

Gas barbecue guide

Weber Spirit II E-210 · Coral Gas Prime cylinder

Please read before your first barbecue. It takes 3 minutes.

1 Before you light



Your Weber and the Coral Gas Prime cylinder

- Use the barbecue **outdoors, where it stands**. Do not move it while it is lit or hot.
- Keep at least **65 cm clear** behind and beside it. Nothing flammable nearby, and no cover on it while hot.
- **Check the grease tray:** pull the catch pan (under the barbecue) forward. If the disposable drip tray is full, replace it. Never line it with foil.
- Check that the gas hose is not cracked, cut or kinked. If it is, do not use the barbecue and call us.
- Keep children and pets away. The whole barbecue gets hot.

2 Open the gas at the cylinder

Both barbecue knobs must be at OFF before you open the gas. If a knob is on, a safety valve in the regulator can reduce the flame.



CLOSED gauge upside down



OPEN gauge faces you

To open: turn the red regulator on top of the cylinder **anti-clockwise** until the gauge turns to face you.

To close: turn it **clockwise** back to the closed position.

Gauge: green = enough gas. **Red = almost empty.** A full spare cylinder is in the basement of your villa. Message us and we will change it for you.

3 Light the barbecue

1. **Open the lid** (always keep it open while lighting).
2. Check both knobs are at **OFF**: push in and turn clockwise.
3. Open the gas at the cylinder (step 2).
4. Push in the **left knob (burner 1)** and turn it anti-clockwise to **START/HIGH**.
5. Press and hold the **ignition button**. You will hear ticking.
6. Look through the grates to check that burner 1 is lit.
7. Then turn on the **right knob (burner 2)**. It lights from burner 1.

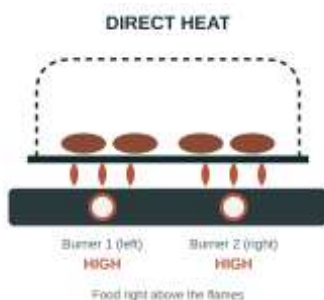
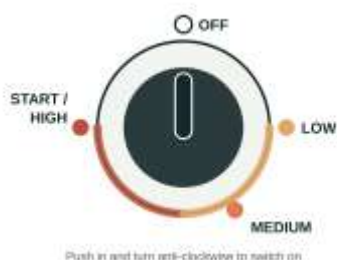
Not lit within 4 seconds?

Turn the knob back to OFF and **wait 5 minutes** for the gas to clear before trying again. Never lean over the open barbecue.

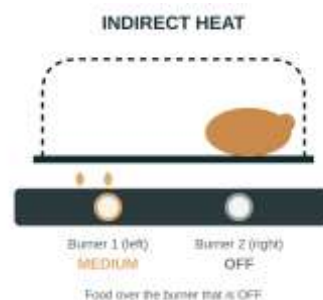
Lighting with a match: the matchstick holder hangs under the left side table. Put a match in it, strike it, and hold it down through the grates next to burner 1. Then push in the left knob and turn it to START/HIGH.

4 Preheat and cook

Close the lid and preheat with both burners on **START/HIGH for 10–15 minutes** (about 260 °C on the lid thermometer). Then brush the grates with the grill brush and turn the knobs to the heat you need.



Burgers, steaks, sausages, chops, fish fillets, vegetables: food that cooks in under 20 min.



Whole chicken, ribs, roasts, whole fish, larger pieces: 20 min or more.

- **Keep the lid closed** while cooking: more even heat, fewer flare-ups.
- Turn food only once, and leave some free space on the grates to move things around.
- Use the barbecue gloves and long tongs. Never leave the barbecue unattended while it is on.

5 When you have finished

1. Turn **both knobs to OFF** (push in and turn clockwise).
2. **Close the gas at the cylinder**: turn the regulator clockwise (gauge upside down).
3. Let the barbecue cool down before touching the grates, the grease tray or putting the cover on.

No need to clean the inside, we take care of it. If you like, brush the grates while they are still warm.

SAFETY

If you smell gas: turn off the gas at the cylinder, turn both knobs to OFF, put out any flame and open the lid. If the smell continues, move away from the barbecue and call us. In an emergency call **112**.

Flare-up or grease fire: turn off all burners and keep the lid closed until the fire is out. Never use water.

Never use the barbecue indoors or under a roof or awning, and never use charcoal or lighter fluid in it.

6 Quick fixes

No ticking when you press the ignition

Light it with a match (step 3) and let us know. The ignition battery may need changing.

Small flame or it will not get hot

Close the cylinder, set both knobs to OFF, wait 5 minutes, then open the cylinder slowly and light again. Check the gauge is not in the red.

Yellow, lazy flames and a smell of gas

Turn everything off and call us.

Lots of flare-ups

Keep the lid closed and move food away from the flames. The grease tray may be full.

Need help? WhatsApp / call +30 694 358 7818 · [Gas cylinder video](#)



Grilling times

Approximate total times with the lid closed, after preheating. “Direct” and “indirect” are explained in section 4. Always check that chicken and pork are fully cooked.

Food	Thickness / weight	Total time	How
------	--------------------	------------	-----

RED MEAT

Steak: New York strip, rib-eye	2 cm	3–5 min	direct high heat
Filet mignon (tenderloin)	2.5 cm	6–8 min	direct high heat
Steak: Porterhouse and T-bone	2 cm	4–6 min	direct high heat
	2.5 cm	8–10 min	direct high heat
Flank steak	700–900 g	12–14 min	direct high heat
Ground beef patty	2 cm	8–10 min	direct medium heat
Tenderloin (whole)	1.3–1.8 kg	25–30 min	sear 10 min direct high heat, then 15–20 min indirect low heat

PORK

Bratwurst, fresh	140 g	10–15 min	direct low heat
Chop, boneless or bone-in	2 cm	10–14 min	sear 6 min direct high heat, then 4–8 min indirect low heat
	3 cm	14–18 min	sear 8 min direct high heat, then 6–10 min indirect low heat
Ribs, spare ribs	700–900 g	1–1.5 h	indirect low heat (with rib rack)
Tenderloin	1.3–1.8 kg	20–25 min	sear 10 min direct high heat (turn 3 times), then 10–15 min indirect low heat

POULTRY

Chicken breast, boneless	150–175 g	12–16 min	direct medium heat
Chicken pieces, bone-in	80–150 g	35–45 min	direct low heat
Whole chicken	1.8–2.7 kg	1–1.5 h	indirect medium heat (with roasting rack)
Cornish game hen	1.3–1.8 kg	30–35 min	indirect medium heat (with roasting rack)
Turkey breast, bone-in	2.25–2.7 kg	1–1.5 h	indirect low heat

SEAFOOD

Fillet: salmon, swordfish, tuna	0.5–1.25 cm	6–8 min	direct medium heat
	2.5–3 cm	8–10 min	direct medium heat
Fish fillet or steak: halibut, sea bass	0.5–1.25 cm	10–12 min	direct medium heat
	2.5–3 cm	12–14 min	direct medium heat
Shrimp	40 g	3–5 min	direct medium heat

VEGETABLES

Asparagus	1.25 cm diameter	3–5 min	direct medium heat
Corn, in husk		25–30 min	direct medium heat
Corn, husked		10–15 min	direct medium heat
Mushrooms, shiitake		8–10 min	direct medium heat
Mushrooms, portobello		12–15 min	direct medium heat
Onion	slices 1.25 cm	8–12 min	direct medium heat
Potato, whole		45–60 min	indirect medium heat
Potato	slices 1.25 cm	14–16 min	direct medium heat