



SUMMIT®

PLATINUM D4 / D6

BUILT-IN NG GAS GRILL INSTALLATION GUIDE

42370

THIS GAS APPLIANCE IS DESIGNED
FOR OUTDOOR USE ONLY.

LOCATING YOUR GRILL

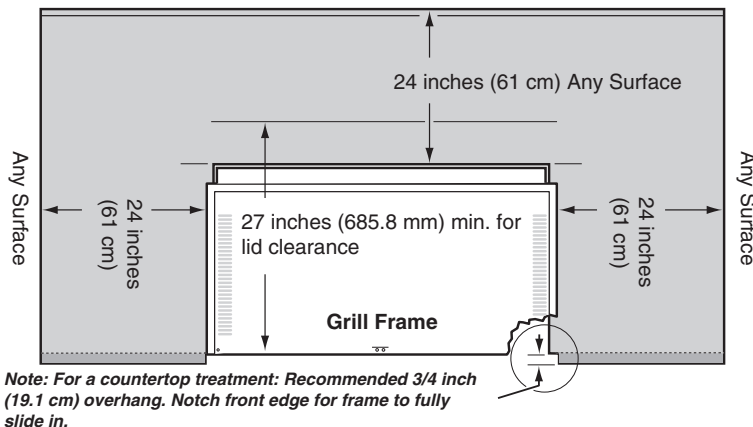
When determining a suitable location for your Summit® gas grill installation, give attention to concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible. Never locate the Summit® gas grill in a garage, breezeway, shed, under an unprotected overhang, or other enclosed area. Locate the grill and structure so there is enough room to safely evacuate the area in case of a fire.

CLEARANCE FROM SURFACES OR STRUCTURES

⚠ WARNING: Clearance from any surface or structure is 24 inches (609.6 mm) from the back and sides of the grill. Refer to “Typical Gas Supply Installation” before starting installation.

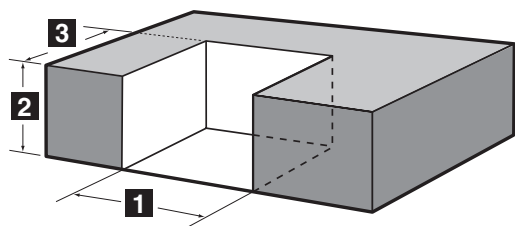
⚠ WARNING: The structure, “island”, countertops, and adjacent work areas for the built-in grill installation must be built from noncombustible materials only.

NOTE: If you have questions on what materials are considered noncombustible, contact your local building materials supplier or fire department.



BUILT-IN STRUCTURE CUTOUT DIMENSIONS

ALL DIMENSIONS ARE TO FINISHED SURFACES.



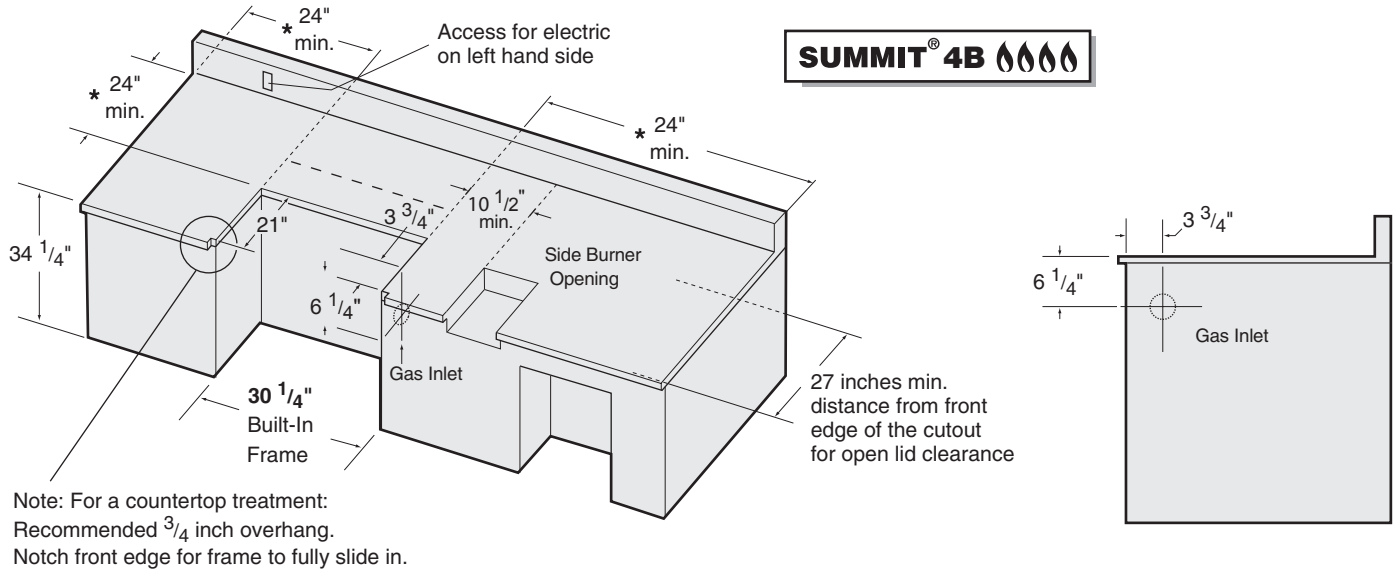
⚠ WARNING: All countertop finished surfaces must be constructed of a noncombustible material.

Built-In Cutout Dimensions			
	D4	D6	Tolerances
1	30 1/4"	38 1/4"	+ 1/4" - 1/4"
2	34 1/4"	34 1/4"	+ 1/4" - 1/4"
3	21"	21"	+ 1/4" - 1/4"

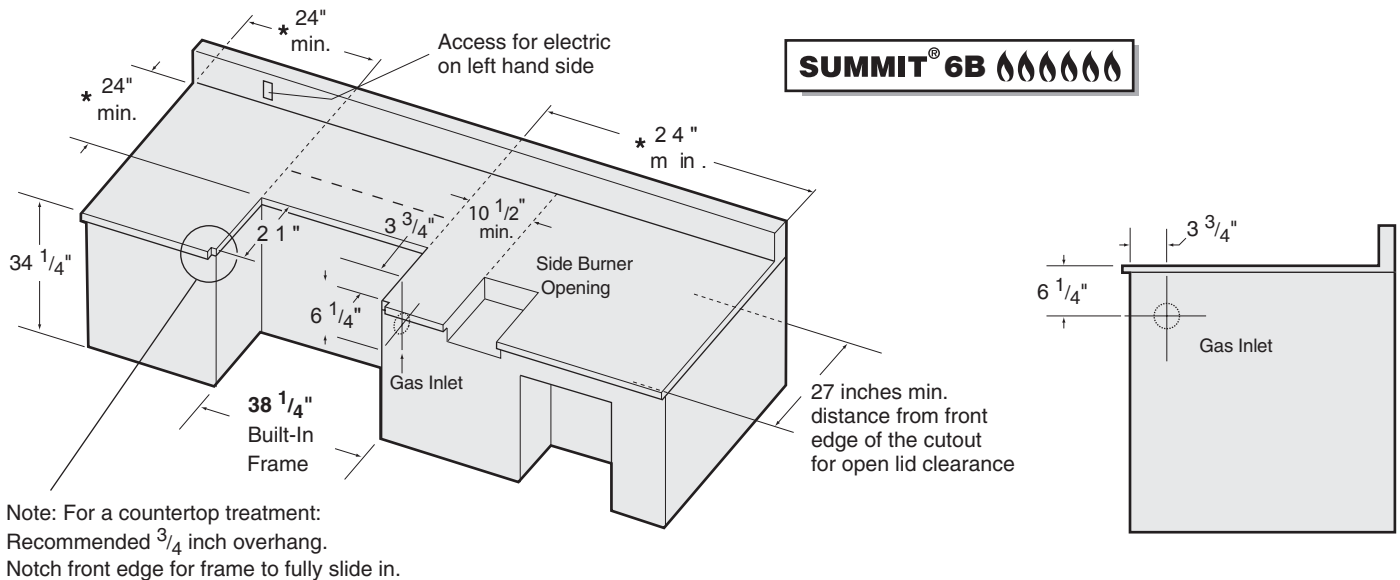
BUILT-IN CUTOUT DIMENSIONS

GENERAL CONSTRUCTION DETAILS

Summit® Built-In unit and all other accessory units should be on site before construction begins. All dimensions have a tolerance of plus or minus (+/-) $\frac{1}{4}$ inch. The grill frame rests directly on the Island Structure top finished surface. Make sure this surface is level. Do not support the grill from the bottom. If the supporting structure is going to have an electrical outlet for a rotisserie, it should be on the left side of the structure.



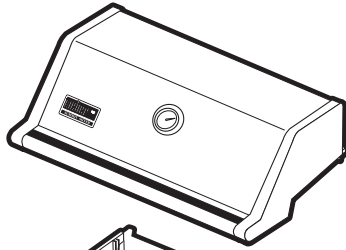
***Clearance from any surface or structure is at least 24 inches from the back and sides of the grill.**



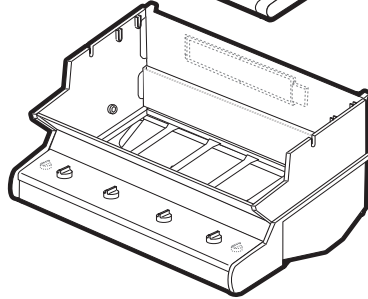
***Clearance from any surface or structure is at least 24 inches from the back and sides of the grill.**

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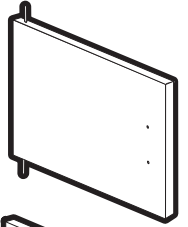
Lid - 1



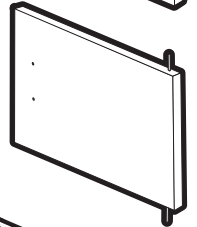
Cookbox - 1



Left Door - 1



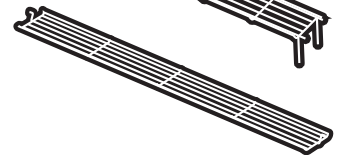
Right Door - 1



Warming Rack - 1



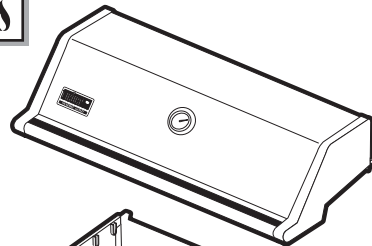
Warm-Up™ Rack - 1



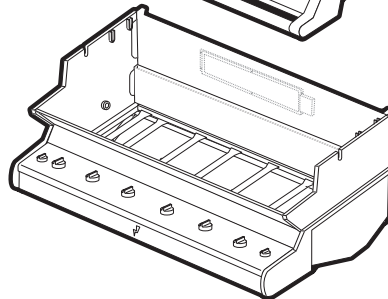
OR

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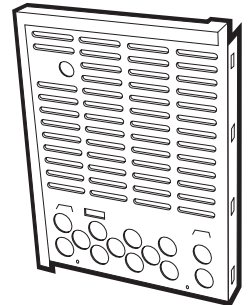
Lid - 1



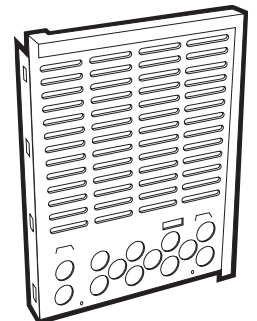
Cookbox - 1



Right Enclosure Panel - 1



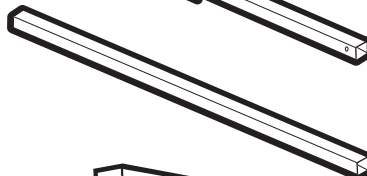
Left Enclosure Panel - 1



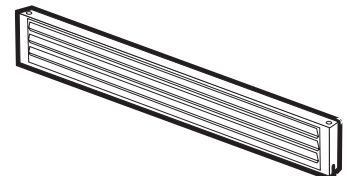
Front Frame Rail - 1



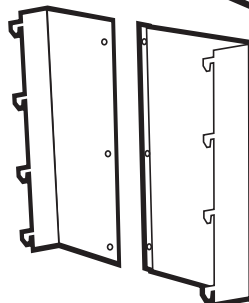
Rear Frame Rail - 1



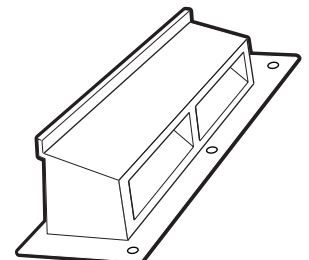
Front Vent Panel - 1



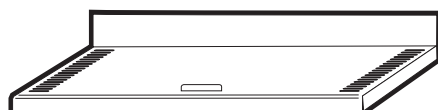
Rear Panel Assembly- 1



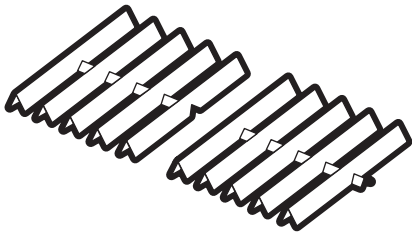
Rear Vent - 1



Bottom Shelf - 1



Flavorizer® Bars - 2 Sets



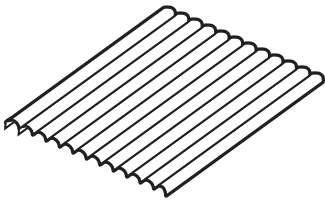
Stainless Steel
Cooking Grates

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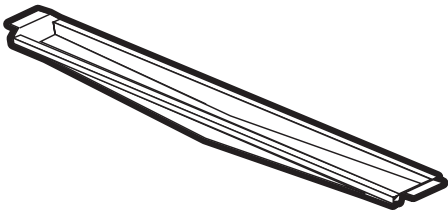
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SUMMIT® 6B 

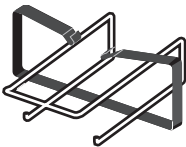
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Bottom Tray - 1



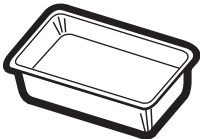
Catch-Pan Holder - 1



Catch-Pan - 1



Disposable Drip Pans - 2



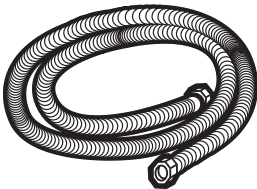
Hinge Pin- 2



Hair Pin Cotter- 2



Corrugated gas line - 1



Right Front Vent Clip - 1



Left Front Vent Clip - 1



7/16 inch Wrench - 1



Wrench - 1



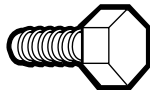
x10 Sheet Metal Screws - 3



Plastic Anchors - 3



1/2 inch Bolts
(1/4 x 20 x 1/2 inch Bolt) - 8



#10-32 x 1/4 inch Steel Screws - 5



Nylon Washer - 8



1/2" Flare Gasket - 2



3/8" Flare Gasket - 2



Handle - 2



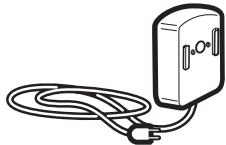
Handle Hardware - 4



Rotisserie - 1



Rotisserie Motor - 1



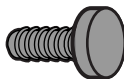
Rotisserie Bracket - 1



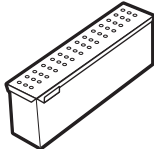
Keps Nuts (1/4 x 20 Blk Zinc) - 2



Rotisserie Bracket Hardware- 2



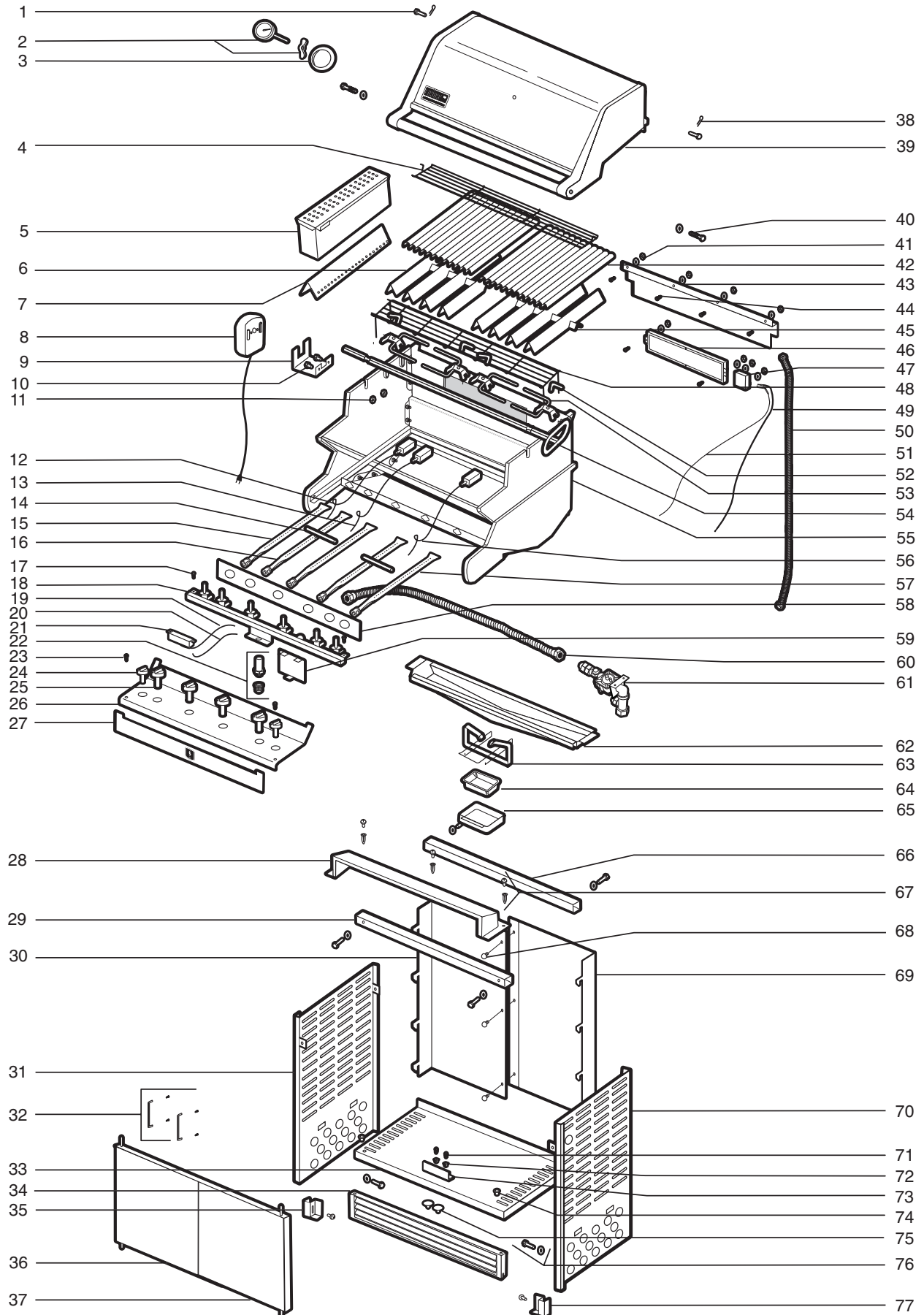
Smoker - 1



EXPLODED VIEW - PLATINUM D4

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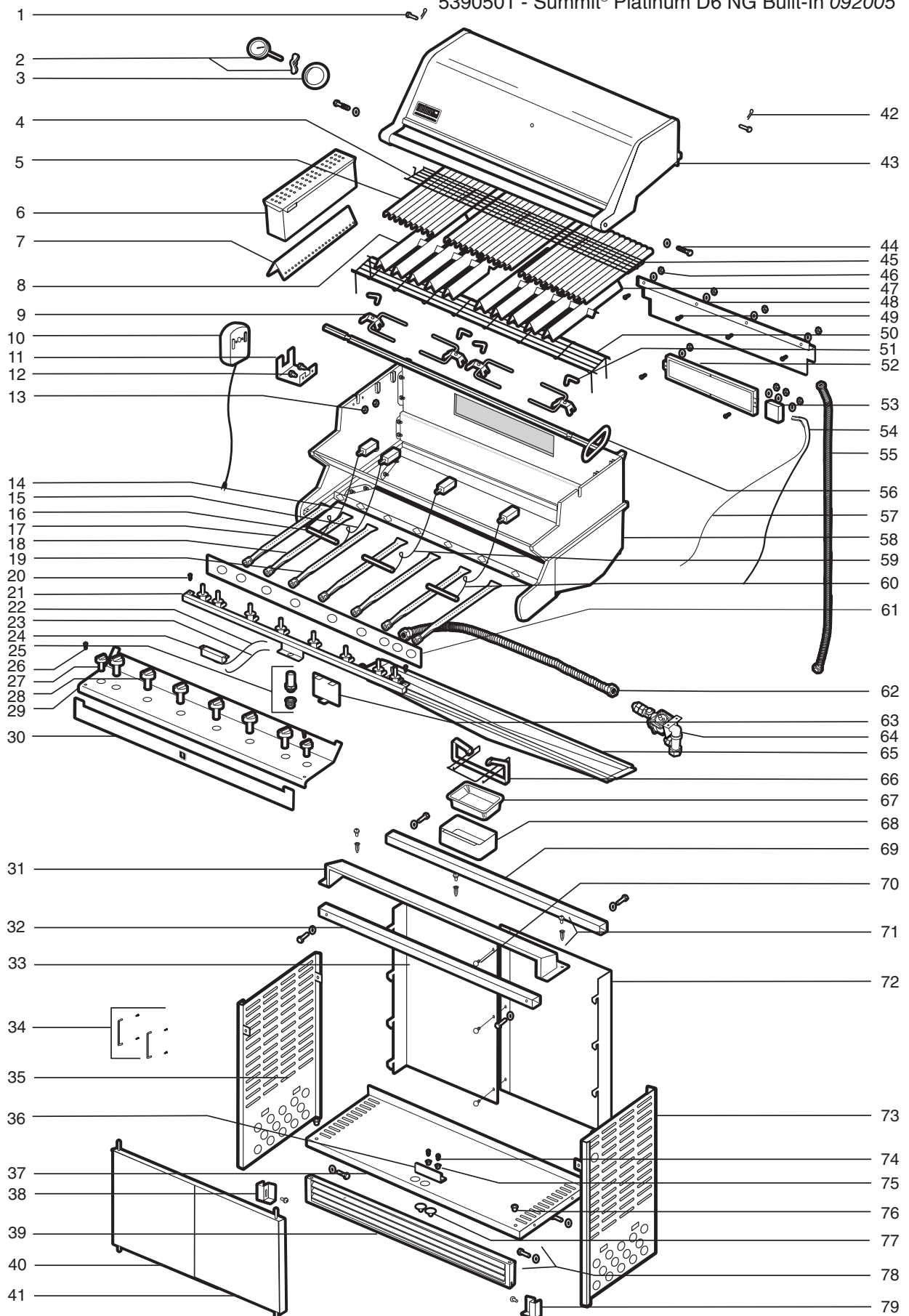
5340501 - Summit® Platinum D4 NG Built-In 091905



- | | | | |
|-----|---|-----|--|
| 1. | Hinge Pin | 39. | Lid Assembly |
| 2. | Thermometer Hardware | 40. | 1/4 - 20 x 1 1/4 inch Bolt |
| 3. | Thermometer Bezel | 41. | IR Rain Cover Hardware |
| 4. | Warm-Up™ Basket | 42. | 12 inch Cook Grate |
| 5. | Smoker Assembly | 43. | IR Rain Cover |
| 6. | Flavorizer® Bar Assembly w/ Smoker | 44. | 10 - 24 x 1/2 inch Stainless Steel Screw |
| 7. | Smoker Box Chip Grate | 45. | Right Flavorizer® Bar Assembly |
| 8. | Rotisserie Motor | 46. | IR Burner |
| 9. | Motor Bracket | 47. | IR Cover Box |
| 10. | Motor Bracket Screw | 48. | Warming Rack |
| 11. | 1/4 - 20 inch Keps Nut | 49. | Thermocouple |
| 12. | Smoker Electrode Assembly
(10 1/2 inch wire) | 50. | IR Gas Line |
| 13. | Electrode Assembly (8 3/4 inch wire) | 51. | IR Electrode Wire |
| 14. | Crossover® Tube | 52. | Rotisserie Fork Screw |
| 15. | Smoker Burner Tube | 53. | Rotisserie Fork |
| 16. | Left Burner Tube | 54. | Rotisserie Shaft |
| 17. | 10 - 24 x 1/2 inch Black Screw | 55. | Cookbox Assembly |
| 18. | Manifold | 56. | Electrode Assembly (16 1/4 inch wire) |
| 19. | Negative Ignition Switch Wire | 57. | Right Burner Tube |
| 20. | Positive Ignition Switch Wire | 58. | Heat Shield |
| 21. | Four Output Ignition Module Assembly | 59. | Battery Shield Assembly |
| 22. | Ignition Switch Button Assembly | 60. | Main Gas Line |
| 23. | 10 - 24 x 1/2 inch Black Screw | 61. | Bulkhead Assembly |
| 24. | Small Control Knob | 62. | Bottom Tray |
| 25. | Control Knob | 63. | Summit Catch Pan Holder |
| 26. | Control Panel | 64. | Summit Catch Pan |
| 27. | Front Panel | 65. | Summit Drip Pan |
| 28. | Vent Cover Assembly | 66. | Rear Frame Rail |
| 29. | Front Frame Rail | 67. | Rear Vent Hardware |
| 30. | Left Rear Panel | 68. | Rear Panel Hardware |
| 31. | Left Panel | 69. | Right Rear Panel |
| 32. | Handle Assembly | 70. | Right Panel |
| 33. | Bottom Shelf | 71. | 10 -16 x 3/4 Screw w/ Washer |
| 34. | Toe Kick Vent | 72. | Plastic Plug |
| 35. | Left Vent Bracket | 73. | Door Stop |
| 36. | Left Door Assembly | 74. | Door Bushing |
| 37. | Right Door Assembly | 75. | Door Plug |
| 38. | Hair Pin Cotter | 76. | 1/4 - 20 x 1/2 inch Black Bolt |
| | | 77. | Right Vent Bracket |

