

Weber 7204

Weber iGrill 3 Grill Thermometer User Manual

Model: 7204

1. INTRODUCTION

The Weber iGrill 3 is an app-connected thermometer designed to enhance your grilling experience by allowing you to monitor the doneness of up to four cuts of meat directly from your smart device. This device is specifically designed to mount directly into compatible Weber Genesis II or Spirit II gas grills that feature an “iGrill 3 Ready” plate on the side table.

With a battery life of approximately 250 hours, the iGrill 3 comes equipped with two color-coded, professional-grade meat probes and supports a maximum capacity of four probes. Its seamless pairing with the Weber iGrill app ensures you receive immediate alerts when your food reaches its ideal temperature, eliminating the need to frequently open your grill or smoker lid during the cooking process.

2. IMPORTANT SAFETY INFORMATION

- **Water Resistance:** The Weber iGrill 3 unit is **not waterproof**. Never submerge the unit in fluid. Clean the unit with a lint-free cloth and a non-abrasive cleanser only.
- **Probe Handling:** Always use an oven mitt or heat-resistant gloves when handling hot probes. Probes will be extremely hot after use.
- **Device Compatibility:** Please note that some smart devices are not compatible with the Weber iGrill App. This includes, but is not limited to, iPhone 4, iPad 1st or 2nd generation, and Huawei phones. Ensure your device meets the minimum requirements (iOS 11.1 or higher; iPhone 4S or later, iPad 3rd generation or later, iPad mini, iPod touch 6th generation or later. Most Android phones running Android 6.0 or higher and Bluetooth 4.0 or higher).
- **California Proposition 65 Warning:** This product may expose you to chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

3. WHAT'S IN THE BOX

Your Weber iGrill 3 package includes the following components:

- Weber iGrill 3 Unit
- 2 Meat Probes (color-coded, professional-grade)

- Battery Pack
- Battery Pack Bracket
- 3 AA Batteries
- LP Tank Scale Magnet
- Cable Clip
- LP Tank Scale Sensor
- Battery Cable
- Installation & Quick Start Guide



Figure 3.1: All components included in the Weber iGrill 3 package.

4. SETUP AND INSTALLATION

Follow these steps to set up your Weber iGrill 3:

1. **Install the iGrill 3 Unit:** Mount the iGrill 3 unit directly into the designated “iGrill 3 Ready” plate on the side

table of your Weber Genesis II or Spirit II gas grill.

2. **Insert Batteries:** Open the battery compartment and insert the 3 AA batteries provided.
3. **Power On:** Press the power button on the iGrill 3 unit to turn it on.
4. **Download the App:** Download the free Weber iGrill app from your device's app store (App Store for iOS, Google Play Store for Android).
5. **Pair with App:** Open the iGrill app on your smart device and follow the on-screen instructions to pair the iGrill 3 unit via Bluetooth.



Figure 4.1: Visual guide for initial setup and use of the iGrill 3.

Video 4.1: An official Weber video demonstrating the setup and basic operation of the iGrill 3, including powering on, pairing with the app, and connecting probes.

5. OPERATING INSTRUCTIONS

Once your iGrill 3 is set up and paired with the app, you can begin monitoring your food.

1. **Connect Probes:** Plug the meat probes into the available ports on the iGrill 3 unit. The iGrill 3 supports up to

four probes simultaneously.

2. **Insert Probes into Food:** Carefully insert the tip of each probe into the thickest part of the meat, avoiding bone.
3. **Select Food in App:** In the Weber iGrill app, select the type of food you are cooking and your desired doneness level. The app offers preset temperatures for various meats and allows for custom temperature settings.
4. **Monitor Temperature:** The app will display the real-time temperature of each probe, allowing you to track the cooking progress. You can view temperature graphs and receive alerts.
5. **Receive Alerts:** The app will notify you on your smart device when your food has reached the target temperature, indicating it is ready to be removed from the grill.



Figure 5.1: The iGrill 3's four-probe capacity and real-time monitoring via the app.

iGRILL APP THE SMART WAY TO GRILL

Food doneness alerts • Food temperature presets
Customize food temperatures • Save grilling history



Figure 5.2: Overview of the Weber iGrill app interface and its smart grilling features.

