

SUMMIT[®]



GAS GRILL

Built-In Natural Gas Grill Installation Guide

S-460[™]

S-660[™]

43270



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.



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⚠ 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.
- ⚠ Proposition 65 Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm.
(Wash hands after handling this product.)

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.

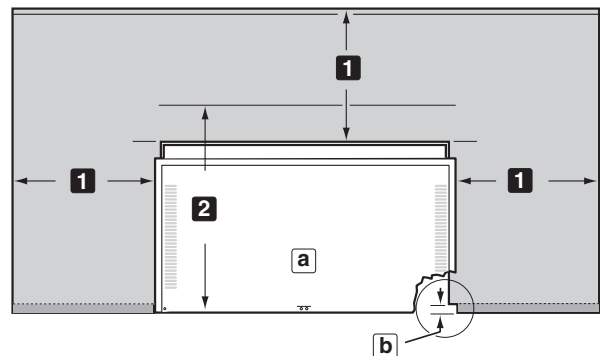
BUILT-IN CUTOUT DIMENSIONS**LOCATING YOUR GRILL**

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.

“ISLAND” STRUCTURE CONFIGURATION OPTIONS

There are many available options for locating the major components of your Island structure. Your major components are:

- 1) The Built in Grill
- 2) Gas supply enclosure
- 3) Optional Side burner accessory

The 3 common options (A, B, C) are illustrated in the “Island Structure Configuration Options” table.

NOTE: GAS LINE LIMITATION

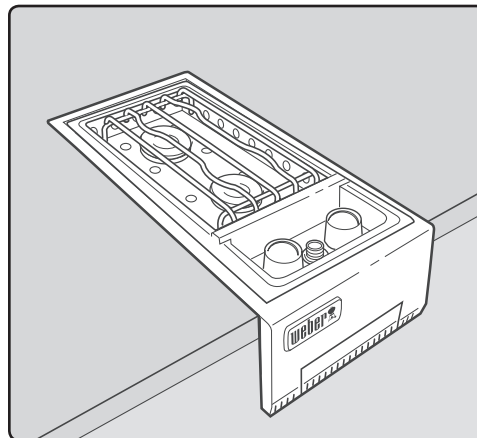
The gas supply hose from grill manifold to gas supply bulkhead must not exceed 58" (147cm). The 3/8 (9.52mm) Side Burner accessory hose (not included) must not exceed 58 (147cm).

“ISLAND” STRUCTURE CONFIGURATION OPTIONS

1	Summit® 4-burner/6-burner grill
2	Gas supply
3	Optional sideburner accessory

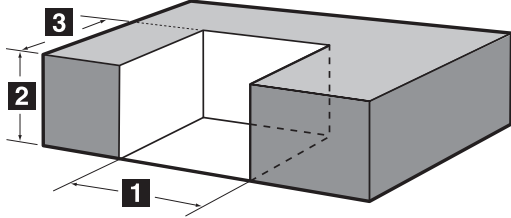
NOTE: IF YOU HAVE PURCHASED A SIDEBURNER:

If you have purchased a Side Burner accessory with your Summit® gas grill, Weber® recommends that you read the **SUMMIT® BUILT-IN SIDEBURNER INSTALLATION/OWNER’S GUIDE** before designing your “island” structure.



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-460™	S-660™	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)

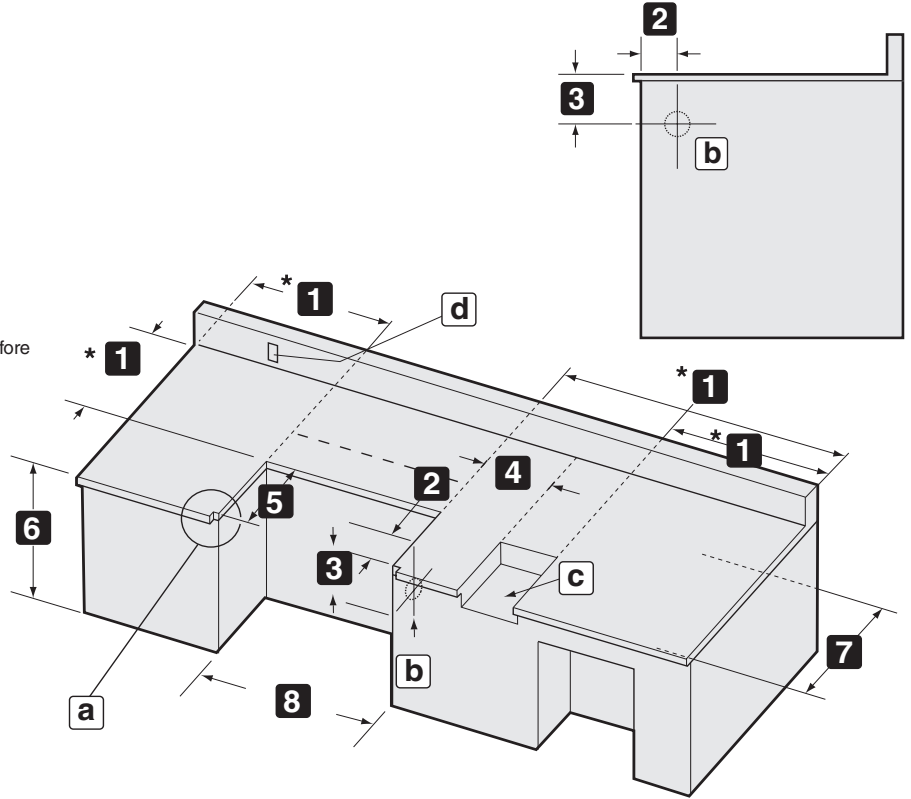
GENERAL CONSTRUCTION DETAILS

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 (6.35 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.

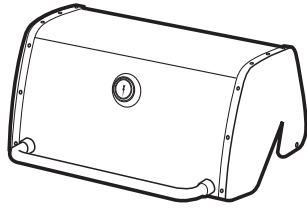
If the supporting structure is going to have an electrical outlet for a rotisserie, it should be on the left side of the structure.



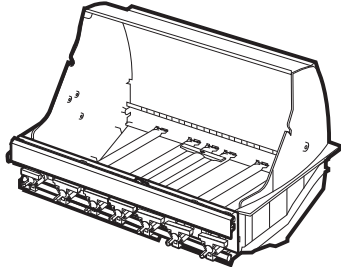
BUILT-IN CUTOUT DIMENSIONS			
		S-460™	S-660™
DIMENSIONS	1	24 minimum* (610 mm)	24 minimum* (610 mm)
	2	4 3/4 (120.65 mm)	4 3/4 (120.65 mm)
	3	6 1/4 (158.75 mm)	6 1/4 (158.75 mm)
	4	10 1/2 (266.7 mm) minimum	10 1/2 (266.7 mm) minimum
	5	23 (584.2 mm)	23 (584.2 mm)
	6	34 3/8 (873.13 mm)	34 3/8 (873.13 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-460™

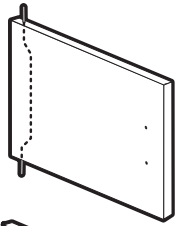
Lid - 1



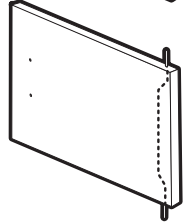
Cookbox - 1



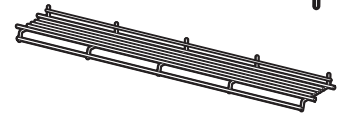
Left Door - 1



Right Door - 1



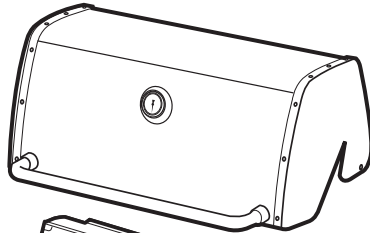
Warming Rack - 1



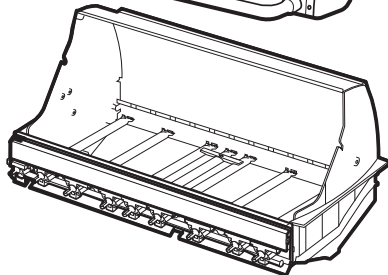
OR

S-660™

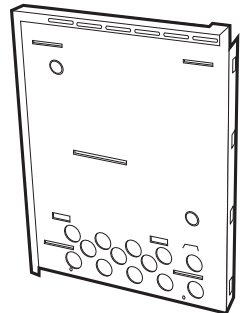
Lid - 1



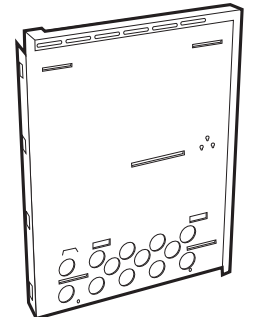
Cookbox - 1



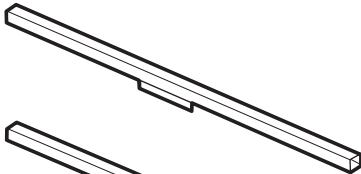
Right Enclosure Panel - 1



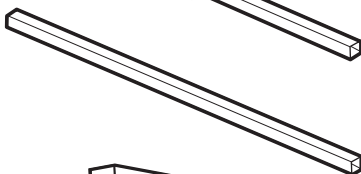
Left Enclosure Panel - 1



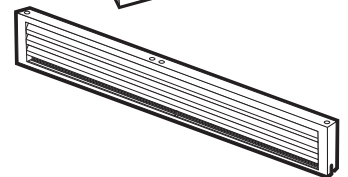
Front Frame Rail - 1



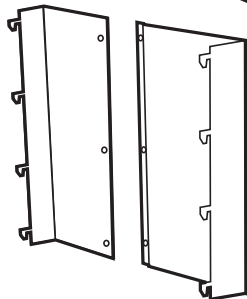
Rear Frame Rail - 1



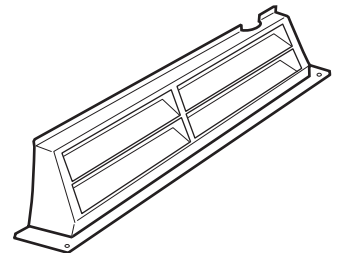
Front Vent Panel - 1



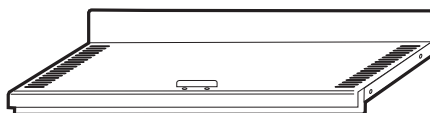
Rear Panel Assembly - 1



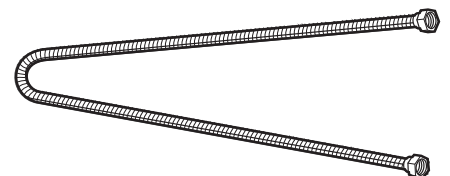
Rear Vent - 1



Bottom Shelf - 1



Corrugated Gas Line - 1



Flavorizer® Bars

S-460™ - 8

S-660™ - 12

Stainless Steel Cooking Grates

S-460™ - 2

S-660™ - 3

Collection Tray - 1

Catch-Pan Holder - 1

Catch-Pan - 1

Disposable Drip Pans - 2

Battery Housing - 1

Right Front Vent Clip - 1

Left Front Vent Clip - 1

Rotisserie - 1

Rotisserie Fork - 4

Rotisserie Motor - 1

Rotisserie Bracket - 1

Handle - 2

Smoker - 1

Smoker Bar - 1

1/2 inch Bolts (1/4-20 x 1/2 inch Bolt) - 10

Nylon Washer - 10

Hinge Pin - 2

Hair Pin Cotter - 2

#10-24 x 1 inch Steel Screw - 2

Locking Washer - 2

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

1/4-20 x 1/2 inch Truss Head Screw - 2

#10 Sheet Metal Screw - 3

Flat Head Screw - 2

Plastic Anchors - 5

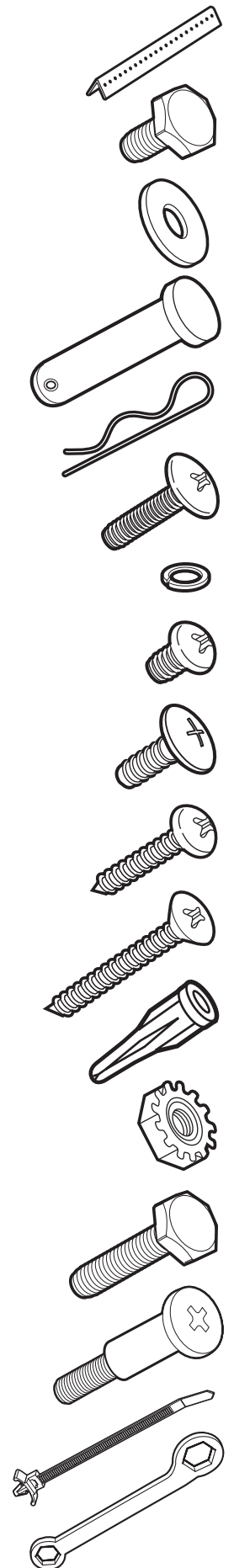
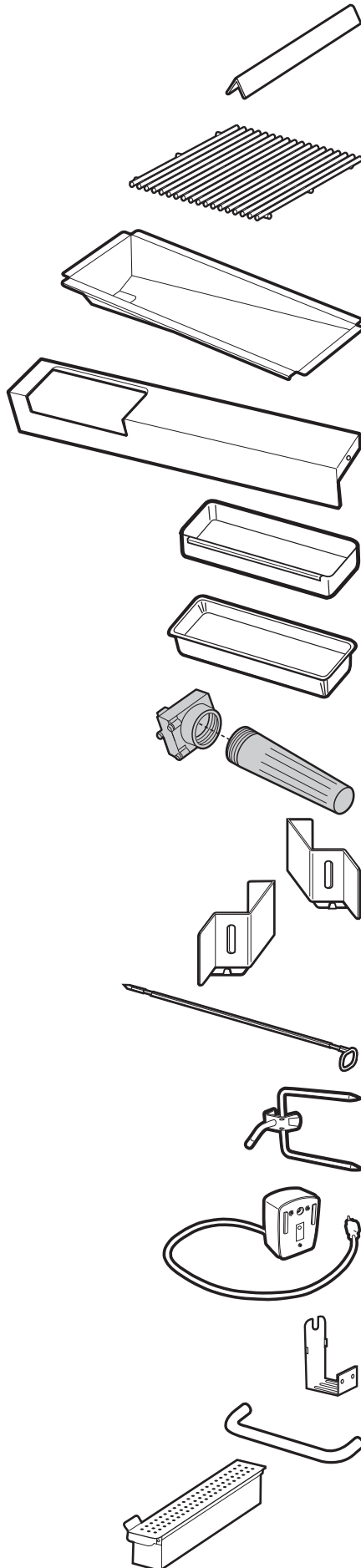
Keps Nuts (1/4 x 20 Keps Nut) - 2