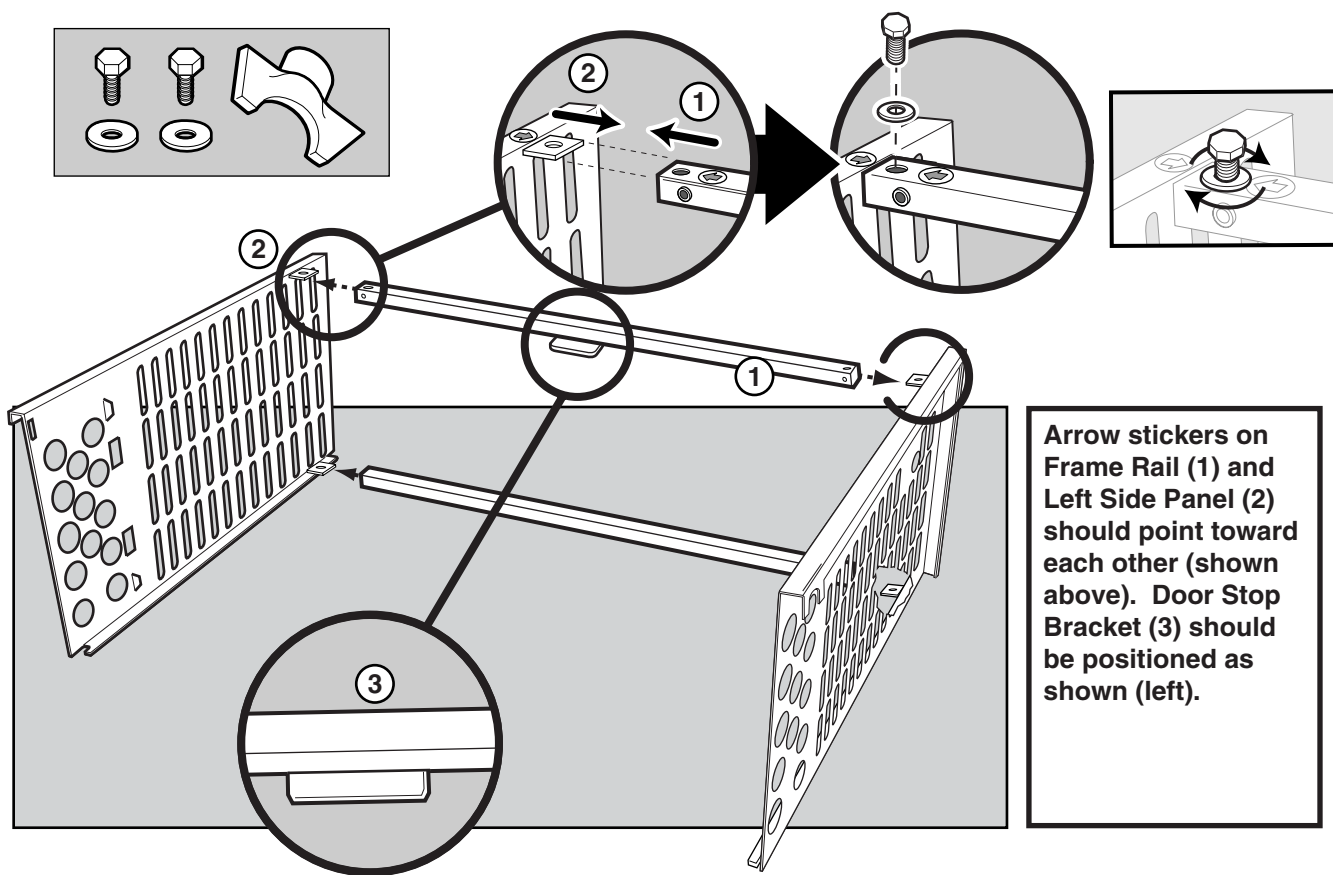
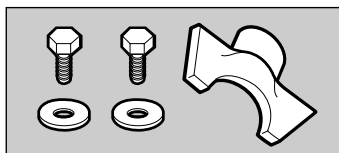
EXPLODED VIEW - PLATINUM D6 **7**

5390501 - Summit® Platinum D6 NG Built-In 092005



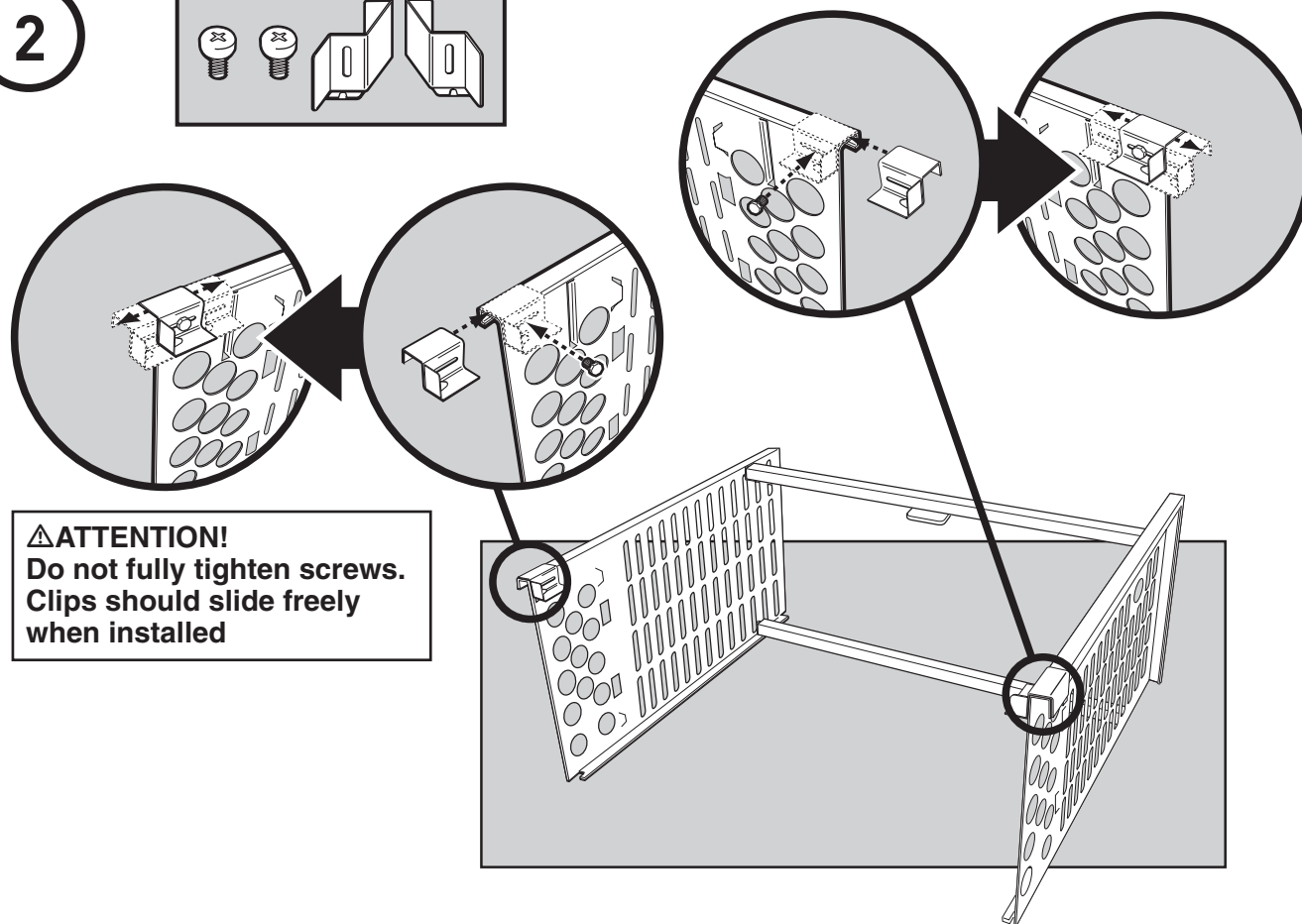
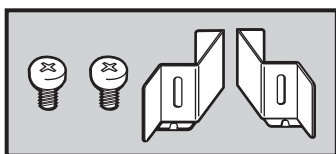
1. Hinge Pin
2. Thermometer Hardware
3. Thermometer Bezel
4. Warm-Up™ Basket
5. 8 inch Cooking Grate
6. Smoker Assembly
7. Smoker Box Chip Grate
8. Flavorizer® Bar Assembly w/ Smoker
9. Rotisserie Fork
10. Rotisserie Motor
11. Motor Bracket
12. Motor Bracket Screw
13. 1/4 - 20 inch Keps Nut
14. Smoker Electrode Assembly
(10 1/2 inch wire)
15. Electrode Assembly (8 3/4 inch wire)
16. Crossover® Tube
17. Smoker Burner Tube
18. Left Burner Tube
19. Right Burner Tube
20. 10 - 24 x 1/2 inch Black Screw
21. Manifold
22. Negative Ignition Switch Wire
23. Positive Ignition Switch Wire
24. Six Output Ignition Module Assembly
25. Ignition Switch Button Assembly
26. 10 - 24 x 1/2 inch Black Screw
27. Small Control Knob
28. Control Knob
29. Control Panel
30. Front Panel
31. Vent Cover Assembly
32. Front Frame Rail
33. Left Rear Panel
34. Handle Assembly
35. Left Panel
36. Door Stop
37. Bottom Shelf
38. Left Vent Bracket
39. Toe Kick Vent
40. Left Door Assembly
41. Right Door Assembly
42. Hair Pin Cotter
43. Lid Assembly
44. 1/4 - 20 x 1 1/4 inch Bolt
45. 12 inch Cook Grate
46. IR Rain Cover Hardware
47. Right Flavorizer® Bar Assembly
48. IR Rain Cover
49. 10 - 24 x 1/2 inch Stainless Steel Screw
50. Warming Rack
51. Rotisserie Fork Screw
52. IR Burner
53. IR Cover Box
54. Thermocouple
55. IR Gas Line
56. Rotisserie Shaft
57. IR Electrode Wire
58. Cookbox Assembly
59. Electrode Assembly (16 1/4 inch wire)
60. Electrode Assembly (25 1/2 inch wire)
61. Heat Shield
62. Main Gas Line
63. Battery Shield Assembly
64. Bulkhead Assembly
65. Bottom Tray
66. Summit Catch Pan Holder
67. Summit Catch Pan
68. Summit Drip Pan
69. Rear Frame Rail
70. Rear Vent Hardware
71. Rear Panel Hardware
72. Right Rear Panel
73. Right Panel
74. 10 -16 x 3/4 Screw w/ Washer
75. Plastic Plug
76. Door Bushing
77. Door Plug
78. 1/4 - 20 x 1/2 inch Black Bolt
79. Right Vent Bracket

1



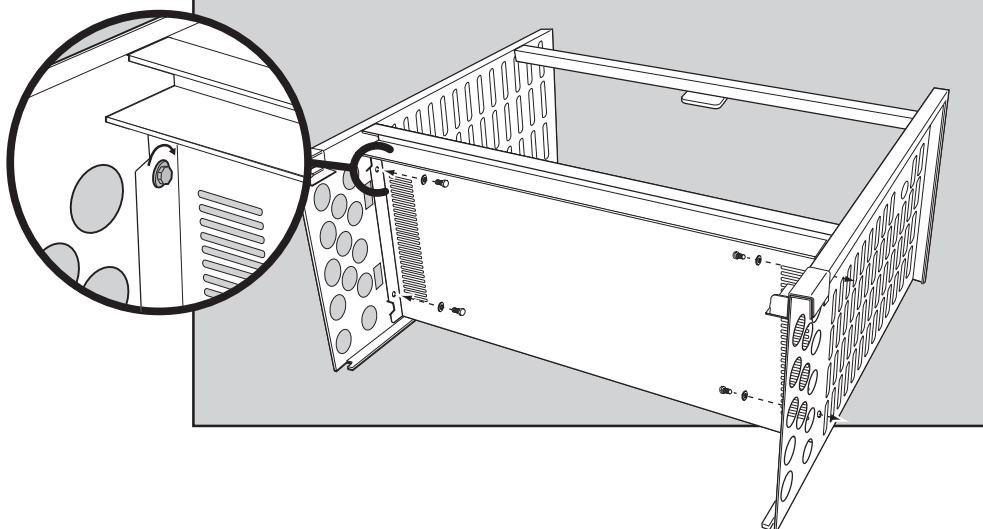
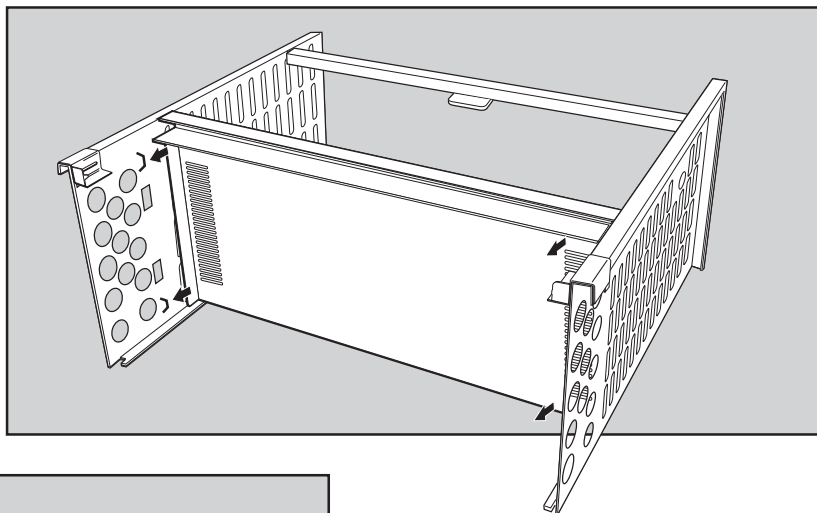
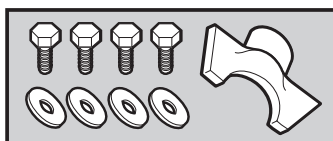
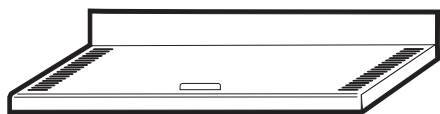
Arrow stickers on Frame Rail (1) and Left Side Panel (2) should point toward each other (shown above). Door Stop Bracket (3) should be positioned as shown (left).

2

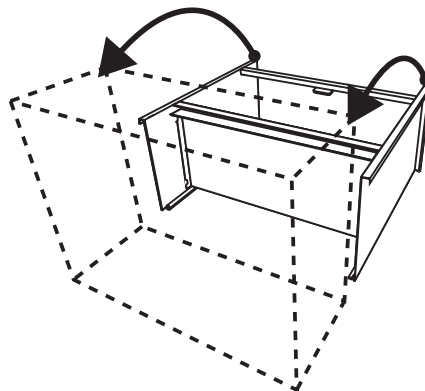
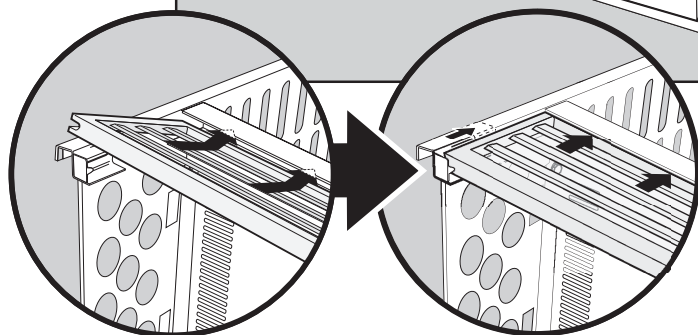
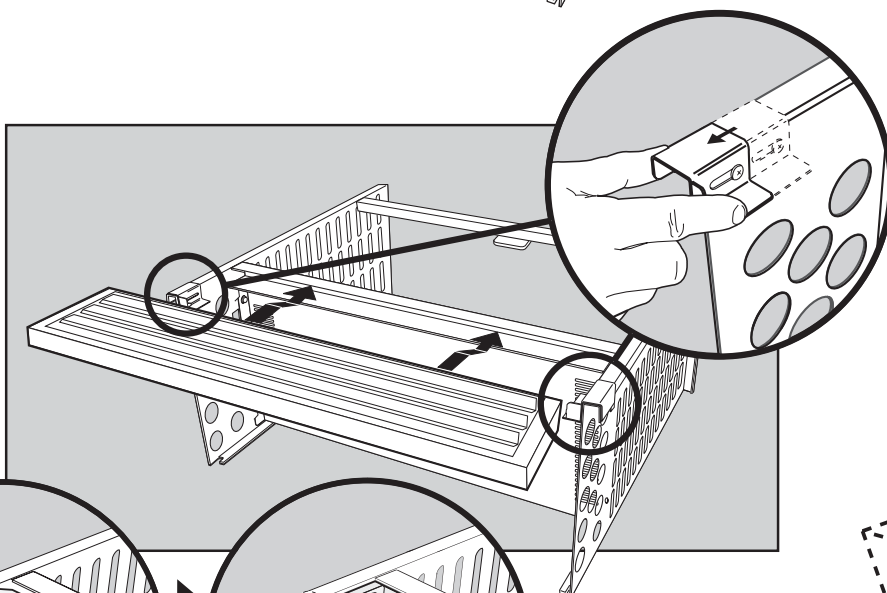


⚠ATTENTION!
Do not fully tighten screws.
Clips should slide freely
when installed

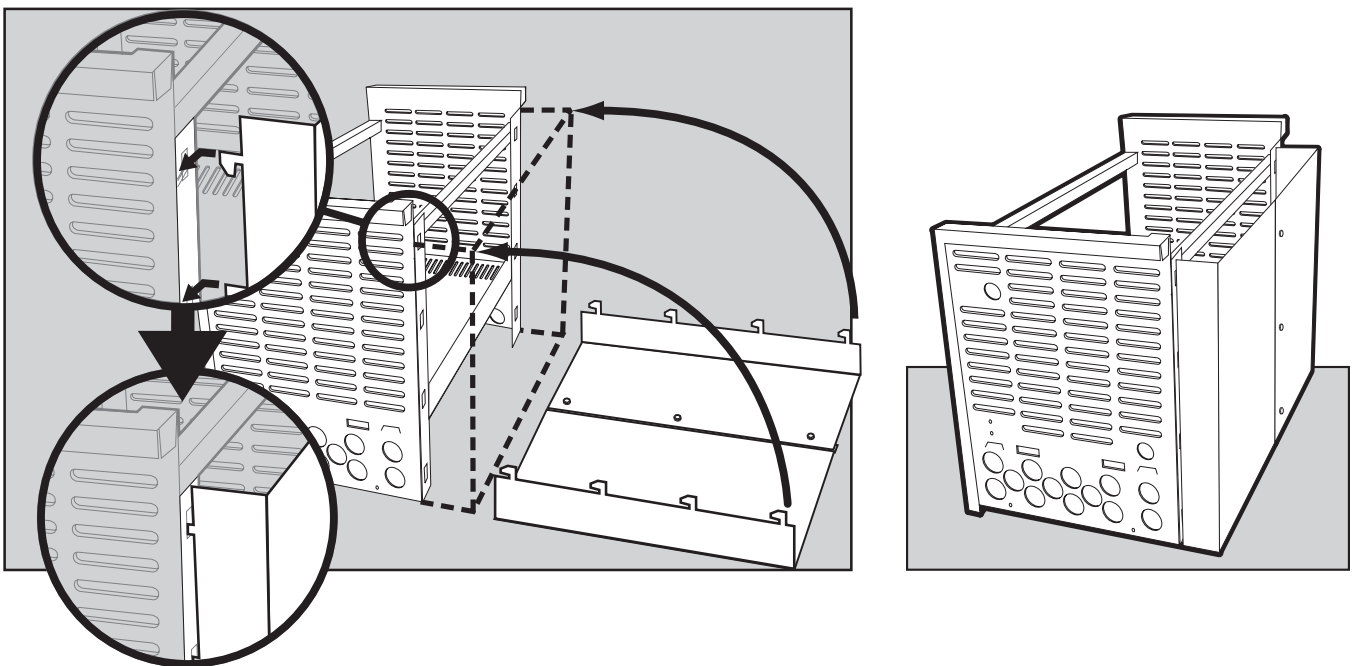
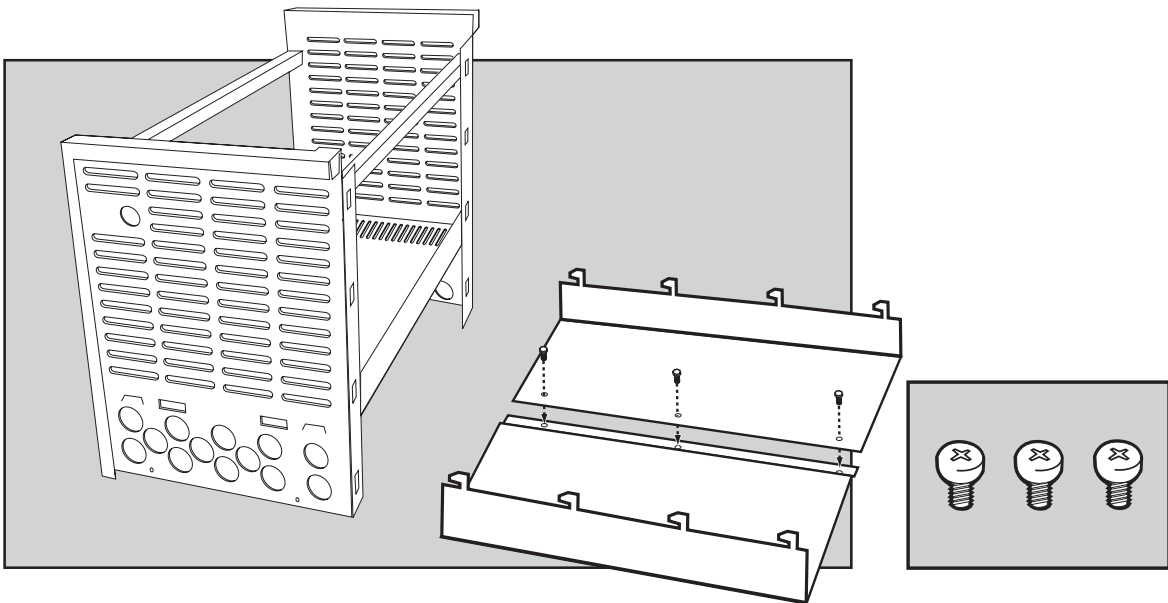
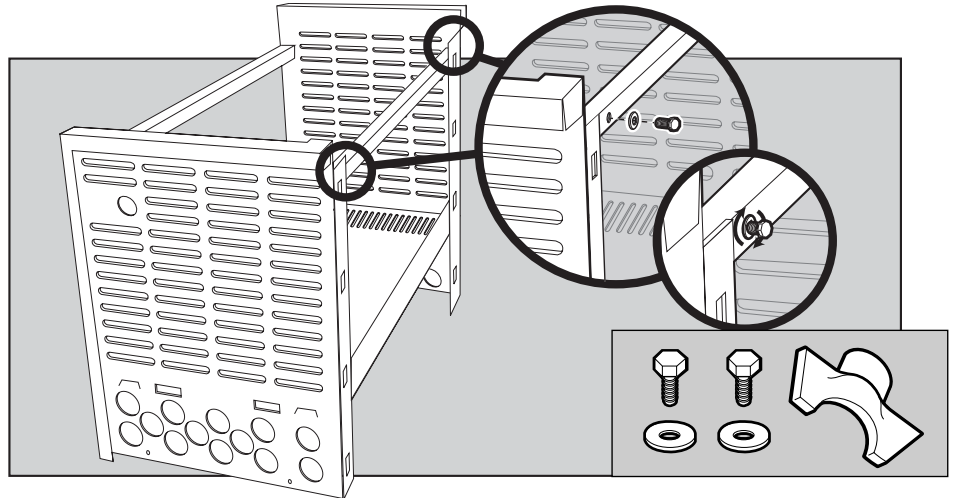
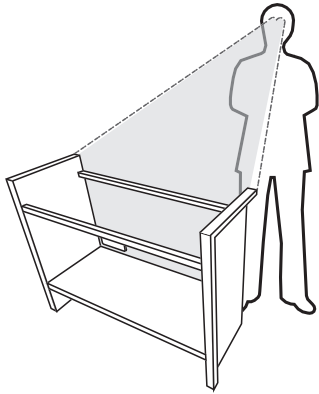
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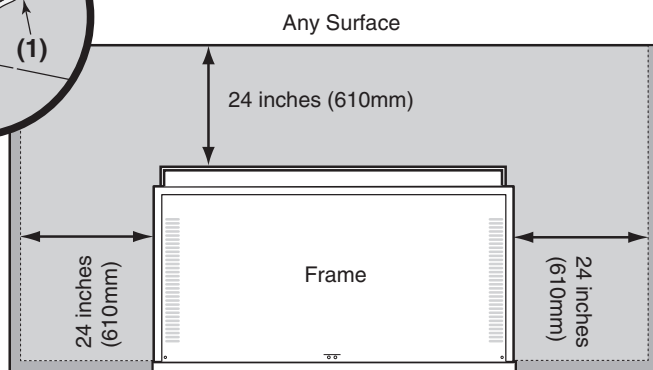
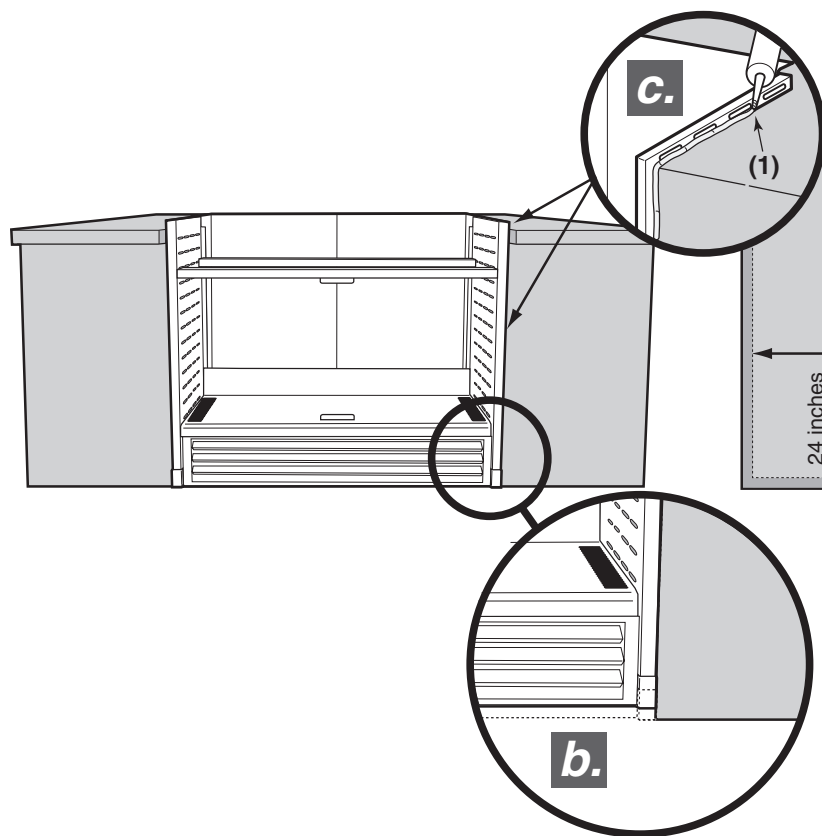
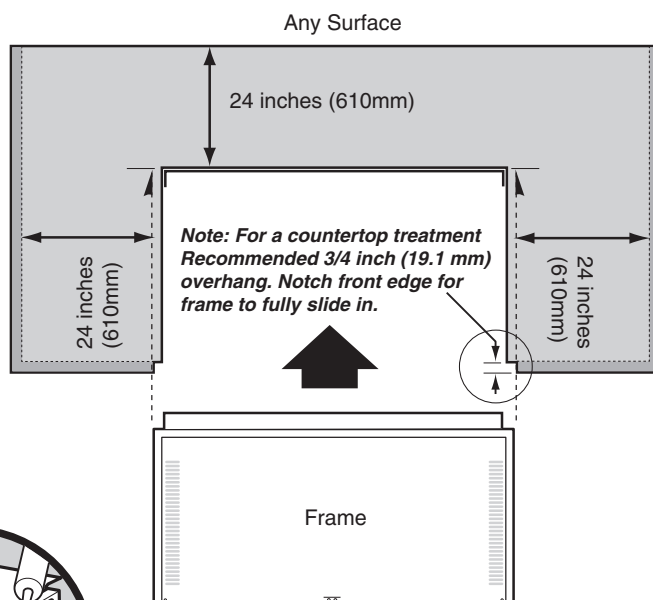
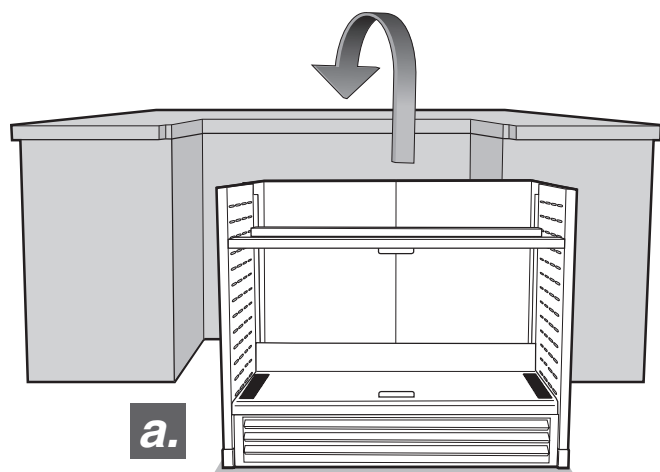


