



# Summit Kamado S6

## OWNER'S GUIDE

Thank you for purchasing a WEBER grill. Take a few minutes and protect it by registering your product online at [www.weber.com](http://www.weber.com).

### ⚠ DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flames.
- Open lid.
- If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Leaking gas may cause a fire or explosion which can cause serious bodily injury, death, or damage to property.

### ⚠ DANGER

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

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



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

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

**THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.**

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

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



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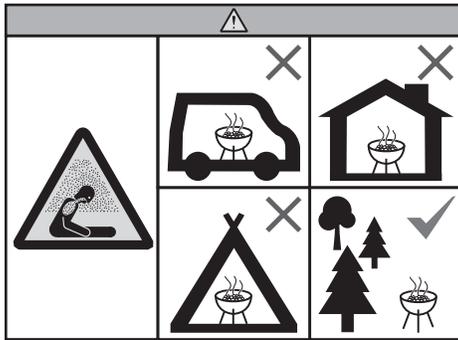
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# SAFETY

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

- ⚠ **WARNING!** Do not use indoors! This barbecue is designed for outdoor use in a well-ventilated area and is not intended for and should never be used as a heater. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- ⚠ **WARNING!** This barbecue will become very hot, do not move it during operation.
- ⚠ **WARNING!** Keep children and pets away.
- ⚠ **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!
- ⚠ **WARNING!** Do not cook before the fuel has a coating of ash.
- ⚠ **WARNING!** Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.



## DANGER:

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

- ⚠ Only use the barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath overhead combustible construction.
- ⚠ The barbecue is not intended for and should never be used as a heater.
- ⚠ Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- ⚠ Always open the lid before lighting the gas burner, either manually or with the igniter. Lid must remain open until charcoal is fully ignited.
- ⚠ Should a grease fire occur, turn off the burner and leave lid closed until fire is out.
- ⚠ The barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep children and pets away while the barbecue is in use.
- ⚠ Do not attempt to disconnect the gas cylinder while the barbecue is in operation.

- ⚠ Should the burner go out while the barbecue is in operation, turn the gas valve off. Open the lid and wait five minutes before attempting to relight.
- ⚠ Do not operate the barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue, while barbecue is in operation or is hot.
- ⚠ If you see, smell, or hear the hiss of gas escaping 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.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane gas unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Do not enlarge burner ports when cleaning the burner.
- ⚠ Do not store an extra (spare) or disconnected liquid propane cylinder under or near the barbecue.

## WARNING:

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

- ⚠ The barbecue should never be left unattended or moved while in operation.
- ⚠ After a period of storage and/or nonuse, the barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this owner's guide for correct procedures.
- ⚠ Do not use the barbecue unless all parts are in place. Barbecue must be properly assembled according to the assembly instructions.
- ⚠ Do not build this model of barbecue in any built-in or slide-in construction.
- ⚠ Never lean over an open barbecue while igniting or cooking.
- ⚠ Use heat-resistant barbecue mitts or gloves at all times when operating the barbecue.
- ⚠ Use proper tools, with long, heat-resistant handles.
- ⚠ Do not place hands or fingers on the front edge of the bowl while the barbecue is hot or the lid is open.
- ⚠ Use the pressure regulator that is supplied with the barbecue.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store, or operate the barbecue.
- ⚠ Always put charcoal on top of the fuel grate. Do not put charcoal directly in the bottom of the bowl or on the diffuser plate.

- ⚠ The barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Never dump hot charcoal where it might be stepped on or be a fire hazard. Never dump ashes or charcoal before they are fully extinguished.
- ⚠ When cooking, the barbecue must be on a level, stable surface in an area clear of combustible material.
- ⚠ Lining the bowl with aluminum foil will obstruct the air flow. Instead, use a drip pan to catch drippings from meat when cooking using the indirect method.
- ⚠ Barbecue brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grate or brush. WEBER recommends purchasing a new stainless steel bristle barbecue brush at the beginning of every spring.
- ⚠ Do not wear clothing with loose flowing sleeves while lighting or using the barbecue.
- ⚠ Never touch the cooking or fuel grate, ashes, charcoal, or the barbecue to see if they are hot.
- ⚠ This WEBER barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- ⚠ Do not use lighter fluid, gasoline, alcohol, or other highly volatile fluids to ignite or reignite charcoal.
- ⚠ Use butane disposable cartridges with a minimum capacity of 430g and a maximum capacity of 460g. The cartridge must have an EN417 valve as illustrated in this Owner's Guide.

## CAUTION:

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

- ⚠ Do not remove ashes until all charcoal is completely burned out and fully extinguished and barbecue is cool.
- ⚠ Do not store barbecue until ashes and charcoal are fully extinguished.
- ⚠ The barbecue is not intended for commercial use.
- ⚠ Do not use water to control flare-ups or to extinguish charcoal.
- ⚠ Do not use barbecue in high winds.
- ⚠ Extinguish charcoal when finished cooking. To extinguish, close bowl vent, lid and RAPIDFIRE lid damper.
- ⚠ Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) while cooking, adjusting air vents (dampers), adding charcoal, and handling thermometer or lid.
- ⚠ **IMPORTANT:** Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference. It may be hazardous to attempt to fit other types of gas containers.



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

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

## WEBER'S VOLUNTARY WARRANTY

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

## OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

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

The above warranty only applies if the Owner takes reasonable care of the WEBER product by following all assembly instructions, usage instructions, and preventative maintenance as outlined in the accompanying Owner's 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](http://www.weber.com), or such country-specific website to which Owner may be redirected). WEBER will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that repair or replacement are not possible, WEBER may choose (at its option) to replace the grill in question with a new grill of equal or greater value. WEBER may ask you to return parts for inspection, shipping charges to be pre-paid.

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

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

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

## PRODUCT WARRANTY PERIODS

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

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

ONE-TOUCH cleaning system:  
5 years, no rust through/burn through

Plastic components:  
5 years, excluding fading or discolouration

All remaining parts:  
2 years

## DISCLAIMERS

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

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

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

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

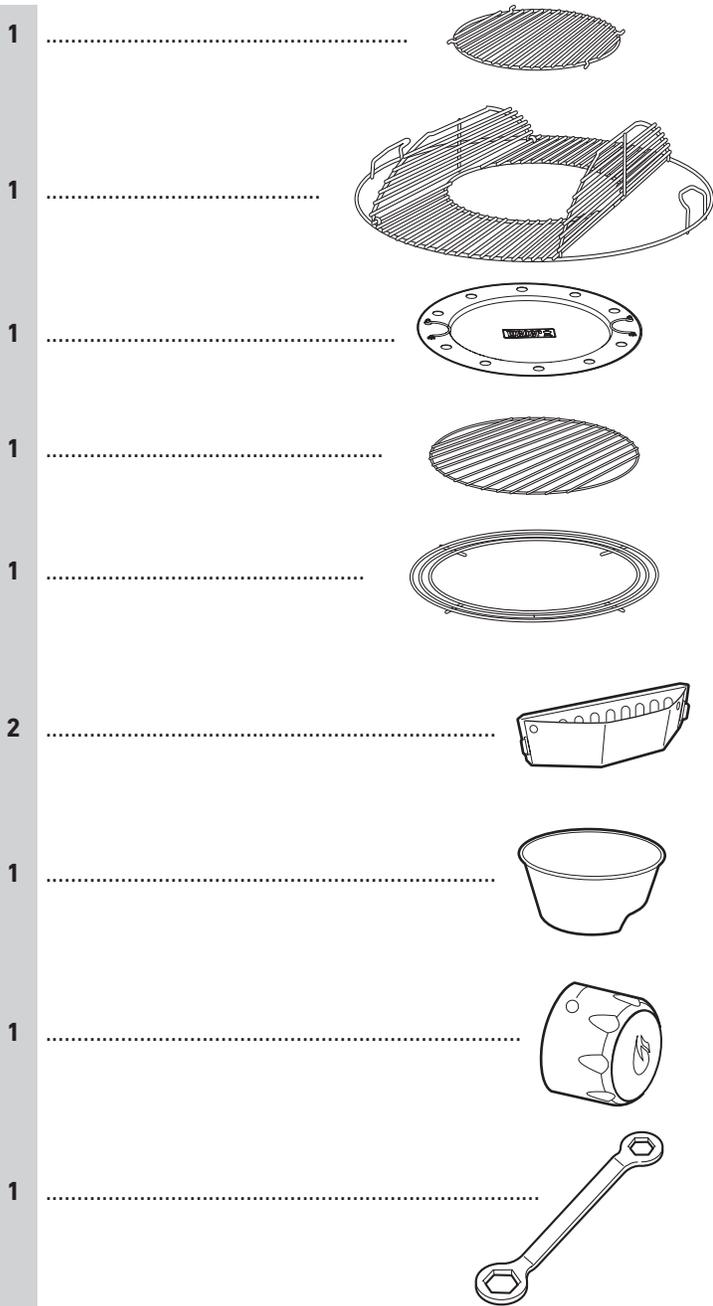
Refer to International Business Units list at the end of this Owner's Manual for additional contact information.

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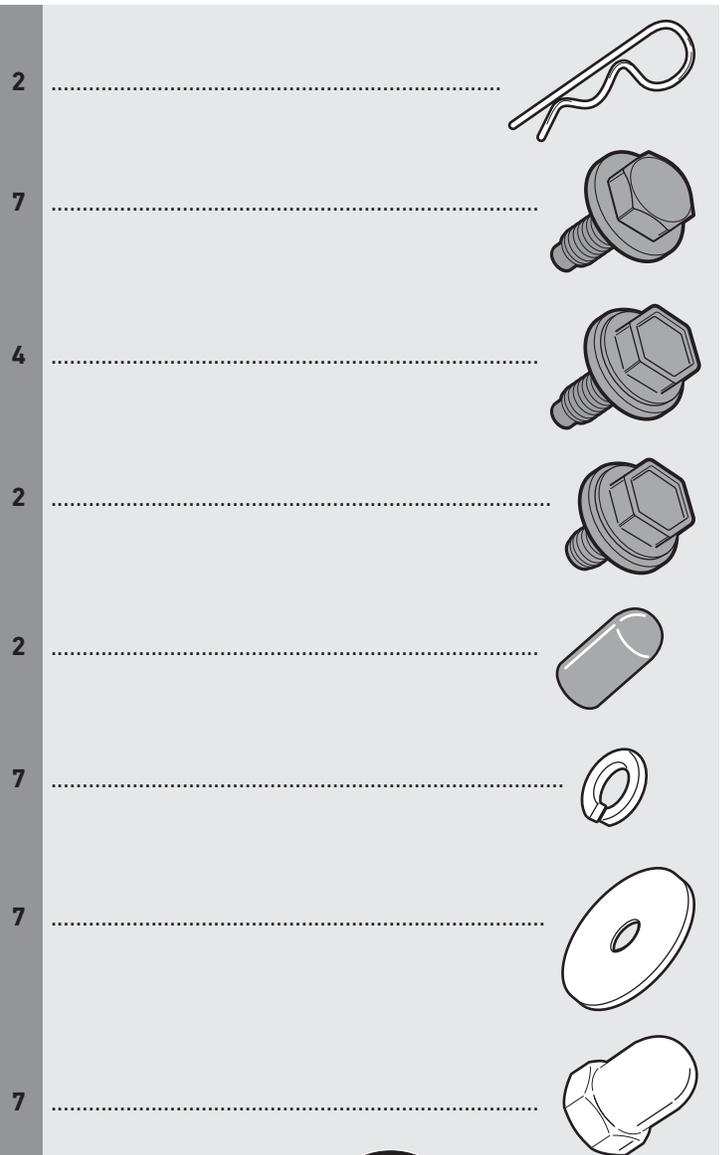
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Visit [www.weber.com](http://www.weber.com), select your country of origin, and register your barbecue today.





⚠ Remove protective film from stainless steel parts before assembling the barbecue.



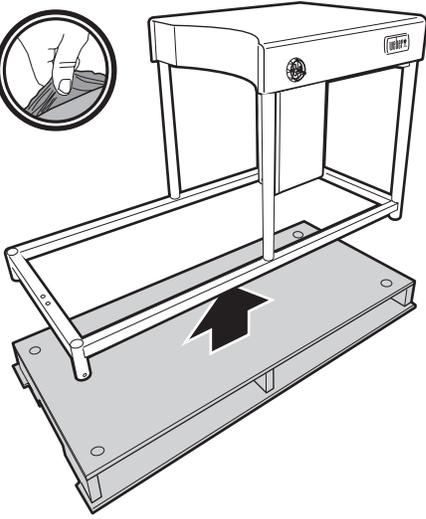
Download the free BILT app for 3D step-by-step instructions.

**TOOLS NEEDED:**

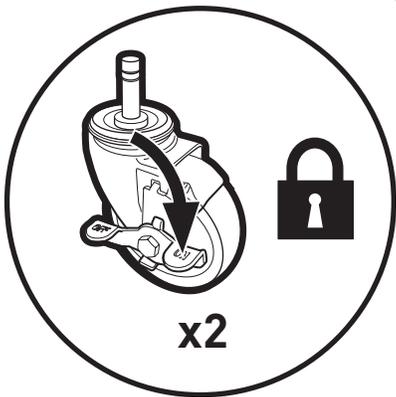
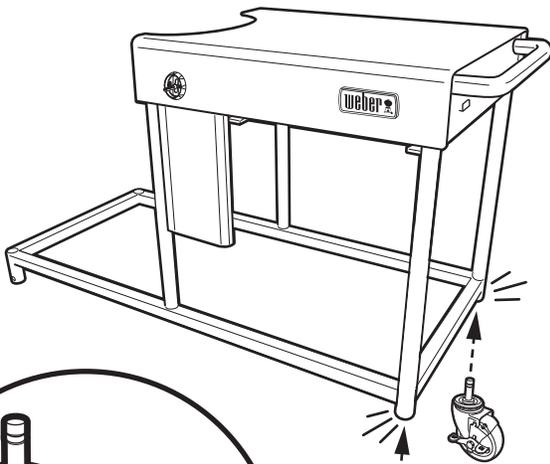


