

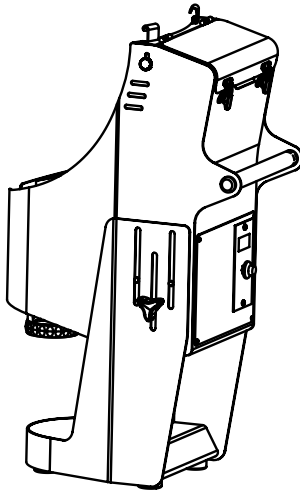
Owners Manual for Spider Grills Spider-22

PDF provided by [Stove & Grill Parts For Less](#)



The Original
SPIDER-22™
Pellet Adapter for Kettle Grills

WORKS WITH ORIGINAL SERIES 22" WEBER® KETTLE GRILLS



OWNER'S MANUAL

MANUAL CODE: SGP1922-220518



INDEX

**READ ALL INSTRUCTIONS BEFORE
INSTALLING AND USING THE APPLIANCE.**

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SAVE THESE INSTRUCTIONS.



SAFETY INFO

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) BETWEEN COMBUSTIBLE MATERIALS.

IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

IMPORTANT: RETAIN FOR FUTURE REFERENCE. READ CAREFULLY.

**READ ALL INSTRUCTIONS BEFORE
INSTALLING AND USING THE APPLIANCE.**

**IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE,
PROVIDE THIS MANUAL FOR THE OWNER TO READ AND SAVE
FOR FUTURE REFERENCE.**

Please read this entire manual before installation and use of this pellet-burning appliance. Failure to follow these instructions could result in property damage, bodily injury, or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area.

SAVE THESE INSTRUCTIONS.



SAFETY INFO

Carbon Monoxide Hazard

As with all grills and cooking appliances, any time you burn a material (whether it be wood, gas, or charcoal), organic gases are formed during the cooking process. One gas that can be particularly harmful in concentrated quantities is carbon monoxide. In an outdoor, open-air environment, carbon monoxide should naturally dissipate and not harm you.

WARNING! Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, your pets, or others.

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold- or flu-like symptoms. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia or heart disease.
- Only use your Spider Grills® product outside on a non-combustible floor and away from combustible materials.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or flammable liquids to start or "freshen up" a fire in this appliance. Keep all flammable materials, liquids and gas well away (at least 10 feet) from this appliance when in use.



SAFETY INFO

Electrical Hazard

- Hazardous voltage is present, which can shock, burn, or cause death. Disconnect the power cord before servicing the grill unless otherwise noted in this Owner's Manual.
- Do not use in a wet location and avoid touching the power adapter and electrical cord if wet.
- Only use with provided power adapter and electrical cord.

For North American Consumers:

- Plug into an appropriate 3-prong outlet.
- An electrical supply with GFCI protection is required to protect against shock hazard. Locate a grounded 3-prong receptacle in reach of the 6' (1.8-m) power cord. When installing the receptacle, follow the National Electrical Code and local codes and ordinances.

Smoke Hazard

- A pellet overflow condition can occur during start-up, resulting in unusually thick, white smoke that lasts a long time. If this occurs, power down your grill with the Main Power switch and unplug. If this condition continues long enough, gases can build up from partial ignition and fully ignite, causing the lid to "burp." If this burp occurs and your grill has not been properly maintained, a grease fire could result. To remedy this condition, let the grill cool down completely, remove all internal components, and thoroughly clean all ash and pellets from the grill and firepot.

Burn Hazard

- Many parts of the grill will become very hot during operation. Care must be taken to avoid burns, both during operation and afterwards, while the grill is still hot.
- Never leave the grill unattended when young children are present.
- Never move the grill when it is operating.
- Let the grill cool thoroughly before moving or attempting to transport.



SAFETY INFO

Installation Hazard

- Never use this product when not attached to a Weber® Kettle Grill. Failure to do so could result in injury or fire.

Fire Hazard

- When operating your grill, maintain a MINIMUM distance of 18 inches (45.7 cm) from the grill to combustibles.
- When operating your grill under overhead combustibles, a MINIMUM of 40 inches (102 cm) is required.
- Always keep a fire extinguisher nearby while operating a grill.
- Gases that build up inside a grill can ignite when exposed to oxygen, resulting in burns. Use caution when opening the grill.
- Powered fans can create higher temperatures than natural draft. Always monitor your grill and use caution when opening.

Air Contaminant Hazard

- Assemble and operate your grill ONLY per the instructions in the Owner's Manual.
- Your grill is intended for OUTDOOR USE ONLY.
- Never use heating fuel pellets in the grill, due to potential hazardous contaminants and additives that may be present.

Equipment Failure

- Equipment failure may result in fire or electrical shock. Inspect all probes, wires, and power adapters for visible signs of damage before use.
- Do not open or make unauthorized modifications to this device. This can cause hazardous conditions.



