

1999 CATALOG



WEBER IS THE SPIRIT OF GRILLING.

WE MAKE BACKYARD HEROES AND
BRING PEOPLE TOGETHER.

WE ARE PASSIONATE ABOUT CREATING
EXCEPTIONAL PRODUCTS AND
COMMITTED TO SUPPORTING THEM
WITH UNCOMMON SERVICES.





HERITAGE

When George Stephen, founder of Weber-Stephen Products Co., designed his first kettle-shaped barbecue grill in 1951, he sparked a backyard revolution. Tired of complaining about flat, open braziers that exposed his food to wind, ashes, and charring flare-ups, he decided to put a lid on it—literally. Then he built a round bowl for the charcoal and voilà, suddenly his steaks were sheltered, juicy, and the envy of his neighbors.

The popular kettle shape quickly became an American icon for food and fun. In 1985, Weber® began producing the highly rated Genesis® Gas Grill. Suddenly, consumers could enjoy the convenience of gas grilling without sacrificing quality or flavor. Admitted perfectionists, Weber designers continued to tinker, producing the ultimate grilling machine, the Summit® Series, in 1997.

Today, every Weber Grill comes equipped with that legacy of caring. From our factory to your backyard, your grill's journey is paved by people who want you to get maximum enjoyment from your purchase. That commitment is renewed every time you fire up the grill or fire off a question to us. It's a flame we intend to kindle for generations to come.



WHY WEBER®?

Are you ready for a grill that will last for years, delivering exceptional results every time you use it? Do you want a company that stands behind its product—and you—for the entire life of your grill? Then you're ready for Weber.

Whether you crave the distinctive taste of charcoal or long for the convenience of gas grilling, we've got you covered. From basic portables to built-in luxury cooking systems, Weber delivers ingenious design, quality construction, and practical convenience.

Every Weber Grill is designed for even cooking and outstanding control. From a thoughtfully engineered cooking grate to the mechanics of the flame, we've thought of everything—and improved on it.

Our grills are built from the highest-quality U.S. steel, robot-welded for maximum stability, and sealed with a durable coating of porcelain enamel. Before your Weber Grill can leave the factory, all its parts are scrutinized and tested to ensure it meets Weber's highest standards.

As a final touch, we add conveniences like tool hooks, stay-cool handles, lid holders, side tables, and more. Everything that makes grilling easier for you. And we stand behind every Weber Grill with an outstanding warranty. So whether you're whipping up a quick family steak dinner or entertaining guests with a lobster feast, you get delicious results that please everyone—especially you.



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GARLIC PRAWNS

Prep time: 10 minutes; 30 minutes to marinate

Grilling time: 6 to 8 minutes.

Difficulty level: Easy

Charcoal: Direct

Gas: Direct/Medium Heat

- | | |
|--|---|
| 1/3 cup olive oil | 1/2 teaspoon salt |
| 1/4 cup tomato sauce | 1/2 teaspoon cayenne pepper |
| 3 large cloves garlic, minced | 1 1/4 pounds prawns,
peeled and deveined |
| 2 tablespoons balsamic vinegar | 1 recipe paprika sauce for
fish and shellfish. |
| 2 tablespoons chopped fresh
or 1 1/2 teaspoons dried tarragon | |

In a small bowl combine olive oil, tomato sauce, garlic, vinegar, tarragon, salt and cayenne pepper. Place prawns in plastic bag in a shallow baking dish; pour marinade over prawns. Close bag securely and marinate in refrigerator for 30 minutes, turning occasionally. Remove prawns from marinade; discard marinade.

Place prawns on cooking grate. Grill 6 to 8 minutes or until prawns turn pink and are opaque in thickest part (cut to test), turning once halfway through grilling time. Prawns may also be threaded on skewers, if desired. Serve with paprika sauce for fish or shellfish. Makes 4 servings.

Paprika Sauce for Fish or Shellfish

Prep time: 5 minutes; 8 minutes to cook

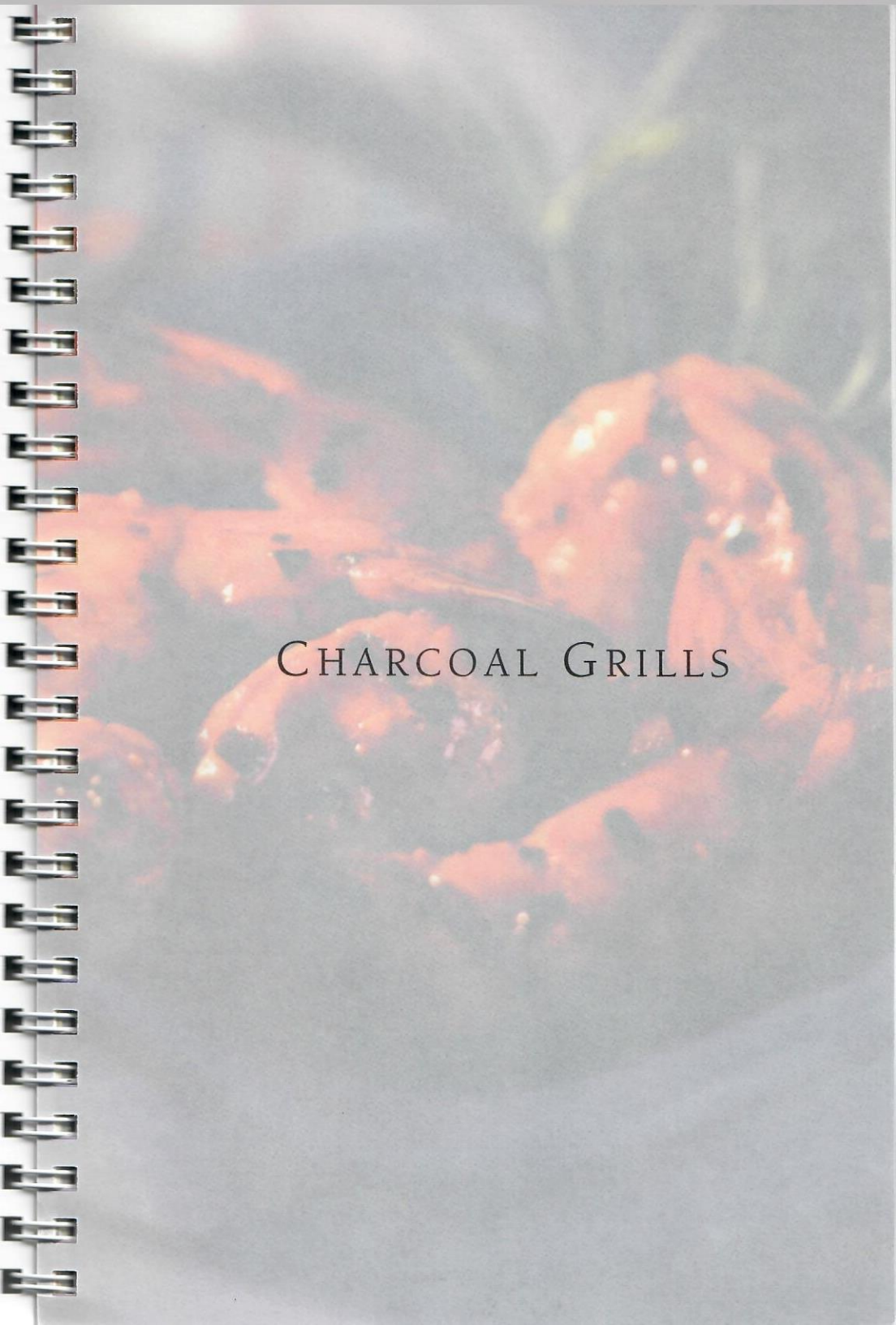
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| 1 cup butter | 1/2 cup heavy cream |
| 3 tablespoons dry white wine | 1/2 cup chopped tomato |
| 1 tablespoon finely chopped shallots | 1 teaspoon Hungarian paprika |

In saucepan melt 1 tablespoon butter. Add wine and shallots; cook rapidly over high heat until liquid has almost evaporated. Add cream, tomatoes, and paprika; cook over medium heat until mixture is reduced and slightly thickened. Add remaining butter; stir until melted. Remove from heat. Serve warm. Makes 3/4 cup sauce.

