



SUMMITTM

CHARCOAL GRILL

OWNER'S GUIDE

Thank you for purchasing a Weber® grill. Take a few minutes and protect it by registering your product online at www.weber.com.

⚠ DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flames.
- Open lid.
- If odour 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, death, or damage to property.

⚠ DANGER

- Never operate this appliance unattended.
- Do not use grill within 610 mm (2 ft) of any combustible material. Combustible materials include, but are not limited to wood or treated wood decks, patios or porches.
- Never operate this appliance within 7.5 m (25 ft) of any flammable liquid.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

⚠ WARNING: Carefully follow all leak-check procedures in this Owner's Guide prior to grill operation. Do this even if the grill was dealer-assembled.

⚠ WARNING: Do not ignite this appliance without first reading the **BURNER IGNITION** sections of this Owner's Guide.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

This Owner's Guide contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.



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SAFETY INFORMATION

Failure to follow the **DANGERS, WARNINGS, and CAUTIONS** contained in this owner's guide may result in serious bodily injury or death, or may result in a fire or an explosion causing damage to property.

DANGER:

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.

- ⚠ **Do not use indoors! Only use the grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath overhead combustible construction.**
- ⚠ The grill is not intended for and should never be used as a heater.
- ⚠ Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- ⚠ Always open the lid before lighting the gas burner, either manually or with the igniter. Lid must remain open until charcoal is fully ignited.
- ⚠ Should a grease fire occur, turn off the burner and leave lid closed until fire is out.
- ⚠ The grill should never be used by children. Accessible parts of the grill may be very hot. Keep children and pets away while the grill is in use.
- ⚠ Do not attempt to disconnect the cartridge while the grill is in operation.
- ⚠ Should the burner go out while the grill is in operation, turn the gas valve off. Open the lid and wait five minutes before attempting to relight.
- ⚠ Do not operate the grill if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Do not put a grill cover or anything flammable on, or in the storage area under the grill, while grill is in operation or is hot.
- ⚠ If you see, smell, or hear the hiss of gas escaping from the cartridge:
 1. Move away from cartridge.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.
- ⚠ Do not modify the appliance. Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane gas unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Do not enlarge burner ports when cleaning the burner.
- ⚠ Do not store an extra (spare) or disconnected cartridge under or near the grill.

WARNING:

Indicates a hazardous situation which, if not avoided, could result in death or serious injury.

- ⚠ The grill should never be left unattended or moved while in operation.
- ⚠ After a period of storage and/or nonuse, the grill should be checked for gas leaks and burner obstructions before use. See instructions in this owner's guide for correct procedures.
- ⚠ Do not use the grill unless all parts are in place. Grill must be properly assembled according to the assembly instructions.
- ⚠ Do not build this model of grill in any built-in or slide-in construction.
- ⚠ Never lean over an open grill while igniting or cooking.
- ⚠ Use heat-resistant barbecue mitts or gloves at all times when operating the grill.
- ⚠ Use proper tools, with long, heat-resistant handles.
- ⚠ Do not place hands or fingers on the front edge of the bowl while the grill is hot or the lid is open.
- ⚠ Use the pressure regulator that is supplied with the grill.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store, or operate the grill.
- ⚠ Always put charcoal on top of the charcoal grate. Do not put charcoal directly in the bottom of the bowl or on the diffuser plate.
- ⚠ The grill should be thoroughly cleaned on a regular basis.
- ⚠ Never dump hot charcoal where it might be stepped on or be a fire hazard. Never dump ashes or charcoal before they are fully extinguished.
- ⚠ When cooking, the grill must be on a level, stable surface in an area clear of combustible material.
- ⚠ Lining the bowl with aluminum foil will obstruct the air flow. Instead, use a drip pan to catch drippings from meat when cooking using the indirect method.
- ⚠ Grill brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grate or brush. Weber recommends purchasing a new stainless steel bristle grill brush at the beginning of every spring.
- ⚠ Do not wear clothing with loose flowing sleeves while lighting or using the grill.

- ⚠ Never touch the cooking or charcoal grate, ashes, charcoal, or the grill to see if they are hot.
- ⚠ This Weber® grill is not intended to be installed in or on recreational vehicles and/or boats.
- ⚠ Do not use lighter fluid, gasoline, alcohol, or other highly volatile fluids to ignite or reignite charcoal.
- ⚠ **WARNING!** This barbecue will become very hot, do not move it during operation.
- ⚠ **WARNING!** Keep children and pets away.
- ⚠ **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!



- ⚠ **WARNING!** Do not use the barbecue in a confined space e.g. in a house, tent, caravan, vehicle or confined space. Risk of fatality from carbon monoxide poisoning.
- ⚠ Use butane/propane disposable cartridges with a minimum capacity of 430g and a maximum capacity of 460g. The cartridge must have an EN417 valve as illustrated in this Owner's Guide.

CAUTION:

Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

- ⚠ Do not remove ashes until all charcoal is completely burned out and fully extinguished and grill is cool.
- ⚠ Do not store grill until ashes and charcoal are fully extinguished.
- ⚠ The grill is not intended for commercial use.
- ⚠ Do not use water to control flare-ups or to extinguish charcoal.
- ⚠ Do not use grill in high winds.
- ⚠ Extinguish charcoal when finished cooking. To extinguish, close bowl vent, lid and Rapidfire™ damper.



Thank you for purchasing a WEBER® product. Weber-Stephen Products LLC, 200 East Daniels Road, Palatine, Illinois 60067-6266 ("Weber") prides itself on delivering a safe, durable, and reliable product.

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

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

WEBER'S VOLUNTARY WARRANTY

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

OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

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

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

WARRANTY HANDLING / EXCLUSION OF WARRANTY

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

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

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to burner tubes and/or gas hoses;
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.

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

The grills illustrated in this Owner's Guide may vary slightly from the model purchased.

PRODUCT WARRANTY PERIODS

Bowl, and lid assembly:
10 years, no rust through/burn through

Stainless steel cooking grates:
5 years, no rust through/burn through

One-Touch™ cleaning system:
5 years, no rust through/burn through

Plastic components:
5 years, excluding fading or discoloration

All remaining parts:
2 years

DISCLAIMERS

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

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

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

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

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

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

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

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

TABLE OF CONTENTS

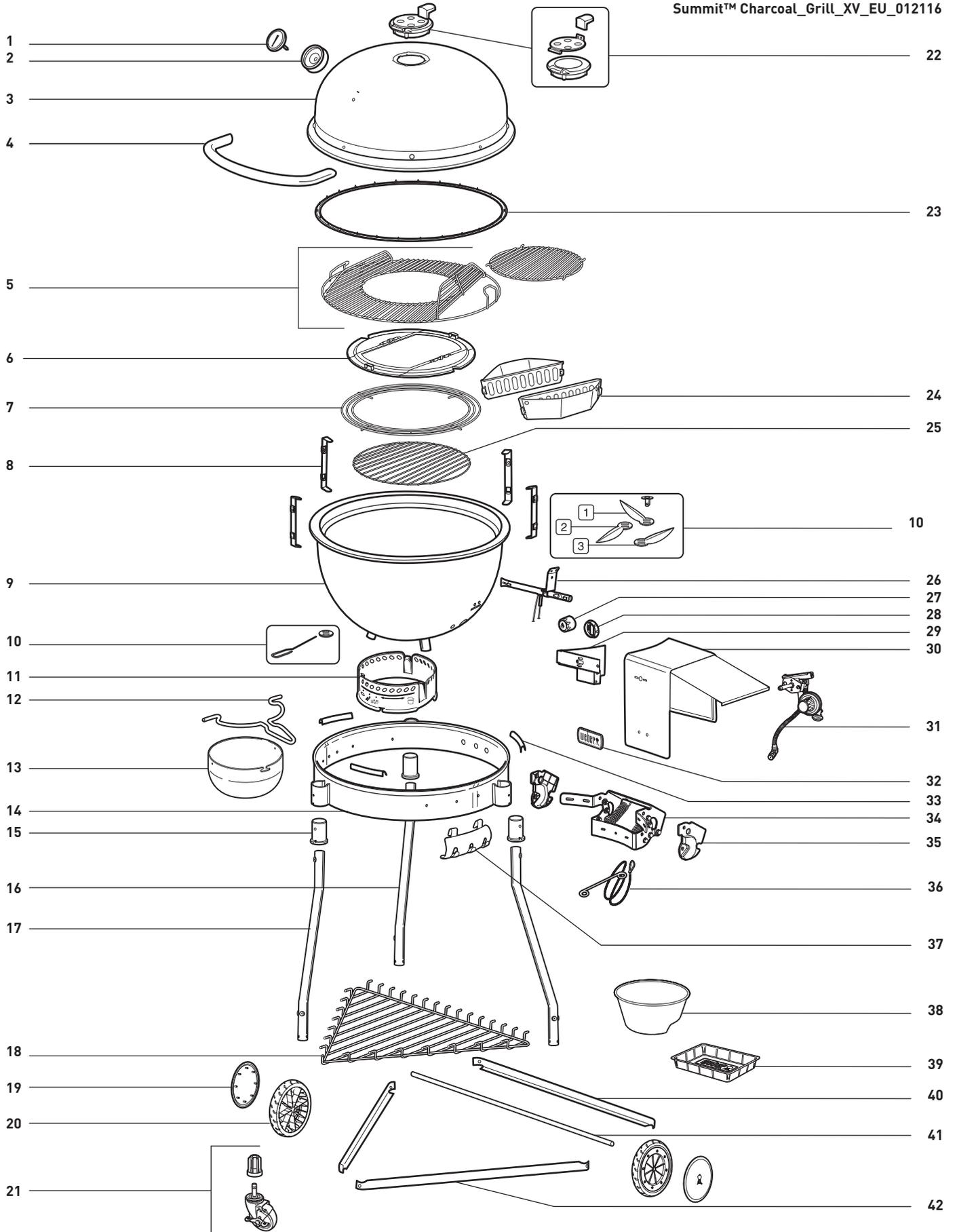
SAFETY INFORMATION	2
WARRANTY.....	3
EXPLODED VIEW	4
ASSEMBLY.....	6
COOKING SYSTEM.....	18
FEATURES.....	19
USING THE SNAP-JET™ GAS IGNITION SYSTEM.....	20
PREPARING TO USE YOUR GRILL	21
GRILLING METHODS - Direct Heat.....	22
GRILLING METHODS - Indirect Heat.....	23
GRILLING METHODS - Smoking.....	24
BURNER IGNITION - Lighting with Snap-Jet™ Gas Ignition System	26
BURNER IGNITION - Lighting with a Match...	27
ROUTINE MAINTENANCE	28
ANNUAL MAINTENANCE.....	30
SNAP-JET™ GAS IGNITION SYSTEM MAINTENANCE	31
TROUBLESHOOTING	32

Visit www.weber.com, select your country of origin, and register your grill today.



EXPLODED VIEW

Summit™ Charcoal_Grill_XV_EU_012116

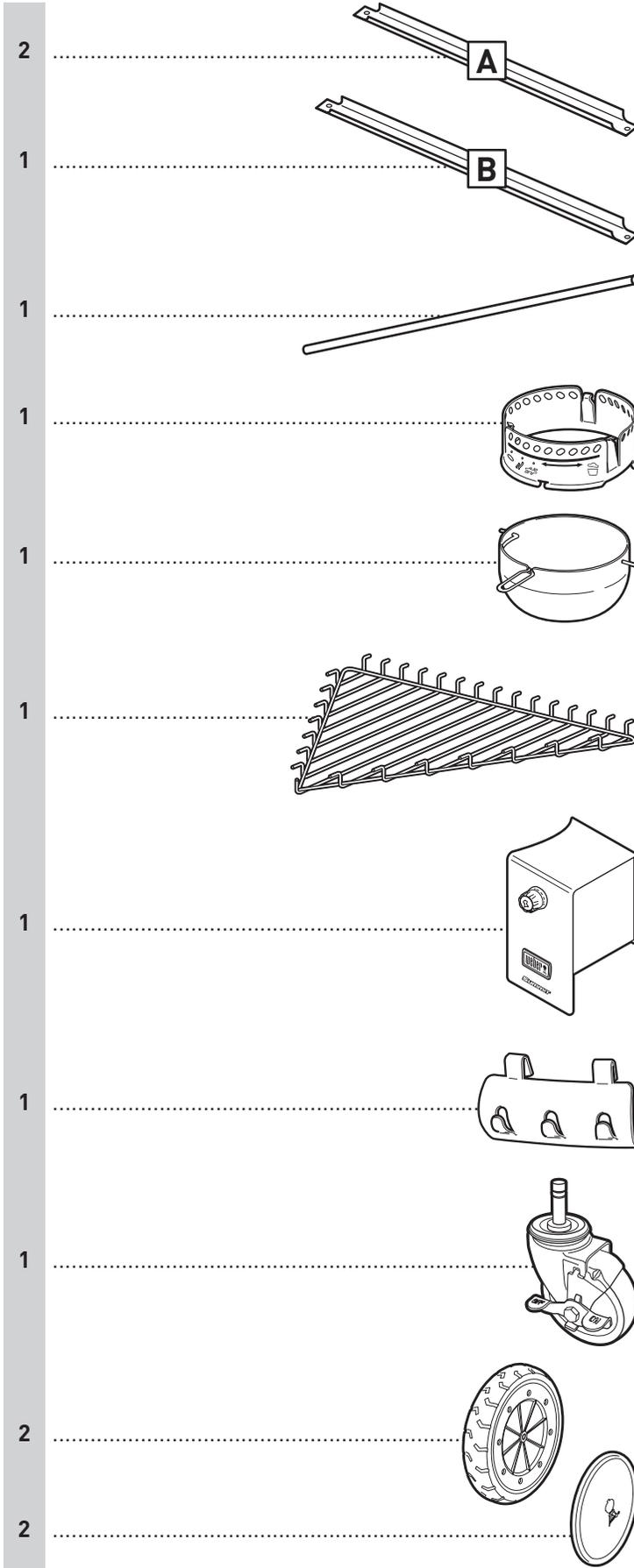
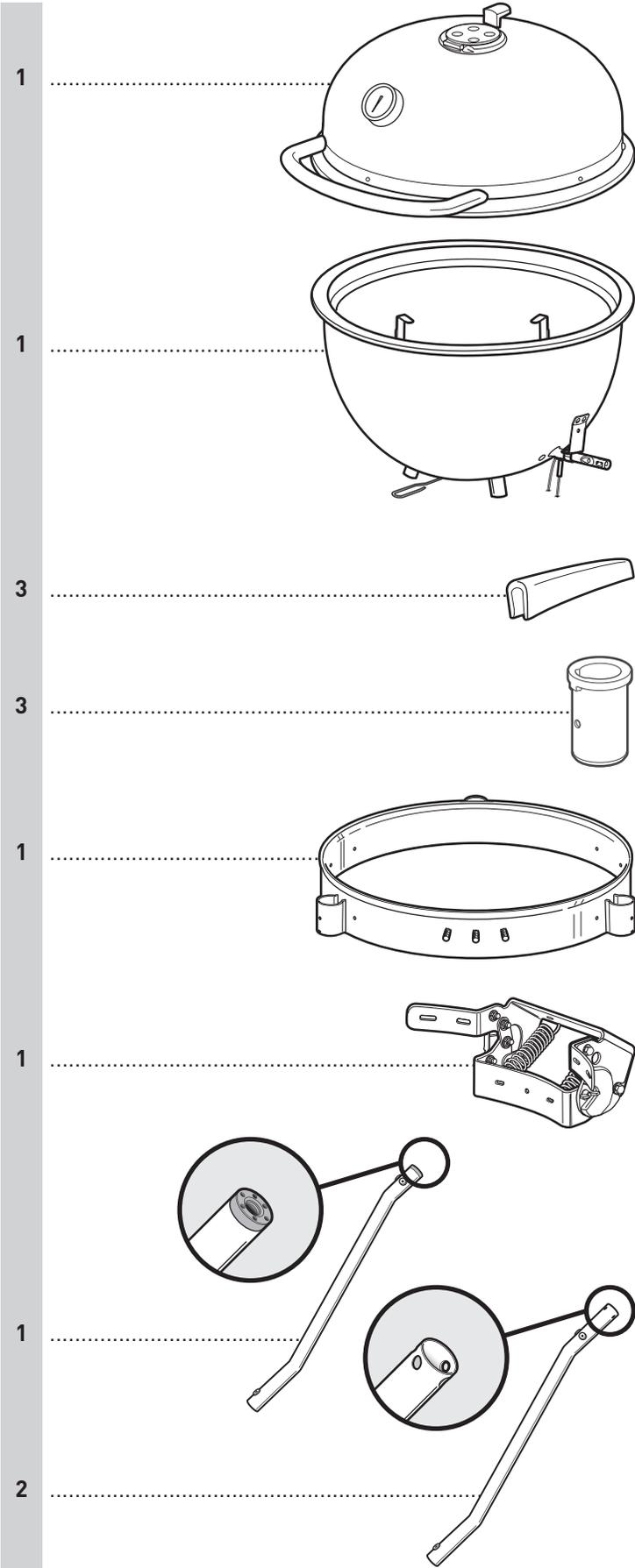