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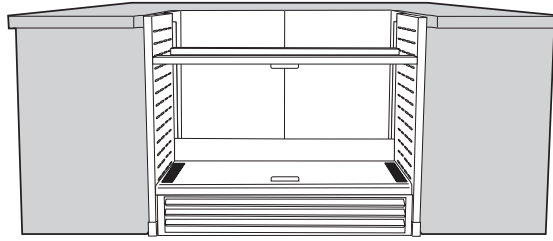


⚠ CAUTION: Use two people to lift and install the Summit® Built-In frame assembly.

- Lift the frame assembly into the “island” structure opening. Make sure the frame is resting level on the finished surface of the structure.
- Adjust the Front Vent to rest squarely on ground.
- Apply a bead of silicone sealant **(1)** around the perimeter and front edges of the grill that are in contact with the “island” structure. This will prevent moisture seepage. The sealant you use must have a temperature rating above 120°F (48.8° C).

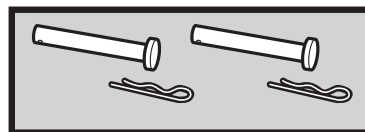
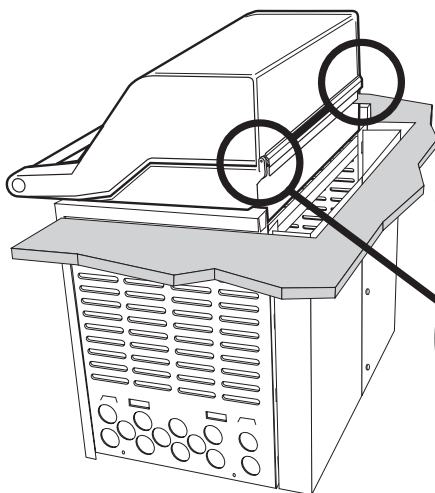
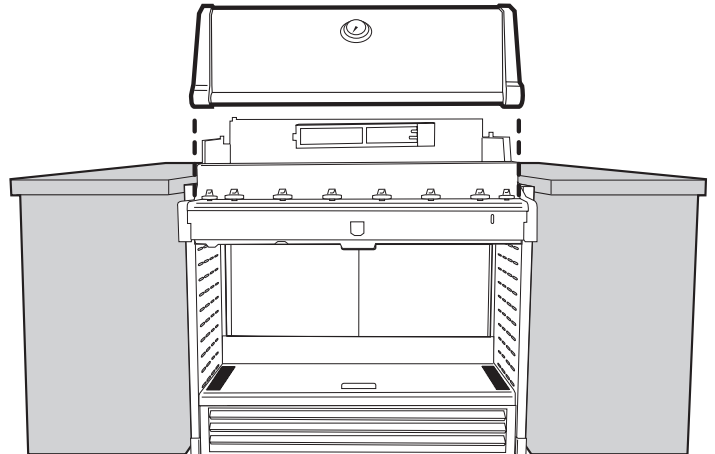
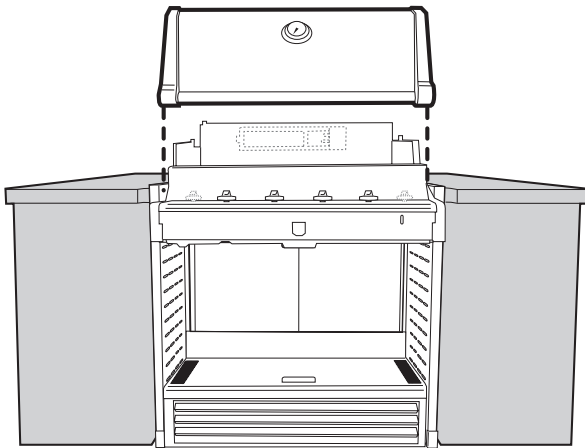
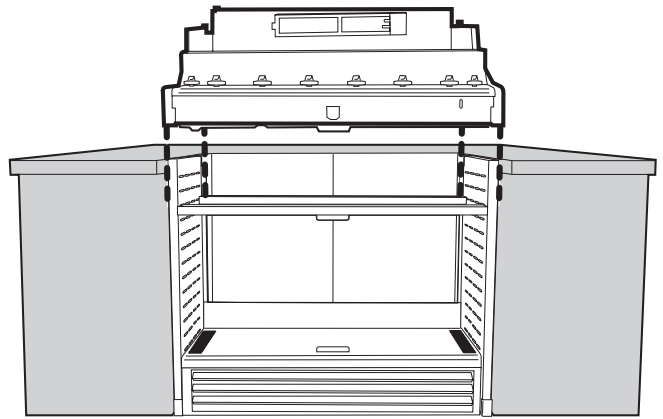
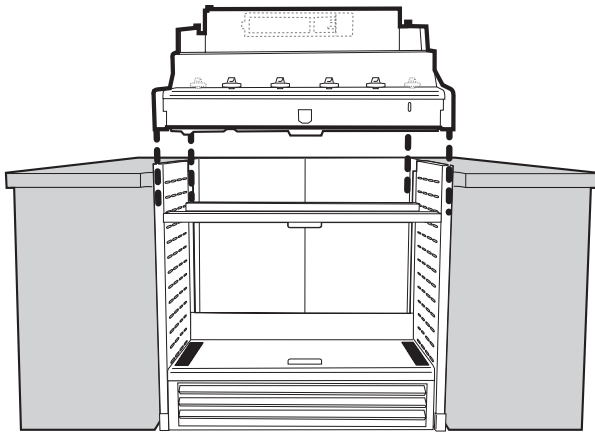


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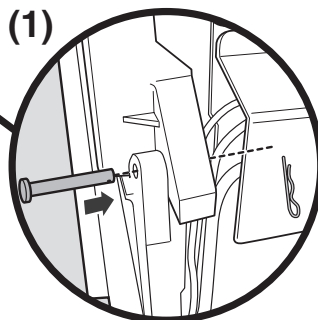


SUMMIT® 4B 00000

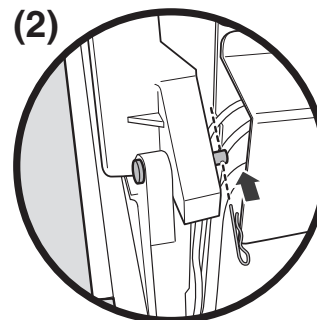
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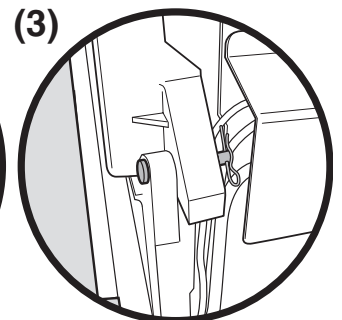
(1)



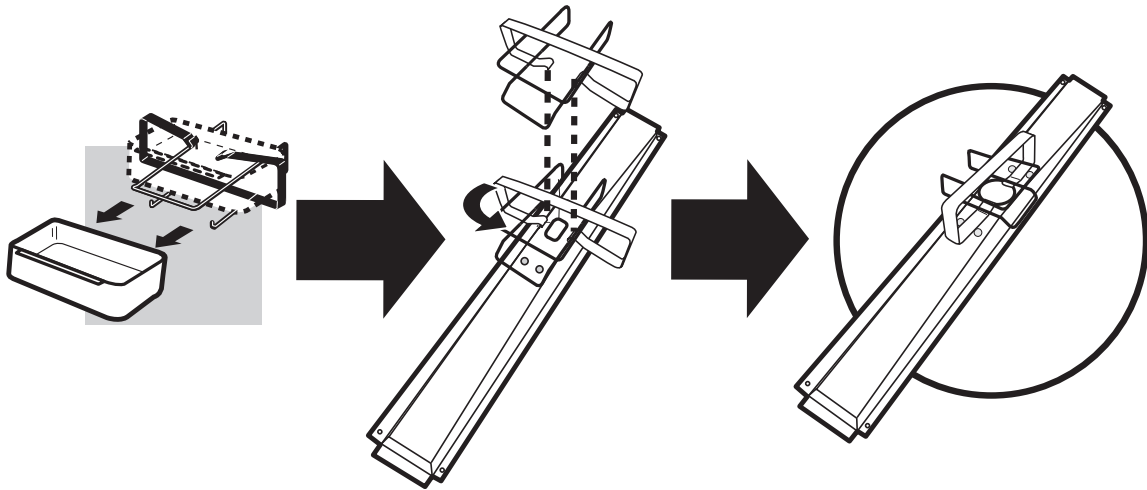
(2)



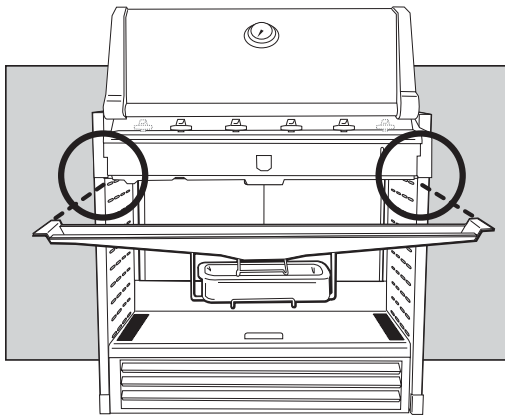
(3)



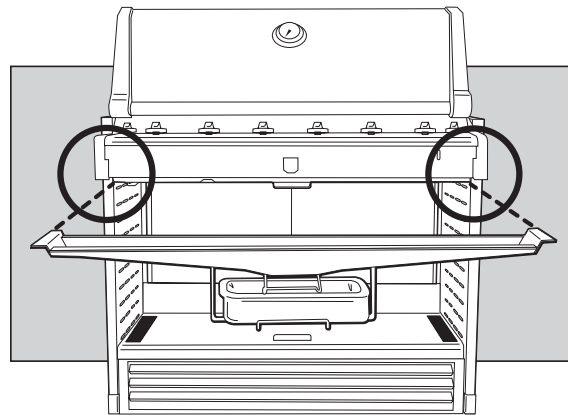
8



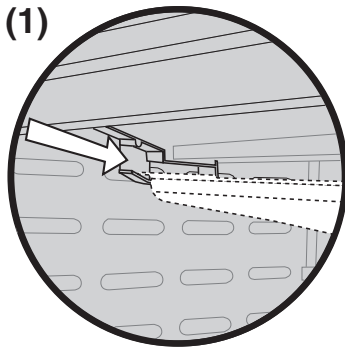
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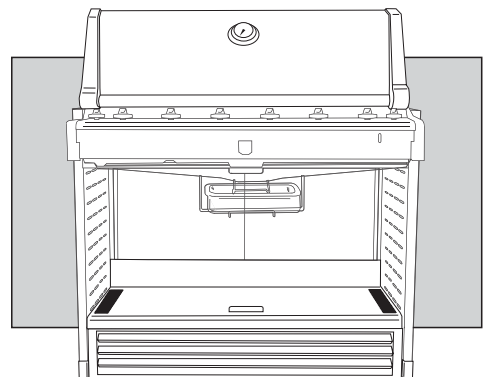
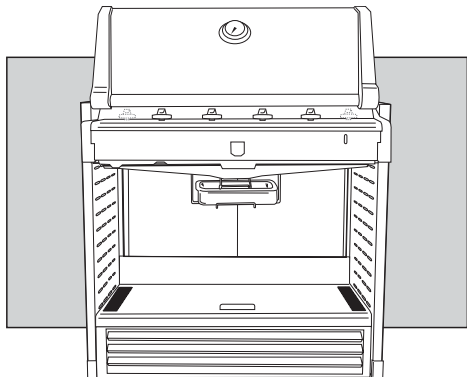
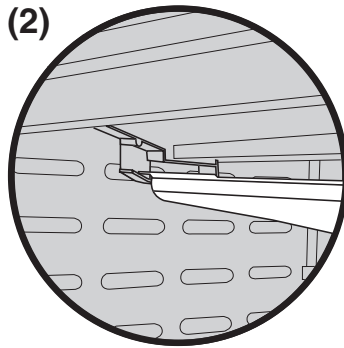
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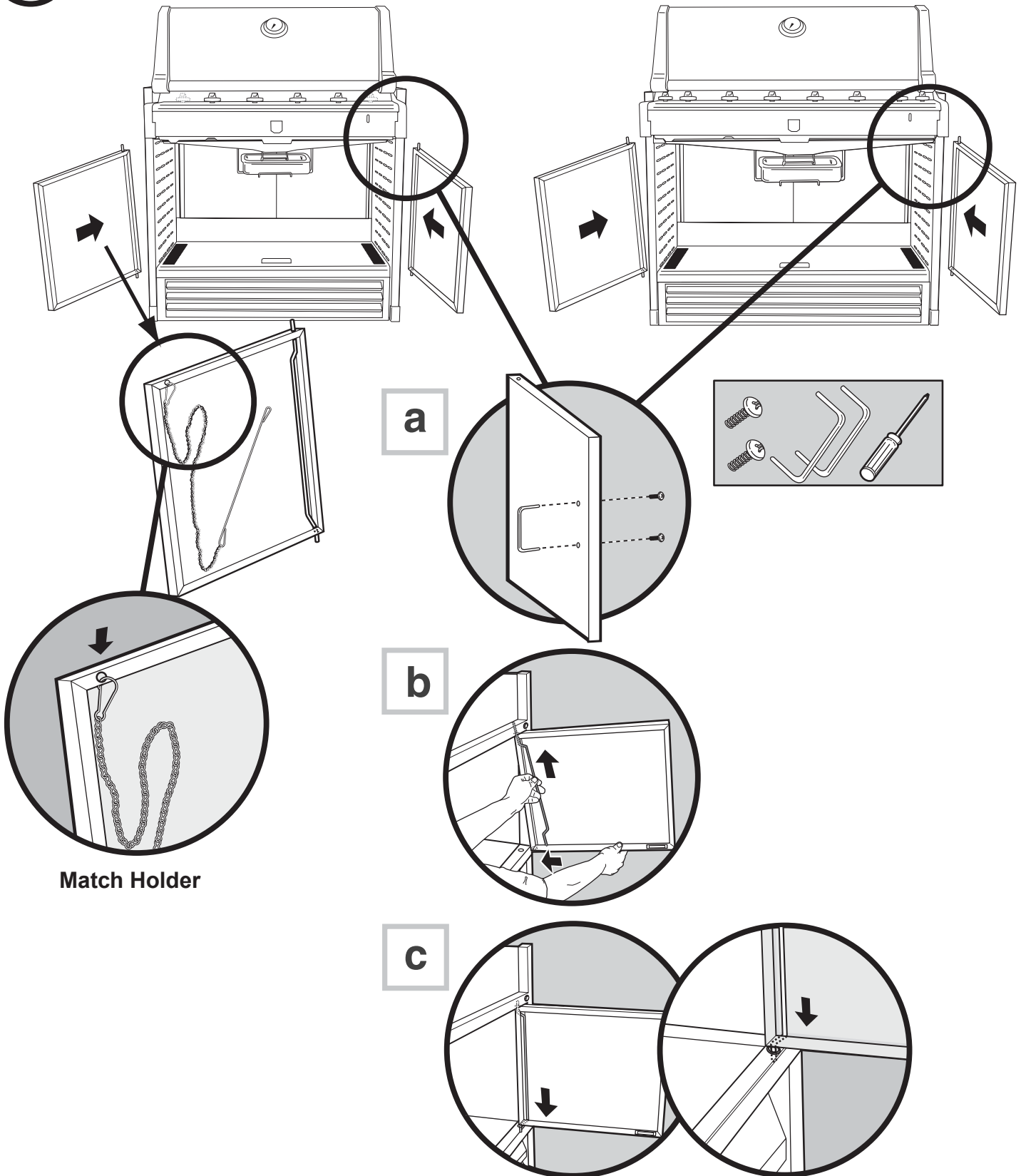
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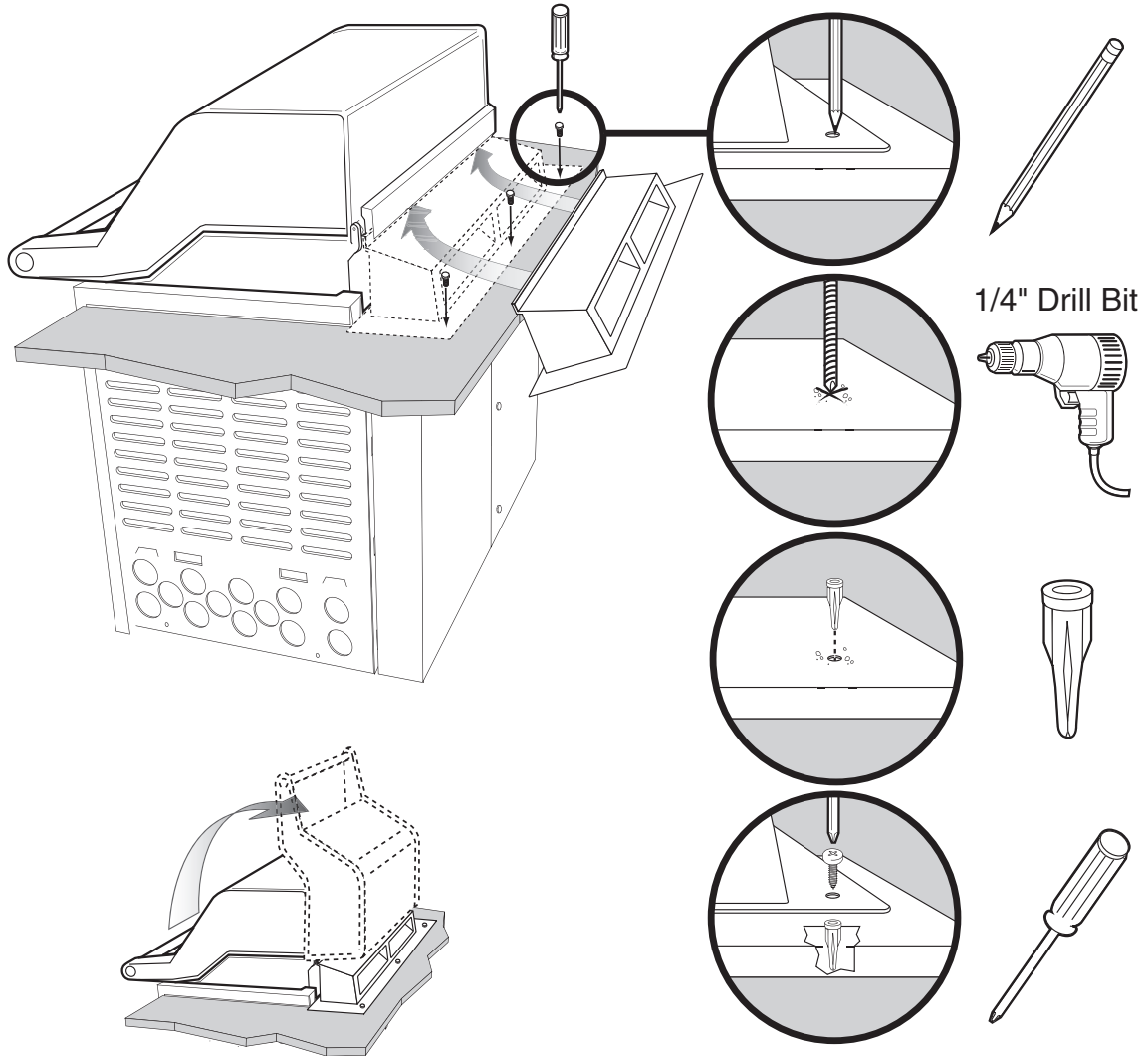
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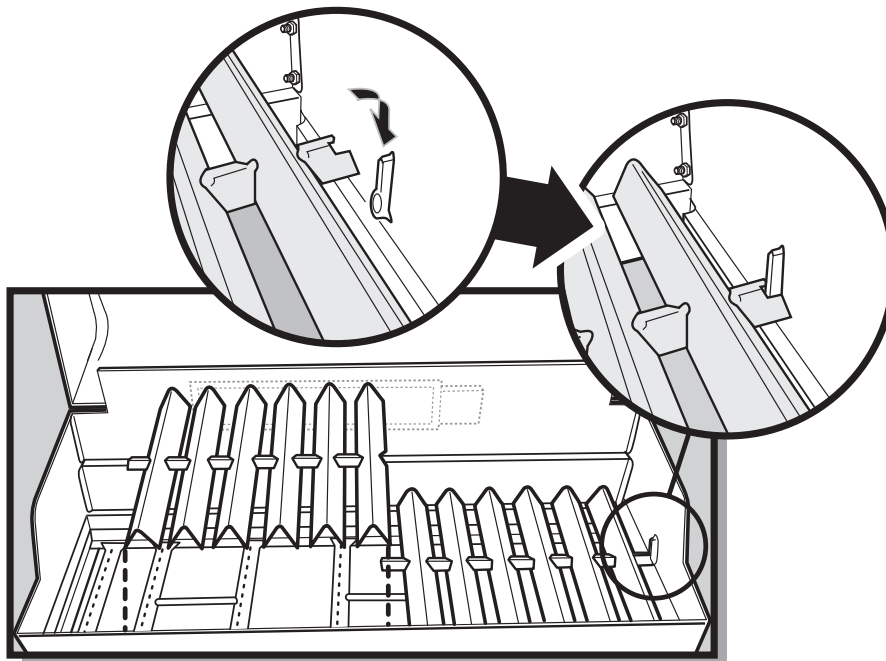
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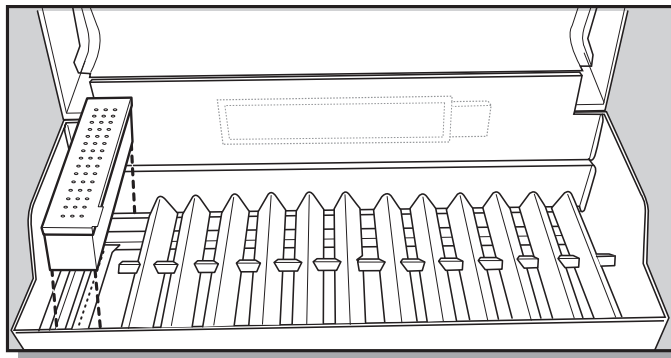
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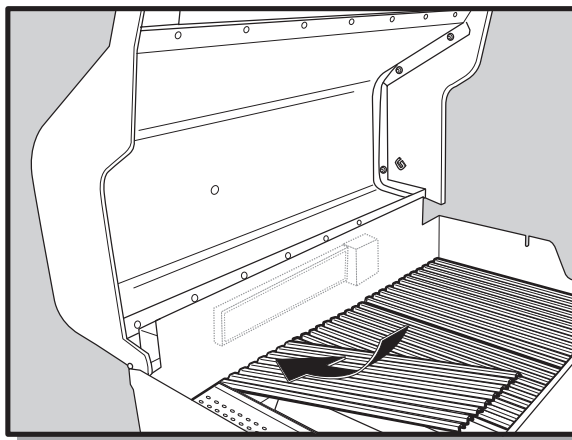
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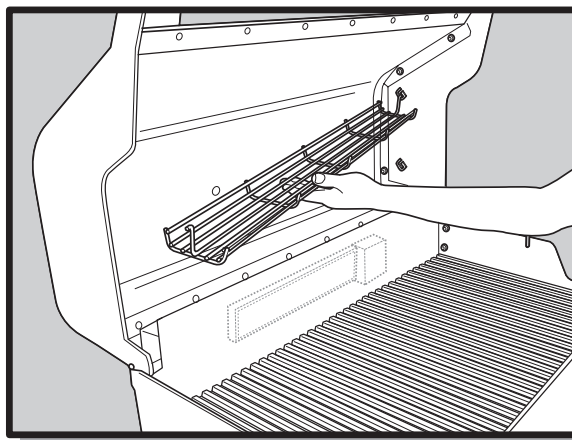
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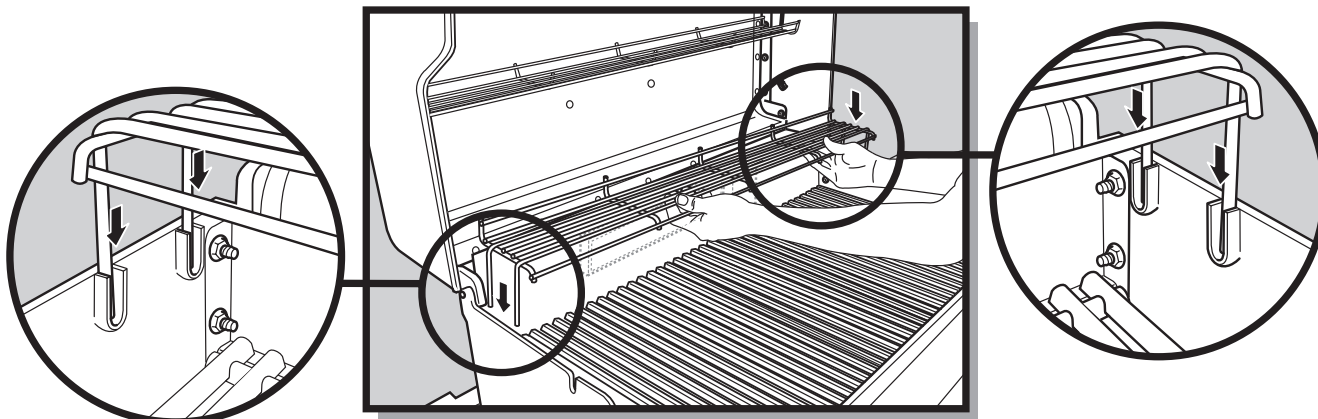
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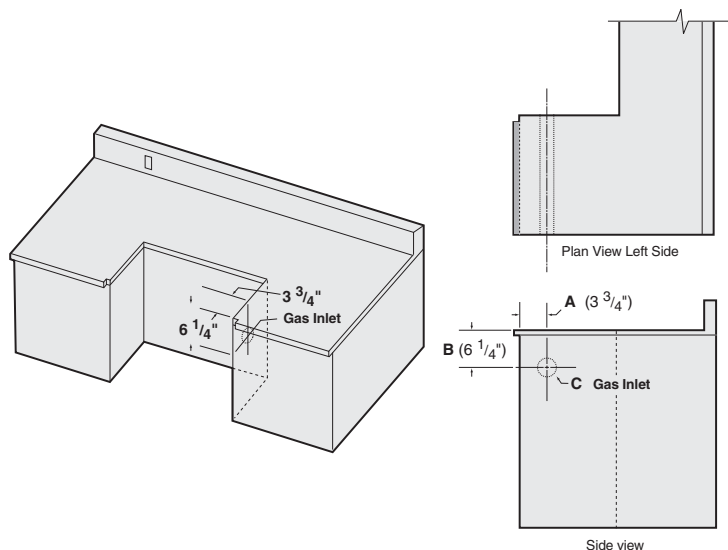
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BUILT-IN GAS LINE LOCATIONS