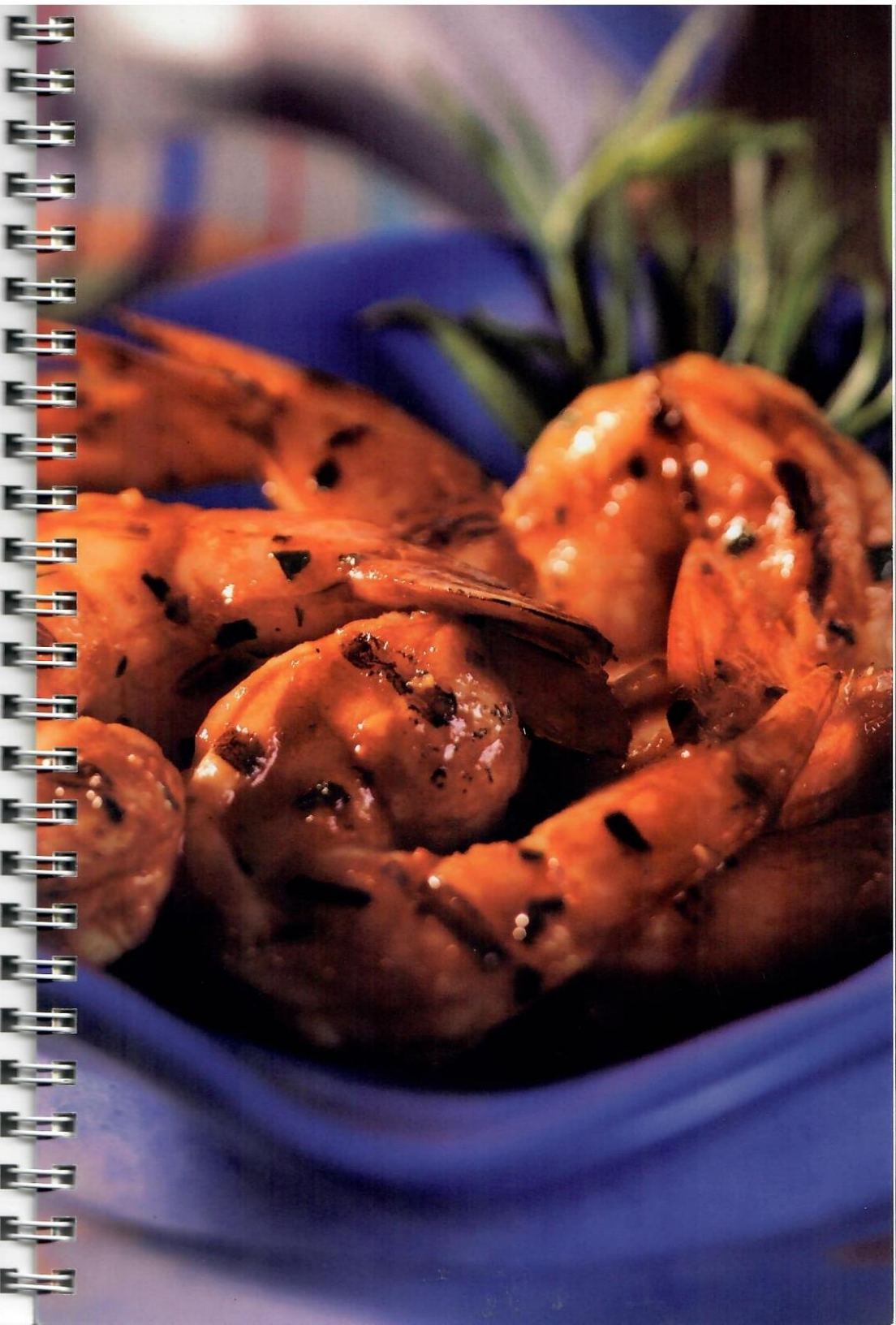
Per Serving: 175 calories, 0g protein, 0g carbohydrate, 19g fat,
55mg cholesterol, 161mg sodium.



More recipes are available on the World Wide Weber at www.weberbbq.com



CHARCOAL GRILLS



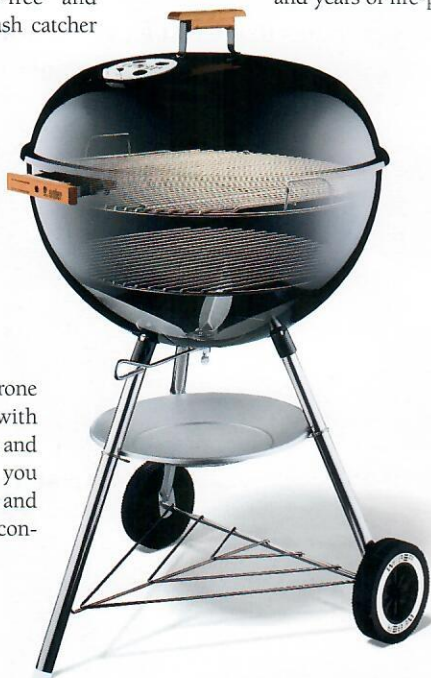
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No-Rust Aluminum Vents and Ash Catcher

Three vents on the bowl and one on the lid provide the proper air flow for perfect grilling. Aluminum construction keeps moving parts rust-free and mobile. Removable ash catcher allows easy disposal.

Porcelain-Enameled Steel

Every lid and bowl of a Weber Charcoal Grill is constructed of premium-grade U.S. steel coated with porcelain enamel inside and out. We fire on a gleaming porcelain coat at 1600°F for superior heat reflection, rust-protection, and years of fire-proof service.



Robot Welding

We replaced rust-prone nuts and bolts with robot-welded handles and grate supports—so you have less to assemble and much more sturdy construction to enjoy.

Heavy-Gauge Steel Charcoal and Cooking Grates

Our heavy-gauge steel charcoal and cooking grates are made to last through years of cookouts. Our cooking grates are triple nickel-plated, making them rust-resistant and easy to maintain.

A GRILLER'S DEFINITION OF "QUALITY"

At Weber® we believe that grilling should be as fun as it is flavorful. Call us perfectionists, but we've dedicated ourselves to that standard since 1952 when we made our first charcoal kettle. That's because we know that when you've got friends and family hovering around the grill, hungry for that unmistakable charcoal flavor, the last thing you want to contend with is shoddy construction or burnt food. So we do our homework, designing products that won't let you down and investing in state-of-the-art, environmentally sound manufacturing processes. The result? A line of grills that don't require an engineering degree to assemble, last for many long years of dependable service and—most importantly—deliver exceptional grilled results every time.

So what's for dinner?

Other Great Features

Exclusive One-Touch™ Cleaning System

Weber's patented solution to ash removal hassles. Simply move one lever to open and close all three bottom vents and sweep out ashes.

Charcoal Fuel Holders

Durable coated steel fuel holders make Indirect Cooking with charcoal or wood a breeze.

High-Capacity Ash Catcher

Empty the ash catcher less often with the high-capacity, no-rust ash catcher.

Tuck-Away™ Lid Holder

Slides your grill lid conveniently out of the way to free your hands for serious grilling. Also turns your lid into a windshield for easy grill lighting.

Dual-Purpose Thermometer

Monitor the cooking temperature inside the grill or use this patented thermometer as a probe to accurately check food doneness.

Hinged Cooking Grate

Add charcoal briquets quickly and safely with flip-up sides on your cooking grate.





Jumbo Joe Grill



Smokey Joe
Tuck-N-Carry Grill



Smokey Joe Grill

GO-ANYWHERE® GRILLS

Offering great Weber® quality in a portable package, our Go-Anywhere Grills are perfect companions for camping, boating, picnicking, or other adventures.

Smokey Joe® Grill: Pack this bestseller into your car, truck, or camper, and you have your own road-side diner! Compact 14½" cooking grate serves up meals for a small family.

Smokey Joe Tuck-N-Carry® Grill: An upgraded version of the classic Smokey Joe, the Tuck-N-Carry features a lid lock that secures the top in place for easy carrying. The lock also serves as a lid holder to create a windshield.

Jumbo Joe® Grill: A larger version of the Tuck-N-Carry, the Jumbo Joe features an 18½" cooking grate for serving crowds. Perfect for tail-gate parties or a stream-side fish fry.

Charcoal Go-Anywhere Grill: The Go-Anywhere's space-saving design is solidly engineered, with no nuts or bolts to rust or wear out. Nickel-plated legs pivot to lock the lid in place for easy portability. Take it anywhere!

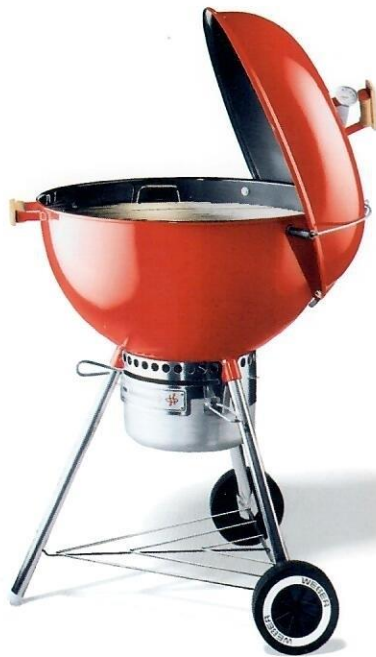
Gas Go-Anywhere Grill: Enjoy convenient gas grilling in the setting of your choice! Fold the legs up to lock the lid in place and you're on your way. A 1 lb. Liquid Propane cylinder (not included) and a push-button igniter power this little wonder with the patented Weber Flavorizer® Cooking System.



Charcoal
Go-Anywhere Grill



Gas
Go-Anywhere Grill



Master-Touch Kettle



One-Touch Kettle



Bar-B-Kettle

KETTLE GRILLS

The charcoal grill that grew up in America's backyard makes the perfect addition to your family. From the classic Bar-B-Kettle® to the convenient One-Touch® to the feature-loaded Master-Touch®, we make it easy to enjoy great charcoal flavor year-round.

	Master-Touch Kettle	One-Touch Kettle	Bar-B-Kettle
Cooking Area	22½"	18½–22½"	18½–22½"
Dual-Purpose thermometer	•		
Tuck-Away™ lid holder	•		
Hinged cooking grate	•	•	
One-Touch™ cleaning system	•	•	
Removable, high-capacity ash catcher	•		
Charcoal Fuel Holders	2		
Crack-proof all-weather wheels	•	•	•
Weber® cookbook	•	•	•
5-Year limited warranty	•	•	
1-Year limited warranty			•

Master-Touch Kettle available colors: black, red, blue

One-Touch Kettle available colors: black, red, blue

Bar-B-Kettle available colors: black



Performer with
Touch-N-Go Gas Ignition



Performer



PERFORMER® SERIES GRILL

We took all the conveniences of our Master-Touch® Series and set them in a handsome, durable cart with a stainless steel work area and a charcoal storage bin. The Performer® Grill with Touch-N-Go™ Gas Ignition System adds the ease of one-button gas ignition to the great charcoal flavor you love.

	Performer with Touch-N-Go Gas Ignition	Performer
Cooking area	22½"	22½"
Stay-cool thermoplastic handles	•	•
Dual-Purpose thermometer	•	•
Tuck-Away™ Lid Holder	•	•
Hinged cooking grate	•	•
One-Touch™ Cleaning System	•	•
Removable, high-capacity ash catcher	•	•
Charcoal Fuel Holders	2	2
Stainless steel tool holders	3	3
Stainless steel work surface	•	•
Weather-protected CharBin™ Storage Container	•	•
Touch-N-Go Gas Ignition System	•	
Welded-steel cart frame	•	•
Crack-proof all-weather wheels	•	•
Large, locking casters	•	
Weather-protected storage tray		•
Bottom storage rack	•	•
Weber® cookbook	•	•
5 lb. LP tank with quick-disconnect	•	
5-Year limited warranty	•	•
Exterior dimensions	40"H x 50¼"W x 28½"D	

Performer Grill with Touch-N-Go Gas Ignition

available colors: black, red, blue

Performer Grill available colors: black, red, blue



The Ranch Kettle



26³/₄" One-Touch
Kettle



Smokey Mountain
Cooker Smoker

SPECIALTY GRILLS

When the ordinary just won't cut it, we have the perfect solution to feed your hungry crowd.

