



SUMMIT[®]

#

42376

BUILT-IN LP SIDE BURNER INSTALLATION/OWNER'S GUIDE



Summit[®] Built-In LP Side Burner

THESE ACCESSORIES MAY BE PURCHASED SEPARATELY.

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.



42376 US 01/18/06
LP

⚠ 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 carefully follow the assembly instructions in this manual.
- ⚠ After a period of storage, and/or nonuse, the Weber® Built-In side burner should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Do not operate the Weber® Built-In side burner 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 (11 mm) of the top, bottom, back or sides of your Weber® Built-In side burner.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue. Built-In side burner 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® Built-In side burner. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Should the burner go out while in operation, turn the gas valve off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions.
- ⚠ Never lean over open side burner or place hands or fingers on the front edge of the side burner.
- ⚠ Should a grease fire occur, turn off burner and leave lid closed until fire is out.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valve or burner.
- ⚠ The Weber® Built-In side burner 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 Built-In side burner unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the "Assembly Instruction" section of the Owner's Guide.

LIQUID PROPANE GAS UNITS ONLY:

- ⚠ Use the regulator that is supplied with your Weber® gas barbecue.
- ⚠ Do not attempt to disconnect the gas regulator 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:

Stainless Steel Lid,	10 years
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®

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 Summit® Built-In gas barbecue shall not be used under an unprotected combustible roof or overhang.**
- ⚠ **WARNING: Your Summit® Built-In 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 (600 mm) 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.**
- ⚠ **WARNING: Never store an extra (spare) LP cylinder under or near the Weber® gas barbecue.**
- ⚠ **WARNING: Keep the ventilation openings of the cylinder enclosure free and clear of debris.**
- ⚠ **WARNING: Turn off the gas at the LP gas supply cylinder when the outdoor cooking gas appliance is not in use.**
- ⚠ **WARNING: Never store an outdoor cooking gas appliance indoors unless the LP cylinder is disconnected and removed from the outdoor cooking gas appliance.**
- ⚠ **WARNING: LP cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.**

STORAGE AND/OR NONUSE

- The gas must be turned off at the liquid propane cylinder when the Weber® gas barbecue is not in use.

LOCATING YOUR BUILT-IN SIDE BURNER

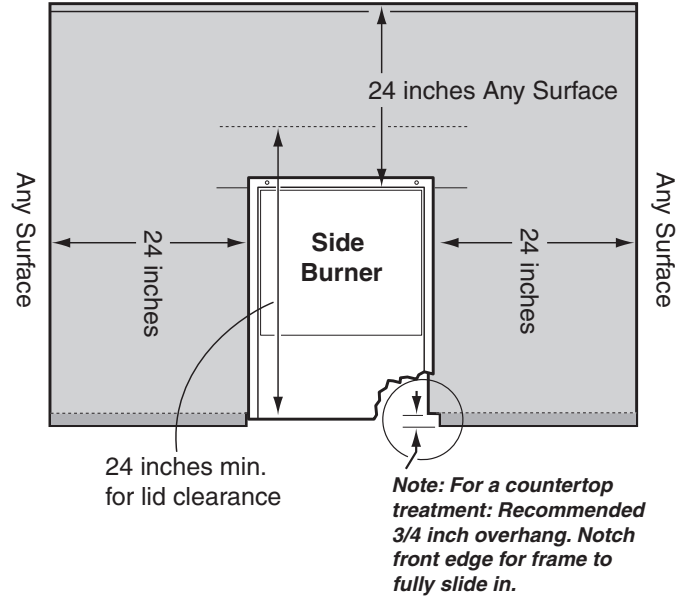
When determining a suitable location for your Built-In Side Burner installation, give attention to concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible. Never locate the Summit® Built-In Side Burner in a garage, breezeway, shed, under an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

CLEARANCE FROM COMBUSTIBLE SURFACES OR STRUCTURES

⚠ WARNING: Clearance from the outside walls of the sides and back of the LP Tank Cabinet must be a minimum of 24 inches any surface. Refer to “Typical Gas Supply Installation” before starting installation.

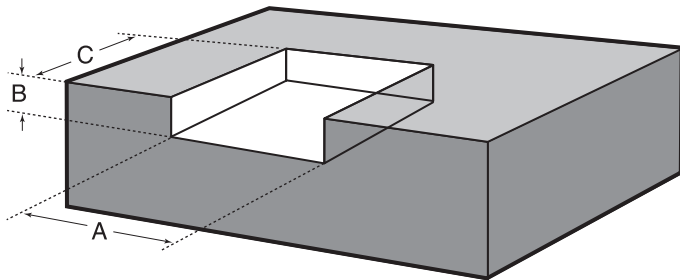
⚠ WARNING: The structure, “island” counter tops and adjacent work areas for the LP Tank Cabinet installation must be built from noncombustible materials only.

