



CHARCOAL GRILL OWNER'S GUIDE

Do not discard. This contains important product dangers, warnings, and cautions.

ASADOR DE CARBÓN GUÍA DEL PROPIETARIO

No desechar. Contiene importantes avisos de peligros, advertencias y precauciones respecto al producto.

GRILL A CHARBON DE BOIS MODE D'EMPLOI

Ne pas jeter. Contient des précautions de sécurité avec le produit, des mises en garde et des avertissements.





FAILURE TO HEED THESE DANGER, WARNING AND CAUTION STATEMENTS MAY CAUSE SERIOUS BODILY INJURY OR DEATH, OR A FIRE OR EXPLOSION RESULTING IN DAMAGE TO PROPERTY.

- ⚠ **SAFETY SYMBOLS** (⚠) will alert you to important **SAFETY** information.
- ⚠ Signal words **DANGER, WARNING, or CAUTION** will be used with the ⚠ **SAFETY SYMBOL**.
- ⚠ **DANGER** will identify the most serious hazard.
- ⚠ Please read all safety information contained in this Owner's Guide before operating this barbecue.

DANGER

- ⚠ Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Guide may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.
- ⚠ Do not use indoors! This barbecue is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- ⚠ Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.
- ⚠ Do not use this barbecue under any overhead combustible construction.
- ⚠ Improper assembly may be dangerous. Please follow the assembly instructions in this manual. Do not use barbecue unless all parts are in place. Make sure either the ash catcher is properly attached to the legs underneath the bowl of the barbecue, or the high capacity ash catcher is in place, before lighting the grill.
- ⚠ Do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal. Cap starter fluid after use, and place a safe distance away from the barbecue.
- ⚠ Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal. If using charcoal starter fluid, remove any fluid that may have drained through the bottom vents before lighting the charcoal.

- ⚠ You should exercise reasonable care when operating your barbecue. It will be hot during cooking and should never be left unattended during use.
- ⚠ Do not leave infants, children or pets unattended near a hot barbecue.
- ⚠ Do not attempt to move a hot barbecue. Allow the grill to cool before moving.
- ⚠ Do not use this barbecue within five feet of any combustible material. Combustible materials include, but are not limited to wood or treated wood decks, patios and porches.
- ⚠ Do not remove ashes until all charcoal is completely burned out and is fully extinguished and grill is cool.
- ⚠ Always put charcoal in Char-Baskets™ or on top of the lower (charcoal) grate. Do not put charcoal directly in the bottom of the bowl.
- ⚠ Do not wear clothing with loose flowing sleeves while lighting or using the barbecue.
- ⚠ Do not use barbecue in high winds.

WARNING

- ⚠ Keep the barbecue on a secure, level surface at all times, clear of combustible material.
- ⚠ Do not lean on or overload the end of table (Performer® Silver and Original models).
- ⚠ Remove the lid from the barbecue while lighting and getting the charcoal started.
- ⚠ Never touch the cooking or charcoal grates, ashes, charcoal or the barbecue to see if they are hot.
- ⚠ Do not use water to control flare-ups or to extinguish charcoal, as it may damage the porcelain finish. Slightly close bottom air vents (dampers) and place lid on bowl.
- ⚠ Extinguish coals when finished cooking. Close all vents (dampers) after putting lid on bowl.
- ⚠ Barbecue mitts should always be worn while cooking, adjusting air vents (dampers), adding charcoal and handling the thermometer or lid.
- ⚠ Use proper barbecue tools, with long, heat-resistant handles.
- ⚠ Some models may include the Tuck-Away™ lid holder feature. The Tuck-Away™ lid holder is used to store the lid while checking on or turning your food. Do not use the Tuck-Away™ lid holder as a handle to lift or move the grill. For those models without

the Tuck-Away™ feature, use the hook on the inside of the lid to hang the lid on the side of the barbecue bowl. Do not place a hot lid on carpeting or grass. Do not hang the lid on the bowl handle.

- ⚠ Never dump hot coals where they might be stepped on or be a fire hazard. Never dump ashes or coals before they are fully extinguished. Do not store barbecue until ashes and coals are fully extinguished.
- ⚠ Keep the cooking area clear of flammable vapor and liquids, such as gasoline, alcohol, etc., and combustible material.
- ⚠ Handle and store hot electric starters carefully.
- ⚠ Keep electrical wires and cords away from the hot surfaces of the barbecue and away from high traffic areas.
- ⚠ The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the barbecue.
- ⚠ This Weber® barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- ⚠ This barbecue is not intended for and should never be used as a heater.
- ⚠ Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

CAUTION

- ⚠ Lining the bowl with aluminum foil will obstruct the air flow. Instead, use a drip pan to catch drippings from meat when cooking by the indirect method.
- ⚠ Using sharp objects to clean the cooking grate or remove ashes will damage the finish.
- ⚠ 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 grill brush at the beginning of every spring.
- ⚠ Using abrasive cleaners on the cooking grates or the barbecue itself will damage the finish.
- ⚠ The barbecue should be thoroughly cleaned on a regular basis.





