SUMMIT

BUILT-IN GAS GRILL
SB38 S

NG Owner's Manual

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Register your gas grill and receive special content to make you the ultimate backyard hero.
Scan the QR Code or register online at weber.registria.com



Keep this Owner's Manual for future reference, thoroughly read through it, and if you have any questions please contact us today.

FEATURES OF THIS GRILL

To access complete user information, scan the QR Code and enter your serial number, or browse online at weber.com/literature-online.

Serial Number

Write your grill's serial number in the box above for future reference.
The serial number is on the grill's data label.

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Important Safety Information

DANGER, WARNING, and CAUTION statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.

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

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

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

USE OUTDOORS ONLY.

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE (GRILL).

NOTICE TO INSTALLER: These instructions must be left with the consumer.

NOTICE TO CONSUMER: Retain these instructions for future reference.

⚠ DANGER

If you smell gas:

- **Shut off gas to the appliance (grill).**
- **Extinguish any open flame.**
- **Open lid.**
- **If odor continues, keep away from the appliance (grill) and immediately call your gas supplier or your fire department.**

⚠ WARNING

- **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this (grill) or any other appliance.**
- **An LP cylinder (tank) not connected for use shall not be stored in the vicinity of this (grill) or any other appliance.**

Installation and Assembly

⚠ DANGER: This grill is not intended to be installed in or on recreational vehicles or boats.

⚠ WARNING: Do not use this grill unless all parts are in place and the grill was properly assembled according to the assembly instructions.

⚠ WARNING: Do not modify the appliance (grill). 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 unsafe and will void your warranty.

- **WE RECOMMEND THAT THE INSTALLATION OF THIS NATURAL GAS GRILL BE PERFORMED BY A PROFESSIONAL.**
- Confirm that the branch supply line from the house to the grill is properly installed before using the grill.
- In the United States, installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling Code, B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, as applicable.
- In Canada, the installation of this grill must comply with local codes and/or the latest edition of Standard CAN/CSA-B149.2 (Propane Storage and Handling Code). These instructions, while generally acceptable, do not necessarily comply with the Canadian installation codes, particularly with piping above and below ground.
- In Mexico, if there are local codes that apply to portable gas appliances, you must comply with the latest edition of Official Mexican Standard (NOM).
- If an external electrical source is utilized (such as a rotisserie) it must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part 1, CSA C22.1.

Operation

⚠ DANGER: 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.

- An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breeze-way, or at right angles to each other; all openings must be permanently open; sliding door, garage doors, windows, or screened openings are not considered as permanent openings.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that included an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- For Built-in outdoor cooking gas appliances:
  If appliance is installed under overhead combustible construction, the appliance must be installed in conjunction with a suitable UL 710- or ULC S646- approved heavy duty vent hood only. The vent hood must be in operation when the grill is in use.
- The minimum ambient operating temperature for safe use of the appliance shall be 0° F (-17° C).

⚠ DANGER: Do not use the grill in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, trucks, station wagons, mini-vans, sport utility vehicles, recreational vehicles, and boats.

⚠ DANGER: Do not use the grill within 24 inches (61 cm) of combustible materials. This includes the top, bottom, back and sides of the grill.

⚠ DANGER: Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.

⚠ DANGER: This appliance (grill) must be kept away from flammable materials during use.

⚠ DANGER: Do not put a grill cover or anything flammable on, or in the storage area under the grill while it is in operation or is hot.

⚠ **DANGER: Should a grease fire occur, turn off all burners and leave lid closed until fire is out.**

⚠ **WARNING: Accessible parts may be very hot. Keep young children away.**

⚠ **WARNING: 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.**

⚠ **WARNING: Never leave the grill unattended during pre-heating or use. Exercise caution when using this grill. The entire cookbox gets hot when in use.**

⚠ **WARNING: Do not move the appliance (grill) during use.**

⚠ **WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.**

⚠ **CAUTION: This product has been safety-tested and is only certified for use in a specific country. Refer to country designation located on outside of box.**

- Do not use charcoal or lava rock in the grill.
- This natural gas grill is factory built to operate using natural gas only. Never attempt to operate your grill on gases other than the type specified on the grill rating plates.

Storage and/or Nonuse

⚠ **WARNING: Turn off the gas at the natural gas supply valve when the grill in not in use.**

⚠ **WARNING: After a period of storage and/or nonuse, the grill should be checked for gas leaks and burner obstructions before use.**

- Storage of the grill indoors is permissible only if the grill is disconnected from the gas supply.

California Proposition 65

⚠ **WARNING: Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.**

⚠ **PROPOSITION 65 WARNING:** Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects, or other reproductive harm. *Wash hands after handling this product.*

Electrical Supply

⚠ **WARNING: This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**

⚠ **WARNING: Children should be supervised to ensure that they do not play with the appliance.**

⚠ **WARNING: Only use the power supply unit provided with this appliance.**

⚠ **WARNING: This appliance incorporates an earth connection for fuctional purposes only.**

⚠ **WARNING: To protect against risk of electric shock, do not immerse cord or plugs in water or other liquid.**

⚠ **WARNING: Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.**

⚠ **WARNING: Do not opperate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.**

⚠ **WARNING: Do not let the cord hang over the edge of a table or touch hot surfaces.**

⚠ **WARNING: Do not use an outdoor cooking gas appliance for purposes other than intended.**

⚠ **WARNING: When connecting, first connect the plug to the outdoor cooking gas appliance then plug appliance into the outlet.**

⚠ **WARNING: Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.**

⚠ **WARNING: Never remove the grounding plug or use with an adapter of 2 prongs.**

⚠ **WARNING: Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.**

- Do not connect two or more extension cords together.

Limited Warranty

Thank you for purchasing a WEBER product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 ("WEBER") prides itself on delivering a safe, durable, and reliable product.
This is WEBER's Limited Warranty (" 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. 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 LIMITED 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) ("Owner"), 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 Manual, normal wear and tear excluded . (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com.) WEBER agrees within the framework of this warranty to repair or replace the part that is defective in material or workmanship subject to the 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.
WEBER stands by its products and is happy to provide you with the Warranty described for material defects in the grill or its relevant components, normal wear and tear excepted.

- 'Normal wear and tear' includes cosmetic and other immaterial deterioration that may come with ownership of your grill over time, such as surface rust, dents / scratches, etc.

However, WEBER will honor this Warranty for the grill or its relevant components where damage or dysfunction results from a material defect.

- 'Material defect' includes rust through or burn through of certain parts, or other damage or failure inhibiting your ability to safely / properly use your grill.

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. 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. If you have not had time to register your grill before calling for Warranty service, please have the following information available when you do call:
Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue
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 Manual, 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 Manual.

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 by owner.
When you contact Customer Service, please have the following information available:
Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue

This WARRANTY lapses if there are damages, deteriorations, discolorations, 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.
- Acid rain and other environmental factors.

Using third party parts will not void this Warranty. However, any parts that are used and/or installed on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. In addition, any damages that result from the use and/or installation of parts on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. Any conversion of a gas grill not authorized by WEBER and performed by a WEBER authorized service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

Cookbox:
15 years, no rust through/burn through
(2 years paint excluding fading or discoloration)

Lid assembly:
15 years, no rust through/burn through
(2 years paint excluding fading or discoloration)

Burners:
10 years, no rust through/burn through

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

Stainless steel FLAVORIZER BARS:
10 years, no rust through/burn through

Electronics and WEBER CONNECT Components:
3 years

All remaining parts:
5 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 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 MANUAL.
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.

Weber-Stephen Products LLC
Customer Service Center
1415 S. Roselle Road
Palatine, IL 60067
U.S.A.

For replacement parts, call:
1-800-446-1071

Important Information about Natural Gas & Gas Connections

What is Natural Gas?

Natural gas (NG) is a combustible, gaseous mixture of simple hydrocarbon compounds, usually found in deep underground reservoirs formed by porous rock. It is a fossil fuel composed almost entirely of methane. Natural gas is delivered by your local utility through an underground pipeline system.

General Specifications

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 Z 223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code. WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

- This grill is designed to operate at 4.0" of water column pressure (0.144365 psi).
- The quick-disconnect fitting can be installed horizontally or pointing downward, but never pointing upward. Installing it with the open end pointing upward can result in water and debris collecting in the quick-disconnect fitting.
- The dust covers (plastic plugs supplied with your grill) help keep the open ends of the quick-disconnect fitting clean while disconnected.
- A manual shut-off valve must be installed outdoors, and be accessible.
- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- Pipe compound that is resistant to the action of natural gas should be used when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

Gas Line Piping

- If the length of the line required does not exceed 50 feet, use a ⅝" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062"; 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.

Hose Requirements

- The grill is equipped with a model specific hose that was attached during the manufacturing process. This specific hose must be used for proper performance.
- If the hose becomes worn or damaged, contact the Customer Service Representative in your area using the contact information on our website.

