

Weber 1500378

Weber Q 2800N+ Liquid Propane Grill Instruction Manual

Model: 1500378 | Brand: Weber

INTRODUCTION

The Weber Q 2800N+ Liquid Propane Grill is designed for versatile outdoor cooking, offering a wide temperature range for various culinary techniques. Its compact yet spacious design makes it suitable for different environments, from small patios to on-the-go grilling. This manual provides essential information for the safe and effective use, assembly, maintenance, and troubleshooting of your grill.

SAFETY INFORMATION

Always prioritize safety when operating your grill. Failure to follow these instructions could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.

- **Outdoor Use Only:** Never operate the grill indoors or in an enclosed area. Ensure adequate ventilation.
- **Propane Safety:** Use only liquid propane (LP) gas. Always connect and disconnect the LP cylinder outdoors. Check for gas leaks before each use.
- **Clearance to Combustibles:** Maintain a minimum distance of 24 inches (61 cm) from the back and sides of the grill to any combustible materials.
- **Stable Surface:** Place the grill on a level, stable, non-combustible surface.
- **Children and Pets:** Keep children and pets away from the hot grill.
- **Hot Surfaces:** Grill surfaces become extremely hot during use. Use heat-resistant gloves and appropriate tools.
- **Grease Fires:** Clean the grease management system regularly to prevent grease fires. Do not use water on a grease fire; turn off the gas and close the lid.

COMPONENTS OVERVIEW

Familiarize yourself with the main components of your Weber Q 2800N+ grill:

- **Lid:** High-dome design for cooking larger items, with built-in thermometer.
- **Cooking Grates:** Porcelain-enameled, cast-iron grates for superior heat retention and searing.
- **Burner System:** Dual-burner system, including a main burner and an exclusive Plus burner (+) for extended temperature range.
- **Control Knobs:** For precise temperature adjustment of each burner.
- **Ignition Button:** For easy electronic ignition.
- **Grease Management System:** Front-facing grease tray and catch pan for easy cleaning.

- **Side Tables:** Detachable and stowable side tables for preparation space.
- **Frame:** Sturdy cast iron frame.



Figure 1: Front view of the Weber Q 2800N+ Liquid Propane Grill, showcasing its compact design and extended side tables.

SETUP AND ASSEMBLY

The Weber Q 2800N+ grill requires some assembly. Follow these general steps:

Unpacking

- Carefully remove all components from the packaging.
- Check the packing list to ensure all parts are present and undamaged.
- Keep packaging materials until assembly is complete in case parts need to be returned.

Assembly Steps

1. Attach the main body of the grill to the frame according to the included hardware and instructions.
2. Install the porcelain-enameled cast-iron cooking grates into the grill body.
3. Slide the front-facing grease tray into its designated slot.
4. Attach the detachable side tables. These can be stowed within the cradle of the grill when not in use.
5. Connect the LP gas cylinder to the regulator and ensure all connections are tight.



Figure 2: Side view of the grill, illustrating the extended side tables and control knobs.

OPERATING INSTRUCTIONS

Connecting Propane

- Ensure the grill control knobs are in the OFF position.
- Connect the regulator hose to the LP cylinder valve. Hand-tighten firmly.
- Slowly open the LP cylinder valve fully.

Ignition

1. Open the grill lid.
2. Turn the main burner control knob to the HIGH position.
3. Press and hold the electronic ignition button until the burner ignites.
4. If the burner does not ignite within 5 seconds, turn the control knob to OFF, wait 5 minutes, and repeat the process.

Temperature Control

The Weber Q 2800N+ offers a wide temperature range from 250°F to 700°F. The built-in lid thermometer provides precise temperature readings.

- **Main Burner:** Controls the primary heat for general grilling.
- **Plus Burner (+):** Use this burner in conjunction with the main burner for high-heat searing, or alone for maintaining low temperatures suitable for baking or slow roasting.

Cooking Techniques

- **Direct Grilling:** For searing steaks, burgers, and chops. Use both burners for high heat.
- **Indirect Grilling:** For roasting larger cuts of meat or delicate items. Turn off one burner and place food over the unlit section.
- **Baking/Roasting:** Utilize the Plus burner (+) alone or with the main burner on low for temperatures around 250°F. The high-dome lid accommodates larger foods like whole chickens.
- **Griddle Cooking:** A griddle insert (sold separately) can be used for breakfast items like bacon, eggs, and pancakes, or for

fajitas and smashed burgers.



Figure 3: Grilled kebabs demonstrating the grill's cooking capacity.



Figure 4: Versatile cooking with a griddle insert, showing steaks, bacon, and eggs.

MAINTENANCE AND CARE

Regular cleaning and maintenance will extend the life and performance of your grill.

Cleaning the Grates

- After each use, while the grates are still warm, brush off any food residue with a grill brush.
- For deeper cleaning, allow grates to cool, then wash with warm soapy water and rinse thoroughly.

Grease Management

- The front-facing grease tray allows for quick and easy disposal of drippings.
- Regularly check and empty the disposable catch pan liner located in the grease tray. Replace as needed.



Figure 5: Easy access to the front-facing grease tray for cleaning.

Exterior Care

- Wipe down exterior surfaces with a damp cloth and mild detergent.
- Avoid abrasive cleaners that can damage the finish.
- Store the grill in a dry, protected area when not in use, or use a grill cover.

TROUBLESHOOTING

If you encounter issues with your grill, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Burner fails to ignite	No gas flow; clogged burner ports; faulty igniter.	Check LP cylinder connection and gas level; clean burner ports; check igniter electrode.

Problem	Possible Cause	Solution
Low heat output	Low gas pressure; clogged burner; regulator issue.	Ensure LP cylinder valve is fully open; clean burner; reset regulator.
Flare-ups	Excess grease buildup; high heat setting.	Clean grease tray and cooking grates; reduce heat; trim excess fat from food.
Uneven heating	Clogged burner ports; wind interference.	Clean burner ports; reposition grill away from strong winds.

SPECIFICATIONS

Feature	Detail
Brand	Weber
Model Name	Weber Q 2800N+ Liquid Propane Grill, Charcoal Grey
Item Model Number	1500378
Product Dimensions	19.7"D x 30"W x 16.7"H
Item Weight	50.9 pounds
Fuel Type	Gas (Liquid Propane)
Cooking Surface Area	320 Square Inches (approx.)
Temperature Range	250°F - 700°F
Material	Cast Iron (grates, frame, handle)
Finish Type	Porcelain Enameled
Special Feature	Superior Heat Retention, Plus burner (+)
Included Components	User Manual

WARRANTY AND SUPPORT

Weber products are known for their quality and durability. Your Weber Q 2800N+ Liquid Propane Grill comes with a manufacturer's warranty covering defects in materials and workmanship. For specific warranty details, including coverage periods and terms, please refer to the warranty card included with your grill or visit the official Weber website.

For technical assistance, replacement parts, or any questions regarding your grill, please contact Weber Customer Service. Contact information can typically be found in your user manual or on the Weber website. Always provide your grill's model number and serial number when contacting support to ensure efficient service.

Online Resources: For additional tips, recipes, and product registration, visit the official Weber website:www.weber.com

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