



SUMMIT™ 400 & 600 Natural Gas Barbecues Step-By-Step Guide



Summit 400 NG



Summit 600 NG



WARNING: Follow all leak check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer assembled.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

FOR YOUR SAFETY
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING: Do not try to light this appliance without reading "Lighting" instructions section of this manual.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

INSTALL GAS SUPPLY

General Specifications for Piping

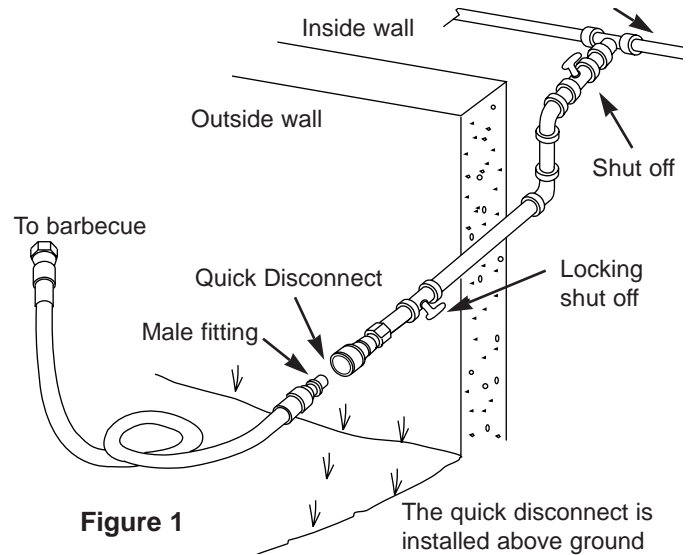
Note - Contact your local municipality for building codes regulating outdoor gas barbecue installations. In absence of Local Codes, you must conform to the latest edition of ANSI Z223.1. WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

Some of the following are general requirements taken from ANSI Z223.1, for gas supply installations. Refer to ANSI Z223.1 latest edition for complete specifications.

- This barbecue is designed to operate at 4.5 inches of water column pressure (.1625 psi). Use only the regulator with the cooking module.
- A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.
- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- The quick disconnect connects to a 3/8 inch NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts OFF the flow of gas from the source when the barbecue is disconnected.
- The quick disconnect fitting can be installed horizontally, or pointing downward. Installing the fitting with the open end pointing upward can result in collecting water and debris.
- The dust covers (supplied plastic plugs) help keep the open ends of the quick disconnect fitting clean while disconnected.
- Pipe compound should be used which is resistant to the action of natural gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

⚠WARNING: Do not route the 12 foot hose under a deck. The hose must be visible.

Typical natural gas supply installation. Figure 1.



Gas line piping

- 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.
- 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

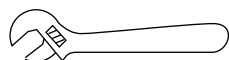
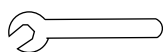
All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of ANSI Z223.1.

⚠ 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.

TOOLS NEEDED

7/16 and 3/4 inch open end or an adjustable wrench



SUPPLIES NEEDED

Your LP tank is shipped empty for safety. After setting the LP fuel scale you will need to fill it. (See Step "Fill LP tank.")

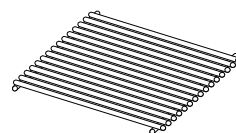
You will need a soap and water solution to check for gas leaks. (See Step "Check for gas leaks.")

Note - The hardware size of nuts, bolts and screws is given. For example "1/4-20 x 2 inch bolt" means a bolt 1/4 inch in diameter with 20 threads to the inch, 2 inches long. On a small screw for example, "6-32 x 1/2 inch screw" means a number 6 screw, with 32 threads to the inch, 1/2 inch long.

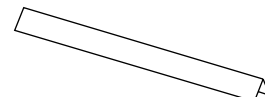
While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-888-33-SUMMIT** (1-888-337-8664) to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

REMOVE PACKAGED CONTENTS

Cooking grate
(2) (Summit 400)
(3) (Summit 600)



Flavorizer bar
(7) (Summit 400)
(11) (Summit 600)



Bottom tray



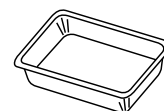
Catch pan holder



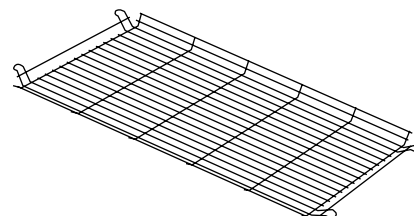
Catch pan



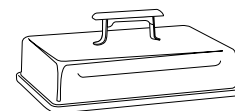
Drip pan



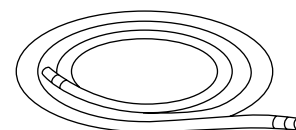
Wire bottom rack



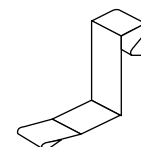
Cozy Heat Zone lid



Hose



Four tool holders



CONNECT FLEXIBLE HOSE TO REGULATOR

You will need: the 12 foot natural gas supply hose and a 3/4 inch or adjustable wrench.

Thread fitting end of hose onto manifold. Figure 2. Tighten with wrench.

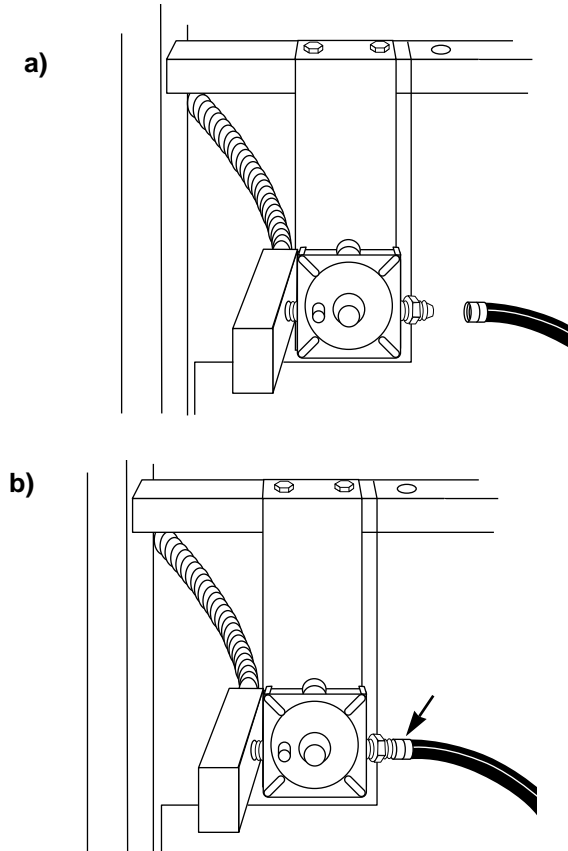


Figure 2

INSTALL SPLASH GUARDS

You will need: two splash guards

Position splash guard, flanges to the rear, at the back of the cooking box assembly. Figure 3 (a). Insert both wire ends into the mounting holes in the cooking box. Figure 3.

