



**2007 SUMMIT® BUILT-IN GAS GRILLS**



## Choosing the Right Grill

### What are the burners made of?

Stainless steel is the best material for burners because it can stand up to the trace amounts of water that occur naturally in liquid propane and natural gas. Top-ported burners offer the best heat. Look for at least four individually controlled burners.

### How is the heat distributed?

Inverted v-shaped metal bars (a system invented by Weber) are better than lava rock or ceramic briquets because the heat distributes more evenly so you don't get hot and cold spots. The bars also protect the burners and channel away grease and drippings which reduces flare-ups. Look for bars like the original Weber® Flavorizer® bars that completely cover the burners and don't have holes or cutouts that can let grease in. Also make sure the pitch of the bars is steep enough for drippings to properly run off.

### What about the cooking grates?

Stainless steel, welded rods provide excellent heat distribution, as do stamped stainless steel cooking grates and porcelain-enameled, cast-iron grates with rods that are the same width as those found in the finest steak houses—perfect for searing.

### Where does the grease go?

It is important that the grill has a good grease collection system; otherwise pooled grease could cause flare-ups. Look for a grill with a deep, removable pan that is easily accessible from the front of the grill. Avoid collection systems with shallow trays that look like cookie sheets. These can overflow easily, especially during a rainstorm.

### How easy is it to install?

For most homeowners, installing a built-in grill is not a do-it-yourself project. Even so, a grill that is easy to install without expensive and labor intensive framing structures will keep project costs down.

### How is it built?

When buying a grill with a stainless steel hood, be sure to look for one that is double walled. Double-walled stainless steel hoods create an insulated air space that protects the outer finish from discoloration. If you're buying a grill with a single-walled hood make sure it has a porcelain-enameled finish so it lasts and won't discolor. Finally, look for cast-aluminum end caps for added durability and strength.

### What does the warranty cover?

Take a minute and read through the warranty. Is there a lot of fine print? Understand what is and isn't covered or you may end up paying extra for what you mistakenly thought was covered. Look for an uncomplicated and generous warranty from a company with a good reputation.

### What about customer service?

Will the company be around when you need grilling advice, assistance, or spare parts next year? Ten years from now? Look for a grill with a toll-free hotline that lets you talk to a real person—not a machine. In fact, while you're shopping, pick up the phone and call the customer service department. It's a good test of how you will be treated after the sale. If you can't find the toll-free number easily, chances are that customer service and satisfaction aren't a priority for that brand.



- Want a built-in grill that will last as long as the stone surrounding it? Look no further. Summit® built-in gas grills are ingeniously engineered to install much like an indoor range installs into a kitchen counter. This design simplifies island construction, makes grill installation easier and less costly, and provides better access for service.

2007 SUMMIT® BUILT-IN FEATURES		S-440	S-640
<b>COOKING SYSTEM</b>	Stainless steel burners	4	6
	BTU-per-hour input	48,800	60,000
	Snap-Jet™ individual burner ignition system	X	X
	Smoker system BTU-per-hour input	8,000	8,000
	Rear-mounted infrared rotisserie burner BTU-per-hour input	10,600	10,600
	9.5mm diameter stainless steel rod cooking grate(s)	X	X
	Stainless steel Flavorizer® bars	X	X
	Fixed center-mounted thermometer	X	X
<b>AREA</b>	Primary cooking area (sq in.)	538	693
	Warming rack area (sq in.)	112	145
	Total cooking area (sq in.)	650	838
<b>FEATURES</b>	Accent-colored painted steel frame	X	X
	Enclosed storage area with stainless steel doors and bottom shelf	X	X
	Grill Out® Handle light	1	2
	Stainless steel frame	X	X
	SlideFrame™ design	X	X
	Limited Warranty	X	X
	Weber® cookbook	X	X
<b>EXT. DIMENSIONS WITH LID OPEN</b>	Height (inches)	49.5	49.5
	Width (inches)	32.0	40.0
	Depth (inches)	31.0	31.0
<b>COLOR</b>	Stainless steel	X	X



Rear-mounted infrared rotisserie burner radiates an even heat directly toward meat.



Light up your grill with the Grill Out® handle light. The light has an integrated tilt sensor, so just lift the lid and you're in business.



Stainless steel smoker burner heats a stainless steel chamber designed to hold wood chips or chunks.



## The Legendary Weber Cooking System

Every Weber® gas grill features our patented cooking system that virtually eliminates flare-ups and offers ultimate heat control. Add all the little conveniences and safety features a grill owner could ever want, and you've got grilled flavor delivered hassle-free. Every time.

### Stainless steel cooking grates

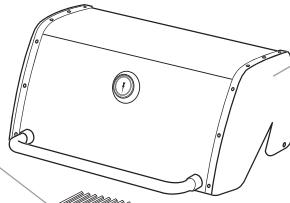
Professional-grade, welded stainless steel cooking grates are rust-resistant and are excellent for creating perfect sear marks.

### The Cookbox

The large capacity body of the grill houses the cooking system. The shape is designed to funnel drippings into a high-capacity catch pan reducing flare-ups and making clean up easier.

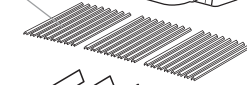
### Grease Management System

Drippings are channeled into a funnel shaped bottom tray under the burners and collect in a large drip pan. Easy access and removal via the front of the grill makes for very easy cleaning.



### Stainless steel, double-walled hood

Double-walled construction using heavy-gauge 304-grade stainless steel traps heat and protects the stainless steel hood from discoloring.



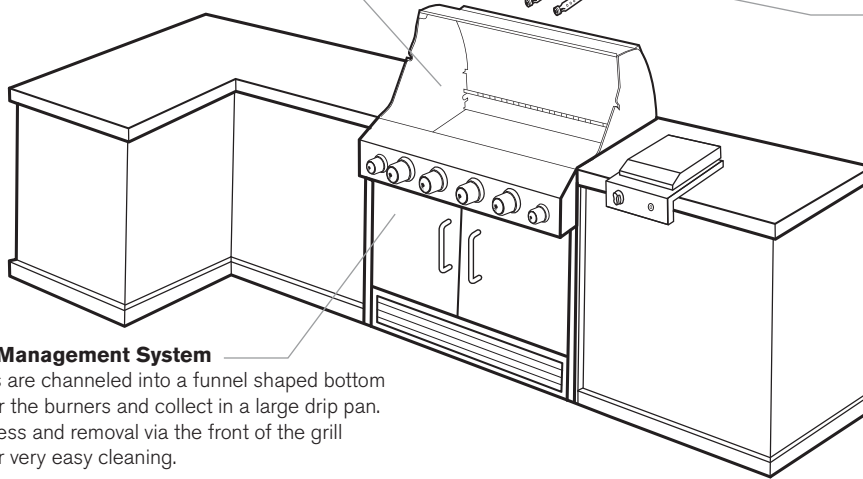
### Stainless steel Flavorizer® bars

Patented by Weber, they disperse heat from the burners and vaporize cooking juices, adding flavor to your food, while virtually eliminating unwanted flare-ups.



### Stainless steel burner tubes

Made of stainless steel and independently controlled with an infinitely adjustable burner valve to provide the ultimate in control.



## Built-In Optional Accessories



Adding the 12,000 BTU per-hour input side burner lets you transform your grilling space into an outdoor cooking center.



Heavy-duty vinyl cover protects your grill from the elements.