

SUMMIT®

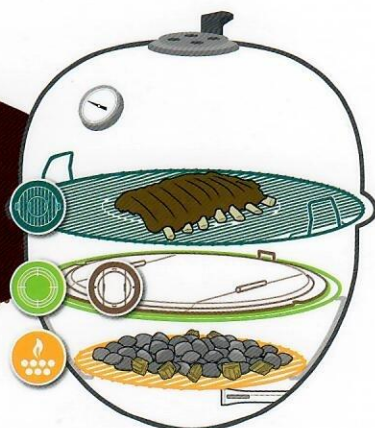
CHARCOAL GRILL

QUICK REFERENCE GUIDE

This Quick Reference Guide walks you through the basic steps in setting up your Summit® Charcoal Grill for cooking Direct, Indirect, and Smoking. It does not replace your owner's guide. Read the entire Summit® Charcoal Grill Owner's Guide before operating your grill. Follow all Warnings, Cautions, and Danger statements, as well as gas installation instructions, outlined in your Owner's Guide.

SMOKING

Cook times that are low and slow such as ribs, briskets, and large roasts.



COOKING GRATE



CENTER SUPPORT RING



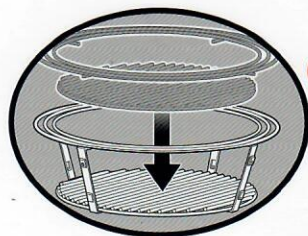
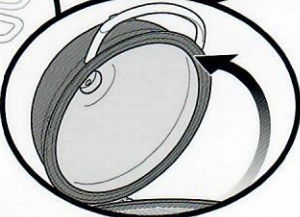
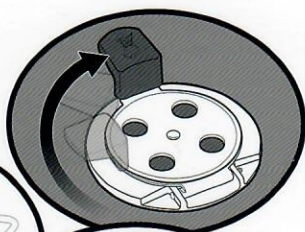
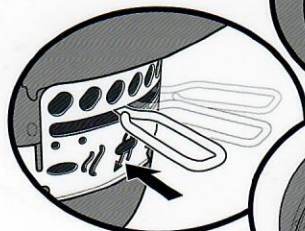
DIFFUSER PLATE



FUEL GRATE

QUICK SMOKING SETUP

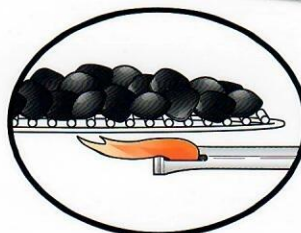
- 1 Rotate the lid damper fully open, slide the bottom vent arm to the open position, and open the lid.



- 2 Place the fuel grate in the bottom position of the bowl; then place the center support ring in the middle position of the bowl.

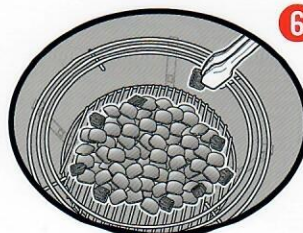


- 3 Pile the charcoal on the fuel grate above the tip of the burner tube.



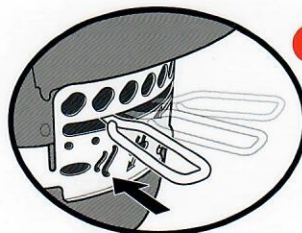
- 4 Ignite the charcoal with the Snap-Jet™ ignition system. Do not close the lid.

- 5 Turn off the Snap-Jet™ ignition system after 7-10 minutes.



- 6 Put on heat resistant gloves. Use tongs or a charcoal rake to spread the charcoal evenly across the fuel grate. If adding wood, place the wood chunks to the perimeter of the lit charcoal.

- 7 Place the diffuser plate on the center support ring; then place the cooking grate in the top position of the bowl.



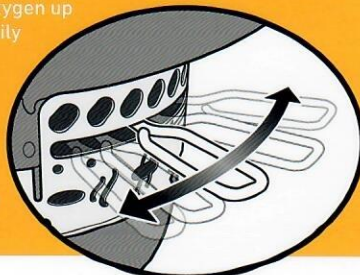
- 8 Close the lid. Once the grill reaches the smoke zone on the thermometer, slide the bowl vent arm to the smoking position.

ONE-TOUCH™ CLEANING SYSTEM

The stainless steel One-Touch™ cleaning system makes cleanup hassle free. As you move the handle back and forth, the three blades in the bowl move ash from the bottom of the grill into the high capacity ash catcher for quick and clean ash removal. These same vents act as a bowl damper, to help bring oxygen up to the fire or to allow you to easily extinguish the fire.