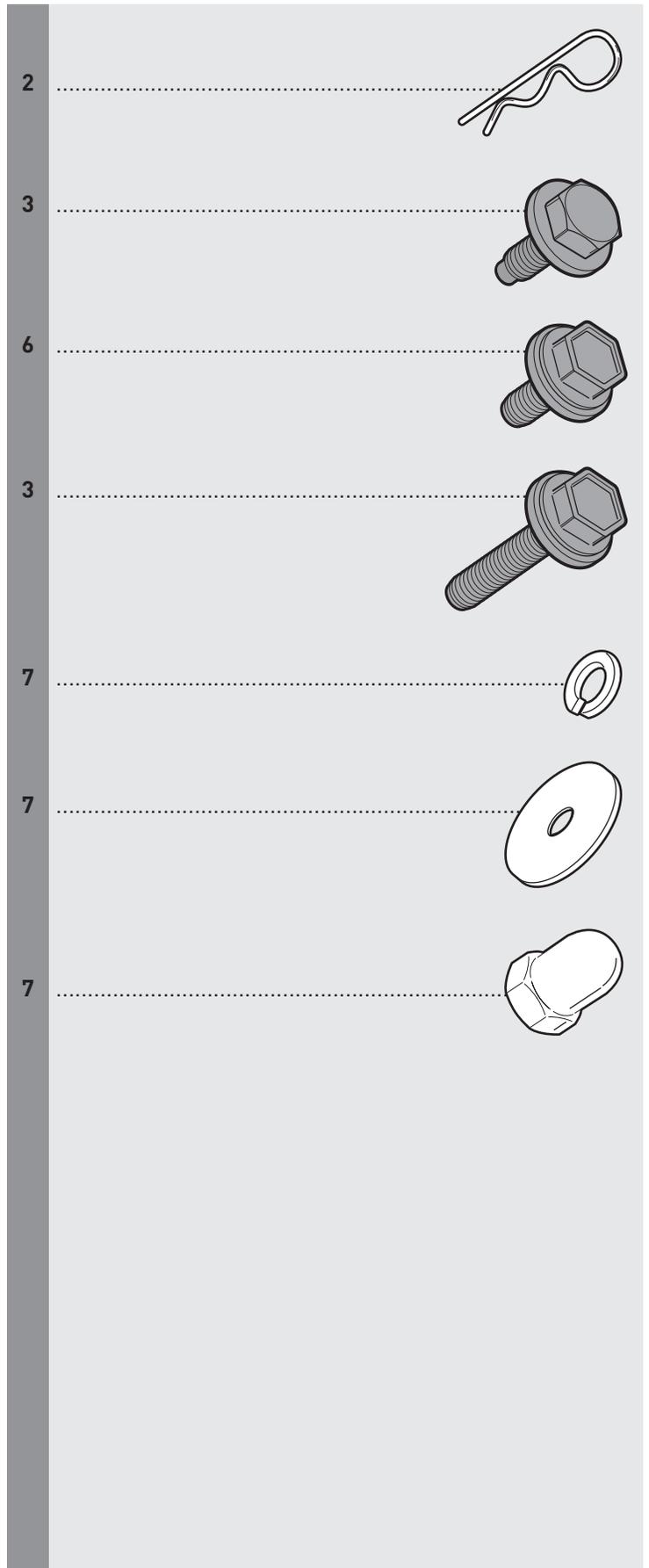
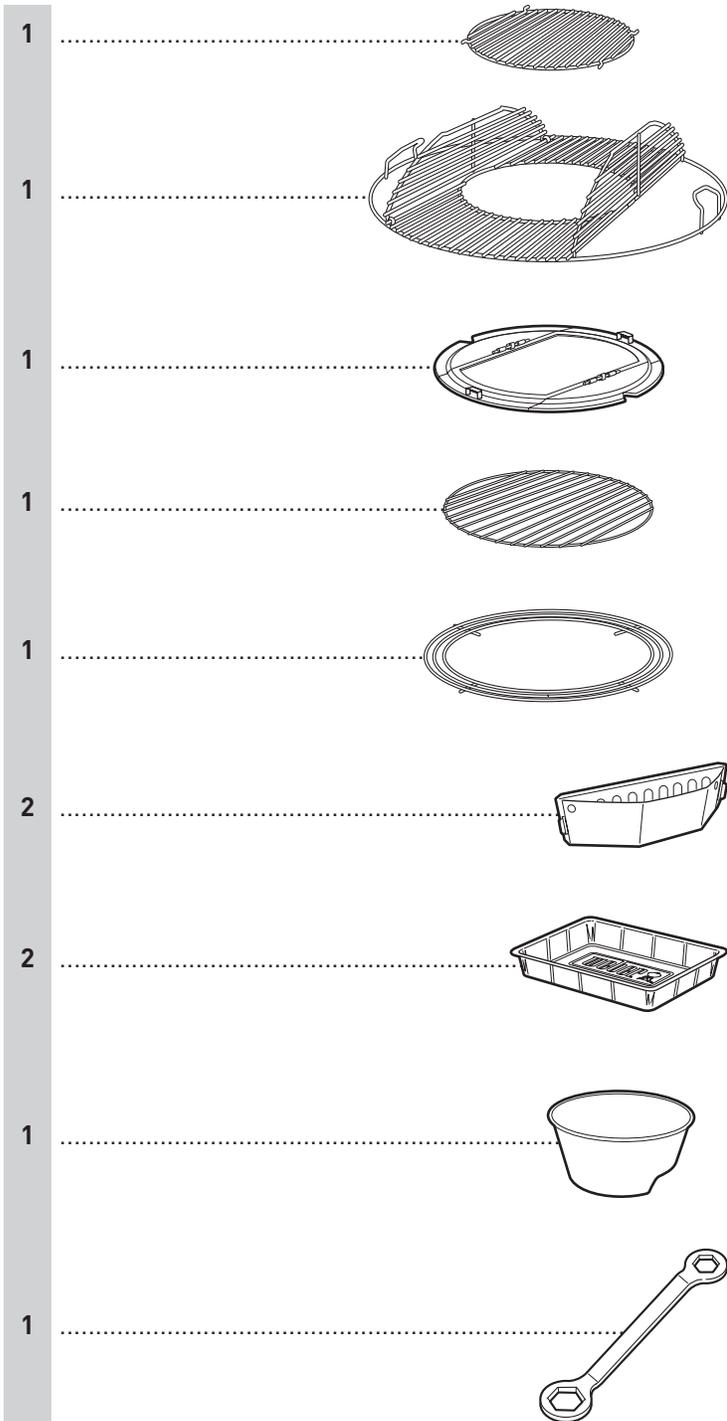
EXPLODED VIEW LIST

1. Thermometer
2. Thermometer Bezel
3. Lid
4. Lid Handle
5. GBS™ Cooking Grate
6. Diffuser Plate
7. Center Support Ring
8. Grate Support Bracket
9. Bowl
10. One-Touch™ Cleaning System
11. Ash Catcher Ring
12. Ash Catcher Handle
13. High Capacity Ash Catcher
14. Bowl Support Ring
15. Leg Bushing
16. Wheel Leg
17. Caster Leg
18. Bottom Wire Rack
19. Wheel Cover
20. Wheel
21. Locking Caster
22. Rapidfire™ Lid Damper Assembly
23. Lid Gasket
24. Char-Baskets™
25. Fuel Grate
26. Burner Assembly
27. Burner Control Knob
28. Burner Control Knob Bezel
29. Valve Assembly Bracket
30. Ignition Box Assembly
31. Valve Assembly
(Hose & Regulator with Orifice & Clip)
32. Logo Plate
33. Bowl Spacer
34. Lid Hinge
35. Lid Hinge Guard
36. Matchstick Holder
37. Tool Holder
38. Charcoal Cup
39. Disposable Drip Pan
40. Leg Frame Support - B
41. Axle
42. Leg Frame Support - A

ASSEMBLY



ASSEMBLY

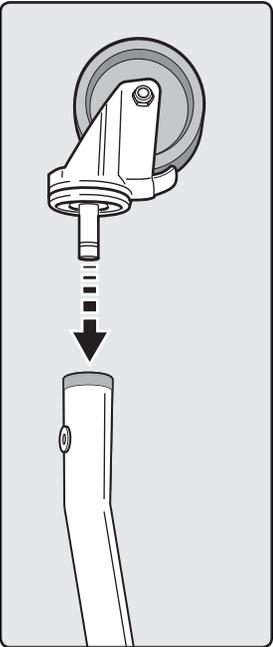
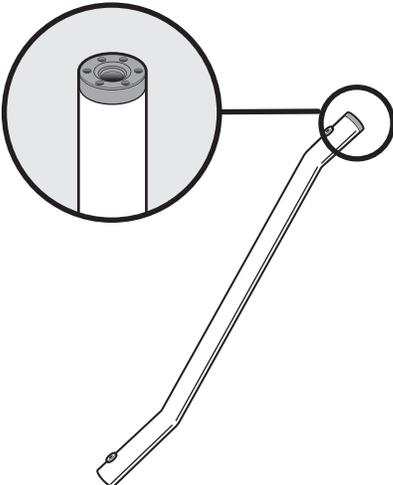
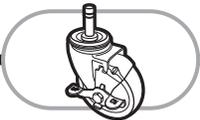


TOOLS NEEDED:

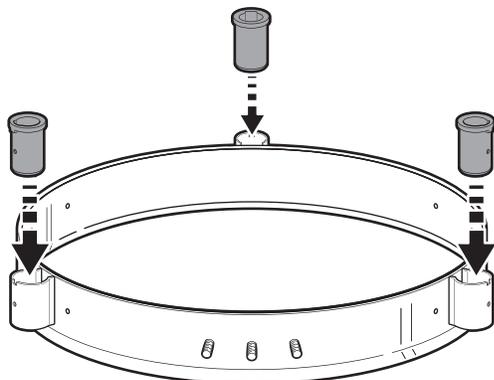
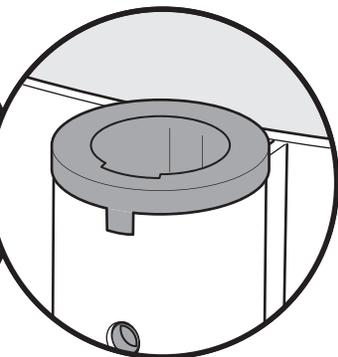
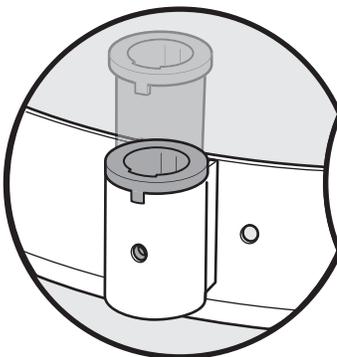
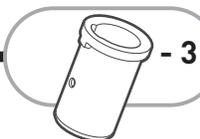
Icons representing the tools needed for assembly: a screwdriver, a wrench, and a power drill with a warning symbol.

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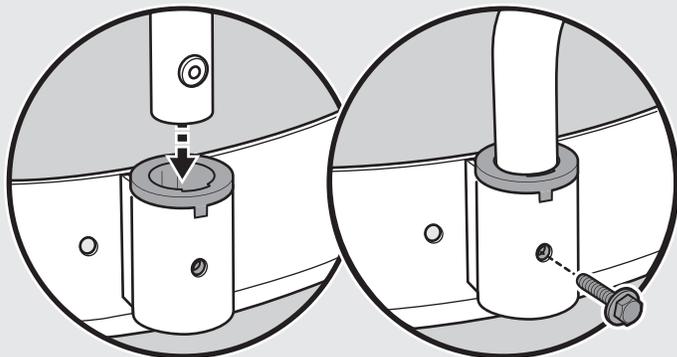
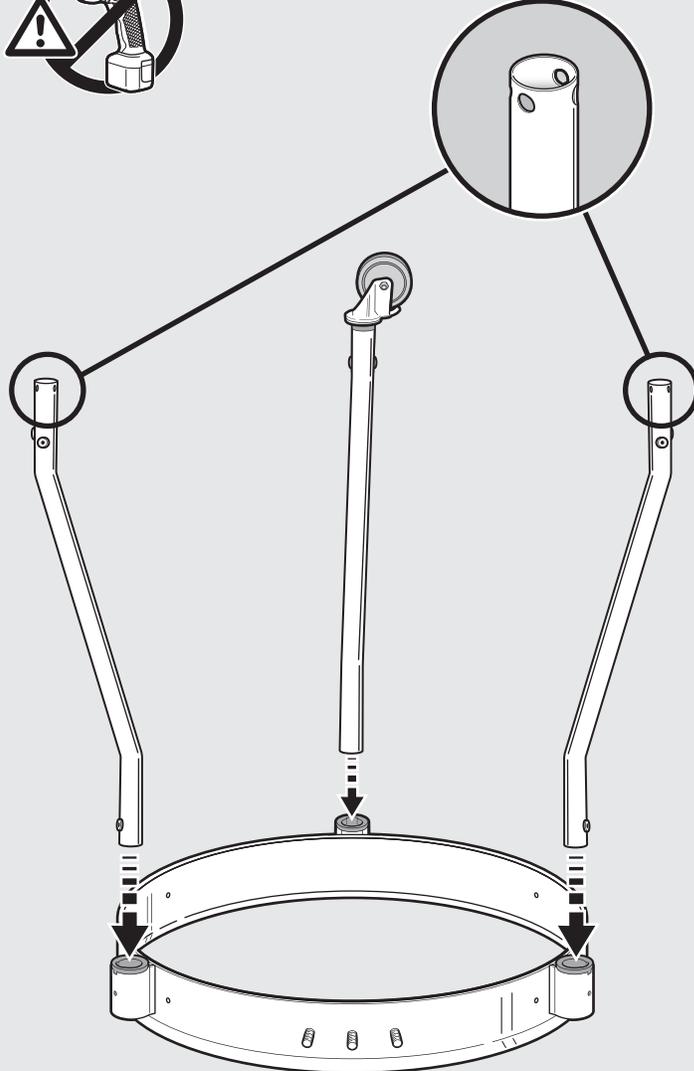
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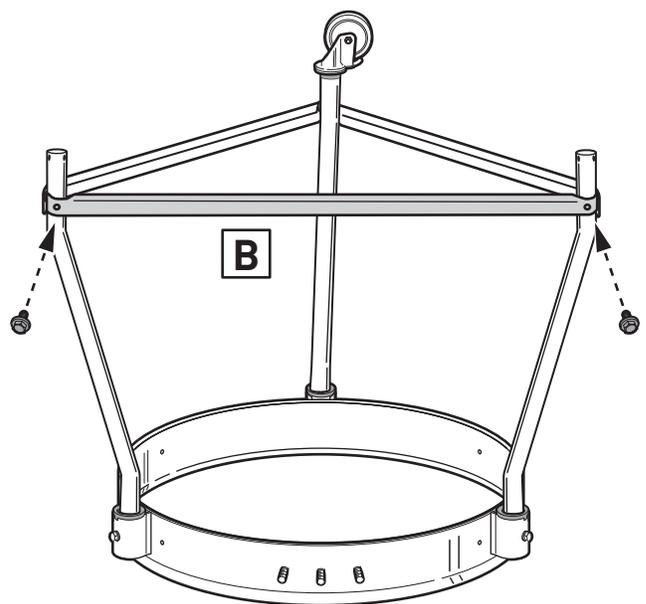
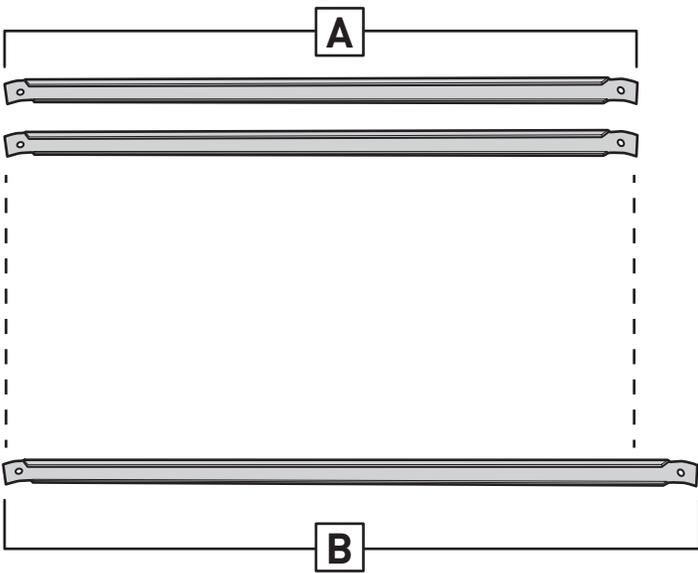
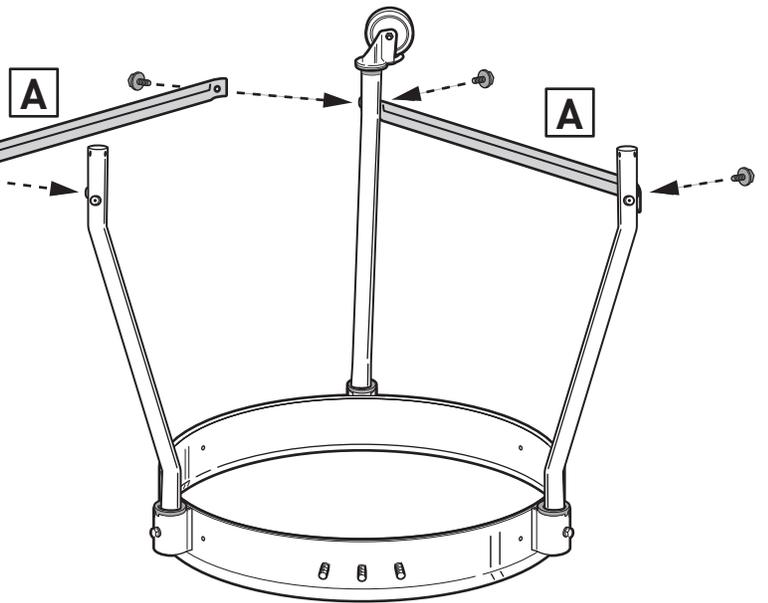
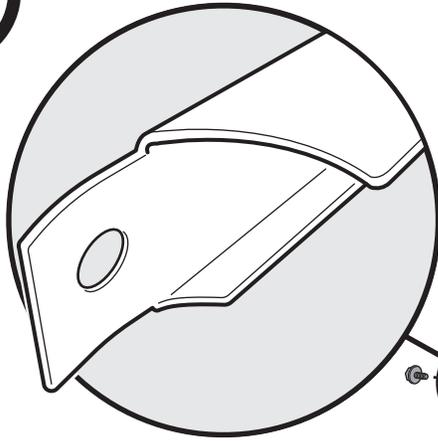
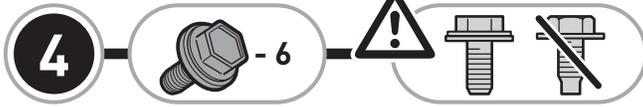