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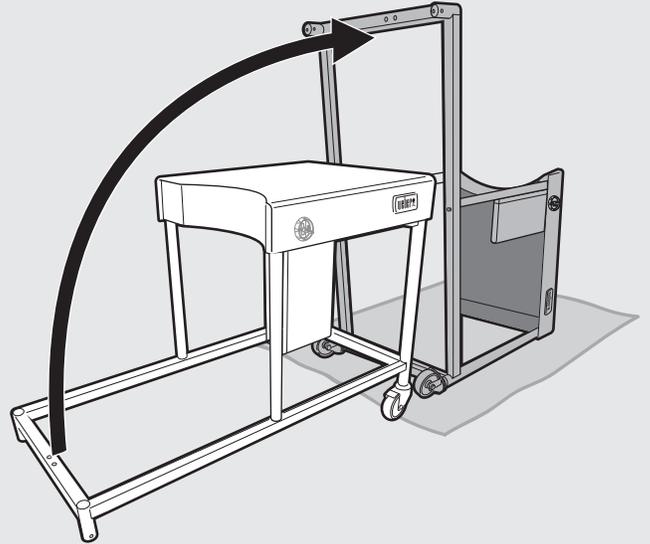
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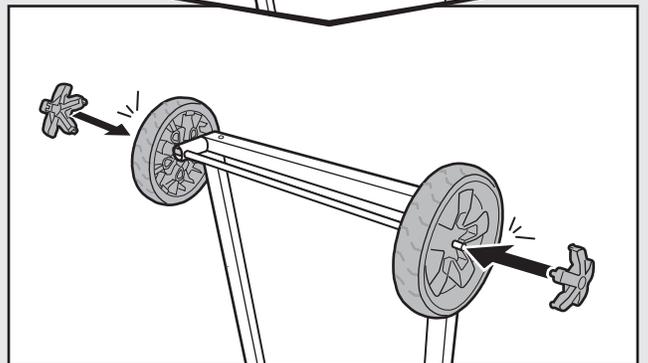
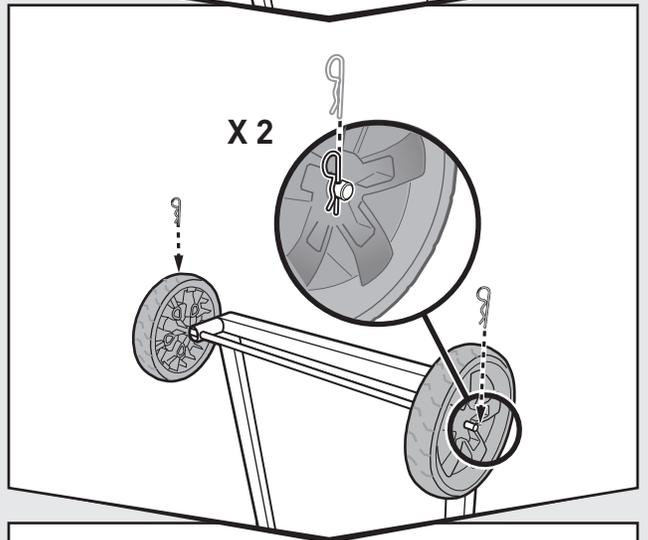
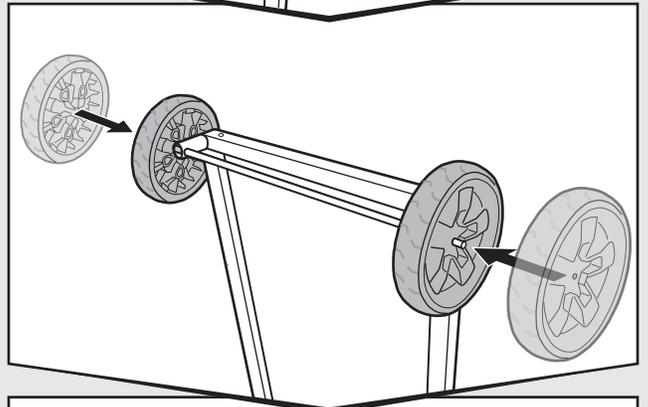
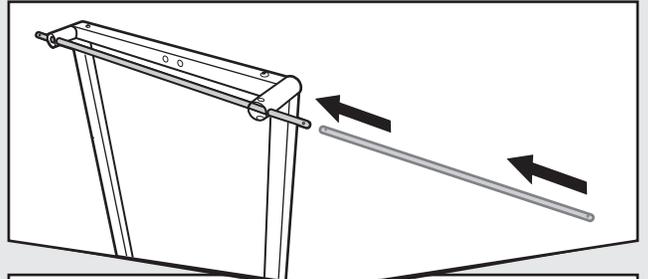
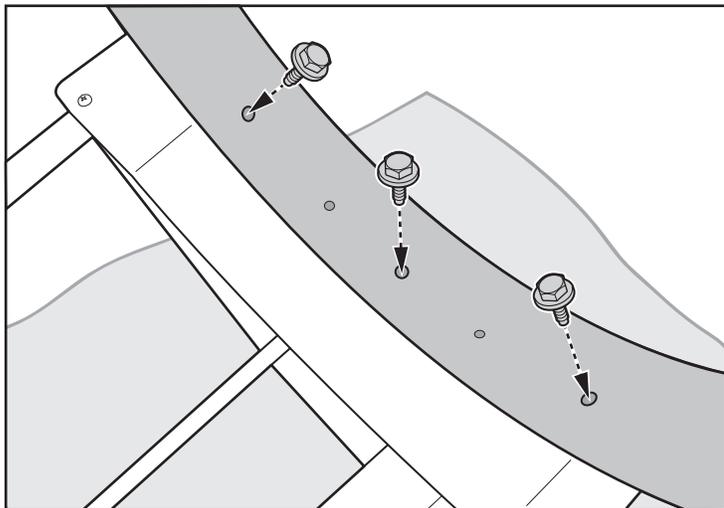
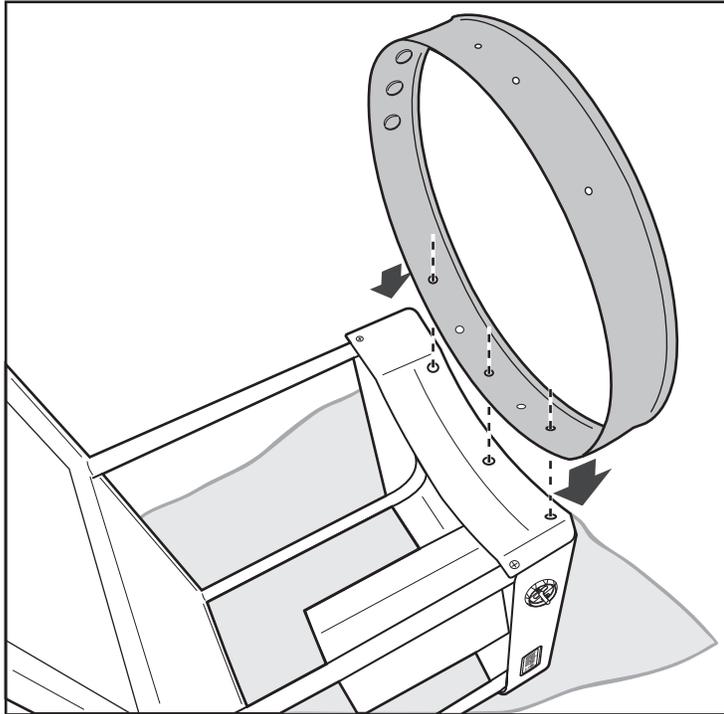


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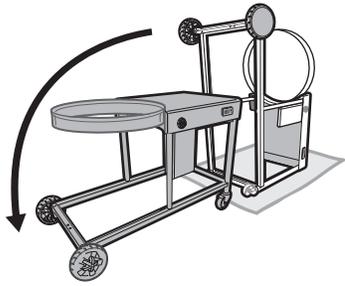
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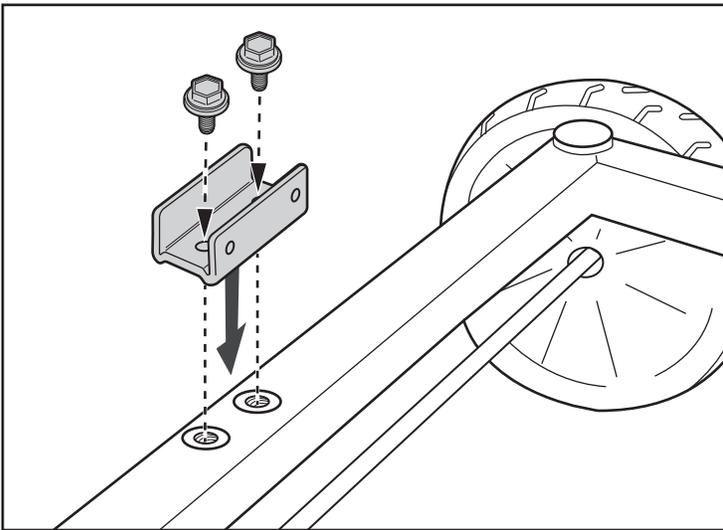


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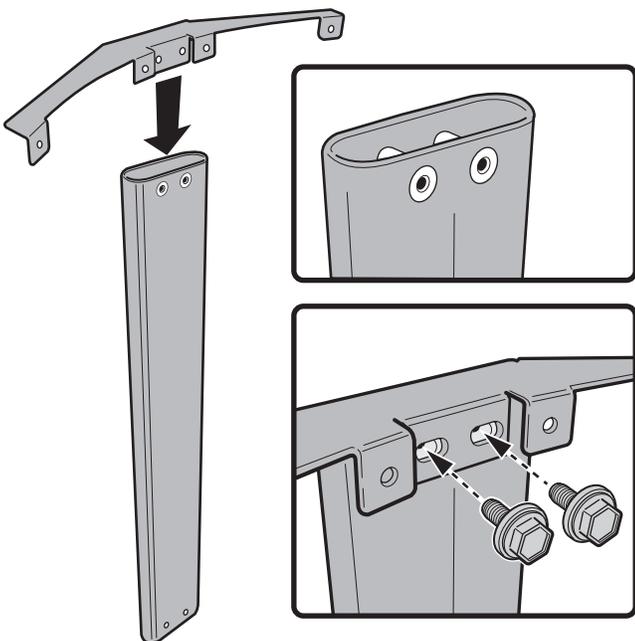
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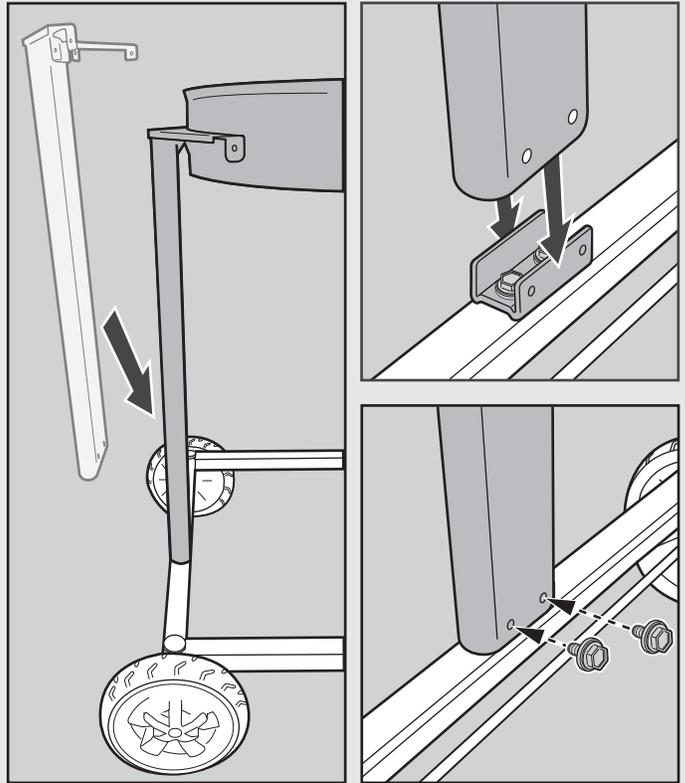
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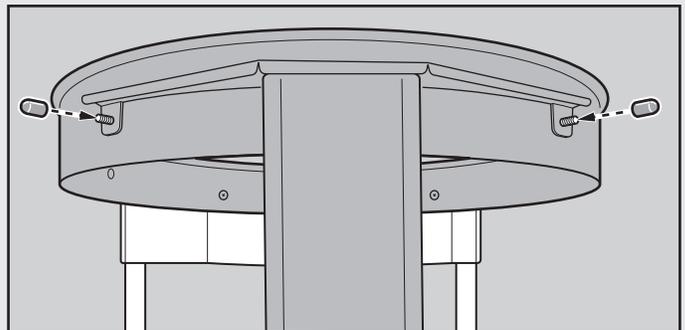
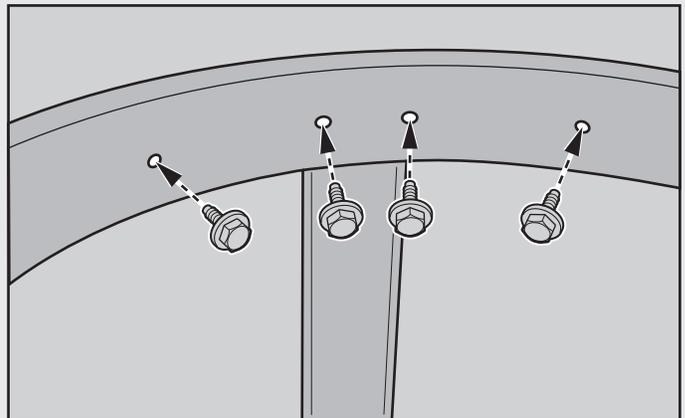
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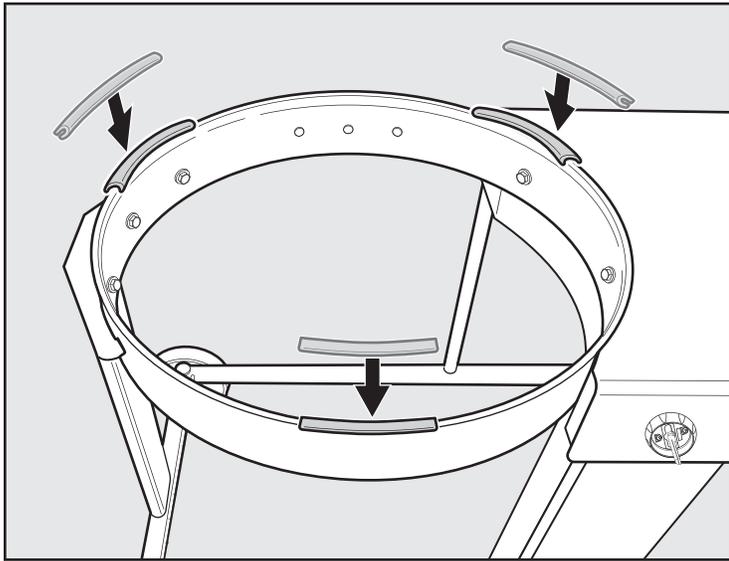
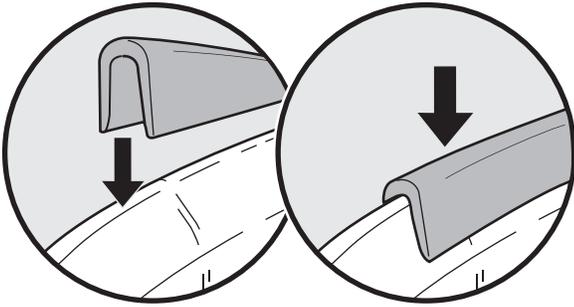
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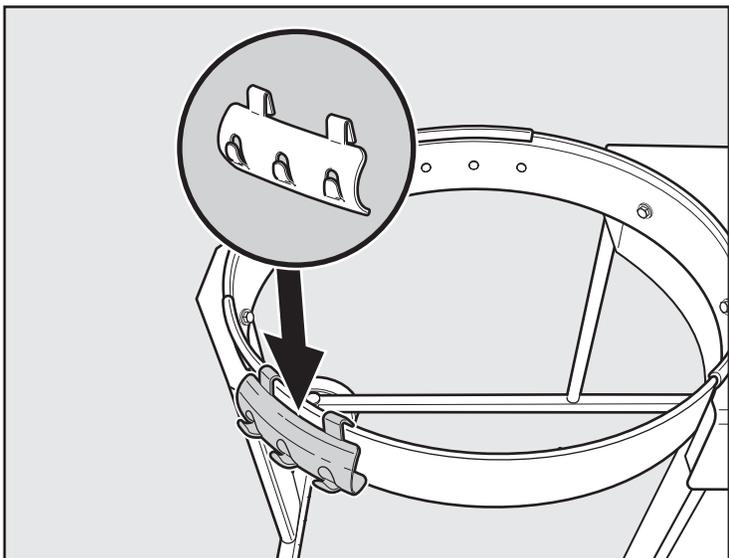
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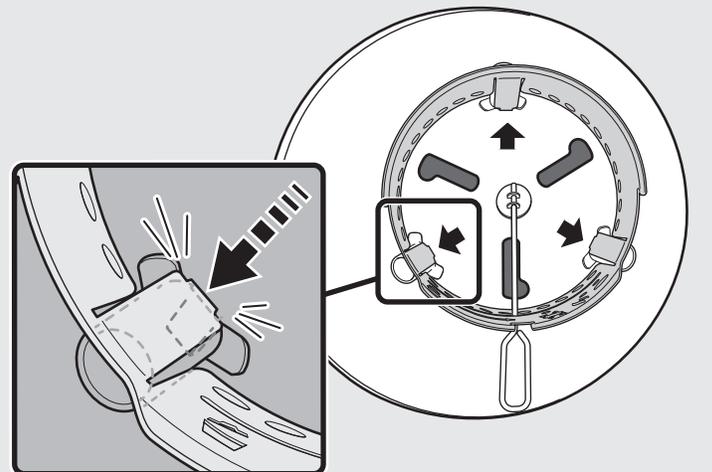
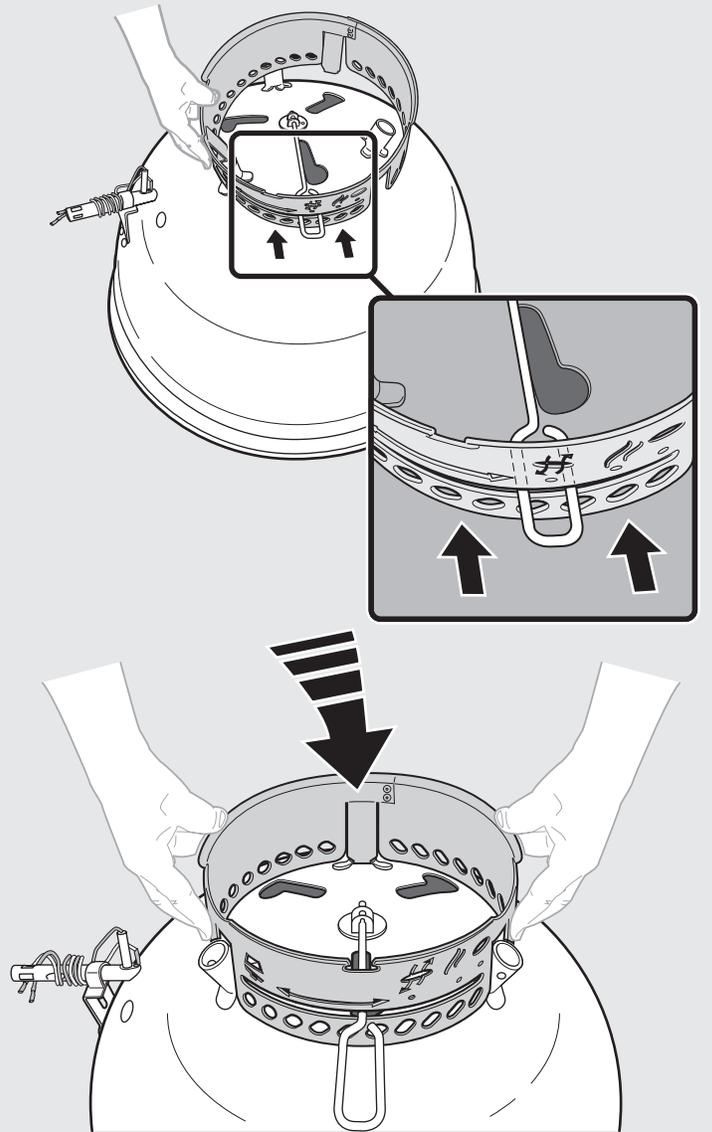
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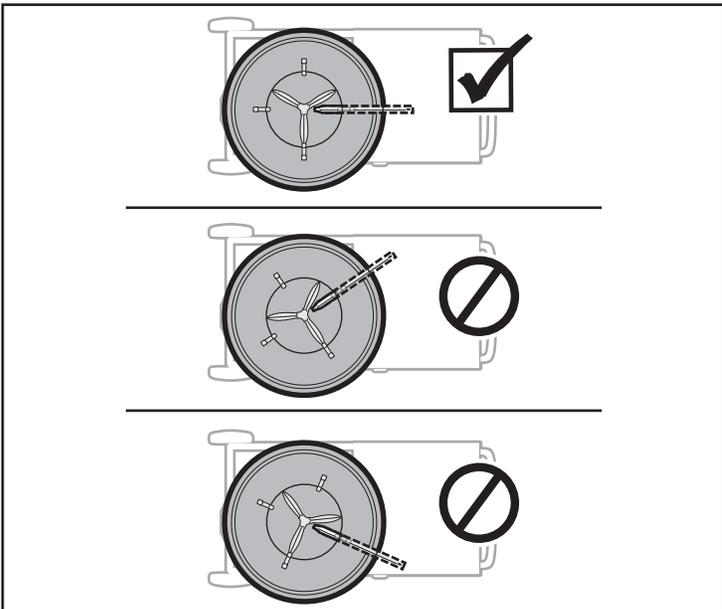


