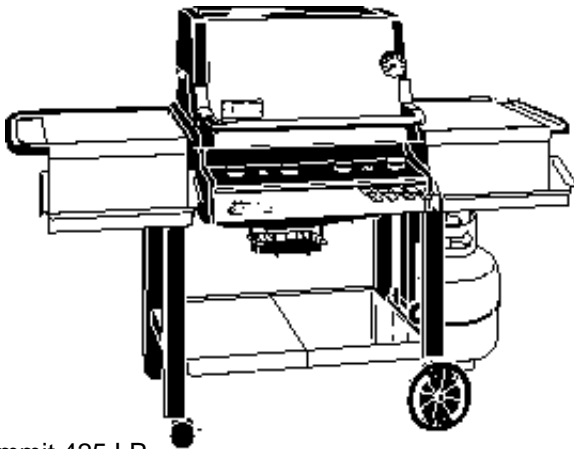
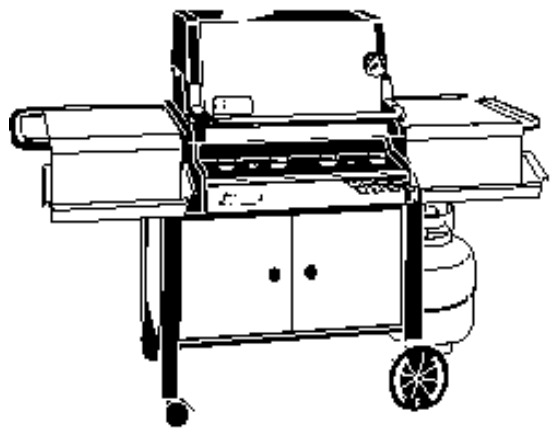




# SUMMIT 425 & 450 LP Gas Barbecues Step-By-Step Guide



Summit 425 LP



Summit 450 LP



**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.

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

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

## FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP tank not connected for use shall not be stored in the vicinity of this or any other appliance.

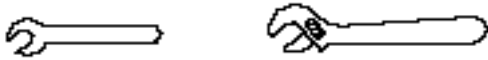
## FOR YOUR SAFETY

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.

# TOOLS NEEDED

7/16 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

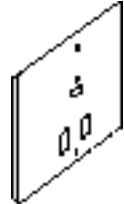
1/4-20 x 1/2 inch bolt (2)



Nylon washer (4)



Right panel  
(Summit 450 only)

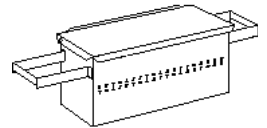


Flavorizer bar (7)



Optional Steam-N-Chips Smoker

*Note: If you use the Steam-N-Chips Smoker, you will be removing one of the Flavorizer bars. You have a full set of Flavorizer bars to use when not using the Steam-N-Chips smoker.*



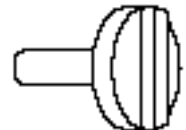
Cooking grate (2)



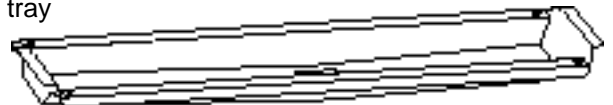
Warm-up rack



Burner control knob (4)



Bottom tray



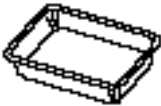
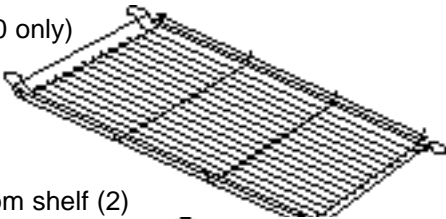
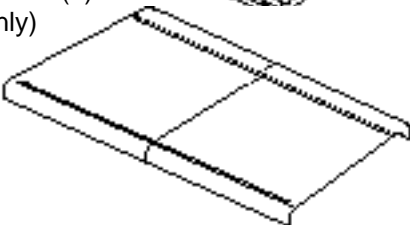
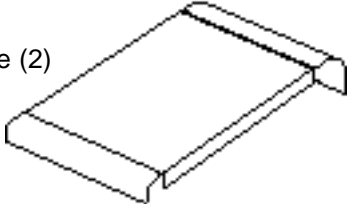
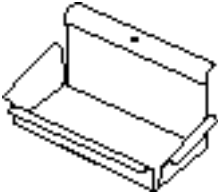
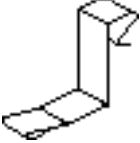
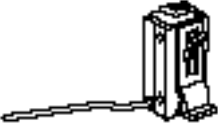


Catch pan



Catch pan holder



# REMOVE PACKAGED CONTENTS (CONTINUED)

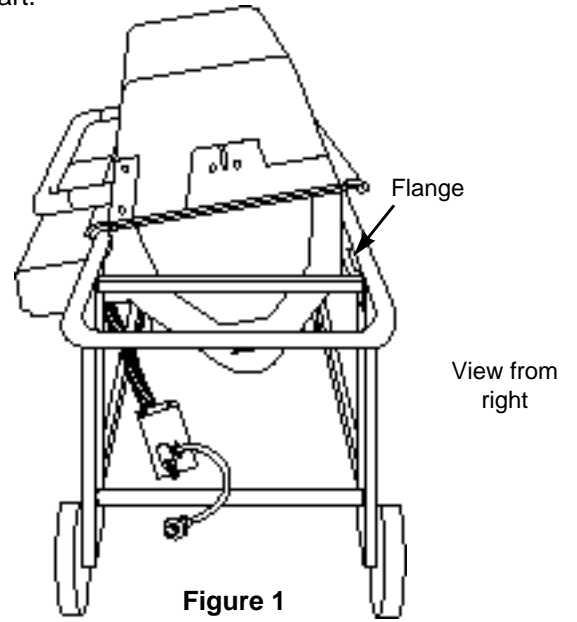
- Drip pan 
- Bottom wire rack  
(For the Summit 450 only) 
- Stainless steel bottom shelf (2)  
(For the Summit 425 only) 
- Stainless steel work surface (2) 
- Condiment holder (2) 
- Tool holder (4) 
- Tank scale 
- LP tank 
- 1/4-20 keps nut (2) 

