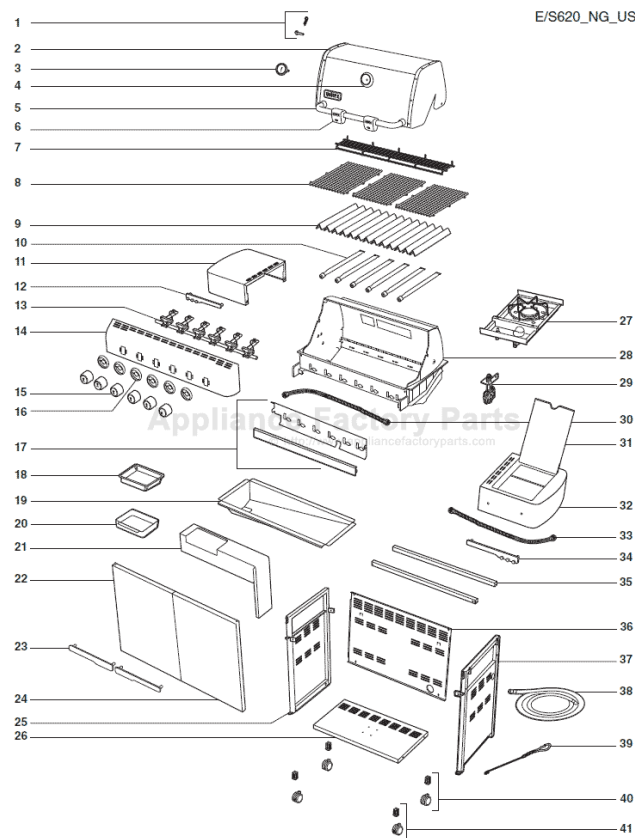


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Weber SUMMIT E-620 NG (2008) Owner's Manual

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----- Manual continues below -----

SUMMIT[®]

GAS GRILL

Natural Gas Grill Owner's Guide

Guía del Propietario de la Barbacoa de Gas Natural - Pg 32

Guide de l'utilisateur du barbecue au gaz naturel - Pg 53

Assembly, Ensamblaje, Assemblage - Pg 9

E/S-620/650

#89565

**YOU MUST READ THIS OWNER'S GUIDE
BEFORE OPERATING YOUR GAS GRILL**

⚠ DANGER

If you smell gas:

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flames.**
- 3. Open lid.**
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

⚠ WARNING: Follow all procedures carefully to barbecue operation. Barbecue was dealer.

NOTICE TO INSTALLER: Instructions must be left with the owner. Owner should keep them for future use.

**THIS GAS APPLIANCE IS FOR
OUTDOOR USE ONLY.**

⚠ WARNING: Do not try to operate the appliance without reading the instructions.

△ DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in death, or in a fire or an explosion causing damage to property.

△ WARNINGS

- △ Do not store a spare or disconnected liquid propane cylinder under or near this barbecue.
- △ Improper assembly may be dangerous. Please follow the assembly instructions carefully.
- △ After a period of storage, and/or nonuse, the Weber® gas barbecue should be checked for gas leaks before use. See instructions in this manual for correct procedures.
- △ Do not operate the Weber® gas barbecue if there is a gas leak present.
- △ Do not use a flame to check for gas leaks.
- △ Combustible materials should never be within 24 inches (61 cm) of the back or sides of your Weber® gas barbecue.
- △ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue.
- △ Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue should be kept away from children while it is in use.
- △ You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot and should never be left unattended, or moved while in operation.
- △ Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before relighting, using the lighting instructions.
- △ Do not use charcoal or lava rock in your Weber® gas barbecue.
- △ Never lean over open grill or place hands or fingers on the front edge of the cooking box.
- △ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- △ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- △ The Weber® gas barbecue should be thoroughly cleaned on a regular basis.
- △ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane gas unit is dangerous and will void your warranty.
- △ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- △ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- △ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- △ Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- △ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the instructions.
- △ Do not build this model of grill in any built-in or slide in construction. Ignoring this Warning could result in damage that can damage property and cause serious bodily injury or death.
- △ Proposition 65 Warning: Handling the brass material on this product exposes you to lead, a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.
(Wash hands after handling this product.)

LIQUID PROPANE GAS UNITS ONLY:

- △ Use the pressure regulator and hose assembly that is supplied with your Weber® gas barbecue.
- △ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.
- △ A dented or rusty liquid propane cylinder may be hazardous and should be checked by your local propane supplier. Do not use a liquid propane cylinder with a damaged valve.
- △ Although your liquid propane cylinder may appear to be empty, gas may still be present, and should be properly transported and stored accordingly.
- △ If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:
 1. Move away from liquid propane cylinder.
 2. Do not attempt to correct the problem yourself.

WARRANTY, GARANTÍA, GARANTIE

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas grill that it will be free of defects in material and workmanship from the date of purchase as follows:

| | |
|--|--|
| Aluminum castings | 25-years (2 years on paint; excludes fading) |
| Stainless steel Shroud, | 25-years; |
| Porcelain-enameled shroud, | 25-years |
| Cookbox Assembly | 10-years (2 year on paint excludes fading) |
| Stainless steel burners tubes, | 10-years |
| Stainless steel cooking grates, | 5-years no rust through or burn through |
| Stainless steel Flavorizer bars, | 5-years no rust through or burn through |
| Porcelain-enameled cast-iron cooking grates, | 5-year no rust through or burn through |
| Porcelain-enameled cooking grates, | 3-years no rust through or burn through |
| Porcelain-enameled Flavorizer bars, | 2-years no rust through or burn through |
| Infrared Rotisserie Burner, | 2-years |
| All remaining parts, | 2-years |

When assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your area using the contact information on our website. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or

Weber-Stephen Products Co., (Weber) mediante la presente le garantiza al COMPRADOR ORIGINAL de esta barbacoa de gas Weber® que la misma estará libre de defectos en cuanto a materiales y fabricación a partir de la fecha de compra según lo siguiente:

| | |
|--|---|
| Piezas coladas de aluminio | 25-años (2 años para la pintura excluyendo la decoloración) |
| Cubierta de acero inoxidable, | 25-años |
| Cubierta porcelanizada, | 25-años |
| Cámara para asar | 10-años (2 años para la pintura excluyendo la decoloración) |
| Tubos de acero inoxidable de los quemadores, | 10-años |
| Parrillas de cocción de acero inoxidable, | 5-años sin perforación por fuego u oxidación |
| Barras Flavorizer de acero inoxidable, | 5-años sin perforación por fuego u oxidación |
| Parrillas de cocción de hierro colado porcelanizado, | 5-años sin perforación por fuego u oxidación |
| Parrillas de cocción porcelanizadas, | 3-años sin perforación por fuego u oxidación |
| Barras Flavorizer porcelanizadas, | 2-años sin perforación por fuego u oxidación |
| Quemador infrarojo del asador giratorio, | 2-años |
| Todas la demás partes, | 2-años |

quando se ensambla y opera de acuerdo a las instrucciones impresas que la acompañan.

Weber pudiese requerir prueba razonable de la fecha de compra. POR LO TANTO, DEBERÁ GUARDAR SU RECIBO O FACTURA DE VENTA.

Esta garantía limitada está limitada a la reparación o reemplazo de piezas que resultasen defectuosas bajo uso y servicio normal y las cuales al examinarse indiquen, a plena satisfacción de Weber, que efectivamente son piezas defectuosas. Antes de devolver cualquier parte, contacte al Representante de Atención al Cliente en su área, cuya información de contacto la encontrará en nuestro sitio web. Si Weber confirma el defecto y aprueba el reclamo, ésta elegirá reparar o reemplazar tal pieza sin cargo alguno. Si usted tiene que retornarnos las partes defectuosas, los gastos de transporte deben ser prepagados. Weber retornará las partes al comprador con transporte o franqueo prepagado.

Esta Garantía Limitada no cubre ninguna falla o problema de operación a causa de accidentes, abuso, mal uso, alteración, uso en aplicaciones indebidas, vandalismo, instalación inapropiada o mantenimiento o servicio inapropiados, o por no llevar a cabo el mantenimiento normal y rutinario, entre los que se incluyen, pero sin limitación, los daños causados por insectos dentro de los tubos quemadores, según se detalla en este manual del propietario.

Weber-Stephen Products Co. (Weber) garantit par le présent document à l'ACHETEUR D'ORIGINE de ce grill à gaz Weber® que celui-ci ne comportera aucun défaut de pièce ni de main d'oeuvre à compter de la date d'achat comme suit :

| | |
|---|---|
| Fonte d'aluminium | 25 ans (2 ans pour la peinture à l'exception de toute décoloration) |
| Structure en acier inoxydable, | 25 ans |
| Structure émailée, | 25 ans |
| Cuve, | 10 ans (2 ans pour la peinture à l'exception de toute décoloration) |
| Tubes du brûleur en acier inoxydable, | 10 ans |
| Grilles de cuisson en acier inoxydable, | 5 ans sans trou provoqué par la rouille ou par une brûlure |
| Barras Flavorizer en acier inoxydable, | 5 ans sans trou provoqué par la rouille ou par une brûlure |

service, or failure to perform normal and routine maintenance, or damage caused by insects within the burner tubes, as set forth in this Limited Warranty. Deterioration or damage due to severe weather conditions, such as hail or tornadoes, discoloration due to exposure to chemicals, or damage covered by this Limited Warranty.

There are no other express warrants except as set forth in this Limited Warranty. Some regions do not allow limitation of remedy. This limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages, or exclusion or limitation of incidental or consequential damages. This warranty shall apply to you.

Weber does not authorize any person or company to make any representation in connection with the sale, installation, use, removal, or return of any product. Such representations are binding on Weber. This Warranty applies only to products sold at retail prices.

WEBER-STEPHEN PRODUCTS CO.
Customer Service Center
1890 Roselle Road, Suite 308
Schaumburg, IL 60195
USA

For replacement parts call:
1-800-446-1071
www.weber.com

Esta Garantía Limitada no cubre el deterioro o daños causados por agentes tales como granizo, huracanes, terremotos o tornados, o por sustancias químicas bien sea por contacto directo o indirecto.

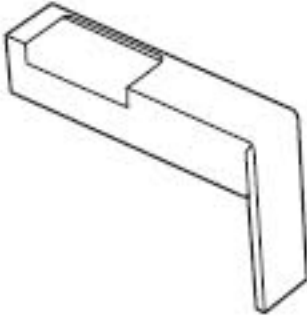

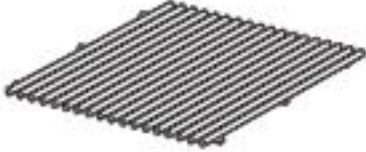



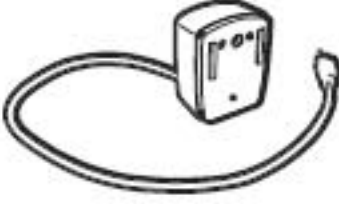

No existe ninguna otra garantía expresa que no sea la contenida en esta garantía implícitas de comerciabilidad y aptitud de uso establecidas en esta expresa Garantía Limitada por escrito. Alguno tiempo que una garantía implícita pueda durar, pero no se hace responsable de cualesquier daños indirectos. Algunas regiones no permiten la exclusión o limitación de remedio. Esta limitación o exclusión pudieran no aplicarle a usted. Weber no autoriza a persona o empresa alguna a hacer cualquier representación en relación con la venta, instalación, uso, mantenimiento o devolución de cualquier equipo, y ninguna tal representación será vinculante. Esta Garantía aplica solo a aquellos productos vendidos al público.

WEBER-STEPHEN PRODUCTS CO.
Customer Service Center
1890 Roselle Road, Suite 308
Schaumburg, IL 60195
USA

Para partes de repuesto llame a:
1-800-446-1071
www.weber.com

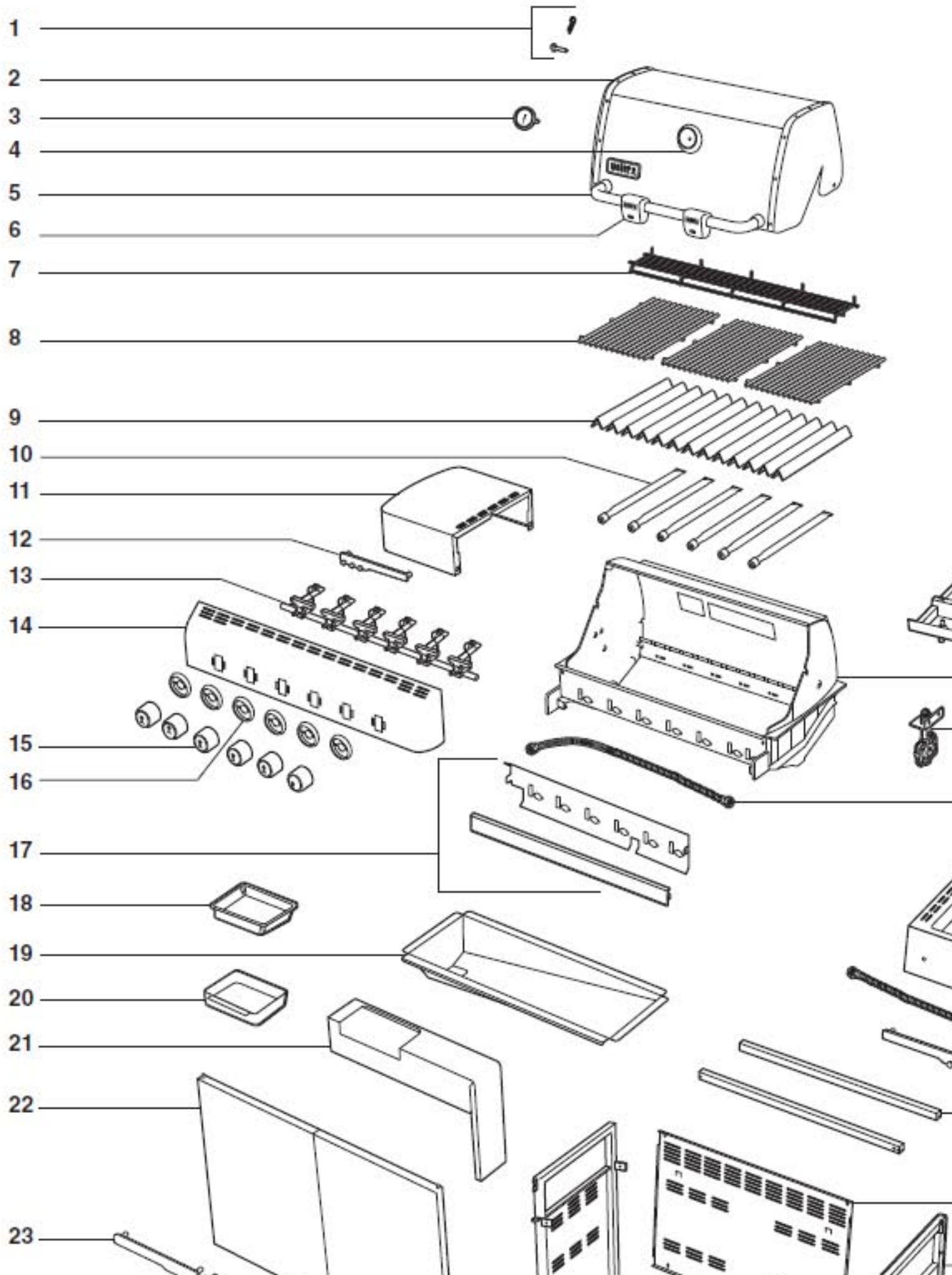
défaut d'entretien normal et régulier, y compris les dommages causés par insectes à l'intérieur des tubes du brûleur, tel que énoncé dans cette Garantie Limitée. Toute détérioration ou tout dommage résultant de conditions météorologiques extrêmes, telles que grêle, des ouragans, des séismes ou des tornades, ou de substances chimiques directement ou dans l'atmosphère, ou de dommages couverts par cette Garantie limitée.

