

LUMIN

ELECTRIC BARBECUE



Owner's Guide

- LUMIN
- LUMIN COMPACT



REGISTER TODAY

We are so glad that you have joined us on the journey to barbecuing greatness. Register your barbecue and gain access to fun and engaging WEBER information, including tips, tricks and how to get the most out of your barbecuing experience.

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102022
enGB - English

Important Safety Information

DANGER, WARNING, and CAUTION statements are used throughout this Owner's Manual to emphasise critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.

- △ **DANGER:** Indicates a hazardous situation which, if not avoided, *will result in death or serious injury.*
- △ **WARNING:** Indicates a hazardous situation which, if not avoided, *could result in death or serious injury.*
- △ **CAUTION:** Indicates a hazardous situation which, if not avoided, *could result in minor or moderate injury.*

- △ **Read all instructions.**
- △ **Household use only.**
 - △ **CAUTION:**
- △ **To ensure continued protection against risk of electric shock, connect to properly earthed outlets only.**
- △ **Risk of electric shock, keep extension cord connection dry and off the ground.**
- △ **Hot surface.**

Installation and Assembly

- △ **WARNING**
- △ This barbecue is not intended to be installed in or on mobile homes, caravans or boats.
- △ This model of barbecue is only intended for freestanding use.
- △ Do not use this barbecue unless all of the parts are in place and the barbecue was assembled according to the assembly instructions.

△ CAUTION:

- △ To minimise the risk of property damage and/or personal injury, do not use an extension power-supply cable unless it conforms to the specifications listed in this manual.

- If it is necessary to use an extension lead it must be connected to an earthed socket. Only use a cable with a minimum thickness of 1.5 mm², with an earthed plug, suitable for use with outdoor appliances. The maximum length for the extension lead is 5 metres (16.4 feet). Keep the extension lead as short as possible. Examine the extension lead before use and replace it if damaged.
- Make sure that the lead does not represent a trip hazard.
- Keep the connections dry.
- Observe all local laws and regulations when using this appliance.

Operation

△ DANGER

- △ Only use the barbecue outdoors in a well-ventilated area. Do not use in a garage, building, covered walkway, tent or any other enclosed area or beneath overhead combustible construction.
- △ Do not use charcoal, briquettes, liquid fuel or lava rock in the barbecue.

△ WARNING

- △ Use this barbecue only as described in this manual. Misuse may cause fire, electric shock or injury.
- △ Do not use the barbecue if there are damaged, defective, or modified parts.
- △ This appliance should only be connected to an earthed socket. Do not use plug adaptors.
- △ The appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- △ Do not operate the unit if the electrical socket is damaged.
- △ Always unplug by pulling the plug. Do not pull on the cable.
- △ Do not modify the appliance. Modifications are unsafe and will void your warranty.
- △ Do not use barbecue within 3.05 m (10 feet) of any body of water, such as a pool or pond.
- △ Do not use the barbecue within 61 cm (24 inches) of combustible materials. This includes the top, bottom, back and sides of the barbecue.
- △ Keep the cooking area clear of flammable vapours and liquids, such as petrol, alcohol, etc., and flammable/combustible materials.

- △ Should a grease fire occur, close the lid, turn the power button off, unplug the barbecue from the socket and leave the lid closed until the fire is extinguished. Do not use liquid to extinguish flames.

- △ Accessible parts may be very hot. Keep young children and pets away.
- △ Children should be supervised to ensure that they do not play with the appliance.

- △ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- △ The use of alcohol, prescription drugs, non-prescription drugs or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store or operate the barbecue.

- △ Do not leave the barbecue unattended during preheating or use. Exercise caution when using this barbecue. The entire cookbox gets hot when in use.

- △ Do not move the appliance during use.

- △ Keep any electrical supply cable away from any heated surfaces. Follow cable management instructions.

- △ Locate power cable away from traffic areas. Arrange the cable so that it will not be pulled or tripped over.

- △ Do not drop the temperature controller or subject it to severe impact as it could compromise the functionality and/or safety of the unit. Do not use the appliance if it is dropped or malfunctions in any manner.

- △ Inspect the power cable and plug regularly for any signs of damage. Do not operate appliance with damaged cable or plug.

- △ To protect against electric shock, do not immerse the temperature controller, cable, plugs, probes or barbecue in water or other liquids.

- △ Operate barbecue only on a level, heat-resistant surface.

- △ Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.

△ CAUTION:

- △ Always plug the temperature controller into the barbecue before plugging power cable into the socket.
- △ When connecting this appliance to a power supply, ensure that the supply voltage corresponds with the voltage rating marked on the appliance label.
- △ Do not exceed the wattage of the electrical socket.

- △ This barbecue is intended for outdoor household use only. Do not use indoors or for commercial cooking. Do not use as a heater.

- △ Do not use the barbecue in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, lorries, estate cars, mini-vans, sports utility vehicles, mobile homes, caravans and boats.

Storage and/or Non-use

△ CAUTION:

- △ Allow the appliance to cool before moving, cleaning or storing it.
- △ Temperature controller should be removed from barbecue and stored indoors when barbecue is not in use.
- △ Cover the barbecue only when it is cool.

Keep this Owner's Manual for future reference. Thoroughly read through it and if you have any questions please contact us today using the contact information that can be found at the back of this manual.

HELLO!

We are so glad that you have joined us on the journey to barbecuing happiness. Please take some time to read through this Owner's Manual to ensure that you are up and barbecuing quickly and easily. We want to be with you for the life of your barbecue, so please take just a couple of minutes to register your barbecue. When you sign up for a WEBER account as part of your registration, we will deliver special barbecue-related content just for you to enjoy.

So, come along and join us online, on your smart device or however else you'd like to stay in touch.

Thank you for choosing WEBER. We are happy you are here.

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This appliance is rated for
220 V-240 V - 50/60Hz

Output Power (Watts):
2200-2300 W

Use only WEBER
temperature controller plug.

The WEBER Promise

At Weber, we pride ourselves on two things: making barbecues that last and providing a lifetime of excellent customer service.

Thank you for purchasing a WEBER product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 ("WEBER") prides itself on delivering a safe, durable, and reliable product.

This is WEBER's Voluntary Warranty provided to you at no extra charge. It contains the information you will need to have your WEBER product repaired in the unlikely event of a failure or defect.

Pursuant to applicable laws, the customer has several rights in case the product is defective. Those rights include supplementary performance or replacement, abatement of the purchasing price, and compensation. In the European Union, for example, this would be a two-year statutory warranty starting on the date of the handover of the product. These and other statutory rights remain unaffected by this warranty provision. In fact, this warranty grants additional rights to the Owner that are independent from statutory warranty provisions.

WEBER'S VOLUNTARY WARRANTY

WEBER warrants, to the purchaser of the WEBER product (or in the case of a gift or promotional situation, the person for whom it was purchased as a gift or promotional item), that the WEBER product is free from defects in material and workmanship for the period(s) of time specified below when assembled and operated in accordance with the accompanying Owner's Manual. (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com, or such country-specific website to which Owner may be redirected.) Under normal, private single family home or flat use and maintenance, Weber agrees within the framework of this warranty to repair or replace defective parts within the applicable time periods, limitations and exclusions listed below. TO THE EXTENT ALLOWABLE BY APPLICABLE LAW, THIS WARRANTY IS EXTENDED ONLY TO THE ORIGINAL PURCHASER AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS, EXCEPT IN THE CASE OF GIFTS AND PROMOTIONAL ITEMS AS NOTED ABOVE.

OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

To ensure trouble-free warranty coverage, it is important (but it is not required) that you register your Weber product online at www.weber.com or such country-specific website to which you may be redirected. Please also retain your original sales receipt and/or invoice. Registering your WEBER product confirms your warranty coverage and provides a direct link between you and WEBER in case we need to contact you.

The above warranty only applies if the Owner takes reasonable care of the WEBER product by following all assembly instructions, usage instructions, and preventative maintenance as outlined in the accompanying Owner's Manual, unless the Owner can prove that the defect or failure is independent of non-compliance with the above-mentioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Manual.

WARRANTY HANDLING / EXCLUSION OF WARRANTY

If you believe that you have a part which is covered by this Warranty, please contact WEBER Customer Service using the contact information on our website (www.weber.com, or such country-specific website to which Owner may be redirected). WEBER will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that repair or replacement are not possible, Weber may choose (at its option) to replace the barbecue in question with a new barbecue of equal or greater value. WEBER may ask you to return parts for inspection, shipping charges to be pre-paid.

This WARRANTY lapses if there are damages, deteriorations, discolourations, and/or rust for which Weber is not responsible caused by:

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.

The use and/or installation of parts on your WEBER product that are not genuine WEBER parts will void this Warranty, and any damages that result hereby are not covered by this Warranty. Any conversion of a gas barbecue not authorised by WEBER and not performed by a WEBER authorised service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

Cookbox:
5 years, no rust through/burn through
(2 years paint excluding fading or discolouration)

Lid assembly:
5 years, no rust through/burn through
(2 years paint excluding fading or discolouration)

Porcelain-enamelled cast iron cooking grates:
5 years, no rust through/burn through

Plastic components:
5 years, excluding fading or discolouration

All remaining parts:
2 years

DISCLAIMERS

APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS WARRANTY STATEMENT, THERE ARE EXPLICITLY NO FURTHER WARRANTY OR VOLUNTARY DECLARATIONS OF LIABILITY GIVEN HERE WHICH GO BEYOND THE STATUTORY LIABILITY APPLYING TO WEBER. THE PRESENT WARRANTY STATEMENT ALSO DOES NOT LIMIT OR EXCLUDE SITUATIONS OR CLAIMS WHERE WEBER HAS MANDATORY LIABILITY AS PRESCRIBED BY STATUTE.

NO WARRANTIES SHALL APPLY AFTER THE APPLICABLE PERIODS OF THIS WARRANTY. NO OTHER WARRANTIES GIVEN BY ANY PERSON, INCLUDING A DEALER OR RETAILER, WITH RESPECT TO ANY PRODUCT (SUCH AS ANY "EXTENDED WARRANTIES"), SHALL BIND WEBER. THE EXCLUSIVE REMEDY OF THIS WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT.

IN NO EVENT UNDER THIS VOLUNTARY WARRANTY SHALL RECOVERY OF ANY KIND BE GREATER THAN THE AMOUNT OF THE PURCHASE PRICE OF THE WEBER PRODUCT SOLD.

YOU ASSUME THE RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO YOU AND YOUR PROPERTY AND/OR TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE MISUSE OR ABUSE OF THE PRODUCT OR FAILURE TO FOLLOW INSTRUCTIONS PROVIDED BY WEBER IN THE ACCOMPANYING OWNER'S MANUAL.

PARTS AND ACCESSORIES REPLACED UNDER THIS WARRANTY ARE WARRANTED ONLY FOR THE BALANCE OF THE ABOVE MENTIONED ORIGINAL WARRANTY PERIOD(S).

THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR FLAT USE ONLY AND DOES NOT APPLY TO WEBER BARBECUES USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS, OR RENTAL PROPERTIES.

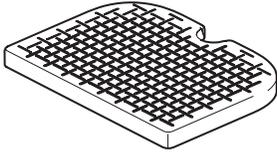
WEBER MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

Refer to International Business Units list at the end of this Owner's Manual for additional contact information.

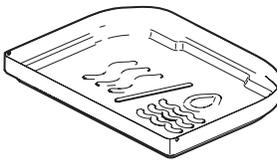
Parts List



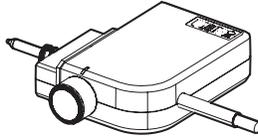
Porcelain-enamelled cast iron cooking grates:



Reversible Steam Pan



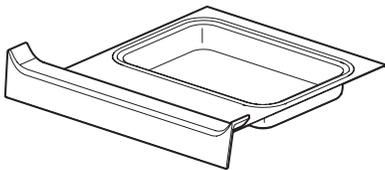
Steaming/Smoking Reservoir



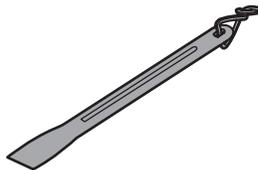
Temperature Controller



Disposable Drip Tray



Slide-Out Catch Pan



Plastic Scraper

Assembly

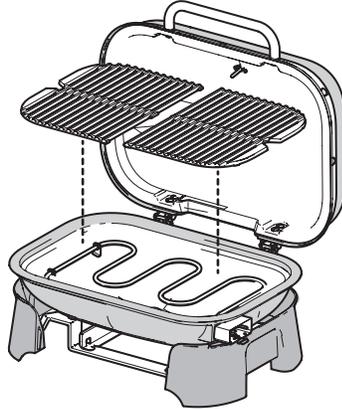
These instructions will give you the minimum requirements for assembling your Weber electric barbecue. Improper assembly can be dangerous.

⚠ WARNING: Do not modify the appliance. Modifications are unsafe and will void your warranty.

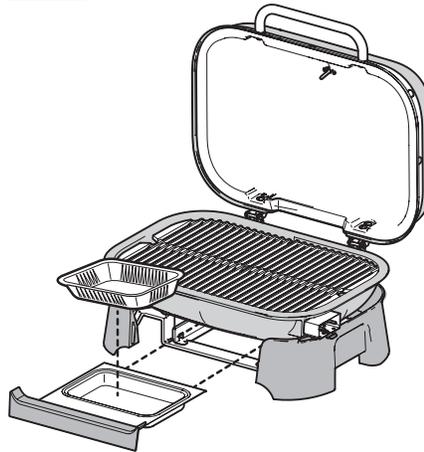
⚠ Remove all packaging materials and protective film before operating your barbecue.

- Any parts sealed by the manufacturer must not be opened or altered by the user.
- Do not cover any parts of the barbecue with aluminium foil. It may negatively impact the performance of your barbecue.

1 Install Grates

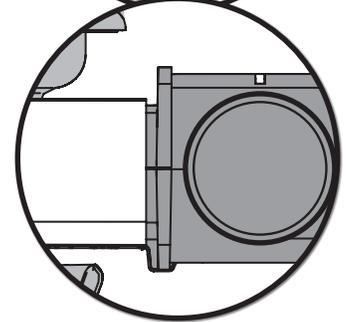
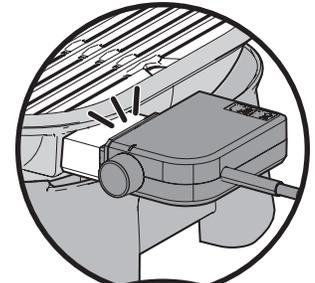
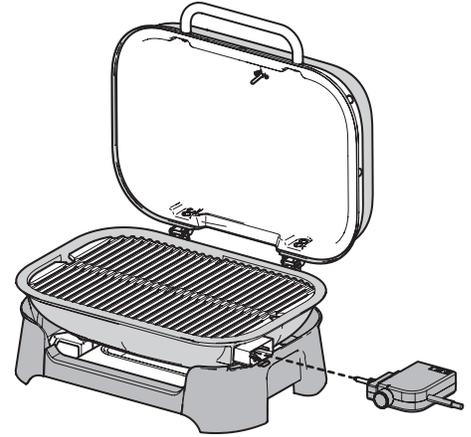


2 Install Grease Tray



3 Attach Temperature Controller

Refer to "Getting Started" for proper attachment of the temperature controller.