Note: Leave an access in the "island" structure for gas supply and regulator service that is not inside the grill structure. Weber® has a gas line and regulator access door (part # 36311) available from your dealer or call Customer Service at 1-800-446-1071.

Note: Area should be kept clear of sharp, jagged, or extremely abrasive surfaces to avoid possible damage to gas supply lines. Exercise caution when pulling gas lines through built-in structure.



TYPICAL NATURAL GAS SUPPLY INSTALLATION

We recommend that this installation be done by a LICENSED professional.

GENERAL SPECIFICATIONS FOR PIPING

Note - Contact your local municipality for building codes regulating outdoor gas grill installations. In absence of Local Codes, you must conform to the latest edition of National Fuel Gas Code ANSI Z223.1/NFPA54.

- This grill is designed to operate at 4.5 inches of water column pressure.
- A manual shut-off valve must be installed outdoors, and be accessible, not in the "built-in" structure. An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.

⚠ CAUTION: If young children are in the area, a locking valve should be considered.

- Pipe compound should be used which is resistant to the action of liquid propane gas when gas connections are made.
- The gas connections must be firmly attached to a rigid, permanent construction.

Note: The information provided in this manual is general for typical installations. We cannot cover all possible installation ideas. We recommend, prior to installation, that you contact your municipality for local building codes and your local fire department for installation verification.

If you have any questions, contact Customer Service at 1-800-446-1071.

Dimensions	Built-In Gas Line Dimensions			
		Silver	Gold	Tolerances
	A	3 3/4"	3 3/4"	+ 1/8" - 1/8"
	B	6 1/4"	6 1/4"	+ 1/8" - 1/8"
	C	2 1/2"	2 1/2"	+ 1/8" - 1/8"

Table 10-1		Maximum Capacity of Pipe in Cubic Feet of Gas per Hour for Gas Pressures of 0.5 psi or Less and a Pressure Drop of 0.3 Inch Water Column. (Based on a 0.60 Specific Gravity Gas)													
Nominal Iron Pipe Size (Inches)	Internal Diameter (Inches)	Length of Pipe (Feet)													
		10	20	30	40	50	60	70	80	90	100	125	150	175	200
1/4	.364	32	22	18	15	14	12	11	11	10	9	8	8	7	6
3/8	.493	72	49	40	34	30	27	25	23	22	21	18	17	15	14
1/2	.622	132	92	73	63	56	50	46	43	40	38	34	31	28	26
3/4	.824	278	190	152	130	115	105	96	90	84	79	72	64	59	55
1	1.049	520	350	285	245	215	195	180	170	160	150	130	120	110	100
1 1/4	1.380	1050	730	590	500	440	400	370	350	320	305	275	250	225	210
1 1/2	1.660	1600	1100	890	760	670	610	560	530	490	460	410	380	350	320
2	2.067	3050	2100	1650	1450	1270	1150	1050	990	930	870	780	710	650	610
2 1/2	2.469	4800	3300	2700	2300	2000	1850	1700	1600	1500	1400	1250	1130	1050	980
3	3.068	8500	5900	4700	4100	3600	3250	3000	2800	2600	2500	2200	2000	1850	1700
4	4.026	17500	12000	9700	8300	7400	6800	6200	5800	5400	5100	4500	4100	3800	3500

GAS LINE PIPING

- Refer to the piping chart at the bottom of previous page.
- The corrugated gas line from the manifold is 58 inches long. Do not extend the gas line.
- We have provided the means to make an SAE 45° flare connection. Do not use pipe sealant on this connection.
- If the length of 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. Refer to piping chart.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; or standard weight (schedule 40) steel or wrought iron pipe.
- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover.

TEST CONNECTIONS

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of the National Fuel Gas Code ANSI Z223.1/NFPA 54.

⚠ DANGER

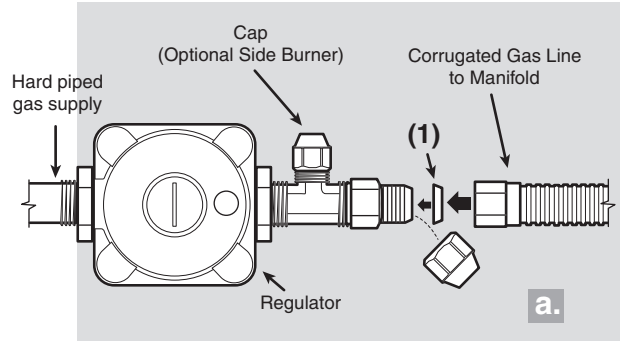
Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

CONNECT GAS SUPPLY

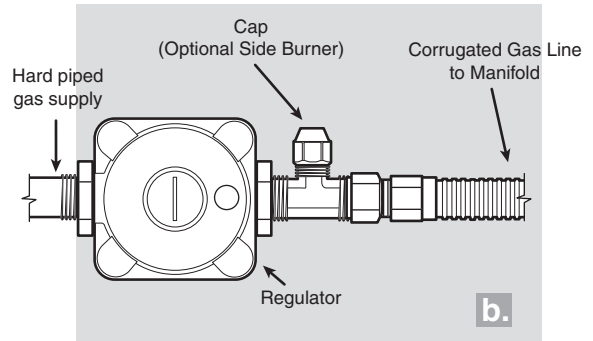
A 58 inch corrugated gas line is supplied with the grill. This line needs to pass through the gas inlet opening to the main gas supply.

- 1) Connect the corrugated gas line to the regulator **(a)**. Use the 1/2" flared gasket **(1)** to ensure proper seal. **(b)** Shows the gas line and regulator assembled.
- 2) Uncap the flare fitting connection off the regulator.
- 3) Hard pipe the gas supply to the inlet of the regulator. Refer to "Typical Gas Supply Installation".

top view



top view



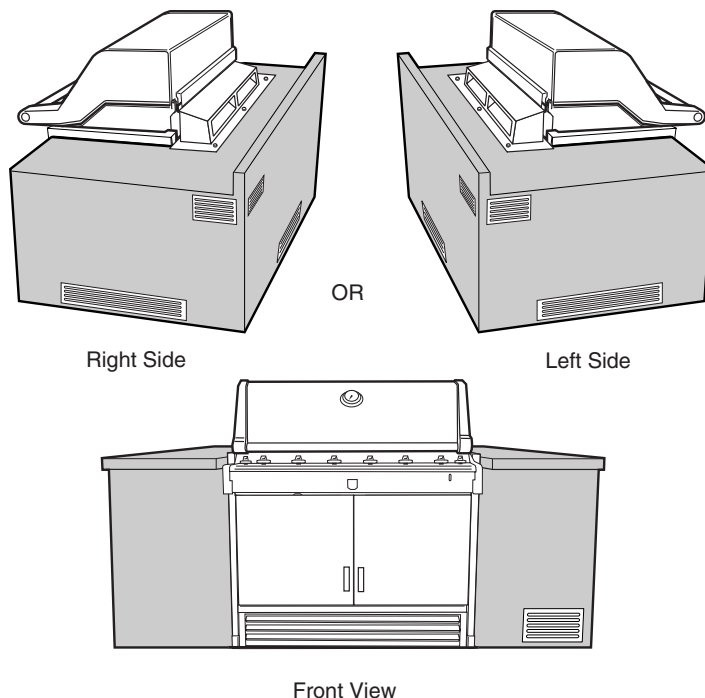
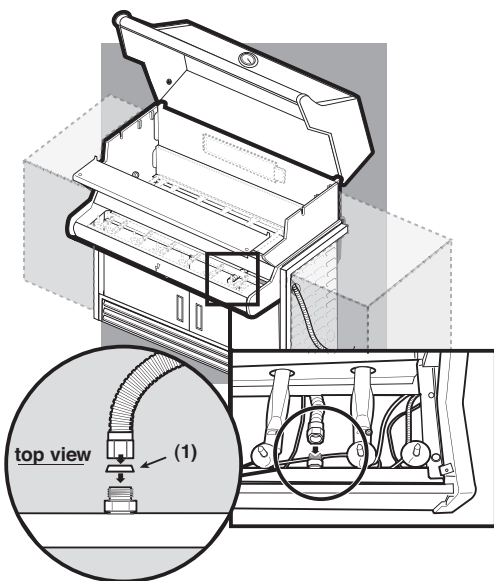
⚠ ATTENTION: This product has been safety tested and is only certified for use in a specific country. Refer to label located on outer carton for country designation.

These parts may be gas carrying or gas burning components. Please contact Weber-Stephen Products Co., Customer Service Department for genuine Weber-Stephen Products Co. replacement part(s) information.

⚠ WARNING: Do not attempt to make any repair to gas carrying or gas burning components without contacting Weber-Stephen Products Co., Customer Service Department. Your actions, if you fail to follow this product Warning, may cause a fire or an explosion resulting in serious personal injury or death and damage to property.

- 4) Connect the corrugated gas line to the manifold located on the right hand side of grill under the control panel. Use the 1/2" flared gasket (1) to ensure proper seal.

Note: Leave an access in the "island" structure for gas supply and regulator service not inside the grill structure. Weber® has a gas line and regulator access door (part # 36311) available from your dealer or call Customer Service at 1-800-446-1071.



VENTILATION

⚠ WARNING: Air holes must be provided in the structure at the top and bottom to provide ventilation in the event of a gas leak.

Air holes can be located in a low visibility area and should be protected by screening material to prevent rodents and insects from entering the structure. Air holes will also help dry moisture.

Summit® Built-In cabinet vents are available from your dealer or call Customer Service at 1-800-446-1071.

Note: These drawings are only a reference.

- Cross ventilation must be incorporated in the supporting structure. We recommend a minimum of 100 square inches of venting per side.
- Vents should be on two sides of the structure.
- The above drawings are for reference only.
- Location of the vents should be from the center, outward.
- Locate the vents at both the bottom of the structure and at the top of the structure.
- The bottom vents should be as close to ground level as possible. Make sure the vent area is not blocked by interior supports of the structure.
- We recommend vents with screens.
- Access doors to the structure are not considered vents.
- Clean the vents periodically.

⚠ DANGER: Failure to follow recommended minimum venting instructions can cause gas to collect in the structure in the event of a gas leak. This may result in a fire or an explosion which can cause serious bodily injury or death, and damage to property.



WEBER-STEPHEN PRODUCTS CO.

www.weber.com

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SUMMIT®

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42374

PLATINUM D4 & D6

BUILT-IN NG GAS GRILL OWNER'S GUIDE



YOU MUST READ THIS OWNERS 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

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance .
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ **WARNING:** Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the barbecue was dealer-assembled.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

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

⚠ **WARNING:** Do not try to light this appliance without reading the "Lighting Instructions" section of this manual.



42374 US 10/03/05
NG
US English

⚠ DANGERS & ⚠ WARNINGS

⚠ DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or 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 and burner obstructions 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 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 may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot during cooking or cleaning 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 attempting to relight, 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 unit or liquid propane gas in a natural 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 outlined in the "Assembly Instructions".

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 liquid 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 the cylinder should be 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.
 3. Call your fire department.

WARRANTY

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, lifetime,	1 year paint
Stainless Steel Hood Section,	25 years
Porcelain Hood Section,	25 years
Burners,	10 years
Igniter,	3 years
Porcelain Enameled	
Cooking Grates,	3 years no rust through
Porcelain Enameled Cast Iron	
Cooking Grates,	5 years no rust through
Stainless Steel Cooking Grates,	7 years no rust through
Porcelain Enameled	
Flavorizer® Bars,	1 year no rust through
Stainless Steel	
Flavorizer® Bars,	5 year no rust through
Thermoplastic/Thermoset Parts,	10 years Excluding fading
Rotisserie and all related components,	1 year
All Remaining Parts,	5 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 region using the contact information sheet provided with your manual. 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 service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber® is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber® does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber®.

This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS CO.

Customer Service Center
1890 Roselle Road, Suite 308
Schaumburg, IL 60195
USA

www.weber.com®

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. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1/NFPA54.
- 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.

STORAGE

- The gas must be turned OFF at the natural gas supply when the Weber® gas barbecue is not in use.
- 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: "Annual Maintenance.")

OPERATING

- ⚠ **WARNING:** Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.
- ⚠ **WARNING:** Your Weber® gas barbecue shall not be used under an unprotected combustible roof or overhang.
- ⚠ **WARNING:** Your Weber® gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- ⚠ **WARNING:** Do not use the barbecue within 24 inches of combustible materials, top, bottom, back or sides of the grill.
- ⚠ **WARNING:** The entire cooking box gets hot when in use. Do not leave unattended.
- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- ⚠ **WARNING:** Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.

⚠ **ATTENTION:** This product has been safety tested and is only certified for use in a specific country. Refer to country designation located on outer carton.

These parts may be gas carrying or gas burning components. Please contact Weber-Stephen Products Co., Customer Service Department for genuine Weber-Stephen Products Co. replacement part(s) information.

⚠ **WARNING:** Do not attempt to make any repair to gas carrying or gas burning components without contacting Weber-Stephen Products Co., Customer Service Department. Your actions, if you fail to follow this product Warning, may cause a fire or an explosion resulting in serious personal injury or death and damage to property.

GAS SUPPLY TESTING

- Disconnect your Weber® gas barbecue when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).
- Turn OFF your Weber® gas barbecue when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at the pressure equal to or less than 1/2 psig (3.5 kPa).

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 Left and Right burners in each burner set as desired. The control settings are High (H), Medium (M), Low (L), or Off (O).

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 controls to obtain the correct cooking temperatures.

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

Preheating - Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical low BTU rate. To preheat: after lighting, close lid and turn all burners to high (HH). Preheating to between 500° and 550° F (260° and 290° C) will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Drippings and grease - The Flavorizer® bars are designed to “smoke” the correct amount of drippings for flavorful cooking. Excess drippings and grease will accumulate in the catch pan under the slide out bottom tray. Disposable foil drip pans are available that fit the catch pan.

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

CLEANING

⚠ WARNING: Turn your Weber® gas barbecue OFF and wait for it to cool before cleaning.

⚠ CAUTION: Do not clean your Flavorizer® bars or cooking grates in a self-cleaning oven.

For availability of replacement cooking grates and Flavorizer® bars contact the Customer Service Representative in your area using the contact information on our website. Log onto www.weber.com®

Outside surfaces - Use a warm soapy water solution to clean, then rinse with water.

⚠ CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.

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.

Thermoset surfaces - Wash with a soft cloth and a soap and water solution.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning.

Thermoset work surfaces are not to be used as cutting boards.

Preserve Your Stainless Steel

Your grill or its cabinet, lid, control panel and shelves may be made from stainless steel. To keep the stainless steel looking its best is a simple matter. Clean it with soap and water, rinse with clear water and wipe dry. For stubborn particles, the use of a non-metallic brush can be used.

⚠ IMPORTANT: Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your grill as this will cause scratches.

⚠ IMPORTANT: When cleaning surfaces be sure to rub/wipe in the direction of the grain to preserve the look of your stainless steel.

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.
Turn on gas supply.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows, there is a leak.

Note - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

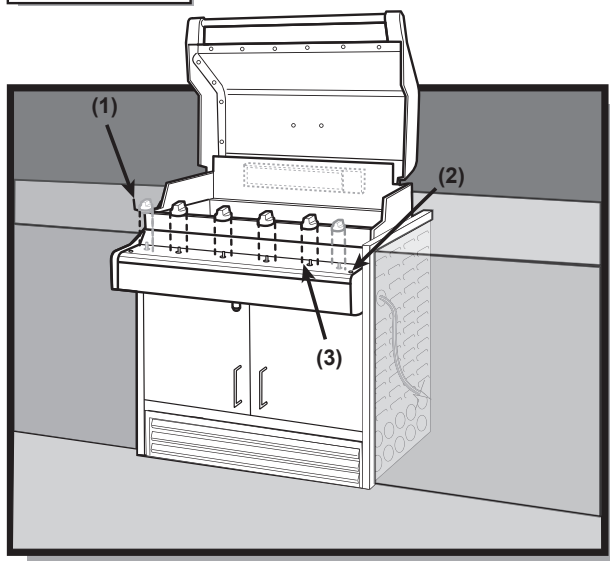
⚠ WARNING: Do not ignite burners when leak checking.**⚠ WARNING: The gas connections of your Summit® gas grill have been factory tested. We do however recommend that you leak check all gas connections before operating your Summit® gas grill.**

REMOVE CONTROL PANEL

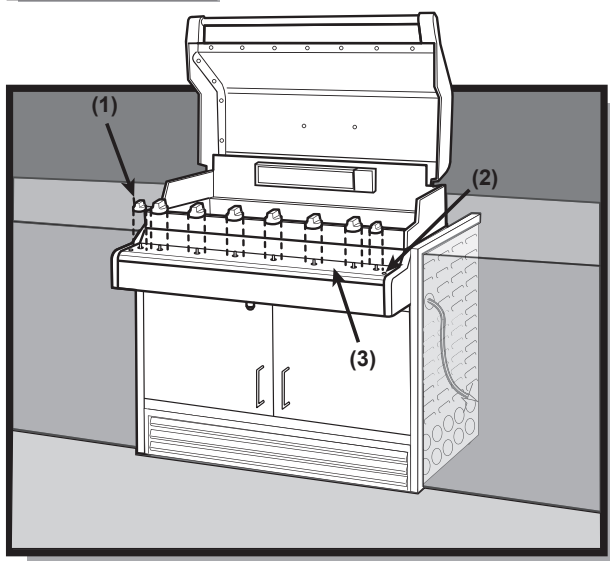
Part required: *Phillips Screwdriver.*

Remove the burner control knobs (1). The screws (2) need to be removed from the control panel (3) before the control panel is removed from the grill.

SUMMIT® D4 ⚡⚡⚡⚡



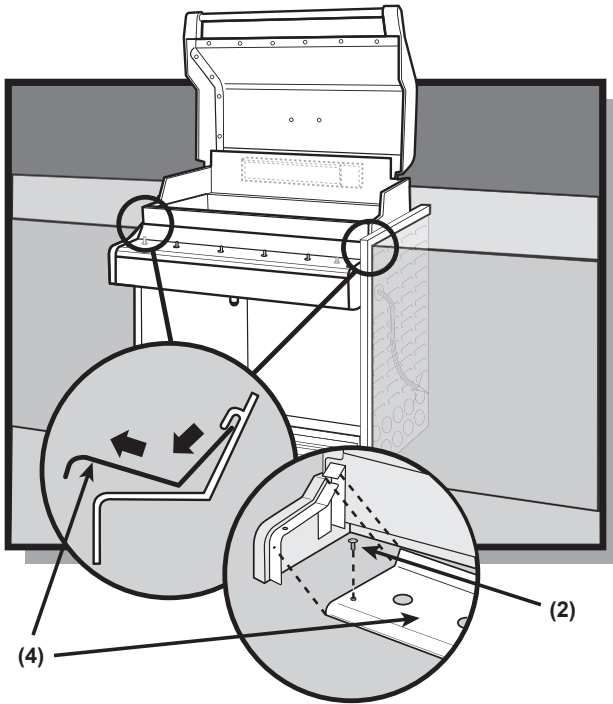
SUMMIT® D6 ⚡⚡⚡⚡⚡⚡



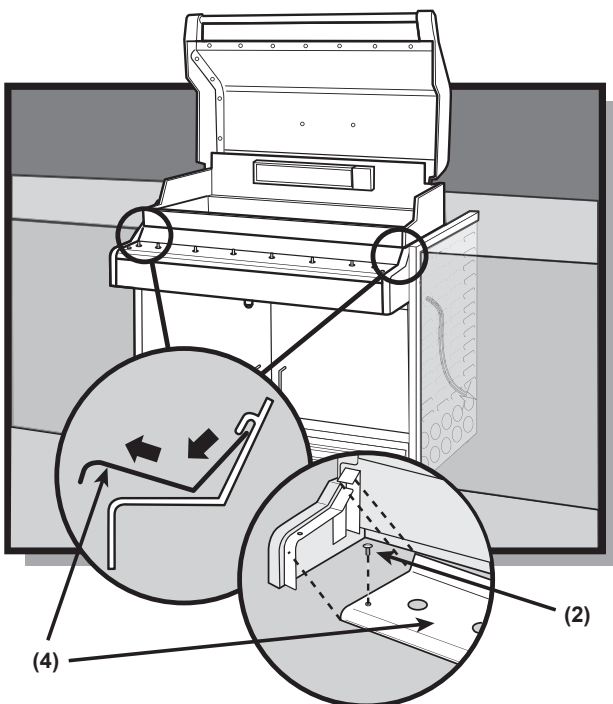
Put your fingers under the front edge of the control panel and lift off.

Completely remove the control panel (4) from the cooking box assembly exposing the valves, burners, igniter, and manifold.

SUMMIT® D4 🔧🔧🔧🔧

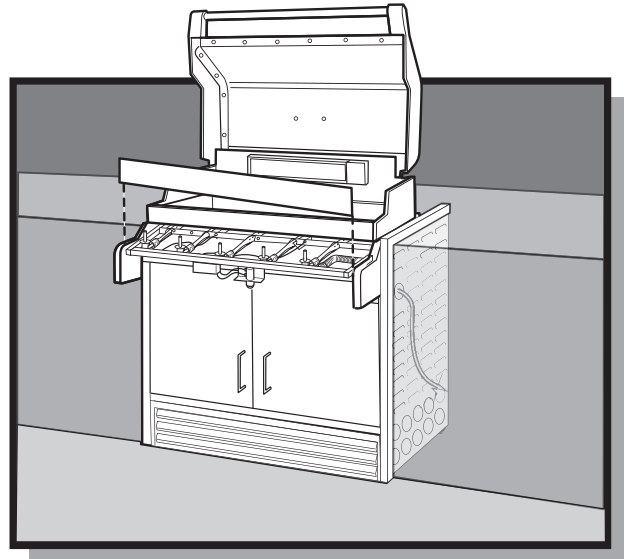


SUMMIT® D6 🔧🔧🔧🔧🔧🔧

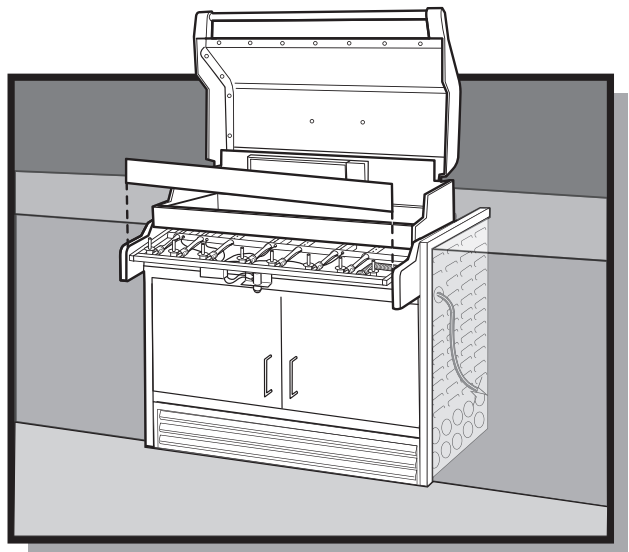


Remove the Front Panel by sliding the panel up and out of the slots.