26³/₄" One-Touch® Kettle: With a cooking area big enough to hold multiple slabs of ribs or the largest turkeys and rib roasts, this kettle is great for large families. The One-Touch™ Cleaning System makes it an easy addition to the clan.

The Ranch™ Kettle: Perfect for catering jobs, country clubs, company picnics, church gatherings, and family reunions, this 37¹/₂" diameter kettle lets you grill multiple turkeys, roasts, or chickens. Two stay-cool lid handles, a Tuck-Away™ Lid Holder, and hinged cooking grates make you master of the grill. Locking casters and rugged wheels allow for movable feasts.

Smokey Mountain Cooker™ Smoker: When you crave great smoky flavor, we know how to light your fire. Complete with a porcelain-enameled water pan, rust-resistant fuel door, and premium vinyl cover, the Smokey Mountain Cooker adds savory flavor and aroma to everything you cook on it. With two 18¹/₂" cooking grates, you can smoke a turkey and a ham at the same time, so you can serve up two smoked classics at your next cookout.

GRILLED HERB-LIME CORNISH GAME HENS

Prep time: 30 minutes

Grilling time: 45 to 60 minutes.

Difficulty level: Easy

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 4 1 to 1½ pound Cornish game hens
- 8 large garlic cloves, minced
- 2 tablespoons lime zest
- 1 tablespoon dried rosemary leaves, crushed
- 2 tablespoons dried basil leaves, crushed
- 1 teaspoon salt
- 1 teaspoon dried thyme leaves, crushed
- 1 teaspoon coarsely ground black pepper

Thaw cornish game hens, if frozen. Rinse hens and pat dry. In a small bowl combine garlic, lime peel, rosemary, basil, salt, thyme, and pepper. Loosen the skin along each hen breast half, making small pockets; stuff pockets with half of the herb-lime mixture. Rub remaining mixture on outside of hens, pressing into surface.

Place hens, breast side up, in center of cooking grate. Grill 45 to 60 minutes or until tender and no longer pink. Makes 4 servings.

Per Serving: 644 calories, 64g protein, 6g carbohydrate, 44g fat,
312mg cholesterol, 706mg sodium.





GAS GRILLS



Weber's® Patented Cooking System

Flavorizer® Bars

Say good-bye to meat-charring flare-ups and the lava rocks and ceramic briquets that collect the grease that causes them. When cooking juices hit our unique, angled Flavorizer Bars, they simply smoke and sizzle, adding flavor to your meal.

Porcelain-Enamelled Cooking Grates

Durable U.S. steel is coated with porcelain enamel for years of exceptional grilling performance and easy maintenance.



Burner System

Stainless steel burners run the full length of the cookbox for even, energy-efficient heating. Weber's burner system offers maximum control for Direct and Indirect Cooking.



BUILDING ON A LEGEND

We admit that when we set out to design an exceptional gas grill in 1983, we had our work cut out for us. After all, being the top charcoal grill maker in the U.S., our standards were already set pretty high. But we honestly felt that gas grill owners deserved the same great grilling experience that Weber® Charcoal Grill owners had always enjoyed. So we talked to gas grill enthusiasts and asked them what they wanted. They mostly told us what they didn't want: uncontrollable flare-ups, grills that fell apart after a couple of seasons, and—most annoying—burnt food.

Then we got to work. We started by inventing a completely new cooking system that virtually eliminates flare-ups and offers ultimate control of cooking temperatures. We developed strict quality control standards so that every element of that cooking system—every regulator, manifold/gas valve assembly is individually tested. After assembly each igniter, manifold/gas valve assembly and burner is fire tested. But we didn't stop there. We continued our work by designing robot-welded cart frames for incredible strength with a minimum of assembly for the new grill owner. We used porcelain-enameled, premium-grade U.S. steel to ensure years of rust-free, dependable performance. Then we added all the little conveniences a grill owner could ever want and numerous safety features to make gas grilling safe and easy.

Since then, hundreds of thousands of Weber Gas Grill owners have met the grill of their dreams. Which one is yours?

Other Great Features

Easy-to-Read Fuel Scale

With our convenient fuel gauge, you're less likely to run out of gas in the middle of cooking a meal.

Dual-Purpose Thermometer

Monitor the cooking temperature inside the grill or use this patented thermometer as a probe to accurately check food doneness.

Spider Stopper™ Guards

Entomologists from a major university helped us design guards which help keep burners free from debris and insects.

Swing-Up Work Tables

Add convenient working space when you need it for platters, utensils, and sauces.

Funneled Bottom Tray

Bottom tray funnels grease and cooking juices into a tidy Catch Pan for easy clean-up.

Quick-Disconnect

Both Liquid Propane and Natural Gas models are available with a quick-disconnect feature for easy refills or mobility.



Spirit 700



Spirit 500

SPIRIT® SERIES GRILLS

The Spirit Series packs all the basics of great gas grilling into a compact design that's perfect for an apartment or condominium. With a choice of two or three-burner models, the Spirit Series offers generous cooking capacity in a small footprint.

Spirit	700	500
Stainless steel burners	3	2
BTU per hour input	33,000	22,000
Crossover® Ignition System	•	•
Dual-purpose thermometer	•	•
Porcelain-enameled cooking grates	•	•
Porcelain-enameled Flavorizer® Bars	•	•
Slide-out bottom tray	•	•
Removable catch pan	•	•
Primary cooking area (sq. in.)	424	350
Warming rack area (sq. in.)	112	108
Total cooking area (sq. in.)	536	458
Swing-up work surface	1	
Removable work surface	1	1
Porcelain-on-steel control panel	•	•
Wire bottom shelf	•	•
Stainless steel tool holders	2	2
Welded steel cart frame	•	•
Crack-proof all-weather wheels	•	•
Weber® cookbook	•	•
LP GAS MODELS WITH:		
20 lb. LP tank with quick-disconnect	•	•
Precision fuel scale	•	•
NATURAL GAS MODELS WITH:		
12-foot quick-disconnect hose	•	•
10-Year limited warranty		
	•	•
Exterior dimensions (with lid open)	60"H x 49"W x 28"D	55½"H x 46"W x 26"D

Spirit Series Grills available shroud colors: black and red



Genesis 3000



Genesis 2000



Genesis 1000

GENESIS® SERIES GRILLS

The gas grill line that set the industry standard, our Genesis Series offers all the benefits of Weber's® unique cooking system, plus several indulgent conveniences. Available in permanent mounts, too.

	Genesis	3000	2000	1000
Stainless steel burners		3	3	3
BTU per hour input		36,000	36,000	36,000
Crossover® Ignition System		•	•	•
Range-style side burner with igniter		•		
Side burner BTU per hour input		10,000		
Porcelain-enameled cooking grates		•	•	•
Porcelain-enameled Flavorizer® Bars		•	•	•
Standard dual-purpose thermometer		•	•	•
Slide-out bottom tray		•	•	•
Removable catch pan		•	•	•
Primary cooking area (sq. in.)		424	424	424
Warming rack area (sq. in.)		112	112	112
Warm-Up™ Basket area (sq. in.)		75	75	75
Total cooking area (sq. in.)		611	611	611
Wood swing-up work surface		1	1	1
Removable work surface(s)		1	2	1
Porcelain-on-steel control panel		•	•	•
Welded steel cart frame		•	•	•
Wood bottom shelf		•	•	
Wire bottom shelf				•
Stainless steel tool holders		3	3	3
Standard locking casters		•	•	•
Weber® cookbook		•	•	•
LP GAS MODELS WITH:				
20 lb. LP tank with quick-disconnect		•	•	•
Precision fuel scale		•	•	•
NATURAL GAS MODELS WITH:				
12-foot quick-disconnect hose		•	•	•
10-Year limited warranty				
		61"H x	61"H x	61"H x
Exterior dimensions (with lid open)		60"W x	60"W x	49½"W x
		29"D	29"D	29"D

Genesis Series Grills available shroud colors: black and red



Permanent Mount 3500



Permanent Mount 1500



In-Ground Installation Kit

GENESIS® SERIES PERMANENT MOUNT

Designed for permanent installation, these models feature the superior cooking performance of the Genesis 3000 and 1000 Series. Heavy-gauge steel base may be bolted to a deck, patio or installed in the ground using the model 63557 in-ground installation kit (not included).

Genesis Permanent Mount	3500	1500
Stainless steel burners	3	3
BTU per hour input	36,000	36,000
Crossover® Ignition System	•	•
Range-style side burner with igniter	•	•
Side burner BTU per hour input	10,000	
Porcelain-enameled cooking grates	•	•
Porcelain-enameled Flavorizer® Bars	•	•
Standard dual-purpose thermometer	•	•
Slide-out bottom tray	•	•
Removable catch pan	•	•
Primary cooking area (sq. in.)	424	424
Warming rack area (sq. in.)	112	112
Warm-Up™ Basket area (sq. in.)	75	75
Total cooking area (sq. in.)	611	611
Removable work surface	1	1
Welded steel cart frame	•	•
Porcelain-on-steel control panel	•	•
Wire bottom shelf	•	•
Wire condiment basket	•	•
Stainless steel tool holders	3	3
Weber® cookbook	•	•
For use with In-Ground Installation Kit	•	•
NATURAL GAS (only) WITH:		
Stainless steel natural gas supply line	•	•
10-Year limited warranty		
Exterior dimensions (with lid open)	61"H x 60"W x 30"D	61"H x 49½"W x 30"D

Genesis 3500 & 1500 available shroud colors: black and red

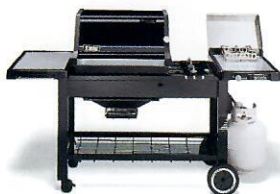
Genesis 3500 & 1500 In-Ground Installation Kit

Kit includes two heavy-gauge steel pipes with welded adapter plates. 20-inch long, rust-resistant, pipes are designed to be set in concrete. For a solid, durable, in-ground installation, simply mount the lower grill frame to the adapter plates with the nuts and washers that are provided.