Pressure Testing the Gas Supply

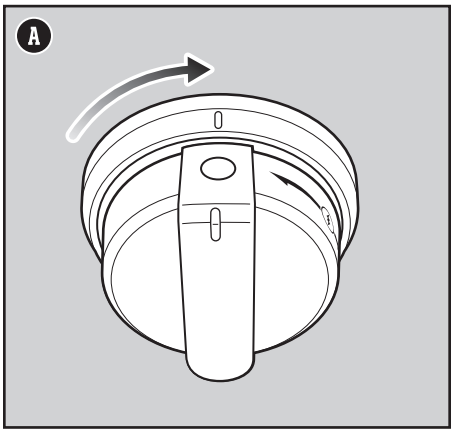
- Disconnect the gas grill when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).
- Turn off the gas grill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

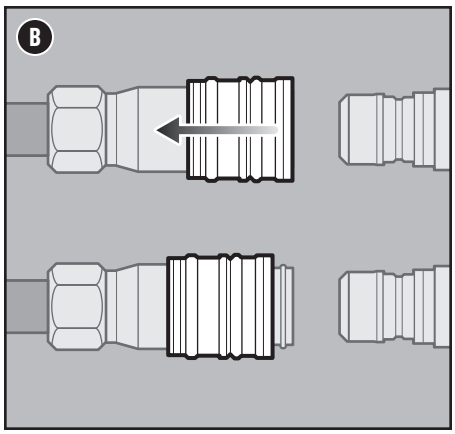
Hose Connection

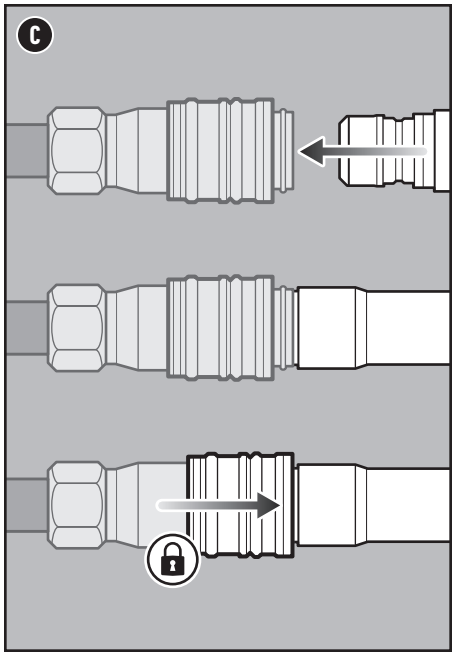
Connect the Hose to the Gas Supply

A quick-disconnect fitting connects your grill to the gas supply. Gas will not flow unless the quick-disconnect is properly engaged.

1) Check that all burner control knobs are in the off ○ position. Check by pushing in and turning knobs clockwise **(A)**.
2) Starting from inside the cabinet, route the flexible gas hose out of the opening in the rear panel **(B)**.
3) Slide the collar of the quick-disconnect back **(C)**.
4) Push male fitting of the hose into the quick-disconnect and maintain pressure. Slide the collar closed **(D)**. If it does not engage or lock, repeat procedure. Proceed to "CHECKING FOR GAS LEAKS".







Typical NG Grill Pipe Installation

INSIDE HOUSE

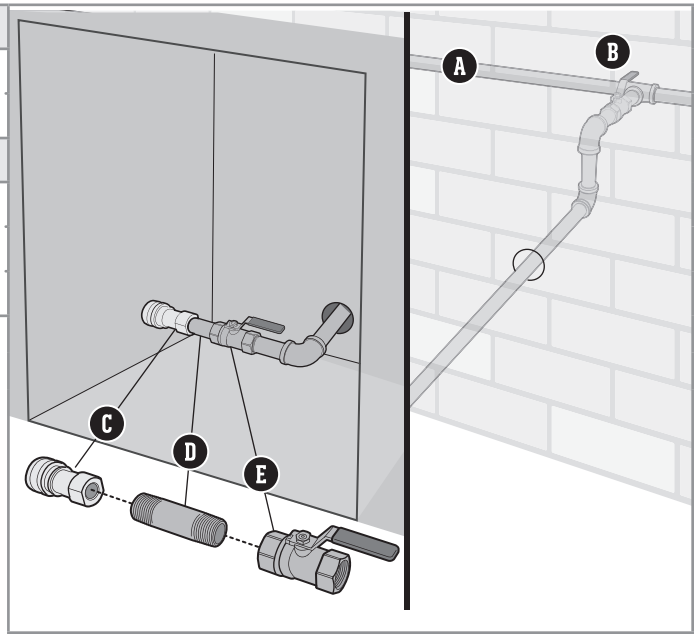
- **A** Gas supply
- **B** Shutoff

OUTSIDE HOUSE

- **C** 1/2" Quick-disconnect
- **D** 1/2" pipe nipple
- **E** Locking shutoff

Local codes may require different installations.

Flare fittings should never be used.



⚠ **DANGER: Do not line the slide-out grease tray or cookbox with aluminum foil.**

⚠ **DANGER: Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.**

⚠ **WARNING: Use caution when removing catch pan and disposing of hot grease.**

⚠ **WARNING: Use heat-resistant barbecue mitts or gloves when operating grill.**

⚠ **WARNING: 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.**

⚠ **WARNING: Keep ventilation openings around tank clear and free of debris.**

⚠ **WARNING: Keep any electrical supply cord and the fuel supply cord away from heated surfaces.**

Leak Checking

What is a Leak Check?

Once the hose is properly connected, it is necessary to perform a leak check. A leak check is a reliable way to verify that gas is not escaping after you connect the hose to the gas supply. The fuel system in your grill features factory-made connections that have been thoroughly checked for gas leaks and the burners have been flame-tested.
WEBER recommends performing a thorough leak check after assembly, as well as annually. The following fittings should be tested:

- Where the gas hose connects to the gas supply.
- Where the gas hose connects to the bulkhead.
- Where the bulkhead connects to the corrugated gas line.

Checking for Gas Leaks

1) Wet fittings **(A)** with a soap and water solution, using a spray bottle, brush or rag. 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.
2) Turn the gas supply valve on.
3) If bubbles appear there is a leak:
   a) If the leak is at the gas supply **(B)**. Turn off the gas. DO NOT OPERATE THE GRILL.
   b) If the leak is at any fittings indicated in illustration **(C)**, re-tighten fitting with a wrench and recheck for leaks with soap and water solution. If leak persists, turn off the gas. DO NOT OPERATE THE GRILL.
   c) If the leak is at any fittings indicated in illustration **(D)**, turn off the gas. DO NOT OPERATE THE GRILL.

   If a leak is present, contact the Customer Service Representative in your area using the contact information on our website.
4) If bubbles do not appear, leak checking is complete. Turn gas supply valve off and 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.

Disconnect the Hose from the Gas Supply

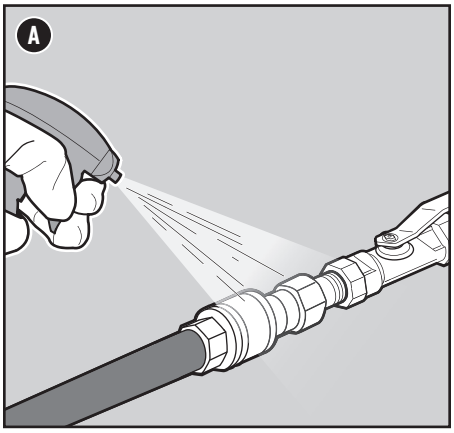
1) Slide the collar back and pull out the plug. This automatically shuts off the gas.

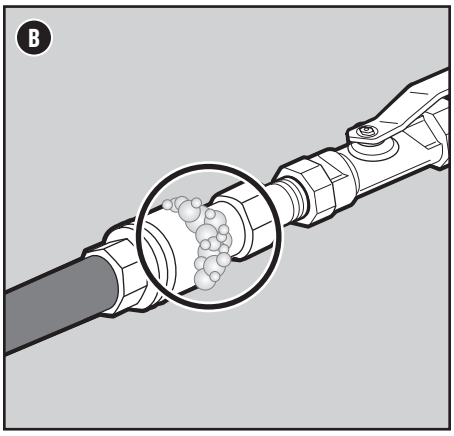
⚠ DANGER: Do not use a flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks.

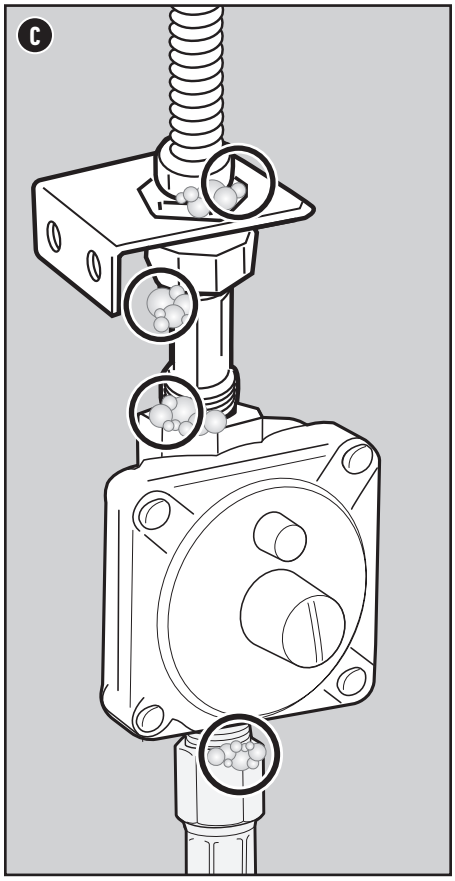
⚠ DANGER: Leaking gas may cause a fire or explosion.