# ADD COOKING MODULE

**Caution: Use two people to lift and install the cooking module.**

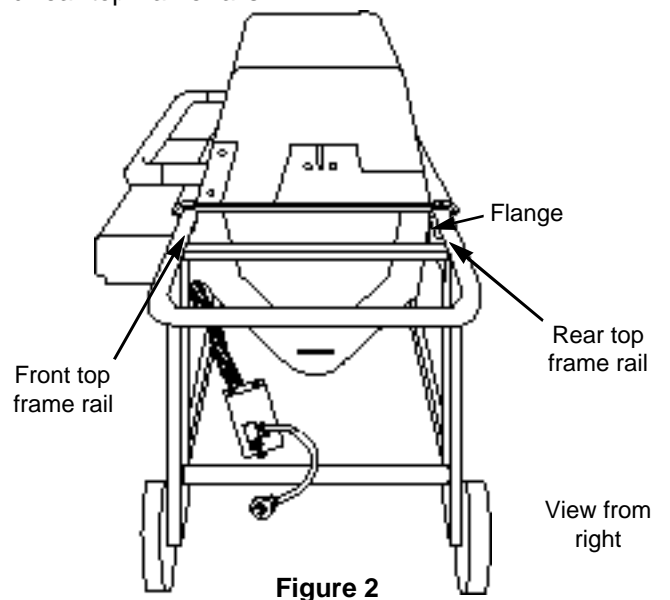
Lift the cooking module out of the packaging. The gas line, regulator, and bracket will hang below the module.

Lower the module on an angle into the cart so the control panel is under the front top frame rail. Figure 1. Guide the gas line regulator and bracket while lowering the module into the cart.



Lower the back of the cooking module down so it is between the two flanges in the back panel. Figure 2. Use caution not to scratch the paint of the cooking module when setting the module between the flanges.

The cooking module should be level, setting on the front and rear top frame rails.



# MOUNT REGULATOR BRACKET

You will need: two 1/4-20 x 1/2 inch bolts, two nylon washers, two 1/4-20 keps nuts, and a 7/16 inch or open end wrench.

Position the top of the regulator bracket over the top crosspiece. Slip a washer over bolts and insert through top of bracket and crosspiece. Add keps nut. Tighten. Figure 3.

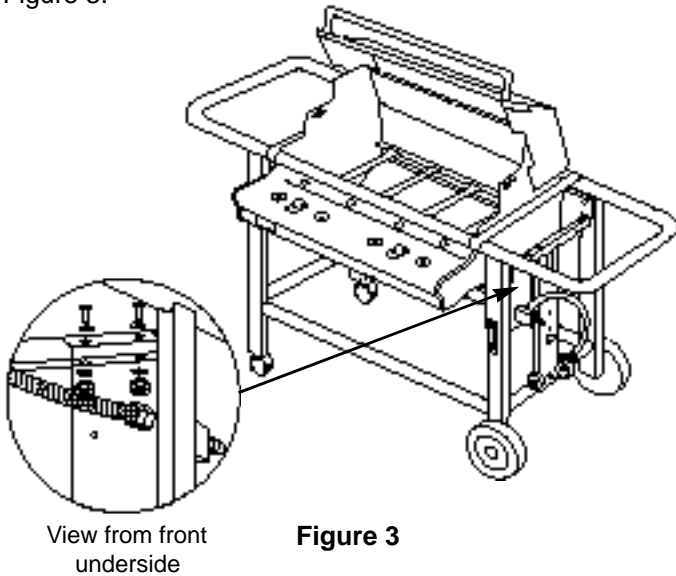


Figure 3

Reinstall the bottom bolt through the right panel and the tank panel. Add the keps nut and tighten. Either open the right door or reach underneath the cart to install the keps nut. Figure 5 (a).

*Note: If the tank panel does not stay in place during the assembly of the right panel, reinstall the tank panel before installing the right panel.*

**CAUTION: Make sure the tabs of the tank panel are in the slots of the top support. Figure 5 (b).**

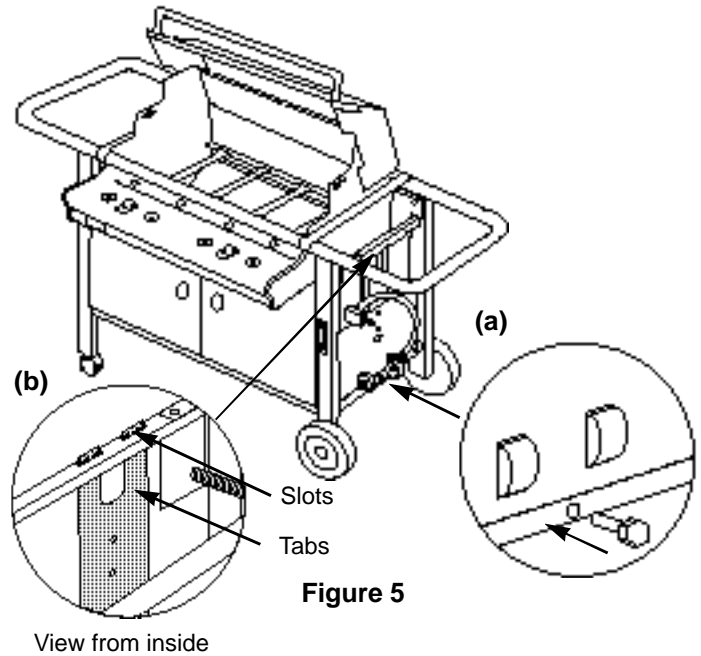


Figure 5

# ADD RIGHT PANEL FOR THE SUMMIT 450

You will need: right panel.

Remove the bolt and nut holding the tank panel in place at the bottom. Figure 4 (a). Hold the hose and regulator up and out of the way. Set the right panel in place, with the hose and regulator on the outside of the panel.