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

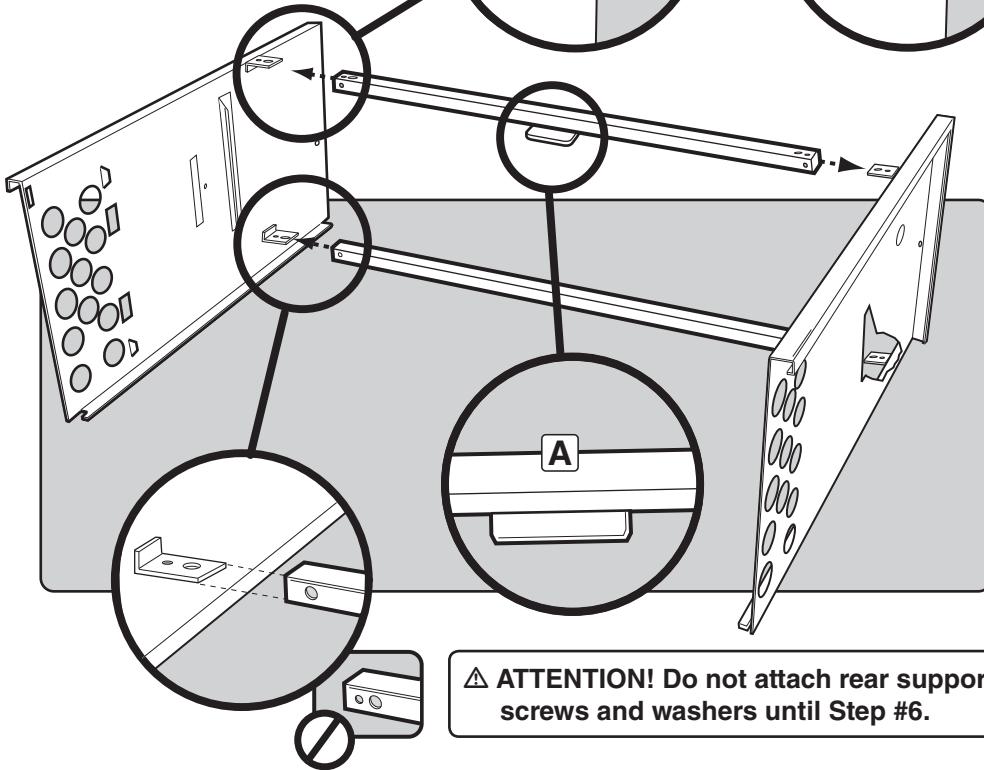
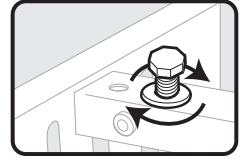
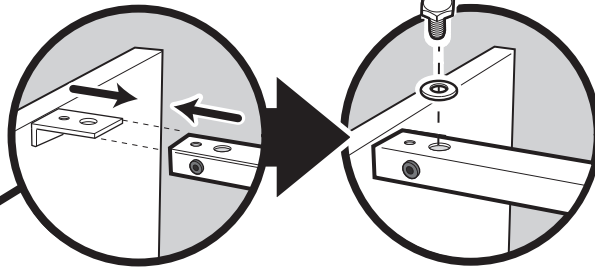
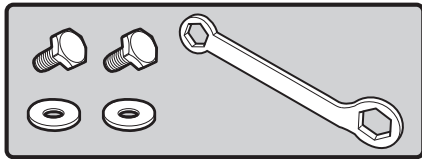
Handle Hardware - 4

Wire Tie - 1

7/16 inch Wrench - 1



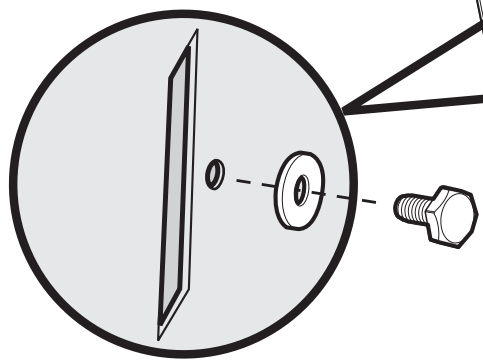
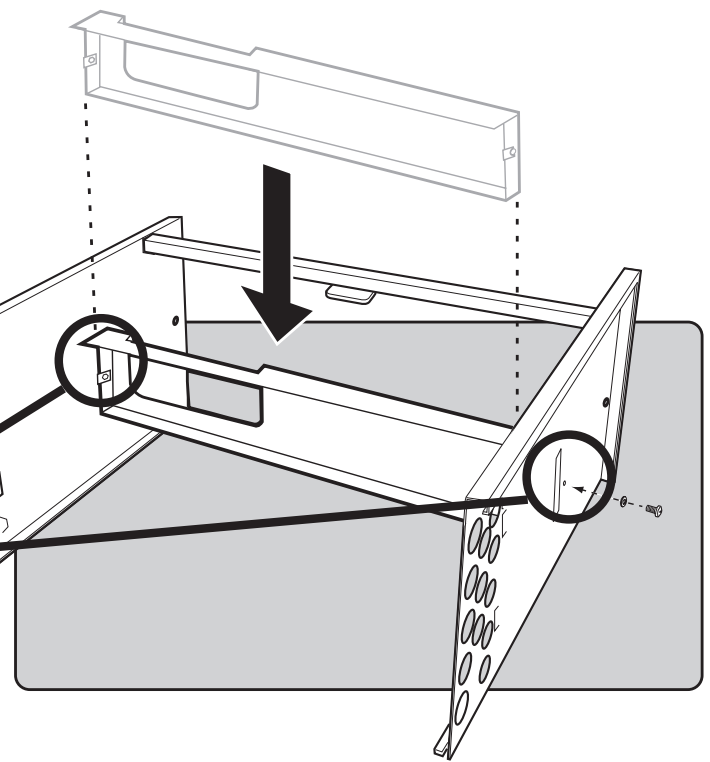
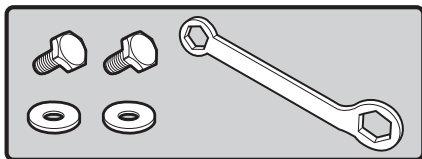
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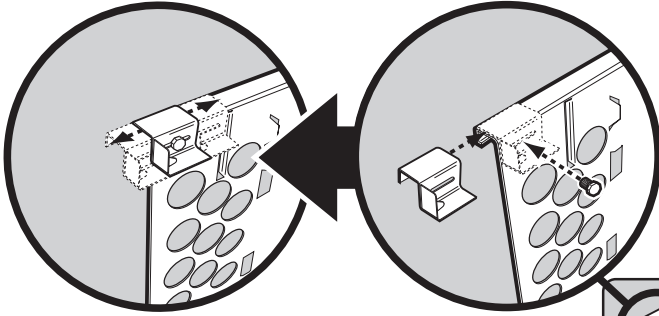
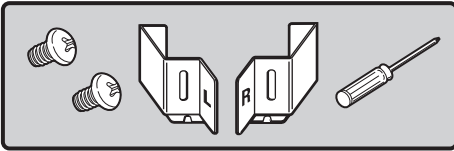
Door Stop Bracket (A) should be positioned as shown.

⚠ ATTENTION! Do not attach rear support screws and washers until Step #6.

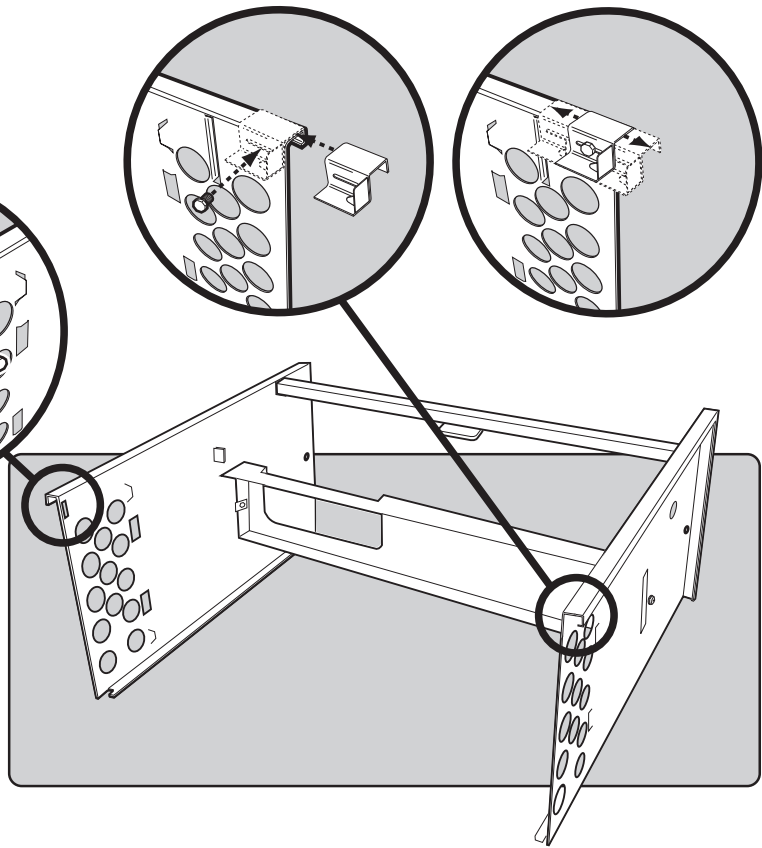
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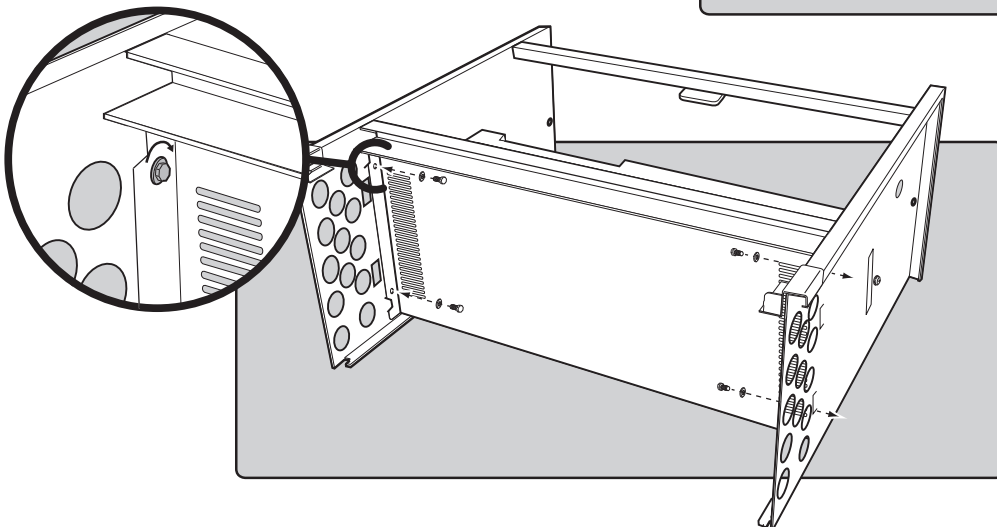
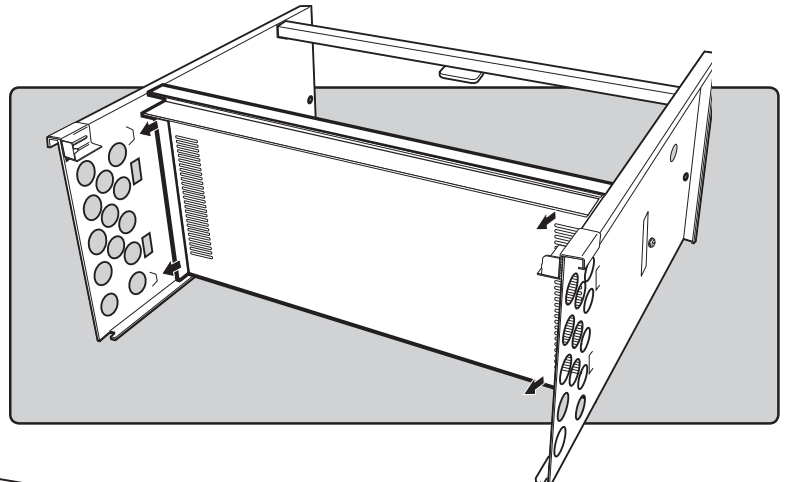
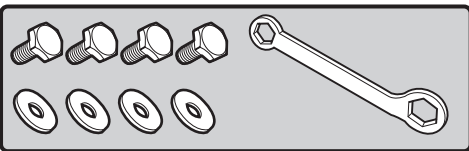
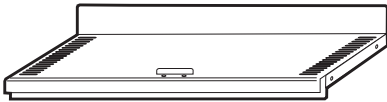
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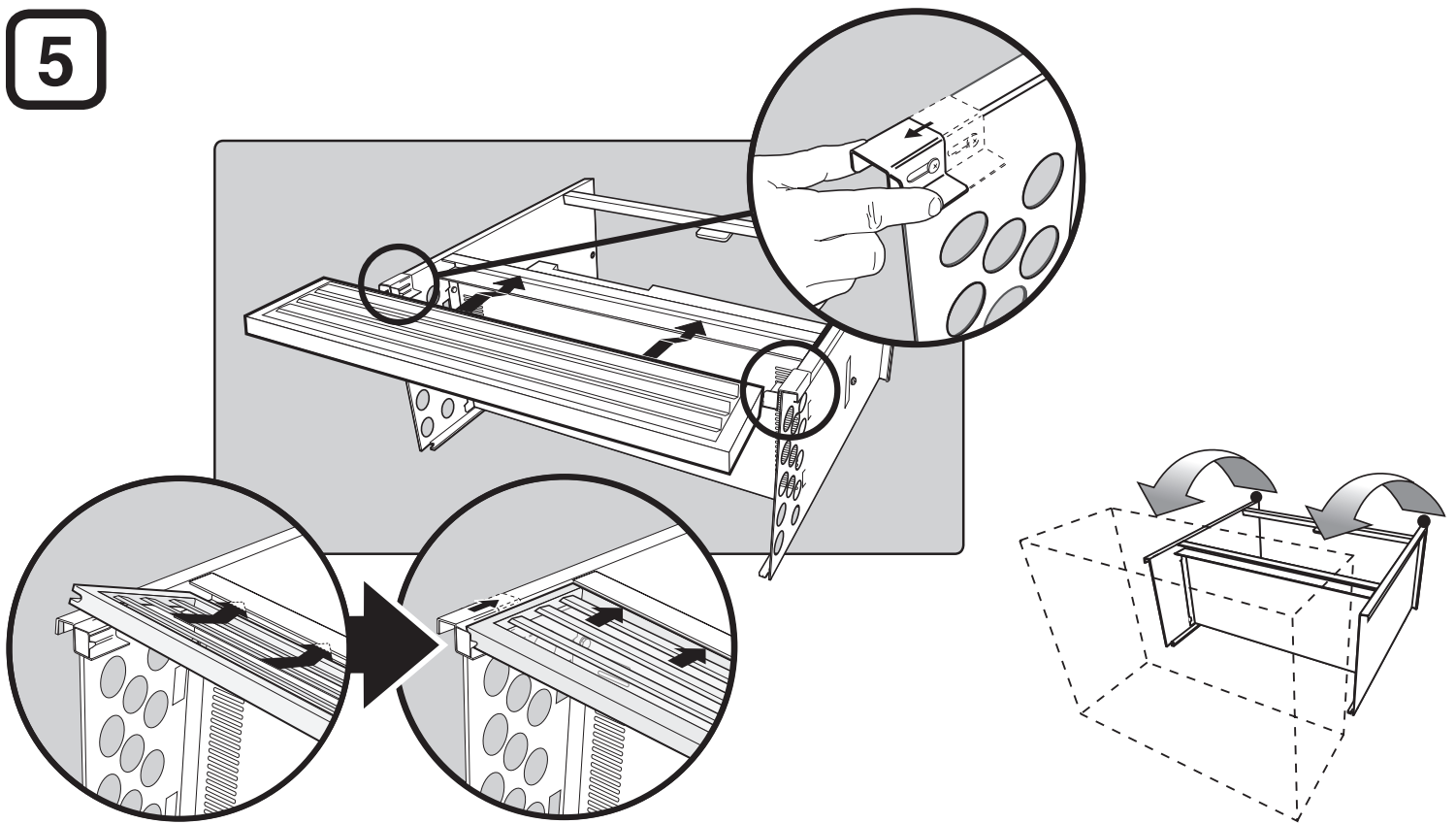
⚠ **ATTENTION!** Do not fully tighten screws. Clips should slide freely when installed.