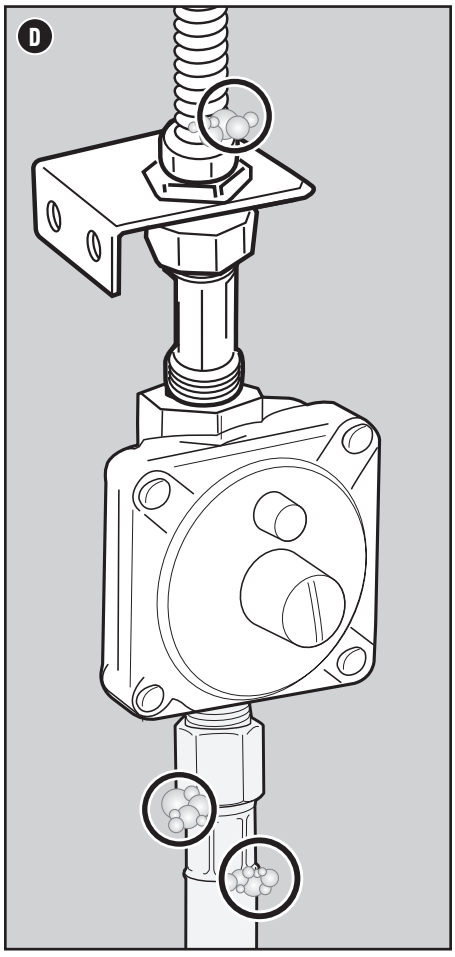
⚠ DANGER: Do not operate the grill if there is a gas leak present.

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





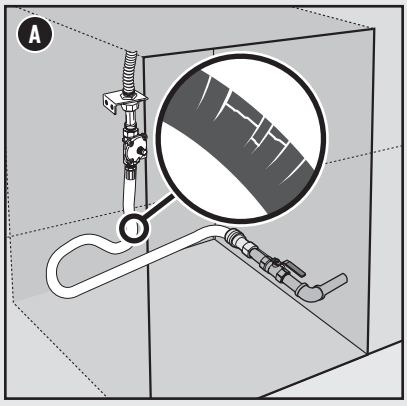




Inspect the Hose

Routine inspection of the hose is necessary.

1) Confirm that the grill is off and cool.
2) Check hose for any signs of cracking, abrasions, or cuts **(A)**. If the hose is found to be damaged in any way, do not use the grill.



⚠ WARNING: If the hose is found to be damaged in any way, do not use the grill. Replace using only WEBER authorized replacement hose.

Igniting the Main Burners

Using the One-Handed Ignition to Ignite the Main Burners

Each control knob operates an individual burner, and each burner ignites independently. Ignite the main burners starting from left to right. All burners should be lit for preheating, however, all burners do not have to be lit while grilling.

1) Open the grill lid **(A)**.
2) Check that all burner control knobs (including side burner control knob) are in the off ○ position. Check by pushing in and turning knobs clockwise.
3) Turn the gas supply valve on **(B)**.
4) Begin with the burner furthest to the left. Push the burner control knob in and slowly turn it counterclockwise toward the ignite ⚡ position until you hear ticking **(C)**. Once ticking starts, hold the knob in that position for 1-2 seconds and then slowly continue turning counterclockwise. The burner should ignite before the high 🔥 position **(D)**.
5) Check that the burner is lit by looking through the cooking grates and through the cutout in the FLAVORIZER bar.
6) If the burner does not ignite within 4 seconds, turn burner control knob to the off ○ position and wait five minutes to allow the gas to clear before attempting to light the burner again.
7) If the burner ignites, repeat steps 4 through 5 to ignite the remaining main burners.

Should the burners fail to ignite using the electronic ignition, refer to the TROUBLESHOOTING section. There you will find instructions on igniting the grill with a match to help determine the exact problem.

Preheat the Grill

Preheating the grill is critical to successful grilling. Preheating helps to prevent food from sticking to the grate and gets the grate hot enough to sear properly. It also burns off residue of a previously cooked meal.

1) Open the grill lid.
2) Ignite your grill according to the ignition instructions in this Owner's Manual.
3) Close lid.
4) Preheat the grill with all burners on the high 🔥 position for 15 minutes **(D)**.

To Extinguish Main Burners

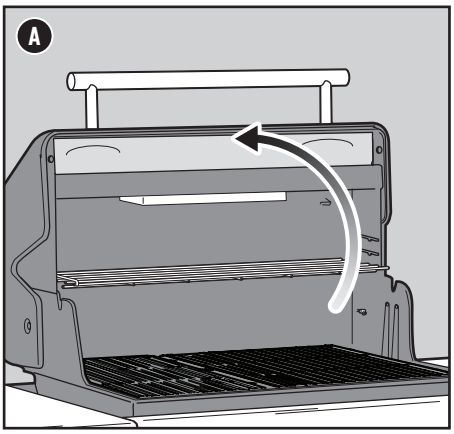
1) Push each burner control knob in and then turn clockwise all the way to the off ○ position.
2) Turn gas supply valve off.

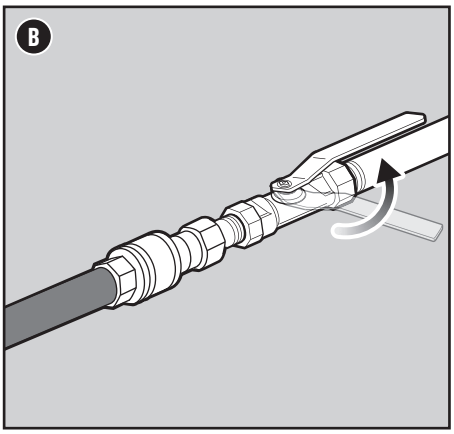
⚠ WARNING: Open lid during ignition.

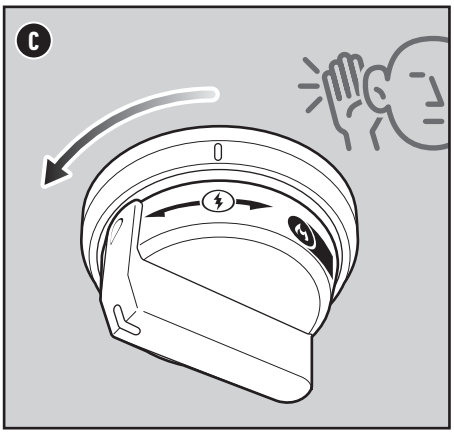
⚠ WARNING: Do not lean over open grill while igniting or cooking.

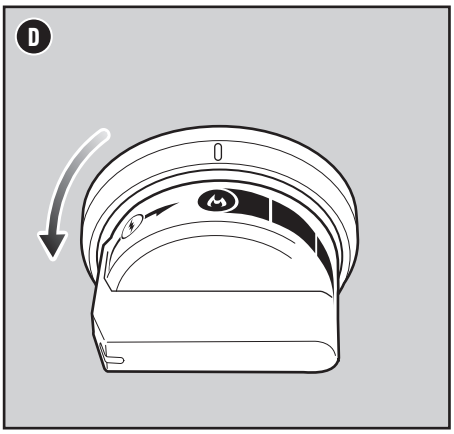
⚠ WARNING: Each burner must be ignited individually by pushing the electronic ignition button.

⚠ WARNING: If ignition does not occur within four seconds of attempting to light the first burner, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.









Using the Top-Down Infrared Broiler

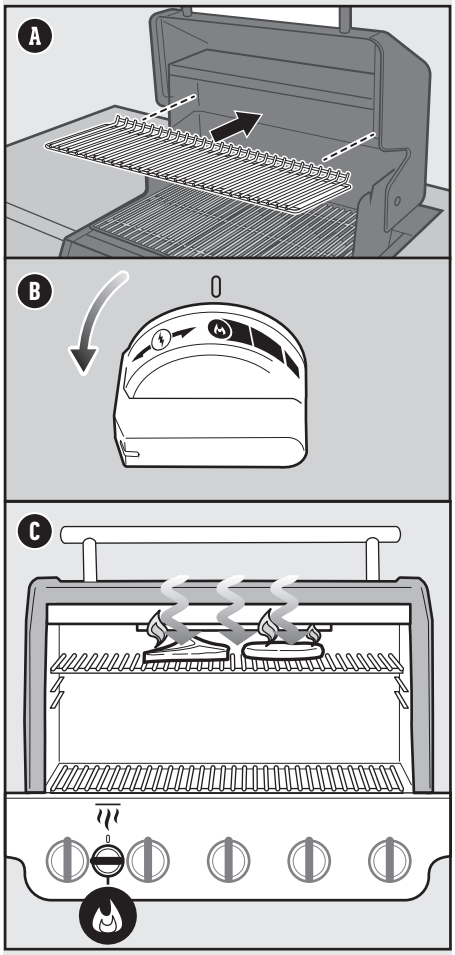
Top-down infrared broiler directs blazing high heat onto the top of meat, searing the surface evenly and creating an edge-toedge caramelized crust with juicy insides. As the heat comes from above, grease flows downward, minimizing flare ups. The broiler is thoughtfully sized to fit two New York strip or four filet mignon steaks perfectly, and the cooking grate below it adjusts to accommodate larger cuts of meat, casseroles, créme brûlée, and more.

1) Open the lid. Using heat-resistant barbecue gloves, adjust the level of the upper cooking surface to one of the three positions **(A)**.
2) Push in the infrared broiler control knob. Slowly turn it counterclockwise toward the ignite ⚡ position until you hear ticking. Once ticking starts, hold the knob in that position for 1-2 seconds. Continue turning knob counterclockwise, stopping halfway between the ignite and high heat 🔥 position **(B)**. **Hold down** the knob in this position for 20 – 30 seconds as the burner ignites and establishes a continuous flow of gas across the surface of the infrared broiler. Once the infrared broiler is glowing orange, then it is ignited. Now turn the control knob to desired heat level and release the knob.
3) Keep the lid open while using the infrared broiler in the high heat setting for searing **(C)**. Use the infrared broiler on the low heat setting for rotisserie/keep warm.

Note: Always keep the lid OPEN while using the infrared broiler on the high heat setting, and turn food frequently for even searing. Infrared broiler performance could be sub-optimal while using the infrared broiler and main burners simultaneously.

To Extinguish Infrared Broiler

1) Push the control knob in and then turn clockwise all the way to the off ○ position.



