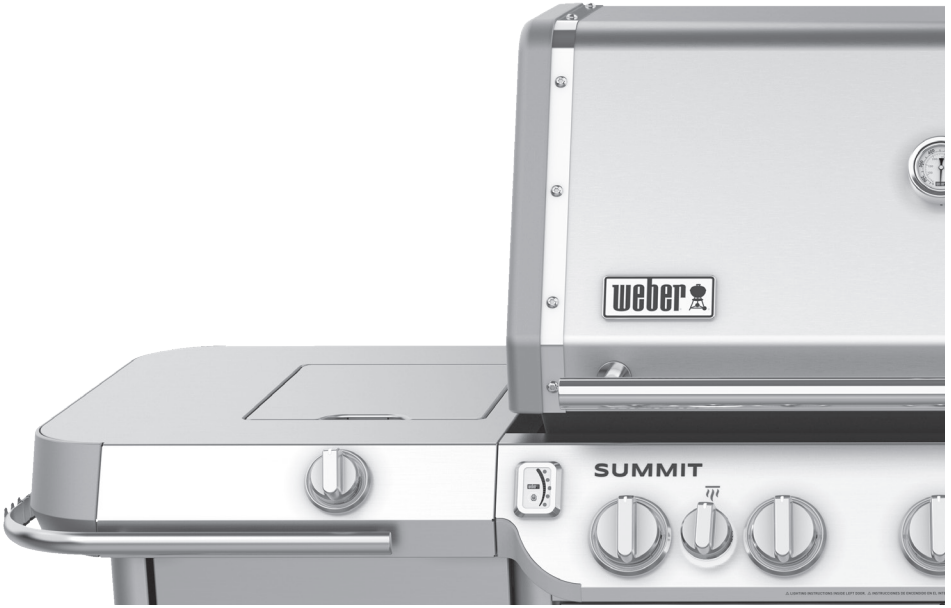
SUMMIT

GC38 E • GC38 S
GRILL CENTER



NG ASSEMBLY GUIDE

GUÍA DE MONTAJE | ENSEMBLE GUIDE

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EN

⚠ Assemble grill on a flat, level, and soft surface.

⚠ Remove protective film from stainless steel parts before installing.

⚠ Do not use power tools for assembly.

⚠ Three people required for assembly.

⚠ There may be visual differences between illustrations and model purchased.

⚠ Always keep lid closed when assembling or moving your grill.

ES

⚠ Arme el asador sobre una superficie llana, nivelada y lisa.

⚠ Retire la película protectora de las partes de acero inoxidable antes de llevar a cabo la instalación.

⚠ No use herramientas eléctricas para armar el asador.

⚠ Se necesitan tres personas para el montaje.

⚠ Puede que aprecie diferencias visuales entre las ilustraciones y el modelo adquirido.

⚠ Siempre mantenga la tapa cerrada al armar o trasladar el asador.

FC

⚠ Assemblez le barbecue sur une surface plane, à niveau et souple.

⚠ Avant de procéder à l'assemblage, retirez le film protecteur qui recouvre les pièces en acier inoxydable.

⚠ N'utilisez pas d'outil électrique pour assembler le barbecue.

⚠ Trois personnes sont nécessaires pour le montage.

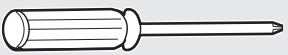
⚠ Le modèle de barbecue que vous avez acheté peut différer des illustrations.

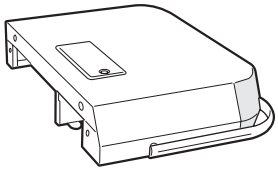
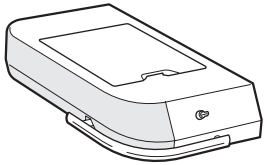
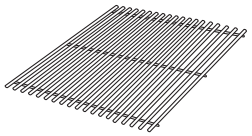
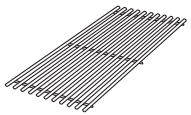
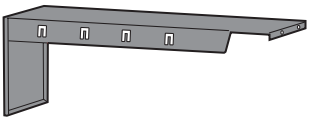
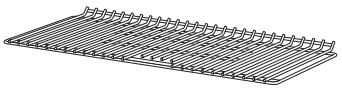
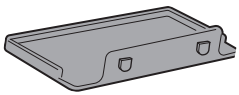
⚠ Gardez toujours le couvercle fermé lorsque vous assemblez ou déplacez votre barbecue.

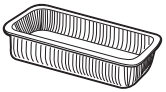
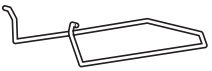
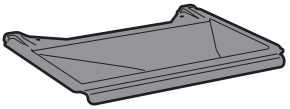
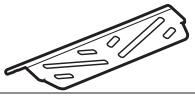
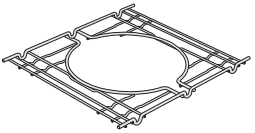
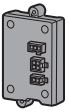
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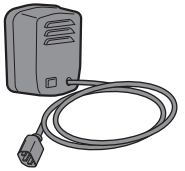
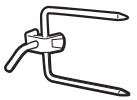
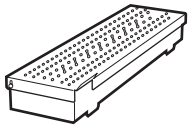
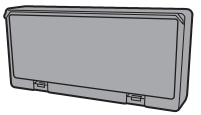


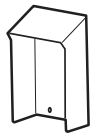
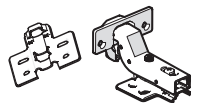
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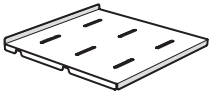
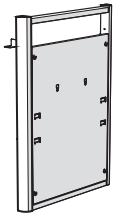
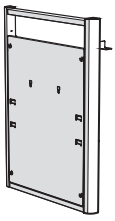
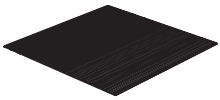


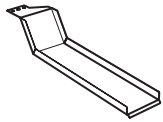
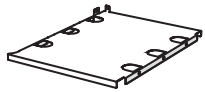
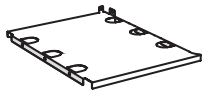
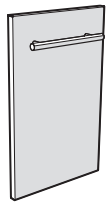
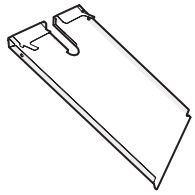
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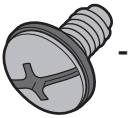
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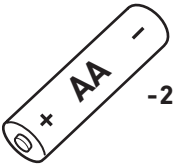
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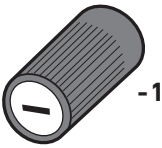

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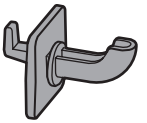
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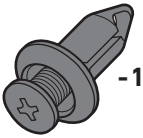
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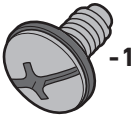

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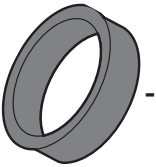
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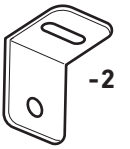

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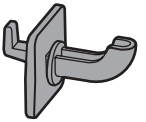
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Be sure to consider placement options before unpacking or beginning assembly.

Unpack main grilling unit near the area where SUMMIT Grill Center will reside. WEBER recommends installing on a level, solid surface such as concrete, brick, or wood. Do not install on on dirt, gravel, or flagstone.

DO NOT MOVE SUMMIT GRILL CENTER AFTER FULLY ASSEMBLED.

Do not attempt to assemble Grill Center in a location where surface pitch is greater than 2 inches.

Assurez-vous de réfléchir aux possibilités d'emplacement avant de déballer l'appareil ou de commencer l'assemblage.

Déballez l'appareil principal pour la grillade à proximité de la zone où le Grill Center SUMMIT va se trouver. WEBER recommande l'installation sur une surface plane et solide, telle que du béton, de la brique ou du bois. N'effectuez pas l'installation sur des impuretés, sur du gravier ou sur des dalles.

NE DEPLACEZ LE GRILL CENTER SUMMIT APRES L'AVOIR COMPLETEMENT ASSEMBLE.

Ne tentez pas d'assembler le Grill Center à un emplacement où l'enfoncement dans la surface du sol est supérieur à 2 pouces (2,54 cm).

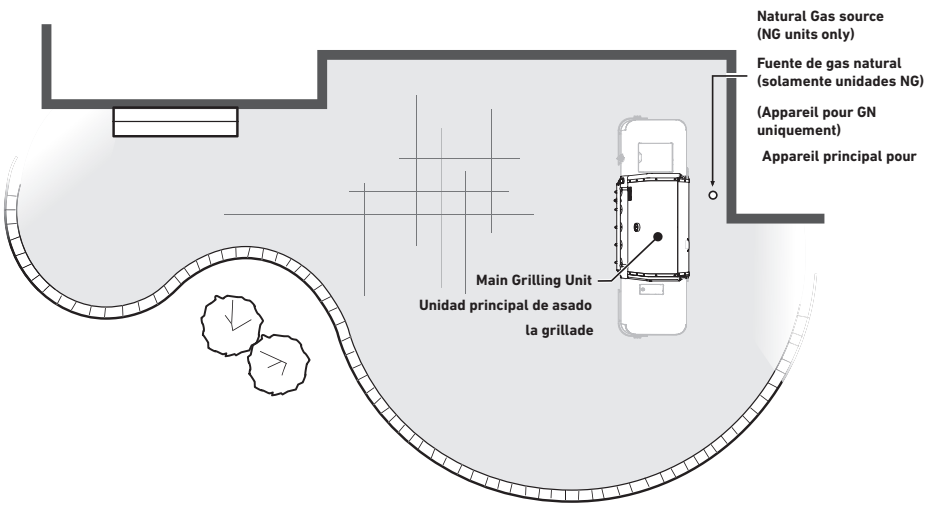
Source de Gaz naturel

Asegúrese de considerar las opciones de ubicación del equipo antes de comenzar a desempacar o comenzar el ensamblaje.

Desempaque la unidad principal de la barbacoa cerca del área donde se colocará el Centro de Asado SUMMIT. WEBER recomienda que se instale sobre una superficie nivelada y sólida como concreto, ladrillo o madera. No debe instalarse sobre tierra, grava o losas de piedra.

NO MUEVA EL CENTRO DE ASADO SUMMIT UNA VEZ ESTÉ COMPLETAMENTE ENSAMBLADO.

No intente ensamblar el Centro de Asado en una ubicación donde el espaciamiento de la superficie sea mayor de 2 pulgadas (5 cm).



CLEARANCE FROM SURFACES OR STRUCTURES

⚠ WARNING: Clearance from any adjacent surface or structure is 24" (610 mm) from the back and sides of the grill.

NOTE: If you have questions on what materials are considered noncombustible, contact your local building materials supplier or fire department.

SEPARACIÓN DE LAS SUPERFICIES O ESTRUCTURAS

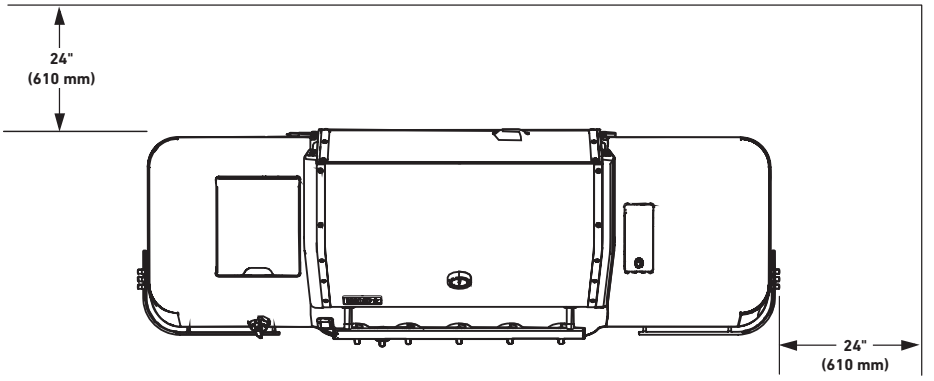
⚠ ADVERTENCIA: La separación de cualquier superficie o estructura adyacente es de 24 pulg. (610 mm) de los lados posterior y laterales de la barbacoa."

NOTA: Si tuviese cualquier pregunta sobre que materiales son considerados no combustibles, póngase en contacto con su proveedor local de materiales de construcción o con el cuerpo de bomberos.

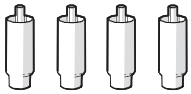
ESPACE DEGAGE PAR RAPPORT AUX SURFACES OU AUX STRUCTURES

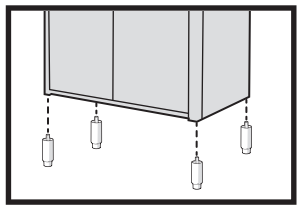
⚠ MISE EN GARDE : L'espace dégagé par rapport à toute surface ou structure adjacente est de 24" (610 mm) par rapport à l'arrière et aux côtés du grill.

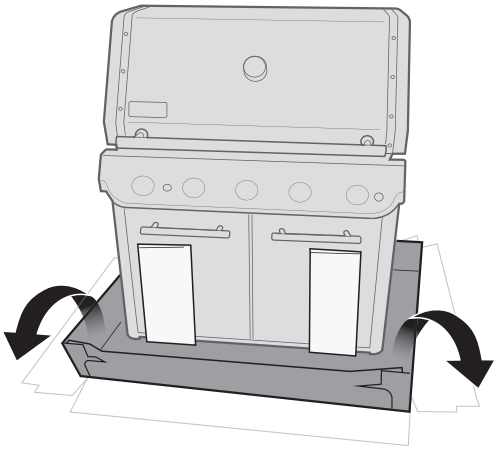
REMARQUE : Si vous avez des questions sur les matériaux qui sont considérés comme non inflammables, veuillez contacter le fournisseur de matériaux de construction le plus proche ou les pompiers.