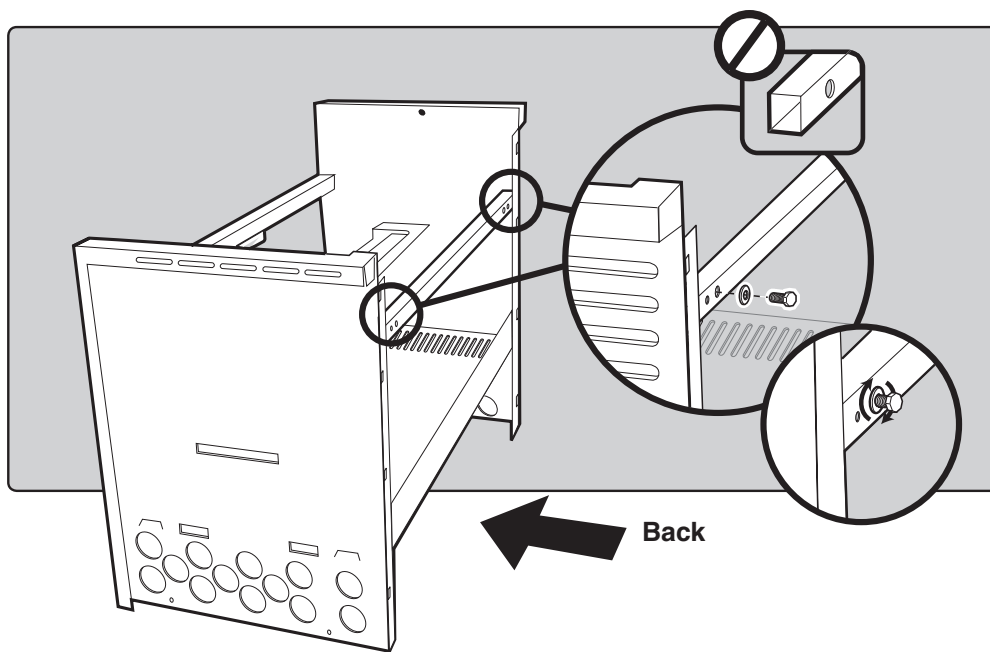
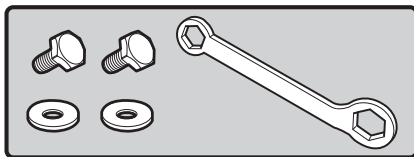
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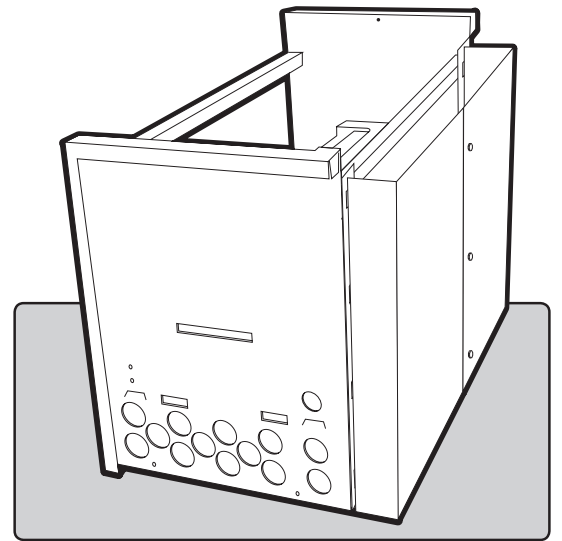
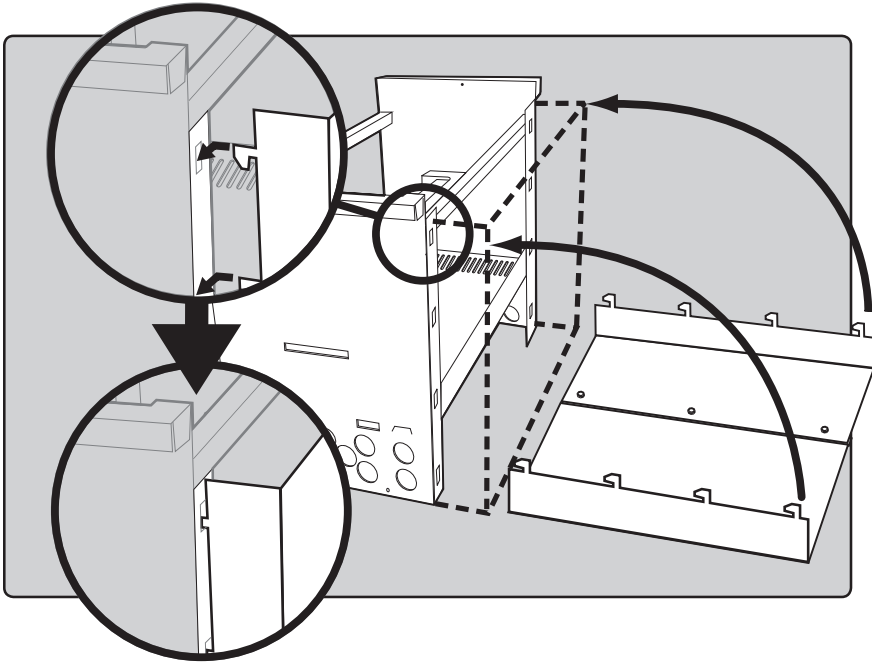
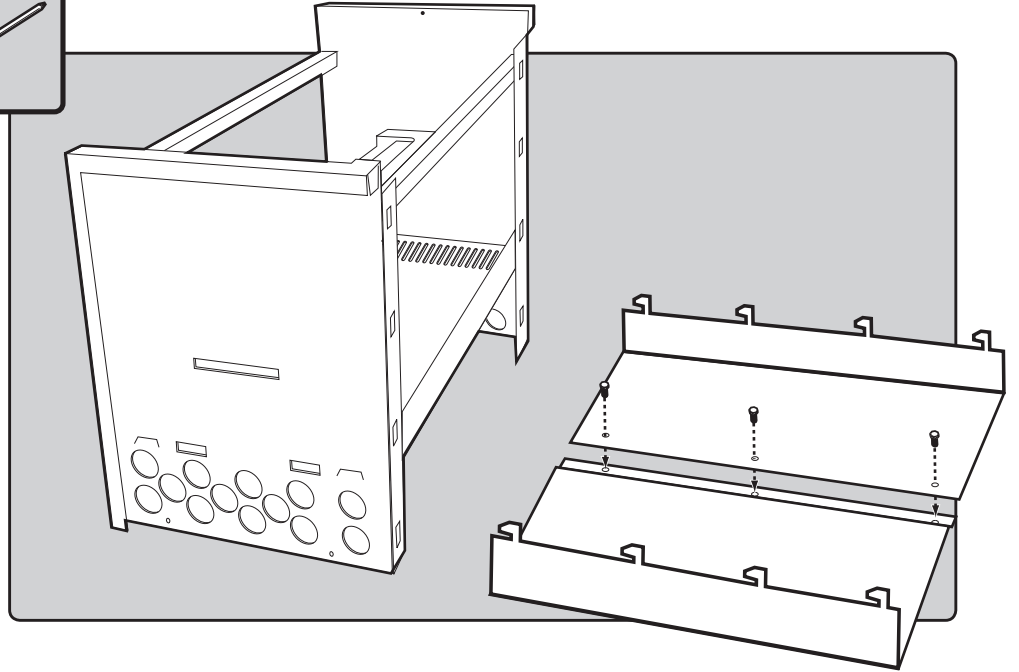
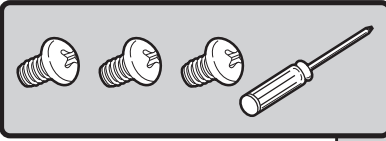
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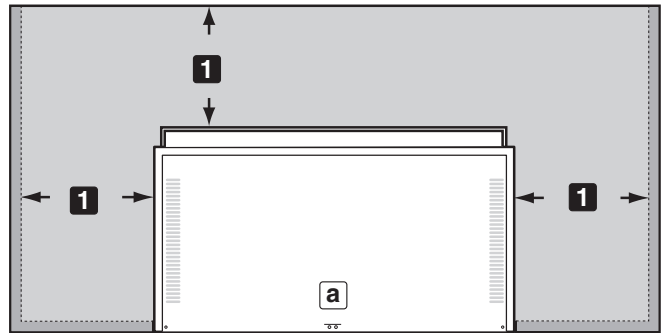
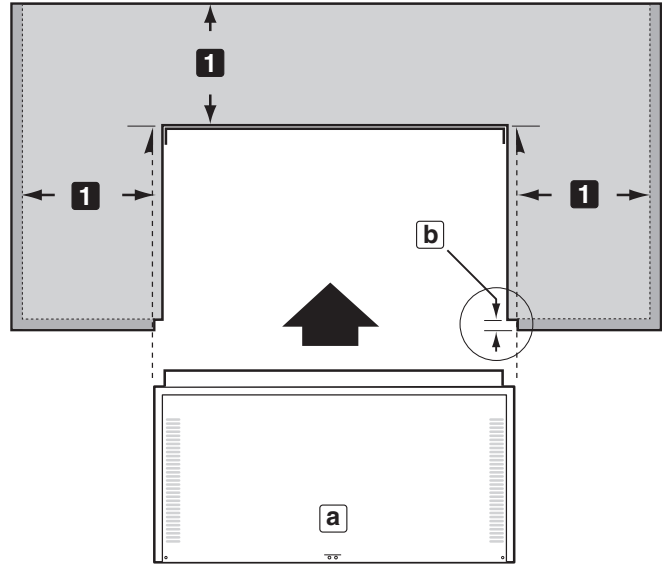
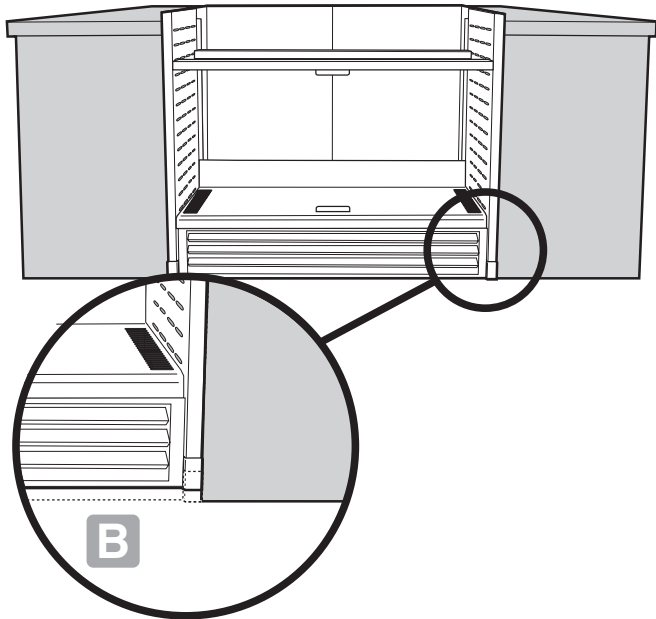
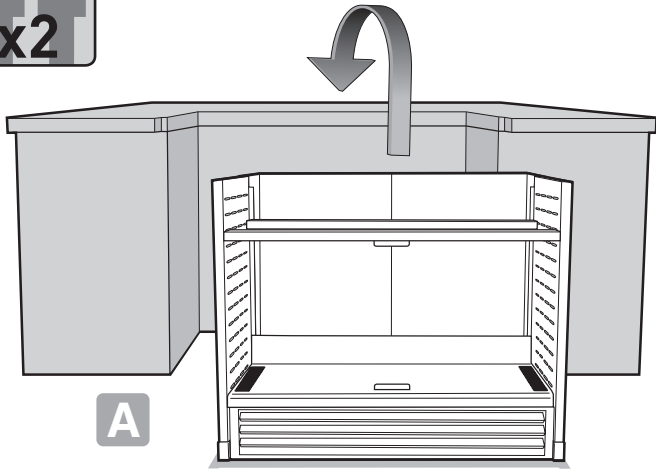
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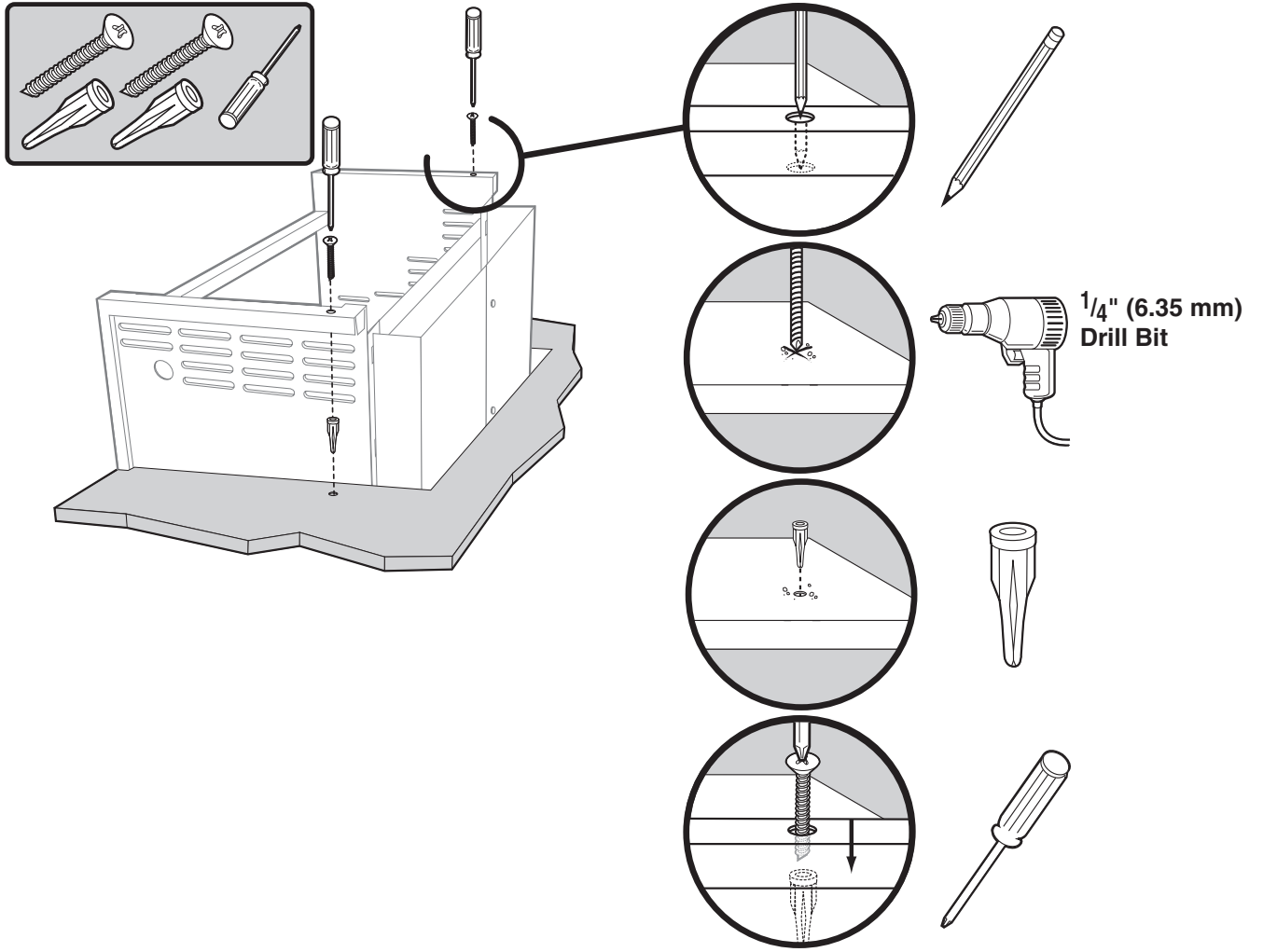
⚠ CAUTION: Use two people to lift and install the Summit® Built-In frame assembly.