In-Ground Installation Kit: 63557



Platinum Series II 3400



Platinum Series II 3200



Platinum Series II 2200

PLATINUM® SERIES II GRILLS

The Platinum Series II Grills add panache and ease to your grilling style. Porcelain-enameled work tables, stainless steel Flavorizer® Bars, a Steam-N-Chips™ Smoker, a restaurant-grade side burner, and heaps of other luxuries raise backyard entertaining to an art form.

	Platinum II 3400	3200	2200
Stainless steel burners	3	3	3
BTU per hour input	36,000	36,000	36,000
Crossover® Ignition System	•	•	•
Range-style side burner with igniter	•	•	•
Side burner BTU per hour input	14,000	14,000	
Porcelain-enameled cooking grates	•	•	•
Stainless steel Flavorizer® Bars	•	•	•
Standard thermometer	•	•	•
Steam-N-Chips™ Smoker	•	•	•
Slide-out bottom tray	•	•	•
Removable catch pan	•	•	•
Primary cooking area (sq. in.)	424	424	424
Warming rack area (sq. in.)	112	112	112
Warm-Up™ Basket area (sq. in.)	75	75	75
Total cooking area (sq. in.)	611	611	611
Factory-assembled cooking module & lid	•	•	•
Porcelain-enameled work surfaces(s)	1	1	2
Porcelain-on-steel control panel	•	•	•
Factory-assembled cart frame	•	•	•
Welded steel cart frame	•	•	•
Wire bottom shelf	•	•	•
Stainless steel tool holders	3	3	3
Stainless steel enclosed storage area	•	•	•
Large locking casters	•	•	•
Weber® cookbook	•	•	•
Minimal assembly required	•	•	•
LP GAS MODELS WITH:			
20 lb. LP tank with quick-disconnect	•	•	•
Precision fuel scale	•	•	•
NATURAL GAS MODELS WITH:			
12-foot quick-disconnect hose	•	•	•
10-Year limited warranty			
Exterior dimensions (with lid open)	63"H x 68½"W x 32"D		

Platinum Series II Grills available shroud colors: black, maroon, blue, green



Summit 450



Summit 425

SUMMIT® SERIES GRILLS

Welcome to the luxury class of grilling. The Summit Series starts with our stunning four-burner models. Restaurant-grade stainless steel rod cooking grates, stainless steel Flavorizer® Bars, and a fourth stainless steel burner satisfy even the most demanding outdoor chef. We even moved the control knobs to the front to give you more work space on either side of the cooking area. Grill numerous choice steaks to perfection or roast large turkeys, whole salmon, and much more. Gleaming stainless steel work tables and condiment holders make a professional impression. An optional restaurant-grade side burner with a stainless steel cover is also available.

Summit	450	425
Heavy-duty stainless steel burners	4	4
BTU per hour input	50,000	50,000
Stainless steel welded-rod cooking grates	2	2
Crossover® Ignition System	•	•
Heavy-duty stainless steel Flavorizer Bars	•	•
Large thermometer	•	•
Stainless Steel Steam-N-Chips™ Smoker	•	•
Slide-out bottom tray	•	•
Removable catch pan	•	•
Primary cooking area (sq. in.)	424	424
Warming rack area (sq. in.)	69	69
Total cooking area (sq. in.)	493	493
Factory-assembled cooking module & lid	•	•
Stainless steel work surfaces	2	2
Porcelain-on-steel control panel	•	•
Factory-assembled cart frame	•	•
Welded-steel cart frame	•	•
Wire bottom shelf	•	
Stainless steel bottom shelf		•
Stainless steel tool holders	4	4
Stainless steel condiment baskets	2	2
Stainless steel enclosed storage area	•	
Large, locking casters	•	•
Minimal assembly required	•	•
LP GAS MODELS WITH:		
20 lb. LP tank with quick-disconnect	•	•
Precision fuel scale	•	•
NATURAL GAS MODELS WITH:		
12-foot, quick-disconnect hose	•	•
25-Year limited warranty		
Exterior dimensions (with lid open)		60"H x 67"W x 31"D

Summit Series available shroud colors: black, maroon, blue, green



Summit 650



Summit 625

SUMMIT® SERIES GRILLS

Step up to a Summit Series six-burner model and feel the power of 75,000 BTUs pulsating under that gleaming lid. Since bigger is better, we expanded the cooking surface so you can grill salmon steaks for twenty close friends or a pair of whole prime rib roasts for a special feast. An optional restaurant-grade side burner with a stainless steel cover is the pièce de résistance.

	Summit	650	625
Heavy-duty stainless steel burners		6	6
BTU per hour input		75,000	75,000
Stainless steel welded-rod cooking grates		3	3
Crossover® Ignition System		•	•
Heavy-duty stainless steel Flavorizer® Bars		•	•
Large thermometer		•	•
Stainless steel Steam-N-Chips™ Smoker		•	•
Slide-out bottom tray		•	•
Removable catch pan		•	•
Primary cooking area (sq. in.)		636	636
Warming rack area (sq. in.)		106	106
Total cooking area (sq. in.)		742	742
Factory-assembled cooking module & lid		•	•
Stainless steel work surfaces		2	2
Porcelain-on-steel control panel		•	•
Factory-assembled cart frame		•	•
Welded-steel cart frame		•	•
Wire bottom shelf		•	•
Stainless steel bottom shelf			•
Stainless steel tool holders		4	4
Stainless steel condiment baskets		2	2
Stainless steel enclosed storage area		•	•
Large, locking casters		•	•
Weber's Art of the Grill cookbook		•	•
Minimal assembly required		•	•
NATURAL GAS (only) WITH:			
12-foot, quick-disconnect hose		•	•
25-Year limited warranty		•	•
Exterior dimensions (with lid open)		60"H x 79"W x 31"D	

Summit Series available shroud colors: black, maroon, blue, green



Summit 675



Summit 475

SUMMIT® SERIES BUILT-IN MODELS

If you've built your dream home, complete your backyard landscape plan with the ultimate outdoor grilling station. Our Summit Series built-in models add the final touch of luxury with commercial-grade materials that will stand the test of time. What could be better? An optional restaurant-grade side burner with a stainless steel cover.

Order cooking module and insulated sleeve separately. Cooking module shown in insulated sleeve. Stainless steel sleeve includes a heavy-duty vinyl cover.

Summit	675	475
Heavy-duty stainless steel burners	6	4
BTU per hour input	75,000	50,000
Stainless steel welded-rod cooking grates	3	2
Crossover® Ignition System	•	•
Heavy-duty stainless steel Flavorizer® Bars	•	•
Large thermometer	•	•
Stainless steel Steam-N-Chips™ Smoker	•	•
Slide-out bottom tray	•	•
Removable catch pan	•	•
Primary cooking area (sq. in.)	636	424
Warming rack area (sq. in.)	106	69
Total cooking area (sq. in.)	742	493
Factory-assembled cooking module & lid	•	•
Porcelain-on-steel control panel	•	•
Stainless steel front panel	•	•
Stainless steel tool holders	4	4
Weber's Art of the Grill cookbook	•	•
NATURAL GAS (only) WITH:		
Corrugated stainless steel natural gas supply line	•	•
25-Year limited warranty	•	•
	21¼"H x	21¼"H x
Exterior dimensions of sleeve	43½"W x	31½"W x
	24½"D	24½"D
	47"H x	47"H x
Total Exterior dimensions (with lid open)	43½"W x	31½"W x
	32½"D	32½"D

Summit Series available shroud colors: black, maroon, blue, green

Insulated sleeve with stainless steel trim: Summit 675-9500

Insulated sleeve with stainless steel trim: Summit 475-9400

SUMMER VEGETABLE SKEWERS

Prep time: 15 minutes

Grilling time: 10 to 12 minutes

Charcoal: Indirect

Gas: Indirect/Medium Heat

- 2 tablespoons white wine vinegar
- 1 clove garlic minced
- 2 teaspoons chopped fresh rosemary *or* ½ teaspoon dried rosemary
- ½ teaspoon salt
- ¼ teaspoon pepper
- 8 large mushrooms, stems removed
- 1 red bell pepper, seeded and cut into 1-inch pieces
- ½ pound sunburst *or* small pattypan squash

In a large bowl combine vinegar, garlic, rosemary, salt, and pepper. Add mushrooms, pepper pieces, and pattypan squash; toss to coat. Marinate at room temperature 30 minutes, tossing occasionally to distribute marinade.

Drain vegetables, reserving marinade. On four 12-inch skewers, alternately thread mushroom, pepper, and squash, leaving space between pieces.

