

SUMMIT[®]

GAS GRILL



Built-In Natural Gas Grill Installation Guide

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

S-440

S-640

43168



**YOU MUST READ THIS OWNER'S GUIDE
BEFORE OPERATING YOUR GAS GRILL**

⚠ DANGER

If you smell gas:

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

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

⚠ WARNING:

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

⚠ WARNING: Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the 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 the "Lighting Instructions" section of this manual.

⚠ DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠ WARNINGS

- ⚠ Do not store a spare or disconnected liquid propane cylinder under or near the barbecue.
- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ Do not operate the Weber® gas barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Combustible materials should never be within 24 (60.96cm) inches of the top, bottom, back or sides of your Weber® gas barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue.
- ⚠ Your Weber® gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Weber® gas barbecue. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.

- ⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Do not use this Weber® tank enclosure kit unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the "Assembly Instruction" section of the Owner's Guide.

LIQUID PROPANE GAS UNITS ONLY:

- ⚠ Use the regulator that is supplied with your Weber® Tank Enclosure Kit.
- ⚠ Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- ⚠ A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.
- ⚠ Although your liquid propane cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- ⚠ If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:
 1. Move away from liquid propane cylinder.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.

BUILT-IN CUTOUT DIMENSIONS**LOCATING YOUR GRILL**

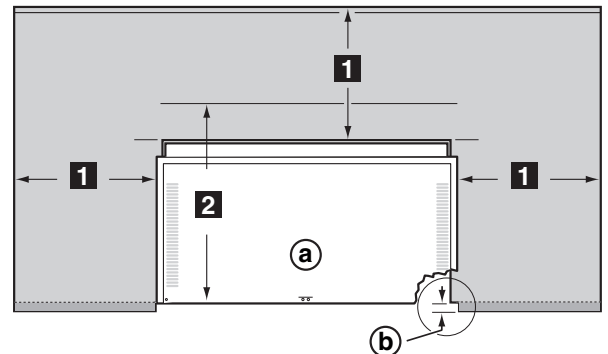
When determining a suitable location for your Summit® gas grill installation, give attention to concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible. Never locate the Summit® gas grill in a garage, breezeway, shed, under an unprotected overhang, 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.

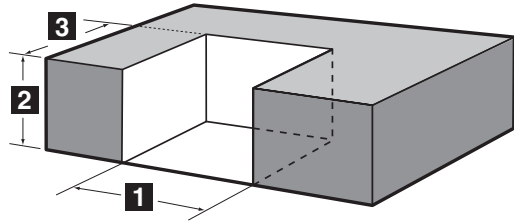
NOTE: If you have questions on what materials are considered noncombustible, contact your local building materials supplier or fire department.

**CLEARANCES**

1	24" inches (610 mm) Any Surface
2	27" inches (685.8 mm) min. for lid clearance
a	Grill Frame
b	Note: For a countertop treatment: Recommended 3/4" (19.1 mm) overhang. Notch front edge for frame to fully slide in.

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			
	S-440	S-640	TOLERANCES
1	30 1/4" (768.35 mm)	38 1/4" (971.55 mm)	+ 1/4" - 1/4" (6.35mm)
2	34 3/8" (873.13 mm)	34 3/8" (873.13 mm)	+ 1/4" - 1/4" (6.35mm)
3	23" (584.2 mm)	23" (584.2 mm)	+ 1/4" - 1/4" (6.35mm)

GENERAL CONSTRUCTION DETAILS

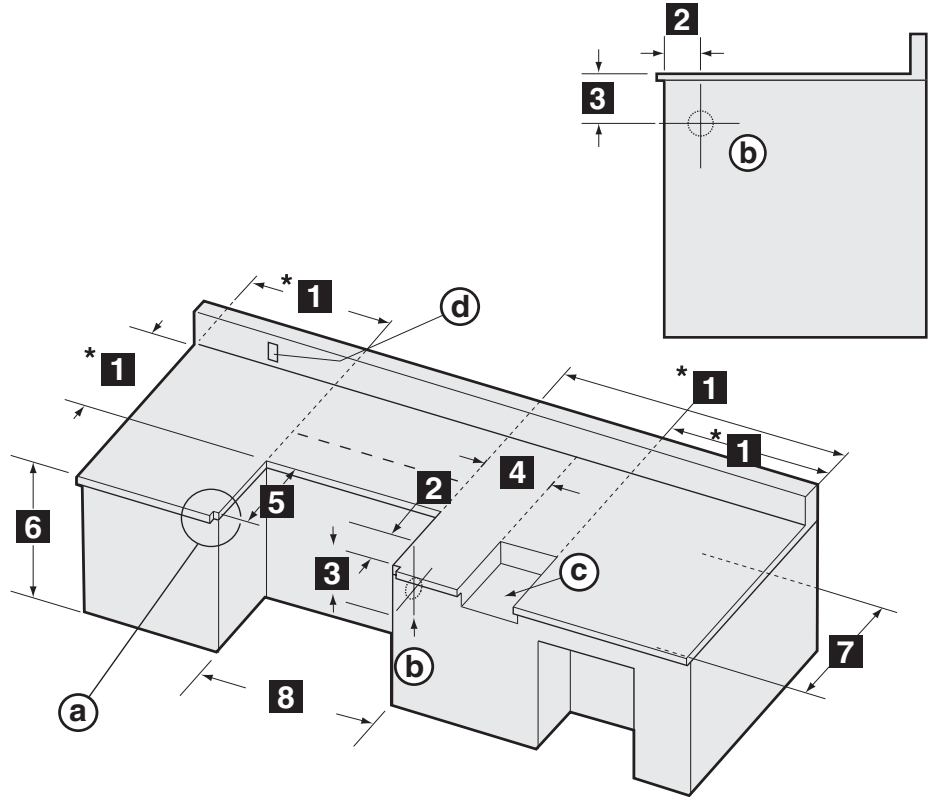
Summit® Built-In unit and all other accessory units should be on site before construction begins.

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.

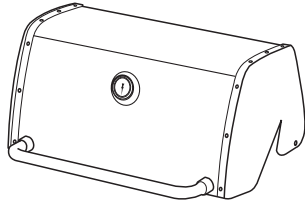
Refer to Summit® Built-In Tank Drawer Installation Instructions for complete gas line locations.



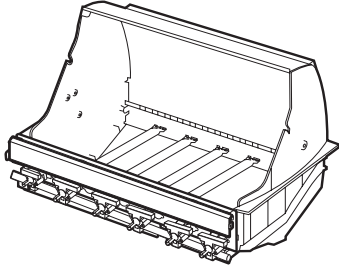
BUILT-IN CUTOUT DIMENSIONS			
		S-440	S-640
DIMENSIONS	1	24" minimum* (610 mm)	24" minimum* (610 mm)
	2	3 3/4" (95.25 mm)	3 3/4" (95.25 mm)
	3	6 1/4" (158.75 mm)	6 1/4" (158.75 mm)
	4	10 1/2" (266.7 mm) minimum	10 1/2" (266.7 mm) minimum
	5	23" (584.2 mm)	23" (584.2 mm)
	6	34 3/8" (873.13 mm)	34 3/8" (873.13 mm)
	7	27" (685.8 mm) minimum distance from front edge of the cutout for open lid clearance	27" (685.8 mm) minimum distance from front edge of the cutout for open lid clearance
	8	30 1/4" (768.35 mm) Built-In Frame	38 1/4" (971.55 mm) Built-In Frame
a	Note: For a countertop treatment: Recommended 3/4" (19.1 mm) overhang. Notch front edge for frame to fully slide in.		
b	Gas Inlet		
c	Side Burner Opening		
d	Access for electric on left hand side		
* Clearance from any surface or structure is at least 24" (609.6mm) from the back and sides of the grill or side burner.			