Control Knob Settings



Operating the Rotisserie

Preparing the Grill

Prepare grill for rotisserie cooking by removing the warming rack and removing cooking grates. RECOMMENDATION: Place a fresh foil pan (sold separately) directly under food on top of the FLAVORIZER BARS **(A)**.

NOTE: Set up the rotisserie with food before igniting the infrared broiler.

1) Confirm the rotisserie motor bracket is secured to the side of the cookbox **(B)**. Slide rotisserie motor onto the bracket **(C)**. Plug power cord into power source.
2) To prepare the rotisserie for food, slide one spit fork into the rotisserie shaft **(D)**. Push the rotisserie shaft through the center of the food. Slide the second spit fork into the shaft and insert the tines of both spit forks into the food. The food should be centered on the shaft. Securely tighten both spit fork screws.
3) Insert the pointed end of the rotisserie shaft into the motor. Lower the rotisserie spit into the grooves on the cookbox **(E)**.
4) Set infrared broiler on the low heat setting.
5) Switch on the motor and close the lid.

Cooking Tips

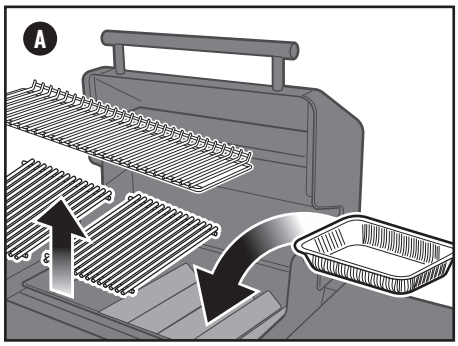
- Before cooking, make sure that the food is centered and able to rotate. If food is too heavy or irregular in shape, it may not rotate well and should not be cooked using the rotisserie. In such cases, use the indirect method of cooking on the grill.
- Truss meat or poultry with string, if necessary, to make the shape as uniform as possible before putting it on the spit.

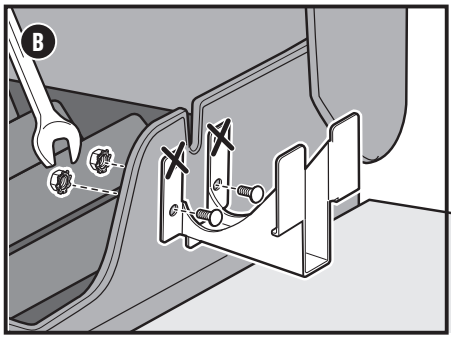
Use and Care

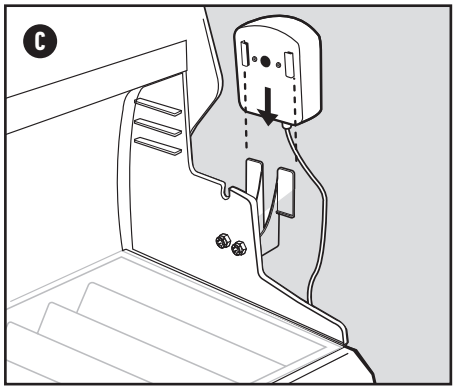
- Unplug the motor from outlet when not in use, or before cleaning.
- Use a soft cloth to clean the rotisserie motor. Do not use any chemicals or abrasive cleaners.
- Do not submerge motor, cord, or plug in water or other liquid.
- Hand wash spit and forks using mild dish detergent and then dry using soft cloth.
- When not in use, unplug the motor from outlet, remove from the grill and store in a dry place out of the reach of children.

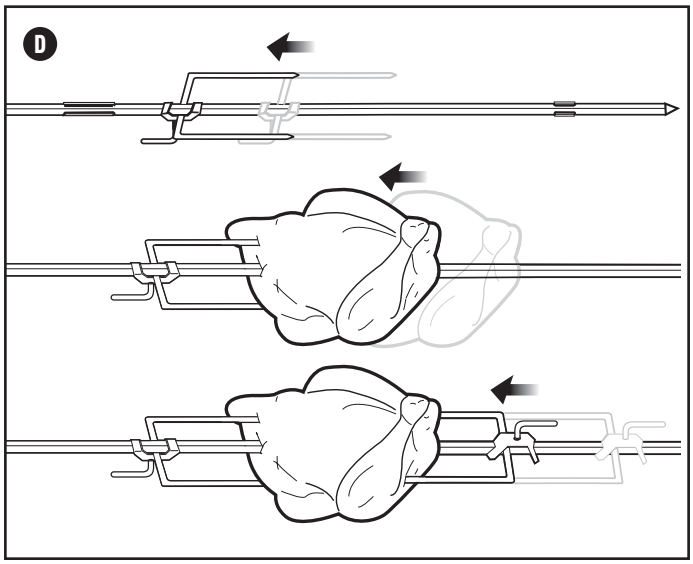
Rotisserie Fork Storage

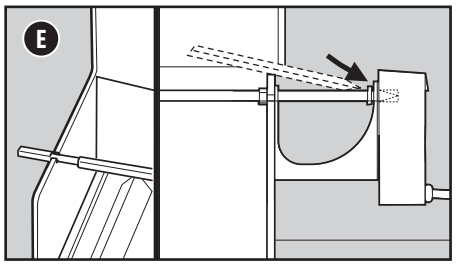
1) Remove forks from rotisserie spit.
2) Store rotisserie forks by placing them on the hooks located within the grill cabinet **(F)**.

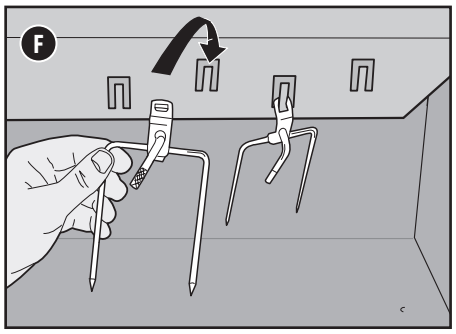








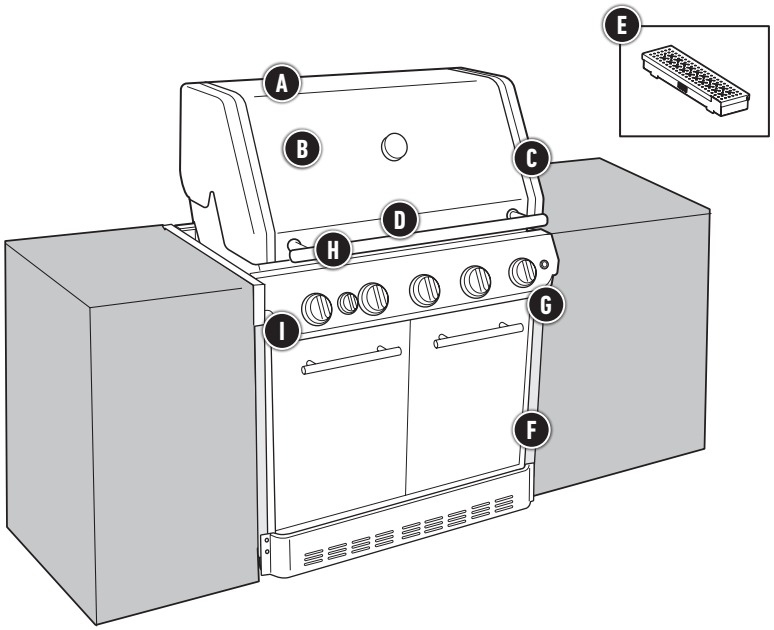




⚠ CAUTION: Inspect power cord before each use. If cord is damaged, do not use. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

⚠WARNING: Use heat-resistant grilling mitts or gloves when operating grill.

SUMMIT FEATURES



A Top-Down Infrared Broiler

The Top-Down Infrared Broiler caramelizes steaks edge-to-edge

B Top Cooking Grate

Use it when you need a secondary cooking surface. Adjust the level of the upper cooking surface to one of the three positions to accommodate larger cuts of meat, casseroles, créme brûlée, and more.

C Integrated Rotisserie

Heavy-duty, integrated rotisserie fits multiple chickens.

D WEBER CRAFTED Outdoor Kitchen Collection Cooking Grates and Frame

Your grill is Outdoor Kitchen Collection Ready with the included cooking grates and frame. Additional Outdoor Kitchen Collection accessories sold seperately.

E Stainless-Steel Smoker Box

Large, stainless-steel smoker box adds wood-smoked flavor.

F Soft-Close Cabinet Doors

Soft-close cabinet doors with premium stainless-steel handles close effortlessly and quietly.

G Premium Metal Knobs with Backlit Lighting

Premium metal knobs, with a refined bladed design and elegant backlit LED lighting cast a warm glow on nighttime grilling and gatherings.

H NIGHTVISION LED Lighting

NIGHTVISION lighting illuminates entire grilling surface when lid is lifted.

I One-Handed Ignition

One-handed ignition for simple, press and turn lighting.

HIGH PERFORMANCE GRILLING

The high performance grilling system sets the standard in the world of gas grilling, and lands Weber in a class of its own. This powerful grilling system is based on over 65 years of grilling experience, culinary expertise, and most importantly, the wants and needs of the people who matter most – our grilling community. Each component was uniquely designed for ease-of-use and to provide an unequaled satisfaction to your backyard grilling experience.

1 One-Handed Ignition

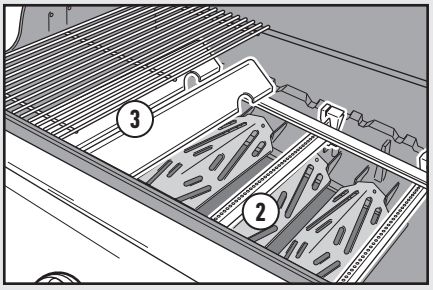
One-handed ignition lets you light burners with a simple press and turn, similar to a premium gas range. Rapid clicking sound indicates gas is flowing and ignition is sparking.

