

**weber** 

# Summit<sup>®</sup> Charcoal Range



[www.weber.com/au](http://www.weber.com/au)



Summit® Charcoal, where charcoal barbecuing meets low and slow cooking.



Weber have been building charcoal kettles since 1952, so when we decided to build the ultimate charcoal barbecue, you could rightly expect the ultimate, and you won't be disappointed. In a class of its own, the Weber® Summit® Charcoal brings unlimited potential to your backyard. Sear the perfect steak, roast a whole chicken, or transform your barbecue into the ultimate smoker to create mouth-watering low and slow cooked meats. The innovative design demonstrates it's not just a larger kettle, but the ultimate charcoal barbecue, for the ultimate flavour and cooking experience.

Firstly, to give you ultimate control over the charcoal fire, we created an insulated double walled kettle, not out of ceramics or clay that can crack or break, but out of Weber's legendary gleaming porcelain enamelled steel. Exceptionally good looking, it's easy to clean and won't rust. What the insulated double walled construction - featuring an outer diameter near 50mm larger than the inner - gives you, is incredible efficiency allowing you to grill, roast, bake or smoke with ease. You truly appreciate the true genius of this ground-breaking barbecue when it is cooking low and slow for long cooking times.

To further provide ultimate control while you barbecue, the Summit Charcoal features the three-stage venting and cleaning, One-Touch system™. Designed to enhance this barbecue's ease of use, this system makes for easy cleaning and ash removal. It doubles as an adjustable venting system, with an open, smoke and closed setting, for complete control over the airflow that reaches your charcoal fire. With the entire system made from the finest quality stainless steel, it delivers on non-rust practicality, while looking magnificent against the Summit's black porcelain enamel.

We would love to say that the Summit is better than the competition, but given it's in a class of its own, there isn't any. Bring unlimited potential to your backyard in the form of the ultimate charcoal barbecue. The Weber Summit Charcoal, the peak of perfection.

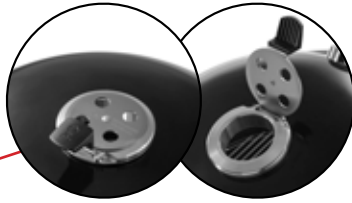
## WHAT SETS THE SUMMIT® CHARCOAL APART?



**Built In lid thermometer**  
Accurately monitor the temperature inside your Summit. Designed to read accurately at the low temperatures suitable for low and slow smoking.



**Easy open lid hinge**  
Open and close the Summit's lid with ease through the easy open lid hinge system.



**Rapidfire™ lid damper**  
It functions like a standard Weber® disc-shaped damper but it is on a hinge and can be flipped up and out of the way to rapidly increase temperatures.



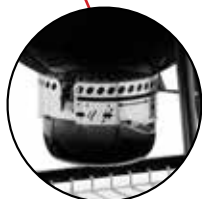
**Tool hooks**  
Conveniently hang your cooking tools on the side of the kettle so that they're always within reach.



**Bottom wire rack**  
Keep your accessories all in one convenient place.



**Durable all-weather wheels**  
Easily manoeuvre your Summit.  
Durable all weather wheels suitable for outdoor storage



**Removable, high-capacity, aluminium ash catcher**  
Featuring a high capacity ash catcher that prevents ash from being blown away, and easily removable for simple disposal of ashes swept from the bowl of the kettle.





