

Genesis® Series Gas Grills



Grilling should be fun. Not frustrating.

It's a belief that can be traced back to George Stephen, founder of Weber-Stephen Products Co., who, nearly half a century ago, brought some much needed improvements to the challenge of cooking outdoors.

George was tired of flat, open braziers that exposed his food to wind, ashes, and charring flare-ups. So he decided to put a lid on it – literally. In 1951, he designed his first kettle-shaped barbecue grill. Suddenly his steaks

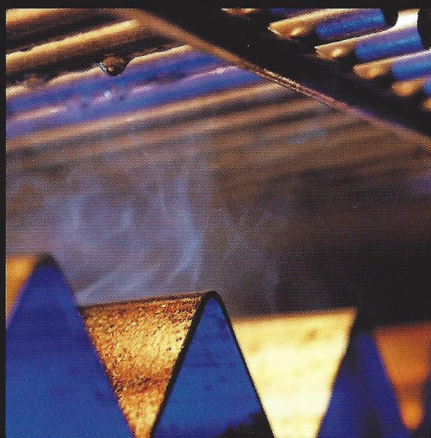
were well sheltered, juicy, and the envy of his neighbors. This invention sparked a backyard revolution like no one had ever seen before.

Weber's commitment to revolutionize outdoor cooking has continued ever since. Year after year, engineers incorporate new technology, new materials and new designs to make grilling as fun and easy as it is flavorful.

In 1986, Weber® introduced the Genesis® line of gas grills, built upon

the Weber tradition of quality in construction and ingenuity in design. Suddenly, outdoor cooks could enjoy the convenience of gas grilling without sacrificing flavor.

And a whole new world of outdoor cooking was created. But we didn't stop there. Our latest Genesis Series gas grills elevate the modern American grilling experience even higher.



Genesis® series gas grills are designed to provide great flavor, year after year.

To get your ribs to turn out moist and your chops to cook evenly, you need an exceptional cooking system.

For starters, Weber's patented cooking system eliminates flare-ups. Typically, flare-ups occur when fats build up on lava rocks, pumice stone or flat metal plates found in ordinary gas grills. The fats ignite and eventually burn out of control, singeing the meat and causing uneven grilling results.

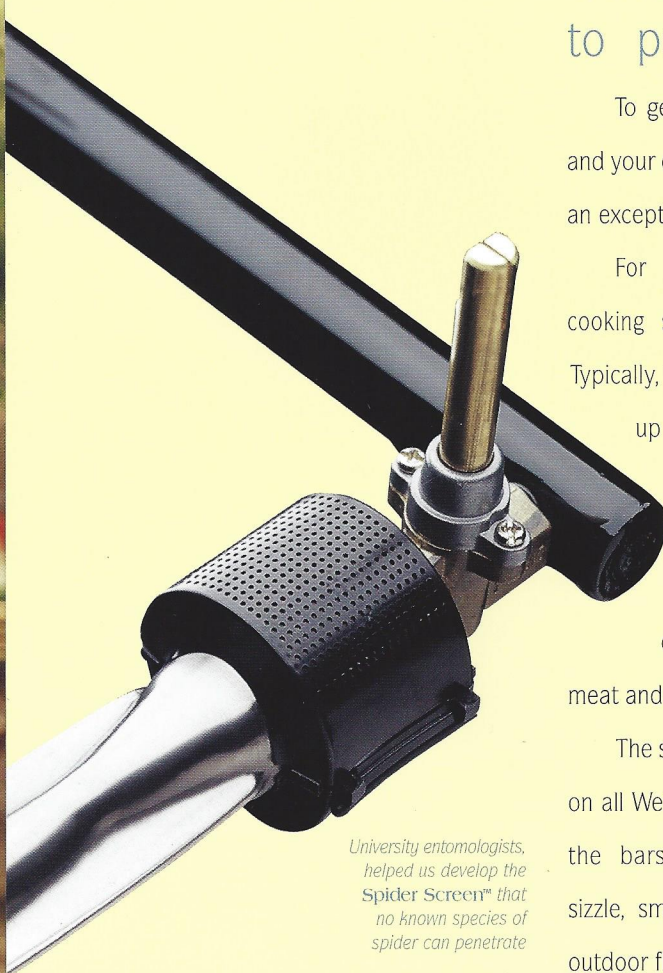
The solution: Flavorizer® bars, found on all Weber® gas grills. When juices hit the bars they don't flare-up, they sizzle, smoke and impart a delectable outdoor flavor to your food. And heavy-duty cooking grates help to retain heat for a perfect sear every time.