2 PUREBLU Burners

The unique, tapered shape delivers a consistent gas flow from front to back. This provides ultimate heat distribution, ensuring that food grills evenly and consistently anywhere on the cooking grates.

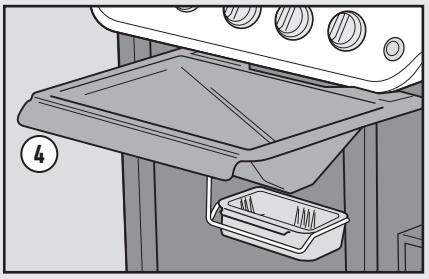
3 FLAVORIZER BARS

Stainless Steel FLAVORIZER BARS are angled just right to catch drippings that smoke and sizzle, adding that irresistible smoky flavor that we all know and love to your food.



4 Grease Management System

Drippings that are not vaporized by the FLAVORIZER BARS are funneled away from the burners into the disposable drip tray, located within the removable catch pan under the cookbox. Simply remove the catch pan and replace the drip tray as needed.



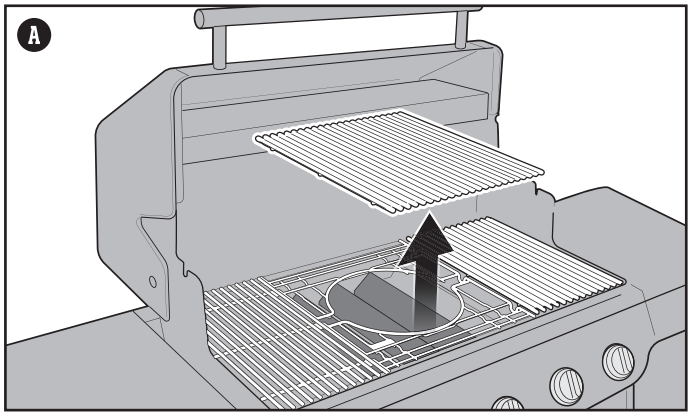
The grills illustrated in this Owner's Manual may vary slightly from the model purchased.

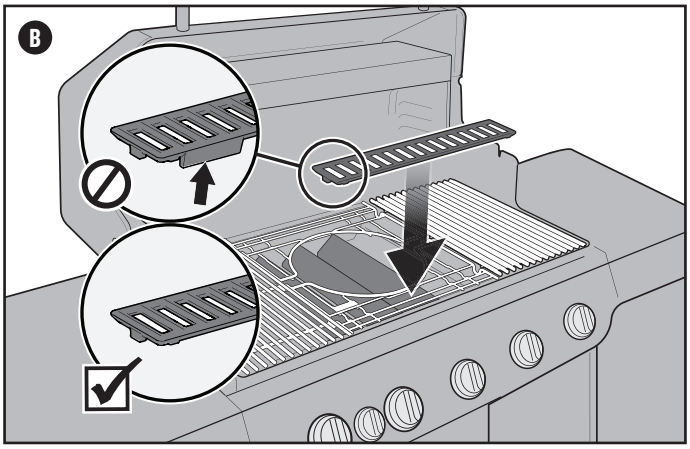
Discover What's Possible

WEBER CRAFTED Outdoor Kitchen Collection Ready

Outdoor Kitchen Collection Ready with the included Grates and Frame. Remove the large cooking grate. Place the Frame in the center of the cookbox for the widest range of heat control **(A)**.
The Spacer included with your grill is used only when cooking with the WEBER CRAFTED Outdoor Kitchen Collection **(B)**.

Look for these and other accessories on weber.com.



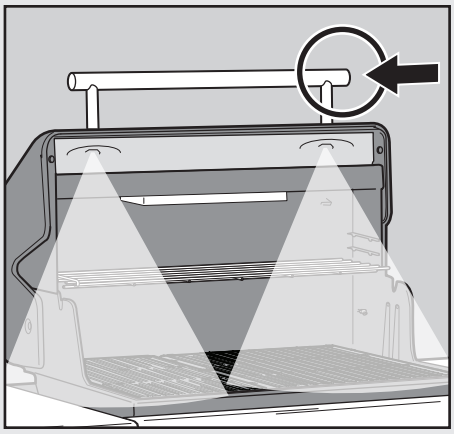


Grilling at Night

This feature is only available on select models.

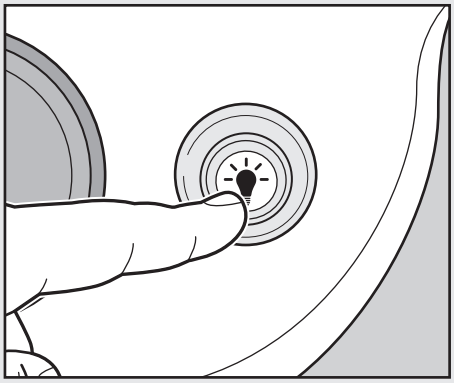
Using the NIGHTVISION Lighting

To activate the NIGHTVISION lighting, press the awake button. The grill light has a tilt sensor that will turn on the light if the grill lid is opened and turn off the light when the grill lid is closed. If the lid is left open or closed for more than 30 minutes, the grill light will automatically deactivate. To turn the light back on, press the awake button.

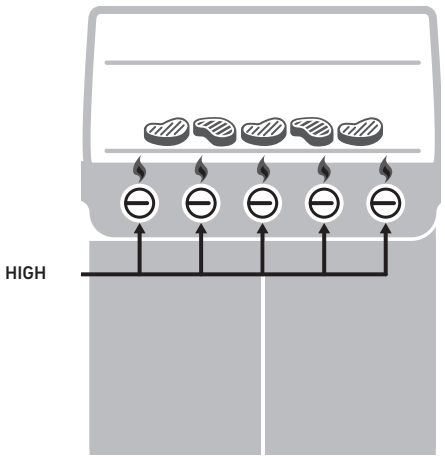


Using the Lighted Control Knobs

The burner control knobs light up with the push of a button. To turn on or off, simply push the power button located on the right side of the control panel.



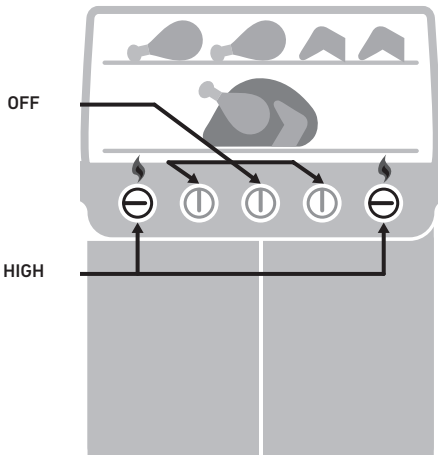
The Flame – Direct or Indirect



DIRECT HEAT SETUP

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. It sears the surfaces of the food, developing flavors, texture, and delicious caramelization while cooking the food all the way to the center.



INDIRECT HEAT SETUP

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, 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, or off to one side of the grill. The food sits over the unlit part on the cooking grate.

Grilling Do's and Don'ts

Preheat each and every time.

If the cooking grates aren't hot enough, food will stick, and you will likely never have a chance of searing properly or developing those handsome grill marks. Even if a recipe calls for medium or low heat, always preheat the grill on the highest setting first. Open the lid, turn up the heat, close the lid, and then let the cooking grate heat up for 15 minutes on high.

Don't grill on dirty grates.

Tossing food onto the cooking grates before they have been cleaned is never a good idea. Leftover "stuff" on the grates acts like glue, binding it to the grates and your new food. To avoid tasting last night's dinner on today's lunch, make sure you are grilling on a clean cooking grate. Once the grates are preheated, use a stainless steel bristle grill brush to make a clean, smooth surface.

Be present in the process.

Before firing up your grill, make sure that everything you need is within arm's reach. Don't forget your essential grilling tools, already oiled and seasoned food, glazes or sauces, and clean cooking platters for cooked food. Having to run back to your kitchen not only means missing out on the fun, but could also result in burning your food. French chefs call this "mise en place" (meaning, "put in place"). We call it "being present".

Create a little elbow room.

Packing too much food onto the cooking grates restricts your flexibility. Leave at least one-quarter of the cooking grates clear, with plenty of space between each food item, in order to get your tongs in there and easily move the food around. Sometimes grilling involves split-second decisions and the ability to jockey food from one area to another. So give yourself enough room to operate.

Try not to peek.

The lid on your grill is for more than just keeping the rain out. Most importantly, it's for preventing too much air from getting in, and too much heat and smoke from getting out. When the lid is closed, the cooking grates are hotter, the grilling times are faster, the smoky tastes are stronger, and the flare-ups are fewer. So put a lid on it!

Only flip once.

What's better than a juicy steak with a deep sear and plenty of beautifully caramelized bits? The key to accomplishing these results is to keep your food in place. Sometimes we have the tendency to flip our food before it reaches the desirable level of color and flavor. In nearly all cases, you should turn food just once. If fiddling with it more than that, you are probably also opening the lid too much, which causes its own set of problems. So step back and trust the grill.

Know when to tame the flame.

When grilling, sometimes the most important thing to know is when to stop. The most reliable way to test doneness of your food is to invest in an instant-read thermometer. This slim little gem will help you pinpoint that critical moment when your food is at its best.

Don't be afraid to experiment.