The barbecues that are illustrated in this Owner's Manual may vary slightly from the model purchased.

Getting Started

Attach Temperature Controller

- 1) Plug the temperature controller into the barbecue by pushing it straight onto the mounting bracket **(A)** until the controller clicks into place and sits flat to the mounting bracket. Ensure that the heating element pins are aligned with temperature controller for proper attachment **(B)**.
- 2) Route the power cable behind the barbecue, away from heated surfaces. Wrap excess cord with the cord wrap.
- 3) Plug the power cable into a grounded socket.

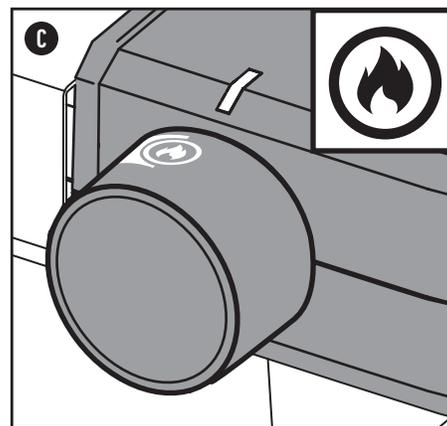
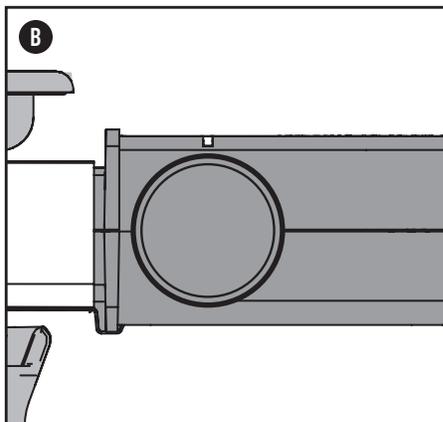
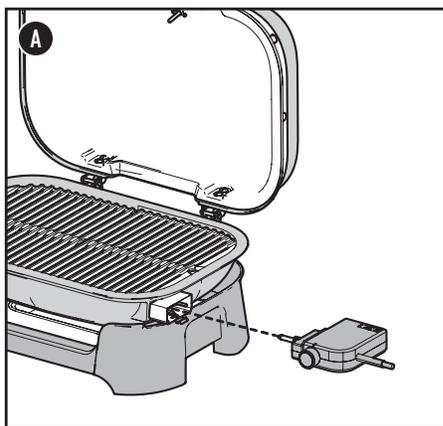
Preheat the Barbecue

Preheating the barbecue is critical to successfully using all of the barbecue's features, including barbecuing, steaming, smoking, and keeping food warm. Preheating helps to prevent food from sticking to the cooking grate and gets the cooking grate hot enough to sear properly. It also burns off residue of a previously-cooked meal.

- 1) Preheat the barbecue with the control knob in the high position **(C)**. The LED light will turn on indicating the barbecue is on.
- 2) When the temperature registers 260°C (500°F) the barbecue is preheated. This will take approximately 15 to 20 minutes depending on ambient conditions.
- 3) To barbecue at a lower temperature: Preheat as outlined above. Turn the knob counter-clockwise to the desired setting. Start barbecuing.

Ambient Conditions

Barbecuing in a colder climate or at a higher altitude will extend your cooking time. Sustained wind will lower the barbecue's internal temperature. Place barbecue so wind blows against the front of the barbecue.



Perform an Initial Burn-Off

Heat the barbecue on the highest setting, with the lid closed, for at least twenty minutes prior to barbecuing for the very first time.

⚠ WARNING

- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ Should a grease fire occur, close the lid, unplug the barbecue from the socket and leave the lid closed until the fire is extinguished. Do not use liquid to extinguish flames.
- ⚠ Do not throw open the lid or push open the lid beyond normal operation.
- ⚠ Temperature controller is not a handle. Do not lift the barbecue from the temperature controller.
- ⚠ Do not set or store items on the temperature controller.

Meal-to-Meal Upkeep

Keep it Clean

Accumulated dirt and grease may reduce barbecue performance. Factors such as altitude, wind and outside temperature can affect cooking times.

Check for Grease Before Every Cook

Your barbecue was built with a grease management system that funnels grease away from food and into a disposable container. As you cook, grease is channelled down to the slide-out catch pan and into a disposable drip pan that lines the catch pan. This system should be cleaned each and every time you barbecue in order to prevent fires.

- 1) Confirm that the barbecue is off and cool.
- 2) Remove the slide-out catch pan by pulling it forward (A).
- 3) Check for grease in the disposable drip pan that lines the slide-out catch pan. Discard disposable drip pan when necessary and replace with a new one.
- 4) Reinstall all components.

Clean the Cooking Grate After Preheating

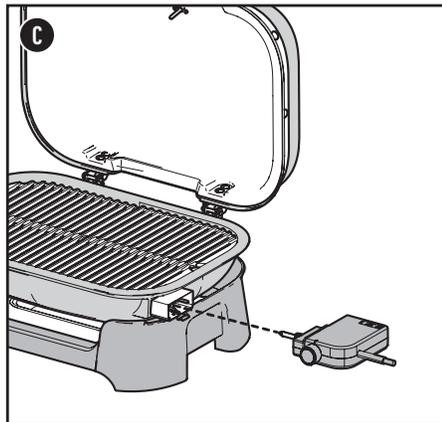
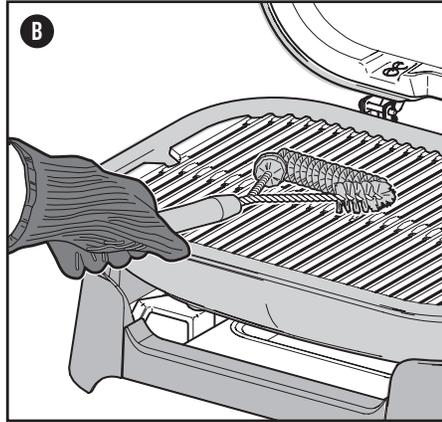
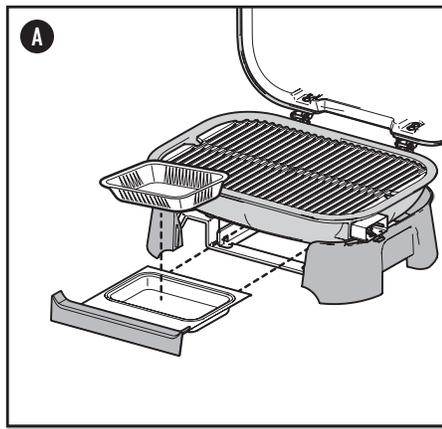
After preheating, any bits of food or debris left over from previous use will be easier to remove. Clean cooking grates will also prevent your next meal from sticking.

- 1) Brush the cooking grates with a stainless steel bristle barbecue brush (sold separately) immediately after preheating (B).