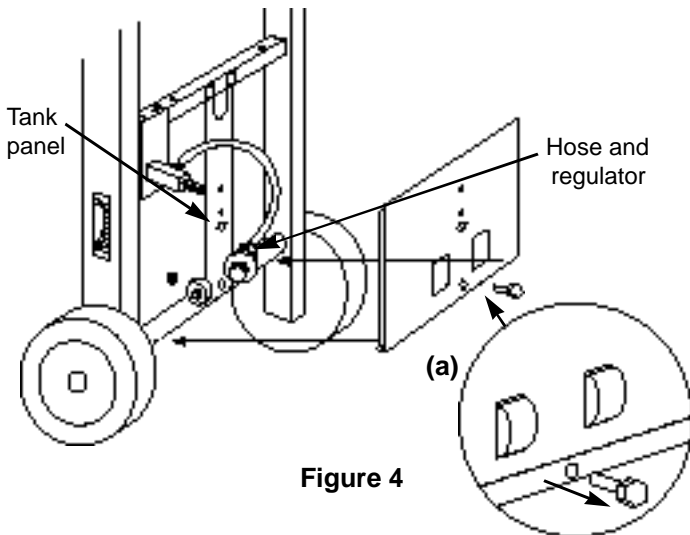


Figure 4

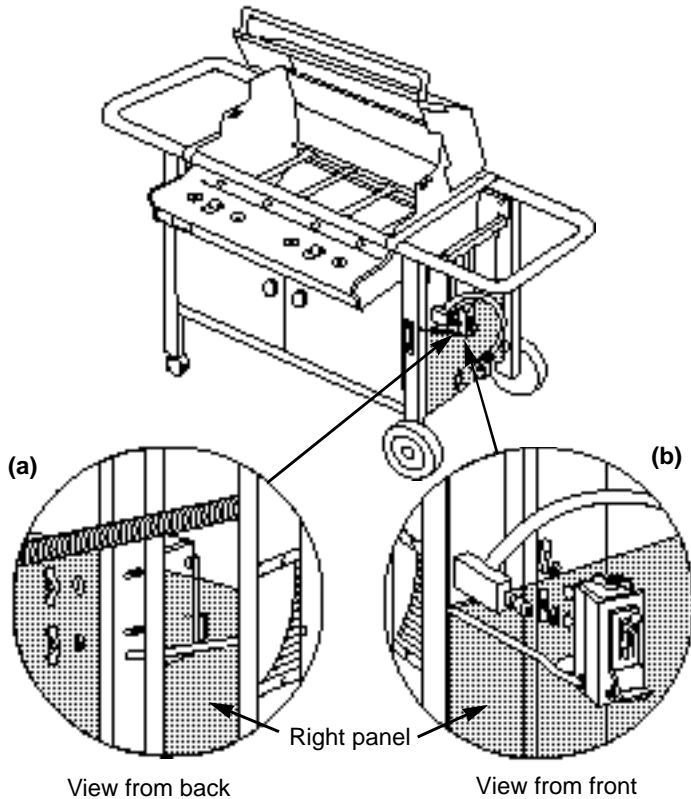
# ADD FUEL SCALE FOR THE SUMMIT 450

**Note:** The fuel scale is already assembled on the Summit 425.

You will need: fuel scale assembly, two 1/4-20 wing nuts and two nylon washers.

Slip the bolts on the back of the fuel scale assembly through the two small holes in the tank panel and right panel. Make sure indicator rod of fuel scale is on the left side of the wheel frame.

Add washers, then wing nuts and tighten. Figure 6.

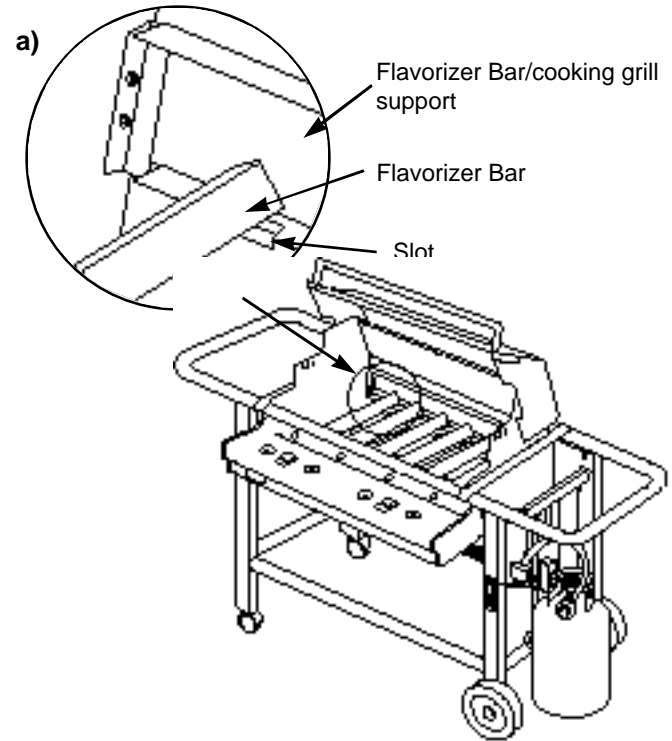


**Figure 6**

# INSTALL FLAVORIZER BARS

You will need: seven Flavorizer bars.

Set the Flavorizer bars front to back over the burners in the slots of the Flavorizer Bar/cooking grill support. Figure 7 (a).



**Figure 7**

# INSTALL STEAM-N-CHIPS SMOKER

You will need: smoker box.

Remove the center Flavorizer bar (the one that is not over a burner). Set the handles of the Steam-N-Chips smoker on the Flavorizer bar holder. Figure 8 (a).

*Note: For directions on how to use the Steam-N-Chips smoker, see the Operating Guide..*

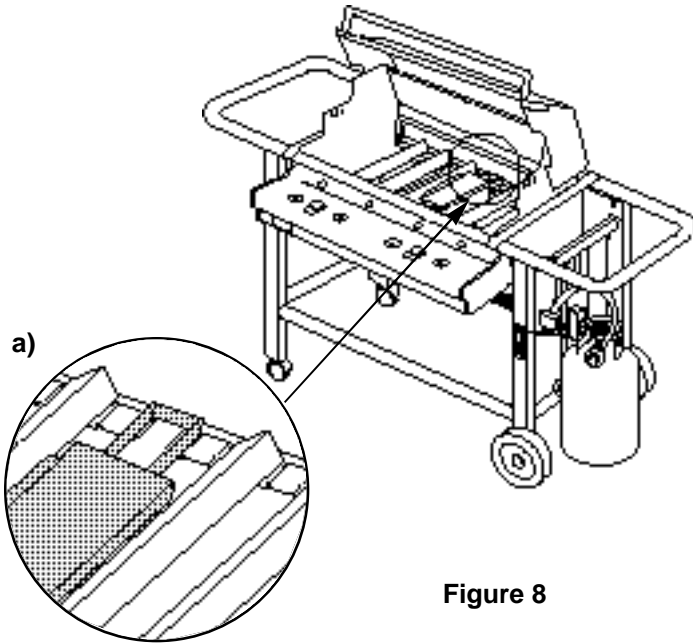


Figure 8

# ADD COOKING GRATES

You will need: two cooking grates.

The cross-rail of the cooking grate goes down. Set the cooking grates in place next to each other. Figure 9.