# Summit<sup>®</sup> Charcoal



Features	Summit Charcoal	Summit Charcoal Grilling Centre
Gourmet BBQ System™ stainless steel hinged cooking grill	•	•
Porcelain enamelled bowl and lid	•	•
Built-in lid thermometer	•	•
Stainless steel tabletop		•
Heavy-duty steel cart frame		•
Bottom wire rack	•	•
Removable, high-capacity, aluminium ash catcher	•	•
Stainless steel One-Touch™ cleaning system	•	•
Briquette measuring cup	•	•
Hinged Rapidfire™ lid damper	•	•
Air-insulated, double-walled, porcelain enamelled lid and bowl	•	•
Stainless steel hinged diffuser plate	•	•
Three-position fuel grate	•	•
Smoke / low and slow vent setting	•	•
Easy open lid hinge	•	•
Stainless steel wire basket		•
Diffuser plate storage area		•
Swivel locking casters	1	2
Durable all weather wheels	2	2
Tool hooks	3	3
Char-Basket™ charcoal fuel holders	2	2
<b>Warranty</b>		
Bowl, and lid assembly	10 years	10 years
Stainless steel cooking grills	5 years	5 years
One-touch cleaning system	5 years	5 years
Plastic components	5 years	5 years
All remaining parts	2 years	2 years
<b>Dimensions</b>		
Lid open	152.4 cm H x 100.4 cm W x 91 cm D	158 cm H x 143.8 cm W x 88.9 cm D
Lid closed	115.6 cm H x 100.4 cm W x 91 cm D	121.2 cm H x 143.8 cm W x 88.9 cm D
Diameter	61 cm	61 cm
Primary cooking area	2916 cm <sup>2</sup>	2916 cm <sup>2</sup>
<b>Colour</b>		
Black	K18301724	K18501724





# weber Accessories

For the complete range of Weber accessories visit [www.weber.com/au](http://www.weber.com/au)



**Instant Read Thermometer**  
The large digital display reads the internal meat temperature accurately in a matter of seconds. 6750



**Snapcheck™ Grilling Thermometer**  
Super-fast and accurate to within 1°C. The Snapcheck thermometer is the ultimate instant thermometer. 6752



**iGrill Ambient Probe**  
This durable, stainless steel probe clips onto your grill to provide exact ambient temperature tracking. 7212



**iGrill mini**  
Take the guesswork out of barbecuing with the iGrill Mini digital Bluetooth® thermometer. 7202



**iGrill 2**  
Featuring a digital LCD display, total control of your barbecue meals has never been easier. 7203



**iGrill® Probe**  
Either replace an existing meat probe or add a couple more to your iGrill 2. 7211



**Cookbooks**  
991166 Weber's American Barbecue  
991165 Weber's Barbecue Bible



**3 Sided Grill Brushes**  
Makes it easy to get between the grill bars and other difficult places.  
6494 - Small      6493 - Large



### Weber Rib Rack

Heavy gauge, nickel plated steel rib rack creates up to 50% more usable cooking area.  
6605



### Summit Charcoal Cover

7173



### Summit Charcoal Grill Centre Cover

7174



### Silicone Basting Brush

Removable silicone bristles are easy to clean and will not shed, stain or retain odours.  
6661



### Charcoal Rake

7649



### Expansion Grilling Rack

Summit Charcoal - 7647



### High Temperature Premium Gloves

Handle hot pizza stones, hotplates and tools.  
6669 - S/M                      6670 - L/XL



### Firespice™ Mesquite Wood Chunks

Big bold flavour. Perfect with beef, lamb, game and pork.  
6000cm<sup>3</sup> Bag - 17150



### Firespice Cherry Wood Chunks

Sweet, subtle fruity flavour, produces a rich dark colour. Perfect with pork, chicken and fish. 6000cm<sup>3</sup> Bag - 17142



### Firespice Apple Wood Chunks

Slightly sweet but dense fruit flavours. Perfect with pork, ham, chicken and fish.  
6000cm<sup>3</sup> Bag - 17139



### Firespice Pecan Wood Chunks

Rich, nutty smoke. Perfect with chicken, pork, fish, lamb and cheese.  
6000cm<sup>3</sup> Bag - 17137



### Firespice Hickory Wood Chunks

Rich, smoky, bacon-like flavour. Perfect with pork, chicken, beef and wild game.  
6000cm<sup>3</sup> Bag - 17148



Dealer



**Australian Packaging Covenant**

A signatory to the National Packaging Covenant

Weber-Stephen Products Co. (Aust) Pty. Ltd.

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R. McDonald Co. Pty. Ltd.

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To learn more or to register your Weber® barbecue online,  
visit [www.weber.com/au](http://www.weber.com/au)

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PRINTED 2019