SAFETY INFO

General Warnings

- Keep the grill clean. See the cleaning instructions in this Owner's Manual.
- Do not use accessories not specified for use with your grill.
- Even if there is ample room in the grill, be cautious of loading excessive amounts of food that can release large quantities of flammable grease (for example, more than a pound of bacon) especially if the grill has not been well-maintained. If your previous cooks have produced large quantities of flammable grease, it is highly recommended that the grease be cleaned from the grill before using it again.
- Never try to extinguish a grease fire using water. If a grease fire occurs, close all vents on the grill to smother the fire.
- Do not grill in high winds, which may cause the grill to tip over or blow sparks into the surrounding area.
- 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.
- Children should be supervised to ensure they do not play with the appliance.

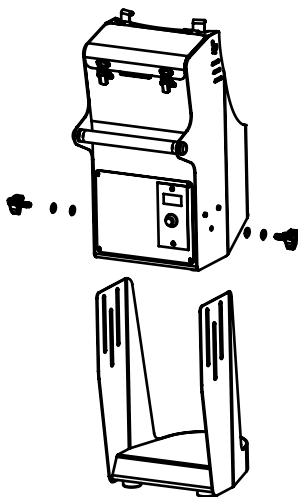
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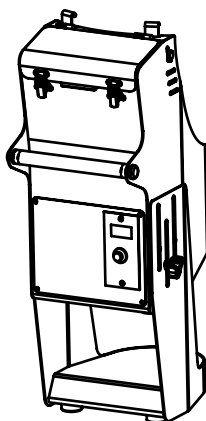
ASSEMBLY

Step 1



Install the leg assembly as shown.

Step 2

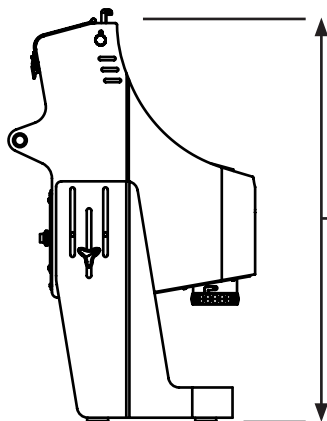


You're done!



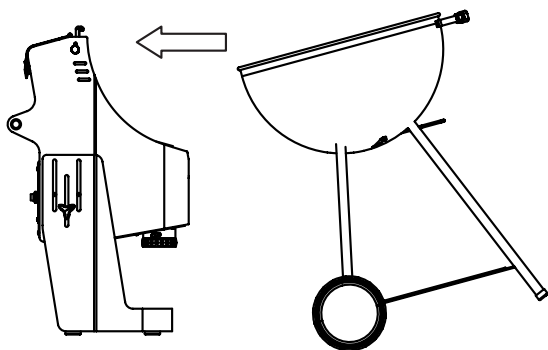
INSTALLATION

Step 1



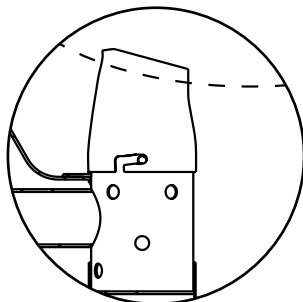
Adjust the height of the **Spider-22™** so that the top edge sits 1" (25 MM) below the top lip of your Weber® Kettle.

Step 2



Empty the grill and roll into position as shown, then secure using top clamps.

*The heat duct on the Spider-22™ should sit approximately ½" (10 MM) inside of the lower vent slots of the grill.

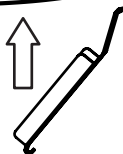




INSTALLATION

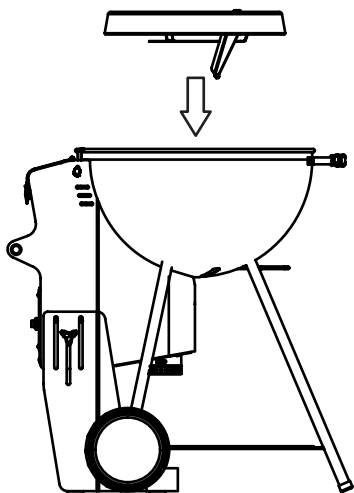


Step 3



Insert the drip channel into the mating slot on the heat deflector.

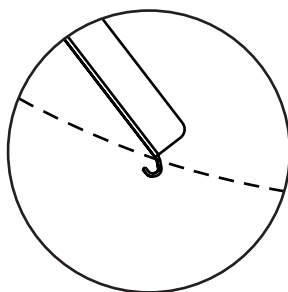
*This part will hang freely until installed into the grill.



Step 4

Insert the heat deflector as shown.

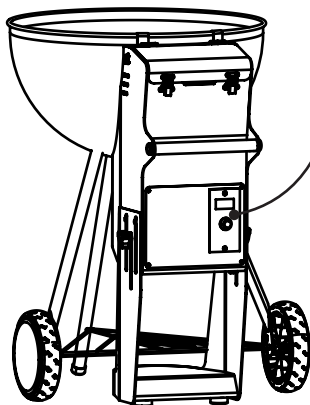
*The end of the drip channel should hang approximately $\frac{1}{2}$ " (10 MM) outside of the grill.