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



BUILT-IN STRUCTURE CUTOUT DIMENSIONS

All dimensions are to finished surfaces.



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

Side Burner		
	Cut out Dimensions	Tolerances
A	10 1/2"	+ 1/4" - 1/4"
B	3 3/4"	+ 1/4" - 1/4"
C	16 1/4"	+ 1/4" - 1/4"

BUILT-IN GAS LINE LOCATIONS

GENERAL CONSTRUCTION DETAILS

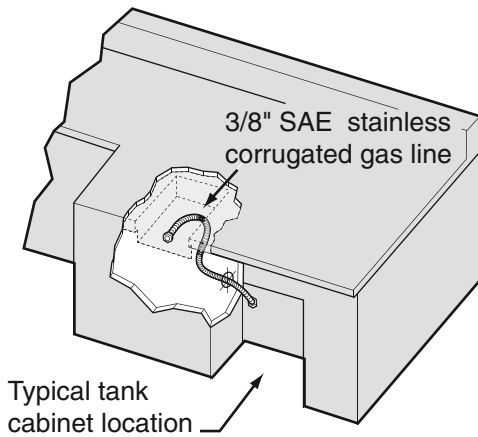
- Summit® Built-In side burner unit should be on site before construction begins.
- All dimensions have a tolerance of plus or minus +/- 1/4" inch.

Provide access for a corrugated gas line depending on the location of the side burner in relation to your main gas supply and regulator position.

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.

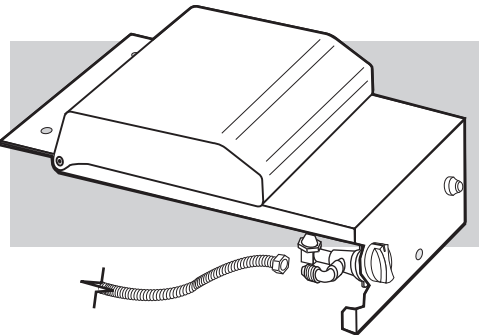
A 3/8 " inch stainless steel corrugated gas line should be used to connect the side burner to the regulator accessory coupling.

⚠WARNING: Do not use a rubber gas hose.



MOUNTING THE SIDE BURNER

Connect the corrugated gas line to the side burner valve located on the back right hand side of side burner.



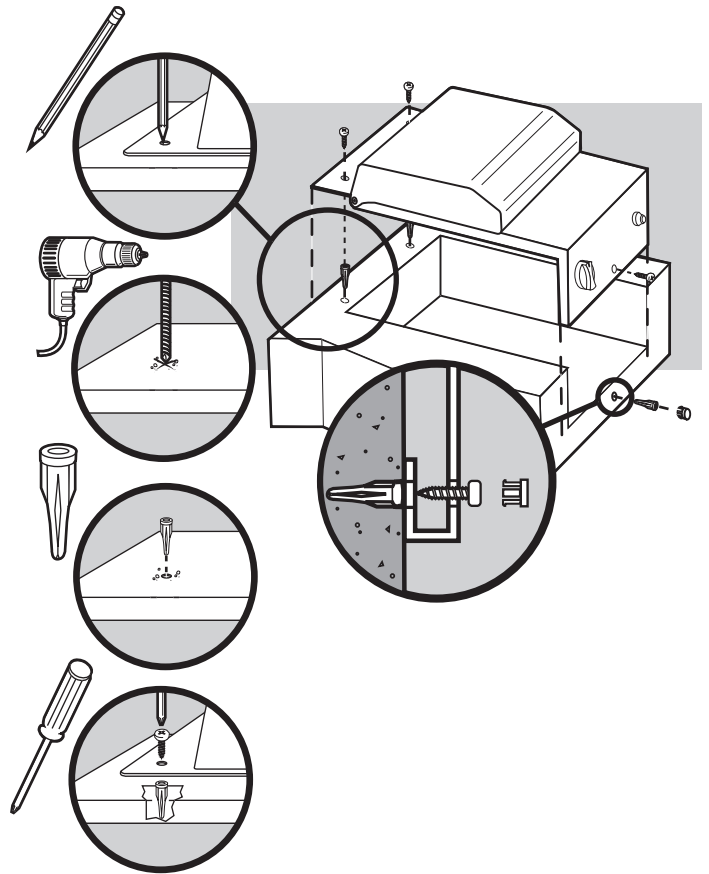
TEST CONNECTIONS

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of 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.

Be sure to secure the side burner unit with non corrosive screws anchored into the finished surface of the "island structure". Replace the plastic plug on the front mounting hole to conceal the screw once side burner is secure.