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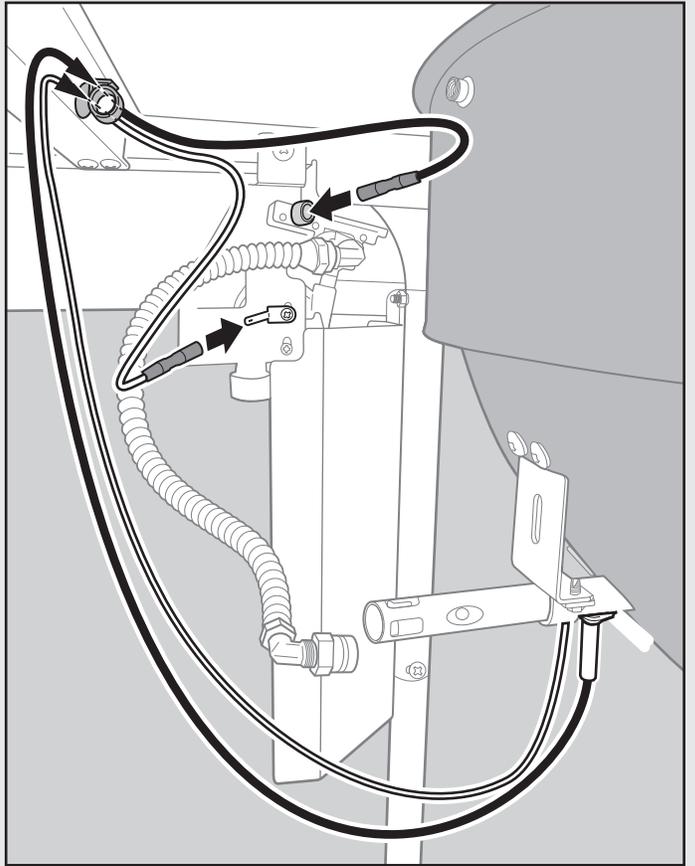
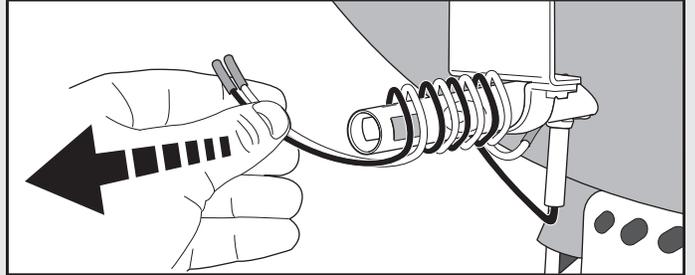
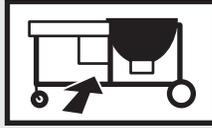


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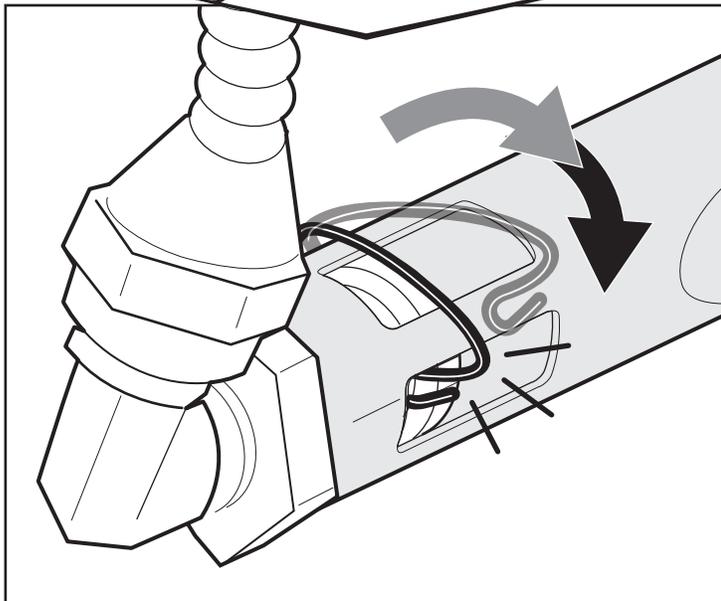
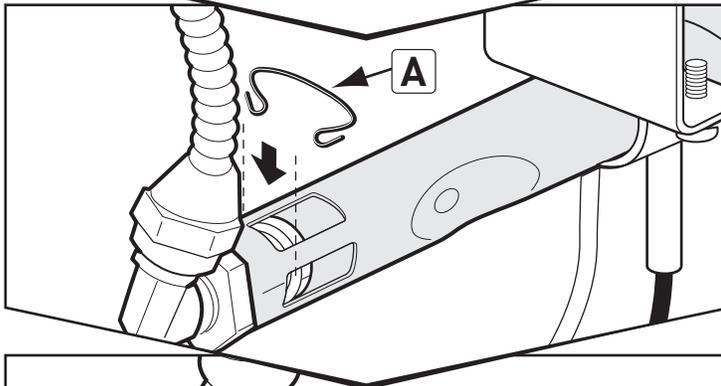
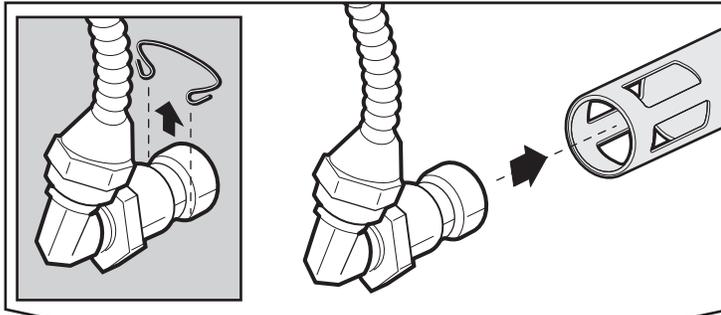
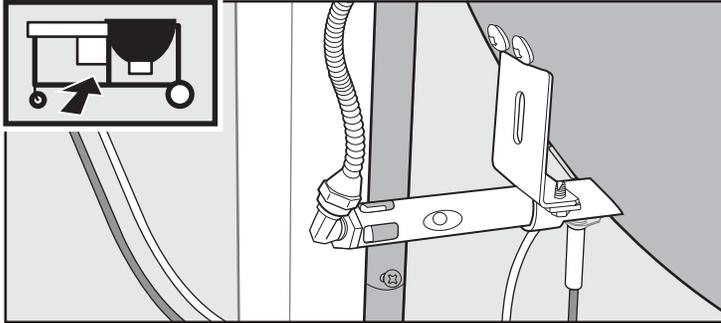
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**⚠ DANGER**

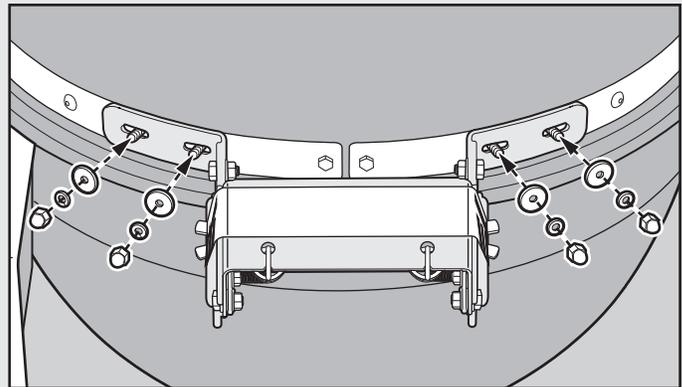
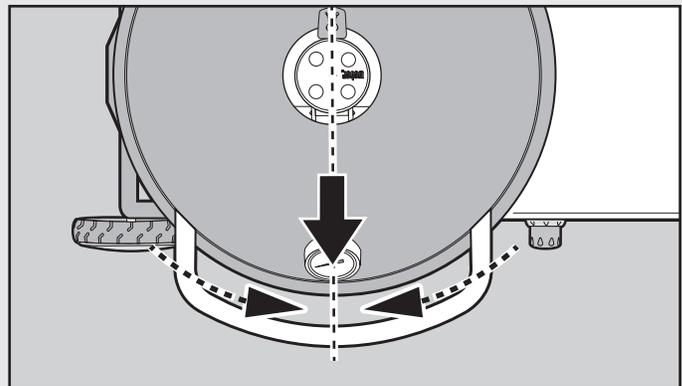
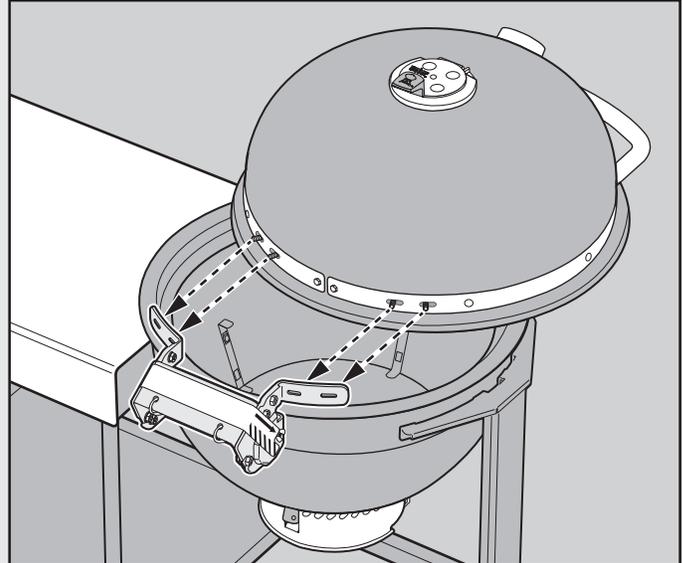
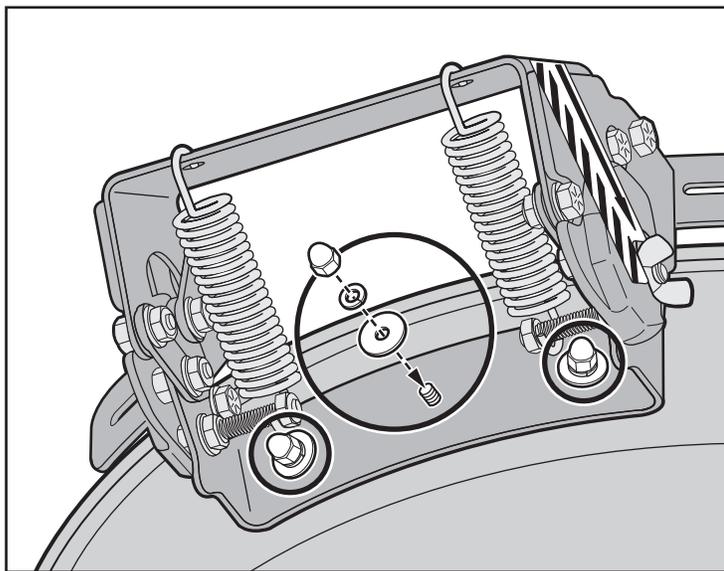
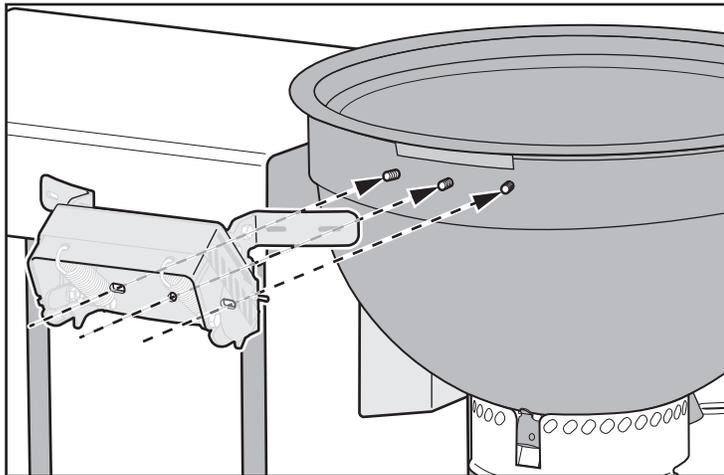
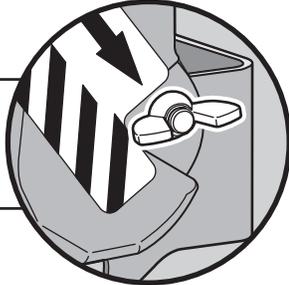
Do not use the SNAP-JET gas ignition system if the retaining clip (A) securing the gas line and orifice into the burner tube is missing. A missing retaining clip can cause the gas hose and orifice to move out of the burner tube. This can cause a fire resulting in serious bodily injury or death and damage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

