

# SUMMIT®

## PLATINUM D4 , D6

### BUILT-IN LP GAS GRILL INSTALLATION GUIDE

42369

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

#### LOCATING YOUR GRILL

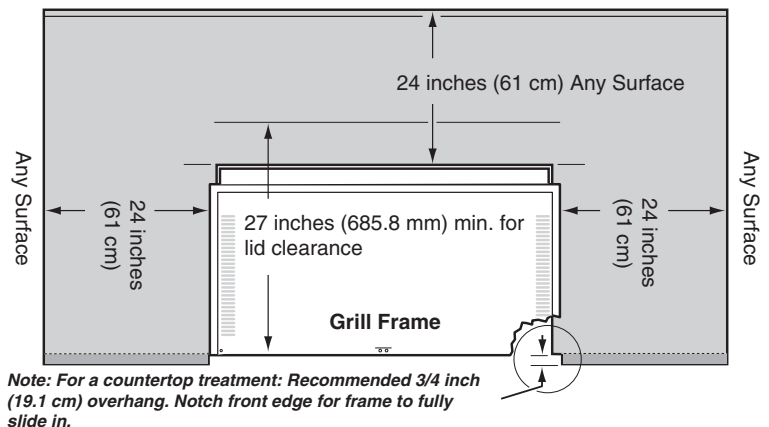
When determining a suitable location for your Summit® gas grill installation, give attention to concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible. Never locate the Summit® gas grill in a garage, breezeway, shed, under an unprotected overhang,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

#### CLEARANCE FROM SURFACES OR STRUCTURES

**⚠ WARNING: Clearance from any surface or structure is 24 inches (609.6 mm) from the back and sides of the grill. Refer to “Typical Gas Supply Installation” before starting installation.**

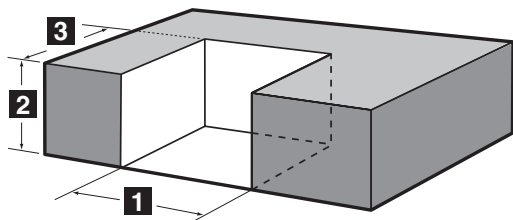
**⚠ WARNING: The structure, “island”, countertops, and adjacent work areas for the built-in grill installation must be built from noncombustible materials only.**

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



#### BUILT-IN STRUCTURE CUTOUT DIMENSIONS

ALL DIMENSIONS ARE TO FINISHED SURFACES.



**⚠ WARNING: All countertop finished surfaces must be constructed of a noncombustible material.**

Built-In Cutout Dimensions			
	D4	D6	Tolerances
1	30 1/4"	38 1/4"	+ 1/4" - 1/4"
2	34 1/4"	34 1/4"	+ 1/4" - 1/4"
3	21"	21"	+ 1/4" - 1/4"

42369 US 11/22/05  
LP

# BUILT-IN CUTOUT DIMENSIONS

## GENERAL CONSTRUCTION DETAILS

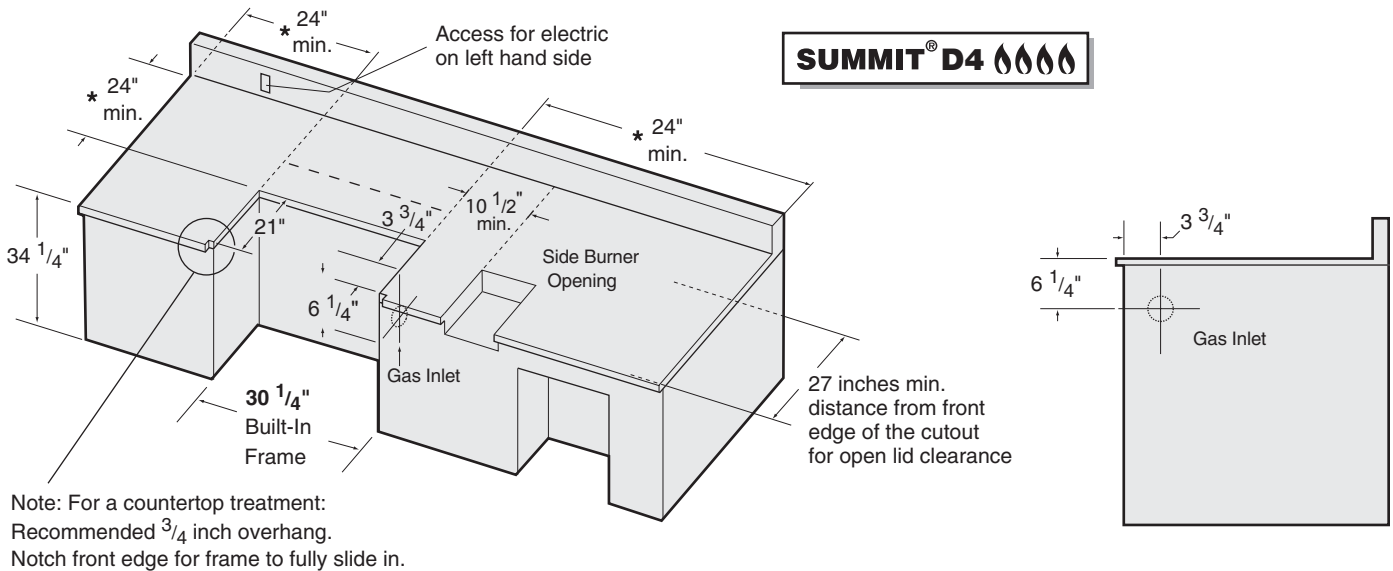
Summit® Built-In unit and all other accessory units should be on site before construction begins.

All dimensions have a tolerance of plus or minus (+/-) 1/4 inch (.635 mm).

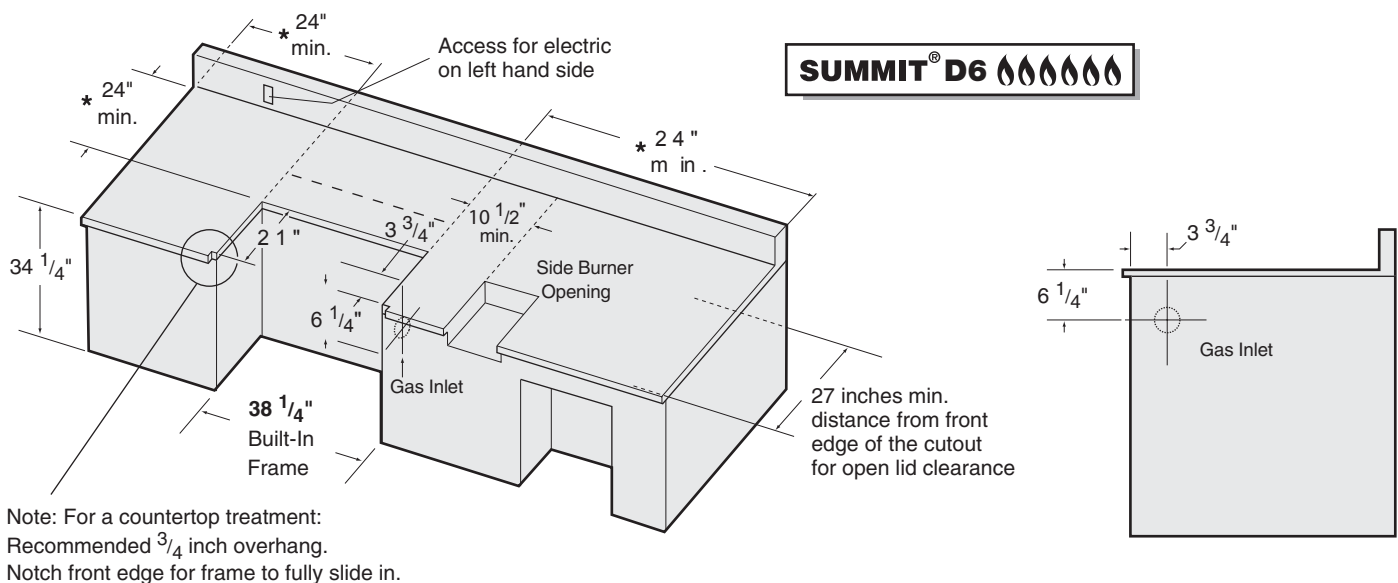
The grill frame rests directly on the Island Structure top finished surface. Make sure this surface is level. Do not support the grill from the bottom.

If the supporting structure is going to have an electrical outlet for a rotisserie, it should be on the left side of the structure.

Refer to Summit® Built-In Tank Drawer Installation Instructions for complete gas line locations.



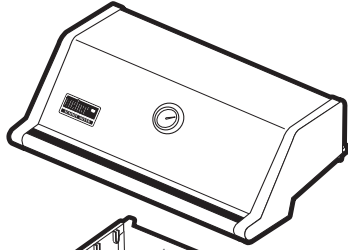
**\*Clearance from any surface or structure is at least 24 inches from the back and sides of the grill.**



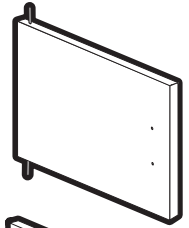
**\*Clearance from any surface or structure is at least 24 inches from the back and sides of the grill.**

## SUMMIT® D4

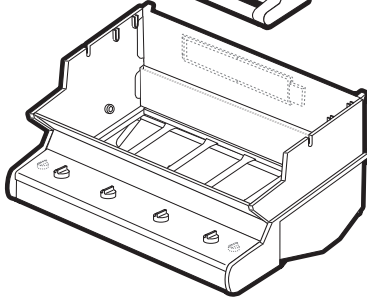
Lid - 1



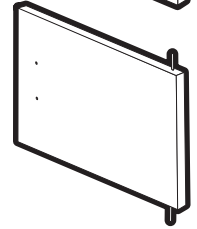
Left Door - 1



Cookbox - 1



Right Door - 1



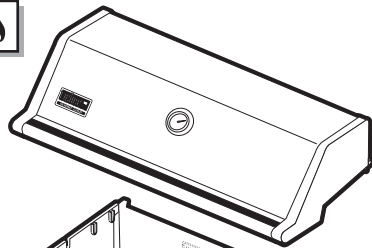
Warming Rack - 1



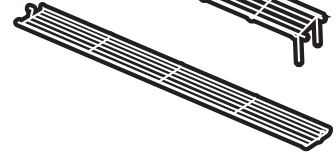
OR

## SUMMIT® D6

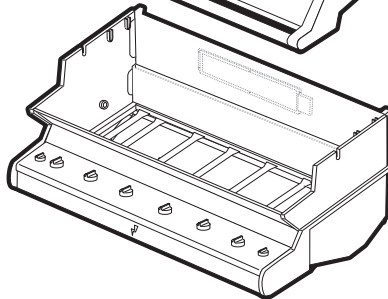
Lid - 1



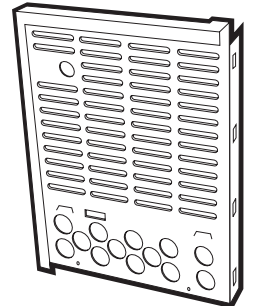
Warm-Up™ Rack - 1



Cookbox - 1



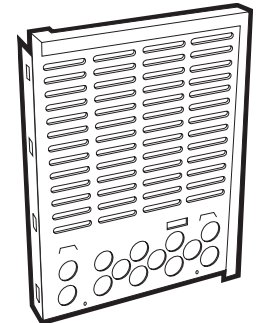
Right Enclosure Panel - 1



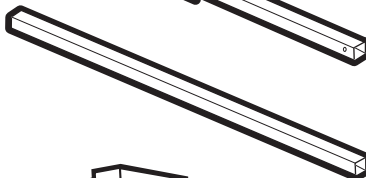
Front Frame Rail - 1



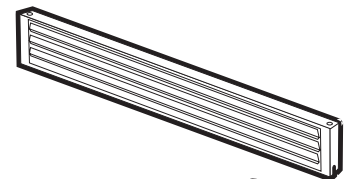
Left Enclosure Panel - 1



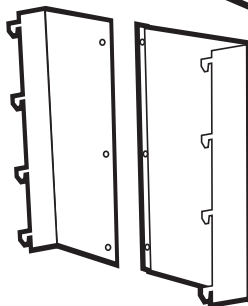
Rear Frame Rail - 1



Front Vent Panel - 1

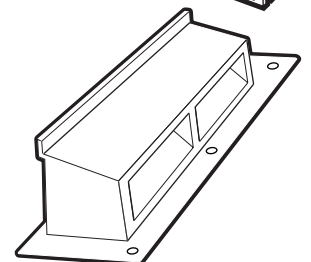
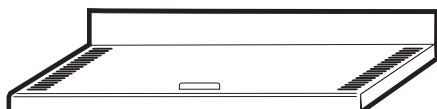