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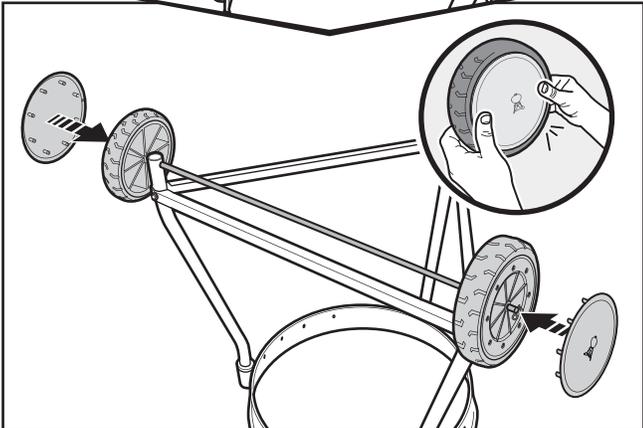
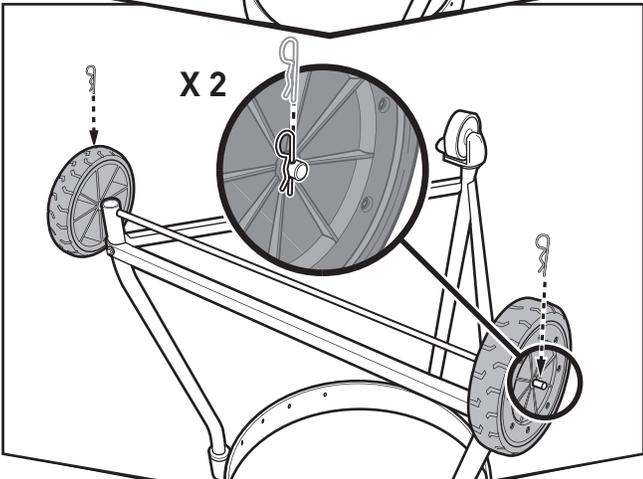
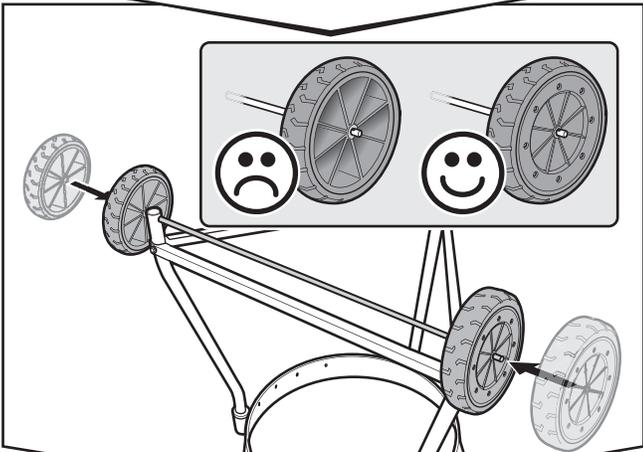
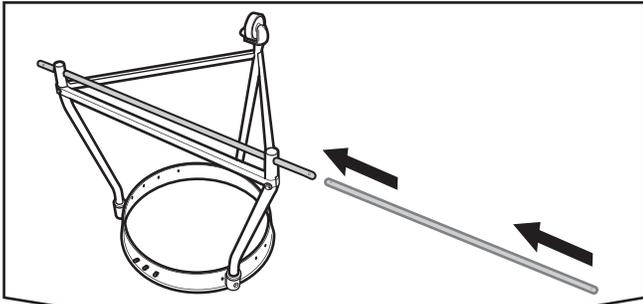
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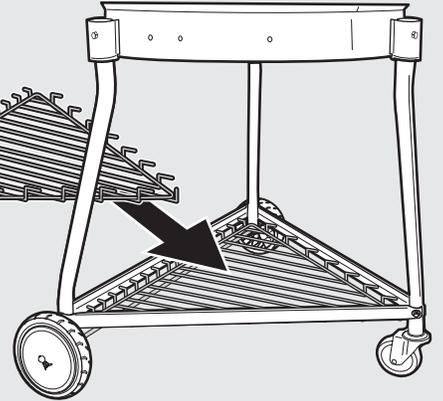
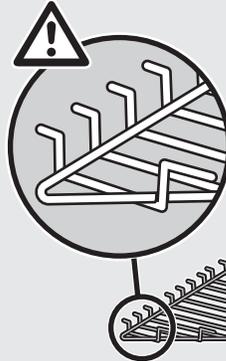


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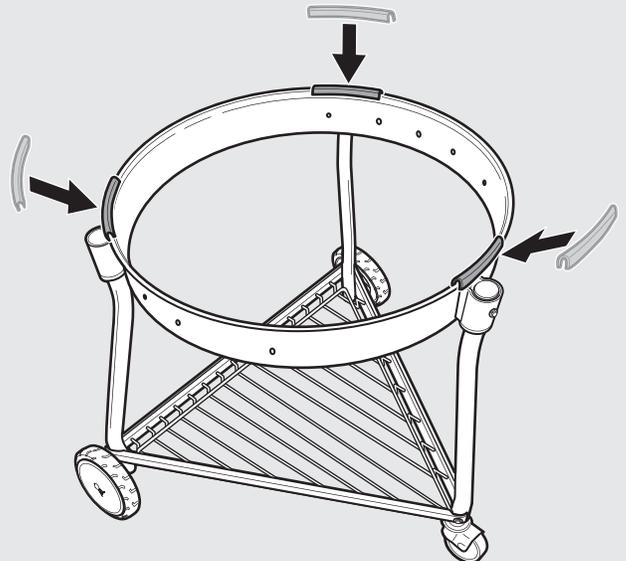
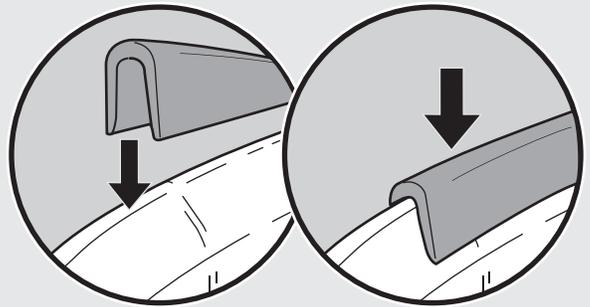
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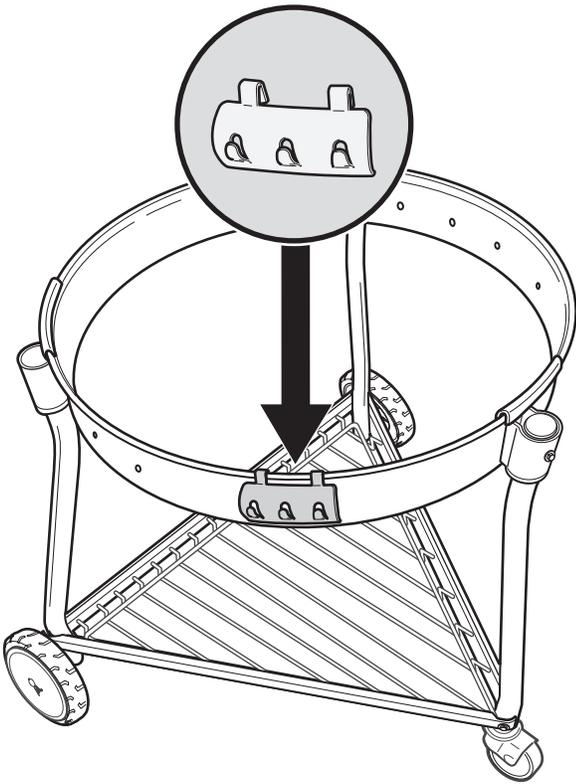
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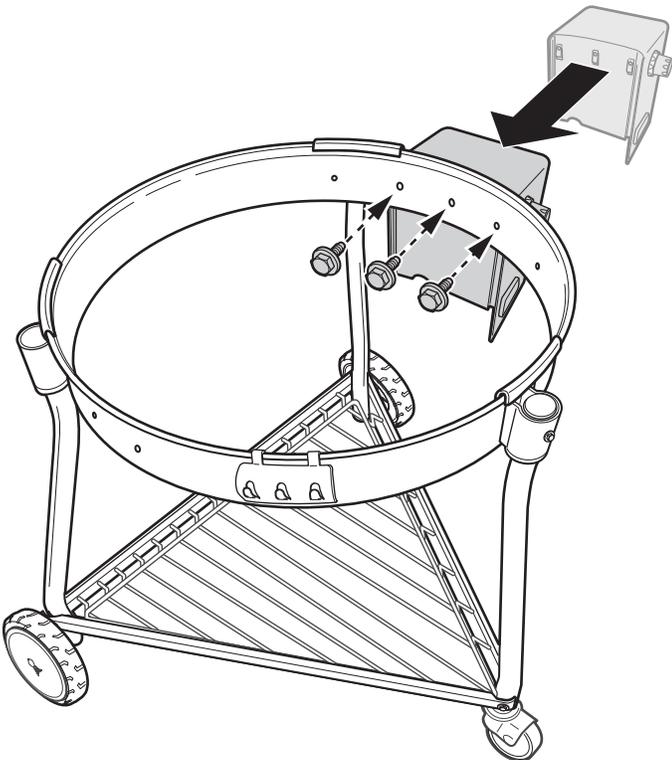
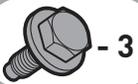
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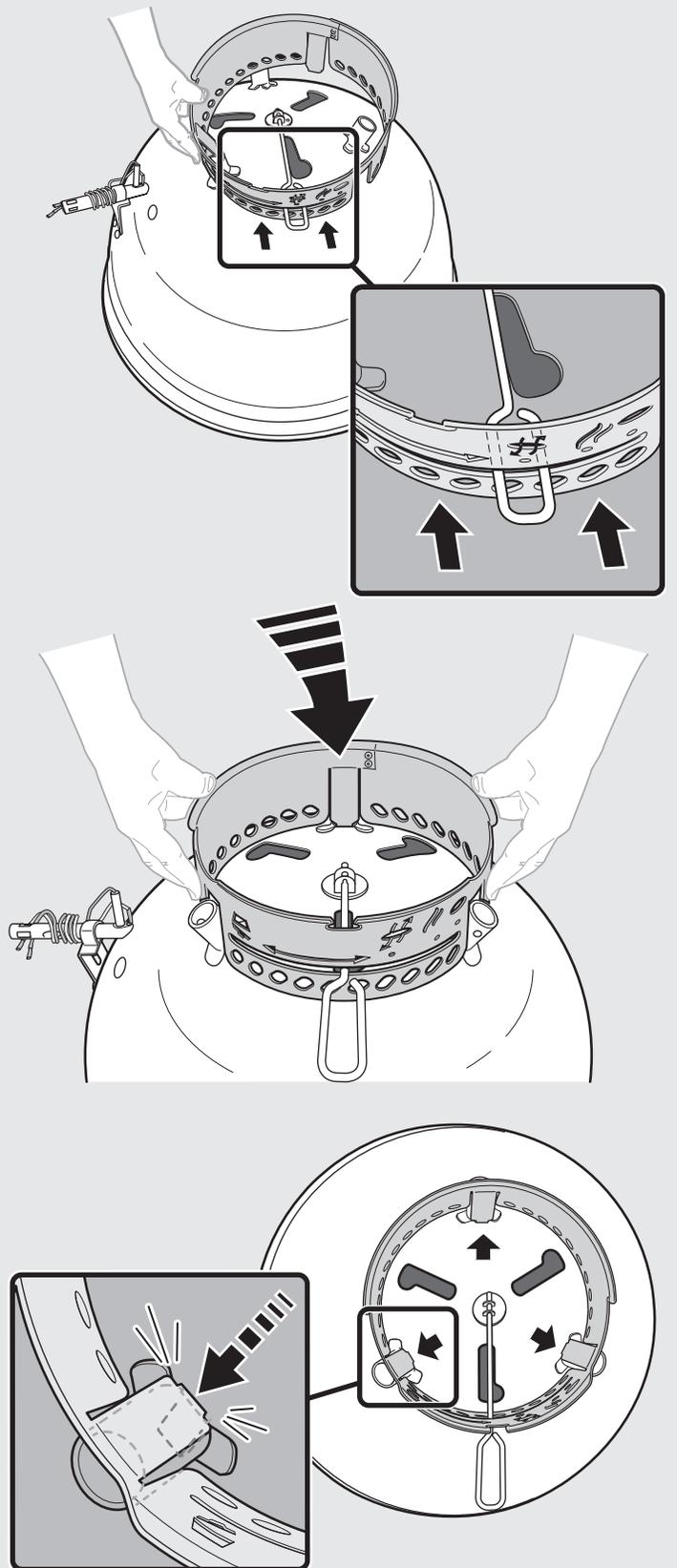
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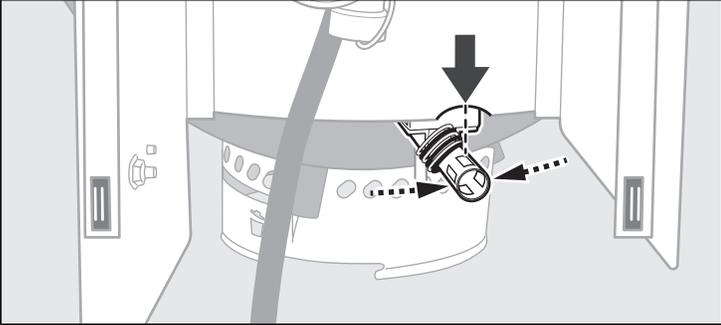
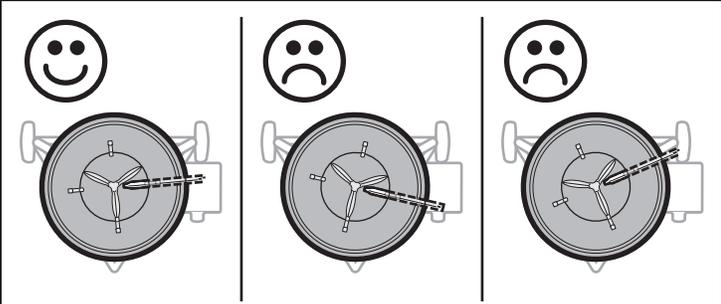
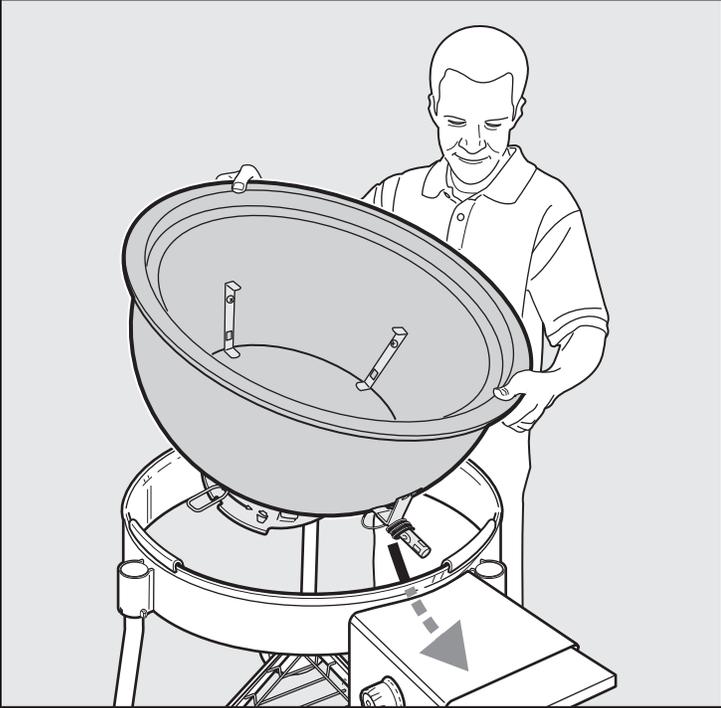


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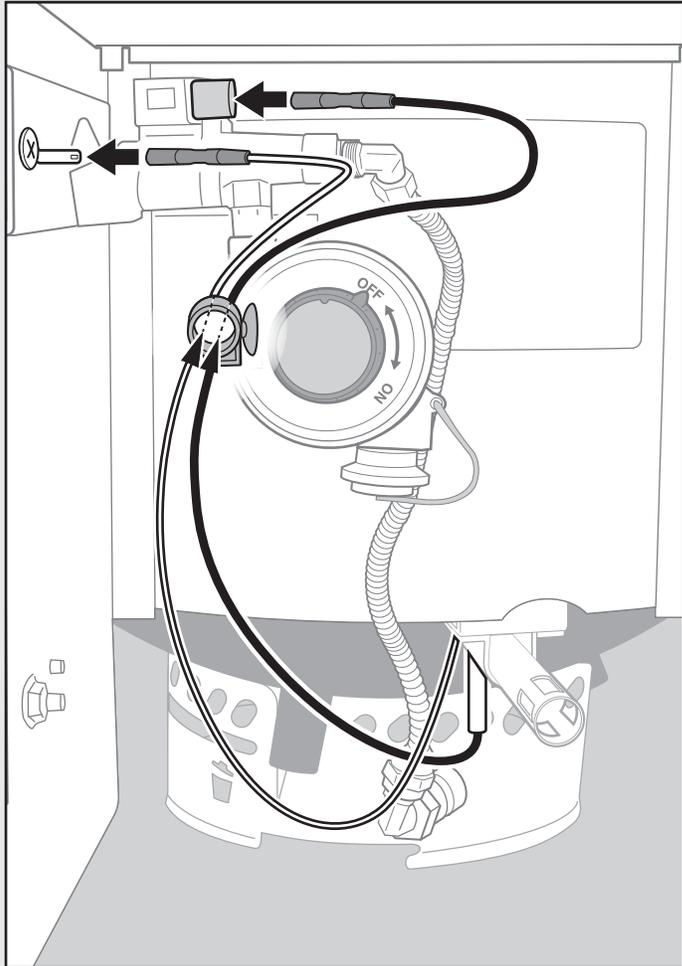
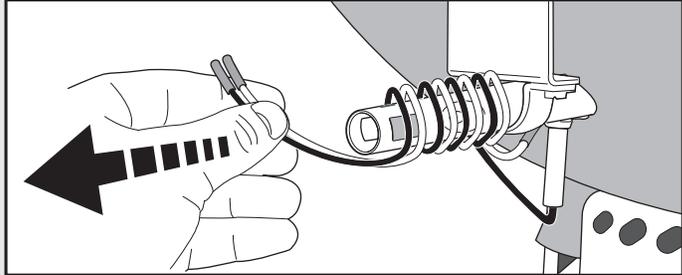