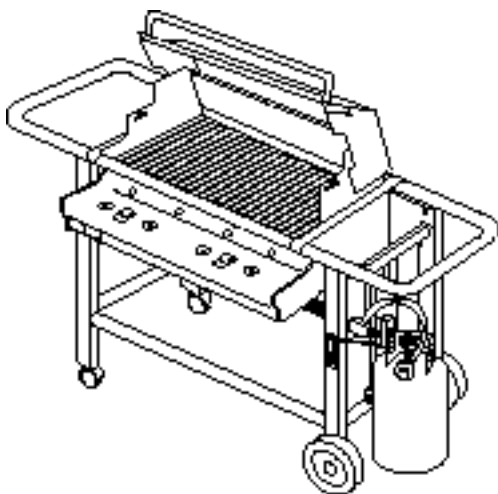


Figure 9

# INSTALL WARM-UP BASKET

You will need: warm-up basket.

Install one end of the warm-up basket into the hole on the right end of the lid and the other end into the slot in the left end of the lid. Figure 10 (a).

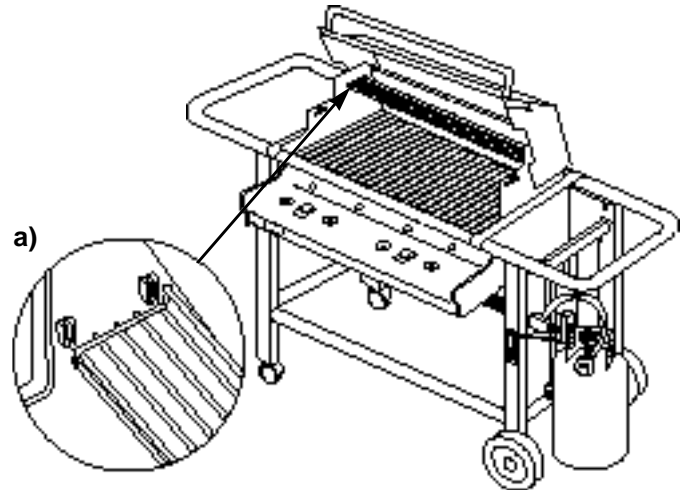


Figure 10

# INSTALL BURNER CONTROL KNOBS

You will need: four burner control knobs.

Push on the burner control knobs. Figure 11.

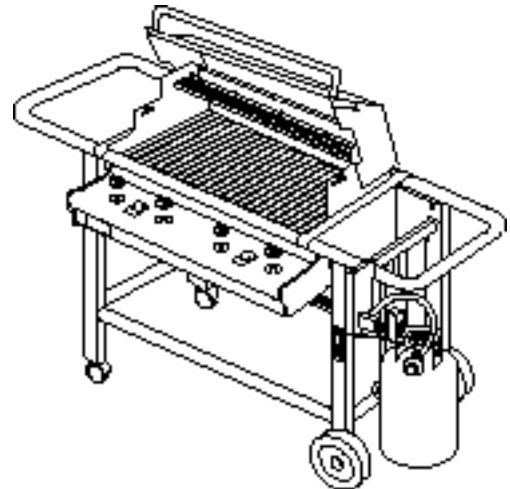


Figure 11

# INSTALL BOTTOM TRAY

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

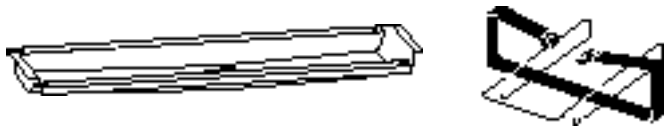


Figure 12

*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 13.

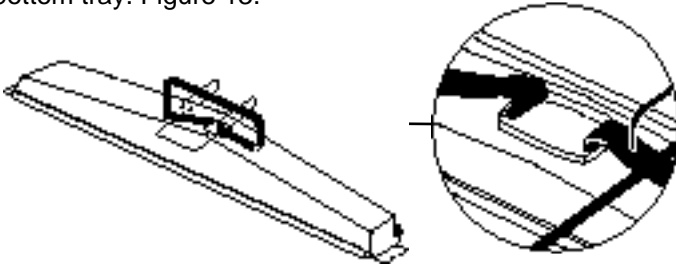


Figure 13

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 14.

**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.**

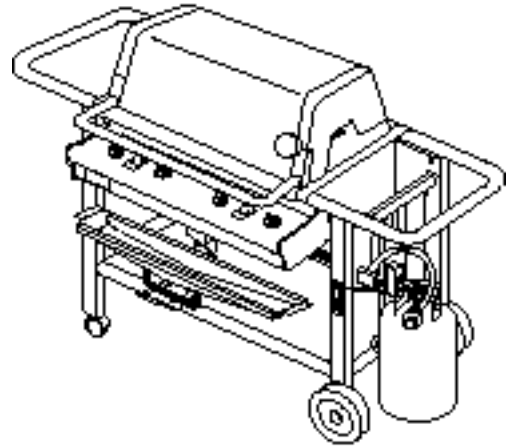


Figure 14

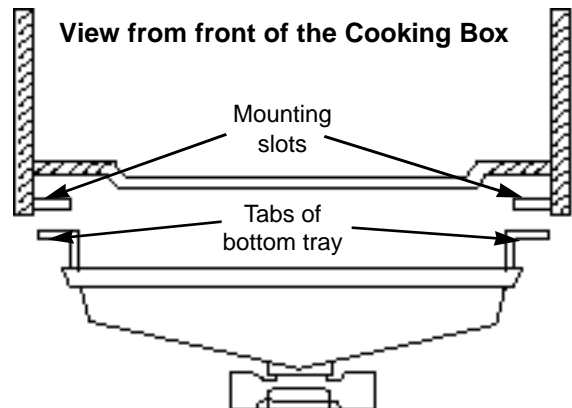


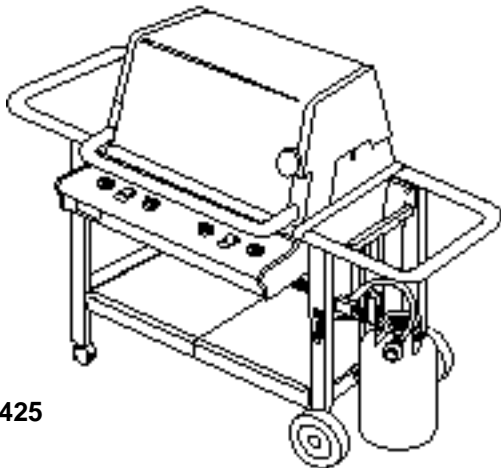
Figure 15

Put the foil drip pan into the catch pan.

## INSTALL BOTTOM SHELVES

For the Summit 425, place the stainless steel bottom shelves between the frame supports.