Rear Panel Assembly - 1



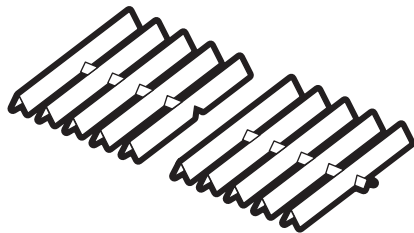
Rear Vent - 1

Bottom Shelf - 1

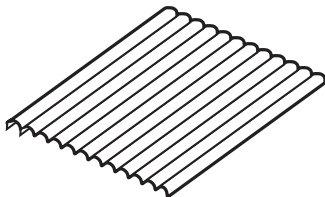


# PARTS LIST

Flavorizer® Bars - 2 Sets

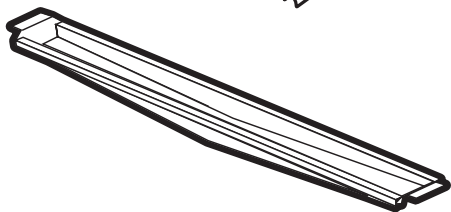


Stainless Steel Cooking Grates



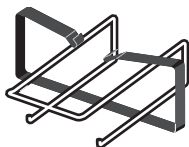
**SUMMIT® 4B** 00000 - 2

**SUMMIT® 6B** 0000000 - 3



Bottom Tray - 1

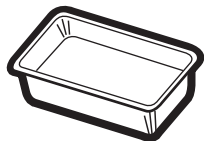
Catch-Pan Holder - 1



Catch-Pan - 1



Disposable Drip Pans - 2



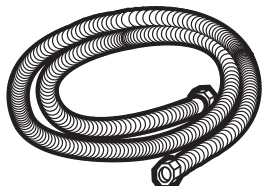
Hinge Pin- 2



Hair Pin Cotter- 2



Corrugated gas line - 1



Right Front Vent Clip - 1



Left Front Vent Clip - 1

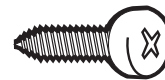


7/16 inch Wrench - 1



Wrench - 1

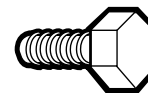
x10 Sheet Metal Screws - 3



Plastic Anchors - 3



1/2 inch Bolts  
(1/4 x 20 x 1/2 inch Bolt) - 8



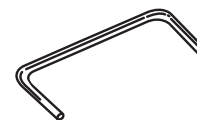
#10-32 x 1/4 inch Steel Screws - 5



Nylon Washer - 8



Handle - 2



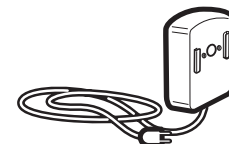
Handle Hardware - 4



Rotisserie - 1



Rotisserie Motor - 1



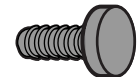
Rotisserie Bracket - 1



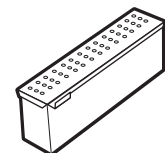
Keps Nuts (1/4 x 20 Blk Zinc) - 2



Rotisserie Bracket Hardware- 2

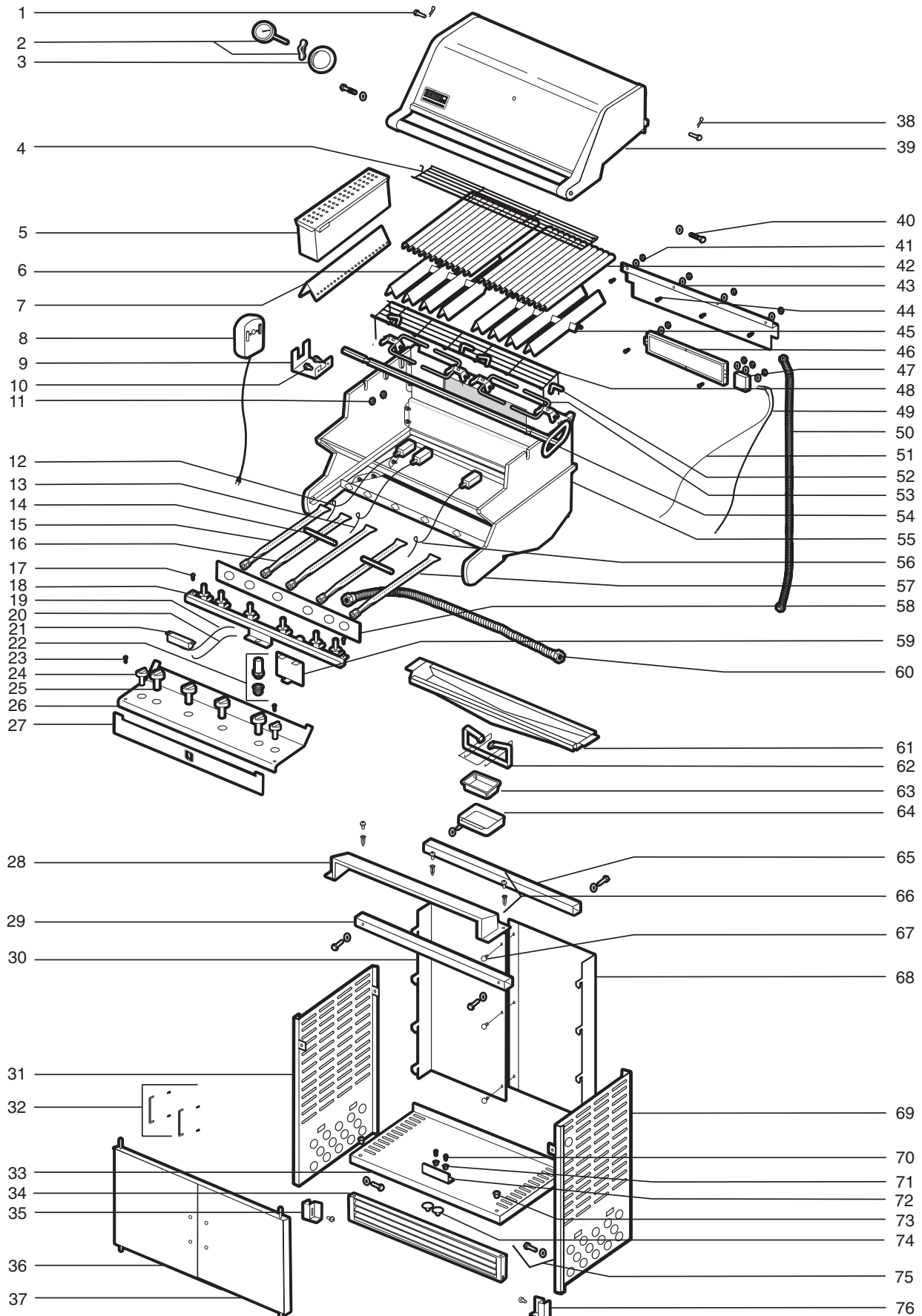


Smoker - 1



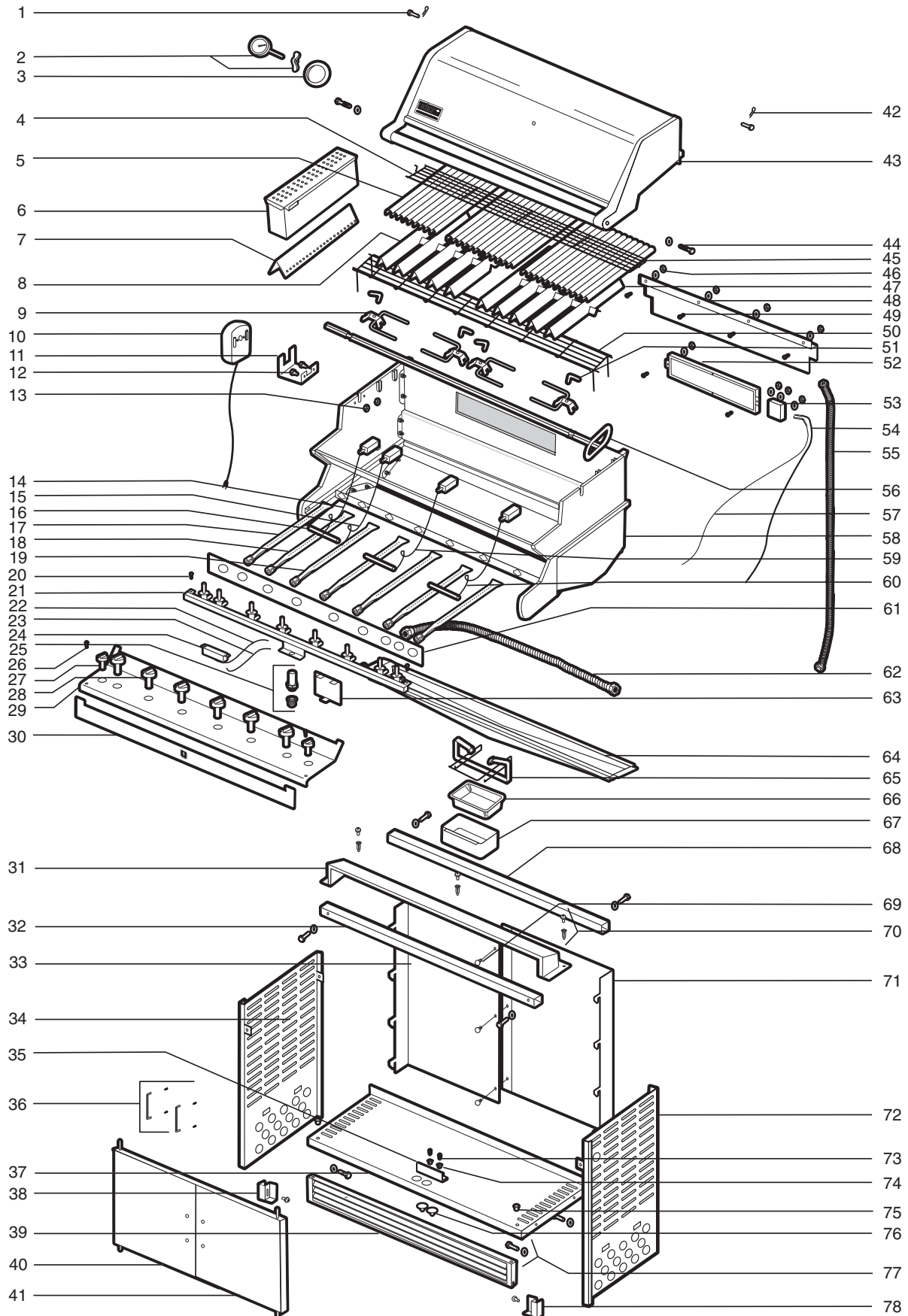
# EXPLODED VIEW - PLATINUM D4

7740501 - Summit® Platinum D4 LP Built-In 092005



# EXPLODED VIEW - PLATINUM D6

7790501 - Summit® Platinum D6 LP Built-In 092005



# EXPLODED VIEW LIST - PLATINUM D4

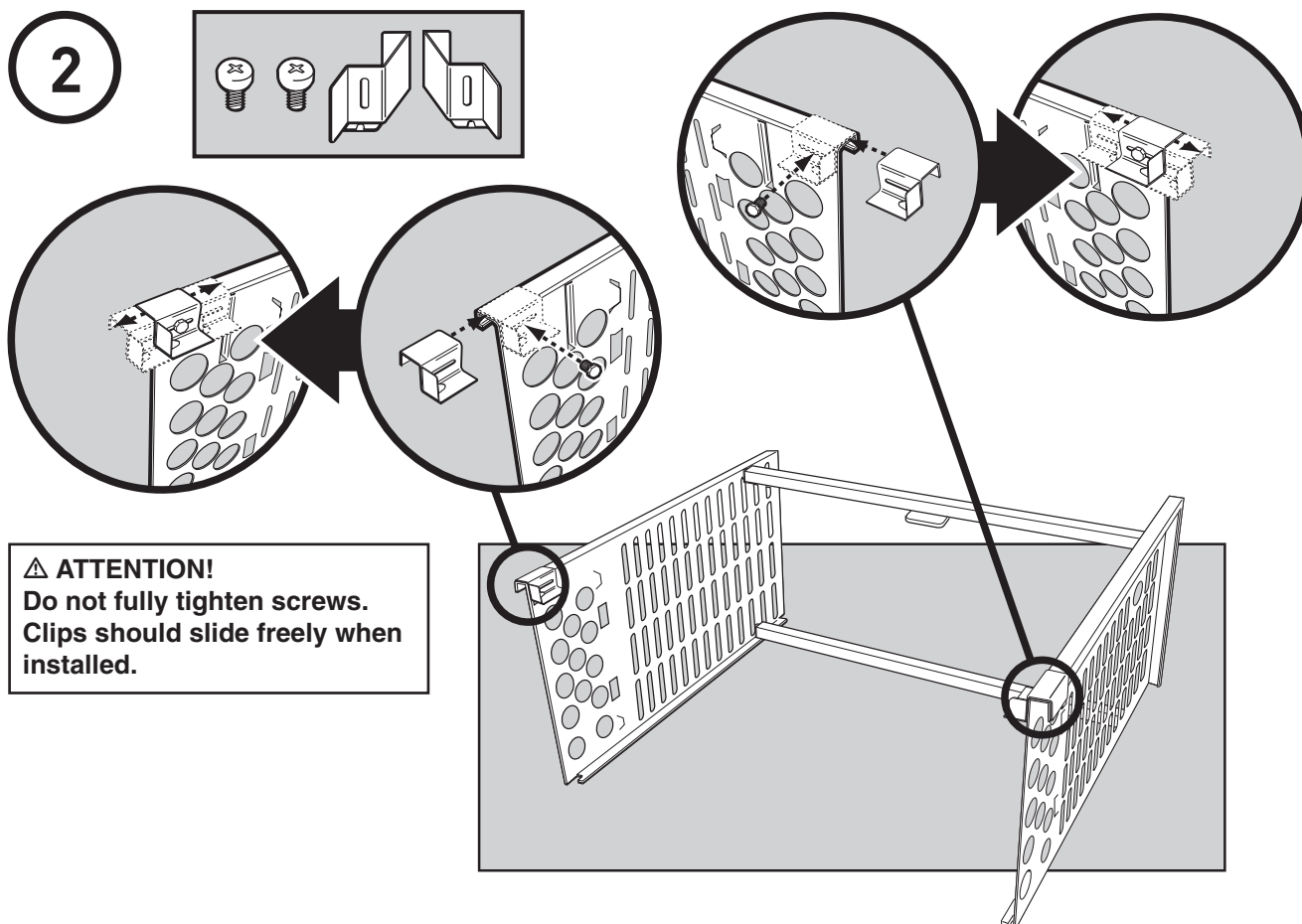
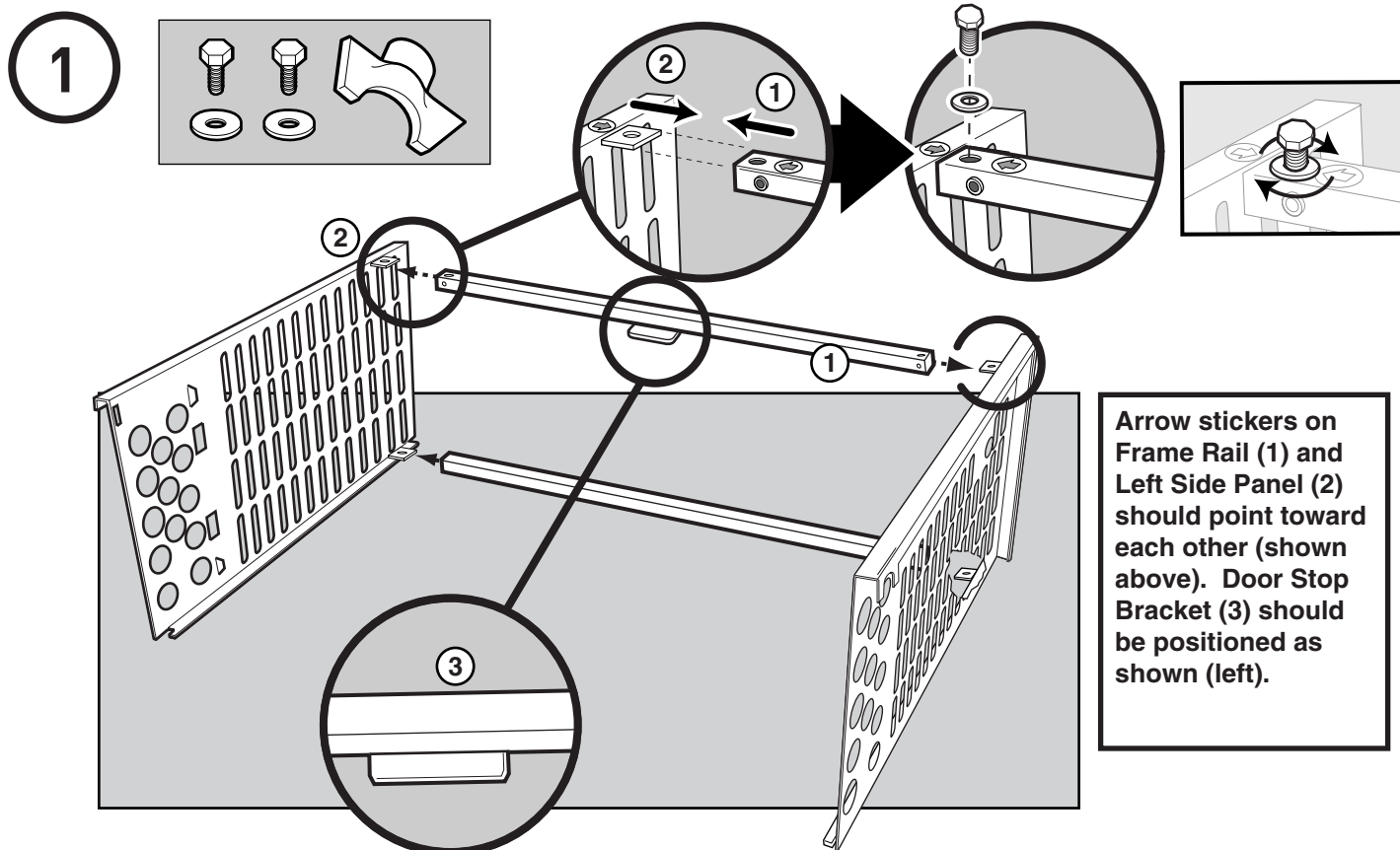
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- |  |  |   |
|--|--|---|
| 1. Hinge Pin                                     | 26. Control Panel                            | 52. Rotisserie Fork Screw                 |
| 2. Thermometer Hardware                          | 27. Front Panel                              | 53. Rotisserie Fork                       |
| 3. Thermometer Bezel                             | 28. Vent Cover Assembly                      | 54. Rotisserie Shaft                      |
| 4. Warm-Up™ Basket                               | 29. Front Frame Rail                         | 55. Cookbox Assembly                      |
| 5. Smoker Assembly                               | 30. Left Rear Panel                          | 56. Electrode Assembly (16 1/4 inch wire) |
| 6. Flavorizer® Bar Assembly w/ Smoker            | 31. Left Panel                               | 57. Right Burner Tube                     |
| 7. Smoker Box Chip Grate                         | 32. Handle Assembly                          | 58. Heat Shield                           |