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

# ASSEMBLY

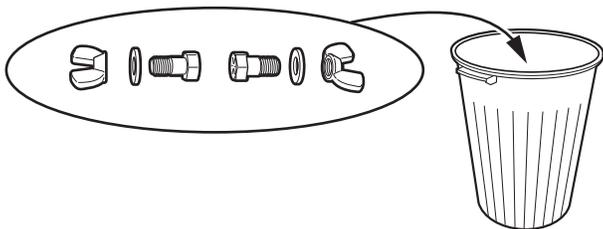
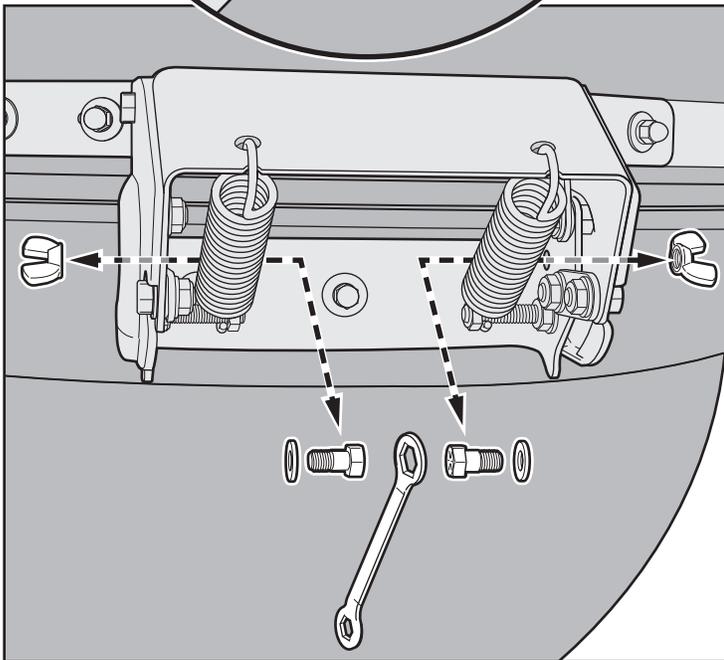
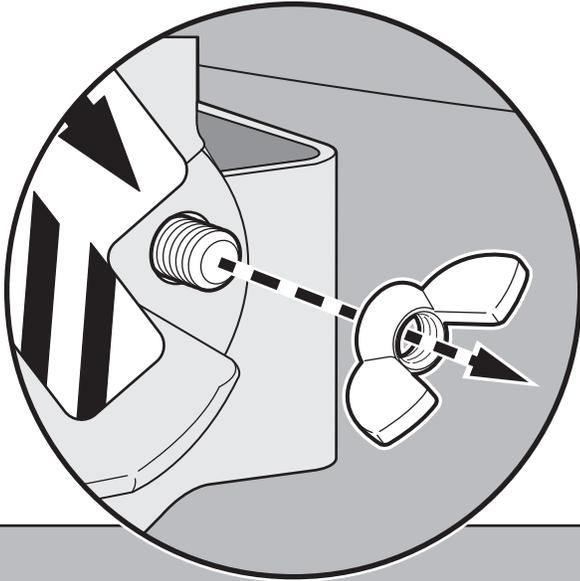


**⚠ WARNING: DO NOT REMOVE SAFETY BOLTS UNTIL LID INSTALLATION IS COMPLETE.**

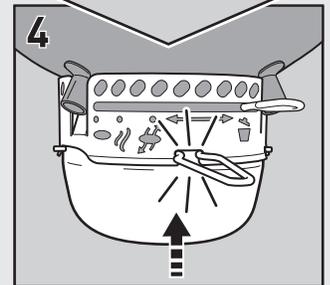
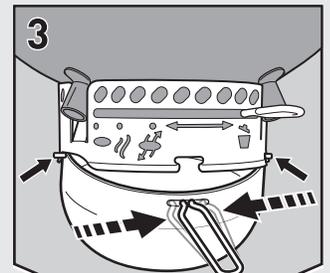
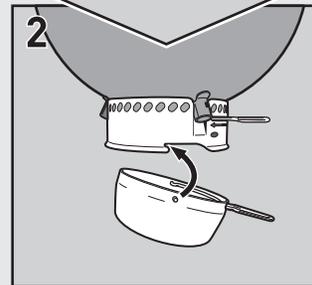
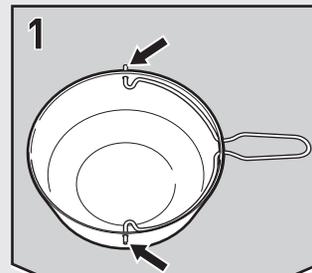
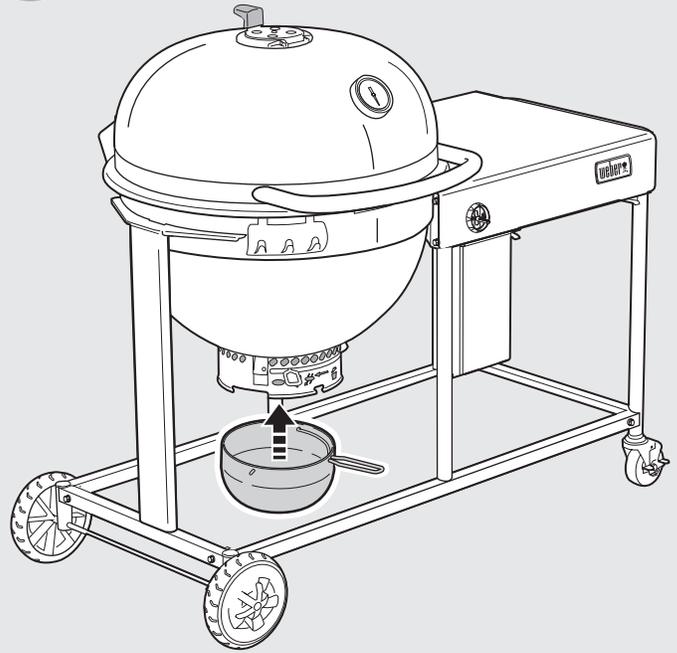


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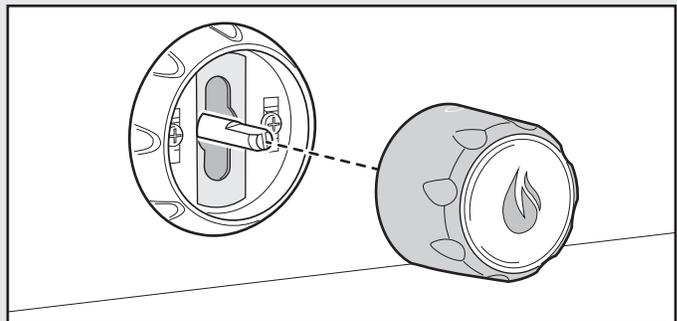
**⚠ WARNING: DO NOT LIFT THE LID UNTIL THE SAFETY BOLTS ARE REMOVED.**



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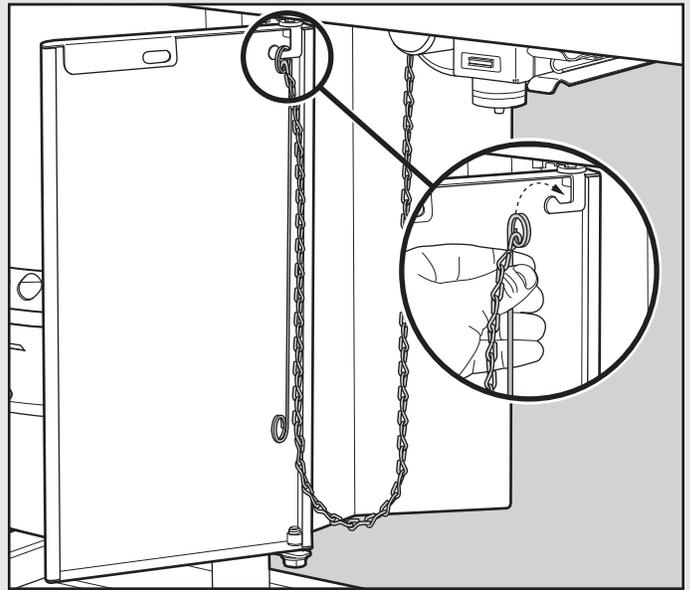


# ASSEMBLY

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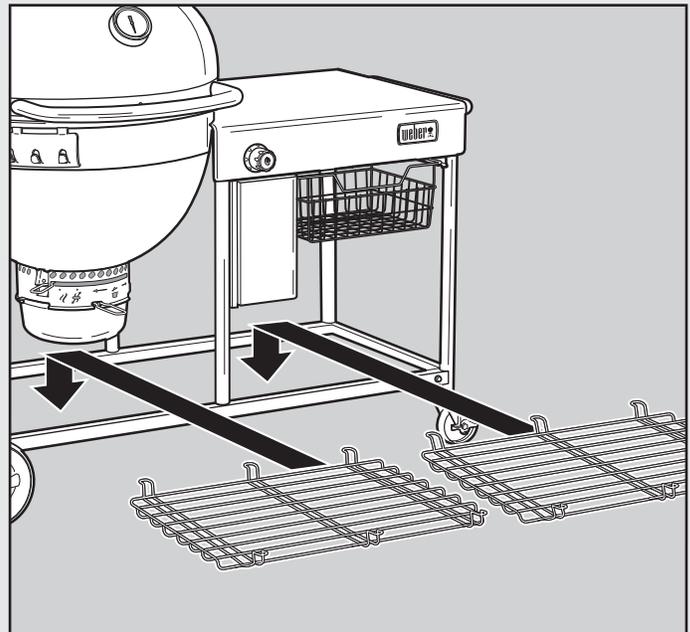


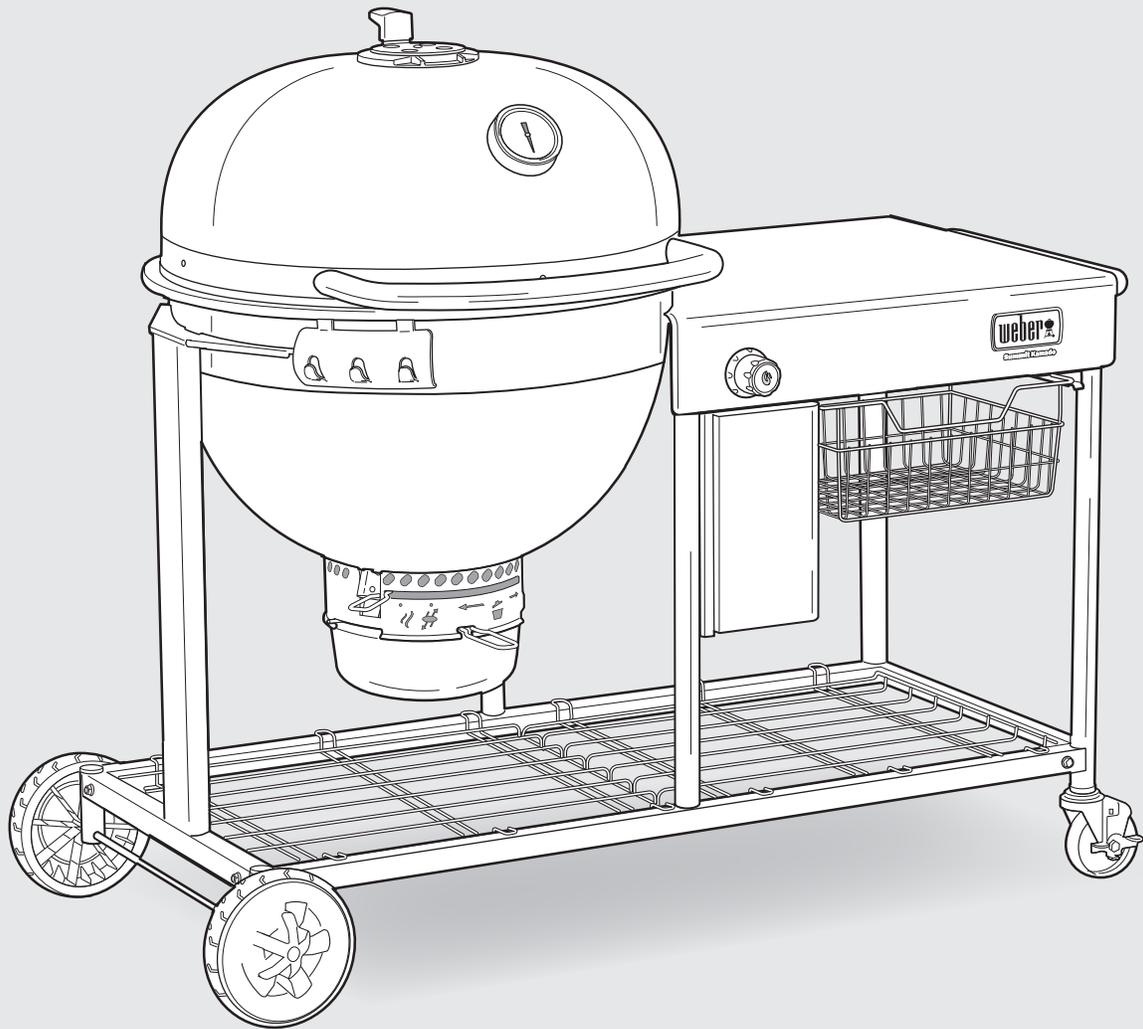
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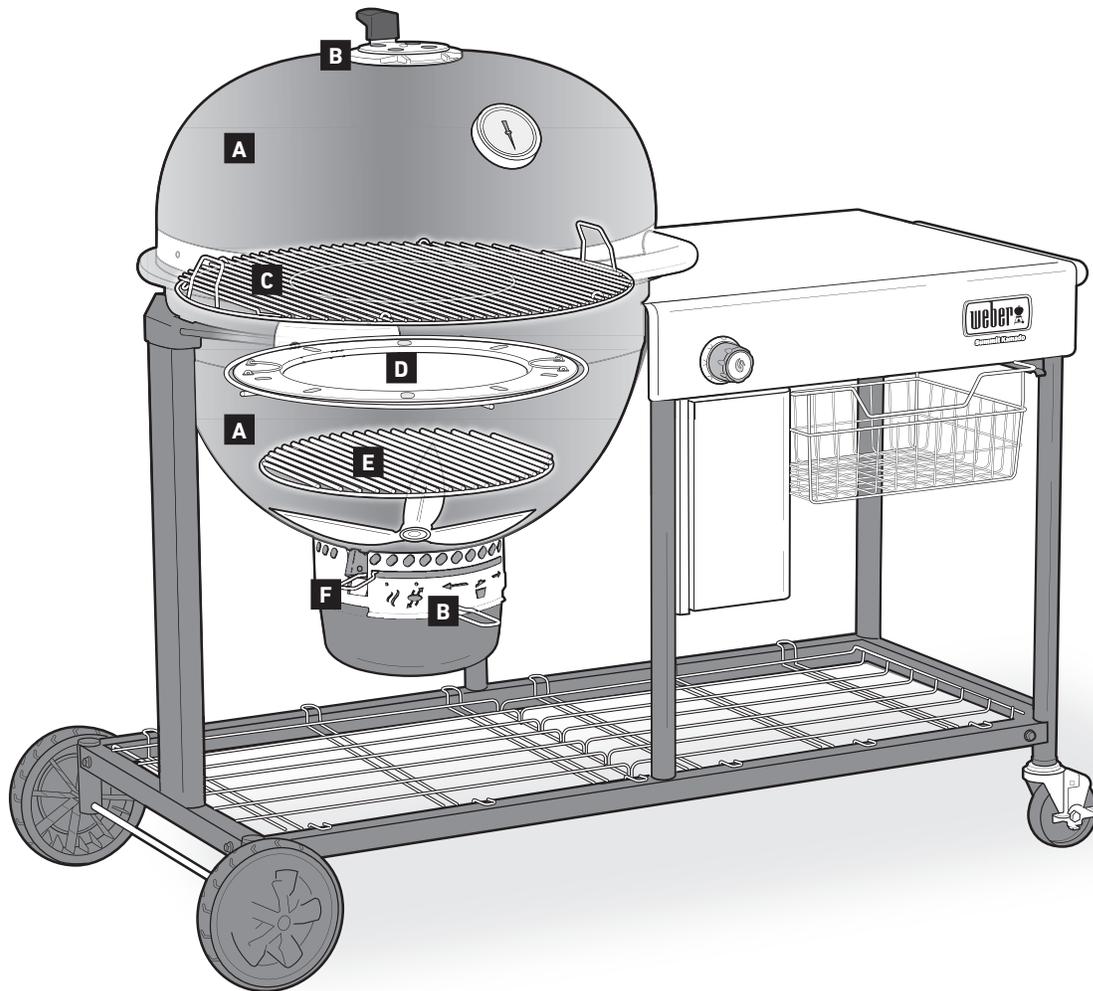
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 - 2





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



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

## **A** Bowl and Lid

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

## **B** Dampers and Vents

A major component in charcoal barbecuing is air. The more air allowed into the barbecue, the hotter the fire will grow (to a point) causing the charcoal to burn much faster. The bowl vent on the bottom of the barbecue should be open while barbecuing or in the smoke position while smoking. The top damper is used to control the temperature within the barbecue.

## **C** Cooking Grate

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

## **D** Diffuser Plate

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

## **E** Fuel Grate

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

## **F** ONE-TOUCH Cleaning System

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



# FEATURES

The WEBER SUMMIT KAMADO S6 isn't just your typical barbecue. The top-of-the-line features and innovative design allow you to barbecue or smoke your food with convenience and ease.

## A GOURMET BBQ SYSTEM

The GOURMET BBQ SYSTEM cooking grate is the circular center grate within the hinged cooking grate. It is removable and can be replaced with any of the WEBER GOURMET BBQ SYSTEM inserts (sold separately). For a full product line of GOURMET BBQ SYSTEM inserts, visit our website at [www.weber.com](http://www.weber.com).

## B SNAP-JET Gas Ignition System

Lighting charcoal has never been easier with the SNAP-JET gas ignition system. Simply pile charcoal above the burner tube and ignite it using the burner control knob.