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If you need replacement parts or have questions about the assembly, use or maintenance of your grill, please call Weber Customer Service.

For purchases made in the U.S.
1-800-446-1071

For purchases made in Canada
1-800-265-2150

For purchases made in Mexico
(52) (33) 3615-0736 x113

Si necesita partes de repuesto o tiene preguntas acerca del ensamblaje, uso o mantenimiento del su asador, por favor llame al Departamento de Soporte y Servicio al Cliente de Weber.

Para compras hechas en los Estados Unidos
1-800-446-1071

Para compras hechas en Canadá
1-800-265-2150

Para compras hechas en México
(52) (33) 3615-0736 x113

Si vous avez besoin de pièces de rechange ou si vous avez des questions sur le montage, l'utilisation ou l'entretien de votre grill, veuillez consulter le Service Client de Weber.

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SAFETY INFORMATION

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WARRANTY

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

Cooking/charcoal grates	2 years
Nylon handles	10 years
Aluminized blades/plated parts	
One-Touch™ cleaning system	5 years
Stainless steel	
One-Touch™ cleaning system	10 years
Thermoplastic/thermoset parts	10 years
	excluding fading
Bowl and lid against rust/	
burn-through	10 years
All remaining parts	2 years

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

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

are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance.

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

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

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

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

This Warranty applies only to products sold at retail.

Visit www.weber.com®, select your country of origin, and register your grill today.





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SAFETY INFORMATION

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HELPFUL HINTS

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TO START A CHARCOAL GRILL

- Remove the lid and open all air vents before building the fire. NOTE: For proper airflow, remove accumulated ashes from the bottom of the grill, if present (only after the coals are fully extinguished). Charcoal requires oxygen to burn, so be sure nothing clogs the vents.
- Mound the briquets into a pyramid-shaped pile or pile the charcoal into a Weber® Rapidfire® chimney starter.
- Place either lighter cubes (they are non-toxic, odorless and tasteless) or crumpled newspaper under the pile of briquets and light. NOTE: We purposely left out instructions for using lighter fluid. That's because we think the choices previously outlined are superior. Lighter fluid is messy and can impart a chemical taste to your food unless it is thoroughly burned off. If you choose to use lighter fluid, follow the manufacturer's instructions and NEVER add lighter fluid to a burning fire.
- When coals are covered with a light grey ash (usually 30 minutes), arrange the coals with long-handled tongs according to the cooking method you are going to use.
- For additional smoke flavor, consider adding hardwood chips or chunks (soaked in water for at least 30 minutes and drained) or moistened fresh herbs such as rosemary, thyme, or bay leaves. Place the wet wood or herbs directly on the coals just before you begin cooking.



HELPFUL HINTS

US

EASY STEPS TO GRILLING GREATNESS

Follow these tips and you won't go wrong. And neither will your dinner.

- Direct, indirect, or a little of both? Read the recipe and look at the instructions for setting up your grill. There are two methods of cooking in a Weber® grill—direct and indirect. See the following pages for specific instructions.
- Don't try to save time by placing food on a grill that's not quite ready. Let charcoal burn until it has a light grey ash coating (keep the vents open so the fire does not go out).
- A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grate. Always brush or spray oil on your food, not the cooking grate.
- Make sure the food fits on the grill with the lid down. At least 1 inch clearance between the food and the lid is ideal.

- Use a spatula and tongs but leave the fork. You've probably seen people poking their meat with one, but it causes juices and flavor to escape and that can dry out your food.
- Resist the urge to open the lid to check on your dinner every couple of minutes. Every time you lift the lid heat escapes, which means it will take longer to get dinner on the table.
- When removing the grill lid during cooking, lift to the side, rather than straight up. Lifting straight up may create suction, drawing ashes up onto your food.
- You will control flare-ups, reduce cooking time, and get altogether better results if you grill with the lid down.
- Unless the recipe calls for it, turn your food over only once.
- Resist the urge to use a spatula to press down on foods such as burgers. You'll squeeze out all that wonderful flavor.