SUMMIT® D4 🔧🔧🔧🔧



SUMMIT® D6 🔧🔧🔧🔧🔧🔧



Check:

1) Gas line-to-manifold connections.

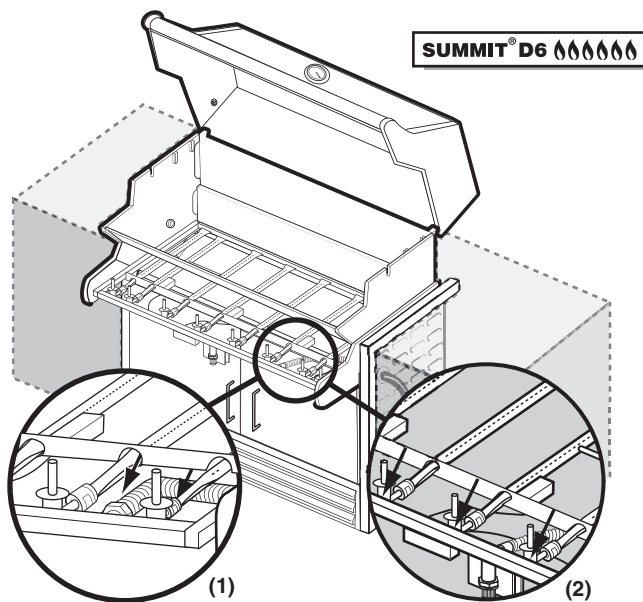
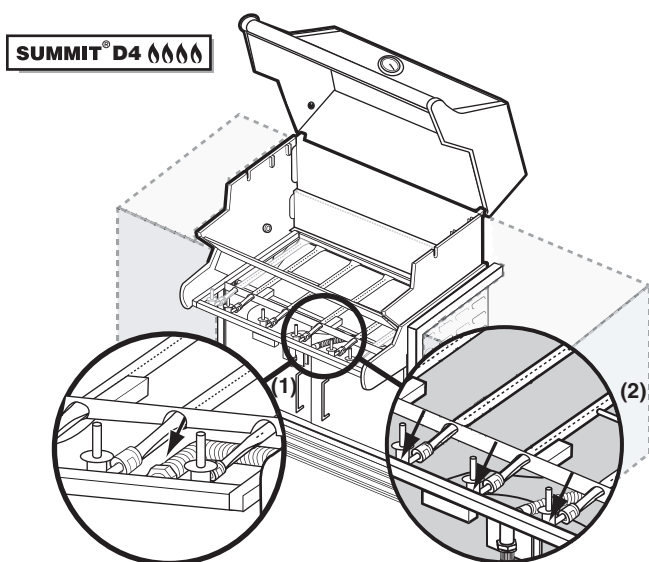
⚠ WARNING: If there is a leak at connection (1), retighten the fitting with a wrench and recheck for leaks with soap and water solution.

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®.

2) Valves to manifold connections.

⚠ WARNING: If there is a leak at connections (2), 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

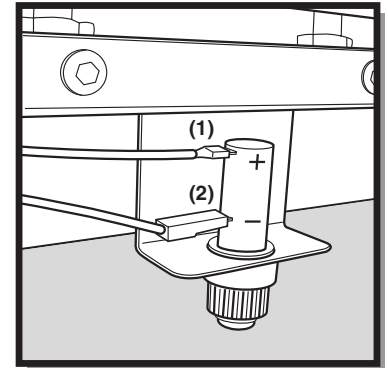
Parts required: control panel, screws, and burner control knobs.

Place the control panel back onto the control panel brackets on either side of the front of the cooking box.

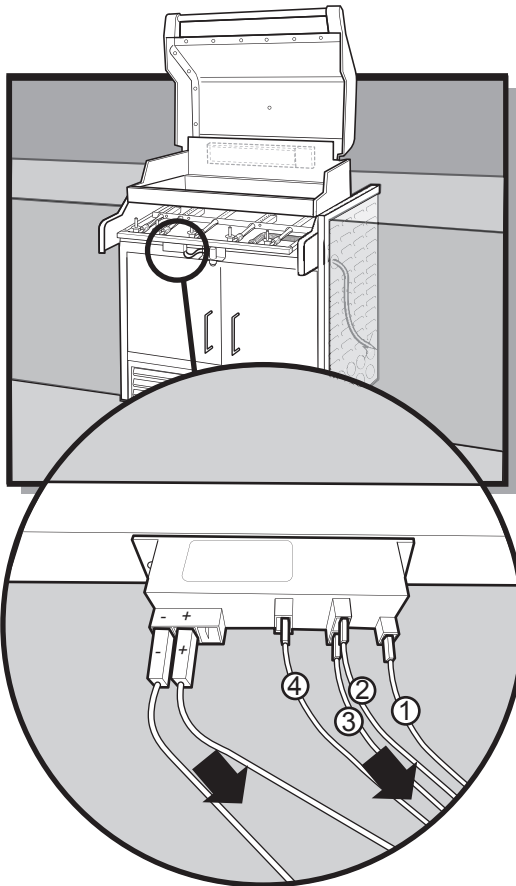
Line up screws with screw holes on both the control panel and control panel brackets. Tighten screws.

Reinstall burner control knobs & igniter wires (if necessary).

Place corresponding control knobs down onto the valve stems. From the underside of the control panel, replace the two wires (1, 2) of each igniter.

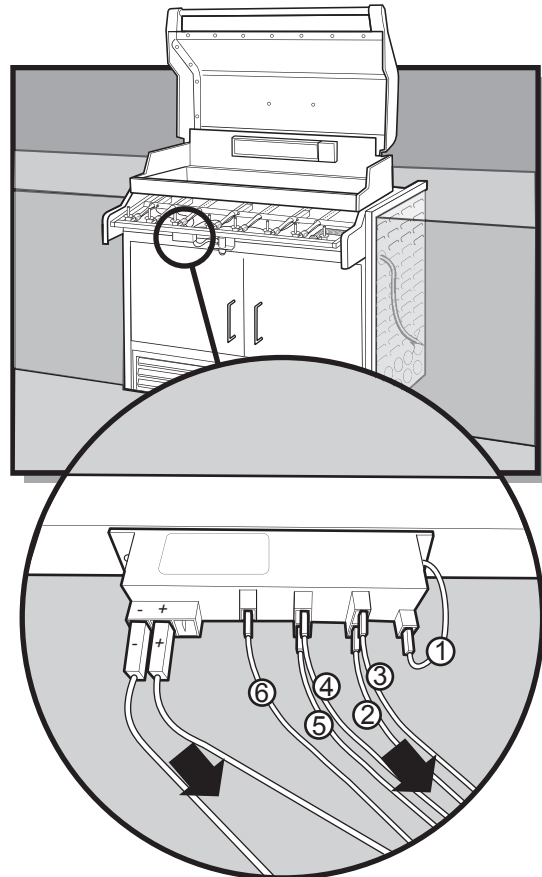


SUMMIT® D4 66666



- 1 = Solid Blue Wire
- 2 = White Tab with Black Wire
- 3 = Yellow Tab with Black Wire
- 4 = Blue Tab with Black Wire

SUMMIT® D6 666666



- 1 = Grounding Wire
- 2 = Solid Red Wire
- 3 = Green Tab with Black Wire
- 4 = White Tab with Black Wire
- 5 = Yellow Tab with Black Wire
- 6 = Blue Tab with Black Wire

GRILLING METHODS

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

You can adjust the Left and Right burners in each burner set as desired. The control settings are High (H), Medium (M), Low (L), or Off (O).

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 both burners in each burner set to High (HH), 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.

Flavorizer® system

When meat juices drip from the food onto the specially angled Flavorizer® bars, they create smoke that gives foods an irresistible barbecued flavor. Thanks to the unique design of the burners, Flavorizer® bars and the flexible temperature controls, uncontrolled flare-ups are virtually eliminated, because YOU control the flames. Because of the special design of the Flavorizer® bars and burners, excess fats are directed through the funnel-shaped bottom tray into the grease catch pan.

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.

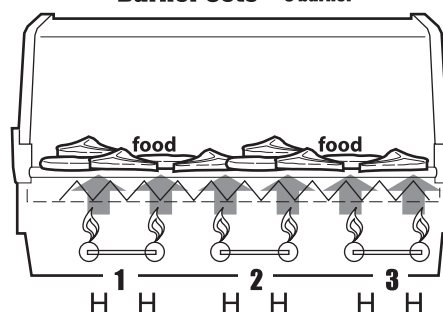
Direct cooking is also necessary to sear meats. Searing creates that wonderful crisp, caramelized texture where the food hits the grate. It also adds great color and flavor to the entire surface. Steaks, chops, chicken breasts, and larger cuts of meat all benefit from searing.

To sear meats, place them over Direct High heat for 2 to 5 minutes per side.

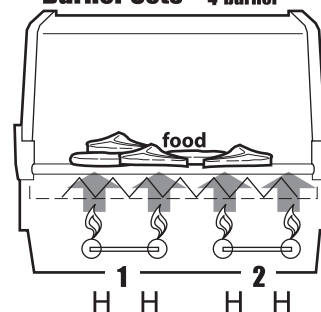
Smaller pieces require less searing time. Usually after searing you finish cooking the food at a lower temperature. You can finish cooking fast-cooking foods by the Direct method; use the Indirect method for longer-cooking foods.

To set up your gas grill for Direct cooking, preheat the grill with all burners on High. 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.

Burner Sets - 6 burner



Burner Sets - 4 burner



Direct Method

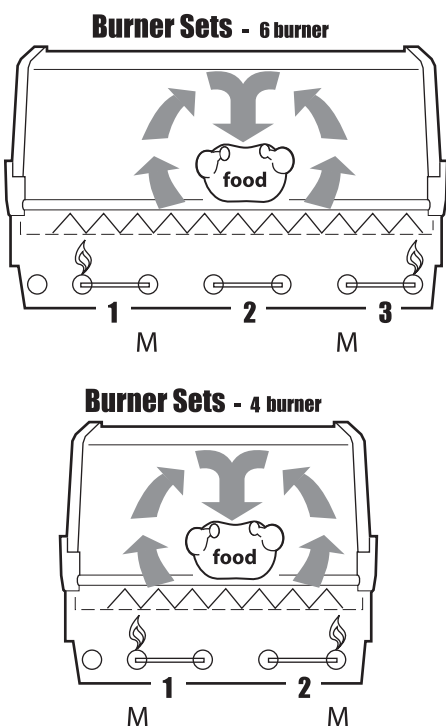
Food is placed on the area of the cooking grates directly over the lit burners.

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 food.

Use the Indirect method for foods that require 25 minutes or more of grilling time or that are so delicate that direct exposure to the flame would dry them out or scorch them. Examples include roasts, ribs, whole chickens, turkeys, and other large cuts of meat, as well as delicate fish fillets.

To set up your gas grill for Indirect cooking, preheat the grill with all burners on High. Then adjust the burners on each side of the food to the temperature noted in the recipe and turn off the burner(s) directly below the food. For best results, place roasts, poultry, or large cuts of meat on a roasting rack set inside a disposable heavy-gauge foil pan. For longer cooking times, add water to the foil pan to keep drippings from burning. The drippings can be used to make gravies or sauces.



Indirect Method

Food is placed on the area of the cooking grates between the lit burners.

GRILLING TIPS & HELPFUL HINTS

- Always preheat the grill before cooking. Set all burners on HIGH 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 in charts and recipes are approximate. 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 1/4 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 directly above burners may require turning or moving to a less hot area.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- If an unwanted flare-up should occur, turn all burners to OFF and move food to another area of the cooking grate. Any flames will quickly subside. After flames subside, relight the grill. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS GRILL.
- Some foods, such as a casserole or thin fish fillets, will require a container for grilling. Disposable foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Always be sure the bottom tray and grease catch pan are clean and free from debris.
- Do not line the funnel-shaped bottom tray with foil. This could prevent the grease from flowing into the grease catch pan.
- Using a timer will help to alert you when "well-done" is about to become "over-done."

LIGHTING

Summary lighting instructions are on the control panel.

⚠ DANGER

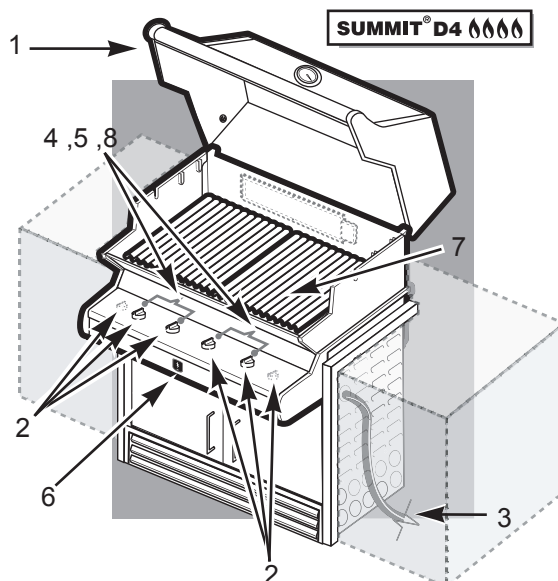
Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

CROSSOVER® IGNITION SYSTEM

Note - The Crossover® ignition system ignites the set of left burners with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the electronic ignition button.

⚠ **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 website. Log onto www.weber.com®.

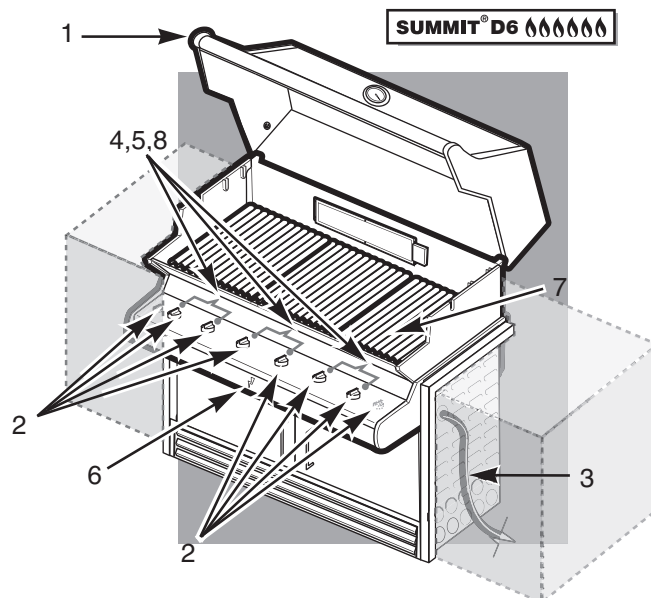
- 1) Open the lid.
- 2) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise to ensure that they are in the OFF position.)
- 3) Turn the gas supply valve on.



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

TO EXTINGUISH

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



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

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

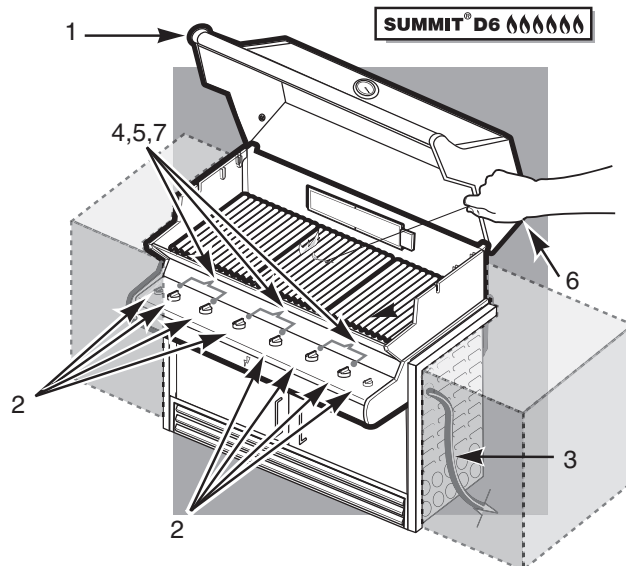
- 4) Select the burner set you want to operate.
- 5) Push LEFT burner control knob down and turn to START/HI in selected burner set.
- 6) Push igniter button and hold until burner ignites. You will hear the igniter sparking.
- 7) Check that the burner is lit by looking through the cooking grates. You should see a flame.
- ⚠ **WARNING:** If the burner does not light, turn the LEFT 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.
- 8) After the LEFT burner is lit you can turn on the RIGHT burner adjacent to it. The RIGHT burner lights from the LEFT burner.

MANUAL LIGHTING

⚠ DANGER

Failure to open 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.

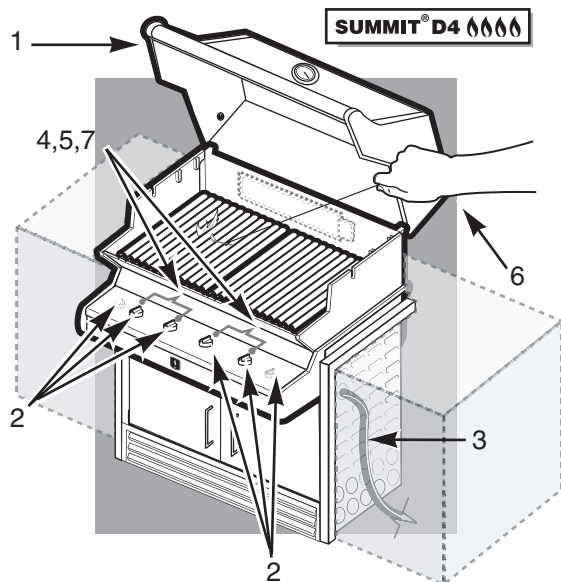
- 1) Open the lid.
- 2) Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise to ensure they are in the OFF position.)
- 3) Turn the gas supply valve on.
- 4) Put match in the match holder and strike match.
- ⚠ **WARNING: Do not lean over open barbecue.**
- 5) Push LEFT burner control knob down and turn to START/HI.
- 6) Insert match holder and lit match down through cooking grates and Flavorizer® bars to ignite LEFT burner in each selected burner set.
- ⚠ **WARNING: If the burner does not light, turn the LEFT burner control knob to OFF and wait 5 minutes to let the gas clear before you try again.**
- 7) After LEFT burner is lit you can turn on the RIGHT burner adjacent to it. The RIGHT burner lights from the LEFT burner.



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

TO EXTINGUISH

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



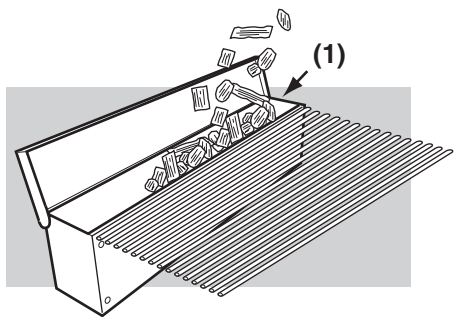
USING THE SMOKER

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 any of the meat, poultry and fish recipes in the gas grill cookbook. 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.

Cleaning the smoker

Before each use, empty the smoker of ash to allow proper air flow.

Note - Smoking will leave a "smoke" residue on the surface of the smoker.

This residue cannot be removed and will not affect the function of the smoker.

To a lesser degree a "smoke" residue will accumulate on the inside of your gas grill. This residue need not be removed and will not adversely affect the function of your gas grill.

LIGHTING 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 website. Log onto www.weber.com®.

1) Open the grill lid.

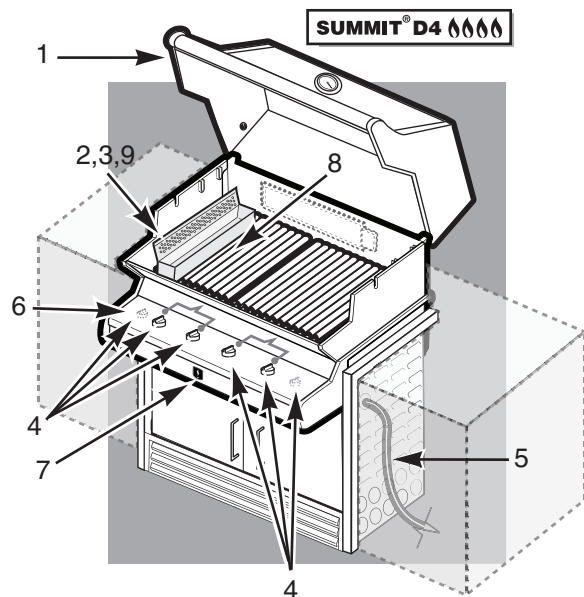
⚠DANGER:

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.

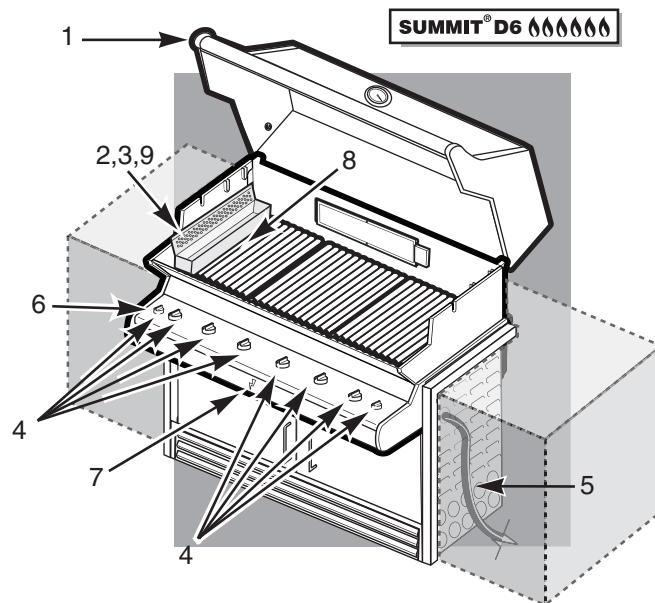
- 2) Open smoker box lid
- 3) Fill smoker with water soaked wood chunks or chips.
- 4) Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)
- 5) Turn on the gas supply.

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

- 6) Push smoker burner control knob down and turn to START/HI.
- 7) Push and hold down the Igniter button until burner ignites. You will hear the igniter sparking.
- 8) Check that the burner is lit by looking through the cooking grate.



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



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

⚠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 or try to light with a match.

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

TO EXTINGUISH

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

MANUALLY LIGHTING 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 website. Log onto www.weber.com®.

1) Open the lid.

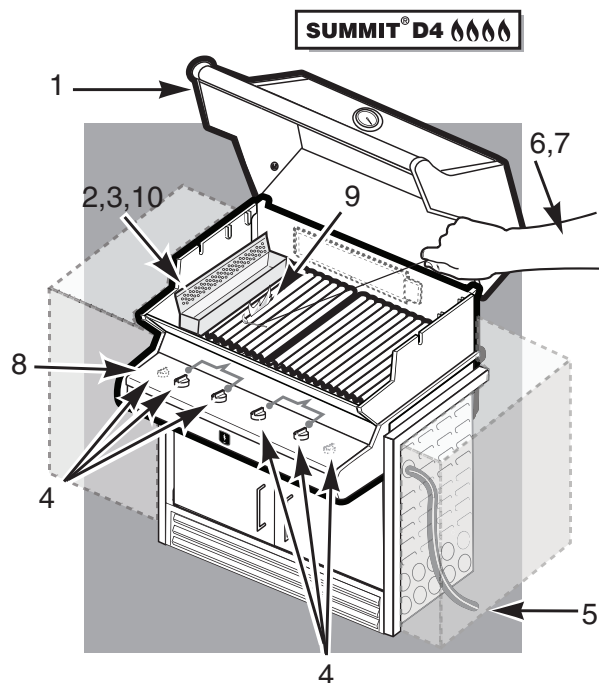
⚠DANGER

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.

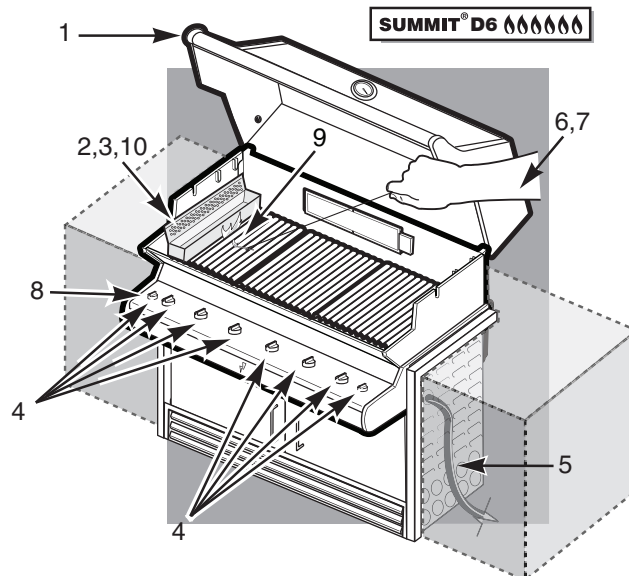
- 2) Open smoker box lid
- 3) Fill smoker with water soaked wood chunks or chips.
- 4) Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)
- 5) Turn on the gas supply.
- 6) Put a match in the match holder and strike 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 down and turn to START / HI.