TYPICAL BULK PROPANE 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 the National Fuel Gas Code ANSI Z223.1/NFPA 54.

- This grill is designed to operate at 10.5 inches of water column pressure. An LP in line regulator may be necessary for this pressure.

⚠ 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 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.

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.

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	1.160	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

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.

TYPICAL 20 LP PROPANE GAS SUPPLY INSTALLATION

We strongly recommend that you use the Summit® Built-In Tank Cabinet (#21280) for installations using a 20 lb LP cylinder, mounted remotely in an “island” structure.

The Summit® Built-In Tank Cabinet is a CSA listed accessory for installing a remote mounted 20 lb LP cylinder, in an “island” structure. Summit® Built-In Tank Cabinet has a hose and regulator assembly and gas connections, for connecting a remote mounted LP cylinder to the Summit® Built-In gas grill. The hose and regulator is listed as a required part of the CSA listed Summit® Built-In gas grill.

The Summit® Built-In Tank Cabinet also meets the requirements for venting, tank retention and separation of the LP cylinder from a heat source as outlined in the ANSI Standard for Outdoor Cooking Gas Appliances, Z21.58/CSA 1.6 for LP enclosures.

The Summit® Built-In Tank Cabinet has its own installation guide.

If you do not use the Summit® Built-In Tank Cabinet, you need to hire a licensed contractor or licensed plumber and they need to follow the requirements described in the ANSI Standard for Outdoor Cooking Gas Appliances, Z21.58/CSA 1.6 for LP enclosures.

The requirements described in the Standard for Outdoor Cooking Gas Appliances, Z21.58/CSA 1.6, are as follows;

A remote enclosure for an LP gas cylinder shall be ventilated by openings at both the upper and lower levels of the cylinder. This shall be accomplished by one of the following:

- a). One side of the remote LP cylinder enclosure shall be completely open; or
- b). If the remote LP cylinder enclosure is designed to have four sides, a top and a bottom, ventilation is required for the remote LP cylinder enclosure;

- 1). There should be at least two ventilation openings, (a hole or group of holes, for the purpose of ventilation) in the sidewalls of the island structure. The openings should be located within 5 inches (127mm) of the top of the enclosure. The ventilation openings should be equally sized and spaced at a minimum of 90 degrees, and be unobstructed. The openings shall have a total free open area of not less than 20 square inches. (This relates to 1 square inch of ventilation area, per pound of stored fuel capacity).
- 2). Ventilation openings (a hole or group of holes, for the purpose of ventilation) should be provided at floor level. The ventilation openings should have a total free area of not less than 10 square inches. (This relates to 1/2 square inch of ventilation area, per pound of stored fuel capacity). There should be at least two ventilation openings if the ventilation openings at floor level are in the sidewall. The ventilation openings should be within 5 inches (127mm) of the floor. The ventilation openings should be of equal size and be spaced at a minimum of 90 degrees, and should be unobstructed.
- 3). The minimum size of the ventilation hole (s) should not be less than 1/4 inch.
- 4). The ventilation openings in the sidewalls should not allow venting into the empty or “hollow” area of the “island”. If a gas leak should occur or the LP cylinder should vent in the LP cylinder enclosure, the gas should not be allowed to vent or migrate into the empty or “hollow” area of the “island”. Ventilation openings in the sidewalls of the enclosure should only communicate with the outside of the “island” structure, so that the gas can dissipate outside of the “island” structure.
- c). If the remote LP cylinder enclosure has four sides, a top and a bottom, and is intended for installation in a built-in “island” enclosure;
 - 1). At least one ventilation opening (a hole or group of holes, for the purpose of ventilation) needs to be on one side of the enclosure that communicates with the outside of the “island” structure. If a gas leak should occur or the LP cylinder should vent in the LP cylinder enclosure, the gas should not be allowed to vent or migrate into the empty or “hollow” area of the “island”. Ventilation openings should only communicate with the outside of the “island” structure, so that the gas can dissipate outside of the “island” structure. The ventilation opening should be located within 5 inches (127mm) of the top of the enclosure, and should have a total free area of 20 square inches. (This relates to 1 square inch of ventilation area, per pound of stored fuel).
 - 2). At least one ventilation opening (a hole or group of holes, for the purpose of ventilation) needs to be on one side of the enclosure that communicates with the outside of the “island” structure, at the bottom. If a gas leak should occur or the LP cylinder should vent in the LP cylinder enclosure, the gas should not be allowed to vent or migrate into the empty or “hollow” area of the “island”. Ventilation openings should only communicate with the outside of the “island” structure, so that the gas can dissipate outside of the “island” structure. The ventilation opening should be located within 5 inches (127mm) of the bottom of the enclosure, and should have a total free area of 10 square inches. (This relates to 1/4 square inch of ventilation area, per pound of stored fuel).

