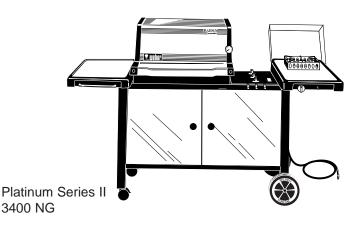
# Image: Step-By-Step GuideImage: Step-By-Step Guide



Platinum Series II 2200 NG







WARNING: Do not operate this barbecue without reading the entire operating guide.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

WARNING: Follow all leak check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer assembled. NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

#### FOR YOUR SAFETY If you smell gas:

- 1. Shut off gas to the appliance.
- 2. Extinguish any open flame.
- 3. Open lid.
- 4. If odor continues, immediately call your gas supplier or your fire department.

# **INSTALL GAS SUPPLY**

#### Typical natural gas supply installation. Figure 1.

#### **General Specifications for Piping**

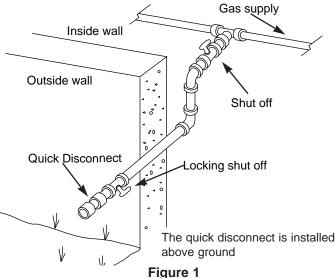
Note - Contact your local municipality for building codes regulating outdoor gas barbecue installations. In absence of Local Codes, you must conform to the latest edition of ANSI Z223.1. WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

Some of the following are general requirements taken from ANSI Z223.1, for gas supply installations. Refer to ANSI Z223.1 latest edition for complete specifications.

- This barbecue is designed to operate at 7 inches of water column pressure (.2526 psi).
- A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.

# CAUTION: If young children are in the area, a locking valve should be considered.

- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- The quick disconnect connects to a 3/8 inch NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts OFF the flow of gas from the source when the barbecue is disconnected.
- The quick disconnect fitting can be installed horizontally, or pointing downward. Installing the fitting with the open end pointing upward can result in collecting water and debris.
- The dust covers (supplied plastic plugs) help keep the open ends of the quick disconnect fitting clean while disconnected.
- Pipe compound should be used which is resistant to the action of natural gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.



#### Gas line piping

- If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; or standard weight (schedule 40) steel or wrought iron pipe.
- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover.

#### **Test connections**

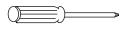
All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of ANSI Z223.1.

#### 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 gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

## **TOOLS NEEDED**

Phillips screwdriver



7/16 inch or adjustable wrench



# SUPPLIES NEEDED

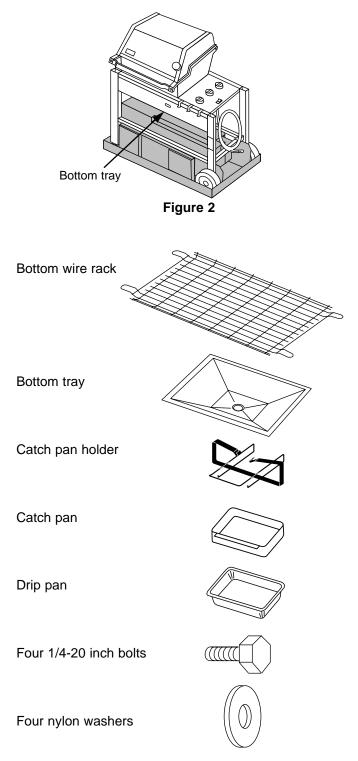
You will need a soap and water solution to check for gas leaks. (See section "Check for Gas Leaks.")

Refer to exploded view in the Operating Guide if replacement parts are needed.

While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

## REMOVE BOTTOM TRAY FROM GRILL

Remove bottom rack from top of packaging. Remove all tape from packaging. Remove outer box. Pull out bottom tray from cooking box. Remove packaging material from bottom tray, catch pan holder, catch pan, and drip pan. For the Platinum Series II 3400, remove the white plastic from the stainless steel.



## REMOVE GRILL FROM LOWER PACKAGING

Make sure natural gas hose is free from lower packaging before lifting.

# WARNING: Lifting the barbecue from the lower packaging requires at least two people.

With two people lift straight up and over lower packaging and cardboard support.

Note: For the Platinum Series II 3400, make sure the front doors are securely closed before lifting.

