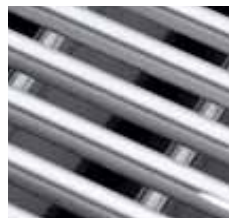




YOUR GAS GRILL RESOURCE

HOW TO SHOP FOR A GAS GRILL

Thinking about buying a new gas grill? You're only five steps from knowing everything.



» VALUABLE INFORMATION ENCLOSED!

Shopping for a gas grill can't be that hard, right? It's true, grills are not complex machines...but if you don't know some of the basics you might end up owning a compromise instead of a great gas grill.

In this brochure you will find insider tips and the **"five-step inspection"** which outlines how to shop smart when looking for your next gas grill. At the back you'll even find a handy **pull-out companion** to take with you to the store while shopping.

If you have any questions along the way, we invite you to call **1-800-446-1071** and **talk with a Weber Certified BBQ Expert.™** They're here to answer any questions you might have such as how to compare two grills, how many burners would be best for you, what BTUs are all about, or even how to perfectly sear a steak—just about anything to do with grills and grilling.

Feel free to call anytime—we're here 24 hours a day, 7 days a week.

We've been in the grill business for over 50 years, and admittedly, our standards are set high. When we set out to design an exceptional gas grill, we start by talking to grilling enthusiasts to ask them what they want in a gas grill. Frustrated by owning disappointing grills, they mostly tell us what they **don't** want.

- » **Uncontrollable flare-ups.**
- » **Grills that fall apart after a couple of seasons.**
- » **Burnt food.**

Most people blame burnt food on the chef. But they're surprised to learn that it's more likely the grill at fault. It's a fact—not all grills cook equally. The design and construction of a gas grill is a primary factor in how well it cooks.

Choosing the right grill can mean the difference between eating juicy steaks or charred cheeseburgers.

THE PLIGHT OF THE AVERAGE GAS GRILL

THE RIGHT GRILL COULD MAKE OR BREAK YOUR NEXT BARBECUE

Flare-ups » Some grills aren't built to channel food drippings away from the burners, so juices pool up, and catch fire.

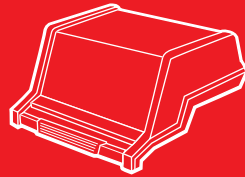
Burnt Food » Family and friends may think you can't cook, but burnt food is usually the result of flare-ups and uneven heat across the grilling surface.



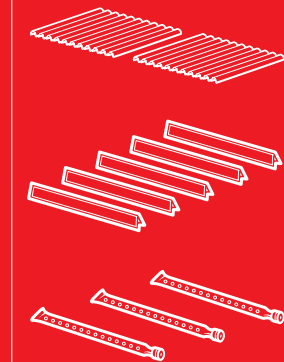
Poor Durability » Many grills look shiny on the showroom floor, but because of inferior material and construction, they can rust and fall apart, becoming your very own "patio jalopy" in just a few short seasons.

THE ANATOMY OF A GAS GRILL

A The grill hood keeps the heat from escaping.



B
The Cooking System



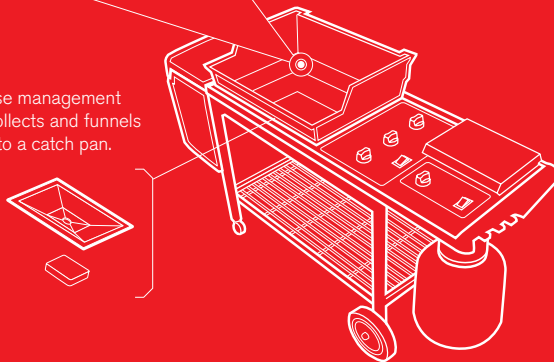
1 Your food rests on the cooking grates.

2 Metal bars, lava rocks, or ceramic briquets disperse heat from the burners to the cooking grates above. At the same time they deflect drippings from food to prevent flare-ups.