Cleaning and Storing the Temperature Controller

When cooking is complete and the barbecue is off, allow the temperature controller to cool before wiping it clean.

- 1) Unplug and remove temperature controller by pulling it side-to-side slightly until it releases from the mounting bracket (C).
- 2) Wipe down temperature controller with a microfibre cloth dampened with water and allow to completely dry. Do not use cleaners or brushes as they will scratch the surface. Never use glass cleaners on plastic. It will damage the surface. Do not immerse in water.
- 3) Store the temperature controller indoors, out of the reach of children.



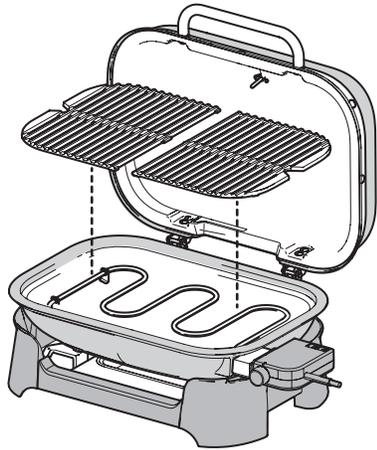
⚠ WARNING

- ⚠ The barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Do not line the slide-out catch pan or any part of the barbecue with aluminium foil.
- ⚠ Use caution when removing catch pan and disposing of hot grease.
- ⚠ Check the slide-out catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.
- ⚠ Barbecue brushes should be checked for loose bristles and excessive wear on a regular basis. Replace the brush if any loose bristles are found on the cooking grates or brush. WEBER recommends purchasing a new stainless steel bristle barbecue brush at the beginning of every spring.

⚠ CAUTION:

- ⚠ Temperature controller should be removed from barbecue and stored indoors when barbecue is not in use - out of the reach of children.

5-in-1 Versatility



High-Heat Searing Setup



Using only the porcelain-enamelled cooking grates, turn the control knob to the high setting and preheat the barbecue with the lid closed to at least 260°C (500°F).

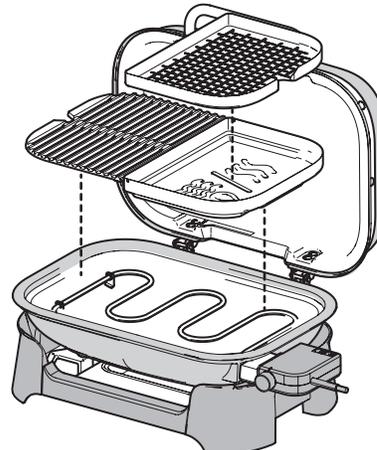
Higher preheating temperatures will provide the best searing results. Brush the cooking grates clean with a stainless steel bristle barbecue brush.

Place food on cooking grates and close the lid. Turn your food only once during the barbecuing time. Lift the lid only to turn the food or check for the doneness at the end of the recommended barbecuing time.

Firespice Smoking Chart

Enhance the flavour of your food with authentic wood fired taste. Experimenting with adding flavoured wood chips to the recipe makes smoking and barbecuing even more delicious. Firespice wood chips sold separately

	APPLE FIRESPICE	CHERRY FIRESPICE	PECAN FIRESPICE	HICKORY FIRESPICE	MESQUITE FIRESPICE
	✓	✓	✓		
	✓	✓	✓	✓	
	✓	✓	✓	✓	✓
			✓		✓
			✓	✓	✓
	✓	✓			



Steaming Setup



Powerful and ready to steam in 10 minutes.

With the barbecue OFF and cool, remove one cooking grate.

Place the water reservoir in the cookbox and fill with water up to the shelf line. Place the reversible steam pan onto the reservoir making sure the walls of the steam pan extend upwards to act as a basket for veggies or other small foods.

Close the lid. Turn the control knob to the high setting and preheat the barbecue for 10-15 minutes. Brush the cooking grates clean with a stainless steel bristle barbecue brush.

Reduce heat by turning control knob to Steam setting.

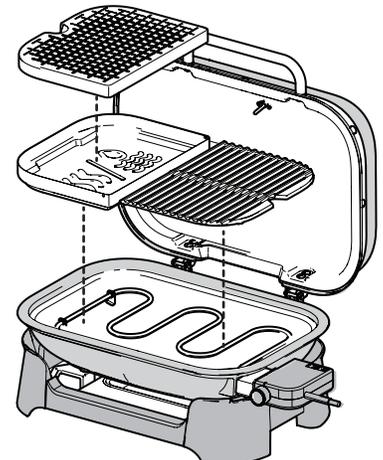
Place delicate foods into the steam pan.

Close the lid and cook your food to the desired doneness. For best results, keep the lid closed as much as possible while steaming.

Note: If cooking on the barbecue side and steam side at once, set the barbecue to the temperature that is best for your barbecued food.

Note: For the best performance, use the steam reservoir on the right-hand side of the barbecue.

Note: Lid thermometer will not show accurate temperatures with the steam system in place.



Smoke Infusion Setup



With the barbecue OFF and cool, remove one cooking grate. Place the dry reservoir in the cookbox and fill with a handful of wood chips. Do not add water. Place the reversible steam pan onto the reservoir making sure the walls of the steam pan extend downwards allowing the top surface of the pan to be flat.

Turn the control knob to the high setting and preheat the barbecue for 5-10 minutes until smoke noticeably begins to form. Brush the cooking grates clean with a stainless steel bristle barbecue brush.

Reduce heat by turning control knob to Smoke setting. Food can be placed either on the cooking grate, or directly on the surface of the pan to infuse the food with smoke flavour. Do not cover all of the holes in the pan.

Always barbecue with the lid closed to allow the smoke to fully penetrate the food.

When you're finished smoking, turn control knob off and close the barbecue lid until the wood chips have extinguished.

Note: For the best performance of smoke infusion, use the dry reservoir with wood chips on the left-hand side of the barbecue. The wood chips may be pre-soaked according to the manufacturer's instructions.

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⚠ DANGER

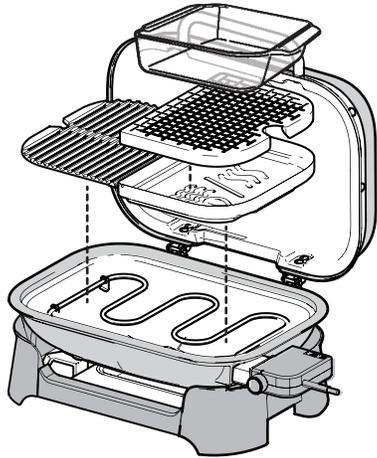
⚠ Do not use any flammable fluid or combustible products in the smoker to ignite the wood chips. This will cause serious bodily injury.

⚠ WARNING

⚠ Never use wood pellets or smoking dust in the smoker.

⚠ Never use wood that has been treated or exposed to chemicals.

⚠ Always avoid soft, resinous woods like pine, cedar and aspen.



Food Warming Setup



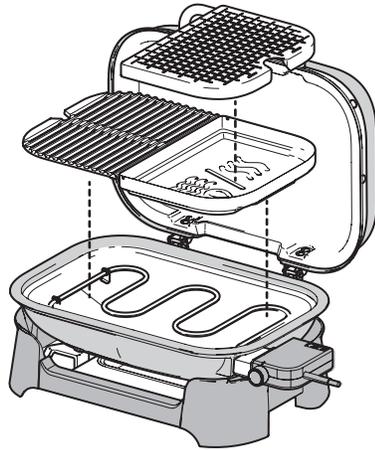
With the barbecue OFF and cool, remove one cooking grate. Place reservoir in the cookbox and fill with water up to the shelf line. Place steam pan onto the water reservoir making sure the walls of the steam pan extend downwards allowing the top surface of the pan to be flat.