Under those patented Flavorizer


bars is a burner system designed to ensure that every square inch of cooking space heats evenly, eliminating hot spots that lead to inconsistent grilling. Weber also makes sure your burners are in working order from the very beginning. An ignition and burner test is performed on each and every grill and the burners are installed in the cooking box for your convenience.

Infinite burner controls allow you to adjust the flow of gas to achieve the perfect temperature for whatever you're cooking.

The patented Crossover® ignition system gives you a fast start to all stainless steel burners with the push of a button. And an easy-to-read fuel gauge will help keep you from running out of gas mid-burger. ••



University entomologists, helped us develop the Spider Screen™ that no known species of spider can penetrate



Cooking grates and Flavorizer® bars.
Durable porcelain enamel coated steel or stainless steel cooking grates provide years of exceptional performance and easy maintenance. Flavorizer bars eliminate annoying flare-ups by vaporizing juices and creating the smoke that gives every meal that real barbecue flavor.



Ignition and burn tests are conducted on each burner before it leaves the factory.

Your Weber® is also designed with something else in mind: efficiency and durability.

Weber Genesis® grills are engineered to have tight fitting lids and cooking surfaces made of heat-retaining materials, so you can slow roast a turkey or quickly sear a steak while using as little gas as necessary. This is an important point when considering a grill's BTU rating, which measures the volume of gas a grill burns. Some manufacturers use high BTU ratings to tout the power of their grills. In fact, a grill that maintains the desired temperature at a lower BTU rating uses less fuel.

Weber's attention to detail doesn't

stop with the cooking system; expect years of durable service too. For example, to ensure that your lid won't rust, peel, or fade, the lustrous porcelain enamel finish is fired on at 1,600 degrees F. And the robot-welded cart is coated with weather-resistant baked-on enamel. In short, nothing

Mother Nature can dish out can touch it.

Mother Nature's creatures can also pose a threat to the ordinary grill. As many of you already know from firsthand experience, spider webs are the archenemies of gas grill burners. Spiders crawl into the burner ports and spin webs that block the gas, making it impossible to light the burners. So, working with entomologists at a leading university, Weber engineers developed Spider Screens™ to solve this problem.

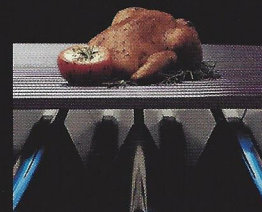
The result of all these features? Total control at your fingertips: sear burgers and steaks quickly, or slow roast prime rib and turkey to perfection. In the end, we're not satisfied unless you are.

Direct Cooking ~ VS ~ Indirect Cooking



DIRECT COOKING

Direct cooking is similar to broiling. Food is cooked directly over the gas burners. For even cooking, food should be turned once halfway through the grilling time. Direct cooking is recommended for steaks, chops, kabobs, sausages, and other foods that take less than 25 minutes to cook. Direct cooking also helps sear in juices on larger cuts of meat for maximum flavor and moistness. Simply sear meats on Direct Heat on each side, then finish grilling by the Indirect Method.



INDIRECT COOKING

Indirect cooking is similar to roasting. Gas burners are lit on each side of the food. Heat rises, reflects off the lid and the inside surfaces of the grill, and slowly cooks the food evenly on all sides. The circulating heat works much like a convection oven, so there's no need to turn the food. The Indirect Method is recommended for roasts, ribs, chickens, turkeys, and other large cuts of meat.





Silver-C

Silver-B

Silver-A

Genesis® Silver gas grills offer great value for those seeking the most satisfying grilling experience.