3 The burner tubes create heat.

The cookbox rests in the cart, and houses the components of the cooking system.

C
The grease management system collects and funnels grease into a catch pan.



Getting started—the ABCs

- A. On the top of every grill is the hood, which keeps heat from escaping.
- B. The cookbox is the body of the grill and houses the cooking system, which consists of three primary components:
- 1 » The cooking grates, where you place the food, come first.
 - 2 » Below is a heat dispersal system.
 - 3 » At the bottom are the burners, which create heat.
- C. Underneath the cookbox is some type of system to channel and collect grease.

Now that you know the basics, let's learn how to look at the details using the **FIVE-STEP INSPECTION** »

Step: **1** » IS IT STURDY ENOUGH?

GIVE IT THE WIGGLE TEST

Step right up, grab the grill by the sides, and give it a good shake. If it doesn't feel sturdy at the store, you can bet it's going to fall apart in your backyard. A well-built grill feels solid and stable, and is made of high-grade U.S. steel, baked-on porcelain enamel and heavy-gauge stainless steel. The best grills have carts that are welded, not screwed together, to make them sturdier.

I GOOD GRILLS DON'T WIGGLE

Shake it to find out if it's sturdy!

Heavy metal » For stainless steel hoods look for at least 304-grade stainless steel.

Frame construction » Look for welds vs. screws for added strength.



304-grade stainless steel

All-weather crackproof wheels



THE SMART SHOPPER CHECKLIST:

1 » How is the cart constructed?

The more fasteners used to hold the frame of the cart together, the less durable the grill. Why? Because fasteners have to stand-up to the weight of the grill and the stress caused by moving it around on your patio. Look for a grill that has solid steel welded construction. The welds add strength to the cart and also make it easier to assemble.

2 » What about the metals?

It's hard not to ooh-and-aah over a bright shiny grill, but don't let good looks alone blind you. Check the thickness of the metals. For stainless steel on a hood or trim piece, you'll want a thicker gauge that will be long wearing. Look for 304-grade. If it isn't stated in the product information, ask a salesperson.

3 » Will it move easily on your deck?

When is a wheel not a wheel? When it breaks and can't go round-and-around. Wheels may seem like an unimportant detail, but they're not. This is an area where many manufacturers cut corners. Check out the quality of casters and wheels. Casters should be up to appliance standards. Wheels should be designed to survive extreme hot and cold temperatures so they don't crack or break.

4 » What about the fit and finish?

Pay attention to the craftsmanship. Look for sharp edges—particularly on the hood and at hip and thigh level. Make sure welds on the stainless steel are well polished. If you're buying an enclosed cart, open and close the doors. Are the latches durable, and the doors evenly aligned? Make sure the storage area is enclosed. Some manufacturers leave the back of the grill exposed, which looks bad if the backside of your grill is showing on your deck or patio.

Step: **2** » LET'S SEE WHAT'S INSIDE

NOW, LIFT UP THE HOOD

Most grill shoppers stop at opening and closing the hood. If it feels heavy, they tend to think the grill is good. But that's like judging a car on the weight of the hood. Check what's inside to really judge how it will perform.

1 AFTER YOU OPEN THE HOOD, DON'T JUST CLOSE IT!

Take out the grates. What are they made of? Feel their weight, and ask what they're made of. Avoid nickel- or chrome-plated steel which can rust.

Handle » Make sure it's set well away from the hood to ensure it stays cool, and look for weather-resistant materials.



Stainless steel hood with double walled construction

Stainless steel grates

Porcelain-enameled cast-iron grates



THE SMART SHOPPER CHECKLIST:

1 » Are the grates durable?

Avoid nickel- or chrome-plated steel because they can rust. Better grills use individually welded porcelain-enameled steel, stainless steel, or porcelain-enameled cast-iron cooking grates. They also have rods that are the same width as those found in the finest steak houses—perfect for searing.