S-440

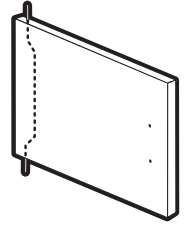
Lid - 1



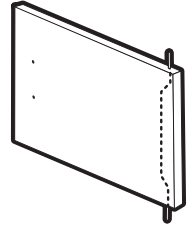
Cookbox - 1



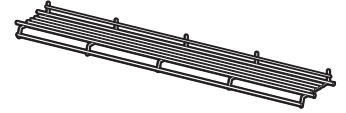
Left Door - 1



Right Door - 1



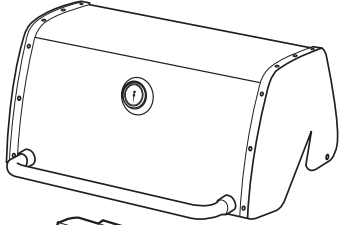
Warming Rack - 1



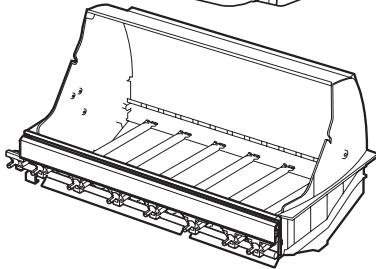
OR

S-640

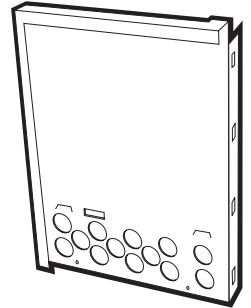
Lid - 1



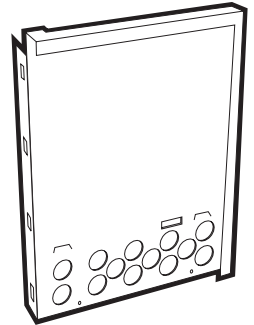
Cookbox - 1



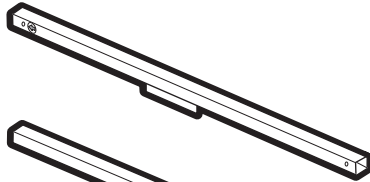
Right Enclosure Panel - 1



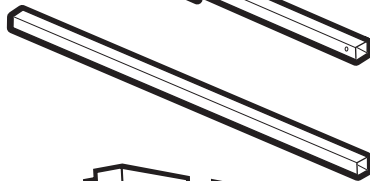
Left Enclosure Panel - 1



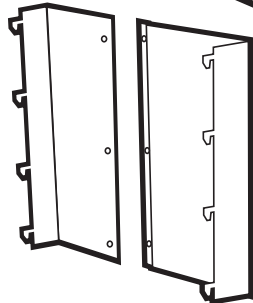
Front Frame Rail - 1



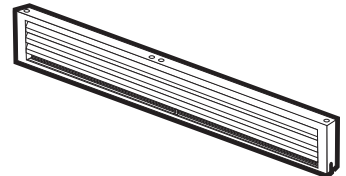
Rear Frame Rail - 1



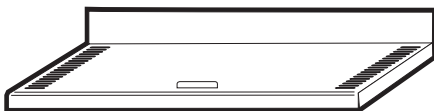
Rear Panel Assembly - 1



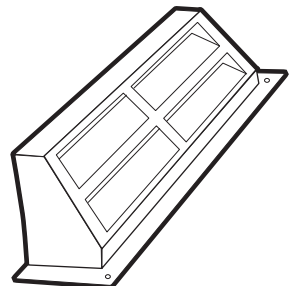
Front Vent Panel - 1



Bottom Shelf - 1



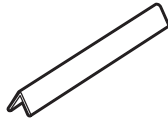
Rear Vent - 1



Flavorizer® Bars

S-440 - 8

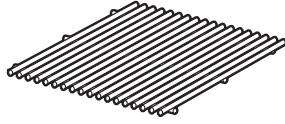
S-640 - 12



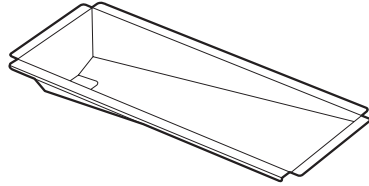
Stainless Steel Cooking Grates

S-440 - 2

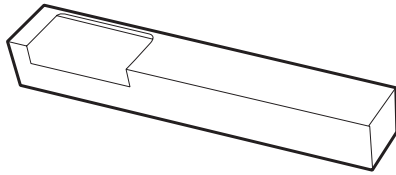
S-640 - 3



Collection Tray - 1



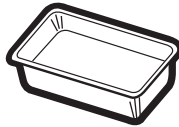
Catch-Pan Holder - 1



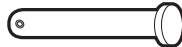
Catch-Pan - 1



Disposable Drip Pans - 2



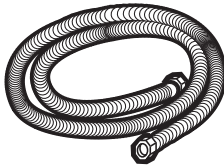
Hinge Pin- 2



Hair Pin Cotter- 2



Corrugated gas line - 1



Right Front Vent Clip - 1



Left Front Vent Clip - 1



7/16 inch Wrench - 1



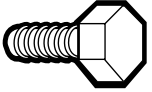
#10 Sheet Metal Screws - 5



Plastic Anchors - 5



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



#10-32 x 1/4 inch Steel Screws - 7



Nylon Washer - 8



1/2" Flare Gasket - 2



3/8" Flare Gasket - 2



Handle - 2



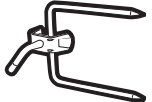
Handle Hardware - 4



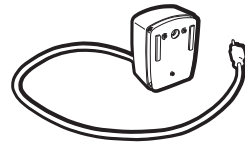
Rotisserie - 1



Rotisserie Fork - 4



Rotisserie Motor - 1



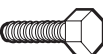
Rotisserie Bracket - 1



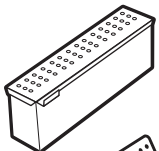
Keps Nuts (1/4 x 20 keps nut) - 2



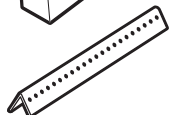
1 inch Bolt (1/4-20 x 1 inch Bolt) - 2



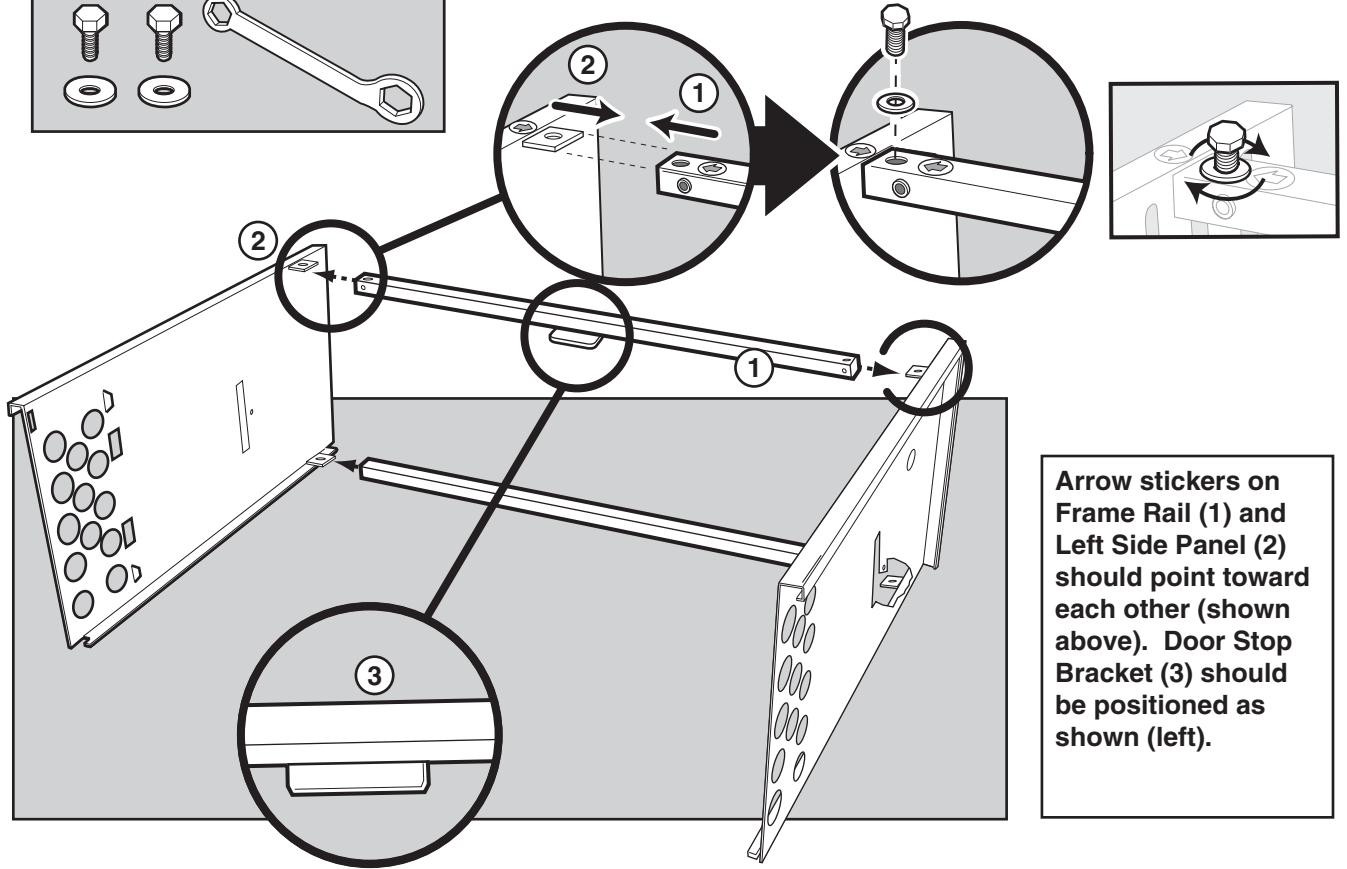
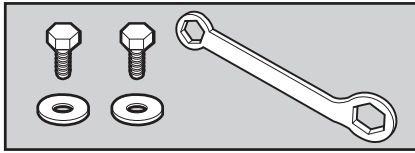
Smoker - 1



Smoker Bar - 1

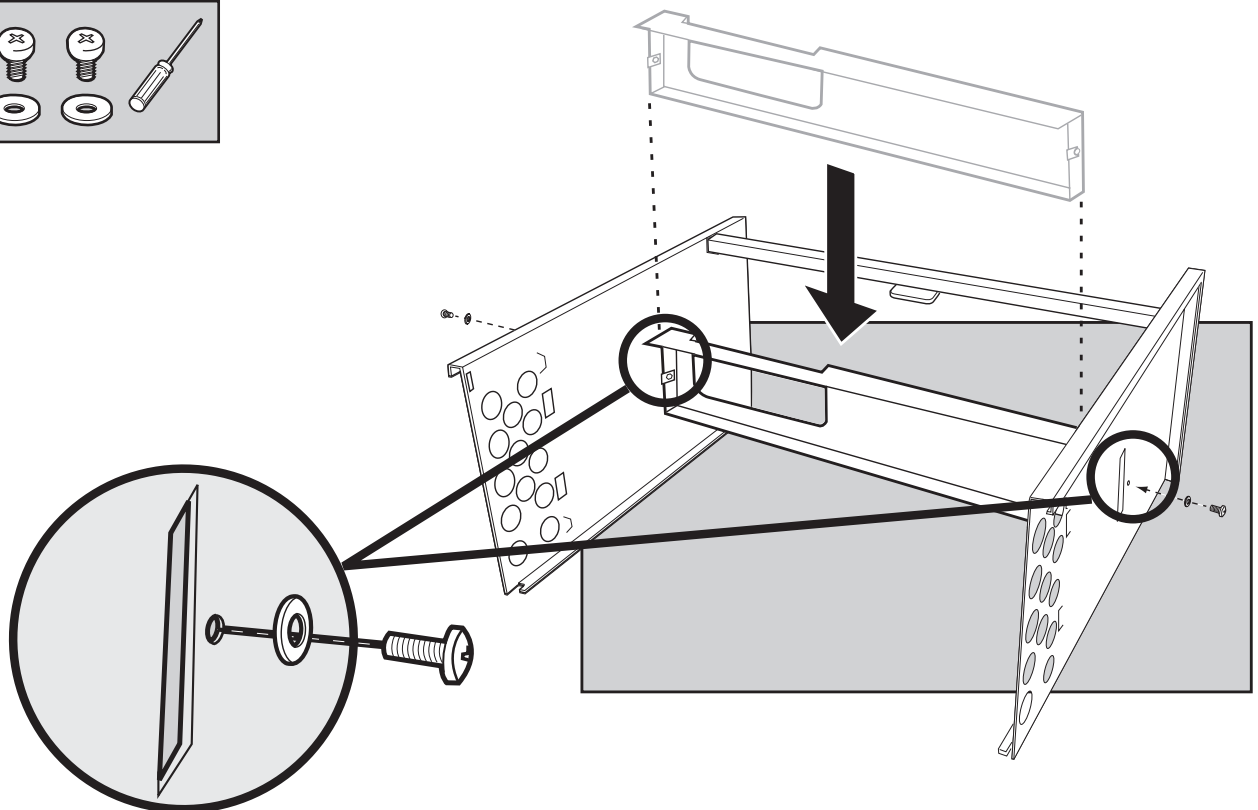
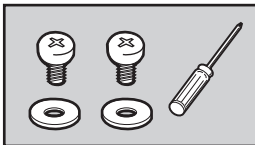


1

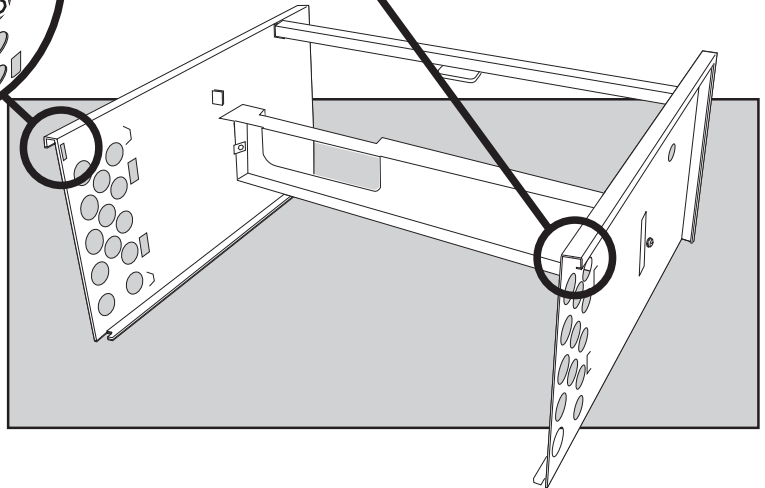
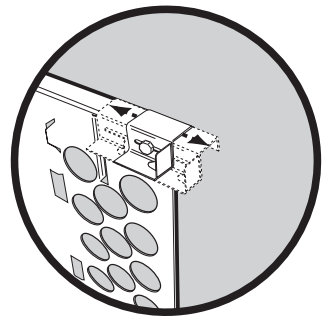
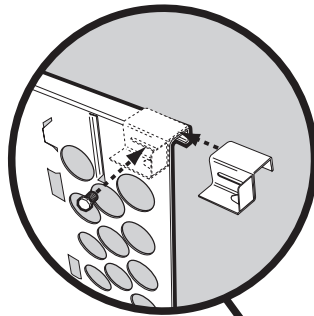
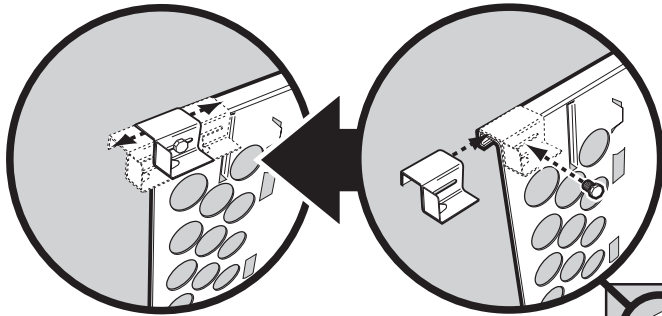
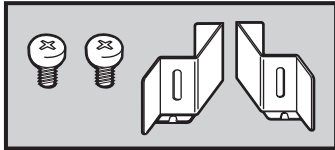


Arrow stickers on Frame Rail (1) and Left Side Panel (2) should point toward each other (shown above). Door Stop Bracket (3) should be positioned as shown (left).

