

*The Weber Platinum Series II*

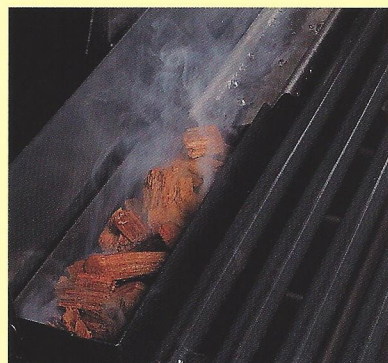
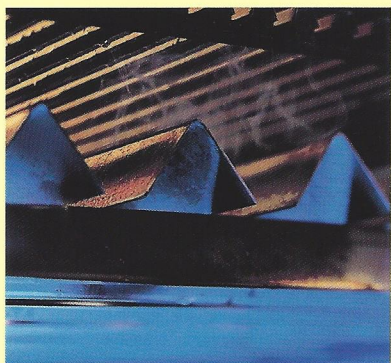


*For nearly half a century, Weber® has made it their business to provide the outdoor cooking enthusiast with the kind of grills they can truly be enthusiastic about. And the Platinum® Series II is no exception. In fact, the quality, dependability, innovation and value built into the Platinum Series II are nothing short of exceptional.*



Barbecuing is fun. Until something goes wrong with the food. The steak comes out burned. Or singed. Or over, or under or unevenly cooked.

Flavorizer® Bars. When juices hit Flavorizer Bars, instead of flaring up, they simply sizzle, smoke and impart a delectable outdoor flavor.



The fact is, while most cooks blame themselves when this happens, most often the fault lies with the grill. Your ordinary gas grill.

The Platinum® Series II Grills, however, are designed to produce smiles with every bite, not disappointments. Like its predecessors, the highly rated Genesis® Series Grills, the Platinum Series II solves problems found on ordinary grills in an extraordinary fashion. And puts the enjoyment back into outdoor cooking.

For starters, it eliminates flare-ups. Typically, flare-ups occur when fats build on lava rock, pumice stone or flat metal plates (found on ordinary grills). The fats ignite and eventually burn out of control, which, of course, can singe your meat.

To prevent this from happening, the Platinum Grill is equipped with

The Flavorizer Bars are just one element of the Platinum Series II patented cooking system. Weber's Crossover™ Ignition System assures a fast start. And there are three stainless steel burners strategically placed to provide another rarity: A grill that heats evenly and gives you the control you need to cook perfectly. Every time.

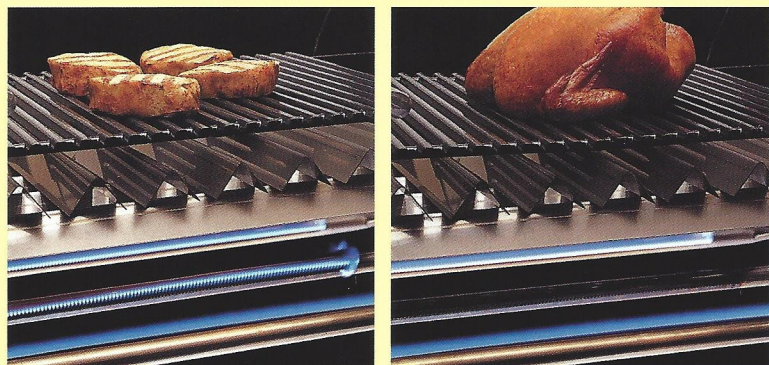
And the reason the Platinum Grill cooks so well is because it's made so well. Many parts of our Platinum Series II, like the hood, are made from the finest grade of U.S.-made steel. And its lustrous porcelain-enamel finish will never burn off, rust, peel or fade. This isn't the grill you get for a summer fling. It'll be around for years to come.

The Platinum Series II also has an incredibly strong, robot-welded cart, coated with weather-resistant baked enamel. Another strong point: The cart has extra-large porcelain-enameled work surfaces with towel bars made of stainless steel.