| 8. Rotisserie Motor                              | 33. Bottom Shelf                             | 59. Battery Shield Assembly               |
| 9. Motor Bracket                                 | 34. Toe Kick Vent                            | 60. Main Gas Line                         |
| 10. Motor Bracket Screw                          | 35. Left Vent Bracket                        | 61. Bottom Tray                           |
| 11. 1/4 - 20 inch Keps Nut                       | 36. Left Door Assembly                       | 62. Summit Catch Pan Holder               |
| 12. Smoker Electrode Assembly (10 1/2 inch wire) | 37. Right Door Assembly                      | 63. Summit Catch Pan                      |
| 13. Electrode Assembly (8 3/4 inch wire)         | 38. Hair Pin Cotter                          | 64. Summit Drip Pan                       |
| 14. Crossover® Tube                              | 39. Lid Assembly                             | 65. Rear Frame Rail                       |
| 15. Smoker Burner Tube                           | 40. 1/4 - 20 x 1 1/4 inch Bolt               | 66. Rear Vent Hardware                    |
| 16. Left Burner Tube                             | 41. IR Rain Cover Hardware                   | 67. Rear Panel Hardware                   |
| 17. 10 - 24 x 1/2 inch Black Screw               | 42. 12 inch Cook Grate                       | 68. Right Rear Panel                      |
| 18. Manifold                                     | 43. IR Rain Cover                            | 69. Right Panel                           |
| 19. Negative Ignition Switch Wire                | 44. 10 - 24 x 1/2 inch Stainless Steel Screw | 70. 10 -16 x 3/4 Screw w/ Washer          |
| 20. Positive Ignition Switch Wire                | 45. Right Flavorizer® Bar Assembly           | 71. Plastic Plug                          |
| 21. Four Output Ignition Module Assembly         | 46. IR Burner                                | 72. Door Stop                             |
| 22. Ignition Switch Button Assembly              | 47. IR Cover Box                             | 73. Door Bushing                          |
| 23. 10 - 24 x 1/2 inch Black Screw               | 48. Warming Rack                             | 74. Door Plug                             |
| 24. Small Control Knob                           | 49. Thermocouple                             | 75. 1/4 - 20 x 1/2 inch Black Bolt        |
| 25. Control Knob                                 | 50. IR Gas Line                              | 76. Right Vent Bracket                    |
|  | 51. IR Electrode Wire                        |   |

