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Weber E-325

Weber SPIRIT 3-Burner Grill E-325 Liquid Propane Black - Instruction Manual

Model: E-325 | Brand: Weber

1. PRODUCT OVERVIEW

The Weber Spirit E-325 Liquid Propane Grill is designed to enhance your outdoor cooking experience. This 3-burner gas grill features a powerful Sear Zone for intense heat, Snap-Jet Ignition for easy startup, and versatile Weber Works™ side rails for accessories. Its durable construction ensures consistent performance and easy maintenance.



Image: Front view of the Weber Spirit E-325 Liquid Propane Grill, showcasing its three control knobs, Sear Zone, and side tables.

2. SAFETY INFORMATION

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

- **Outdoor Use Only:** This grill is for outdoor use only. Do not operate indoors or in an enclosed area.
- **Ventilation:** Ensure adequate ventilation around the grill. Maintain proper clearances from combustible materials.
- **Propane Tank:** Use only approved liquid propane (LP) gas tanks. Always check for gas leaks before each use.
- **Supervision:** Never leave a lit grill unattended. Keep children and pets away from the grill.
- **Hot Surfaces:** Grill surfaces become extremely hot during operation. Use heat-resistant gloves and tools.
- **Grease Fires:** Clean the grease management system regularly to prevent grease fires.

3. PRODUCT FEATURES

- **Boost Burners:** Unleash 40% more power in the largest Sear Zone for intense searing.
- **Weber Works™ Side Rails:** Compatible with snap-on accessories (sold separately) like bottle holders, extra tool hooks, and flexible lighting.
- **Precise Heat Control:** Achieve consistent temperatures quickly for even cooking.
- **Snap-Jet Ignition:** Easily light individual burners with one hand.
- **Porcelain-Enameled, Cast-Iron Grates:** Retain heat evenly, easy to clean, and durable.
- **Cast-Aluminum Cook Box:** Resists elements, prevents rusting and peeling.
- **Stainless Steel Flavorizer Bars:** Catch and vaporize juices for enhanced flavor, prevent flare-ups.
- **Grease Management System:** Features a large drip pan and removable grease tray for easy cleaning.
- **Tool Hooks:** Four integrated hooks keep grilling tools handy.



Image: A hand adjusting the control knob for the Sear Zone, highlighting the precise temperature control.

4. SETUP AND ASSEMBLY

Your Weber Spirit E-325 grill requires assembly. While assembly is generally straightforward, it is recommended to carefully review the included pictorial instructions before beginning. Ensure all parts are present and accounted for. Assembly typically takes a few hours.

Assembly Tips:

- **Unpack Carefully:** Lay out all components and hardware in an organized manner.
- **Follow Instructions:** Adhere strictly to the step-by-step pictorial guide provided with your grill. Pay close attention to the orientation of parts.
- **Two-Person Assembly:** Some steps may be easier with the assistance of another person, especially when lifting or aligning larger components.
- **Tool Check:** Ensure you have all necessary tools as specified in the manual.



Image: An assembled Weber Spirit E-325 grill, ready for use. Proper assembly ensures stability and safe operation.

5. OPERATING INSTRUCTIONS

5.1. Initial Startup and Leak Test

Before first use and after every tank change, perform a leak test. Apply a soapy water solution to all gas connections. Bubbles indicate a leak. Tighten connections or replace parts as needed. Do not operate the grill if a leak is detected.

5.2. Lighting the Grill

1. Open the grill lid.
2. Ensure all burner control knobs are in the "OFF" position.
3. Slowly open the LP tank valve fully.
4. Press and turn the far-left burner control knob to the "START/HIGH" position. The Snap-Jet Ignition will ignite the burner.
5. Once the first burner is lit, turn on adjacent burners as needed.
6. Close the lid to preheat the grill to your desired temperature.

5.3. Using the Sear Zone

The Sear Zone provides concentrated high heat for perfect searing. To activate, turn the two red Boost Burner knobs to their highest setting. Allow the Sear Zone to preheat for 5-10 minutes before placing food directly over it for optimal sear marks.



Image: Steaks and asparagus cooking on the grill, demonstrating the effective heat distribution and searing capability.

5.4. Utilizing Weber Works™ Accessories

The side rails of your grill are designed to accommodate various Weber Works™ snap-on accessories (sold separately). These accessories provide additional functionality and convenience, such as extra storage or lighting. Simply snap them onto the designated points on the side rails.



Image: A side table being folded down, illustrating the space-saving design and potential for accessory integration.

5.5. Official Product Videos

For visual guidance on setup, operation, and maintenance, please refer to the official Weber product videos below:

Your browser does not support the video tag.

Video: "Weber Spirit Gas Grills Training 2025". This video provides comprehensive training on the features and operation of Weber Spirit Gas Grills, including the E-325 model.

Your browser does not support the video tag.

Video: "Weber Spirit Gas Grills 2025". This video offers an overview of the Weber Spirit Gas Grills lineup for 2025, showcasing key functionalities and design elements relevant to your E-325 grill.

6. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your Weber grill.