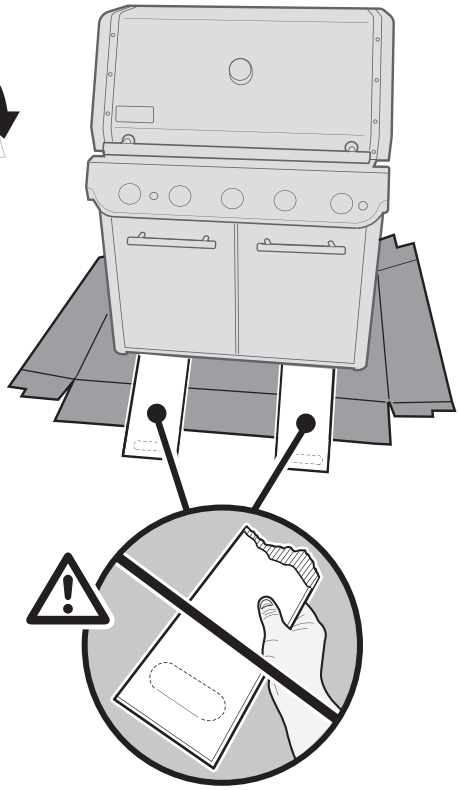


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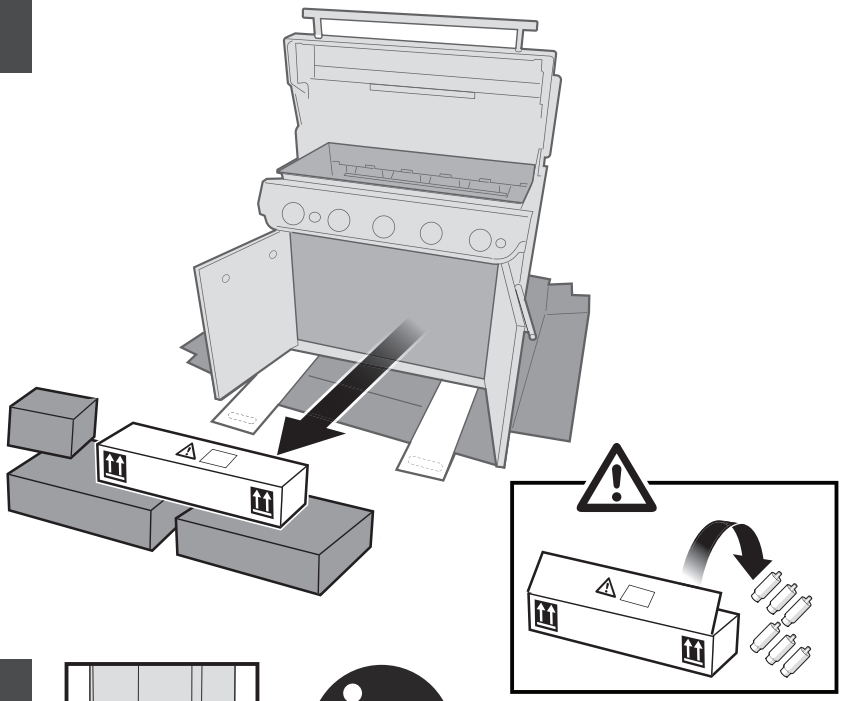




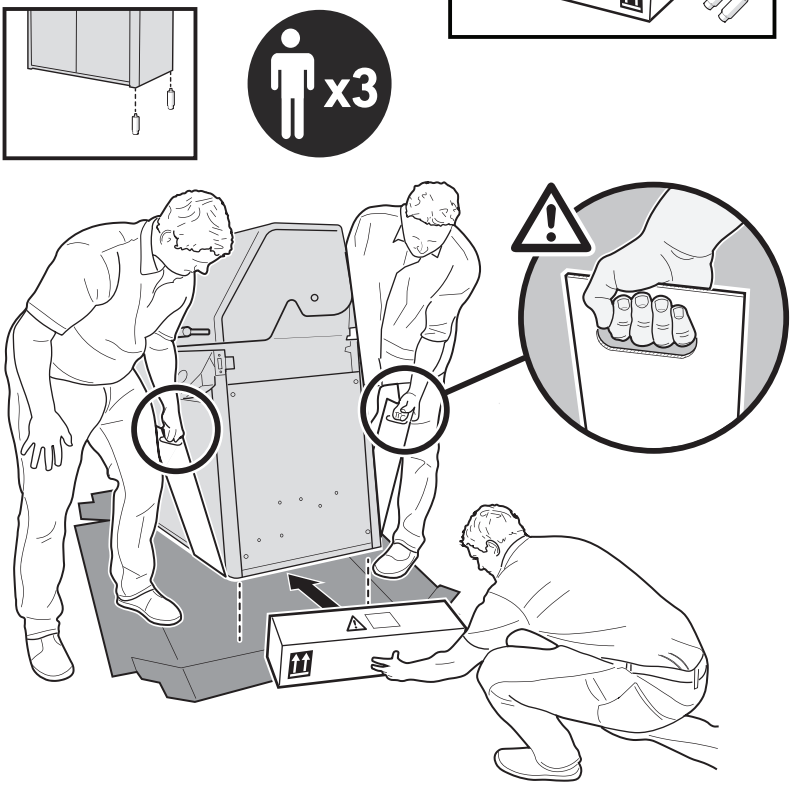




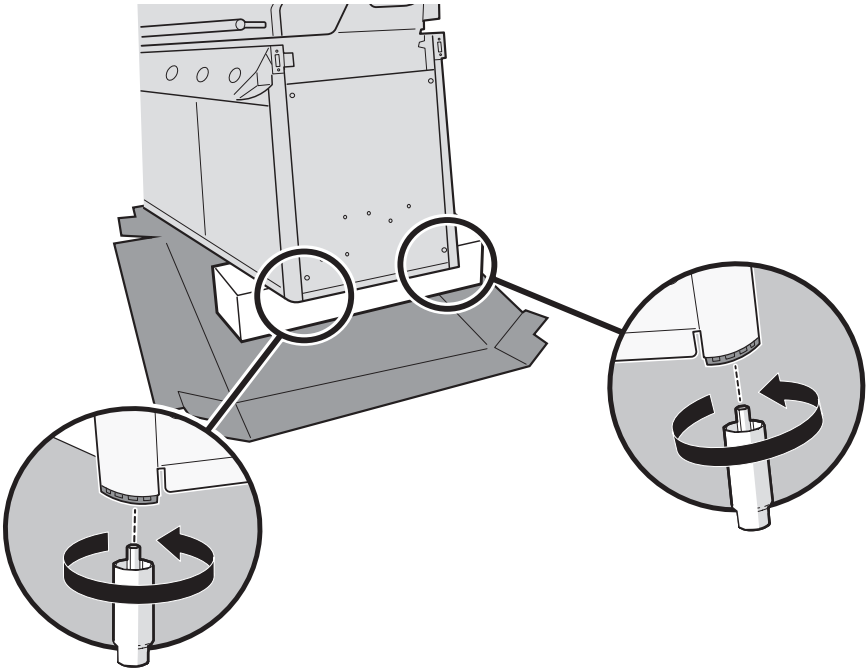
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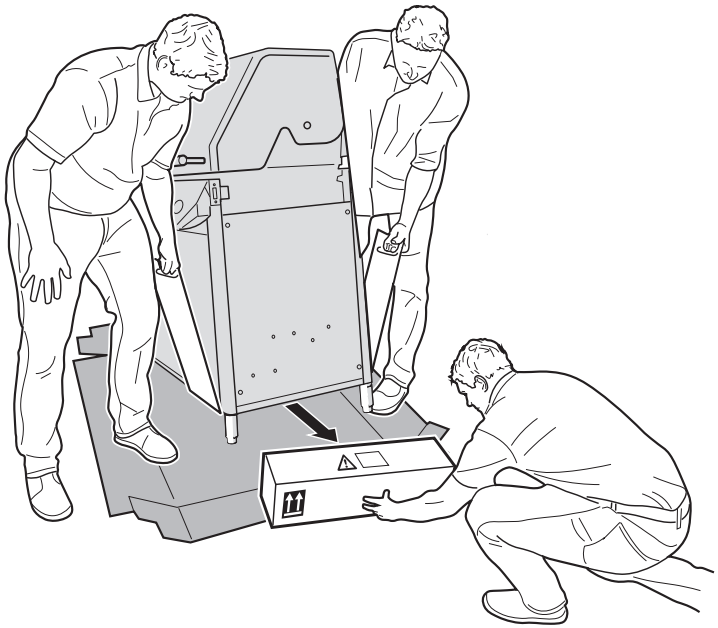
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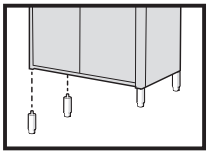
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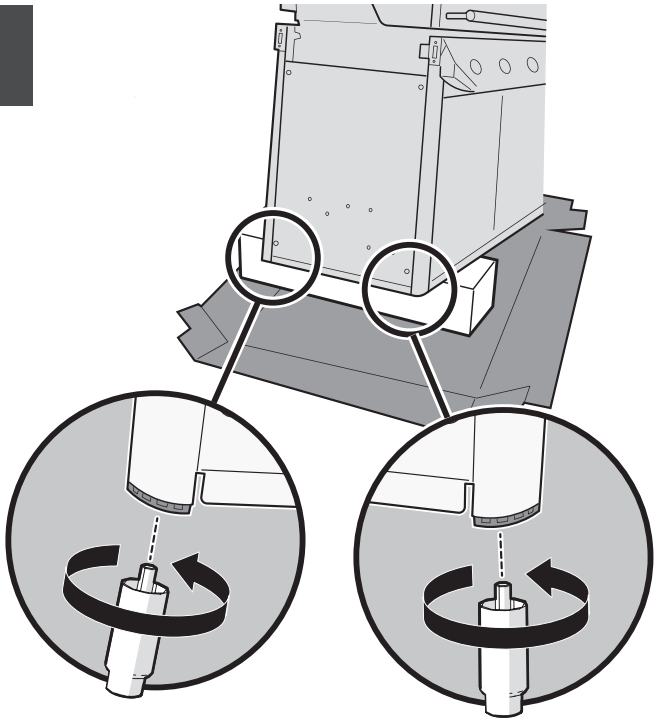
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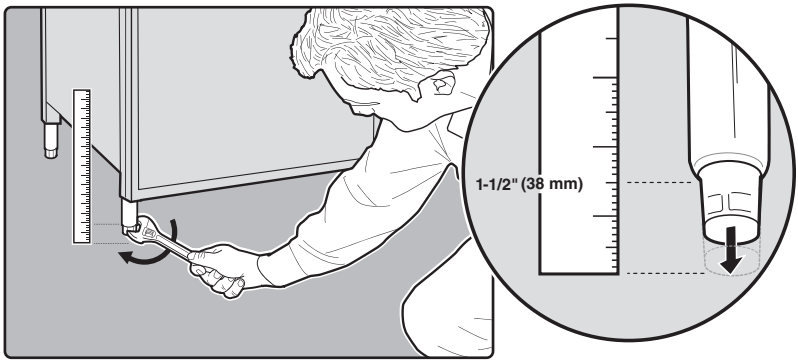
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7



8



Adjust legs on the Main Grilling Unit

Your patio may not be a level surface, which is why your Grill Center is equipped with height-adjustable legs. The legs on the main grilling unit are pre-set to their minimum height of 3/4". You will need to slightly extend these legs, which shall allow levelling adjustments to be made as assembly progresses.

1) Use an adjustable wrench and turn clockwise to extend the height-adjustable legs to 1½ inches (38 mm).

⚠ **Do not extend legs beyond 1½ inches (38mm).**

⚠ **Be sure to level Main Grilling Unit front to back and side to side. Use cooking grates as levelling surface. Make further adjustments to legs (if necessary).**

Ajuste las patas de la Unidad Principal de Asado

La superficie de su patio podría no estar nivelada, por cuya razón el Centro de Asado está equipado con patas de altura ajustable. Las patas en la unidad principal de asado están preajustadas a su nivel mínimo de altura de 3/4 pulg. Necesitará extender ligeramente estas patas, las cuales le permitirán realizar los ajustes de nivelado en la medida que el ensamblaje progrese.

1) Use una llave ajustable para girar las patas de altura ajustable en sentido de las agujas del reloj y extenderlas a 1½ pulgada (38 mm).

⚠ **No extienda las patas más allá de 1½ pulgada (38 mm).**

⚠ **Asegúrese de nivelar la Unidad Principal de Asado de atrás hacia adelante y de lado a lado. Utilice las parrillas de cocción como superficie de nivelación. Si fuese necesario, haga más ajustes a las patas.**

Ajustez les pieds sur l'Appareil principal pour la grillade

Il est possible que la surface de votre patio ne soit pas plane, c'est pour cela que votre Grill Center est équipé de pieds ajustables en hauteur. Les pieds sur l'Appareil principal pour la grillade sont préréglés à leur hauteur minimale de 3/4" (1,90 cm). Vous aurez besoin d'allonger légèrement ces pieds, ce qui permettra des ajustements de mise à niveau au fur et à mesure pendant l'assemblage.

1) Utilisez une clé à molette et tournez dans le sens des aiguilles d'une montre pour allonger les pieds ajustables en hauteur jusqu'à 1½ pouces (38 mm).