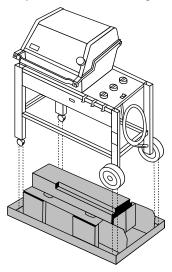
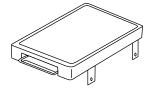


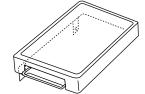
Figure 3

## REMOVE PACKAGED PARTS FROM LOWER CARTON

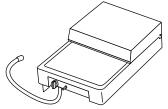
Left work surface



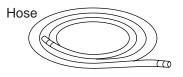
Right work surface (Platinum Series II 2200 NG only)



Side burner (Platinum Series II 3200 NG and 3400 NG only)

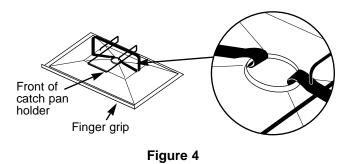


Note: For the Platinum Series II 3200 and 3400, remove the white plastic on the stainless steel of the side burner.



## INSTALLATION OF CATCH PAN INTO BOTTOM TRAY

Hook the ends of the catch pan holder into the hole in the bottom tray. Figure 4. The front of the catch pan holder must be on the same side as the finger grip of the bottom tray.



Slide the bottom tray onto the mounting rails under the cooking box with finger grip toward you.

CAUTION: Do not line bottom tray with aluminum foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.

Put the foil drip pan into the catch pan.

Slide the catch pan into the catch pan holder with its finger grip towards you.

## REINSTALLATION OF STAINLESS STEEL FLAVORIZER BARS

Note: Remove any tape or packing material. Parts are shipped in place. Use these steps to check that they are in position. The Flavorizer bars are already in place. This step is only for reinstallation.

Set the long stainless steel Flavorizer bars side to side in the lower position of the cooking box. Insert the front two Flavorizer bars through the Steam-N-Chips Smoker flue. Figure 5.

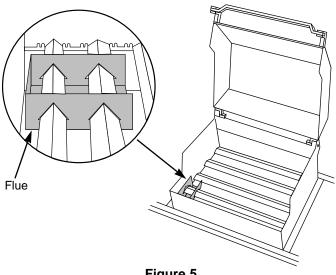
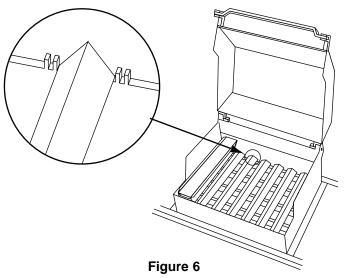


Figure 5

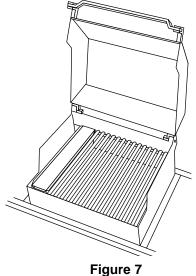
Set the short stainless steel Flavorizer bars front to back in the upper position. Figure 6. Place Steam-N-Chips Smoker so it opens towards Flavorizer bars.



## REINSTALLATION OF COOKING GRATES

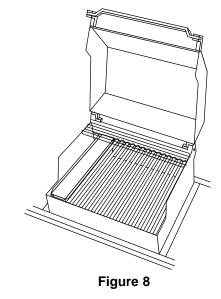
# *Note: The cooking grates are already in place. This stepp is for reinstallation only.*

Set the cooking grates onto the ledges in the cooking box. The open "U" of the cooking grate goes down. Figure 7.



## REINSTALLATION OF WARMING RACK

Set the warming rack into the slots at the rear of the cooking box. Figure 8.



## INSTALL WARM-UP BASKET

Insert one end of the Warm-Up Basket into the hole in the right end of the lid and the other end into the slot in the left end of the lid. Figure 9.

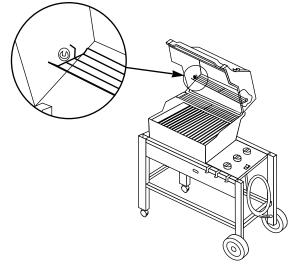


Figure 9

If you have the Platinum Series II 2200, go to step "Install Work Surfaces" on page 8.

If you have the Platinum Series II 3200, go to step "Install Work Surface and Side Burner" on page 8.