Note: You will have to bend the splash guards slightly to fit into the mounting holes.

Position the second splash guard, flanges facing you, at the front of the cooking box assembly. Insert both wire ends into the mounting holes in the cooking box. Figure 3.

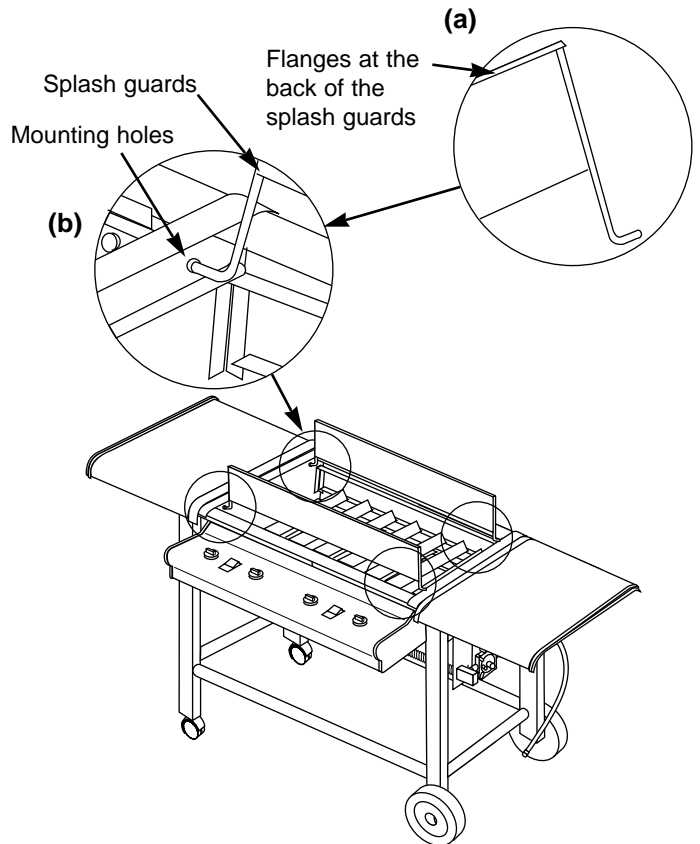


Figure 3

Splash guards open for use. Figure 4.

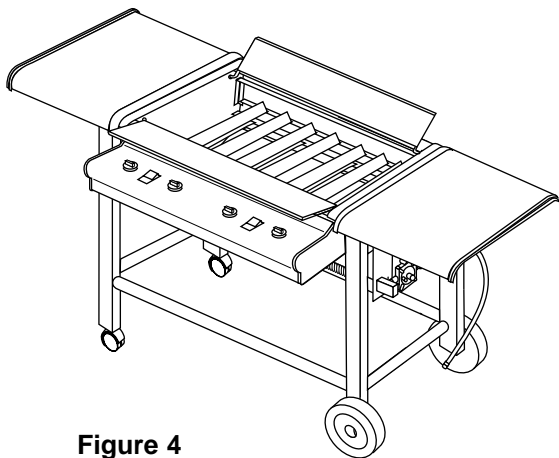


Figure 4

Splash guards closed for storage. Figure 5.

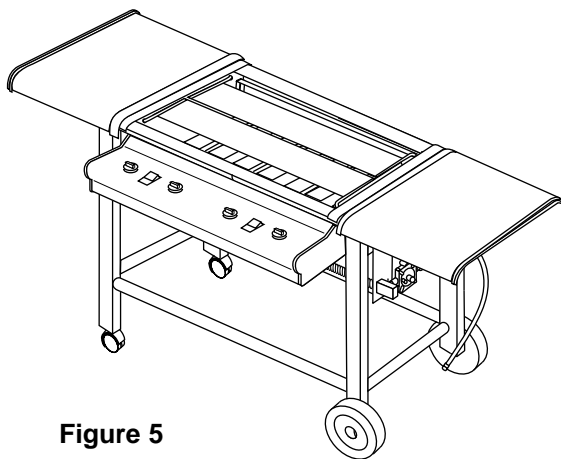


Figure 5

INSTALL FLAVORIZER BARS

You will need: seven (Summit 400) or eleven (Summit 600) flavorizer bars

Set the Flavorizer bars front to back over the burners in the slots of the Flavorizer Bar/cooking grill support. Figure 6 (a).

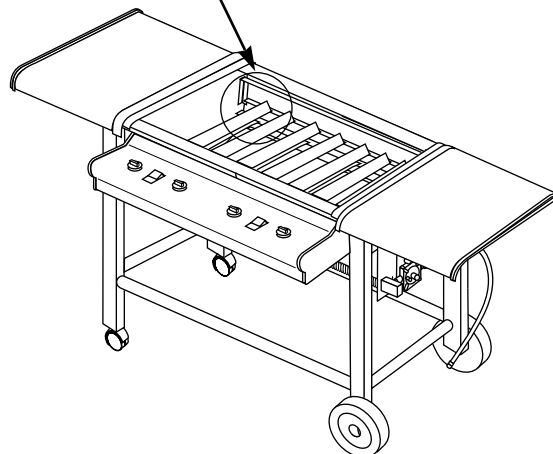
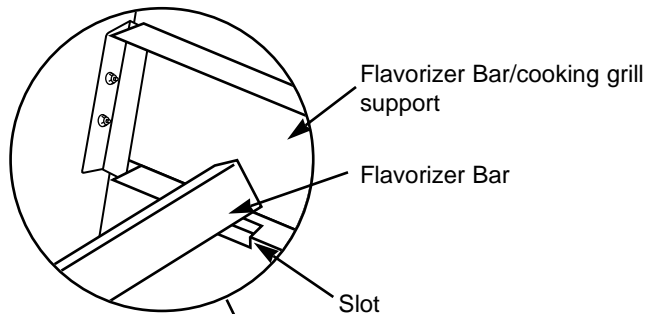


Figure 6

ADD COOKING GRATES

You will need: two (Summit 400) or three (Summit 600) cooking grates.