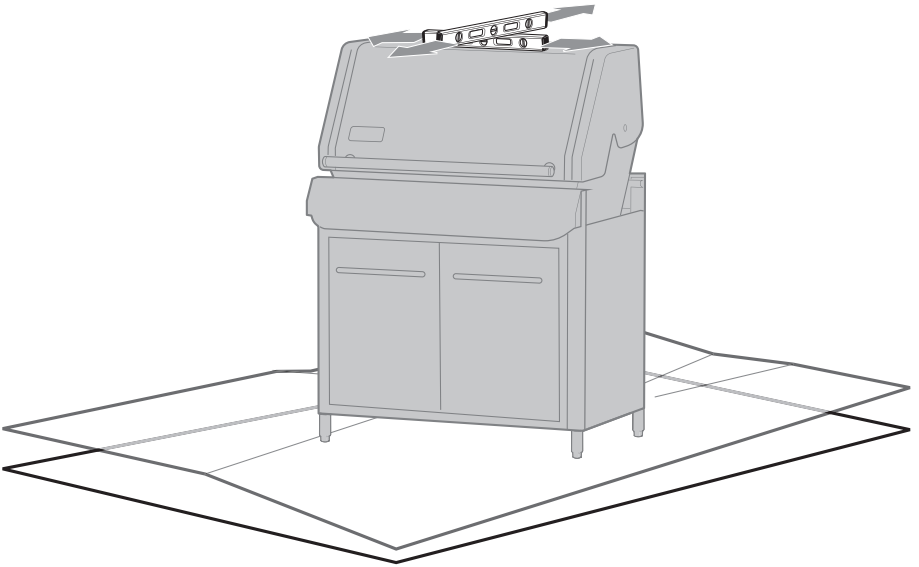
⚠ **N'allongez pas les pieds au-delà de 1½ pouces (38 mm).**

⚠ **Assurez-vous de mettre à niveau l'Appareil principal pour la grillade d'avant en arrière ainsi que latéralement. Utilisez les grilles de cuisson comme surface de nivelage. Effectuez des ajustements supplémentaires sur les pieds (si nécessaire).**

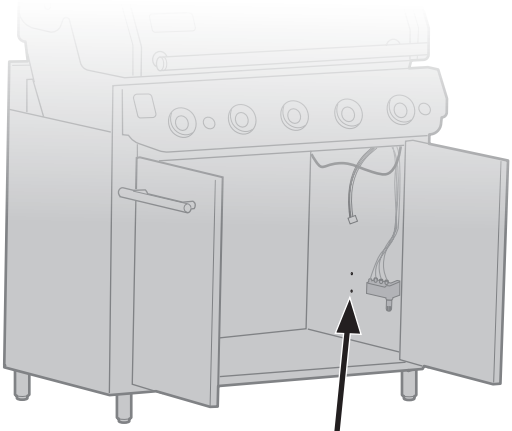
⚠ **Be sure to level Main Grilling Unit front to back and side to side. Use cooking grates as levelling surface. Make further adjustments to legs (if necessary).**

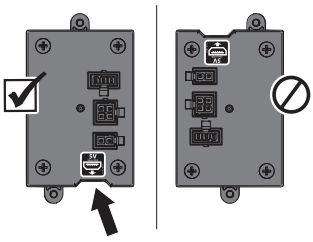
⚠ **Asegúrese de nivelar la Unidad Principal de Asado de atrás hacia adelante y de lado a lado. Utilice las parrillas de cocción como superficie de nivelación. Si fuese necesario, haga más ajustes a las patas.**

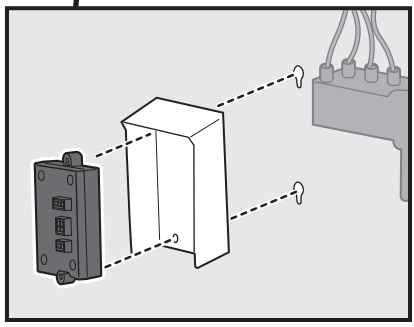
⚠ **Assurez-vous de mettre à niveau l'Appareil principal pour la grillade d'avant en arrière ainsi que latéralement. Utilisez les grilles de cuisson comme surface de nivelage. Effectuez des ajustements supplémentaires sur les pieds (si nécessaire).**



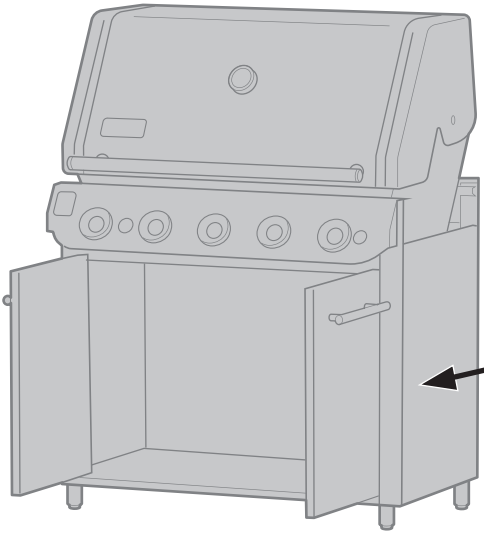
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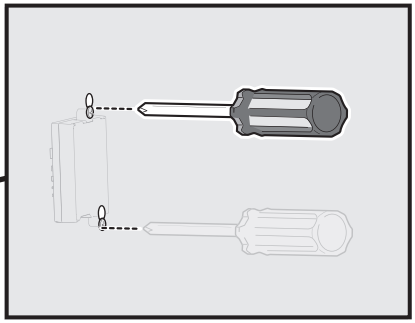




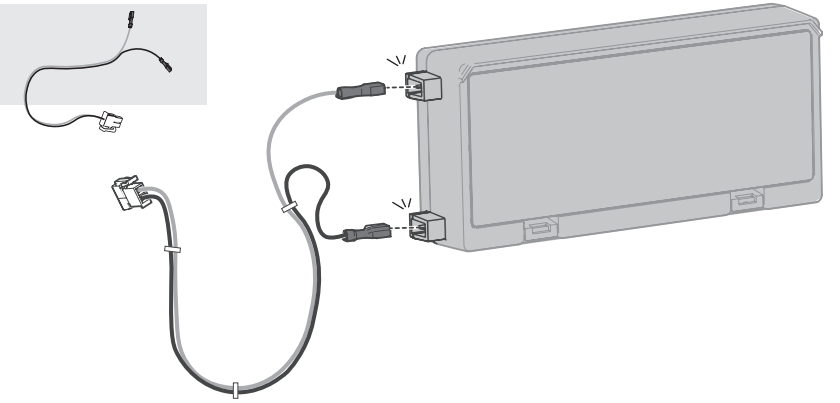


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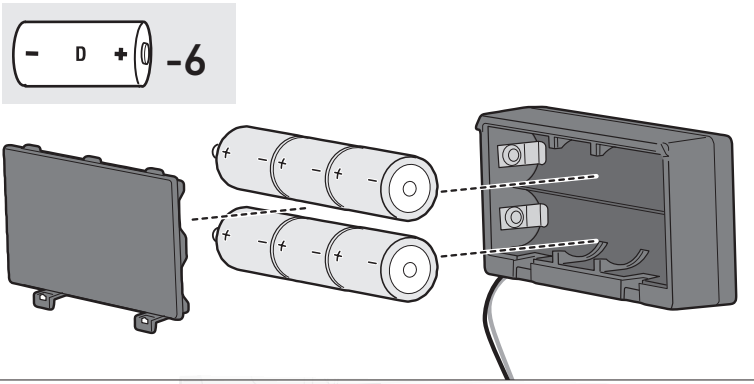




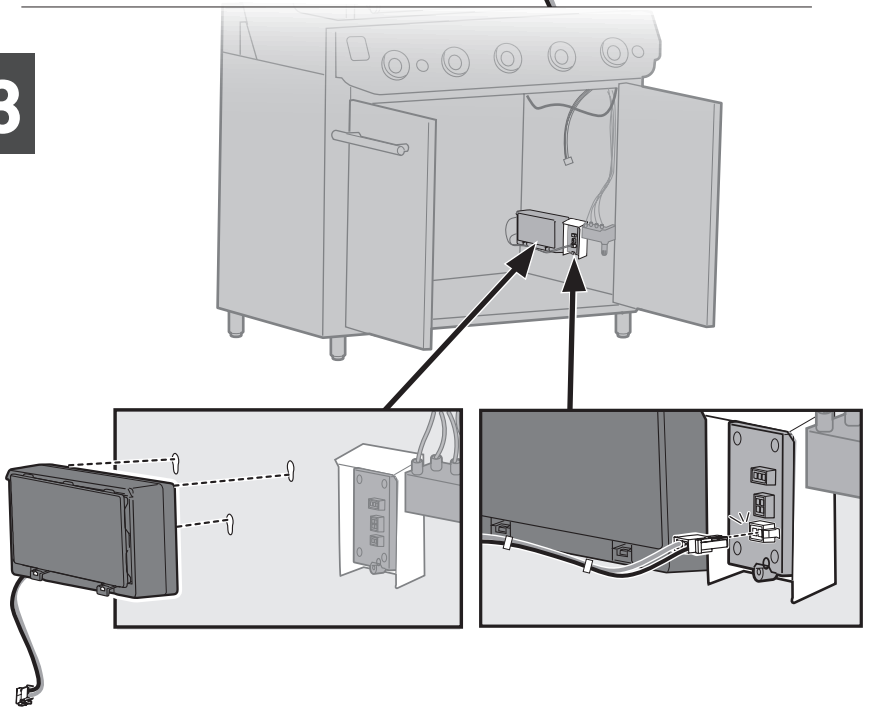
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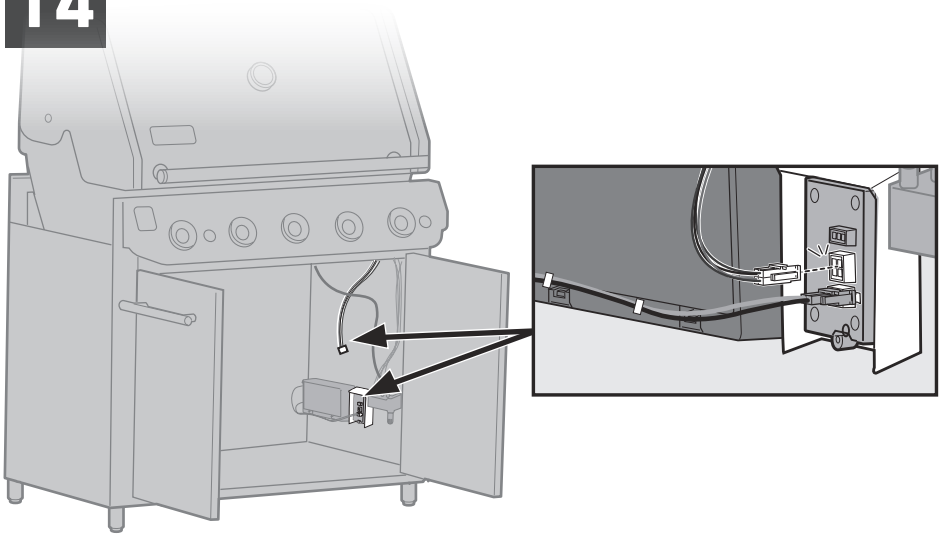
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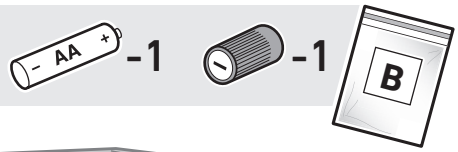
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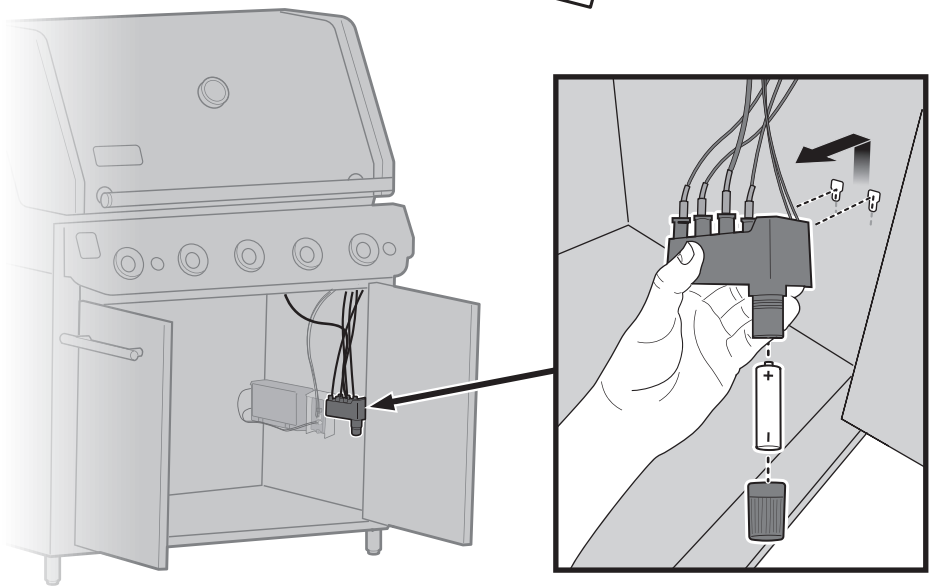


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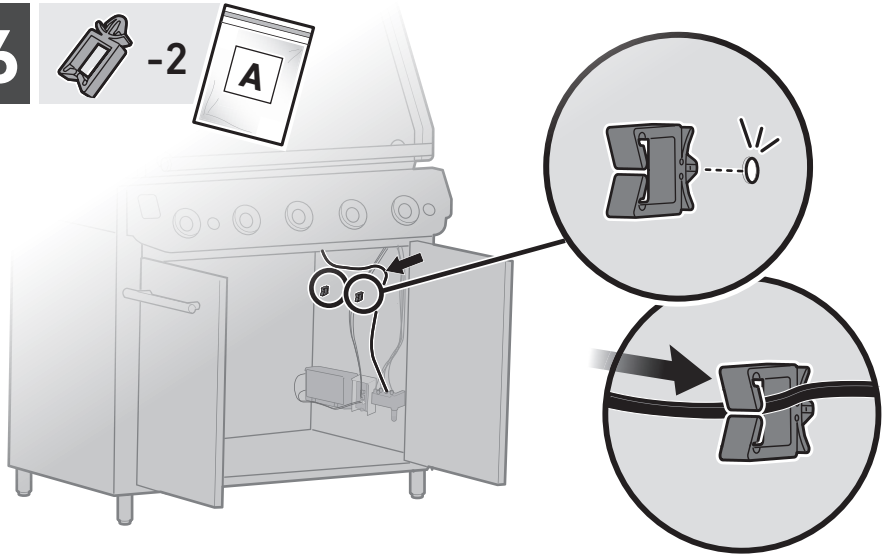


