

**weber** 

**Summit® Range**



## The Weber® Summit® For first impressions – for lasting impressions



### Weber Summit Gas Barbecues

The first time you set eyes on a Summit barbecue, you know it's something very special: it has such a commanding appearance. Its brilliant styling and superb finish make ordinary gas barbecues look exactly that - ordinary. Some people can feel it when they see commercial quality, and that's the feeling you get when you lift the hood on one of our Summit barbecues. These barbecues really have everything, from the amazing cooking system to the Tuck-Away™ rotisserie motor and light-up control knobs. If you had your own barbecue chef, this would be the barbecue they would choose.

The entire cooking system is pre-assembled in its own housing and then calibrated and tested by our experts at the factory. The burner system is factory installed into the cooking box. All the chef has to do is turn the Snap-Jet™ ignition switch - then the excitement really begins. Available in bottled or natural gas, you're sure to find one that the barbecue chef in your family will love.



### The Weber Summit E-470

A large four burner barbecue with a side burner, a smoker box with its own individual burner, a Sear Station™ and a rotisserie with infrared burner. Available in 305 Stainless Steel or black porcelain enamel.

### The Weber Summit E-670

A large six burner barbecue with a side burner, a smoker box with its own individual burner, a Sear Station and a rotisserie with infrared burner. Available in 305 Stainless Steel or black porcelain enamel.



### Weber Summit Built in Gas Barbecues

Featuring the innovative SlideFrame™ design, which conveniently allows the barbecue to slide in and out of place with ease. This makes maintenance, service and even cleaning totally hassle free - that's something you won't find on any other permanently mounted built in barbecue. These large built in barbecues are available in either 4 burner (E-460) or 6 burner (E-660) models, with a smoker box with its own individual burner, Sear Station and a rotisserie with infrared burner. Available in 305 Stainless Steel or black porcelain enamel.

## WHAT SETS THE SUMMIT® BARBECUE APART?

### Stainless steel rod cooking grills

Heavy duty solid rod grills create an even cooking surface and will stand the test of time.



### Rotisserie with infrared burner

For creating spit roasted, self-basting food. Rotisserie cooking adds another dimension to the barbecue and the infrared burner ensures food has a perfect caramelised finish.



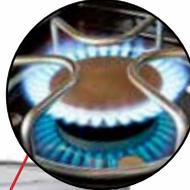
### Stainless Steel or Porcelain enamel lid

Choose between 305 Stainless Steel or Heavy gauge steel, protected by the highest quality porcelain enamel that won't rust, peel or scratch.



### 12.7 MJ (12,000 BTU) side burner

Fry eggs, pancakes and onion rings on the powerful side burner. Great for preparing sauces and even deep frying.



### Smoker box with dedicated burner

Add the delicious flavours and aromas of wood smoke to your food. The smoker box has a dedicated burner to allow for easy control.



### Snap-Jet™ ignition

Burners ignite as you turn the gas on with the control knob.



### Flavorizer® cooking system

Stainless steel Flavorizer bars protect the burners, prevent flare ups, and create barbecue smoke to give food amazing Weber® flavour.



### Cleaning system

The cleaning system funnels fat and juices away from the heat of the cooking area to prevent fat fires. Fat collects in a disposable drip tray for easy cleaning.



### Sear Station™

An additional sear burner creates an intense high heat cooking area for perfectly searing steaks.