For the Summit 450, place the bottom rack under the cart between the frame supports. Lift up one end of the rack so it clears the crosspiece. Continue to lift until the opposite end clears the opposite crosspiece. Set the rack in place on both crosspieces.



Summit 425

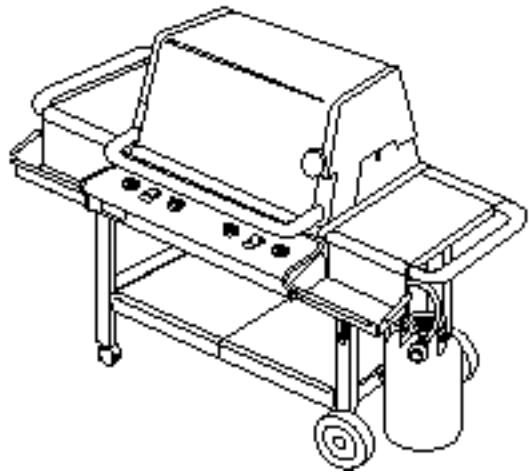
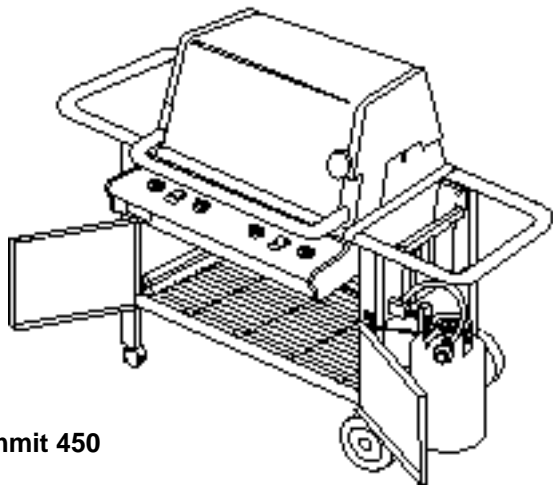


Figure 17



Summit 450

Figure 16

## INSTALL CONDIMENT HOLDERS AND WORK SURFACES

You will need: two condiment holders and two stainless steel work surfaces.

Place the condiment holders on the ends of the frame. Set the work surfaces on top of the condiment holders and the barbecue frame. Figure 17.



# SET LP FUEL SCALE

You will need: LP tank (empty).

*Note - For accuracy, the fuel scale must be set with an empty tank.*

We utilize various LP tank manufacturers. Some of the tanks we receive have differing top collar assemblies. (The top collar is the metal protective ring around the valve.) One series of tanks mounts with the valve **facing front**. The other tanks mount with the valve **facing away** from the fuel scale. These types of tanks are illustrated in Figure 18.

Loosen the tank lock wing nut. Tighten so the lock is held up out of the way. Figure 18 (a). Lift and hook the tank onto the fuel scale. With an empty LP tank, adjust the fuel scale setting to E with scale setting (top) wing nut. Figure 18 (b).

**CAUTION: Do not remove adjustment wing nut from tank scale.**

After adjusting tank scale, push tank down a couple of times to check that the tank scale is set on "E".

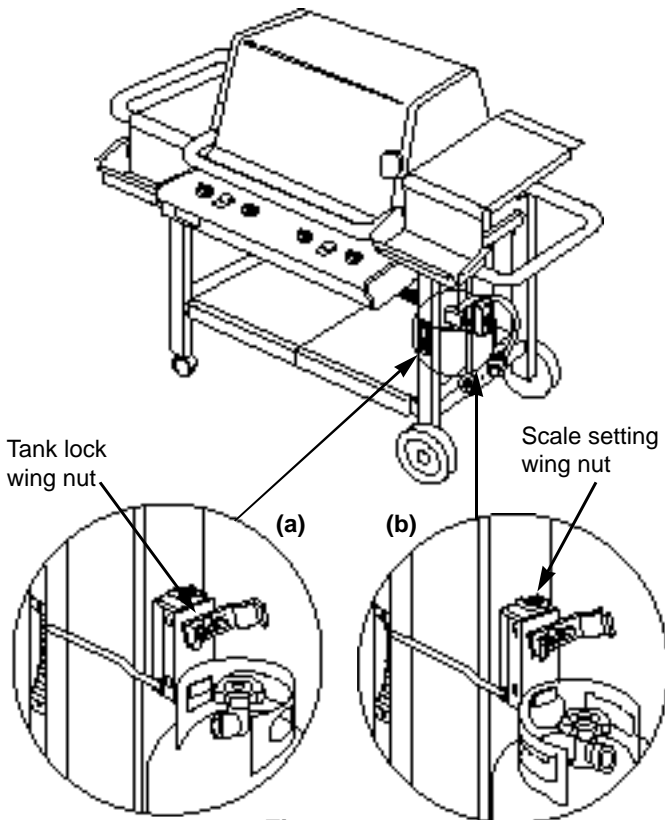


Figure 18

# FILL LP TANK

To fill, take the LP tank and filler adapter to an RV center or look up gas-propane in the phone book for other sources of LP gas.

**WARNING: We recommend that your LP tank be filled at an authorized LP gas dealer by a qualified attendant, who fills the tank by weight.**

**IMPROPER FILLING IS DANGEROUS.**

Tell your LP dealer that this is a new LP tank. The air must be removed from a new LP tank before the initial filling. Your LP tank dealer is equipped to do this.

**CAUTION: If you exchange your LP tank, make sure you get a similar tank in return. Your LP tank is equipped with a quick-disconnect valve. Other LP tanks are not compatible with your barbecue connection.**

The LP tank must be installed, transported and stored in an upright position. LP tank should not be dropped or handled roughly.

Never store or transport the LP tank where temperatures can reach 125° Fahrenheit (too hot to hold by hand – for example: do not leave the LP tank in a car on a hot day).

For full instructions on safe handling of LP tanks, see "General Tank Information".

# GENERAL TANK INFORMATION

## LP Tank Manufacturer

The LP tank manufacturer is responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call Weber-Stephen Products Co., Customer Service Center.

## For Your Safety

Your LP tank is shipped empty for safety. After setting the LP fuel scale you will need to fill it. Refer to Filling your LP tank.