FOOD SAFETY TIPS

- Do not defrost meat, fish, or poultry at room temperature. Defrost in the refrigerator.
- Wash your hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish, and poultry.
- Never place cooked food on the same plate the raw food was on.
- Wash all plates and cooking utensils that have come into contact with raw meats or fish with hot, soapy water and rinse.





HELPFUL HINTS

US

USE OF WEBER RECIPES

- All recipes in this book have been developed on the basis of 70°F/21°C weather and little or no wind. Therefore, if you are cooking on a cold and/or windy day or at high altitudes, it may be necessary to allow more time.
- The cooking times in this book should be used as guidelines, not exact cooking times, as much depends upon the size and thickness of the food.

EASY GRILL CARE

Add years to the life of your Weber® grill by giving it a thorough cleaning once a year.

IT'S EASY TO DO:

- Make sure the grill is cool and coals are totally extinguished.
- Remove the cooking and charcoal grates.
- Remove ashes.
- Wash your grill with a mild detergent and water. Rinse well with clear water and wipe dry.
- It is not necessary to wash the cooking grate after each use. Simply loosen residue with a bristle barbecue brush or crumpled aluminum foil, then wipe off with paper towels.



CHARCOAL GRILL COOKING

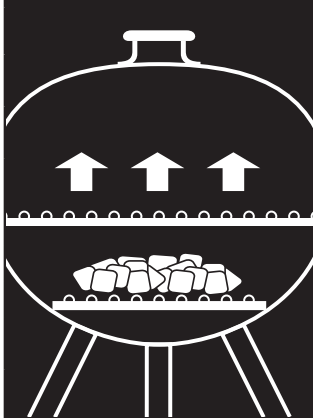






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DIRECT METHOD

The direct method means that the food is cooked directly over prepared coals. For even cooking, food should be turned once, halfway through the grilling time. Use the direct method for foods that take less than 25 minutes to cook: steaks, chops, kabobs, vegetables, and the like.

1. Open all vents.
2. Heap the recommended amount of charcoal briquets in the center of the charcoal grate (refer to the chart below).
3. Ignite the charcoal briquets. Leave the lid off until the briquets have a light coating of grey ash, about 30 minutes.
4. Spread prepared briquets evenly across the charcoal grate.
5. Position the cooking grate over the coals.
6. Place food on the cooking grate.
7. Place the lid on the grill. Consult your recipe for recommended cooking times.

CHARCOAL BRIQUET GUIDE FOR THE DIRECT METHOD OF COOKING

		
	Grill Diameter	Briquets Needed
	Go-Anywhere®	16
	Smokey Joe® 14.5" (37 cm)	30
	Jumbo Joe® 18.5" (47 cm)	40
	Kettles 18.5" (47 cm)	40
	Kettles 22.5" (57 cm)	50
	Kettles 26.75" (67 cm)	80
	Performer® 22.5" (57 cm)	50
	Ranch® 37.5" (95 cm)	150



CHARCOAL GRILL COOKING

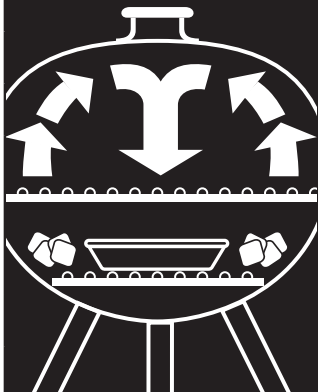








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INDIRECT METHOD

Use the indirect method for foods that require 25 minutes or more of grilling time or for foods so delicate that direct exposure to the heat source would dry them out or scorch them. Examples include roasts, bone-in poultry pieces, and whole fish as well as delicate fish fillets. To set up for indirect cooking, prepared charcoal briquets are set on either side of the food. Heat rises, reflects off the lid and inside surfaces of the grill, and circulates to slowly cook the food evenly on all sides. There's no need to turn the food over.

NOTE: For meats that require more than one hour to cook, additional briquets must be added to each side as indicated in the chart below.

1. Open all vents.
2. Place the recommended amount of charcoal briquets on each side of the charcoal grate (refer to the chart below). Leave enough room for a drip pan between the coals.
3. Ignite the charcoal briquets. Leave the lid off until the coals have a light coating of grey ash, about 30 minutes.
4. Place a drip pan between the coals in the center of the charcoal grate.
5. Position the cooking grate over the coals.
6. Place food on the cooking grate directly above the drip pan.
7. Place the lid on the grill. Consult your recipe for recommended cooking times.