Il n'existe aucune autre garantie expresse hormis celle contenue dans cette garantie de commercialisation et de bon état initial.

| | 620 | 650 | | |
|---|-----|-----|---|--|
| Catch Pan Holder Sostenedor del plato recolector Support de l'égouttoir | 1 | 1 |  | Drip Tray Bandeja de goteo Plateau de recueil des gouttes |
| Catch Pan Plato recolector Egouttoir | 1 | 1 |  | Flavorizer® Bar Barras Flavorizer® Barre Flavorizer® |
| Cooking Grate Parrilla de cocción Grille de cuisson | 3 | 3 |  | Smoker Bar Barra del ahumador Barre du fumoir |
| Warming Rack Rejilla para calentar Grille de maintien au chaud | 1 | 1 |  | Smoker Box Caja del ahumador Boîtier du fumoir |
| Rotisserie Fork Horquilla del asador giratorio Fourche de la rôtissoire | - | 4 |  | Side Burner Table Mesa del quemador lateral Tablette du brûleur latéral |
| Rotisserie Spit Espetón del asador giratorio Brôche de la rôtissoire | - | 1 |  | Side Table Mesa lateral Tablette latérale |
| Rotisserie Motor Motor del asador giratorio Moteur de la rôtissoire | - | 1 |  | Wrench Llave Clé |
| Rotisserie Bracket Soporte del asador giratorio Support de la rôtissoire | - | 1 |  | Nylon Washer Arandela de nilón Rondelle de nylon |
| | | | Truss Head Screw (1/4-20 x 1 inch) Tornillo de cabeza segmentada (Tornillo 1/4-20 x 1 pulgadas) Vis à tête bombée large de (1/4-20 x 1 pouces) | |
| | | | Keps Nut (1/4-20 keps nut) | |

EXPLODED VIEW E/S-620

VISION ÉCLATÉE, DIAGRAMA DE DESPIECE

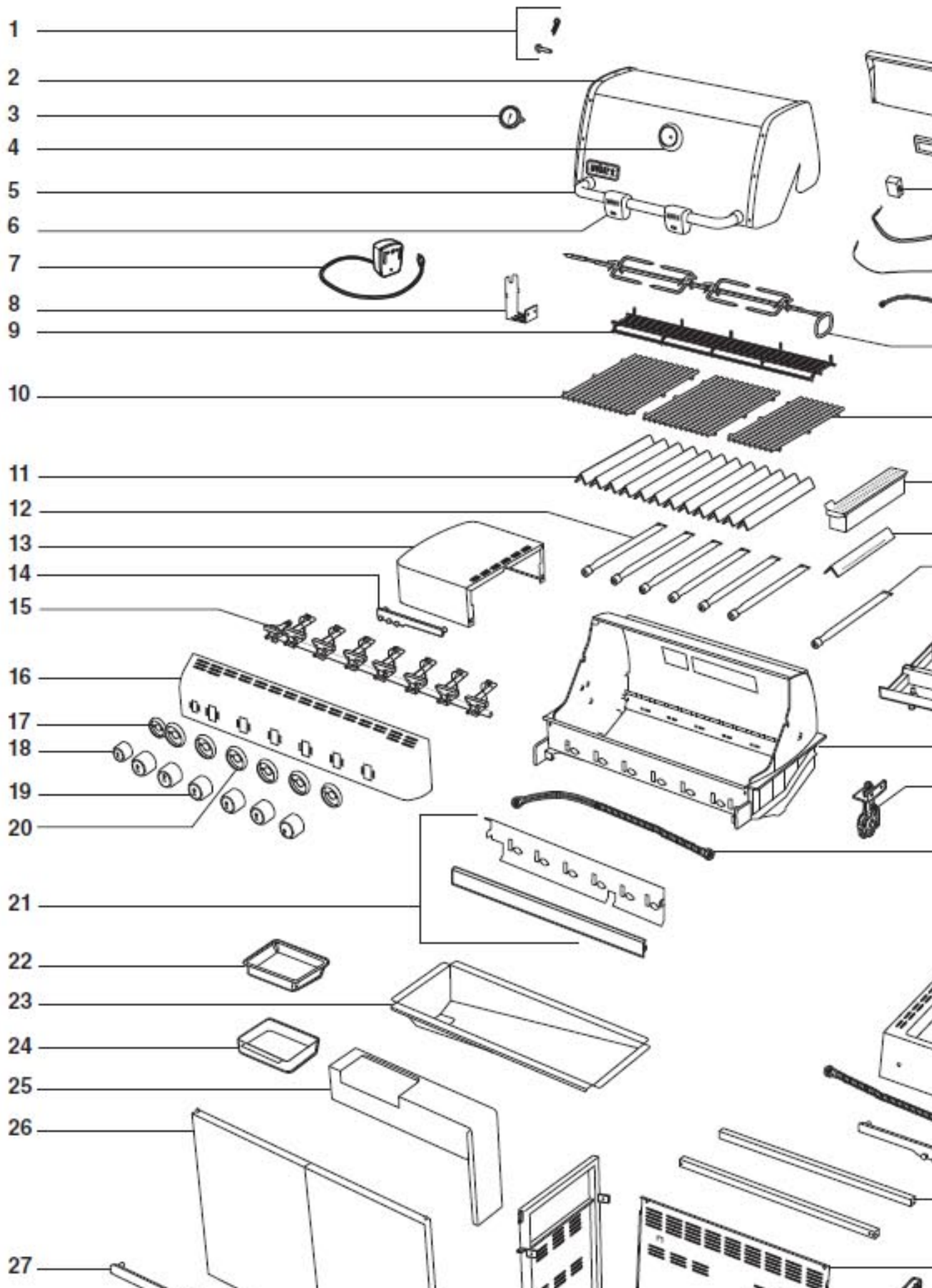


LISTA DEL DIAGRAMA DE DESPIECE, LISTE DE LA VISION

- | | | |
|---|---|------------------------------|
| 1. Shroud Hardware Accesorios de la cubierta Structure de protection | 21. Catch Pan Holder Soporte del plato recolector Support d'égouttoir | 40. Cas Rue Rou |
| 2. Shroud Cubierta Tôle de protection | 22. Left Door Puerta izquierda Porte gauche | 41. Loc Rue Rou |
| 3. Thermometer Termómetro Thermomètre | 23. Door Handles Asas de las puertas Poignées de portes | |
| 4. Thermometer Bezel Moldura decorativa del termómetro Plaque indicatrice du thermomètre | 24. Right Door Puerta derecha Porte droite | |
| 5. Handle Asa Poignée | 25. Left Frame Panel Panel izquierdo del bastidor Panneau du cadre gauche | |
| 6. Grill Out™ Handle Light Luz de asa Grill Out™ Lampe de poignée Grill Out™ | 26. Bottom Panel Panel inferior Panneau inférieur | |
| 7. Warming Rack Rejilla de calentamiento Grille de réchauffage | 27. Side Burner Quemador lateral Brûleur latéral | |
| 8. Cooking Grates Parrillas de cocción Grilles de cuisson | 28. Cookbox Caja de cocción Boîtier de cuisson | |
| 9. Flavorizer® Bars Barras Flavorizer® Barres Flavorizer® | 29. Bulkhead Tabique divisorio Cloison | |
| 10. Burner Tubes Tubos quemadores Tubes du brûleur | 30. Manifold Hose Manguera del múltiple Tuyau du collecteur | |
| 11. Side Table Mesa lateral Tablette latérale | 31. Side Burner Lid Tapa del quemador lateral Couvercle du brûleur latéral | |
| 12. Left Tool Holder Portaherramientas izquierdo Support d'ustensiles de gauche | 32. Side Burner Table Mesa del quemador lateral Tablette du brûleur latéral | |
| 13. Manifold Múltiple Collecteur | 33. Side Burner Hose Manguera del quemador lateral Tuyau du brûleur latéral | |
| 14. Control Panel Tablero de control Panneau de commande | 34. Right Tool Holder Portaherramientas derecho Support d'ustensiles de droite | |
| 15. Knob Perilla Bouton | 35. Frame Support Soporte del bastidor Support du cadre | |
| 16. Knob Bezel Moldura decorativa de la perilla Plaque indicatrice du bouton | 36. Back Panel Panel trasero Panneau arrière | |

EXPLODED VIEW S-650

VISION ÉCLATÉE, DIAGRAMA DE DESPIECE

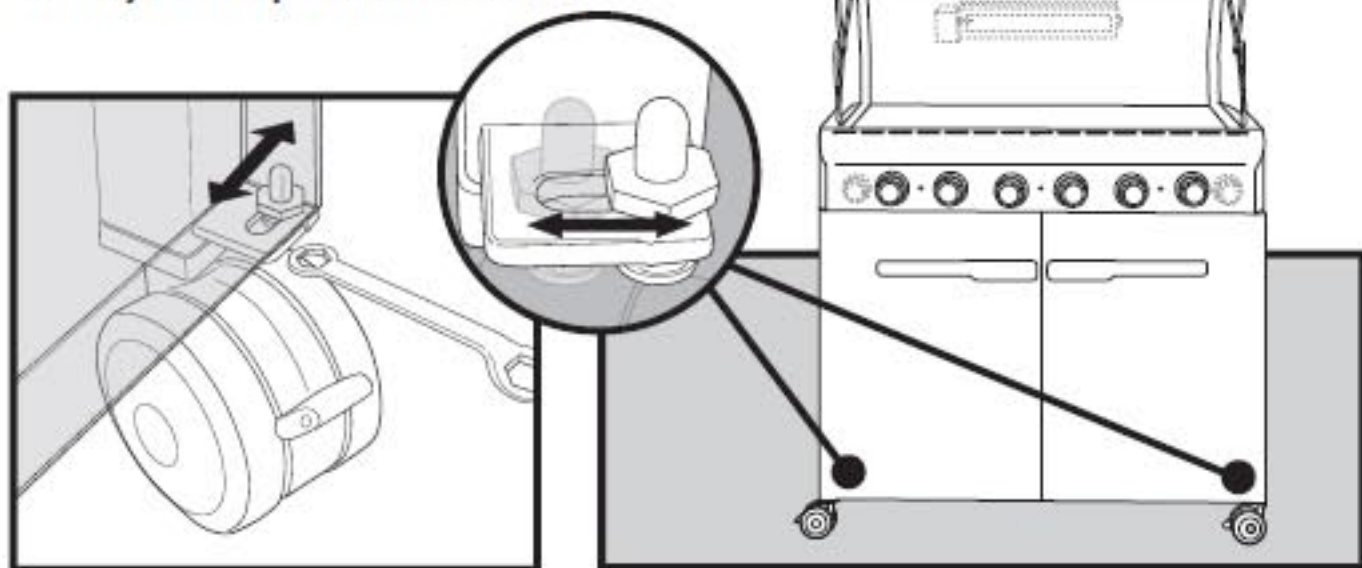


LISTA DEL DIAGRAMA DE DESPIECE, LISTE DE LA VISION

- | | | |
|---|---|--|
| 1. Shroud Hardware Accesorios de la cubierta Structure de protection | 21. Water Baffle / Heat Shield Reflector de agua / Pantalla térmica Protection contre l'eau/Cloison anti-chaueur | 40. Smoke Baffle Barrido de humo |
| 2. Shroud Cubierta Tôle de protection | 22. Disposable Drip Pan Bandeja de goteo desechable Egouttoir jetable | 41. Smoke Queue Baffle Barrido de humo |
| 3. Thermometer Termómetro Thermomètre | 23. Drip Tray Bandeja de goteo Plateau-égouttoir | 42. Side Queue Baffle Barrido de humo lateral |
| 4. Thermometer Bezel Moldura decorativa del termómetro Plaque indicatrice du thermomètre | 24. Catch Pan Plato recolector Egouttoir | 43. Cooking Box Caja de cocción Boîte |
| 5. Handle Asa Poignée | 25. Catch Pan Holder Soporte del plato recolector Support d'égouttoir | 44. Bullseye Table Tabla de ojo de buey Cloison |
| 6. Grill Out™ Handle Light Luz de asa Grill Out™ Lampe de poignée Grill Out™ | 26. Left Door Puerta izquierda Porte gauche | 45. Manifold Múltiple Tuyau |
| 7. Rotisserie Motor Motor del asador Moteur de la rôtissoire | 27. Door Handles Asas de las puertas Poignées de portes | 46. Side Table Mesa lateral Couvercle |
| 8. Rotisserie Bracket Soporte del asador giratorio Support de la rôtissoire | 28. Right Door Puerta derecha Porte droite | 47. Side Table Mesa lateral Tablet |
| 9. Warming Rack Rejilla de calentamiento Grille de réchauffage | 29. Left Frame Panel Panel izquierdo del bastidor Panneau du cadre gauche | 48. Side Table Mesa lateral Tuyau |
| 10. Cooking Grates Parrillas de cocción Grilles de cuisson | 30. Bottom Panel Panel inferior Panneau inférieur | 49. Right Table Mesa lateral Supp |
| 11. Flavorizer® Bars Barras Flavorizer® Barres Flavorizer® | 31. IR Burner Cover Tapa del quemador IR Cache du brûleur IR | 50. Flame Sensor Sensor de llama Supp |
| 12. Burner Tubes Tubos quemadores Tubes des brûleurs | 32. Infrared Burner Quemador infrarrojo Brûleur à infrarouge | 51. Back Panel Panel posterior Pan |
| 13. Side Table Mesa lateral Tablette latérale | 33. IR Burner Box Caja del quemador infrarrojo Boîtier du brûleur IR | 52. Right Panel Panel derecho Pan |
| 14. Left Tool Holder Portaherramientas izquierdo Support d'ustensiles de gauche | 34. IR Burner Igniter Wire Cable de encendido del quemador IR Câble de l'allumeur du brûleur IR | 53. Natural Gas Gas natural Tuyau |
| 15. Manifold Múltiple Collecteur | 35. Thermocouple Termopar Thermocouple | 54. Match Encendedor Port |
| 16. Control Panel Tablero de control Panneau de commande | 36. IR Burner Hose Manguera del quemador IR Tuyau du brûleur IR | 55. Cash Register Caja registradora Roi |