The open “U” of the cooking grill goes down. Set the cooking grates in place next to each other. Figure 7.

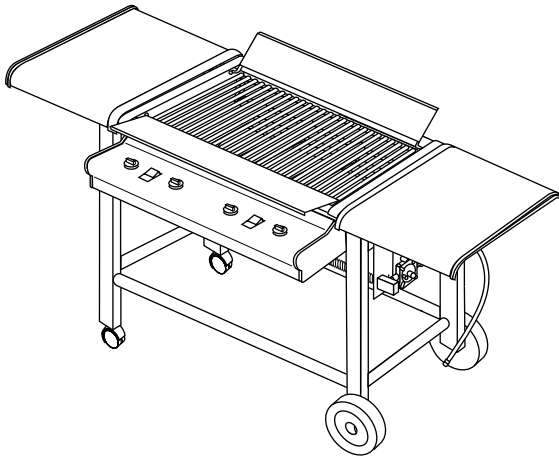


Figure 7

INSTALL BOTTOM TRAY

You will need: Bottom tray, catch pan holder, catch pan, and one drip pan.

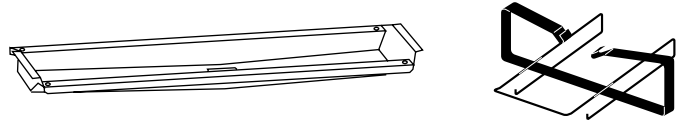


Figure 8

Note: It may be easier to install the catch pan holder by removing the catch pan from the holder.

Hook the ends of the catch pan holder into the hole in the bottom tray. Figure 9.

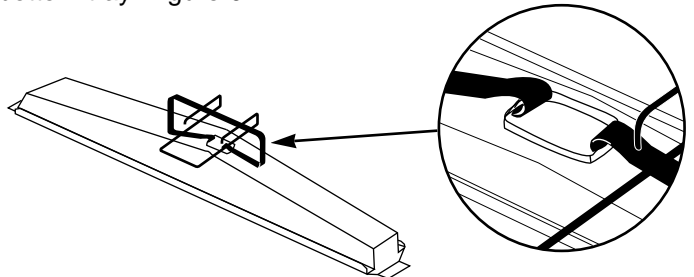


Figure 9

Slide the bottom tray into the mounting slots under the bottom of the cooking box with the finger grip of the catch pan toward you. Figure 10.

⚠CAUTION: Do not line the bottom tray with aluminum foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.

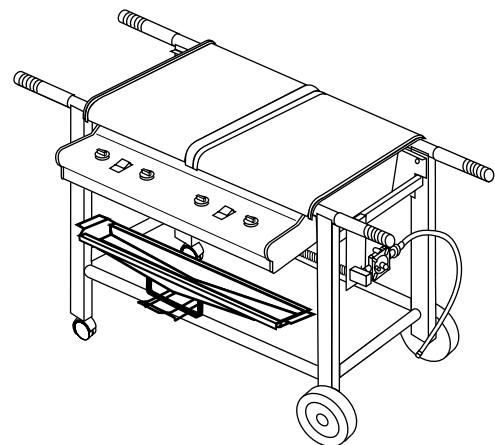


Figure 10

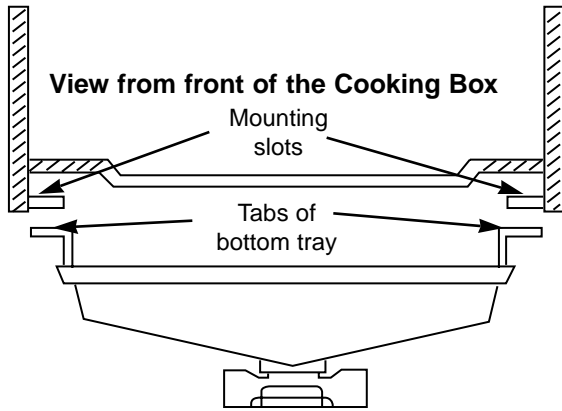


Figure 11

Put the foil drip pan into the catch pan.

ADD ACCESSORY RACK

You will need: accessory rack.

Set the bottom rack between the two bottom connectors. Figure 12.

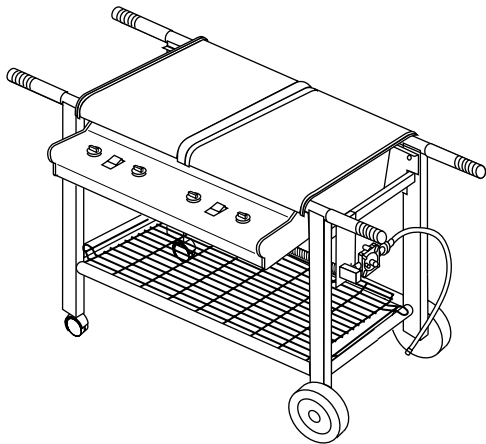


Figure 12

ADD TOOL HOLDERS

You will need: four tool holders.

Place the tool holder under the control panel and over the front panel. Figure 13 (a). Set the tool holder on top of the front panel and slide it to the left.

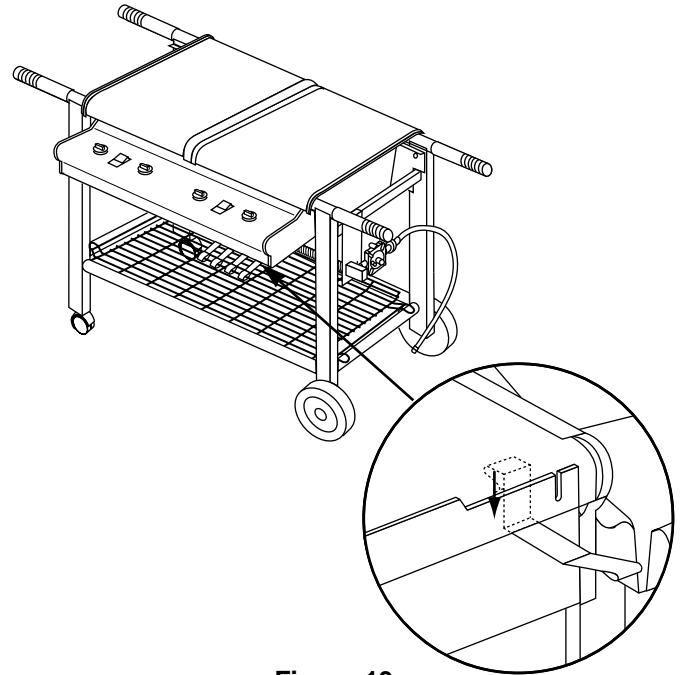


Figure 13

CHECK THAT BURNERS ARE OFF

You will need: one burner control knob.