- A) Lift the frame assembly into the "island" structure opening. Make sure the frame is resting level on the finished surface of the structure.
- B) Adjust the Front Vent to rest squarely on ground.



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

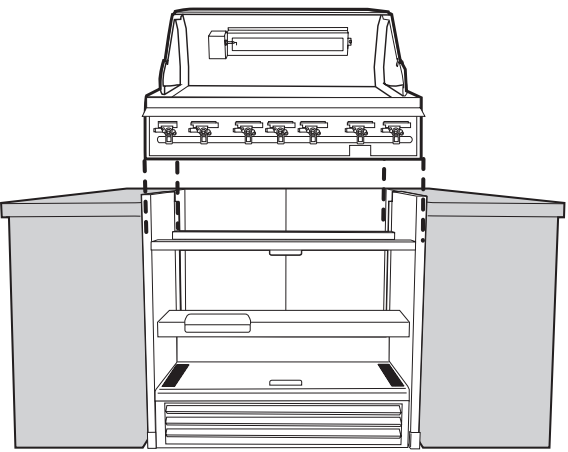
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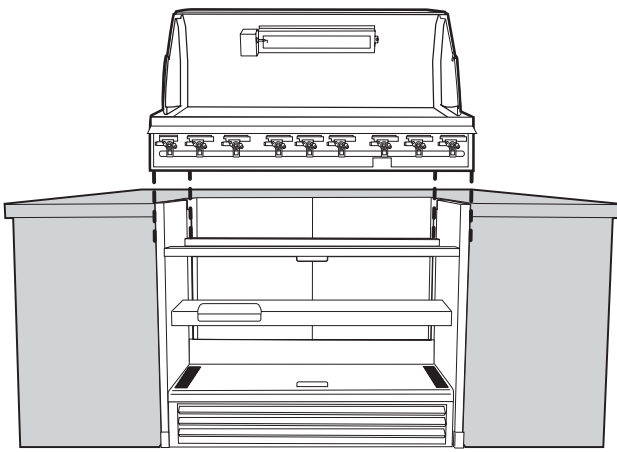
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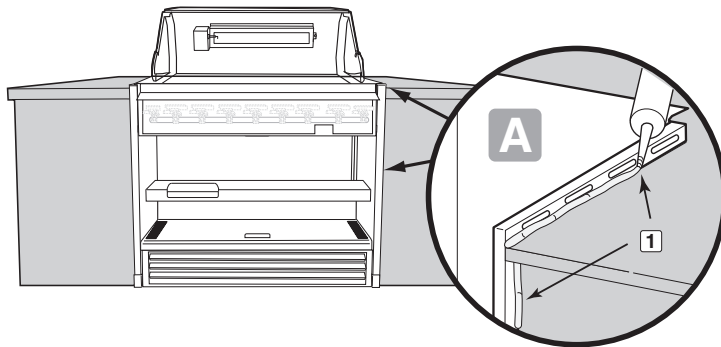
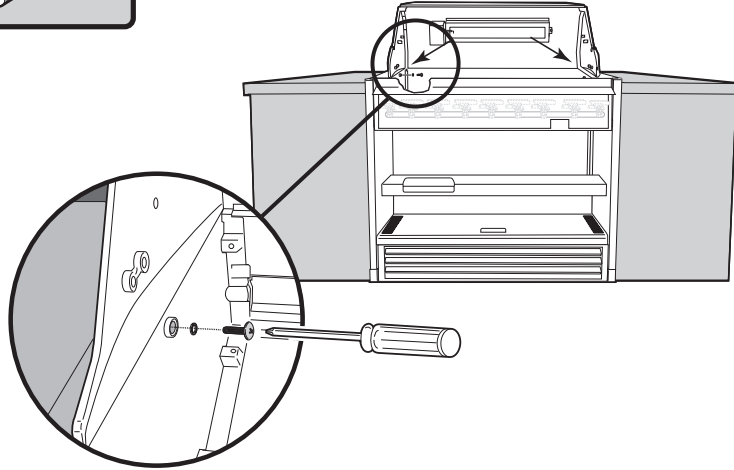
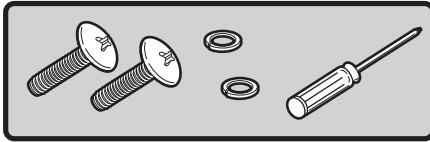
S-460™



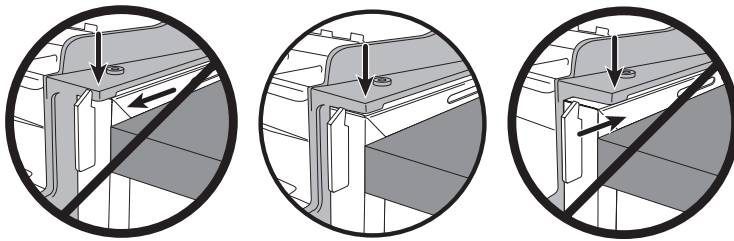
S-660™



11



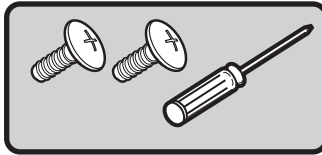
A) Apply a bead of silicone sealant (1) around the perimeter and front edges of the grill that are in contact with the "island" structure. This will prevent moisture seepage. The sealant you use must have a temperature rating above 120°F (48.8° C).



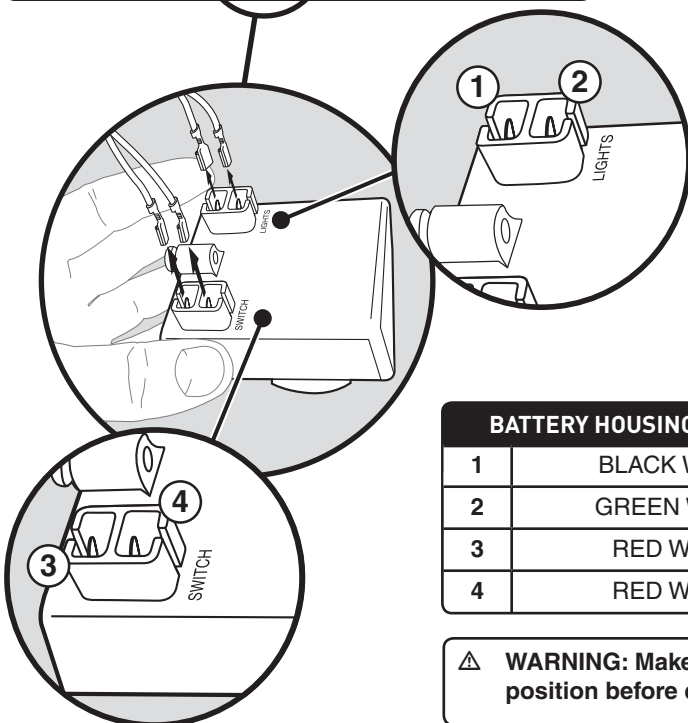
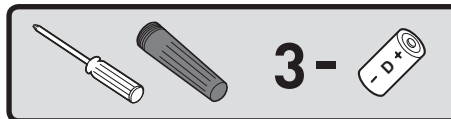
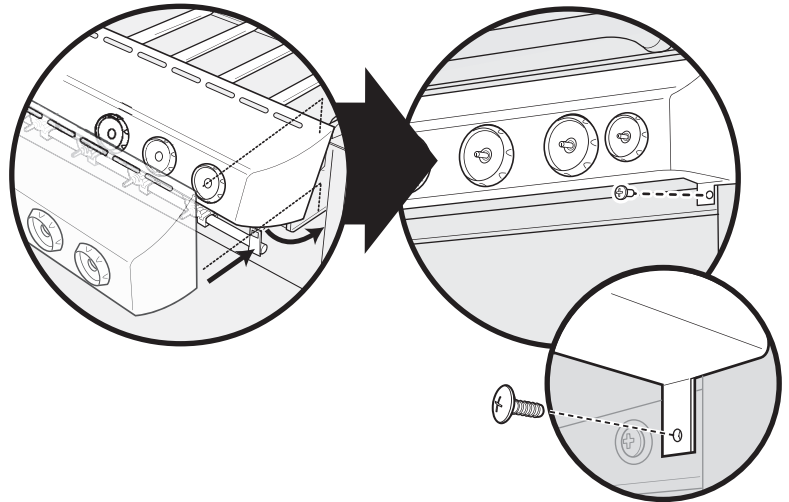
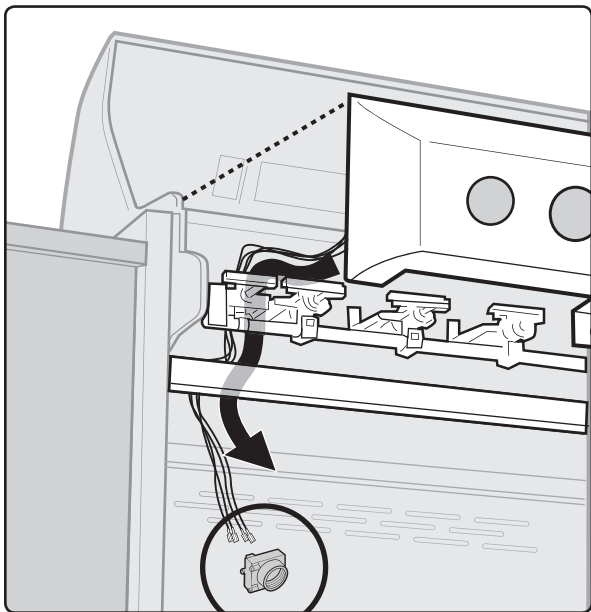
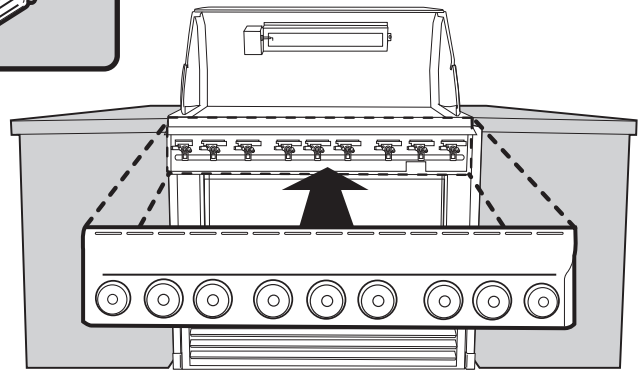
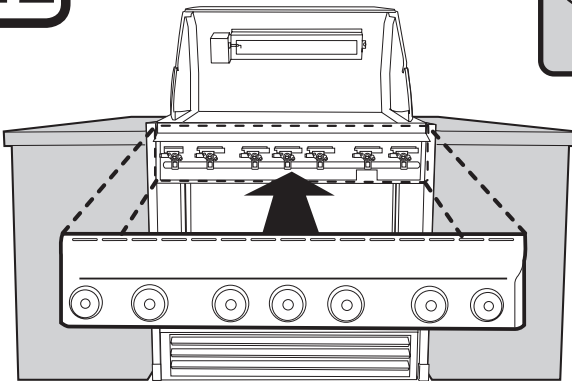
⚠ ATTENTION! Before applying any silicone sealant make sure the cookbox is flush with the front of the grill frame.