## Safe handling tips for LP Gas

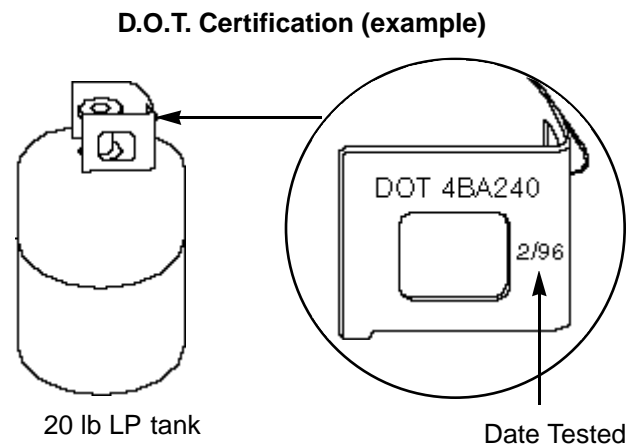
- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. You should know this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas that prevent dispersion.
- The LP tank must be installed, transported and stored in an upright position. LP tanks should not be dropped or handled roughly.
- Never store or transport the LP tank where temperatures can reach 125° F (too hot to hold by hand - for example: do not leave the LP tank in a car on a hot day).
- The LP cylinder supply must be arranged for vapor withdrawal.

*Note - A refill will last about 18 hours of cooking time at normal use. The fuel scale will indicate the propane supply so you can refill before running out. You do not have to run out before you refill.*

- Treat "empty" LP tanks with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. **Always close the tank valve before disconnecting.**

- Do not use a damaged LP tank. Dented or rusty LP tanks or LP tanks with a damaged valve may be hazardous and should be replaced with a new one immediately.
- The connection where the hose connects to the LP tank must be tested for leaks each time the LP tank is reconnected. For example, test each time the LP tank is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so it will not collect water. This vent should be free of dirt, grease, bugs etc.
- The LP tank and connections supplied with your Weber Gas Barbecue have been designed and tested to meet government, American Gas Association and Underwriters Laboratories requirements.
- Replacement LP tanks supplied by Weber satisfy the requirements. Check to be sure the tank has a D.O.T. certification, and has been tested within five years. Your LP gas supplier can do this for you. Figure 19.

**If you have questions about spare LP tanks, please call Weber-Stephen Customer Service.**



**Figure 19**

- All LP tank supply systems must include a collar to protect the tank valve.
- The LP tank must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (D.O.T.).

# CONNECT FILLED LP TANK

**WARNING: Make sure that the LP tank valve is closed. Close by turning clockwise.**

Hook the LP tank onto the fuel scale. Loosen the tank lock wing nut. Swing the tank lock down. Tighten the wing nut. Figure 20.

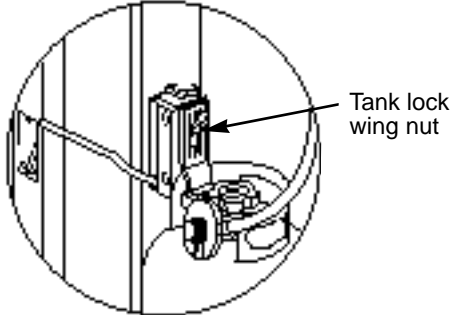


Figure 20

The hose and regulator are connected in the following manner:

Slide back the collar of the quick disconnect on the tank valve. Push the male fitting of the regulator into the quick disconnect, and maintain pressure. Slide the collar closed. Figure 21 (a). Figure 21 (b) shows the quick disconnect engaged and various components of the tank and regulator. Regulator vent hole should be at 3, 6, or 9 o'clock. It should not be pointed up. Figure 21 (c).

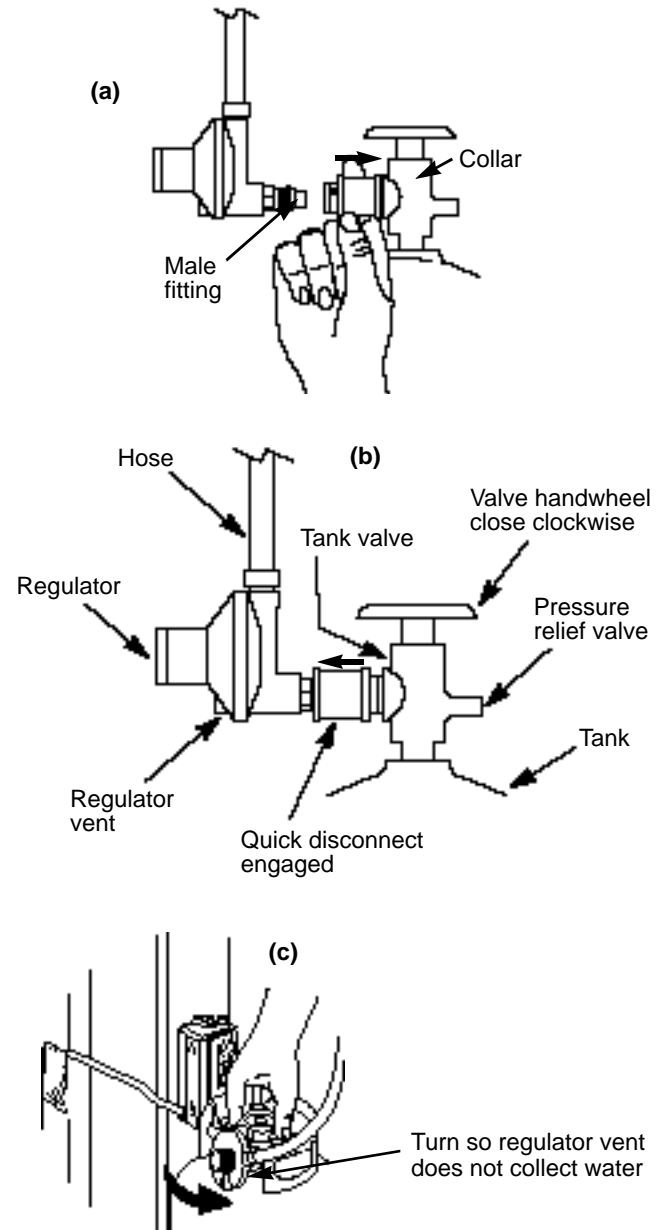


Figure 21

# CHECK FOR GAS LEAKS

## WARNING

The 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 burner control knobs, control panel and front panel

Remove the burner control knobs. The control panel is separate from the front panel. The control panel needs to be removed before the front panel can be removed. Figure 22.

