



3600™

# BARBECUE INSTALLATION GUIDE

## NATURAL GAS



Thank you for purchasing a Weber® barbecue.

Now take a few minutes and protect it by registering your product online at [www.weber.com](http://www.weber.com)®



## NOTICE TO INSTALLER

These instructions must be left with the owner, who should keep them for future use.

Contact your local municipality for building codes regulating outdoor gas barbecue installations.

**WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.**

### IMPORTANT!

If you are installing this barbecue into an existing structure, you must closely observe the following information from the “Planning Ahead” section of this manual:

- 1) “Ventilation”
- 2) “Cutout Dimensions and Tolerances”
- 3) “Clearances from Combustible Materials”
- 4) “Lid Clearances”
- 5) “Planning the Gas Supply Location”

If your existing structure does not meet specified criteria outlined in this manual, adjustments must be made before installing barbecue.

## 3600NG600

AU - Australia  
NZ - New Zealand  
08/19/15

## WARNINGS

### ⚠ DANGER

Failure to follow the DANGERS, WARNINGS and CAUTIONS contained in this Owner's Guide may result in serious bodily injury or death, or may result in a fire or an explosion causing damage to property.

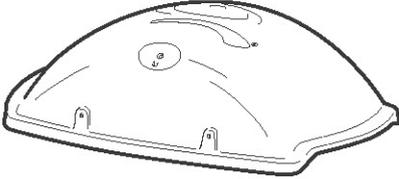
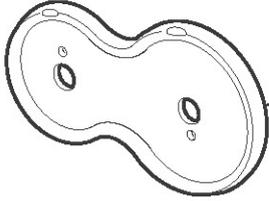
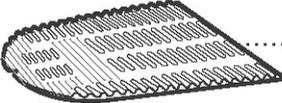
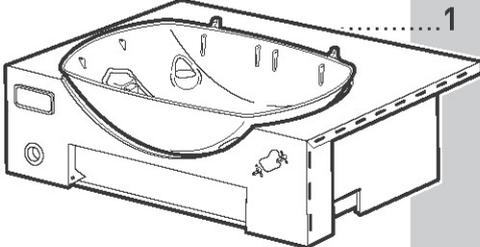
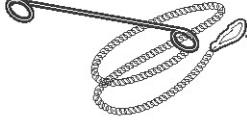
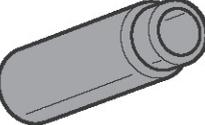
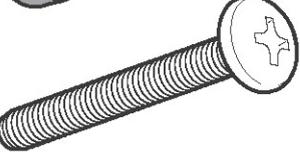
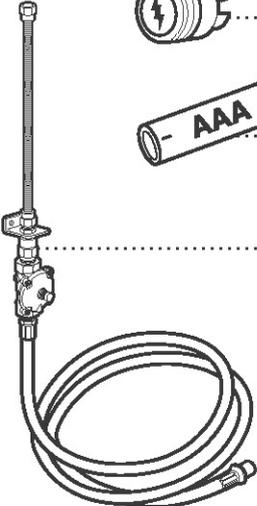
### WARNINGS:

- ⚠ Improper assembly of barbecue may be dangerous. Please follow the assembly instructions carefully.
- ⚠ Do not use this barbecue unless all parts are in place. The barbecue must be properly assembled according to the assembly instructions.
- ⚠ Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while barbecue is in use.
- ⚠ Exercise caution when using your Weber® gas barbecue. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.
- ⚠ Do not use charcoal or lava rock in your Weber® gas barbecue.
- ⚠ While igniting the barbecue or cooking, never lean over open barbecue.
- ⚠ Never place hands or fingers on the front edge of the cookbox when the barbecue is hot or the lid is open.
- ⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- ⚠ Should the burners go out while barbecue is in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight barbecue, using the igniting instructions.
- ⚠ Do not store an extra (spare) or disconnected LPG cylinder under or near this barbecue.
- ⚠ After a period of storage and/or nonuse, the Weber® gas barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this Owner's Guide for correct procedures.
- ⚠ Do not operate the Weber® gas barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under, the barbecue while barbecue is in operation or is hot.
- ⚠ Natural gas is not universal liquefied petroleum gas. The conversion or attempted use of universal liquefied petroleum gas in a natural gas unit or natural gas in a universal liquefied petroleum gas unit is dangerous and will void your warranty.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The Weber® gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ **WARNING:** Your Weber® gas barbecue shall not be used under overhead combustible construction.
- ⚠ Do not use the barbecue within 46 cm (18 in) of combustible materials. This includes the top, bottom, back or sides of the barbecue.

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# PARTS LIST

	1		1
	1		1
	2		1
	1		1
	1		1
	1		1
	1		2
	1		2
	1		2
	1		4
	1		2
	1		2
			2

After unpacking your barbecue, ensure all parts are supplied.

The barbecues illustrated in this Owner's Guide may vary slightly from the model purchased.

# PLANNING AHEAD

## DETERMINING THE PROPER LOCATION FOR YOUR BARBECUE

When determining a location for your built-in barbecue, keep in mind wind exposure, traffic paths, and ability to keep gas supply lines as short as possible. Also consider mechanical installation such as electrical outlets and lighting to be incorporated into the built-in barbecue structure. Never locate the built-in gas barbecue in a garage, breezeway, or shed, under an unprotected overhang, or in any other enclosed area. Position the barbecue and structure so there is enough room to safely evacuate the area in case of a fire.

If an electrical source is utilized, this built-in gas barbecue, when installed, must be electrically grounded in accordance with local codes, or in absence of local codes, with the following Australia/New Zealand standard code AS/NZS 5601.1. A properly buried and shielded cable must be installed and electrically grounded in accordance with electrical codes.

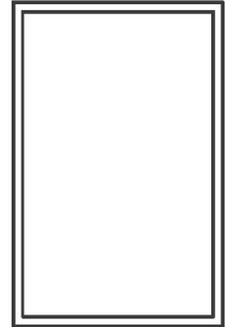
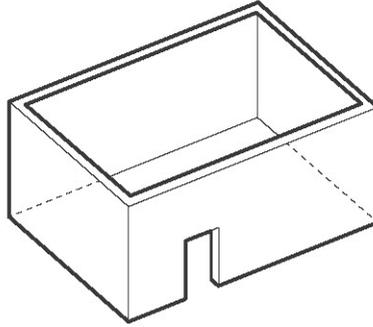
**⚠ WARNING: Do not run electrical extension cords to the house to supply electricity to your barbecue structure.**

### CONSIDERATIONS FOR LOCATING YOUR BARBECUE

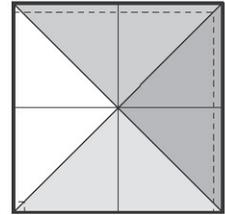
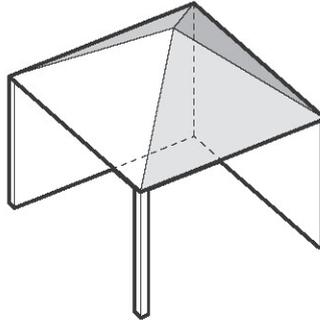
Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover **(1)**.
- Within a partial enclosure that includes an overhead cover and no more than two walls **(2)**.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply **(3)**:
  - (a) at least 25% of the total wall area is completely open; and
  - (b) at least 30% of the remaining wall area is open and unrestricted.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

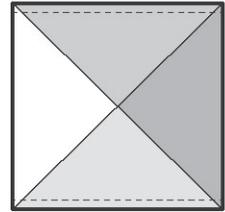
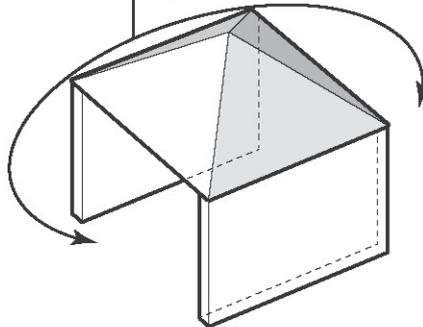
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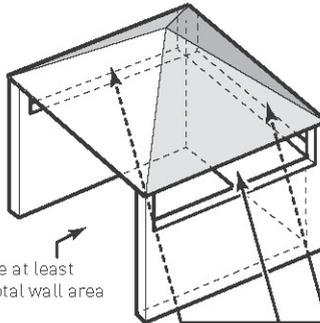
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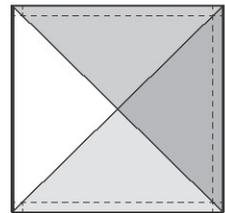
Both ends open



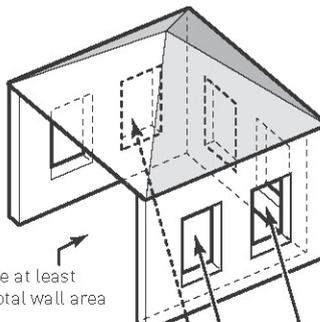
3



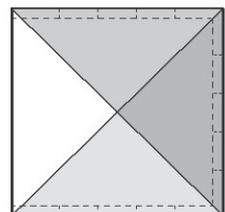
Open side at least 25% of total wall area



30% or more in total of the remaining wall area is open and unrestricted



Open side at least 25% of total wall area



30% or more in total of the remaining wall area is open and unrestricted

## PLANNING AHEAD

### RECOMMENDED GAS SUPPLY LOCATION

It is important to consider the proximity of the barbecue (1) to the gas supply (2) of your built-in barbecue structure. The gas supply needs to be located directly below the right side of the barbecue, or to the right of the barbecue within the structure.

If there are local codes that apply to "built-in" gas barbecues, you will have to conform to them. Installation must conform with local codes or, in the absence of local codes, with the National Code as applicable.

When using a gas supply system in an enclosure, ventilation must be provided. Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.

### RECOMMENDED CONSTRUCTION MATERIALS

We recommend that the construction and installation of this barbecue is in a masonry structure and carried out by a professional tradesperson. Masonry such as stone or brick, and noncombustible countertops such as marble or granite, is preferred. Other noncombustible material along with metal studs may also be used.

**IMPORTANT: Wood or other combustible material are not acceptable for the construction of the barbecue structure.**

*NOTE: Contact your local municipality for building codes regulating outdoor gas barbecue installations. In absence of Local Codes, you must conform to the latest edition of AS/NZS 5601.1.*

### VENTILATION

The internal compartments of the barbecue structure must be properly ventilated. To prevent gas from building up inside of the barbecue structure in the event of a gas leak, cross ventilation of the barbecue structure is required. Ventilation will also allow moisture to dry.

#### ⚠ DANGER

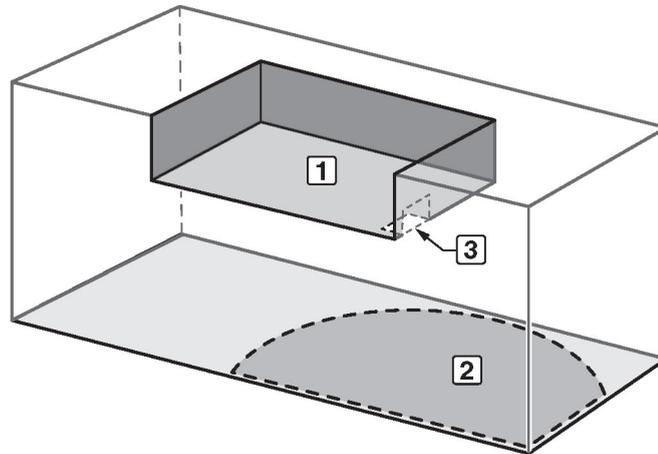
**Failure to follow recommended minimum ventilation instructions can cause gas to collect in the structure in the event of a gas leak. This may result in a fire or an explosion which can cause serious bodily injury or death, and damage to property.**

- A minimum of 254 square cm (100 square inches) of venting per side on at least two sides of the structure is recommended.
- Ventilation openings can be located in a low visibility area and should be protected by screening material to prevent rodents and insects from entering the structure.
- At least one vent should be mounted high and at least one vent should be mounted low.
- The lower vents should be as close to ground level as possible. Make sure that the vent area is not blocked by interior supports of the structure.
- Access doors to the structure are not considered vents.