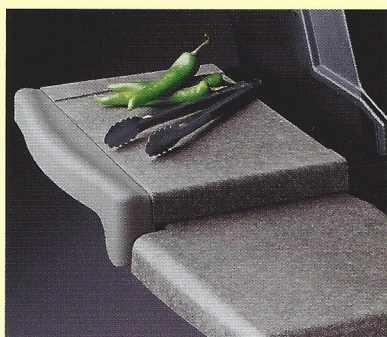
Genesis® silver

If you're looking for a top quality grill that will pay for itself with years of durability, the Genesis® Silver is a perfect choice. Work surfaces remove

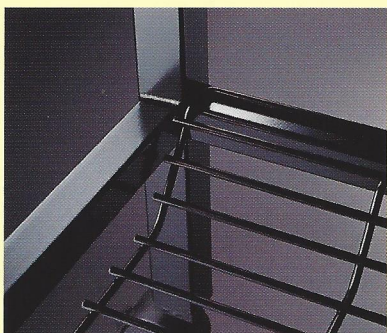
for easy clean-up and are made of heat resistant granite-style thermoset. The cart is robot-welded, not simply held together by rivets, nuts and bolts, which means it requires minimal assembly. And the glass-reinforced nylon handle is maintenance-free and engineered for a comfortable grip.

Ready to fire up without the flare-ups? There are three Genesis Silver models to select from. The Genesis Silver-A is a two-burner unit and

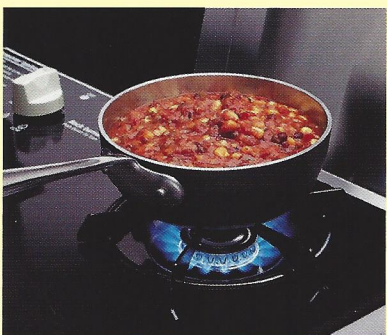
features the most compact cooking area and exterior dimensions. It's great for those who entertain small groups and have limited room on the patio.



Granite-style thermoset work surfaces are weather-and heat-resistant, clean up easily and are engineered to last.



The robot-welded cart is designed for superior strength and requires minimal assembly.



The side burner on the Genesis Silver-C lets you cook up side dishes easily and conveniently.

The Silver-B is a three burner model with an expanded cooking surface for larger parties. Plus, it offers a swing-up work surface that's convenient when you need extra space. And finally, the Silver-C is a three-burner unit, equipped with a side burner that's perfect for preparing sauces and side dishes.

With three distinct Genesis Silver models to choose from, you're sure to find one that's right for you.

Genesis® Silver-A

56"H x 51 3/4"W x 24 3/4"D

Exterior dimensions (with lid open)

FEATURES

- 2 Stainless steel burners
- 22,000 BTU-per-hour input
- Crossover® ignition system
- Dual-purpose thermometer
- Porcelain-enameled cooking grates
- Porcelain-enameled Flavorizer® bars
- 350 (sq. in.) Primary cooking area
- 108 (sq. in.) Warming rack area
- 458 (sq. in.) Total cooking area
- 1 Removable thermoset work surface
- Wire bottom shelf
- 2 Tool holders
- Crackproof all-weather wheels
- Weber® cookbook
- Lifetime limited warranty

LP Gas Models with:

- 20-lb. LP tank
- Precision fuel gauge

Natural Gas Models with:

- 12-foot quick-disconnect hose

Genesis® Silver-B

59 1/2"H x 53 1/2"W x 26 3/4"D

Exterior dimensions (with lid open)

FEATURES

The Genesis Silver-B comes with everything on the Genesis Silver-A plus:

- 3 Stainless steel burners
- 36,000 BTU-per-hour input
- 424 (sq. in.) Primary cooking area
- 112 (sq. in.) Warming rack area
- 75 (sq. in.) Warm-Up™ basket area
- 611 (sq. in.) Total cooking area
- 1 Thermoset swing-up work surface
- 3 Tool holders
- Locking casters

Genesis® Silver-C

59 1/2"H x 64 1/2"W x 26 3/4"D

Exterior dimensions (with lid open)

FEATURES

The Genesis Silver-C comes with everything on the Genesis Silver-B plus:

- Side burner rated at 10,000 BTU-per-hour



The Genesis® Gold is
stylishly equipped with
convenient enhancements.