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



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

- 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

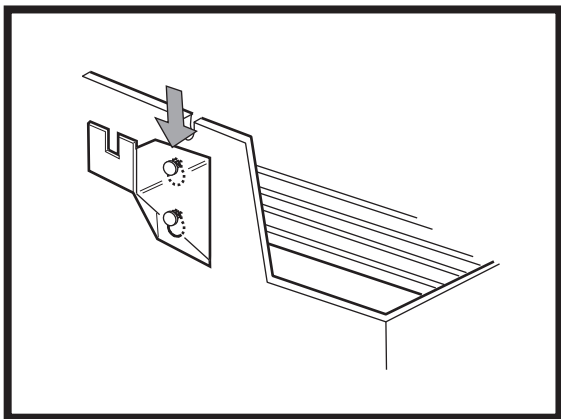
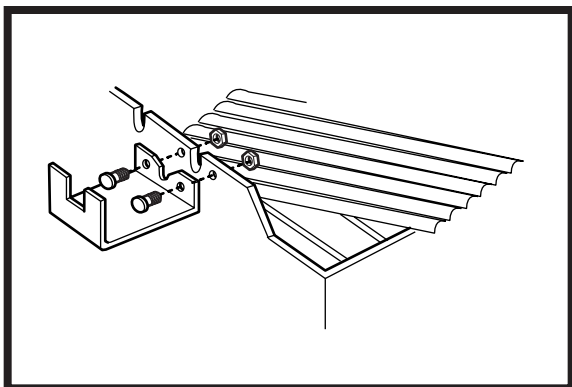
Push down and turn each burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

ROTISSERIE ASSEMBLY

Parts required: rotisserie motor bracket(1), rotisserie motor(1), rotisserie shaft(1), spit forks(4) and fork screws (4).

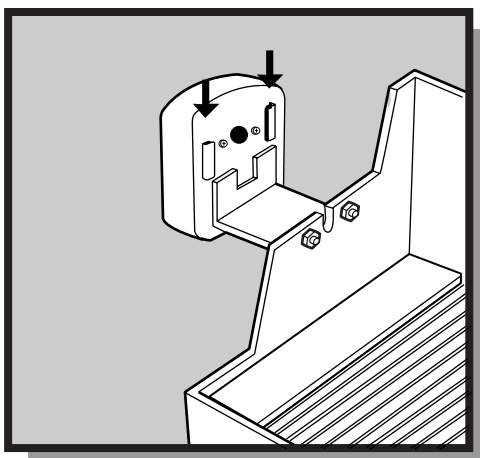
1) Install the motor bracket

Attach the stainless steel motor bracket to the left side of the cooking box, using the 1/4-20 fasteners and the 1/4-20 Keps nuts.



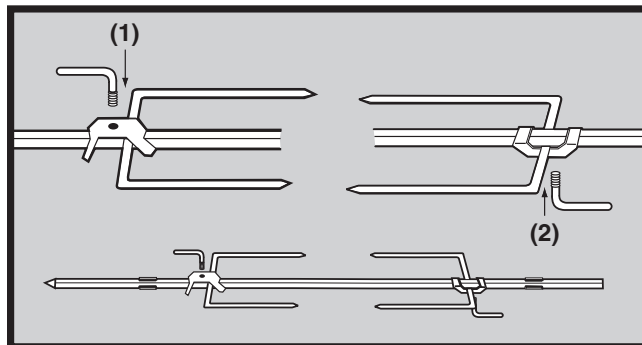
2) Attach the motor.

Slide the motor onto the motor bracket.



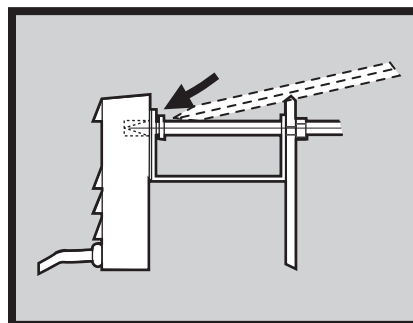
3) Put the spit forks on the rotisserie shaft.

Slide a spit fork from each side onto the shaft so that the tines are facing each other. Reverse forks to each other so that one fork screw is on top(1) and one is on the bottom(2), as shown in illustration. Screw in the split fork screws to hold the forks in place.



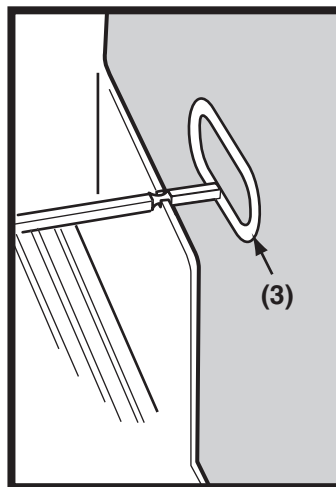
4) Insert the rotisserie shaft in the motor.

Insert the pointed end of the rotisserie shaft into the motor.



5) Set the rotisserie shaft onto rotisserie support block.

Place the handle (3) end of rotisserie onto the support notch.



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.
- This rotisserie is not for use by children.
- To protect against electrical hazards do not immerse cord, plugs, or motor in water or other liquids.
- Unplug the motor from outlet when not in use or before cleaning.
- Do not use rotisserie for other than intended use.
- Make sure motor is off before placing it on the motor bracket.
- Do not operate the rotisserie motor with a damaged cord or plug.
- Do not operate the rotisserie motor if it should malfunction.
- The rotisserie motor is equipped with a three prong (grounding) power cord for your protection against shock hazard.
- The power cord should be plugged directly into a properly grounded three prong receptacle. If use of an extension cord is required, be sure that it is a minimum 16 AWG, 3 wire well insulated cord, marked for OUTDOOR USE ONLY and properly grounded.
- When using an extension cord, make sure it is not in contact with a hot or sharp surface.
- Outdoor extension cords should be marked with the letters "W-A" and a tag stating "Suitable for use with outdoor appliances".
- Do not cut or remove the grounding prong from the rotisserie motor power cord.
- Do not let cord hang over any sharp edge or hot surface.
- Do not expose to rain.
- 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 Electrical 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 meat) should be brought to room temperature before cooking. (20 to 30 minutes should be adequate for most foods. If frozen defrost completely before cooking.)
- Tie meat or poultry with a string, if necessary, to make the shape as uniform as possible before putting it on the spit.
- Remove cooking grates and warming rack to allow food to turn freely.
- Follow lighting instructions for rotisserie burner on next page.
- Set rotisserie burner on Med-High based on outside air temperatures.
- Place food within area of burner.
- If you wish to save drippings for gravy, place a drip pan directly under the food on top of the Flavorizer® bars.
- Food preparation steps are the same for rotisserie cooking as for regular cooking. Indicated timing in the cookbook will be the same.
- All cooking is done with the lid closed.
- If foods are too heavy or are irregular shapes, they may not rotate well and should be cooked by the Indirect Method without using the rotisserie.
- Smoker can be used in conjunction with rotisserie for more smoke flavor.

Note - When using the rotisserie burner, grill thermometer will not reflect the temperature inside the cooking box.

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 the ignition button you will see a flash of flames moving from right to left 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.

⚠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 website. Log onto www.weber.com®.

- 1) Open the lid.
- 2) Remove the warming rack and the cooking grates from the cookbox.

⚠DANGER:

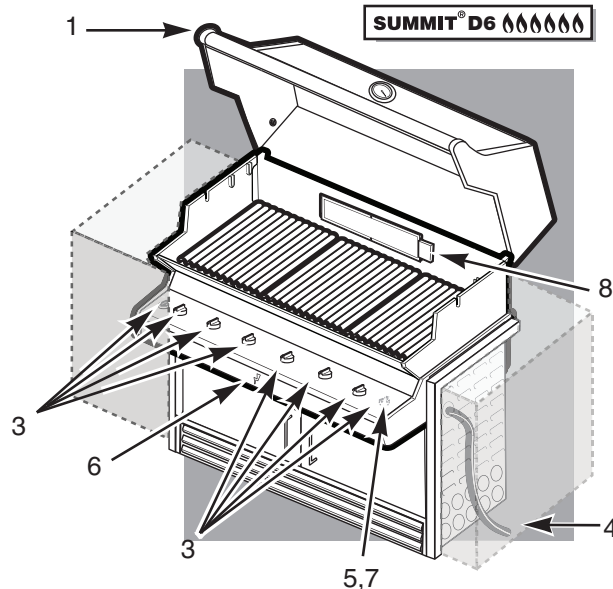
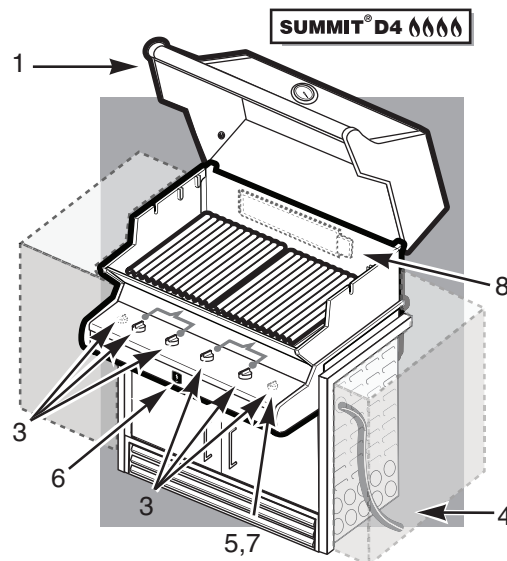
Failure to open the lid while igniting the grill, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

- 3) Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)
- 4) Turn on the gas supply.

⚠WARNING: Do not lean over the open grill.

- 5) Push rotisserie burner control knob down and turn to START/HI. Continue to hold the control knob down. Continue to the next lighting step.
- 6) Push and hold down the Igniter button until burner ignites. You will hear the igniter sparking.
- 7) **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 or try to light with a match.



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

Note- when using the rotisserie with the lid closed, only light two of the main burners on each side of the food (see Grilling methods-Indirect Cooking). Check your food periodically to prevent over cooking on the outside. Turn off the Rotisserie Burner once the food has browned to the desired color. Finish cooking on indirect heat.

TO EXTINGUISH

Push down and turn the rotisserie burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

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 right to left 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.

⚠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 website. Log onto www.weber.com®.

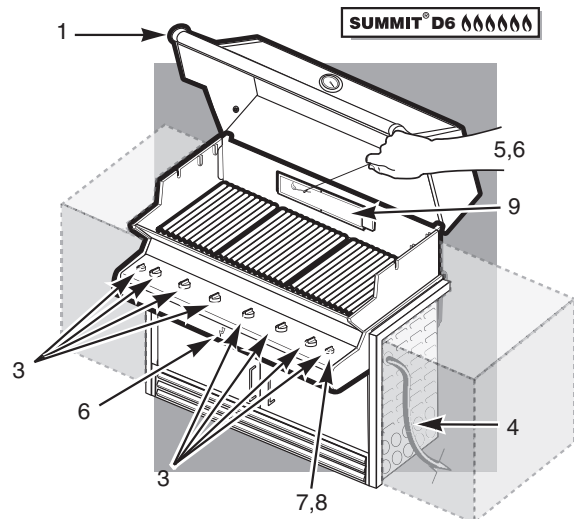
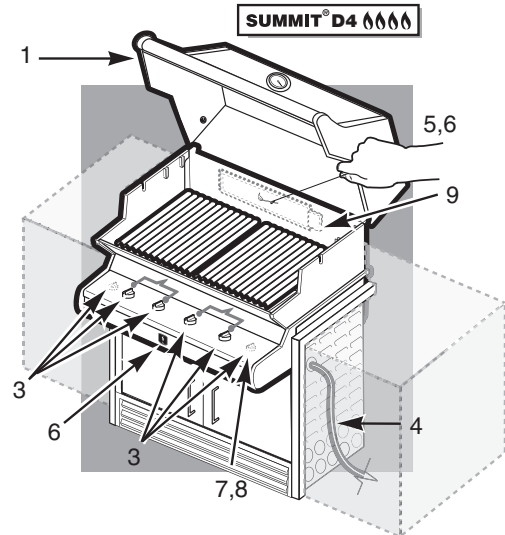
- 1) Open the lid.
- 2) Remove the warming rack and the cooking grates from the cookbox.

⚠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.

- 3) Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)
- 4) Turn on the gas supply
- 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 HI/START. Continue to hold the control knob down. Continue to the next lighting step.
- 8) Continue to hold the control knob down until twenty (20) seconds after the burner has ignited.
- 9) 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.



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

Note- when using the rotisserie with the lid closed, only light two of the main burners on each side of the food (see Grilling methods-Indirect Cooking). Check your food periodically to prevent over cooking on the outside. Turn off the Rotisserie Burner once the food has browned to the desired color. Finish cooking on indirect heat.

TO EXTINGUISH

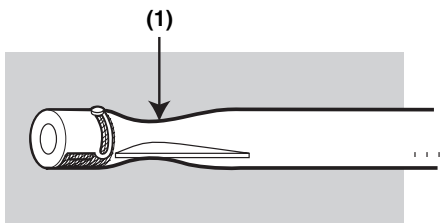
Push down and turn the rotisserie burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

PROBLEM	CHECK	CURE
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Spider / Insect Screens for possible obstructions. (Blockage of holes.)	Clean Spider / Insect Screens. (See Section "Annual Maintenance")
Burner does not light, or flame is low in HIGH position.	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the Left burner light with a match?	If you can light the Left burner with a match, then check the Crossover® ignition system.
Experiencing flare-ups: ⚠ CAUTION: Do not line the bottom tray with aluminum foil.	Are you preheating barbecue in the prescribed manner?	All burners on high for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer® bars heavily coated with burned-on grease?	Clean thoroughly. (See Section "Cleaning")
	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Section "Maintenance".)
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The lid is stainless steel, not paint. It cannot "peel". What you are seeing is baked on grease that has turned to carbon and is flaking off. THIS IS NOT A DEFECT	Clean thoroughly. (See Section "Cleaning".)
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com ®.		

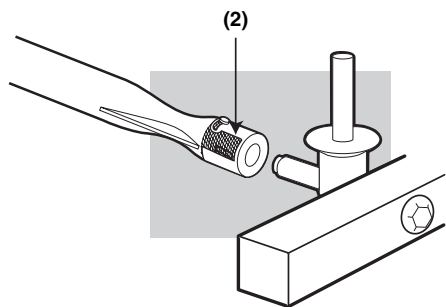
PROBLEM	CHECK	CURE
Burner does not light.	Did you hold the burner control knob down and hold down for 20 seconds until after burner ignited?	Try to relight burner by holding burner control knob down and continue holding down until 20 seconds after burner has ignited.
	Did you wait to see the entire ceramic surface become alight before counting 20 seconds?	When relighting burner by holding burner control knob down, wait to see the entire ceramic surface become alight before counting 20 seconds?
	Is the igniter sparking?	Replace battery in igniter button module. Reseat burner ring.
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com ®.		

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.

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.

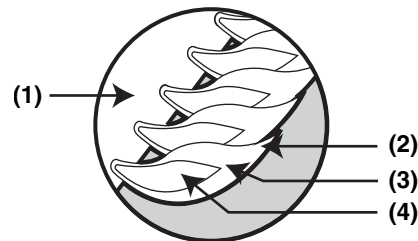
Lightly tap the burner to get debris and dirt out of the burner tube. Once the spider/insect screens and burners are clean replace the burners.

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®.

MAIN BURNER FLAME PATTERN

The Weber® gas barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown.

- 1) Burner tube
- 2) Tips occasionally flicker yellow
- 3) Light blue
- 4) Dark blue

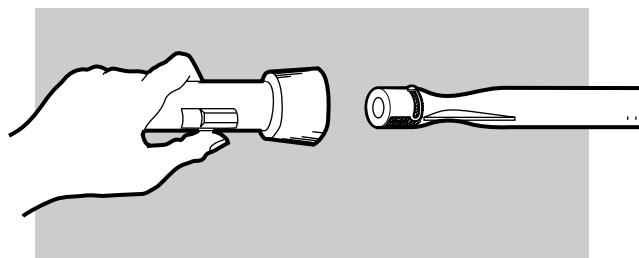


If the flames do not appear to be uniform throughout the burner tube, follow the burner cleaning procedures.

MAIN BURNER CLEANING PROCEDURE

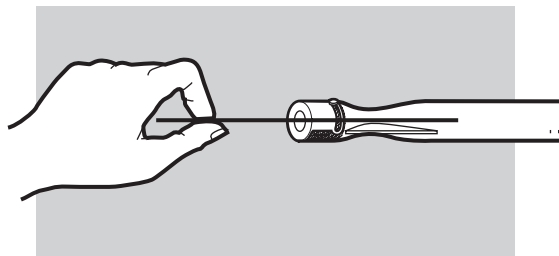
Turn off the gas supply. Remove the manifold.

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.

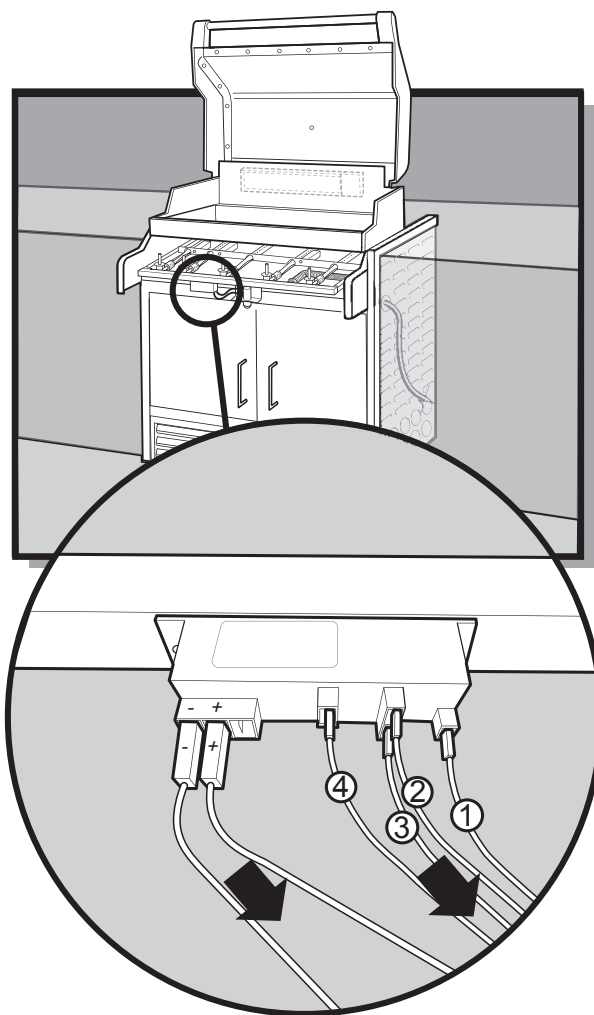
⚠CAUTION: Do not enlarge the burner ports when cleaning.



REPLACE MAIN BURNERS

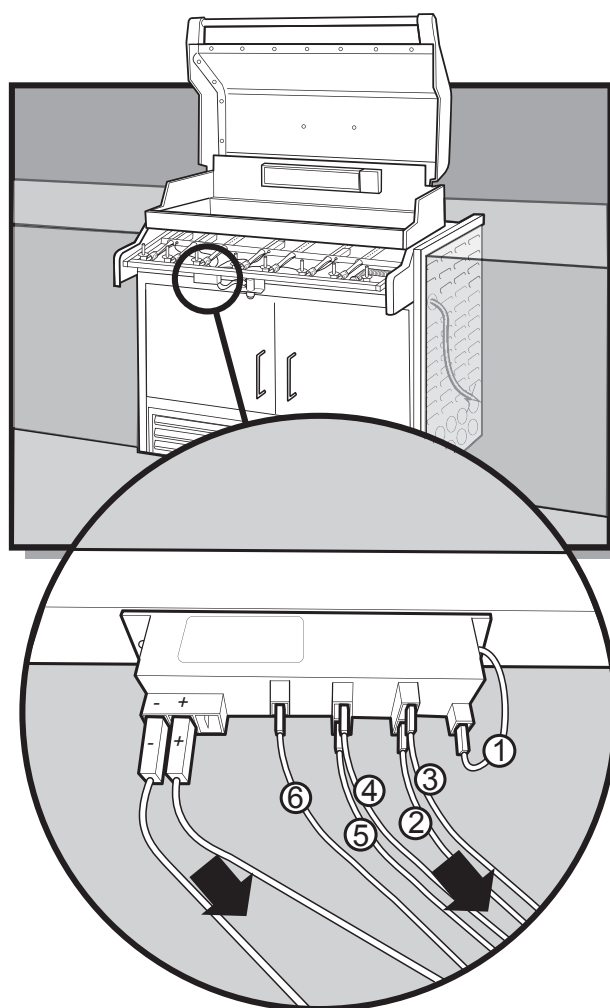
1. Your Summit® gas grill must be OFF and cool.
2. Turn gas OFF at source.
3. Disconnect regulator.
4. Remove cooking grates.
5. Remove Smoker box.
6. Remove Flavorizer® bars.
7. To remove control panel refer to "Remove the control panel" under "Check for Gas Leaks."
8. Disconnect all ignition wires from the Ignition Module.

SUMMIT® D4 00000



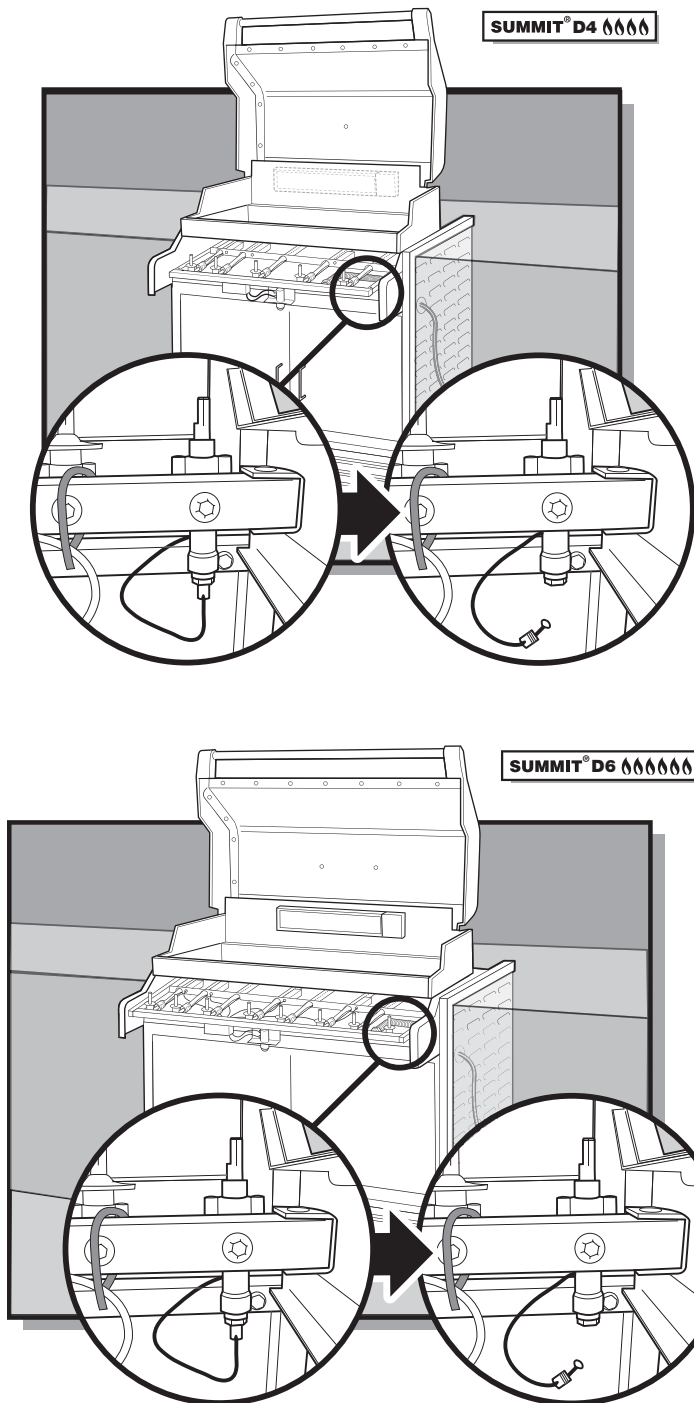
- 1 = Solid Blue Wire
 2 = White Tab with Black Wire
 3 = Yellow Tab with Black Wire
 4 = Blue Tab with Black Wire

SUMMIT® D6 000000

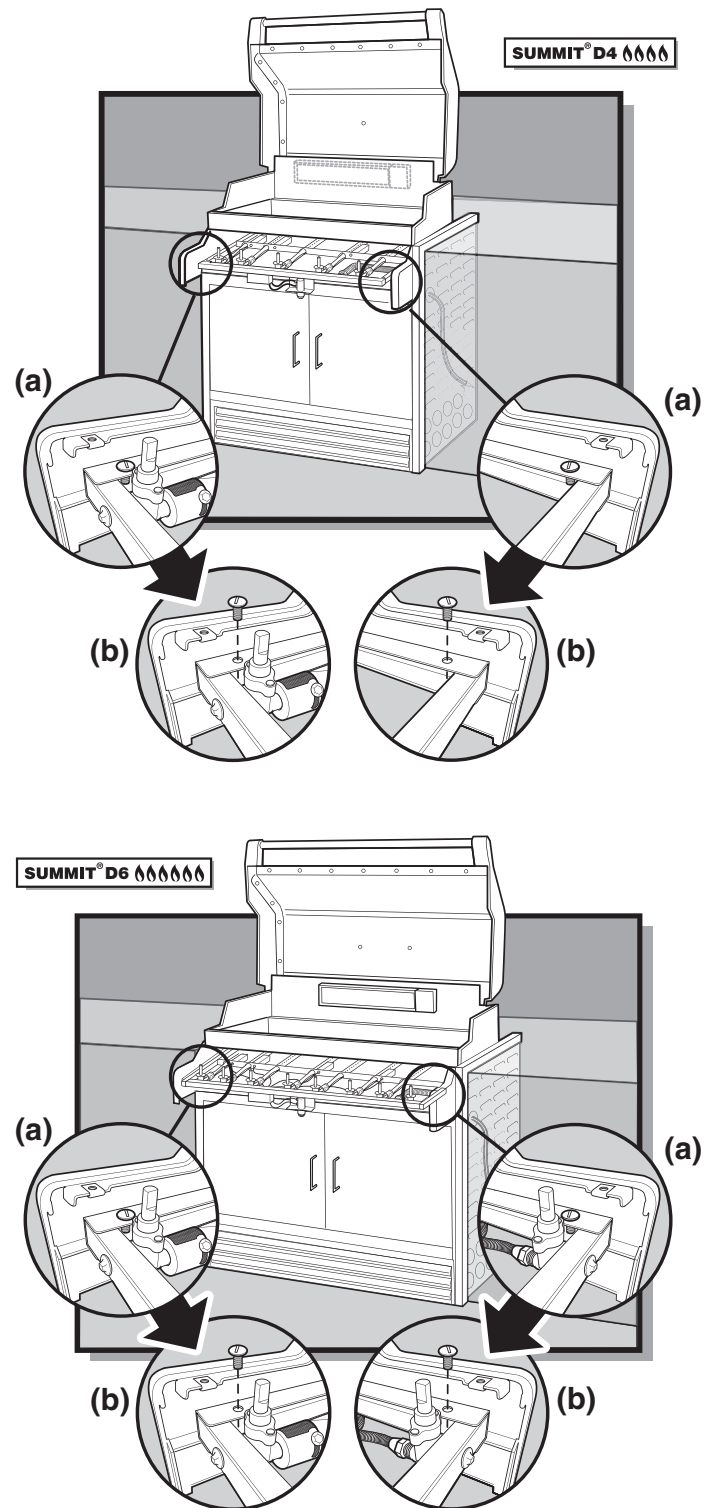


- 1 = Grounding Wire
 2 = Solid Red Wire
 3 = Green Tab with Black Wire
 4 = White Tab with Black Wire
 5 = Yellow Tab with Black Wire
 6 = Blue Tab with Black Wire

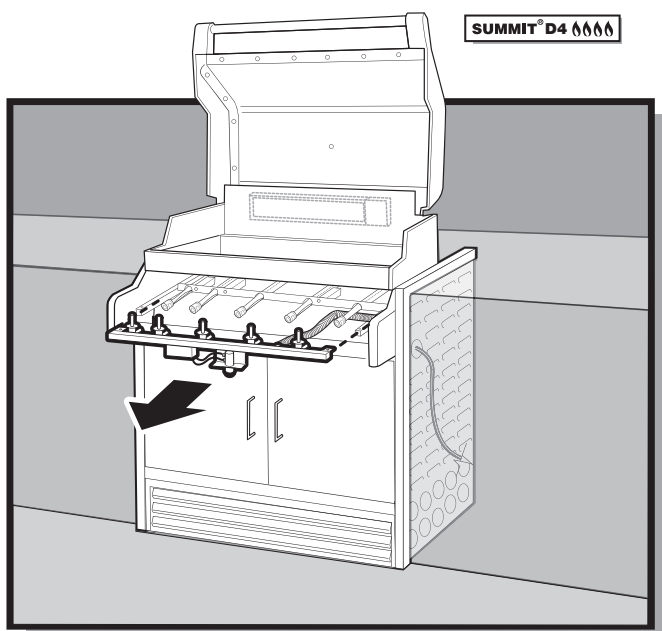
9. Disconnect the Thermocouple from the IR Burner valve.



