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## Weber 1321004

# Weber Compact Kettle Charcoal BBQ User Manual

Model: 1321004

## INTRODUCTION

Thank you for choosing the Weber Compact Kettle Charcoal BBQ. This manual provides essential information for the safe and efficient assembly, operation, maintenance, and troubleshooting of your new charcoal grill. Please read these instructions carefully before first use and retain them for future reference.

## SETUP AND ASSEMBLY

The Weber Compact Kettle BBQ is designed for straightforward assembly. Ensure all components are present before beginning. Refer to the included assembly diagram for detailed steps. Always assemble on a flat, stable surface.



Figure 1: The fully assembled Weber Compact Kettle Charcoal BBQ, showcasing its classic design and compact form factor. This image

provides an overview of the product's appearance.



Figure 2: The Weber Compact Kettle BBQ positioned on a patio, demonstrating its suitability for outdoor spaces. This view highlights the grill's portability and stable three-legged stand with wheels.

## Key Assembly Points:

- **Leg Attachment:** Securely attach the three legs to the kettle body. Ensure they are firmly seated to provide a stable base.
- **Wheel Installation:** Attach the wheels to the designated legs. The wheels allow for easy movement of the grill.
- **Ash Catcher Tray:** Install the ash catcher tray beneath the kettle. This tray collects ash for easy disposal.
- **Grates and Lid:** Place the charcoal grate and cooking grate inside the kettle. Position the lid securely on top.

## OPERATING INSTRUCTIONS

The Weber Compact Kettle BBQ is designed for charcoal grilling, offering excellent heat retention and control for various cooking styles.

### Fueling the Grill:

- Use high-quality charcoal briquettes or lump charcoal.
- Arrange charcoal on the charcoal grate. For direct grilling, spread evenly. For indirect grilling, pile charcoal on one side or in charcoal baskets (sold separately).

### Lighting the Charcoal:

- For best results, use a chimney starter to light charcoal. Avoid using lighter fluid as it can impart an undesirable taste to food.
- Once charcoal is covered in a light gray ash, carefully pour it onto the charcoal grate.

## Temperature Control:

The grill features adjustable air vents on the lid and bottom bowl to control airflow and temperature.

- **Increasing Temperature:** Open both top and bottom vents fully to allow maximum airflow.
- **Decreasing Temperature:** Partially close the vents to reduce airflow.
- **Extinguishing Coals:** Close all vents completely to starve the coals of oxygen.



Figure 3: A detailed view of the triple-plated cooking grate. This grate provides a durable and ample surface for grilling various foods.

## Cooking Techniques:

- **Direct Grilling:** Food is cooked directly over the hot coals. Ideal for searing, small cuts of meat, and vegetables that cook quickly.
- **Indirect Grilling:** Food is cooked adjacent to the coals, with the lid closed. Ideal for larger cuts of meat, poultry, or anything that requires longer cooking times at a lower temperature.



Figure 4: A whole chicken being cooked on the Weber Compact Kettle BBQ, demonstrating the grill's capacity for larger items and indirect cooking methods.



Figure 5: Fish fillets and vegetables grilling on the Weber Compact Kettle BBQ, illustrating the versatility for different food types.

## MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your Weber Compact Kettle BBQ and ensure optimal performance.

## After Each Use:

- **Cooking Grate:** Once cooled, brush off any food residue from the cooking grate using a grill brush. For stubborn residue, wash with warm soapy water.
- **Ash Disposal:** Allow the grill to cool completely. Open the bottom vent to let ash fall into the ash catcher tray. Remove the tray and dispose of ash safely.



Figure 6: Ash being collected in the removable ash catcher tray. This feature simplifies the cleaning process after grilling.

## Periodic Cleaning:

- **Kettle and Lid:** Wipe down the porcelain-enamaled kettle and lid with a damp cloth and mild detergent. Avoid abrasive cleaners that can damage the finish.
- **Legs and Wheels:** Clean the legs and wheels as needed to remove dirt and debris.

## Storage:

Store the grill in a dry, protected area when not in use. Consider using a Weber grill cover to protect it from the elements.

## TROUBLESHOOTING

Here are some common issues and their potential solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Difficulty lighting charcoal	Insufficient airflow; damp charcoal; improper lighting method.	Ensure vents are open; use dry charcoal; use a chimney starter.
Temperature too high/low	Vents not adjusted correctly; too much/too little charcoal.	Adjust top and bottom vents; add or remove charcoal as needed.
Food sticking to grate	Grate not clean; not properly oiled.	Clean grate thoroughly before use; lightly oil grate before placing food.
Excessive flare-ups	Too much fat dripping onto coals; vents too open.	Trim excess fat from meat; move food to indirect heat; partially close vents.

## SPECIFICATIONS

Detailed specifications for the Weber Compact Kettle Charcoal BBQ, Model 1321004:

Feature	Detail
Model Number	1321004
Dimensions (Product)	56 x 63 x 98 cm (Depth x Width x Height)
Cooking Surface Diameter	57 cm
Weight	12.25 kg
Color	Black
Material (Kettle & Lid)	Porcelain-enameled steel
Material (Handle)	Plastic
Fuel Type	Charcoal
Special Features	Weather resistant, Adjustable air vent

## WARRANTY AND SUPPORT

Weber stands behind the quality of its products. The Weber Compact Kettle Charcoal BBQ comes with a **10-year warranty** on specific components, ensuring long-term durability and performance.

For detailed warranty information, product support, or to purchase replacement parts and accessories, please visit the official Weber website or contact Weber customer service. Keep your proof of purchase for warranty claims.

## IMPORTANT SAFETY INFORMATION

- Always use the grill outdoors in a well-ventilated area.
- Keep children and pets away from the hot grill.
- Never move the grill when it is hot or in use.
- Do not use gasoline, alcohol, or other highly volatile fluids to light or relight charcoal.

- Ensure coals are completely extinguished before disposing of ash.

## PRODUCT VIDEOS

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No official product videos from the seller were found to be relevant for inclusion in this instruction manual.

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