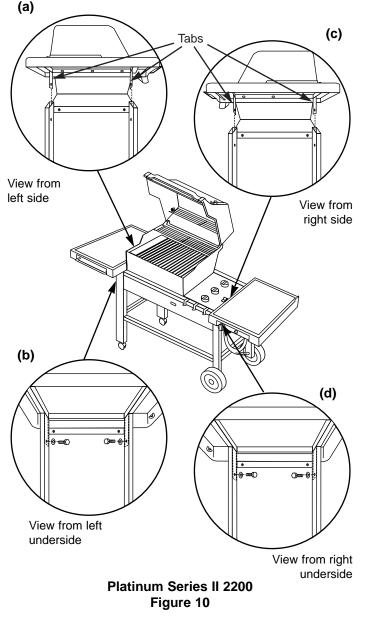
If you have the Platinum Series II 3400, go to step "Install Work Surface and Side Burner" on page 10.

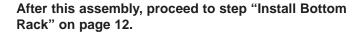
#### INSTALL WORK SURFACES FOR THE PLATINUM SERIES II 2200

You will need...left work surface, right work surface, four  $1/4-20 \times 1/2$  inch bolts, four nylon washers and a 7/16 inch or adjustable wrench.

Insert the left work surface tabs in the slots to the left of the cooking box. Figure 10 (a). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 10 (b).

Insert the right work surface tabs in the slots to the right of the cooking box. Figure 10 (c). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 10 (d).





#### INSTALL WORK SURFACE AND SIDE BURNER FOR THE PLATINUM SERIES II 3200

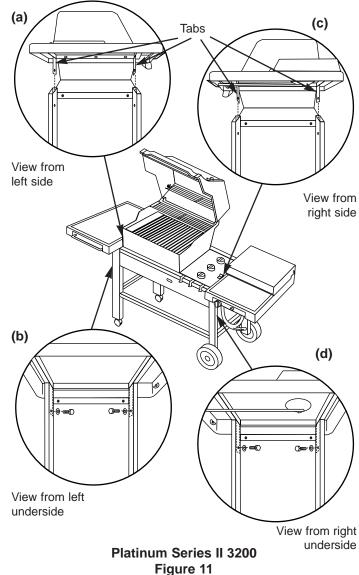
You will need... left work surface, side burner assembly, four  $1/4-20 \times 1/2$  inch bolts, four nylon washers and a 7/16 inch or adjustable wrench.

Insert the left work surface tabs in the slots to the left of the cooking box. Figure 11 (a). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 11 (b).

# Note: Remove protective covers from tabs of side burner.

Insert the side burner assembly tabs in the slots to the right of the cooking box. Figure 11 (c). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 11 (d).

# Side burner can only be installed on right side of barbecue.

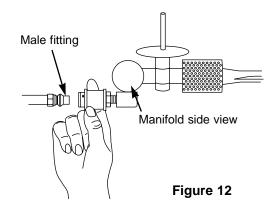


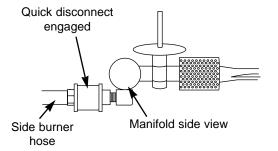
#### INSTALL WORK SURFACE AND SIDE BURNER FOR THE PLATINUM SERIES II 3200 (CONTINUED)

Route the side burner hose around the tank panel so it will not interfere with the scale indicator rod.

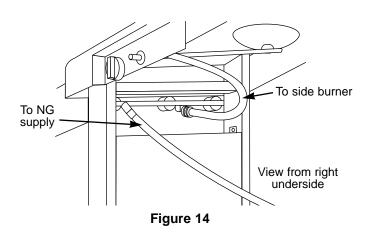
The side burner hose is connected in the following manner:

Slide back the collar of the quick disconnect on the manifold. Push the male fitting of the side burner hose into the quick disconnect, and maintain pressure. Slide the collar closed. Figure 12. Figure 13 shows the quick disconnect engaged.

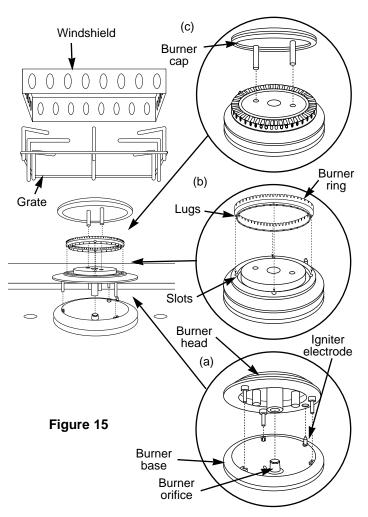








Check that the side burner is properly assembled.