Genesis® Gold

Not only does the Genesis® Gold give you a cooking system that's second to none, it also comes with special styling and convenient enhancements. Look no farther than the lid to see what makes this grill special. Its' sleek design is available in a variety of fade resistant porcelain-enameled colors.

The Genesis Gold also has scratch and heat resistant porcelain-enameled work surfaces that are color coordinated to the lid. Add the grill's large maintenance free contemporary handle and you can see

why its design is truly unique.

For convenience, the easy-to-reach, front-mounted wire condiment basket serves as a handy place to keep

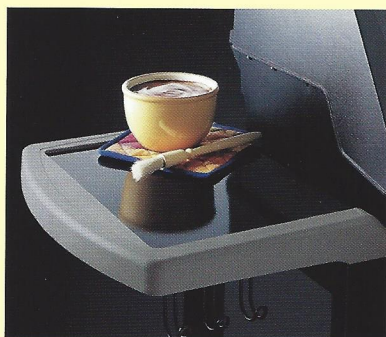
everything from barbecue sauces to spices. Plus there are three tool hooks to keep utensils close at hand. There's even a dual-purpose thermometer that helps you monitor the inside temperature

of the grill and can be removed to check food doneness.

The Genesis Gold-C even comes with a side burner for making sauces and side dishes. Now that's convenience.

Speaking of easy, there's another advantage of owning a Genesis Gold gas grill. You can assemble it with ease. There are only four bolts to

tighten. No screws. No nuts. Shortly after unpacking your new grill, your tool of choice will be tongs, not a wrench.



Porcelain-enameled work surfaces are matched to the lid color, easy to clean and will never rust, fade or peel.



Front-mounted condiment basket provides storage for sauces and spices so they are close at hand.

Genesis® Gold-B

61 1/2"H x 69 1/2"W x 33"D
Exterior dimensions (with lid open)

FEATURES

- 3 Stainless steel burners
- 39,000 BTU-per-hour input
- Crossover® ignition system
- Porcelain-enameled cooking grates
- Porcelain-enameled Flavorizer® bars
- Dual-purpose thermometer
- 424 (sq. in.) Primary cooking area
- 112 (sq. in.) Warming rack area
- 75 (sq. in.) Warm-Up™ basket area
- 611 (sq. in.) Total cooking area
- 2 Porcelain-enameled work surfaces to match lid color
- Virtually factory-assembled
- Front-mounted wire condiment basket
- Wire bottom shelf
- 3 Tool holders
- Crackproof all-weather wheels
- Locking casters
- Weber® cookbook
- Lifetime limited warranty

LP Gas Models with:

- 20-lb. LP tank
- Precision fuel gauge

Natural Gas Models with:

- 12-foot quick-disconnect hose

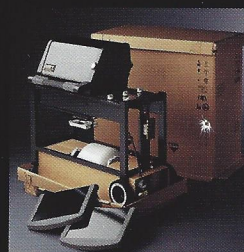
Genesis® Gold-C

61 1/2"H x 69 1/2"W x 33"D
Exterior dimensions (with lid open)

FEATURES

The Genesis Gold-C comes with everything on the Genesis Gold-B plus:

- Side burner rated at 10,000 BTU-per-hour
- 1 Porcelain-enameled work surface to match lid color



With just four bolts that need to be tightened, Genesis Gold comes virtually factory-assembled ►



Platinum-C

The Genesis Platinum will satisfy the appetite for perfection with stainless steel enhancements.

Genesis® Platinum

The phrase "cooked to perfection" takes on a whole new meaning when your grill is a Genesis® Platinum.

For starters, the cooking grates and Flavorizer® bars are made of heavy-gauge stainless steel for greater durability.

To satisfy those seeking a bold, smoky taste, Genesis Platinum also features a waterless smoker. Whether you prefer mesquite, hickory or something more exotic, you are sure to enjoy that distinct smokehouse flavor.