## C High Capacity Ash Catcher

The fully enclosed high capacity ash catcher keeps ashes from blowing around and easily detaches for quick and clean ash removal. (Not pictured)

## D Stainless Steel Diffuser Plate

This specially designed diffuser plate is used specifically for smoking food, as well as indirect cooking.

## E Built-In Thermometer

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

## F RAPIDFIRE Lid Damper

The hinged RAPIDFIRE lid damper maximizes airflow and increases temperature quickly to get you up and barbecuing within 20 minutes. It also aids in a quick temperature recovery rate.

## G Easy-Open Lid Hinge

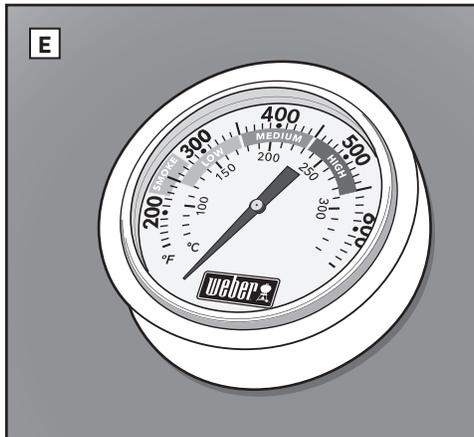
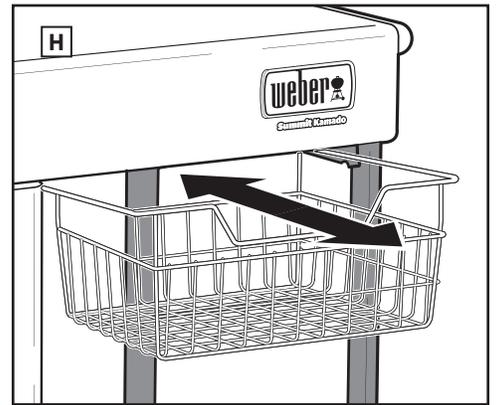
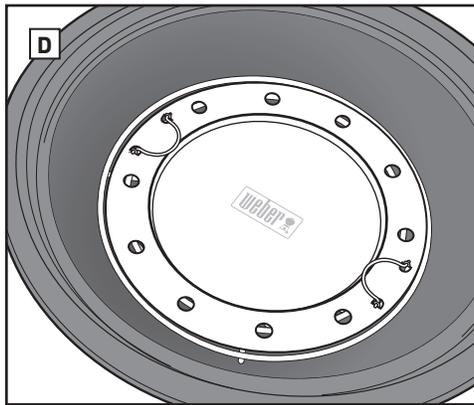
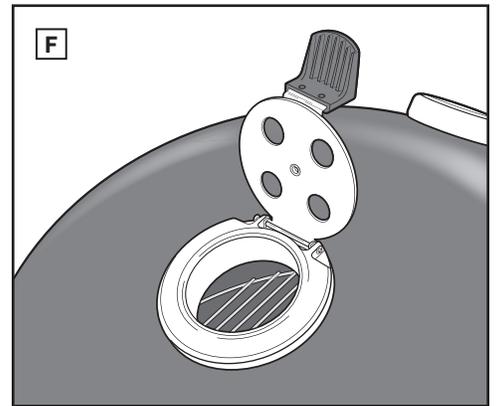
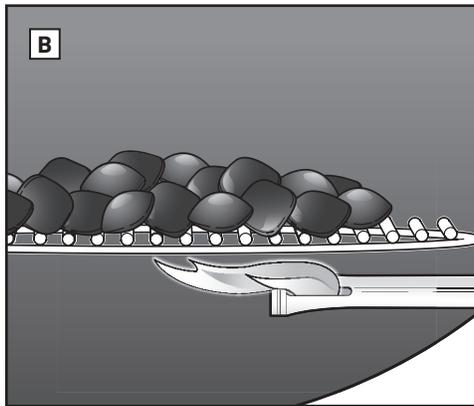
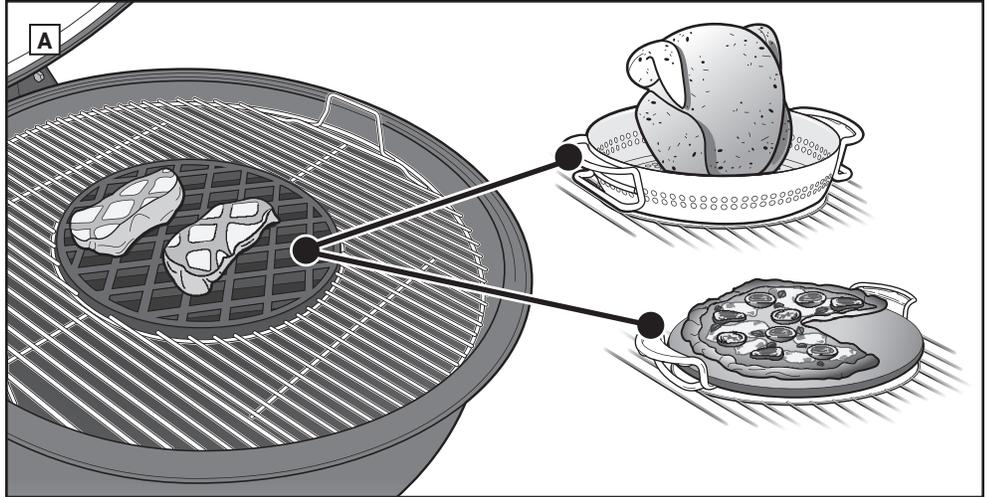
The lid of your barbecue was designed with a spring hinge to make opening and closing the lid simple and safe. The hinge prevents the lid from slamming shut, preventing possible injury or damage to the barbecue. (Not pictured)

## H Stainless Steel Wire Basket

Removable stainless steel wire basket is great for storing accessories and barbecuing tools. Conveniently located under the stainless steel table for easy access while barbecuing.

## I Bowl Vents for Low Temperature Barbecuing

The shape of these bowl vents allow the perfect amount of airflow for low temperature barbecuing and smoking. (Not pictured)





# IMPORTANT INFORMATION ABOUT LP GAS & GAS CONNECTIONS

## WHAT IS LP GAS?

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

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

### ⚠ DANGER

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

## SAFE HANDLING TIPS FOR DISPOSABLE CARTRIDGES

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

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

## STORAGE AND/OR NONUSE

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

- Disconnect the cartridge if: 1) it is empty; 2) the grill is being stored in a garage or other enclosed area; 3) the grill is being transported; 4) the grill is not in use.
- Do not store a disconnected cartridge in a building, garage, or any other enclosed area.
- The grill should be checked for gas leaks and any obstructions in the burner tube before it is used. (Refer to "CHECKING FOR GAS LEAKS" and "ANNUAL MAINTENANCE.")
- Check that the bowl and the high capacity ash catcher are free from debris that might obstruct the flow of combustion or ventilation air.
- The burner tube should also be checked for any obstructions. (Refer to "ANNUAL MAINTENANCE.")

## REGULATOR CONNECTIONS

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

## BURNER USAGE

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

## INSTALLING THE CARTRIDGE

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

Check that seals (between the appliance and the gas container) are in place and in good condition before connecting to the gas container.

⚠ Do not use the appliance if it has damaged or worn seals.

⚠ Do not use an appliance which is leaking, damaged or which does not operate properly.

⚠ CAUTION: Only use WEBER Q Gas or other EN 417 cartridges marked 80% Butane/20% Propane.

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

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

## REMOVING THE CARTRIDGE

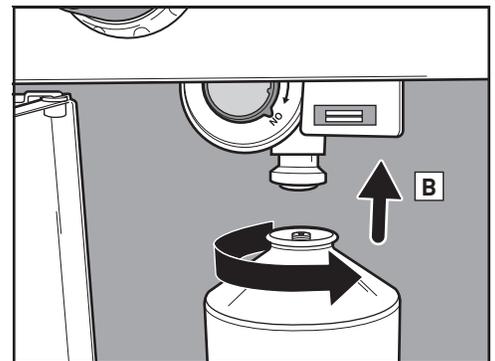
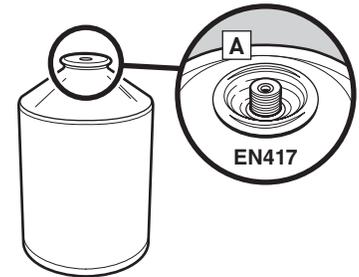
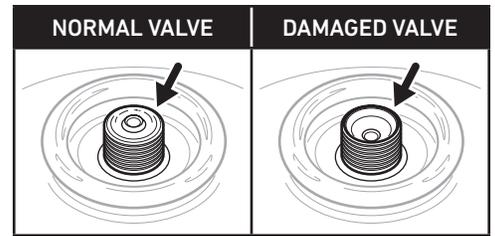
When your cartridge needs to be replaced, follow these instructions to remove it.

⚠ Gas containers shall be changed in a well ventilated location, preferably outside, away from any sources of ignition, such as naked flames, pilots, electric fires and away from other people.

⚠ Check the seals before connecting a new gas container to the appliance.

⚠ Change the gas container outside and away from people

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



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

## CARTRIDGE CONSUMPTION DATA

	kW	g/h
CARTRIDGE MAIN BURNER MAXIMUM	2.9	207



# PREPARING TO USE YOUR BARBECUE

## WHAT IS A LEAK CHECK?

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

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

### ⚠ DANGER

**Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.**

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

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

⚠ **WARNING:** You should check for gas leaks every time you disconnect and reconnect a gas fitting.

NOTE: All factory-made connections have been thoroughly checked for gas leaks and the burner has been flame-tested. As a safety precaution, however, you should check all fittings for leaks before using your WEBER gas barbecue. Shipping and handling may loosen or damage a gas fitting.

## CHECKING FOR GAS LEAKS

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

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

⚠ **WARNING:** Do not ignite burner when leak checking.

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

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

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

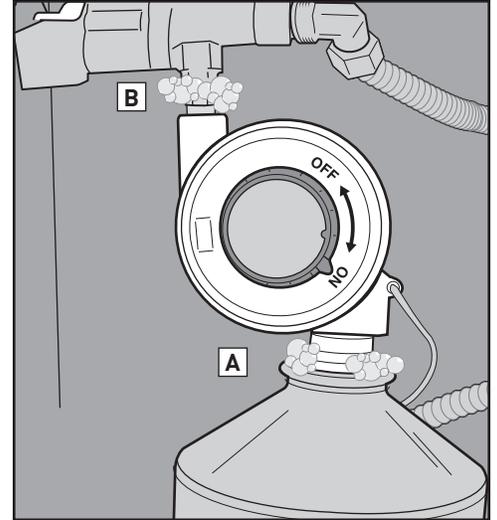
b. Valve-to-regulator connection (B).

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

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

NOTE: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

Now you are ready to use your barbecue.



### REPLACEMENT HOSE, REGULATOR AND VALVE ASSEMBLY

#### ⚠ IMPORTANT NOTICE:

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

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

Log on to [www.weber.com](http://www.weber.com).



# BEFORE LIGHTING

## Choose a Proper Location to Barbecue

- Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, or any other enclosed area.
- Keep the barbecue on a secure, level surface at all times.
- Do not use the barbecue within 5 feet (1.5 M) of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.

## Choose How Much Charcoal to Use

Choosing charcoal or briquette quantity depends on what you are barbecuing and the size of your barbecue. If you are grilling small, tender pieces of food that take less than 20 minutes, refer to the *Charcoal Quantity for Direct Heat* chart. If you are barbecuing or smoking larger cuts of meat that require 20 minutes or more of cooking time, or delicate foods, refer to the *Charcoal Quantity for Indirect Heat* chart. For more details about the difference between direct and indirect cooking, refer to the *BARBECUING METHODS* section of this manual.

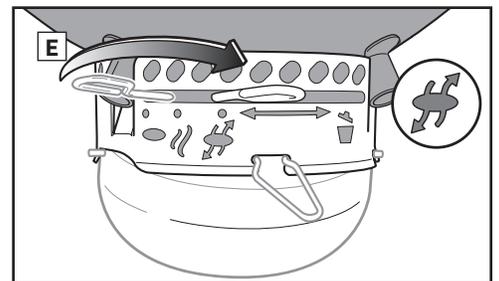
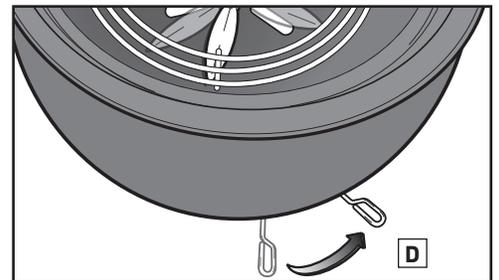
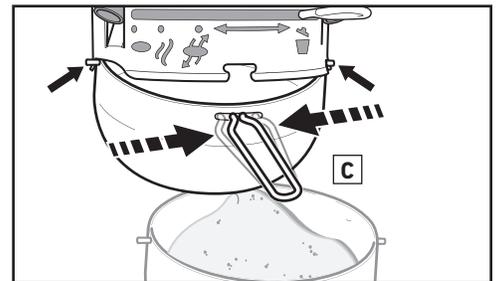
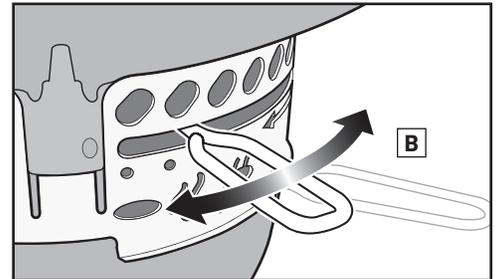
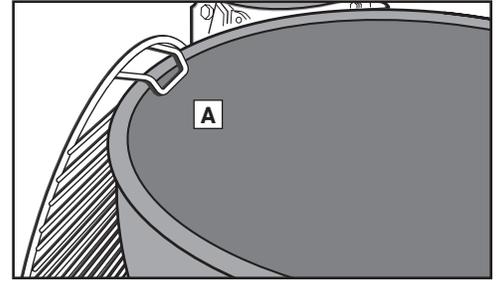
## The Very First Time You Barbecue

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

## Preparing the Barbecue for Lighting

1. Open the lid.
2. Remove the cooking grate from the barbecue. For convenience, hang the cooking grate on the bowl of your grill by its curved handles (A).
3. Remove the charcoal (bottom) grate and clear ashes or chunks of old charcoal from the bottom of the bowl. Charcoal requires oxygen to burn, so be sure that nothing clogs the vents. Using the ONE-TOUCH cleaning system, move the handle back and forth to move ash from the bottom of the barbecue into the ash catcher (B).
4. Squeeze the ash catcher handle to release it from the barbecue (C).
5. Open bowl vent by moving the handle all the way to the right (D) or by moving the handle to the open position (E).
6. Reinstall the charcoal (bottom) grate.