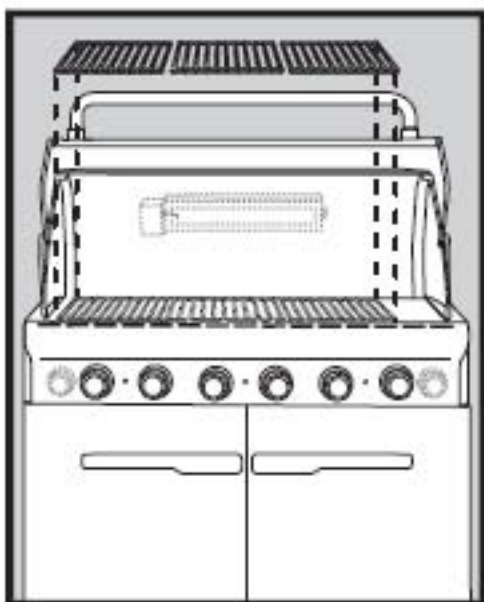
ASSEMBLY, ASSEMBLAGE, ENSAMBLAJE

- Adjust doors, if necessary
- Si fuese necesario, ajuste la puerta
- Ajustez la porte si nécessaire

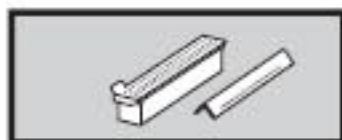


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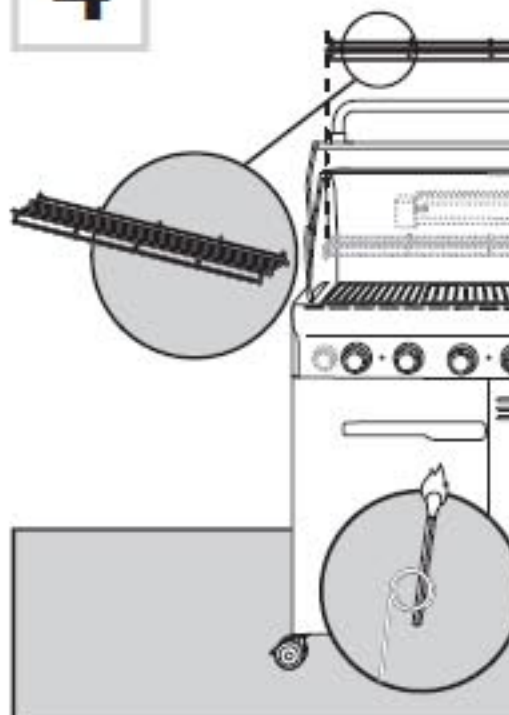
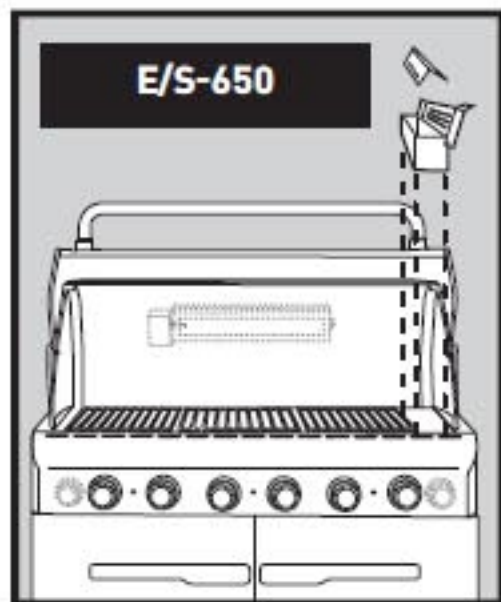
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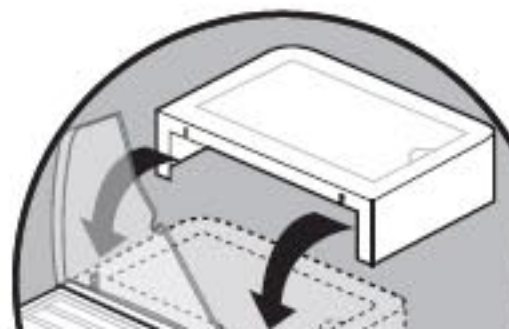
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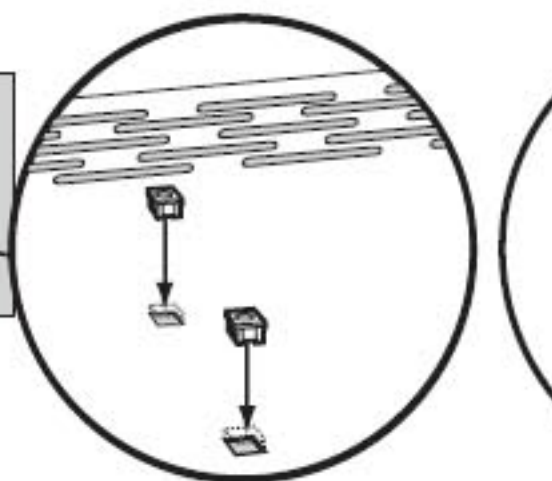
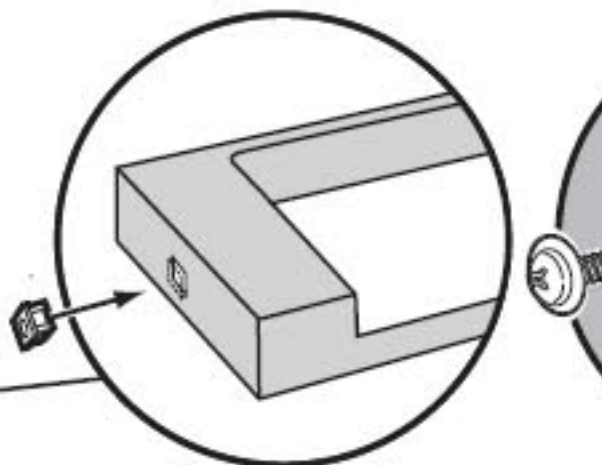
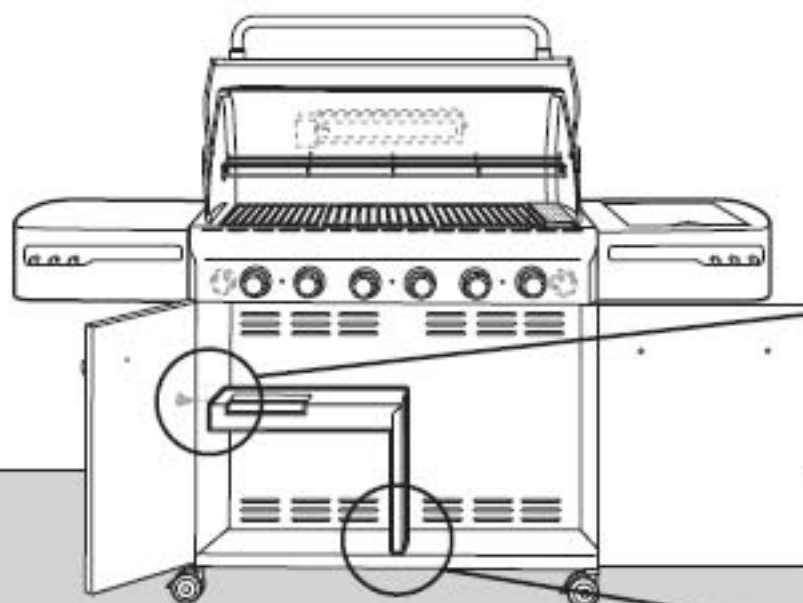
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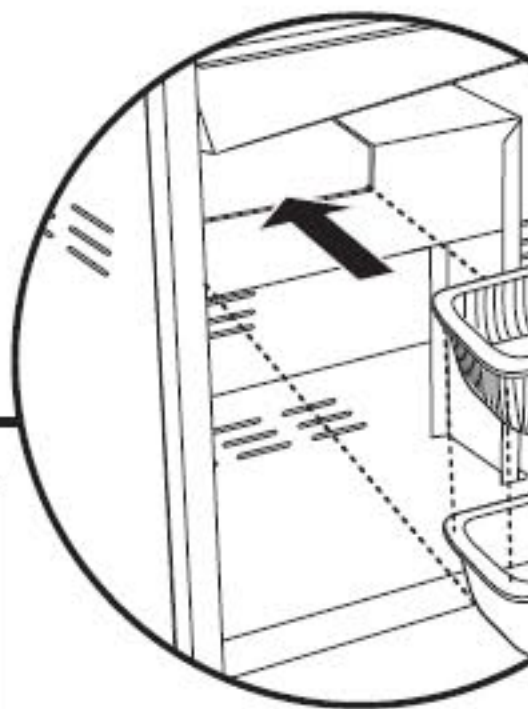
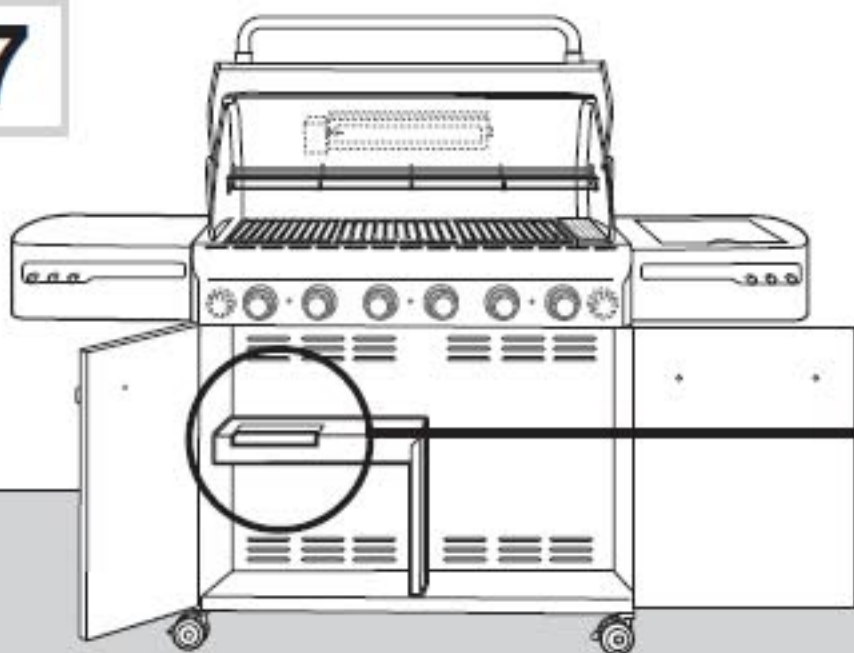
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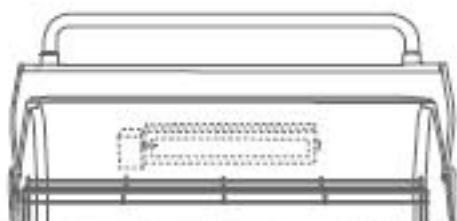
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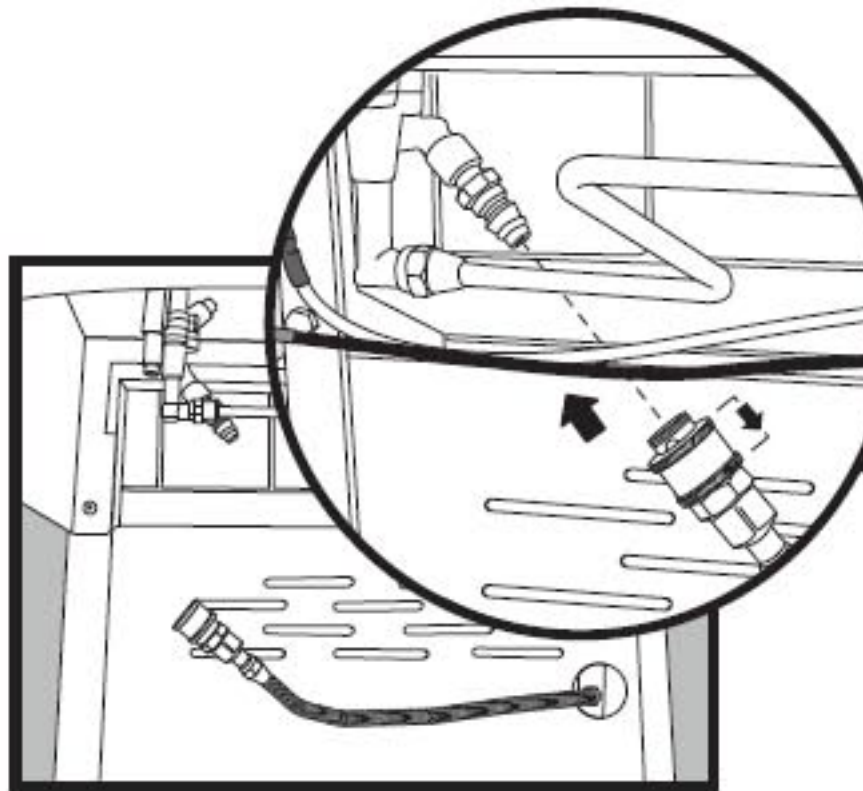
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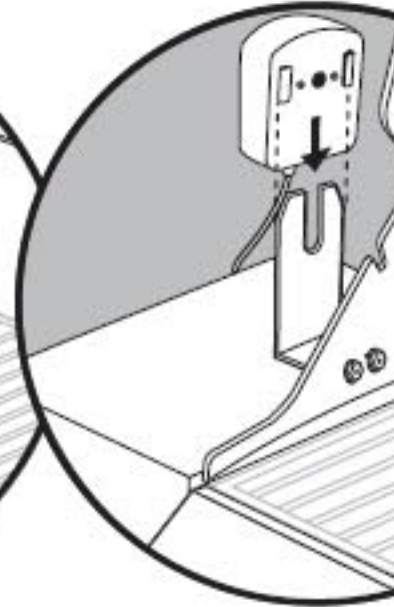
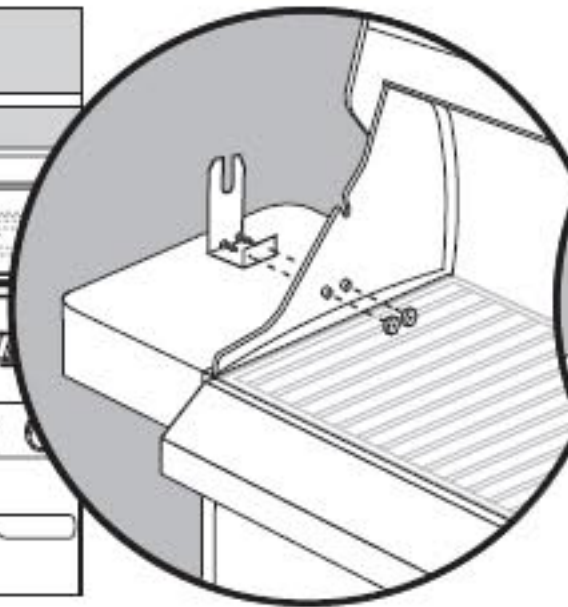
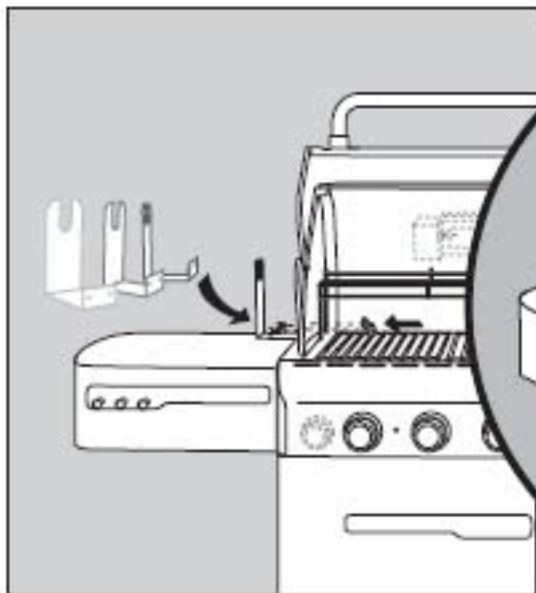