WARNING: Set the burner ring onto the burner head with the slots facing up. Rotate the burner ring until the four lugs on the burner ring are seated in the four slots on the burner head. Figure 15 (b).

Note: The burner head has a hole in it that fits over the igniter electrode.

After this assembly, proceed to step "Install Bottom Rack" on page 12.

#### INSTALL WORK SURFACE AND SIDE BURNER FOR THE PLATINUM SERIES II 3400

You will need... left work surface, side burner assembly, four  $1/4-20 \times 1/2$  inch bolts, four nylon washers and a 7/16 inch or adjustable wrench.

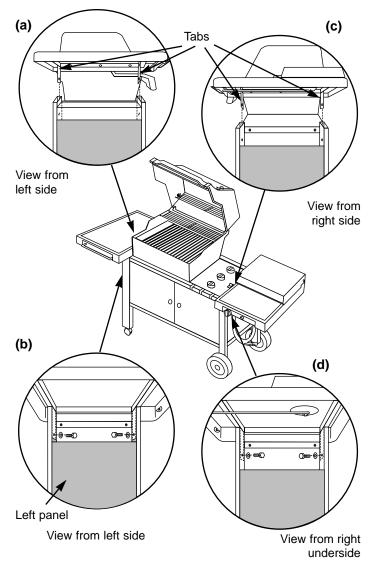
Insert the left work surface tabs in the slots to the left of the cooking box. Figure 16 (a). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 16 (b).

#### To install side burner

# Note: Remove protective covers from tabs of side burner.

Insert the side burner assembly tabs in the slots to the right of the cooking box. Figure 16 (c). Slip washers on the bolts and insert the bolts as shown. Tighten. Figure 16 (d).

Side burner can only be installed on right side of barbecue.



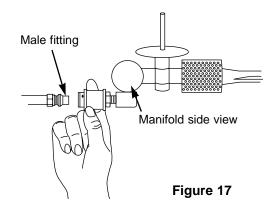
Platinum Series II 3200 Figure 16

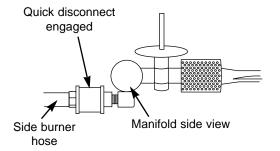
#### INSTALL WORK SURFACE AND SIDE BURNER FOR THE PLATINUM SERIES II 3400 (CONTINUED)

Route the side burner hose so it will not interfere with the scale indicator rod.

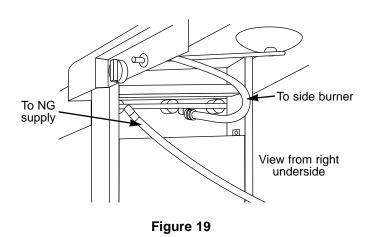
The side burner hose is connected in the following manner:

Slide back the collar of the quick disconnect on the manifold. Push the male fitting of the side burner hose into the quick disconnect, and maintain pressure. Slide the collar closed. Figure 17. Figure 18 shows the quick disconnect engaged.

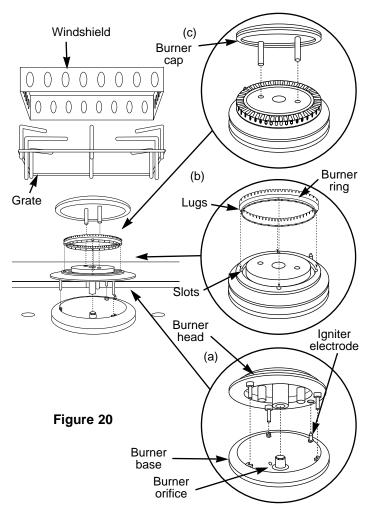








Check that the side burner is properly assembled.



WARNING: Set the burner ring onto the burner head. Rotate the burner ring until the four lugs on the burner ring are seated in the four slots on the burner head. Figure 20 (b).

Note: The burner head has a hole in it that fits over the igniter electrode.

