

WEBER GRILL GUIDE

★ Grill. Chill. Repeat. ★

SIMPLE STEPS FOR DELICIOUS RESULTS!

1

OPEN THE GRILL



Lift the lid and make sure grill grates are clean.

We like our steaks, not yesterday's burgers! 😊

2

TURN ON GAS



1. Open the propane tank.
2. Turn burner knobs to "Start/High".

3

IGNITE



Press the ignition button until it lights.

If it doesn't light right away:
Turn off → wait 5 seconds → try again.

4

PREHEAT



Close lid and let grill heat for 10–15 minutes.

Ideal temp:
400–450°F

Hot grill =
happy food! 🔥

5

GRILL TIME



Place food on grill.
Adjust heat as needed.

Use medium heat for most cooking.

6

WHEN FINISHED



- ✓ Turn burners **OFF**.
- ✓ Turn propane tank **OFF**.
- ✓ Close lid.

THIS IS IMPORTANT!

7

CLEAN UP



- ✓ Brush grates while still warm.
- ✓ Remove food scraps.

Keep it clean and ready for the next guest!

8

SAFETY FIRST



- Never leave grill unattended.
- Keep lid open when lighting.
- Keep grill away from walls, railings, and anything flammable.

9

ENJOY!



Sit back, enjoy your meal, and catch a sunset!

Bonus points for fresh-caught fish! 🐟

PLEASE:

- ★ TURN GAS OFF AFTER USE
- ★ CLEAN GRILL AFTER COOKING
- ★ DO NOT MOVE GRILL

⚓ — Thank you! — ⚓

REDFISH Retreat

KEATON BEACH, FLORIDA
— RELAX ★ FISH ★ REPEAT —