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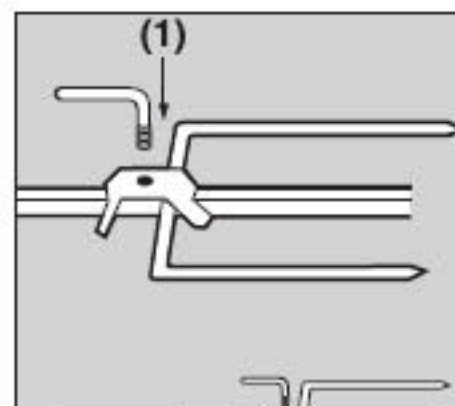
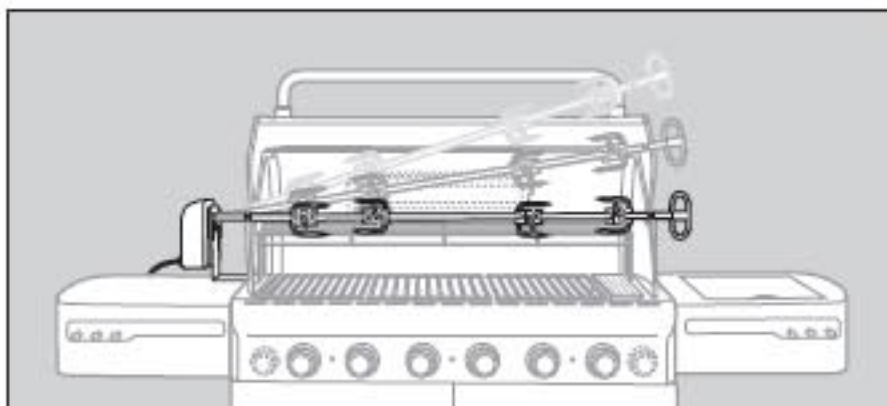


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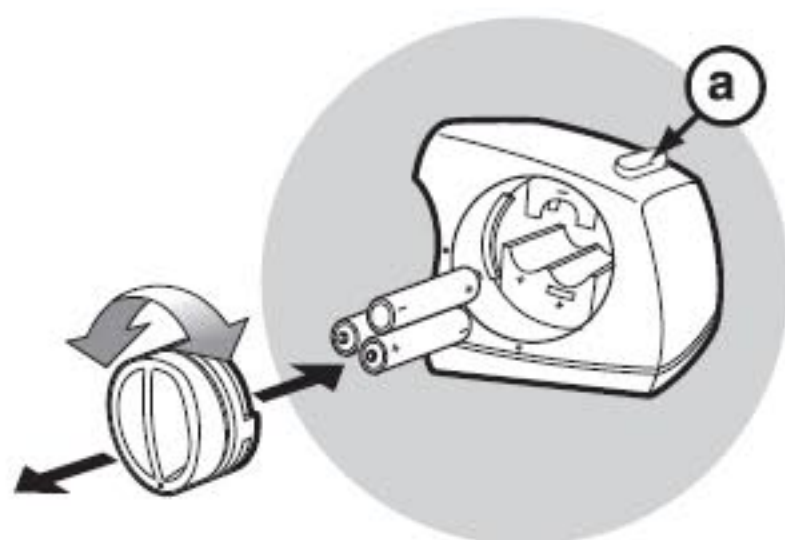
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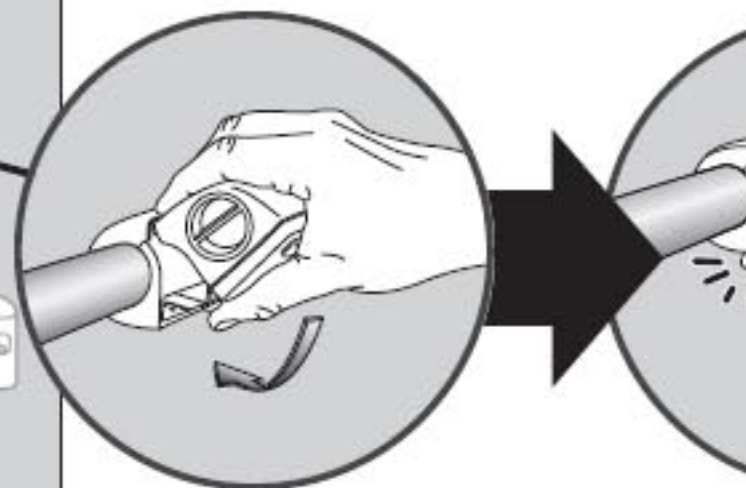
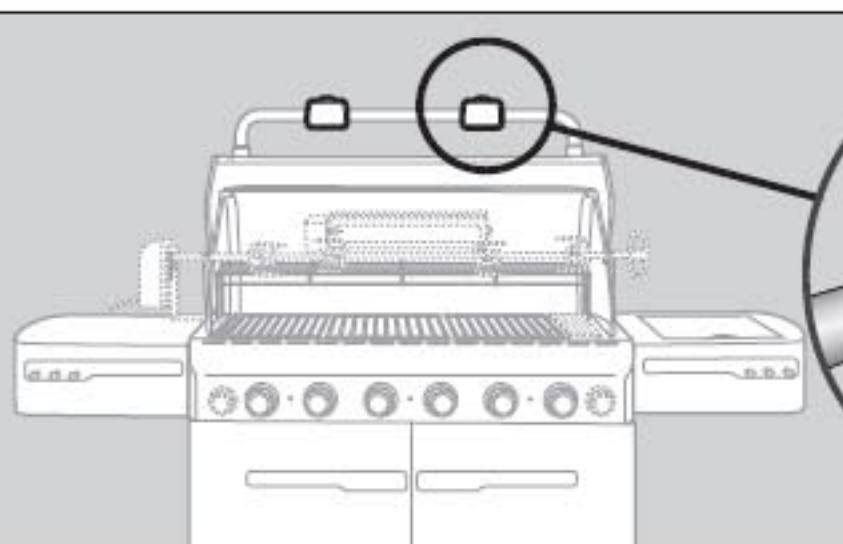
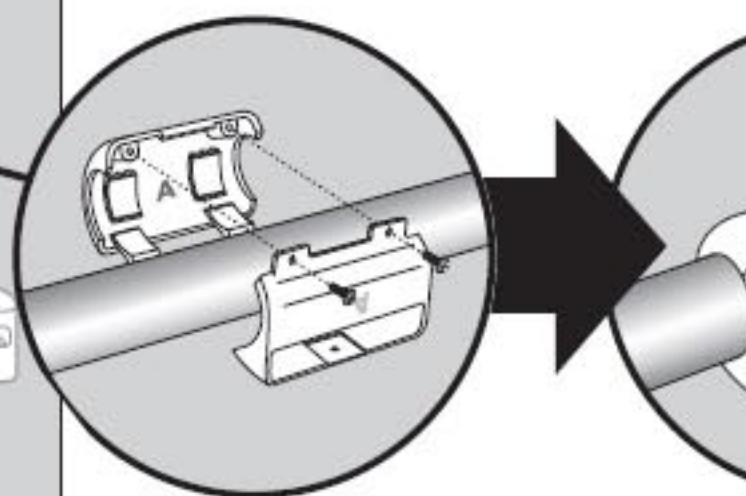
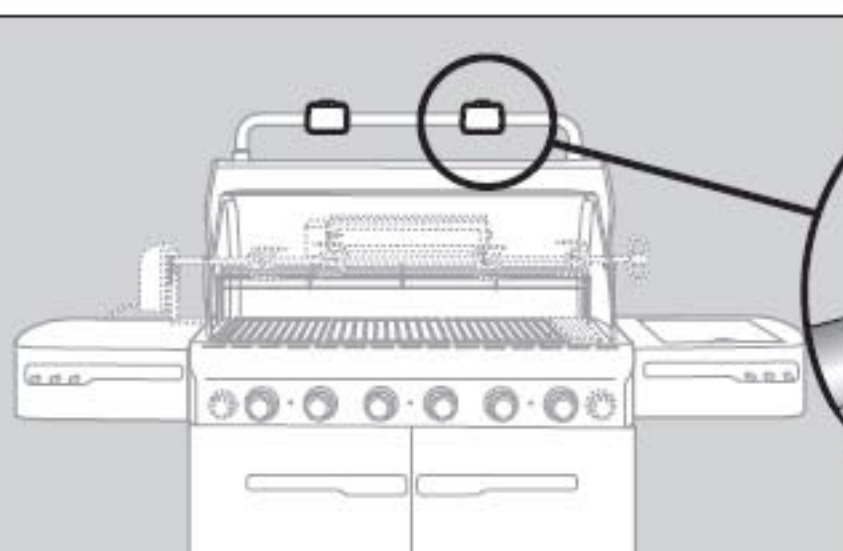
12



The Weber Grill Out™ Handle Light has a "Tilt Sensor": button (a) activates or deactivates the "Tilt Sensor." For pressing power button (a).

La Lámpara de Asa Weber Grill Out™ tiene un "sensor de inclinación" / tapa cerrada - APAGADA. El botón de encendido (a) activa o desactiva el sensor. Para uso durante el día, desactive el sensor pulsando el botón (a).

La Lampe de poignée Weber Grill Out™ est pourvu d'un "capteur de tilt" / Couvercle fermé - ARRÊT (OFF). Le bouton d'alimentation "Détecteur Tilt." Pour une utilisation pendant la journée, désactivez le capteur en appuyant sur le bouton d'alimentation électrique (a).



GENERAL INSTRUCTIONS

Your Weber® gas barbecue is a portable outdoor cooking appliance. With the Weber® gas barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer® bars produce that "outdoor" flavor in the food.

The Weber® gas barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber® gas barbecue with you if you move.

The natural gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber® gas barbecue. Please read the instructions carefully before using your Weber® gas barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- This Weber® gas barbecue is designed for natural (piped in city) gas only. Do not use liquid propane (LP) bottled gas. The valves, orifices and hose are for natural gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.

FOR INSTALLATION IN CANADA

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standards CAN/CGA-B149.1 (Installation Code for Natural Gas Burning Appliances and Equipment).

STORAGE

- The gas must be turned off at the natural gas supply when the Weber® gas barbecue is not in use.
- When the Weber® gas barbecue is stored indoors, the gas supply must be disconnected.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Section: "Maintenance/Annual Maintenance").
- Check that the areas under the control panel and the slide out bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider /Insect Screens should also be checked for any obstructions. (See Section: "Maintenance/Annual Maintenance").

GRILLING METHODS

Note: If grill loses heat while cooking refer to the troubleshooting section of this manual.

⚠ WARNING: Do not move the Weber® gas barbecue when operating or while barbecue is hot.

You can adjust the individual main burners as desired. The control settings are **START/ HI, MEDIUM, LOW, or OFF.**

Note: The temperature inside your cooking box for the first few uses, while surfaces are still very reflective, may be hotter than those shown in your cookbook. Cooking conditions, such as wind and weather, may require the adjustment of the burner

OPERATING

- ⚠ **WARNING: Only use this barbecue in a well-ventilated area. Do not use in a garage or any other enclosed area.**
- ⚠ **WARNING: Your Weber® gas barbecue should not be used under overhead combustible materials.**
- ⚠ **WARNING: Your Weber® gas barbecue should not be installed in or on recreational vehicles.**
- ⚠ **WARNING: Do not use the barbecue with flammable or combustible materials. This includes the sides of the grill.**
- ⚠ **WARNING: The entire cooking area should not be left unattended.**
- ⚠ **WARNING: Keep any electrical wiring and supply hose away from any heat source.**
- ⚠ **WARNING: Keep the cooking area free of grease and liquids, such as gasoline, oil, and other flammable materials.**

GAS SUPPLY TESTING

- Disconnect your Weber® gas barbecue from the gas supply. Test the gas pressures. This appliance and its installation must be tested from the gas supply piping system at test pressures in excess of 1/2 psig.
- Turn off your Weber® gas barbecue from the gas supply. Test the gas pressures. This appliance must be tested by closing its individual manual shutoff valve. Test the gas supply piping system at the pressure

⚠ WARNING: Check the bottom tray after each use. Remove excess grease from the slide out bottom tray.

CLEANING

- ⚠ **WARNING: Turn your Weber® gas barbecue off and allow it to cool before cleaning.**
- ⚠ **CAUTION: Do not clean your**

Slide out Bottom tray - Remove excess grease, then wash with warm soapy water, then rinse.

Flavorizer® bars and Cooking grates - Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

Catch pan - Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water, then rinse.

Thermometer - Wipe with warm soapy water; clean with plastic scrub ball.

Inside cooking module - Brush any debris off of burner tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS)**. Wash inside of cooking box with warm soapy water and a water rinse.

Inside Lid - While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking built-up grease resembles paint flakes.

Stainless steel surfaces - Wash with a soft cloth and a soap and water solution. Be careful to scrub with the grain direction of the stainless steel.

Do not use cleaners that contain acid, cleaning.

Preserve Your Stainless Steel - Your grill may be made from stainless steel. To keep it in good condition is a simple matter. Clean it with soap and water. To remove stubborn particles, the use of a non-metallic scrubber is recommended.

⚠ IMPORTANT: Do not use a wire brush on the stainless steel surfaces to avoid scratches.

⚠ IMPORTANT: When cleaning stainless steel, clean in the direction of the grain.

GAS INSTRUCTIONS

INSTALL GAS SUPPLY

GENERAL SPECIFICATIONS FOR PIPING

Note: Contact your local municipality for building codes regulating outdoor gas barbecue installations. In absence of Local Codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code. WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

Some of the following are general requirements taken from the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code for complete specifications.

- This barbecue is designed to operate at 4.5 inches of water column pressure (.163 psi).
- A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.
- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- The quick disconnect connects to a ½ inch NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts off the flow of gas from the source when the barbecue is disconnected.
- The quick disconnect fitting can be installed horizontally, or pointing downward. Installing the fitting with the open end pointing upward can result in collecting water and debris.
- The dust covers (supplied plastic plugs) help keep the open ends of the quick disconnect fitting clean while disconnected.
- Pipe compound should be used which is resistant to the action of natural gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

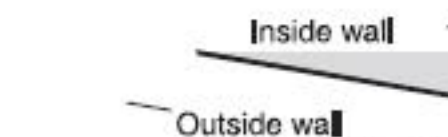
⚠ WARNING: Do not route the 10 foot hose under a deck. The hose must be visible.

GAS LINE PIPING

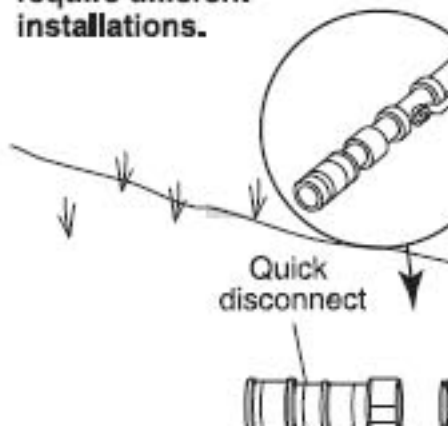
- If the length of the line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a



Do not use an open flame to check for gas leaks. This will cause a fire which can cause serious bodily injury or property damage.