INSTALLATION

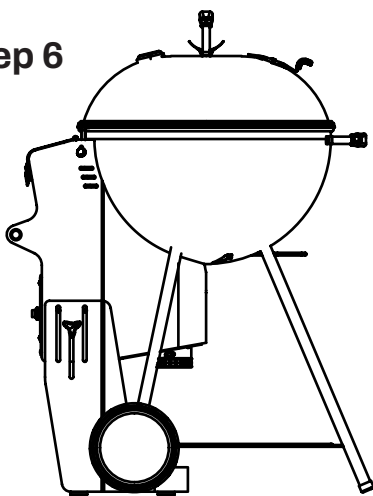
Step 5



Plug the provided temperature probe into the auxiliary port located on the control panel.

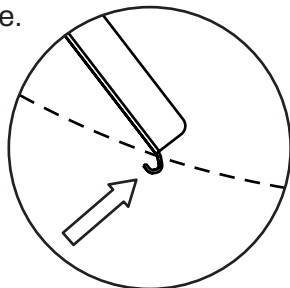
*The temperature probe itself should be attached to your cooking surface approximately 2" (50 MM) from any food.

Step 6



Complete the assembly of your grill by installing the lid and opening the vent completely.

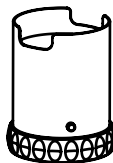
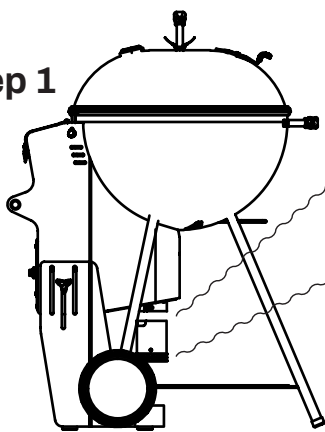
*Bend the tab of a "soda" can and hang from the drip channel to catch excess grease.





STARTUP

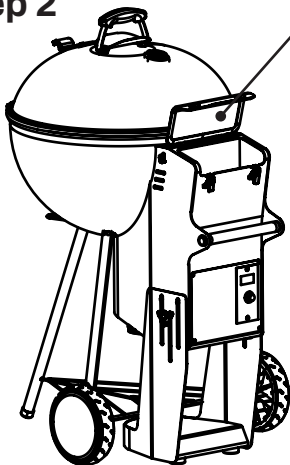
Step 1



Remove the ash-cleanout pot by rotating CCW and pulling down.

Dump all debris, then re-install.

Step 2



Open the hopper lid and fill hopper with cooking pellets.

Make sure gasket area is free of all debris, then close and latch the lid.

**** Safety Warning****

**DO NOT OPERATE UNIT
UNLESS LID IS LATCHED
CLOSED**

**DO NO PUT HAND IN HOPPER
WHEN UNIT IS ON. DOING SO
MAY RESULT IN INJURY.**



MAINTENANCE

Maintenance should always be performed with unit un-plugged from any power source and completely cool.

Grease and Creosote **FIRE HAZARD**

- Creosote – Formation and need for removal. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire. When creosote or grease has accumulated, it should be removed to reduce the risk of fire.
- Periodically clean the grease out of the removable drip channel. If too much grease is allowed to build up in the drip channel, a grease fire could result. We recommend cleaning these locations regularly.

Cleaning the Outside

- Clean outside of unit with a disposable rag or cloth dampened with warm soapy water. Do not use oven cleaner, abrasive cleaners, or abrasive cleaning pads on the outside of the unit.

Storage

- If the unit is stored outside in rainy or humid conditions, care should be taken to ensure that water does not get in to the pellet hopper. Wood pellets expand greatly when wet and will jam your auger. It is recommended that you always cover the product when not in use.

Ash Cleanout

- Excess ash in the firepot may cause your fire to go out. The firepot should be inspected occasionally and cleaned to remove ash buildup.
- With the unit cooled off and power disconnected, remove the ash-cleanout pot by rotating CCW and pulling down.
- Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. When all cinders have cooled thoroughly, the ashes can be disposed of by burial in soil or otherwise locally dispersed.



WARRANTY

Spider Grills® LLC warrants this product against defects in material and workmanship under normal use and maintenance for a period of three (3) months from the date of original purchase.

Spider Grills LLC will provide a replacement part for any part found to be defective. Original part(s) approved for return by Spider Grills must be returned prepaid.

This warranty does not include labor charges connected with the determination or replacement of defective parts or freight charges to ship these parts.

Spider Grills LLC shall not be liable under this or any implied warranty for incidental or consequential damages. This warranty gives the retail customer specific legal rights and the customer may have other rights which vary from state to state.

This warranty shall be void if the unit is not assembled or operated in accordance with the operation instructions provided with this unit; the unit is resold or traded to another owner; components, accessories, or fuels not compatible with the unit have been used; the unit has been used in a commercial or food service application; or the user has abused or otherwise failed to maintain the unit.

To process a warranty claim, Spider Grills LLC may require proof of your date of purchase. You should retain your sales slip or invoice.



CONTACT INFO

Further information about the Spider Grills®
product line-up may be found at:

www.spidergrills.com

All inquiries may be sent to:

info@spidergrills.com



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