set for the correct air and gas mixture. When the burners are 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).



## Spider Screens

The combustion air openings of the burners (D) are fitted with stainless steel screens to prevent spiders and other insects from spinning webs and building nests inside the venturi section of the burners. These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air opening. Symptoms of this kind of obstruction include the odour of gas in conjunction with burner flames that appear yellow and lazy. This obstruction could result in a fire in and around the gas valve, causing serious damage to your barbecue. Dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burners. Keep the spider screens clean. Refer to "Cleaning the Spider Screens" in the Product Care section.



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

⚠ **WARNING:** Over time, the development of rough surfaces can form on the FLAVORIZER BARS. Wearing gloves is recommended when handling. Do not clean FLAVORIZER BARS or cooking grates in a sink, dishwasher, or self-cleaning oven.

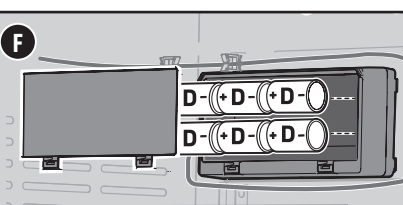
⚠ **WARNING:** When cleaning the burners, never use a brush that has already been used to clean the cooking grates. Never put sharp objects into the burner port holes.

⚠ **CAUTION:** Do not place any barbecue 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 barbecue: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleaners (kitchen cleaners) or abrasive cleaning pads.

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

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



# MAIN BURNER(S), SIDE BURNER or INFRARED BROILER WILL NOT IGNITE

## SYMPTOM

- Main burners, side burner or infrared broiler do(es) not ignite when following the electronic ignition instructions in the “Operation” section of this owner’s manual.

## CAUSE

There is a problem with gas flow.

There is a problem with the electronic ignition system.

Did you hold the infrared broiler control knob in for 20 seconds after burner ignited, and wait to see the entire ceramic surface of the infrared broiler become alight?

## SOLUTION

If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for “Lighting Your Barbecue with a Long-Reach Lighter.”

If **match lighting IS NOT successful**, follow the instructions for disconnecting and reconnecting the LP tank.





If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for “Lighting Your Barbecue with a Long-Reach Lighter.”

If **match lighting IS successful**, check the condition of the battery and check the wire connections of the Electronic Ignition System.





Try to relight burner by holding burner control knob in; continue holding in until 20 seconds after burner has ignited, and wait to see the entire ceramic surface become alight.

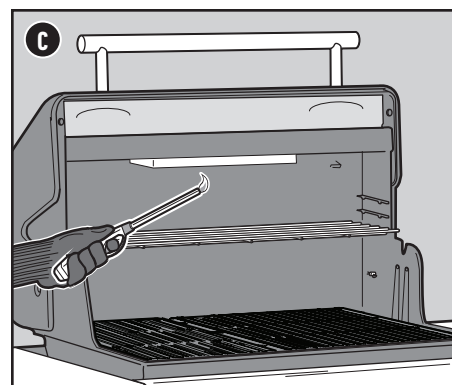
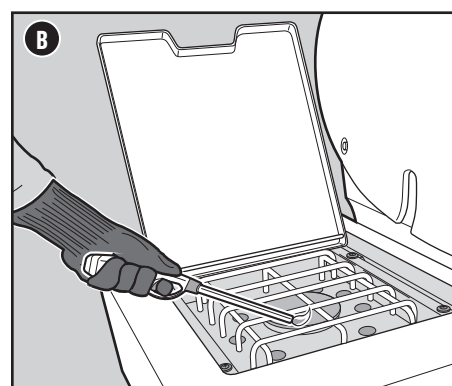
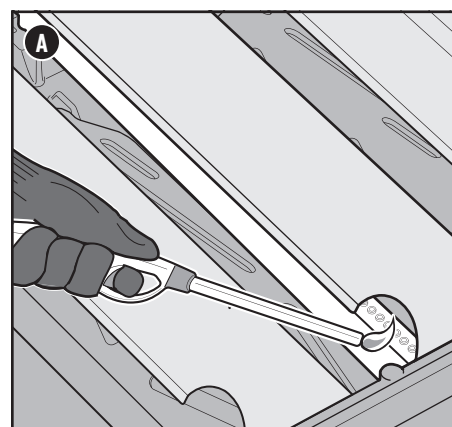
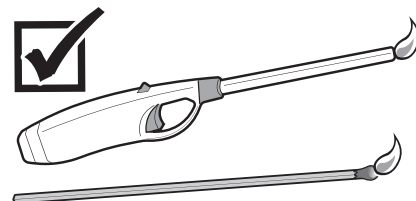
## Lighting Your Barbecue with a Long-Reach Lighter