Back in the 1950s, grilling meant one thing: meat (and only meat) charred over open flames. The modern day backyard chef doesn't need a kitchen in order to prepare a full course meal. Use your grill to make char-grilled appetizers, sides, and even desserts. Register your grill to receive special content that will inspire you along the way. We'd love to join you on your grilling adventures.

Real Smoke Flavor

Using the Smoker Box

The smoker box can be used with wood chips. WEBER brand wood chips are and available in several varieties to find the smoke flavor that best suits your taste.

1) Place wood chips in the smoker box **(A)**. Close the lid.
2) Place the smoker box on top of the main cooking grate aligned over one of the burners **(B)**.
3) Ignite the grill and preheat for 15 minutes with the main burners on high. Refer to "Igniting the Main Burners".
4) Once the smoker box begins emitting smoke, adjust burners to desired setting.
5) Keep the lid of the grill closed while cooking.

Notes:
Always use heat-resistant barbecue mitts or gloves when operating your grill.

Always grill with the lid closed to allow the smoke to fully penetrate the food.

When you're finished smoking, turn burners off and close the grill lid until the wood chips have extinguished.

In the case of wood chips catching fire, using grill tongs push smoker box to back of grill and keep grill lid closed until the fire has extinguished.

In windy conditions, keep the burner under the smoker box on Medium or higher flame to prevent the wood chips from extinguishing during a cook.

The form of the stainless steel smoker box may change slightly under high heat but will return to shape once it has cooled.

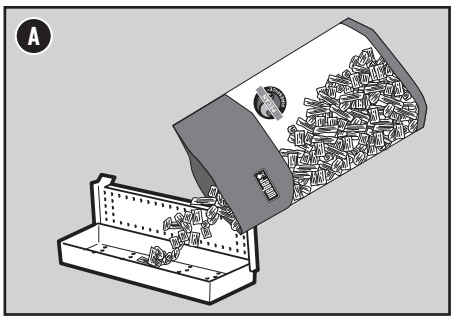
Remove smoker box from the grill if not in use.

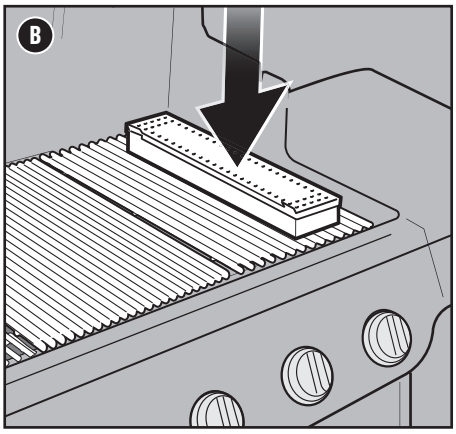
Always follow the grill owner's manual for specific setup and usage instructions.

Cleaning the Smoker Box

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

Note: Smoking will leave a "smoke" residue on the surface of the smoker. This residue cannot be removed and will not affect the function of the smoker. To a lesser degree, a "smoke" residue will accumulate on the inside of your gas grill. This residue need not be removed and will not adversely affect the function of your gas grill.





⚠ DANGER: Do not use any flammable fluid or combustible products in the smoker to ignite the wood chips. This will cause serious bodily injury.

⚠ WARNING: Do not remove hot components from the grill while in use.

⚠ WARNING: Never use wood that has been treated or exposed to chemicals.

⚠ Always avoid soft, resinous woods like pine, cedar, and aspen.

	APPLE FIRESPICE	CHERRY FIRESPICE	PECAN FIRESPICE	HICKORY FIRESPICE	MESQUITE FIRESPICE
	✓	✓	✓		
	✓	✓	✓	✓	
	✓	✓	✓	✓	✓
			✓		✓
			✓	✓	✓
	✓	✓			

Cleaning and Maintenance

Cleaning the Inside of the Grill

Over time, the performance of your grill can diminish if it has not been maintained properly. Low temperatures, uneven heat, and food sticking to cooking grates are all signs that cleaning and maintenance are overdue. When your grill is off and cool, start by cleaning the inside, from the top down. A thorough cleaning is recommended at least twice a year. Consistent use may require quarterly cleanings.

Cleaning the Lid and the Upper Cooking Surfaces

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. These deposits will eventually peel, and looks very similar to paint. These deposits are non-toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

1) Brush the carbonized grease from the inside of the lid and upper surfaces with a stainless steel bristle grill brush **(A)**. To minimize further build-up, the inside of the lid can be wiped with a paper towel after grilling while the grill is still warm (not hot).

IMPORTANT: Do not brush the ceramic surface of the infrared broiler.

Cleaning the Cooking Grates

Cleaned grates will prevent your next meal from sticking. If you are cleaning your cooking grates regularly, the debris on your grates will be minimal.

1) With grates installed, brush the debris off your cooking grate with a stainless steel bristle grill brush **(B)**.
2) Take the grates out and set aside.

Cleaning the FLAVORIZER BARS

FLAVORIZER BARS catch drippings that smoke and sizzle, adding flavor to your food. Any drippings that are not vaporized by the FLAVORIZER BARS are funneled away from the burners. This helps prevent flare-ups inside of your grill, and protects the burners from getting clogged.

1) Scrape the FLAVORIZER BARS with a plastic scraper **(C)**.
2) If necessary, brush the FLAVORIZER BARS with a stainless steel bristle grill brush.
3) Remove FLAVORIZER BARS and set aside.

Cleaning the Burners

Two areas on the burners that are key to optimum performance are the ports (small raised openings running along the length of the burners) and the spider/insect screens on the ends of the burner. Keeping these areas clean is essential for safe operation.

Cleaning the Burner Ports

1) Use a clean stainless steel bristle grill brush to clean the outside of the burners by brushing across the top of the burner ports **(D)**.
2) When cleaning the burners, avoid damaging the ignition electrode by carefully brushing around it.

Cleaning the Spider Screens

1) Locate the ends of the burners on the underside of the control panel where they meet the valves.
2) Clean the spider/insect screens on each of the burners using a soft bristle brush **(E)**.

Cleaning the Heat Deflectors

Located under the burners, the heat deflectors distribute heat evenly throughout the cookbox while cooking. Keeping heat deflectors clean will enhance the cooking performance of your grill.

1) Scrape the heat deflectors with a plastic scraper.
2) If necessary, brush the heat deflectors with a stainless steel bristle grill brush.
3) Remove heat deflectors and set aside.

Cleaning the Cookbox

Look inside the cookbox for any grease accumulation or leftover food particles. Excessive accumulation can cause a fire.

1) Use a plastic scraper to scrape debris off the sides and bottom of the grill into the opening in bottom of the cookbox. This opening leads debris into the slide-out grease tray.

Cleaning the Grease Management System

The grease management system consists of an angled slide-out grease tray and a catch pan. These components were designed to be easily removed, cleaned, and replaced; an essential step every time you prepare to grill.

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.

Cleaning 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. Use a microfiber cloth to clean in the direction of the grain of the stainless steel. Do not use paper towels.

Note: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the color of the metal by removing the top chromium oxide film coating.

Cleaning Painted, Porcelain-Enameled Surfaces and Plastic Components

Clean painted, porcelain-enameled and plastic components with warm soapy water, and paper towels or cloth. After wiping down the surfaces, rinse and dry thoroughly.

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.

Cleaning the Inside of the Cabinet

Use a soft, damp cloth to wipe the interior of the cabinet. Be careful not to pull any of the wire connections when cleaning around the electronic components.

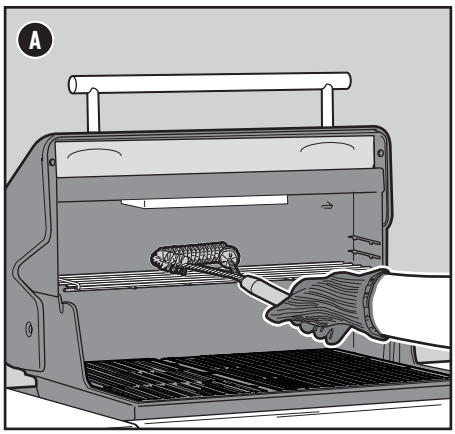
⚠ WARNING: Turn your grill off and wait for it to cool before thoroughly cleaning.

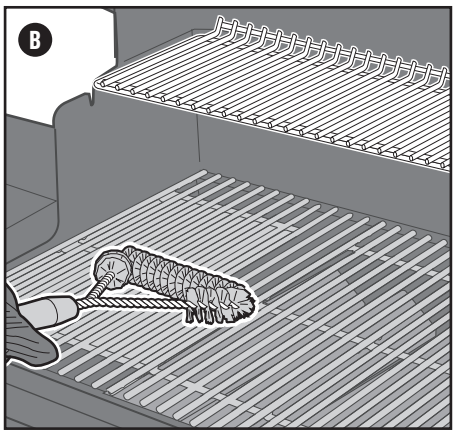
⚠ WARNING: Over time, the development of rough surfaces can form on the FLAVORIZER BARS. Wearing gloves is recommended when handling. Do not clean FLAVORIZER BARS or cooking grates in a sink, dishwasher, or self-cleaning oven.

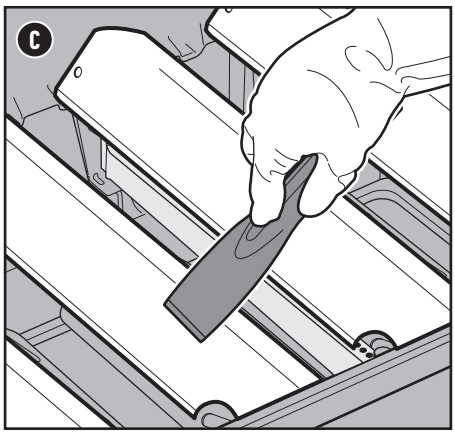
⚠ WARNING: When cleaning the burners, never use a brush that has already been used to clean the cooking grates. Never put sharp objects into the burner port holes.