This is a typical installation of a Weber® natural gas barbecue. Local codes may require different installations.



GAS INSTRUCTIONS

TYPE OF GAS

Your natural gas grill is factory built to operate using natural gas only. Never attempt to operate your grill on gases other than the type specified on the grill rating plates. Your grill operates at 4.5" of water column pressure. If replacement of the hose becomes necessary, factory specified parts are required. See your local dealer. For safety and design reasons, the conversion of a Weber® grill from operation using Natural gas to operation using LP gas requires the change out of the entire gas supply system of the grill. If this becomes necessary, see your dealer for additional information.

WHAT IS NATURAL GAS?

Natural gas, often called methane, is a safe modern fuel. Natural gas is supplied by your local utility and should be readily available if your house is already heated with gas.

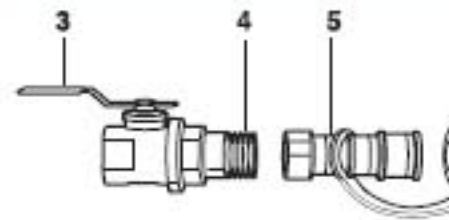
PORTABLE INSTALLATION

Weber® recommends moving the grill at least two (2) feet from the gas supply and any combustible surfaces. After the gas supply has been run and checked for leaks in accordance to the assembly instructions, you are ready to grill. To connect the hose to the gas supply, pull back the outer fitting, insert the hose fitting all of the way, and release the outer fitting. This process will produce a gas joint.

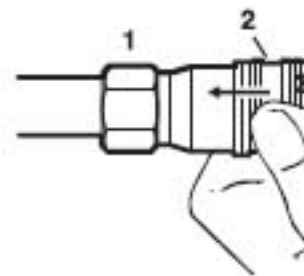
LEAK CHECK PREPARATION

CHECK THAT ALL BURNER VALVES ARE OFF

Valves are shipped in the "OFF" position, but you should check to be sure that they are turned off. Check by pushing in and turning clockwise. If they do not turn, they are off. Proceed to the next step. If they do turn continue turning them clockwise until they stop, then they are off. Proceed to the next step.



| | |
|---|----------------|
| 1 | |
| 2 | Install cover |
| 3 | |
| 4 | Coat this pipe |
| 5 | |
| 6 | |



| | |
|---|--|
| 1 | |
| 2 | |
| 3 | |
| 4 | |

Push plug until sleeve snaps
(This turns on)
When properly assembled the plug
the sleeve
To disconnect, push sleeve
(This automatically)

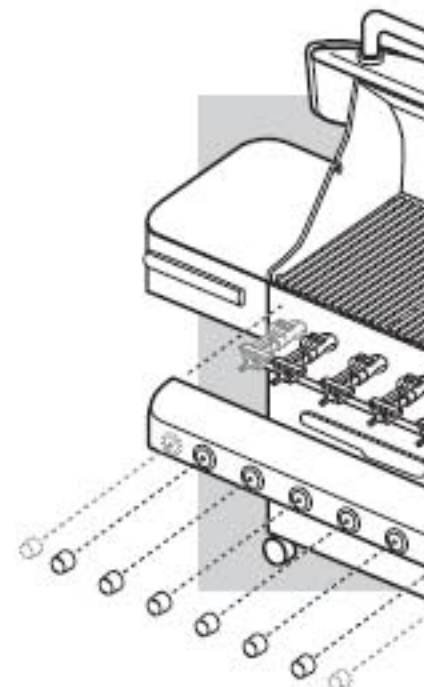
CHECK FOR GAS LEAKS

⚠ WARNING: The gas connections of your Summit® gas grill have been factory tested. We do however recommend that you leak check all gas connections before operating your Summit® gas grill.

REMOVE CONTROL PANEL

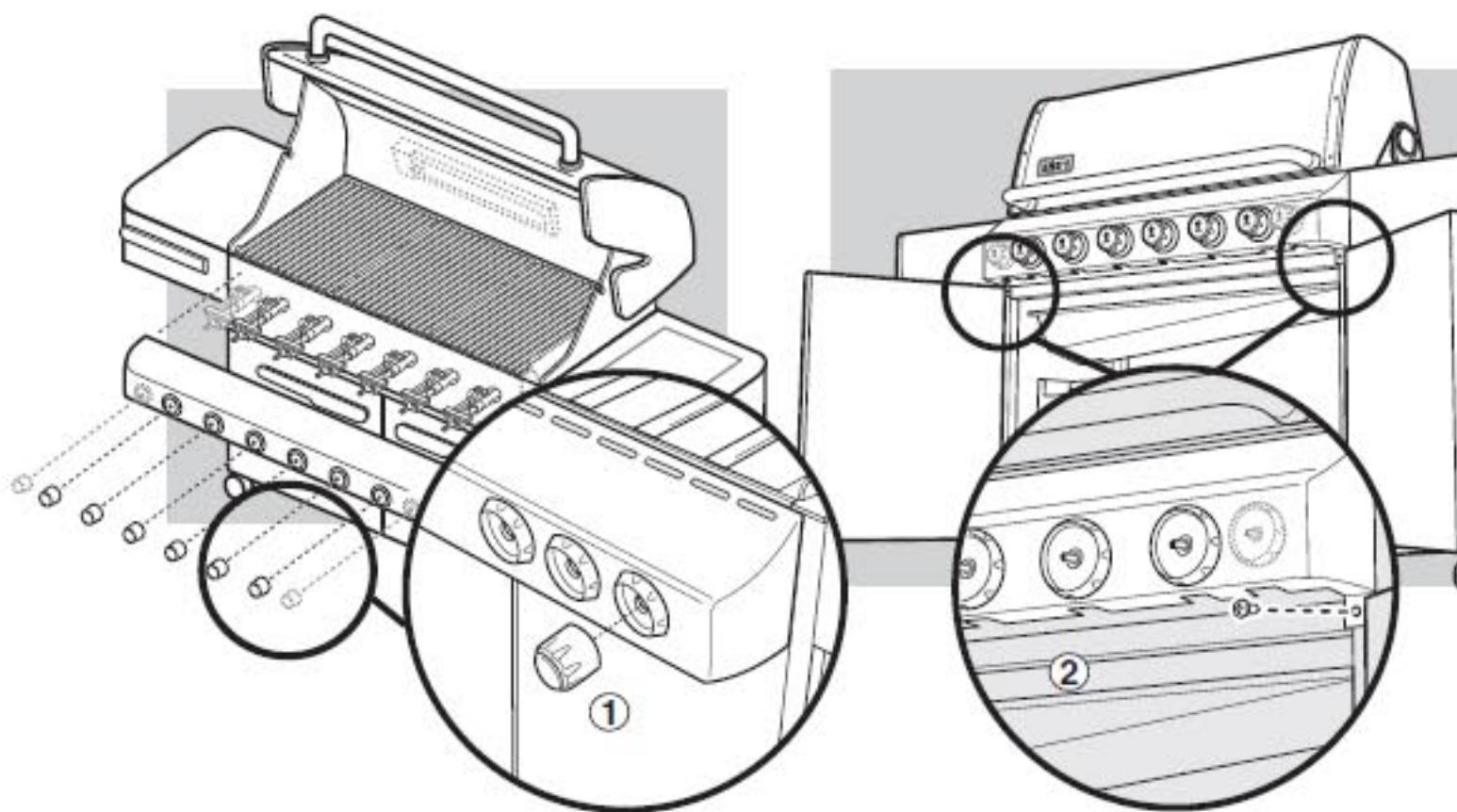
Tool required: Phillips Screwdriver.

- 1) Remove the burner control knobs.



- 2) Remove the two screws that secure the control panel to the frame.
- 3) Remove the control panel. Tilt panel forward and lift up and away from grill.

Completely remove the control panel (3) from the cooking box assembly exposing the valves, burners, igniter, and manifold.



CHECK THE FLEXIBLE HOSE TO MANIFOLD CONNECTION

The natural gas hose has been attached during the manufacturing process. We do recommend that the hose to gas manifold connection be leak tested, following guidelines in this Owner's Guide, prior to barbecue operation.

CHECK FOR GAS LEAKS

⚠ DANGER

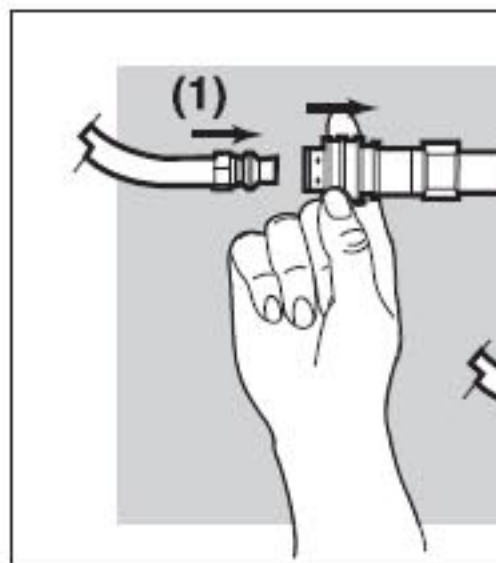
Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note: All factory-made connections have been thoroughly checked for gas leaks. The burners have been flame-tested. As a safety precaution however, you should recheck all fittings for leaks before using your Weber® gas barbecue. Shipping and handling may loosen or damage a gas fitting.

⚠ WARNING: Perform these leak checks even if your barbecue was dealer or store assembled.

You will need a soap and water solution, and a rag or brush to apply it.



GAS INSTRUCTIONS

CHECK:

- 1) Bulkhead and gas supply hose connection.
- 2) Bulkhead to regulator connection.
- 3) Regulator to hose connection.
- 4) Main gas line to manifold connections.

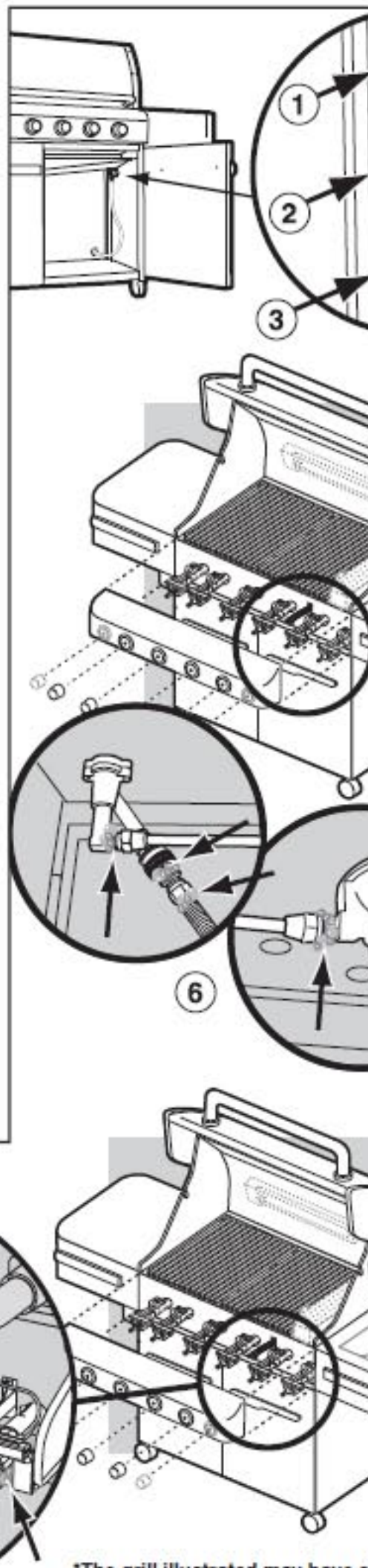
⚠ WARNING: If there is a leak at connection (1, 2, 3, or 4), retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after re-tightening the fitting, turn off the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

- 5) Bulk head to side burner hose connection.
- 6) Side burner hose to quick disconnect connection, side burner valve and orifice connections.
- 7) Hose to quick disconnect connection.
- 8) Valves to manifold connections.

⚠ WARNING: If there is a leak at connections (5, 6, 7, or 8), turn off the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

When leak checks are complete, turn gas supply off at the source and rinse connections with water.



CHECK:

- 1) Main gas line to manifold connection.
- 2) Rotisserie (I.R. Burner) gas line connection.
- 3) Bulkhead and gas supply hose connection.
- 4) Bulkhead to regulator connection.
- 5) Regulator to hose connection.

⚠ WARNING: If there is a leak at connection (1, 2, 3, 4, or 5), retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after re-tightening the fitting, turn off the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

- 6) Bulk head to side burner hose connection.
- 7) Side burner hose to quick disconnect connection, side burner valve and orifice connections.
- 8) Hose to quick disconnect connection.
- 9) Valves to manifold connections.

⚠ WARNING: If there is a leak at connections (6, 7, 8, or 9), turn off the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site.

Log onto www.weber.com®.

When leak checks are complete, turn gas supply off at the source and rinse connections with water.

REINSTALL CONTROL PANEL

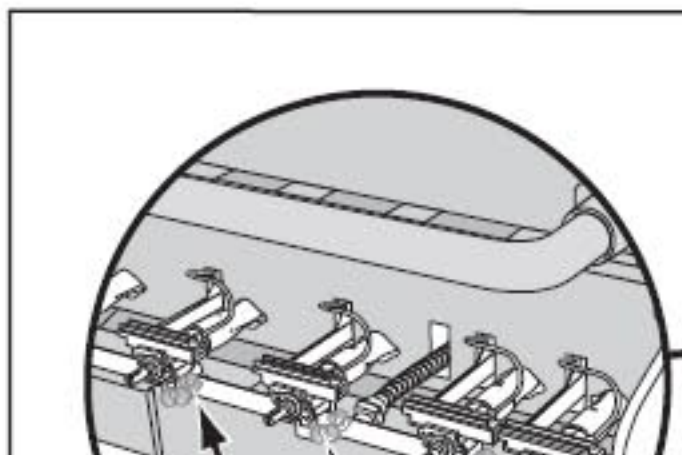
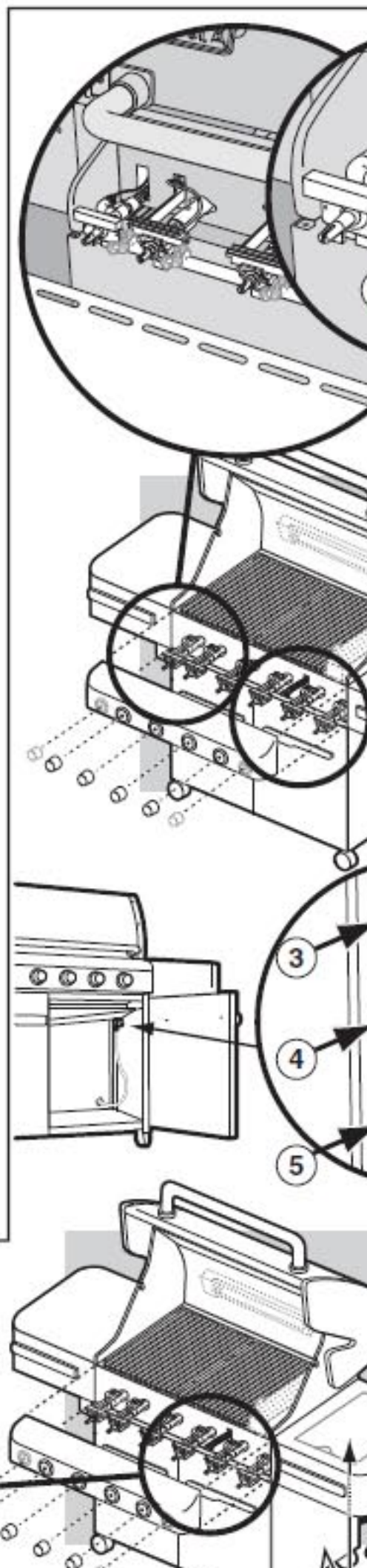
Parts required: control panel, screws and burner control knobs.