- 3). The minimum size of the ventilation hole (s) should not be less than 1/4 inch.
- d). The remote LP cylinder enclosure should be constructed with non-combustible materials. The remote LP cylinder enclosure should isolate the LP cylinder from the burner compartment, so that it provides shielding from radiation, be a flame barrier and provide protection from foreign material such as hot drippings.
- e). There should be a minimum of 2 inches (50.8mm) between the ground and the floor of the remote LP cylinder enclosure.
- f). The LP cylinder valve should be readily accessible for hand operation. A door on the remote LP cylinder enclosure to gain access to the LP cylinder valve is acceptable, provided it is non-locking and can be opened without the use of tools.

If your licensed contractor or licensed plumber builds an LP cylinder enclosure following the guidelines in the ANSI Standard for Outdoor Cooking Gas Appliances, Z21.58 CSA 1.6, you need to order kit number (#21287), which will contain the hose and regulator assembly, mounting bracket for the regulator, connection fittings and LP tank bracket for retaining the LP cylinder that must be used with the Summit® Built-In gas grill. The hose and regulator in the kit (#21287) is listed as part of the CSA listed Summit® Built-In gas grill.

⚠ DANGER

Use of any other hose and regulator assembly could be dangerous, and may not provide adequate gas supply to the Summit® Built-In gas grill, and could result in a fire or an explosion causing serious bodily injury or death, and damage to property.

⚠ DANGER

Failure to use the Summit® Built-In Tank Cabinet for a 20 lb cylinder or failure to build a LP cylinder enclosure for a 20 lb cylinder following the requirements for ventilation, cylinder retention and separation of the LP cylinder from a heat source, listed in the ANSI Standard for Outdoor Cooking Gas Appliances, ANSI Z21.58 CSA 1.6, could be dangerous, and could result in a fire or an explosion causing serious bodily injury or death and damage to property.

If you do not follow the DANGER statements exactly, the Warranty on the Summit® Built-In gas grill will be voided.

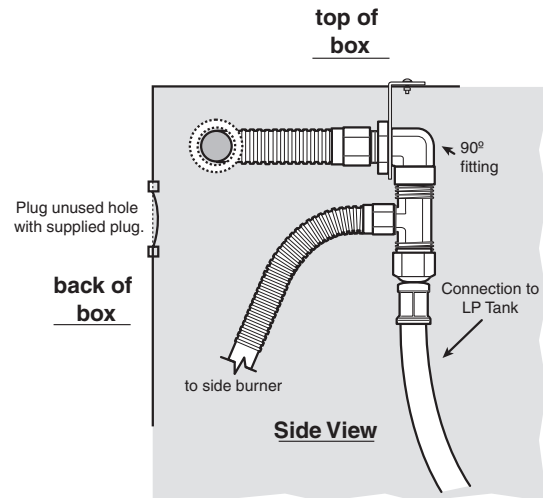
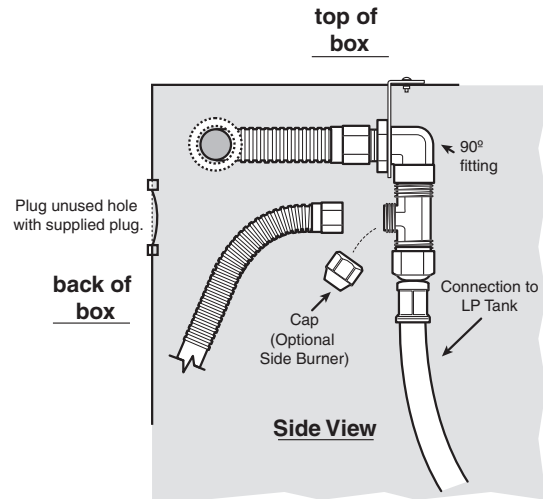
CONNECT GAS SUPPLY

- 1) Uncap the flare fitting from the optional side burner connection located inside the Summit® Built-In Tank Cabinet (#21280).

Note: We strongly recommend that you use the Summit® Built-In Tank Cabinet (#21280) for installations using a 20 lb LP cylinder, mounted remotely in an "island" structure.

If your, licensed contractor or licensed plumber, builds an LP cylinder enclosure following the guidelines in the ANSI Standard for Outdoor Cooking Gas Appliances, Z21.58 CSA 1.6, you need to order kit number (#21287).

- 2) Connect the corrugated gas line to the side burner Connection.



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 AS5601/AG601.

⚠ 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.

FILL LIQUID PROPANE CYLINDER

To fill, take the liquid propane cylinder and filler adapter to an RV center or look up gas-propane in the phone book for other sources of liquid propane gas.