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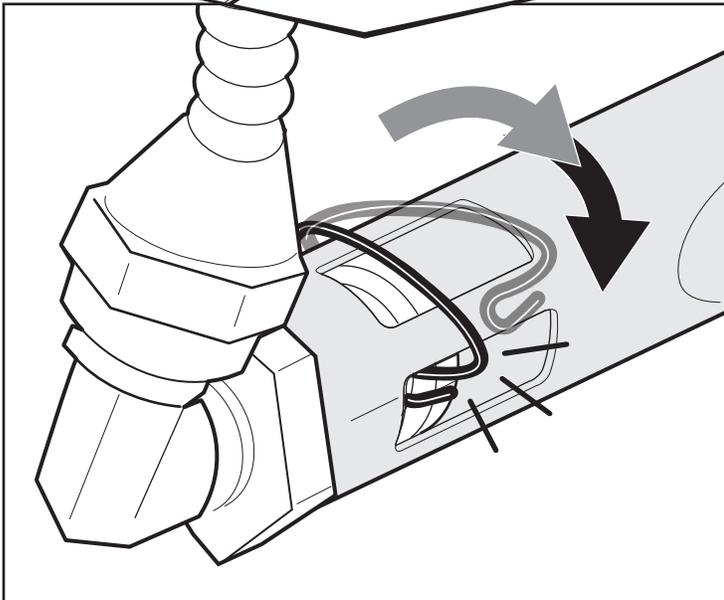
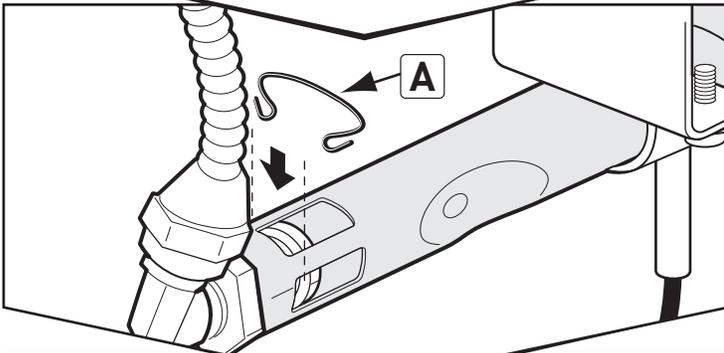
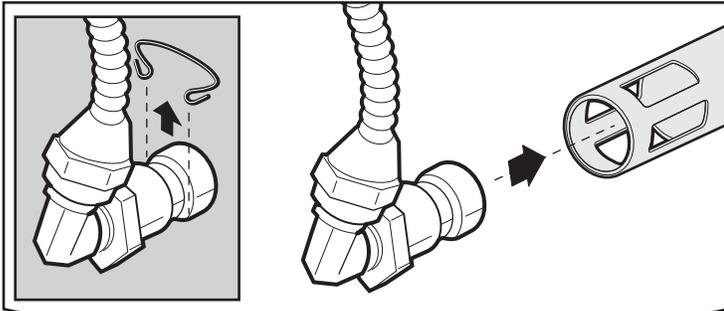
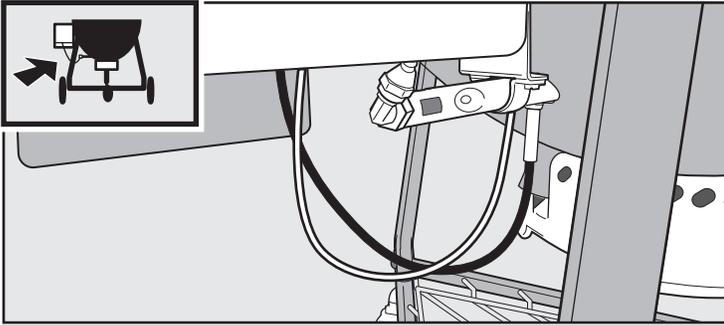
11



12



13



⚠ DANGER

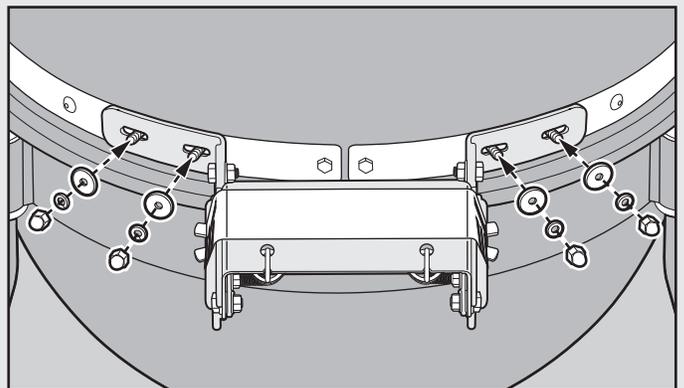
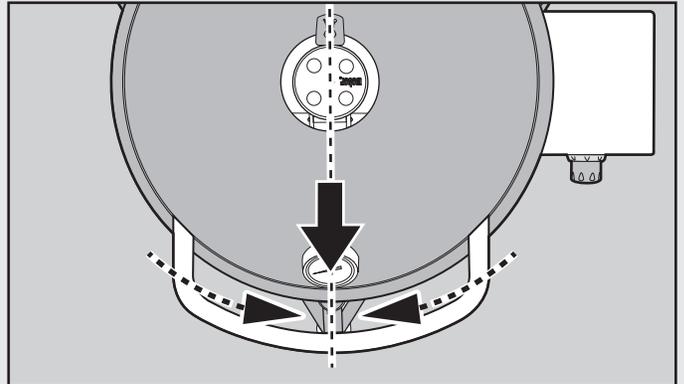
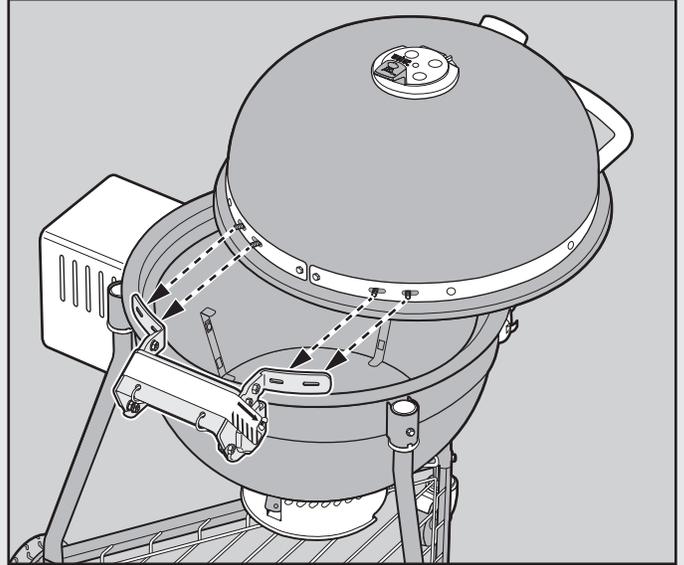
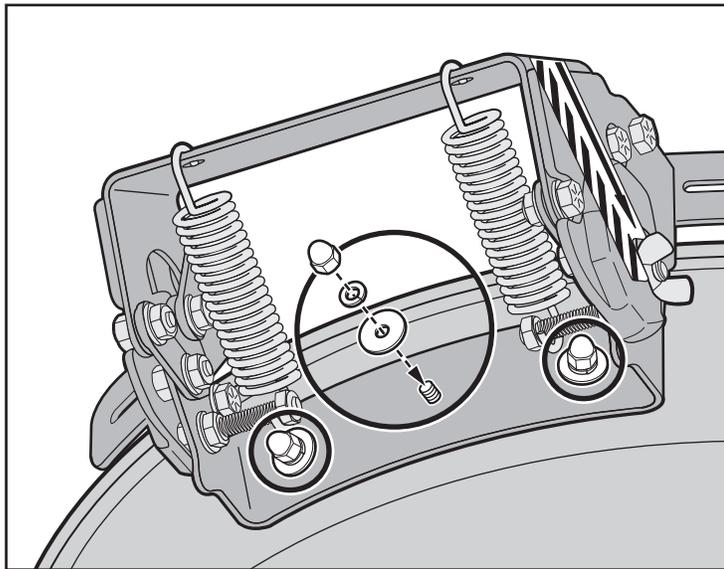
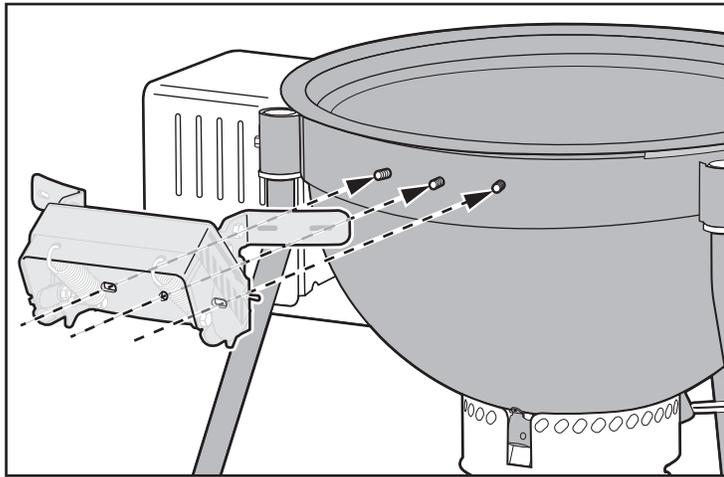
Do not use the Snap-Jet™ gas ignition system if the retaining clip (A) securing the gas line and orifice into the burner tube is missing. A missing retaining clip can cause the gas hose and orifice to move out of the burner tube. This can cause a fire resulting in serious bodily injury or death and damage to property.

⚠ WARNING: Prior to use, pull the gas hose and orifice to make sure that the retaining clip is in place and that the gas hose and orifice is securely attached inside the burner tube.

ASSEMBLY

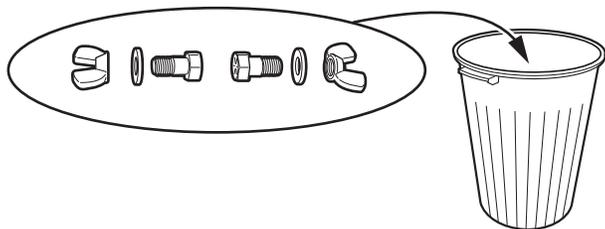
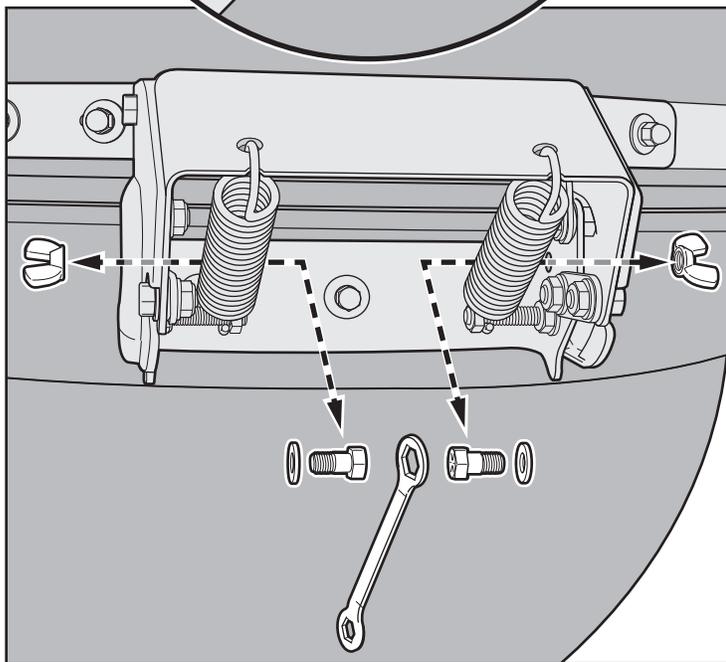
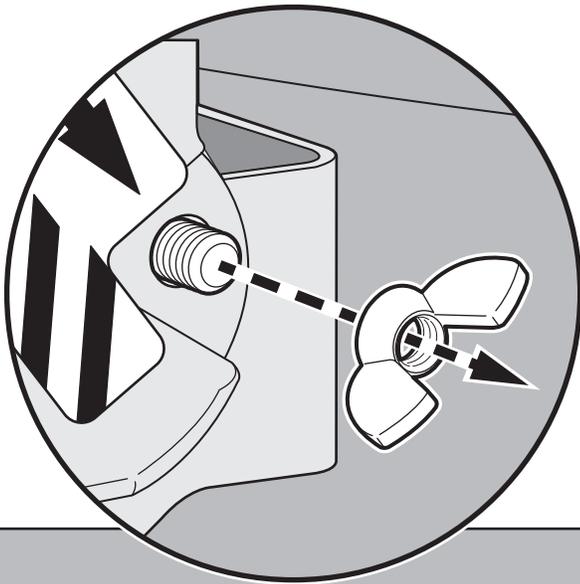


⚠ CAUTION: DO NOT REMOVE SAFETY BOLTS UNTIL LID INSTALLATION IS COMPLETE.

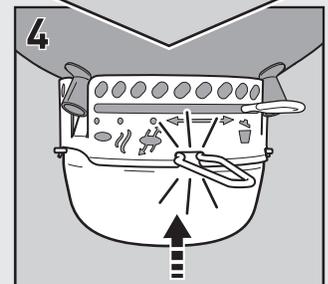
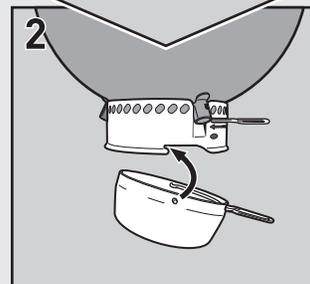
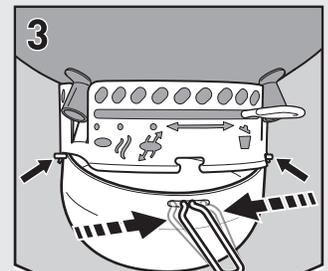
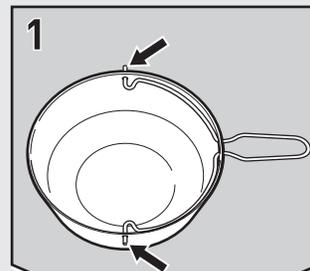
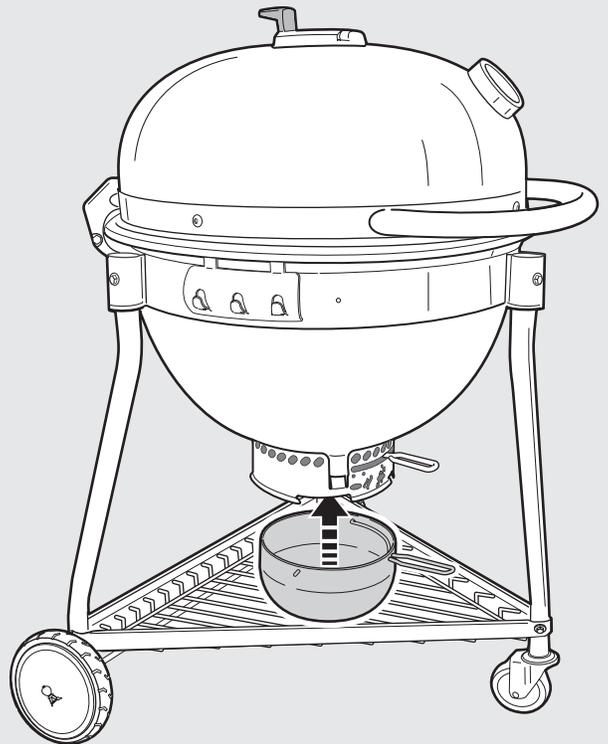


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DO NOT LIFT THE LID UNTIL THE SAFETY BOLTS ARE REMOVED.

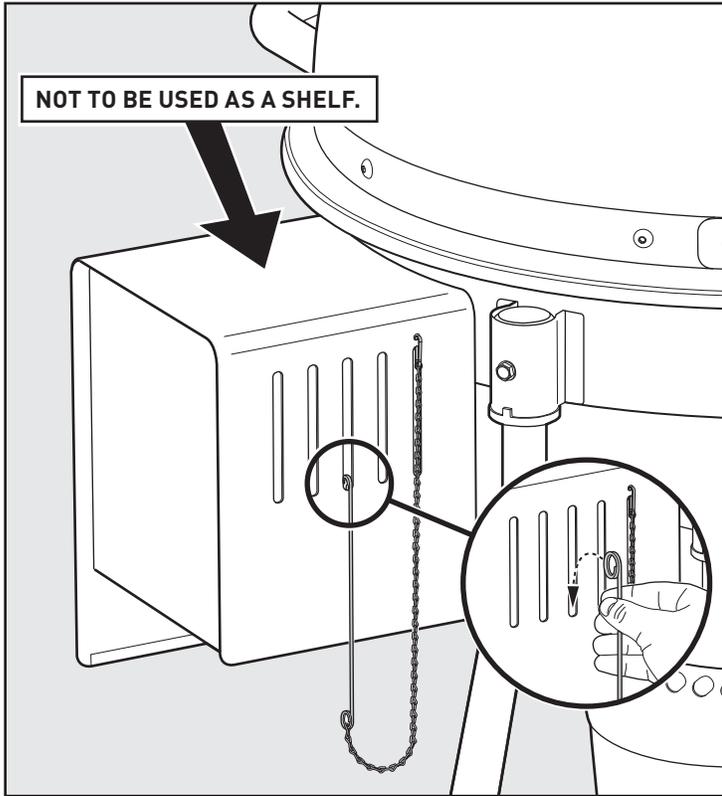


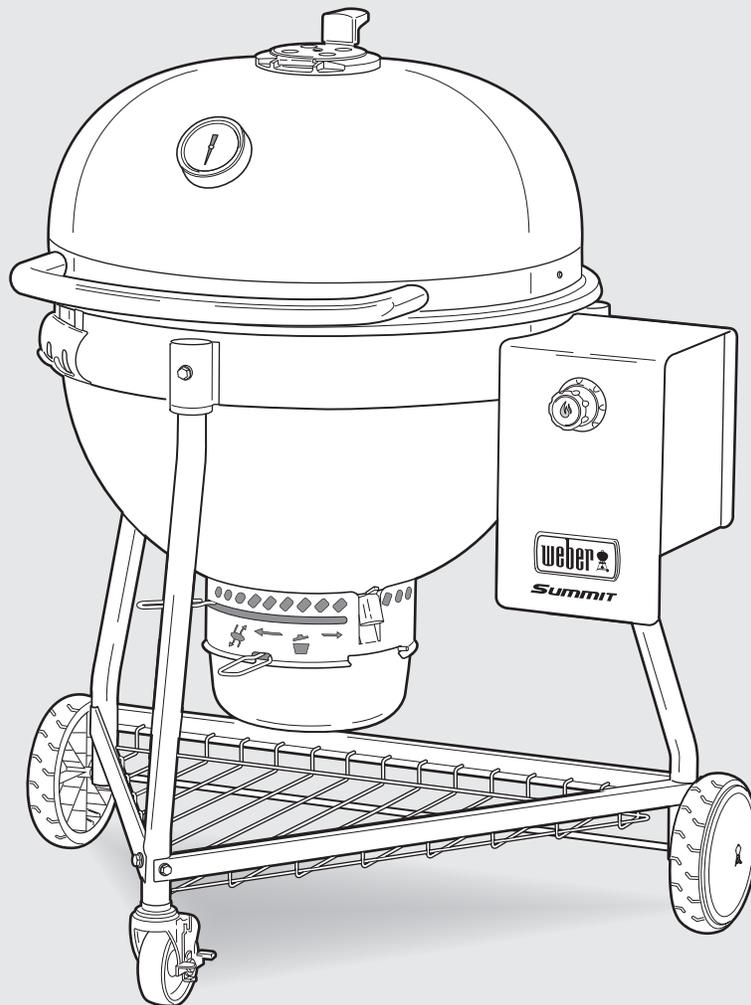
17



ASSEMBLY

18





Make sure that all parts are assembled and hardware is fully tightened before operating the grill.