Turn the control knob to the Low setting.

Place an oven-safe dish, maximum size 9.6" x 7.0" x 1.5" (24 cm x 17.75 cm x 3.8 cm) (sold separately), on the steam pan. The water in the reservoir will keep the food warm and maintain moisture without allowing it to burn.

Monitor the water level in the reservoir every 30-60 minutes and add water if necessary.

To barbecue while keeping food warm, adjust temperature controller to high while food cooks, then turn the control knob to Food Warming while serving.



Barbecue from Frozen Setup

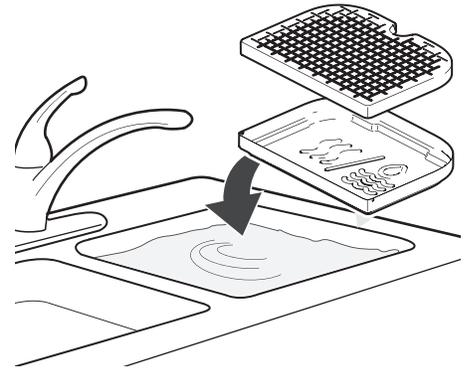


With the barbecue OFF and cool, remove one cooking grate. Place reservoir in the cookbox and fill with 1 cup (250 ml) of water. Place steam pan onto the water reservoir with either side up, and place the frozen food on the steam pan in the COLD barbecue.

Turn the control knob to the high setting and preheat the barbecue for 15 minutes. Brush the cooking grates clean with a stainless steel bristle barbecue brush.

Check if the food has defrosted after 15 minutes, or add more time if necessary.

After the food has defrosted, move the food to the cooking grate to barbecue to desired doneness.



Cleaning the Steaming/Smoking Reservoir

After each use allow components to cool, then empty the reservoir of water and ash to allow proper air flow. Wash the reservoir and steam pan with warm soapy water. Then, thoroughly rinse.

Note: Smoking will leave a "smoke" residue on the surface of the steamer/smoker. This residue cannot be removed and will not affect the function of the steamer/smoker. To a lesser degree, a "smoke" residue will accumulate on the inside of your barbecue. This residue need not be removed and will not adversely affect the function of your barbecue. Do not submerge barbecue.

Note: Remove steaming/smoking reservoir from the barbecue if not in use.

Temperature Controller Settings:



OFF

LOW/FOOD WARMING

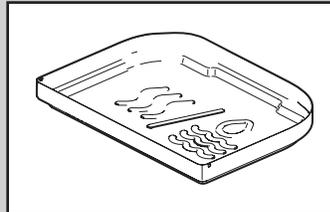
MEDIUM

SMOKE

STEAM

HIGH

Water Reservoir Capacity:



LUMIN

750 ml to shelf line/
2.8 L maximum

LUMIN COMPACT

500 ml to shelf line/
1.9 L maximum

⚠ WARNING

⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.

⚠ Do not remove hot components from the barbecue while in use.

Barbecuing Do's and Don'ts

Preheat barbecue each and every time.

If the cooking grates are not hot enough, the food will stick and you will likely never have a chance of searing your food properly or developing those handsome sear marks. Even if a recipe calls for medium or low heat, always preheat the barbecue on highest setting first.

Don't barbecue on dirty grates.

Placing food onto the cooking grates before they have been cleaned is never a good idea. Left over residue on the grates acts like glue, binding it to the grates and to your food. To avoid tasting last night's dinner on today's lunch, make sure that you are barbecuing on a clean cooking grate. Once the grates are preheated, use a stainless steel bristle barbecue brush to make a clean, smooth surface.

Be present in the process.

Before starting your barbecue, make sure that everything you need is within arm's reach. Don't forget your essential barbecuing tools, such as oiled and seasoned food, glazes or sauces and clean cooking platters for the cooked food. Having to run back to your kitchen not only means missing out on the fun, but it could also result in burning your food. French chefs call this 'mise en place' (meaning, 'put in place'). We call it 'being present'.

Create a little elbow room.

Packing too much food onto the cooking grates restricts your flexibility. Leave at least one-quarter of the cooking grates clear with plenty of space between each food item in order to get your tongs in there and easily move the food around. Sometimes barbecuing involves split-second decisions and the need to move food from one area of the barbecue to another. So give yourself enough room to barbecue.

Try not to peek.

The lid on your barbecue is for more than just keeping the rain out. Most importantly, it's for preventing too much air from getting in and too much heat and smoke from getting out. When the lid is closed, the cooking grates are hotter, the cooking times are faster and the smoky tastes are stronger.

Only flip once.

What's better than a juicy steak with a deep sear and plenty of beautifully-caramelised bits? The key to accomplishing these results is to keep your food in place. Sometimes we have the tendency to flip our food before it reaches the desired level of colour and flavour. In nearly all cases, you should turn food just once. If you are moving it more than that, you are probably also opening the lid too often which causes its own set of problems. So step back and trust the barbecue.

Deep Cleaning and Maintenance

CLEANING THE INSIDE OF THE BARBECUE

Over time, the performance of your barbecue can diminish if it has not been maintained properly. Low temperatures, uneven heat, and food sticking to cooking grates are all signs that cleaning and maintenance are overdue. When your barbecue is off and cool, start by cleaning the inside from the top down. A thorough cleaning is recommended after every five cooks. Consistent use may require more frequent cleanings.

Cleaning the Lid

From time to time you may notice 'paint-like' flakes on the inside of the lid. During use, grease and smoke vapours slowly change into carbon and deposit on the inside of your barbecue's lid. These deposits will eventually peel, and look very similar to paint. These deposits are non-toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

- 1) Use a plastic scraper to remove carbonised grease from inside the lid (A).

Cleaning the Cooking Grates

If you have been cleaning your cooking grates as recommended, the debris on your grates should be minimal.

- 1) With grates installed, brush the debris off your cooking grate with a stainless steel bristle barbecue brush (sold separately) (B).
- 2) Take the grates out and set aside.

Note: Cooking grates are dishwasher safe.

Cleaning the Bowl Liner and Cookbox

Look inside the cookbox for any grease accumulation or leftover food particles. Excessive accumulation can cause a fire.

It is recommended to use gloves when removing the heating element.

Do not use metal brushes to clean heating elements.

- 1) Remove the temperature controller.
- 2) Remove the heating element by removing the two screws on the mounting bracket until the heating element releases (C).
- 3) Slide the heating element towards the left side of the barbecue. Taking care not to bend the heating element, tilt it upwards and remove it.
- 4) Use a plastic scraper to scrape debris off of the sides and bottom of the bowl liner into the opening in the bottom of the cookbox (D). This opening funnels debris into the slide-out catch pan.
- 5) Remove and clean the slide-out catch pan. Refer to 'Meal-to-Meal Upkeep' (E).

The bottom liner of the barbecue can be removed and washed with warm soapy water. Take care not to bend the bowl liner.

After cleaning, reinstall the bowl liner. Do not operate the barbecue without the bowl liner.

To reinstall the heating elements, insert the heating elements into the corresponding holes inside the front of the barbecue. Reattach by turning screws clockwise. Do not over-tighten.