Valves are shipped in the off position, but you should check to be sure. Put the knob on each valve. Check by pushing down and turning clockwise. If they do not turn, they are OFF. Proceed to the next step. Figure 14.

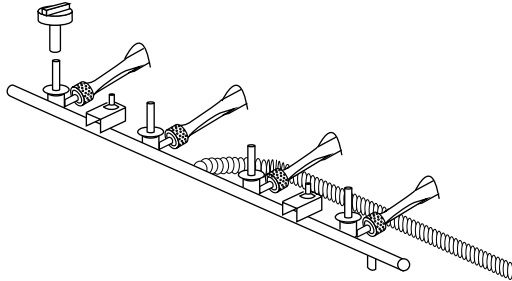


Figure 14

CONNECT GAS SUPPLY

⚠ WARNING

Make sure all burner control knobs are in the OFF position, including the side burner, if the barbecue has a side burner.

To connect the natural gas supply, slide back the collar of the quick disconnect. Push male fitting of the hose into the quick disconnect, and maintain pressure. Figure 15 (a). Slide the collar closed. Figure 15 (b). If it does not engage or lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged.

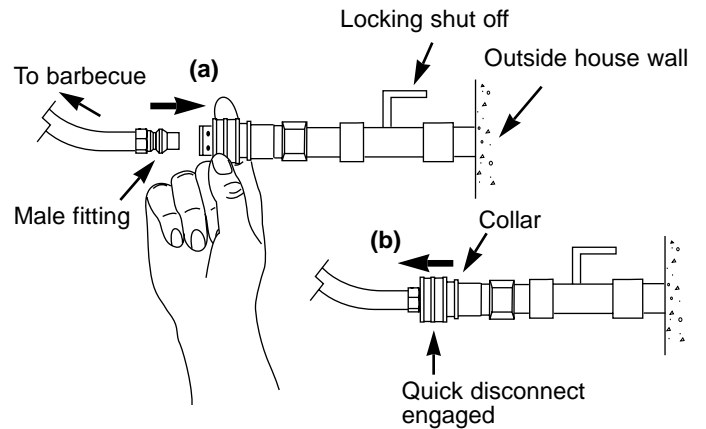


Figure 15

CHECK FOR GAS LEAKS

⚠ WARNING

This gas connections of your Weber Gas Barbecue have been factory tested. We do however recommend that you leak check all gas connections before operating your Weber Gas Barbecue.

Remove control panel and front panel

Take off all 4 (Summit 400) or 6 (Summit 600) burner control knobs.

Pull up on the ignition buttons until they stay in the up position. Figure 16.

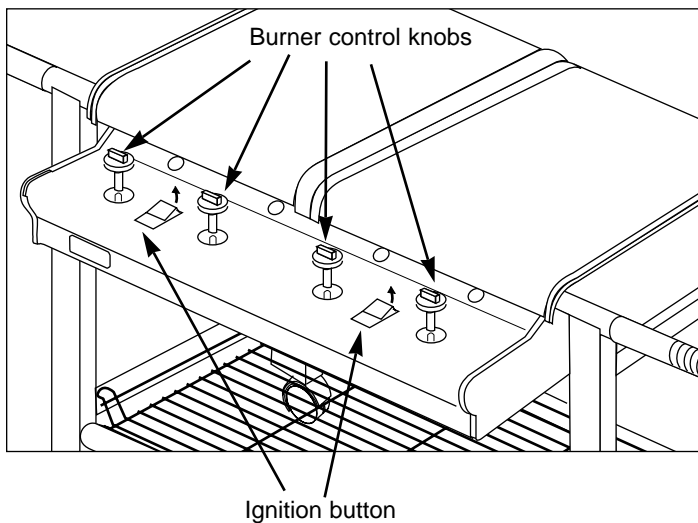


Figure 16

The control panel is separate from the front panel. The control panel needs to be removed before the front panel can be removed. Figure 17.

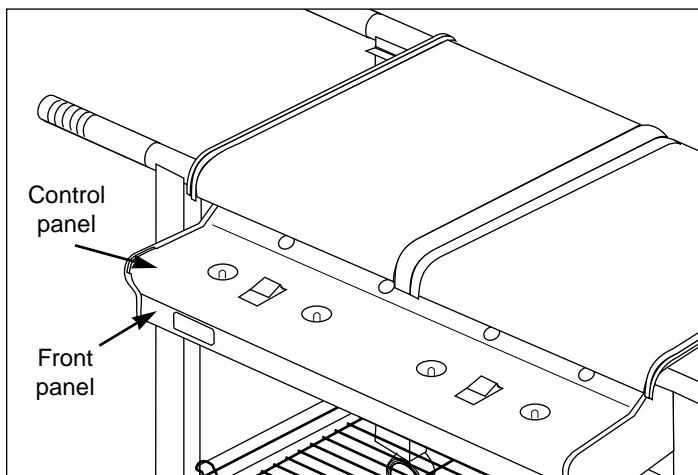


Figure 17

Put your fingers under the front edge of the control panel and lift up and pull evenly toward you. Figure 18 (a).