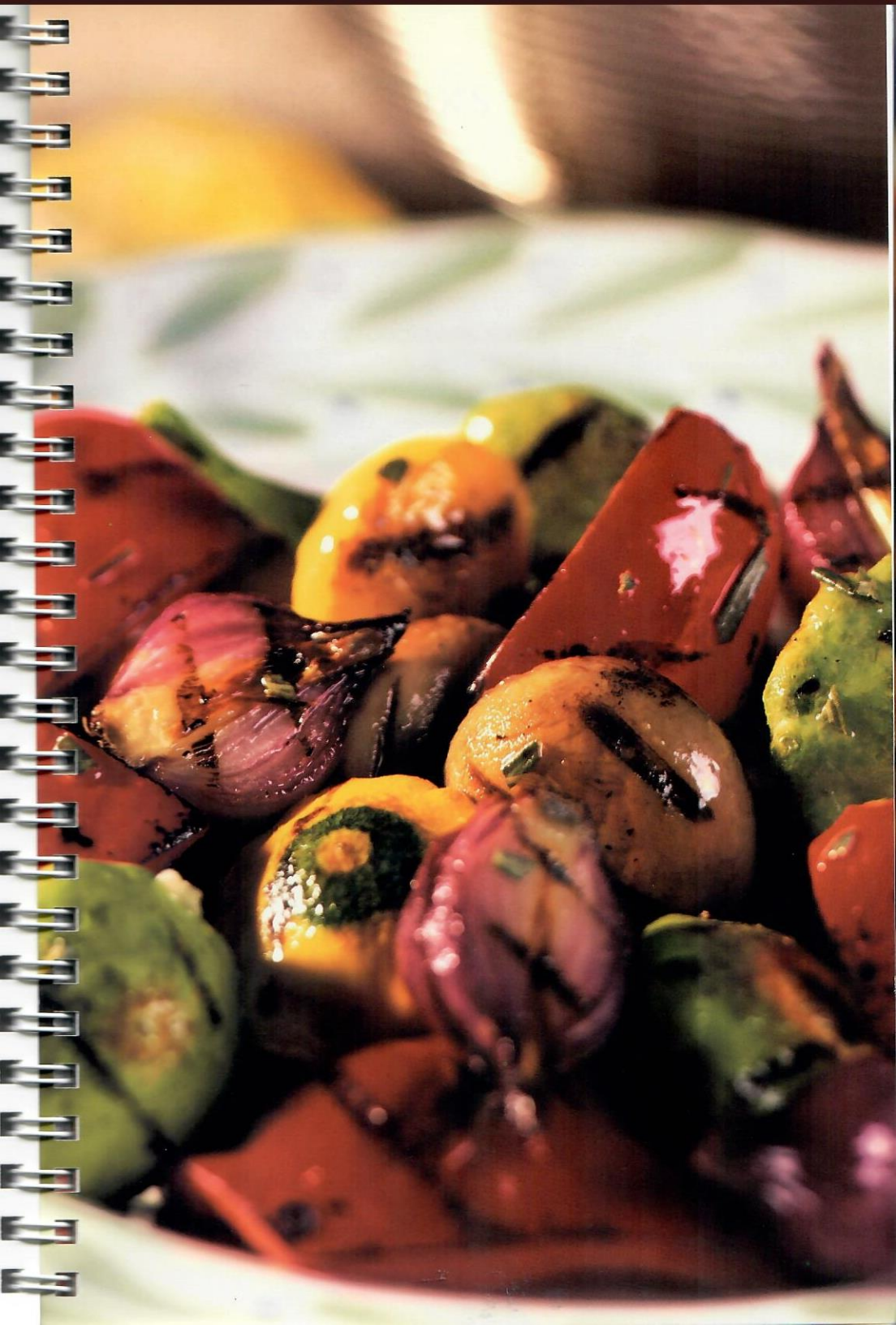
Place skewers on cooking grate. Grill 10 to 12 minutes or until vegetables are tender, turning once halfway through grilling time and brushing occasionally with reserved marinade. If using wooden skewers, soak in water thirty minutes before using so ends won't burn during grilling time. Makes 4 servings.

Per serving: 36 calories, 2g protein, 7g carbohydrate, 0g fat, 0mg cholesterol, 296mg sodium.



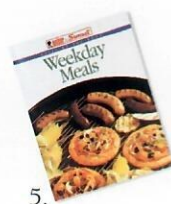
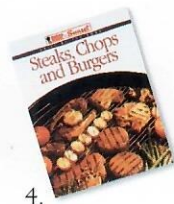
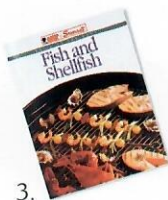
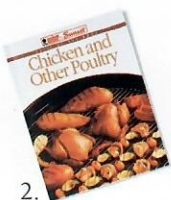


COOKING GEAR





COOKBOOKS



COOKBOOKS & VIDEOS

Weber's® dedication goes beyond making great grills to creating great grilling experiences. Our cookbooks and videos provide delicious, easy-to-follow recipes and grilling secrets from America's top chefs. Our World Wide Weber web site at www.weberbbq.com offers recipes, tips, party ideas and service advice 24 hours a day!

GRILL BY THE BOOK™ COOKBOOK SERIES

This popular collection from Weber and Sunset Books features full-color photos, nutritional information and preparation and grilling tips, charts and guides. 64 pages each.

Set of all four Cookbooks 328

- 2 Chicken and Other Poultry 302
- 3 Fish and Shellfish 303
- 4 Steaks, Chops and Burgers 304
- 5 Weekday Meals 305

GREAT CHEFS® GRILL OUT® VIDEO SERIES

Gourmet chefs from America's top cities for dining share their favorite recipes and top techniques for grilling. VHS format, 58-88 minutes each.

- 6 Chicago 50787
- 7 Boston 50775
- 8 New Orleans 50297
- 9 Seattle 50357

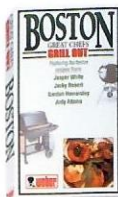


Get hot grilling recipes, tips, and party ideas at www.weberbbq.com.

VIDEOS



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GRILL COVERS

Protect your Weber® Grill with a sturdy, weather-resistant vinyl cover.

Premium Gas Barbecue Covers: Full-length, heavy-duty vinyl protects your grill from the elements.

- 1 Summit® 425 & 450 **9952**
- 1 Summit 625 & 650 **9953**
- 2 Summit 475 **9955**
- 2 Summit 675 **9956**
- 3 Platinum® Series II 2200, 3200 and 3400 **9954**
- 4 Genesis® 2000-5500 **9840**
- 5 Genesis 1000 & Spirit 700 **9853**
- 5 Genesis 1 **9835**
- 5 Spirit® 500 **9851**

Standard Gas Barbecue Covers: Heavy-duty vinyl keeps out dirt and weather.

- 6 Genesis 2000-5500 **9830**
- 7 Genesis 1000 & Spirit 700 **9852**
- 7 Genesis 1 **9825**
- 7 Genesis Jr. **9240**
- 7 Spirit 500 **9850**

Premium Charcoal Grill and Smoker Covers: Full-length, heavy-duty vinyl protects your grill from the elements.

- 8 Performer® Grill Series (fits both models) **8701**
- 9 Smokey Mountain Cooker™ Smoker **7201**
- 10 22½" kettles **7701**
- 10 18½" kettles **7301**

Standard Charcoal Kettle Covers: Full-length vinyl protects your grill.

- 11 22½" kettles **4701**
- 11 18½" kettles **4301**





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ALL PURPOSE ACCESSORIES

- 1 **Weber® Barbecue Apron:** Dress to grill with a sturdy, 100% cotton twill apron; Weber logo on pocket. Black only; one size fits all. **124**
- 2 **Weber Barbecue Mitt:** Protect your forearm with a fire-retardant, 17" cotton mitt. **126**
- 3 **12" Grill Brush and Scraper:** Easily clean cooking grates with no-rust brass bristles and a notched scraper set into a hardwood handle. **1644**
- 3 **18" Grill Brush and Scraper** **1646**
- 4 **Traditional Tool Set:** State your personal style with a stainless steel set of tongs, fork and turner. With handsome hardwood handles and steel hangers. **18500**
- 5 **Contemporary Tool Set:** Black anodized aluminum with hooked handles. **16195**
- 6 **Large Drip Pans:** Facilitate Indirect Cooking or make side dishes, desserts, and more in these disposable aluminum pans. Ten pans per pack. **3301**
- 7 **Small Drip Pan:** foil liners for grease catch pan on Spirit®, Genesis®, Platinum®, and Summit® Series (8½" x 6", 10 per pack) **3300**
- 8 **Meat Thermometer:** Grill to perfection with an instant-read design that accurately registers internal food temperatures. **585**





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ALL PURPOSE ACCESSORIES

FireSpice® Cooking Woods: Add Hickory or Mesquite smoke flavor to your meals. Use chunks for longer cooking times or as a fuel source; use chips for shorter cooking times.

Chunks

- 1 Hickory Chunks, 5 lb. bag (360 cu. in.) **17056**
- 1 Mesquite Chunks, 5 lb. bag (360 cu. in.) **17106**
- 1 Hickory Chunks, 10 lb. bag (720 cu. in.) **170511**
- 1 Mesquite Chunks, 10 lb. bag (720 cu. in.) **171011**

Chips

- 2 Hickory Chips, 1½ lb. bag (105 cu. in.) **17051**
- 2 Mesquite Chips, 1½ lb. bag (105 cu. in.) **17101**
- 2 Hickory Chips, 3 lb. bag (210 cu. in.) **17053**
- 2 Mesquite Chips, 3 lb. bag (210 cu. in.) **17103**
- 3 **Double Prong Skewer Set:** Keep delicate meats and vegetables secure and easy to turn. Dishwasher-safe, nickel-plated set of eight. Use on 18½" diameter and larger kettles and all Weber® Gas Barbecues. **9015**
- 4 **Kabob Set:** Make kabob cooking a breeze with six stainless steel skewers and a nickel-plated rack. Use on 18½" diameter and larger kettles and all Weber Gas Barbecues. **2501**
- 5 **Roast Holder:** Easily carry roasts to and from the grill with this nickel-plated holder. Use on 18½" diameter and larger kettles and all Weber Gas Barbecues. **9501**
- 6 **Rib Rack:** Maximize grill space by standing up slabs of ribs and chicken quarters. Dishwasher safe, nickel-plated steel. Use on 18½" diameter and larger kettles and all Weber Gas Barbecues. **3601**
- 7 **Vegetable Holders:** Maximize grill space and speed up cooking times for corn or potatoes. Four nickel-plated holders per set. **3802**



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GOURMET PESTO PIZZA

Prep time: 20 minutes

Grilling time: 15 to 20 minutes

Difficulty: Easy

Charcoal: Direct

Gas: Indirect Medium Heat

- 6 ounce fresh pesto sauce
- 1 plain focaccia bread *or* prebaked pizza crust, 10 to 12 inches round
- 1 can (7 or 8 ounces) water-packed artichoke hearts, drained and quartered
- 1 can (3 to 4 ounces) small smoked oysters, drained *or* 6 crimini mushrooms, quartered (4 ounces)
- 2 cups grated mozzarella cheese
- 2 tablespoons pine nuts

Spread fresh pesto evenly on focaccia bread or pizza crust. Arrange artichokes, oysters or crimini mushrooms, and anchovies evenly over pesto. Sprinkle mozzarella over entire pizza.