Clean heating elements by allowing food to burn off.

CLEANING THE OUTSIDE OF THE BARBECUE

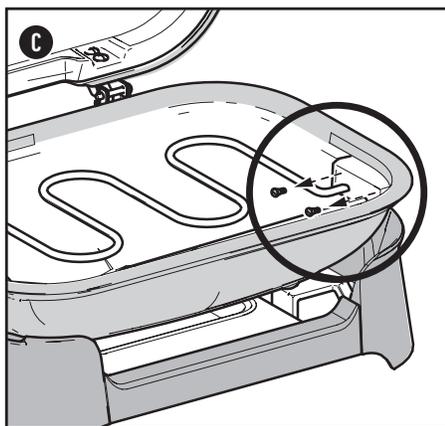
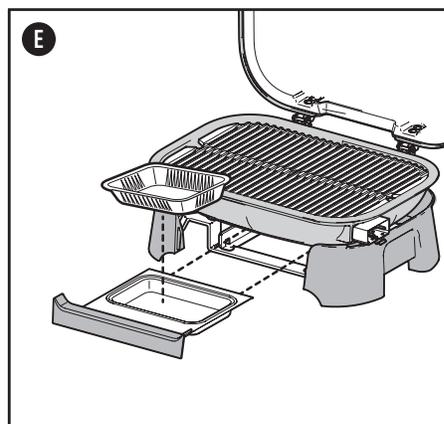
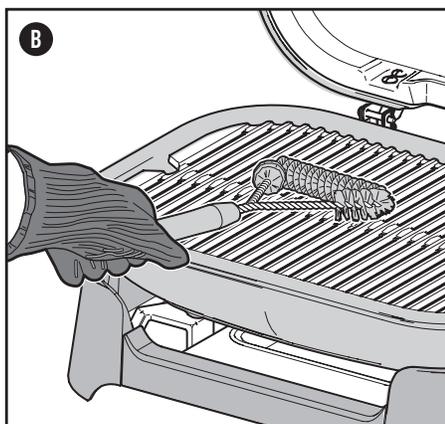
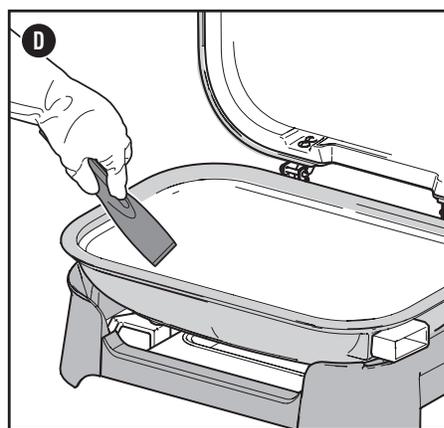
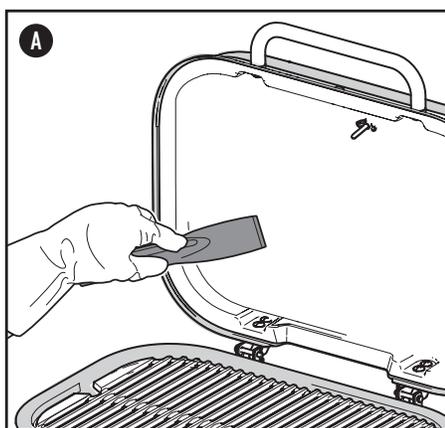
The outside of your barbecue may include aluminium, stainless steel and plastic surfaces.

WEBER recommends the following methods based on the surface type.

Cleaning Stainless Steel Surfaces

Clean stainless steel using a grease-cutting soap. Use a microfibre cloth to clean in the direction of the grain of the stainless steel. Rinse with clear water and dry thoroughly. Do not use paper towels. Do not use bleach or chlorinated cleaning products on stainless steel.

Note: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the colour of the metal by removing the top chromium oxide film coating.



Cleaning Painted Surfaces and Plastic Components

Clean painted and plastic components with grease-cutting soap. Rinse with clear water and dry thoroughly.

Cleaning the Outside of Barbecues that are in Unique Environments

If your barbecue is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your barbecue with warm soapy water. Follow up with a rinse and thorough drying. Additionally, for stainless steel parts only, you may want to apply a stainless steel polish cleaner weekly to prevent surface rust.

⚠ WARNING

- ⚠ Turn your barbecue off and wait for it to cool before thoroughly cleaning it.
- ⚠ Do not spray liquid on heating element or controller.
- ⚠ Do not immerse in water when cleaning.

⚠ CAUTION:

- ⚠ Disconnect the appliance from the supply circuit and remove the temperature controller before performing cleaning and maintenance.
- ⚠ Do not use any of the following to clean your barbecue: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleaners (kitchen cleaners) or abrasive cleaning pads.
- ⚠ Do not use metal brushes to clean heating elements. Allow food to burn off during preheating.

△ WARNING

- △ Do not attempt to make any repair to electric components or structural components without contacting Weber-Stephen Products LLC, Customer Services Department.
- △ Failure to use genuine Weber-Stephen parts for any repair or replacement will void all warranty protection.

ELECTRIC BARBECUE DOES NOT TURN ON

SYMPTOM

- Heating element does not heat when following the instructions in the 'Operation' section of this Owner's Manual.

CAUSE

SOLUTION

The temperature controller may not be properly inserted into the housing.

Remove and reinstall temperature controller. Always plug the temperature controller into the barbecue before plugging power cable into the socket.

There is a problem with the power flowing from the socket. The circuit breaker may have tripped to cause a loss of power during use.

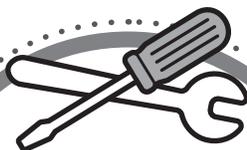
Identify other electrical devices that also lost power. Unplug these devices while using your barbecue. Check if different electrical outlets are available. Refer to "Important Safegaurds" if extension cords are needed. If your circuit breaker continues to trip during use, consult a qualified electrician.

The current limiting circuit that is built-in to the temperature controller may have interrupted the power to the barbecue.

If the temperature status indicator light is not on, unplug the power cable from the socket in order to 'reset' the current limiting circuit. Wait 30 seconds, then plug the power cable back into the socket.