And for enthusiasts who want even more



cooking possibilities, we also offer models with a 14,000 BTU side burner. There are convenience features, too. Like quick-disconnect gas lines on



both LP and natural gas models. And racks for warming vegetables and breads.

Another nice touch: We virtually assemble the entire grill in-house. So instead of wasting your time fidgeting with nuts and bolts, you can concentrate on more important matters. Like choosing your next marinade. Or the right wine to accompany expertly grilled lobsters.

Last but not least, there's the little matter of your satisfaction, which matters a lot to us. So much so that every Platinum® Series II Grill comes with an unprecedented 45-day money-back guarantee. And there are no questions asked if you bring one back.

So there you have it. The Platinum Series II by Weber.® It just might be why backyards were invented.

For dealer information, please give us a call: 1-800-99-Weber, or 1-800-999-3237 in the U.S. and Canada. Or visit our worldwide web site at [www.weberbbq.com](http://www.weberbbq.com).

*Flavorizer Bars eliminate flare-ups. When juices and fats hit them, the juices sizzle, smoke and impart a delectable outdoor flavor.*

*The side burner lets you cook up a side dish easily and conveniently.*

*The Steam-X-Chips™ Smoker kit gives additional smokehouse flavor.*

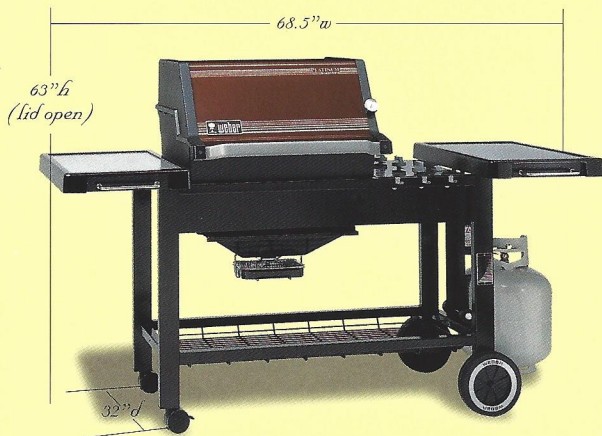
*Direct Cooking uses all burners for perfect searing temperatures.*

*Indirect Cooking reflects heat off the hood for convection cooking.*

*University entomologists helped us develop Spider Stopper™ Guards that no known species of spider can penetrate.*

*The phrase "cooked to perfection" has a whole new meaning when your grill bears the Platinum® name. And for good reason. The Platinum's patented cooking system lets you make it just like you like it. Have a taste for medium rare prime rib? You've got it. Want your turkey moist on the inside and perfect outside? No problem. Like fish that is tender and flaky? It's easy. From burgers to broccoli, from sausage to stir-fries, you never had it so good.*





### *Platinum® Series II 2200 Gas Barbecue*

was designed with extra upgrades that are not found in our Genesis® Series. Some of the added touches we've included are a heavy-duty factory-assembled cart with even larger casters. The large porcelain-enameled steel work surfaces provide ample space and require only minimal assembly by the customer.

- Efficient 36,000 BTU per hour input provides 550°F broiling temperature without wasting fuel
- 611-sq.-inches of total cooking area (424-sq.-inch primary cooking area, plus a total of 187-sq.-inches of warming rack space)
- Two porcelain-enameled steel work surfaces with stainless steel towel bars
- Steam-N-Chips™ Smoker for wood-smoke flavor
- Three stainless steel burners with Crossover® Ignition System
- Two layers of stainless steel Flavorizer® Bars
- Factory-assembled cooking module and lid
- Heavy-duty factory-assembled cart frame with large, locking casters and large wheels for easy maneuvering
- Deep heavy-gauge wire bottom rack
- LP and Natural Gas models are equipped with quick disconnect
- Made in the U.S.A. and backed by a 10-year limited warranty



### *Platinum® Series II 3200 Gas Barbecue*

is equipped with all of the features of the Platinum Series II 2200, with the addition of a heavy-duty side burner.