COOKING SYSTEM

Extensive thought was put into how your charcoal grill was designed. Weber® grills are designed so that you never have to worry about flare-ups, hot and cold spots, or burnt food. Expect excellent performance, control, and results every time.

A Bowl and Lid

The air-insulated, double-wall bowl and lid retain heat for longer cook times and excellent temperature control. The unique kettle shape of your Summit™ charcoal grill allows for true convection cooking.

B Dampers and Vents

A major component in charcoal grilling is air. The more air allowed into the grill, the hotter the fire will grow (to a point) causing the charcoal to burn much faster. The bowl vent on the bottom of the grill should be open while grilling or in the smoke position while smoking. The top damper is used to control the temperature within the grill; however, should never be completely closed.

C Gourmet BBQ System™ Cooking Grate

Made of heavy-duty stainless steel, the cooking grate provides ample area to make all of your favorite meals.

D Diffuser Plate

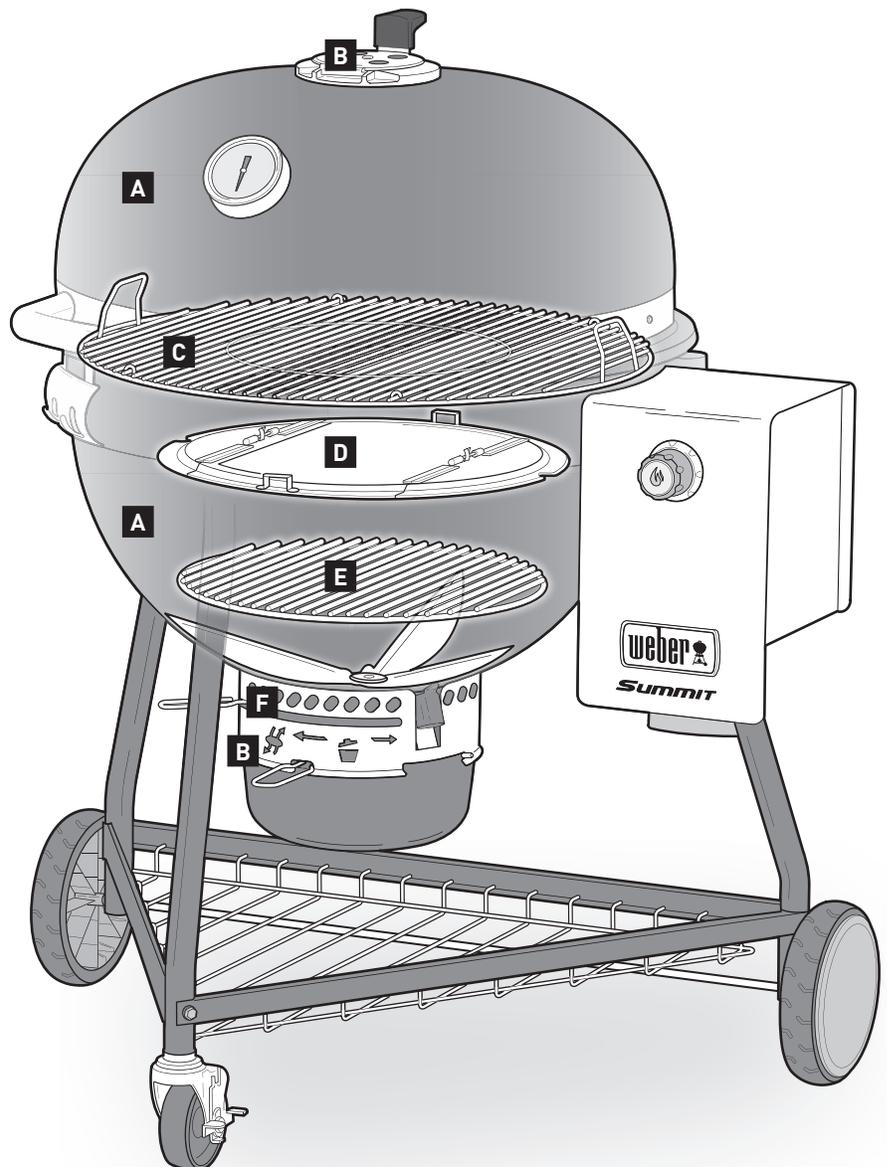
The stainless steel diffuser plate is used to maintain a consistent temperature and to direct heat and smoke around the food. It is always used while smoking. However, it can also be used while cooking indirectly to maximize grilling space.

E Fuel Grate

The fuel grate has what it takes to withstand the heat of any charcoal fire. Made of heavy-duty steel, this durable grate will not warp or burn through. The grate can be moved to a higher position in the bowl for grilling and lower position for smoking.

F One-Touch™ Cleaning System

The stainless steel One-Touch™ cleaning system makes cleanup hassle free. As you move the handle back and forth, the three blades in the bowl move ash from the bottom of the grill into the high capacity ash catcher for quick and clean ash removal. These same vents act as a bowl damper, to help bring oxygen up to the fire or to allow you to easily extinguish the fire.





The Weber® Summit™ Charcoal grill isn't your typical grill. The top-of-the line features and innovative design allow you to grill, or smoke, with convenience and ease. From the Snap-Jet™ gas ignition system, to hinged cooking grates; grilling has never been easier or more fun.

Gourmet BBQ System™

The Gourmet BBQ System™ (A) cooking grate is the circular center grate within the hinged cooking grate. It is removable and can be replaced with any of the Weber® Gourmet BBQ System™ inserts (sold separately). For a full product line of Gourmet BBQ System™ inserts, visit our website at: www.weber.com.

Snap-Jet™ Gas Ignition System

Lighting charcoal has never been easier with the Snap-Jet™ gas ignition system (B). Simply pile charcoal above the burner tube and ignite it with the burner control knob.

Stainless Steel Hinged Cooking Grate and Stainless Steel Hinged Diffuser Plate

The cooking grate and diffuser plate (C) are made to easily add charcoal and wood while grilling or smoking. The hinged cooking grate has an extended handle to hang it from the edge of the bowl.

Built-In Thermometer

The large, durable, built-in lid thermometer (D) allows you to easily monitor your grill's temperature. The "smoke" zone on the thermometer indicates when the grill has reached the ideal temperature for smoking.

Rapidfire™ Lid Damper

The hinged Rapidfire™ lid damper (E) maximizes airflow and increases temperature quickly to get you up and grilling within 20 minutes. It also aids in a quick temperature recovery rate.

Tool Hook

Conveniently hang your tools on the stainless steel tool hook (F) located on the side of the grill bowl.

Bottom Wire Rack

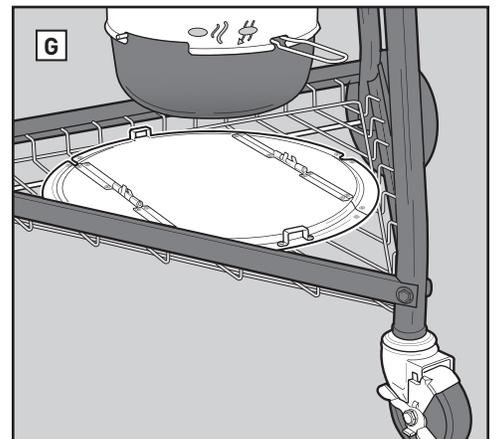
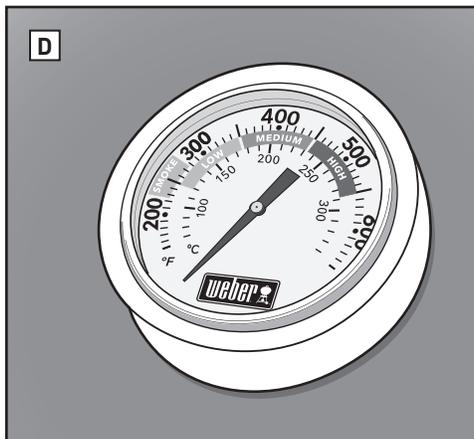
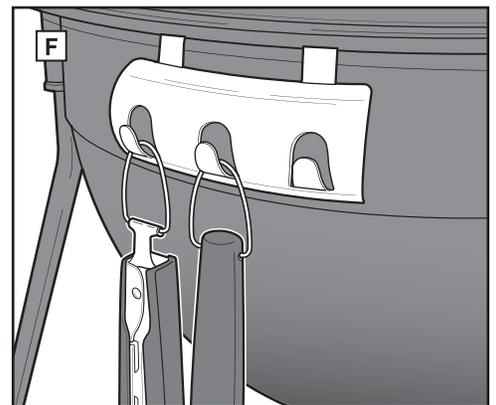
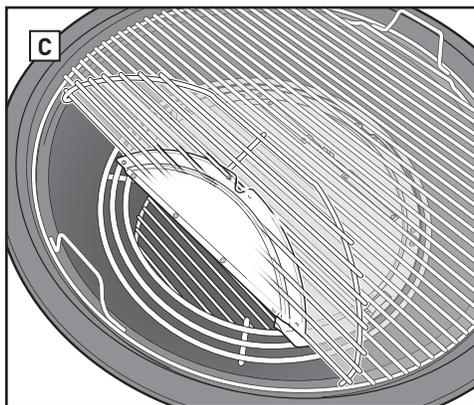
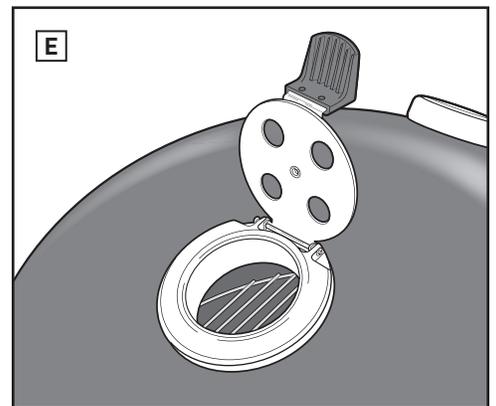
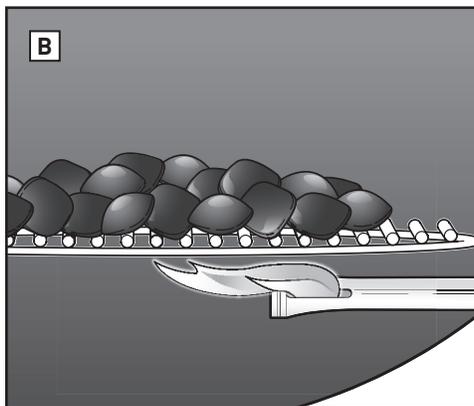
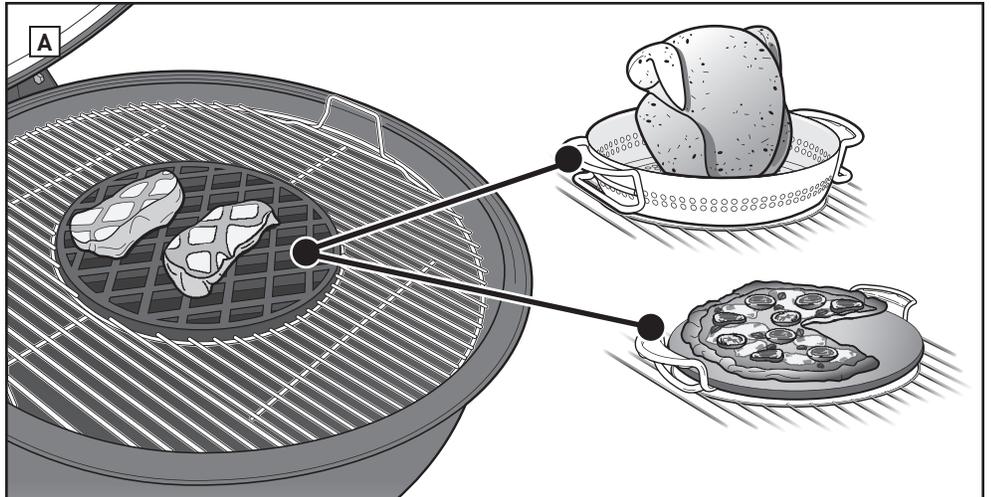
The bottom wire rack (G) supplies additional storage.

Easy-Open Lid Hinge

The lid of your grill was designed with a spring hinge to make opening and closing the lid simple and safe. The hinge prevents the lid from slamming shut, preventing possible injury or damage to the grill. (Not pictured.)

Locking Casters

Industrial grade casters make moving around the patio easy, while the locking mechanism keeps the grill in place. (Not pictured.)





USING THE SNAP-JET™ GAS IGNITION SYSTEM

WHAT IS LP GAS?

Liquefied petroleum gas, also called LPG, LP gas, liquid propane, or simply propane or butane, is the flammable, petroleum-based product used to fuel your grill. It is a gas at moderate temperatures and pressure when it is not contained. But at moderate pressure inside a container, such as a disposable cartridge, LPG is a liquid. As pressure is released from the cartridge, the liquid readily vaporizes and becomes LP gas.

- LPG has an odour similar to natural gas. You should be aware of this odour.
- LPG is heavier than air. Leaking LP gas may collect in low areas and resist dispersion.

⚠ DANGER

NEVER store a spare cartridge under or near this gas grill. Failure to follow this statement exactly may result in a fire causing death or serious injury.

SAFE HANDLING TIPS FOR DISPOSABLE CARTRIDGES

There are various guidelines and safety factors that you need to keep in mind when using liquified petroleum gas (LPG). Carefully follow these instructions before using your gas grill.

- Do not use a damaged, dented, or rusty cartridge.
- Handle "empty" cartridges with the same care as you handle full cartridges. Even when a cartridge is empty of liquid, there may still be gas pressure inside the cartridge.
- Cartridges should not be dropped or handled roughly.
- Never store or transport the cartridge where temperatures can reach 125° F (51.7° C) (the cartridge will become too hot to hold by hand). For example: do not leave the cartridge in a car on a hot day.
- Cartridges must be kept out of reach of children.
- Leak-test the joint where the regulator connects to the cartridge each time a reconnection occurs. For example: test each time the cartridge is reinstalled.
- The areas around the cartridge must be free and clear from debris.
- The cartridge should not be changed in the proximity of an ignition source.
- Always close the regulator gas control valve before disconnecting regulator.

STORAGE AND/OR NONUSE

For grills that have been stored or left unused for a while, it is important to follow these guidelines:

- Disconnect the cartridge if: 1) it is empty; 2) the grill is being stored in a garage or other enclosed area; 3) the grill is being transported; 4) the grill is not in use.
- Do not store a disconnected cartridge in a building, garage, or any other enclosed area.
- The grill should be checked for gas leaks and any obstructions in the burner tube before it is used. (Refer to "CHECKING FOR GAS LEAKS" and "ANNUAL MAINTENANCE.")

- Check that the bowl and the high capacity ash catcher are free from debris that might obstruct the flow of combustion or ventilation air.
- The burner tube should also be checked for any obstructions. (Refer to "ANNUAL MAINTENANCE.")

REGULATOR CONNECTIONS

- Avoid kinking the hose.
- Change the flexible hose when national regulations stipulate this as a requirement.
- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.

BURNER USAGE

The gas burner feature on your Summit™ Charcoal grill operates at 2.9 kWh. It is for igniting the charcoal only. It should never be used for cooking.

INSTALLING THE CARTRIDGE

Use only butane/propane disposable cartridges with a minimum capacity of 430g and a maximum capacity of 460g. The cartridge must have an EN417 valve as illustrated (A).

⚠ CAUTION: Use cartridges that are marked "Propane Fuel" or "Butane-Propane Mix" only.

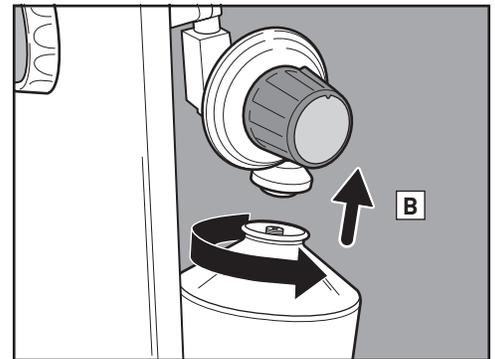
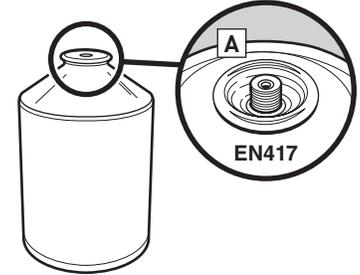
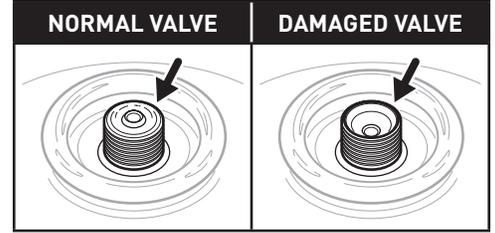
1. Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position.
2. Make sure the regulator control knob is turned off by turning counter-clockwise to the off position.
3. Push cartridge into regulator and turn clockwise until tight (B).

⚠ WARNING: Hand tighten only. Using excessive force could damage the regulator coupling and cartridge valve. This could cause a leak or prevent gas flow.

REMOVING THE CARTRIDGE

When your cartridge needs to be replaced, follow these instructions to remove it.

1. Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position.
2. Make sure the regulator control knob is turned off by turning counter-clockwise to the off position.
3. Unscrew propane cartridge from regulator.



COUNTRY	CATEGORY (PRESSURE)
Bulgaria, China, Cyprus, Czech Republic, Denmark, Estonia, Finland, Hungary, Iceland, India, Japan, Korea, Latvia, Lithuania, Malta, Netherlands, Norway, Romania, Singapore, Slovak Republic, Slovenia, Sweden, Turkey	I _{3B/P} (30 mbar or 2.8 kPa)
Belgium, France, Greece, Ireland, Italy, Luxembourg, Portugal, Spain, Switzerland, United Kingdom	I ₃ (28-30/37 mbar)
Poland	I _{3P} (37 mbar)
Austria, Germany	I _{3B/P} (50 mbar)

CARTRIDGE CONSUMPTION DATA		
	kW	g/h
CARTRIDGE MAIN BURNER MAXIMUM	2.9	207



WHAT IS A LEAK CHECK?

The fuel system in your grill features connections and fittings. A leak check is a reliable way to make sure that no gas is escaping from any of the connections or fittings.