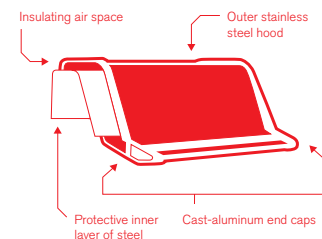
2 » What about the handle?

Imagine the grill is hot, then open the hood. Does the handle provide safe clearance for your arm and hand? Make sure there is plenty of distance between the handle and the hood or the handle could conduct heat—potentially making it a painful process to open your grill. Also, look for a heat- and weather-resistant material like stainless steel or glass-reinforced nylon.

3 » How is the hood constructed?

When buying a grill with a stainless steel hood make sure it's double-walled. Double-walled hoods create an insulated air space protecting the outer finish from discoloration. If you buy a grill with a single-walled hood be sure it has a porcelain-enameled finish so it lasts and won't fade.

Double-Walled Hood Construction



Step: **3**

» IT'S TIME TO GO GRILL DIVING

LIFT OUT THE GRATES AND LOOK INSIDE

Under the grates you'll see some type of system to disperse heat from the burners and channel away food drippings. Many grills use lava rocks or ceramic briquets. But beware—drummings can pool on these surfaces until they reach a flash point and flare-up. The best design is an inverted v-shaped metal bar (invented by Weber) that rests on top of the burners to vaporize drippings.

THE SMART SHOPPER CHECKLIST:

1 » How good are the inverted v-shaped metal bars?

Because the inverted v-shaped metal bar system is so much better than lava rocks or ceramic briquets, many manufacturers copy this design. But all designs are not equal. Look for precisely angled metal bars to facilitate any run off of juices that aren't vaporized when they hit the hot surfaces. Next, the bars should completely cover the burners and should not have holes or cutouts in the metal. Cutouts compromise their ability to protect

the burners. Also, since liquid propane and natural gas contain trace elements of water, the bars should be made of rust-resistant materials. Look for thick stainless steel or porcelain-enameled steel bars.

1 WHAT'S UNDER THE COOKING GRATES?

Inverted v-shaped metal bars » This design is the best at channeling food drippings and preventing flare-ups.

Catch pan » Look for a pan at least one inch deep that can be accessed easily from the front of the grill.



Flavorizer® bars



Catch pan and bottom tray



2 » Where does the grease go? *All about the removable bottom tray and catch pan*

Most people don't think about where the grease collects when they're buying a new grill, but it's important. If drippings aren't properly channeled away from the burners, they can cause flare-ups—or even worse, a grease fire in the bottom of your grill. Look for a system that funnels drippings down and away from the burners into a high-capacity catch pan. (Some manufacturers don't even include a catch pan—instead they suggest you hang an empty soup can

underneath the grill to catch the drippings. Be sure to check it out.) If the catch pan is shallow, like a cookie sheet, it could overflow onto your patio or deck. Also, look at where the catch pan is mounted. Can you remove it and get to it without having to turn your grill around? Try taking it out and putting it back in a few times. If it sticks it means it is poorly designed or may be warped.

Step: **4**

» THE BURNING HEART OF YOUR GRILL

TAKE OUT THE STEEL BARS OR BRIQUETS

Underneath, you'll find the burners, which provide heat. Lower priced grills will have only one burner or burners shaped like an H, a U, or a circle. These designs can create hot and cold spots across the grilling surface, meaning steaks on one side of the grill will be fully cooked while those on the other side won't be done—or worse—overdone. Burner tubes on better grills are independently controlled and run the length of the cookbox to provide evenly dispersed heat.

THE SMART SHOPPER CHECKLIST:

1 » What kind of burner system is provided?