**⚠ WARNING: Ventilation openings must be provided in the structure, with at least one mounted high and at least one mounted low, to provide cross ventilation in the event of a gas leak.**

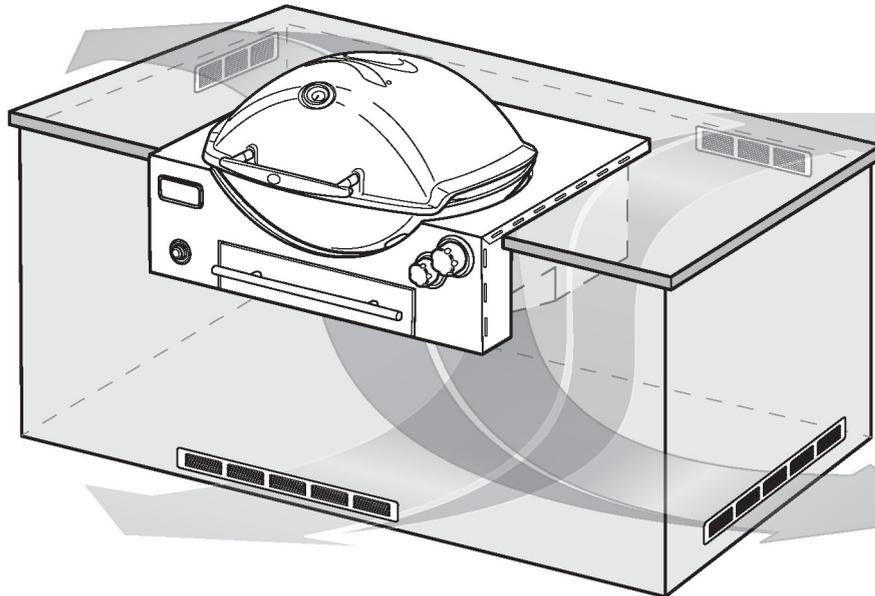
**⚠ WARNING: Keep the ventilation openings of the enclosure free and clear of debris.**

### GAS SUPPLY LOCATION



1	Barbecue cutout	2	Gas supply location	3	Gas supply hose knockout
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### VENT LOCATION



A minimum of 254 square cm (100 square inches) of venting per side on at least two sides of the structure is recommended.

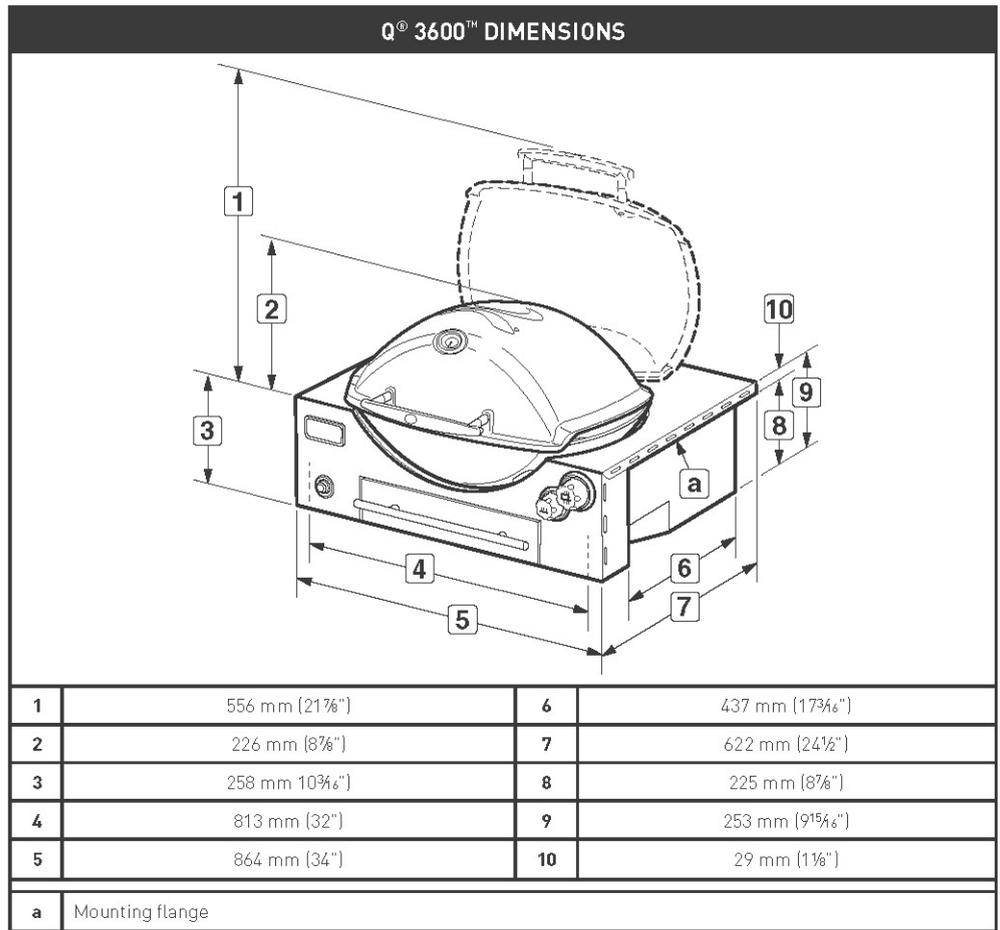
At least one vent mounted high and at least one vent mounted low.

# PLANNING AHEAD

Consider all of the following dimensions to help determine space limitations and the best location for your barbecue installation.

## BARBECUE DIMENSIONS

The Q® 3600™ built-in gas barbecue is designed for easy installation in new and existing built-in masonry structures. The barbecue drops into the cutout opening and hangs from the barbecue cabinet mounting flange. The barbecue cabinet mounting flange must rest on the surface of the countertop in order to allow for proper ventilation.



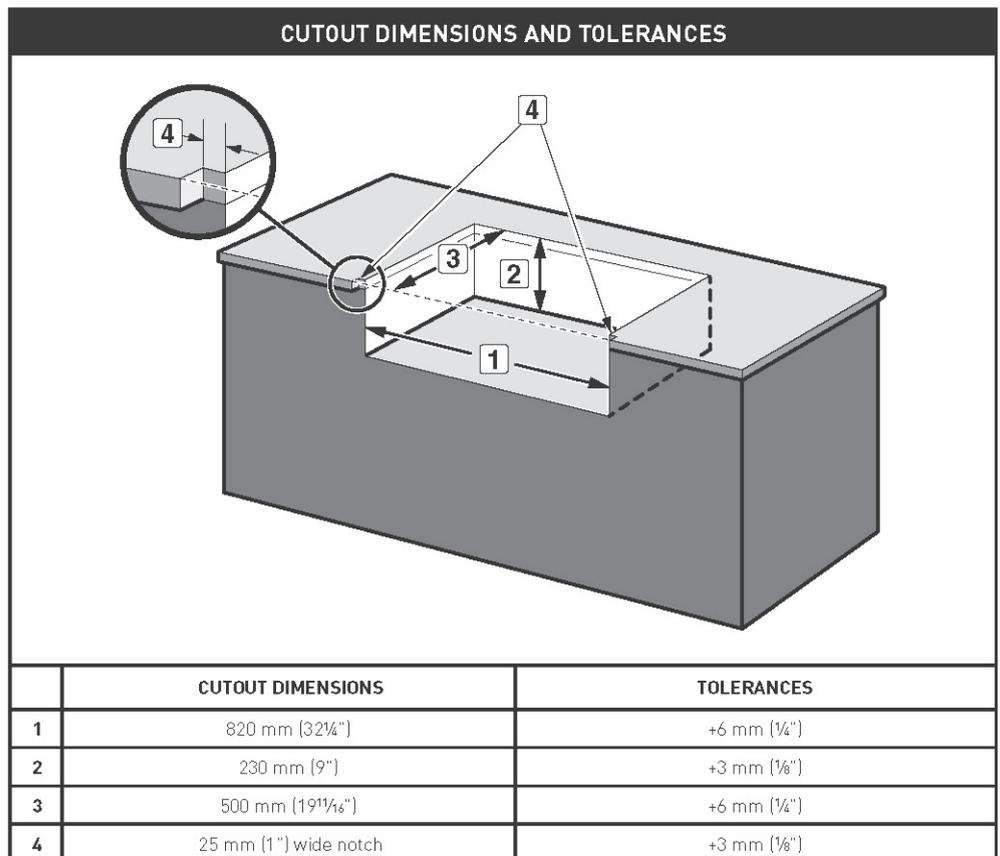
## BARBECUE CUTOUT DIMENSIONS

The Q® 3600™ built-in gas barbecue unit should be on site before construction begins.

All dimensions specified in this manual are to finished surfaces of your built-in structure.

It is important to note that if your countertop has an overhang, a 25 mm (1") wide notch is required on both sides of the leading edge of the countertop (4). This gives clearance for the barbecue to fit properly against the face of the built-in structure.

**⚠ WARNING: The structure, countertops, and adjacent work areas for the built-in barbecue installation must be constructed from noncombustible materials only.**



# PLANNING AHEAD

## REQUIRED CLEARANCES FROM COMBUSTIBLE MATERIALS

Clearance dimensions indicate the minimum allowable distance from the edge of the cookbox to any combustible materials.

**⚠ WARNING: The structure, countertops, and adjacent work areas for the built-in barbecue installation must be constructed from noncombustible materials only.**

*NOTE: If you have questions on which materials are considered noncombustible, contact your local building materials supplier or fire department.*

### CLEARANCES FROM COMBUSTIBLE MATERIALS

1	Q® 3600™ cookbox
2	457 mm (18") from edge of cookbox to any combustible surface

## REQUIRED CLEARANCES FROM NONCOMBUSTIBLE MATERIALS

If your installation is to be adjacent to noncombustible materials, you must consider these dimensions for minimum lid clearances.

**⚠ WARNING: The structure, countertops, and adjacent work areas for the built-in barbecue installation must be constructed from noncombustible materials only.**

*NOTE: If you have questions on which materials are considered noncombustible, contact your local building materials supplier or fire department.*

### LID CLEARANCES - INSTALLATION ADJACENT TO A NONCOMBUSTIBLE WALL

	DIMENSIONS	DESCRIPTION
1	25 mm (1")	Minimum behind for lid clearance
2	89 mm (3½")	Minimum from edge of cutout to wall
3	76 mm (3")	Minimum above for lid clearance
4	635 mm (25¾")	Minimum countertop to lid clearance height
a	Wall made from noncombustible materials	

# PLANNING AHEAD

## PLANNING THE GAS SUPPLY LOCATION

The female bayonet fitting must be installed in an easily accessible location. If this compartment is located directly adjacent to the barbecue unit, it must be properly vented.

Never locate the access for the bayonet fitting and regulator service where it will be obstructed after installation is complete.

Weber recommends that a manual shutoff valve also be installed in an easily accessible location.

**IMPORTANT NOTE:** The factory installed regulator extension line (1) is 305 mm (12") long. This is the maximum length for a line in this position. Do not substitute the line supplied by Weber.

### **⚠ DANGER**

**Use of any other line could be dangerous, and may not provide adequate gas supply to the Q® 3600™ Built-In Gas Barbecue, and could result in a fire or an explosion causing serious bodily injury or death and damage to property.**

Area should be kept clear of sharp, jagged, or extremely abrasive surfaces to avoid possible damage to gas supply lines. Exercise caution when pulling gas lines through built-in structure.

### General Specifications for Piping

**THIS INSTALLATION MUST BE PERFORMED BY A LICENSED GAS FITTER.**

**NOTE:** Contact your local municipality for building codes regulating outdoor gas barbecue installations. You must conform to the latest edition of the local and national code as applicable.

Following are some general requirements taken from the code(s).

- The female bayonet fitting must be installed outdoors.
- An additional manual shutoff valve should be installed in the branch fuel line, in an accessible location near the supply line.
- The female bayonet fitting can be installed horizontally or pointing downward, but never pointing upward. Installing it with the open end pointing upward can result in water and debris collecting in the fitting.
- The female bayonet fitting must be firmly attached to a rigid, permanent construction.
- The dust cover (plastic plug supplied with your gas supply hose and the male bayonet fitting) helps keep the open end of the male bayonet fitting clean while disconnected.
- When making connections, only use pipe compound that does not react to the properties of natural gas.
- For the correct size and length of gas line piping, refer to AS/NZS 5601.1 gas installations for piping and hose requirements.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.

### To Installer:

**This barbecue is designed to operate at 1.0 kPa.**

**Use only a 1.0 kPa natural gas regulator, Bromic model BM, WFIAGA approval #5149.**

**To set nominal test point pressure to 1.0 kPa, both burners on high. Adjust the regulator outlet pressure to 1.0 kPa**

**Refer to AS/NZS 5601.1, local authority, gas, electricity, and other relevant statutory regulations for installation and use.**

**Refer to data plate on barbecue for gas type, consumption, pressures, and injector sizing details.**

**This Weber® built-in gas barbecue is not intended for commercial use.**

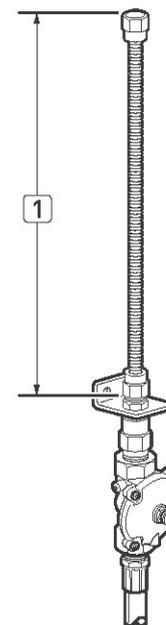
**Use only AGA approved hose assemblies.**

**NOTE:** The information provided is general for typical installations. Not all installation techniques are covered. We recommend to contact your municipality for local and national building codes before installation and local fire department for installation verification.