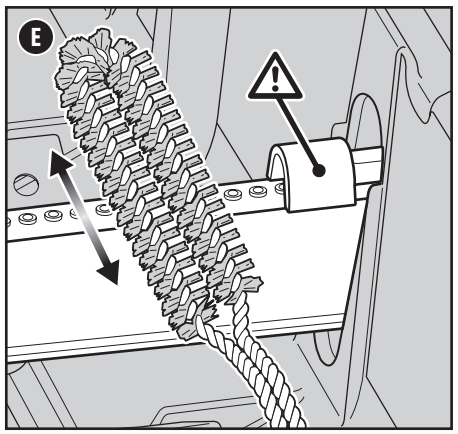
⚠ CAUTION: Do not place any grill components onto the side tables as they may scratch the paint or stainless steel surfaces.

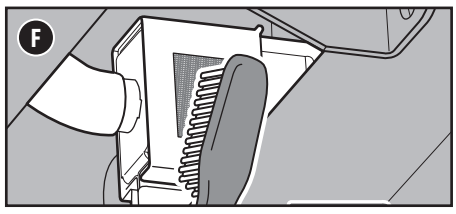
⚠ CAUTION: Do not use any of the following to clean your grill: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), or abrasive cleaning pads.









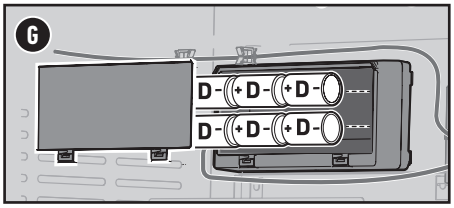


Replacing Batteries for the Battery Pack

Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline, or rechargeable). If you do not plan to use the grill for a month or more, remove the batteries.

1) Locate the battery housing on the inside of the cabinet on the bottom right side.
2) Press the tabs on the battery door to open **(F)**.
3) Replace six size D batteries.

CAUTION: NEVER SPRAY THE GRILL WITH A STEADY WATER STREAM SUCH AS FROM A GARDEN HOSE OR POWER WASHER. ELECTRONIC COMPONENTS COULD BECOME DAMAGED.

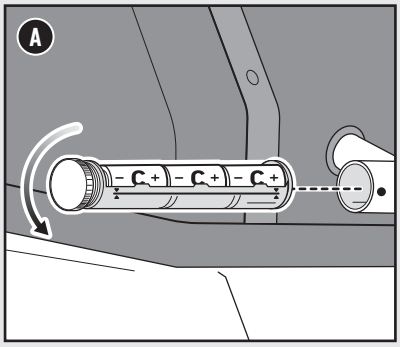


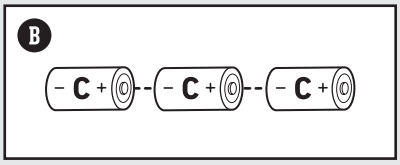
Replacing Batteries for the NIGHTVISION Lighting

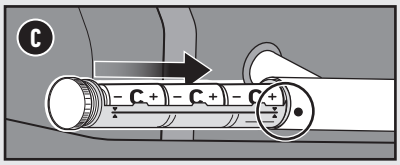
Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline, or rechargeable). If you do not plan to use the grill for a month or more, remove the batteries.

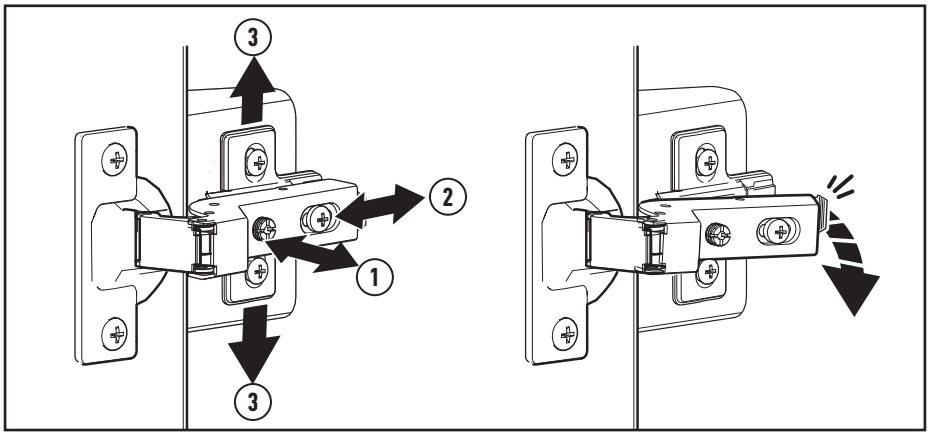
1) Close the lid. Locate the battery housing on the side of the lid handle and unscrew the cap **(A)**. Do not change batteries with the lid open.
2) Remove the battery sleeve.
3) Replace three size C batteries **(B)**.
4) Line up graphic indicators **(C)** on the sleeve and handle as you reinstall the sleeve. Tighten cap.

NOTE: Periodically wipe the lenses with a damp cloth to keep the lights illuminating brightly.









Adjust Door Alignment

Each soft-close hinge is capable of adjustment in case it is necessary to align the cabinet doors.

1) The front screw on the hinge body adjusts the door horizontally, left and right **(1)**.
2) The rear screw on the hinge body adjusts the depth of the door, back and forth **(2)**.
3) To adjust the door vertically, loosen the two screws on the hinge bracket to slide the door up and down, then retighten the screws **(3)**.

Door Removal

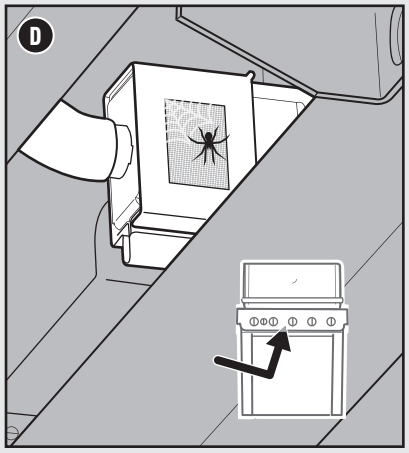
To remove the door, it is not necessary to remove any screws from the hinges. Pull the small release lever located behind the body of the hinge. The hinge bracket remains installed to the frame as the door is removed.

Reattach Door

To reattah the door, hook the base of the hinge to the bracket on the cabinet frame. Then, push the body of the hinge until it snaps into the bracket.

Spider Screens

The combustion air openings of the burners **(D)** are fitted with stainless steel screens to prevent spiders and other insects from spinning webs and building nests inside the burners. Additionally, dust and debris can accumulate on the outside of the spider/ insect screen and obstruct the oxygen flow to the burners.



⚠ WARNING: Do not attempt to make any repair to gas carrying, gas burning, ignition components or structural components without contacting Weber-Stephen Products LLC, Customer Service Department.

⚠ CAUTION: The burner tube openings must be positioned properly over the valve orifices.

REPLACEMENT PARTS

To obtain replacement parts, contact the local retailer in your area or log onto weber.com.

MAIN BURNER(S) or INFRARED BROILER WILL NOT IGNITE

SYMPTOM

- Main burners or infrared broiler do(es) not ignite when following the electronic ignition instructions in the "Operation" section of this owner's manual.

CAUSE	SOLUTION
There is a problem with gas flow.	If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for "Lighting Your Grill with a Match." If **match lighting IS NOT successful**, check if the fuel hose is bent or kinked or if the burner ports are dirty.
There is a problem with the electronic ignition system.	If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for "Lighting Your Grill with a Match." If **match lighting IS successful**, check the condition of the battery and check the wire connections of the Electronic Ignition System.
Did you hold the infrared broiler control knob in for 20 seconds after burner ignited, and wait to see the entire ceramic surface of the infrared broiler become alight?	Try to relight burner by holding burner control knob in; continue holding in until 20 seconds after burner has ignited, and wait to see the entire ceramic surface become alight.

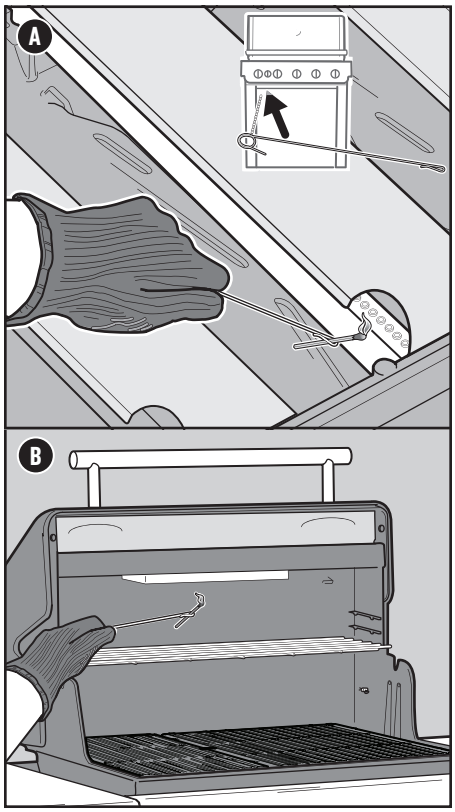
Lighting Your Grill with a Match

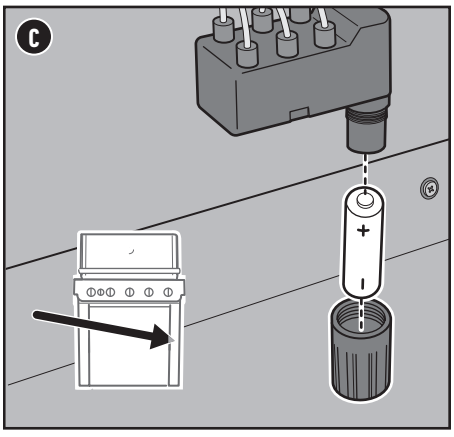
Using a Match to Determine if there is Gas Flow to the Main Burners

1) Open the grill lid.
2) Check that all burner control knobs (including side burner control knob) are in the off ○ position. Check by pushing in and turning knobs clockwise.
3) Turn the gas supply valve on.
4) Begin with the burner furthest to the left. Put match in the matchstick holder and strike match. (Matchstick holder is located under left side table.) Insert lit match down through the cooking grates, past the FLAVORIZER bars and next to the burner **(A)**.
5) Push the burner control knob in and slowly turn it counterclockwise toward the high position.
6) Check that the burner is lit by looking through the cooking grates and through the cutout in the FLAVORIZER bar.
7) If the burner does not ignite within 4 seconds, turn burner control knob to the off ○ position and wait five minutes to allow the gas to clear before attempting to light the burner again.
8) If the burner ignites, the problem lies in the ignition system. Check the condition of the battery and check the wire connections of the Electronic Ignition System.
9) Replace the matchstick holder by hanging underneath left side table.