10. Remove screws from the manifold assembly: (a) Locate the screws on both sides of the manifold frame. (b) Remove the screws from manifold frame.

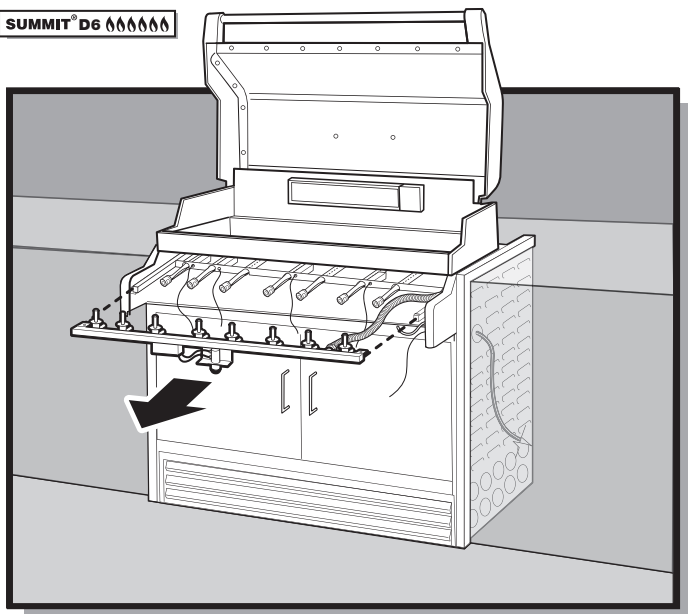


11. Pull manifold assembly out from the manifold frame.

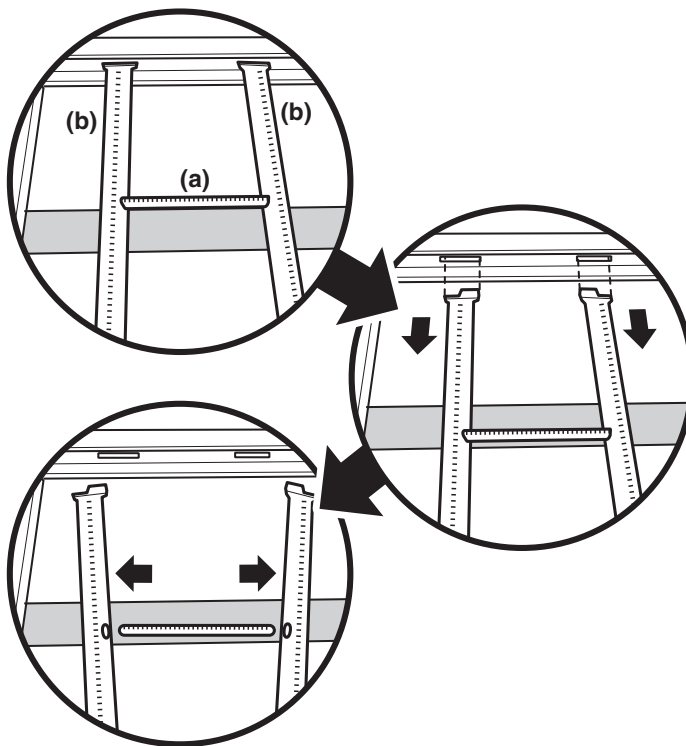


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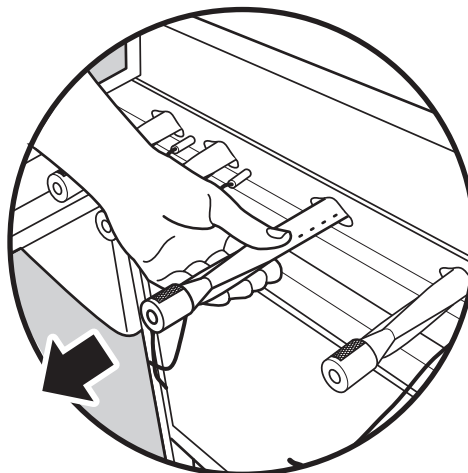
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12. Lift and twist the burner assembly slightly, to separate the Crossover® tube (a) from the burners (b).

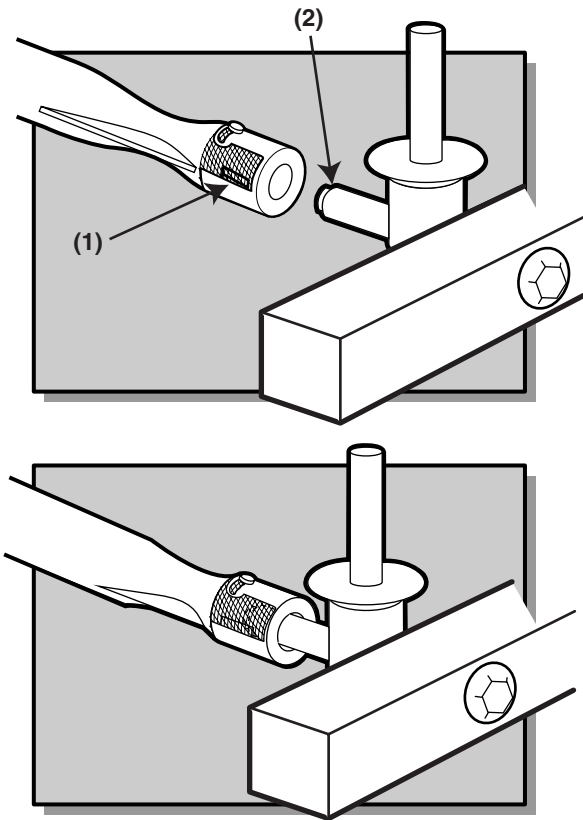


13. Remove the Crossover® tube.
14. Pull the selected burner(s) tube(s) from manifold frame and replace with a new burner tube.



15. To reinstall the manifold assembly, reverse steps 7 through 14.

⚠CAUTION: The burner openings (1) must be positioned properly over the valve orifices (2).



Check proper assembly before fastening manifold in place.

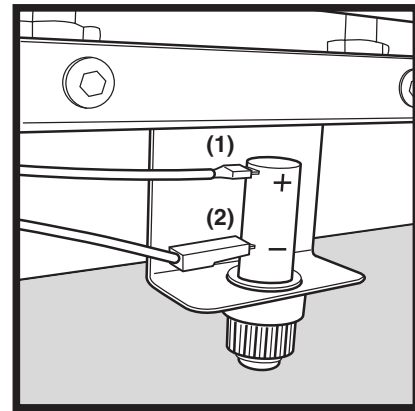
⚠WARNING: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the grill. (See, “Check for gas leaks.”)

CROSSOVER® IGNITION SYSTEM OPERATIONS

If the Crossover ignition system fails to ignite the LEFT burner in a burner set, light the LEFT burner with a match. If the LEFT burner lights with a match, then check the Crossover® ignition system.

- Check that both ignition wires (1,2) are attached properly.
- Check that the Crossover® ignition button is activating.
- You should hear the igniter sparking.

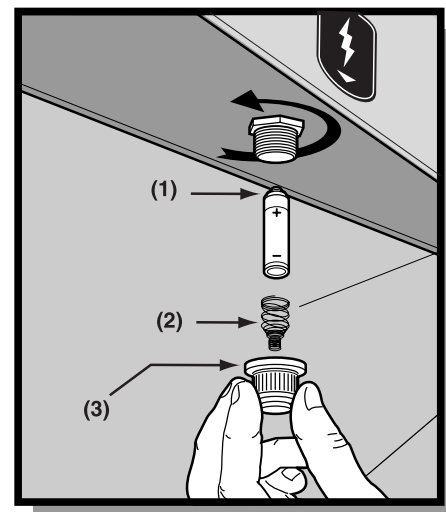
If the Crossover® ignition system still fails to light, contact the Customer Service Representative in your region using the contact information sheet provided with your manual.



REPLACE IGNITER BATTERIES

Parts required: 1 AA alkaline battery per igniter.

Unscrew igniter button from top of control panel. Remove igniter button and contact spring. Remove old battery and replace with a new AA alkaline battery. Positive end (1) of battery faces up as shown in illustration. Replace spring contact (2) and screw igniter button (3) back down.





WEBER-STEPHEN PRODUCTS CO.
www.weber.com[®]

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THE WEBER® GAS GRILL COOKBOOK

26 great recipes, **1** great grill





For more great grilling recipes, visit
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CONTENTS

Thank you for choosing Weber! We hope you enjoy many years of faithful service from your grill. We're pleased to present you with this cookbook full of Weber's tried-and-true grilling recipes. Each recipe in this book includes the grilling method and heat setting to use on your Weber® gas grill. The charts in this book will be a helpful, easy reference.

If these recipes whet your appetite for more, visit our web site at www.weber.com®. We're always serving up something new. Or call us on our toll-free number, 1-800-446-1071. Our customer service center is open around-the-clock to answer all your questions. Best wishes and happy grilling!

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WEBER GRILLING BASICS: WHAT YOU NEED TO KNOW

All good cooks have a few secrets they like to keep to themselves. Not us—we like to share them! We think the keys to our success should be yours as well. Here's the inside scoop to help you get the best results:

To start your gas grill: Open the lid. Check that all burner control knobs are turned to OFF and that your fuel tank is not empty. Turn the gas supply on at the source. Light the grill according to the directions in the owner's manual. Close the lid and preheat the grill until the thermometer reaches 500°F to 550°F. This will take about 10 minutes. To grill, adjust burner controls as the recipe directs.

Grilling temperatures: At the top of each recipe, we indicate the requisite cooking method (Direct or Indirect) and temperature level (High, Medium, or Low). Note that a grill set up for Indirect cooking can accommodate both methods (just move the food directly over the fire for Direct cooking). Where searing is particularly important to the texture or flavor, we note that as well (e.g., Sear: High, Cook: Indirect/Medium).

Keep the lid down! Without a doubt, the most important grilling rule. Lifting the lid allows heat to escape, increasing your grilling time. A closed lid also reduces the chance of flare-ups (and closing the lid extinguishes them quickly). Open the grill only to turn foods as indicated in the recipes. More poking and flipping won't make it taste better, trust us.

GRILLING AND FOOD SAFETY

- Trim excess fat from steaks, chops and roasts, leaving no more than a scant 1/4 inch of fat. Less fat is a virtual guarantee against unwanted flare-ups.
- If an unwanted flare-up should occur, turn all burners to OFF and move food to another area of the cooking grate. Any flames will quickly subside. After flames subside, relight the grill. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS GRILL.
- Do not line the funnel-shaped bottom tray with foil. This could prevent the grease from flowing into the grease catch pan.
- Make sure the bottom tray and grease catch pan are always clean and free from debris.
- Grills radiate a lot of heat, so always keep the grill at least 2 feet from any combustible materials, including the house, garage, deck rails, etc. Never use a grill indoors or under a covered patio.
- When you're finished grilling, turn off the burners and the LP tank or source.
- Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.
- Defrost meat, fish, and poultry only in the refrigerator, never at room temperature.
- Never spray or brush oil on a hot cooking grate. Oil the food instead.
- Never place cooked food on the same platter that the raw food was placed on.
- Vigorously boil marinades that were used for raw meats, fish, or poultry for 1 full minute before using as a baste or sauce.

GRILLING METHODS

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 heat, or arrange the heat on either side of it. Using the right method is the shortest route to great results—and the best way to ensure doneness safety.

Direct Method

The Direct Method, similar to broiling, means the food is grilled directly over the heat source. For even grilling, food should be turned once halfway through the cooking time.

Use the Direct Method for foods that take less than 25 minutes to grill: steaks, chops, kabobs, sausages, vegetables, and more. Direct grilling 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 grilling the food at a lower temperature. You can finish grilling fast-cooking foods by the Direct Method; use the Indirect Method for longer-cooking foods.

To set up your gas grill for Direct grilling, preheat the grill with all burners on High. Place food on the cooking grate, 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.

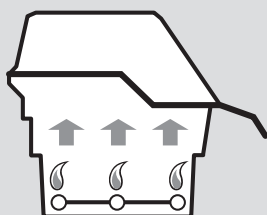
Indirect Method

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 your gas grill for Indirect cooking, 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 food.

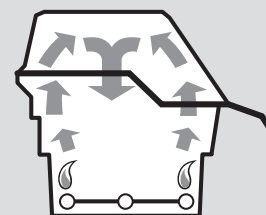
Use the Indirect Method for foods that require 25 minutes or more of cooking time or that are so delicate that direct exposure to the flame would dry them out or scorch them. Examples include roasts, ribs, whole chickens, turkeys, and other large cuts of meat, as well as delicate fish fillets.

To set up your gas grill for Indirect grilling, preheat the grill with all burners on High. Then adjust the burners on each side of the food to the temperature noted in the recipe and turn off the burner(s) directly below the food. For best results, place roasts, poultry, or large cuts of meat on a roasting rack set inside a disposable heavy-gauge foil pan. For longer cooking times, add water to the drip pan to keep drippings from burning. The drippings can be used to make gravies or sauces.

Direct Method



Indirect Method







THREE-PEPPER STEAK

Sear: High, Cook: Indirect/High

- 6 steaks, about 1-1/2" thick
- 2 teaspoons black peppercorns
- 2 teaspoons white peppercorns
- 2 teaspoons Szechwan peppercorns
- 1/8 teaspoon ground allspice

Trim excess fat from steaks and discard fat. Coarsely crush peppercorns; mix peppercorns and allspice. Rub peppercorn mixture onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours. Allow the meat to stand at room temperature for 20 to 30 minutes before grilling. Sear steaks over *Direct High* heat for 8 to 10 minutes, turning once halfway through grilling time. Continue grilling over *Indirect High* heat for 4 to 6 minutes for medium-rare doneness.

Makes 6 servings.

SAVORY HERBED STEAK

Sear: High, Cook: Indirect/High

- 4 steaks, about 1-1/2" thick
- Extra-virgin olive oil
- 1-1/2 teaspoons dried basil leaves
- 1 teaspoon dried tarragon leaves
- 1 teaspoon dried chives
- 4 cloves garlic, minced

Trim excess fat from steaks and discard fat. Brush or spray steaks on both sides with oil. Combine herbs and garlic; mash with fork to form a paste. Rub herb mixture onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours. Allow the meat to stand at room temperature for 20 to 30 minutes before grilling. Sear steaks over *Direct High* heat for 8 to 10 minutes, turning once halfway through cooking time. Continue grilling over *Indirect High* heat for 4 to 6 minutes for medium-rare doneness.

Makes 4 servings.

MARINATED FLANK STEAK

Direct/Medium

For the marinade:

- 1/2 cup olive oil
- 1/3 cup soy sauce
- 1/4 cup red wine vinegar
- 2 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dry mustard
- 1 clove garlic, minced
- 1/4 teaspoon freshly ground black pepper

- 1 flank steak, about 1-1/2 pounds and 3/4" thick

To make the marinade: Combine marinade ingredients in a shallow, non-metal container. Place steak in marinade turning to coat completely. Marinate covered in the refrigerator for at least 4 hours or overnight.

Remove steak from marinade and discard the marinade. Allow the steak to stand at room temperature for 20 to 30 minutes before grilling. Grill over *Direct Medium* heat until medium rare, 8 to 10 minutes, turning once halfway through grilling time. Cut steak diagonally across the grain into thin slices before serving.

Makes 4 servings.





BABY BACK RIBS WITH SPICED APPLE-CIDER MOP

Indirect/Medium

from *Weber's Big Book of Grilling™*

For the mop:

- 2 cups apple cider
- 1/4 cup minced shallots
- 1 tablespoon minced jalapeño pepper,
seeds removed
- 1/4 cup ketchup
- 2 tablespoons white wine vinegar
- 2 tablespoons tomato paste
- 1 tablespoon dark brown sugar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

- 2 to 3 slabs baby back pork ribs, about 4 pounds
- Kosher salt
- Freshly ground black pepper

To make the mop: In a small saucepan combine the apple cider, shallots, and jalapeño. Bring to a boil and cook over medium-high heat until about 1 cup of the liquid remains, 15 to 20 minutes. Add the remaining mop ingredients, bring to a boil, and remove from the heat. (The mop may be made ahead and refrigerated until ready to use.)

Allow the ribs to stand at room temperature for 20 to 30 minutes before grilling. Season with salt and pepper. Grill, rib side down, over *Indirect Medium* heat until the meat is very tender and has pulled back from the ends of the bones, 1-1/2 to 2 hours. Baste the ribs frequently with the mop throughout grilling time, but stop basting during the last 10 minutes. Remove from the grill and allow to rest for 5 to 10 minutes before slicing into individual ribs. Serve warm.

Makes 4 servings.

BRATWURST & BEER

Direct/Medium

- 1 can beer, 12 ounces
- 1/2 cup chopped onions
- 1/2 cup chopped green bell pepper
- 1 pound bratwurst
- Hot dog or bratwurst buns
- Mustard

Place a large foil pan in the center area of the cooking grate; pour beer into pan, then add onions and bell pepper. Place bratwurst beside pan on cooking grate and grill over *Direct Medium* heat until lightly browned, 6 to 8 minutes, turning once halfway through grilling time. Transfer bratwurst to beer mixture, cover with foil, and cook for 25 minutes. Serve on buns and top with mustard and additional chopped onions, if desired.

Makes 4 servings.





GAUCHO GRILL WITH CHIMICHURRI SAUCE

Indirect/Medium

For the chimichurri sauce:

- 1 cup olive oil
- 1/4 cup malt vinegar
- 1/3 cup minced parsley
- 1/4 cup minced onion
- 4 cloves garlic, minced
- 2 teaspoons dried oregano leaves
- 2 bay leaves
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon freshly ground black pepper

1-1/2 lb. chicken pieces, bone-in

1-1/2 lb. smoked Thuringer sausages

1 flank steak, about 1-1/2 pounds and 3/4" thick

To make the chimichurri sauce: In a medium bowl combine the chimichurri sauce ingredients. Let stand, covered, at room temperature 8 hours or overnight. Reserve some of the sauce in a separate bowl to serve with the grilled meat.

Drizzle all the meat with chimichurri sauce; rub into all surfaces. Grill chicken over *Indirect Medium* heat until tender and juices run clear, 30 to 50 minutes. Grill sausages over *Indirect Medium* heat until they are browned on all sides, 25 to 30 minutes. Grill steak over *Direct Medium* heat until medium rare, about 12 minutes, turning once halfway through cooking time. Serve meat with the reserved chimichurri sauce.

Makes 8 servings.

GYROS ROAST

Indirect/Medium

- 1 boneless leg of lamb, about 3-1/2 pounds
- 1 boneless beef round steak, about 2-1/2 pounds
- 1/4 cup dried oregano leaves
- 2 teaspoons dried dill weed
- 2 teaspoons garlic powder
- 1/2 teaspoon ground thyme
- 1-1/2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- Olive oil

Pound lamb and beef round steak on both sides with meat mallet until each piece of meat measures about 12x14 inches. Combine herbs, salt and pepper, crushing with back of spoon until fine in texture, but not powdered. Place lamb on cutting board; brush top lightly with oil and sprinkle with 1/3 of the herb mixture. Pound herbs into surface of lamb with meat mallet. Lay round steak on top of lamb; brush top lightly with olive oil and sprinkle with 1/2 the remaining herb mixture. Pound herbs into surface of beef with meat mallet. Roll up meats as tightly as possible, starting at short end; tie securely in several places with string. Brush outside of roast lightly with oil; rub remaining herb mixture into surface of meat.

Place roast on the cooking grate and grill over *Indirect Medium* heat until internal temperature registers 145°F (63°C) for medium rare; about 1-1/2 hours. Turn roast every 45 minutes; outside of meat will become very dark and crusty. Remove meat from cooking grate and let stand 10 to 15 minutes before carving into thin slices.

Makes 10 to 12 servings.





RACK OF LAMB

Sear: Medium, Cook: Indirect/Medium

- 1 cup fresh bread crumbs
- 1/4 cup snipped parsley
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

- 2 racks of lamb, 1 to 1-1/2 pounds each
- 2 tablespoons Dijon mustard
- 2 tablespoons melted butter
- 1 clove garlic, crushed

In a small bowl combine the bread crumbs, parsley, salt, and pepper.

Sear lamb racks, fat side down, over *Direct Medium* heat for 5 minutes. Remove from grill. Spread 1 tablespoon of the mustard over each lamb rack. Sprinkle the bread crumb mixture evenly over the lamb racks. Combine melted butter and garlic and drizzle on top. Continue grilling over *Indirect Medium* until medium rare, 145°F (63°C), about 20 minutes.

Makes 4 servings.

LEG OF LAMB

Indirect/Medium

- 1 leg of lamb, boned, rolled and tied, 5 to 6 pounds
- 2 cloves garlic, cut into 8 slivers
- Olive oil
- 1 tablespoon grated lemon peel
- 3/4 teaspoon salt
- 1 teaspoon dried rosemary leaves
- 1/4 teaspoon freshly ground black pepper

Using a small pointed knife make 8 small slits in surface of leg of lamb. Insert a sliver of garlic into each slit.

Brush roast with oil. Sprinkle lemon peel, salt, rosemary, and pepper over top. Grill over *Indirect Medium* heat, about 2-1/2 hours, for medium doneness 160°F (71°C).

Makes 10 to 12 servings.





SPICY LAMB KABOBS

Direct/Medium

For the marinade:

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 1 tablespoons lemon juice
- 2 tablespoons grated orange rind
- 1 green onion and top, chopped
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves

- 2 pounds lean lamb, cut into 1-1/2" cubes

To make the marinade: Combine the marinade ingredients in a shallow, glass baking dish or plastic bag. Add the lamb. Refrigerate, covered, 4 to 6 hours. Drain lamb; reserve marinade. Pour reserved marinade into a small sauce pan. Bring to a boil over high heat and boil for 1 full minute.

Arrange lamb on 4 to 6 skewers. Grill lamb over *Direct Medium* heat to medium doneness, about 10 minutes, turning and basting with the reserved marinade once halfway through grilling time.

Makes 4 to 6 servings.

PECAN-STUFFED PORK CHOPS

Sear: High, Cook: Indirect/Medium

For the stuffing:

- 1/2 cup coarsely chopped pecans
- 1/4 cup sliced green onions and tops
- 1/4 cup chopped green pepper
- 3 tablespoons butter
- 1/4 teaspoon dried rosemary leaves
- 1/8 teaspoon white pepper
- 2 cups cubed stale whole wheat bread (1/2" cubes)
- 1/3-1/2 cup chicken broth

- 6 pork loin chops with pockets for stuffing, 1-1/2" thick

To make the stuffing: In a small frying pan, sauté pecans, onions and green pepper in butter until onions are tender; stir in rosemary and pepper and sauté 1 minute longer. Combine pecan mixture and bread cubes in medium bowl; toss with enough chicken broth just to moisten.

Spoon stuffing into pockets of pork chops and secure edges with wooden picks. Allow chops to stand at room temperature for about 20 minutes before grilling. Sear chops over *Direct High* heat for 8 minutes, turning once halfway through grilling time. Continue grilling over *Indirect Medium* heat until no longer pink in the center, 8 to 10 minutes.

Remove wooden picks before serving.

Makes 6 servings.





RICOTTA CHICKEN

Indirect/Medium



- 1 whole chicken, 4 to 5 pounds
- 12 ounces ricotta cheese
- 1/3 cup grated Parmesan cheese
- 1 egg
- 1-1/4 teaspoon dried basil leaves, divided
- 3/4 teaspoon dried tarragon leaves, divided
- 2 tablespoons minced parsley
- 1 large clove garlic, minced
- Olive oil
- 1/4 teaspoon paprika

Rinse chicken and pat dry with paper towels.