Hook the top edge of the control panel onto the control panel brackets on either side of the front of the cooking box.

Line up screws with screw holes on both the control panel bracket and the frame.

Tighten screws.

Place corresponding control knobs onto the valve stems.



OPERATING INSTRUCTIONS

GRILLING METHODS

Note: If grill loses heat while cooking refer to the troubleshooting section of this manual.

You can adjust the individual burners as desired. The control settings are **START/HI**, **MEDIUM**, **LOW**, or **OFF**.

If burners go out during cooking, turn off all burners and wait 5 minutes before relighting.

⚠ WARNING: Check the bottom tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire in the bottom tray.

PREHEATING

Preheating the grill before grilling is important. Light your Summit® gas grill according to the instructions in this Owner's Manual. Turn all of the main burners to **Start/Hi**, close the lid, and preheat grill with the lid down until grill thermometer reaches 550°F (260°-288°C). This is the recommended broiling temperature. This will take approximately 10 to 15 minutes, depending on outside temperatures.

COVERED COOKING

All grilling is done with the lid down to provide uniform, evenly circulated heat. With the lid closed, the Summit® gas grill cooks much like a convection oven. The thermometer in the lid indicates the cooking temperature inside the grill. All preheating and grilling is done with the lid down. No peeking — heat is lost every time you lift the lid.

The most important thing to know about grilling is which cooking method to use for a specific food, Direct or Indirect. The difference is simple: place the food directly over the fire, or arrange the fire on either side of it. Using the right method is the shortest route to great results—and the best way to ensure doneness safely.

DIRECT COOKING

The Direct Method, similar to broiling, means the food is cooked directly over the heat source. For even cooking, food should be turned once halfway through the grilling time. Use the Direct method for foods that take less than 25 minutes to cook: steaks, chops, kabobs, sausages, vegetables, and more.

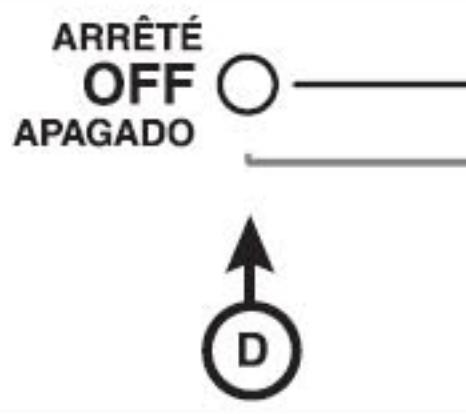
Direct cooking is also necessary to sear meats. Searing creates that wonderful crisp, caramelized texture where the food hits the grate. It also adds great color and flavor to the entire surface. Steaks, chops, chicken breasts, and larger cuts of meat all benefit from searing.

To sear meats, place them over Direct High heat for 2 to 5 minutes per side. Smaller pieces require less searing time. Usually after searing you finish cooking the food at a lower temperature. You can finish cooking fast-cooking foods by the Direct method; use the Indirect method for longer-cooking foods.

To set up your gas grill for Direct cooking, preheat the grill with all burners on "HI". Place food on the cooking grate, and then adjust all burners to the temperature noted in the recipe. Close the lid of the grill and lift it only to turn food or to test for doneness at the end of the recommended cooking time.

INDIRECT COOKING

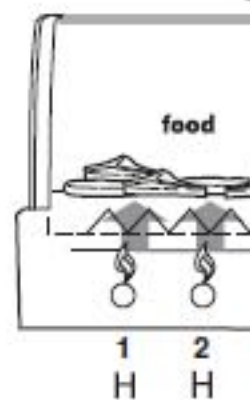
The Indirect Method is similar to roasting, but with the added benefits of that grilled texture, flavor, and appearance you can't get from an oven. To set up for Indirect cooking, gas burners are lit on either side of the food but not directly beneath it. Heat rises, reflects off the lid and inside surfaces of the grill, and circulates to slowly cook the food evenly on all sides, much like a convection oven, so there's no need to turn the



| | |
|-----|--|
| D. | |
| OFF | |

FLAVORIZER® SYSTEM

When meat juices drip from the food onto the grill, they create smoke that gives foods an irresistible flavor. The unique design of the burners, Flavorizer® System, virtually eliminates uncontrolled flare-ups. Because of the special design of the Flavorizer System, smoke is directed through the funnel-shaped bottom



Direct Method
*Food is placed on
grates directly over*



GRILLING TIPS & HELPFUL HINTS

- Always preheat the grill before cooking. Set all burners on "HI" heat and close lid; heat for 10 minutes, or until thermometer registers 500°-550°F (260°-288°C).
- Sear meats and cook with the lid down for perfectly grilled food every time.
- Grilling times in recipes are based on 70°F (20°C) weather and little or no wind. Allow more cooking time on cold or windy days, or at higher altitudes. Allow less cooking time in extremely hot weather.
- Grilling times can vary because of the weather, or the amount, size and shape of the food being grilled.
- The temperature of your Summit® gas grill may run hotter than normal for the first few uses.
- Grilling conditions may require the adjustment of the burner controls to attain the correct cooking temperatures.
- In general, large pieces of meat will require more cooking time per pound than small pieces of meat. Foods on a crowded cooking grate will require more cooking time than just a few foods. Foods grilled in containers, such as baked beans, will require more time if grilled in a deep casserole rather than a shallow baking pan.
- Trim excess fat from steaks, chops and roasts, leaving no more than a scant ¼ inch (6.4mm) of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.

- Foods placed on the cooking grate moving to a less hot area.
- Use tongs rather than a fork for turning meats. Use two spatulas for handling juices. Use two spatulas for handling
- If an unwanted flare-up should occur, move the food to another area of the cooking grate. Allow the flare-up to subside, relight the grill. NEVER USE WATER TO EXTINGUISH A GAS GRILL.
- Some foods, such as a casserole or a large roast, are not ideal for grilling. Disposable foil pans are a good alternative. Ovenproof handles can also be used to handle the pan.
- Always be sure the bottom tray and the grill are free of debris.
- Do not line the funnel-shaped bottom of the grill with foil to prevent grease from flowing into the grease catch pan.
- Using a timer will help to alert you when the cooking is done."

SNAP IGNITION OPERATION

⚠ Always open the lid before igniting the burners

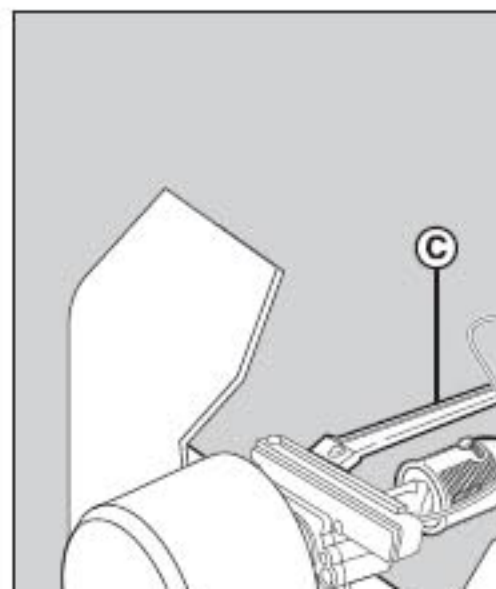
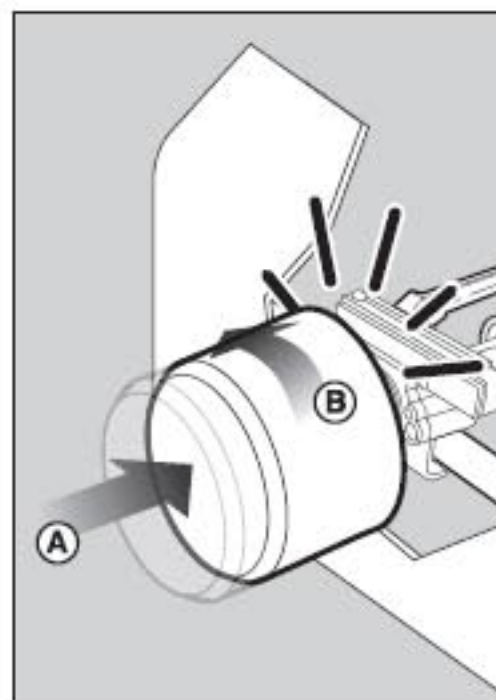
Each control knob has its own igniter electrode built in. To create a spark you must push the control knob in (A) and turn to "START/High" (B).

This action will generate gas flow and a spark to the burner lighting tube (C). You will hear a "snap" from the igniter. You will also see a 3" - 5" orange flame coming from the burner lighting tube at the left side of the burner (D).

Continue to hold the burner control knob in for two seconds after the "snap". This will allow gas to flow completely down the burner tube (E) and insure ignition.

Check that the burner is lit by looking through the cooking grates. You should see a flame. If burner does not light on first try, push control knob in and turn to OFF. Repeat lighting procedure a second time.

⚠ **WARNING:** If the burner still does not light, turn the burner control knob to "OFF" and wait 5 minutes to let the gas clear before you try again or try to light with a match.



OPERATING INSTRUCTIONS

LIGHTING

Summary lighting instructions are inside the left hand cabinet door.

⚠ DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

MAIN BURNER SNAP IGNITION

Note: Each control knob snap igniter creates a spark from the igniter electrode to the burner lighting tube. You generate the energy for the spark by pushing in the control knob and turning to "START/HI". This will ignite each individual burner.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site.

Log onto www.weber.com®.

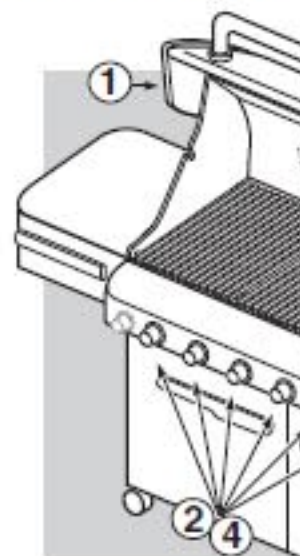
- 1) Open the lid.
- 2) Make sure all burner control knobs are turned to "OFF". (Push control knob in and turn clockwise to ensure that it is in the "OFF" position.)
- 3) Turn on the gas supply at source.

⚠ WARNING: Do not lean over the open barbecue.

- 4) Push the control knob in and turn to "START/HI" until you hear the igniter snap - continue to hold control knob in for two seconds. This action will spark the igniter, the burner lighting tube and then main burner.
- 5) Check that the burner is lit by looking through the cooking grates. You should see a flame. If burner does not light on first try, push control knob in and turn to OFF. Repeat lighting procedure a second time.

⚠ WARNING: If the burner still does not light, turn the burner control knob to "OFF" and wait 5 minutes to let the gas clear before you try again or try to light with a match.

MAIN BURNER LIGHTING



*The grill illustrated may have slight differences than the model purchased.



TO EXTINGUISH

Push in and turn each burner control knob off at the source.

MAIN BURNER MANUAL LIGHTING

⚠ DANGER

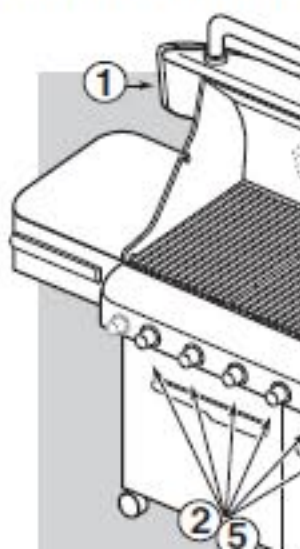
Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

- 1) Open the lid.
- 2) Make sure all burner control knobs are turned to "OFF". (Push each knob in and turn clockwise to ensure they are in the "OFF" position.)
- 3) Turn on the gas supply at source.
- 4) Put match in the match holder and strike match.

⚠ WARNING: Do not lean over open barbecue.

- 5) Insert match holder and lit match down through cooking grates and Flavorizer® bars to ignite the selected burner.

MAIN BURNER MANUAL



LIGHTING THE SIDE BURNER

⚠ DANGER

Failure to open the lid while igniting the side burner, or not waiting 5 minutes to allow the gas to clear if the side burner does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

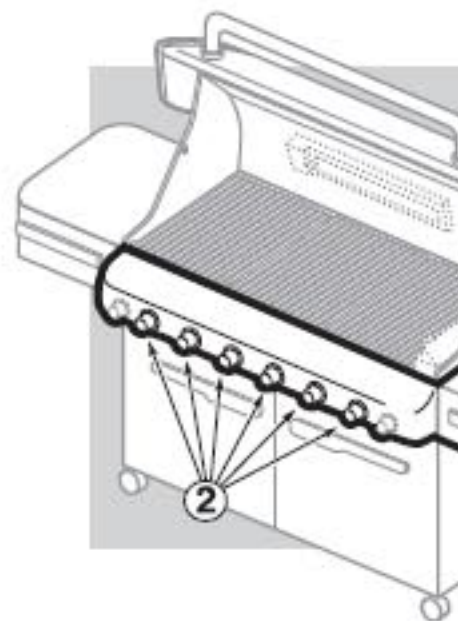
- 1) Open the side burner lid.
- 2) Check that the side burner valve is turned off (Push control knob in and turn clockwise to ensure that it is in the "OFF" position), turn all burners not being used to the "OFF" position (push in and turn clockwise).
- 3) Turn the gas supply valve on.
- 4) Push down and turn the side burner control valve to "HI".
- 5) Press the igniter button several times so it clicks each time.

⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠ WARNING: If the side burner does not light in five (5) seconds:

- a) Turn off the side burner control valve, main burners and gas supply at source.
- b) Wait 5 minutes to let the gas clear before you try again, or try lighting with a match (see "Manually Lighting the Side Burner").

SIDE BURNER LIGHTING



MANUALLY LIGHTING THE SIDE BURNER

⚠ DANGER

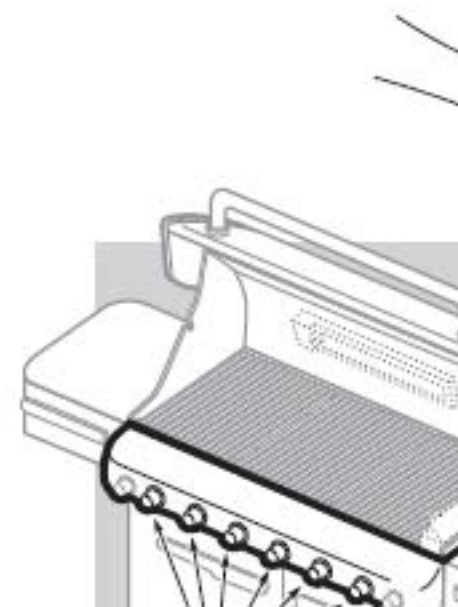
Failure to open the lid while igniting the side burner, or not waiting 5 minutes to allow the gas to clear if the side burner does not light, may result in an explosive flare-up that can cause serious bodily injury or death.

