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Weber E-325

Weber SPIRIT 3-Burner Grill E-325 Natural Gas Instruction Manual

Model: E-325 | Brand: Weber

PRODUCT OVERVIEW

The Weber Spirit E-325 Natural Gas Grill is a reinvented 3-burner gas grill designed for enhanced grilling performance. It features a powerful Sear Zone for bold sear marks, Snap-Jet Ignition for easy lighting, and precise heat control across the grates. The grill also incorporates the Weber Works™ system for versatile accessory integration and convenient storage solutions. Its durable construction includes porcelain-enameled, cast-iron grates and a cast-aluminum cook box, ensuring longevity and ease of maintenance.

SETUP AND ASSEMBLY

Assembly of the Weber Spirit E-325 grill is designed to be straightforward. All necessary parts and hardware are included, and components are engineered for precise fitting. Typical assembly time is approximately 90 minutes. Ensure all packaging materials are removed and components are accounted for before beginning assembly. Refer to the detailed assembly instructions provided in the product packaging for step-by-step guidance.



Figure 1: Front view of the Weber Spirit E-325 Natural Gas Grill, showcasing its black finish and control panel.

OPERATING INSTRUCTIONS

Ignition and Heat Control

The Spirit E-325 features Snap-Jet Ignition, allowing for easy, one-handed lighting of each individual burner. Simply press and turn the control knobs to ignite. The grill provides precise heat control, offering a full range of temperatures from high to low for versatile cooking.



Figure 2: A hand adjusting a control knob on the grill's control panel, demonstrating the Snap-Jet Ignition system.

Sear Zone Functionality

The integrated Sear Zone utilizes two red Boost Burner knobs to unleash 40% more power, creating an extra-large, high-heat area for bold, flavorful sear marks on meats, fish, and vegetables. This feature is ideal for achieving professional-grade searing results.



Figure 3: Steaks being grilled on the Sear Zone, illustrating the intense heat and resulting sear marks.

Grilling Surface and Even Heat

The grill features porcelain-enamedled, cast-iron grates that retain heat evenly, ensuring consistent cooking across the entire surface. This even heat distribution prevents hot spots and allows for perfectly grilled meals from corner to corner.



Figure 4: Various food items, including buns on the warming rack, cooking on the grill's main grates.

Weber Works™ Prep, Cook, and Store System

The Weber Works™ system allows for seamless integration of snap-on accessories (sold separately) onto the side rails. This system enhances preparation, cooking, and storage capabilities, maximizing your grilling space. Accessories such as a Bottle Holder, extra Tool Hooks, and Flexible Lighting can be added.



Figure 5: The Weber Works™ system with a cutting board insert and a condiment holder attached to the side rail.

Digital Thermometer

A digital thermometer is integrated into the grill, providing accurate and easy-to-read temperature monitoring for precise cooking control, day or night.

Mobility and Storage

The grill is equipped with upgraded locking swivel casters, allowing for easy movement and secure positioning. For smaller spaces, the hammertone metal side tables conveniently fold down, aiding in compact storage.



Figure 6: A side table being folded down, demonstrating the space-saving design.

Weber Crafted® Collection Compatibility

The Spirit grill is compatible with the Weber Crafted® system (frame kit and cookware sold separately). This allows you to replace the grates with specialized cookware like a pizza stone or a wok, expanding your cooking possibilities beyond traditional grilling.

Rotisserie Compatibility

The grill is designed to accommodate a rotisserie (sold separately), enabling slow-roasting of whole chickens or other large cuts of meat for tender, juicy results.

Official Product Video

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Video 1: An official overview of the Weber Spirit Gas Grills, demonstrating key features such as the Sear Zone, Snap-Jet Ignition, Weber Works system, and various cooking capabilities. This video provides a visual guide to the grill's operation and versatility.

MAINTENANCE AND CLEANING

- Grates:** The porcelain-enamedled, cast-iron grates are designed for easy cleaning. Allow them to cool, then brush off any food residue.
- Grease Management System:** The grill features a grease management system with a large drip pan and a

removable grease tray. This system efficiently funnels grease away from the burners, preventing flare-ups and simplifying cleaning. The tray slides out for quick and easy maintenance.

- **Cook Box:** The cast-aluminum cook box is built to withstand the elements and resist rusting and peeling, requiring minimal maintenance for durability.
- **Exterior:** Regularly wipe down the exterior surfaces with a damp cloth and mild detergent to maintain appearance.

TROUBLESHOOTING

For common issues such as ignition problems or uneven heating, first ensure the gas supply is properly connected and the tank (if applicable) has sufficient fuel. Check burner tubes for any blockages and ensure control knobs are correctly aligned. For persistent issues, refer to the comprehensive troubleshooting section in your full product manual or contact Weber customer support.

SPECIFICATIONS

Feature	Detail
Brand	Weber
Model Name	Spirit E-325
Product Dimensions	26.6"D x 48.3"W x 46.2"H
Fuel Type	Natural Gas
Main Burner Count	3
Cooking Surface Area	360 Square Inches
Heating Power	19000 British Thermal Units
Material	Porcelain Enamel, Metal
Item Weight	98.12 Pounds
Assembly Required	Yes
Special Feature	Clean With Ease

WARRANTY AND SUPPORT

The Weber Spirit E-325 Grill is backed by a **10-year limited warranty**, ensuring long-term reliability and peace of mind. For any product inquiries, technical assistance, or warranty claims, please contact Weber customer support. Detailed contact information can be found on the official Weber website or within your product packaging. For additional support and resources, visit the [Weber Store on Amazon](#).