⚠ WARNING: We recommend that your liquid propane cylinder be filled at an authorized liquid propane gas dealer by a qualified attendant, who fills the tank by weight.

IMPROPER FILLING IS DANGEROUS.

The liquid propane cylinder must be installed, transported and stored in an upright position, and should not be dropped or handled roughly. Never store or transport the liquid propane cylinder where temperatures can reach 125°F / 51°C (too hot to hold by hand – for example: do not leave the liquid propane cylinder in a car on a hot day). For full instructions on safe handling of liquid propane cylinders, see Section “Operating”.

IMPORTANT LP CYLINDER INFORMATION

Failure to follow these DANGER statements exactly may result in a fire causing death or serious injury.

⚠ DANGER

- ⚠ NEVER store a spare LP cylinder under or near this barbecue.
- ⚠ NEVER fill the tank beyond 80% full.

⚠ WARNING: Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

CHECK THAT ALL BURNER VALVES ARE OFF

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

CONNECTING THE LIQUID PROPANE CYLINDER

⚠ WARNING: Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.

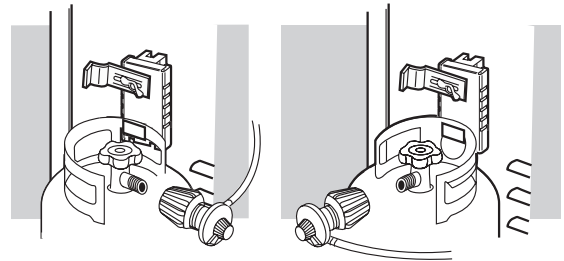
⚠ DANGER

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 flames will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

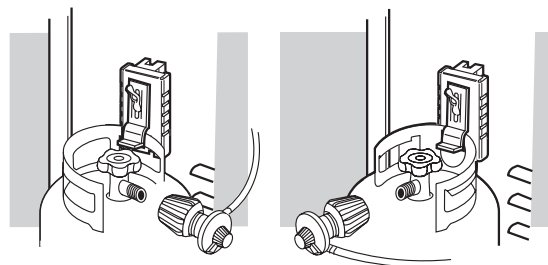
We utilize various LP tank manufacturers. Some of the tanks have differing top collar assemblies. (The top collar is the metal protective ring around the valve.) One series of tanks mount with the valve facing front. The other tanks mount with the valve facing away from the fuel scale. These types of tanks are illustrated below.

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

- 1) Turn the LP cylinder so the opening of the valve is either to the front, side or rear of the Weber® gas barbecue. Lift and hook the cylinder onto the fuel gauge.

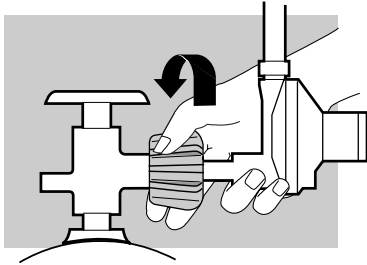


- 2) Loosen the cylinder lock wing nut. Swing the cylinder lock down. Tighten the wing nut.



To Connect the hose to the cylinder:

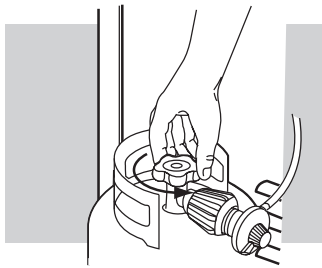
- 3) Remove the plastic dust cover from the valve.
- 4) Screw the regulator coupling onto the tank valve, clockwise, or to the right. Hand-tighten only.



Note: This connection tightens clockwise and will not allow gas to flow unless the connection is tight. The connection requires tightening by hand only.

⚠ WARNING: Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.

- 5) Mix soap and water.
- 6) Turn on the cylinder valve.



- 7) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.
If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution.
If leak does not stop, contact the Summit® Built-In Customer Service at 1-800-446-1071. Do not use the barbecue.
- 8) When leak checking is complete, turn gas supply OFF at the source and rinse connections with water.

CHECK FOR GAS LEAKS

After a period of nonuse, we recommend that you perform the following maintenance procedures for your safety.

⚠ WARNING: Check the hose before each use of the 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 Summit® authorized replacement hose. Contact the Summit® Built-In Customer Service at 1-800-446-1071.

- Inspect the burner for correct flame pattern. Clean if necessary, following the procedures outlined in the "General Maintenance" section of this manual.
- Check all gas fittings for 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.

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.

Make sure side burner is OFF.

To perform leak checks: open cylinder valve by turning the cylinder valve hand-wheel counterclockwise.

⚠ WARNING: Do not ignite burners when leak checking.

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.

Check:

- 1) Corrugated gas line-to-Accessory "T" Connection
- 2) Regulator-to-Cylinder connection.