# EXPLODED VIEW LIST - PLATINUM D6

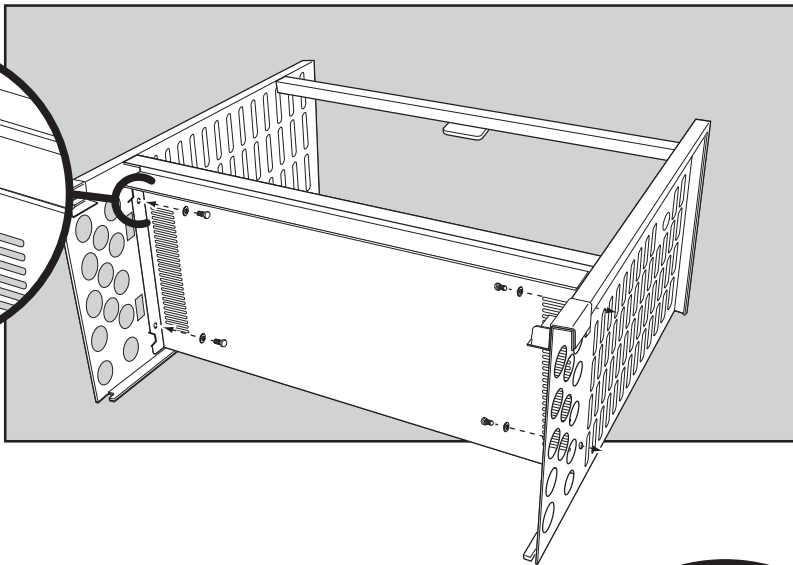
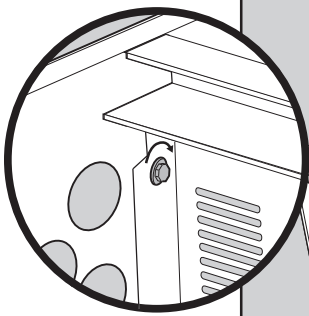
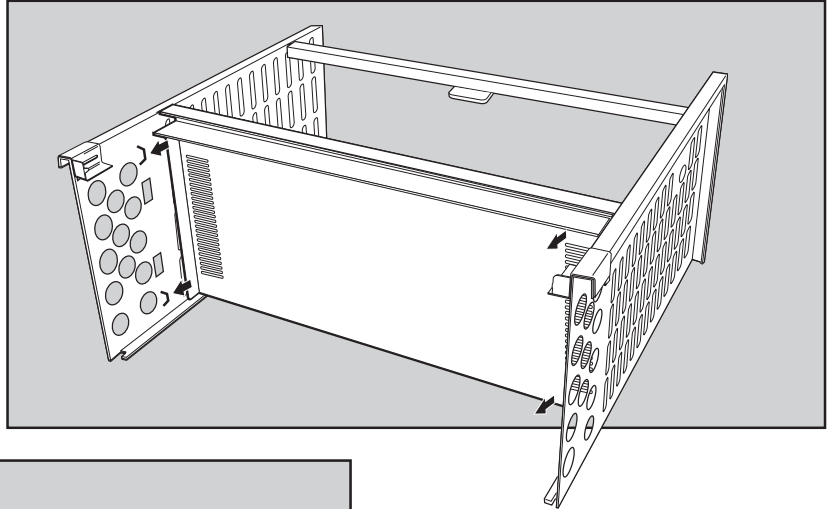
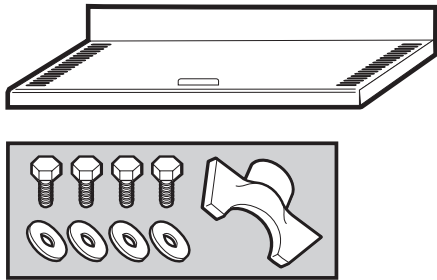
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|--|--|---|
| 1. Hinge Pin                                     | 27. Small Control Knob                       | 54. Thermocouple                          |
| 2. Thermometer Hardware                          | 28. Control Knob                             | 55. IR Gas Line                           |
| 3. Thermometer Bezel                             | 29. Control Panel                            | 56. Rotisserie Shaft                      |
| 4. Warm-Up™ Basket                               | 30. Front Panel                              | 57. IR Electrode Wire                     |
| 5. 8 inch Cooking Grate                          | 31. Vent Cover Assembly                      | 58. Cookbox Assembly                      |
| 6. Smoker Assembly                               | 32. Front Frame Rail                         | 59. Electrode Assembly (16 1/4 inch wire) |
| 7. Smoker Box Chip Grate                         | 33. Left Rear Panel                          | 60. Electrode Assembly (25 1/2 inch wire) |
| 8. Flavorizer® Bar Assembly w/ Smoker            | 34. Left Panel                               | 61. Heat Shield                           |
| 9. Rotisserie Fork                               | 35. Door Stop                                | 62. Main Gas Line                         |
| 10. Rotisserie Motor                             | 36. Handle Assembly                          | 63. Battery Shield Assembly               |
| 11. Motor Bracket                                | 37. Bottom Shelf                             | 64. Bottom Tray                           |
| 12. Motor Bracket Screw                          | 38. Left Vent Bracket                        | 65. Summit Catch Pan Holder               |
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| 15. Electrode Assembly (8 3/4 inch wire)         | 41. Right Door Assembly                      | 68. Rear Frame Rail                       |
| 16. Crossover® Tube                              | 42. Hair Pin Cotter                          | 69. Rear Vent Hardware                    |
| 17. Smoker Burner Tube                           | 43. Lid Assembly                             | 70. Rear Panel Hardware                   |
| 18. Left Burner Tube                             | 44. 1/4 - 20 x 1 1/4 inch Bolt               | 71. Right Rear Panel                      |
| 19. Right Burner Tube                            | 45. 12 inch Cook Grate                       | 72. Right Panel                           |
| 20. 10 - 24 x 1/2 inch Black Screw               | 46. IR Rain Cover Hardware                   | 73. 10 -16 x 3/4 Screw w/ Washer          |
| 21. Manifold                                     | 47. Right Flavorizer® Bar Assembly           | 74. Plastic Plug                          |
| 22. Negative Ignition Switch Wire                | 48. IR Rain Cover                            | 75. Door Bushing                          |
| 23. Positive Ignition Switch Wire                | 49. 10 - 24 x 1/2 inch Stainless Steel Screw | 76. Door Plug                             |
| 24. Six Output Ignition Module Assembly          | 50. Warming Rack                             | 77. 1/4 - 20 x 1/2 inch Black Bolt        |
| 25. Ignition Switch Button Assembly              | 51. Rotisserie Fork Screw                    | 78. Right Vent Bracket                    |
| 26. 10 - 24 x 1/2 inch Black Screw               | 52. IR Burner                                |   |
|  | 53. IR Cover Box                             |   |

## ASSEMBLY

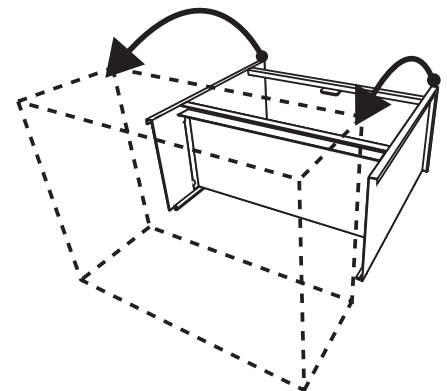
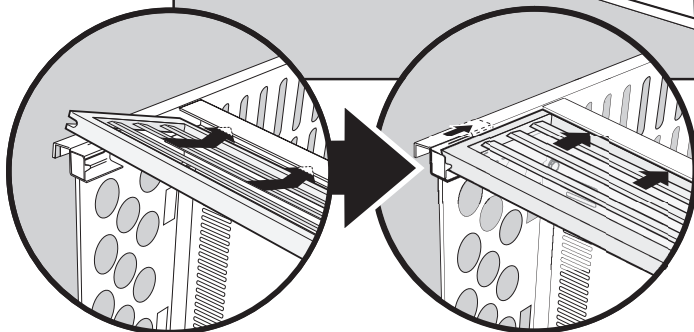
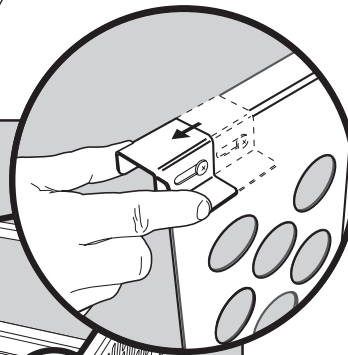
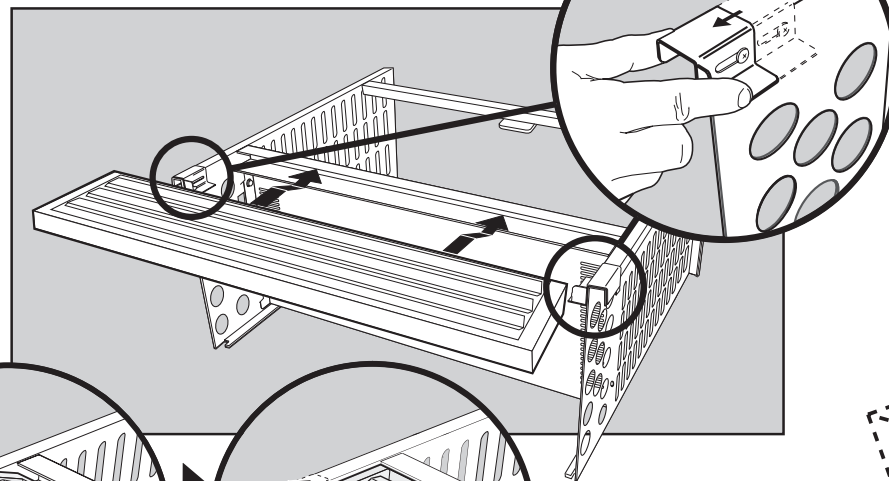