2

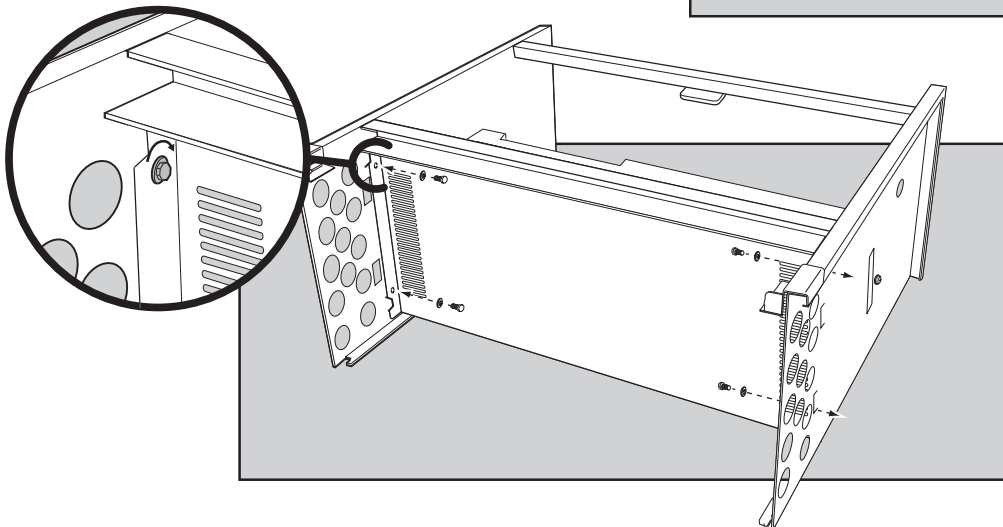
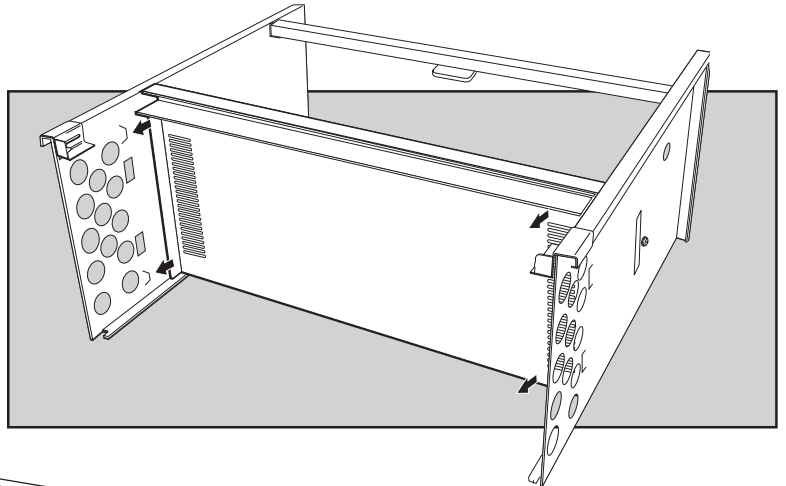
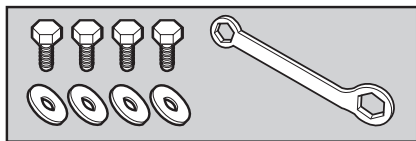
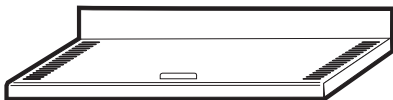


3

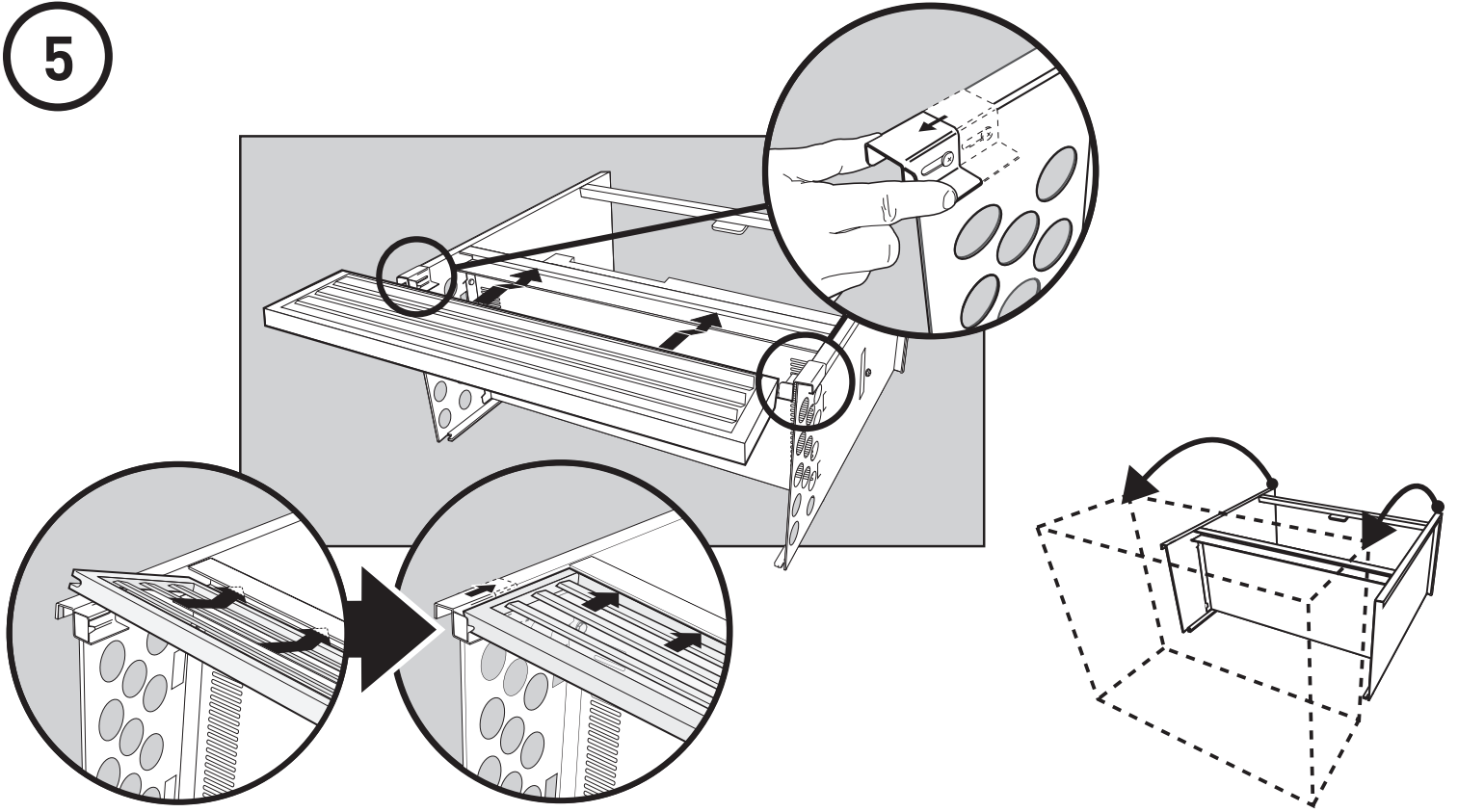


⚠ ATTENTION! Do not fully tighten screws. Clips should slide freely when installed.

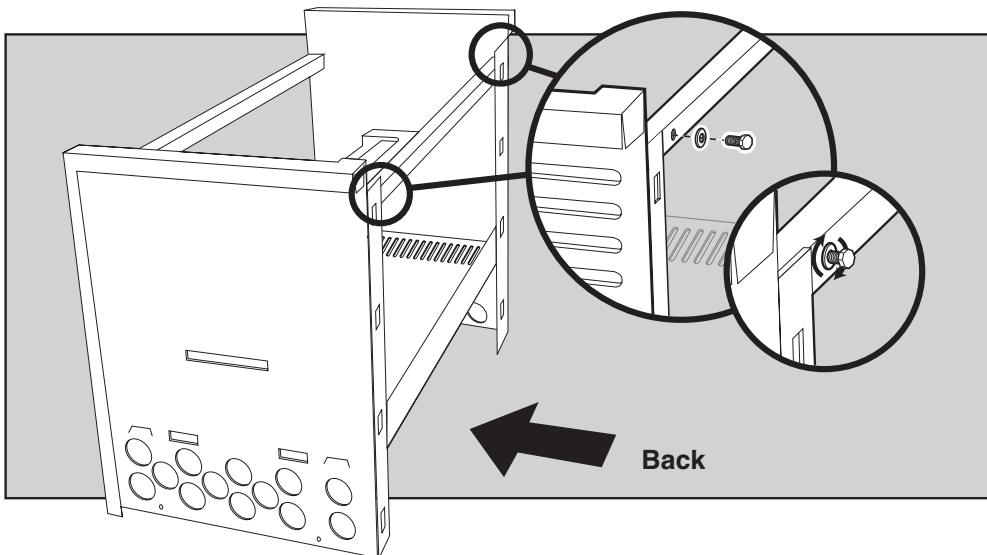
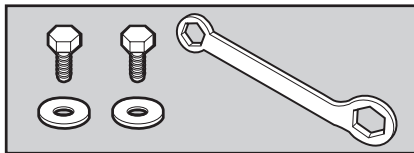
4



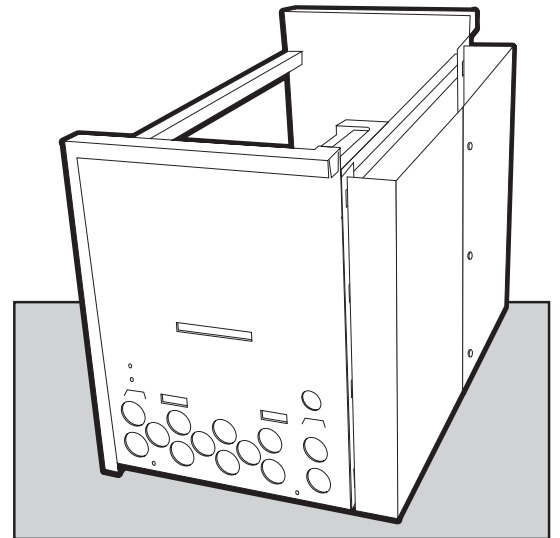
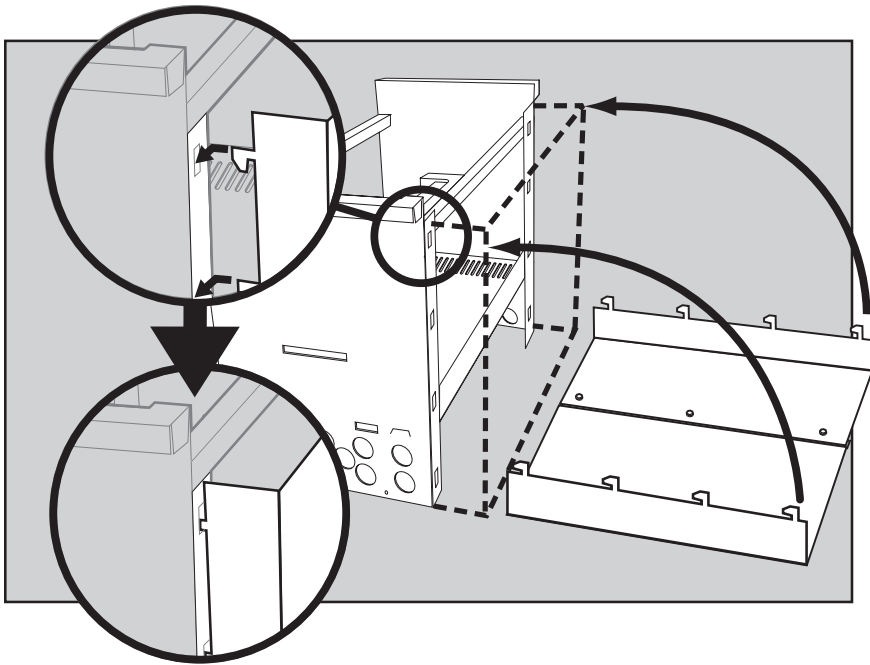
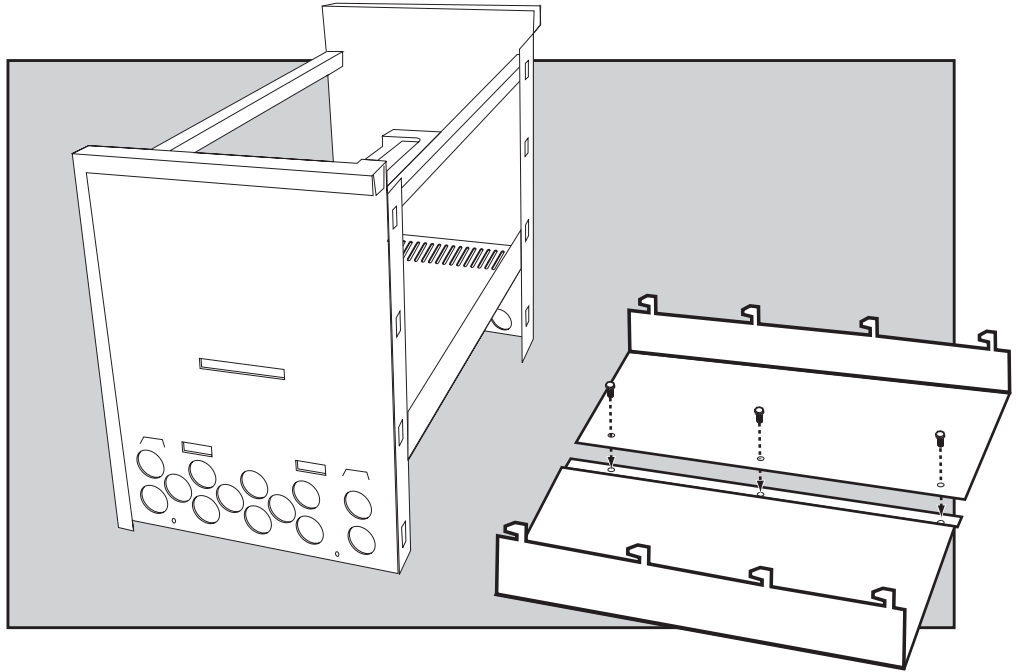
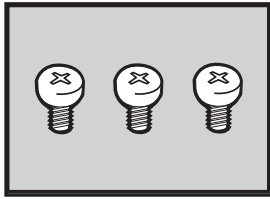
5