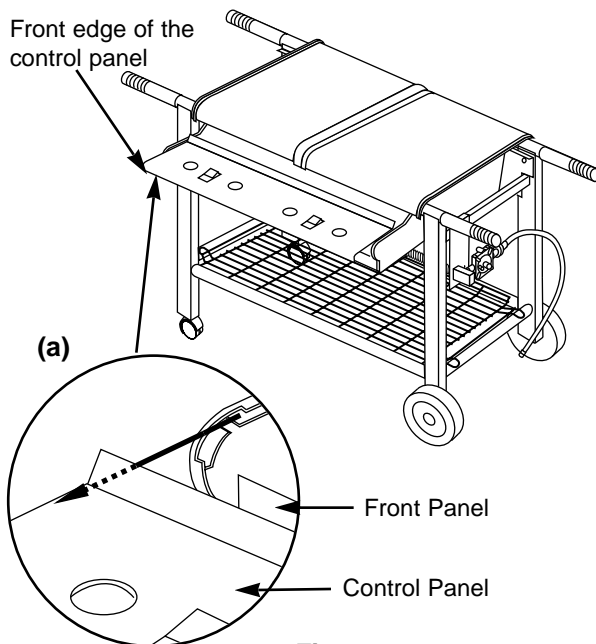


Figure 18

Pull the front panel up and out of the cooking box assembly. Figure 19.

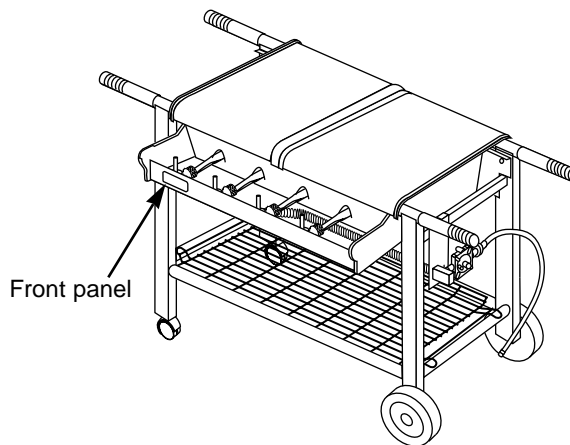


Figure 19

CHECK FOR GAS LEAKS (CONTINUED)

⚠ 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. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

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

You will need: a soap and water solution and a rag or brush to apply it.

Turn on gas supply.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

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.

⚠WARNING: Do not ignite burners when leak checking.

Check:

- a) Left valves to manifold connection. Figure 20 (a).
- b) Center valves to manifold connection. Figure 20 (b).
- c) Right valves to manifold connection. Figure 20 (c).
- d) Hose to manifold connection. Figure 20 (d)

⚠WARNING: If there is a leak at connection 20 (d) turn OFF the gas and retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact your dealer.

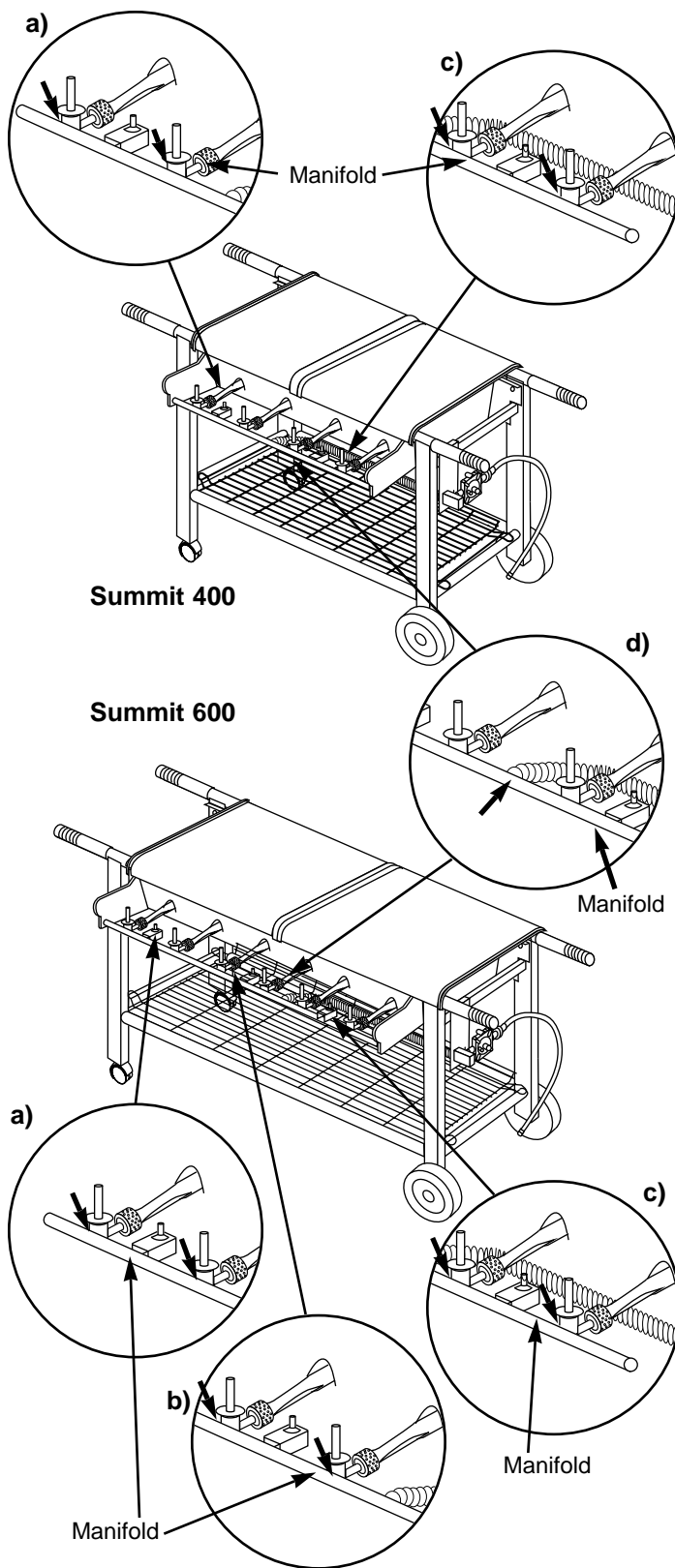


Figure 20

CHECK FOR GAS LEAKS (CONTINUED)

- a) Hose to quick disconnect connection. Figure 21 (a).
- b) Hose to regulator connection. Gasline to regulator fitting. Figure 21 (b).