# Summit®



Features	Summit E-470	Summit S-470	Summit E-460	Summit S-460
Stainless steel burners	4	4	4	4
Combined primary burner rating	51.5 MJ (48,800 BTU)	51.5 MJ (48,800 BTU)	51.5 MJ (48,800 BTU)	51.5 MJ (48,800 BTU)
Snap-Jet™ individual burner ignition	•	•	•	•
Black porcelain enamel hood	•	•	•	•
Stainless steel hood handle	•	•	•	•
Stainless steel cooking grills - 9mm diameter	•	•	•	•
Reversible heavy duty porcelain coated cast iron hotplate	•	•	•	•
Heavy duty stainless steel Flavorizer® bars	•	•	•	•
Commercial grade side burner	12.7 MJ (12,000 BTU)	12.7 MJ (12,000 BTU)		
Dedicated stainless steel smoker burner	7.2 MJ (6,800 BTU)	7.2 MJ (6,800 BTU)	7.2 MJ (6,800 BTU)	7.2 MJ (6,800 BTU)
Dedicated Sear Station™	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)
Lighted control knobs	•	•	•	•
Stainless steel smoker box	•	•	•	•
Rear mounted infrared rotisserie burner	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)
Spit fork rotisserie with heavy duty motor	•	•	•	•
Tuck-Away™ rotisserie motor bracket	•	•	•	•
Grill-Out™ handle light(s)	1	1	1	1
Fixed commercial grade thermometer	•	•	•	•
Double walled black doors	•	•	•	•
Enclosed storage area	•	•	•	•
SlideFrame™ design	•	•	•	•
6 tool holders	•	•	•	•
4 caster wheels (2 locking)	•	•	•	•
Precision fuel gauge (LP model)	•	•	•	•
2 metre quick disconnect hose (NG model)	•	•	•	•
Detailed operating instructions	•	•	•	•
Weber® Summit cooking guide	•	•	•	•
Weber 100% 10 year warranty	•	•	•	•
<b>Dimensions</b>				
Height - lid closed	127 cm	127 cm	Please refer to Summit built in dimensions available from Weber Specialist Dealers *Surround not included for illustration purposes only	Please refer to Summit built in dimensions available from Weber Specialist Dealers *Surround not included for illustration purposes only
Height - lid open	145 cm	145 cm		
Width	168 cm	168 cm		
Depth - lid closed	70 cm	70 cm		
Depth - lid open	76 cm	76 cm		
Primary cooking area	3430 cm <sup>2</sup> (70 cm x 49 cm)	3430 cm <sup>2</sup> (70 cm x 49 cm)	3430 cm <sup>2</sup> (70 cm x 49 cm)	3430 cm <sup>2</sup> (70 cm x 49 cm)
Warming rack area	735 cm <sup>2</sup> (70 cm x 10.5 cm)	735 cm <sup>2</sup> (70 cm x 10.5 cm)	735 cm <sup>2</sup> (70 cm x 10.5 cm)	735 cm <sup>2</sup> (70 cm x 10.5 cm)
Total Cooking area	4165 cm <sup>2</sup>	4165 cm <sup>2</sup>	4165 cm <sup>2</sup>	4165 cm <sup>2</sup>
<b>Finish</b>	Black Enamel	Stainless Steel	Black Enamel	Stainless Steel
	LP K7171024      NG K7271024	LP K7170024      NG K7270024	LP K7161024      NG K7261024	LP K7160024      NG K7260024





# Summit® Barbecue Accessories

For the complete range of Weber accessories visit [www.weber.com](http://www.weber.com)



### Full Length Covers

7108 - Summit 400 series  
7109 - Summit 600 series



### Barbecue Mitt Black with Kettle Motif

Has a special flame retardant coating to protect you from the heat of your barbecue. 6532



### All Purpose Cleaner

Will keep your BBQ looking its best. It has a unique formula made to specifically remove fat and smoke stains. 991159



### Weber Rib Rack

Heavy gauge, nickel plated steel rib rack creates up to 50% more usable cooking area. 6605



### Summit® Drip Pan

Made to the highest quality without any sharp edges. 6417



### Summit Gas Barbecue Gourmet BBQ System™ Grills

Summit S/S GBS™ Grill 7585



### Weber Ware Frying Pan Large

Platinum Teflon® coated easy to clean surface and the detachable handle. 17725



### Grill 'n Go Light

A multifunctional barbecue light that easily attaches to the barbecue handle. 7662



### Weber Connect Smart Grilling Hub

Your secret ingredient to perfectly barbecued food. 3202



### iGrill® mini

Take the guesswork out of barbecuing with the iGrill Mini digital Bluetooth® thermometer. 7202



### Snapcheck™ Grilling Thermometer

Super-fast and accurate to within 1°C. The Snapcheck thermometer is the ultimate instant thermometer. 6752



### Smoking Wood Chips

Available in pecan, hickory, apple, cherry or mesquite smoking woods. 3000cm<sup>2</sup>



### High Temperature Premium Gloves

Handle hot pizza stones, hotplates and tools. 6669 - S/M 6670 - L/XL



### Weber Meat Probe

Either replace an existing meat probe or add a couple more. 7211



### Silicone Basting Brush

Removable silicone bristles are easy to clean and will not shed, stain or retain odours. 6661



### 3 Sided Grill Brushes

Makes it easy to get between the grill bars and other difficult places. 6494 - Small 6493 - Large



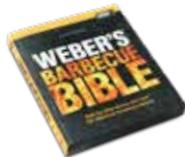
### Weber Ambient Probe

This durable, stainless steel probe clips onto your grill to provide exact ambient temperature tracking. 7212



### Weber's American Barbecue Cookbook

991166



### Weber's Barbecue Bible Cookbook

991165



### iGrill 2

Featuring a digital LCD display, total control of your barbecue meals has never been easier. 7203



### Weber's Greatest Hits Cookbook

991167



Dealer



Australian Packaging Covenant

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To learn more or to register your Weber® barbecue online,  
visit [www.weber.com/au](http://www.weber.com/au)

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