6



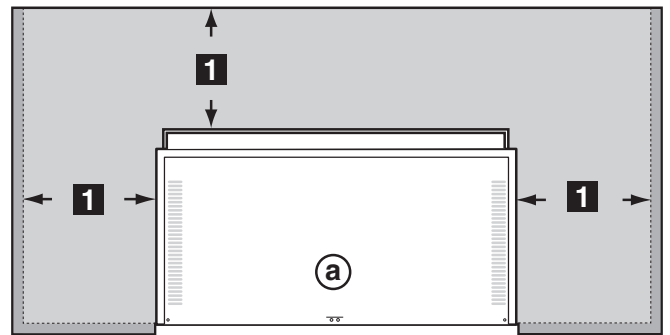
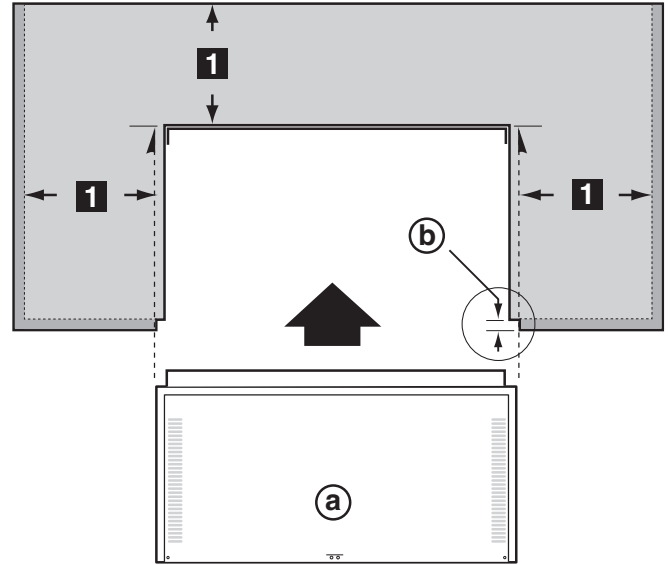
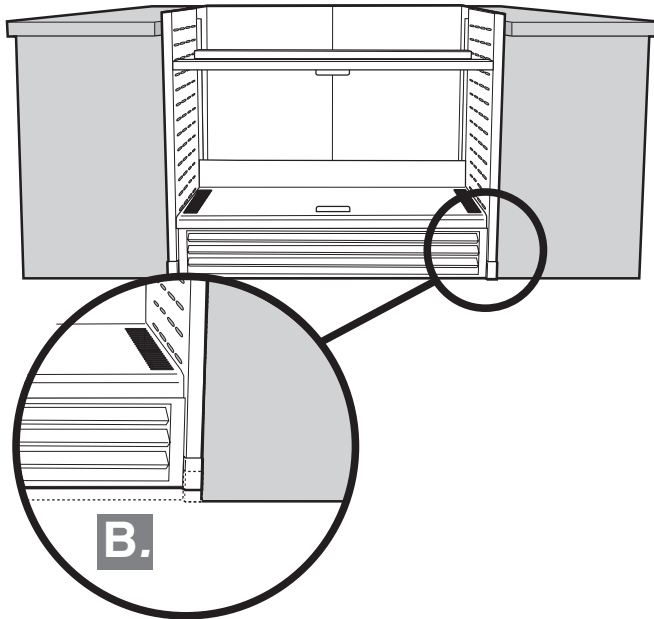
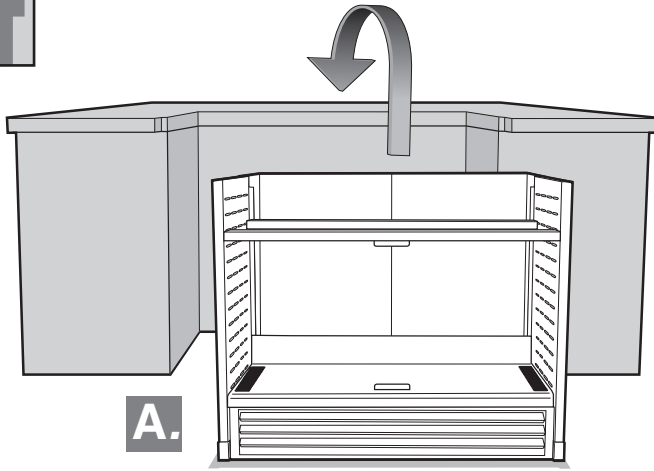
7



8

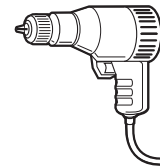
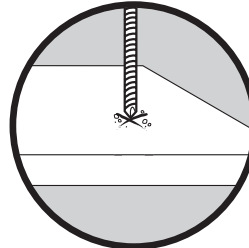
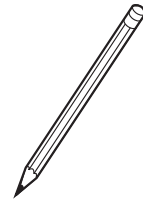
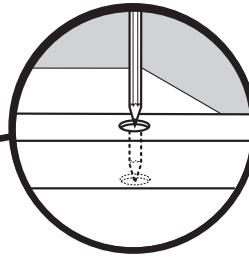
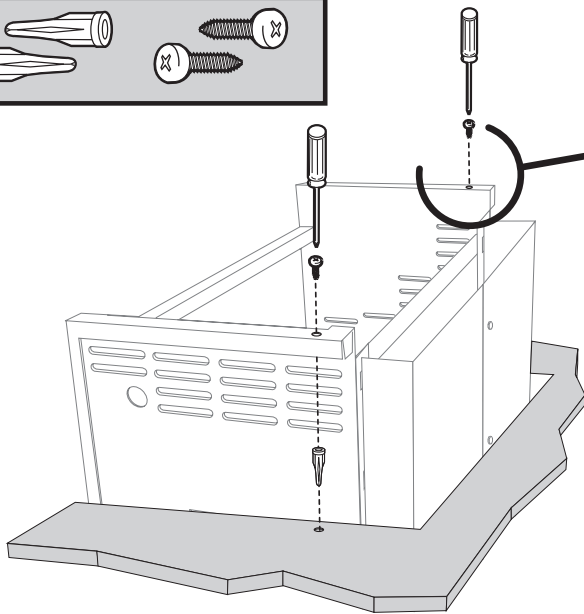
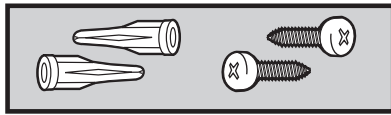
⚠ CAUTION: Use two people to lift and install the Summit® Built-In frame assembly.

- 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.

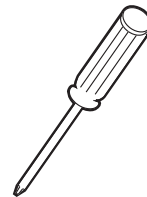
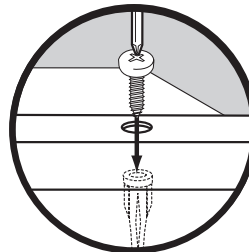
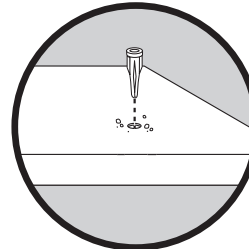


CLEARANCES	
1	24" (610 mm) Any Surface
a	Grill Frame
b	Note: For a countertop treatment: Recommended 19.1 mm (3/4" inch) overhang. Notch front edge for frame to fully slide in.

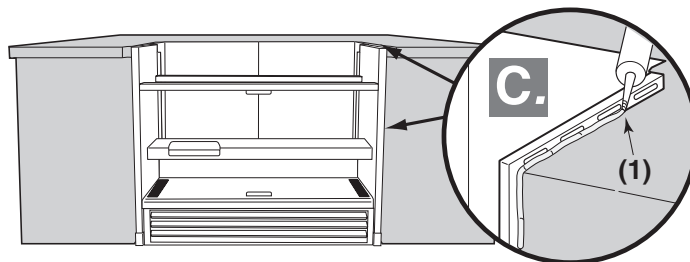
9



1/4" (6.35 mm)
Drill Bit

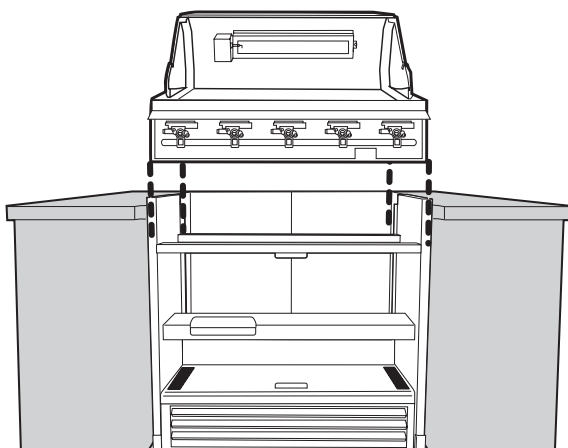


10

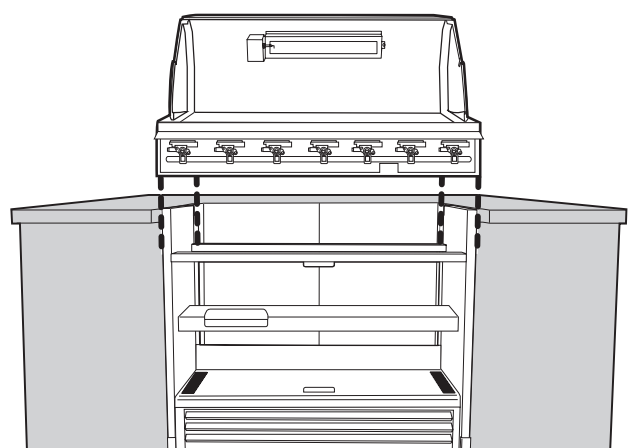


C.) Apply a bead of silicone sealant (1) around the perimeter and front edges of the grill that are in contact with the "island" structure. This will prevent moisture seepage. The sealant you use must have a temperature rating above 120°F (48.8° C).

S440

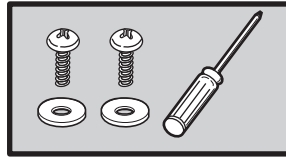
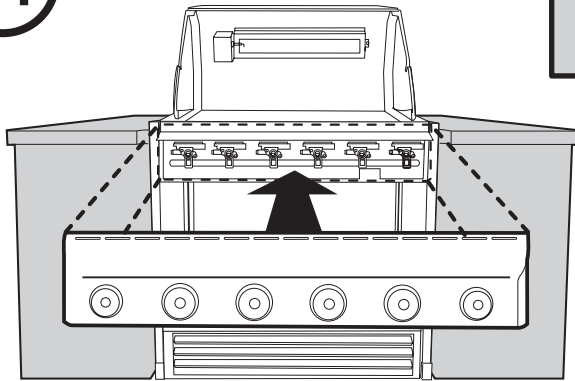


S640

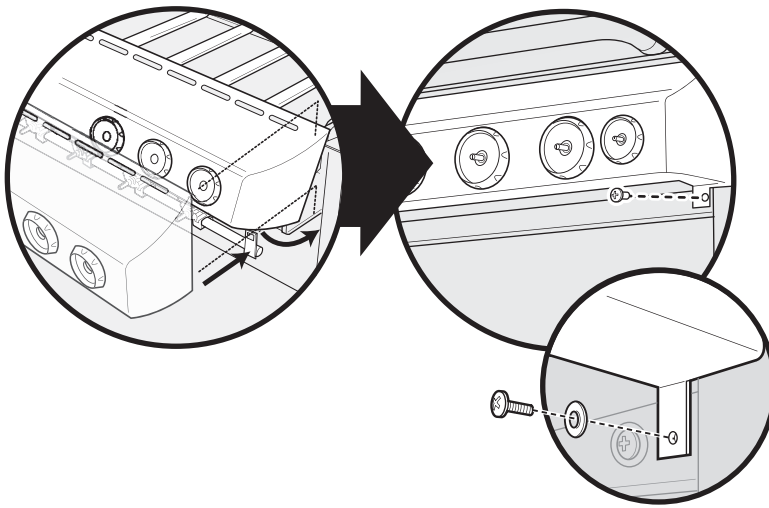
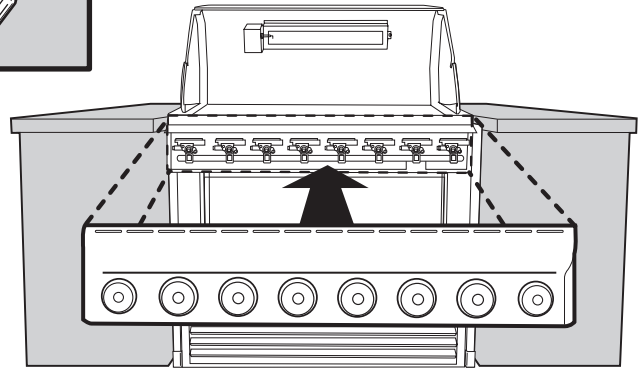