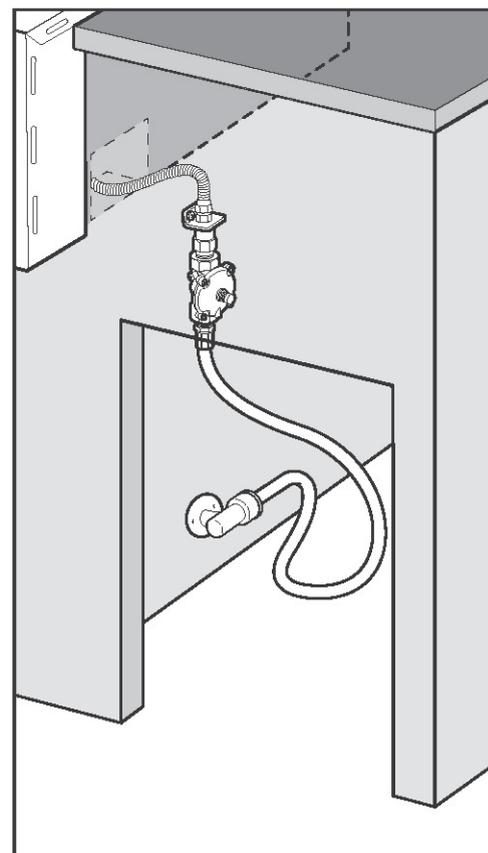
### Connection Testing

All connections and joints should be thoroughly tested for leaks in accordance with local codes.

## REGULATOR EXTENSION LINE



1 Factory installed regulator extension line is 305mm (12") long. Do not replace with longer line.



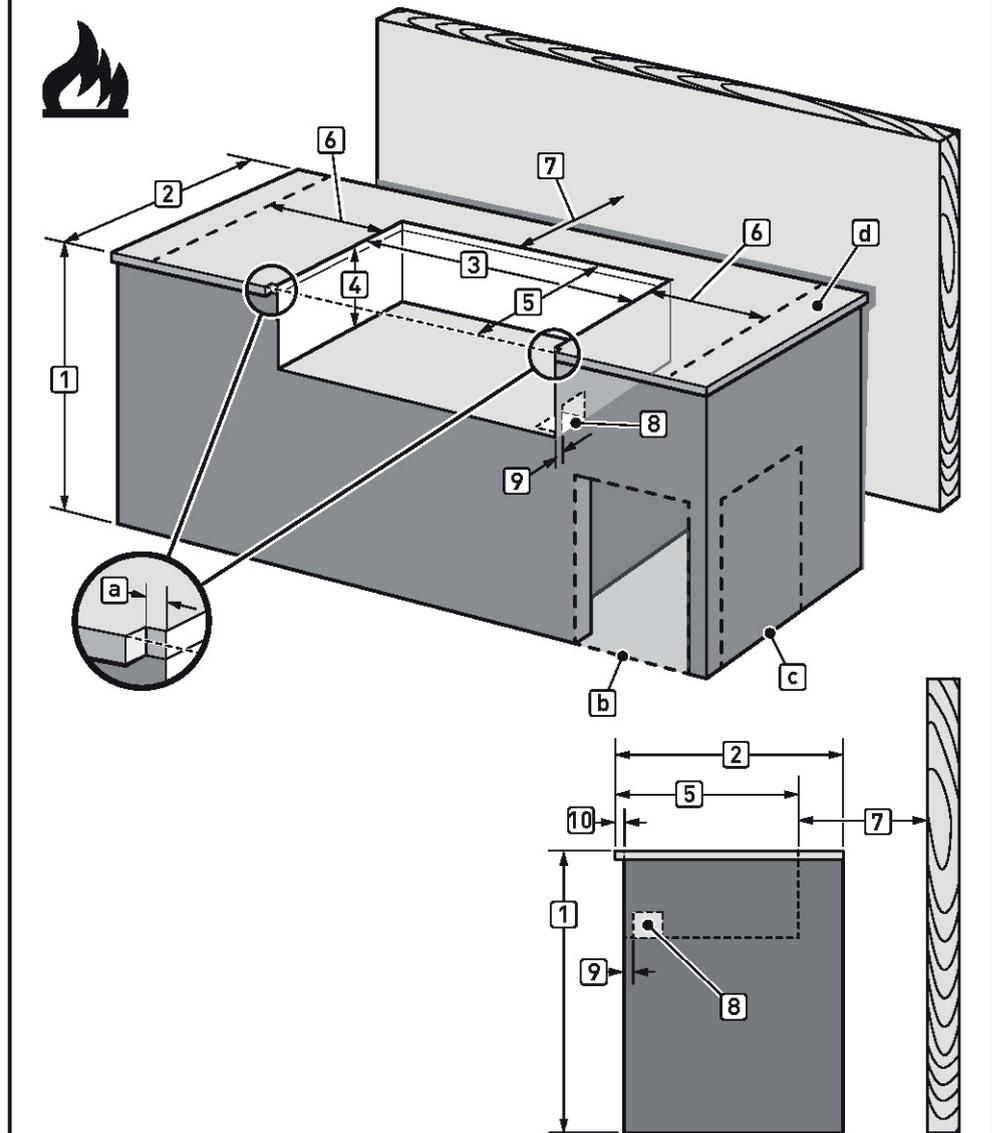
# CONSTRUCTION DETAILS

## DRAW UP YOUR PLANS

Now that you've decided on the perfect location for your barbecue, it's time to draw up working plans for the structure.

The following charts outline dimensions for constructing near combustible or noncombustible materials. Follow the chart that applies to your determined location.

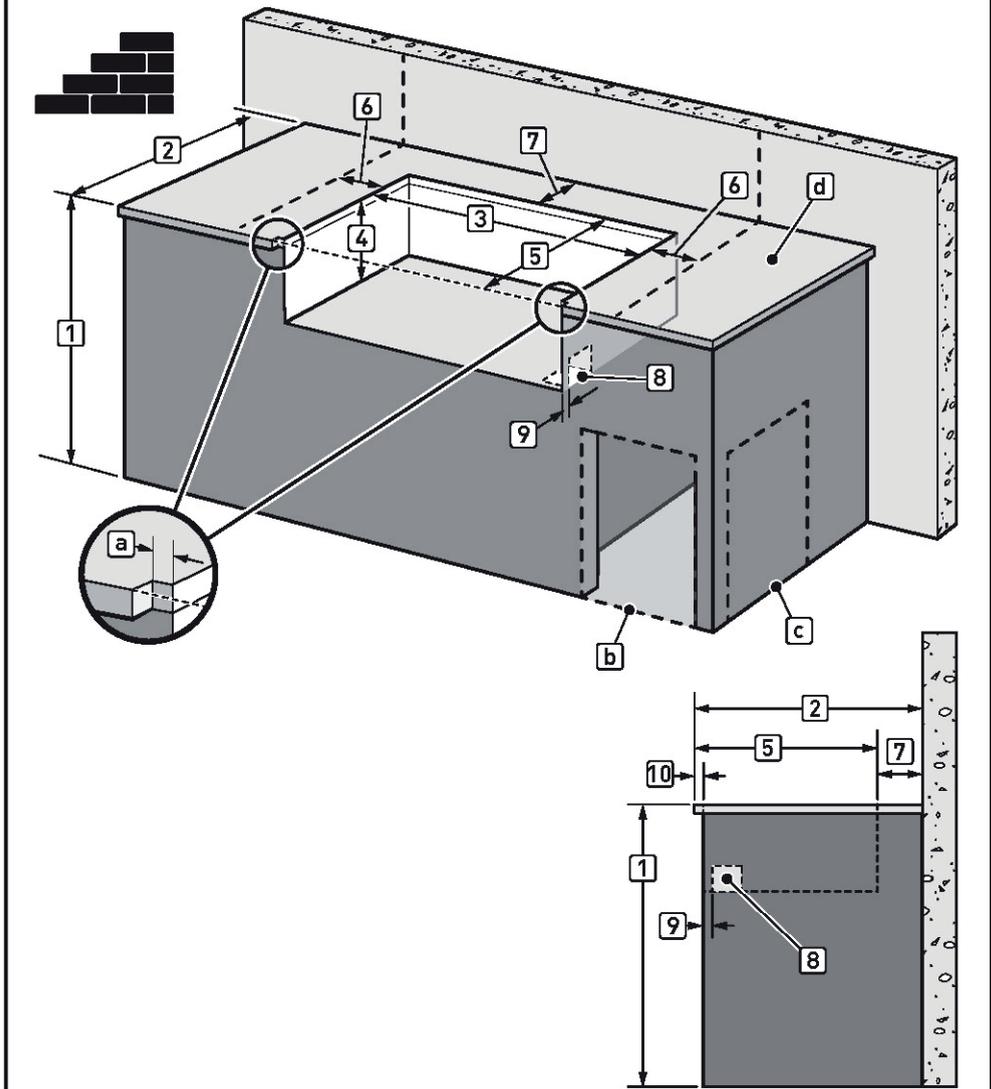
### LOCATING THE STRUCTURE NEAR A COMBUSTIBLE WALL



DIMENSIONS	DESCRIPTION
1	813 mm [32"] Minimum countertop height.
2	597 mm [23½"] Minimum countertop depth. Allow 20 mm (¾") for typical countertop overhang. (Refer to 10)
3	820 mm [32¼"] minimum Barbecue cutout width. Tolerance should only be up to an additional 6 mm (¼").
4	230 mm [9"] minimum Barbecue cutout height. Tolerance should only be up to an additional 6 mm (¼").
5	500 mm [19½"] minimum Barbecue cutout depth. Tolerance should only be up to an additional 6 mm (¼").
6	380 mm [15"] Minimum from side cutout edge to combustible construction.
7	299 mm [11¾"] Minimum from rear cutout edge to combustible construction.
8	89 mm X 89 mm [3½" X 3½"] Gas supply hose knockout (can be on side or bottom of barbecue cutout).
9	20 mm (¾") Setback for gas supply hose knockout.
10	20 mm (¾") 20 mm (¾") typical countertop overhang.
a	25 mm (1") wide notch on both sides of the leading edge of the countertop. Tolerance should only be up to an additional 3 mm (⅛").
b	Suggested gas supply compartment access.
c	Alternate gas supply compartment access.
d	The countertop must be level from front to back and side to side for proper drainage.

# CONSTRUCTION DETAILS

## LOCATING THE STRUCTURE NEAR A NONCOMBUSTIBLE WALL



DIMENSIONS		DESCRIPTION
1	813 mm (32")	Minimum countertop height.
2	597 mm (23½")	Minimum countertop depth. Allow 20 mm (¾") for typical countertop overhang. [Refer to 10]
3	820 mm (32¼") minimum	Barbecue cutout width. Tolerance should only be up to an additional 6 mm (¼").
4	230 mm (9") minimum	Barbecue cutout height. Tolerance should only be up to an additional 6 mm (¼").
5	500 mm (19½") minimum	Barbecue cutout depth. Tolerance should only be up to an additional 6 mm (¼").
6	27 mm (5")	Minimum from side cutout edge to noncombustible construction.
7	89 mm (3½")	Minimum from rear cutout edge to noncombustible construction.
8	89 mm X 89 mm (3½" X 3½")	Gas supply hose knockout (can be on side or bottom of barbecue cutout).
9	20 mm (¾")	Setback for gas supply hose knockout.
10	20 mm (¾")	20 mm (¾") typical countertop overhang.
a	25 mm (1") wide notch on both sides of the leading edge of the countertop. Tolerance should only be up to an additional 3 mm (⅛").	
b	Suggested gas supply compartment access.	
c	Alternate gas supply compartment access.	
d	The countertop must be level from front to back and side to side for proper drainage.	

## PREPARING TO INSTALL

### PERFORMING A LEAK CHECK BEFORE INSTALLATION

All factory made connections have been thoroughly checked for gas leaks. The burners have been flame tested. As a safety precaution, however, you should recheck all fittings for leaks before using your Weber® gas barbecue. Gas fittings can become loose or damaged during shipping.

### PREPARING YOUR BARBECUE FOR A LEAK CHECK

Place the Q® Built-In cabinet assembly on a table or other stable raised surface near the gas supply. This will enable you to safely connect the barbecue to the gas supply outside of your built-in enclosure and perform a leak check.

#### Connecting the Gas Supply Hose and Regulator

You will need: Two 19 mm open end wrenches.

- A) Connect the Hose and regulator extension line to the bulkhead fitting **(1)**.

#### Partial Disassembly of the Barbecue

To perform a complete leak check, it is necessary to remove the cookbox to gain access to the gas train.

