

Weber Q 2800N+ Liquid Propane Grill with Stand Instruction Manual

Model: 1500390

1. INTRODUCTION AND OVERVIEW

The Weber Q 2800N+ Liquid Propane Grill with Stand is designed for versatile outdoor cooking, offering a wide temperature range and ample grilling surface. Its compact design and integrated stand make it suitable for various outdoor spaces, from patios to balconies.

Key features include a unique Plus burner (+) for precise temperature control, porcelain-enamede cast-iron cooking grates for superior heat retention, and a high-dome lid to accommodate larger food items. The grill also features a convenient front-facing grease tray for easy cleaning and detachable side tables for efficient storage.



The Weber Q 2800N+ Liquid Propane Grill with Stand in Midnight Black.



The Weber Q 2800N+ grill with stand positioned in an outdoor patio setting, ready for use.

2. SAFETY INFORMATION

Always read and understand the complete User Manual before operating this grill. Failure to follow instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- For outdoor use only. Do not operate indoors.
- Maintain proper clearance from combustible materials.
- Ensure adequate ventilation to prevent carbon monoxide buildup.
- Always connect and disconnect the propane cylinder outdoors.
- Keep children and pets away from the hot grill.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm (Proposition 65 warning).

3. ASSEMBLY

Assembly of the Weber Q 2800N+ grill is required. Please follow the detailed instructions provided in the included User Manual. Ensure all components are present and securely fastened before first use. The stand is designed for stability and includes wheels for easy mobility.



Detailed dimensions of the Weber Q 2800N+ Liquid Propane Grill with Stand, showing its compact footprint.

The side tables are designed to be detachable and can be stowed within the cradle of the grill for compact storage when not in use.



A hand demonstrating the removal of a detachable side table from the Weber Q 2800N+ grill for storage.

4. OPERATING INSTRUCTIONS

4.1. Pre-heating

Before cooking, always pre-heat your grill. Open the lid, turn the main burner control knob to the high setting, and allow the grill to heat for 10-15 minutes. The built-in lid thermometer will help you monitor the temperature.



A close-up view of the built-in lid thermometer, allowing for precise temperature monitoring.

4.2. Cooking

The Weber Q 2800N+ offers a wide temperature range from 250°F to 700°F, allowing for various cooking methods from low and slow roasting to high-heat searing. The Plus burner (+) can boost heat for searing or maintain low temperatures for baking or slow roasting when used alone.



Salmon fillets cooking on the durable porcelain-enameled cast-iron grates of the Weber Q 2800N+ grill.



Thick-cut steaks developing perfect sear marks on the hot grates of the Weber Q 2800N+ grill.

The large grilling surface can accommodate up to 12 burgers or two full racks of ribs, making it ideal for family meals or entertaining. A griddle insert (sold separately) can expand your cooking options to include breakfast items like bacon, eggs, and pancakes.



A versatile cooking setup on the Weber Q 2800N+ grill, featuring steaks on one side and breakfast items on a griddle insert.

4.3. Temperature Control

Adjust the main burner and Plus burner (+) controls to achieve your desired cooking temperature. The lid thermometer provides an instant reading, allowing you to make precise adjustments as needed.



Close-up of the main and Plus burner control knobs on the Weber Q 2800N+ grill, allowing for precise heat management.

4.4. Official Product Video

Learn more about the heritage and quality behind Weber grills in this official brand history video.

Official Weber Brand History video. This video provides insight into the legacy and quality of Weber products.

5. MAINTENANCE AND CLEANING

Regular maintenance ensures the longevity and optimal performance of your Weber Q 2800N+ grill. The porcelain-enamaled cast-iron cooking grates are designed for durability and easy cleaning.



A detailed view of the porcelain-enamedled, cast-iron cooking grates, highlighting their robust construction.

The front-facing grease tray allows for quick and easy disposal of drippings. Ensure the tray is cleaned regularly to prevent flare-ups and maintain hygiene.



A hand demonstrating the removal of the front-facing grease tray from the Weber Q 2800N+ grill for cleaning.

6. TROUBLESHOOTING

If you encounter issues with your Weber Q 2800N+ grill, please refer to the troubleshooting section in your comprehensive User Manual. Common issues may include:

- **Burner not lighting:** Check propane tank connection, ensure gas flow, and inspect igniter.
- **Uneven heating:** Clean burners and grates, ensure proper gas pressure.
- **Low flame:** Check for kinks in the gas hose or a tripped overfill protection device on the propane tank.

For persistent problems, contact Weber Customer Support.

7. SPECIFICATIONS

Feature	Detail
Brand	Weber
Model Name	Weber Q 2800N+ Liquid Propane Grill with Stand, Midnight Black
Item Model Number	1500390
Product Dimensions	30"D x 19.7"W x 42.8"H
Fuel Type	Gas (Liquid Propane)
Cooking Surface Area	320 Square Inches
Heating Power	5275.28 Watts
Main Burner Count	1 (with Plus burner for enhanced control)
Material	Porcelain-enamelled cast-iron grates, durable frame
Assembly Required	Yes
Included Components	User Manual

8. WARRANTY AND SUPPORT

Weber stands behind the quality of its products. For specific warranty details, please refer to the warranty information included in your User Manual or visit the official Weber website. Protection plans are also available for extended coverage.

For customer support, assistance with assembly, troubleshooting, or parts, please contact Weber Customer Support. You can also explore more products and information on the [Weber Brand Store](#).

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