After this assembly, proceed to step "Install Bottom Rack" on page 12.

## **INSTALL BOTTOM RACK**

Place the bottom rack between the frame supports. Figure 21.  $\frown$ 

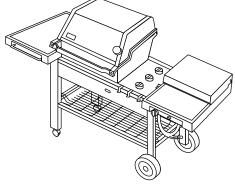


Figure 21

For the Platinum Series II 3400, place the bottom rack under the cart between the frame supports. Lift up one end of the rack so that it clears the crosspiece. Continue to lift until the opposite end clears the opposite crosspiece. Set the rack in place on both crosspieces.

## CHECK THAT ALL BURNER VALVES ARE OFF

Valves are shipped in the OFF position, but you should check to be sure. Put the knob on each valve. Check by pushing down and turning clockwise. Figure 22.

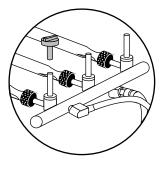


Figure 22

For models 3200 & 3400, check that the side burner valve is in the OFF position. Push in and turn to OFF. Figure 23.

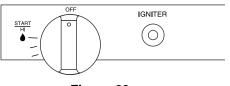


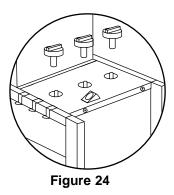
Figure 23

## **CHECK FOR GAS LEAKS**

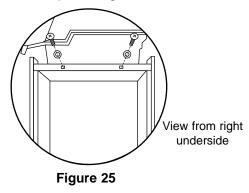
#### WARNING

This gas connections of your Weber Gas Barbecue have been factory tested. We do however recommend that you leak check all gas connections before operating your Weber Gas Barbecue.

Remove the knobs from the control panel. Figure 24.



Use a Phillips screwdriver to remove the screws from the underside of the control panel. Figure 25.



Stand at the right end of the barbecue. Lift the control panel off. The side burner or work surface remains in place.

#### 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. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

You will need: a soap and water solution and a rag or brush to apply it.

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.

#### WARNING

Make sure all burner control knobs are in the OFF position, including the side burner, if the barbecue has a side burner.

Turn on gas supply.

# **CHECK FOR GAS LEAKS**

#### WARNING: Do not ignite burners while checking for leaks.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

Check:

a) Hose to manifold connection. Figure 26 (a).

#### WARNING: If there is a leak at connection a, retighten the fitting with a wrench and recheck for leaks with soap and water solution.

#### If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact your dealer.

- b) Manifold to side burner hose connection. Figure 26 (b).
- c) Valves to manifold connections. Figure 26 (c).
- d) Hose to quick disconnect connection. Figure 26 (d).
- e) Side burner supply line to side burner orifice connection. Figure 26 (e).
- Side burner hose to side burner valve, and side f) burner supply line to side burner valve. Figure 26 (f).

#### WARNING: If there is a leak at connections b, c, d, e or f, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact your dealer.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

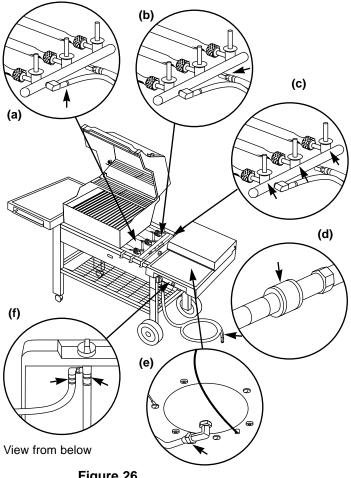


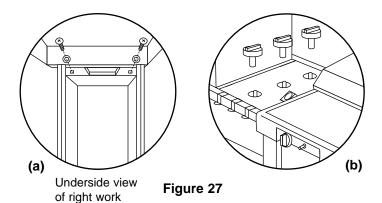
Figure 26

## REINSTALL THE CONTROL PANEL

surface or side burner

Set the control panel in place over both frame braces. (Hold the Crossover Ignition button up while setting the control panel in place.) Slip washers on Phillips screws, insert into holes as shown, and tighten. Figure 27 (a).

Push on the burner control knobs. Figure 27 (b).



### REFER TO OPERATING GUIDE BEFORE LIGHTING BARBECUE

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