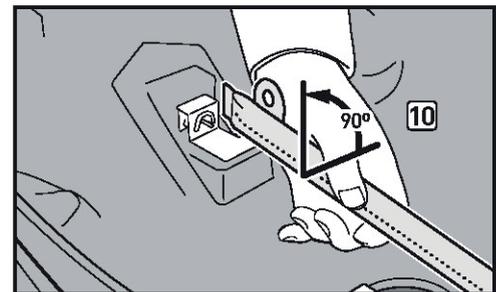
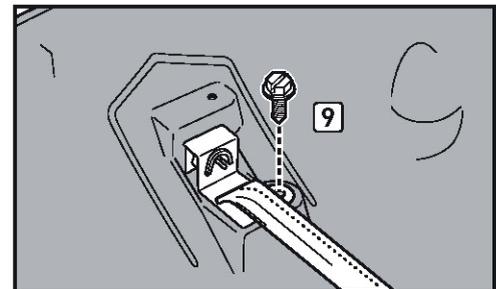
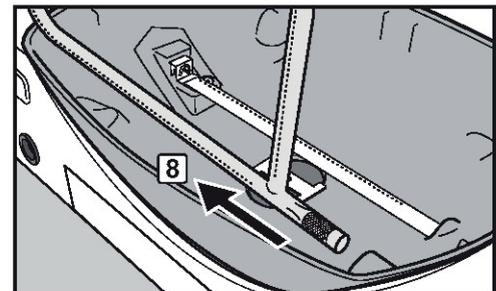
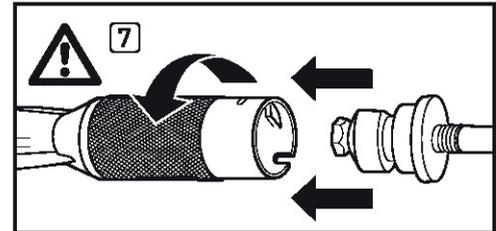
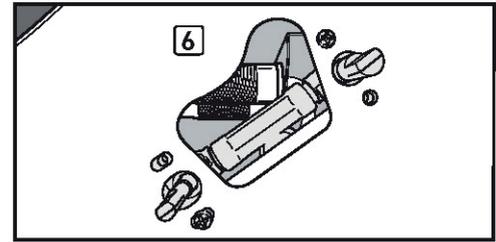
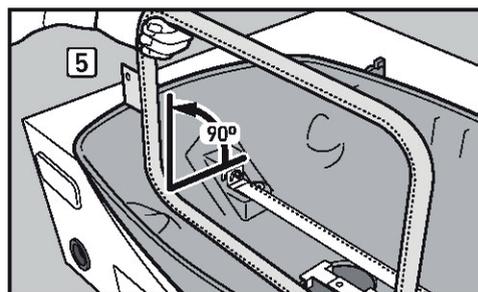
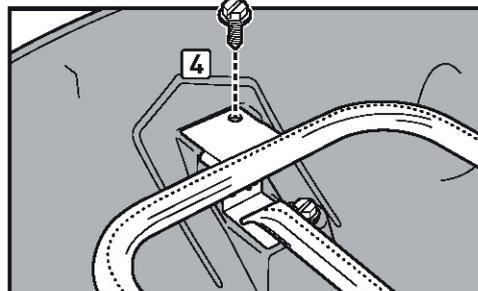
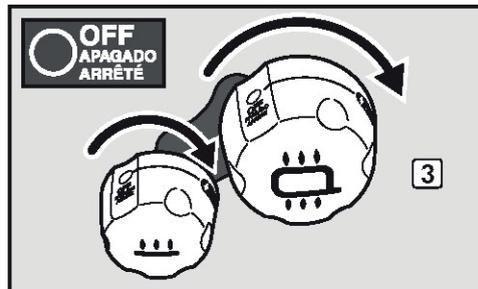
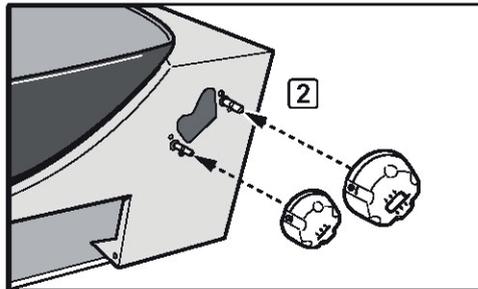
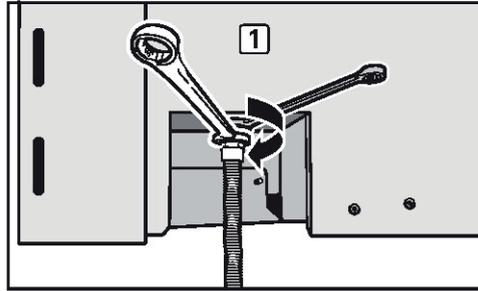
- A) Install control knobs **(2)**.  
 B) Check that BOTH burner control knobs are in the off **(O)** position **(3)**. Burner controls are shipped in the off **(O)** position, but you should be sure that they are turned off. Verify by pushing burner control knobs in and turning them clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop.  
 C) Remove the control knobs and set aside.

#### Remove Burner Tubes

You will need: A 3/8" nut driver.

- A) Remove the screw that secures the outside burner tube to the cookbox **(4)**.  
 B) Rotate the outside burner tube 90° **(5)** to unlock it from the valve orifice. Looking through the view port **(6)** slide the burner tube away from the valve orifice **(7)** and remove from cookbox **(8)**.  
 C) Remove the screw that secures the inside burner tube to the cookbox **(9)**.  
 D) Rotate the inside burner tube 90° **(10)** to unlock it from the valve orifice. Looking through the view port again **(6)**, slide the burner tube away from the valve orifice **(7)** and remove from cookbox.

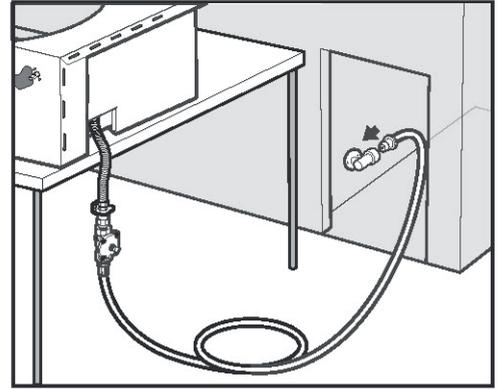
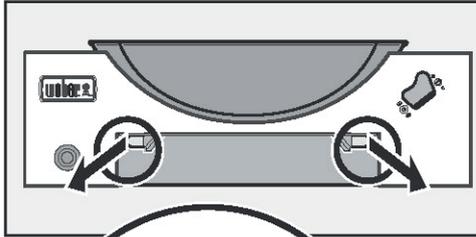
- ⚠ **CAUTION: Care must be taken when removing or reinstalling burner tubes. Do not force or bend the gas lines within the manifold assembly.**



## PREPARING TO INSTALL

### Remove the Cookbox

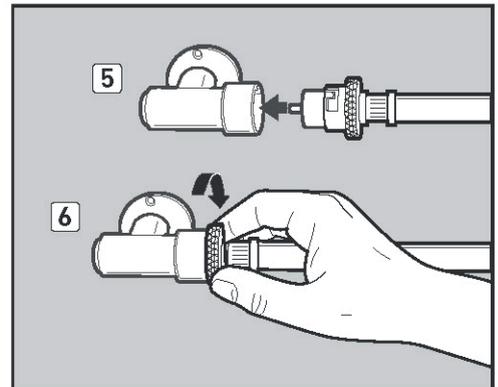
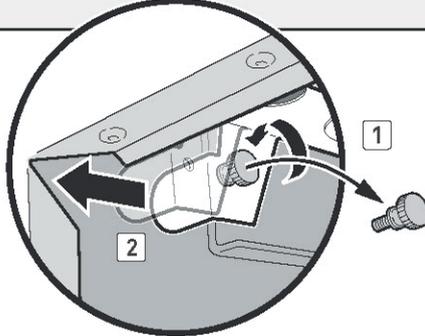
- A) Remove the left and right cookbox retainer thumb screws (1).
- B) Slide cookbox retainers towards you (2).
- C) Lift the cookbox out of the stainless steel cabinet (3) and disconnect the igniter wires (4) from the ignition module. Carefully set the cookbox aside.



### CONNECTING THE FLEXIBLE HOSE TO GAS SUPPLY

You are now ready to perform a leak check. Move the barbecue unit near a gas supply to make a temporary connection.

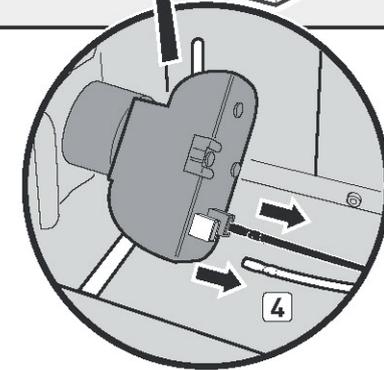
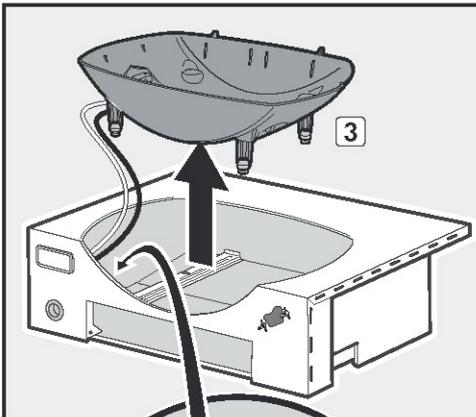
- A) Align the slots on the male bayonet fitting with the locking lugs on the female bayonet fitting (5).
- B) Push in and twist clockwise (6).



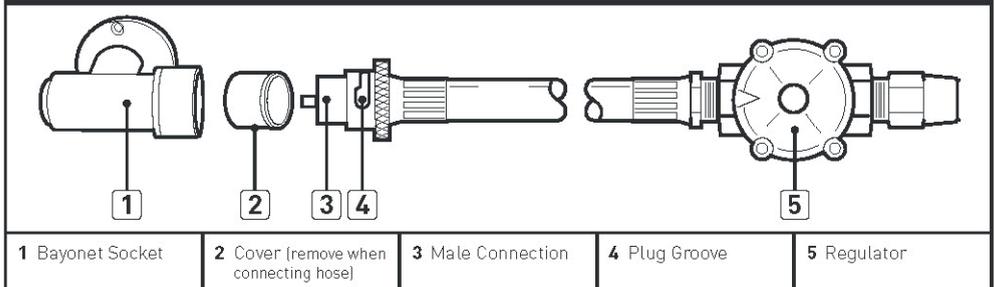
This procedure will produce a gas joint. Gas will not flow unless the female bayonet fitting is properly engaged. When properly assembled, the male bayonet fitting cannot be removed without turning anticlockwise.

To disconnect, turn the male bayonet fitting anticlockwise and pull out (this automatically shuts off the gas).

Your barbecue is now ready for a leak check. Proceed to "CHECKING FOR GAS LEAKS."



### NATURAL GAS HOSE CONNECTION



## PREPARING TO INSTALL

### **⚠ DANGER**

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.

### CHECKING FOR GAS LEAKS

You will need: A spray bottle, brush, or rag, and a soap and water solution. 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.

