



Manuals.plus /

› Weber /

› Weber Q 1200 Gas Grill Instruction Manual

Weber Q 1200

Weber Q 1200 Gas Grill Instruction Manual

Model: Q 1200 | Brand: Weber

[Safety Information](#)

[Setup](#)

[Operation](#)

[Maintenance
& Support](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty](#)

1. IMPORTANT SAFETY INFORMATION

Read all instructions before assembling and using your grill. Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- **FOR OUTDOOR USE ONLY.** Do not use in an enclosed area.
- **CARBON MONOXIDE HAZARD:** Burning charcoal or gas inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal or gas inside a home, vehicle, or tent.
- Keep children and pets away from the grill at all times.
- Always use the grill on a level, stable, non-combustible surface.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- Ensure proper ventilation.

2. SETUP AND ASSEMBLY

The Weber Q 1200 Gas Grill is designed for ease of use and portability. It comes largely pre-assembled, requiring minimal setup before its first use.

2.1 Unpacking and Initial Inspection

Carefully remove all components from the packaging. Inspect for any damage that may have occurred during shipping. Ensure all parts listed in the packing list are present.



Figure 2.1: The Weber Q 1200 Gas Grill in its compact form.

2.2 Gas Connection

The Q 1200 operates with a 14.1 oz. or 16.4 oz. disposable LP cylinder. An adapter hose (sold separately) can be used to connect to a larger LP tank.

1. Ensure the burner control knob is in the "OFF" position.
2. Screw the LP cylinder clockwise into the regulator until hand-tight. Do not overtighten.
3. Perform a leak test: Apply a soapy water solution to the connection point. If bubbles appear, there is a leak. Tighten the connection or replace the cylinder if necessary. Do not use the grill if a leak is detected.

2.3 Initial Burn-Off

Before cooking food for the first time, operate the grill on high for 15 minutes with the lid closed. This will burn off any manufacturing oils and residues.

3. OPERATING INSTRUCTIONS

3.1 Lighting the Grill

1. Open the grill lid.
2. Ensure the LP cylinder is securely attached.
3. Turn the burner control knob to the "START/HIGH" position.
4. Press and hold the electronic ignition button. You should hear a clicking sound and see a flame.
5. If the grill does not light within 5 seconds, turn the control knob to "OFF", wait 5 minutes for gas to dissipate, and repeat the lighting procedure.

3.2 Temperature Control

The Q 1200 features an infinite control burner valve, allowing precise temperature adjustments from low to high. The built-in lid thermometer provides an accurate reading of the internal grill temperature.



Figure 3.2: Food being grilled on the porcelain-enameled cast-iron cooking grates.

3.3 Cooking Tips

- Preheat the grill for 10-15 minutes with the lid closed to reach desired cooking temperature.
- Keep the lid closed as much as possible to maintain consistent heat and prevent flare-ups.
- Use a meat thermometer to ensure food is cooked to safe internal temperatures.

4. CARE AND MAINTENANCE

Regular cleaning and maintenance will extend the life of your Weber Q 1200 Gas Grill and ensure optimal performance.

4.1 Cleaning the Cooking Grates

After each use, while the grates are still warm, brush them with a grill brush to remove food residue. For deeper cleaning, remove the grates and wash with warm, soapy water.

4.2 Cleaning the Drip Pan

The Q 1200 features a removable catch pan for grease management. Regularly check and clean the catch pan. Disposable aluminum liners are available for easier cleanup.

4.3 Exterior Cleaning and Storage

Wipe down the exterior surfaces with a damp cloth. For long-term storage or protection from elements, use a durable grill cover designed for the Q 1000/1200 series.



Figure 4.3a: The Weber Q 1200 Gas Grill protected by its custom-fit cover.



Figure 4.3b: Detail of the drawstring on the grill cover for a secure fit.

5. TROUBLESHOOTING

If you encounter issues with your grill, consult the following common problems and solutions:

Problem	Possible Cause	Solution
Burner does not light	No gas flow, clogged burner, faulty igniter.	Check LP cylinder connection, ensure gas is flowing. Clean burner ports. Check igniter battery (AAA).
Uneven heat	Clogged burner ports, low gas pressure.	Clean burner ports. Ensure LP cylinder is not low.
Excessive flare-ups	Excess grease buildup, high heat setting.	Clean cooking grates and drip pan. Reduce heat setting. Trim excess fat from meats.

6. PRODUCT SPECIFICATIONS

Brand: Weber

Model Number: Q 1200

Fuel Type: Gas (LP cylinder)

Main Burner Count: 1

Heating Power: 8500 British Thermal Units (BTU-per-hour)

Cooking Surface Area: 189 Square Inches

Cooking Grates: Porcelain-enameled cast-iron

Lid and Body Material: Cast aluminum

Ignition: Easy-start electronic ignition

Dimensions (Lid Closed, Tables Out): 15.5" H x 40.9" W x 16.5" D

Dimensions (Lid Open, Tables Out): 24.6" H x 40.9" W x 20.5" D

Required Assembly: No (Fully assembled out of box)

Battery Type: AAA (for igniter)

Included Components: Cooking Grates, Lid, Lid Handle, Igniter, Fully Assembled Grill

7. WARRANTY AND SUPPORT

Weber products are known for their quality and durability. For specific warranty details, registration, or technical support, please refer to the official Weber website or contact their customer service. Keep your proof of purchase for warranty claims.

Online Support: www.weber.com/US/en/support/