- **Grates Cleaning:** After each use, brush the porcelain-enamelled, cast-iron grates with a grill brush while they are still warm. For deeper cleaning, wash with warm soapy water.
- **Grease Management System:** Regularly check and clean the large drip pan and removable grease tray. This prevents grease buildup and reduces the risk of flare-ups.
- **Flavorizer Bars:** Inspect Flavorizer Bars periodically. Brush off any food debris. These bars are crucial for vaporizing drippings and protecting burners.
- **Exterior Cleaning:** Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
- **Burner Maintenance:** Ensure burner ports are clear of debris. Use a wire brush to clean if necessary.



Image: Buns and corn on the cob on the warming rack, illustrating the grill's capacity and features that require regular cleaning.

7. TROUBLESHOOTING

Common Issues and Solutions

Problem	Possible Cause	Solution
Burner not lighting	Gas flow issue, clogged burner port, igniter problem.	Check LP tank level, ensure tank valve is fully open, clear burner ports, check igniter electrode.
Low heat output / Grill not getting hot enough	Low gas flow (bypass mode activated), low LP tank, regulator issue.	Perform a gas flow reset (turn off grill, tank, disconnect, wait, reconnect, open tank slowly), replace LP tank, check regulator for damage.
Flare-ups	Excessive grease buildup, high fat content food, too high temperature.	Clean grease management system and Flavorizer Bars regularly, trim excess fat from food, reduce heat.
Difficulty moving grill	Heavy unit, wheels on one side only.	Lift the stationary leg side slightly to engage wheels for movement. Consider aftermarket casters if frequent movement is required.

8. SPECIFICATIONS

Feature	Detail
Brand	Weber

Feature	Detail
Model Name	Spirit E-325
Product Dimensions	26.6"D x 48.3"W x 46.2"H
Color	Black
Fuel Type	Liquid Propane (LP) Gas
Main Burner Count	3
Heating Power	19000 British Thermal Units
Cooking Surface Area	360 Square Inches
Material	Porcelain Enamel, Metal (Frame), Stainless Steel (Handle)
Item Weight	98.12 Pounds
Assembly Required	Yes
UPC	077924016059

9. WARRANTY AND SUPPORT

Your Weber Spirit E-325 Liquid Propane Grill is backed by a **10-year limited warranty**. This warranty covers specific components against defects in material and workmanship under normal use and maintenance.

For detailed warranty information, to register your product, or for technical support and parts inquiries, please visit the official Weber website or contact Weber customer service directly. It is recommended to register your grill to facilitate any future warranty claims.

Contact Information: Please refer to the contact details provided in your grill's packaging or on the official Weber website for the most current support options.

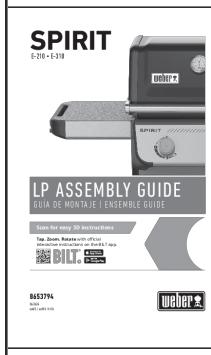
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Related Documents - E-325



[Weber Spirit E-325 Quick Start Guide: Grilling and Cooking Instructions](#)

A comprehensive quick start guide for the Weber Spirit E-325 barbecue, covering direct and indirect cooking methods, preheat settings, and essential tips for optimal grilling performance.



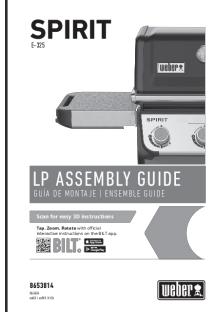
[Weber Spirit E-210/E-310 LP Gas Grill Assembly Guide](#)

Comprehensive assembly instructions for the Weber Spirit E-210 and E-310 Liquid Propane (LP) gas grills. This guide details required tools, lists all parts and hardware, and provides step-by-step instructions for building your grill.



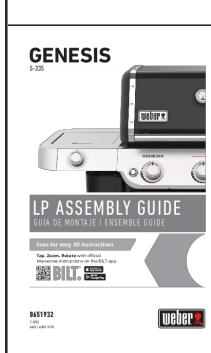
[Weber Spirit LP Gas Grill Owner's Manual](#)

Comprehensive owner's manual for Weber Spirit LP gas grills, covering safety, installation, operation, cleaning, maintenance, and troubleshooting. Includes model information and warranty details.



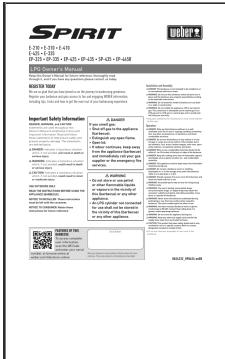
[Weber Spirit E-325 LP Gas Grill Assembly Guide](#)

Step-by-step instructions for assembling your Weber Spirit E-325 LP gas grill, including parts lists, hardware identification, and assembly procedures.



[Weber Genesis S-335 LP Gas Grill Assembly Guide](#)

Comprehensive assembly instructions for the Weber Genesis S-335 LP Liquid Propane Gas Grill. This guide provides detailed steps, parts lists, tool requirements, and important safety information, with all content presented in English for clarity and accessibility.



[Weber Spirit LPG Owner's Manual: Installation, Operation, and Safety](#)

Comprehensive owner's manual for Weber Spirit LPG barbecues, covering installation, safety guidelines, operation, maintenance, and troubleshooting. Includes model information for E-210, E-310, E-410, E-425, E-335, EP-325, EP-425, EP-435, EP-445R, and SP-435.