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

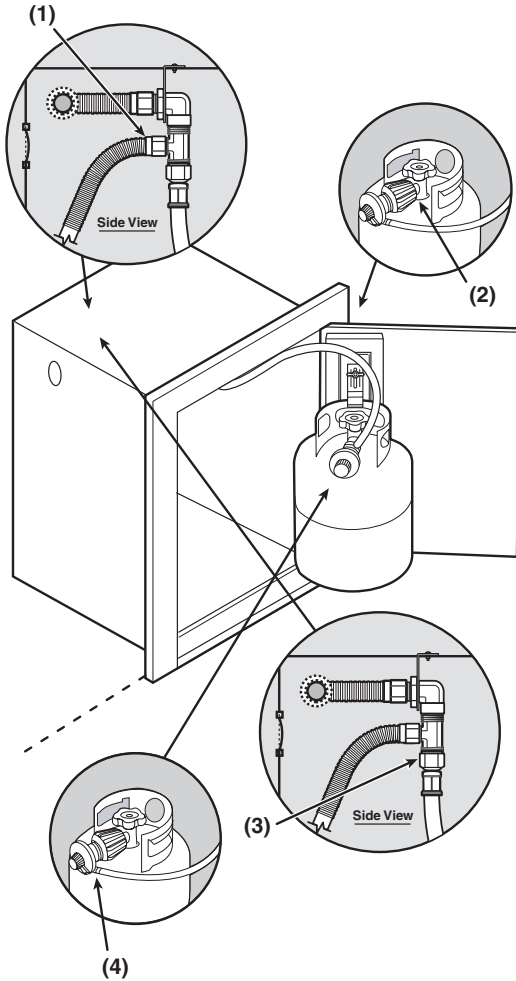
If a leak persists after re-tightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact Customer Service 1-800-446-1071.

Check:

- 3) "T" Connection-to-Hose connections.
- 4) The hose-to-Regulator connection.

⚠ WARNING: If there is a leak at connections (2,3, or 4), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact Customer Service 1-800-446-1071.

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



SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. You should be aware of this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- To fill, take the LP cylinder to an RV center, or look up "gas-propane" in the phone book for other sources of LP gas.

⚠ WARNING: We recommend that your LP cylinder be filled at an authorized LP gas dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.

⚠ WARNING: If you exchange your LP cylinder, make sure you get a similar tank in return. Your LP cylinder is equipped with a quick closing coupling or type 1 valve and an OPD (Overfilling Prevention Device). Other LP cylinders may not be compatible with your barbecue connection.

- Air must be removed from a new LP cylinder before the initial filling. Your LP dealer is equipped to do this.
- The LP cylinder must be installed, transported and stored in an upright position. LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 125° F (51.7° C) (too hot to hold by hand - for example: do not leave the LP cylinder in a car on a hot day).

Note - A refill will last about 20 hours of cooking time at normal use. The fuel scale will indicate the propane supply so you can refill before running out. You do not have to run out before you refill.

- Treat "empty" LP cylinders with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder.

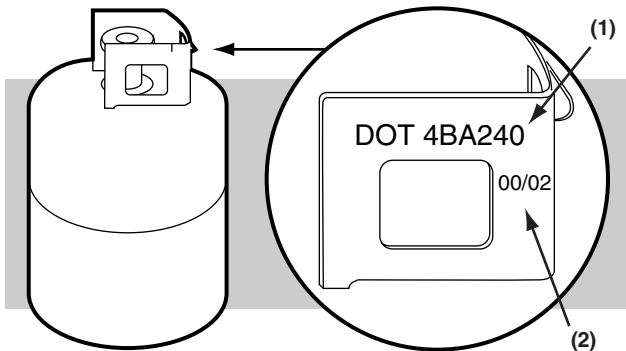
Always close the cylinder valve before disconnecting.

⚠ CAUTION: When transporting the LP cylinder make sure the plastic dust cover is in place over the valve. This will keep dust and dirt from the threaded portion of the valve.

- Do not use a damaged LP cylinder. Dented or rusty LP cylinders or LP cylinders with a damaged valve may be hazardous and should be replaced with a new one immediately.

LIQUID PROPANE (LP) CYLINDER(S)

- The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs etc.
- The LP cylinder and connections supplied with your Weber® gas barbecue have been designed and tested to meet government, American Gas Association, and Underwriters Laboratories requirements.



If you have questions about spare LP cylinders contact Customer Service at 1-800-446-1071.

- All LP tank supply systems must include a collar to protect the cylinder valve.
- The LP cylinder must be a 20-lb. size (18 1/4 inches high, 12 1/4 inches in diameter).
- The cylinder should be constructed and marked in accordance with the Specifications for LP - Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes or Transportation of Dangerous Goods; and Commission, as applicable.