6. CARE AND MAINTENANCE

Proper care will ensure the longevity and accuracy of your Weber iGrill 3:

- **Cleaning the Unit:** Clean the iGrill 3 unit with a lint-free cloth and a non-abrasive cleanser. Do not submerge the unit in water or any other fluid, as it is not waterproof.
- **Cleaning Probes:** The probes can be wiped clean with a damp cloth. Avoid immersing the probe wires or the connection points in water.
- **Storage:** Store the iGrill 3 and its probes in a dry place when not in use.

7. TROUBLESHOOTING

If you encounter issues with your Weber iGrill 3, consider the following:

- **Connectivity Issues:**

- Ensure Bluetooth is enabled on your smart device.
 - Verify the iGrill 3 unit is powered on and within range of your device.
 - Check the battery level of the iGrill 3. Low battery can affect connectivity.
 - Some users have reported that high ambient temperatures can affect Bluetooth connection stability. If experiencing issues in hot weather, try to ensure the unit is not exposed to excessive heat.
 - Confirm your smart device is compatible with the Weber iGrill App (refer to Section 2).
- **Inaccurate Probe Readings:**
 - Ensure probes are fully inserted into the iGrill 3 unit and into the meat.
 - Inspect probes for any visible damage to the wire or tip. Damaged probes may need replacement.
 - Verify the probe is inserted into the thickest part of the meat, away from bone.
 - **App Not Functioning Correctly:**
 - Ensure your Weber iGrill app is updated to the latest version.
 - Try closing and reopening the app, or restarting your smart device.

8. PRODUCT SPECIFICATIONS











Feature	Detail
Model Number	7204
Product Dimensions	2.5 x 2.2 x 2.6 inches
Item Weight	1.37 Pounds
Power Source	3 AA Batteries (included)
Connectivity Technology	Bluetooth
Display Type	Digital (via app)
Material	Plastic
Color	Black, Silver
Special Feature	Waterproof (Note: Unit is not waterproof, probes are designed for grilling environment)
Manufacturer	Weber
First Available Date	October 21, 2016

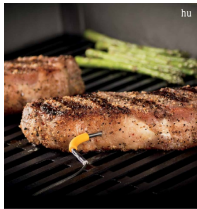
9. WARRANTY AND SUPPORT

For detailed warranty information, please refer to the warranty card included with your product or visit the official Weber website. For additional support, frequently asked questions, or to download the full user guide in PDF format, please visit the resources below:

- **Official User Guide (PDF):** [Download User Guide](#)
- **Weber Brand Store:** [Visit Weber Store on Amazon](#)

Related Documents - 7204

  User Manual	Weber iGrill Mini User Manual - Smart BBQ Thermometer Guide Detailed user manual for the Weber iGrill Mini smart thermometer. Learn how to set up, connect, use features like custom alarms, and troubleshoot common issues for perfect grilling.
  User Manual	Weber iGrill Mini User Manual: Setup, Features, and Troubleshooting Comprehensive user manual for the Weber iGrill Mini, covering setup, app connection, features like smart LED and custom alarms, probe usage, and troubleshooting tips for grilling enthusiasts.
  USER GUIDE	Weber iGrill Mini User Guide: Setup, Features, and Safety Comprehensive user guide for the Weber iGrill Mini, a Bluetooth-enabled meat thermometer. Learn about setup, probe usage, important safety information, technical specifications, and compliance details.
  USER GUIDE	Weber iGrill 2 User Guide: Bluetooth Barbecue Thermometer Comprehensive user guide for the Weber iGrill 2 Bluetooth Wireless Barbecue Thermometer, covering setup, usage, safety, specifications, and declaration of conformity.
  USER GUIDE	Weber iGrill Mini User Guide: Setup, Features, and Safety Comprehensive user guide for the Weber iGrill Mini, covering setup instructions, intended use, meat probe usage, technical specifications, and safety information for wireless meat temperature monitoring.



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[Weber iGrill Mini User Manual](#)

User guide for the Weber iGrill Mini wireless grill thermometer, covering setup, usage, safety precautions, technical specifications, and declaration of conformity.