For the real enthusiast, the Genesis® Platinum-C is equipped with a 14,000 BTU commercial-grade

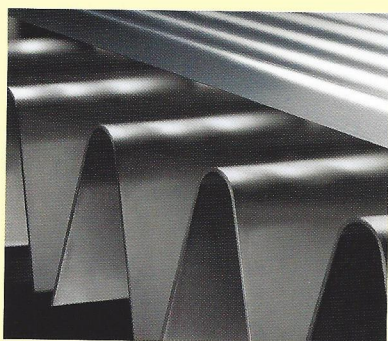
side burner that's perfect for preparing sauces and side dishes.

To create an added element of style and durability, work surfaces are made of

stainless steel to withstand Mother Nature's fury. The Genesis Platinum-C also has an enclosed cart with stainless steel doors which serves as the perfect place to store your grilling gear.

And talk about convenience: each Genesis Platinum comes out of the carton virtually factory-assembled.

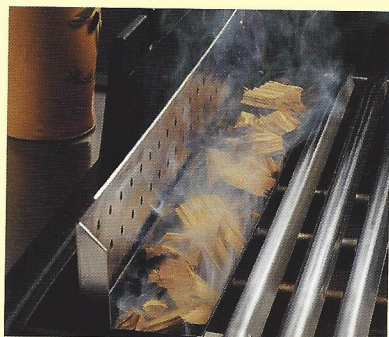
The Genesis Platinum: it just might be why backyards were invented.



Stainless steel cooking grates and Flavorizer® bars are designed to stand the test of time.



A side burner on the Genesis Platinum-C lets you cook up a side dish easily and conveniently.



The waterless smoker gives that smokehouse flavor.

Genesis® Platinum-B

61 1/2"H x 69 1/2"W x 34"D
Exterior dimensions (with lid open)

FEATURES

- 3 Stainless steel burners
- 39,000 BTU-per-hour input
- Crossover® ignition system
- Stainless steel welded cooking grates
- Stainless steel Flavorizer® bars
- Dual-purpose thermometer
- Waterless smoker
- 424 (sq. in.) Primary cooking area
- 112 (sq. in.) Warming rack area
- 75 (sq. in.) Warm-Up™ basket area
- 611 (sq. in.) Total cooking area
- 2 Stainless steel work surfaces
- Virtually factory-assembled
- Wire bottom shelf
- 3 Tool holders
- Crackproof all-weather wheels
- Locking casters
- Weber® cookbook
- Lifetime limited warranty

LP Gas Models with:

- 20-lb. LP tank
- Precision fuel gauge

Natural Gas Models with:

- 12-foot quick-disconnect hose

Genesis® Platinum-C

61 1/2"H x 69 1/2"W x 34"D
Exterior dimensions (with lid open)

FEATURES

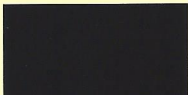
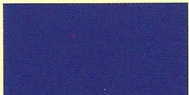
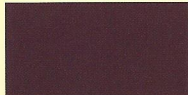

The Genesis Platinum-C comes with everything on the Genesis Platinum-B plus:

- Side burner rated at 14,000 BTU-per-hour
- Enclosed storage area with stainless steel doors
- 1 Stainless steel work surface