Place pizza directly on center of cooking grate. Grill 15 to 20 minutes or until cheese is melted. Sprinkle pine nuts over pizza during last 5 minutes of cooking.

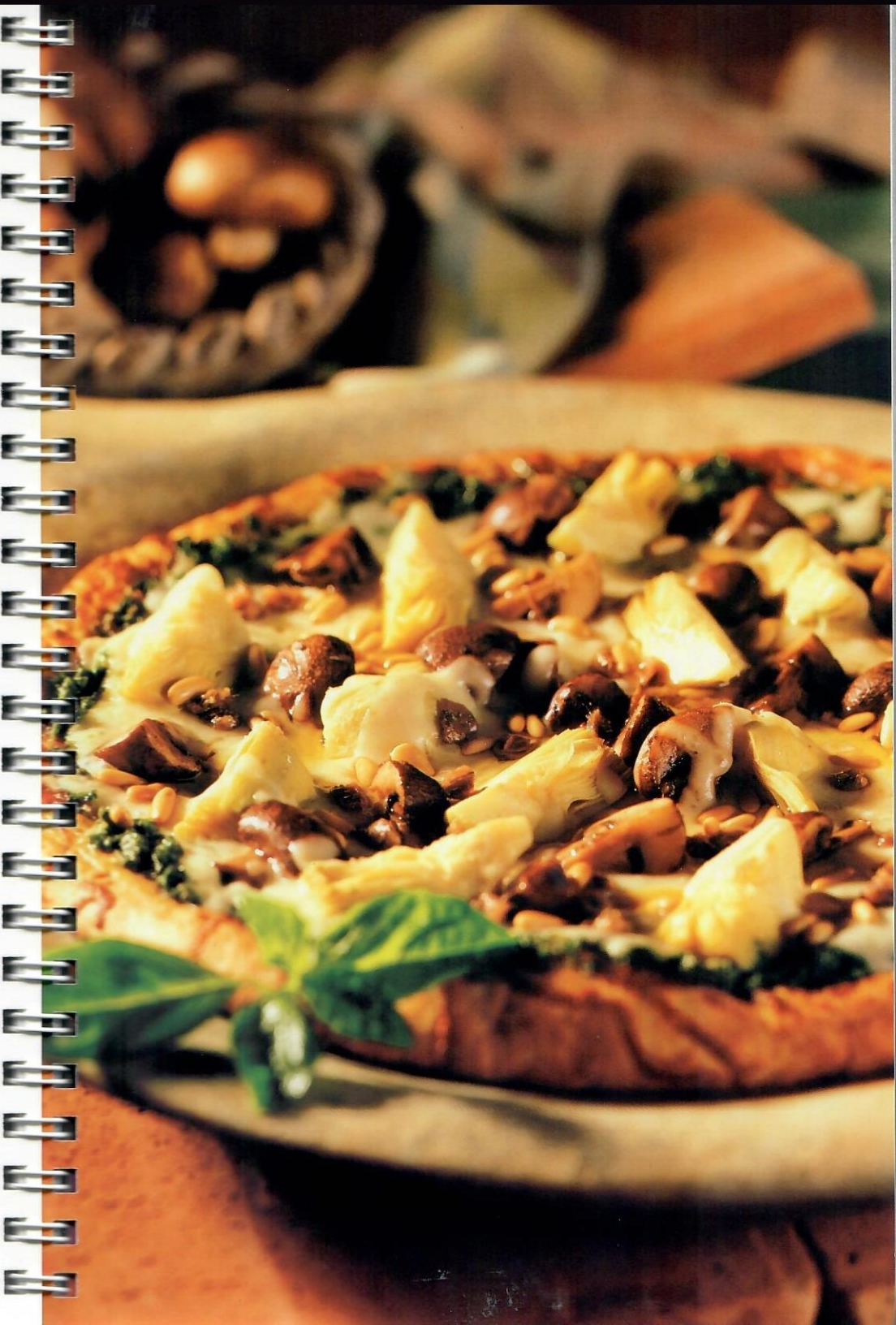
Remove from grill and allow to cool for 5 minutes before cutting and serving. Makes 6 slices.

Per serving: 514 calories, 24g protein, 40g carbohydrate, 30g fat, 42mg cholesterol, 798mg sodium.





CHARCOAL ACCESSORIES/
REPLACEMENT PARTS





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CHARCOAL ACCESSORIES/ REPLACEMENT PARTS

- 1 **Tool Holder:** Keep tools handy with this nickel-plated holder. Fits 18½" and 22½" diameter Bar-B-Kettle®, One-Touch® and Master-Touch®. **1201**
- 2 **Cast Iron Griddle:** Reversible cast iron surface fits into a hinged cooking grate; use the flat griddle side for breakfast buffets, fajitas and grilled sandwiches. Use ridged side for delicate fish and veggies. Recipes and seasoning instructions included; fits 22½" diameter kettles. **1425**
- 3 **Cast Iron Grate:** Sear meats and veggies, locking in juicy flavor, with this cast iron grate set in a hinged cooking grate. Recipes and seasoning instructions included; fits all 22½" diameter kettles. **1450**
- 4 **Charcoal Kettle Rotisserie:** Turn your kettle into a rotisserie grill with a heavy-duty electric motor, wood rod handle, and counterbalance for smooth turning and less motor wear. Fits all 22½" diameter kettles. **2290**
- 5 **Kettle Warming Rack:** Keep grilled foods warm, toast bread, and cook veggies on this nickel-plated rack. Fits all 22½" diameter kettles. **3200**
- 6 **Condiment Holder:** Keep sauces, spices handy with this nickel-plated rack. Fits 22½" diameter Bar-B-Kettle, One-Touch, and Master-Touch. **21301**
- 7 **Kettle Work Table:** Add room for food, sauces and grilling tools with this rock maple table; remove to use as cutting board. Fits Bar-B-Kettle and One-Touch Grills only (not the Master-Touch). **1800**

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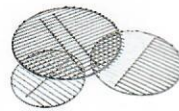
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CHARCOAL ACCESSORIES/ REPLACEMENT PARTS

- Weber® FireStarters™:** Get grilling sooner with our odorless, non-toxic fuel cubes that light easily, even when wet.
Box of 24 cubes **3975**
Case of 12 boxes, 24 cubes each **50500**
- Hardwood Charcoal Briquets:** Pure hardwood char and natural binders make a difference in these steady-burning briquets that light easily and last longer than other brands.
10-lb. bag **3500**
20-lb. bag **3520**
- Chimney Starter:** Get coals ready quickly with our extra-large canister. Holds enough briquets for a 22½" diameter grill. **87886**

REPLACEMENT COOKING GRATES

- 4 For 14½" diameter Smokey Joe® or Tuck-N-Carry® **970301**
- 4 For 18½" diameter Jumbo Joe® **70605**
- 4 For 18½" diameter Bar-B-Kettle® or One-Touch® **970601**
- 4 For 22½" diameter Bar-B-Kettle, One-Touch, or Master-Touch® **970901**
- 4 For 26¾" diameter One-Touch **71201**
- 4 For 37½" diameter Ranch™ Kettle (not shown) **71501**
- 5 For Charcoal and Gas Go-Anywhere® Grills **70211**

REPLACEMENT HINGED COOKING GRATES

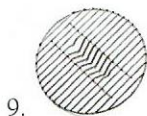
- 6 For 18½" Bar-B-Kettle or One-Touch **70606**
- 6 For 22½" Bar-B-Kettle, One-Touch, Master-Touch, or Performer® Series Grill (both models) **970920**

REPLACEMENT CHARCOAL GRATES

- 7 For 14½" diameter Smokey Joe or Tuck-N-Carry **972201**
- 7 For 18½" diameter Jumbo Joe, Bar-B-Kettle or One-Touch **972501**
- 7 For 22½" diameter Bar-B-Kettle, One-Touch, Master-Touch, or Performer Series Grill (both models) **972801**
- 7 For 26¾" diameter One-Touch **73101**
- 7 For 37½" diameter Ranch Kettle (not shown) **73401**
- 8 For Charcoal Go-Anywhere Grill **72111**

REPLACEMENT RAPIDFIRE® CHARCOAL GRATES

- 9 For 18½" diameter Jumbo Joe, Bar-B-Kettle, or One-Touch **87996**
- 10 For 22½" diameter Bar-B-Kettle, One-Touch, Master-Touch or Performer Series Grill (not shown) **86288**





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CHARCOAL ACCESSORIES/ REPLACEMENT PARTS

- 1 **Charcoal Fuel Holders** for 22½" diameter Bar-B-Kettle®, One-Touch®, and Master-Touch® **9600**
- 2 **Charcoal Rails** help simplify Indirect Cooking for 18½" and 22½" diameter grills. **3901**
- 3 **Replacement Thermometer** for Master-Touch Kettles and Performer® Grill Series (both models) **62538**
- 4 **Wood Handles** for Charcoal Grills—Pack of 2 Sets **10426**
- 4 **Wood Handles** for Charcoal Grills—Pack of 3 Sets **10424**
- 5 **8" Wheel** for Bar-B-Kettle (each) **82705**
- 6 **8" Wheel** for One-Touch and Master-Touch (each) **82701**
- 5 **8" Wheel** for Performer Grill Series (each) **4082850**
- 7 **Caster** for Performer Grill with Touch-N-Go™ Gas Ignition System (each) **4886966**
- 8 **¾" Black Hub Cap** for all Weber® Charcoal Grills **87101**
- 9 **18½" One-Touch™ Cleaning System Hardware Pack** **80303**
- 9 **22½" One-Touch™ Cleaning System Hardware Pack** **80302**
- 9 **Ash Catcher** for 22½" diameter Bar-B-Kettle and One-Touch **60485**
- 9 **Ash Catcher** for 18½" diameter Bar-B-Kettle and One-Touch **60185**
- 10 **Ash Catcher** for 22½" diameter Master-Touch and Performer Grill Series **60801**



HONEY LIME BANANAS

Prep time: 10 minutes

Grilling time: 6 to 8 minutes

Difficulty Level: Easy

Charcoal: Direct

Gas: Indirect Medium Heat

- 4 bananas, stems removed
- 4 teaspoons honey
- 1 lime, cut into 8 wedges

Without removing banana peel, slice bananas in half lengthwise. Place bananas, peel side down, in center of cooking grate. Grill 6 to 8 minutes or until heated through.