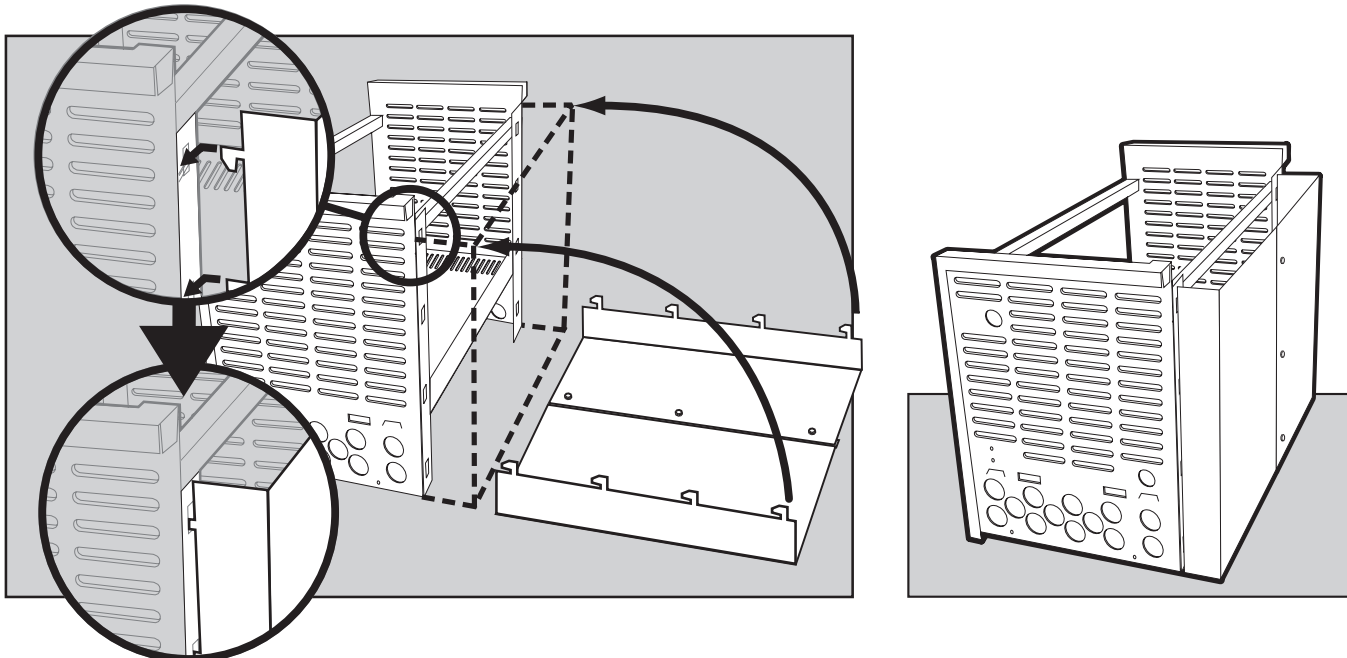
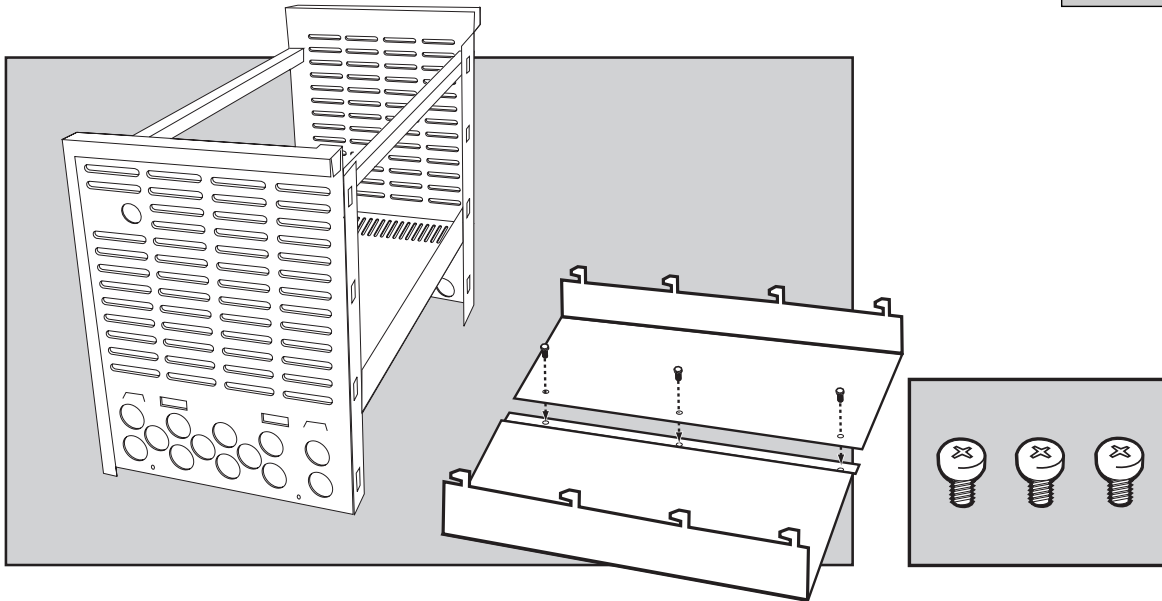
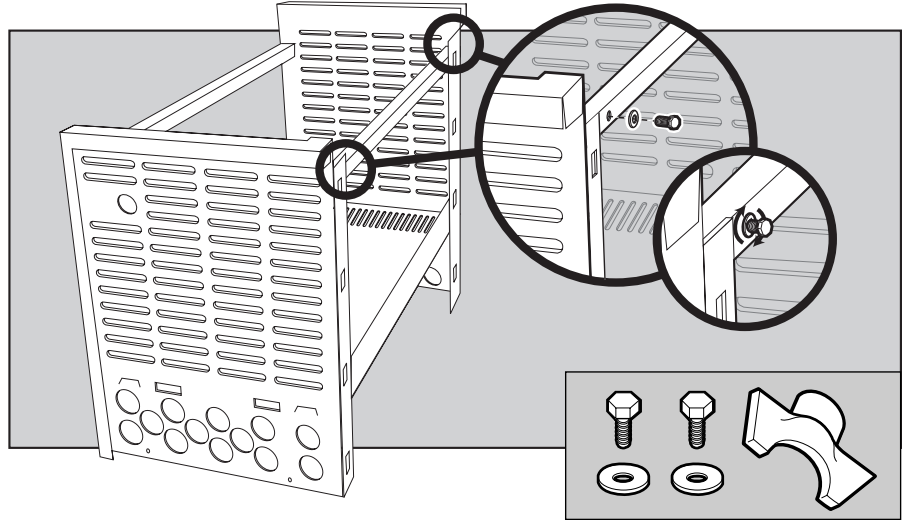
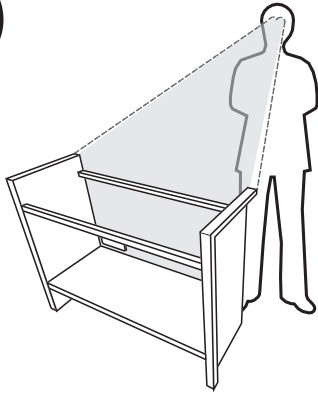
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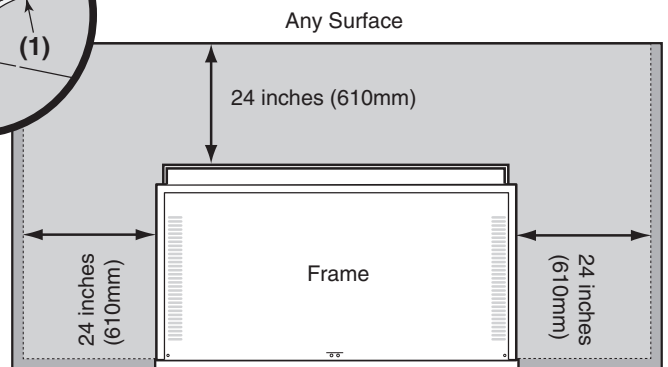
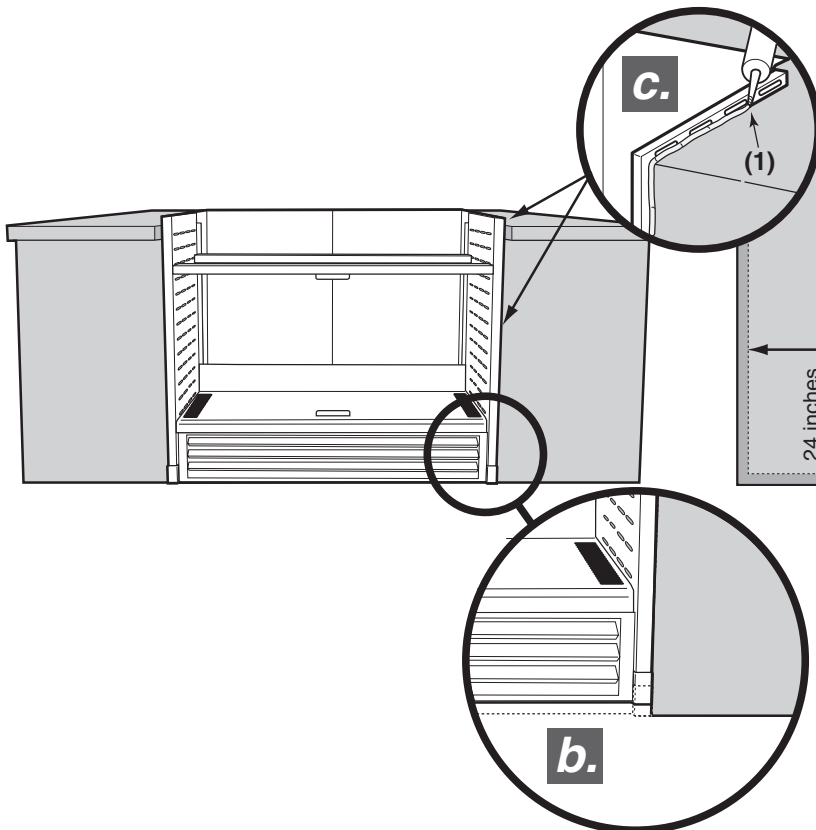
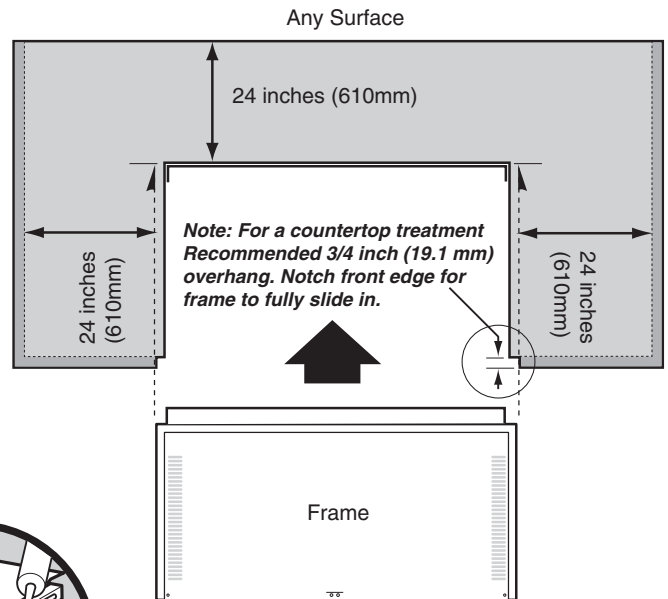
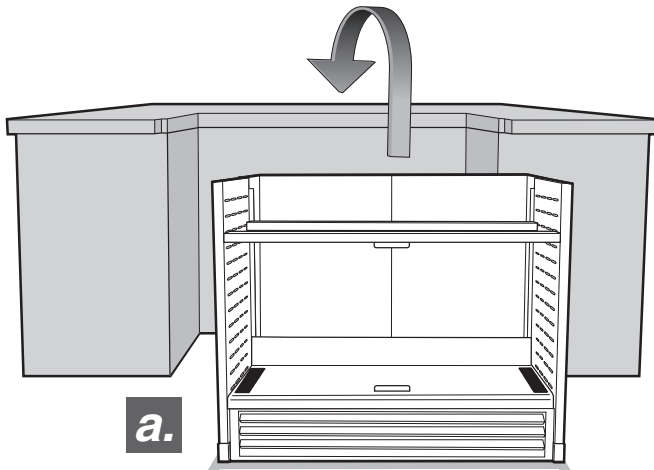
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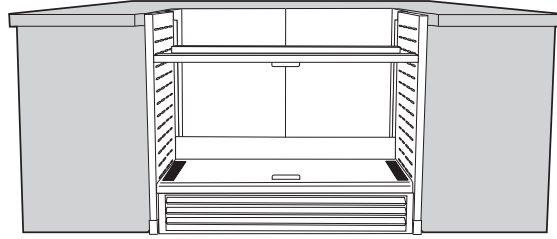
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**⚠ CAUTION: Use two people to lift and install the Summit® Built-In frame assembly.**

- a.) Lift the frame assembly into the "island" structure opening. Make sure the frame is resting level on the finished surface of the structure.
- b.) Adjust the Front Vent to rest squarely on ground.
- c.) Apply a bead of silicone sealant (1) around the perimeter and front edges of the grill that are in contact with the "island" structure. This will prevent moisture seepage. The sealant you use must have a temperature rating above 120°F (48.8° C).