Although all factory-made connections have been thoroughly checked for gas leaks, it's important to perform a leak check before using your grill for the first time, as well as anytime you disconnect and reconnect a fitting and each time you perform routine maintenance.

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

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

⚠ 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 and the burner has been flame-tested. As a safety precaution, however, you should check all fittings for leaks before using your Weber® gas grill. Shipping and handling may loosen or damage a gas fitting.

CHECKING FOR GAS LEAKS

You will need: A spray bottle or brush or rag and a soap and water solution. (You can make your own soap and water solution by mixing 20% liquid soap with 80% water; or, you can purchase leak check solution in the plumbing section of any hardware store.)

1. Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position.

⚠ WARNING: Do not ignite burner when leak checking.

2. Turn gas supply on by turning the regulator control clockwise to the on position.
3. To check for leaks, wet fittings with the soap and water solution, using a spray bottle, brush or rag. If bubbles form, or if a bubble grows, there is a leak. Apply the soap and water solution to the following connections:

a. Regulator-to-cartridge connection (A).

⚠ WARNING: If there is a leak at connection (A), remove cartridge. DO NOT OPERATE THE GRILL. Install a different cartridge and recheck for leaks with soap and water solution. If a leak persists after installing a different cartridge, remove cartridge. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our website. Log onto: www.weber.com.

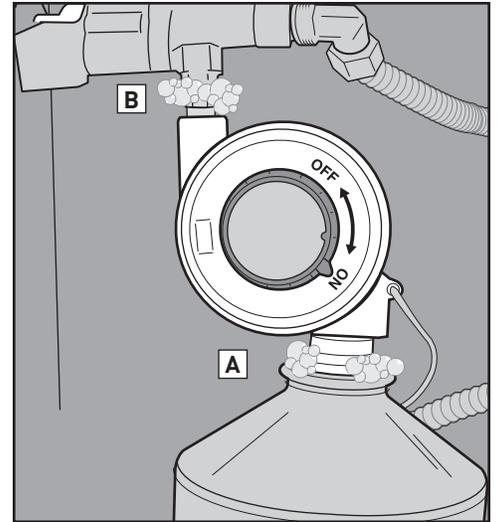
b. Valve-to-regulator connection (B).

⚠ WARNING: If there is a leak at connection (B), remove the cartridge. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our website. Log onto: www.weber.com.

4. When leak checking is complete, rinse connections with water.

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.

Now you are ready to use your grill.



REPLACEMENT HOSE, REGULATOR AND VALVE ASSEMBLY

⚠ IMPORTANT NOTICE:

We recommend that you replace the gas hose assembly on your Weber® gas grill every five years. Some countries may have requirements that the gas hose be replaced within less than five years, in which case that country's requirement would take precedence.

For replacement hose, regulator, and valve assemblies, contact the Customer Service Representative in your area using the contact information on our web site. Log on to www.weber.com.



GRILLING METHODS - Direct Heat

The Summit™ charcoal grill can be used for three grilling methods: Direct Grilling, Indirect Grilling, and Smoking. Before continuing, determine which grilling method will be used and follow the appropriate grilling instructions in this owner's guide.

GRILLING WITH DIRECT HEAT

Use the direct method for small, tender pieces of food that take less than 20 minutes to cook, such as: hamburgers, steaks, chops, kabobs, boneless chicken pieces, fish fillets, shellfish, and sliced vegetables.

With direct heat, the fire is right below the food (A). It sears the surfaces of the food, developing flavors, texture, and delicious caramelization while cooking the food all the way to the center.

A direct fire creates both radiant and conductive heat. Radiant heat from the charcoal quickly cooks the surface of the food closest to it. At the same time, the fire heats the cooking grate rods, which conducts heat directly to the surface of the food and creates those unmistakable and lovely grill marks.

Grill Setup For Direct Heat

1. Place center support ring (B) in the middle position of the bowl, then place the fuel grate (C) within the center support ring.
2. Pile charcoal on the fuel grate above the tip of the burner tube (D).
3. Light the charcoal. Refer to "BURNER IGNITION - Lighting with Snap-Jet™ gas ignition system."

Note: Lid, dampers, and vents must remain open when igniting charcoal with gas ignition.

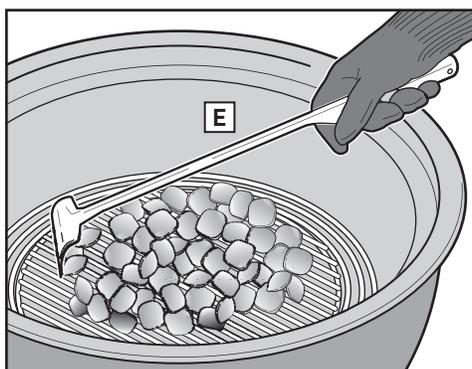
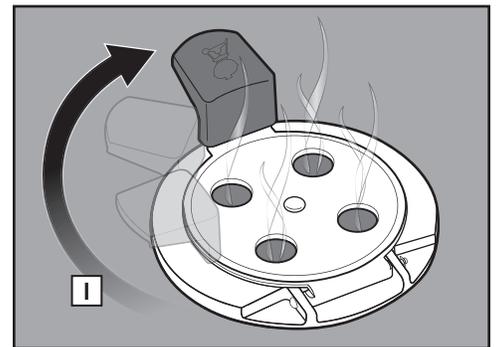
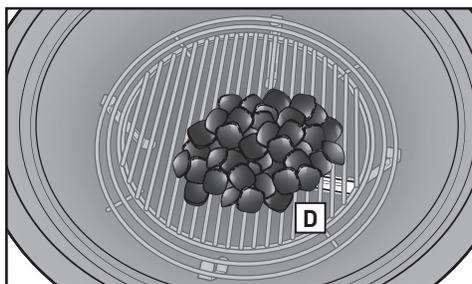
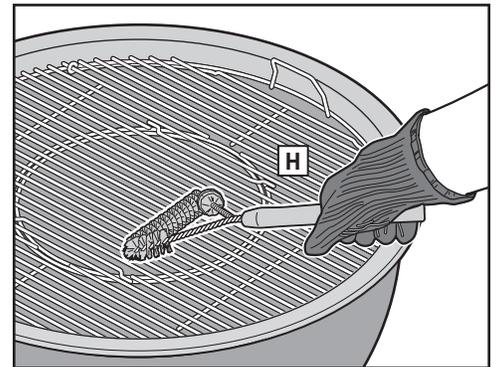
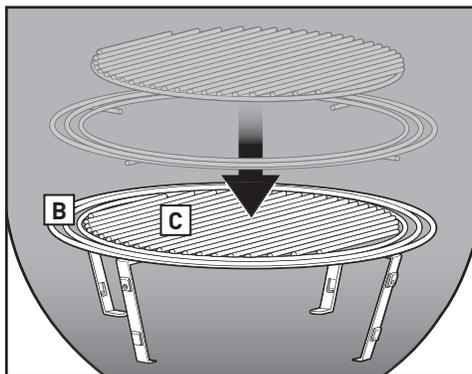
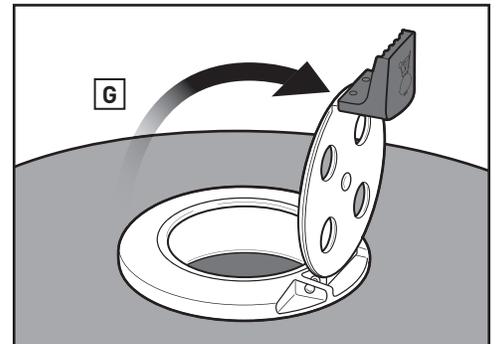
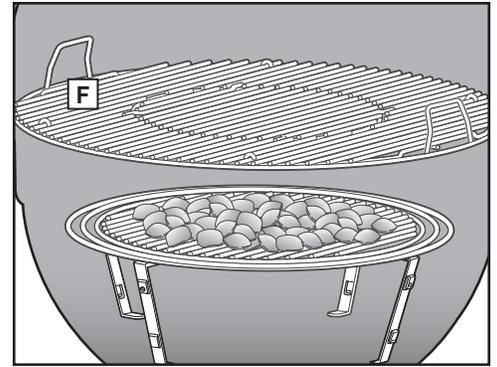
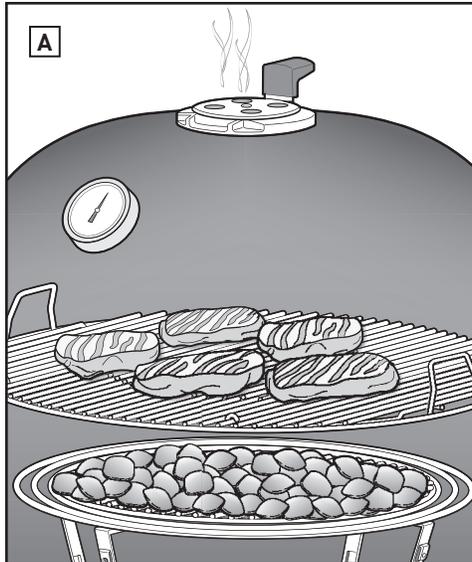
4. Put on barbecue mitts or gloves. With long tongs or charcoal rake, spread the charcoal evenly across the fuel grate (E). Make sure lit fuel is in contact with unlit.
5. Place the cooking grate on the top position of the bowl (F).
6. Close the lid and flip open the Rapidfire™ lid damper (G).
7. Preheat the cooking grate for approximately 7-10 minutes or until desired temperature is reached.
8. Once the cooking grate is preheated, using a stainless steel grill brush, clean the cooking grate (H).

Note: Use a stainless steel bristle grill brush. Replace brush if any loose bristles are found on cooking grate or brush.

9. Do not cook before the fuel has a coating of ash. Consult recipe for recommended cooking times and temperature. Reference the thermometer for desired temperature. Rotating the top damper will increase or decrease the desired heat inside kettle (I).

When Finished Cooking...

Close the lid damper and bowl vents to extinguish the charcoal.



Charcoal Quantity for Direct Heat

Weber® Charcoal Briquettes	Charcoal Briquettes	Beechwood Lump Charcoal*	Mixed Wood Lump Charcoal*
45 briquettes (2½ cups)	50 briquettes (1¾ cups)	3½ cups (1,27 kg)	2½ cups

*When measuring lump charcoal, use the charcoal measuring cup provided with your grill.



GRILLING WITH INDIRECT HEAT

Use the indirect method for larger cuts of meat that require 20 minutes or more of grilling time, or for foods so delicate that direct exposure to the heat would dry them out or scorch them, such as: roasts, bone-in poultry pieces, whole fish, delicate fish fillets, whole chickens or turkeys, and ribs. Indirect heat can also be used for finishing thicker foods or bone-in cuts that have been seared or browned first over direct heat.

With indirect heat, the heat is on both sides of the grill (A), or off to one side of the grill. The food sits on the portion of the cooking grate without charcoal directly below it.

The radiant and conductive heat are still factors, but they are not as intense while indirect cooking. However, if the lid of the grill is closed, as it should be, there is another kind of heat generated: convection heat. Heat rises, reflects off the lid and inside surfaces of the grill, and circulates to slowly cook the food evenly on all sides.

Convection heat doesn't sear the surface of the food the way radiant and conductive heat do. It cooks it more gently all the way to the center, like the heat in an oven.

Grill Setup For Indirect Heat

1. Place center support ring (B) in the middle position of the bowl, then place the fuel grate (C) within the center support ring.
2. Place charcoal in the Char-Baskets™ on the fuel grate above the tip of the burner tube (D). Arrange Char-Baskets™ so that they run parallel to the burner tube.
3. Light the charcoal. Refer to "BURNER IGNITION - Lighting with Snap-Jet™ gas ignition system."

Note: Lid, dampers, and vents must remain open when igniting charcoal with gas ignition.

4. Put on barbecue mitts or gloves. With long tongs, move the Char-Baskets™ so that they will be set on either side of the food (E).

Note: A disposable drip pan should be placed between the Char-Baskets™ to collect drippings and minimize cleaning time.

Note: This grill has ample cooking space to cook indirectly and directly simultaneously. By moving the Char-Baskets™ to one side of the grill, you can cook directly over the baskets and use the remaining side of the cooking grate to cook indirectly.

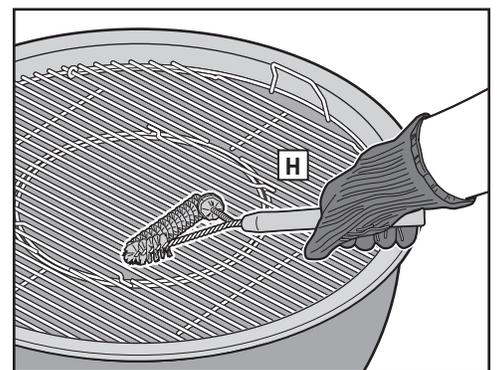
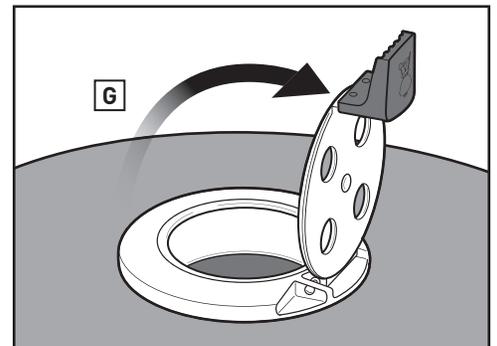
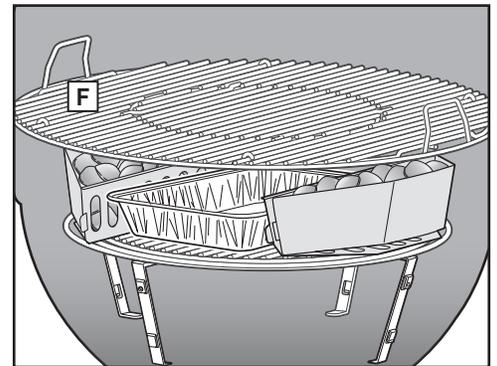
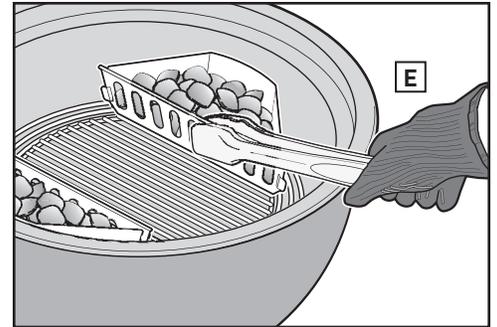
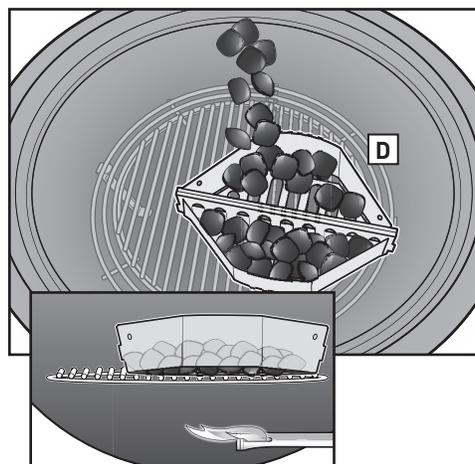
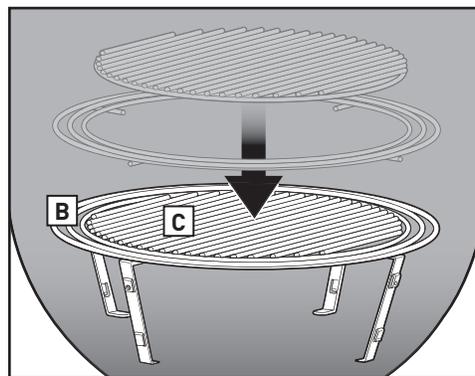
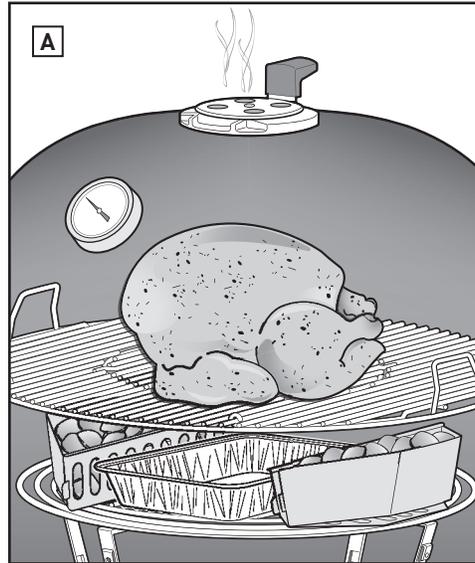
5. Place the cooking grate on the top position of the bowl (F).
6. Close the lid and flip open the Rapidfire™ lid damper (G).
7. Preheat the cooking grate for approximately 7-10 minutes or until desired temperature is reached.
8. Once the cooking grate is preheated, using a stainless steel bristle grill brush, clean the cooking grate (H).

Note: Use a stainless steel bristle grill brush. Replace brush if any loose bristles are found on cooking grate or brush.

9. Do not cook before the fuel has a coating of ash. Consult recipe for recommended cooking times and temperature. Reference the thermometer for desired temperature. Rotating the top damper will increase or decrease the desired heat inside kettle.

When Finished Cooking...

Close the lid damper and bowl vents to extinguish the charcoal.



Charcoal Quantity for Indirect Heat

Weber® Charcoal Briquettes		Charcoal Briquettes		Beechwood Lump Charcoal*		Mixed Wood Lump Charcoal*	
Briquettes for first hour (per side)	Briquettes to add for each additional hour (per side)	Briquettes for first hour (per side)	Briquettes to add for each additional hour (per side)	Charcoal for first hour (per side)	Charcoal to add for each additional hour (per side)	Charcoal for first hour (per side)	Charcoal to add for each additional hour (per side)
20 briquettes (1 cup)	7 briquettes (½ cup)	20 briquettes (½ cup)	7 briquettes (¼ cup)	1 cup (0,36 kg)	1 handful	¾ cup	1 handful

*When measuring lump charcoal, use the charcoal measuring cup provided with your grill.



GRILLING METHODS - Smoking

SMOKING

Smoking is cooking food at a low temperature, over an extended period of time (A). This technique is also referred to as the "low and slow method." Cooking low and slow keeps the juices and flavor in your food to produce an extremely tender piece of meat. Smoking works great for large cuts of meat such as: brisket, turkey, pork shoulder, ribs, and whole chicken.

Grill Setup For Smoking

1. Place fuel grate (B) in the bottom position of the bowl then place the center support ring in the middle position of the bowl (C).
2. Pile charcoal on the fuel grate above the tip of the burner tube (D).
3. Light the charcoal. Refer to "BURNER IGNITION - Lighting with Snap-Jet™ Gas Ignition System."