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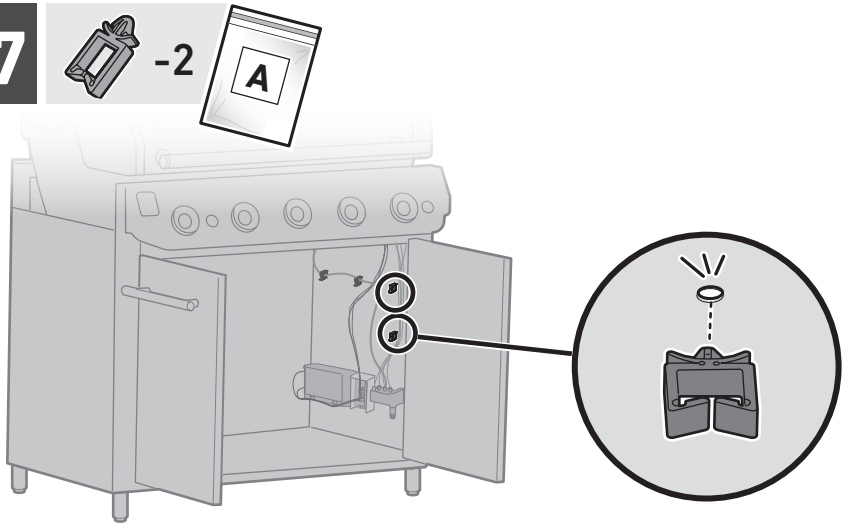


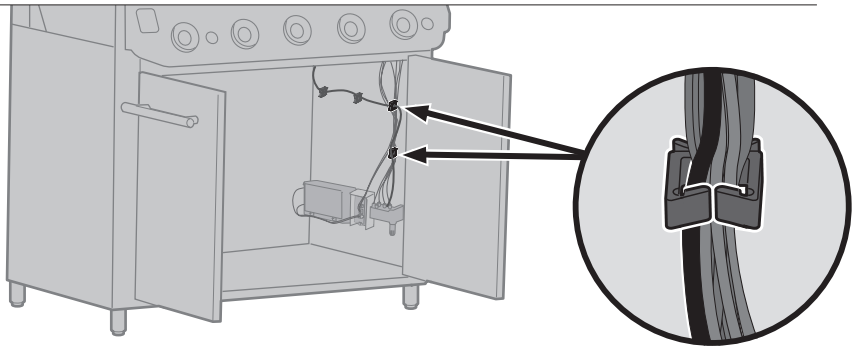


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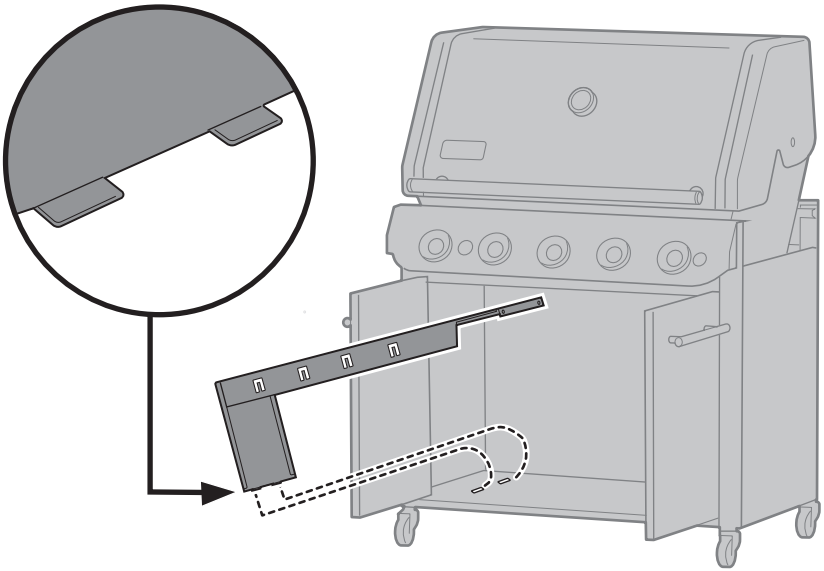


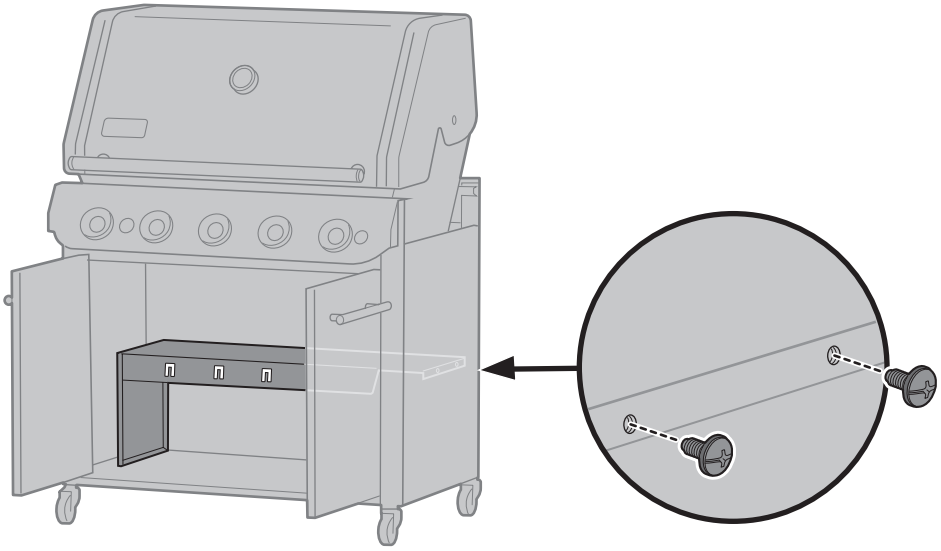
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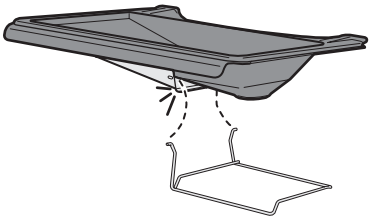


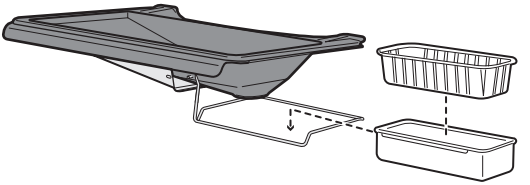
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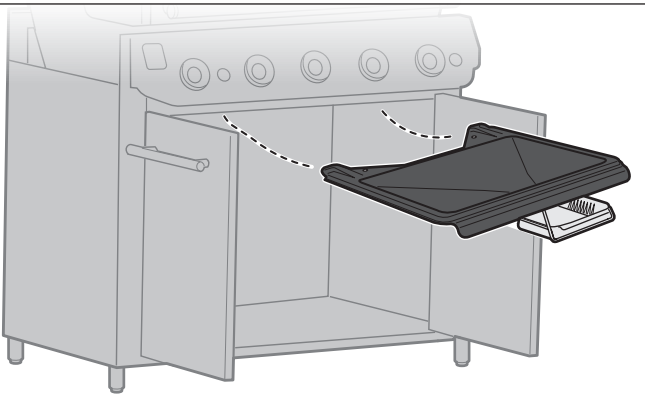




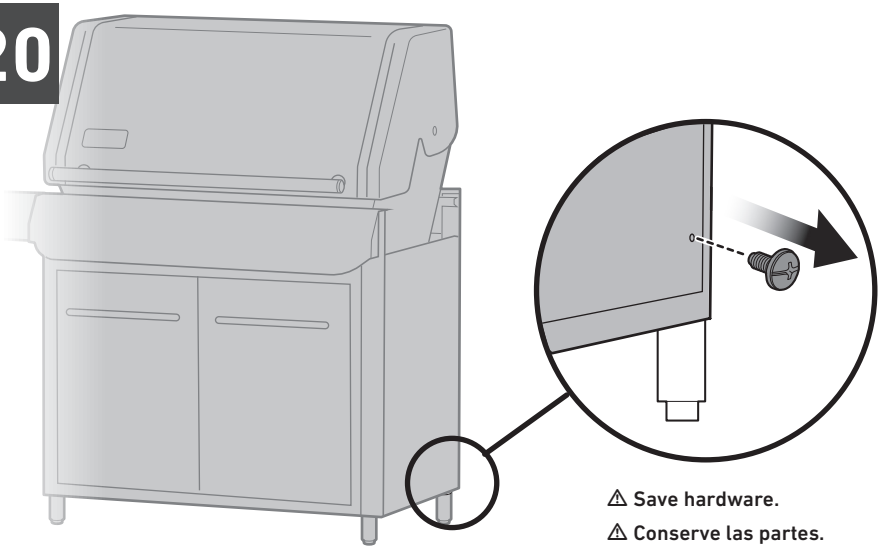
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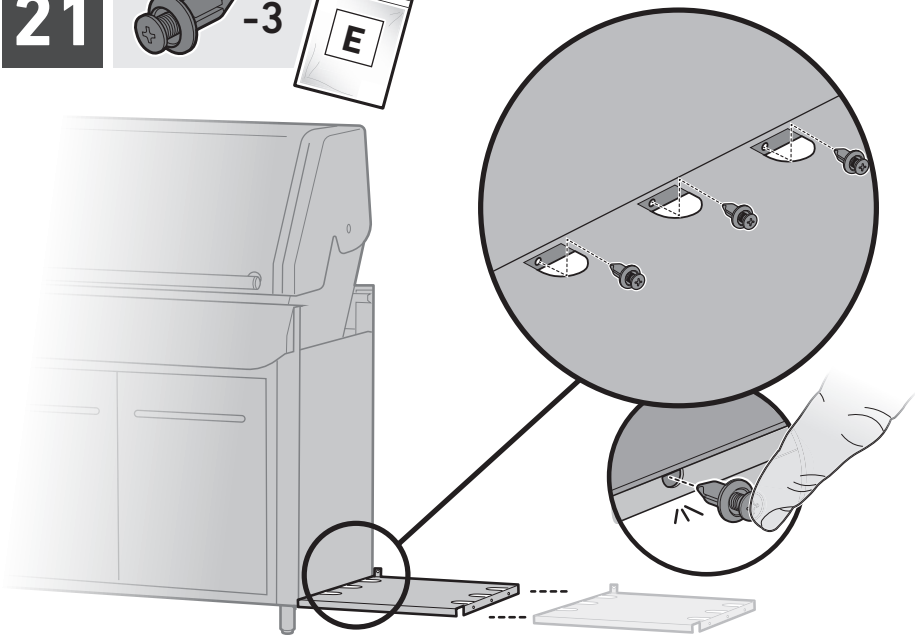
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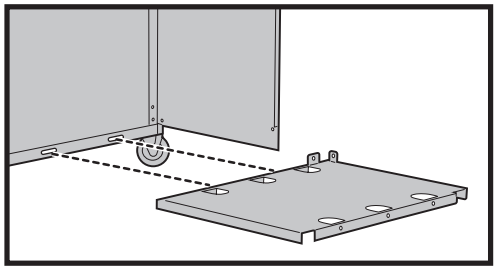
⚠ Conservez ces pièces.

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-3

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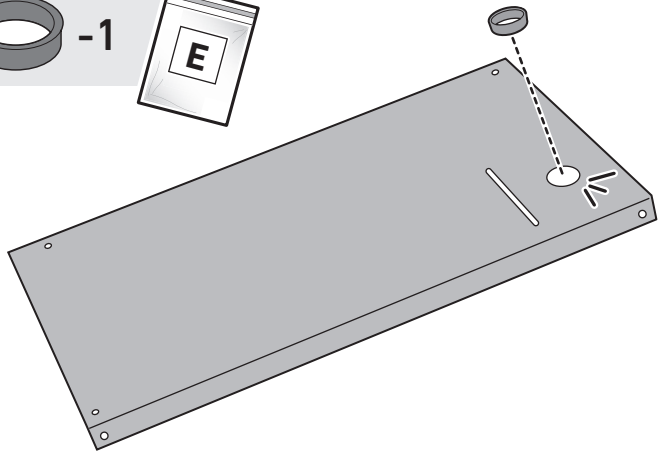