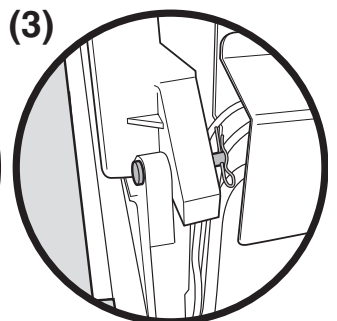
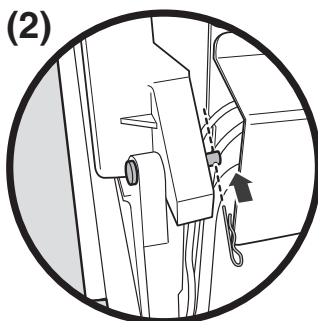
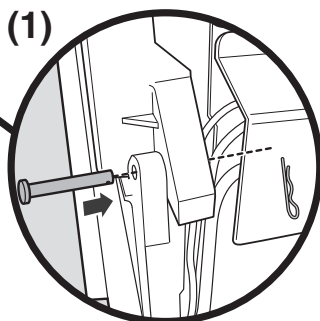
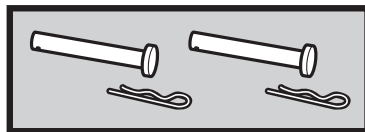
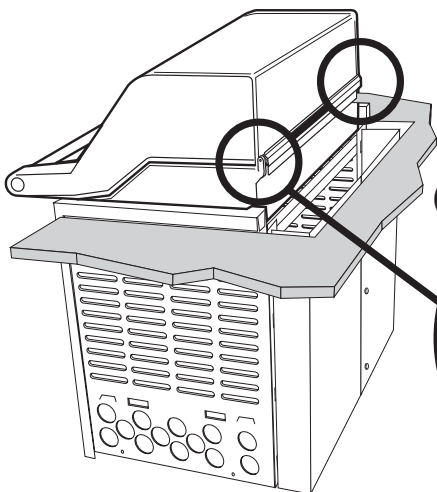
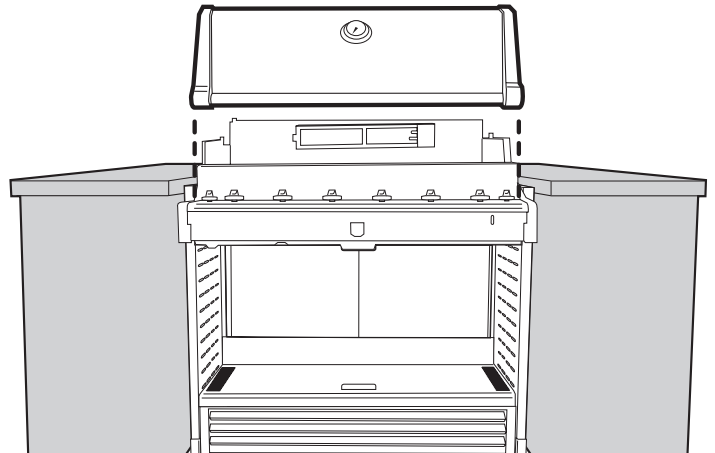
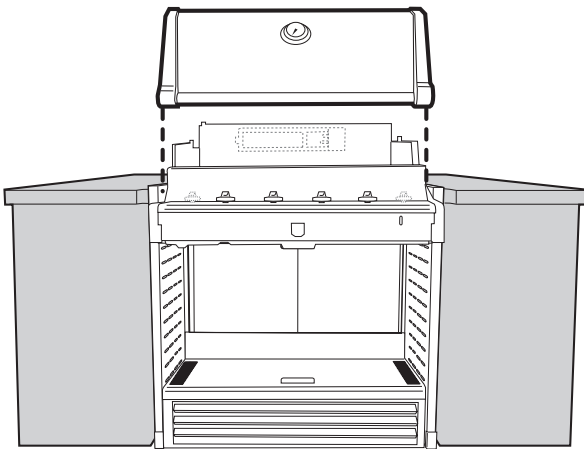
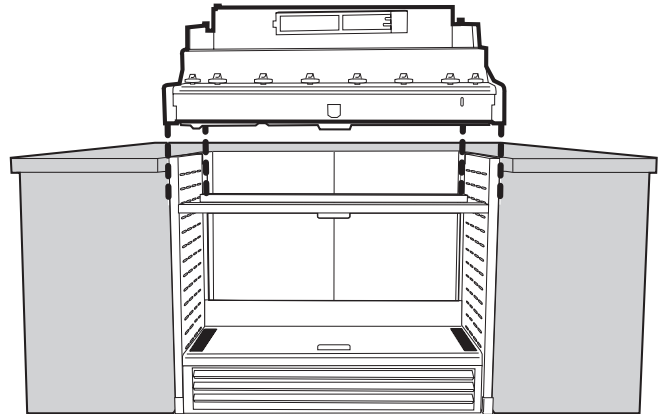
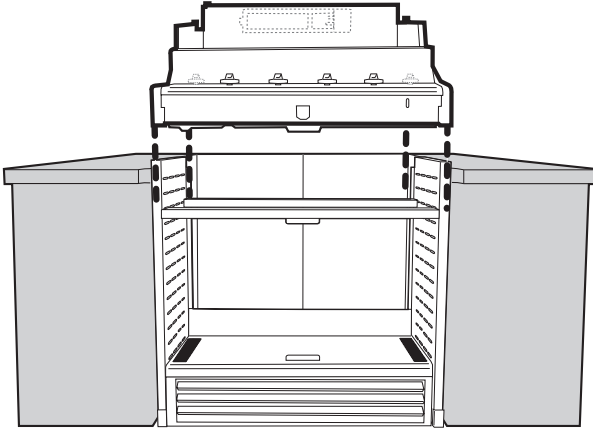


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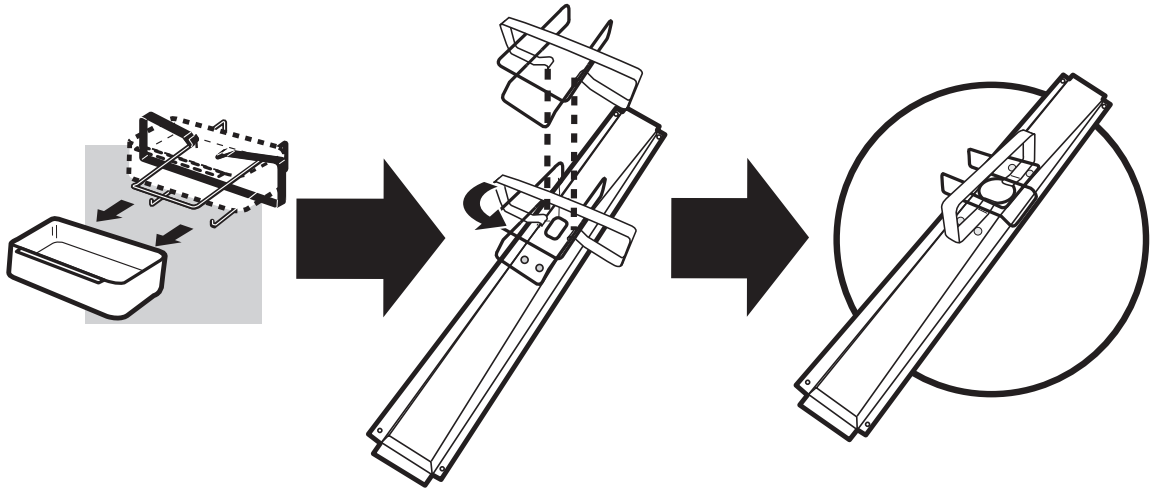


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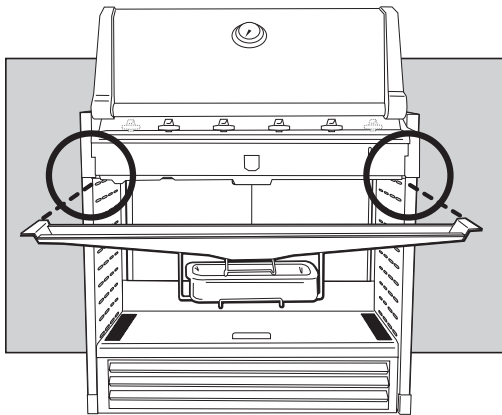
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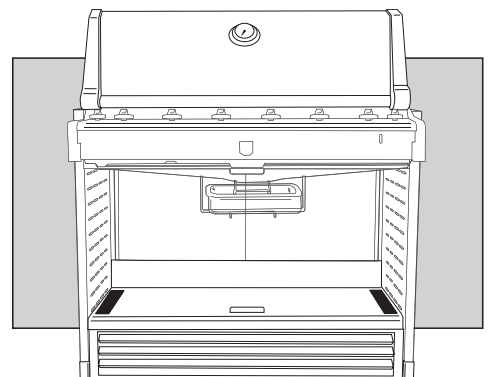
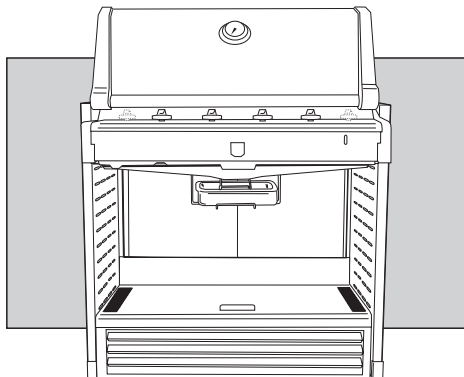
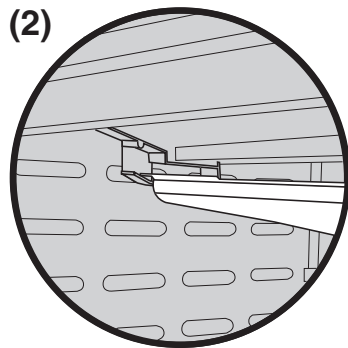
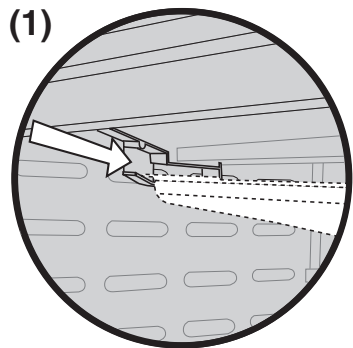
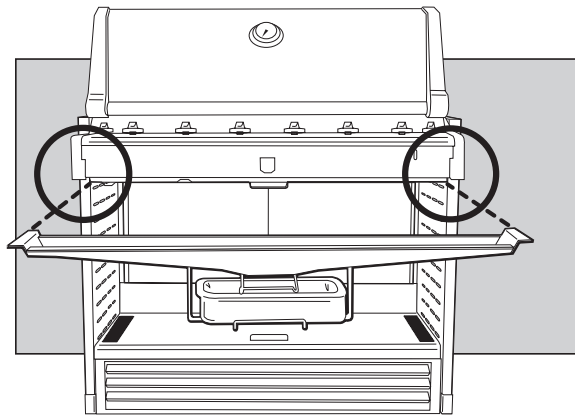
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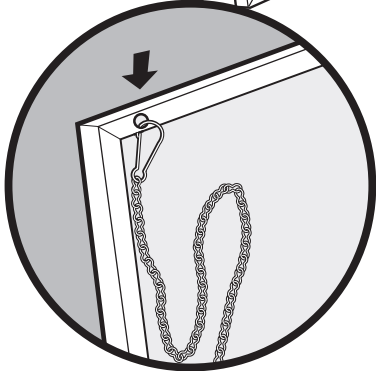
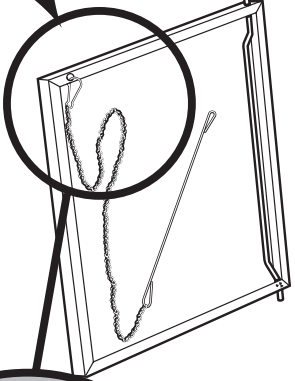
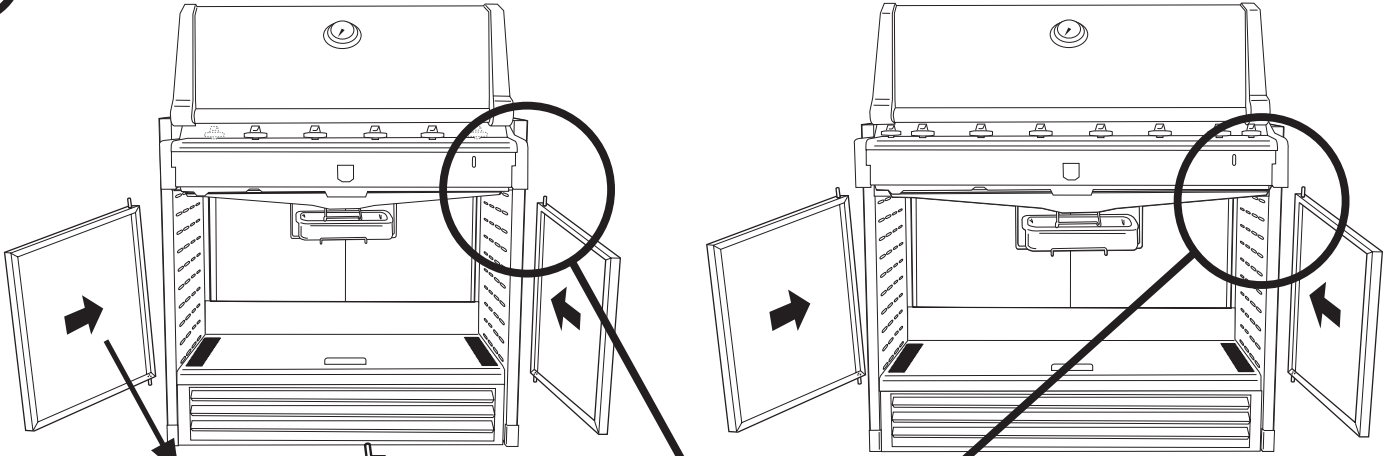
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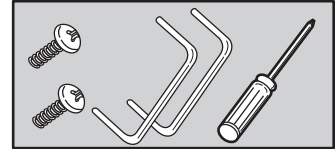
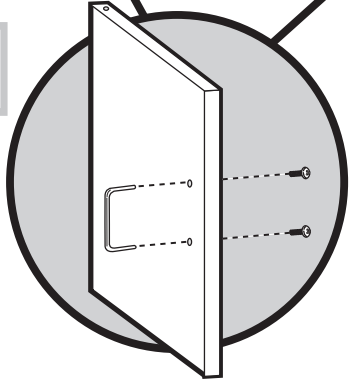
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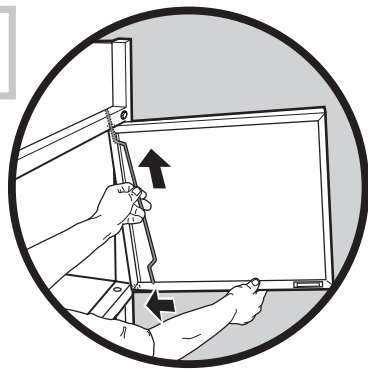