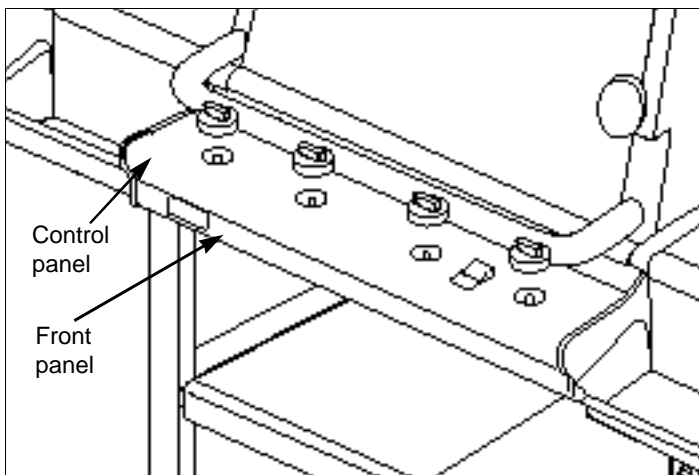


Figure 22

Put your fingers under the front edge of the control panel and lift up and pull evenly toward you. Figure 23 (a).

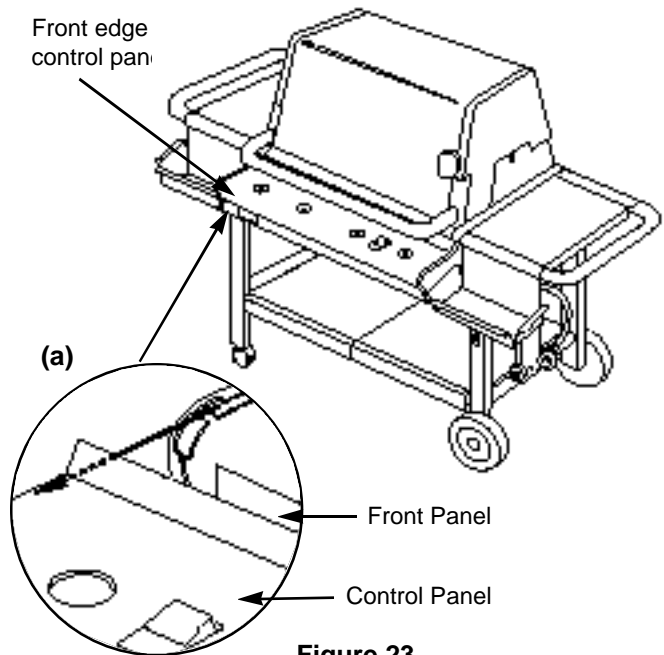


Figure 23

Pull the front panel up and out of the cooking box assembly. Figure 24.

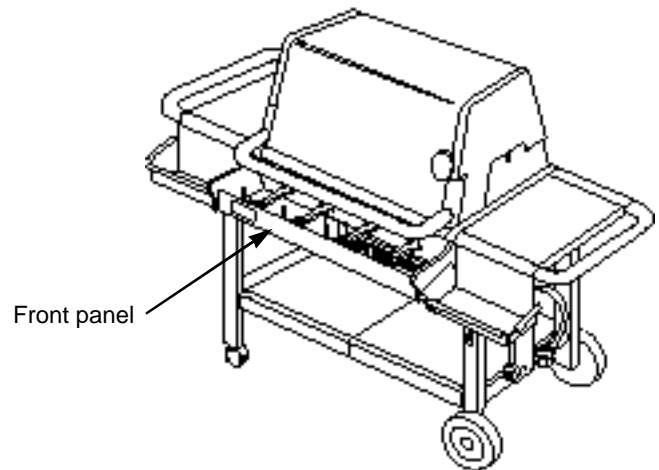


Figure 24

# 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.

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

Turn on gas supply by turning the tank valve handwheel counterclockwise.

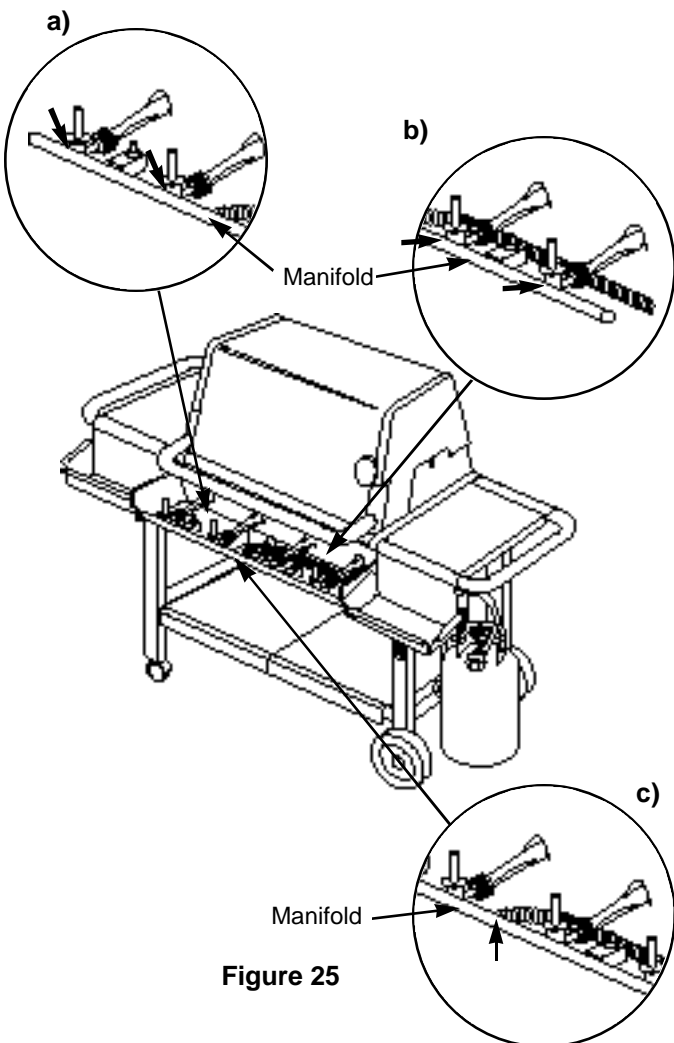


Figure 25

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.

**WARNING:** Do not ignite burners while checking for leaks.

Check:

- a) Left valves to manifold connection. Figure 25 (a).
- b) Right valves to manifold connection. Figure 25 (b).
- c) Gas line to manifold connection. Figure 25 (c)

**WARNING:** If there is a leak at connection 25 (c) 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.

- a) Hose to regulator connection. Figure 26 (a).
- b) Regulator to tank connection. Figure 26 (b).

**WARNING:** If there is a leak at connections 25 (a), 25 (b), 26 (a), or 26 (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.