SIDE BURNER LIGHTING INSTRUCTIONS**⚠ DANGER**

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

LIGHTING THE SIDE BURNER.

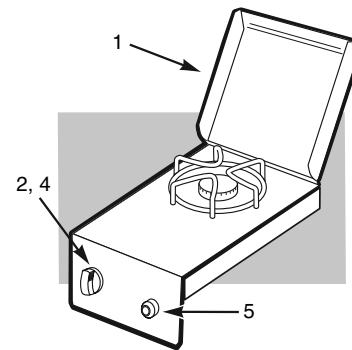
- 1) Open the side burner lid.
- 2) Check that the side burner valve is turned OFF. (Push knob in and turn clockwise to ensure that it is in the off position.)

⚠ WARNING: The burner control knob must be in the OFF position before turning on the liquid propane cylinder valve. If it is not in the OFF position, when you turn on the LP cylinder valve, the “excess gas flow control” feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP tank valve and burner control knobs. Then start over.

- 3) Turn the LP tank valve on (turn counter-clockwise).
- 4) Push in and turn the side burner control valve to START/HI.
- 5) Push igniter button and hold until burner ignites. You will hear the igniter sparking.

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

⚠ WARNING: If the side burner does not light:



- 1) Turn OFF the side burner control valve.
- 2) Wait 5 minutes to let the gas clear before you try again or try to light with a match.

TO EXTINGUISH

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

MANUALLY LIGHTING THE SIDE BURNER

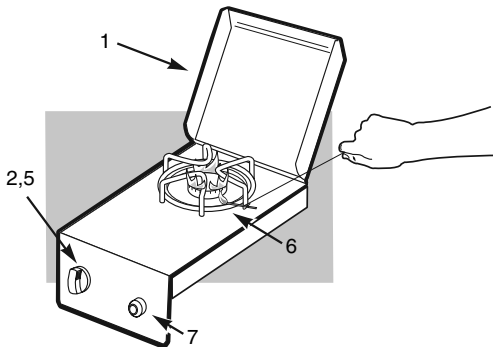
⚠ DANGER

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

- 1) Open the side burner lid.
- 2) Check that the side burner valve is turned OFF. (Push the knob down and turn clockwise to ensure that it is in the off position.)

⚠ **WARNING: The burner control knob must be in the OFF position before turning on the liquid propane cylinder valve. If it is not in the OFF position, when you turn on the LP cylinder valve, the “excess gas flow control” feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP tank valve and burner control knobs. Then start over.**

- 3) Turn the LP tank valve on (turn counter-clockwise).
- 4) Put match in a match holder and strike match.
- 5) Push down and turn the side burner control valve to START/Hi.
- 6) Hold match holder and lit match by right side of side burner.



- 7) Push igniter button and hold until burner ignites. You will hear the igniter sparking.

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

⚠ **WARNING: If the side burner does not light:**

- 1) Turn OFF the side burner control valve.
- 2) Wait 5 minutes to let the gas clear before you try again or try to light with a match.

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.

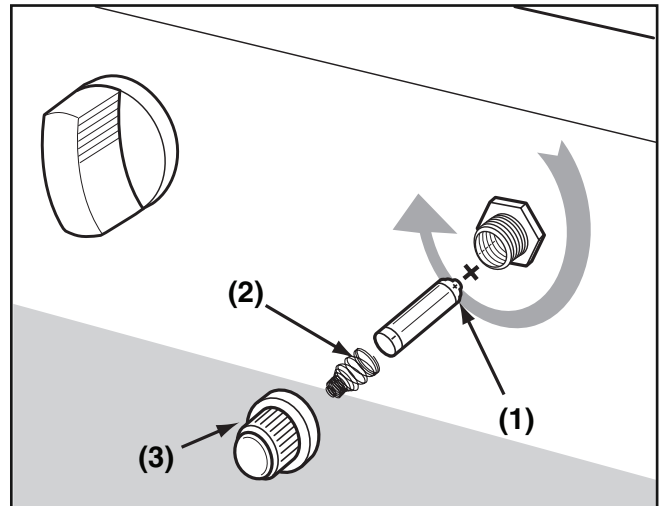
- Check that both ignition wires(1,2) are attached properly.
- Check that the Crossover® ignition button is activating.
- You should hear the igniter sparking.

If the Crossover® ignition system still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

REPLACE IGNITER BATTERIES

Parts required: 1 AA alkaline battery per igniter.

Unscrew igniter button from front 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 inward as shown in illustration. Replace spring contact (2) and screw igniter button (3) back onto battery compartment.

