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Weber Q1200

Weber Q1200 Liquid Propane Portable Gas Grill

Model: Q1200 | Brand: Weber

INTRODUCTION

The Weber Q1200 Liquid Propane Portable Gas Grill is designed for versatile outdoor cooking, offering convenience and performance in a compact form. This manual provides essential information for the safe and efficient operation, maintenance, and care of your grill.



Image: The Weber Q1200 Portable Gas Grill in Black, showcasing its compact design and side tables.

SAFETY INFORMATION

WARNING:

- Handling the brass material on this product exposes you to lead, a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm. Wash hands after handling this product.
- Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- Always use the grill outdoors in a well-ventilated area.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other

appliance.

- Keep the gas supply hose away from hot surfaces.

WHAT'S INCLUDED

Your Weber Q1200 grill comes with the following key components:

- Porcelain-enameled, cast-iron cooking grates
- Stainless steel burner
- Electronic push-button ignition system (1 AA battery included)
- Infinite control burner valve
- Built-in lid thermometer
- Two folding side tables
- Removable catch pan



Image: A view inside the Weber Q1200 grill, showing the stainless steel burner and cast-iron grates.

SETUP

The Weber Q1200 grill requires minimal assembly. Follow these steps to prepare your grill for use:

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Attach Gas Cylinder:** Screw a disposable 16.4 oz. LP cylinder (sold separately) into the regulator. Ensure a tight seal. For 20-lb tanks, an optional LP adapter hose (sold separately) is required.
3. **Position Grill:** Place the grill on a stable, non-combustible surface. Ensure adequate clearance from combustible materials.
4. **Extend Side Tables:** Fold out the two side tables for additional workspace.

Video: An official Weber video demonstrating the assembly process for a Weber Q series grill, including attaching the gas cylinder and setting up the stand.

OPERATING INSTRUCTIONS

1. **Lighting the Grill:**
 - Open the grill lid.
 - Turn the burner control knob to the START/HIGH position.
 - Press and hold the electronic ignition button. You should hear a clicking sound and see the burner ignite.
 - If the burner does not ignite within 5 seconds, turn the control knob to OFF, wait 5 minutes, and repeat the lighting procedure.
2. **Preheating:** Close the lid and allow the grill to preheat for 10-15 minutes, or until the built-in lid thermometer reaches your desired cooking temperature.
3. **Temperature Control:** Use the infinite control burner valve to adjust the heat output for various cooking methods, from high-heat searing to lower temperatures for indirect cooking.
4. **Cooking:** Place food on the porcelain-enameled, cast-iron cooking grates. Close the lid to maintain consistent temperature and enhance flavor.



Image: A close-up of a burger with melted cheese cooking on the grill grates, demonstrating the grill's cooking capability.

MAINTENANCE & CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Weber Q1200 grill.

1. **Cooking Grates:** After each use, while the grates are still warm, brush off any food residue with a grill brush. For deeper cleaning, the porcelain-enameled cast-iron grates can be removed and washed with warm, soapy water.
2. **Grease Management:** The easy pull-out design of the grease pan simplifies the process of managing grease and drippings. Regularly check and empty the catch pan to prevent flare-ups.
3. **Exterior Cleaning:** Wipe down the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.



Image: An underside view of the Weber Q1200 grill, highlighting the removable grease catch pan for easy cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner won't light	No gas flow, clogged burner, faulty igniter.	Check gas cylinder connection, clear burner ports, replace AA battery in igniter.
Low heat output	Low gas, regulator issue, clogged burner.	Replace gas cylinder, reset regulator, clean burner.
Flare-ups	Excess grease buildup, high heat.	Clean grease catch pan and grates, reduce heat.

SPECIFICATIONS

- **Brand:** Weber
- **Model Name:** Weber 51010001 Q1200 Liquid Propane Grill, Black
- **Product Dimensions:** 20.5"D x 40.9"W x 24.6"H
- **Item Weight:** 30 Pounds
- **Fuel Type:** Gas (Liquid Propane)
- **Heating Power:** 8500 British Thermal Units (BTU)

- **Main Burner Count:** 1
- **Cooking Surface Area:** 189 Square Inches
- **Material:** Aluminum, Cast Iron (Porcelain-enameled)
- **Special Features:** Compact, Electronic Ignition, Folding Side Table, Lid Thermometer, Removable Catch Pan

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please visit the official Weber website or contact their customer service. Keep your purchase receipt for warranty claims.