12

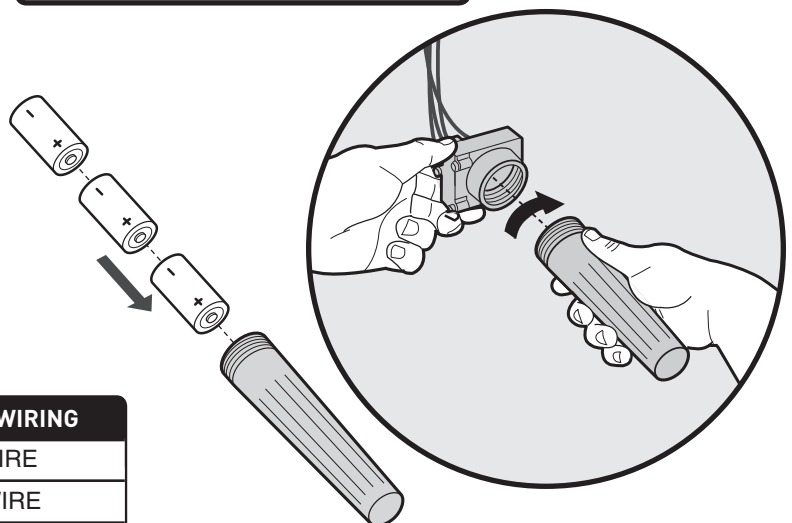
S-460™



S-660™

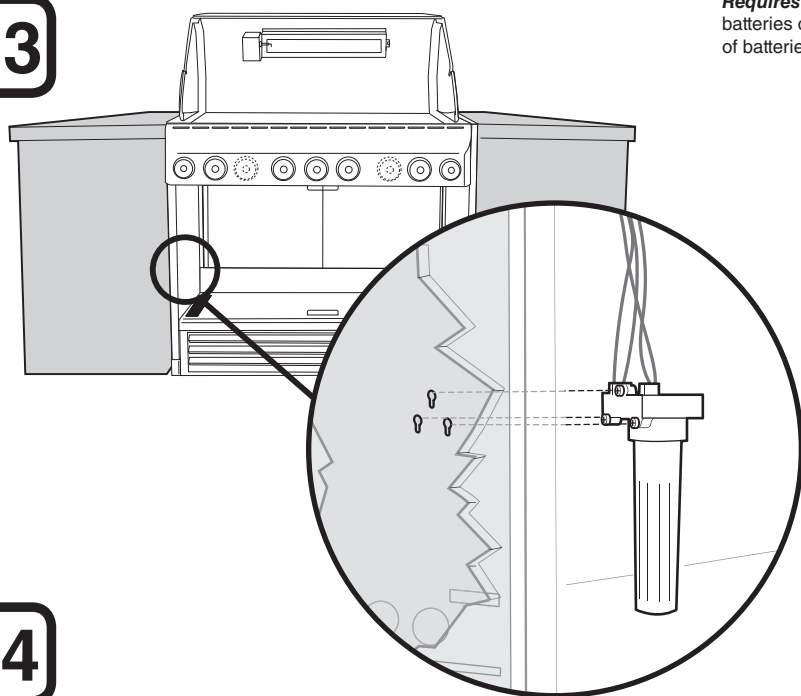


BATTERY HOUSING WIRING	
1	BLACK WIRE
2	GREEN WIRE
3	RED WIRE
4	RED WIRE



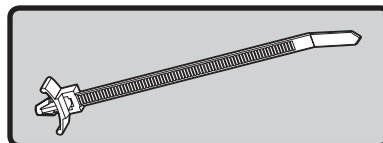
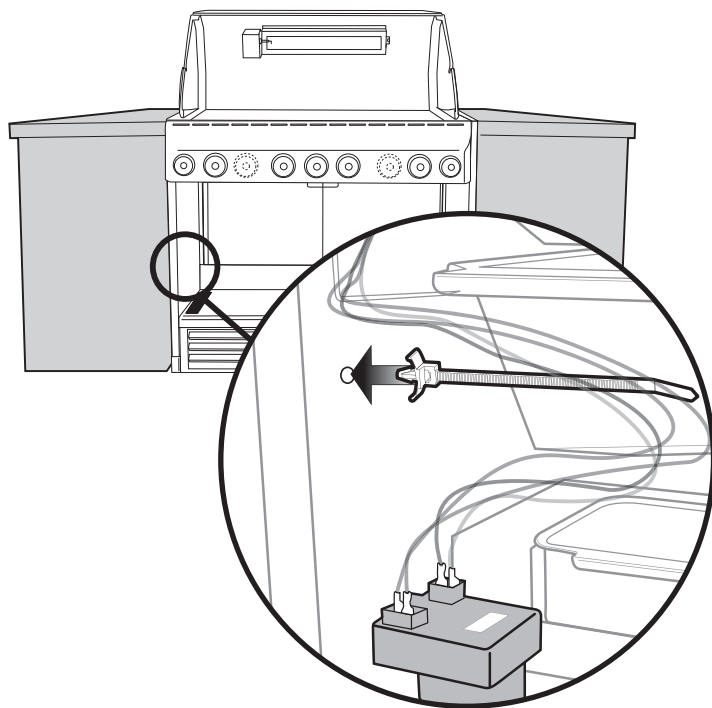
⚠ WARNING: Make sure that all control knobs are turned to the OFF position before connecting the gas supply and operating the grill.

13

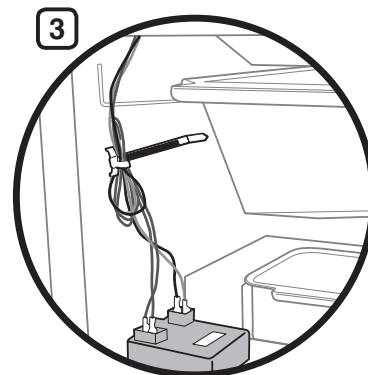
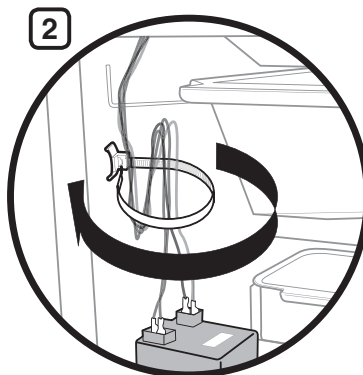
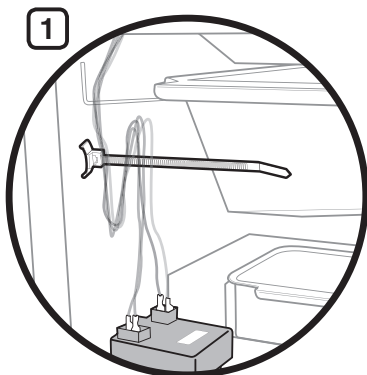


Requires 3 "D" alkaline batteries (Included). Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline or rechargeable).

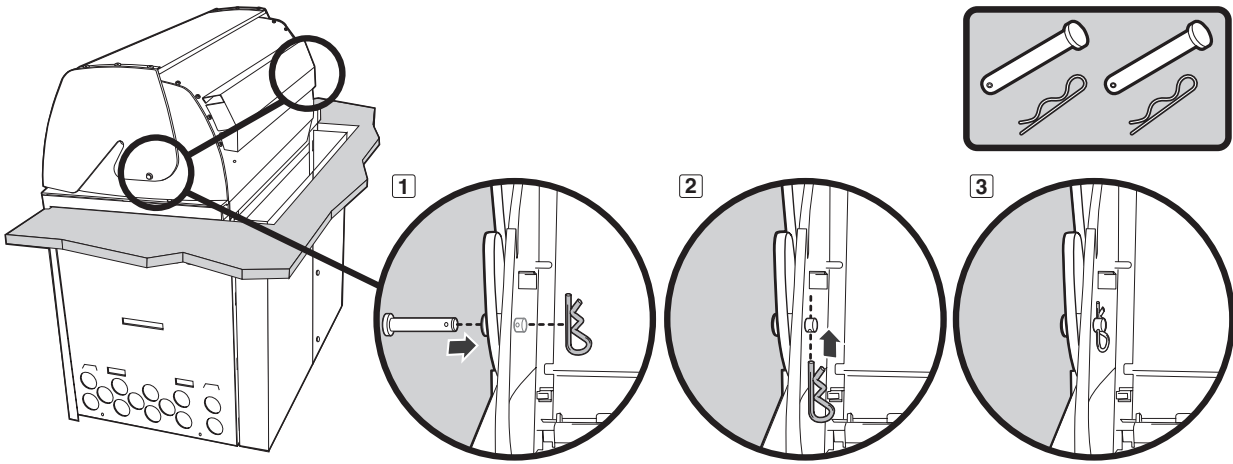
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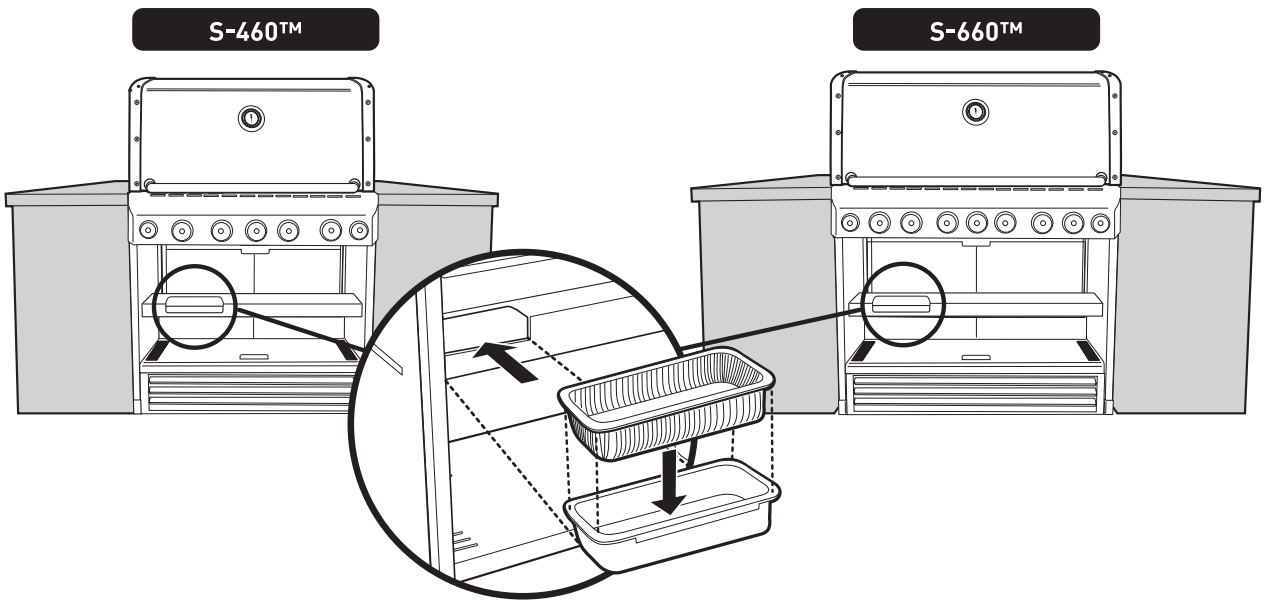
Note: Secure wire to side panel.



