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Weber Genesis S-335

Weber Genesis S-335 Liquid Propane Gas Grill User Manual

Model: Genesis S-335 | UPC: 077924999772

Introduction

This manual provides essential information for the safe and efficient use of your Weber Genesis S-335 Liquid Propane Gas Grill. Please read all instructions carefully before assembly, operation, or maintenance. This grill is designed for outdoor cooking and features a 3-burner system with an additional side burner, constructed from durable stainless steel.



Figure 1: Front view of the Weber Genesis S-335 Liquid Propane Gas Grill.

Setup

Assembly

Assembly of the Weber Genesis S-335 grill is required. Refer to the included assembly guide for detailed, step-by-step instructions. Ensure all components are securely fastened before proceeding to gas connection.

Liquid Propane Tank Connection

This grill operates on liquid propane. A liquid propane tank is sold separately. Connect the propane tank according to the instructions provided in the assembly guide. Ensure all connections are tight and check for leaks using a soapy water solution before initial use.

Initial Burn-Off

Before cooking food for the first time, perform an initial burn-off. Light all main burners to their highest setting and close the lid. Allow the grill to heat for 15-20 minutes to burn off any manufacturing residues. Turn off all burners and allow the grill to cool.

Operating Instructions

Ignition and Burner Control

The grill features a reliable ignition system. To light a main burner, open the grill lid, turn the gas supply on at the tank, push and turn a main burner control knob to the high position, and press the ignition button. Once lit, adjust the heat as needed. The PureBlu burner system ensures consistent flame and even heat distribution.

Searing Zone

Utilize the extra-large sear zone for intense, direct heat to achieve perfect sear marks on meats. This area is designed to accommodate multiple steaks or burgers simultaneously.



Figure 2: Steaks being seared on the grill's dedicated sear zone.

Side Burner

The integrated side burner provides additional cooking versatility. It is ideal for preparing sauces, sautéing vegetables, or keeping side dishes warm while the main grilling area is in use.



Figure 3: A pot on the side burner, demonstrating its use for preparing sauces or sides.

WEBER CRAFTED Outdoor Kitchen Collection

The cooking grates are designed to accommodate the WEBER CRAFTED frame kit and custom-fit grillware (sold separately). This allows you to transform your grill into a pizza oven, outdoor griddle, or use other specialized accessories for diverse cooking techniques.



Figure 4: The WEBER CRAFTED frame kit being placed into the grill for accessory use.

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Video 1: Demonstration of the Weber Crafted Outdoor Kitchen Collection accessories, showcasing various cooking possibilities with the grill.

Maintenance

Cleaning the Cooking Grates

After each use, while the grates are still warm, use a grill brush to remove any food debris. For deeper cleaning, the stainless steel grates can be washed with warm soapy water.

Grease Management System

The grill features a pull-out grease tray located under the cookbox. This system collects drippings and debris, minimizing flare-ups and simplifying cleanup. Regularly empty and clean the grease tray to prevent buildup.



Figure 5: Cleaning the pull-out grease tray for easy maintenance.

Exterior Cleaning

Wipe down the stainless steel exterior surfaces with a soft cloth and a stainless steel cleaner to maintain its appearance. Avoid abrasive cleaners or pads that could scratch the finish.

Troubleshooting

If you encounter issues with your grill, refer to the following common troubleshooting tips:

- **Burner Not Lighting:** Check that the propane tank is open and has sufficient fuel. Ensure the igniter is sparking. Clean any clogged burner ports.
- **Uneven Heating:** Clean the burner tubes and cooking grates to ensure proper gas flow and heat distribution.
- **Low Flame:** This may indicate a tripped overfill protection device on the propane tank. Turn off all burners and the tank valve, disconnect the regulator, wait 30 seconds, then reconnect and slowly open the tank valve before re-lighting.

For persistent issues, consult the full owner's manual or contact Weber customer support.

Specifications

Feature	Specification
Brand	Weber
Model Name	Genesis S-335 Liquid Propane Gas Grill, Stainless Steel
Item Model Number	1500537
UPC	077924999772
Product Dimensions (D x W x H)	27"D x 57.7"W x 48.1"H
Fuel Type	Liquid Propane
Main Burner Count	3
Side Burner Count	1
Material	Stainless Steel
Special Feature	Superior Heat Retention
Assembly Required	Yes



Figure 6: Key dimensions of the Weber Genesis S-335 Liquid Propane Gas Grill.

Warranty & Support

The Weber Genesis S-335 Liquid Propane Gas Grill is backed by a manufacturer's warranty. For specific warranty details, registration, or to access customer support, please refer to the documentation included with your grill or visit the official Weber website. Customer support is available to assist with any product-related inquiries.

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