11

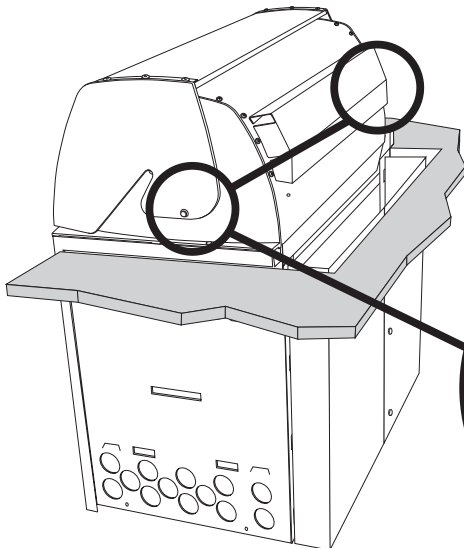
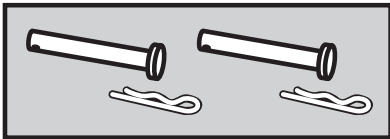
S440



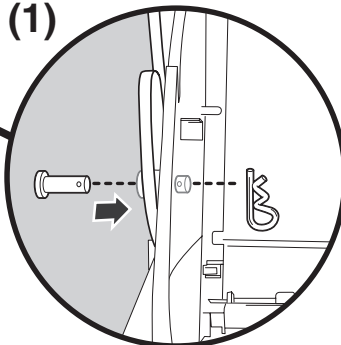
S640



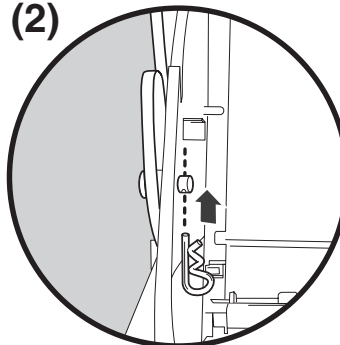
12



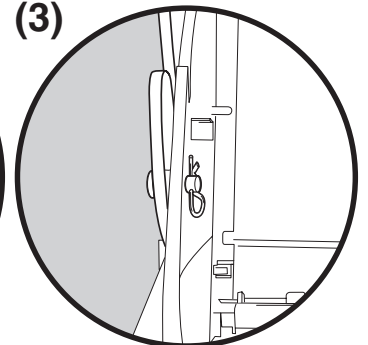
(1)



(2)



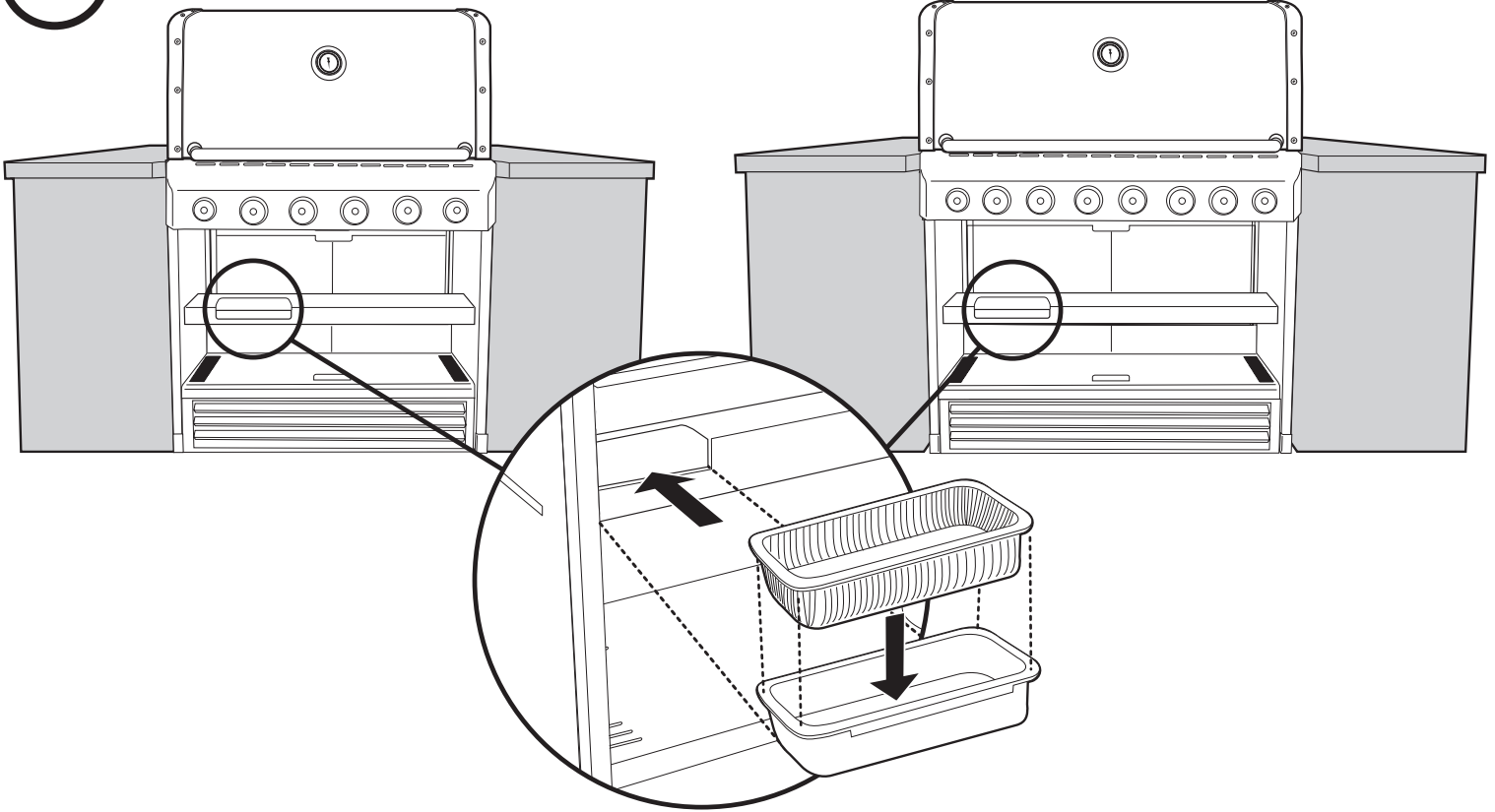
(3)



13

S440

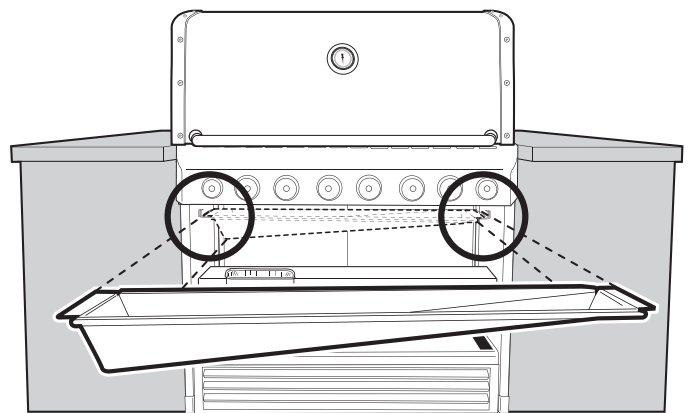
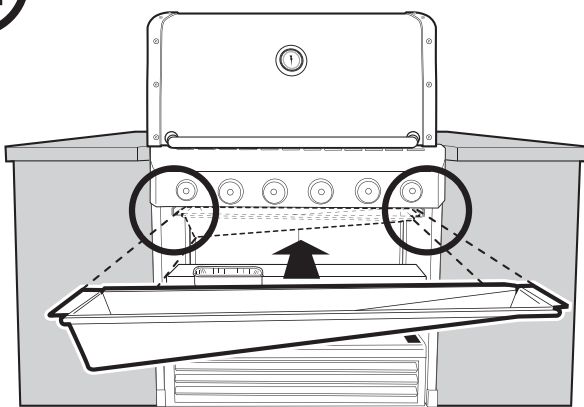
S640



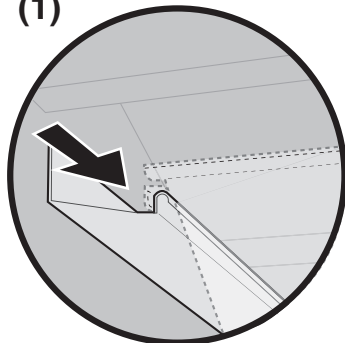
14

S440

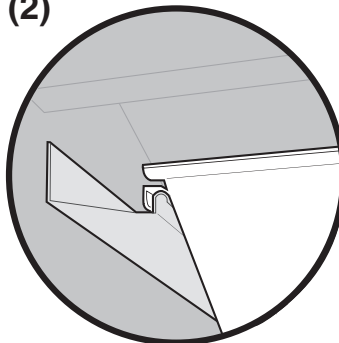
S640



(1)



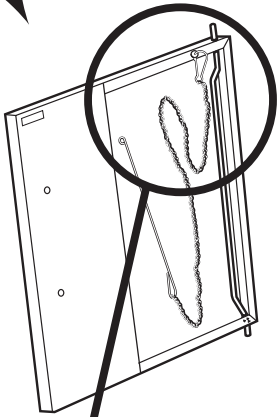
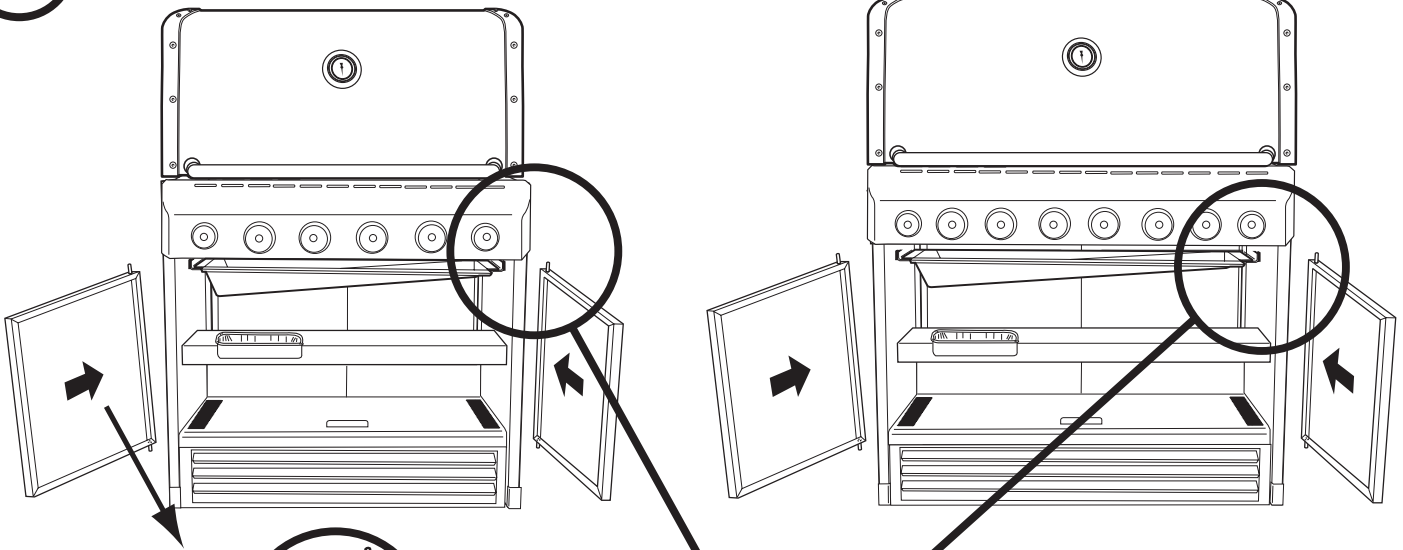
(2)



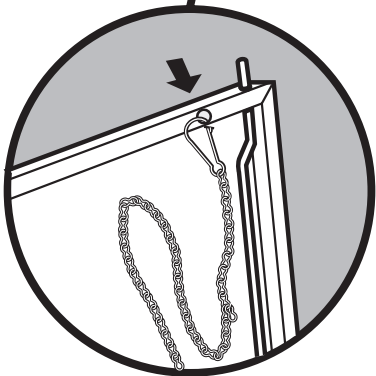
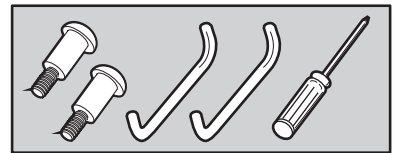
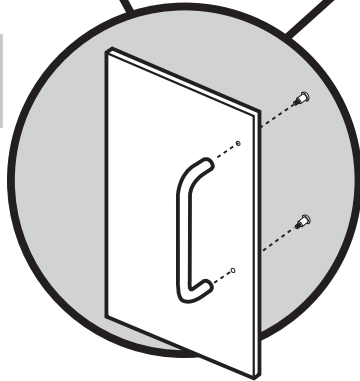
15