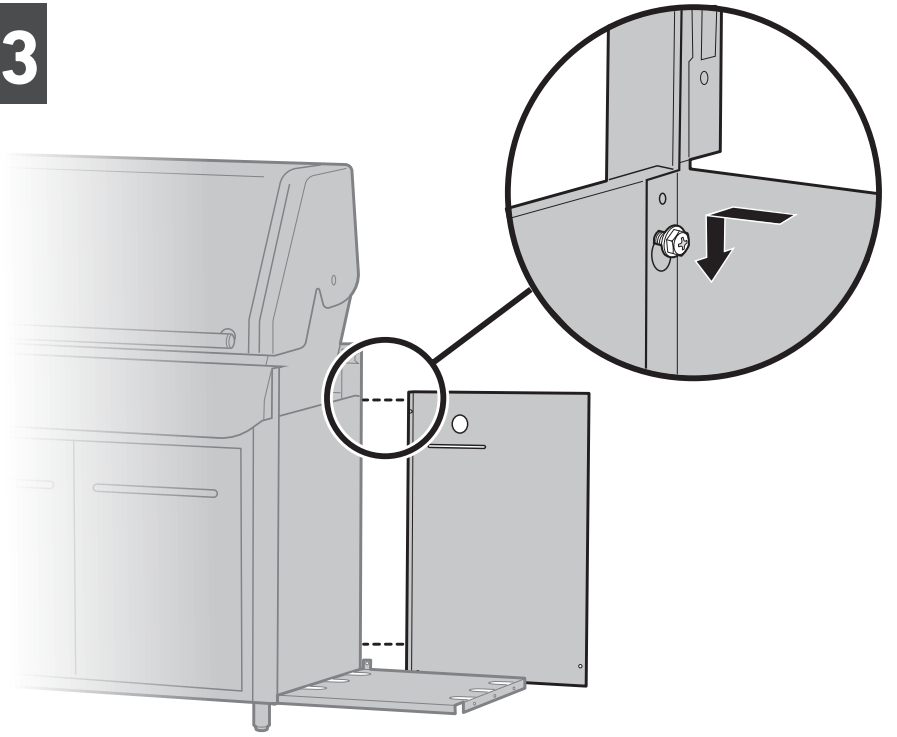
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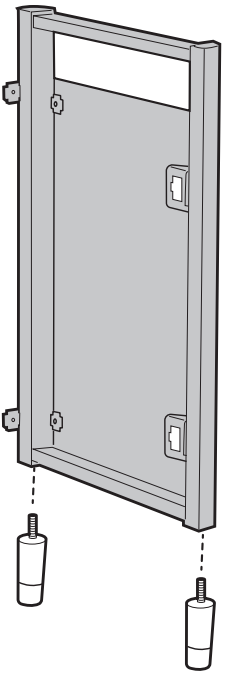
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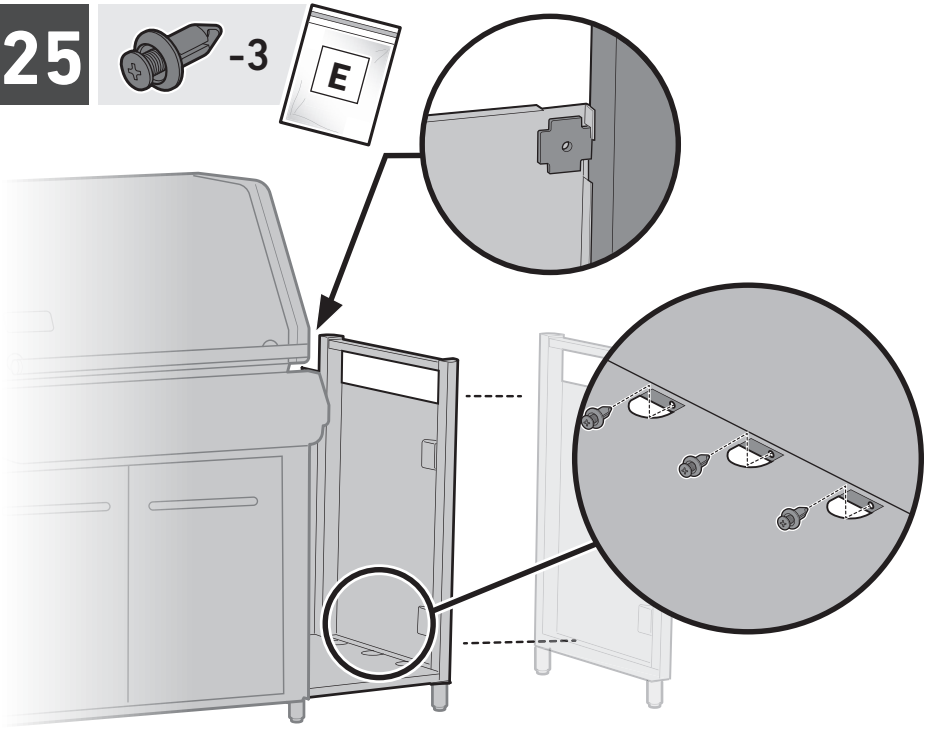
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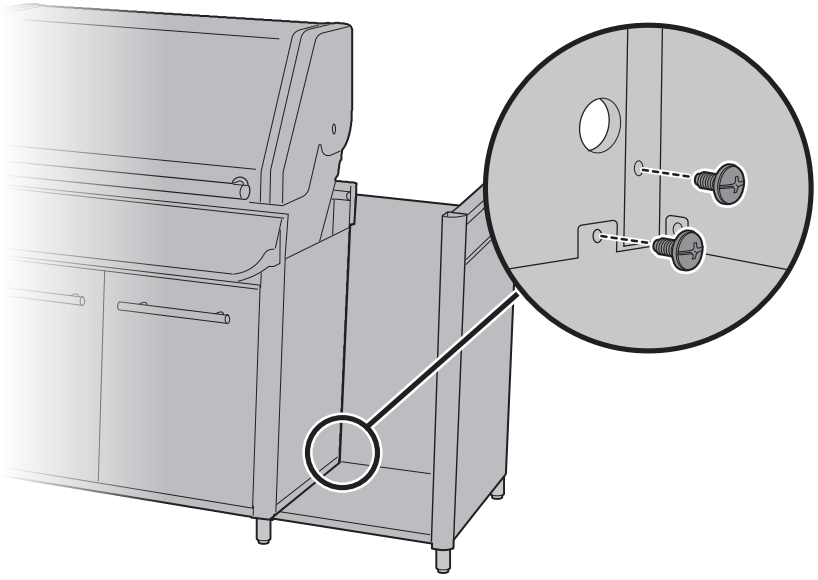
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25 -3 E



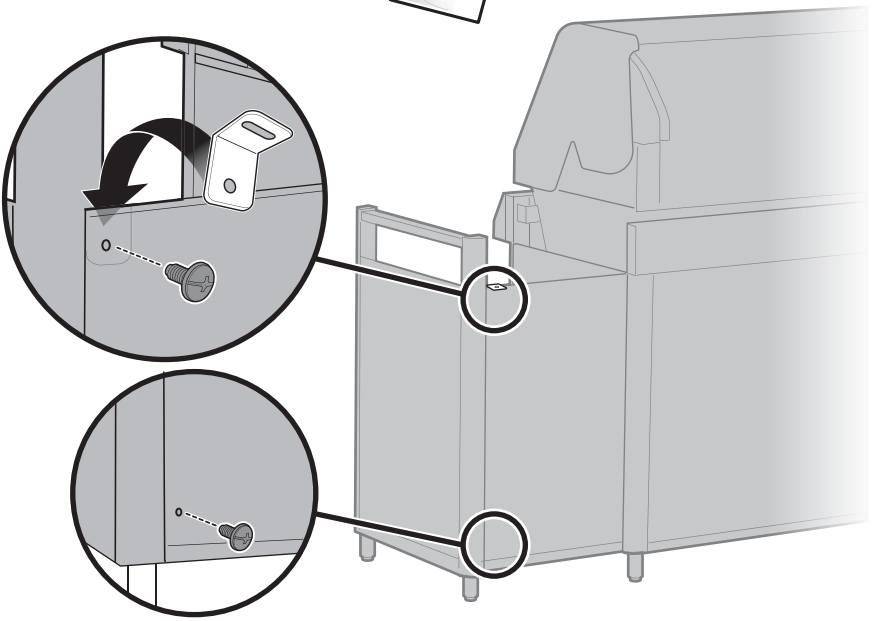
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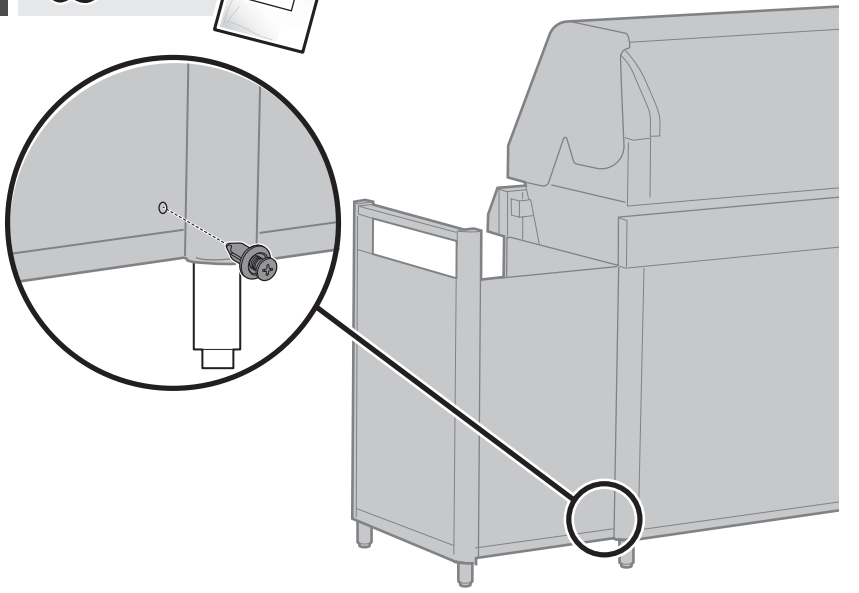
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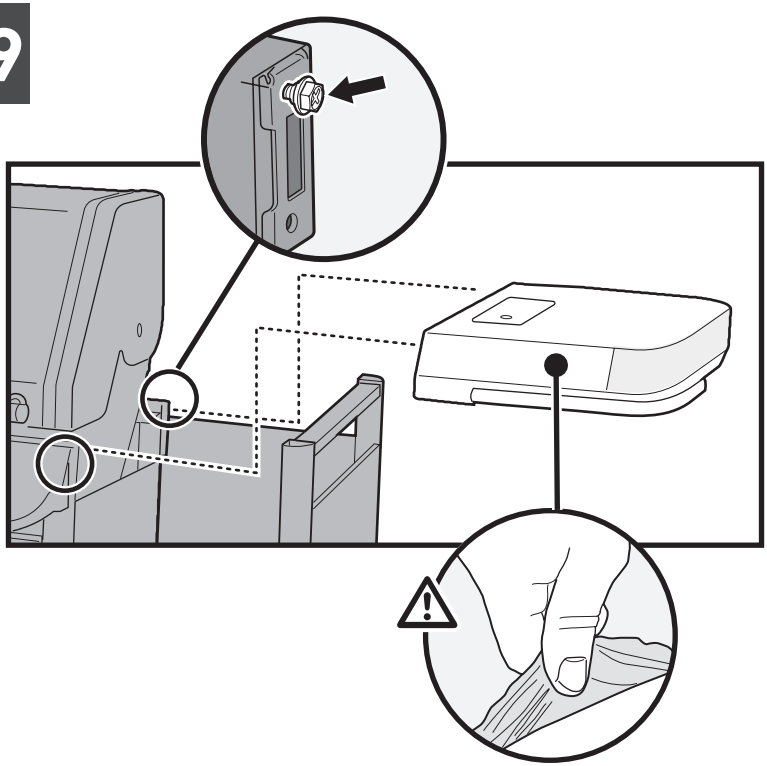
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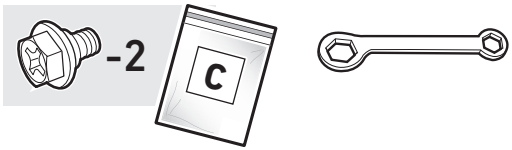
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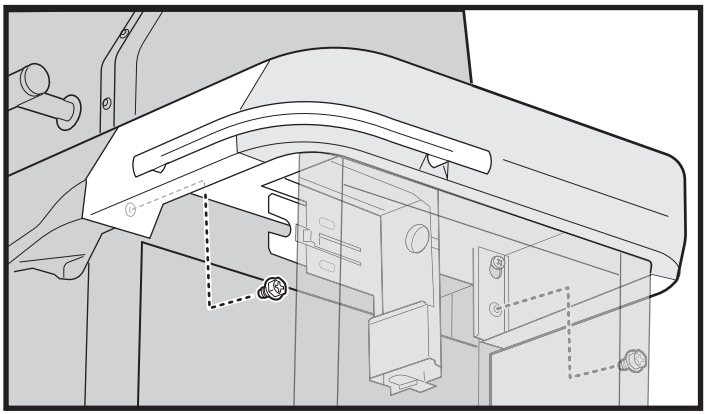


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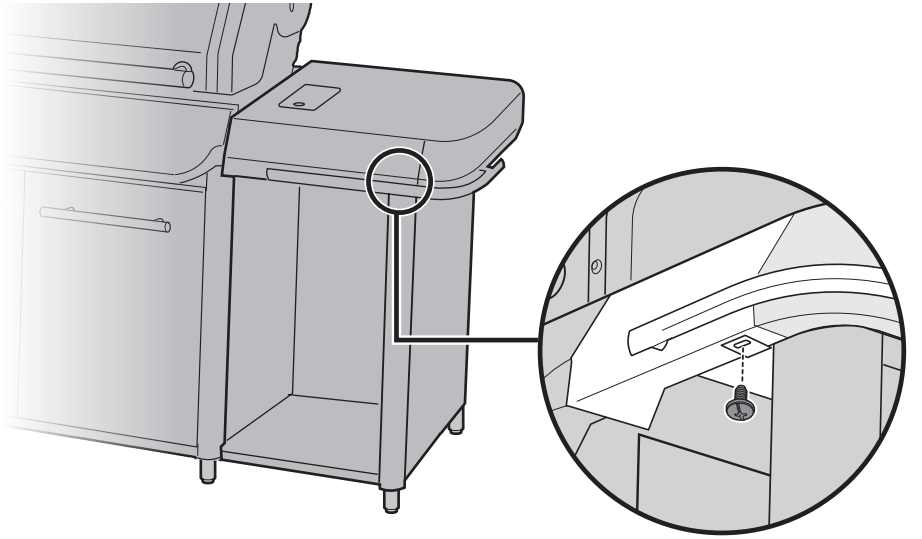