*Note: Instructions for using lighter fluid was purposely left out of this owner's guide. Lighter fluid is messy and can transmit a chemical taste to your food, while lighter cubes (sold separately) do not. If you choose to use lighter fluid, follow the manufacturer's instructions and NEVER add lighter fluid to a burning fire.*



## Charcoal Quantity for Direct Heat

WEBER Charcoal Briquettes	Charcoal Briquettes	Beechwood Lump Charcoal*	Mixed Wood Lump Charcoal*
45 briquettes (2½ cups)	50 briquettes (1¼ cups)	3½ cups (1.27 kg)	2½ cups

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

## Charcoal Quantity for Indirect Heat

WEBER Charcoal Briquettes		Charcoal Briquettes		Beechwood Lump Charcoal*		Mixed Wood Lump Charcoal*	
Briquettes for first hour (per side)	Briquettes to add for each additional hour (per side)	Briquettes for first hour (per side)	Briquettes to add for each additional hour (per side)	Charcoal for first hour (per side)	Charcoal to add for each additional hour (per side)	Charcoal for first hour (per side)	Charcoal to add for each additional hour (per side)
20 briquettes (1 cup)	7 briquettes (½ cup)	20 briquettes (½ cup)	7 briquettes (¼ cup)	1 cup (0.36 kg)	1 handful	¾ cup	1 handful

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



# LIGHTING CHARCOAL

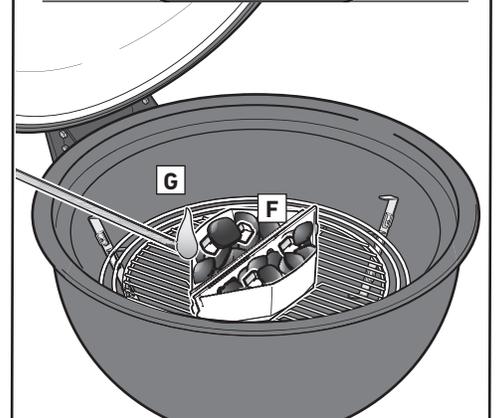
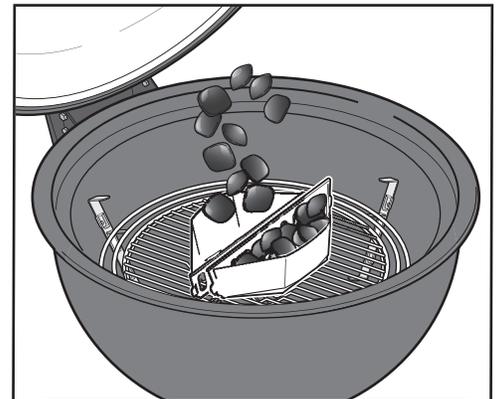
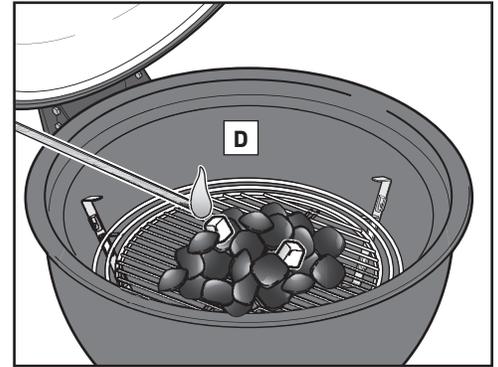
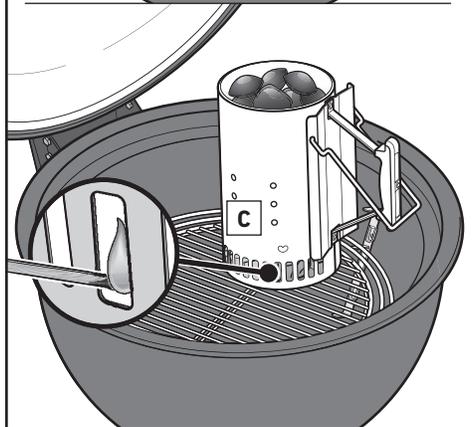
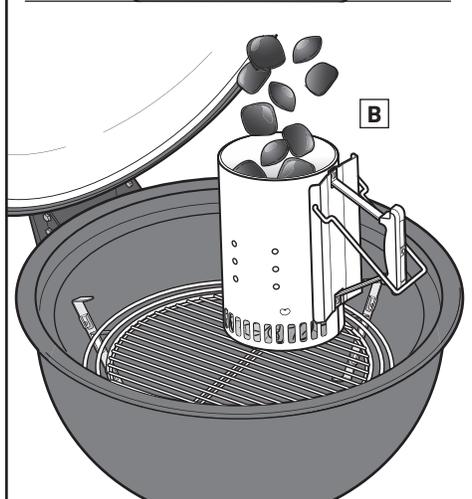
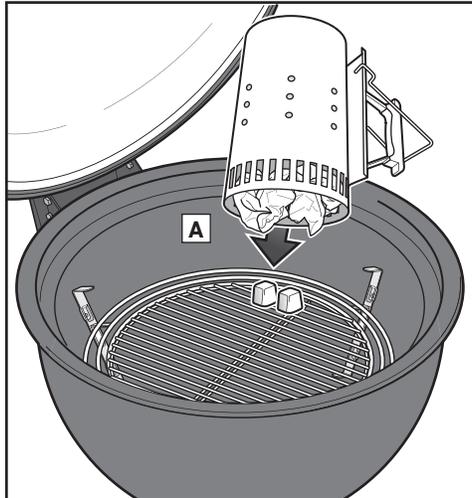
## Lighting the Charcoal Using a Chimney Starter

The simplest way to light any kind of charcoal is to use a chimney starter; the WEBER RAPIDFIRE chimney starter (sold separately). Refer to the cautions and warnings included with the RAPIDFIRE chimney starter before lighting. When igniting fuel ensure all dampers are fully opened.

1. Put a few sheets of wadded up newspaper in the bottom of the chimney starter and set the chimney starter on the charcoal grate (A); or put a few lighter cubes near the center of the charcoal grate and place the chimney starter over them.
2. Fill the chimney starter with charcoal (B).
3. Light the lighter cubes or newspaper through the holes on the side of the chimney starter (C).
4. Keep the chimney starter in place until the charcoal is fully lit. You can tell when the charcoal is fully lit when it is covered with a coating of white ash. This can take anywhere from 15 to 30 minutes. Never close the lid with the chimney starter inside the barbecue.

*Note: The lighter cubes used must be completely consumed and the coals ashed over before placing food on the cooking grate.*

5. Once the charcoal is fully lit, continue to the following pages for instructions on how to arrange your charcoal and begin cooking according to your desired cooking method.



## Lighting the Charcoal Using Lighter Cubes

When igniting charcoal, ensure all lid and bowl dampers are fully opened.

1. Build a pyramid of charcoal in the center of the charcoal (bottom) grate and insert a couple of lighter cubes (sold separately) within the pyramid (D).
2. Using a long match or lighter, light the lighter cubes. The lighter cubes will then ignite the charcoal.
3. Wait for the charcoal to fully light. You can tell when the charcoal is fully lit when it is covered with a coating of white ash. This can take anywhere from 15 to 30 minutes.

*Note: The lighter cubes used must be completely consumed and the coals ashed over before placing food on the cooking grate.*

4. Once the charcoal is fully lit, continue to the following pages for instructions on how to arrange your fuel and begin cooking according to your desired cooking method.

## Lighting the Charcoal Using CHAR-BASKETS

When igniting charcoal, ensure all lid and bowl dampers are fully opened.

1. Place the CHAR-BASKETS on the center of the charcoal grate and fill the CHAR-BASKETS with charcoal (E).
2. Insert a couple of lighter cubes (sold separately) into each of the CHAR-BASKETS (F). Make sure to nestle them within the charcoal.
3. Using a long match or lighter, light the lighter cubes. The lighter cubes will then ignite the charcoal (G).
4. Wait for the fuel to fully light. You can tell when the charcoal is fully lit when it is covered with a coating of white ash. This can take anywhere from 15 to 30 minutes.

*Note: The lighter cubes used must be completely consumed and the coals ashed over before placing food on the cooking grate.*

5. Once the charcoal is fully lit, continue to the following pages for instructions on how to arrange your charcoal and begin cooking according to your desired cooking method.

- ⚠ Use heat-resistant barbecue gloves or mitts while cooking, adjusting air vents (dampers), adding charcoal, and handling thermometer or lid.
- ⚠ Never close the lid with the chimney starter in the barbecue.



# BURNER IGNITION - SNAP-JET GAS IGNITION SYSTEM

## METHODS OF BURNER IGNITION

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

Next are the steps for igniting your barbecue using the SNAP-JET gas ignition system. On the following page are steps for igniting your barbecue with a match.

Summarized lighting instructions are also located on the ignition box.

### Burner Ignition – Lighting with SNAP-JET Gas Ignition System

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

#### ⚠ DANGER

Failure to open the lid before igniting the barbecue's burner, or not waiting five minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

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

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

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

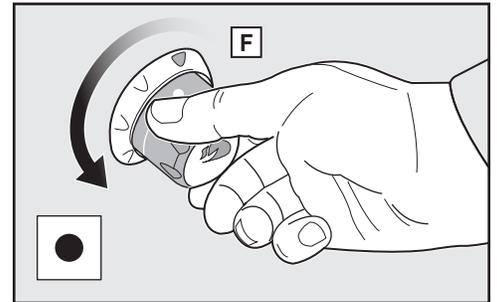
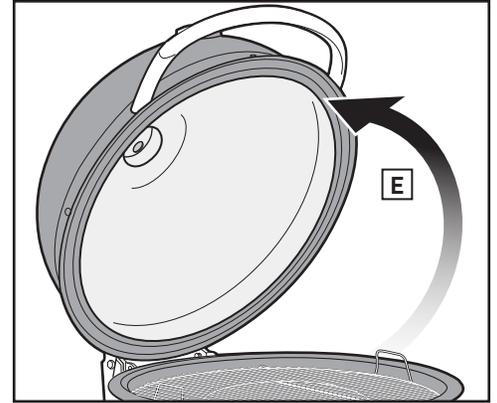
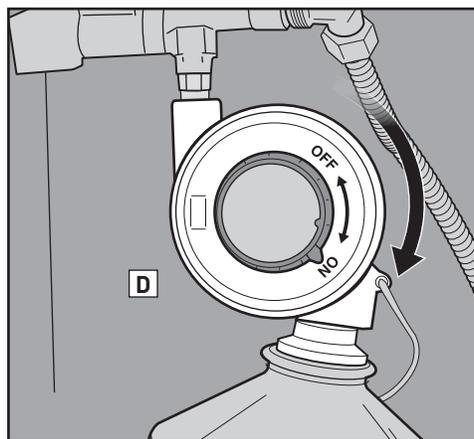
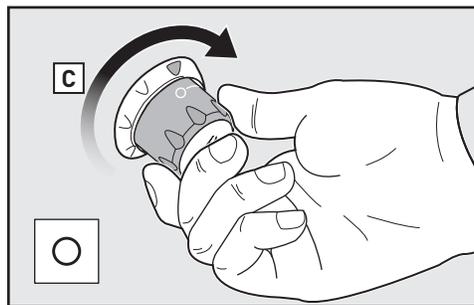
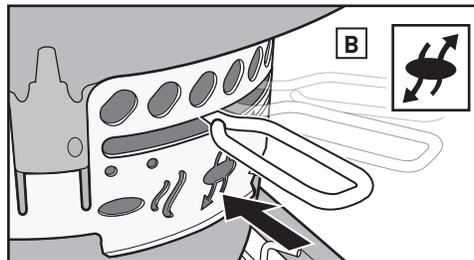
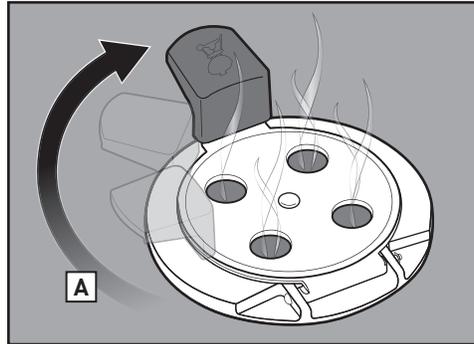
⚠ **CAUTION:** Flame may be hard to see on a bright day.

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

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

## THE VERY FIRST TIME YOU BARBECUE

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





# BURNER IGNITION - SNAP-JET GAS IGNITION SYSTEM

## Burner Ignition –

### Lighting with a Match

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

#### ⚠ DANGER

Failure to open the lid before igniting the barbecue's burner, or not waiting five minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

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

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

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

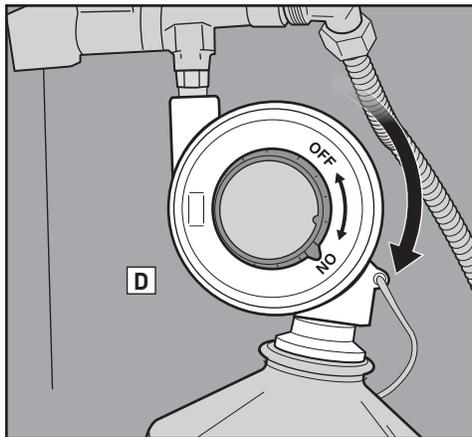
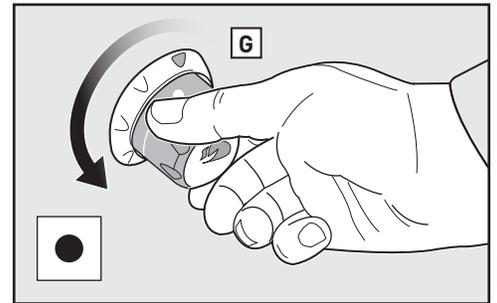
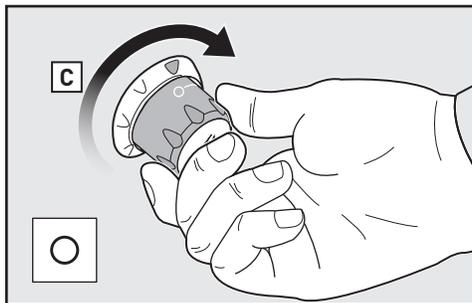
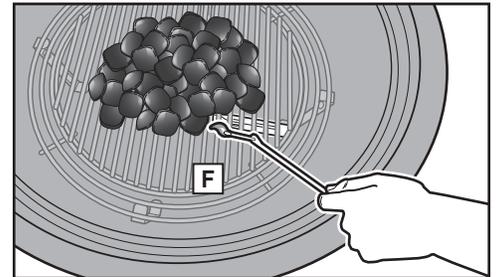
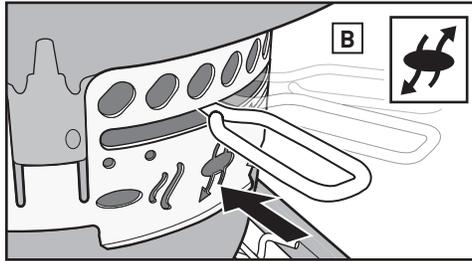
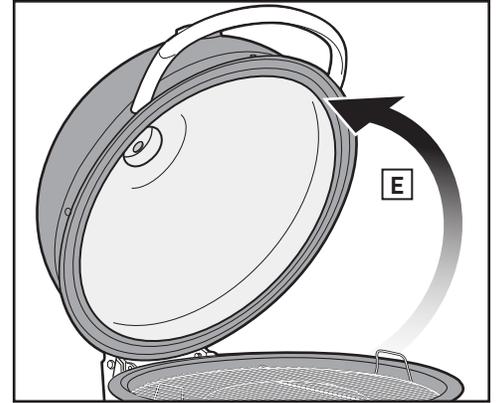
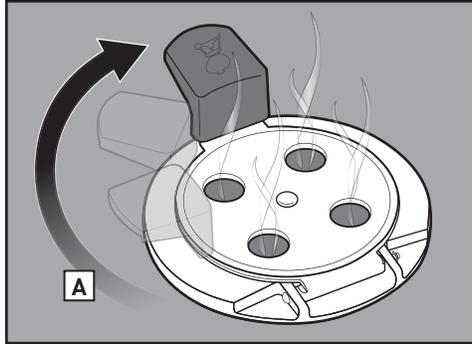
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NOTE: The burner is only meant for igniting charcoal, not for cooking. Turn burner control knob off promptly after charcoal is lit to preserve the fuel in your disposable cartridge. Turn gas supply off at the source.





# BARBECUING METHODS - DIRECT HEAT

The WEBER SUMMIT KAMADO can be used for three barbecuing methods: Direct barbecuing, Indirect barbecuing, and Smoking. Before continuing, determine which barbecuing method will be used and follow the appropriate barbecuing instructions in this owner's guide.