- Efficient 36,000 BTU per hour input provides 550°F broiling temperature without wasting fuel
- 611-sq.-inches of total cooking area (424-sq.-inch primary cooking area, plus a total of 187-sq.-inches of warming rack space)
- 14,000 BTU per hour input side burner with separate control and igniter
- One porcelain-enameled work surface with a stainless steel towel bar
- Steam-N-Chips™ Smoker for wood-smoke flavor
- Three stainless steel burners with Crossover® Ignition System
- Two layers of stainless steel Flavorizer® Bars
- Factory-assembled cooking module and lid
- Heavy-duty factory-assembled cart frame with large, locking casters and large wheels for easy maneuvering
- Deep heavy-gauge wire bottom rack
- LP and Natural Gas models are equipped with quick disconnect
- Made in the U.S.A. and backed by a 10-year limited warranty



### *Platinum® Series II 3400 Gas Barbecue*

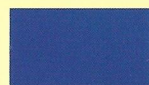
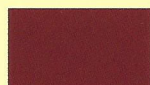
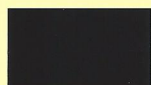
has the same features as the Platinum Series II 3200, plus a touch of practicality with an enclosed storage area that has stainless steel doors for storing accessories close at hand.

- Efficient 36,000 BTU per hour input provides 550°F broiling temperature without wasting fuel
- 611-sq.-inches of total cooking area (424-sq.-inch primary cooking area, plus a total of 187-sq.-inches of warming rack space)
- Enclosed storage area with stainless steel doors
- 14,000 BTU per hour input side burner with separate control and igniter
- One porcelain-enameled work surface with a stainless steel towel bar
- Steam-N-Chips™ Smoker for wood-smoke flavor
- Three stainless steel burners with Crossover® Ignition System
- Two layers of stainless steel Flavorizer® Bars
- Factory-assembled cooking module and lid
- Heavy-duty factory-assembled cart frame with large, locking casters and large wheels for easy maneuvering
- Deep heavy-gauge wire bottom rack
- LP and Natural Gas models are equipped with quick disconnect
- Made in the U.S.A. and backed by a 10-year limited warranty

	<i>Platinum</i>	<i>2200</i>	<i>3200</i>	<i>3400</i>
<hr/>				
<i>Cooking System</i>	Heavy-duty stainless steel burners	3	3	3
	BTU per hour input	36,000	36,000	36,000
	Range-style side burner with igniter		•	•
	Side burner BTU per hour input		14,000	14,000
	Stainless steel Flavorizer Bars	•	•	•
	Slide-out bottom tray	•	•	•
	Removable catch pan	•	•	•
	Porcelain-enameled cooking grates	•	•	•
	Standard thermometer	•	•	•
	Steam-N-Chips Smoker	•	•	•
<hr/>				
<i>Area</i>	Total cooking area (sq. in.)	611	611	611
	Primary cooking grate area (sq. in.)	424	424	424
	Warm-Up Basket area (sq. in.)	75	75	75
	Warming Rack area (sq. in.)	112	112	112
<hr/>				
<i>Features</i>	10-Year Limited Warranty	•	•	•
	Porcelain-on-steel control panel	•	•	•
	Stainless steel tool holders	3	3	3
	Wire bottom shelf	•	•	•
	Porcelain-enameled work surface(s)	2	1	1
	Enclosed storage area with stainless steel doors			•
	Factory-assembled cooking module and lid	•	•	•
	Factory-assembled cart frame	•	•	•
	Minimal assembly required	•	•	•
	Number of cartons to be shipped	1	1	1
	Welded-steel cart frame	•	•	•
	Large, locking casters	•	•	•
	Colorful cookbook	•	•	•
	<b>LP GAS MODELS WITH:</b>			
	20-lb LP tank with quick-disconnect	•	•	•
	Precision fuel scale	•	•	•
	<b>NATURAL GAS MODELS WITH:</b>			
	12-foot quick-disconnect hose	•	•	•
<hr/>				

### *Available Lid Colors*

*Black, Green, Maroon, Blue*



Questions? Contact a Platinum Series II Specialist at 1-800-99-Weber or 1-800-999-3237



*The Legend Lives On.™*