⚠WARNING: If there is a leak at connections 20 (a), 20 (b), 20 (c), 21 (a), or 21 (b) turn OFF the gas. Do not operate the barbecue. Contact your dealer.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

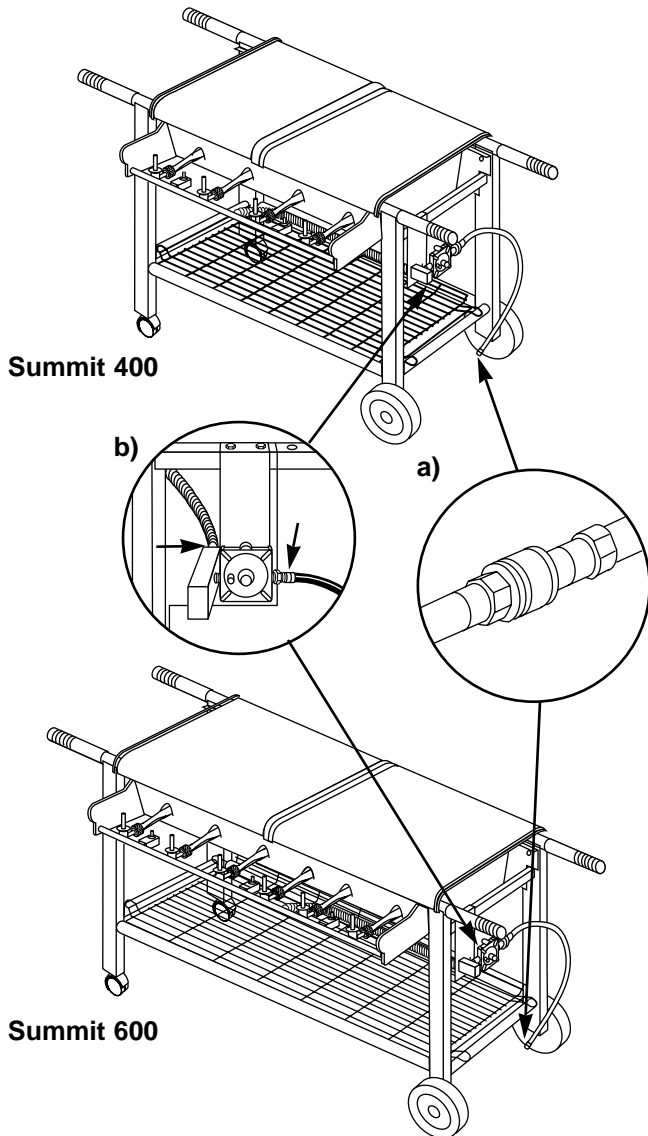


Figure 21

REINSTALL FRONT PANEL

You will need: control panel, front panel, and four burner control knobs.

With the Weber logo to the left, slide front panel down into place. Figure 22.

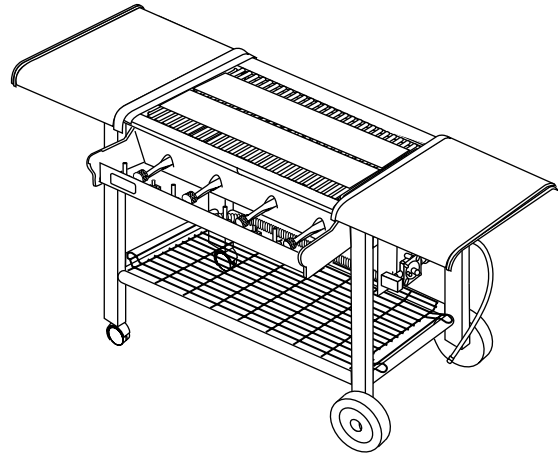


Figure 22

REINSTALL CONTROL PANEL

Pull igniter buttons up until they stay in the up position. Place the control panel into the grooves on either side of the front of the cooking box. Push the control panel into place, using even pressure while pushing. Figure 23 (a).

Use your fingers to lift the front edge of the control panel slightly and set it into the recess on both sides of the cooking box. Figure 23.

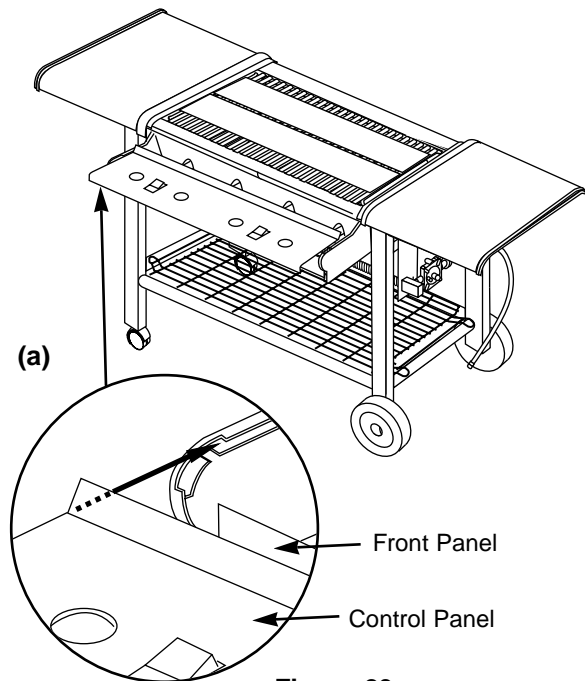


Figure 23

REINSTALL BURNER CONTROL KNOBS

Push on the burner control knobs. Figure 24.