*NOTE: Barbecuing in a colder climate or higher altitude will extend your cooking time. Windy weather conditions will raise the barbecue's temperature.*

## BARBECUING WITH DIRECT HEAT

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

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

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

## Barbecue Setup For Direct Heat

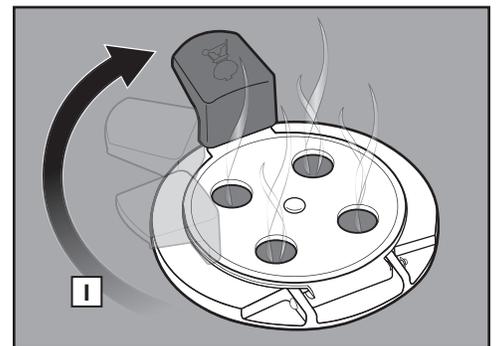
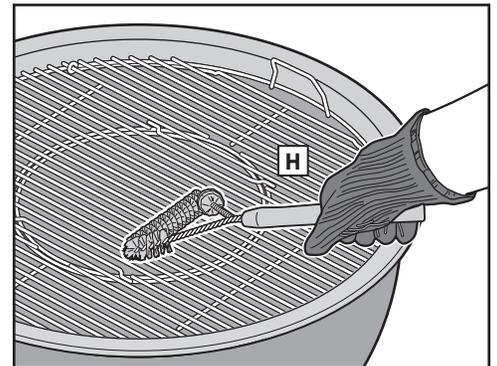
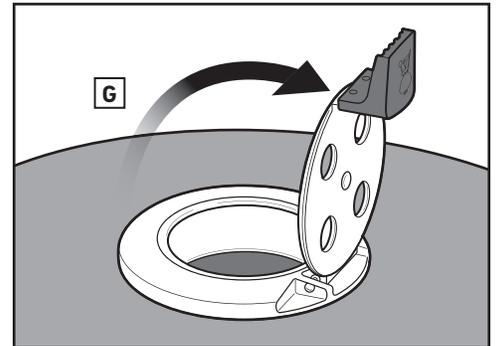
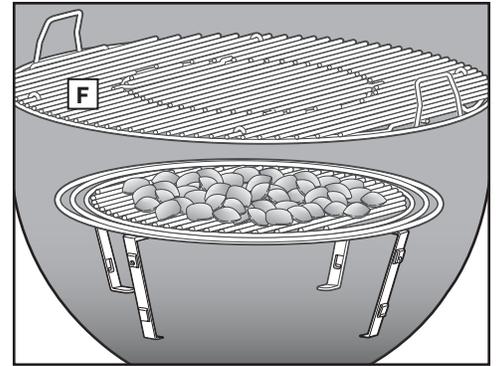
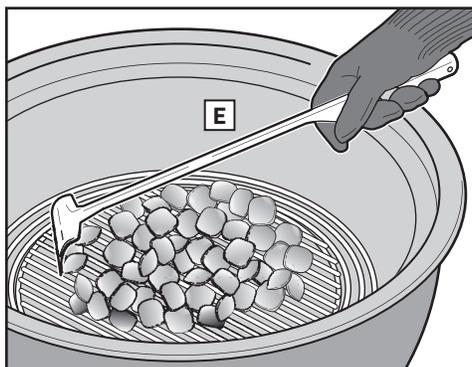
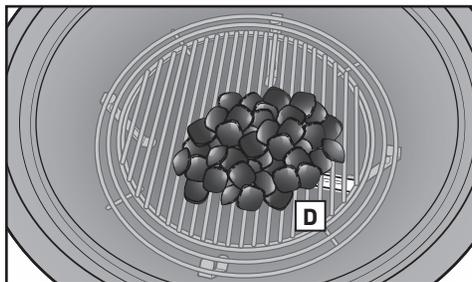
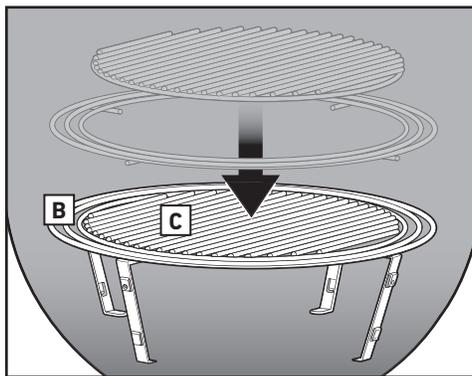
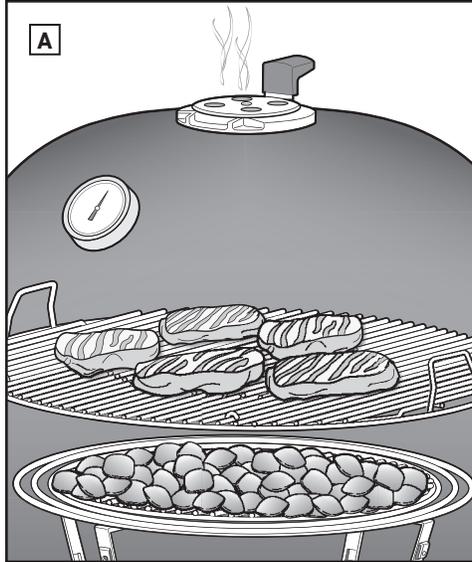
1. Place center support ring (B) in the middle position of the bowl, then place the fuel grate (C) within the center support ring.
2. Pile charcoal on the fuel grate above the tip of the burner tube (D).
3. Ignite the charcoal. Refer to the "BURNER IGNITION - SNAP-JET GAS IGNITION SYSTEM" section in this owner's guide.

*NOTE: Lid, dampers, and vents must remain open when igniting charcoal.*

4. Once the charcoal is lit, put on barbecue mitts or gloves conforming to EN 407, Contact Heat rating level 2 or greater. Using long tongs or a charcoal rake, spread the charcoal evenly across the charcoal grate (E). Make sure the lit coals are in contact with the unlit coals.
5. Place the cooking grate in the top position of the bowl (F).
6. Close the barbecue lid and flip open the RAPIDFIRE lid damper (G).
7. Preheat the cooking grate for approximately 5-10 minutes or until desired barbecue temperature is reached.
8. Once the cooking grate is preheated, using a stainless steel bristle grill brush or scraper, clean the cooking grate (H).

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

9. Place the food on the cooking grate and close the barbecue lid. Rotating the RAPIDFIRE lid damper will increase or decrease the desired heat inside the barbecue (I). Consult recipe for recommended cooking times and temperature. Reference the lid thermometer for the desired internal barbecue temperature.



## When Finished Cooking

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



# BARBECUING METHODS - INDIRECT HEAT

## BARBECUING WITH INDIRECT HEAT

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

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

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

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

## Barbecue Setup For Indirect Heat

1. Place center support ring (B) in the middle position of the bowl, then place the fuel grate (C) within the center support ring.
2. Place charcoal in the CHAR-BASKETS on the fuel grate above the tip of the burner tube (D). Arrange CHAR-BASKETS so that they run parallel to the burner tube.
3. Light the charcoal. Refer to the "BURNER IGNITION - SNAP-JET GAS IGNITION SYSTEM" section in this owner's guide.

*NOTE: Lid, dampers, and vents must remain open when igniting charcoal.*

4. Once the charcoal is lit, put on barbecue mitts or gloves. With long tongs, move the CHAR-BASKETS so that they will be set on both sides of the food (E).

*NOTE: A disposable drip pan should be placed between the CHAR-BASKETS to collect drippings and minimize cleaning time.*

*NOTE: Alternatively, this grill has ample cooking space to cook indirectly and directly simultaneously. By moving both CHAR-BASKETS to one side of the barbecue, you can cook directly over the baskets and use the remaining side of the cooking grate to cook indirectly.*

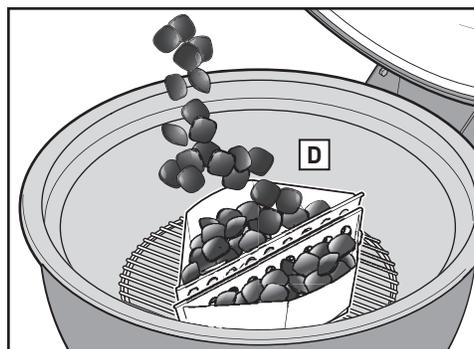
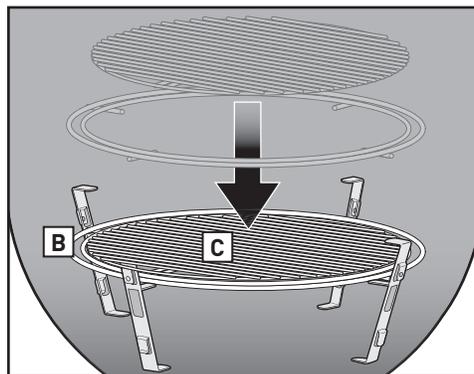
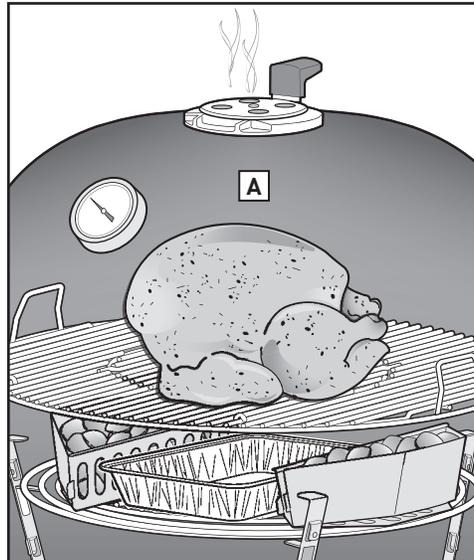
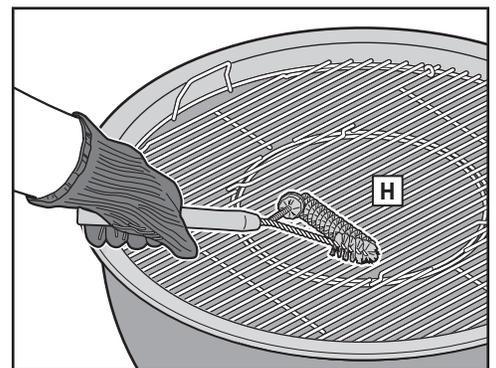
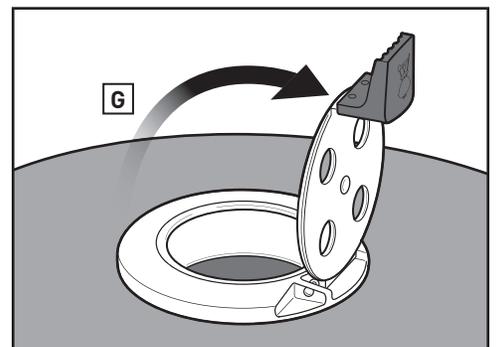
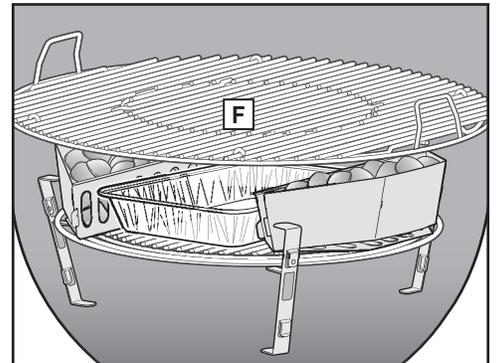
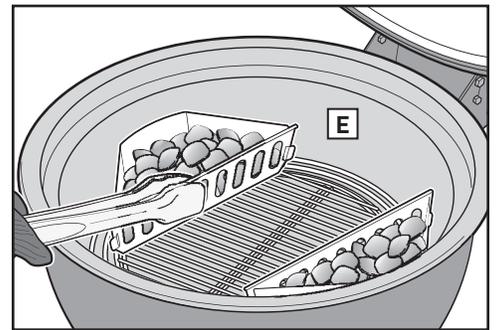
5. Place the cooking grate in the top position of the bowl (F).
6. Close the barbecue lid and flip open the RAPIDFIRE lid damper (G).
7. Preheat the cooking grate for approximately 5-10 minutes or until desired barbecue temperature is reached.
8. Once the cooking grate is preheated, using a stainless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

*NOTE: When using a stainless steel bristle grill brush, replace brush if any loose bristles are found on cooking grate or brush.*

9. Place the food on the cooking grate in between the CHAR-BASKETS and close the barbecue lid. Rotating the RAPIDFIRE lid damper will increase or decrease the desired heat inside the barbecue (I). Consult recipe for recommended cooking times and temperature. Reference the lid thermometer for the desired internal barbecue temperature.

## When Finished Cooking

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





# BARBECUING METHODS - SMOKING

## SMOKING

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

*NOTE: Barbecuing in a colder climate or higher altitude will extend your cooking time. Windy weather conditions will raise the barbecue's temperature.*

### Barbecue Setup For Smoking

1. Place charcoal grate (B) in the bottom position of the bowl then place the center support ring in the middle position of the bowl (C).

*NOTE: 35-45 briquettes will provide 8-10 hours of cooking time. For foods that require longer to cook, more charcoal will be needed. Refer to the "Smoking & Cooking Times" chart for more information.*

2. Pile charcoal on the fuel grate above the tip of the burner tube (D).
3. Light the charcoal. Refer to the "BURNER IGNITION - SNAP-JET GAS IGNITION SYSTEM" section of this owner's guide.

*NOTE: Lid, dampers, and vents must remain open when igniting charcoal.*

4. Once the charcoal is lit, put on barbecue mitts or gloves conforming to EN 407, Contact Heat rating level 2 or greater. Using long tongs, add WEBER wood chunks or chips to the perimeter of the lit charcoal (E).

5. Place the diffuser plate within the center support ring (F).

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

6. Place the cooking grate in the top position of the bowl (G).
7. Close the barbecue lid.
8. Once the barbecue reaches the smoke zone on the thermometer (H), slide the bowl vent arm to the smoking position (I) and rotate the RAPIDFIRE lid damper (J) accordingly to maintain recommended smoking temperature.

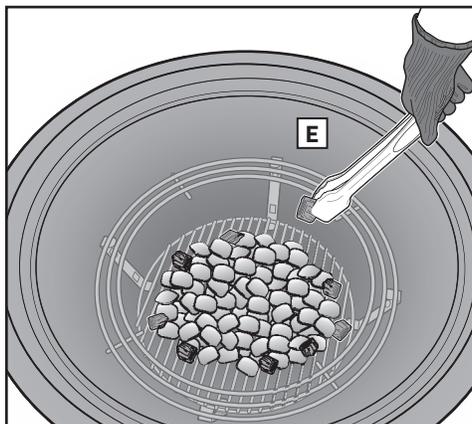
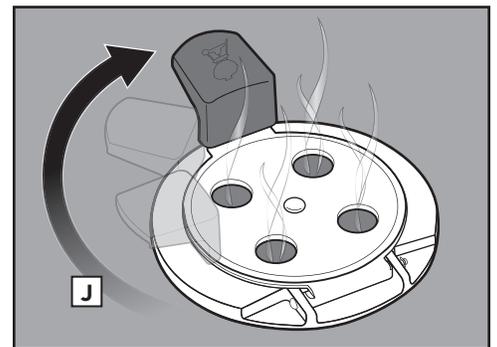
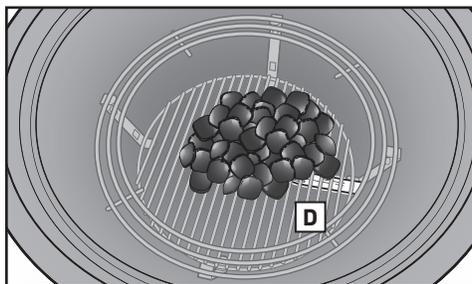
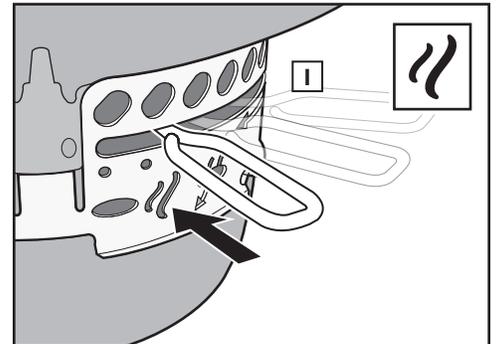
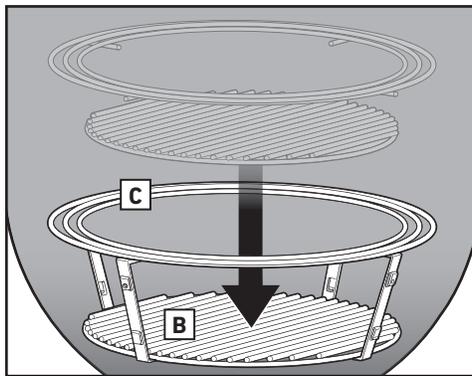
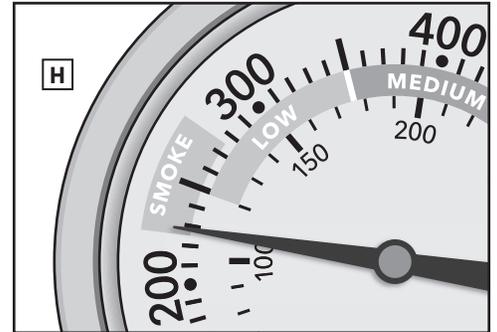
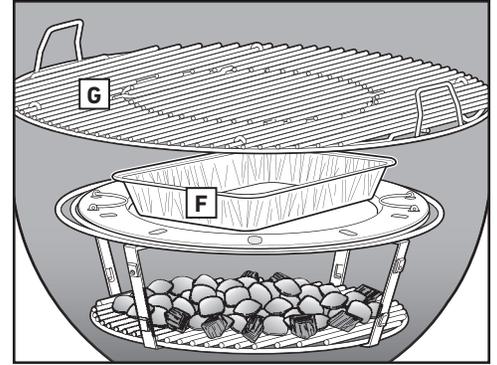
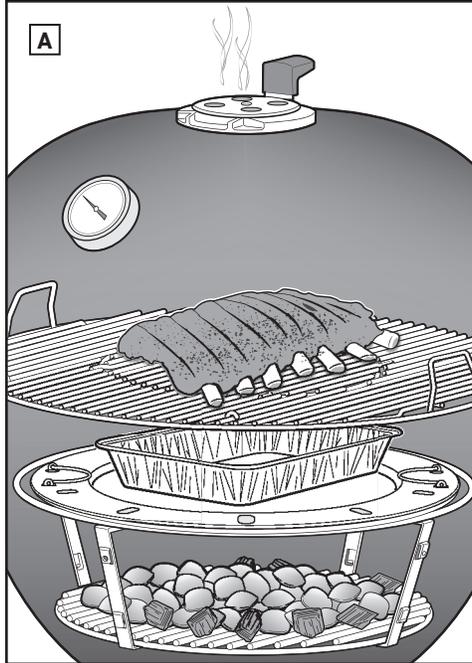
9. Open the barbecue lid and clean the cooking grate using a stainless steel bristle grill brush or scraper.