- 1) Open the side burner lid.
- 2) Check that the side burner valve is turned off (Push control knob in and turn clockwise to ensure that it is in the "OFF" position), turn all burners not being used to the "OFF" position (push in and turn clockwise).
- 3) Turn the gas supply valve on.
- 4) Put match in a match holder and strike match.
- 5) Hold match holder and lit match by either side of the side burner.
- 6) Push down and turn the side burner control valve to "HI".

⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠ WARNING: If the side burner does not light in five (5)

MANUAL SIDE BURNER



OPERATING INSTRUCTIONS

USING THE SMOKER

The smoker uses presoaked wood chips. For best results with faster cooking foods like steaks, burgers and chops, etc., we recommend using finer wood chips because they ignite and create smoke faster. For longer cooking foods such as roasts, chicken and turkeys, etc., we recommend using larger wood chunks because they ignite slowly and provide smoke for a longer period of time. As you gain experience in using your smoker, we encourage you to experiment with different combinations of wood chips and chunks to find the smoke flavor that best suits your taste.

TO USE THE SMOKER

As a starting point, soak wood chips in water for at least 30 minutes before using. (Wet wood will produce more smoke flavor.) Place a handful of wood chips or a few larger chunks in the bottom of the smoker body (1). As you gain experience in smoking, increase or decrease the amount of wood to suit your taste.

Note: Always grill with the lid closed to allow the smoke to fully penetrate the food. Light the smoker burner by following the instructions for Lighting The Smoker Burner. After wood starts to smolder turn control knob to "LOW".

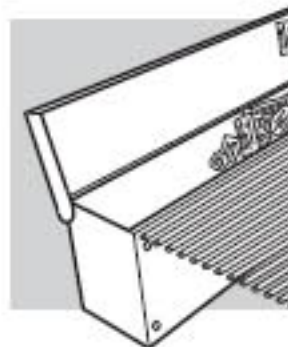
Smoke will start in approximately 10 minutes and last as long as 45 minutes. If you require more smoke flavor, refill the smoker with wood chips and /or chunks. Keep the lid of the grill closed while cooking.

Note: After refilling smoker, smoke will take about 10 to 15 minutes to start again. The smoker may be used to enhance meat, poultry and fish recipes. Cook with the lid down according to the times indicated in charts or recipes.

⚠ DANGER

Do not use any flammable fluid in the smoker to ignite the wood. This will cause serious bodily injury.

E/S-650



CLEANING THE SMOKER

Before each use, empty the smoker of ash. *Note: Smoking will leave a "smoke" residue that cannot be removed and will not affect the food. The "smoke" residue will accumulate on the interior of the smoker and will not adversely affect the food.*

LIGHTING THE SMOKER BURNER

⚠ DANGER

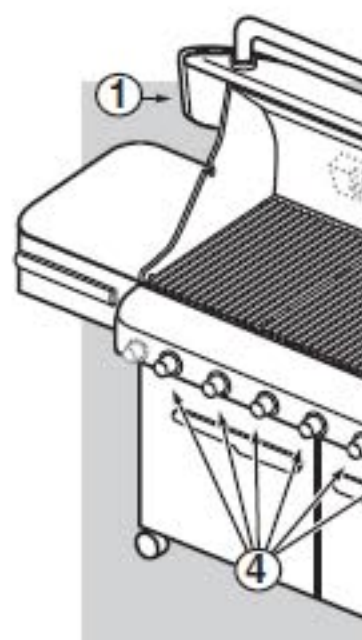
Failure to open the lid while igniting the grill, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

SMOKER BURNER SNAP IGNITION

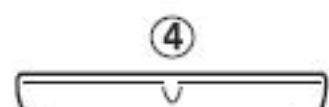
Note: The control knob snap igniter creates a spark from the igniter electrode to the burner lighting tube. You generate the energy for the spark by pushing in the control knob and turning to "START/HI". This will ignite the smoker burner.

⚠ WARNING: Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

- 1) Open the grill lid.
- 2) Open smoker box lid.
- 3) Fill smoker with water soaked wood chunks or chips.
- 4) Make sure that all burner control knobs not being used are turned to "OFF". (Push control knob in and turn clockwise to ensure that it is in the "OFF" position).
- 5) Turn on the gas at source.



*The grill illustrated may have slight differences than the model purchased.



MANUALLY LIGHTING THE SMOKER BURNER

- 1) Open the lid.

⚠ DANGER

Failure to open the lid while igniting the grill, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

- 2) Open smoker box lid
- 3) Fill smoker with water soaked wood chunks or chips.
- 4) Make sure that all burner control knobs not being used are turned to "OFF". (Push control knob in and turn clockwise to ensure that it is in the "OFF" position.)
- 5) Turn on the gas at source.
- 6) Put a match in the match holder and strike the match.
- 7) Insert match holder and lit match down through cooking grates and Flavorizer® bars to ignite smoker burner.

⚠ WARNING: Do not lean over the open grill while lighting.

- 8) Push smoker burner control knob in and turn to "START/HI".
- 9) Check that the burner is lit by looking down through the cooking grate.

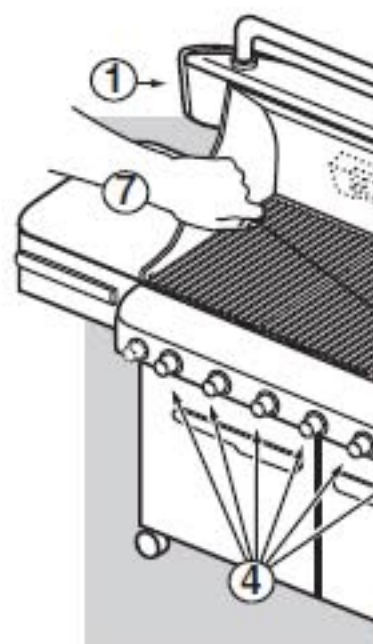
⚠ DANGER

If the smoker burner does not light, turn the burner control knob to "OFF" and wait 5 minutes to let the gas clear before you try again.

- 10) Close smoker cover after wood starts to smolder and turn control knob to "LOW".

TO EXTINGUISH

Push in and turn each burner control knob clockwise to "OFF" position. Turn gas supply off at the source.



*The grill illustrated may have slight differences than the model purchased.



USING THE ROTISSERIE

Note: Before using your rotisserie, measure your food at the widest point. If it exceeds 9 1/2" (241.8mm), it is too large to fit the rotisserie. If it is too large, food can be prepared using a roast holder and the Indirect Cooking Method.

IMPORTANT SAFEGUARDS

⚠ WARNINGS

- Read all instructions before using your rotisserie.
- This rotisserie is for outdoor use only.
- Remove motor and store in a dry place when not in use.
- Do not touch hot surfaces. Use barbecue mitts.

- Do not operate the rotisserie if the power cord is damaged.
- The rotisserie motor is equipped with a ground fault circuit interrupter (GFCI) (grounding) power cord for safety. Do not use a power cord that is not properly grounded through a GFCI outlet to avoid electrical hazard.
- The power cord should be properly grounded through a GFCI outlet to avoid electrical hazard.

OPERATING INSTRUCTIONS

- To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- A short power cord is supplied to reduce the risk of tripping over the cord. Extension cords may be used, but caution must be taken to prevent tripping over the cord.
- In absence of local codes the rotisserie motor must be grounded electrically in accordance with the National Electric Code, ANSI / NFPA 70, or Canadian Electrical Code, CSA C22.1.

⚠ WARNING: Setup up the rotisserie with food before lighting rotisserie burner.

OPERATING

- 1) Remove rotisserie shaft from grill. Remove one spit fork.
- 2) Push the rotisserie shaft through the center of the food.
- 3) Slide the spit fork onto the shaft. Insert the tines of both spit forks into the food. The food should be centered on the shaft. Tighten the spit fork screws
- 4) Place the motor in the bracket, slide to lock.
- 5) Insert the pointed end of the rotisserie shaft into the motor. Place the handle end of the rotisserie onto the support rollers.
- 6) The rotisserie shaft should rotate so that the heavy side of the meat or poultry rotates down to the bottom. Large cuts may require the removal of the cooking grates and warming rack to allow full rotation of the shaft. Remount the food if necessary for better balance.
- 7) Turn the motor on.

COOKING

- Meats (except poultry and ground meats) should be thawed (20 to 30 minutes before cooking. (20 to 30 minutes before cooking.) defrost completely before cooking.)
- Tie meat or poultry with a string, if possible before putting it on the spit.
- Remove cooking grates and warming rack.
- Follow lighting instructions for rotisserie burner.
- Set rotisserie burner on medium-high.
- Place food within area of burner.
- If you wish to save drippings for gravy, place Flavorizer® bars on top of the Flavorizer® bars.
- Food preparation steps are the same as for broiling.
- All cooking is done with the lid closed.
- If foods are too heavy or are irregularly shaped, they should be cooked by the Indirect Method.
- Smoker can be used in conjunction with the rotisserie burner.

Note: When using the rotisserie burner, the temperature inside the cooking box will be higher than when using the broiler burner.

LIGHTING THE ROTISSERIE BURNER

ROTISSERIE BURNER SNAP IGNITION

Note: Each control knob snap igniter creates a spark from the igniter electrode to the burner lighting tube. You generate the energy for the spark by pushing in the control knob and turning to "START/HI". This will ignite each individual burner.

⚠ ATTENTION: READ BEFORE LIGHTING ROTISSERIE BURNER

After a period of non-use, before lighting the Rotisserie Burner, a few seconds must pass for the gas supply line to fill.

When using the snap igniter you will see a flash of flames moving from left to right across the Rotisserie Burner surface, the Rotisserie Burner is not lit until the entire ceramic surface is aflame.

At this point, start a count of 20 seconds before releasing the Rotisserie Burner control knob.

The Rotisserie Burner surface will glow red once the burner is fully ignited.

⚠ DANGER

Failure to open the lid while igniting the grill, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

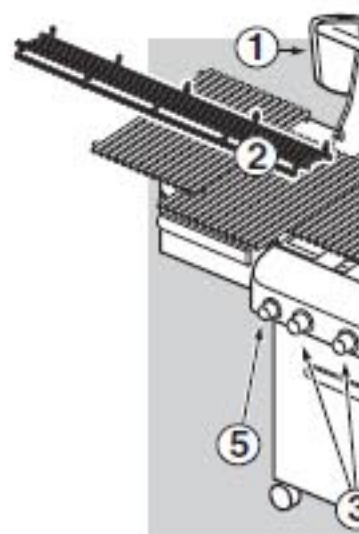
⚠ CAUTION: The Rotisserie Burner flame may be difficult to see on a bright sunny day.

⚠ WARNING: Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only a Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

- 1) Open the lid.
- 2) Remove the warming rack and the cooking grates from the cookbox.
- 3) Make sure all burner control knobs are turned to "OFF". (Push control knob in and turn clockwise to ensure that it is in the "OFF" position.)
- 4) Turn on the gas at source.

⚠ WARNING: Do not lean over the open grill.

- 5) Push the control knob in and turn to "START/HI". This action will spark the igniter and light the Rotisserie Burner. Continue to use the snap igniter until the Rotisserie Burner has ignited. Release the control knob.



*The grill illustrated may have slight differences than the model purchased.



- 6) Check that the burner is lit by looking through the grill. ⚠ WARNING: If the rotisserie burner control knob to "OFF" gas clear before you try again.

Note: When using the rotisserie with the lid closed, rotate the rotisserie on each side of the food (See Grilling Method). Check the food periodically to prevent over cooking and to ensure the food has browned to the desired color.

TO EXTINGUISH

Push in and turn the rotisserie burner control knob to "OFF" at the gas supply off at the source.

OPERATING INSTRUCTIONS

MANUALLY LIGHTING THE ROTISSERIE BURNER

⚠ ATTENTION: READ BEFORE LIGHTING ROTISSERIE BURNER

After a period of non-use, before lighting the Rotisserie Burner, a few seconds must pass for the gas supply line to fill. When holding a match to the rotisserie burner you will see a flash of flames moving from left to right across the Rotisserie Burner surface, the Rotisserie Burner is not lit until the entire ceramic surface is aflame. At this point, start a count of 20 seconds before releasing the Rotisserie Burner control knob. The Rotisserie Burner surface will glow red once the burner is fully ignited.

⚠ DANGER

Failure to open the lid while igniting the grill, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

⚠ CAUTION: The Rotisserie Burner flame may be difficult to see on a sunny day.

⚠ WARNING: Check hose before each use of grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only a Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site.

Log onto www.weber.com®.

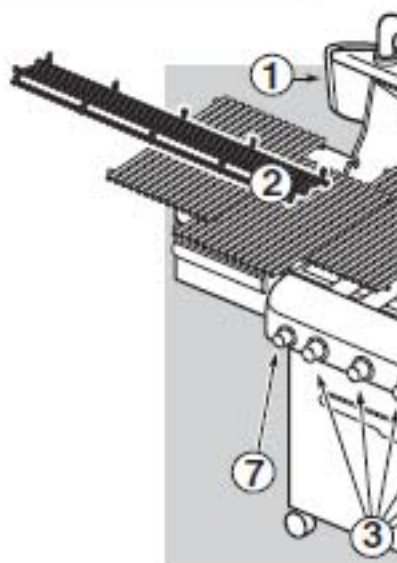
- 1) Open the lid.
- 2) Remove the warming rack and the cooking grates from the cookbox.
- 3) Make sure all burner control knobs are turned to "OFF". (Push control knob in and turn clockwise to ensure that it is in the "OFF" position.)
- 4) Turn on the gas at source.
- 5) Put a match in the match holder and strike the match.
- 6) Hold match holder and lit match by right side of rotisserie burner.

⚠ WARNING: Do not lean over the open grill.

- 7) Push rotisserie burner control knob down and turn to "START/HI". Continue to hold the control knob down until twenty (20) seconds after the burner has ignited.
- 8) Check that the burner is lit by looking for the rotisserie burner to glow red.

⚠ WARNING: If the rotisserie burner does not light, turn the burner control knob to "OFF" and wait 5 minutes to let the gas clear before you try again.

E/S-650



*The grill illustrated may have slight differences than the model purchased.



Note: When using the rotisserie with the lid closed, place the rotisserie burner control knob under the food (See Grilling Methods-Instructions) to prevent over cooking on the outside. Turn the rotisserie burner control knob to "OFF" when the food is browned to the desired color. Finish cooking the food.

TO EXTINGUISH

Push in and turn the rotisserie burner control knob to "OFF" at the source.

OPERATING THE HANDLE LIGHT

The Weber Grill Out™ Handle Light has a built-in "Tilt Sensor." With the power button (a) activated, the light will come on when the grill lid is open. The light will turn off when the lid is closed. For daytime use, deactivate the sensor by pressing power button (a).