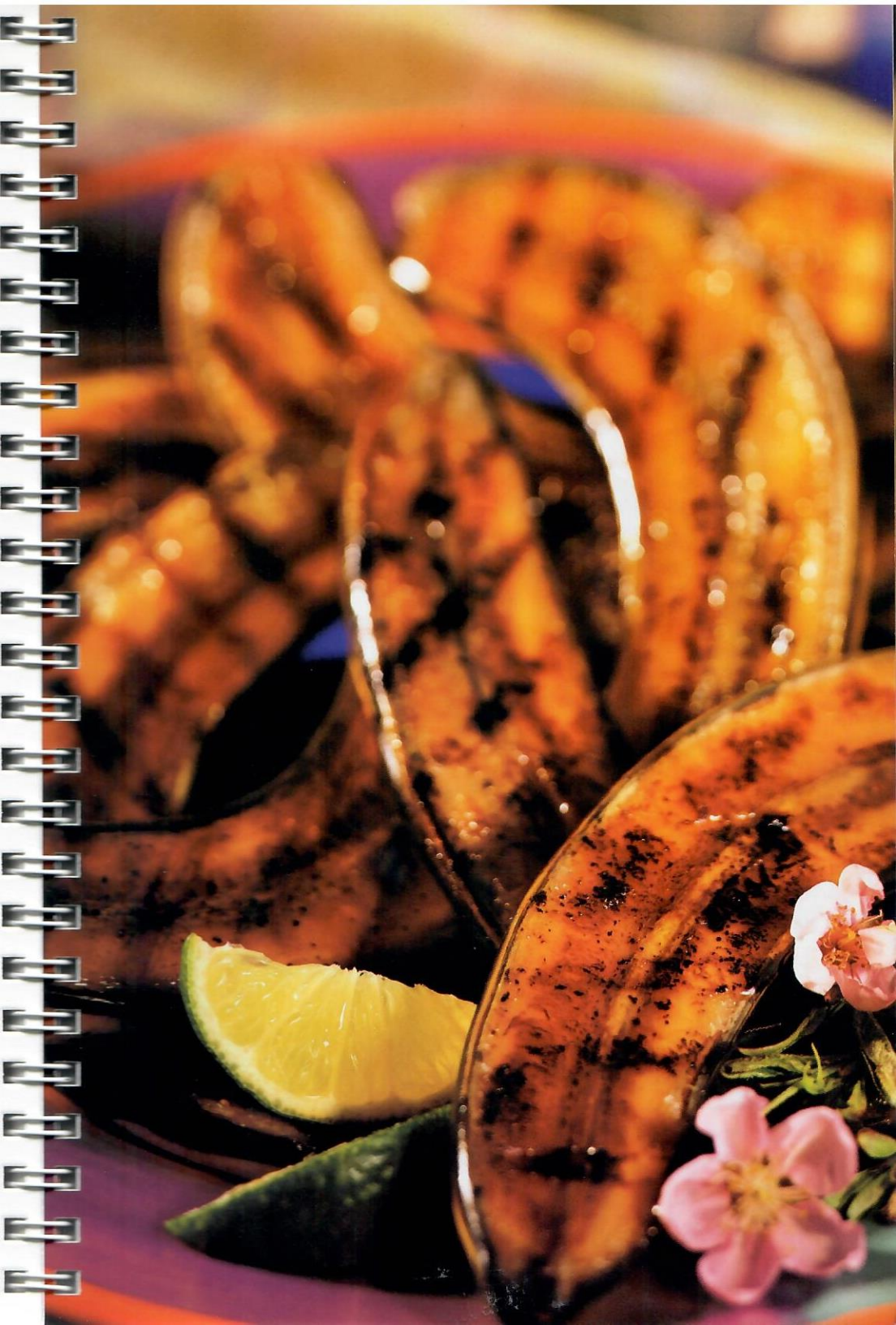
Arrange bananas on serving plates; drizzle with honey. Squeeze lime wedges over bananas.

***Per serving:** 128 calories, 1g protein, 33g carbohydrate, 0g fat, 0mg cholesterol, 1mg sodium.*



The image shows the cover of a spiral-bound notebook. The cover features a photograph of a glass filled with a beverage, garnished with a slice of lemon and several small, light-colored flowers. The notebook's metal spiral binding is visible along the left edge. The text is centered on the cover in a serif font.

GAS ACCESSORIES/
REPLACEMENT PARTS





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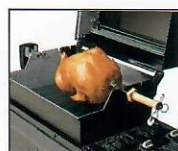
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GAS ACCESSORIES/ REPLACEMENT PARTS

Side Burners: Whip up sauces and side dishes right at the grill.

- 1 Summit® Series 14,000 BTU Built-In Natural Gas Side Burner **9903**
- 2 Summit Series 14,000 BTU Cart-Mount LP Side Burner **9901**
- 2 Summit Series 14,000 BTU Cart-Mount Natural Gas Side Burner **9902**
- 3 Platinum® Series II 2200 LP Side Burner **7601**
- 3 Platinum Series II 2200 Natural Gas Side Burner **7602**
- 4 Genesis® Series LP Side Burner **9870**
- 4 Genesis Series Natural Gas Side Burner **9874**

Gas Barbecue Rotisseries: Enjoy rotisserie cooking with a heavy-duty electric motor for smooth turning.

- 5 Fits Summit 625, 650, and 675 **9971**
- 6 Fits Summit 425, 450, and 475 **9970**
- 7 Fits Genesis Jr. **9290**
- 7 Fits Spirit® 500 & 700, Genesis 1000-5500, and Platinum Series II **9890**

Smoker Attachments: Easily add smoky flavor with Weber® Firespice® Cooking Woods and water.

- 8 Stainless Steel Smoker for Summit Series Gas Barbecues **9965**
- 9 Steam-N-Chips™ Smoker for Genesis 1-5500 and Platinum Series Gas Barbecues **9880**

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GAS ACCESSORIES/ REPLACEMENT PARTS

BURNER TUBE REPLACEMENTS

- 1 For Spirit® 500 **10459**
- 1 For Spirit 700 **10460**
- 1 For Genesis® Jr. **96029**
- 1 For Genesis 1-5, Genesis 1000-5500, and Platinum® Series **10428**

REPLACEMENT PORCELAIN-ENAMELED COOKING GRATES (set of 2)

- 2 For Spirit 500 **9867**
- 2 For Spirit 700 **9868**
- 3 For Genesis Jr. **9865**
- 3 For Genesis 1000-3000 and Platinum Series I **9860**
- 3 For Genesis 4000-5500 and Platinum Series II **9866**
- 4 **Stainless Steel Rod Cooking Grate** for Summit® Series Grills **9930**
- 5 **Cast Iron Grate** for Genesis 1000-5500 and Platinum Series I **9876**
- 6 **Cooking Grate** for Gas-Go-Anywhere® Grill **70211**
- 7 **Warming Rack** for Spirit 700, Genesis 1000-5500, and Platinum I and II **4072122**
- 8 **Warm-Up™ Basket** for Spirit 700, Genesis Series, and Platinum Series **9875**

REPLACEMENT FLAVORIZER BARS

- 9 Porcelain-enameled for Spirit 500 (5 bars) **9811**
- 9 Porcelain-enameled for Spirit 700 (5 bars) **9812**
- 9 Porcelain-enameled for Genesis Jr. (11 bars) **9211**
- 9 Porcelain-enameled for Genesis 1000-5500 (13 bars) **9813**
- 10 Stainless steel for Genesis 1000-5500 and Platinum Series I and II (13 bars) **9814**
- 10 Stainless steel for Summit 425, 450, and 475 (7 bars) **9920**
- 10 Stainless steel for Summit 625, 650, and 675 (11 bars) **9921**
- 11 Porcelain-enameled for Gas Go-Anywhere Grill **9201**



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GAS ACCESSORIES/ REPLACEMENT PARTS

- 1 **Replacement Thermometer** for Spirit®, Genesis® and Platinum® Series II **62538**
- 2 **Replacement Thermometer** for all Summit® Series Gas Barbecues **9960**

LIQUID PROPANE TANKS

- 3 20 lb. tank with POL fitting **21201**
- 3 20 lb. tank with quick-disconnect **21290**
- 3 5 lb. tank with POL fitting for Performer® Grill with Touch-N-Go™ Gas Ignition **96285**
- 3 5 lb. tank with quick-disconnect for Performer Grill with Touch-N-Go Gas Ignition **96284**

Note: Quick-disconnect tanks require a quick-disconnect fitting on your regulator.