*NOTE: When using a stainless steel bristle grill brush, replace brush if any loose bristles are found on cooking grate or brush.*

10. Place the food on the center of the cooking grate. Consult recipe for recommended cooking times.

### When Finished Cooking

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





# BARBECUING METHODS - SMOKING

## Charcoal Quantity for Smoking & Cooking Times

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

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

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

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

## Wood Flavors for Smoking

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

### TIPS & TRICKS FOR BARBECUING SUCCESS

#### Choose a Proper Location to Barbecue

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

#### Preheat the Barbecue

Preheating your barbecue is a key factor when barbecuing directly, indirectly, and smoking. When the barbecue has preheated, the heat loosens pieces of food stuck to the grate, making it easy to brush off with a stainless steel bristle grill brush or a wood scraper. Preheating also gets the grate hot enough to sear properly and helps prevent food from sticking to the grate.

#### Wear Gloves

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

#### Igniting the Charcoal

WEBER recommends using a chimney starter (sold separately) and lighter cubes (sold separately) to ignite charcoal. Refrain from using lighter fluid as it is messy and can transmit a chemical taste to your food.

#### Oil the Food, Not the Grate

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

#### Put a Lid On It

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

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

#### Diffuser Plate Do's and Don'ts

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

#### Tame the Flame

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

#### Watch the Time and Temperature

Barbecuing in a colder climate or higher altitude will extend your cooking time. Windy weather conditions will raise the barbecue's temperature.

#### Keep It Clean

Follow the basic routine maintenance instructions to keep your barbecue looking and functioning great for years to come. Be sure to remove accumulated ashes and old charcoal from the bottom of the bowl and the ash catcher before every use.

#### Smoking with Wood

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



# MAINTENANCE

## CLEANING THE INSIDE OF THE BARBECUE

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

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

### Cleaning the Lid

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

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

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

### Cleaning the Grates & Diffuser Plate

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

You will need: A stainless steel bristle grill brush.

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

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

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

### Quick Cleaning the Burner Tube

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

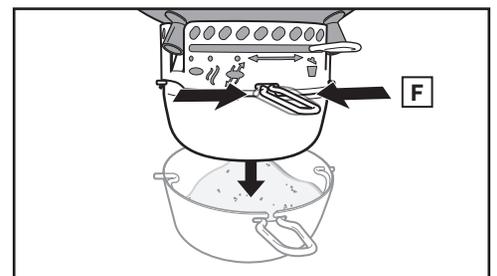
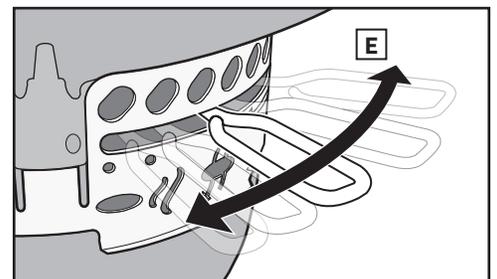
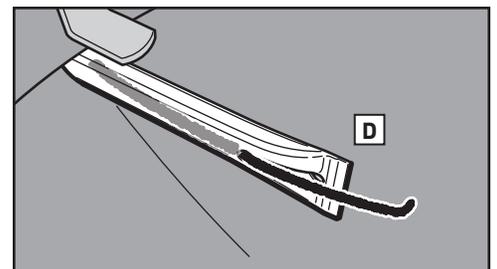
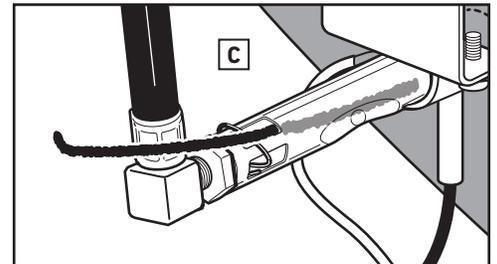
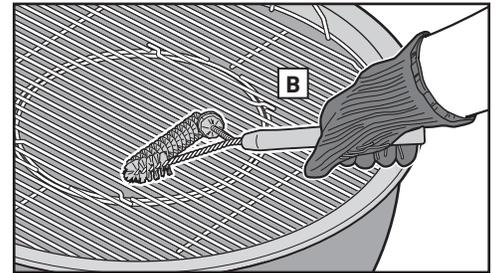
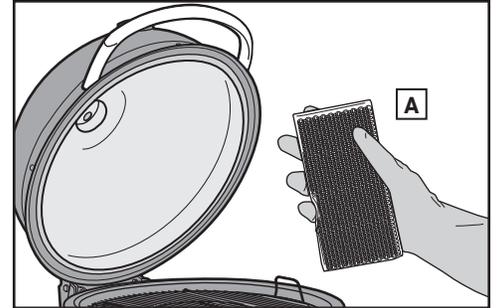
You will need: A chenille pipe cleaner and a clean stainless steel bristle grill brush. Do not use a brush that has already been used to clean the cooking grates.

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

## Cleaning the Bowl

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

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

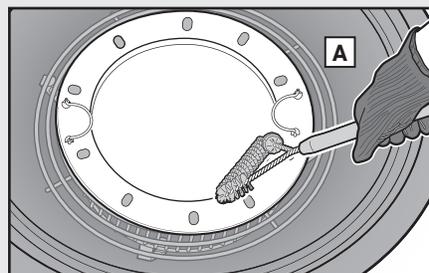


### Alternative Method for Cleaning the Diffuser Plate

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

You will need: A stainless steel bristle grill brush.

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





## CLEANING THE OUTSIDE OF THE BARBECUE

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

### Stainless Steel Surfaces

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

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

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

### Painted, Porcelain-Enameled Surfaces, and Plastic Components

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

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

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

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

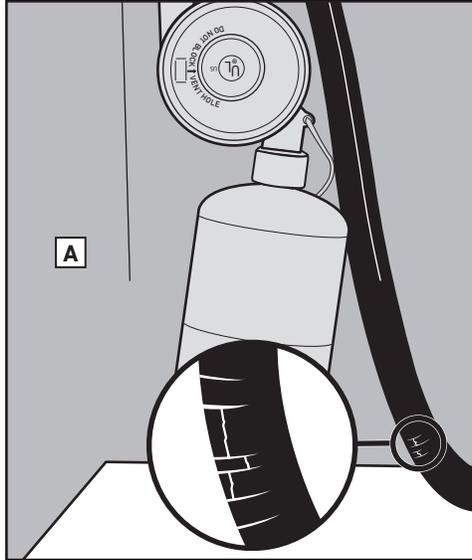
## CLEANING THE OUTSIDE OF BARBECUES THAT ARE IN UNIQUE ENVIRONMENTS

If your barbecue 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 barbecue 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.

### INSPECTING THE HOSE

1. Visually inspect the hose for any signs of cracking (A).

**⚠ WARNING: Check hose before each use of 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 WEBER authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our website. Log onto [www.weber.com](http://www.weber.com).**





# MAINTENANCE

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

Common symptoms of blocked or dirty tubes may include:

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

## ⚠ DANGER

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

### BURNER FLAME PATTERN

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

### THOROUGH CLEANING OF THE BURNER TUBE

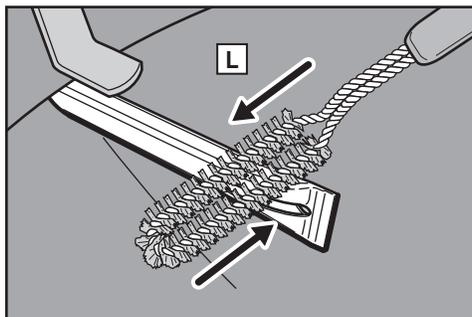
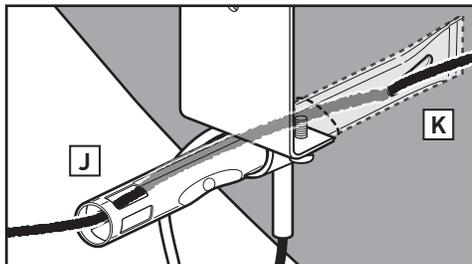
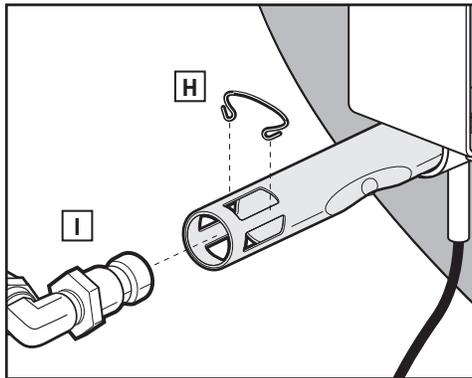
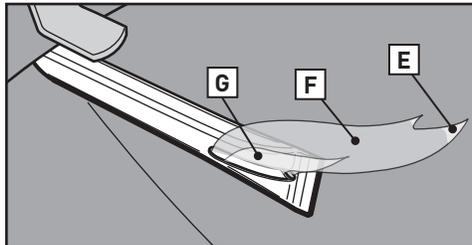
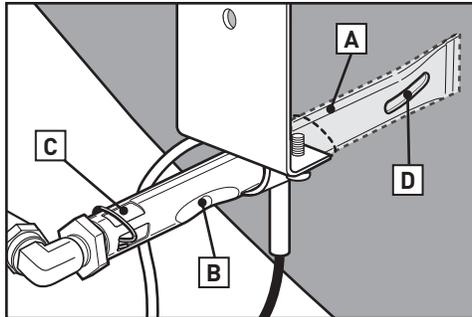
You will need: A torch, chenille pipe cleaner, and a clean stainless steel bristle brush. Do not use a brush that has already been used to clean the cooking grates.

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

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

### CALL CUSTOMER SERVICE

If you are still experiencing issues after cleaning the burner tube, contact the Customer Service Representative in your area using the contact information at [www.weber.com](http://www.weber.com).



### SNAP-JET GAS IGNITION SYSTEM OPERATION

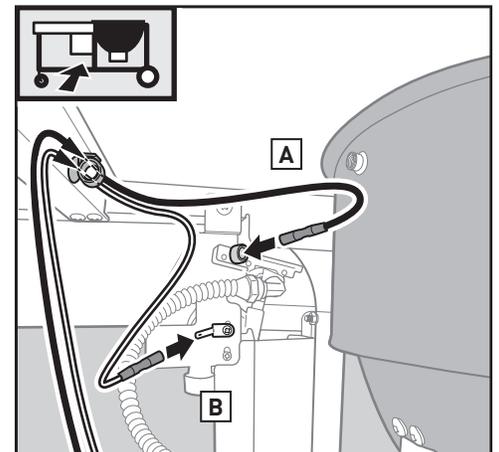
The burner control knob has a built-in igniter. The igniter supplies a spark to the igniter electrode assembly. Whether you are performing routine maintenance or a troubleshooting check on the SNAP-JET gas ignition system, read the following to keep the system working properly.

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

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

### MAINTAINING THE IGNITION COMPONENTS

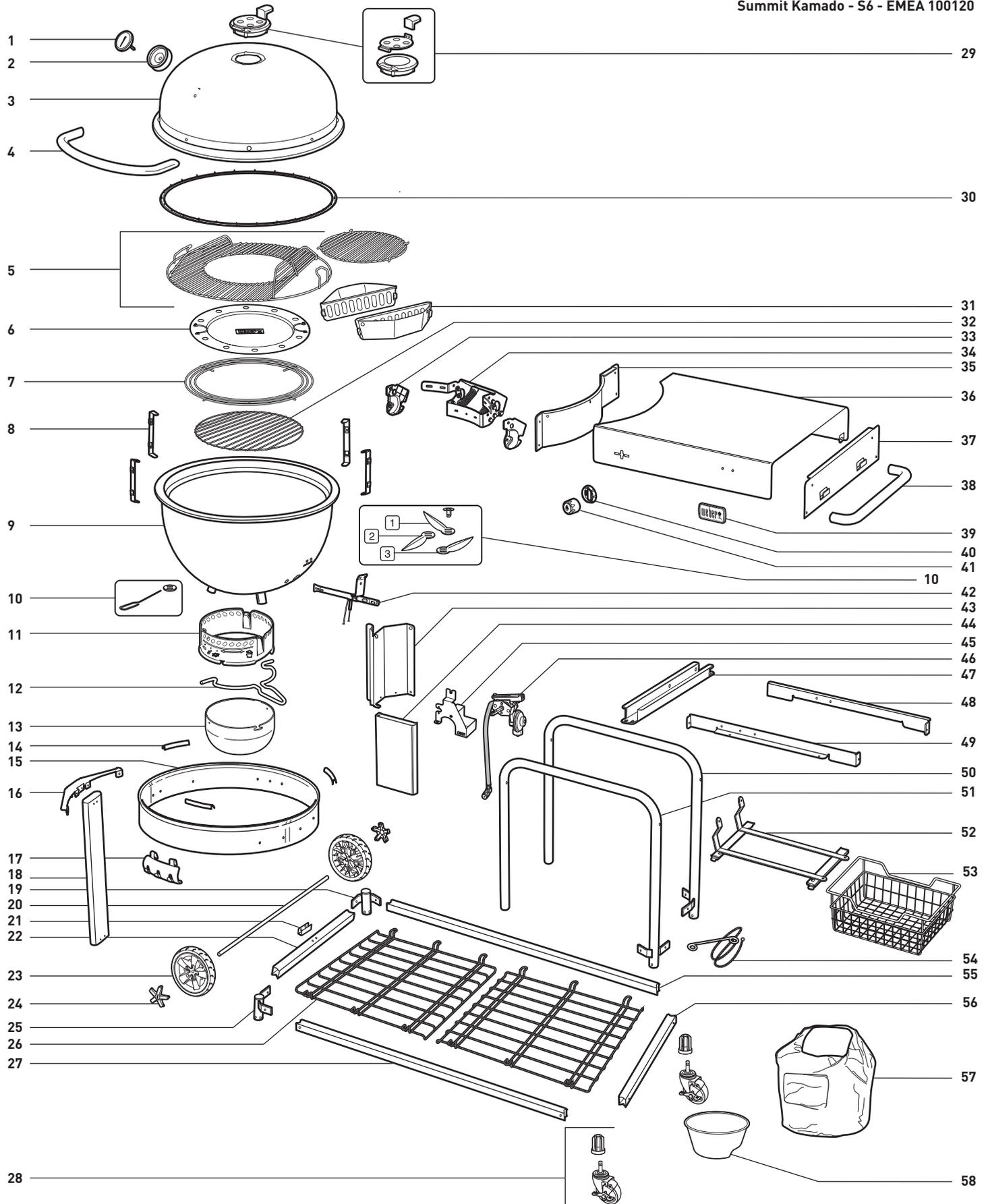
1. Confirm that barbecue is off and cool.
2. Check that the black wire is connected to the red terminal on the valve (A).
3. Check that the white wire is connected to the ground terminal at screw (B).





# REPLACEMENT PARTS

Summit Kamado - S6 - EMEA 100120



## GENERAL TROUBLESHOOTING

Problems	Solutions
<b>Burner does not ignite when you push in and turn the burner control knob.</b>	<p>Be sure that there is gas flow to the burner by attempting to match light your burner. Refer to "BURNER IGNITION - Lighting with a Match". If match lighting is successful, the problem lies in the ignition system. Refer to "SNAP-JET GAS IGNITION SYSTEM OPERATION" in the "MAINTENANCE" section.</p> <p>Be sure that wires are correctly inserted into terminals. Check that the black wire is connected to the red terminal on the valve. Check that the white wire is connected to the ground terminal at screw. Refer to "MAINTAINING THE IGNITION COMPONENTS" in the "MAINTENANCE" section.</p>
<b>Burner does not ignite, or flame is low.</b>	LP fuel could be low or empty. Replace LP cartridge. Refer to "REMOVING THE CARTRIDGE".
<b>Burner flame pattern is erratic.</b> <b>Burner burns with a yellow or orange flame, in conjunction with the smell of gas.</b>	Inspect burner tube for possible obstructions. Refer to the "MAINTENANCE" section.
<b>Inside of lid appears to be "peeling." (Resembles paint peeling.)</b>	The inside of the lid is aluminum. It is not painted. It cannot "peel". What you are seeing is baked-on grease that has turned to carbon and is flaking off. <b>THIS IS NOT A DEFECT.</b> Clean thoroughly. Refer to "CLEANING THE INSIDE OF THE BARBECUE" in the "MAINTENANCE" section.

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



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