Note: Lid, dampers, and vents must remain open when igniting charcoal with gas ignition.

4. Put on barbecue mitts or gloves. With long tongs, add Weber® wood chunks or chips to the perimeter of the lit charcoal (E).
5. Place the diffuser plate within the center support ring (F).

Note: A disposable drip pan should be placed on the diffuser plate to collect drippings and minimize cleaning time. Add two drip pans when smoking larger pieces of meat.

6. Place the cooking grate on the top position of the bowl (G).

Note: The hinges on the cooking grate and diffuser plate should line up accordingly to easily add charcoal while smoking.

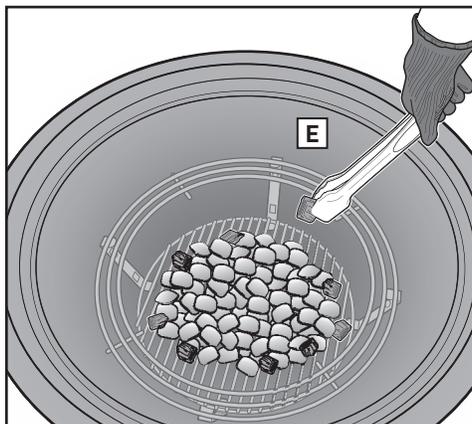
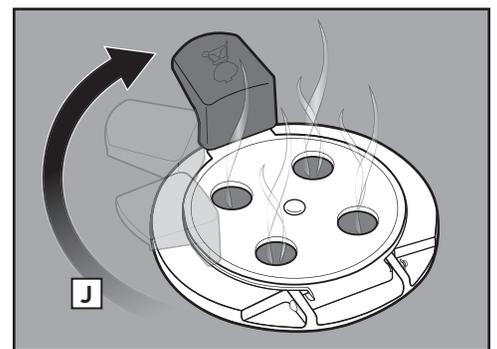
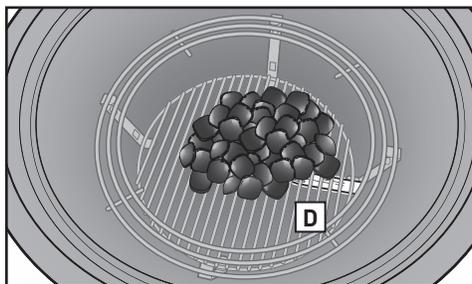
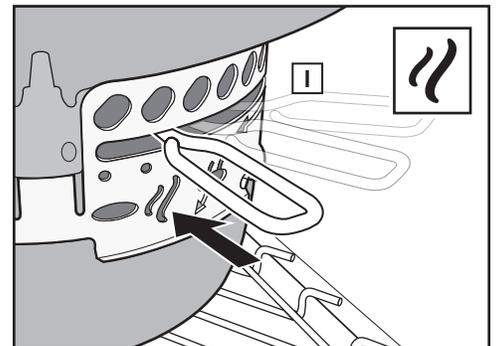
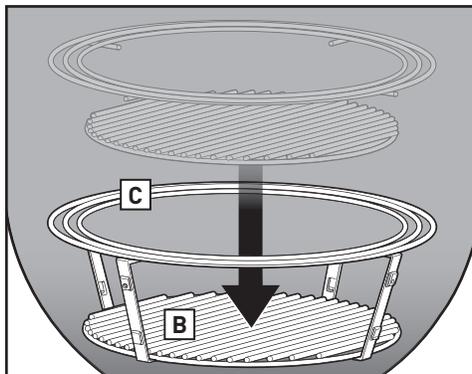
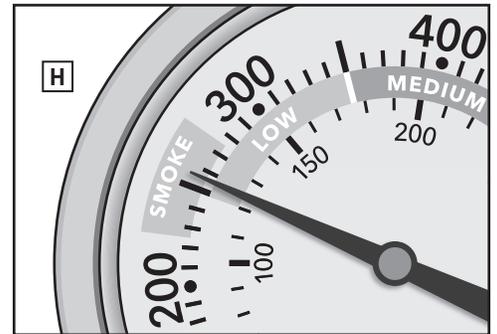
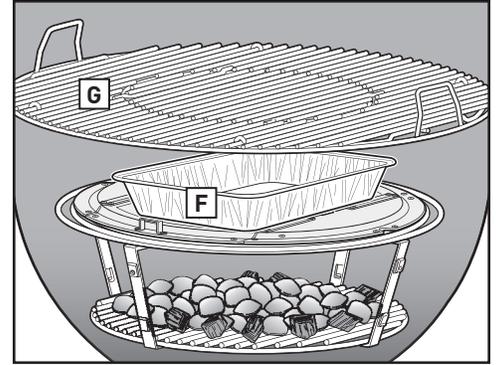
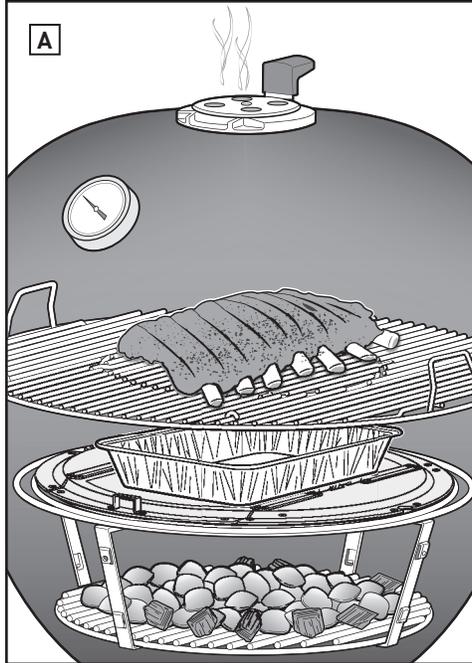
7. Close the lid.
8. Once the grill reaches the smoke zone on the thermometer (H), slide the bowl vent arm to the smoking position (I) rotate the Rapidfire™ lid damper (J) accordingly to maintain recommended smoke temperature.
9. Begin cooking. Consult recipe for recommended cooking times.

Refueling

Add coals as necessary to keep the temperature in the smoke zone.

When Finished Cooking...

Close the lid damper and bowl vents to extinguish the charcoal.





Charcoal Quantity for Smoking & Cooking Times

	Weight	Cooking Time	Weber® Charcoal Briquettes	Charcoal Briquettes	Wood Chunks
FISH	450 g to 1,35 kg	1 to 2½ hours	40 briquettes (2 cups)	45 briquettes (1¼ cups)	2 to 4
	1,35 to 2,7 kg	2½ to 4 hours	45 briquettes (2¼ cups)	50 briquettes (1¼ cups)	2 to 4
POULTRY	900 g to 1,35 kg	2 to 3½ hours	45 briquettes (2¼ cups)	50 briquettes (1¼ cups)	1 to 3
	1,8 to 3,6 kg	3½ to 4 hours	50 briquettes (2½ cups)	55 briquettes (1½ cups)	2 to 4
	3,6 to 5,4 kg	4 to 5 hours	60 briquettes (3 cups)	70 briquettes (1¾ cups)	3 to 4
	5,4 to 8,1 kg	8 to 10 hours	80 briquettes (4 cups)	95 briquettes (2½ cups)	3 to 5
PORK	1,8 to 3,6 kg	5 to 8 hours	65 briquettes (3¼ cups)	80 briquettes (2 cups)	3 to 4
	3,6 to 5,4 kg	8 to 12 hours	80 briquettes (4 cups)	100 briquettes (2½ cups)	3 to 5
BEEF	1,8 to 3,6 kg	7 to 12 hours	80 briquettes (4 cups)	100 briquettes (2½ cups)	3 to 5
	3,6 to 5,4 kg	12 to 18 hours	100 briquettes (5 cups)	120 briquettes (3 cups)	3 to 5

*When measuring lump charcoal, use the charcoal measuring cup provided with your grill.

Cooking times for beef use the USDA's definition of medium doneness. Cooking times listed are for foods that have been completely thawed. The weights, charcoal quantities, and cooking times are meant to be guidelines rather than hard and fast rules. Factors such as altitude, wind, and outside temperature can affect cooking times.

⚠ WARNING: Never use charcoal impregnated with charcoal lighter fluid.

Wood Flavors for Smoking

Wood Flavor	Characteristics	Pairs With
Apple	SUBTLE Slightly sweet with a dense, fruity smoke flavor.	Fish Poultry Pork (particularly ham) Vegetables
Cherry	SUBTLE Slightly sweet with a fruity smoke flavor.	Fish Poultry Pork Vegetables
Hickory	RICH Pungent and smoky with a bacon-like flavor.	Poultry Pork Beef
Beech	SUBTLE Delicate with a mildly smoky flavor.	Fish Poultry Pork Lamb Vegetables
Pecan	RICH Pungent with a sweet flavor. Ideal for smoking at a very low heat.	Fish Poultry Pork Lamb Beef
Mesquite	BOLD Big, bold smoke flavor with a borderline bitter finish.	Pork Lamb Beef

TIPS & TRICKS FOR GRILLING SUCCESS

Choose a Proper Location to Grill

- Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, or any other enclosed area.
- Keep the grill on a secure, level surface at all times.
- Do not use grill within two feet of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.

Preheat the Grill

Preheating your grill is a key factor when grilling both directly and indirectly; though should not be done before smoking. With all of the charcoal glowing red, the temperature under the lid should reach 500°F after 7-10 minutes. The heat loosens pieces of food stuck to the grate, making it easy to brush off with a stainless steel bristle grill brush. Preheating also gets the grate hot enough to sear properly and helps prevent food from sticking to the grate.

Wear Gloves

Always wear barbecue mitts when using your charcoal grill. Vents, dampers, handles, and the bowl will all get hot during the grilling process, so be sure to keep your hands and forearms protected.

No Ignition Fuel, No Problem

If the fuel tank is empty, or running on low, you may also light your grill manually, as you would any other charcoal grill. Weber recommends using a chimney starter (sold separately) and lighter cubes (sold separately) to ignite charcoal manually. Refrain from using lighter fluid as it is messy and can transmit a chemical taste to your food.

Oil the Food, Not the Grate

Lightly oiling your food adds flavor and moisture, while also preventing the food from sticking to the grate. We do not recommend oiling the grate, as this could cause unnecessary flare-ups.

Put a Lid On It

Keep the lid closed as much as possible for these reasons:

1. Keeps the grate hot enough to sear the food when cooking directly.
2. Traps the smokiness that develops when fat and juices vaporize in the grill.
3. Prevents flare-ups by limiting oxygen.

Diffuser Plate Do's and Don'ts

When smoking, the diffuser plate helps to maintain consistent low temperatures and redirects the heat and smoke around the food. However, the diffuser plate can also be used when cooking indirectly to maximize cooking space. Never put food or fuel on the diffuser plate.

Tame the Flame

Flare-ups happen, which is typically good because the flames sear the surface of the food. However, too many flare-ups can cause the food to burn. Keeping the lid closed as much as possible limits the amount of oxygen inside the grill, which will help extinguish any flare-ups. If the flames become out of control, temporarily move the food over indirect heat until they die down.

Watch the Time and Temperature

Grilling in a colder climate or higher altitude will extend your cooking time. Hard blowing wind will raise the grill's temperature.

Keep It Clean

Follow the basic routine maintenance instructions to keep your grill looking and grilling better for years to come. Be sure to remove accumulated ashes and old charcoal from the bottom of the kettle and the ash catcher before every use.

Smoking with Wood

Experimenting with different woods while smoking is encouraged to find the perfect balance of sweet and savory. While smoking over long periods of time, be sure to always use wood chunks instead of wood chips. Chunks allow for a longer smoke that penetrates slowly over a long cooking time. Wood chips work best for a shorter cooking time because they do not last as long during a long smoke.



BURNER IGNITION - Lighting with Snap-Jet™ Gas Ignition System

METHODS OF BURNER IGNITION

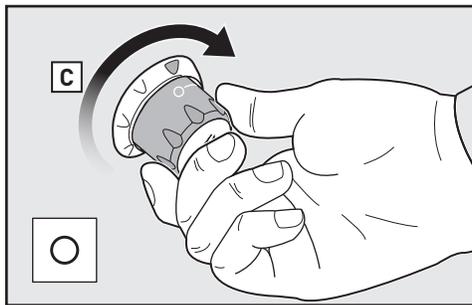
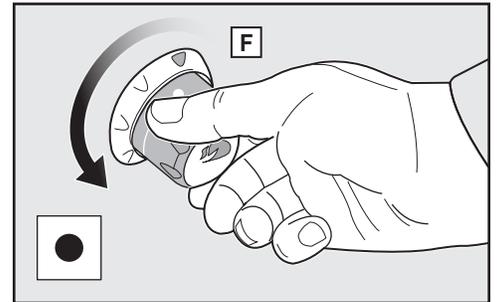
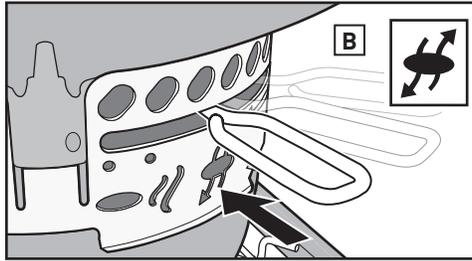
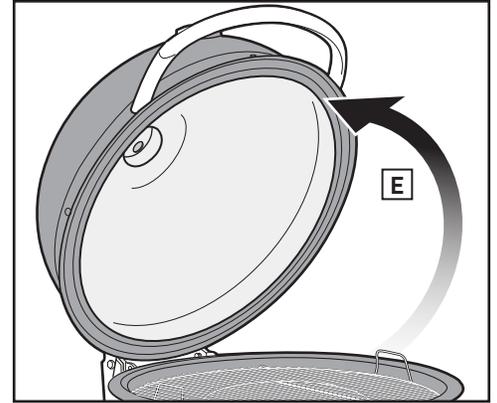
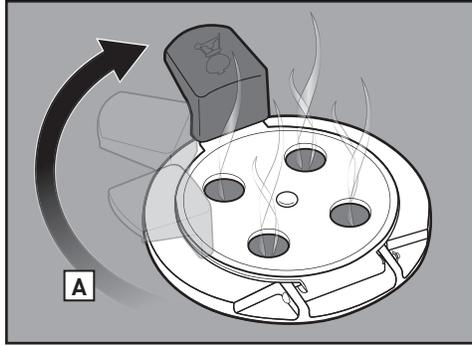
There are two ways to ignite the burner. The first is by using the Snap-Jet™ gas ignition system built into the burner control knob on your grill. The second is with a match.

Next are the steps for igniting your grill using the Snap-Jet™ gas ignition system. On the follow page are steps for igniting your grill with a match.

Summarized lighting instructions are also located on the ignition box.

Burner Ignition - Lighting with Snap-Jet™ Gas Ignition System

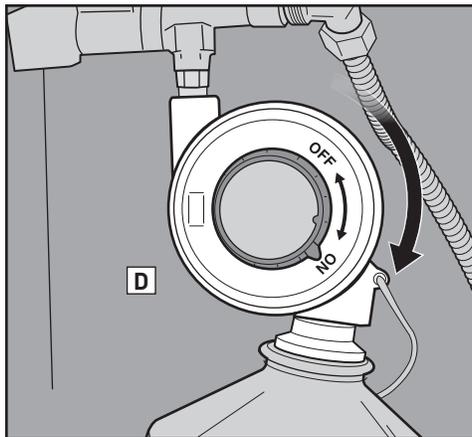
1. Rotate the Rapidfire™ lid damper to the open position (A).
2. Slide the bowl vent arm to the open position (B).
3. Make sure that the burner control knob is turned to the OFF (O) position (C). Check by pushing burner control knob in and turning it clockwise until it stops.
4. Confirm that the cartridge is properly installed. Refer to "INSTALLING THE CARTRIDGE."
5. Open the control box door. Turn gas supply on at the regulator control knob by turning it clockwise to the ON position (D).
6. Open the grill lid (E).



⚠ DANGER

Failure to open the lid before igniting the grill's burner, or not waiting five 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.

7. Position the charcoal on the fuel grate. Refer to the "GRILLING METHODS" sections for proper fuel grate placement and charcoal placement.
8. Push burner control knob in and turn it *slowly* counterclockwise to the on (●) position (F). You will hear the igniter click. Repeat until burner ignites.
9. Check that the burner is lit by observing a flame.



⚠ WARNING: If burner fails to ignite within five seconds, stop, turn the burner control knob to off, and wait five minutes to allow the gas to clear before you try again or light with a match.

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

⚠ CAUTION: Flame may be hard to see on a bright day.

10. Turn the burner control knob to the the OFF (O) position after 12-14 minutes if cooking directly or indirectly. However, if smoking, turn the burner control knob to the the OFF (O) position after 7-10 minutes.

NOTE: The burner is only meant for igniting charcoal, not for cooking. Turn burner control knob off promptly after charcoal is lit to preserve the fuel in your disposable cartridge. Turn gas supply off at the source.

THE VERY FIRST TIME YOU GRILL

It is recommended that the grill be heated up and the fuel kept red hot, with the lid on, for at least 30 minutes prior to cooking for the first time.



Burner Ignition – Lighting with a Match

1. Rotate the Rapidfire™ lid damper to the open position (A).
2. Slide the bowl vent arm to the open position (B).
3. Make sure that the burner control knob is turned to the OFF (O) position (C). Check by pushing burner control knob in and turning it clockwise until it stops.
4. Confirm that the cartridge is properly installed. Refer to "INSTALLING THE CARTRIDGE."
5. Open the control box door. Turn gas supply on at the regulator control knob by turning it clockwise to the ON position (D).
6. Open the grill lid (E).

⚠ DANGER

Failure to open the lid before igniting the grill's burner, or not waiting five 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.

7. Refer to the "GRILLING METHODS" sections for proper fuel grate placement and charcoal placement. Position the charcoal on the fuel grate.
8. Insert match into the matchstick holder (attached to the inside of the door) and strike the match. Insert matchstick holder with lit match under charcoal next to the tip of the burner tube (F).

⚠ **WARNING:** Do not place hand directly above burner when match lighting.

9. Push burner control knob in and turn it *slowly* counterclockwise to the on (●) position (G).
10. Check that the burner is lit by observing a flame.