- 3 **12 ft. Natural Gas Hose with Quick-Disconnect** for Spirit, Genesis, Platinum, and Summit Series **871102**
- 4 **4-foot Adapter Hose** for Gas Go-Anywhere® Grill **871015**
- 5 **Gas Mate II Adapter** for changing a POL tank to a quick-disconnect tank (*Note: this requires quick-disconnect regulator*) **63500**
- 6 **Filler Adapter** for Quick-Disconnect Tanks **48830205**



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GAS ACCESSORIES/ REPLACEMENT PARTS

- 1 **Igniter Assembly** for Gas Go-Anywhere® Grill **97667**
- 2 **Igniter Replacement Kit** for Spirit®, Genesis®, Platinum® Series I and II **40826402**
- 2 **Igniter Replacement Kit** for Summit® Series **40826403**
- 3 **Control Knob** for Spirit, Genesis, and Platinum Series I (each) **40875590**
- 3 **Control Knob** for Platinum Series II (each) **97139**
- 4 **Control Knob** for Summit Series (each) **97120**
- 5 **Replacement Quick-Disconnect Manifold** for Genesis 1-5, Genesis 1000-3000 **63225**
- 6 **Gas Valve/Regulator** for Gas Go-Anywhere Grill **90400**
- 7 **Replacement POL Manifold** for Genesis 1000-3000 LP **10200**
- 8 **Caster** for Spirit, Genesis, and Platinum Series I (each) **4886966**
- 8 **Caster** for Platinum Series II, and Summit Series (each) **97112**
- 9 **8" Wheel** for Spirit, Genesis, Platinum, and Summit Series (each) **4082850**
- 10 **3/8" Black Hub Cap** for all Weber® Gas Barbecues (each) **87101**
- 11 **Spider Guard Kit** for Spirit 700, Genesis 1000-5500, and Platinum I and II **4089700**
- 11 **Spider Guard Kit** for Spirit 500 **1189700**



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MARINATED FLANK STEAK

Prep time: 10 minutes; 3 to 4 hours or overnight to marinate;
45 minutes to prepare sauce

Grilling time: 10 to 15 minutes

Difficulty Level: Moderate

Charcoal: Direct

Gas: Indirect/Medium Heat

- 1/3 cup red wine vinegar
- 2 tablespoons garlic-flavored oil
- 2 teaspoons minced fresh thyme *or* 1/2 teaspoon dried thyme leaves
- 1/2 teaspoon coarsely ground black pepper
- 1 flank steak (1 1/2 pounds)

In a small bowl combine vinegar, oil, thyme, and pepper. Place steak in a plastic bag set into a shallow dish. Pour marinade mixture over steak; close bag. Marinate in refrigerator 3 to 4 hours or overnight, turning bag occasionally to distribute marinade.

Drain steak; discard marinade. Place steak on cooking grate. Grill 10 to 15 minutes, turning once halfway through grilling time.

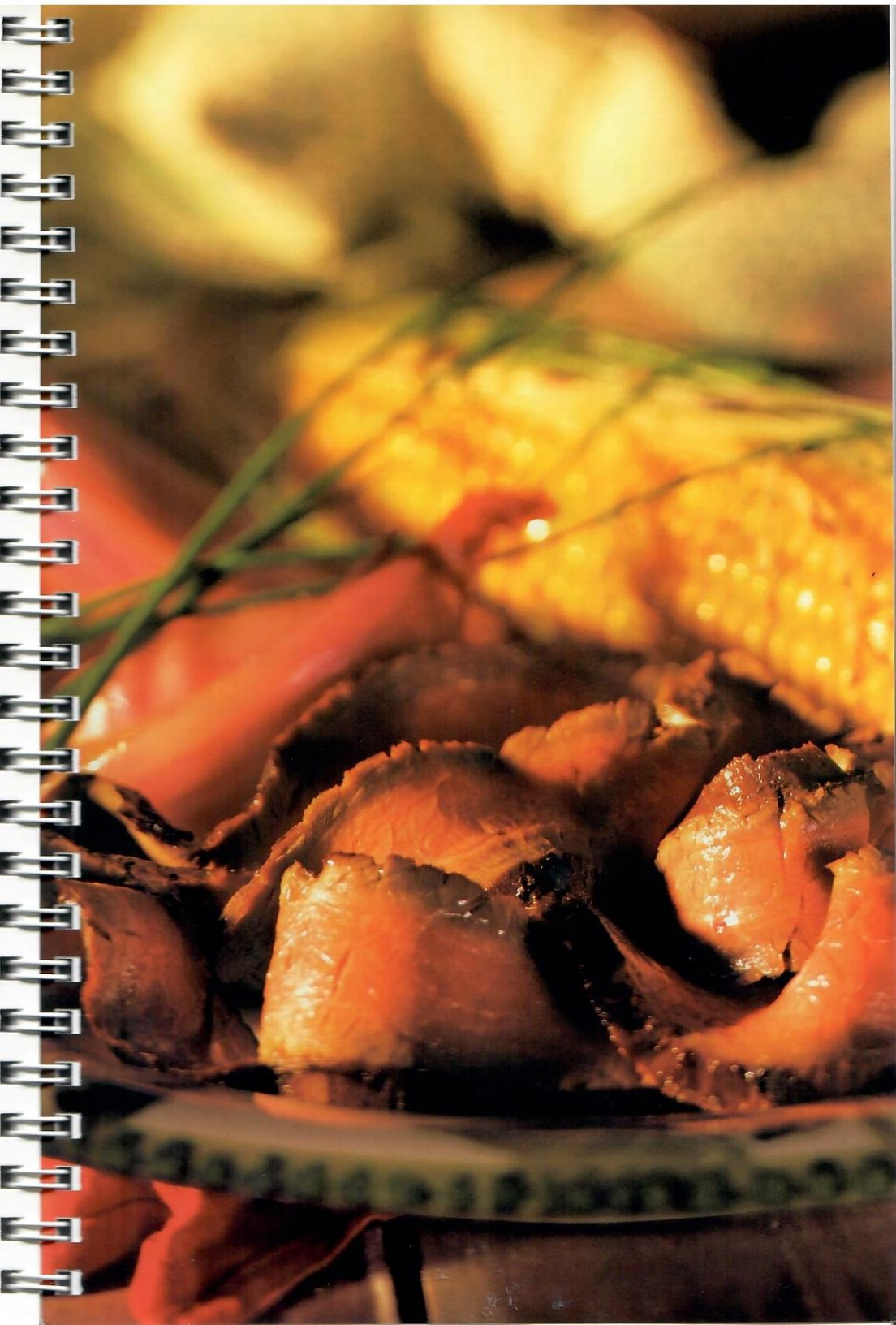
Slice steak diagonally across the grain into thin slices.

Per serving: 300 calories, 23g protein, 5g carbohydrate, 21g fat,
77mg cholesterol, 219mg sodium.



The image shows the cover of a spiral-bound notebook. The cover is a light, muted color, possibly grey or light blue. On the left side, there is a silver metal spiral binding. The background of the cover is a soft, out-of-focus photograph of various colorful items, likely dried fruits or vegetables, in shades of orange, red, and yellow. The word "GLOSSARY" is printed in the center of the cover in a simple, black, sans-serif font.

GLOSSARY



CHARCOAL

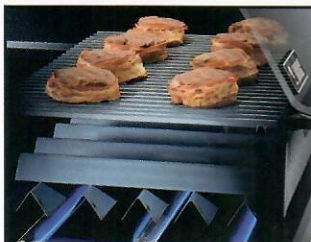


Direct Cooking

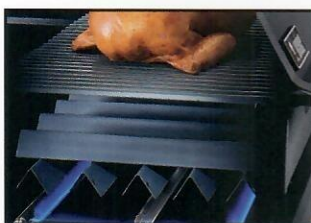


Indirect Cooking

GAS



Direct Cooking



Indirect Cooking

The Direct Cooking Method, similar to broiling, is when food is cooked directly over charcoal briquets or gas flames. Grilling with the lid on, as recommended, prevents flare-ups and provides even heating. Use the Direct Method for chops, kabobs, steaks, sausages, and other foods that take less than 25 minutes to cook. Turn food once halfway through grilling time for perfect results. Direct Cooking also helps sear in juices on larger cuts of meat for maximum flavor and moistness. Simply sear meats on Direct heat for two to four minutes, then turn and finish grilling by the Indirect Method.

The Indirect Cooking Method, similar to roasting, is when charcoal briquets or gas flames are arranged on either side of the food. Heat rises, reflects off the lid and inside surfaces of the grill, and slowly cooks the food evenly on all sides for great results. Grilling with the lid on, as recommended, prevents flare-ups and provides even heating. Use the Indirect Method for roasts, ribs, chickens, turkeys, and other large cuts of meat. The circulating heat works much like a convection oven, so there's no need to turn the food.

GLOSSARY

Basting: Brushing seasoned liquid over food as it cooks to add flavor and to keep the surface moist.

Crossover® Ignition System: A special feature on Weber® Gas Barbecues that allows the user to light all burners in succession after one push of a button.

Dry Rub: A highly concentrated blend of herbs and spices that is rubbed on uncooked food to impart flavor.

Flavorizer® Bars: A key feature of Weber Gas Barbecues, these specially angled porcelain-enameled or stainless steel bars are set under the cooking grate, just above the heat source. As meat juices fall on the heated Flavorizer Bars, they vaporize and turn to smoke, imparting delicious grilled flavor.

Glaze: To coat or baste cooked food with a thin sweet or savory sauce, so as to give it an appealing sheen.

Instant-Read Thermometer: A specially calibrated thermometer that registers a food's internal temperature. Not intended to be left inside grills, ovens, or food while it cooks.

Marinade: A seasoned liquid in which foods are steeped to enhance their flavor. Marinades contain an acidic element (such as citrus juices, vinegar, or wine) to tenderize as well.

"No Peeking!": Weber's mantra and preferred method of grilling. Grilling with the lid on results in evenly cooked, juicier food. Lifting the lid to turn food once halfway through cooking time is acceptable, but excessive lid removal can increase grilling time significantly.

Porcelain enamel: A special powder coating of glass that is fired on to steel at about 1600°F. Provides excellent heat protection, prevents rust, and creates a highly durable, seamless finish.

Searing: Browning meat directly above a high-temperature charcoal or gas heat source to seal in juices.

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Thank you for your interest in Weber Grills!





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