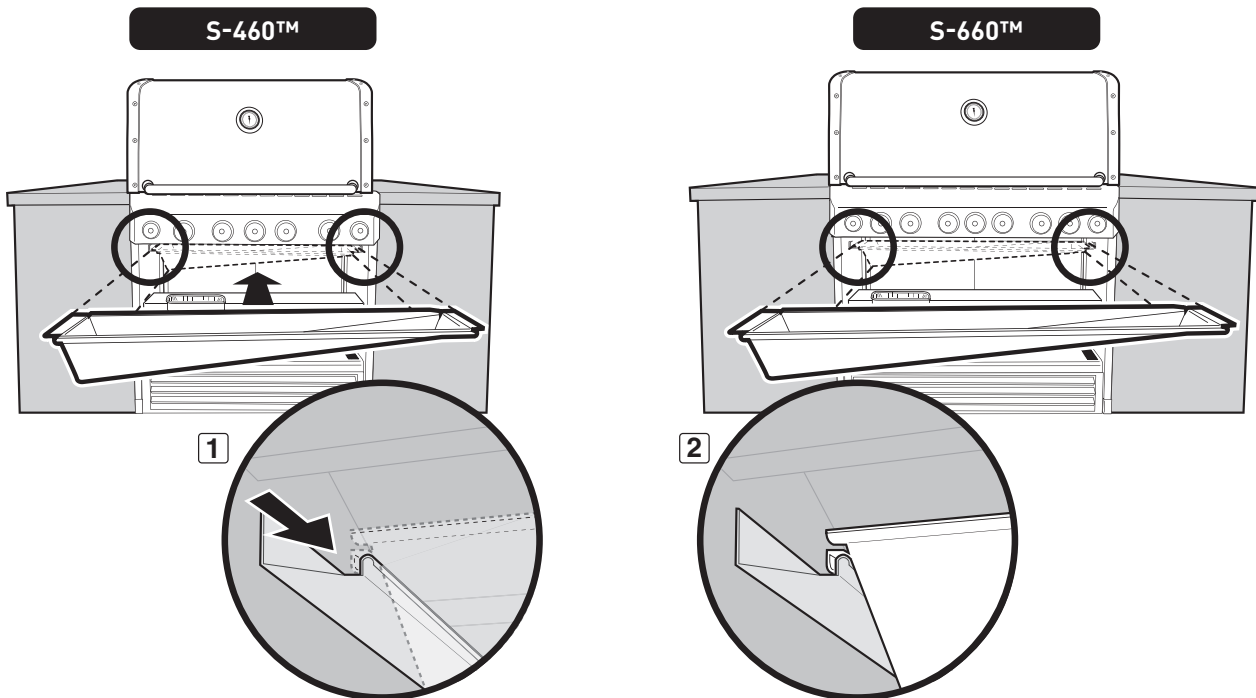
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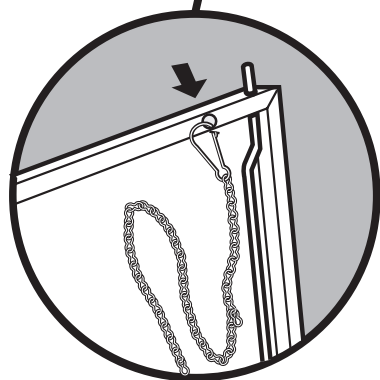
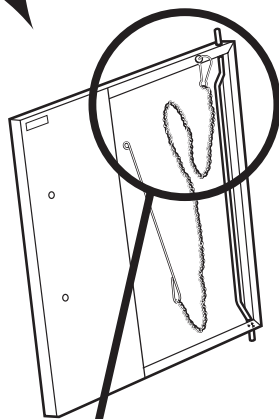
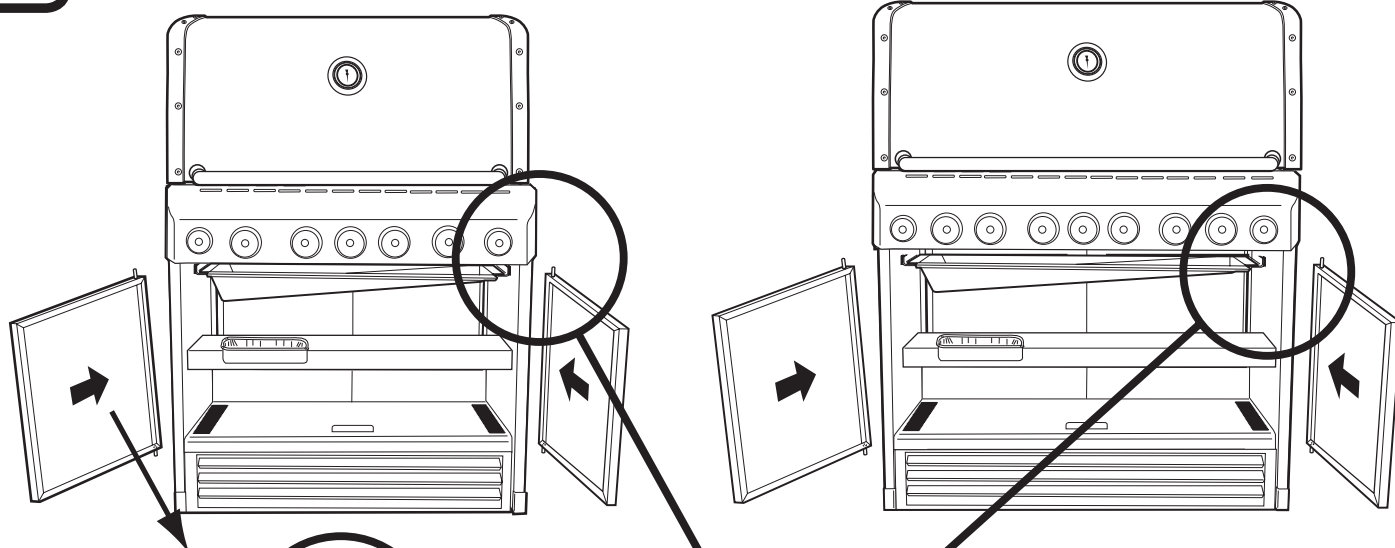
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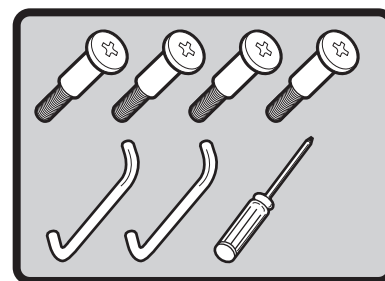
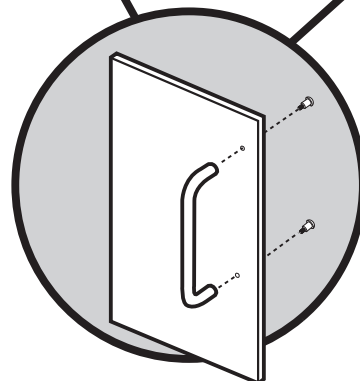
S-460™

S-660™

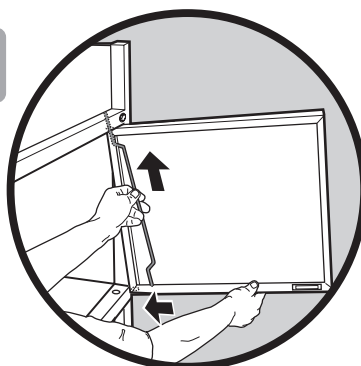


Match Holder

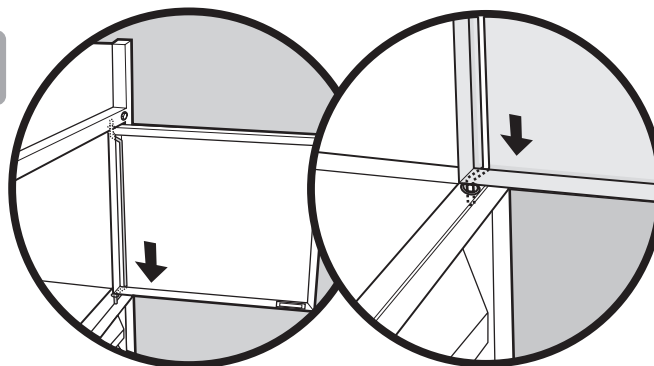
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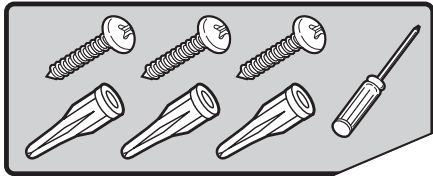
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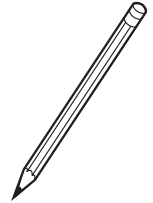
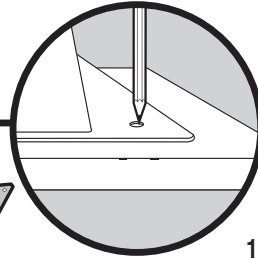
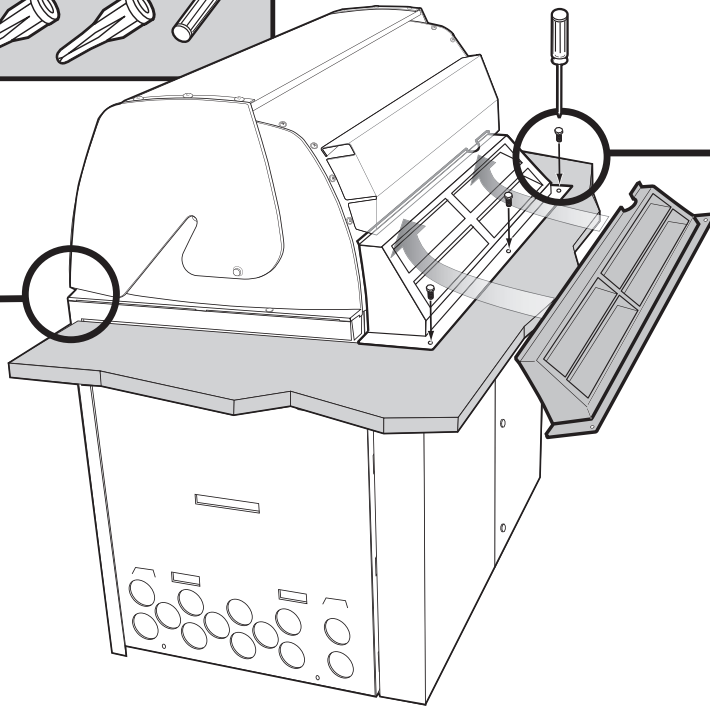
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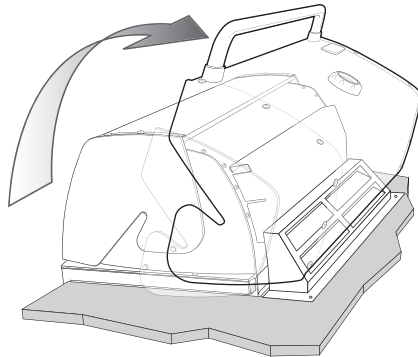
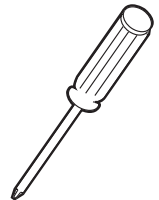
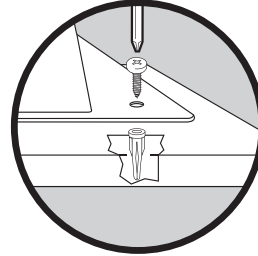
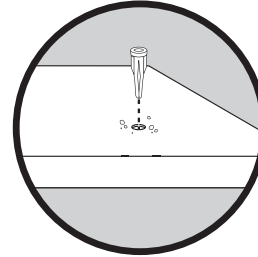
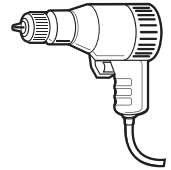
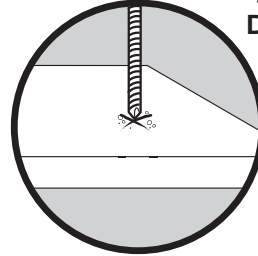
19



⚠ ATTENTION!
Before drilling any holes for the rear vent make sure the cookbox is flush with the front of the grill frame.

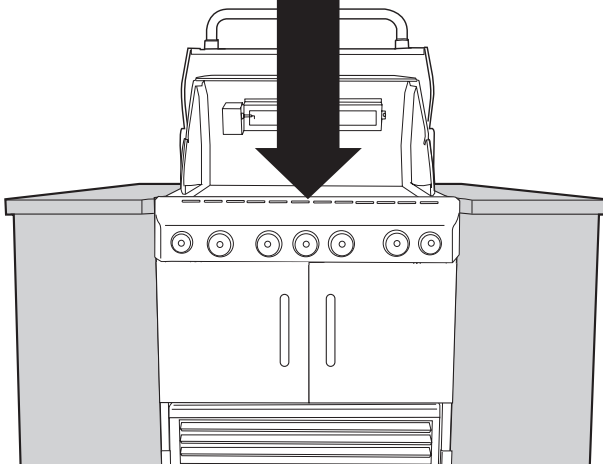


1/4" (6.35 mm)
Drill Bit

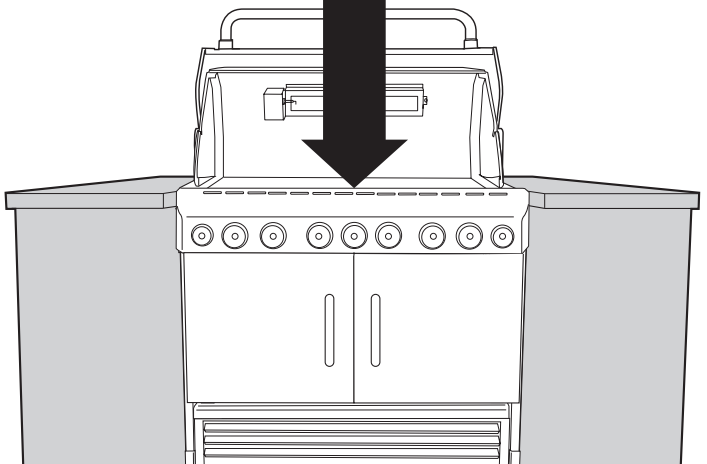


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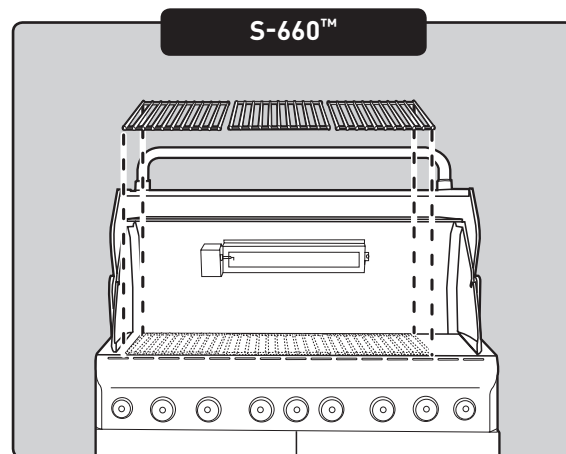
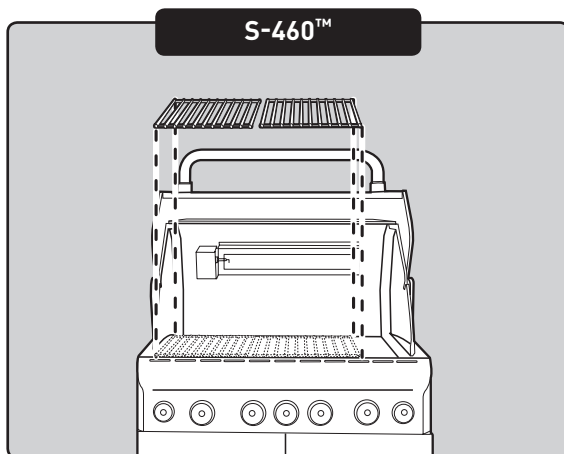
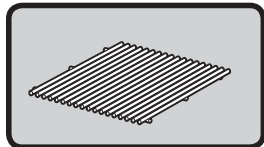
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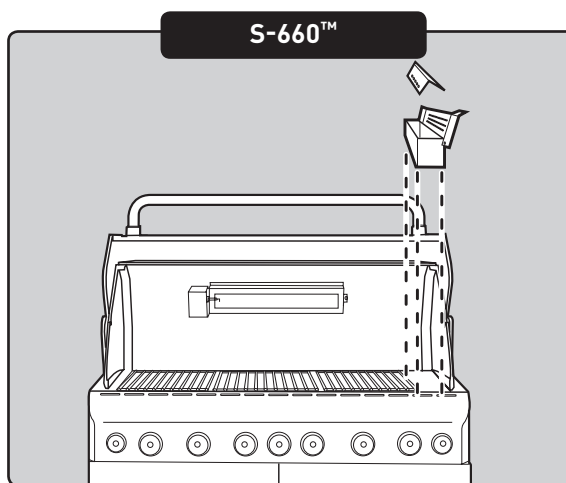
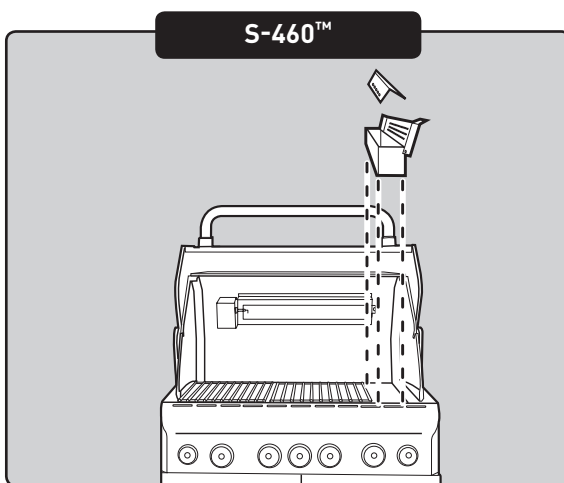
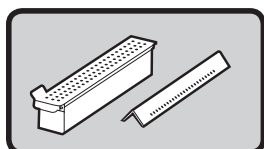
S-660™



