Weber Summit Gas Barbecues.

The first time you set eyes on a Summit barbecue, you know it's something very special, it has such a commanding appearance. Its brilliant styling and superb finish make ordinary gas barbecues look exactly that: ordinary. Some people can feel it when they see commercial quality, and that's the feeling you get when you lift the hood on one of our Summit barbecues. If you had your own barbecue chef this would be the barbecue he would choose.

The entire cooking system is preassembled in its own housing and then calibrated and tested by our experts at the factory. The burner system is factory-

installed into the cooking box. All the chef has to do is turn the Snap-Jet™ ignition switch ... then the excitement really begins. Available in two models, you're sure to find one that your chef will love.

The Summit E-470

A large four burner barbecue with a side burner, smoker box with its own individual burner, sear station and rotisserie with infrared burner. Available in black porcelain enamel.

The Summit E-670

A large six burner barbecue with a side burner, smoker box with its own individual burner, sear station and rotisserie with infrared burner. Available in black porcelain enamel.









People fall in love with Weber®







Features	Summit E-470	Summit E-670
Stainless steel burners	4	Summit E-670
Combined primary burner rating	51.5MJ (48,800 BTU)	63.3MJ (60,000 BTU)
Snap-Jet™ individual burner	(10,000 210)	(33,31.0)
gnition	•	•
Black porcelain enamel hood	•	•
tainless steel hood handle	•	•
tainless steel cooking grills -		
0mm diameter	•	•
Reversible heavy-duty porcelain	•	•
coated cast-iron hotplate	·	•
Heavy-duty stainless steel	•	_
lavorizer™ bars	·	•
Commercial-grade side burner	12.7MJ (12,000 BTU)	12.7MJ (12,000 BTU)
Dedicated stainless steel smoker	8.4MJ (8,000 BTU)	8.4MJ (8,000 BTU)
purner	` ' '	` , , ,
Dedicated sear burner	11.2MJ (10,600 BTU)	11.2MJ (10,600 BTU)
ighted control knobs	•	•
tainless steel smoker box	•	•
Rear-mounted infra-red rotisserie	11.2MJ (10,600 BTU)	11.2MJ (10,600 BTU)
ourner	(,)	(13,000 2.0)
pit fork rotisserie with	•	•
leavy-duty motor		
uck away rotisserie motor bracket	•	•
orill Out TM handle light(s)	1	2
ixed commercial-grade	•	•
hermometer Double walled black doors		
	•	•
Inclosed storage area	•	•
Tool holders	•	•
castor wheels (2 locking) Precision fuel gauge	•	•
Detailed operating instructions	•	•
Veber® Summit cookbook	•	•
Veber® limited 25 year	•	•
varranty	•	•
variancy		
Recommended Retail Price		
P:	\$5399	\$6699
All Summit barbecues include	43377	+ + + + + + + + + + + + + + + + + + +
Helivery and assembly in Auckland		
netro areas and specialist dealer		
egional towns. All other areas p.o.a.)		
ogranaciónnos y activitados provas,		
Optional Extras		
leavy-duty cover	\$189.95	\$199.95
tainless steel 3 pce Tool Set	\$79.95	\$79.95
tainless steel Grill Pan	\$59.95	\$59.95
Sided Grill Brush (small)	\$24.95	\$24.95
ummit drip pans (pack of 10)	\$29.95	\$29.95
tainless Steel Roast Holder	\$89.95	\$89.95
	40 0	-
Dimensions		
leight - lid open	145cm	145cm
Vidth	168cm	188cm
Pepth	76cm	76cm
•	1 2 2	
rimary cooking area	3430cm ² (70cm x 49cm)	4410cm² (90cm X 49cm)
Varming rack area	735cm² (70cm x 10.5cm)	945cm² (90cm X 10.5cm)
otal cooking area	4165cm ²	5355cm ²
		-
Colours		
Black	LP K7171024	LP K7371024