Using a Match to Determine if there is Gas Flow to the Infrared Broiler

1) Open the side burner lid and the grill lid.
2) Check that the side burner control knob and infrared broiler control knob are in the off ○ position. Check by pushing in and turning knob clockwise. Also check that all main burner control knobs are in the off ○ position.
3) Turn the gas supply valve on.
4) Put match in the matchstick holder and strike match. (Matchstick holder is located inside cabinet.) Hold lit match by the infrared broiler **(B)**.
5) Push the infrared broiler control knob in and slowly turn it counterclockwise toward the high position. Hold down the knob in this position for 20 – 30 seconds as the burner ignites and establishes a continuous flow of gas across the surface of the infrared broiler. Once ignited, turn the control knob to desired heat level and release the knob.
6) Check that the infrared broiler is lit. The flame may be difficult to see on a bright sunny day.
7) If the burner does not ignite within 4 seconds, turn side burner control knob to the off ○ position and wait five minutes to allow the gas to clear before attempting to light the burner again.
8) If the burner ignites, the problem lies in the ignition system. Check the condition of the battery and check the wire connections of the Electronic Ignition System.





Checking the Components of the Electronic Ignition System

When pushing the burner control knob in and slowly turning it counterclockwise toward the ignite position, you should hear a ticking sound. If you cannot hear the ticking sound, check the battery, then check the wires.

Checking the Battery

There are three potential issues with the battery that supplies the power to your ignition module that need to be checked:

1) Some batteries have a plastic protective wrap around them. (Do not confuse this plastic with the battery label.) Check that this plastic wrap is removed.
2) Confirm that the battery is installed correctly **(C)**.
3) If the battery is old, replace it with a new battery.

Checking the Wires

There are two potential trouble spots that need to be checked:

1) Check that the ignition wires are connected securely to the terminals on the ignition button under the control panel.
2) Make sure the ignition wires are properly attached to the ignition module. The wire terminals are color coded to correspond with the terminals on the ignition module. The number of wires will vary per model.

GAS FLOW

SYMPTOM

- Grill does not reach desired temperature or heats unevenly.
- One or more of the burners fail to ignite.
- Flame is low when burner is on high position.
- Flames do not run the whole length of the burner.
- Burner flame pattern is erratic.

CAUSE	SOLUTION
Fuel hose is bent or kinked.	Straighten fuel hose.
Burner ports are dirty.	Clean burner ports. Refer to "Cleaning the Burner Ports."

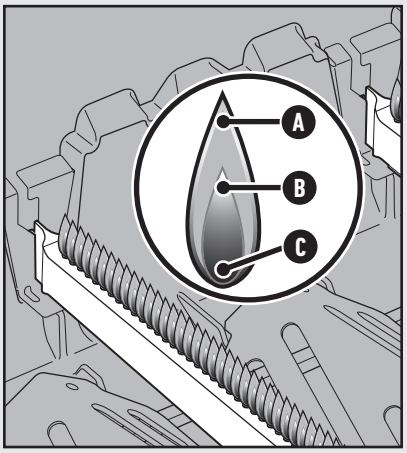
SYMPTOM

- Gas is smelled in conjunction with burner flames that appear yellow and lazy.

CAUSE	SOLUTION
Spider screens on the burners are obstructed.	Clean spider screens. Refer to "Cleaning the Spider Screens" in the Product Care section. Also refer to the illustrations and information in this section about proper flame pattern and spider screens.

Proper Burner Flame Pattern

The burners in your grill were factory set for the correct air and gas mixture. When the burners are performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow **(A)**, with a descending light blue **(B)** to dark blue flame **(C)**.



CALL CUSTOMER SERVICE

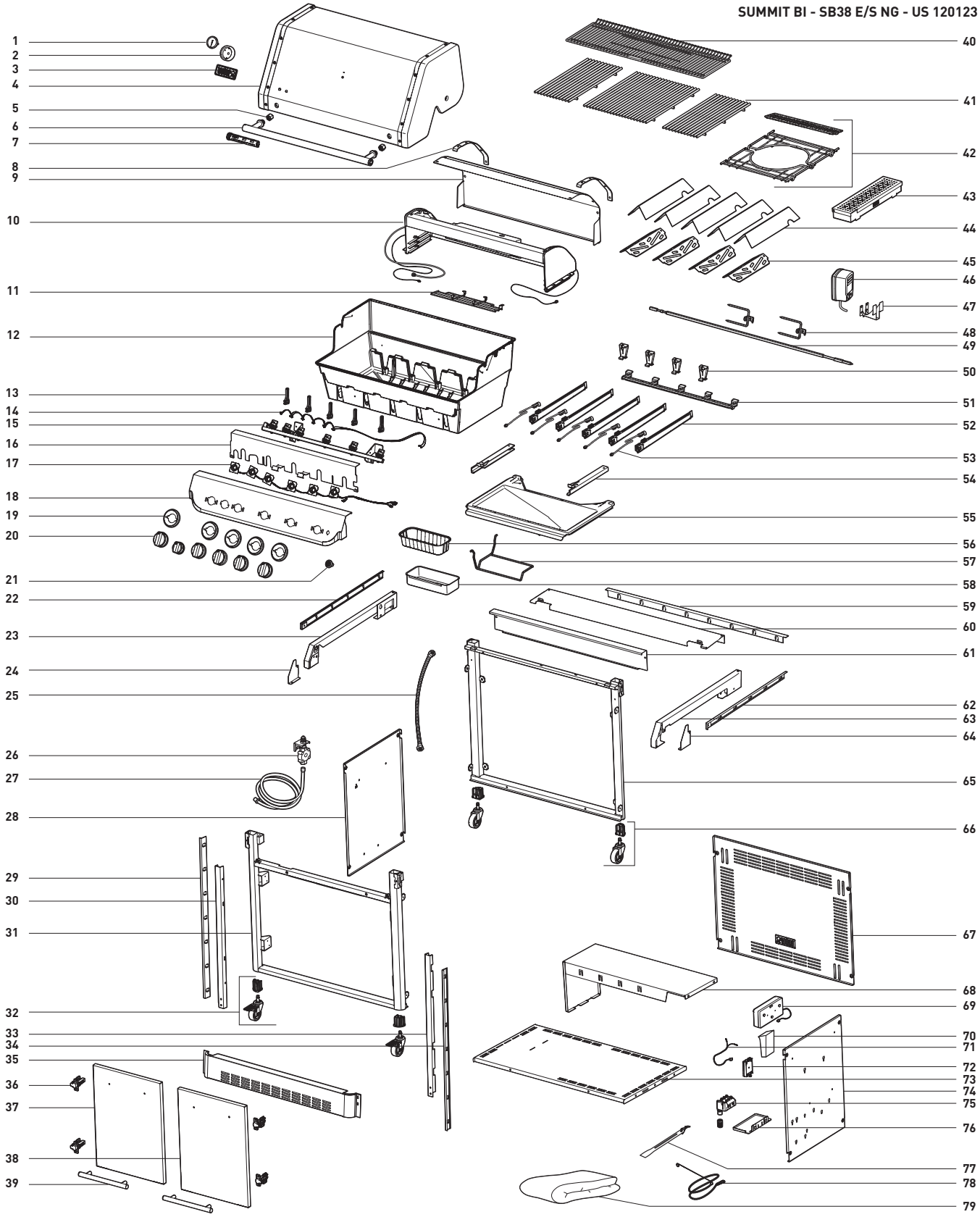
If you are still experiencing any problems, contact the Customer Service Representative in your area using the contact information on weber.com.

⚠ WARNING: Do not attempt to make any repair to gas carrying, gas burning, ignition components or structural components without contacting Weber-Stephen Products LLC, Customer Service Department.

⚠ CAUTION: The burner tube openings must be positioned properly over the valve orifices.

Replacement Parts

SUMMIT BI - SB38 E/S NG - US 120123



PROBLEMS? QUESTIONS? Do Not Return Product to the Store. We Can Help.

If you have questions about the assembly, use, or maintenance of your grill or need replacement parts, please contact Weber Customer Service. The serial number and model number can be found on the cover of your owner's manual and will be necessary for all service calls.

U.S.:	Canada:	Mexico:
1-800-446-1071	1-800-446-1071	01 800 0093237

weber.com

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