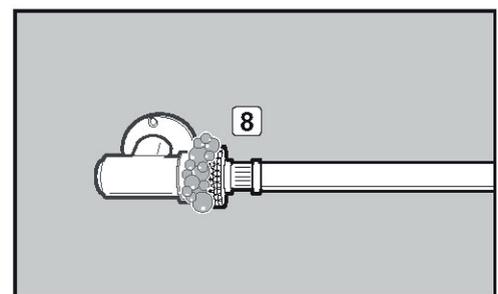
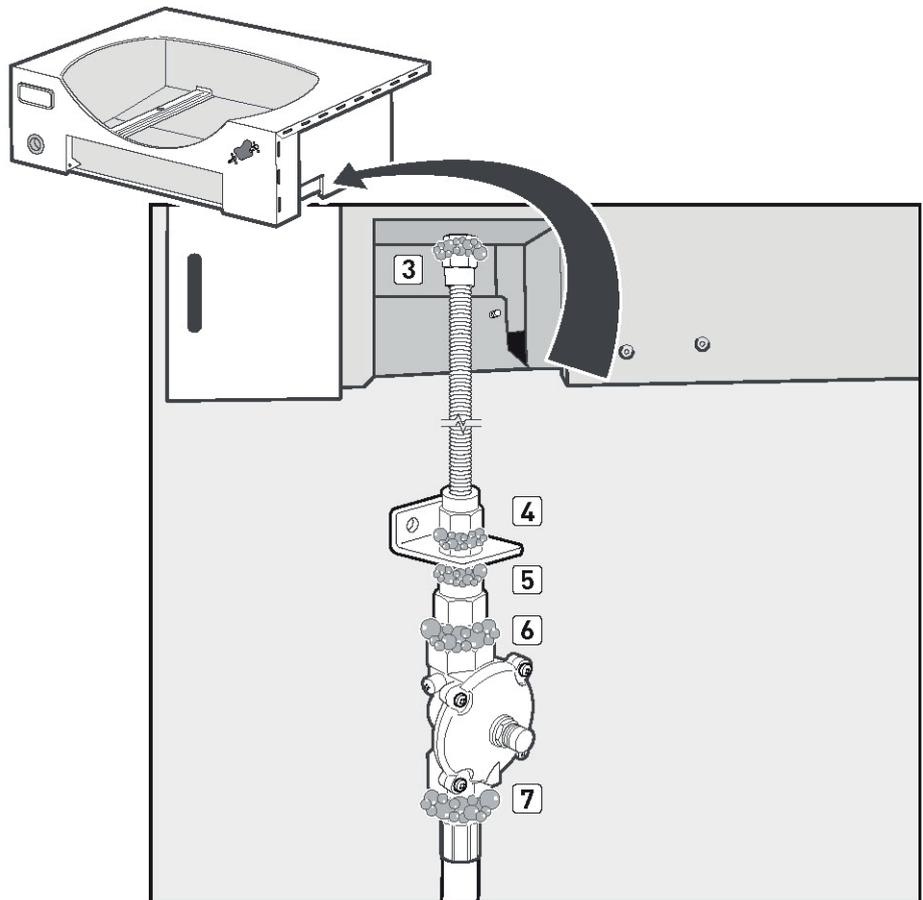
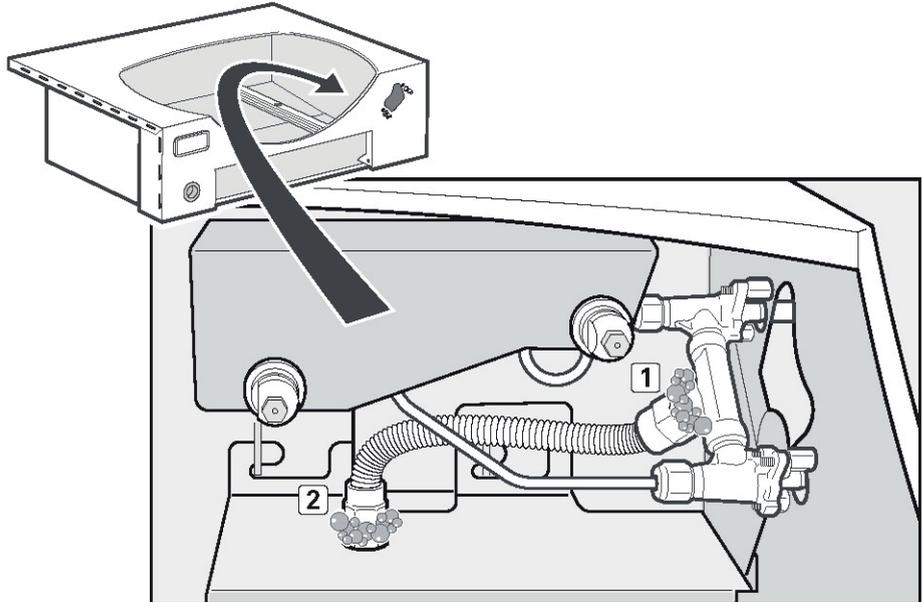
- A) Turn gas supply on at the source.  
B) To check for leaks, wet fittings with the soap and water solution, using a spray bottle, brush, or rag. If bubbles form, or if a bubble grows, there is a leak. Apply the soap and water solution to the following connections:
- Manifold hose-to-manifold connection **(1)**.
  - Manifold hose-to-main bulkhead connection **(2)**.
  - Manifold extension hose-to-main bulkhead connection **(3)**.
  - Manifold extension hose-to-regulator mounting bracket connection **(4)**.
  - Regulator adapter fitting-to-regulator mounting bracket connection **(5)**.
  - Regulator adapter fitting-to-regulator connection **(6)**.
  - Flexible hose-to-regulator connection **(7)**.
  - Hose-to-bayonet fitting connection **(8)**.

**⚠ WARNING:** If there is a leak at connections **(1, 2, 3, 4, 5, 6, or 7)**, turn off the gas, tighten the fitting with a spanner, and recheck for leaks with soap and water solution. If a leak persists after tightening the fitting, turn off the gas. **DO NOT OPERATE THE BARBECUE.** 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:** If there is a leak at connection **(8)**, turn off the gas. **DO NOT OPERATE THE BARBECUE.** 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).

- C) When leak check is complete, turn gas supply off at the source 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.*



## PREPARING TO INSTALL

### REASSEMBLY FOR PERMANENT INSTALLATION

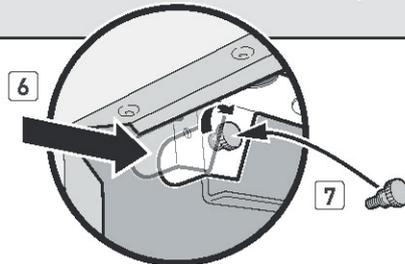
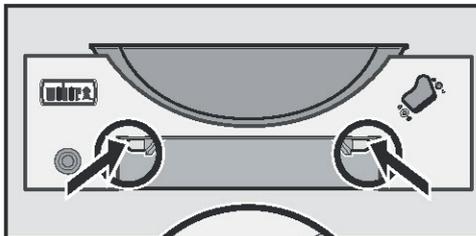
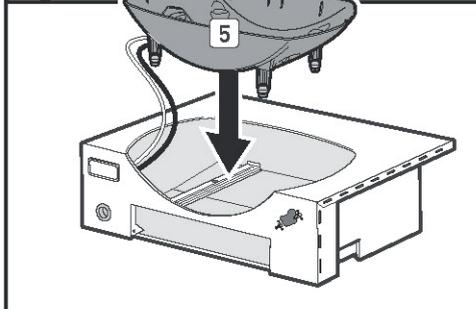
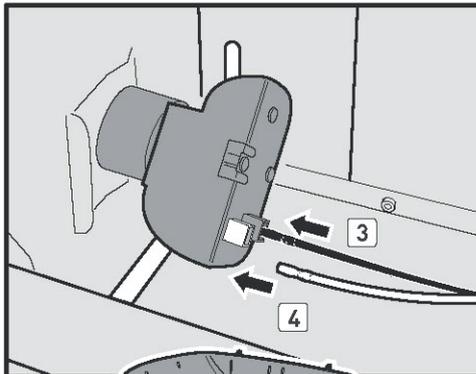
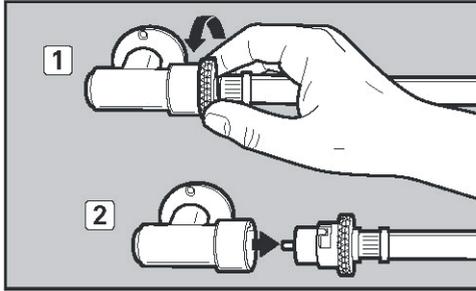
#### Disconnect Gas Supply

**⚠ CAUTION: You MUST disconnect the gas supply at the bayonet fitting.**

To disconnect, turn the male bayonet fitting anticlockwise **(1)** and pull out **(2)** (this automatically shuts off gas).

#### Reinstall Cookbox.

- A) Reattach both igniter wires to the igniter module. Black wire to black terminal **(3)**, white wire to white terminal **(4)**. Be sure that the white wire is firmly attached to the igniter electrode, and that the electrode is in its proper position in the cookbox.
- B) Place the cookbox back into the built-in cabinet being careful not to pinch or crush the igniter wires **(5)**.
- C) Slide cookbox retainers back in **(6)** and replace thumb screws **(7)**.



## PREPARING TO INSTALL

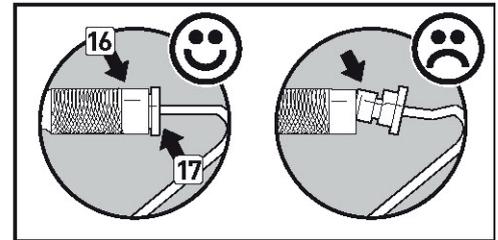
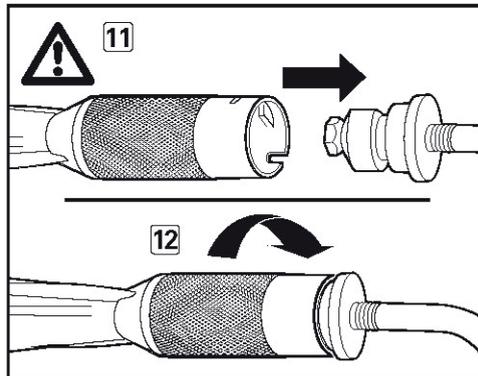
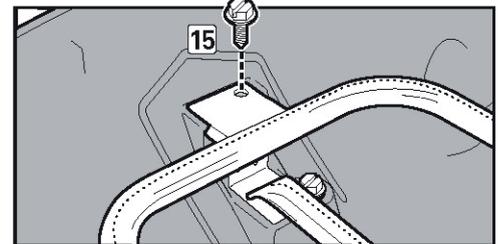
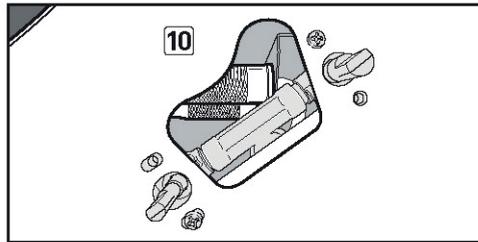
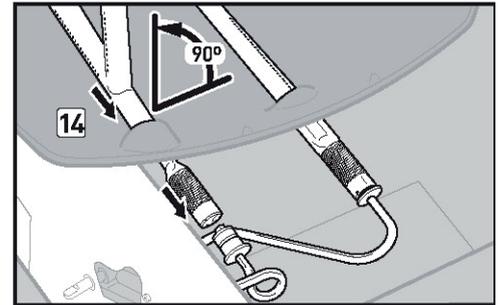
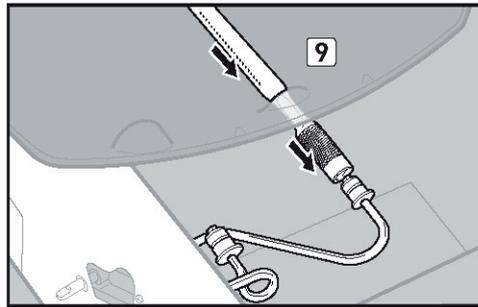
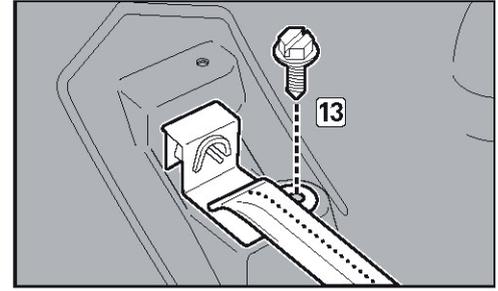
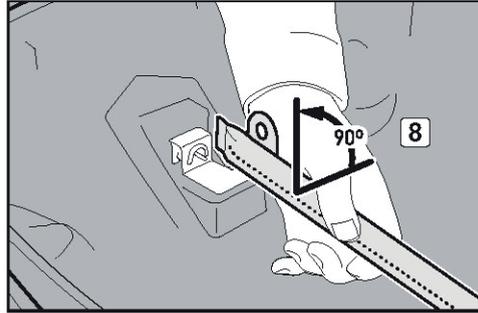
### Reinstall Burner Tubes

You will need: A 3/8" nut driver.

- A) While holding the inside burner tube with the mounting bracket rotated up 90° **(8)**, carefully slide the burner tube back into the hole on the right side of cookbox **(9)**. Looking through the view port on the front panel of the cabinet **(10)**, align the locking tab of the burner tube opening with valve orifice **(11)**. Rotate the burner tube 90° to the flat position to lock it to the valve orifice **(12)**.
- B) Check that igniter electrode is properly seated under burner tube and reinstall screw that secures the inside burner tube to the cookbox **(13)**.
- C) Holding the outside burner tube with the mounting bracket rotated up 90°, carefully slide the burner tube back into the hole on the right side of cookbox **(14)**. Looking through the view port on the front panel of the cabinet **(10)**, align the locking tab of the burner tube opening with valve orifice **(11)**. Rotate the burner tube 90° to the flat position to lock it to the valve orifice **(12)**.
- D) Reinstall screw that secures the outside burner tube to the cookbox **(15)**.

⚠ **CAUTION:** The burner tube openings **(16)** must be positioned properly over the valve orifices **(17)**.

⚠ **WARNING:** You should check for gas leaks every time you disconnect and reconnect a gas fitting. Refer to "CHECKING FOR GAS LEAKS."



