

SPIRIT *2025*



**Superior Cook
Performance**



Boost Sear Zone



Snap Jet Ignition



**Digital
Thermometer**



Weber Works

Completely Re-Engineered Cook Engine

New Burner Configurations Deliver Elevated Performance

Burner added to existing 360 in² and 428 in² sizes

- Quicker preheat & recovery – *Get cooking faster*
- Improved temp range – *Cook more types of food perfectly*
- Improved evenness of heat – *Consistent results*
- Better zone control – *Cook your entire meal*
- More efficient – *Fewer tank refills, cheaper to operate, eco friendly*

Boost Mode Sear Zone

- 40% higher BTUs for high-heat sear with great grill marks
- Largest Sear Zone in its class



Spirit Walk Around



Weber Crafted Capable

Enable an ecosystem of versatile cooking accessories

Griddle Insert Compatible

4 burner models

Side Burner Available

Closed Cabinet w/ Door

Hides propane tank from view

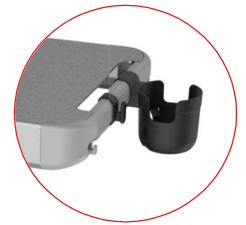
High quality construction

Porcelain-enameled lid protects grill from the elements
Rust-proof cast aluminum cookbox for durability

Sear Boost Burners

Enhanced versatility and performance

Premium Metal Lid Handle

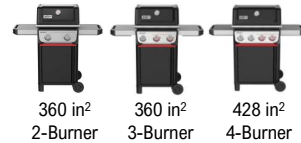


Weber Works Side Rails

Keep tools, seasonings, sauces, and thermometers at hands reach without taking up the space on your side table

Turn to Ignite

With individual burner control



360 in²
2-Burner

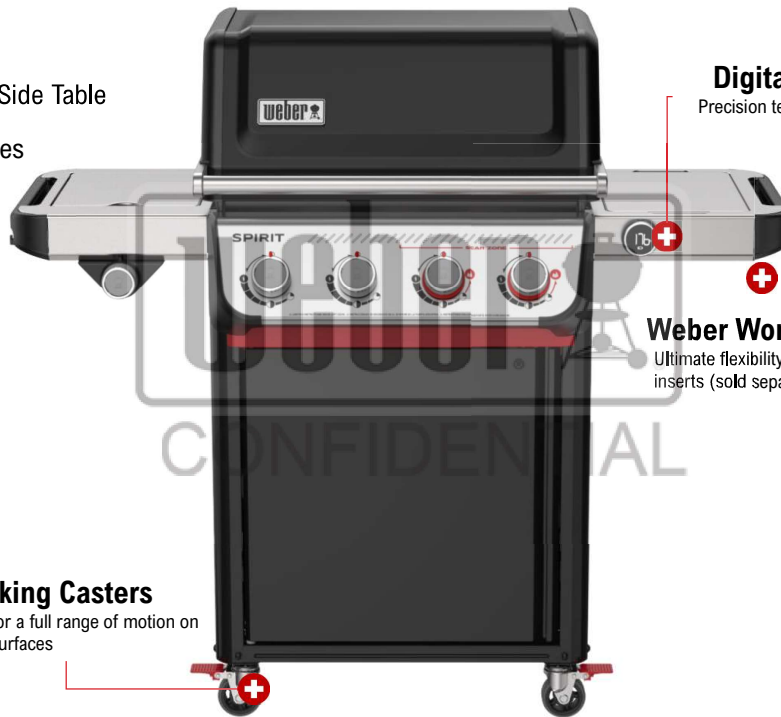
360 in²
3-Burner

428 in²
4-Burner



Spirit Premium “Step Up” Features

- + 4 Locking Casters
- + Digital Thermometer
- + Weber Works “Drop In” Side Table
- + Stainless Steel Side Tables



Digital Thermometer
Precision temperature display visible both day and night



Weber Works Side Table
Ultimate flexibility with customizable inserts (sold separately)



4-Locking Casters
Optimal for a full range of motion on smooth surfaces



360 in²
3-Burner

428 in²
4-Burner



FAQ's

What size Weber Works inserts work with the new Spirit?

- Small Format Drop In Weber Works on the “P” Premium Models
- Most Snap On Accessories (Paper towel and Trash bag do not fit – too close to the flame)

How does the Boost Burner work?

- Developed in-house to bring you +40% BTU
- Ignite the grill at High, turn down to low, push in, and push through to boost.

Should the grill be pre-heated on Boost or the normal high?

- If you are cooking a steak – start it out on boost to get the hottest fastest experience.

What's the story on the painted side-tables?

- We developed the painted-hammertone side tables on the “Smash” griddle program. The consumer response has been very favorable, so we decided we wanted to carry this through on other opening price point grills.
- The grills are heavily scratch resistant, and clean very easily.





THE WEBER DIFFERENCE - GAS