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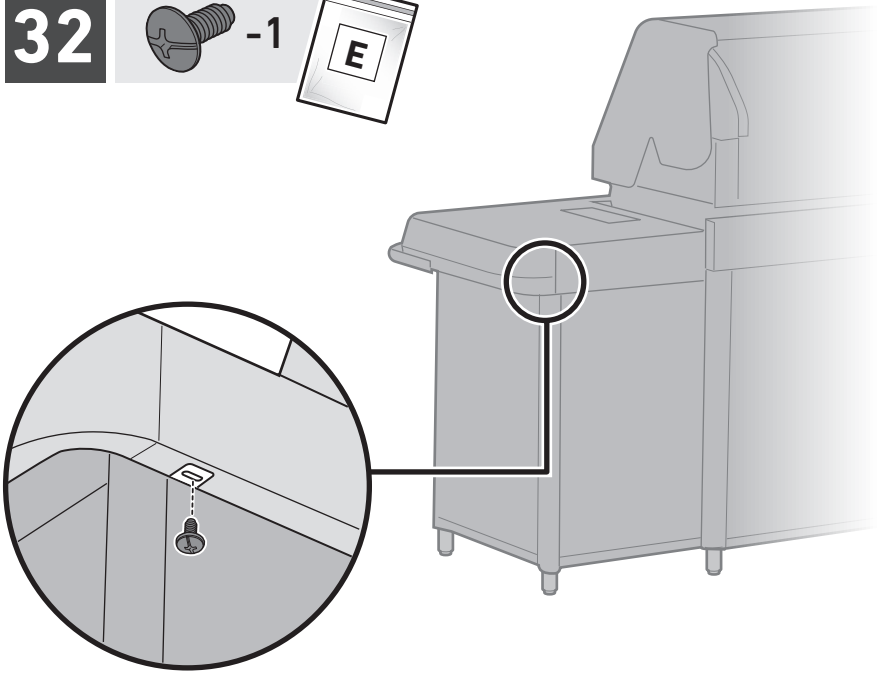




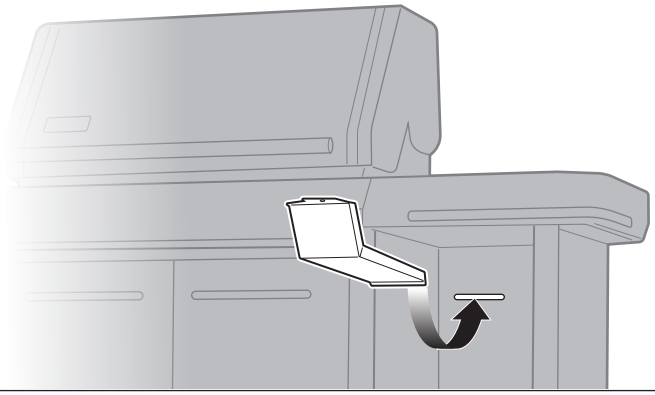
31 -1 E

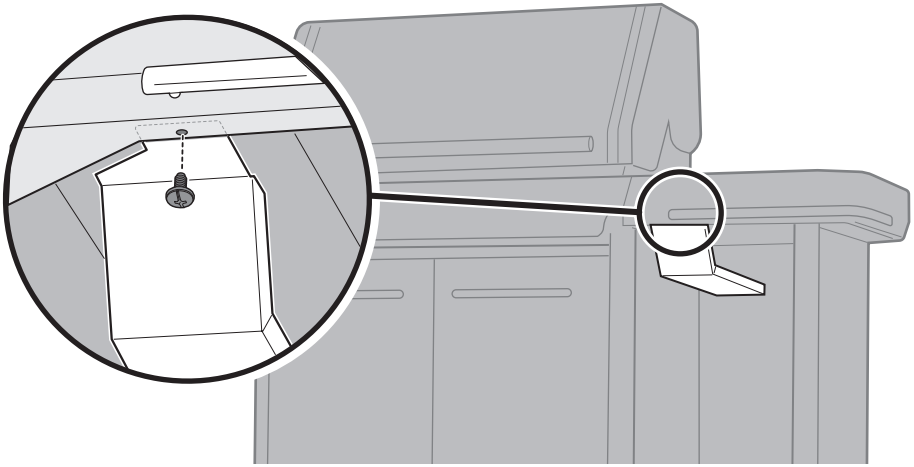


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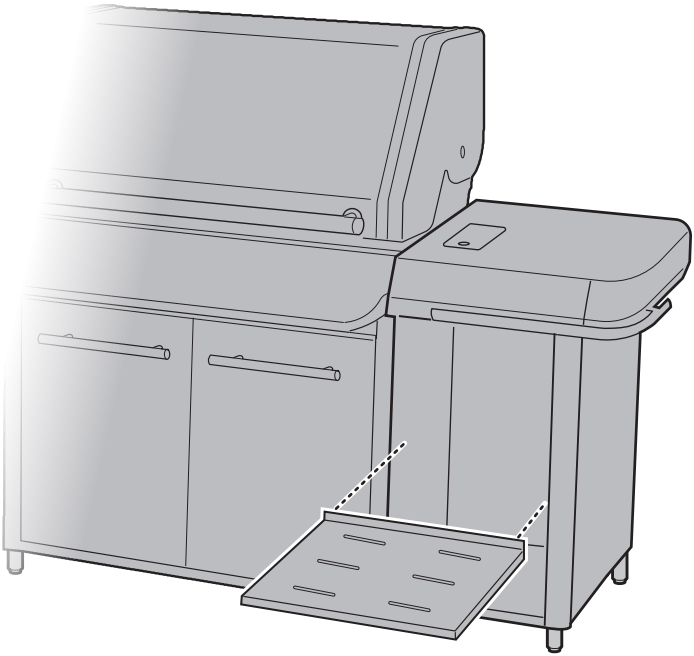


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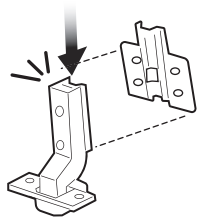


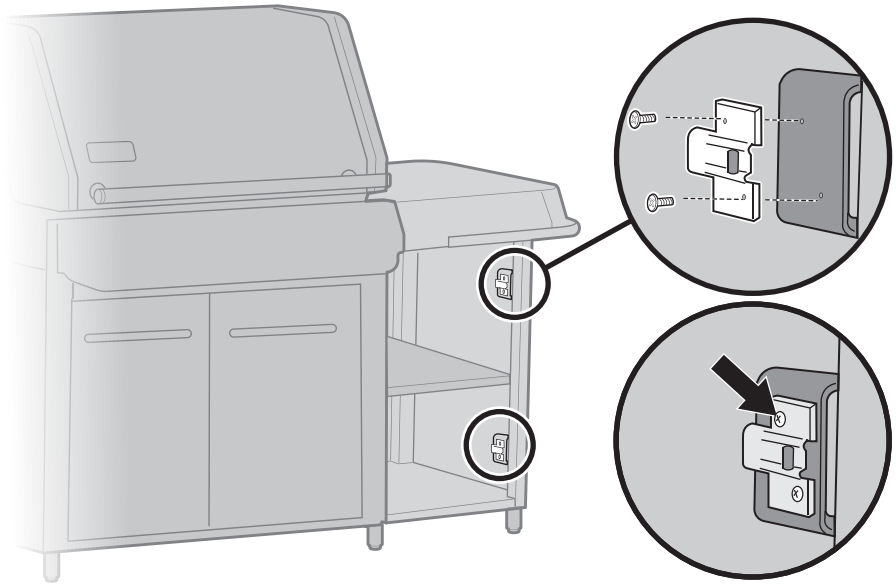
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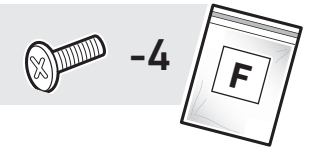
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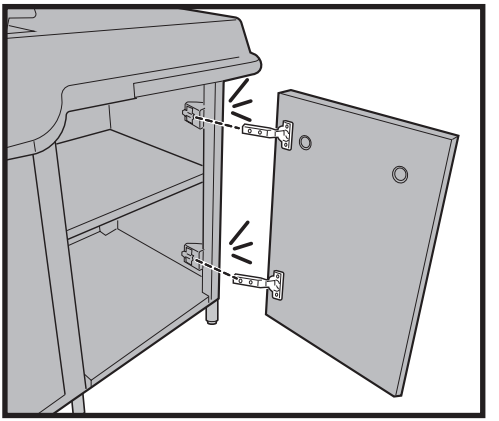


Do NOT fully tighten screws.
NO apriete los tornillos por completo.
Ne serrez PAS complètement les vis.

37



38

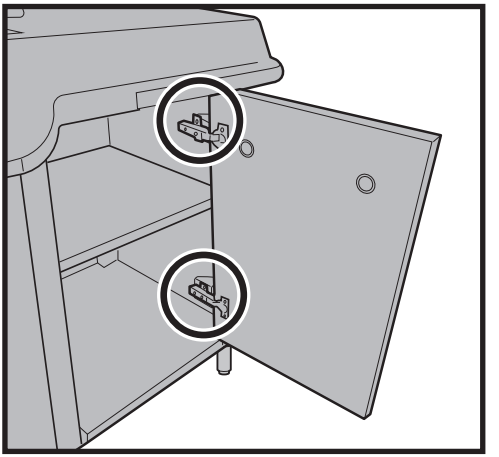


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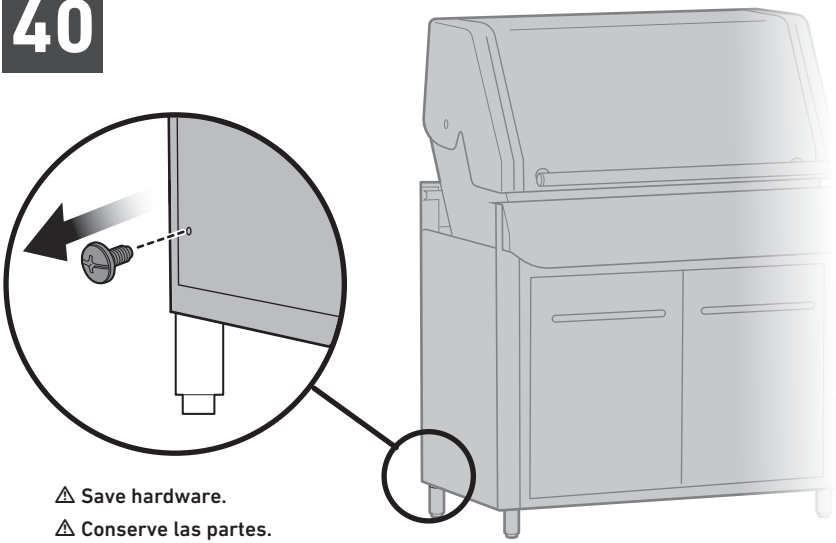
Tighten screws.

Apriete los tornillos.

Resserrez les boulons.



40

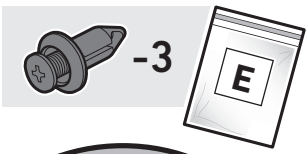


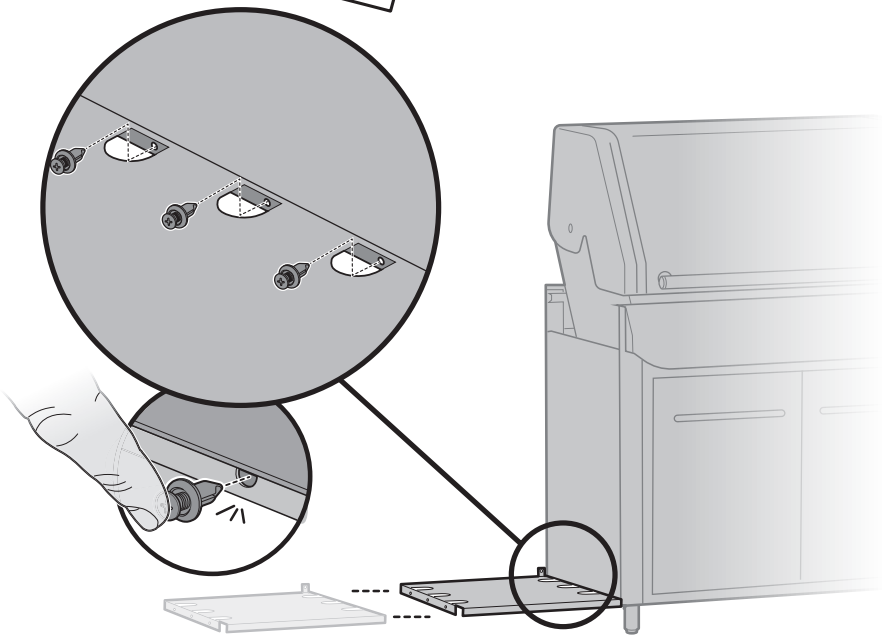
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⚠ Conserve las partes.

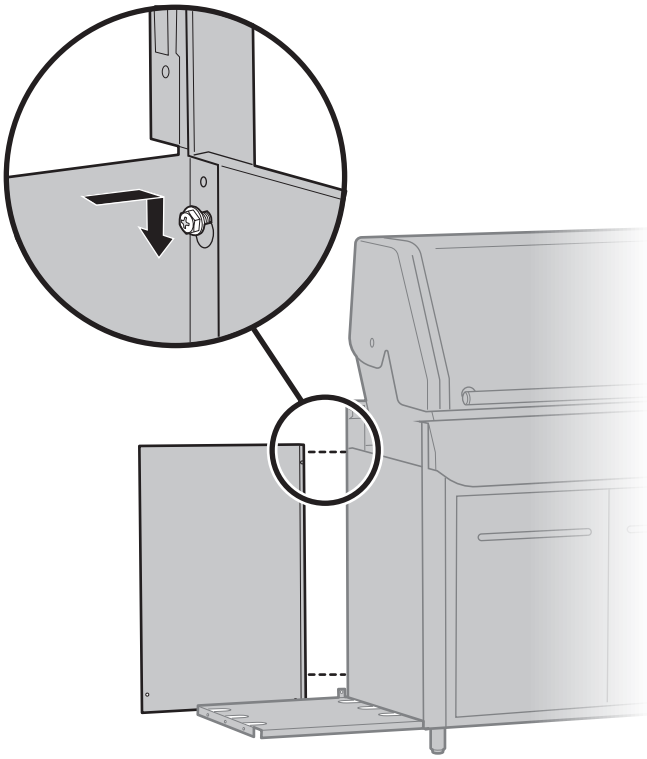
⚠ Conservez ces pièces.