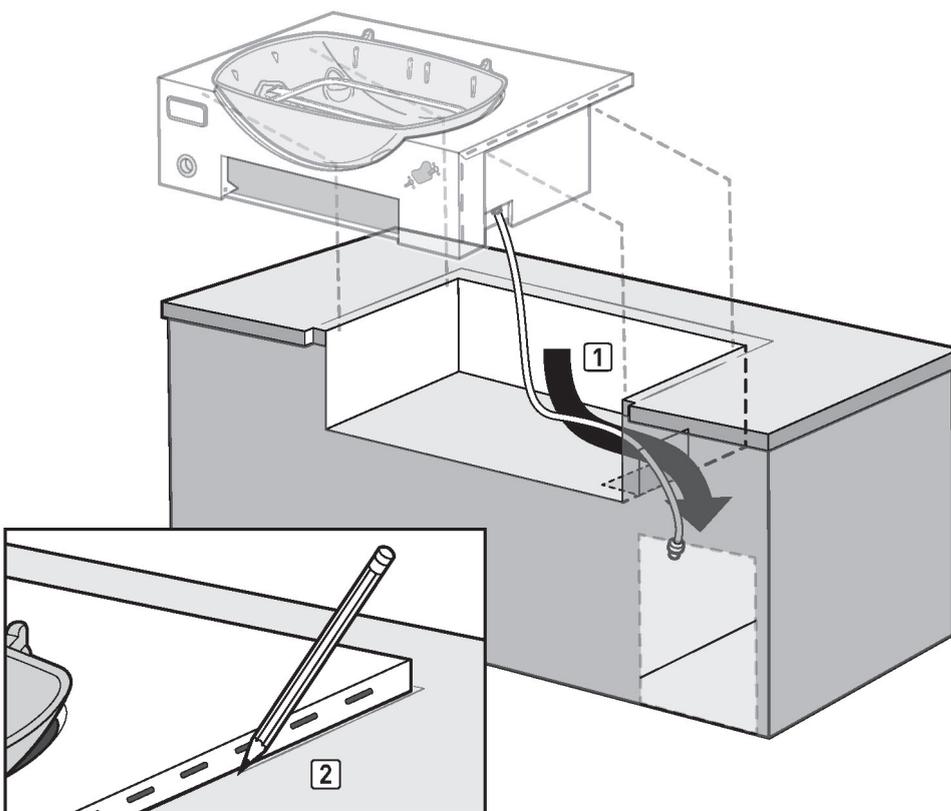
# INSTALLATION

## TEST FITTING AND INSTALLING THE BARBECUE UNIT INTO THE STRUCTURE

Once the leak check is complete, it's important to test fit the barbecue unit into the structure. Ensure proper clearances and support before permanently mounting your barbecue.

### Test Fitting the Barbecue into the Structure

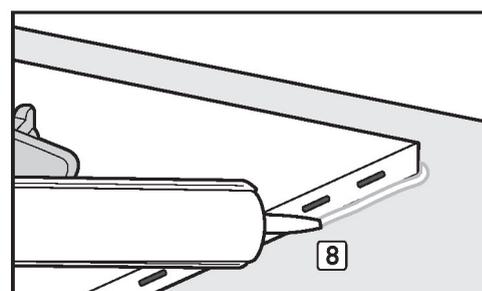
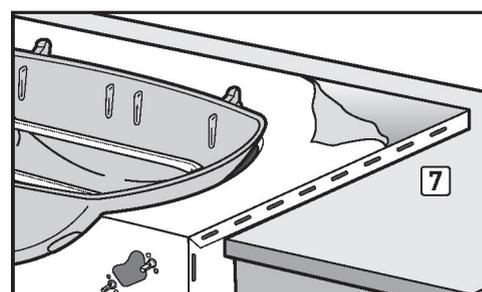
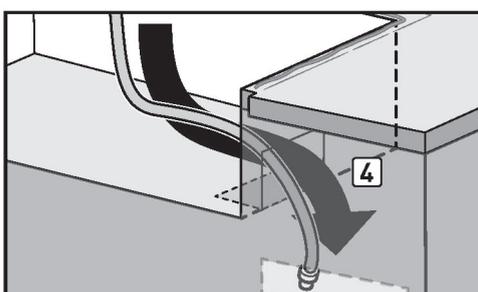
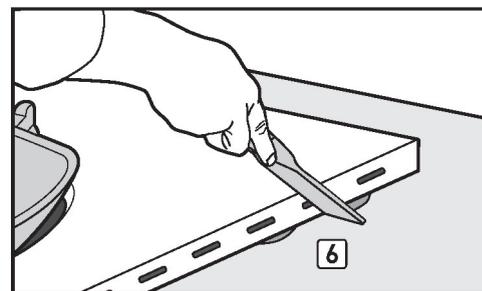
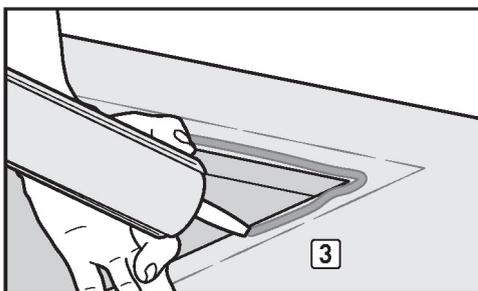
- A) Carefully feed hose and regulator through opening in your barbecue structure (1), and set the barbecue unit into place.
- B) Make sure that the barbecue unit is centered in the opening, and that the surface of the countertop provides sufficient support for the mounting flange.
- C) Once you are comfortable with the fit and placement of the barbecue in the opening, make a light pencil mark (2) on the countertop around the barbecue unit.
- D) Remove the unit from the structure.
- E) Check that the prepared surfaces of the structure are flat and free of any loose material.



### Installing the Barbecue into the Structure

You will need: Construction adhesive designed for use on metal and masonry surfaces in outdoor weather applications. Use 100% polyurethane construction adhesive.

- F) Apply a generous amount of construction adhesive to the area inside the pencil line (3).
- G) Again, carefully feed the hose and regulator through the opening in the structure (4), and carefully set the unit into place.
- H) Firmly press the barbecue unit to confirm full contact onto the adhesive (5), verifying alignment to pencil line.
- I) Using a plastic putty knife, remove any excess adhesive material from around the edge of the barbecue before it has set (6).
- J) Allow adhesive to set completely before continuing with installation. Follow the manufacturer's recommended drying times.
- K) After adhesive has set, remove the protective film from the stainless steel barbecue cabinet (7).
- L) Seal the gap between the cabinet and the countertop from moisture. Apply clear high-temp silicone around the edge of the cabinet where it meets the countertop surface (8).



**IMPORTANT:** Use care not to twist or kink gas line when test fitting the barbecue.

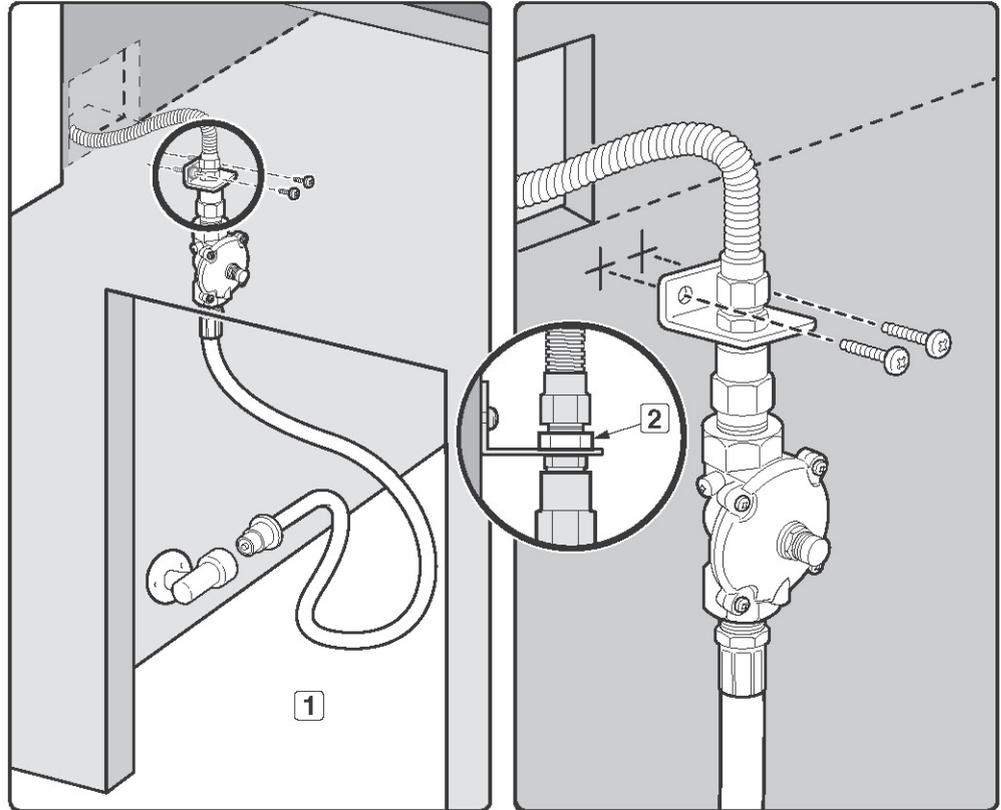
# INSTALLATION

## SECURING THE GAS SUPPLY LINE

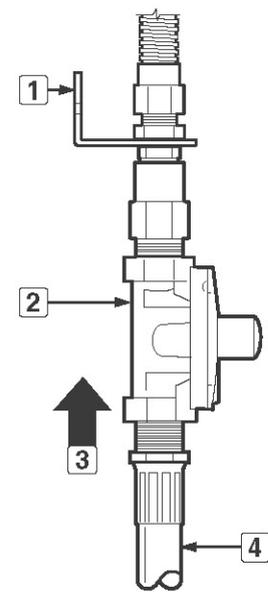
To secure the gas supply hose and regulator, the regulator mounting bracket must be securely attached to rigid, permanent construction.

The hose and regulator will need to be easily accessible in the gas supply compartment **(1)**. Secure the the regulator mounting bracket to the inside wall of the barbecue structure using corrosion resistant hardware. Be sure to drill appropriate pilot holes or mounting holes for any anchors or mounting hardware. **MOUNTING HARDWARE NOT INCLUDED.**

Once the mounting bracket is secure, tighten the mounting bracket nut **(2)**.