### Using a Long-Reach Lighter or Long Match to Determine if there is Gas Flow to the Main Burners

- 1) Open the barbecue lid.
- 2) Check that all burner control knobs (including side burner control knob) are in the off  position. Check by pushing in and turning the knobs clockwise.  
*Note: It is important that all burner control knobs are in the off  position before turning on the LPG cylinder.*
- 3) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
- 4) Begin with the burner furthest to the left. Insert a lit long-reach lighter down through the cooking grates, past the FLAVORIZER BARS and next to the burner (**A**).
- 5) Push the burner control knob in and slowly turn it anti-clockwise toward the start/high  position.
- 6) Check that the burner is lit by looking through the cooking grates and through the cutout in the FLAVORIZER bar.
- 7) If the burner does not ignite within 4 seconds, turn the burner control knob to the off  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 electronic ignition system”.

### Using a Long-Reach Lighter or Long Match to Determine if there is Gas Flow to the Side Burner or Infrared Broiler

- 1) Open the side burner lid and the barbecue lid.
- 2) Check that all burner control knobs (including side burner control knob) are in the off  position. Check by pushing in and turning the knobs clockwise.  
*Note: It is important that all burner control knobs are in the off  position before turning on the LPG cylinder.*
- 3) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
- 4) Hold a lit long-reach lighter by the side burner (**B**) or by the infrared broiler (**C**).
- 5) Push the side burner control knob or infrared broiler control knob in and slowly turn it anticlockwise toward the high  position. For the infrared broiler, continue to hold the control knob down until twenty seconds after the burner has ignited.
- 6) Check that the side burner or infrared broiler is lit. The flame may be difficult to see on a bright sunny day.
- 7) If the burner does not ignite within 4 seconds, turn side burner control knob to the off  position and wait five minutes to allow the gas to clear before attempting to light the burner again.
- 8) If the burner ignites, the problem lies in the ignition system. Check the condition of the battery and check the wire connections of the Electronic Ignition System.

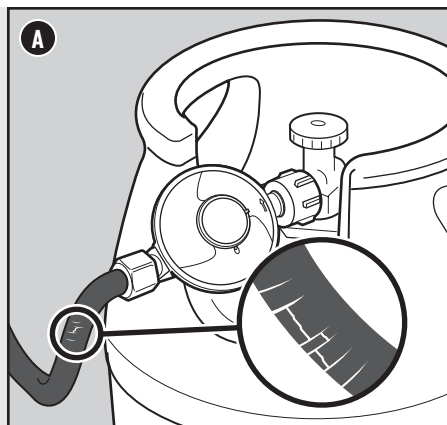


### Inspect the Hose

Routine inspection of the hose is necessary.

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

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

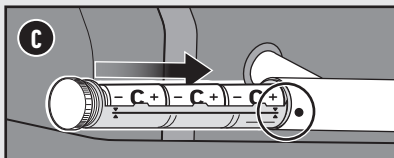
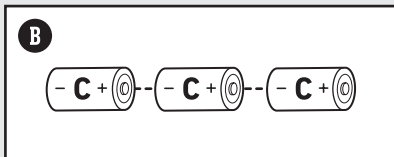
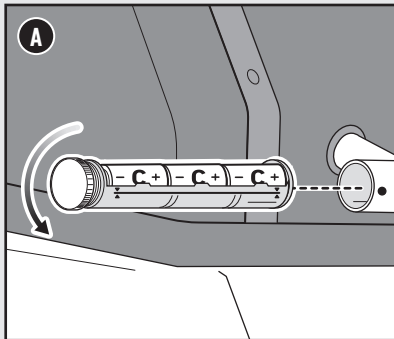


## Replacing Batteries for the Barbecue Lighting

Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline, or rechargeable). If you do not plan to use the barbecue for a month or more, remove the batteries.

- 1) Close the lid. Locate the battery housing on the side of the lid handle and unscrew the cap **(A)**. Do not change batteries with the lid open.
- 2) Remove the battery sleeve.
- 3) Replace three size C batteries **(B)**.
- 4) Line up graphic indicators **(C)** on the sleeve and handle as you reinstall the sleeve. Tighten cap.

