



QUICK TIPS

#WeberForLife

GRILL MAINTENANCE

BEFORE YOU START,
HAVE THE RIGHT TOOLS:



GRILL BRUSHES



DRIP PANS



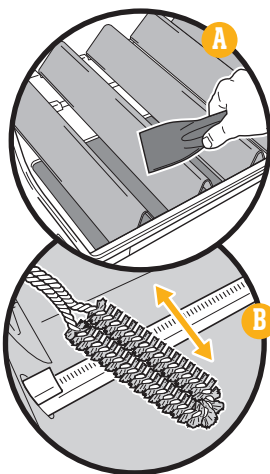
GLOVES



PLASTIC SCRAPING TOOL



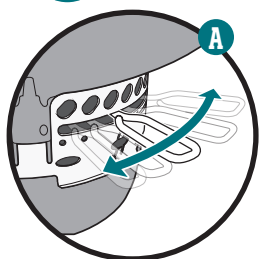
CLEANING A GAS GRILL:



- 1 When the grill is cool, brush or scrape off built-up carbon on the underside of the lid. Then, using a **Weber stainless steel grill brush**, brush the cooking grates to remove leftover debris from your last grilling session.
- 2 Brush or scrape the Flavorizer Bars® (A) until they are free of debris.
- 3 Using a clean brush, clear the burner tube ports (B) of rust and debris by brushing across them, not down the length of the burner. Clean burners 1-2 times a year.
- 4 Use a scraper to chip away any built-up debris along the sides and bottom of the cookbox. Push all the debris into the slide-out grease tray.
- 5 Scrape any debris in the slide-out grease tray into the drip pan. Replace the drip pan after wiping out the catch pan. Periodically check and clean the grease tray before grilling.
- 6 Be sure to inspect all hoses for cracks or abrasions, and leak check all gas connections, including LP tanks, using a soapy water solution. To leak check, dab a mixture of dish soap and water on all connections. With the control knobs off, turn on the gas. If bubbles form, there is a leak.
DO NOT USE THE GRILL! Please call our customer service team for assistance: 800-446-1071.



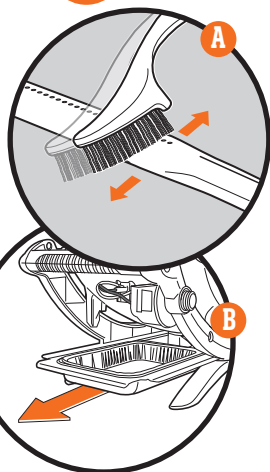
CLEANING A CHARCOAL GRILL:



- 1 When the grill is cool, brush or scrape off built-up carbon on the underside of the lid.
- 2 Brush the cooking and charcoal grates to remove the leftover debris from your last grilling session.
- 3 Use a scraper to chip away any hard-to-remove debris on the inside of the bowl. Use the One-Touch Cleaning System™ (A) to push ashes and debris into the ash catcher.
- 4 Make sure to empty the ash catcher - ashes left sitting in the ash catcher can promote corrosion.



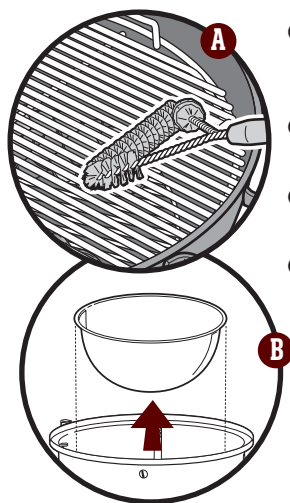
CLEANING A WEBER® Q® GRILL (GAS & ELECTRIC):



- 1 When the grill is cool, brush or scrape off built-up carbon on the underside of the lid. Then, brush the cooking grates to remove the leftover debris from your last grilling session.
- 2 For gas models, using a clean brush, clear the burner tube ports (A) of rust and debris by brushing across them, not down the length of the burner. Clean burners 1-2 times a year. For electric models, make sure **NOT** to brush the heating element.
- 3 Use a scraper to chip away any built-up debris along the sides and bottom of the cookbox or bowl liner. Push the debris into the drip pan.
- 4 Replace the drip pan after wiping out the catch pan (B). Periodically check and clean the catch pan before grilling.
- 5 Be sure to inspect any hoses for cracks or abrasions, and leak check all gas connections, including LP tanks, using a soapy water solution. To leak check, dab a mixture of dish soap and water on all connections. With the control knobs off, turn on the gas. If bubbles form, there is a leak.
DO NOT USE THE GRILL! Please call our customer service team for assistance: 800-446-1071.



CLEANING A SMOKEY MOUNTAIN COOKER™ SMOKER:



- 1 When the smoker is cool, brush or scrape off built-up carbon on the underside of the lid. Then, brush the cooking (A) and charcoal grates to remove the leftover debris from your last smoking session.
- 2 Clean out the water pan (B). For small messes, simply rinse it out. For really dirty water pans, use a scraping tool, then rinse and dry the pan.
- 3 Remove all built-up ashes in the bowl - ashes left sitting in the ash catcher can promote corrosion. Cleaning will also maximize the airflow to the coals.
- 4 If the smoker has an external heat shield, make sure to wipe it down periodically.

ENJOY YOUR NEXT MEAL ON
YOUR CLEAN WEBER GRILL.

GRILL ON!

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