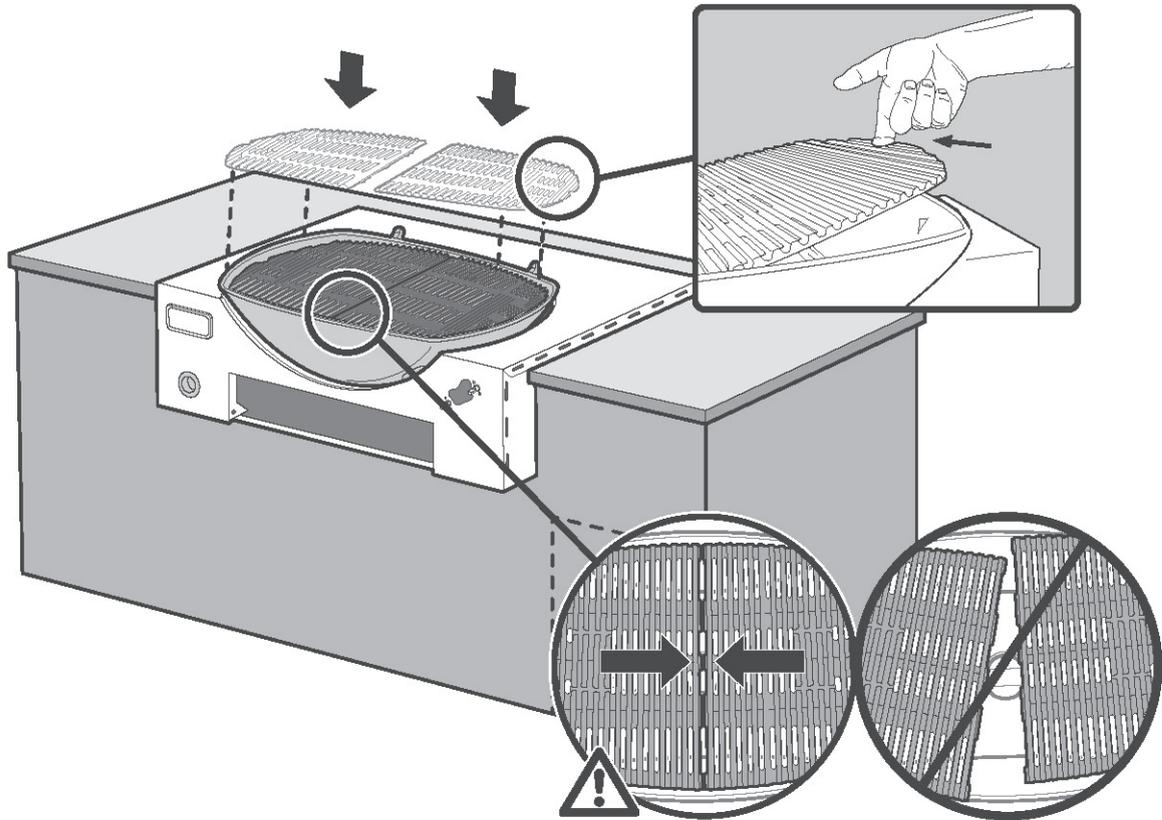
## CONNECTION CHART



1	Mounting Bracket
2	Regulator
3	Gas flow
4	From gas supply

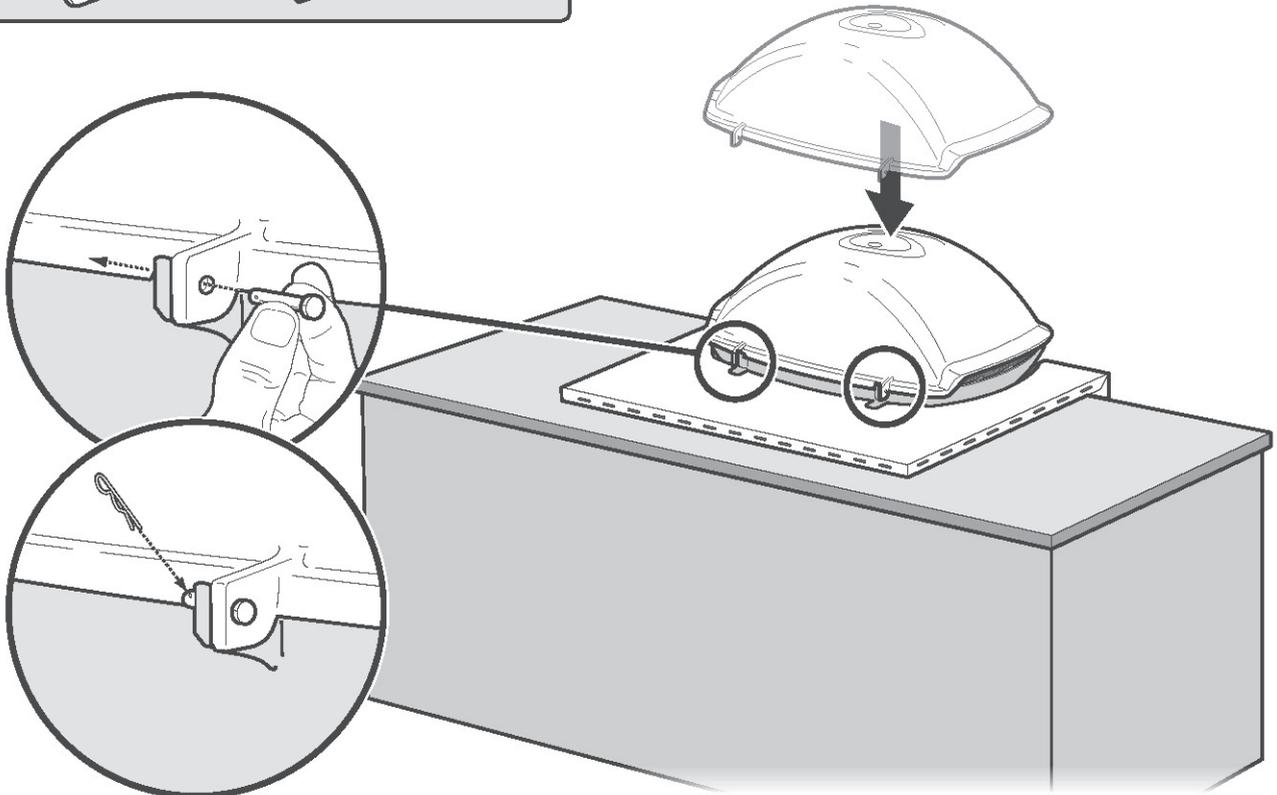
# FINAL ASSEMBLY

1



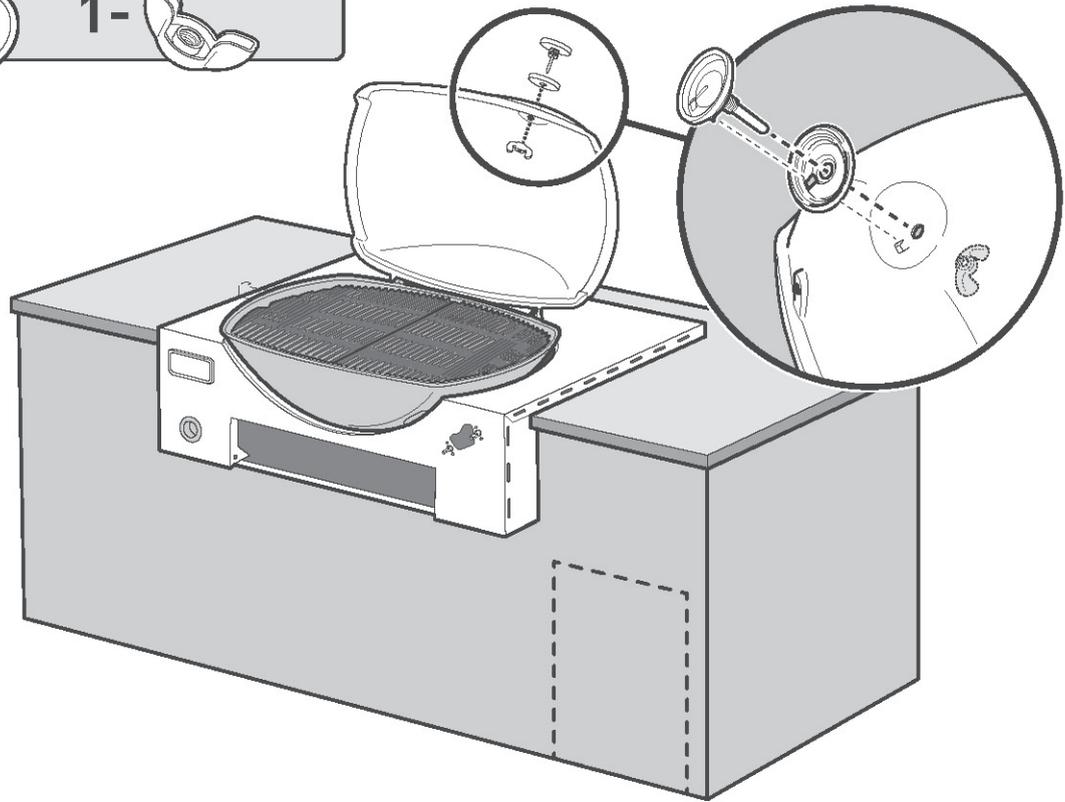
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2-  2- 

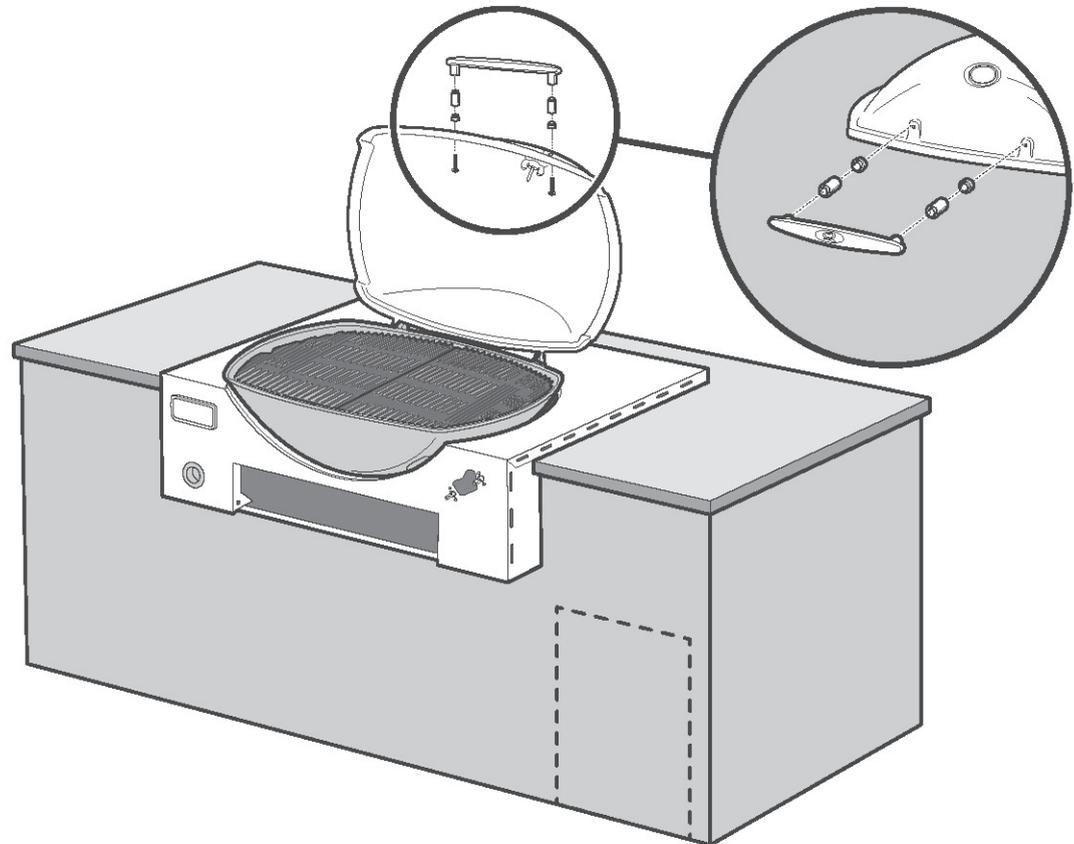


# FINAL ASSEMBLY

3

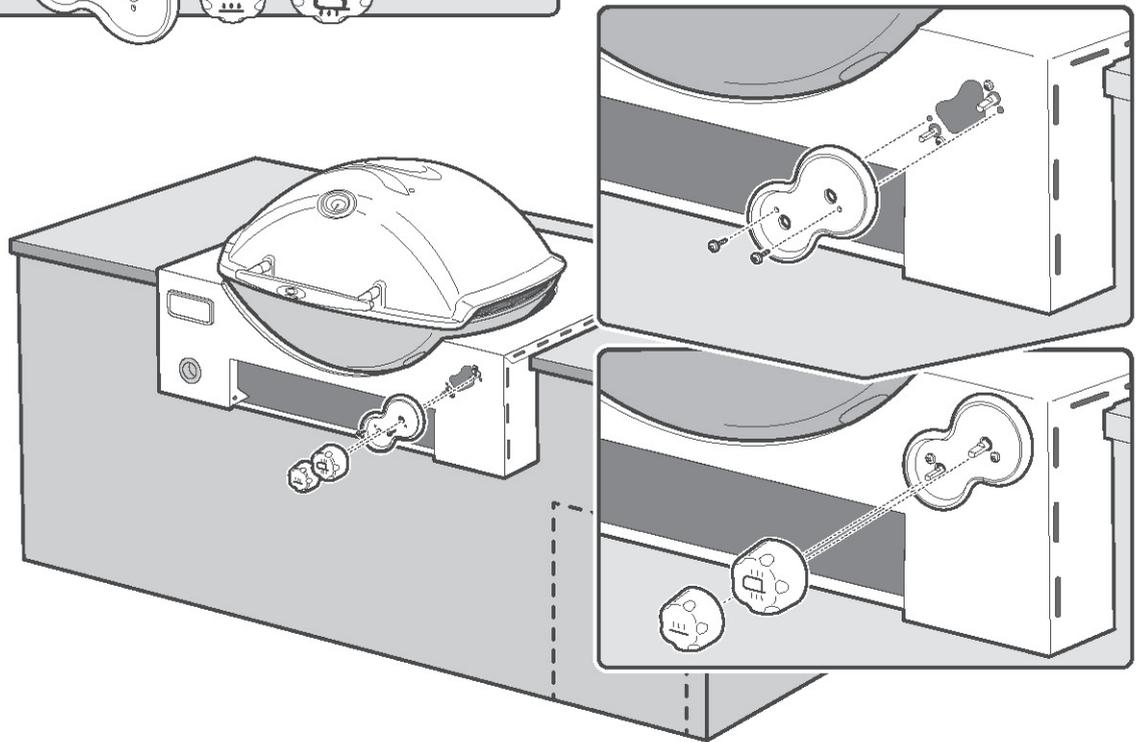
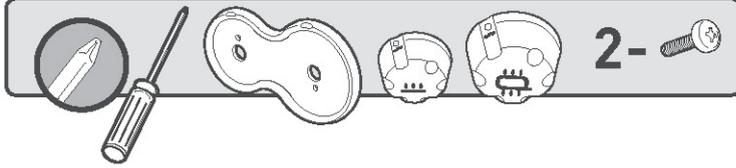