CLEANING THE BOWL

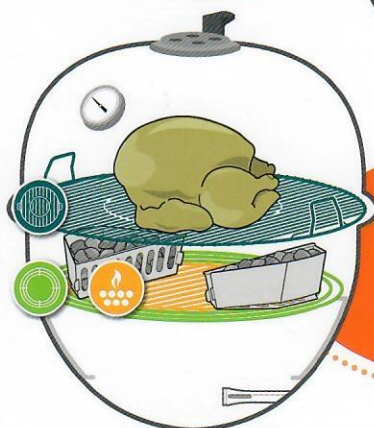
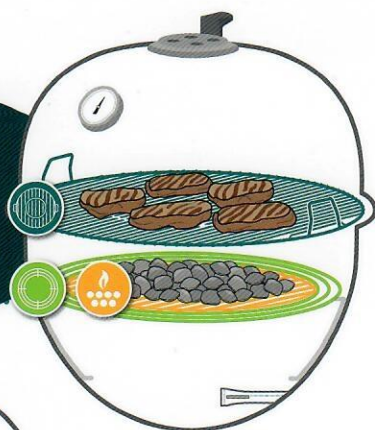
For proper air flow and better grilling, remove accumulated ashes and old charcoal from the bottom of the kettle and the ash catcher before every use.



QUICK REFERENCE GUIDE

DIRECT COOKING

Cook times less than twenty minutes such as burgers, steaks, and vegetables.



INDIRECT COOKING

Cook times over twenty minutes such as whole chickens, roasts, and turkeys.



COOKING GRATE



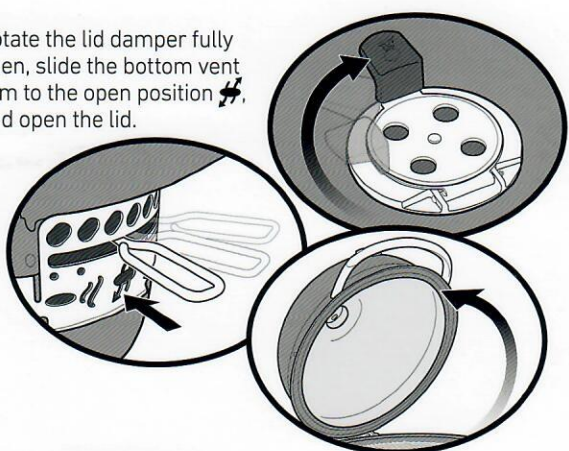
CENTER SUPPORT RING



FUEL GRATE

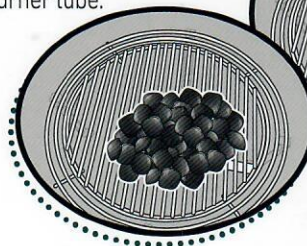
QUICK GRILLING SETUP

- 1 Rotate the lid damper fully open, slide the bottom vent arm to the open position, and open the lid.



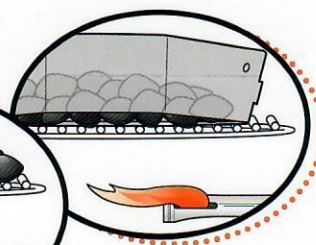
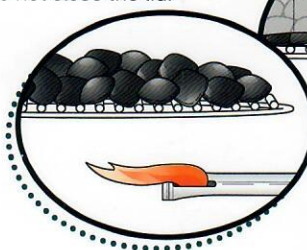
- 2 Place the center support ring in the middle position of the bowl; then place the fuel grate within the center support ring.

- 3 If **direct cooking**, pile the charcoal on the fuel grate above the tip of the burner tube.



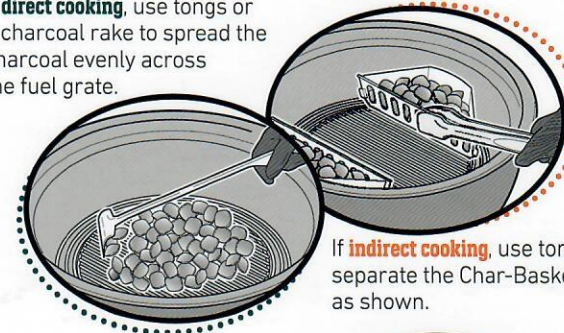
If **indirect cooking**, place charcoal in the Char-Baskets™ on the fuel grate above the tip of the burner tube. Arrange Char-Baskets™ so that they run parallel to the burner tube.

- 4 Ignite the charcoal with the Snap-Jet™ ignition system. Do not close the lid.



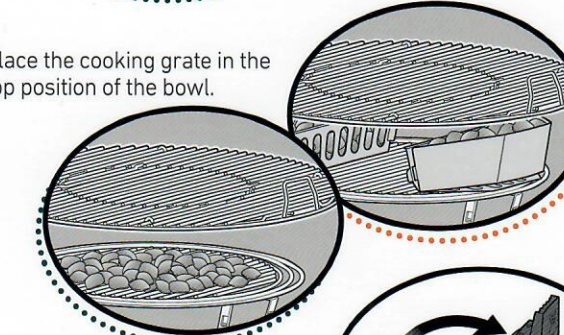
- 5 Turn off the Snap-Jet™ ignition system after 12-14 minutes.

- 6 Put on heat resistant gloves. If **direct cooking**, use tongs or a charcoal rake to spread the charcoal evenly across the fuel grate.



If **indirect cooking**, use tongs to separate the Char-Baskets™ as shown.

- 7 Place the cooking grate in the top position of the bowl.



- 8 Close the lid and flip open the lid damper. Preheat the cooking grate for approximately 7-10 minutes.