S440

S640

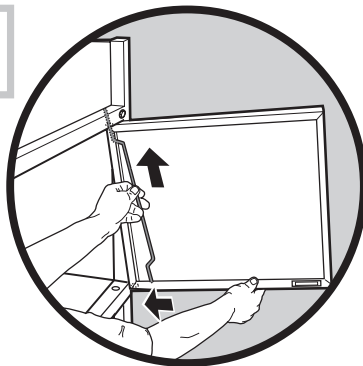


a

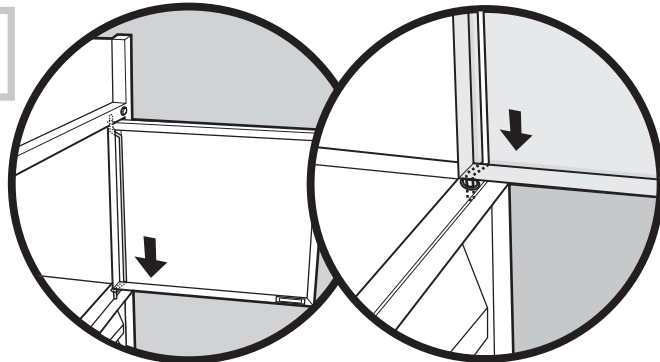


Match Holder

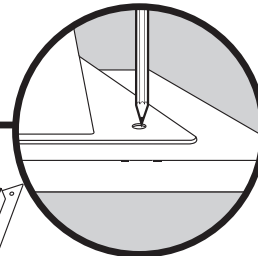
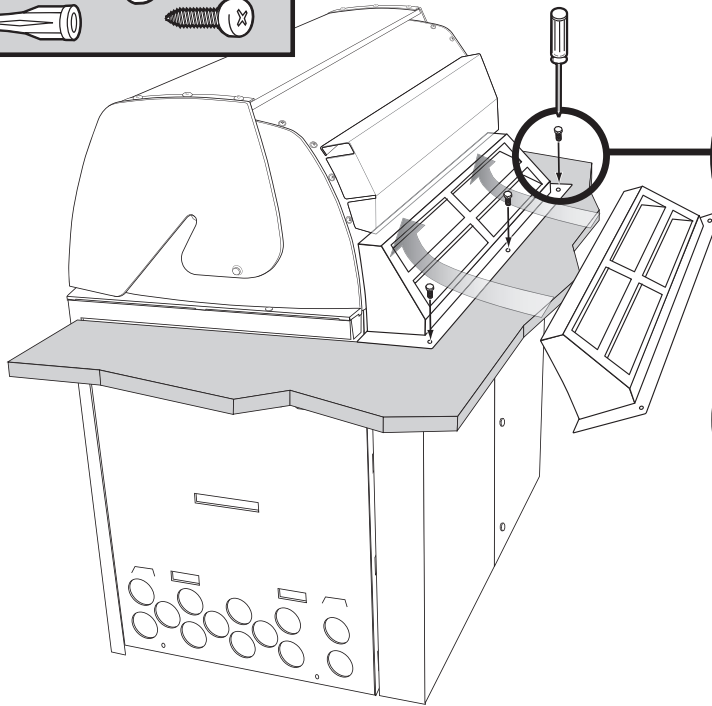
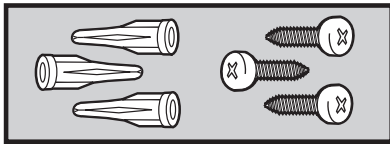
b



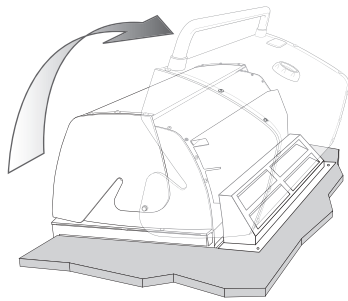
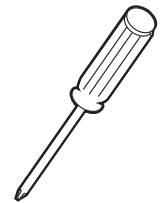
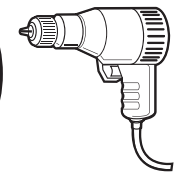
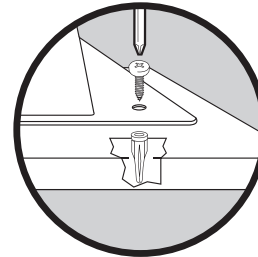
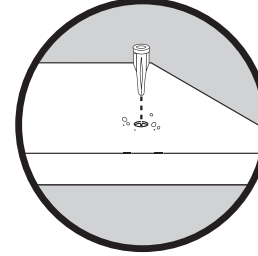
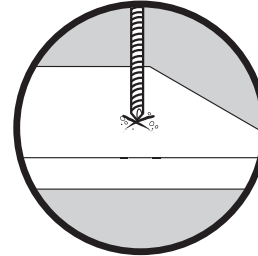
c



16

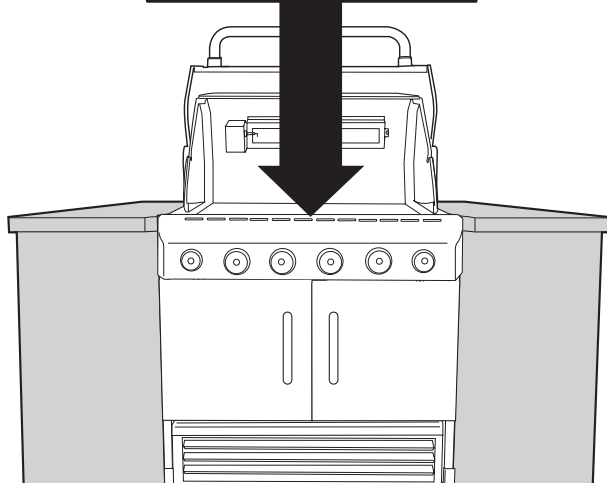


1/4" (6.35 mm)
Drill Bit

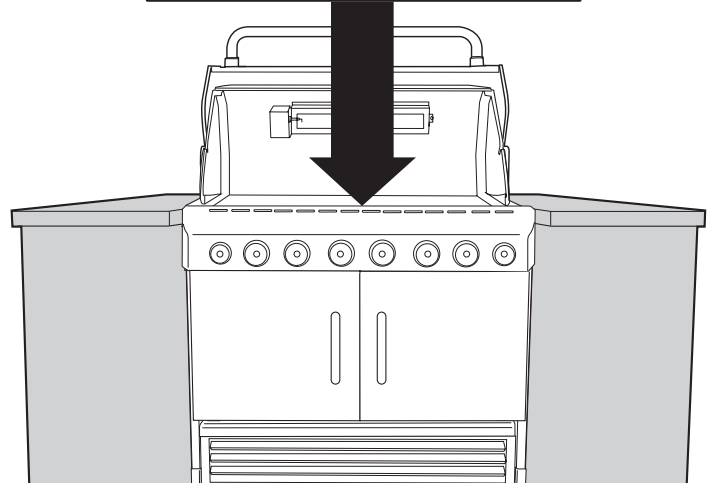


17

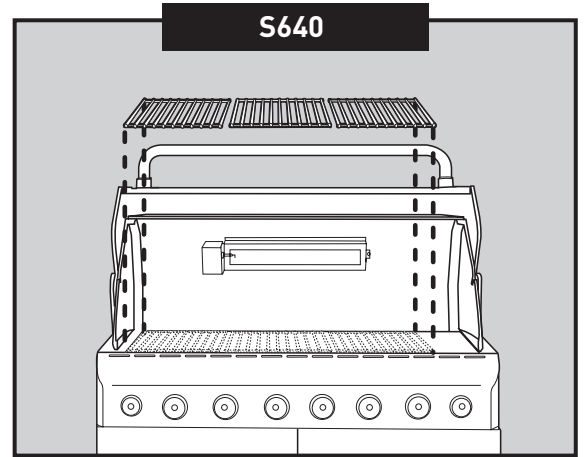
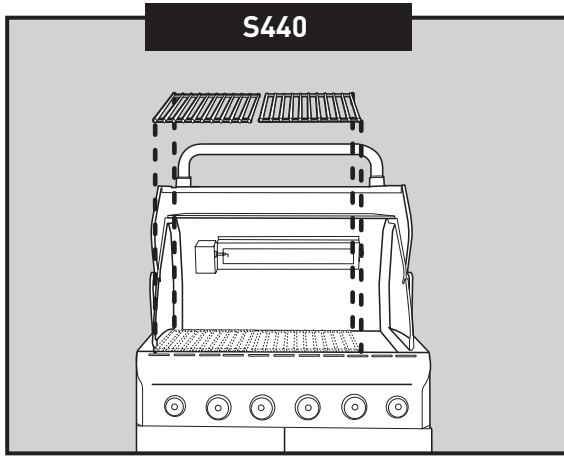
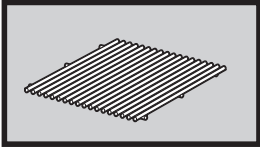
S440



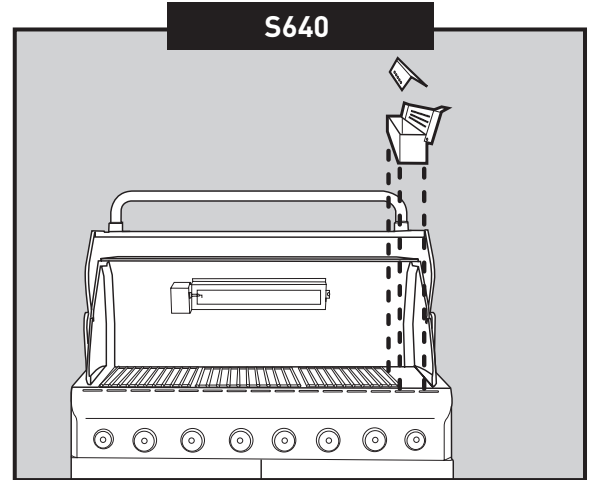
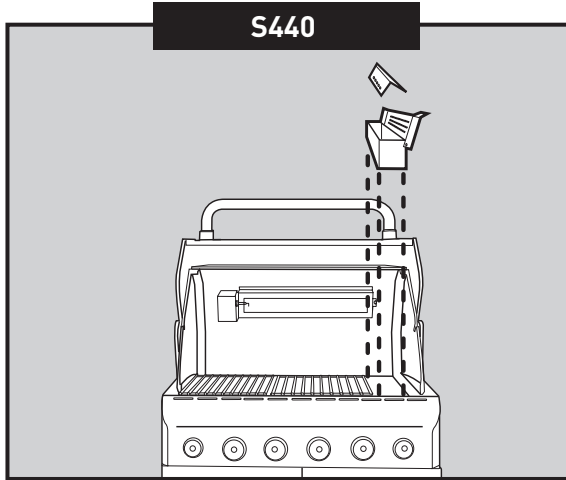
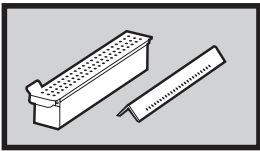
S640



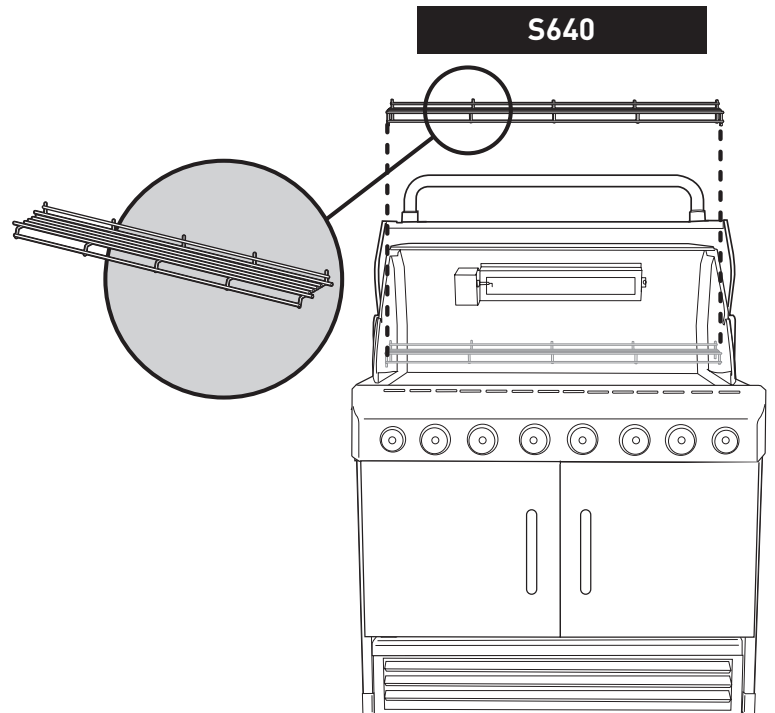
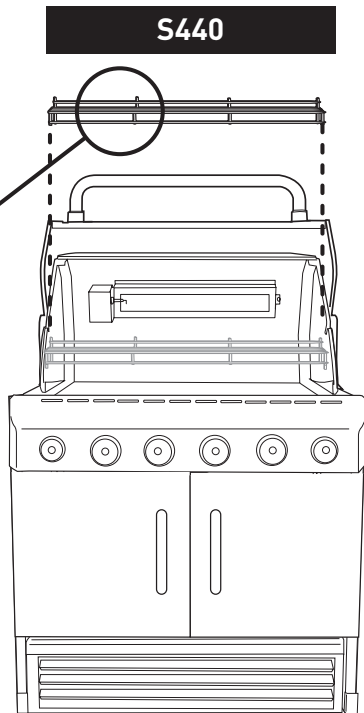
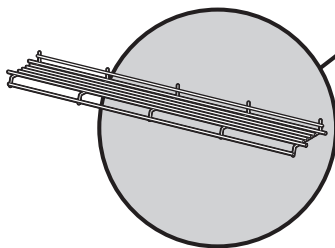
18