41

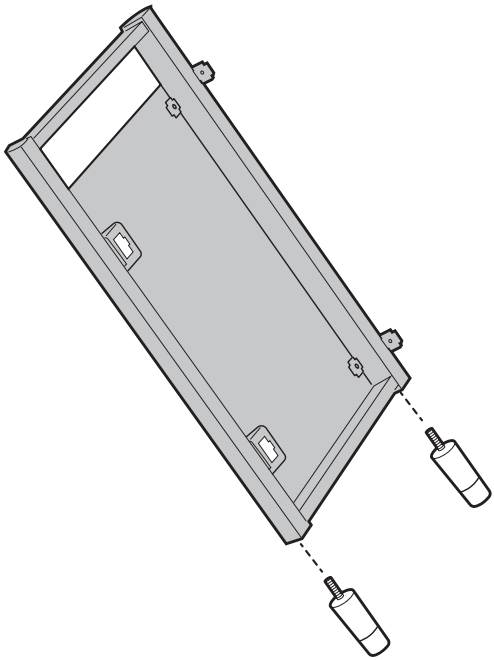




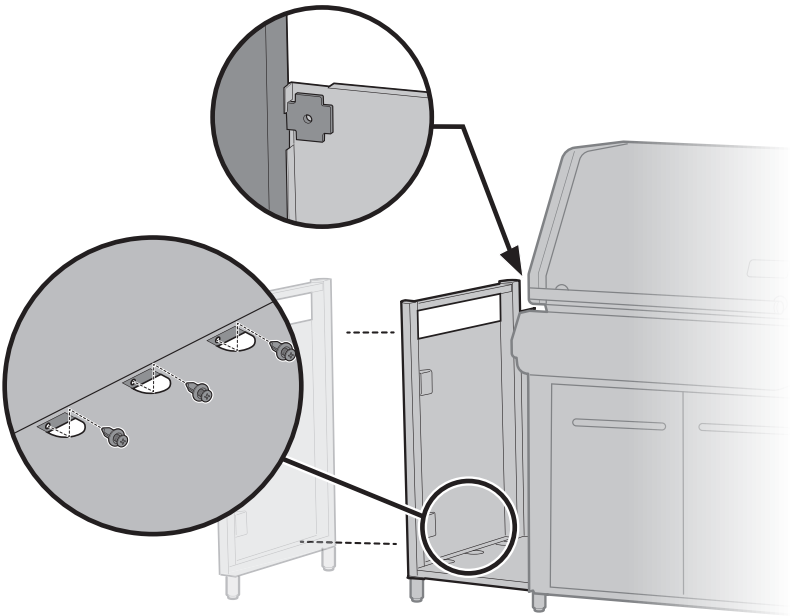
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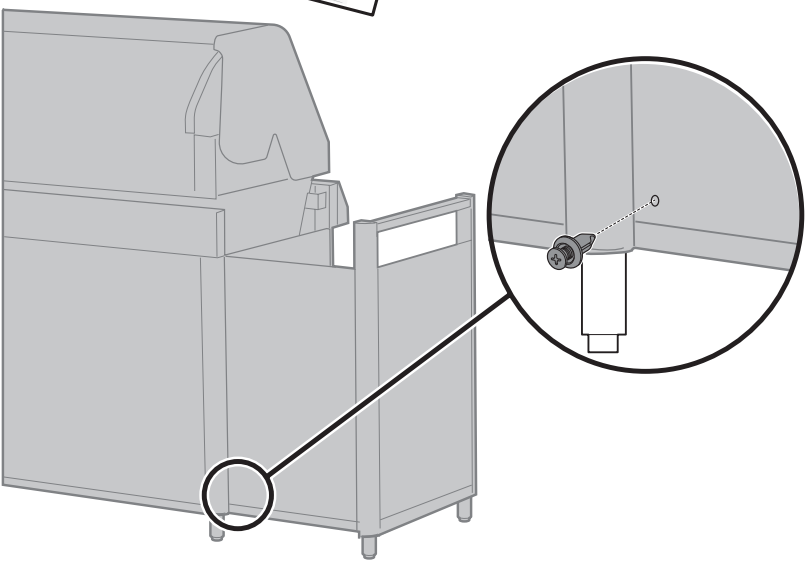
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44 -3 E

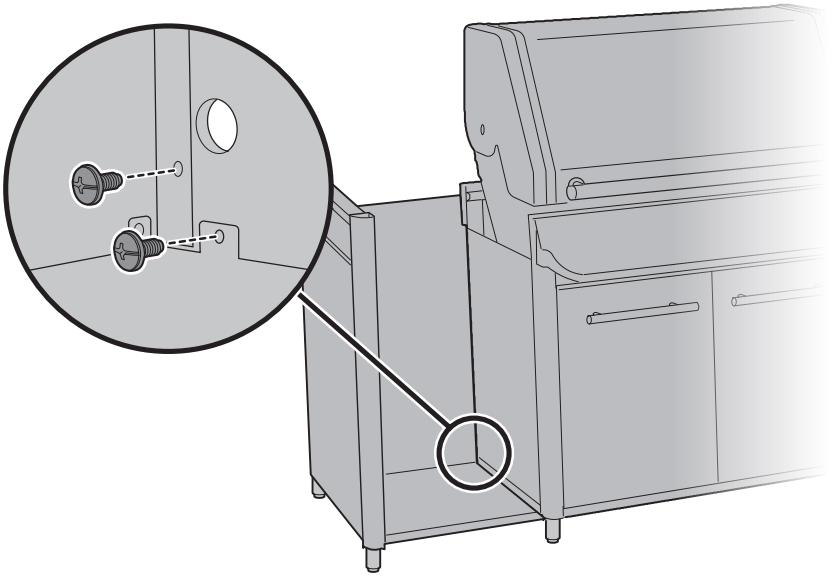


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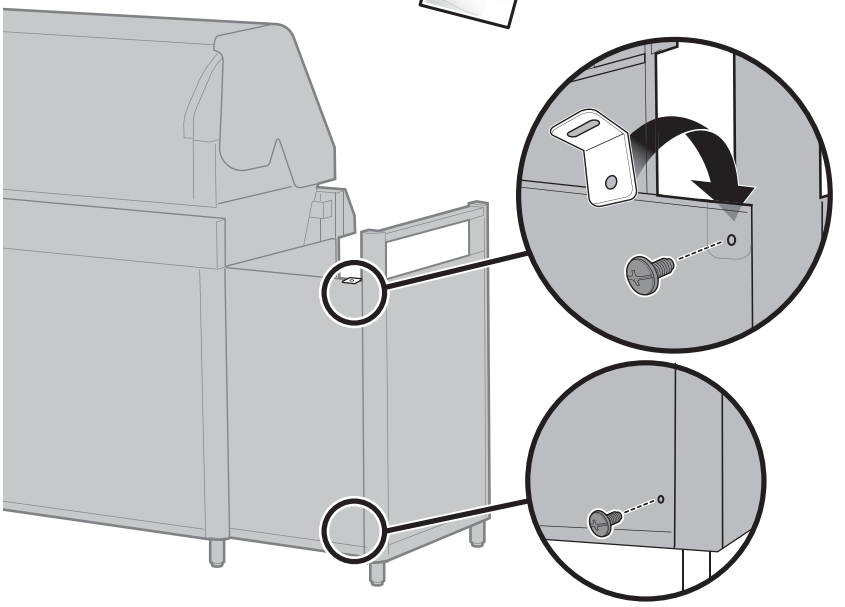
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-1 E -1

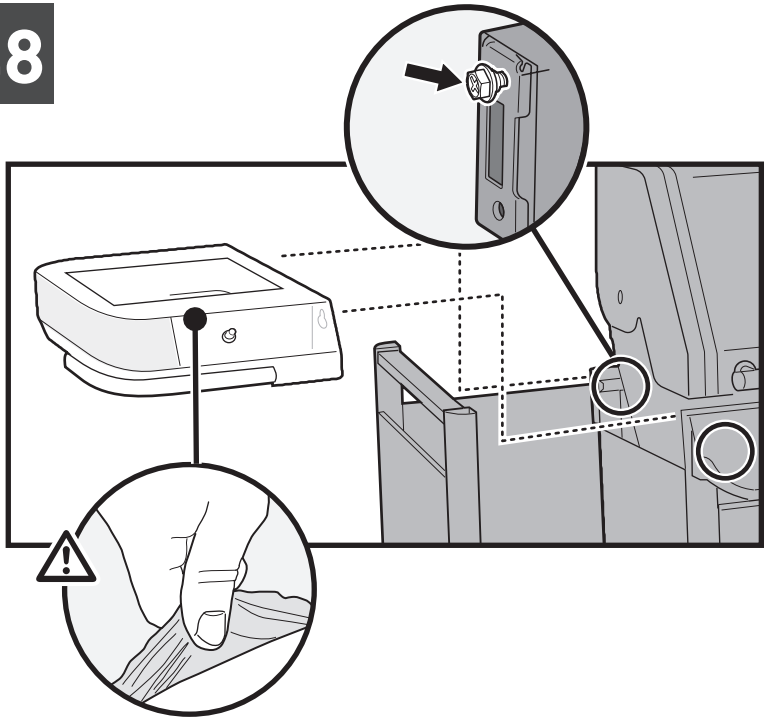


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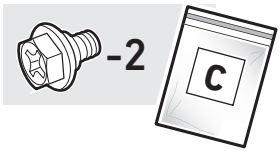
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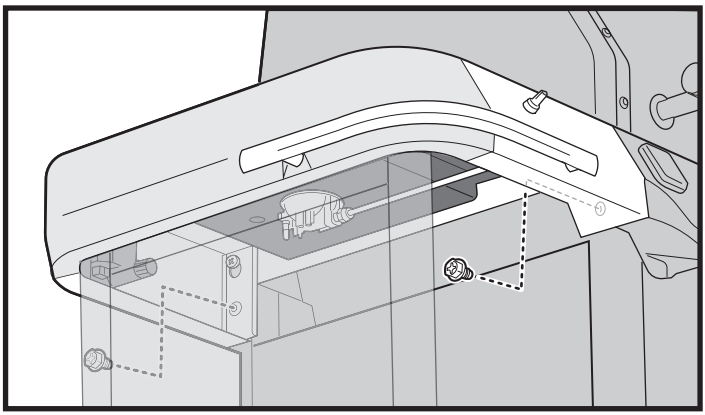


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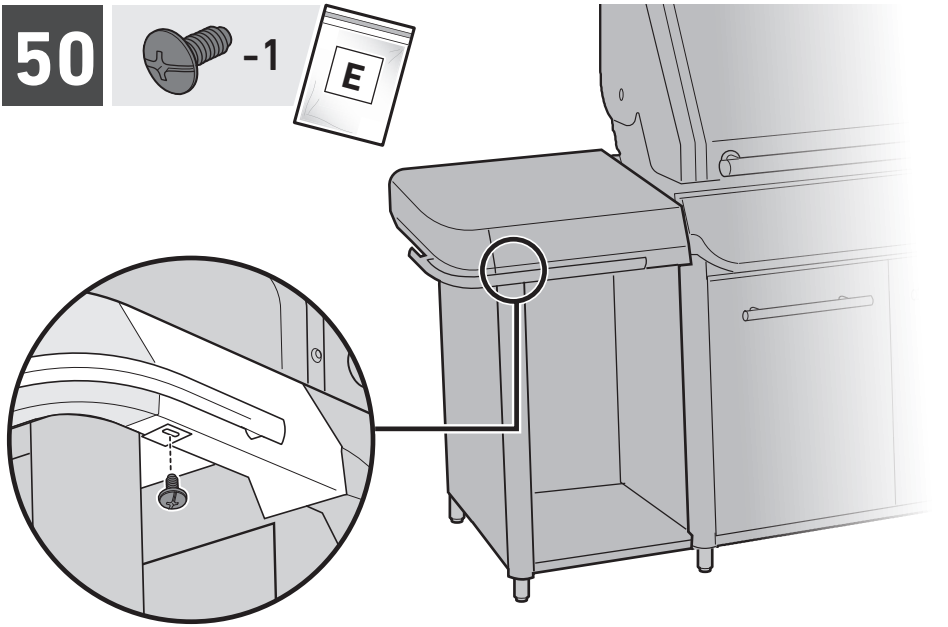


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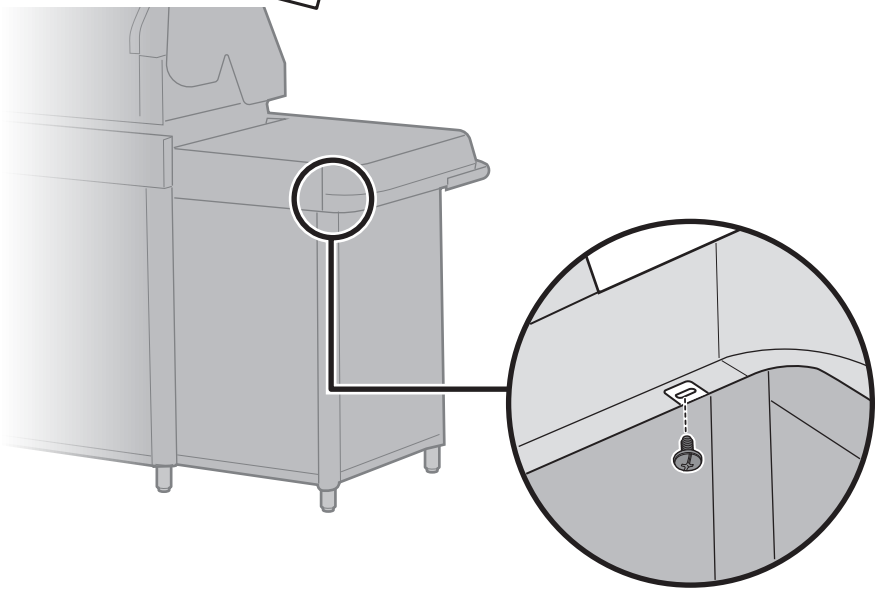




