

Barbeque Grills – November 2006

“Big John” Fina tells us that since 1995 all regulators (the part that attaches to the gas tank to regulate the flow of gas) have included a safety device that restricts the gas flow in the event of a gas leak. But, you can inadvertently activate the safety device without having a gas leak. I know, it happened to me and it happened to John.

This typically occurs if you open the LP tank valve rapidly or if one or more of the burner control knobs is



in an open position when opening the LP tank valve. If you do activate the gas regulator safety device, the grill will only reach temperatures between 250 and 300F even with all burners on the high setting. To reset the gas regulator safety device: Close the LP tank valve. Turn all burner control knobs to the OFF position.

Disconnect the regulator from the LP tank. Open the lid of the grill. Wait at least five minutes if the barbecue had been lit. Turn burner control knobs to HIGH. Wait at least 1 minute. Turn burner control knobs OFF. Re-connect the regulator to the LP tank. SLOWLY turn the LP tank valve all the way open. With the lid open, turn the front burner control knob to the HIGH position (for Summit gas grills, turn on the left burner in the selected Heat Zone). Ignite the grill by pushing the crossover ignition button several times. After the front burner is lit, turn the middle burner control knob (if your barbecue has three burners) and then the rear burner control knob to the HIGH position. (For Summit gas grills, turn on the right burner). Close the barbecue lid. The barbecue should reach 500 to 550 degrees in 10 - 15 minutes. To keep the regulator flow valve from tripping again when you are done grilling always turn all burner control knobs to the OFF position and turn off the LP tank valve last.

Lighting problems: If you can light the grill with a match but not with your igniter you may have an ignition switch problem. Check your igniter switch. Is it making a clicking noise? If the igniter does not click, it is not aligned correctly with the gray rocker switch. To align it, remove the control panel (consult your owner's manual for instructions). Once the control panel is removed, check the position of the igniter. It should be tightly secured with the lock nut in the smaller hole of the keyhole frame. If the igniter has clips on the sides, rather than a lock nut, make sure it is completely “snapped” into place. If the igniter is

aligned properly, make sure the control panel is not loose. There should be two fasteners holding the panel in place.

Next, check to see if the igniter wires are loose. The white and black wires should be secured at both ends. Then check the position of the metal tab protruding from the cookbox where the white wire attaches. This tab must be 45 degrees away from the cookbox to avoid a shorted circuit.

Finally, very humid or rainy weather can cause moisture to collect on the end of the probe and make the igniter unable to spark. To remedy this condition, light the grill with a match. The heat from the grill will warm the probe and should fix the problem.

If you cannot light the grill with a match you probably have a gas flow problem (the grill, not you). Have you cleaned your burner tubes recently? It is very important that the portholes of the burner tubes are clear of any blockage. If the gas flow is restricted, the igniter will struggle to light. To clean your tubes, brush the portholes with a steel wire brush in an up and down motion. This cleaning should be part of your routine maintenance.

Maintaining your Flavorizer Bars is simple and easy. Regularly doing the burn-off/brush routine should keep your Flavorizer Bars clean. Start by doing a burn-off (turning all burners on high for 15 minutes with the lid closed) before or after grilling. (If you have cast iron grates, remove before burning off.) This will turn the accumulated debris on your Flavorizer Bars into ashes. Then when the grates are cool, lift them out and brush off the bars with a brass brush.

If a more thorough cleaning is necessary, have your partner do it or take the bars out of the grill, put them in the sink and clean with some soapy water and an SOS pad. If using dishwashing liquid in the water, do not use anything lemon-or citrus-based. Rinse thoroughly and towel dry. Do not let them drip dry, as this may cause them to rust prematurely.

Walt Trevaskis uses bungee cords to keep his grill cover on in the winter months, I do the same to with my patio furniture to keep them together and prevent them from blowing away.

Most of the info above came from Weber's web-site - <http://www.grillsearch.com/html/webergrills.html>

Next month....Garage Refrigerators - Bob Mattsson - www.unc-1.com/bobsplace.htm