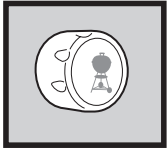
19



20

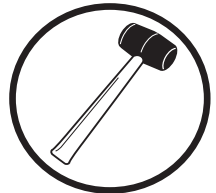
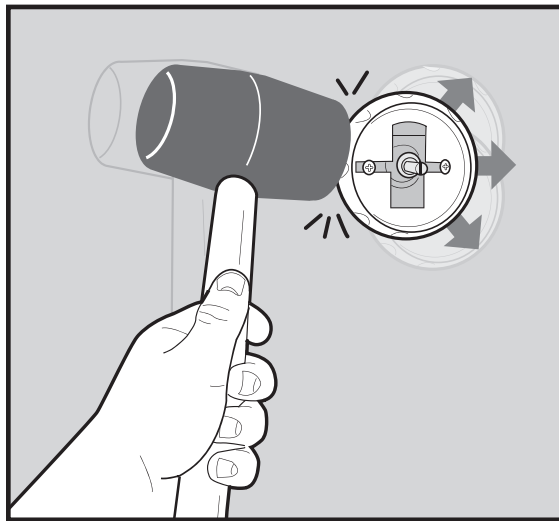
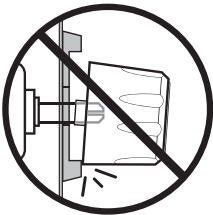
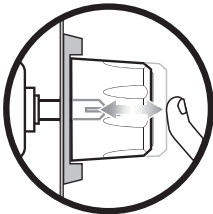
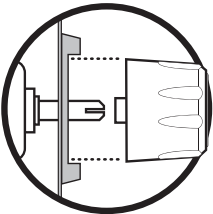
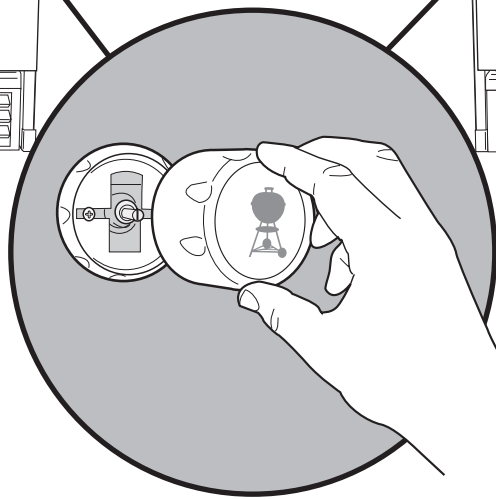
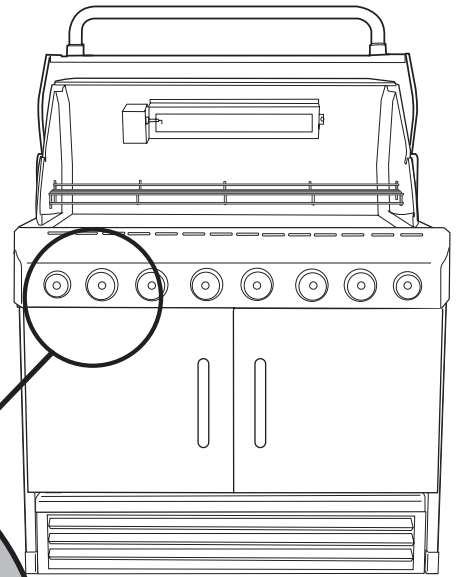
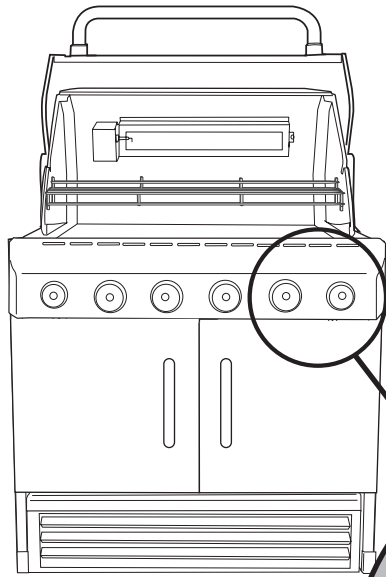


21

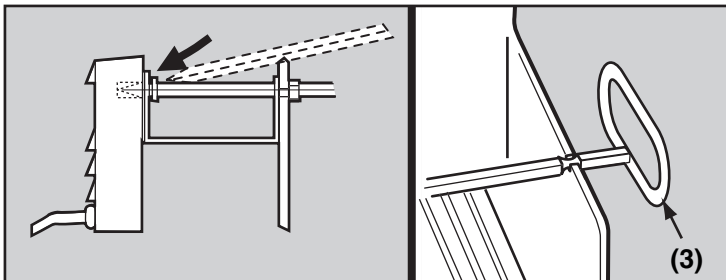
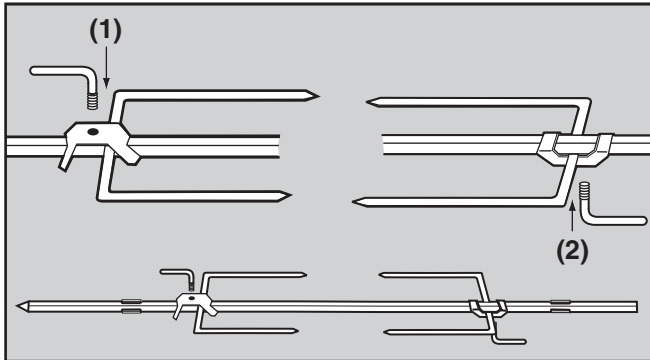
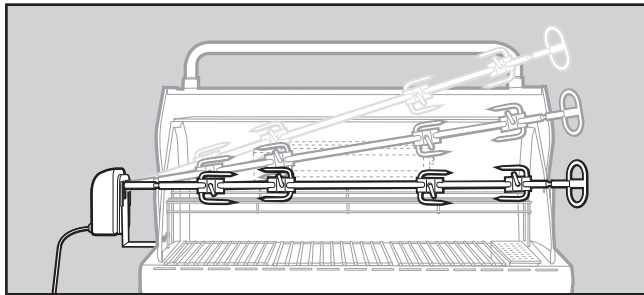
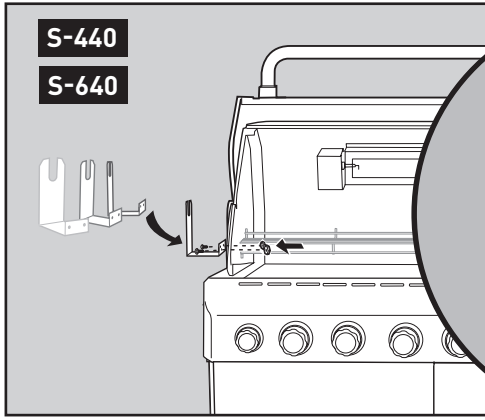
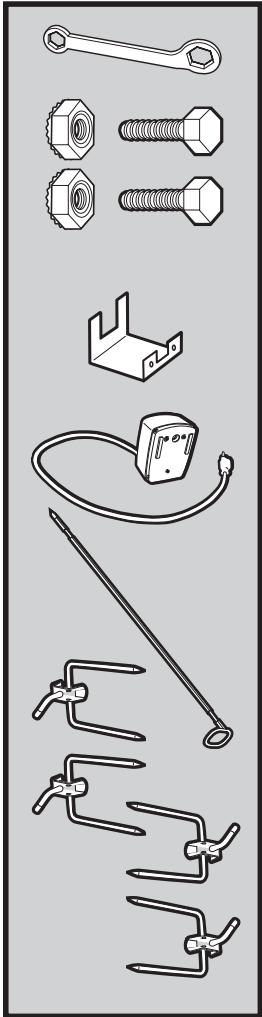


S440

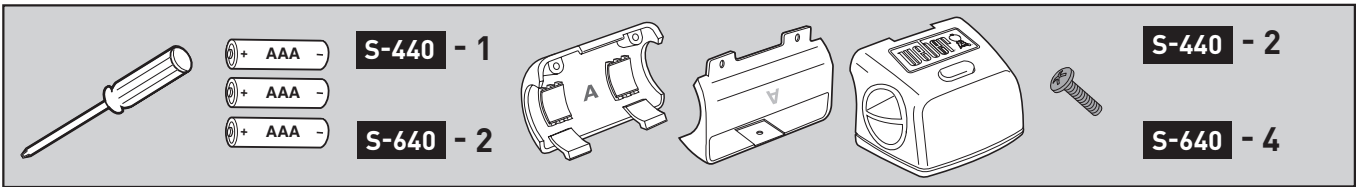
S640



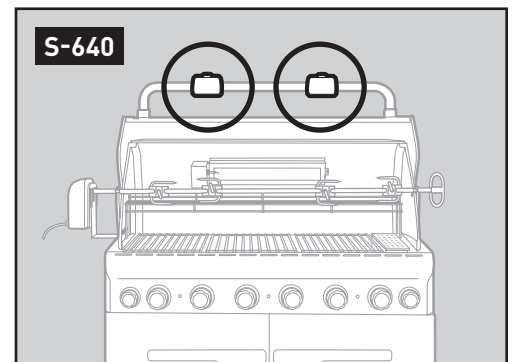
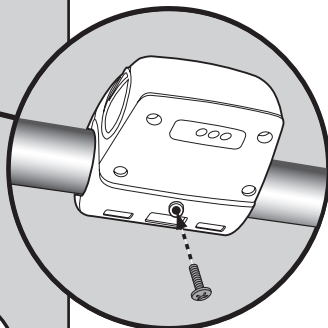
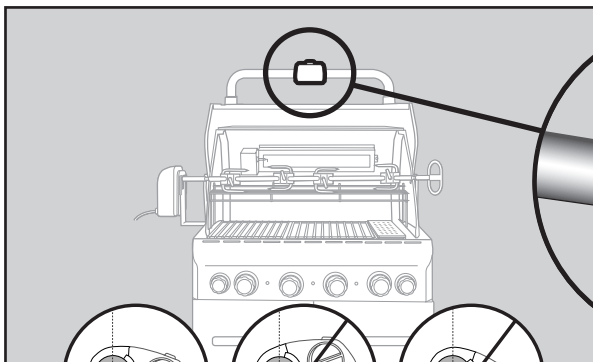
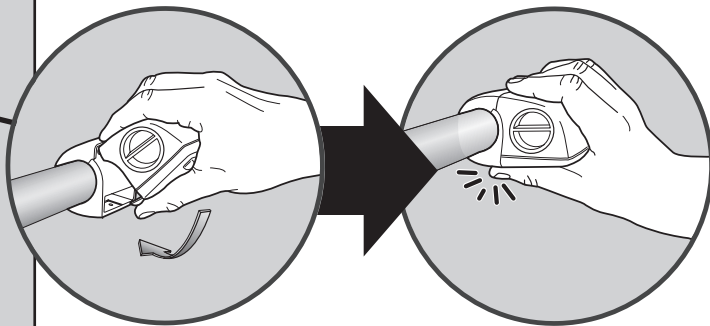
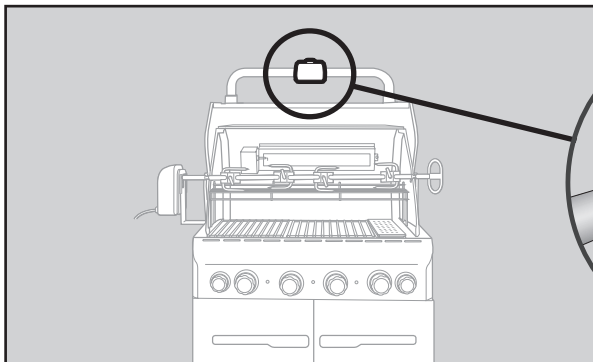
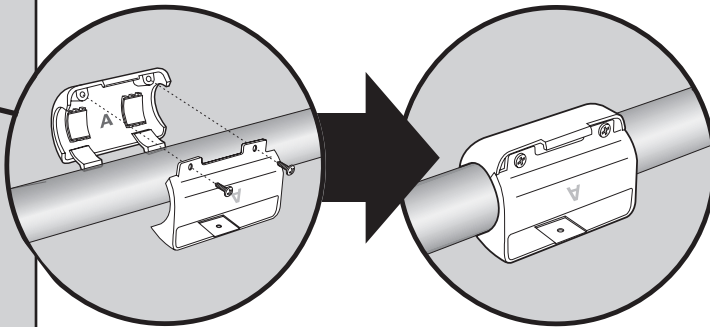
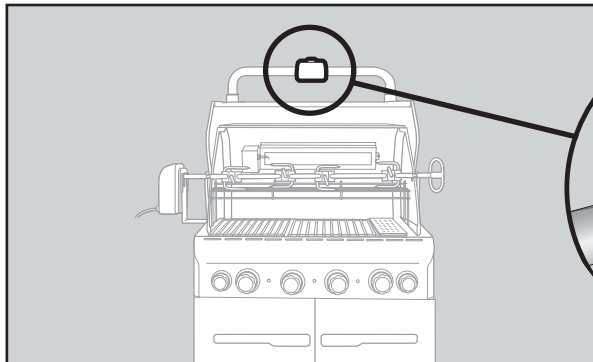
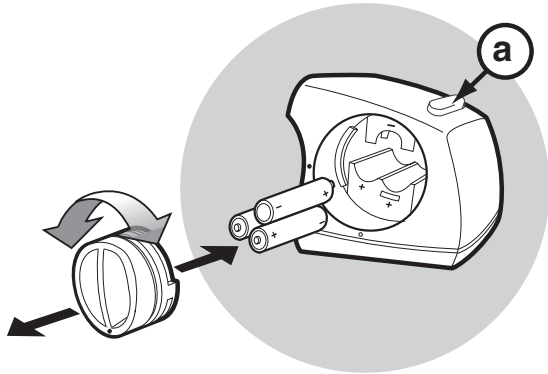
22