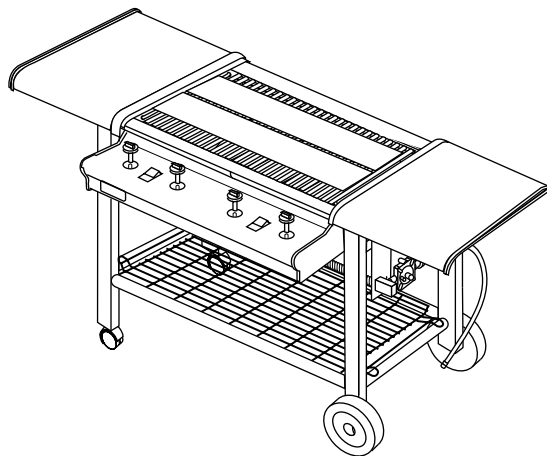
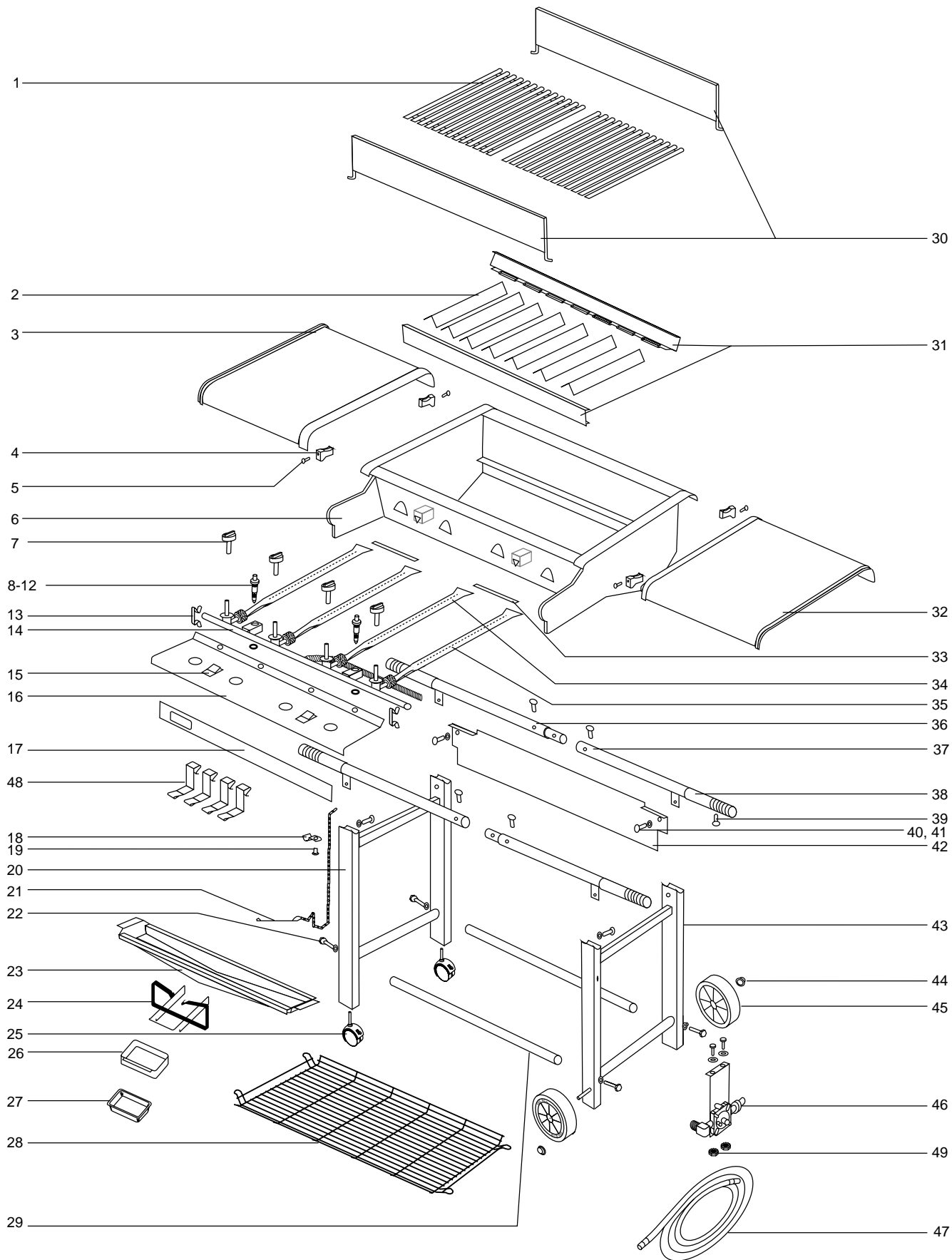


Figure 24

REFER TO OPERATING GUIDE BEFORE LIGHTING BARBECUE

EXPLODED VIEW FOR SUMMIT 400 NG



REPLACEMENT PARTS LIST FOR SUMMIT 400 NG

- 1 Cooking grate
- 2 Flavorizer Bars (7)
- 3 Left work surface
- 4 Glides (4)
- 5 Phillips head 1/4-20 x 1 inch machine screws (4)
- 6 Cooking box (assembly)
- 7 Burner control knobs (4)
- 8 Igniter (2)
- 9 Igniter lock nut (2)
- 10 Igniter wire (black) (2)
- 11 Igniter wire (white) (2)
- 12 Gas catcher ignition chamber (2)
- 13 Manifold mounting clips (2)
- 14 Manifold assembly / Corrugated gas line
- 15 Igniter buttons (2)
- 16 Control panel
- 17 Front panel
- 18 Match holder bracket
- 19 Plastic button
- 20 Caster frame
- 21 Match holder
- 22 1/4-20 x 3 1/2 inch bolt (4)
- 23 Bottom tray
- 24 Catch pan holder
- 25 Casters (2)
- 26 Catch pan
- 27 Drip pans (2)
- 28 Accessory rack
- 29 Bottom connectors (2)
- 30 Splash guards (2)
- 31 Flavorizer bar / Cooking grate holders (2)
- 32 Right work surface
- 33 Crossover tubes (2)
- 34 Left burner (2)
- 35 Right burner (2)
- 36 Top frame rail #1 (2)
- 37 Top frame rail #2 (2)
- 38 Plastic handle (4)
- 39 #8-16 x 1 inch screw (8)
- 40 1/4-20 x 1/2 inch bolts (10)
- 41 1/4 inch nylon washers (10)
- 42 Back panel
- 43 Wheel frame
- 44 Wheel hub caps (2)
- 45 Wheels (2)
- 46 Regulator mounting bracket
- 47 Hose
- 48 Tool holder (4)
- 49 1/4-20 keps nut (2)

All items are single quantities unless otherwise specified.

Parts can be ordered directly from Weber-Stephen Products Company by phone or mail.

Note - Do not return parts to Weber-Stephen Products Co. without first contacting the Customer Service Center by phone or mail. Returning the part may not be necessary.

