

FEATURES

RAPIDFIRE® DAMPER DESIGN

The unique Rapidfire® damper facilitates rapid air flow through the grill, helping ignite the charcoal faster and bringing grilling temperatures up quickly during the grilling process.

AIR-INSULATED DOUBLE-WALLED LID AND BOWL

The air inside the double-walled lid and bowl provides precise temperature control from low and slow to high heat grilling. Which means that you need less fuel when cooking.

GOURMET BBQ SYSTEM® COOKING GRATE

The stainless steel, hinged Gourmet BBQ System™ cooking grate is 24 inches in diameter and allows for ample cooking space to accommodate your entire meal. The removable center, allows you to switch between a variety of Gourmet BBQ System® cookware to take grilling to the next level.

4 HINGED DIFFUSER PLATE

By deflecting heat away from the food, this air-insulated stainless steel plate helps maintain a consistent low, even temperature. Making it perfect for long cooking times, smoking and baking.

6 TWO POSITION FUEL GRATE

The fuel grate provides flexibility whether you are smoking low and slow or searing over high heat.

(B) SNAP-JET™ GAS IGNITION SYSTEM

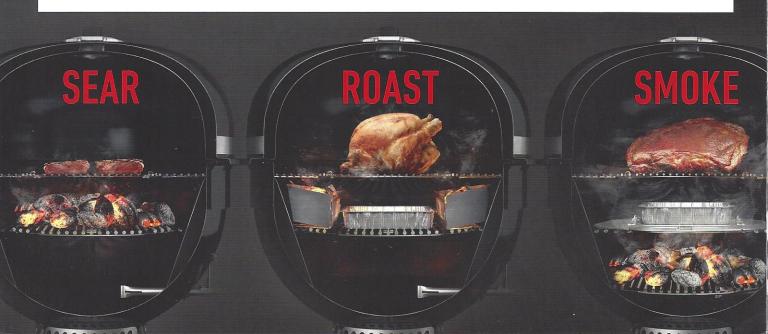
With a simple push and turn of the knob, the gas easily ignites the charcoal within 20 minutes getting you up and grilling faster.

SMOKE / LOW AND SLOW VENT DESIGN

The smoke / low and slow vent design allows minimal airflow during slow cooking / smoking applications, and shows exactly where to set the bottom vent position, eliminating any guesswork.

③ ONE-TOUCH™ CLEANING SYSTEM

The stainless steel One–Touch™ cleaning system provides hassle free ash removal. The 3 blade design helps sweep the ash into the bucket. The bucket is removable for easy ash disposal.





EXPAND
GRILLING
POSSIBILITIES

PRECISE SMOKE SETTING



IGNITE THE CHARCOAL FASTER

EASY TO CLEAN





PROTECT YOUR GRILL

Weather resistant covers custom designed to fit your Summit® charcoal grill.



The **GOURMET BBQ SYSTEM**° takes grilling to a new level. Unique cookware expands cooking possibilities to create the ultimate experience.