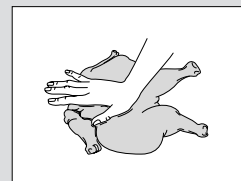
With poultry shears, cut along both sides of backbone the entire length of chicken. Remove whole backbone and tail. Skewer neck skin to back. Twist wing tips under back.

A. Place chicken, skin side up, on counter; press down on chicken with palms of hands to “pop” bones so that chicken will lie flat. **B.** Using a sharp paring knife and your fingers, loosen skin over top of chicken and drumsticks starting at neck edge. Be careful not to tear or cut the skin. Mix ricotta, Parmesan cheese, egg, 1 teaspoon of the basil, 1/2 teaspoon of the tarragon, parsley, and garlic. **C.** Carefully spoon cheese mixture under skin of chicken, pressing with your fingers to distribute evenly over the chicken and drumsticks. Brush chicken lightly with oil; sprinkle with the remaining 1/4 teaspoon basil, 1/4 teaspoon tarragon, and the paprika.

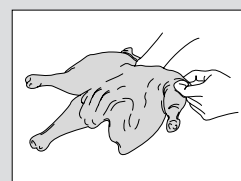
Place chicken, skin side up, on cooking grate. Grill over *Indirect Medium* heat until chicken legs move easily and skin is well browned, 1-1/4 to 1-1/2 hours. Transfer chicken to a cutting board; let stand 10 minutes. Cut into quarters, cutting lengthwise and crosswise. Reassemble chicken on serving platter.

Makes 4 servings.

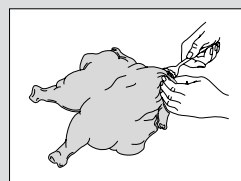
Weber Tip



A. Press down on chicken with palms of hand to pop bones so the chicken will lie flat.



B. Starting at neck, loosen skin over breast, thighs, and legs with your fingers. Be careful not to tear or cut the skin.



C. Carefully spoon stuffing under skin, pressing with fingers to distribute stuffing evenly over the legs, the thighs, and, lastly, the breast.





CORNISH HENS WITH MANDARIN RICE

Indirect/Medium

For the rice:

- 1/4 cup slivered almonds
- 2 tablespoons chopped celery
- 1 small green onion and top, thinly sliced
- 2 tablespoons butter
- 1 can (11 ounces) Mandarin orange segments, well-drained
- 2 tablespoons orange juice concentrate
- 2 cups cooked rice

- 4 Cornish hens, about 1-1/2 pounds each
- Olive Oil
- Paprika
- Orange marmalade

To make the rice: Sauté almonds, celery and onion in butter in small skillet until almonds are lightly toasted. Combine almond mixture, orange segments, orange juice concentrate, and rice, tossing to mix.

Rinse Cornish hens and pat dry with paper towels. Stuff Cornish hens with rice mixture and tie legs with string. Brush hens lightly with oil; sprinkle with paprika. Grill over *Indirect Medium* heat until the stuffing reaches 165°F and the juices run clear, about 30 to 45 minutes. Baste hens with orange marmalade during last 20 minutes of cooking time. Remove hens from the cooking grate and arrange on serving platter.

Makes 4 servings.

TANDOORI CHICKEN

Indirect/Medium



For the marinade:

- 2 cups plain yogurt
- 1 tablespoon minced gingerroot
- 2 cloves garlic, minced
- 2 teaspoons paprika
- 1-1/2 teaspoons ground cinnamon
- 1 teaspoon ground cumin
- 1 teaspoon coriander seed, crushed
- 1/4 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper

- 3 pounds chicken pieces
- 1/2 cup chopped chutney
- 1 medium cucumber, sliced

To make the marinade: In a shallow, glass baking dish combine the marinade ingredients. Rinse chicken pieces and pat dry with paper towels. Add chicken to the marinade, turning to coat each side. Refrigerate, covered, 6 hours or overnight. Remove chicken from marinade; reserve marinade. Pour reserved marinade into a small saucepan. Bring to a boil over high heat and boil for 1 full minute.

Place chicken pieces, skin side up, on cooking grate. Grill over *Indirect Medium* heat until chicken is tender and juices run clear, 30 to 50 minutes, depending upon size of pieces. Brush chicken pieces with reserved marinade during the last 20 minutes of grilling time. Arrange chicken on serving platter; serve with chutney and cucumbers.

Makes 4 servings.





CHICKEN FAJITAS

Direct/Medium

For the marinade:

- 1/4 cup olive oil
 - 3 tablespoons fresh lime juice
 - 2 tablespoons red wine vinegar
 - 2 tablespoons finely chopped onion
 - 1 clove garlic, minced
 - 1/2 teaspoon sugar
 - 1/2 teaspoon dried oregano leaves
 - 1/4 teaspoon salt
 - 1/4 teaspoon freshly ground black pepper
 - 1/8 teaspoon ground cumin
-
- 6 boneless, skinless chicken breast halves, about 6 ounces each
 - 1 red onion, cut into 1/2" slices
 - 4 plum tomatoes, cut into 1/2" slices
 - 1 red or yellow bell pepper, stem and seeds removed and cut into quarters
 - 6 large flour tortillas
 - 1 avocado, sliced
 - Salsa

To make the marinade: In a shallow, non-metal container combine the marinade ingredients. Rinse chicken and pat dry with paper towels. Add chicken to the marinade, turning to coat each side. Cover and refrigerate for 4 hours, turning occasionally.

Remove chicken breasts from the marinade and discard the marinade. Grill the chicken breasts, onion slices, tomato slices, and bell pepper quarters over *Direct Medium* heat until the meat is no longer pink and the vegetables are tender, turning once halfway through grilling time. The chicken and onion will take 8 to 12 minutes and the tomato and bell pepper will take 6 to 8 minutes. Wrap tortillas in foil and place on cooking grate. Heat for about 1 minute. Cut the bell pepper into strips and slice the chicken. Place chicken, onion, tomatoes, bell pepper and avocado in warm tortillas and roll up to eat. Serve with salsa.

Makes 6 servings.

GRILLED CHICKEN PITAS

Direct/Medium



- 6 boneless, skinless chicken breast halves, about 6 ounces each
- 2 tablespoons fresh lime juice
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1/8 teaspoon crushed red pepper
- 3 tablespoons reduced-calorie mayonnaise
- 1/2 teaspoon salt-free dried herb mixture
- 3 whole wheat pita breads, halved
- 1-1/2 cups leaf lettuce, washed and dried, shredded
- 2 tomatoes, sliced

Rinse chicken and pat dry with paper towels. Brush chicken breasts with lime juice, sprinkle with salt, pepper and crushed red pepper. Rub into surface and let sit 5 minutes. Grill over *Direct Medium* heat until chicken is no longer pink, 8 to 12 minutes, turning once halfway through grilling time. While chicken is grilling, mix together mayonnaise and dried herbs. Remove chicken breasts from cooking grate and thinly slice. Slit pitas and spread mayonnaise mixture on the inside. Fill each half with equal amounts of lettuce, tomato and sliced chicken.

Makes 6 servings.

Weber Tip

If a sauce will be brushed on meat during grilling, divide the sauce, using one part for brushing and the other for serving at the table.

Vigorously boil marinades that were used for raw meats, fish, or poultry for 1 full minute before using as a baste or sauce.





SEA BASS WITH ROASTED PEPPER VINAIGRETTE

Direct/High

from www.weber.com®

For the vinaigrette:

- 3 bell peppers, preferably red, yellow, and orange
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons fresh orange juice
- 2 tablespoons finely chopped Italian parsley
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon minced garlic
- 1/2 teaspoon ground cumin
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon Tabasco sauce

- 4 skinless sea bass fillets, about 6 ounces each and 1 inch thick
- Extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper

To make the vinaigrette: Grill the bell peppers over Direct High heat until the skins are evenly charred on all sides, 10 to 12 minutes, turning every 3 to 4 minutes. Remove from the grill and place in a paper bag; close tightly. Let stand 10 to 15 minutes to steam off the skins. Remove the peppers from the bag and peel away the charred skins. Cut off the tops and remove the seeds. Cut the peppers into 1/4-inch strips and set aside. In a medium bowl, whisk together the remaining vinaigrette ingredients. Add the peppers and set aside for as long as 1 day.

Lightly brush or spray the fish fillets with olive oil. Season them with salt and pepper to taste. Grill over *Direct High* heat until the flesh is opaque in the center, 5 to 7 minutes, turning once halfway through grilling time. Remove from the grill and serve warm with the roasted pepper vinaigrette spooned over the top.

Makes 4 servings.

GRILLED FRESH TUNA

Direct/Medium

For the dressing:

- 6 tablespoons olive oil
- 2 tablespoons fresh lemon juice
- Salt
- Freshly ground black pepper

- 4 fresh albacore tuna steaks, about 6 ounces each and 1" thick
- Olive oil
- 1-1/2 tablespoons snipped parsley

To make the dressing: In a small bowl combine the dressing ingredients with salt and pepper to taste. Set aside.

Brush tuna steaks with olive oil, thoroughly coating all surfaces. Grill over *Direct Medium* heat until opaque throughout and firm to the touch, 8 to 10 minutes, turning once halfway through grilling time. Add the parsley to the dressing, mix well and drizzle a little over each steak.

Makes 4 servings.







SALMON STEAK KYOTO

Direct/Medium

For the marinade:

- 1/3 cup soy sauce
- 1/4 cup orange juice concentrate
- 2 tablespoons olive oil
- 2 tablespoons tomato sauce
- 1 teaspoon lemon juice
- 1/2 teaspoon prepared mustard
- 1 tablespoon spring onion and top, minced
- 1 clove garlic, minced
- 1/2 teaspoon minced ginger root

- 4 salmon steaks, about 1" thick
- Olive oil

To make the marinade: In a shallow, glass baking dish, combine the marinade ingredients. Add the salmon and turn to coat each side. Cover and refrigerate 30 to 60 minutes. Remove the salmon and reserve the marinade. Pour the reserved marinade into a small saucepan. Bring to a boil over high heat and boil for 1 full minute.

Lightly brush or spray salmon with oil. Grill over *Direct Medium* heat until fish is tender and flakes with a fork, 5 to 10 minutes, depending upon thickness of fish. Turn salmon and brush with marinade once halfway through grilling time.

Makes 4 servings.

SHRIMP KABOBS WITH CURRY BUTTER

Direct/High

For the curry butter:

- 1/2 cup butter
- 2 tablespoons finely chopped onion
- 1 teaspoon snipped fresh dill
- 1 to 1-1/2 teaspoons curry powder
- Dash garlic powder
- 16 to 20 jumbo shrimp (1-1/2 to 2 pounds), peeled and deveined
- Olive oil
- Lime or lemon wedges
- Fresh dill or parsley sprigs



To make the curry butter: Melt the butter in a small pan over medium-high heat. Stir in onion, dill, curry powder, and garlic powder; cook 5 minutes.

Thread shrimp on skewers, leaving space between pieces. Lightly brush or spray the shrimp with olive oil. Grill over *Direct High* heat until the shrimp turn pink and are tender, 2 to 5 minutes, turning and brushing with the curry butter once halfway through grilling time. Arrange shrimp on serving plate. Garnish with lime wedges and dill.

Makes 4 servings.





ROASTED TOMATOES STUFFED WITH RATATOUILLE

Direct/Medium

from www.weber.com®

- 4 large, ripe tomatoes
- Kosher salt

For the stuffing:

- 1 medium red onion, cut crosswise into 1/3-inch slices
- 1 medium red bell pepper, stem and seeds removed, cut into flat pieces
- 1 medium zucchini, cut lengthwise in 1/3-inch slices
- Extra-virgin olive oil
- Freshly ground black pepper
- 2/3 cup grated mozzarella cheese
- 1 tablespoon finely chopped fresh basil
- 1 teaspoon balsamic vinegar

Cut a 1/2-inch slice off the top of each tomato. Discard the tops. With a small knife cut around the inside of the fleshy part of the tomato (do not cut through the bottom of the tomato) to within 1/2 inch of the skin. With a teaspoon, scoop out the tomato flesh, leaving about 1/2 inch of flesh attached to the skin. Discard the juice and seeds to make room for the stuffing. Lightly salt the inside of the tomatoes and turn them, cut side down, on a plate lined with paper towels while you prepare the stuffing.

To make the stuffing: Lightly brush or spray the onion, pepper, and zucchini with olive oil. Season with salt and pepper to taste. Grill over *Direct Medium* heat until tender, turning once halfway through grilling time. The onions will take 8 to 10 minutes. The peppers and zucchini will take 6 to 8 minutes. Transfer to a cutting board and cut into 1/3-inch pieces. In a medium bowl, combine the grilled vegetables with the cheese, basil, and vinegar.

Spoon the vegetable stuffing into the tomatoes. Grill the tomatoes over *Indirect Medium* heat until the cheese is melted and the vegetables are warm, 8 to 12 minutes. Serve immediately.

Makes 4 servings.

GRILLED RED PEPPERS STUFFED WITH MOZZARELLA

Indirect/Medium

- 1 small loaf crusty Italian bread
- 3 tablespoons olive oil
- 3 medium sweet red bell peppers
- 1 cup fresh mozzarella cheese, cut into small cubes
- 1-1/2 teaspoons dried basil
- 1 clove garlic, finely chopped
- 1 tablespoon olive oil
- Salt
- Freshly ground black pepper



Thinly slice bread, remove crusts and cut into enough 1/2" croutons to make 1 cup. Warm the olive oil in a skillet, add the croutons, and sauté until golden; drain on paper towels. Cut tops off peppers about 1/2" from top, and reserve tops. Carefully remove seeds and membranes. In a bowl combine croutons, mozzarella, basil, garlic and oil. Mix well, adding salt and pepper to taste. Stuff peppers with mixture, replace tops and secure with toothpicks. Place peppers on the cooking grate, top sides up, and grill over *Indirect Medium* heat until peppers are soft, but still hold their shape, 12 to 15 minutes. Remove tops and cut in half lengthwise.

Makes 6 servings.





SWEET CORN IN HUSKS

Direct/Medium

Trim excess silk off end of corn with kitchen scissors. Place corn in a deep container; cover corn with cold water and soak at least 1 hour. When ready to grill, remove corn from water; shake to remove excess water.

Place corn on cooking grate and grill over *Direct Medium* heat for about 25 minutes, turning 3 times. Use gloves to remove husks and silk before serving.

GRILLED STUFFED POTATOES

Indirect/Medium

- 3 large baking potatoes
- 3 tablespoons softened butter or margarine
- 2 egg yolks
- 1/2 cup sour cream
- 1 tablespoon snipped chives
- 3/4 teaspoon salt
- 2 tablespoons grated sharp cheddar cheese
- 1/4 cup broccoli flowerets

Wash and dry potatoes. Prick potatoes with fork. Grill over *Indirect Medium* heat until done, about 1 hour. Halve potatoes lengthwise. Carefully scoop out pulp, reserving 6 shells. Mash potatoes with butter while still hot. Blend egg yolks and sour cream; mix with potatoes, chives and salt. Mound mixture into reserved shells.

Grill stuffed shells over *Indirect Medium* heat until potatoes are heated through, about 10 minutes. Top each potato with cheese and continue to grill until cheese has melted. Garnish top with cooked broccoli flowerets before serving.

Makes 6 servings.

SQUASH AND PEPPERS

Direct/Medium

For the marinade:

- 2/3 cup olive oil
- 1/4 cup white wine vinegar
- 1 tablespoon water
- 2 teaspoons Dijon-style mustard
- 1 teaspoon minced chives
- 1/2 teaspoon sugar
- 1/2 teaspoon dried basil leaves
- 1/4 teaspoon garlic powder
- 1/4 teaspoon pepper

- 1 zucchini, cut into 1/2" slices
- 1 yellow summer squash, cut into 1/2" slices
- 4 small pattypan squash, halved
- 1 green bell pepper, cut into 1/2" strips
- 1 red bell pepper, cut into 1/2" strips
- 1 yellow bell pepper, cut into 1/2" strips

To make the marinade: In a shallow, glass baking dish whisk the marinade ingredients together.

Place the vegetables in the marinade and turn to coat evenly. Let stand 15 minutes. Drain vegetables and reserve the marinade. Arrange the vegetables on skewers or place in a foil pan.

Grill over *Direct Medium* heat until the vegetables are crisp tender, 6 to 8 minutes, turning and basting with the reserved marinade once halfway through grilling time.

Makes 6 servings.







PARADISE GRILLED

Indirect/Medium

from *Weber's Big Book of Grilling™*

For the glaze:

- 3/4 cup fresh orange juice
 - 1 tablespoon honey
 - 1 tablespoon fresh lime juice
 - 2 teaspoons cornstarch
-
- 4 slices fresh pineapple, about 1/2 inch thick each
 - 1 teaspoon cracked dried green peppercorns
or cracked black peppercorns
-
- 4 scoops vanilla ice cream



To make the glaze: In a small saucepan combine the glaze ingredients and whisk until smooth. Bring to a boil over medium-high heat and cook until thickened, 1 to 2 minutes. Keep the glaze warm or reheat when ready to serve.

Season both sides of the pineapple slices with the peppercorns. Grill over *Indirect Medium* heat until well marked, 6 to 8 minutes, turning once halfway through grilling time. Serve each pineapple slice with a scoop of ice cream and some of the glaze drizzled over the top.

Makes 4 servings.



GRILLING GUIDE

The following cuts, thicknesses, weights, and grilling times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature, and desired doneness. Two rules of thumb: Grill steaks, fish fillets, boneless chicken pieces, and vegetables using the Direct Method for the time given on the chart or to the desired doneness, turning once halfway through grilling time. Grill roasts, whole poultry, bone-in poultry pieces, whole fish, and thicker cuts using the Indirect Method for the time given on the chart or until an instant-read thermometer reaches the desired internal temperature. Cooking times for beef and lamb are for the USDA's definition of medium doneness unless otherwise noted. Let roasts, larger cuts of meat, and thick chops and steaks rest for 5 to 10 minutes before carving. The internal temperature of the meat will rise by 5 to 10 degrees during this time.

Meat Temperatures	
Use a meat thermometer for complete accuracy.	
Poultry	
Whole bird, legs and thighs	180°F (82°C)
Breast	170°F (77°C)
Beef, Veal & Lamb, Roasts & Steaks	
Medium Rare	145°F (63°C)
Medium	160°F (71°C)
Well Done	170°F (77°C)
Pork	
Chops, roast, ribs, sausage and fresh ham	160°F (71°C)
Ham, fully cooked	140°F (60°C)
Ground Meat	
Beef, veal, lamb and pork	160°F (71°C)
Chicken and turkey	165°F (74°C)



Beef	Thickness/Weight	Approximate Grilling Time
Steak: New York, porterhouse, rib-eye, T-bone, or tenderloin	3/4 inch thick	4 to 6 minutes (medium rare) Direct High
	1 inch thick	6 to 8 minutes (medium rare) Direct High
	1-1/4 inches thick	8 to 10 minutes (medium rare) Direct High
	1-1/2 inches thick	12 to 16 minutes; sear 8 to 10 minutes Direct High, grill 4 to 6 minutes (medium rare) Indirect High
	2 inches thick	18 to 22 minutes; sear 8 to 10 minutes Direct High, grill 10 to 12 minutes (medium rare) Indirect High
Skirt steak	1/4 to 1/2 inch thick	5 to 7 minutes Direct High
Flank steak	1-1/2 to 2 pounds, 3/4 inch thick	12 to 15 minutes Direct Medium
Kabob	1 to 1-1/2 inch cubes	10 to 12 minutes Direct Medium
Tenderloin, whole	3-1/2 to 4 pounds	35 to 50 minutes (medium rare); sear 20 minutes Direct Medium, grill 15 to 30 minutes Indirect Medium
Ground beef patty	3/4 inch thick	8 to 10 minutes Direct Medium
Rib-eye roast, boneless	5 to 6 pounds	1-1/2 to 2 hours Indirect Medium
Tri-tip roast	2 to 2-1/2 pounds	30 to 40 minutes; sear 10 minutes Direct High, grill 20 to 30 minutes Indirect Medium
Rib roast	12 to 14 pounds	2-1/2 to 2-3/4 hours Indirect Medium
Veal loin chop	1 inch thick	10 to 12 minutes Direct Medium



Lamb	Thickness/Weight	Approximate Grilling Time
Chop: loin, rib, shoulder, or sirloin	3/4 to 1-1/4 inches thick	8 to 12 minutes Direct Medium
Leg of lamb, semi-boneless, rolled	6 to 7 pounds	2-1/2 hours Indirect Medium
Rib crown roast	3 to 4 pounds	1 to 1-1/4 hours Indirect Medium
Ground lamb patty	3/4 inch thick	10 minutes Direct Medium
Rack of lamb	1 to 1-1/2 pounds	25 to 35 minutes Direct Medium



Pork	Thickness/Weight	Approximate Grilling Time
Chop: rib, loin, or shoulder	3/4 to 1 inch thick	10 to 15 minutes Direct Medium
	1-1/4 to 1-1/2 inches thick	14 to 18 minutes; sear 8 minutes Direct High, grill 6 to 8 minutes Indirect Medium
Loin chop, boneless	3/4 to 1 inch thick	10 to 12 minutes Direct Medium
Loin roast: blade, sirloin, or center rib	3 to 5 pounds	1-1/4 to 1-3/4 hours Indirect Medium
Rib crown roast	4 to 6 pounds	1-1/2 to 2 hours Indirect Medium
Ribs: country-style, baby back, or spareribs	3 to 4 pounds	1-1/2 to 2 hours Indirect Medium
Tenderloin, whole	3/4 to 1 pound	25 to 30 minutes Indirect Medium
Bratwurst		25 to 30 minutes Indirect Medium

Poultry	Thickness/Weight	Approximate Grilling Time
Chicken breast, boneless, skinless	6 ounces	8 to 12 minutes Direct Medium
Chicken thigh, boneless, skinless	4 ounces	8 to 10 minutes Direct Medium
Chicken pieces, bone-in breast/wing		30 to 40 minutes Indirect Medium
Chicken pieces, bone-in leg/thigh		40 to 50 minutes Indirect Medium
Chicken, whole	3-1/2 to 5 pounds	1 to 1-1/2 hours Indirect Medium
Cornish game hen	1-1/2 to 2 pounds	30 to 45 minutes Indirect Medium
Turkey, whole, unstuffed	10 to 11 pounds	1-3/4 to 2-1/2 hours Indirect Medium
	12 to 14 pounds	2-1/4 to 3 hours Indirect Medium
	15 to 17 pounds	2-3/4 to 3-3/4 hours Indirect Medium
	18 to 22 pounds	3-1/2 to 4 hours Indirect Medium
Turkey breast, bone-in	4 to 5 pounds	1 to 1-1/2 hours Indirect Medium

Fish & Seafood	Thickness/Weight	Approximate Grilling Time
Fish, fillet or steak	1/4 to 1/2 inch thick	3 to 5 minutes Direct High
	1/2 to 1 inch thick	5 to 10 minutes Direct High
	1 to 1-1/4 inches thick	10 to 12 minutes Direct High
Fish, whole	1 pound	15 to 20 minutes Indirect Medium
	2 to 2-1/2 pounds	20 to 30 minutes Indirect Medium
	3 pounds	30 to 45 minutes Indirect Medium
Shrimp		2 to 5 minutes Direct High
Scallop		3 to 6 minutes Direct High
Note: General rule for grilling fish: 4 to 5 minutes per 1/2 inch thickness; 8 to 10 minutes per 1 inch thickness.		



Vegetables	Thickness/Weight	Approximate Grilling Time
Artichoke, whole		Steam 20 to 25 minutes; cut in half and grill 8 to 10 minutes Direct Medium
Asparagus		6 to 8 minutes Direct Medium
Beet		1 to 1-1/2 hours Indirect Medium
Bell pepper, whole		10 to 12 minutes Direct Medium
Bell pepper, halved or quartered		6 to 8 minutes Direct Medium
Chile		7 to 9 minutes Direct Medium
Corn, husked		10 to 12 minutes Direct Medium
Corn, in husk		25 to 30 minutes Direct Medium
Eggplant, 1/2-inch slices		8 to 10 minutes Direct Medium
Eggplant, halved		12 to 15 minutes Direct Medium
Fennel, 1/4-inch slices		10 to 12 minutes Direct Medium
Garlic, whole		45 to 60 minutes Indirect Medium
Green onion, whole		3 to 4 minutes Direct Medium
Leek		14 to 16 minutes Direct Medium
Mushroom: shiitake or button		8 to 10 minutes Direct Medium
Mushroom: portabello		12 to 15 minutes Direct Medium
Onion, halved		35 to 40 minutes Indirect Medium
Onion, 1/2-inch slices		8 to 12 minutes Direct Medium
Potato, whole		45 to 60 minutes Indirect Medium
Potato, 1/2-inch slices		14 to 16 minutes Direct Medium
Potato: new, halved		20 to 25 minutes Direct Medium
Pumpkin	3 pounds	1-1/2 to 2 hours Indirect Medium
Squash: acorn	1 pound	40 to 45 minutes Indirect Medium
Squash: buttercup or butternut	2 pounds	50 to 55 minutes Indirect Medium
Squash: patty pan		10 to 12 minutes Direct Medium
Squash: spaghetti	3 pounds	1-1/4 to 1-1/2 hours Indirect Medium
Squash: yellow, 1/2-inch slices		6 to 8 minutes Direct Medium
Squash: yellow, halved		6 to 10 minutes Direct Medium
Sweet potato, whole		50 to 60 minutes Indirect Medium
Sweet potato, 1/4-inch slices		8 to 10 minutes Direct Medium
Tomato: garden, 1/2-inch slices		2 to 4 minutes Direct Medium
Tomato: garden, halved		6 to 8 minutes Direct Medium
Tomato: plum, halved		6 to 8 minutes Direct Medium
Tomato: plum, whole		8 to 10 minutes Direct Medium
Zucchini, 1/2-inch slices		6 to 8 minutes Direct Medium
Zucchini, halved		6 to 10 minutes Direct Medium





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