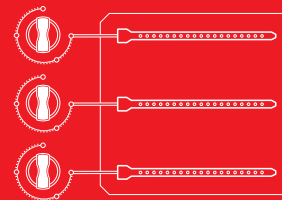
The best grills have at least two or more separately controlled burners (not just control knobs). Controls for each burner give you the ability to grill by the direct or indirect method. The burners should be spaced to provide heat across the entire cooking grate. Burner valves should have infinite control settings, so you can fine tune the heat levels. If the knobs are pre-set, only giving you the settings for

low, medium, and high, you'll be limited to those temperatures. Burners should be made of high-grade stainless steel, which will stand up to the small amounts of water found in liquid propane and natural gas.

1 GET TO THE BURNING QUESTION

Burners » Burners should run the length of the cookbox. High-grade stainless steel construction will resist rust and last longer.

Control Knobs » Knobs should independently control the burner tubes. Avoid grills with only low, medium, and high settings.



Burner system



Control knobs



2 » What about knob instructions?

If the instructions are applied with stickers or are painted on they might fade or wear off. That will not only mar the appearance of your grill, but leave you guessing about your heat settings. Better grills have instructions fired onto the paint finish, so they'll never fade or scratch off.

3 » What about BTUs? *British Thermal Units*

The BTU rating doesn't measure heat output. It's actually a rating of how much gas the grill can burn. It's like a car mileage rating. A gas guzzler will use more gas while a more efficient one uses less. A well-designed grill actually conserves BTUs. Grills with 600 square inches of cooking space only need about 36,000 BTUs to reach a searing temperature of 550° to 600°. Generally, larger grills (four or more burners) require higher BTUs.

Step: **5**

» WHO'S BEHIND YOUR PURCHASE?

THINK ABOUT WHO MADE THE GRILL

Do you know and trust the name on the hood? Will they help you down the road? What happens if you have a question when assembling your grill on a Saturday afternoon? Who can you talk to? Does the company have toll-free round-the-clock service to help you when you need it? How about the extras that make your grilling experience better, like detailed cooking instructions and free recipes?

THE SMART SHOPPER CHECKLIST:

1 » What does the warranty cover?

Take a minute and read through the warranty. Is there a lot of fine print? Understand what is and isn't covered or you may end up paying extra for what you mistakenly thought was covered. Look for an uncomplicated and generous warranty from a company with a dependable reputation.

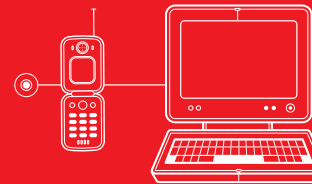
2 » Who built your grill?

Do you recognize the brand name? Ask if the grill is actually made by the company on the nameplate—you might think it's a quality product only to discover it's a cheap import hiding behind a well-known name. Find out where it was built, and how it was inspected before it left the factory.

1 WHAT ARE THEY SAYING ABOUT THAT BRAND OF GRILL?

Ask your friends and neighbors, or look at a few online reviews. If it's a quality grill, you'll hear favorable reports!

► **Warranty** » Read closely to understand what is and isn't covered. The best warranties are uncomplicated and are light on fine print.



► **Customer service** » Is there a toll-free customer service number available 24 hours a day, 7 days a week? Can you visit a Web site for questions, products, and information? If not, where can you go when you have a question, or need support?





WHAT MAKES A WEBER GRILL?

Weber® full-sized gas grills are designed and crafted for the long haul, and come fully loaded with the highest-grade materials and features to deliver Weber's proven performance, quality, and durability. We won't settle for anything less, and you shouldn't either.



GENESIS® SILVER, GOLD & PLATINUM

Genesis® gas grills are built to last, and provide uncompromising quality and performance year after year—perfect for any backyard.

Genesis® Platinum C



Genesis® Gold B



Genesis® Silver A



GENESIS® MODELS

Visit www.weber.com* for full specifications

Genesis® gas grills come equipped with 2 or 3 stainless steel burners to ensure even heating across the entire cooking area, and porcelain-enameled or stainless steel hoods with double-walled construction. Also included are Weber's patented porcelain-enameled or stainless steel Flavorizer® bars.