**CALL
CUSTOMER
SERVICE**

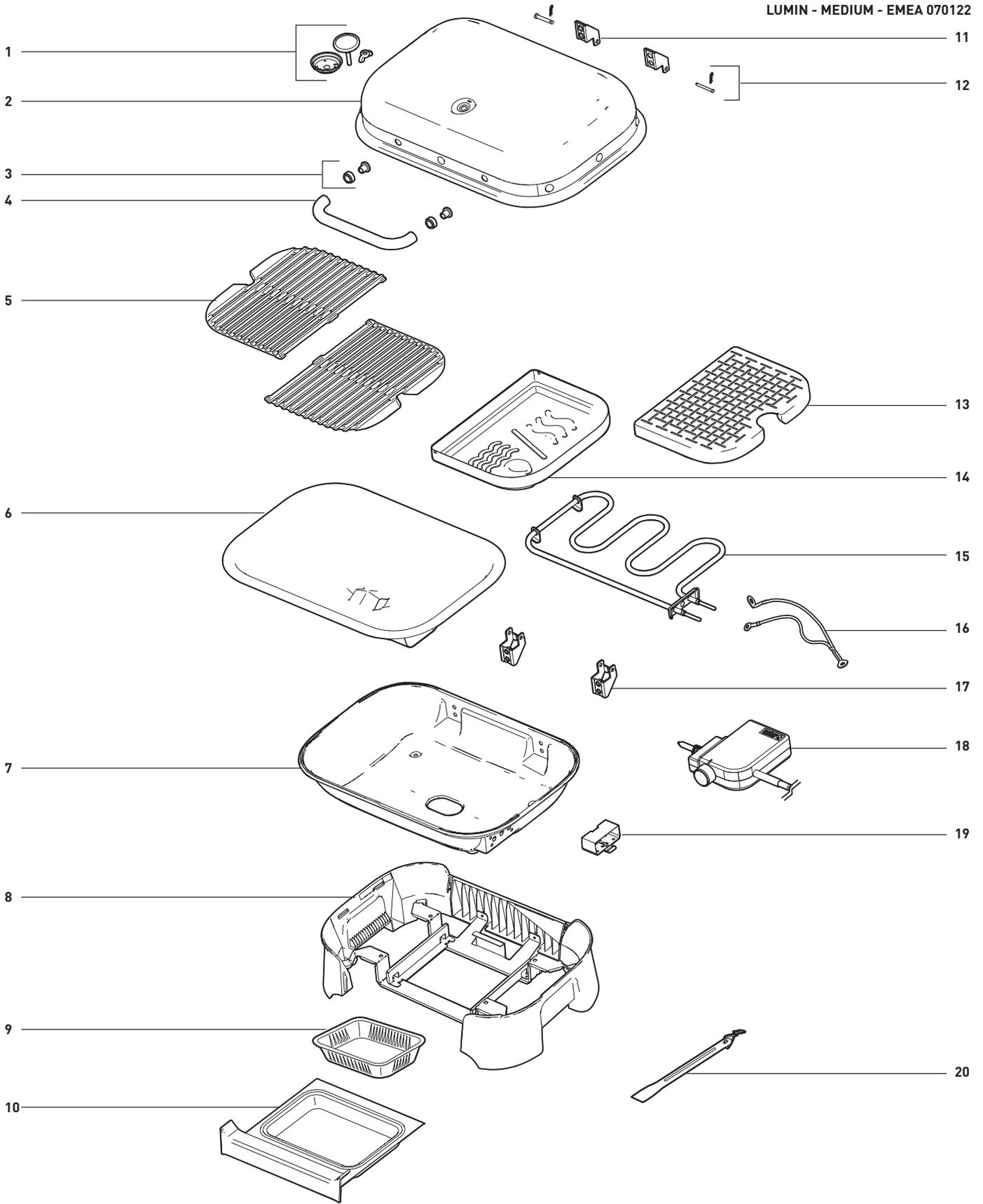
If you are still experiencing any problems, contact the Customer Service Representative in your area using the contact information that can be found on weber.com.



**REPLACEMENT
PARTS**

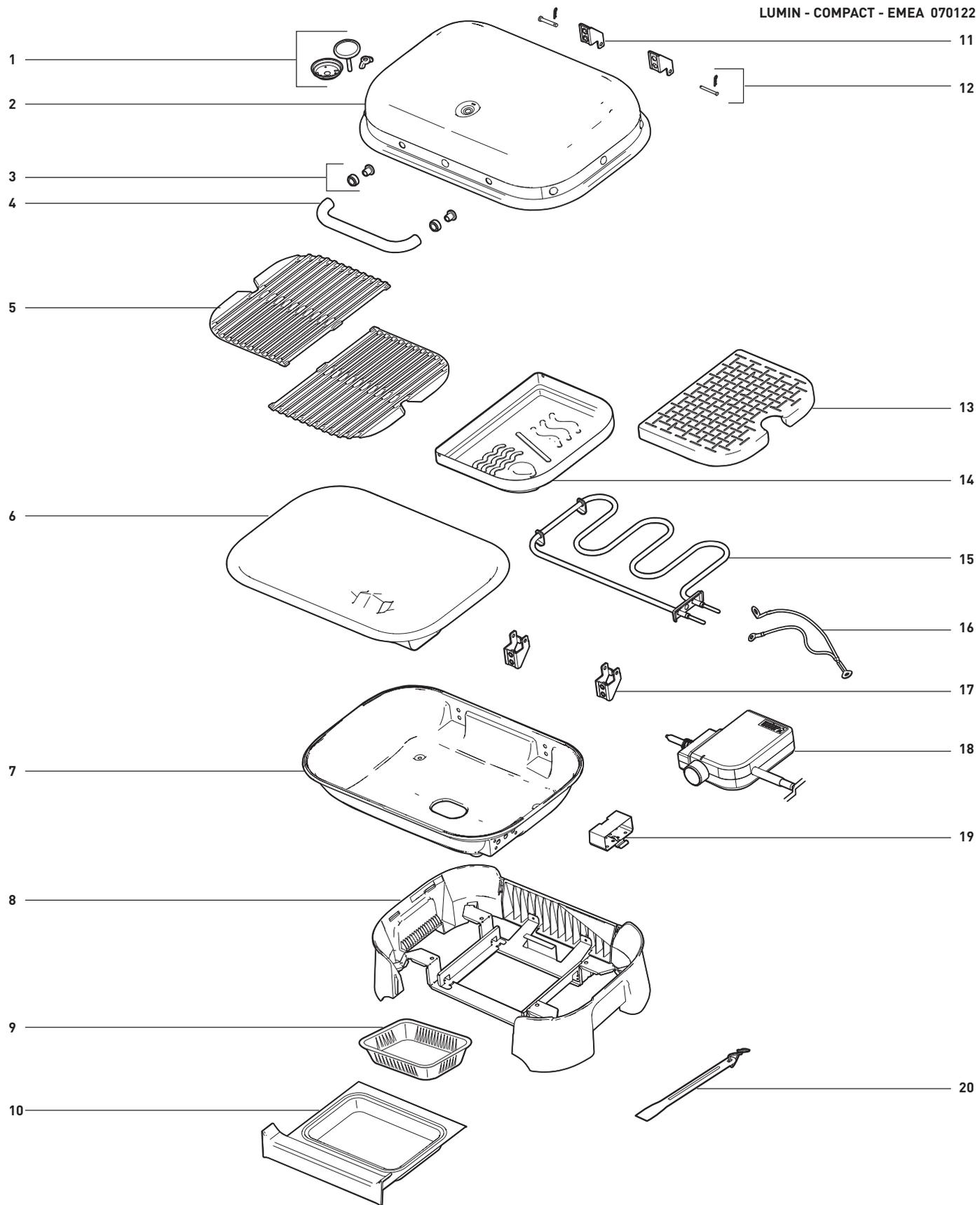
To obtain replacement parts, contact the local retailer in your area or log onto weber.com.