HANDLE LIGHT TROUBLESHOOTING

| PROBLEM | CHECK | |
|---|--|-----------|
| Weber Grill Out™ Handle Light does not light. | Are the batteries old? | Replace |
| | Are the batteries installed correctly? | See ass |
| | Is the lid in the up position with the power button ON? | Light wil |
| | Is the Weber Grill Out™ Handle Light activated? | Press th |
| | Is the Weber Grill Out™ Handle Light positioned correctly on the handle? | Adjust p |

If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area. Log onto www.weber.com.

ROTISSERIE TROUBLESHOOTING

| PROBLEM | CHECK | |
|-----------------------------------|--|--|
| Rotisserie burner does not light. | Did you hold the burner control knob in and hold in for 20 seconds until after burner ignited? | Try to relight burner by holding burner control knob in for 20 seconds after burner has ignited. |
| | Did you wait to see the entire ceramic surface become alight before counting 20 seconds? | When relighting burner by holding burner control knob in, wait until the entire ceramic surface becomes alight before counting 20 seconds. |
| | Did you repeatedly use the snap ignition until the burner ignited? | After waiting five minutes for gas to clear, try relighting burner by using the snap ignition until the burner ignites (refer to "Lighting the Burner" section). |
| | Does the igniter work (Do you see a spark when you repeatedly use the snap igniter)? | Try manually lighting the burner (refer to "Lighting the Burner" section or contact customer service). |

If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area. Log onto www.weber.com.

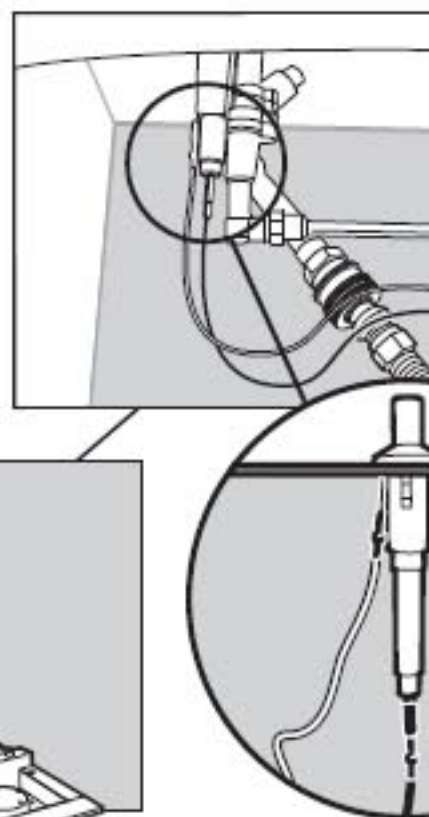
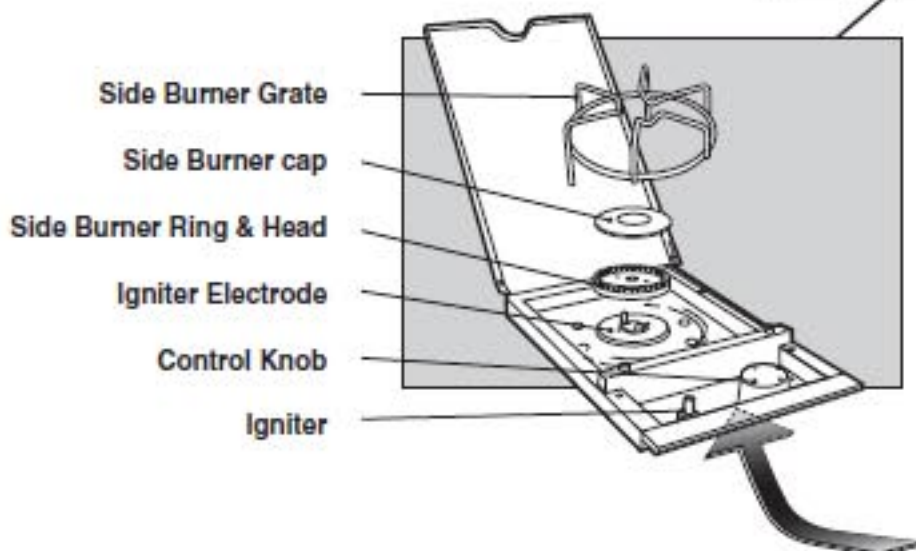
SIDE BURNER MAINTENANCE

SIDE BURNER MAINTENANCE

⚠ WARNING: All gas controls and supply valves should be in the "OFF" position.

Make sure black wire is connected between the igniter and electrode.
 Make sure white wire is connected between the igniter and grounding clip.
 Spark should be a white/blue color, not yellow.

- 1) Igniter Wire
- 2) Ground wire
- 3) Burner



TROUBLESHOOTING

| PROBLEM | CHECK | |
|---|---|---|
| Burners burn with a yellow or orange flame, in conjunction with the smell of gas (This is normal for the burner lighting tube). | Inspect Spider/Insect Screens for possible obstructions. (Blockage of holes.) | Clean Spider/ Maintenance™ |
| Symptoms: Burner does not light, or flame is low in "HI" position. | Is fuel hose bent or kinked? | Straighten fuel |
| | Does Burner light with a match? | If you can light Crossover® ig |
| | Did you use the snap igniter several times until the main burner lit (See Lighting Instructions)? | Make sure to snapping the burner lighting |
| | Does the igniter work (Do you see a spark when you repeatedly use the snap igniter)? | Try manually Manual Lightin |
| Experiencing flare-ups: | Are you preheating barbecue in the prescribed manner? | All burners on |
| | Are the cooking grates and Flavorizer® bars heavily coated with burned-on grease? | Clean thorough |
| | Is the bottom tray "dirty" and not allowing grease to flow into catch pan? | Clean bottom |
| ⚠ CAUTION: Do not line the bottom tray with aluminum foil. | | |
| Burner flame pattern is erratic. Flame is low when burner is on "HI". Flames do not run the whole | Are burners clean? | Clean burners |

WEBER® SPIDER/INSECT SCREENS

Your Weber® gas barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section (1) of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the combustion air opening. This could result in a fire in and around the combustion air openings, under the control panel, causing serious damage to your barbecue.

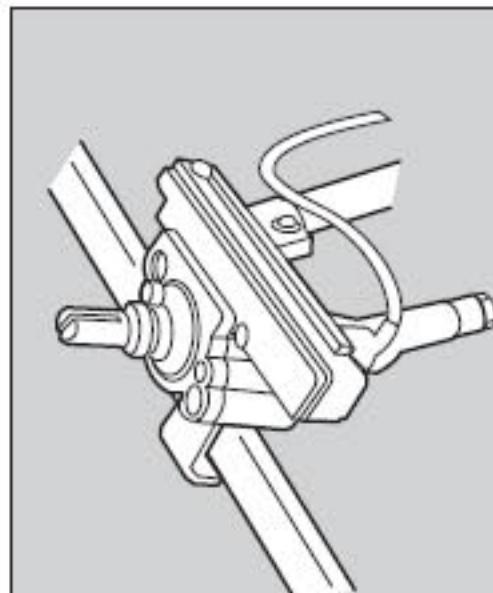
The burner tube combustion air opening is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tubes through the combustion air openings.

We recommend that you inspect the Spider/Insect screens at least once a year. (See Section "Annual Maintenance".) Also inspect and clean the the Spider/Insect screens if any of the following symptoms should ever occur:

- 1) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
- 2) Barbecue does not reach temperature.
- 3) Barbecue heats unevenly.
- 4) One or more of the burners do not ignite.

⚠ DANGER

Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property.



MAIN BURNER CLEANING PROCEDURE

Turn off the gas supply.

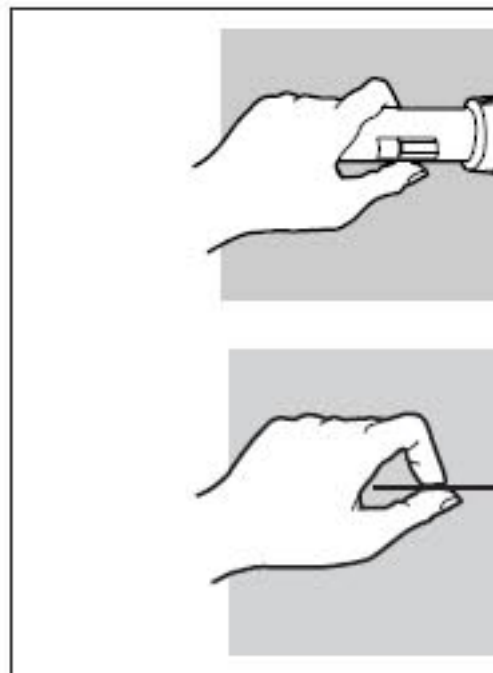
Remove the manifold (See "Replace Main Burners").

Look inside each burner with a flashlight.

Clean the inside of the burners with a wire (a straightened-out coat hanger will work).

Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a Steel bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

⚠ CAUTION: Do not enlarge the burner ports when cleaning.

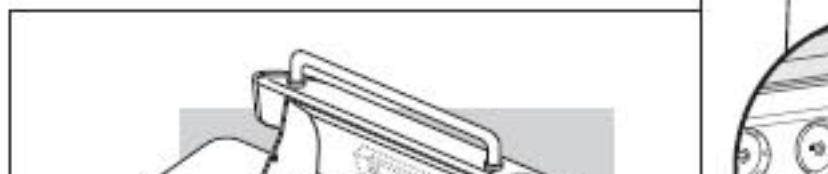


REPLACE MAIN BURNERS

- 1) Your Summit® gas grill must be off and cool.
- 2) Turn gas off at source.
- 3) Disconnect gas supply.
- 4) Remove cooking grates.
- 5) Remove smoker box.
- 6) Remove Flavorizer® bars.

REMOVE CONTROL PANEL

- 7) Tool required: Phillips Screwdriver.
 - a) Remove the burner control knobs.
 - b) Remove the two screws that secure the control

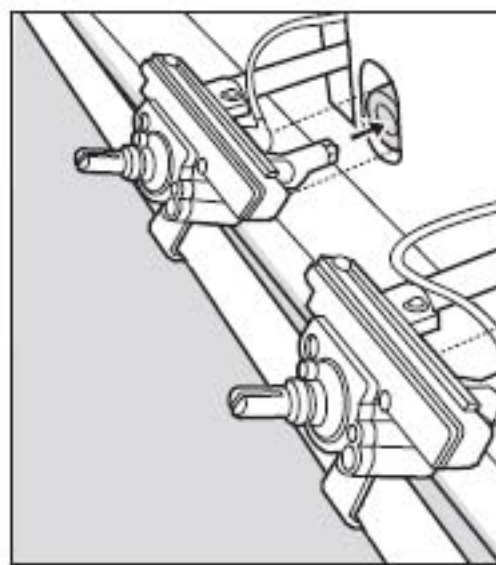
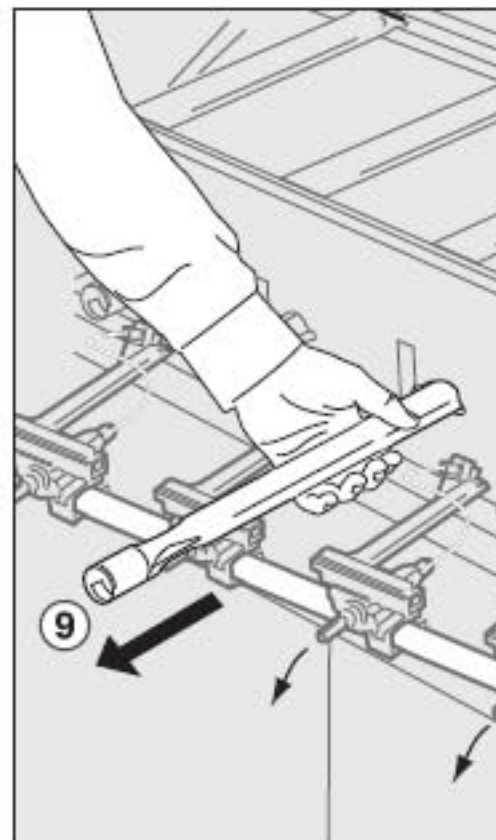
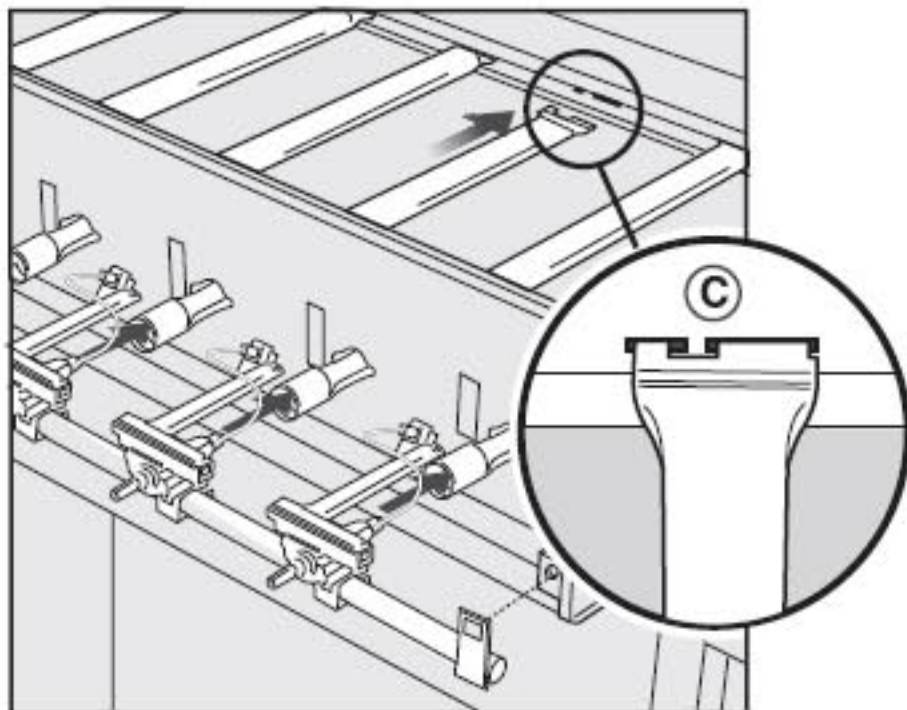


- 9) Pull the selected burner(s) tube(s) from manifold frame and replace with a new burner tube.
- 10) To reinstall the manifold assembly, reverse steps 7 through 9.

⚠ CAUTION: The burner openings (A) must be positioned properly over the valve orifices (B).

Make sure the opposite end of the burner tubes (C) properly align into the slots on the backside of the cookbox. Check proper assembly before fastening manifold in place.

⚠ WARNING: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the grill. (See, "Check for gas leaks.")



ANNUAL MAINTENANCE

INSPECTION AND CLEANING OF THE SPIDER/INSECT SCREENS

To inspect the Spider/Insect screens, remove the control panel. If there is dust or dirt on the screens, remove the burners for cleaning the screens.

Brush the Spider/Insect screens lightly with a soft bristle brush (i.e. an old toothbrush).

⚠ CAUTION: Do not clean the Spider/Insect screens with hard or sharp tools. Do not dislodge the Spider/Insect screens or enlarge the screen openings.

Lightly tap the burner to get debris and dirt out of the burner tube. Once the Spider/Insect screens and burners are clean replace the burners.

If the Spider/Insect screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