Match Holder

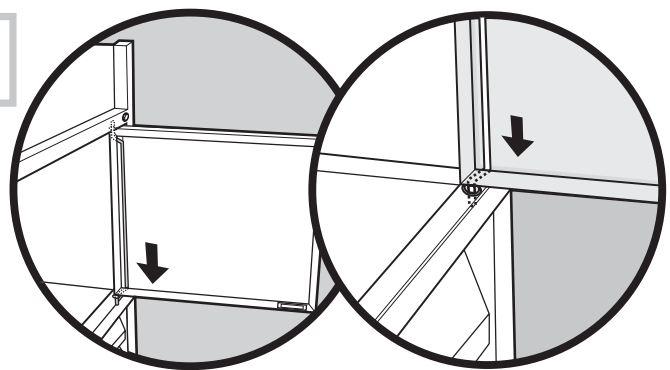
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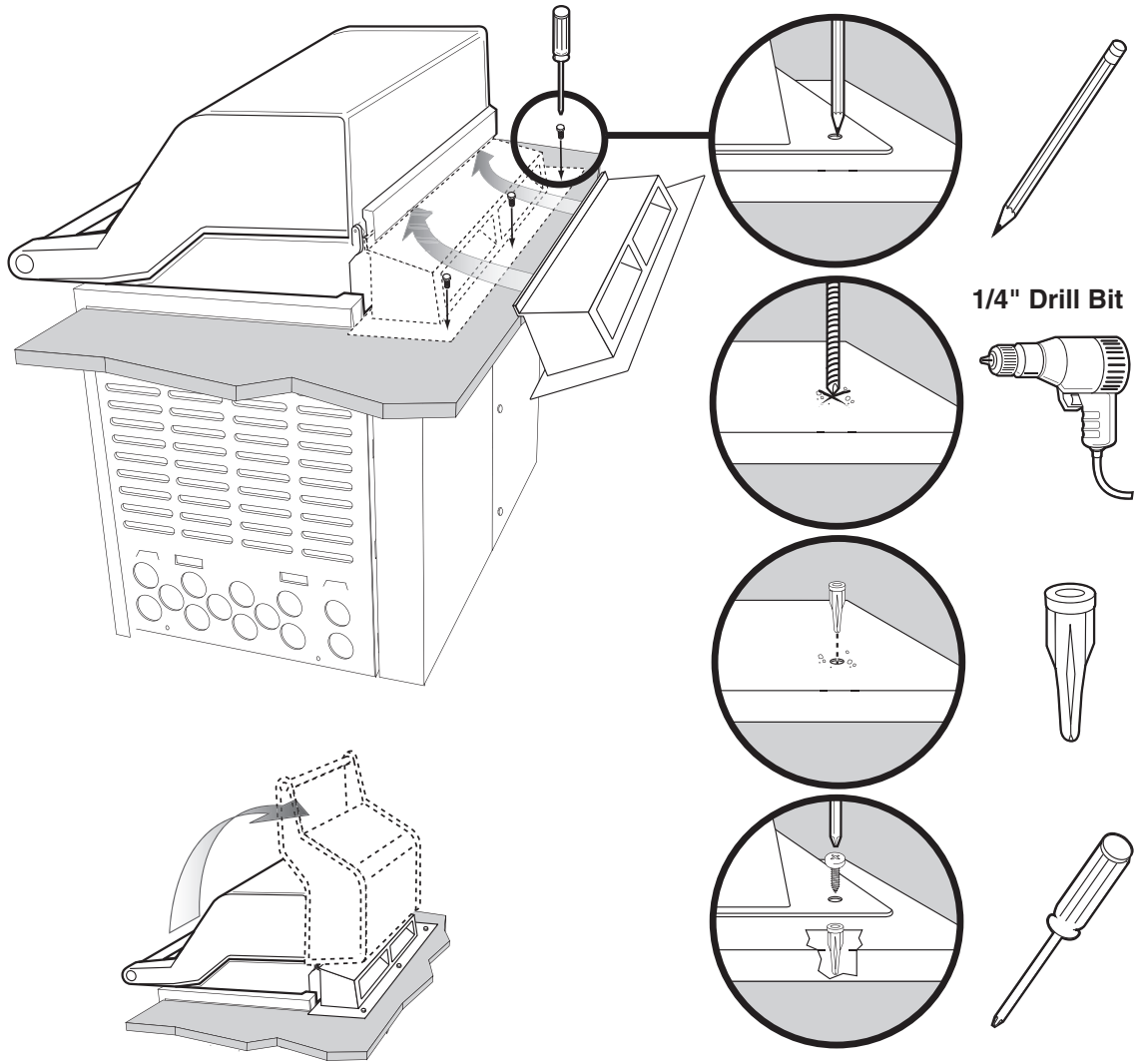
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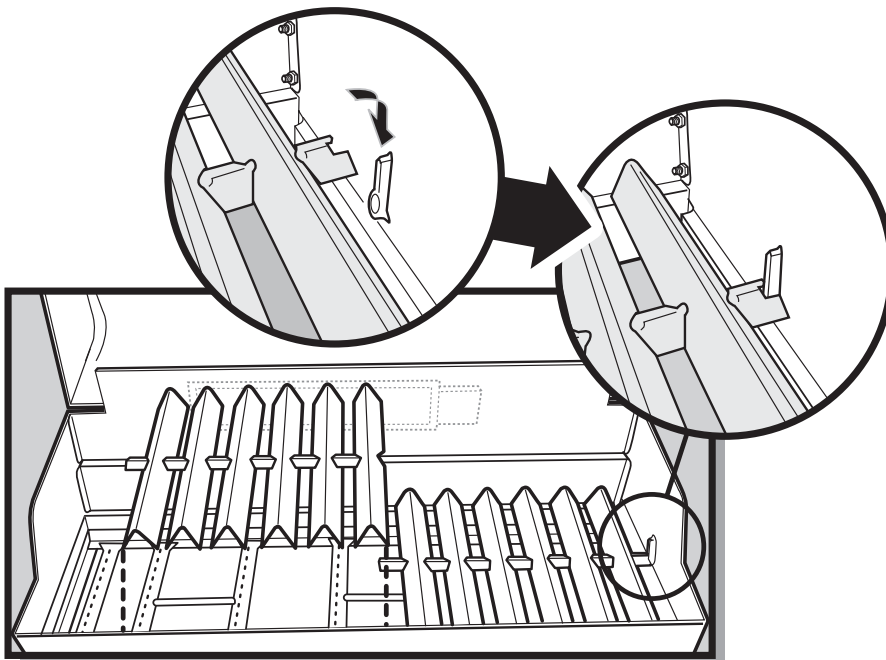
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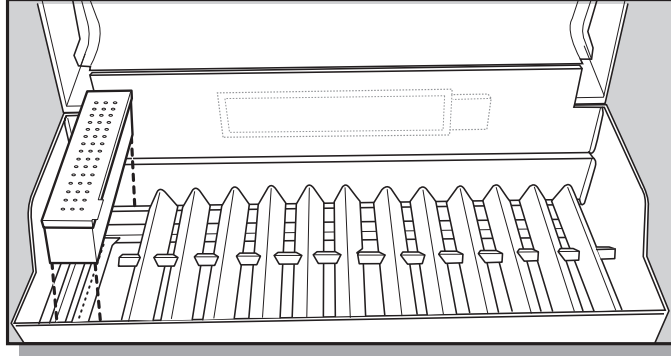
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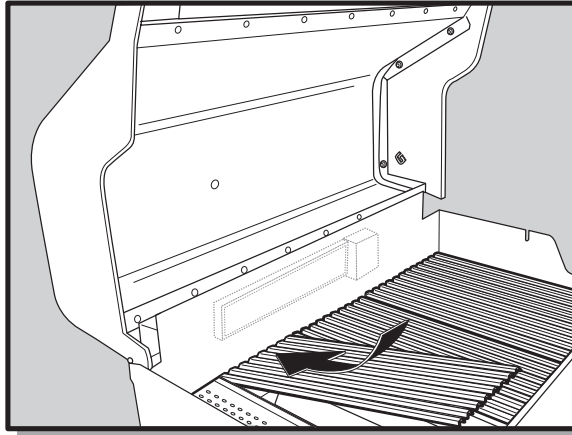
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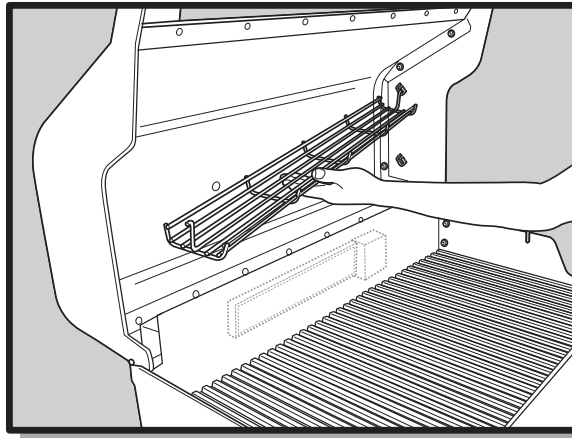
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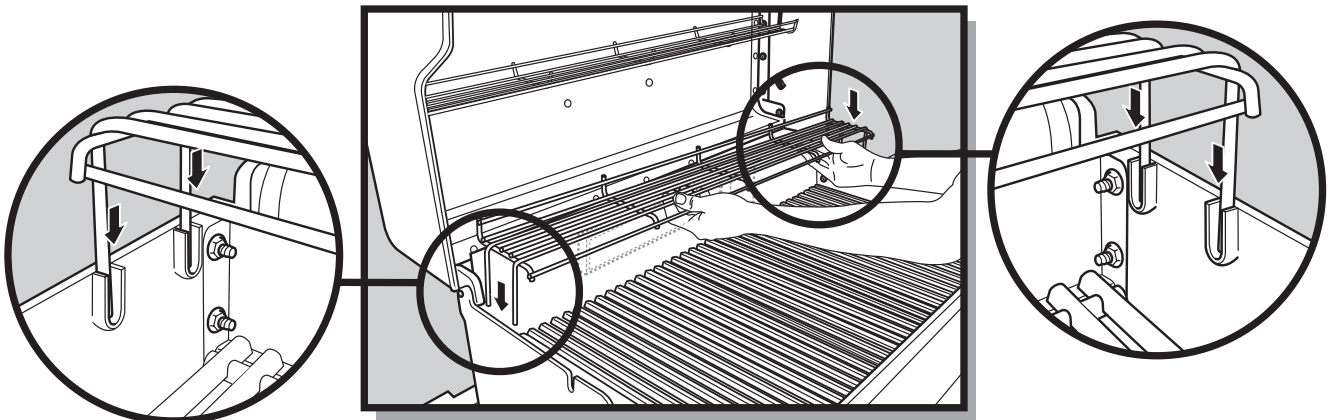
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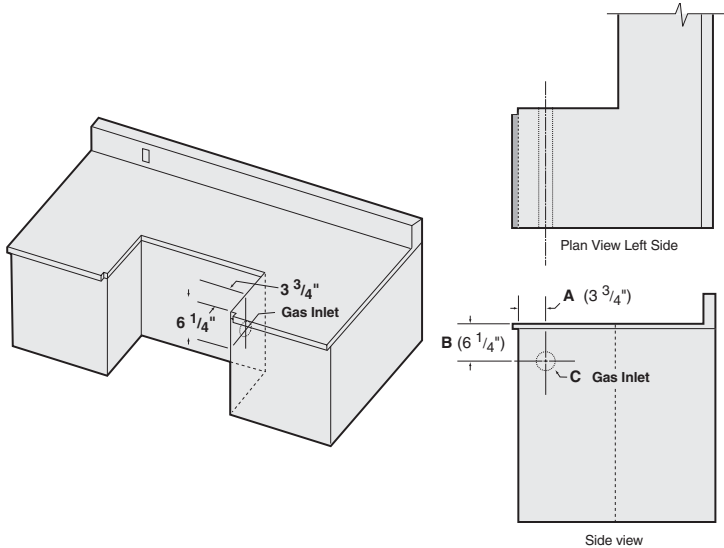




### BUILT-IN GAS LINE LOCATIONS

Note: Leave an access in the "island" structure for gas supply and regulator service that is not inside the grill structure. Weber® has a gas line and regulator access door (part # 36311) available from your dealer or call Customer Service at 1-800-446-1071.