*NOTE: Periodically wipe the lenses with a damp cloth to keep the lights illuminating brightly.*



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

### OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

To ensure trouble-free warranty coverage, it is important (but it is not required) that you register your Weber product online at [www.weber.com](http://www.weber.com) or such country-specific website to which you may be redirected. Please also retain your original sales receipt and/or invoice. Registering your WEBER product confirms your warranty coverage and provides a direct link between you and WEBER in case we need to contact you.

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

### WARRANTY HANDLING / EXCLUSION OF WARRANTY

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

This WARRANTY lapses if there is damage, deterioration, discolouration and/or rust for which WEBER is not responsible caused by:

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to burner tubes and/or gas hoses;
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.

The use and/or installation of parts on your WEBER product that are not genuine WEBER parts will void this Warranty, and any damages that result hereby are not covered by this Warranty. Any conversion of a gas barbecue not authorised by WEBER or not performed by a WEBER authorised service technician will void this Warranty.

### PRODUCT WARRANTY PERIODS

#### Cookbox:

15 years, no rust through/burn through  
(2 years paint excluding fading or discolouration)

#### Lid assembly:

15 years, no rust through/burn through  
(2 years paint excluding fading or discolouration)

#### Stainless steel burner tubes:

10 years, no rust through/burn through

#### Stainless steel cooking grates:

10 years, no rust through/burn through

#### Stainless steel FLAVORIZER BARS:

10 years, no rust through/burn through

#### Electronics and WEBER CONNECT Components:

3 years

#### All remaining parts:

5 years

### DISCLAIMERS

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

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

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

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

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

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

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

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



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Importer:

**Weber-Stephen Products (EMEA) GmbH**

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10587 Berlin  
Tel: (+49) 307554184-0



Hereby, Weber-Stephen Products LLC declares that the specified equipment type is in compliance with all applicable directives. The full text of the EU declaration of conformity is available at the following internet address:

<https://www.weber.com/declarations-of-conformity/>

**weber.com**

**PROBLEMS? QUESTIONS?**

**Do Not Return Product to the Store.**

**We Can Help.**

If you have questions about the assembly, use, or maintenance of your barbecue or need replacement parts, please contact Weber Customer Service. The serial number and model number can be found on the cover of your owner's manual and will be necessary for all service calls.

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## SUMMIT Burner Valve Orifice Sizes & Consumption Data

BURNER VALVE ORIFICE SIZES		
Country	Gas Category	FS38 E/S Models
China, Cyprus, Czech Republic, Denmark, Estonia, Finland, Hong Kong, Hungary, Iceland, India, Israel, Japan, Korea, Latvia, Lithuania, Malta, the Netherlands, Norway, Romania, Russia, Singapore, Slovakia, Slovenia, South Africa, Sweden, Turkey	I <sub>3B/P</sub> (30 mbar or 2.8 kPa)	Main Burners 1.00 mm Infrared Broiler 1.16 mm Side Burner 1.02 mm
Belgium, France, Great Britain, Greece, Ireland, Italy, Luxembourg, Portugal, Spain, Switzerland	I <sub>3+</sub> (28-30/37 mbar)	Main Burners 0.94 mm Infrared Broiler 1.08 mm Side Burner 0.96 mm
Poland	I <sub>3B/P</sub> (37 mbar)	Main Burners 0.94 mm Infrared Broiler 1.08 mm Side Burner 0.96 mm
Austria, Germany	I <sub>3B/P</sub> (50 mbar)	Main Burners 0.86 mm Infrared Broiler 1.00 mm Side Burner 0.85 mm

CONSUMPTION DATA	
Gas Category	FS38 E/S Models
I <sub>3B/P</sub> (30 mbar or 2.8 kPa)	27.3 kW Propane 30.7 kW Butane  1919 g/h Propane 2196 g/h Butane
I <sub>3+</sub> (28-30/37 mbar)	27.3 kW Propane 27.3 kW Butane  1919 g/h Propane 1953 g/h Butane
I <sub>3B/P</sub> (37 mbar)	27.3 kW Propane 30.7 kW Butane  1919 g/h Propane 2196 g/h Butane
I <sub>3B/P</sub> (50 mbar)	27.3 kW Propane 30.7 kW Butane  1919 g/h Propane 2196 g/h Butane

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For Baltic states, please contact:  
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