Genesis Platinum-B

Genesis® Series Gas Grills

| Features | | Silver-A | Silver-B | Silver-C | Gold-B | Gold-C | Platinum-B | Platinum-C |
|----------------|--|---|---|---|--|--------|------------|------------|
| COOKING SYSTEM | Stainless steel burners | 2 | 3 | 3 | 3 | 3 | 3 | 3 |
| | BTU-per-hour input | 22,000 | 36,000 | 36,000 | 39,000 | 39,000 | 39,000 | 39,000 |
| | Crossover® ignition system | • | • | • | • | • | • | • |
| | Side burner BTU-per-hour input | | | 10,000 | | 10,000 | | 14,000 |
| | Porcelain-enameled cooking grates | • | • | • | • | • | | |
| | Stainless steel cooking grates | | | | | | • | • |
| | Porcelain-enameled Flavorizer® bars | • | • | • | • | • | | |
| | Stainless steel Flavorizer® bars | | | | | | • | • |
| | Dual-purpose thermometer | • | • | • | • | • | • | • |
| | Waterless smoker | | | | | | • | • |
| AREA | Primary cooking area (sq. in.) | 350 | 424 | 424 | 424 | 424 | 424 | 424 |
| | Warming rack area (sq. in.) | 108 | 112 | 112 | 112 | 112 | 112 | 112 |
| | Warm-up™ basket area (sq. in.) | | 75 | 75 | 75 | 75 | 75 | 75 |
| | Total cooking area (sq. in.) | 458 | 611 | 611 | 611 | 611 | 611 | 611 |
| FEATURES | Virtually factory-assembled | | | | • | • | • | • |
| | Thermoset swing-up work surface | | 1 | 1 | | | | |
| | Removable thermoset work surface | 1 | 1 | 1 | | | | |
| | Porcelain-enameled work surface(s) | | | | 2 | 1 | | |
| | Stainless steel work surface(s) | | | | | | 2 | 1 |
| | Wire bottom shelf | • | • | • | • | • | • | • |
| | Tool holders | 2 | 3 | 3 | 3 | 3 | 3 | 3 |
| | Front-mounted wire condiment basket | | | | • | • | | |
| | Locking casters | | • | • | • | • | • | • |
| | Crackproof all-weather wheels | • | • | • | • | • | • | • |
| | Weber® cookbook | • | • | • | • | • | • | • |
| | Lifetime limited warranty | • | • | • | • | • | • | • |
| | LP Gas Models with: | | | | | | | |
| | 20-lb. LP tank | • | • | • | • | • | • | • |
| | Precision fuel gauge | • | • | • | • | • | • | • |
| | Natural Gas Models with: | | | | | | | |
| | 12-foot quick-disconnect hose | • | • | • | • | • | • | • |
| | Dimensions | | | | | | | |
| | (Exterior Dimensions with lid open) | | | | | | | |
| | Height (inches) | 56 | 59½ | 59½ | 61½ | 61½ | 61½ | 61½ |
| | Width (inches) | 51¾ | 53½ | 64½ | 69½ | 69½ | 69½ | 69½ |
| | Depth (inches) | 24¾ | 26¾ | 26¾ | 33 | 33 | 34 | 34 |
| COLORS | | | | | | | | |
| | Porcelain-enameled lid colors available: |  |  |  |  | | | |
| | | Black | Blue | Burgundy | Green | | | |

At Weber,[®] **SERVICE**
isn't an afterthought. It's a priority.

Some might think that building the best grills is enough. But our commitment doesn't end there.

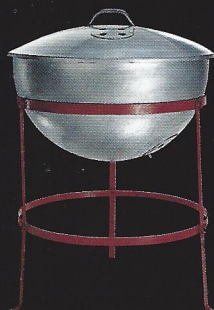
Weber offers an array of support information on new products and accessories services to help you experience grilling at its satisfying best. Or you can call on the expertise of our

If you have a question about usage, Weber dealers (a Customer Service maintenance or just about Specialist can put you in touch with one). anything else, you can call one These knowledgeable professionals, along of our Customer with their sales staff, are Service Specialists at committed to delivering 1-800-446-1071. the kind of service that They're available keeps customers 24 hours a day, satisfied. 7 days a week.

And, as a special service from April to Labor Day, you can call our 1-800-GRILL-OUT™

line, putting you in touch with our Certified Barbecue Experts. They'll happily answer questions on everything from how to prepare the perfect steak, to how to grill lobster for 20.

You can also reach us on the Internet at www.weber.com where you'll find interesting grilling tips and recipes, not to mention the latest



Last, but not least, all Genesis[®] gas grills are backed by a lifetime limited warranty.

Admittedly, we take this all a bit seriously. But grilling isn't a sideline business for us. It's our passion. Ever since George Stephen invented the original Weber kettle grill in 1951, we've had a reputation to protect. Our own. Which is why the Weber nameplate on your grill is a one-word contract that assures your complete satisfaction.

www.weber.com

Eat out every night.™



©2000 Weber-Stephen Products Co.
200 E. Daniels Road, Palatine, IL 60067-6266 U.S.A.
4005 11/00
www.weber.com