23



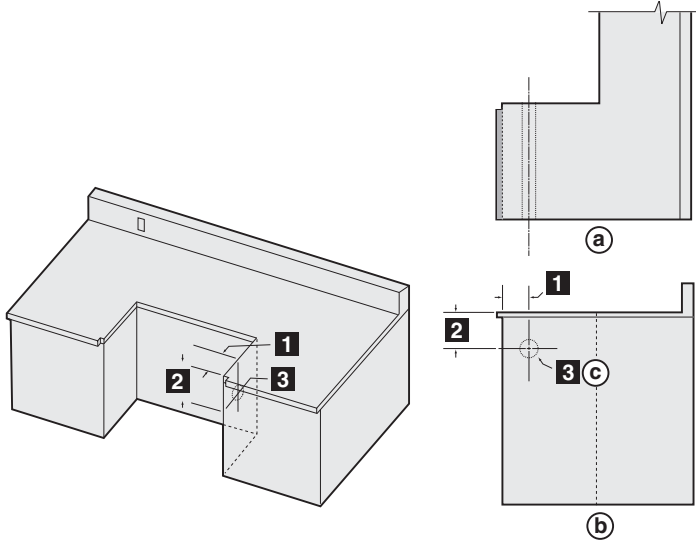
The Weber Grill Out- Handle Light has a "Tilt Sensor": Lid up - ON / Lid Closed - OFF. The power button (a) activates or deactivates the "Tilt Sensor." For daytime use, deactivate the sensor by pressing power button (a).



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.



BUILT-IN GAS LINE LOCATIONS				
DIMENSIONS		SILVER	GOLD	TOLERANCES
	1	3 3/4" (95.3 mm)	3 3/4" (95.3 mm)	+1/8"(3.8mm) - 1/8"(3.8mm)
	2	6 1/4" (158.8 mm)	6 1/4" (158.8 mm)	+1/8"(3.8mm) - 1/8"(3.8mm)
	3	2 1/2" (63.5 mm)	2 1/2" (63.5 mm)	+1/8"(3.8mm) - 1/8"(3.8mm)
	a	Plan View Left		
	b	Side View		
	c	Gas Inlet		

TYPICAL NATURAL 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 National Fuel Gas Code ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

- This grill is designed to operate at 4.5 inches (114.3 mm) of water column pressure.
- A manual shut-off valve must be installed outdoors, and be accessible, not in the "built-in" structure. An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.

⚠ 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 a 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.

GAS LINE PIPING

- Refer to the piping chart at the bottom of previous page.
- The corrugated gas line from the manifold is 58 inches (1,473.2 mm) 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 (1.57 mm); 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.

Table 10-1 Maximum Capacity of Pipe in Cubic Feet of Gas per Hour for Gas Pressures of 0.5 psi or Less and a Pressure Drop of 0.3 Inch Water Column. (Based on a 0.60 Specific Gravity Gas)

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
1/12	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

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, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

⚠ DANGER

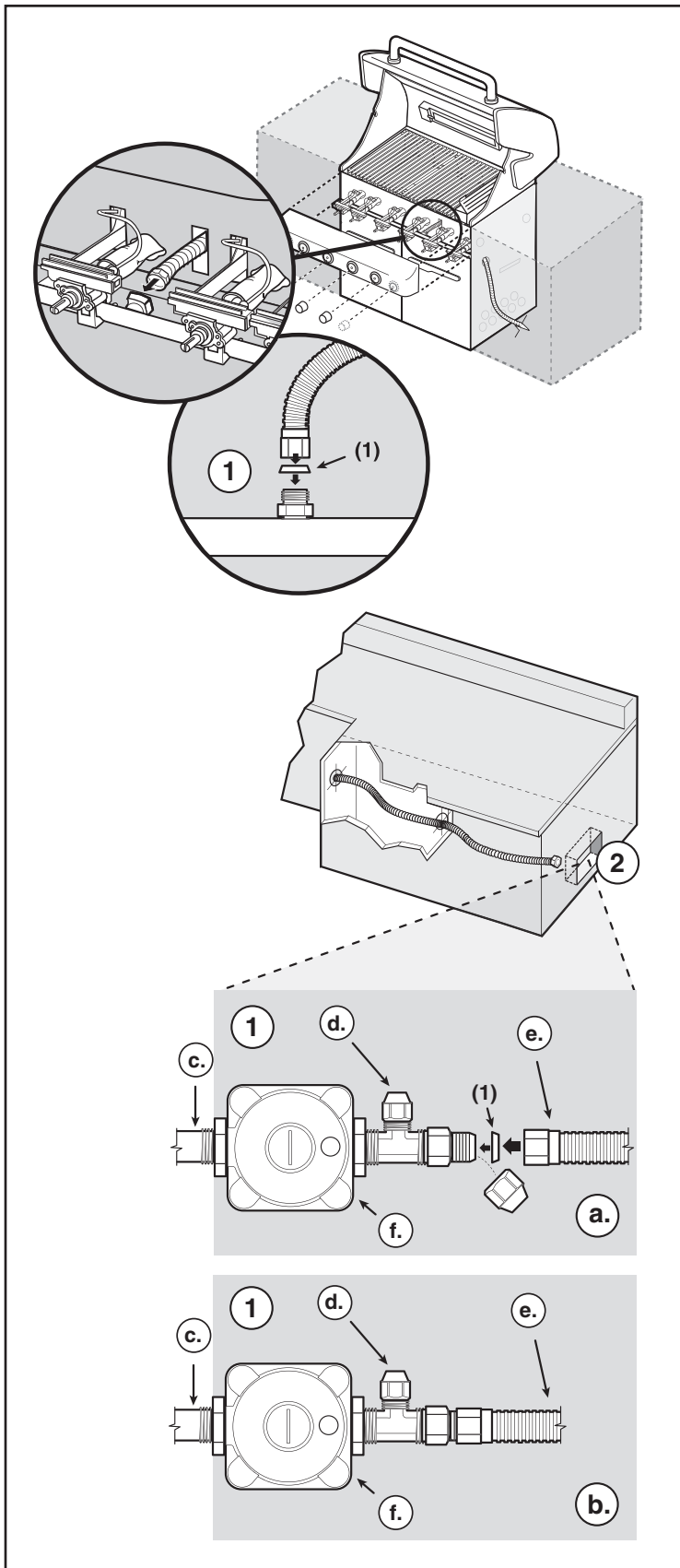
Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

CONNECT GAS SUPPLY

A 58 inch (147.32 cm) 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 regulator **(a)**. Use the 1/2" (12.7 mm) flared gasket **(1)** to ensure proper seal.
- (b)** Shows the gas line and regulator assembled.
- 2) Uncap the flare fitting connection off the regulator.
- 3) Hard pipe the gas supply to the inlet of the regulator. Refer to "Typical Gas Supply Installation".
- 4) Connect the corrugated gas line to the manifold located on the right hand side of grill under the control panel. Use the 1/2" (12.7 mm) flared gasket **(1)** to ensure proper seal.

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.



CONNECTION CHART

1	Top View (Close-up)
2	Typical Natural Gas Pipe Routing
a.	Connecting Corrugated Gas Line to the Regulator
b.	Gas and Regulator Connected
c.	Hard piped gas supply
d.	Cap (Optional Side Burner)
e.	Corrugated Gas Line to Manifold
f.	Regulator

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.

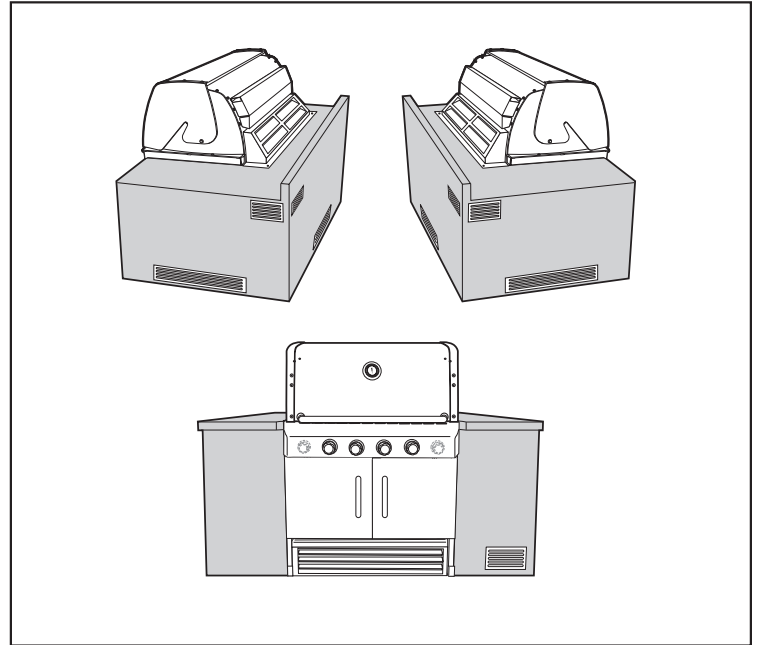
Air holes can be located in a low visibility area and should be protected by screening material to prevent rodents and insects from entering the structure. Air holes will also help dry moisture.

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 (254 square cm) 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.



⚠ 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.



WEBER-STEPHEN PRODUCTS CO.

www.weber.com

©2007 The following trademarks are registered in the name of Weber-Stephen Products Co., an Illinois corporation, located at 200 East Daniels Road, Palatine, Illinois 60067 U.S.A. Australia; Smokey Joe, Weber, Kettle Silhouette®, Genesis, Austria; Kettle Silhouette®, Smokey Joe, Weber, Benelux; Kettle Silhouette®, Smokey Joe, Weber, Compact Grill Configuration, Botswana; Weber, Canada; Smokey Joe, Genesis, China; Kettle Silhouette®, Denmark; Kettle Silhouette®, Smokey Joe, Weber, Finland; Smokey Joe, France; Kettle Silhouette®, Smokey Joe, Weber, One-Touch, Germany; Smokey Joe, Weber, One-Touch, Greece; Smokey Joe, Ireland; Kettle Silhouette®, Smokey Joe, Italy; Smokey Joe, Weber, Japan; Smokey Joe, Weber, Korea; Smokey Joe, Weber, New Zealand; Weber, Smokey Joe, Nigeria; Weber, Norway; Smokey Joe, Weber, Portugal; Weber, South Africa: Smokey Joe, Weber, Kettle Configuration, Spain; Smokey Joe, Weber, Sweden; Kettle Silhouette®, Smokey Joe, Switzerland; Kettle Silhouette®, Smokey Joe, Weber, United Kingdom; Smokey Joe, Weber, Weber One-Touch, U.S.A.; Kettle Configuration, Kettle Silhouette®, Smokey Joe, Weber, One-Touch, Firespice, Go-Anywhere, U.S.A.; Kettle Configuration, Kettle Silhouette, Genesis, Flavorizer, Crossover, Flamgo, Performer, Rapidfire, Tuck 'N Carry, Jumbo Joe, Bar-B-Kettle, Master-Touch, Spirit, Grill Out, Summit, Platinum, 1-800-Grill-Out, Ranch, Matchless Flame, Zimbabwe; Weber, Kettle Configuration, Kettle Silhouette®.