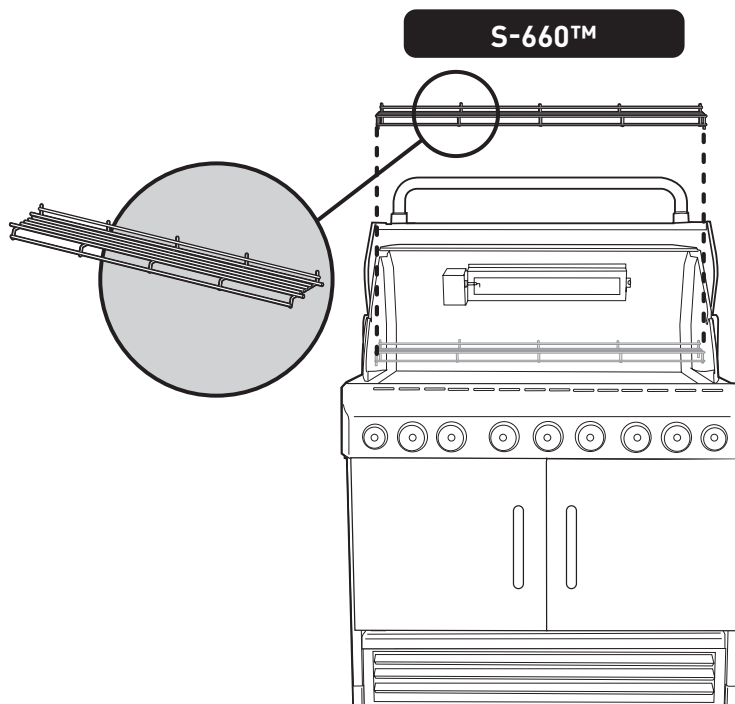
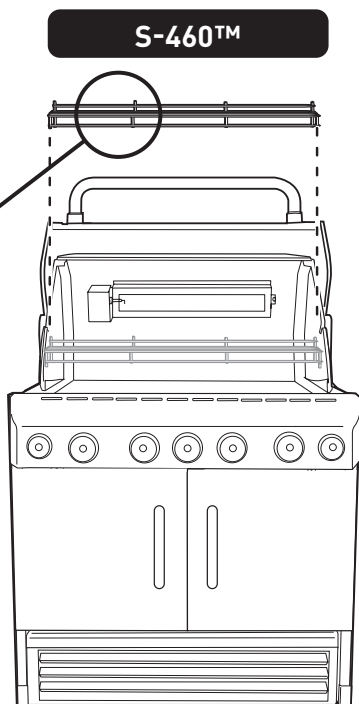
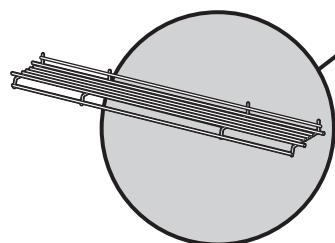
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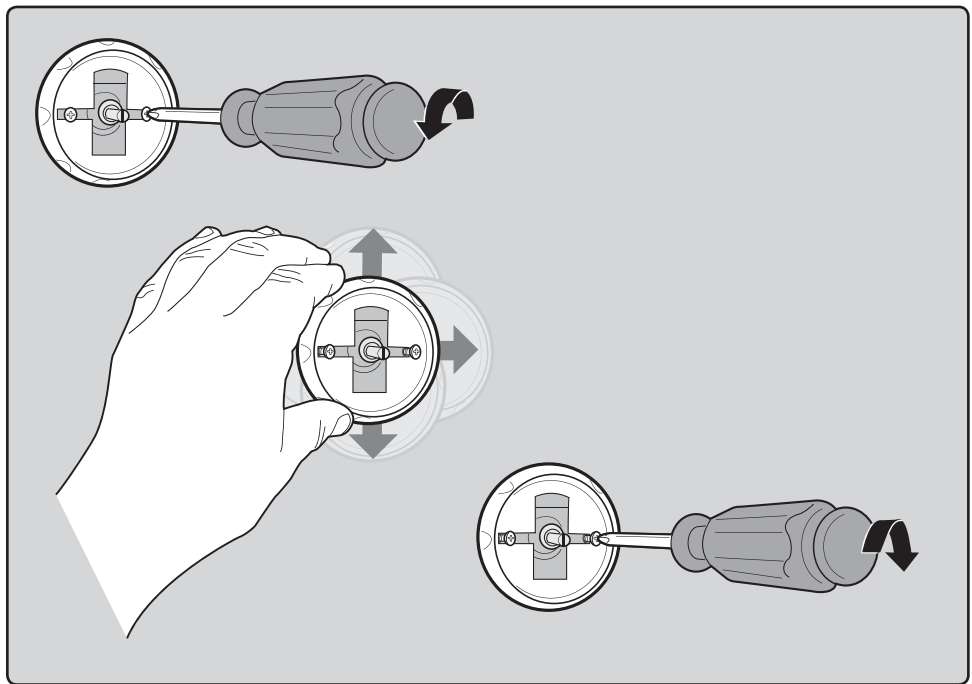
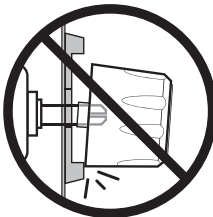
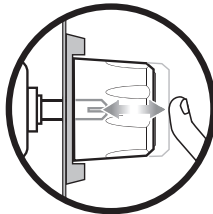
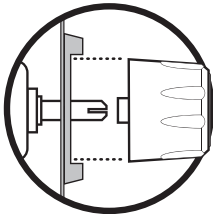
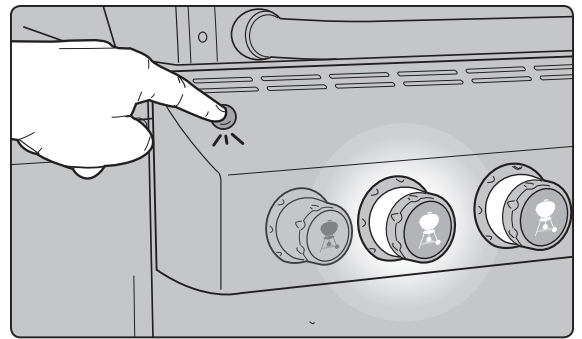
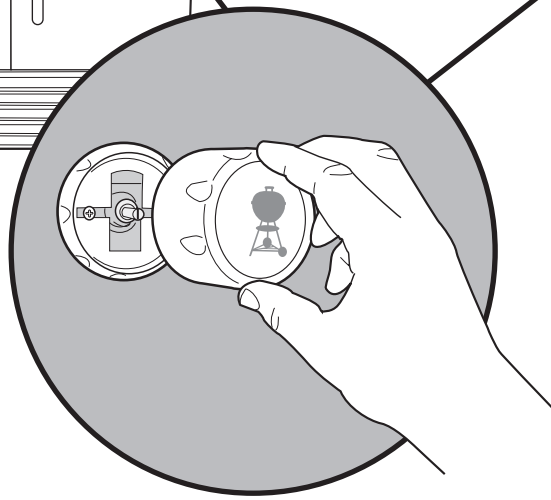
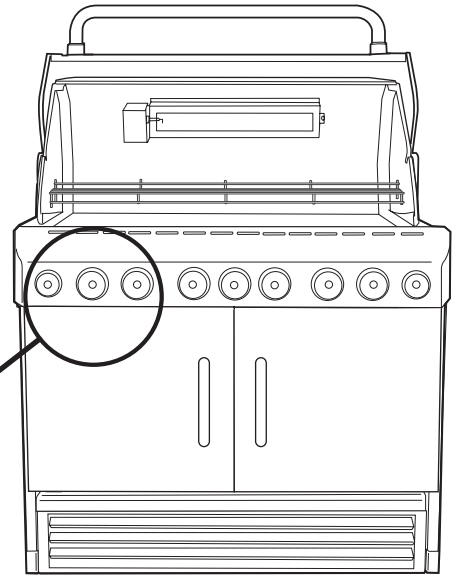
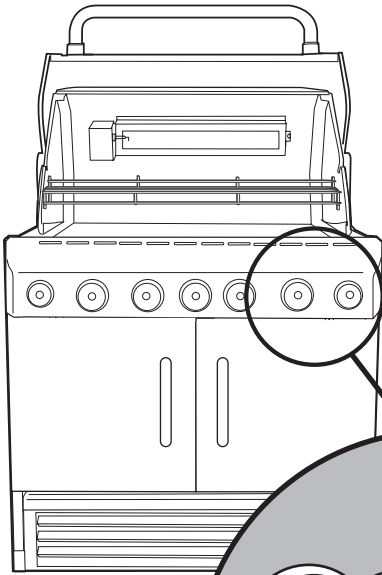
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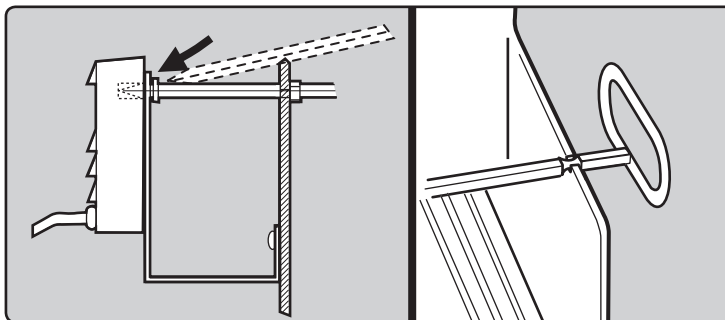
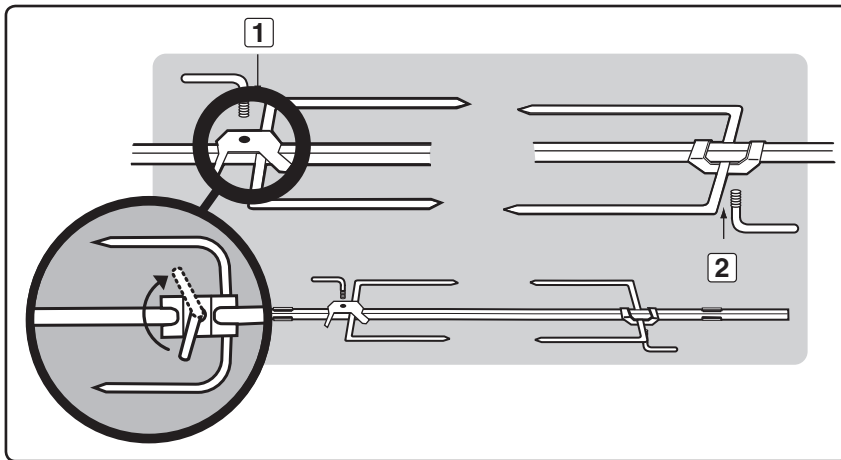
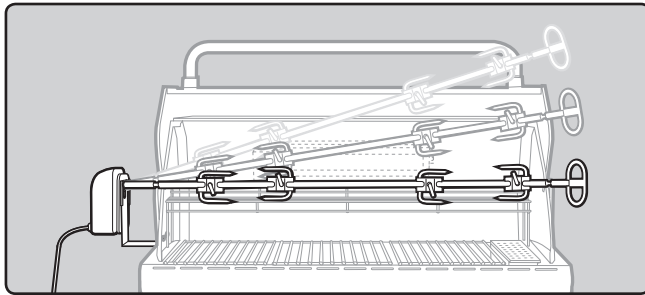
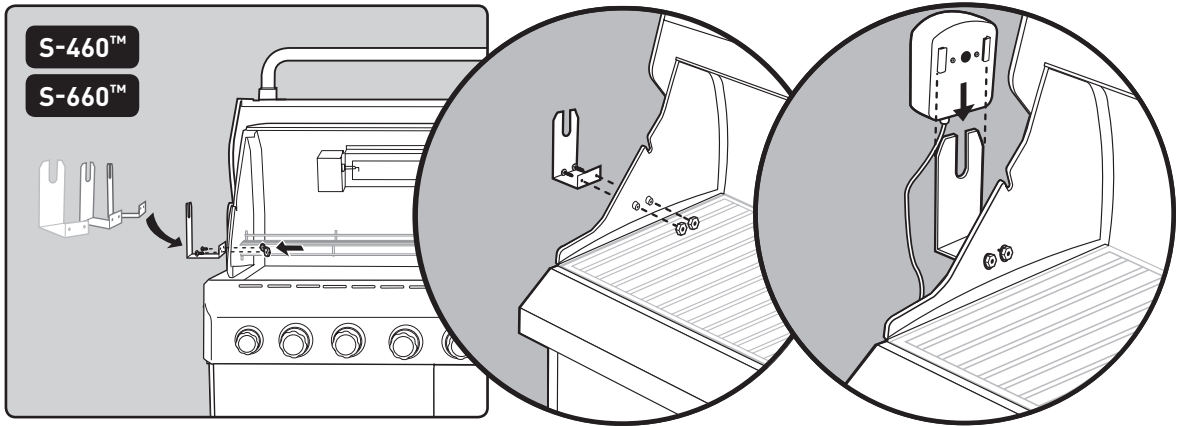
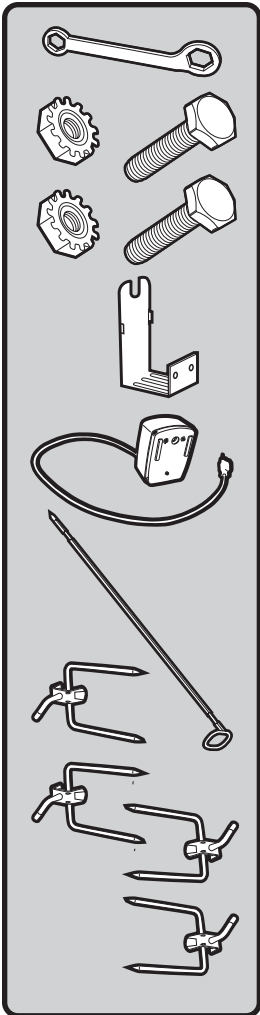
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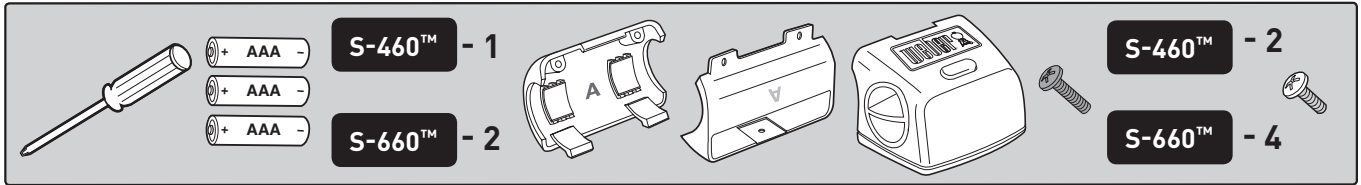
S-660™