SILVER A »

528 sq. in. cooking area;
2 burners; 26,000 BTU/hr. input

SILVER B »

611 sq. in. cooking area;
3 burners; 36,000 BTU/hr. input

SILVER C »

Everything on the Silver B plus
a 12,000 BTU side burner

GOLD B »

611 sq. in. cooking area;
3 burners; 36,000 BTU/hr. input;
stainless steel hood with double-
walled construction

GOLD C »

Everything on the Gold B plus a
12,000 BTU side burner

PLATINUM B »

611 sq. in. cooking area;
3 burners; 36,000 BTU/hr. input;
stainless steel hood with double-
walled construction

PLATINUM C »

Everything on the Platinum B plus a
12,000 BTU side burner

SUMMIT® GOLD & PLATINUM

When you're ready to step up to the next level of grilling, Summit® gas grills have the performance and features to grill your culinary delights in style.

Summit® Platinum D6



Summit® Platinum B4



Summit® Gold A4



SUMMIT® MODELS

Visit www.weber.com* for full specifications

Summit® gas grills come equipped with 4 or 6 stainless steel burners to ensure powerful, even heat across the stainless steel cooking grates. A stainless steel hood with double walled construction tops off stainless steel Flavorizer® bars, handles, and the enclosed storage area doors.

GOLD A4 » 700 sq. in. cooking area;
4 burners; 44,000 BTU/hr. input

GOLD B4 » Everything on the Gold
A4 plus 12,000 BTU side burner

GOLD D4 » Everything on the Gold
B4 plus a dedicated 8,000 BTU
smoker burner; stainless steel
smoker box; rotisserie with a 9,600
BTU rear infrared burner

GOLD D6 » 902 sq. in. cooking area;
6 burners; 57,600 BTU/hr. input;
12,000 BTU side burner; 8,000 BTU
dedicated smoker burner; smoker
box; rotisserie with a 9,600 BTU rear
infrared burner

PLATINUM B4 » 700 sq. in. cooking
area; 4 burners; 44,000 BTU/hr.
input; 12,000 BTU side burner

PLATINUM D4 » Everything on the
Platinum B4 plus a dedicated 8,000
BTU smoker burner; stainless steel
smoker box; rotisserie with a 9,600
BTU rear infrared burner

PLATINUM B6 » 902 sq. in. cooking
area; 6 burners; 57,600 BTU/hr.
input; 12,000 BTU side burner

PLATINUM D4 » Everything on the
Platinum B6 plus a dedicated 8,000
BTU smoker burner; stainless steel
smoker box; rotisserie with a 9,600
BTU rear infrared burner

**STEP 1 >>
GIVE IT THE WIGGLE TEST**

Grab the grill by the sides and give it a good shake. A well-built grill should feel solid and sturdy.

- ❑ **How is the cart constructed?**
Look for a grill that has solid steel welded construction. The welds add strength to the cart and also make it easier to assemble.
- ❑ **What about the metals?**
Check the thickness of the metals. For stainless steel on a hood or trim piece, you'll want a thicker-gauge metal that will be long wearing. Look for 304 grade.
- ❑ **Will it move easily on your deck?**
Casters should be up to appliance standards. Wheels should be designed to survive extreme hot and cold temperatures so they don't crack or break.
- ❑ **What about the fit and finish?**
Make sure welds on the stainless steel are well polished. If you're buying an enclosed cart, open and close the doors. Are the latches durable, and the doors evenly aligned?

**STEP 2 >>
NOW, LIFT UP THE HOOD**

First, you'll see the cooking grates. Pick them up and inspect them — quality materials will last longer.