LUMIN - MEDIUM - EMEA 070122



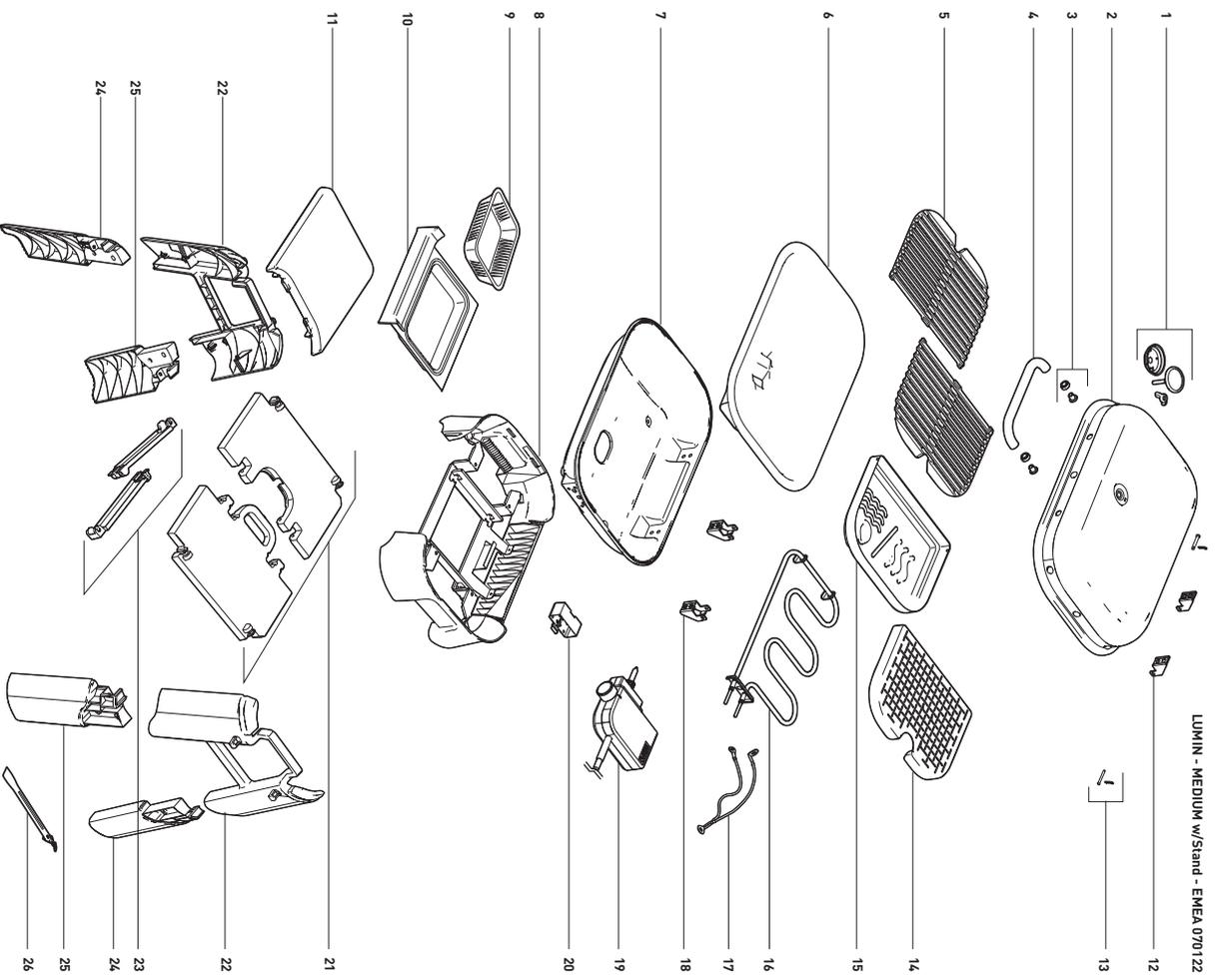
LUMIN COMPACT

LUMIN - COMPACT - EMEA 070122

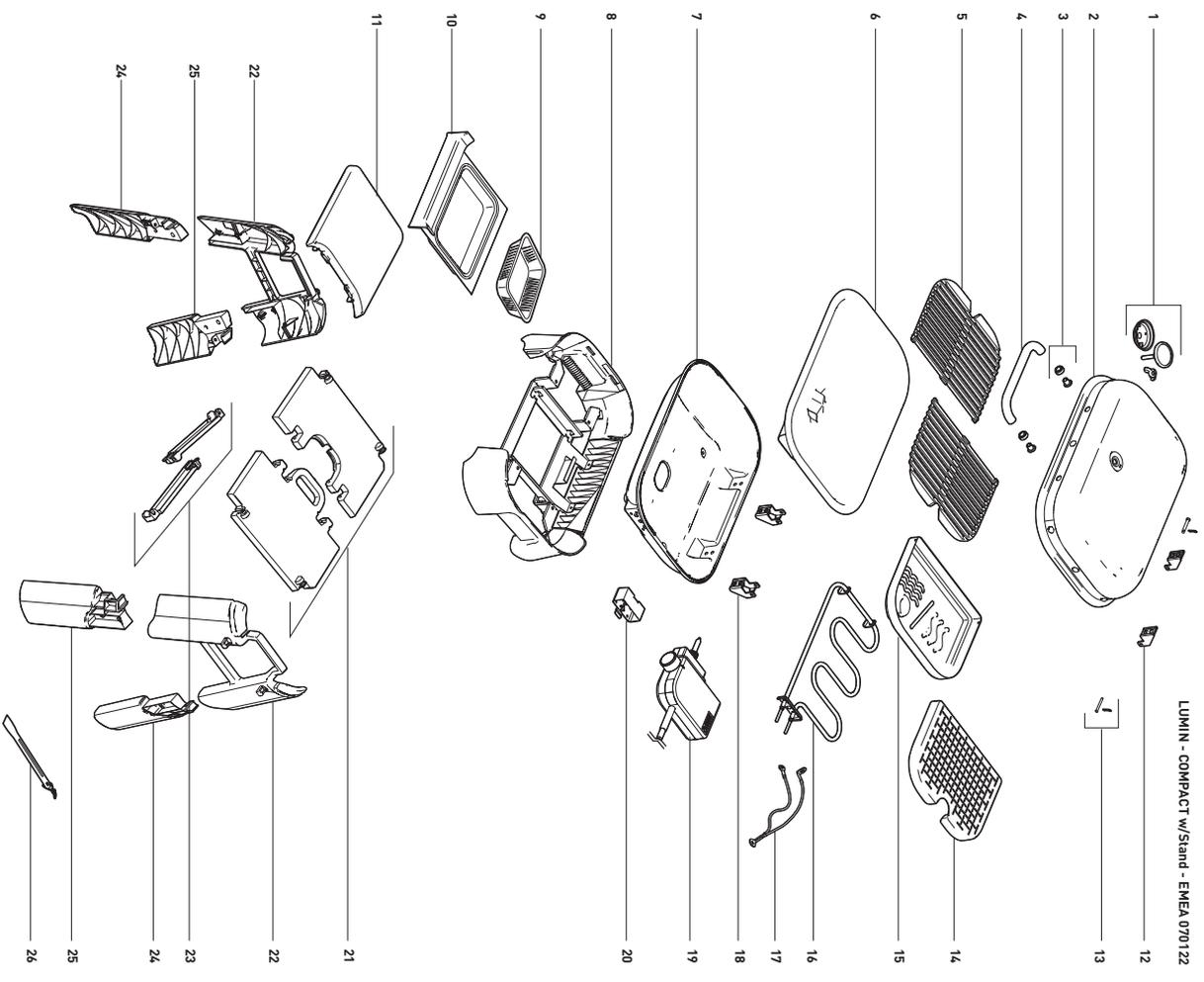


Replacement Parts

LUMIN WITH STAND



LUMIN COMPACT WITH STAND





Manufacturer:

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Palatine, IL 60067-6266
USA

Importer:

Weber-Stephen Products (EMEA) GmbH
Franklinstraße 28/29
10587 Berlin
Tel: (+49) 307554184-0

SERIAL NUMBER

Write your barbecue's serial number in the box above for future reference. The serial number appears on the data label that is located on the back of the barbecue frame.

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