CHARCOAL BRIQUET GUIDE FOR THE INDIRECT METHOD OF COOKING			
	Grill Diameter	Standard Briquets for First Hour	Standard Briquets to Add for Each Additional Hour
	 Go-Anywhere®	8 per side	2 per side
	 Smokey Joe® 14.5" (37 cm)	9 per side	6 per side
	 Jumbo Joe® 18.5" (47 cm)	20 per side	7 per side
	 Kettles 18.5" (47 cm)	20 per side	7 per side
	 Kettles 22.5" (57 cm)	25 per side	8 per side
	 Kettles 26.75" (67 cm)	40 per side	9 per side
	 Performer® 22.5" (57 cm)	25 per side	8 per side
	 Ranch® 37.5" (95 cm)	75 per side	22 per side



GRILLING GUIDE

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The following cuts, thicknesses, weights, and grilling times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature, and desired doneness. Two rules of thumb: Grill steaks, fish fillets, boneless chicken pieces, and vegetables using the direct method for the time given on the chart, or to the desired doneness,

turning once halfway through grilling time. Grill roasts, whole poultry, bone-in poultry pieces, whole fish, and thicker cuts using the indirect method for the time given on the chart, or until an instant-read thermometer reaches the desired internal temperature. Cooking times for beef and lamb are for the USDA's definition of medium doneness unless otherwise noted. Let roasts, larger cuts

of meat, and thick chops and steaks rest for 5 to 10 minutes before carving. The internal temperature of the meat will rise by 5 to 10 degrees during this time.

Visit www.weber.com® for recipes and grilling tips.

Beef	Thickness / Weight	Approximate Grilling Time
steak: New York, porterhouse, rib-eye, T-bone, or tenderloin	1 inch thick	5 to 8 minutes: sear 4 to 6 minutes direct high heat, grill 1 to 2 minutes indirect high heat
	1 ½ inches thick	10 to 14 minutes: sear 6 to 8 minutes direct high heat, grill 4 to 6 minutes indirect high heat
	2 inches thick	14 to 18 minutes: sear 6 to 8 minutes direct high heat, grill 8 to 10 minutes indirect high heat
flank steak	1 ½ to 2 pounds, ¾ inch thick	8 to 10 minutes direct high heat
ground beef patty	¾ inch thick	8 to 10 minutes direct high heat
Pork	Thickness / Weight	Approximate Grilling Time
chop, boneless or bone in	¾ inch thick	6 to 8 minutes direct high heat
	1 inch thick	8 to 10 minutes direct medium heat
ribs, baby back	1 ½ to 2 pounds	3 to 4 hours indirect low heat
ribs, spareribs	2 ½ to 3 ½ pounds	3 to 4 hours indirect low heat
ribs, country-style, bone-in	3 to 4 pounds	1 ½ to 2 hours indirect medium heat





GRILLING GUIDE

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Poultry	Thickness / Weight	Approximate Grilling Time
chicken breast, boneless, skinless	6 to 8 ounces	8 to 12 minutes direct medium heat
chicken thigh, boneless, skinless	4 ounces	8 to 10 minutes direct medium heat
chicken breast, bone-in	10 to 12 ounces	30 to 40 minutes indirect medium heat
chicken pieces, bone-in leg / thigh		30 to 40 minutes indirect medium heat
chicken wing	2 to 3 ounces	18 to 20 minutes direct medium heat
chicken, whole	3½ to 4½ pounds	1 to 1½ hours indirect medium heat
cornish game hen	1½ to 2 pounds	50 to 60 minutes indirect high heat
turkey, whole, unstuffed	10 to 12 pounds	2½ to 3½ hours indirect medium heat
	13 to 15 pounds	3½ to 4½ hours indirect medium heat

Fish	Thickness / Weight	Approximate Grilling Time
fish, fillet or steak	¼ to ½ inch thick	3 to 5 minutes direct high heat
	1 to 1¼ inches thick	10 to 12 minutes direct high heat
fish, whole	1 pound	15 to 20 minutes indirect medium heat
	3 pounds	30 to 45 minutes indirect medium heat
Note: General rule for grilling fish: 4 to 5 minutes per ½ inch thickness; 8 to 10 minutes per 1 inch thickness.		

Vegetables	Approximate Grilling Time
asparagus	4 to 6 minutes direct medium heat
corn: in husk / husked	25 to 30 minutes direct medium heat, in husk / 10 to 15 minutes direct medium heat, husked
mushroom: shiitake or button / portabella	8 to 10 minutes direct medium heat, shiitake or button / 10 to 15 minutes direct medium heat, portabella
onion: halved / ½ inch slices	35 to 40 minutes indirect medium heat / 8 to 12 minutes direct medium heat
potato: whole / ½ inch slices	45 to 60 minutes indirect medium heat / 14 to 16 minutes direct medium heat