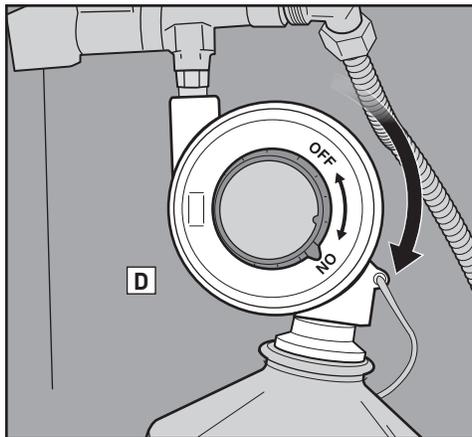
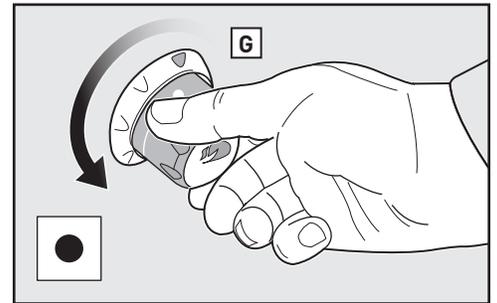
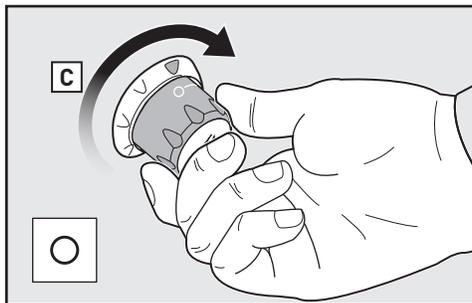
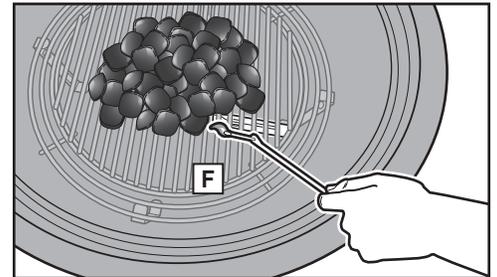
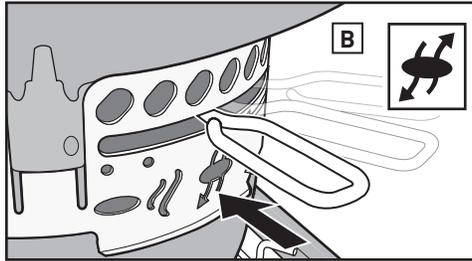
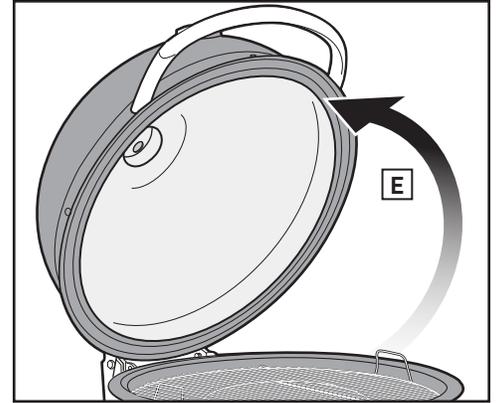
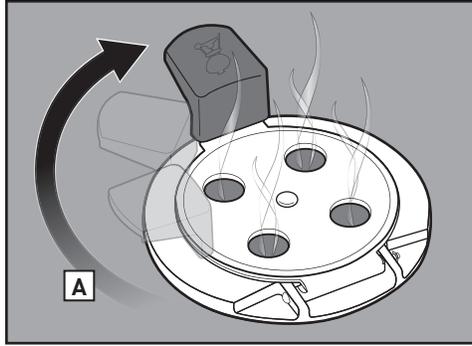
⚠ **WARNING:** If burner fails to ignite within five seconds, stop, turn the burner control knob off, and wait five minutes to allow the gas to clear before you try again or light with a match.

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

⚠ **CAUTION:** Flame may be hard to see on a bright day.

11. Turn the burner control knob to the OFF (O) position after 12-14 minutes if cooking directly or indirectly. However, if smoking, turn the burner control knob to the OFF (O) position after 7-10 minutes.

NOTE: The burner is only meant for igniting charcoal, not for cooking. Turn burner control knob off promptly after charcoal is lit to preserve the fuel in your disposable cartridge. Turn gas supply off at the source.





ROUTINE MAINTENANCE

CLEANING THE INSIDE OF THE GRILL

Cleaning the inside of your grill before each use is essential to keep your grill operating at peak performance for years to come.

⚠ WARNING: Turn grill off and wait for it to cool before giving it a thorough cleaning.

Cleaning the Lid

From time to time you may notice “paint-like” flakes on the inside of the lid. During use, grease and smoke vapors slowly change into carbon and deposit on the inside of your lid. This deposit will eventually peel, and looks very similar to paint. These deposits are nontoxic, but the flakes could fall onto your food if you do not clean the lid regularly.

You will need: A non-abrasive, nylon mesh scrubbing pad and a paper towel.

1. Scrub the carbonized grease on the inside of the lid with a scrubbing pad (A). To minimize future grease buildup, wipe the inside of the lid with a paper towel after each use; do so when the grill is warm (not hot) to the touch.

Cleaning the Grates & Diffuser Plate

If you have been cleaning your cooking grates routinely after preheating, the debris on them should be minimal. You should also make an effort to keep the debris and buildup on your diffuser plate to a minimum between meals. Utilization of a disposable drip pan will minimize the amount of cleaning.

You will need: A stainless steel bristle grill brush.

1. With cooking grates installed, brush the debris off your cooking grate with a stainless steel bristle grill brush (B).

⚠ CAUTION: Grill brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grates or brush. Weber recommends purchasing a new stainless steel bristle grill brush at the beginning of every spring.

2. Remove cooking grates.
3. With diffuser plate installed, brush the debris off the plate with a stainless steel bristle grill brush.
4. Remove the diffuser plate.
5. With fuel grate installed, brush the debris off the fuel grate with a stainless steel bristle grill brush.

Quick Cleaning the Burner Tube

The burner tube should be periodically checked for blockage and quickly cleaned. Directions for a more thorough cleaning can be found in the ANNUAL MAINTENANCE section.

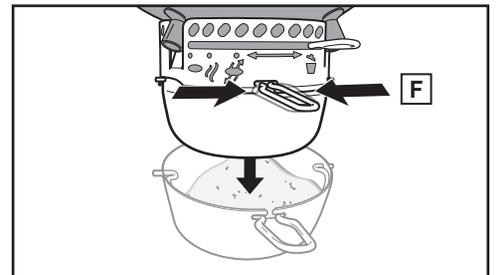
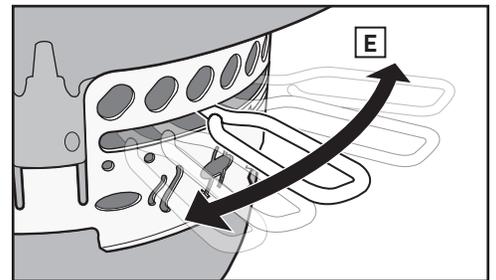
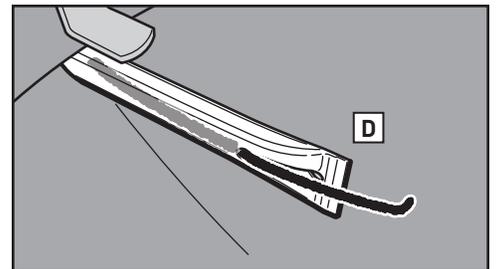
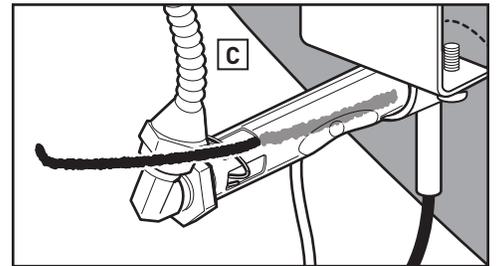
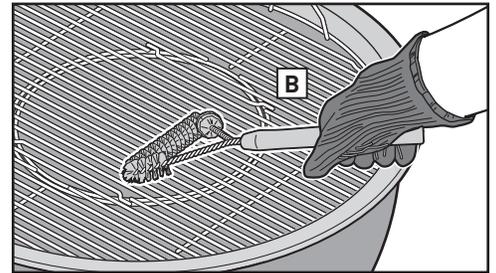
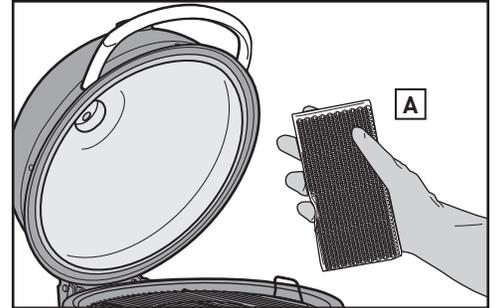
You will need: A chenille pipe cleaner and a clean stainless steel bristle grill brush. Do not use a brush that has already been used to clean the cooking grates.

1. Insert the pipe cleaner through the end of the burner tube (C). Be careful not to damage the igniter electrode.
2. Insert the pipe cleaner through the burner slots (D).
3. Brush the outside of the burner tube with a stainless steel bristle brush.

Cleaning the Bowl

For proper air flow and better grilling, remove accumulated ashes and old charcoal from the bottom of the kettle and the ash catcher before every use.

1. Open lid and remove the cooking grates, fuel grate, and diffuser plate.
2. Clear ashes or chunks of old charcoal from the bottom of the bowl. Charcoal requires oxygen to burn, so be sure that nothing clogs the vents. Move the handle of the One-Touch™ cleaning system back and forth to move ash from the bottom of the grill into the ash catcher (E).
3. Squeeze the ash catcher handle to release it from the grill (F).

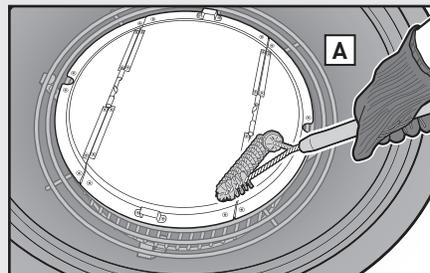


Alternative Method for Cleaning the Diffuser Plate

To remove heavy build-up on the diffuser plate it can be cleaned while it is warm.

You will need: A stainless steel bristle grill brush.

1. During preheating of grill, when temperature is 350° or below, brush the debris off the diffuser plate with a stainless steel bristle grill brush (A).





CLEANING THE OUTSIDE OF THE GRILL

The outside of your grill may include stainless steel, porcelain-enameled, and plastic surfaces. Weber recommends the following methods based on the surface type. Make sure that all of the charcoal is fully extinguished and the grill is cool before doing so.

Stainless Steel Surfaces

Clean stainless steel using a non-toxic, non-abrasive stainless steel cleaner or polish designed for use on outdoor products and grills. Do not risk scratching your stainless steel with abrasive pastes that do not clean or polish but change the color of the metal by removing the top chromium oxide film coating. Do not use paper towels.

You will need: A microfiber cloth, stainless steel cleaner.

1. Spray cleaner onto the stainless steel areas of the grill. Using a microfiber cloth, clean in the direction of the grain of the stainless steel.

Painted, Porcelain-Enameled Surfaces, and Plastic Components

Clean painted, porcelain-enameled, and plastic surfaces on the outside of your grill with warm soapy water.

You will need: Warm soapy water, paper towels or cloth.

1. Wipe down the surfaces with warm soapy water. Rinse and dry thoroughly.

⚠ IMPORTANT: Do not use any of the following to clean your grill: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), and abrasive cleaning pads.

CLEANING THE OUTSIDE OF GRILLS THAT ARE IN UNIQUE ENVIRONMENTS

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



ANNUAL MAINTENANCE

To keep your grill performing as safely and efficiently as on day one, we strongly recommend that you inspect and clean the burner tube at least once a year. Over time, the burner tube (A) may become dirty and blocked. Spiders and insects can nest in the venturi (B) section of the burner tube causing gas to flow back out of the air shutter (C). Blocked and dirty burner slots (D) can restrict full gas flow. This obstruction could result in a fire in and around the burner tube under or near the ignition box, causing serious damage to your grill.

Common symptoms of blocked or dirty tubes may include:

- Gas smell in conjunction with the burner flames appearing very yellow and lazy.
- Burner making popping noises.

⚠ DANGER

Failure to correct any problems described on this page may result in a fire, which can cause serious bodily injury or death, and cause damage to property.

BURNER FLAME PATTERN

The burner tube in your grill was manufactured for the correct air and gas mixture. When the burner tube is performing correctly, you will see a specific flame pattern. The tips should flicker yellow (E), with dark blue in the middle (F) and light blue at the burner tube (G). If the flames do not match the above flame pattern description, or if “popping” noises occur, it could be an indication that the burner needs cleaning.

THOROUGH CLEANING OF THE BURNER TUBE

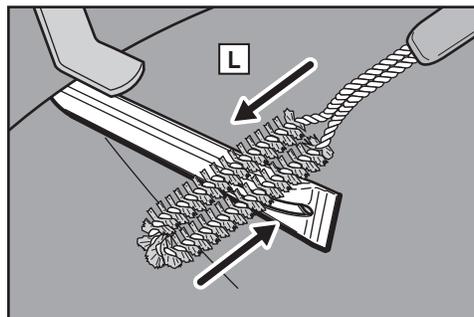
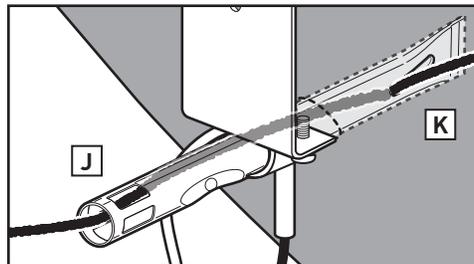
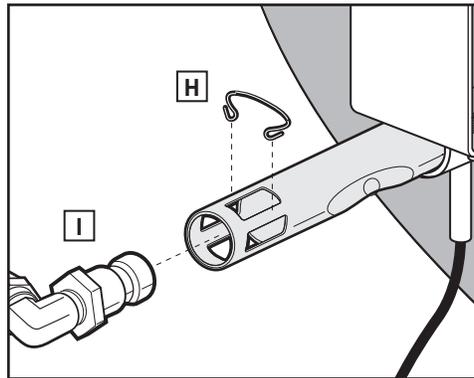
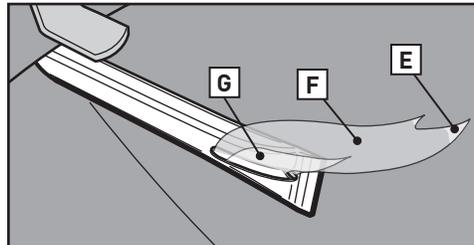
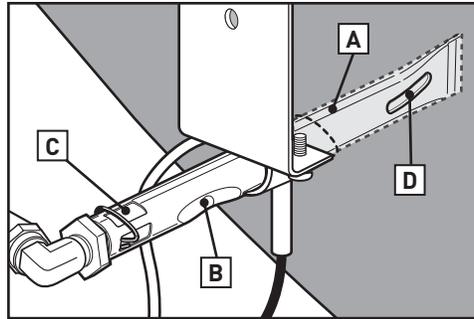
You will need: A torch, chenille pipe cleaner, and a clean stainless steel bristle grill brush. Do not use a brush that has already been used to clean the cooking grates.

1. Confirm that grill is off and cool.
2. Remove retaining clip (H) and hose fitting (I) from the burner tube.
3. Look inside the burner tube with a flashlight and insert the pipe cleaner through the end of the burner tube (J). Be careful not to damage the igniter electrode.
4. Insert the pipe cleaner through the burner slots (K).
5. Brush the outside of the burner tube with a stainless steel bristle brush (L).
6. Reinstall hose fitting and retaining clip onto burner tube.

⚠ WARNING: Prior to use, pull the hose fitting to make sure that the retaining clip is in place and the hose fitting is securely attached inside the burner tube.

CALL CUSTOMER SERVICE

If you are still experiencing issues after cleaning the burner tube, contact the Customer Service Representative in your area using the contact information at www.weber.com.





SNAP-JET™ GAS IGNITION SYSTEM OPERATION

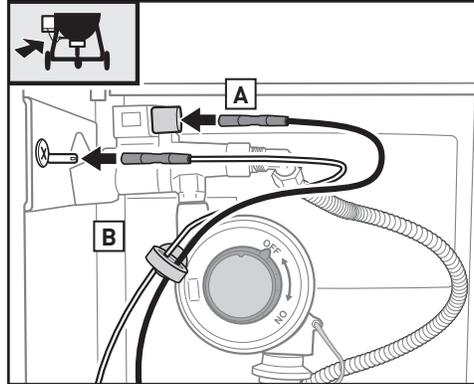
The burner control knob has a built-in igniter. The igniter supplies a spark to the igniter electrode assembly. Whether you are performing routine maintenance or a troubleshooting check on the Snap-Jet™ gas ignition system, read the following to keep the system working properly.

⚠ WARNING: The burner control knob should be in the OFF position.

If the grill fails to ignite when you push the burner control knob in and turn it slowly, you will need to pinpoint where the problem is occurring: with the gas flow or with the ignition system. Begin by attempting to match light your burner. Refer to "BURNER IGNITION – Lighting with a Match." If match lighting is successful, the problem lies in the Snap-Jet™ gas ignition system.

MAINTAINING THE IGNITION COMPONENTS

1. Confirm that grill is off and cool.
2. Check that the black wire is connected to the red terminal on the valve **(A)**.
3. Check that the white wire is connected to the ground terminal at screw **(B)**.





TROUBLESHOOTING

GENERAL TROUBLESHOOTING

Problems	Solutions
<p>Burner does not ignite when you push in and turn the burner control knob.</p>	<p>Be sure that there is gas flow to the burner by attempting to match light your burner. Refer to "BURNER IGNITION - Lighting with a Match." If match lighting is successful, the problem lies in the ignition system. Refer to "SNAP-JET™ GAS IGNITION SYSTEM MAINTENANCE."</p> <p>Be sure that wires are correctly inserted into terminals. Check that the black wire is connected to the red terminal on the valve. Check that the white wire is connected to the ground terminal at screw. Refer to "SNAP-JET™ GAS IGNITION SYSTEM MAINTENANCE."</p>
<p>Burner does not ignite, or flame is low.</p>	<p>Fuel could be low or empty. Replace cartridge. Refer to "REMOVING THE CARTRIDGE."</p>
<p>Burner flame pattern is erratic. Burner burns with a yellow or orange flame, in conjunction with the smell of gas.</p>	<p>Inspect burner tube for possible obstructions. Refer to "ANNUAL MAINTENANCE."</p>
<p>Inside of lid appears to be "peeling." (Resembles paint peeling.)</p>	<p>The inside of the lid is aluminum. It is not painted. 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. Refer to "CLEANING THE INSIDE OF THE GRILL."</p>

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



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