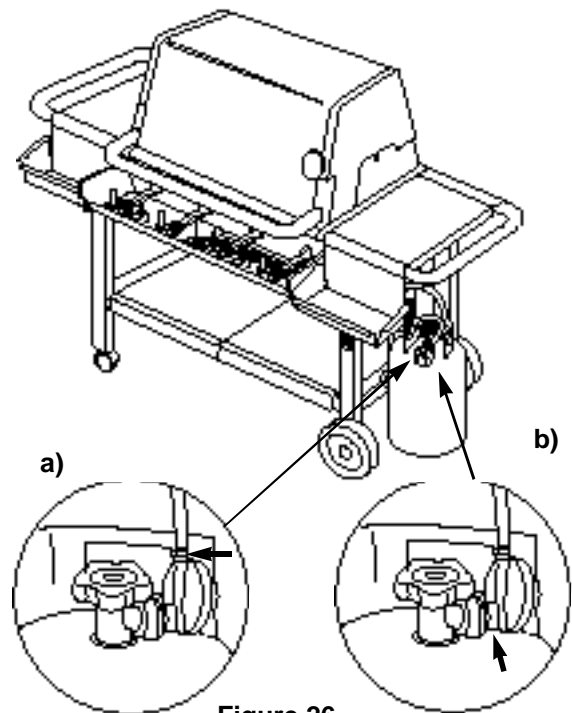


Figure 26

## REINSTALL FRONT PANEL

You will need: front panel.

With the Weber logo to the left, slide front panel down into place. Figure 27.

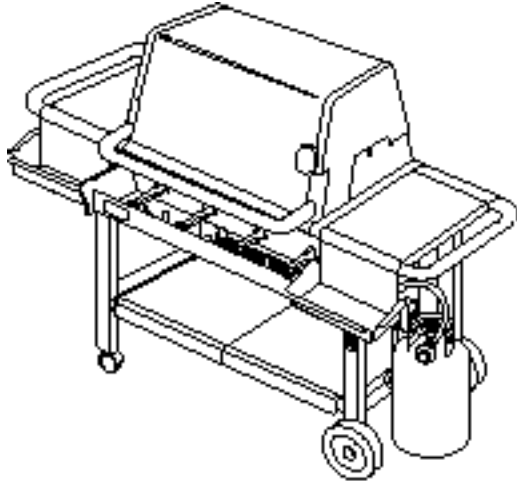


Figure 27

## REINSTALL CONTROL PANEL

You will need: 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 28 (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 28.

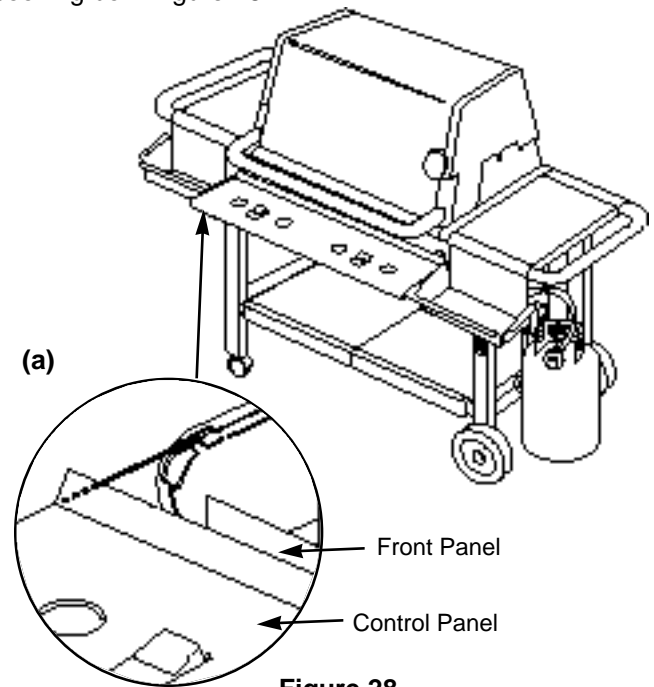


Figure 28

## REINSTALL BURNER CONTROL KNOBS

You will need: four burner control knobs.

Push on the burner control knobs. Figure 29.

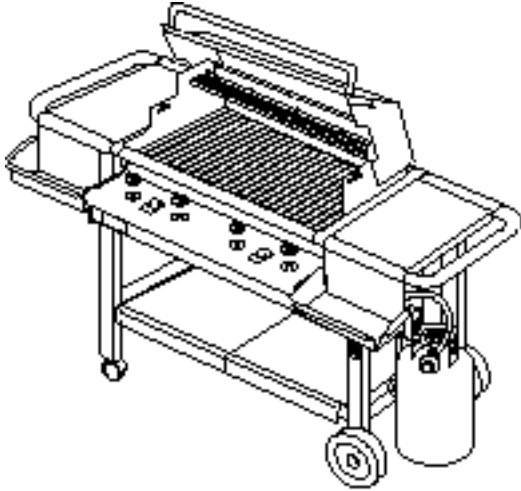


Figure 29

## INSTALL TOOL HOLDERS

You will need: four tool holders.

Place the tool holder under the control panel and over the front panel. Figure 30 (a). Set the tool holder on top of the front panel and slide to the left.

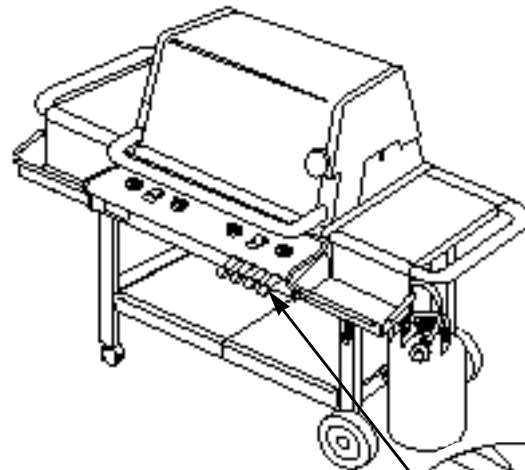
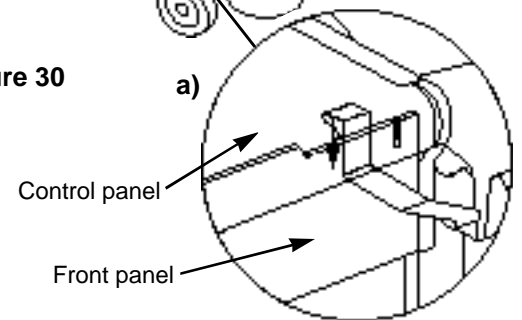


Figure 30



REFER TO OPERATING  
GUIDE BEFORE LIGHTING  
BARBECUE

