



*After testing our
\$3,000 gas grill, we detected
one major flaw.*

Presenting the Summit® Series.

Shop around for a new grill this year and you'll find one thing is certain. Stainless steel is in. In fact, it's so popular, other gas grill makers are hurriedly re-wrapping their grills in it.

At Weber,® we gave our engineers a more difficult challenge: Construct a series of gas grills that exceeds the performance of our legendary Genesis® Series Gas Grills. And add the unmatched durability of stainless steel.

The result? You're looking at one example of it. The Weber Summit™ 650. The most refined gas grill ever built.

How did we accomplish such a feat? We began by conferring with the people whose engineering and construction opinions matter the most. Yours.

Our engineers have a good eye.

And good ears.

Over the years, we have talked to hundreds of thousands of people on our grilling tips hotline (1-800-GRILLOUT®), usually giving grilling tips and advice. Perhaps even more remarkable, we spoke to tens of thousands of people who don't even own a Weber Grill.

And we listened. Some of their most common complaints? Gourmet steaks that were burnt to a crisp by uncontrollable flare-ups. Chicken breasts that were

cooked for the same amount of time with embarrassingly uneven results. Pricey grills that either corroded or broke down

after only one or two seasons of use.

Just like our top-rated Genesis Series Grills, the Summit Series puts the joy and excitement back into cooking out.

Flavor. Not flare-ups.

For starters, we have virtually eliminated flare-ups. (That's when fats collect, reach a flash point, ignite and ultimately burn out of control.) How? By discarding outdated lava rocks, flat metal plates and pumice stone. Our patented cooking system uses bars made of heavy-gauge stainless steel.

When juices and fats hit our angled Flavorizer® Bars, they don't pool. Instead, they sizzle, smoke and impart a delicious outdoor flavor to your meal.

Even heat. Every time.

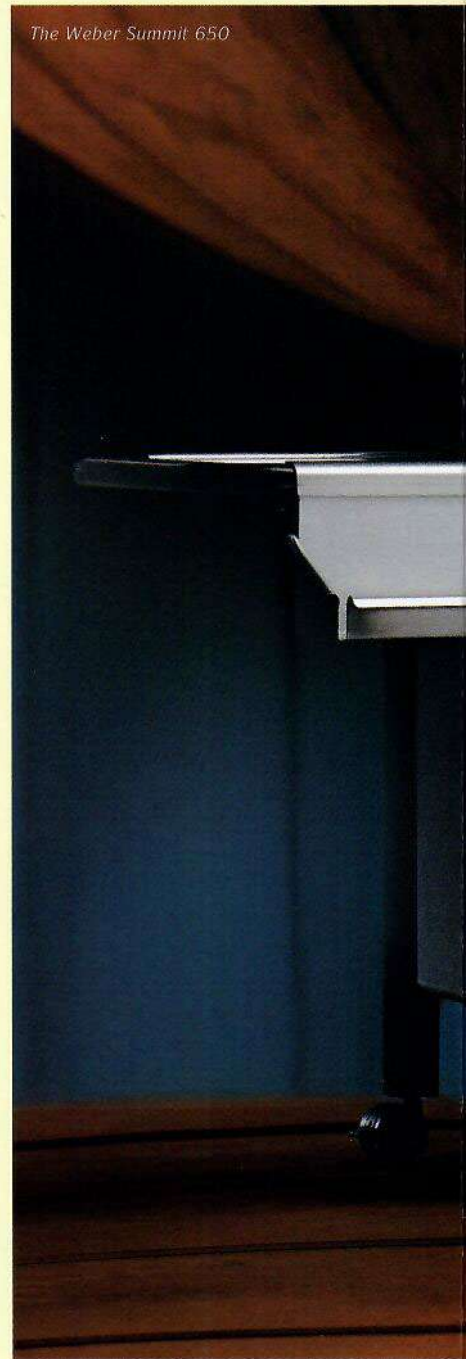
When we designed our top-of-the-line gas grills, a larger cooking surface was a necessity. But to equal the performance current Weber Grill owners rave about, we had to start with a clean sheet of paper and design a new burner system.

We moved the burner controls to the front of the grill, allowing us to add more burners, so every square inch of cooking space heats evenly. Which means our Summit Series doesn't just accommodate a multitude of guests, it also eliminates the uncertainty of when you should serve them.

Complementing Weber's patented cooking design and expanded cooking

capacity are special restaurant-grade enhancements. Like cooking grates made from large-diameter stainless steel rods,

The Weber Summit 650



robot-welded for extraordinary strength. What's more, the distinctive hood houses a thermometer, precisely calibrated for the Summit's expansive cooking surface. So that you will easily be able to cook an entire prime rib roast to medium rare and no more.

Better materials. A better grill.

Finally, we raised the notion of quality workmanship to a level that's delighted,





Suddenly the word grill seems inadequate.

and even surprised, current Weber Grill owners. Our heavy-duty carts have been redesigned for added strength. The stainless steel work surfaces will endure for years and never need refinishing. Two stainless steel condiment holders keep sauces and spices close at hand. And a rugged, yet elegant, brushed stainless steel hood handle stays cool to the touch. But perhaps even most impressive of all,

the Summit Series Grills are backed by our unprecedented 45-day money-back guarantee and a 25-year limited warranty.

No assembly required.

Our select retail partners, authorized to sell the Weber Summit Series, will most likely assemble your grill for you. Should you decide to assemble it yourself, rest assured you won't need an engineering degree or plumber's license. A total of

eight fasteners is all it takes.

We know it's difficult to fully appreciate the Summit Series Grill simply by reading about it. And a picture can be worth 1,000 words. That's why we've created a comprehensive video. To order your complimentary copy, call 1-888-33-SUMMIT (1-888-337-8664) in the U.S. or Canada. Or visit our World Wide Web site at www.weberbbq.com.



The Legend Lives On.™