Note: Area should be kept clear of sharp, jagged, or extremely abrasive surfaces to avoid possible damage to gas supply lines. Exercise caution when pulling gas lines through built-in structure.



### TYPICAL BULK PROPANE GAS SUPPLY INSTALLATION

We recommend that this installation be done by a LICENSED professional. General Specifications for Piping

Note - Contact your local municipality for building codes regulating outdoor gas grill installations. In absence of Local Codes, you must conform to the latest edition of the National Fuel Gas Code ANSI Z223.1/NFPA 54.

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

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

- Pipe compound should be used which is resistant to the action of liquid propane gas when gas connections are made.
- The gas connections must be firmly attached to rigid, permanent construction.

Note: The information provided in this manual is general for typical installations. We cannot cover all possible installation ideas. We recommend, prior to installation, that you contact your municipality for local building codes and your local fire department for installation verification.

If you have any questions, contact Customer Service at 1-800-446-1071.

Dimensions	Built-In Gas Line Dimensions		
	D4	D6	Tolerances
A	3 3/4"	3 3/4"	+ 1/8" - 1/8"
B	6 1/4"	6 1/4"	+ 1/8" - 1/8"
C	2 1/2"	2 1/2"	+ 1/8" - 1/8"

Nominal Iron Pipe Size (Inches)	Internal Diameter (Inches)	Length of Pipe (Feet)													
		10	20	30	40	50	60	70	80	90	100	125	150	175	200
1/4	.364	32	22	18	15	14	12	11	11	10	9	8	8	7	6
3/8	.493	72	49	40	34	30	27	25	23	22	21	18	17	15	14
1/2	.622	132	92	73	63	56	50	46	43	40	38	34	31	28	26
3/4	.824	278	190	152	130	115	105	96	90	84	79	72	64	59	55
1	1.049	520	350	285	245	215	195	180	170	160	150	130	120	110	100
1 1/4	1.380	1050	730	590	500	440	400	370	350	320	305	275	250	225	210
1 1/2	1.160	1600	1100	890	760	670	610	560	530	490	460	410	380	350	320
2	2.067	3050	2100	1650	1450	1270	1150	1050	990	930	870	780	710	650	610
2 1/2	2.469	4800	3300	2700	2300	2000	1850	1700	1600	1500	1400	1250	1130	1050	980
3	3.068	8500	5900	4700	4100	3600	3250	3000	2800	2600	2500	2200	2000	1850	1700
4	4.026	17500	12000	9700	8300	7400	6800	6200	5800	5400	5100	4500	4100	3800	3500

## GAS LINE PIPING

- Refer to the piping chart at the bottom of previous page.
- The corrugated gas line from the manifold is 58 inches long. Do not extend the gas line.
- We have provided the means to make an SAE 45° flare connection. Do not use pipe sealant on this connection.
- If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet. Refer to piping chart.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; or standard weight (schedule 40) steel or wrought iron pipe.
- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover.

## TEST CONNECTIONS

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of the National Fuel Gas Code ANSI Z223.1/NFPA 54.

### **⚠ DANGER**

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

## TYPICAL 20 LP PROPANE GAS SUPPLY INSTALLATION

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

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

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

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

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

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

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

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

- c). If the remote LP cylinder enclosure has four sides, a top and a bottom, and is intended for installation in a built-in "island" enclosure;
- 1). At least one ventilation opening (a hole or group of holes, for the purpose of ventilation) needs to be on one side of the enclosure that communicates with the outside of the "island" structure. If a gas leak should occur or the LP cylinder should vent in the LP cylinder enclosure, the gas should not be allowed to vent or migrate into the empty or "hollow" area of the "island". Ventilation openings should only communicate with the outside of the "island" structure, so that the gas can dissipate outside of the "island" structure. The ventilation opening should be located within 5 inches (127mm) of the top of the enclosure, and should have a total free area of 20 square inches. (This relates to 1 square inch of ventilation area, per pound of stored fuel).
  - 2). At least one ventilation opening (a hole or group of holes, for the purpose of ventilation) needs to be on one side of the enclosure that communicates with the outside of the "island" structure, at the bottom. If a gas leak should occur or the LP cylinder should vent in the LP cylinder enclosure, the gas should not be allowed to vent or migrate into the empty or "hollow" area of the "island". Ventilation openings should only communicate with the outside of the "island" structure, so that the gas can dissipate outside of the "island" structure. The ventilation opening should be located within 5 inches (127mm) of the bottom of the enclosure, and should have a total free area of 10 square inches. (This relates to 1/4 square inch of ventilation area, per pound of stored fuel).
  - 3). The minimum size of the ventilation hole (s) should not be less than 1/4 inch.
- d). The remote LP cylinder enclosure should be constructed with non-combustible materials. The remote LP cylinder enclosure should isolate the LP cylinder from the burner compartment, so that it provides shielding from radiation, be a flame barrier and provide protection from foreign material such as hot drippings.
- e). There should be a minimum of 2 inches (50.8mm) between the ground and the floor of the remote LP cylinder enclosure.
- f). The LP cylinder valve should be readily accessible for hand operation. A door on the remote LP cylinder enclosure to gain access to the LP cylinder valve is acceptable, provided it is non-locking and can be opened without the use of tools.

If your licensed contractor or licensed plumber builds an LP cylinder enclosure following the guidelines in the ANSI Standard for Outdoor Cooking Gas Appliances,

Z21.58 CSA 1.6, you need to order kit number (#21287), which will contain the hose and regulator assembly, mounting bracket for the regulator, connection fittings and LP tank bracket for retaining the LP cylinder that must be used with the Summit® Built-In gas grill. The hose and regulator in the kit (#21287) is listed as part of the CSA listed Summit® Built-In gas grill.

**⚠ DANGER**

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

**⚠ DANGER**

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

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

**⚠ ATTENTION: This product has been safety tested and is only certified for use in a specific country. Refer to country designation located on outer carton.**

These parts may be gas carrying or gas burning components. Please contact Weber-Stephen Products Co., Customer Service Department for genuine Weber-Stephen Products Co. replacement part(s) information.

**⚠ WARNING: Do not attempt to make any repair to gas carrying or gas burning components without contacting Weber-Stephen Products Co., Customer Service Department. Your actions, if you fail to follow this product Warning, may cause a fire or an explosion resulting in serious personal injury or death and damage to property.**

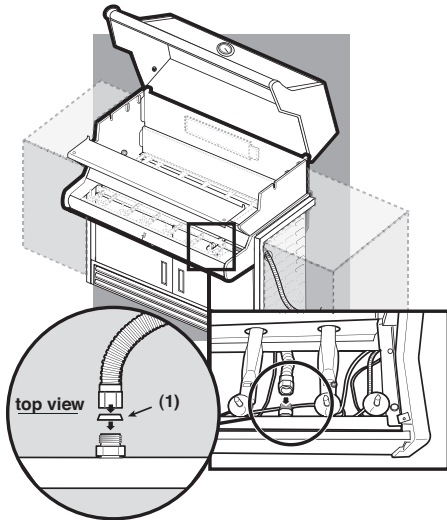
## CONNECT GAS SUPPLY

A 58 inch corrugated gas line is supplied with the grill. This line needs to pass through the gas inlet opening to the main gas supply.

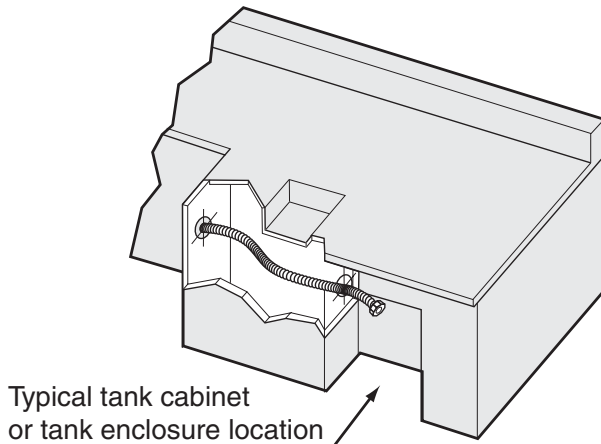
- 1) Connect the corrugated gas line to the manifold located on the right hand side of grill under the control panel. Use the 1/2" flared gasket (1) to ensure proper seal.

*Note: 1/2" flared gaskets are included in the Summit® Built-In tank cabinet (#21280) or the hose and regulator connection from kit # 21287.*

**Note:** Leave an access in the "island" structure for gas supply and regulator service not inside the grill structure. Weber® has a gas line and regulator access door (part # 36311) available from your dealer or call Customer Service at 1-800-446-1071.



The corrugated line passes through the "Island Structure" cavity to the regulator connection inside the Summit® Built-In tank cabinet (#21280) or the hose and regulator connection from kit # 21287. (Shown below)



## VENTILATION

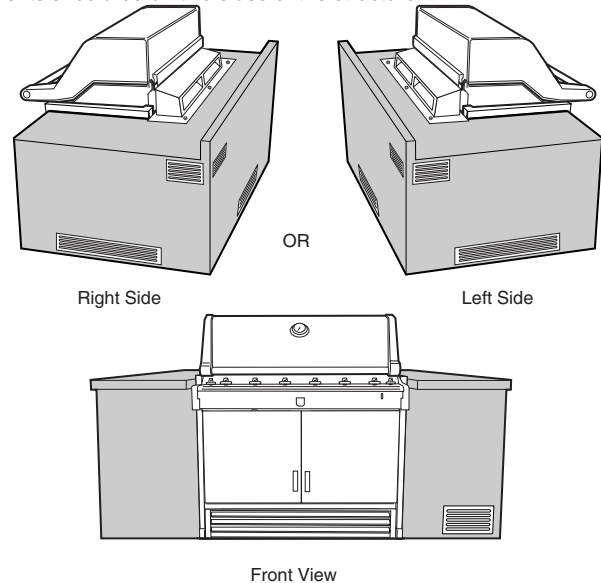
**⚠ WARNING: Air holes must be provided in the structure at the top and bottom to provide ventilation in the event of a gas leak.**

Air holes can be located in a low visibility area and should be protected by screening material to prevent rodents and insects from entering the structure. Air holes will also help dry moisture.

Summit® Built-In cabinet vents are available from your dealer or call Customer Service at 1-800-446-1071.

**Note:** These drawings are only a reference.

- Cross ventilation must be incorporated in the supporting structure. We recommend a minimum of 100 square inches of venting per side.
- Vents should be on two sides of the structure.



- The above drawings are for reference only.
- Location of the vents should be from the center, outward.
- Locate the vents at both the bottom of the structure and at the top of the structure.
- The bottom vents should be as close to ground level as possible. Make sure the vent area is not blocked by interior supports of the structure.
- We recommend vents with screens.
- Access doors to the structure are not considered vents.
- Clean the vents periodically.

**⚠ DANGER: Failure to follow recommended minimum venting instructions can cause gas to collect in the structure in the event of a gas leak. This may result in a fire or an explosion which can cause serious bodily injury or death, and damage to property.**



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