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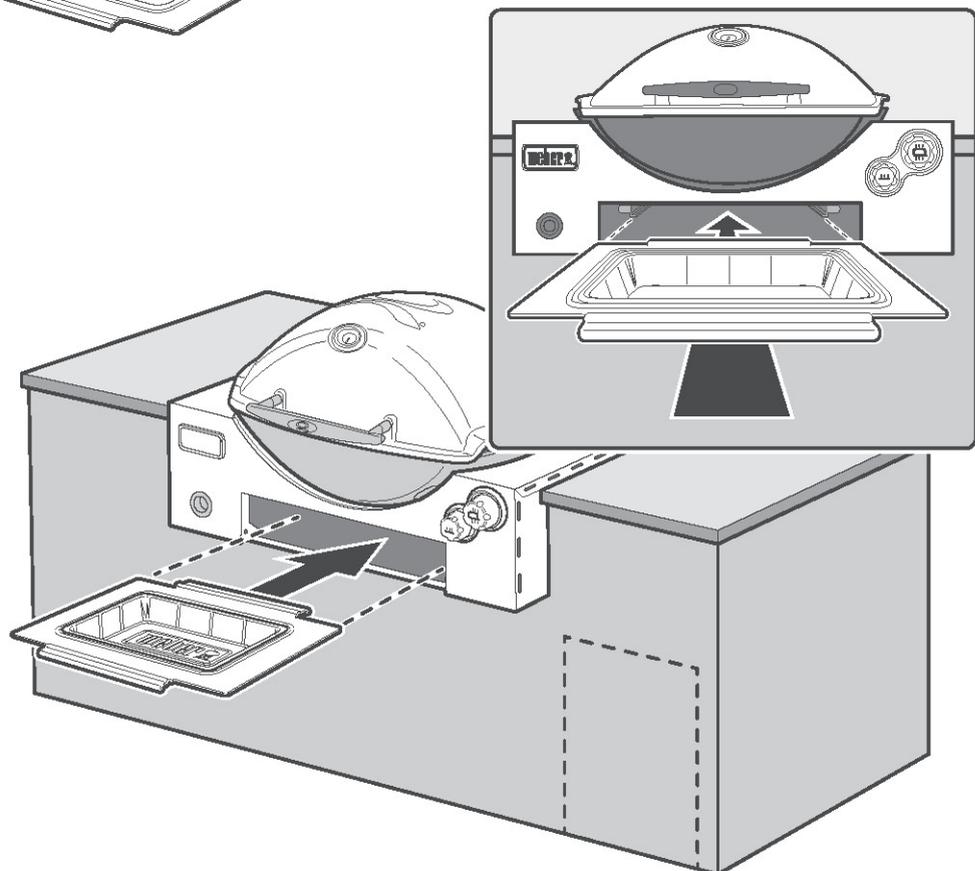
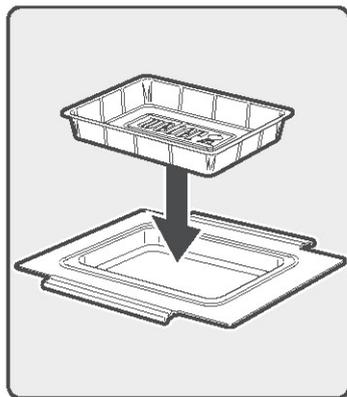
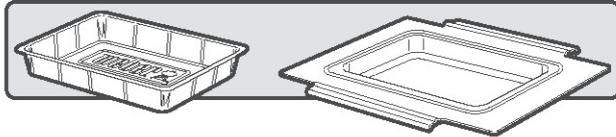


## FINAL ASSEMBLY

5

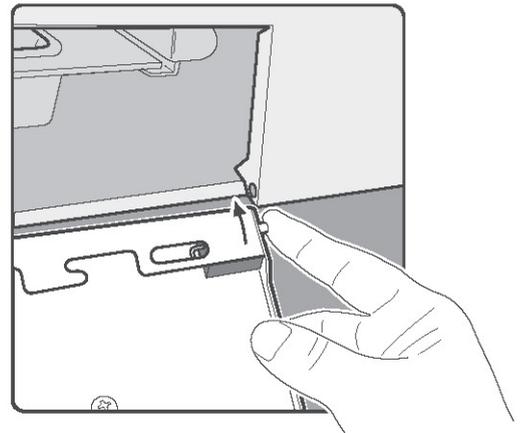
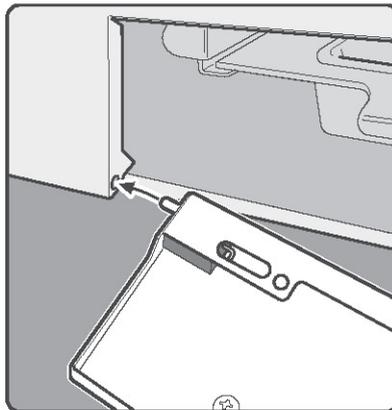
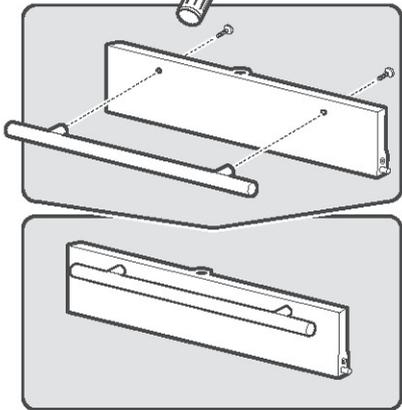
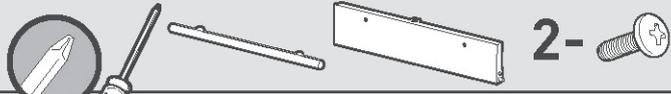


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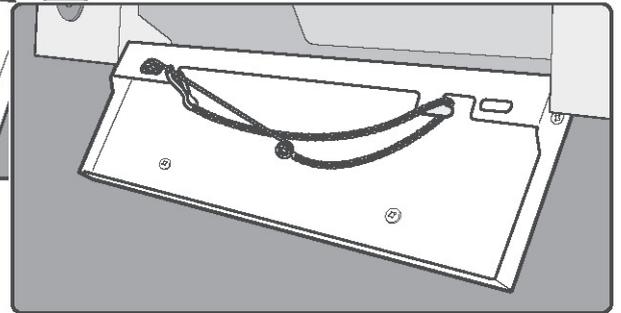
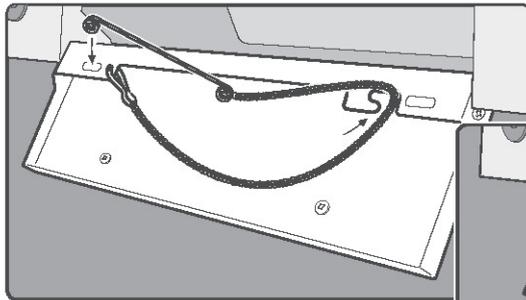
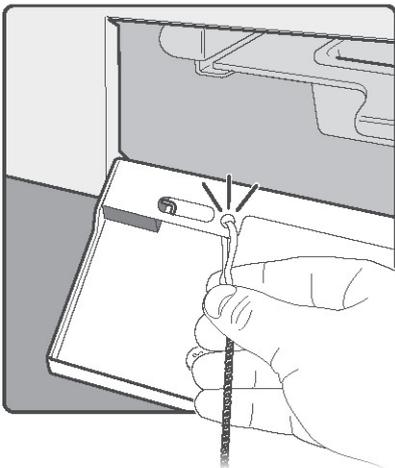


## FINAL ASSEMBLY

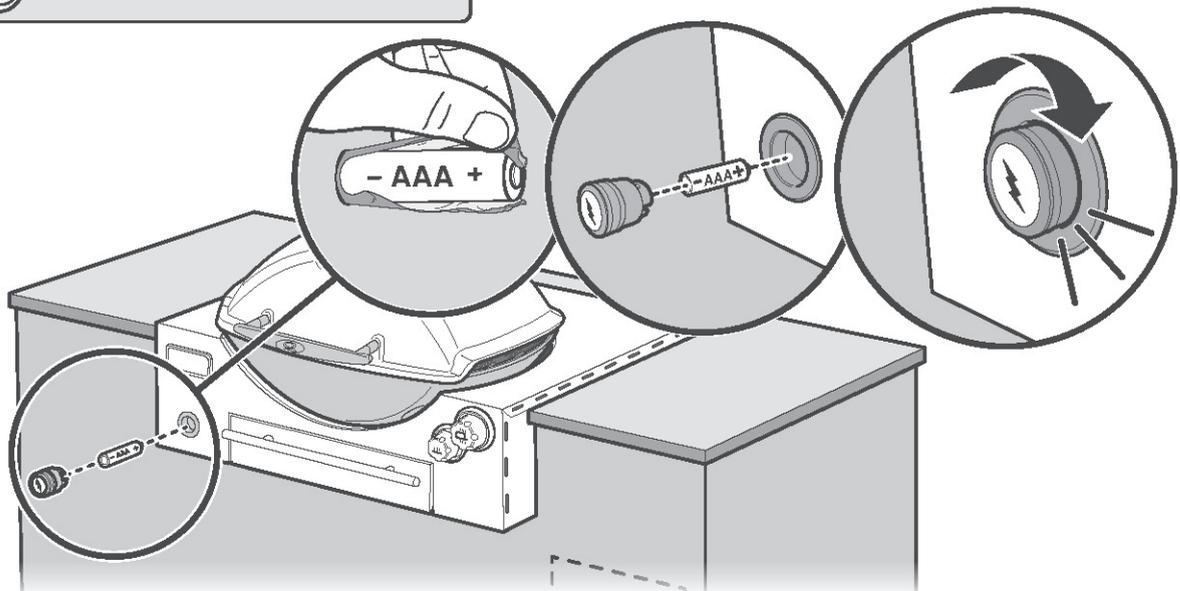
7



8



9



## FINAL GAS SUPPLY CONNECTION

### CONNECTING THE FLEXIBLE HOSE TO GAS SUPPLY

Now that your barbecue is installed and fully assembled, it's time to make the final gas connection.

- Check that **BOTH** burner control knobs are in the off (O) position **(1)** by pushing burner control knobs in and turning them clockwise until they stop.
- Align the slots on the male bayonet fitting with the locking lugs on the female bayonet fitting **(2)**.
- Push in and twist clockwise **(3)**.

This procedure will produce a gas joint. Gas will not flow unless the female bayonet fitting is properly engaged. When properly assembled, the male bayonet fitting cannot be removed without turning anticlockwise.

To disconnect, turn the male bayonet fitting anticlockwise and pull out (This automatically shuts off gas.)

### CHECKING FOR GAS LEAKS

You will need: A spray bottle, brush, or rag, and a soap and water solution. 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.

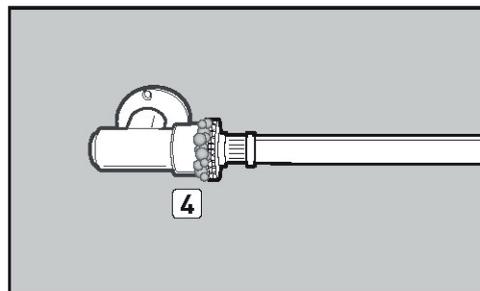
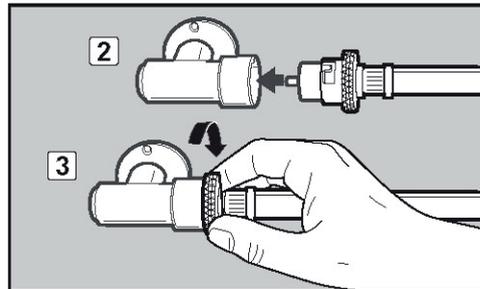
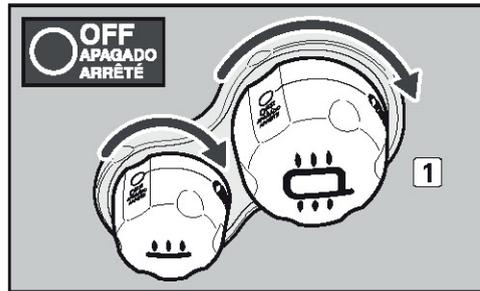
- Turn gas supply on at the source.
- To check for leaks, wet fittings with the soap and water solution, using a spray bottle, brush, or rag. If bubbles form, or if a bubble grows, there is a leak. Apply the soap and water solution to the connection: Hose-to-bayonet fitting connection **(4)**.

**⚠ WARNING: If there is a leak at connection (4), turn off the gas. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.weber.com](http://www.weber.com).**

- When leak checking is complete, turn gas supply off at the source 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.*

You are now ready to barbecue. Refer to your Owner's Guide to learn how to operate your barbecue.



**⚠ ATTENTION: This product has been safety tested and is only certified for use in a specific country. Refer to country designation located on outer carton.**

These parts may be gas carrying or gas burning components. Please contact Weber-Stephen Products LLC Customer Service Department for genuine Weber-Stephen Products LLC replacement part(s) information.

**⚠ WARNING: Do not attempt to make any repair to gas carrying, gas burning, igniter components, or structural components without contacting Weber-Stephen Products LLC Customer Service Department. Your actions, if you fail to follow this Product Warning, may cause a fire, an explosion, or structural failure resulting in serious personal injury or death as well as damage to property.**



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[www.weber.com](http://www.weber.com)

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200 East Daniels Road, Palatine, Illinois 60067 U.S.A.

The Weber® Q® barbecue includes designs and features originally created by Robert DeMars of Original Ideas, Inc.