- ❑ **Are the grates a durable material?**
Better grills have individually welded porcelain-enameled steel, stainless steel, or porcelain-enameled cast-iron cooking grates.
- ❑ **What about the handle?**
Make sure there is plenty of distance between the handle and the hood or the handle could conduct heat. Also, look for a heat- and weather-resistant material like stainless steel or glass-reinforced nylon.
- ❑ **How is the hood constructed?**
When buying a grill with a stainless steel hood make sure it's double walled. Double-walled hoods create an insulated air space protecting the outer finish from discoloration.

**STEP 3 >>
LIFT OUT THE GRATES**

Below, you should find a system of v-shaped inverted metal bars to channel away and vaporize food drippings.

- ❑ **How good are the inverted v-shaped metal bars?**
Look for precisely angled metal bars to facilitate any run off of juices that aren't vaporized when they hit the hot surfaces. The bars should completely cover the burners and should not have holes or cutouts in the metal. Look for thick stainless steel or porcelain-enameled steel bars, which are rust resistant.
- ❑ **Where does the grease go?**
Look for a system that funnels drippings down and away from the burners into a high-capacity catch pan. Can you remove it and get to it without having to turn your grill around? Try taking it out and putting it back in a few times. If it sticks it means it is poorly designed or may be warped.

**STEP 4 >>
TAKE OUT THE STEEL BARS**

Look at the burner system, it should consist of two or more burners running the length of the cookbox.

- ❑ **What kind of burner system is provided?**
The burners should be spaced to provide heat across the entire cooking grate. Burner valves should have infinite control settings so you can fine tune the heat levels. Burners should be made of high-grade stainless steel, to stand up to the small amounts of water found in liquid propane and natural gas.
- ❑ **What about knob instructions?**
Better grills have instructions fired onto the paint finish so they'll never fade or scratch off.
- ❑ **What about BTUs?**
The BTU (British Thermal Units) rating is a measure of how much gas the grill can burn, not heat output. Generally, a gas grill with 600 square inches of cooking space requires about 36,000 BTUs to reach a searing temperature.

**STEP 5 >>
ASK WHO MADE THE GRILL**

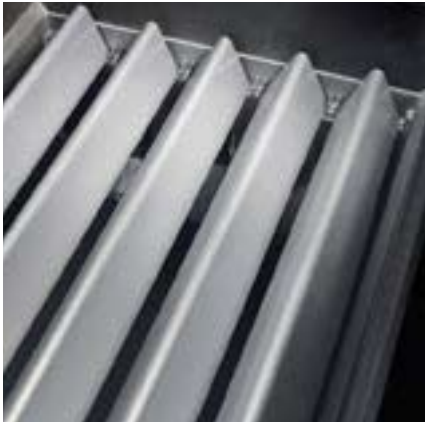
Think about who made your grill. Do you know the name on the hood? Will they support you down the road?

- ❑ **What does the warranty cover?**
Look for an uncomplicated and generous warranty from a company with a dependable reputation.
- ❑ **Who built your grill?**
Find out who made the grill, where it was made, and how it was inspected before it left the factory.
- ❑ **What about customer service?**
Look for a grill with a 24-hour hotline that lets you talk to a real person — not a machine.
- ❑ **Ask your friends and family!**
Ask your neighbors and friends or look at online reviews. It's the best way to gauge how happy you'll be with your grill after you get it home.

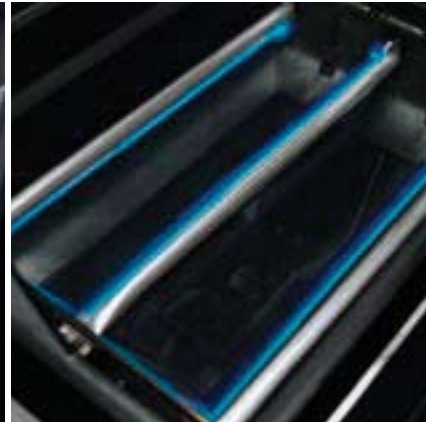
Double-walled hood construction



Flavorizer® bars



Burner system



Stainless steel grates



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