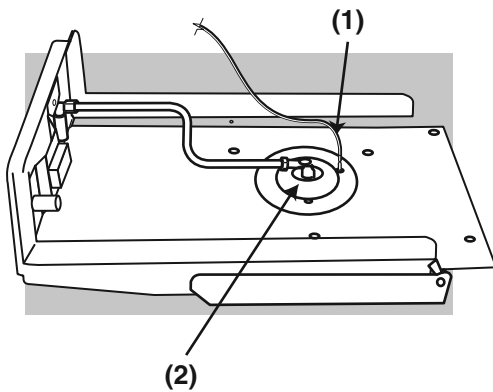


PROBLEM	CHECK	CURE
Side Burner does not light.	Is gas supply off? The excess flow safety device, which is part of the barbecue to cylinder connection, may have activated.	Turn supply on. To reset the excess flow safety device turn all burner control knobs and the cylinder valve OFF. Disconnect the regulator from the cylinder. Turn burner control knobs to HIGH. Wait at least 1 minute. Turn burner control knobs OFF. Reconnect the regulator to the cylinder. Turn cylinder valve on slowly. Refer to "Lighting Instructions".
Flame is low in HIGH position	Is the fuel hose bent or kinked?	Straighten hose.
Push button ignition does not work.	Does burner light with a match?	If match lights burner, check igniter (see below).
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 .		

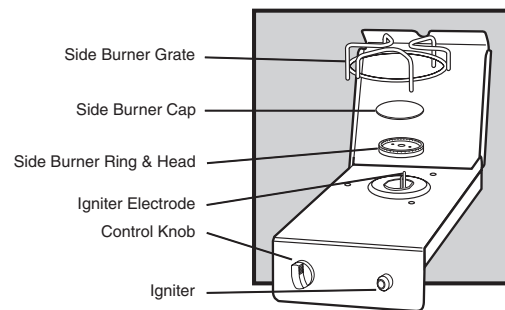
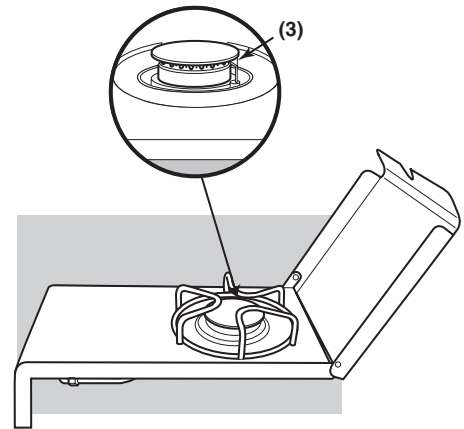
SIDE BURNER MAINTENANCE

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

- 1) Igniter Wire
- 2) Burner



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



⚠ 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.



WEBER-STEPHEN PRODUCTS CO.
www.weber.com

©2003 The following trademarks are registered in the name of Weber-Stephen Products Co., an Illinois corporation, located at 200 East Daniels Road, Palatine, Illinois 60067 U.S.A. Australia; Smokey Joe, Weber, Kettle Silhouette®, Genesis, Austria; Kettle Silhouette®, Smokey Joe, Weber, Benelux; Kettle Silhouette®, Smokey Joe, Weber, Compact Grill Configuration, Botswana; Weber, Canada; Smokey Joe, Genesis, China; Kettle Silhouette®, Denmark; Kettle Silhouette®, Smokey Joe, Weber, Finland; Smokey Joe, France; Kettle Silhouette®, Smokey Joe, Weber, One-Touch, Germany; Smokey Joe, Weber, One-Touch, Greece; Smokey Joe, Ireland; Kettle Silhouette®, Smokey Joe, Italy; Smokey Joe, Weber, Japan; Smokey Joe, Weber, Korea; Smokey Joe, Weber, New Zealand; Weber, Smokey Joe, Nigeria; Weber, Norway; Smokey Joe, Weber, Portugal; Weber, South Africa: Smokey Joe, Weber, Kettle Configuration, Spain; Smokey Joe, Weber, Sweden; Kettle Silhouette®, Smokey Joe, Switzerland; Kettle Silhouette®, Smokey Joe, Weber, United Kingdom; Smokey Joe, Weber, Weber One-Touch, U.S.A.; Kettle Configuration, Kettle Silhouette®, Smokey Joe, Weber, One-Touch, Firespice, Go-Anywhere, U.S.A.; Kettle Configuration, Kettle Silhouette, Genesis, Flavorizer, Crossover, Flamgo, Performer, Rapidfire, Tuck 'N Carry, Jumbo Joe, Bar-B-Kettle, Master-Touch, Spirit, Grill Out, Summit, Platinum, 1-800-Grill-Out, Ranch, Matchless Flame, Zimbabwe; Weber, Kettle Configuration, Kettle Silhouette®.