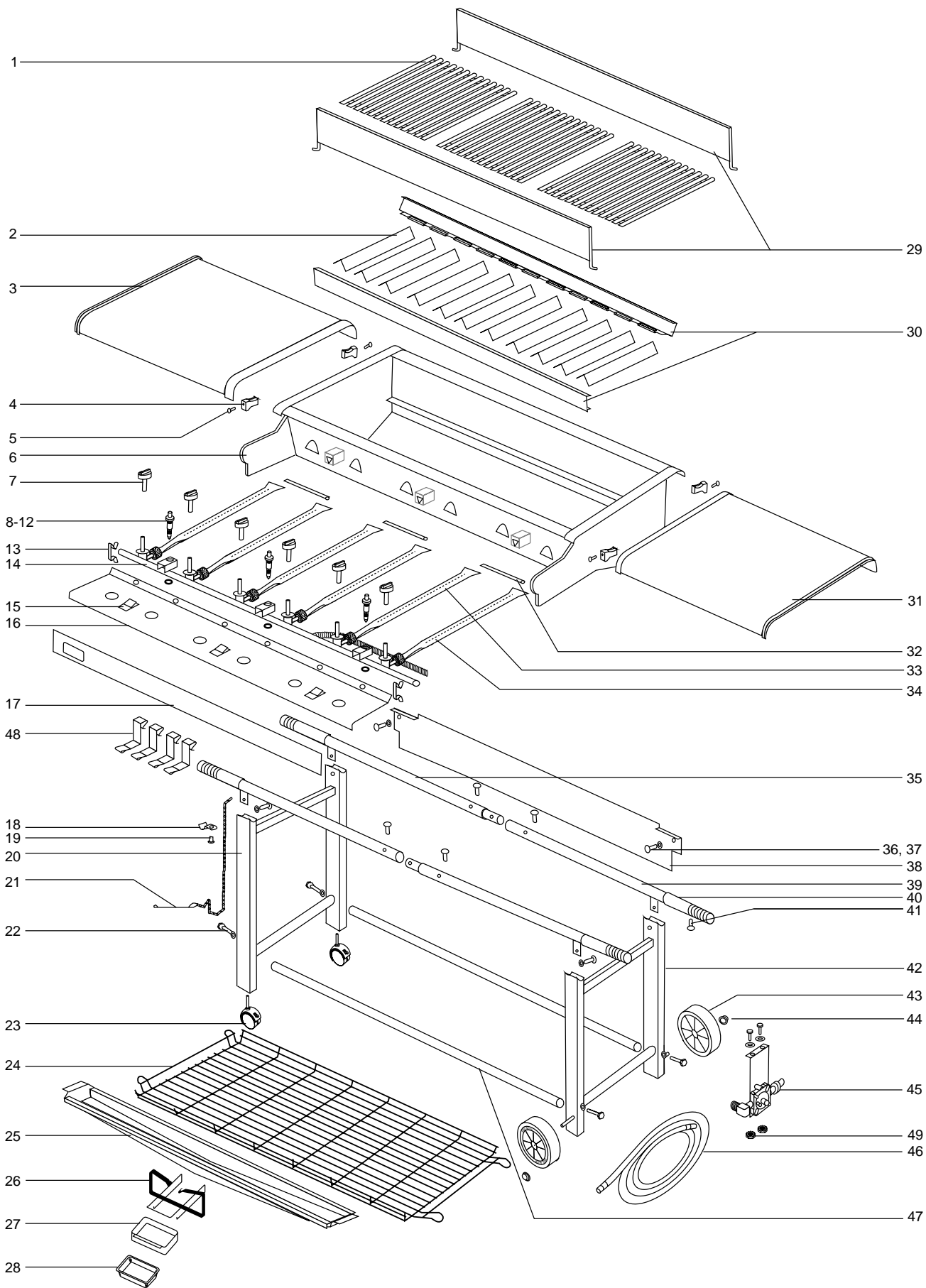
While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-888-33-SUMMIT** (1-888-337-8664) to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

Weber-Stephen Products Company
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(888) 33-SUMMIT
(888-337-8664)



⚠ WARNING: Use only Weber factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

EXPLODED VIEW FOR SUMMIT 600 NG



REPLACEMENT PARTS LIST FOR SUMMIT 600 NG

- 1 Cooking grates (3)
- 2 Flavorizer Bars (11)
- 3 Left work surface
- 4 Glides (4)
- 5 Phillips head 1/4-20 x 1 inch machine screws (4)
- 6 Cooking box (assembly)
- 7 Burner control knobs (6)
- 8 Igniter (3)
- 9 Igniter lock nut (3)
- 10 Igniter wire (black) (3)
- 11 Igniter wire (white) (3)
- 12 Gas catcher ignition chamber (3)
- 13 Manifold mounting clips (2)
- 14 Manifold assembly / Corrugated gas line
- 15 Igniter buttons (3)
- 16 Control panel
- 17 Front panel
- 18 Match holder bracket
- 19 Plastic button
- 20 Caster frame
- 21 Match holder
- 22 1/4-20 x 3 1/2 inch bolt (4)
- 23 Casters (2)
- 24 Accessory rack
- 25 Bottom tray
- 26 Catch pan holder
- 27 Catch pan
- 28 Drip pans (2)
- 29 Splash guards (2)
- 30 Flavorizer bar / Cooking grate holders (2)
- 31 Right work surface
- 32 Crossover tubes (3)
- 33 Left burner (3)
- 34 Right burner (3)
- 35 Top frame rail #1 (2)
- 36 1/4-20 x 1/2 inch bolts (10)
- 37 1/4 inch nylon washers (10)
- 38 Back panel
- 39 Top frame rail #2 (2)
- 40 Plastic handle (4)
- 41 #8-16 x 1 inch screw (8)
- 42 Wheel frame
- 43 Wheels (2)
- 44 Wheel hub caps (2)
- 45 Regulator mounting bracket
- 46 Hose
- 47 Bottom connectors (2)
- 48 Tool holder (4)
- 49 1/4-20 keps nut (2)

All items are single quantities unless otherwise specified.

Parts can be ordered directly from Weber-Stephen Products Company by phone or mail.

Note - Do not return parts to Weber-Stephen Products Co. without first contacting the Customer Service Center by phone or mail. Returning the part may not be necessary.

While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-888-33-SUMMIT** (1-888-337-8664) to receive immediate assistance. Have your owner's manual and serial number of the barbecue available for reference.

Weber-Stephen Products Company
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(888) 33-SUMMIT
(888-337-8664)



⚠ WARNING: Use only Weber factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