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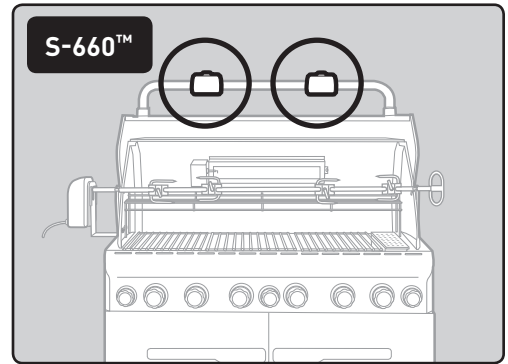
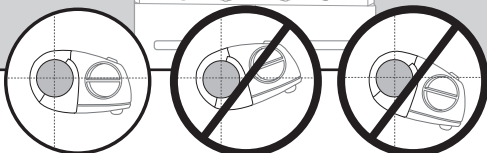
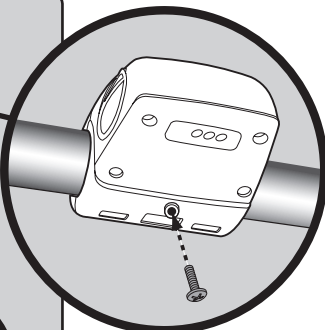
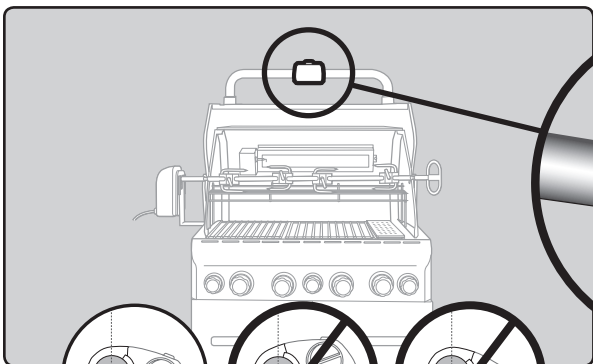
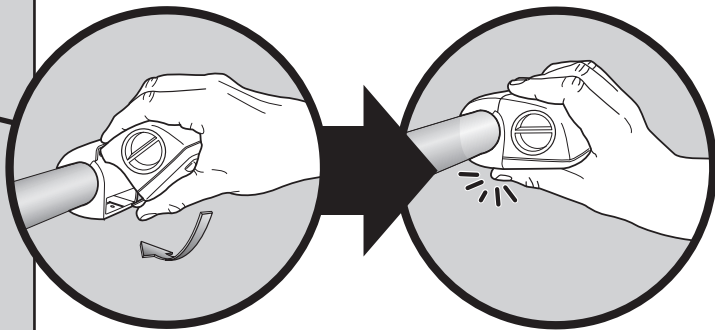
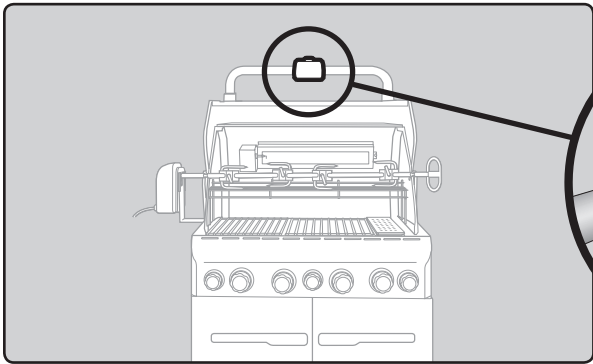
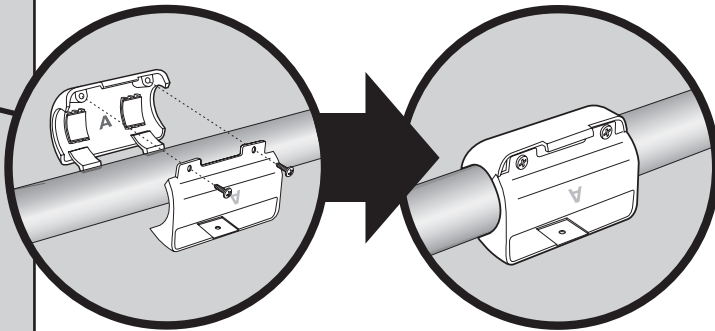
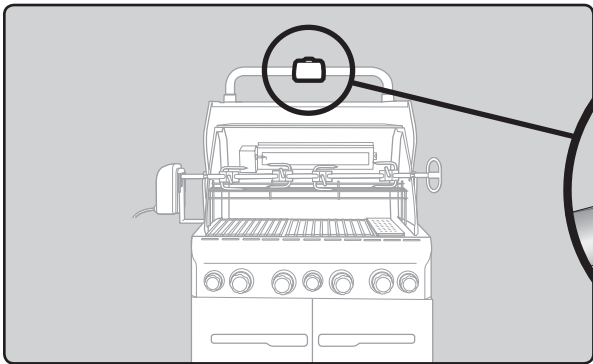
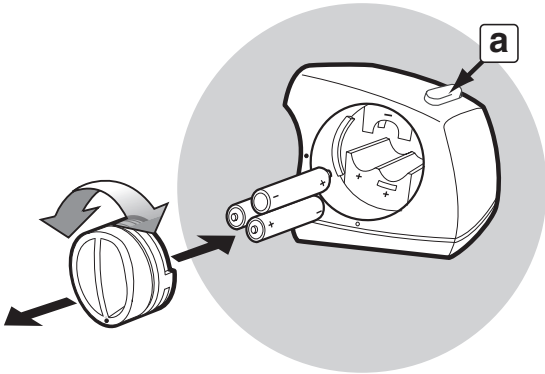


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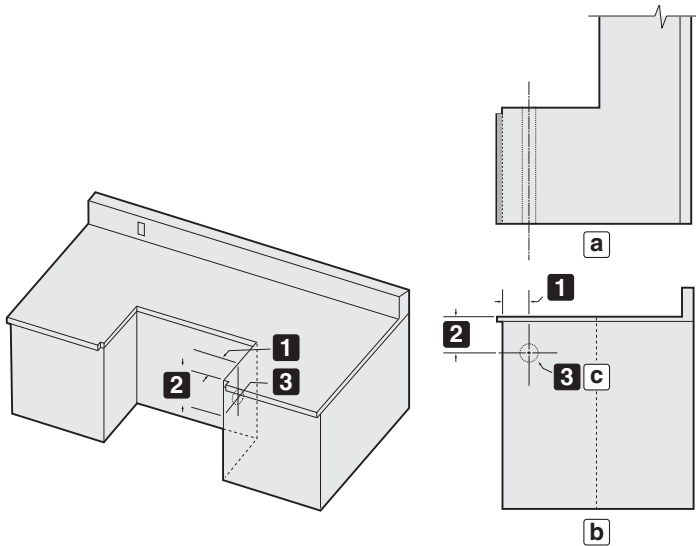
The Weber Grill Out™ Handle Light has a "Tilt Sensor": Lid up - ON / Lid Closed - OFF. The power button (a) activates or deactivates the "Tilt Sensor." For daytime use, deactivate the sensor by pressing power button (a).

Requires 3 "AAA" alkaline batteries (not included)



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. 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		S-460™	S-660™	TOLERANCES
	1	4 ¾ (120.65 mm)	4 ¾ (120.65 mm)	+ ½ (3.8mm) - ½ (3.8mm)
	2	6 ¼ (158.8 mm)	6 ¼ (158.8 mm)	+ ½ (3.8mm) - ½ (3.8mm)
	3	2 ½ (63.5 mm)	2 ½ (63.5 mm)	+ ½ (3.8mm) - ½ (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/NFPA54.

- This grill is designed to operate at 4.5 inches 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 piping chart.
- 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 6.2(a)		Maximum Capacity of Metallic Pipe in Cubic Feet of Gas per Hour for Gas Pressures of 2 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)	Actual ID: (Inches)	Length of Pipe (Feet)													
		10	20	30	40	50	60	70	80	90	100	125	150	175	200
1/2	.622	131	90	72	62	55	50	46	42	40	38	33	30	28	26
3/4	.824	273	188	151	129	114	104	95	89	83	79	70	63	58	54
1	1.049	514	353	284	243	215	195	179	167	157	148	131	119	109	102
1 1/4	1.380	1,060	726	583	499	442	400	368	343	322	304	269	244	224	209
1 1/2	1.610	1,580	1,090	873	747	662	600	552	514	482	455	403	366	336	313
2	2.067	3,050	2,090	1,680	1,440	1,280	1,160	1,060	989	928	877	777	704	648	602
2 1/2	2.469	4,860	3,340	2,680	2,290	2,030	1,840	1,690	1,580	1,480	1,400	1,240	1,120	1,030	960
3	3.068	8,580	5,900	4,740	4,050	3,590	3,260	3,000	2,790	2,610	2,470	2,190	1,980	1,820	1,700
4	4.026	17,500	12,000	9,660	8,270	7,330	6,640	6,110	5,680	5,330	5,040	4,460	4,050	3,720	3,460

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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.

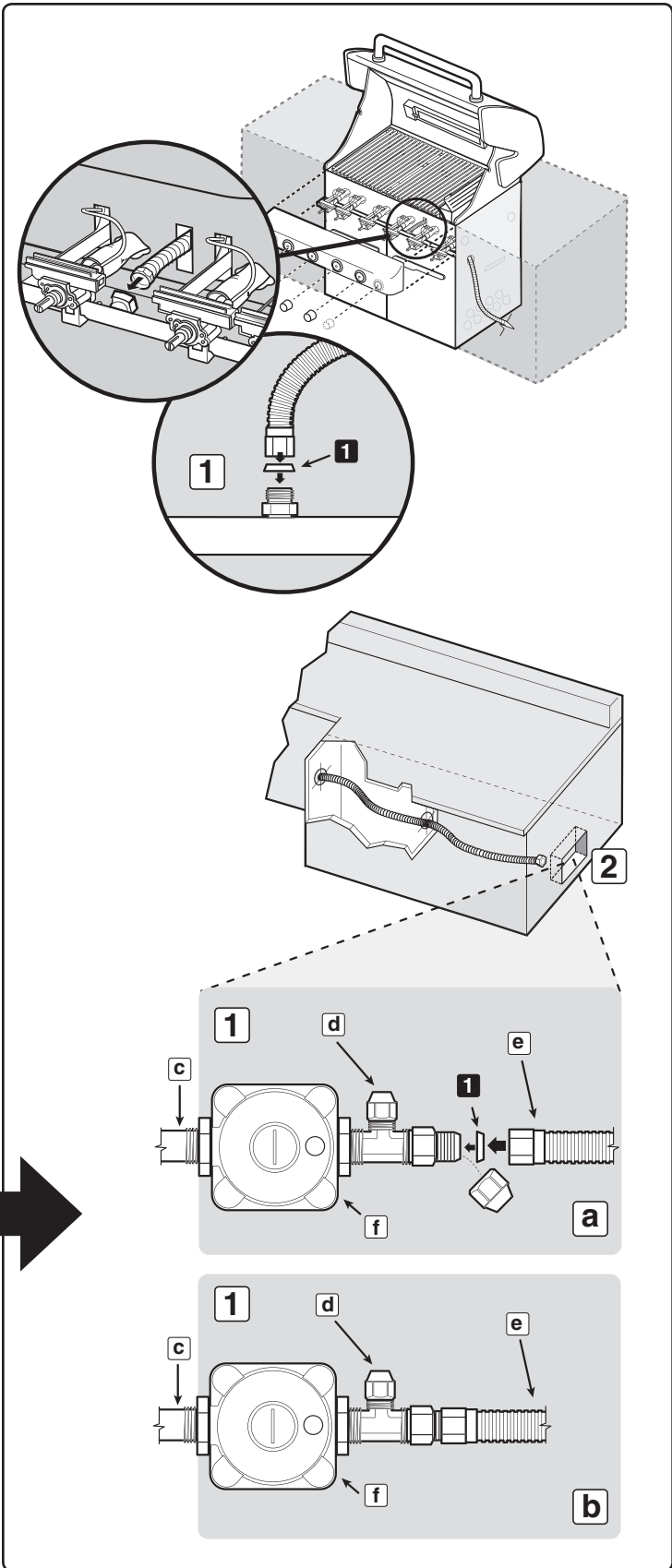
⚠ DANGER

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.



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

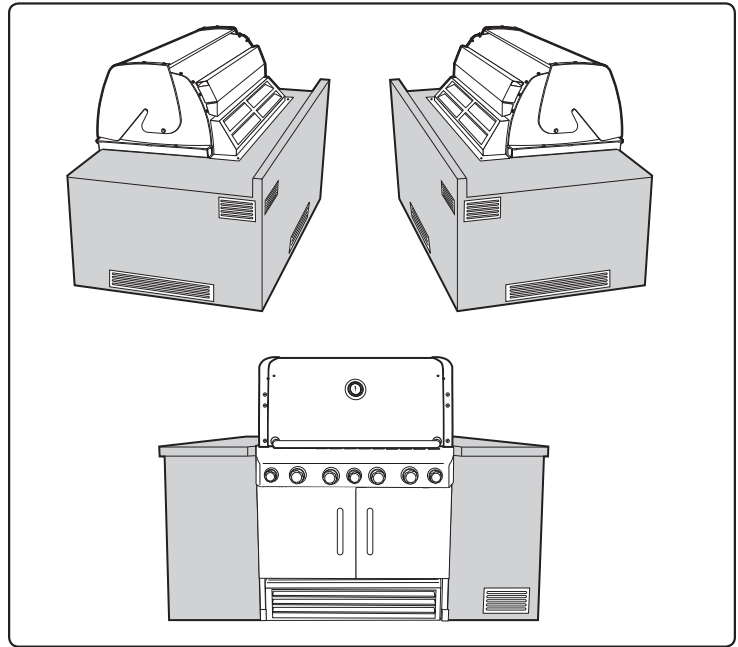
⚠ WARNING: Ventillation holes must be provided in the structure at the top and bottom to provide ventilation in the event of a gas leak.

Ventilation 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.

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, gas burning, igniter components or structural components without contacting Weber-Stephen Products Co., Customer Service Department. Your actions, if you fail to follow this Product Warning, may cause a fire, an explosion, or structural failure resulting in serious personal injury or death as well as damage to property.



WEBER-STEPHEN PRODUCTS CO.

www.weber.com[®]

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