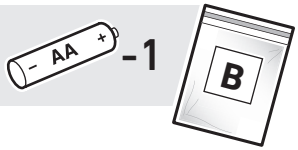
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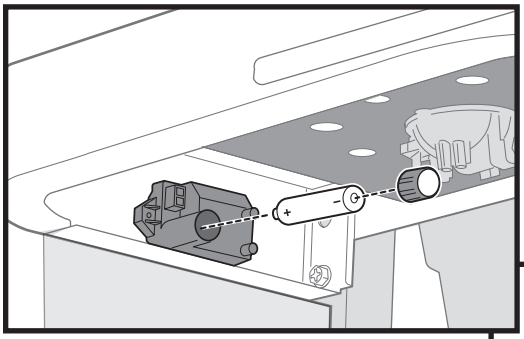


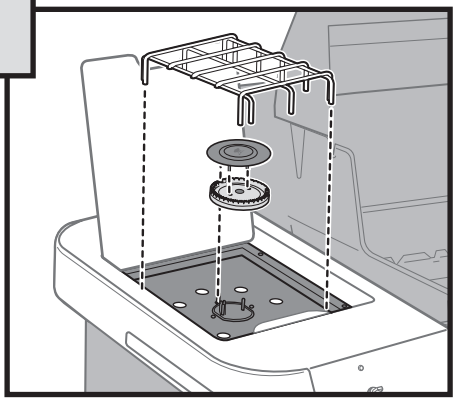
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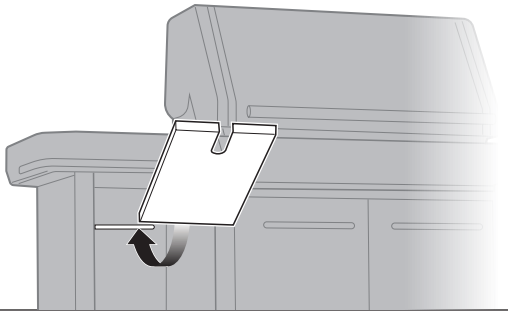
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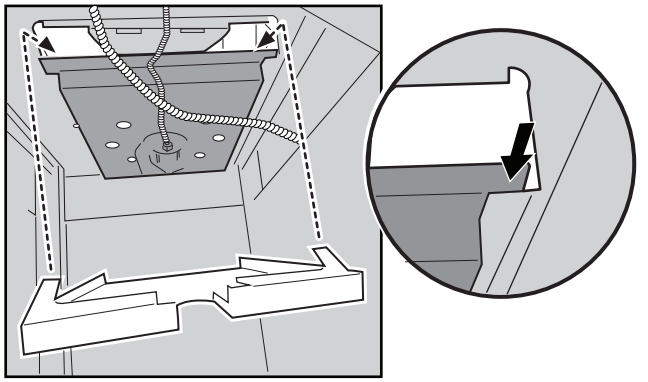


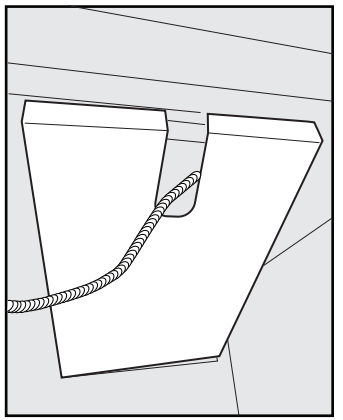


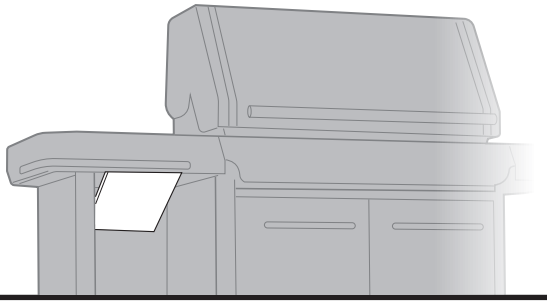


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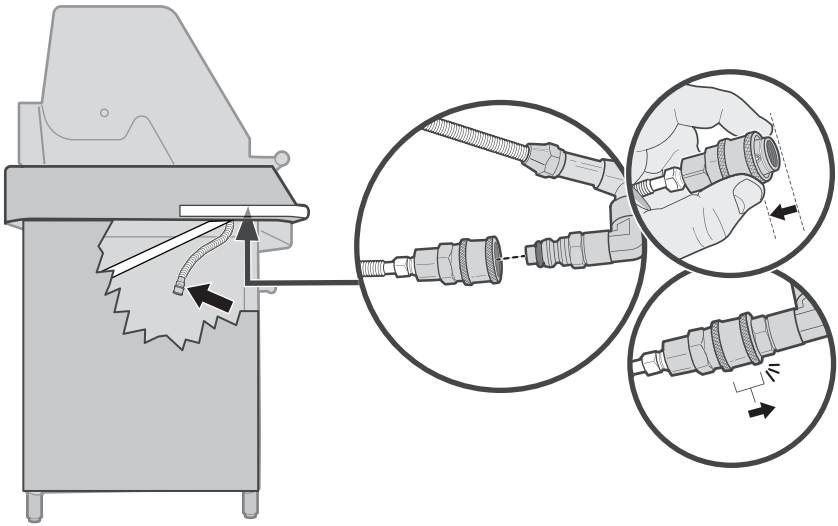




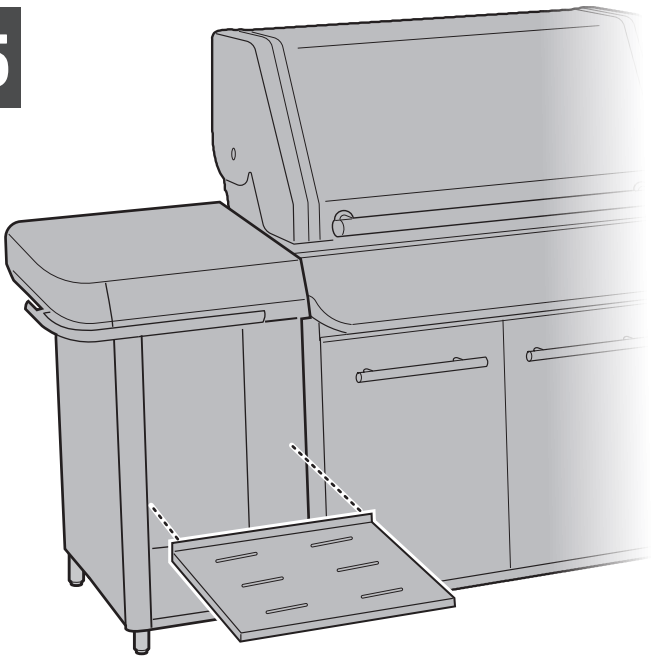




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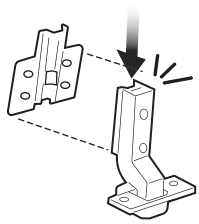
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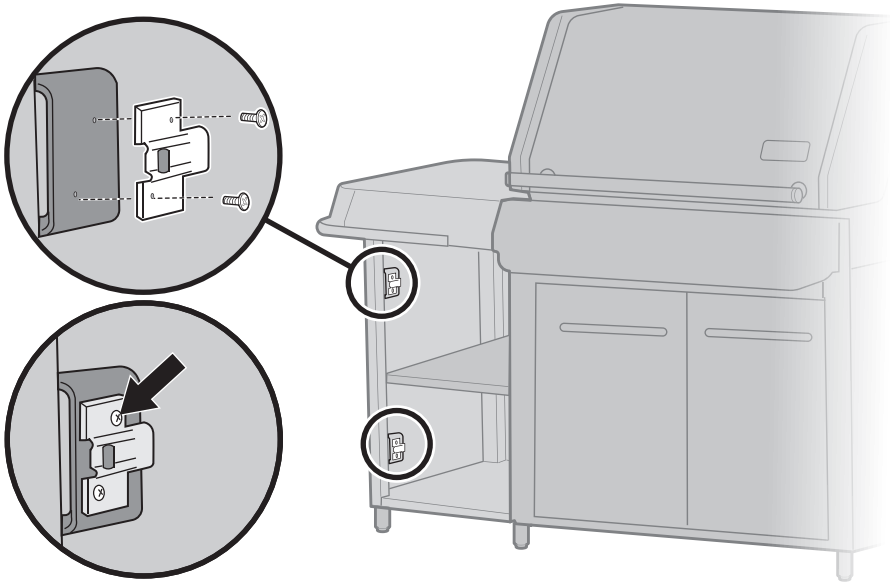


56



57 -4 F



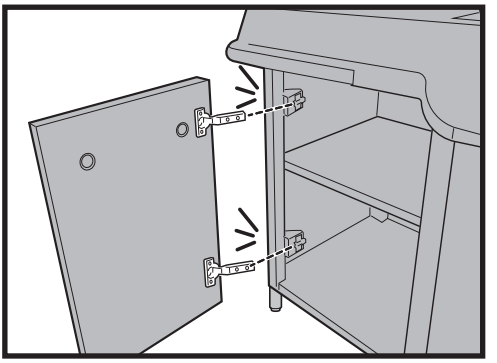


Do NOT fully tighten screws.
NO apriete los tornillos por completo.
Ne serrez PAS complètement les vis.

58



59

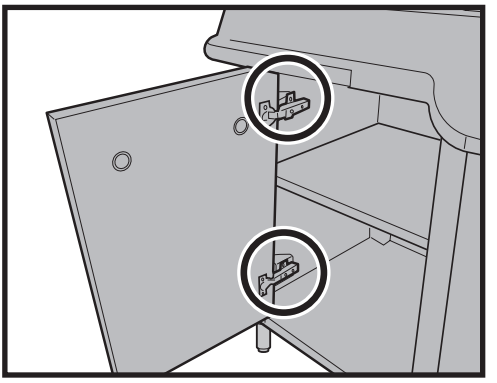


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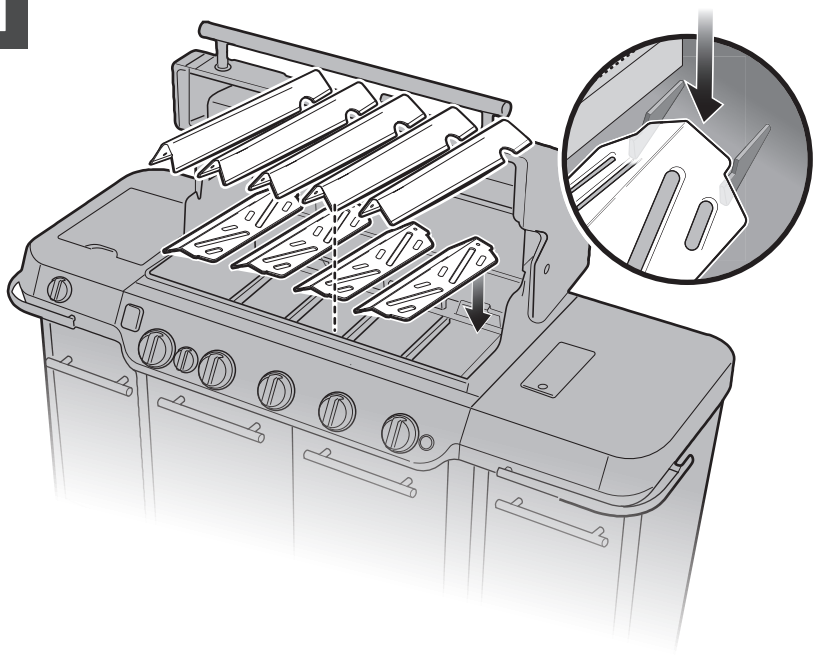
Tighten screws.

Apriete los tornillos.

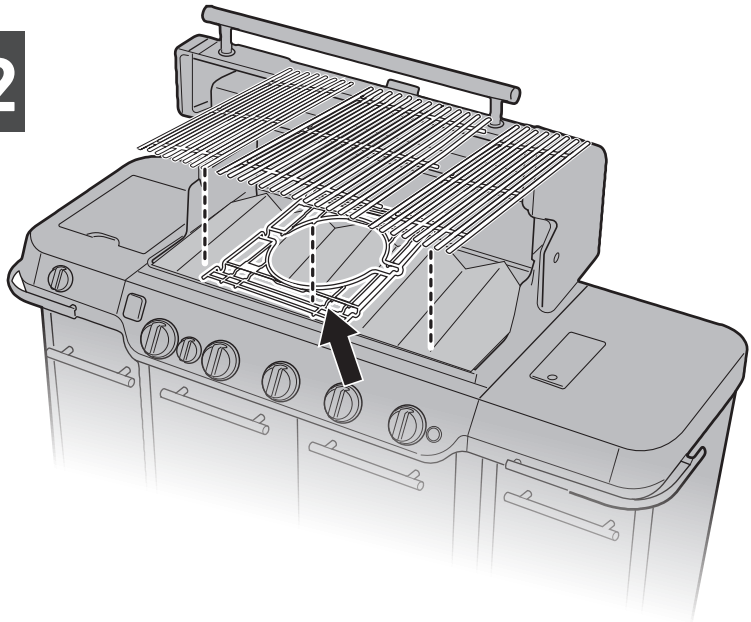
Resserrez les boulons.



61



62

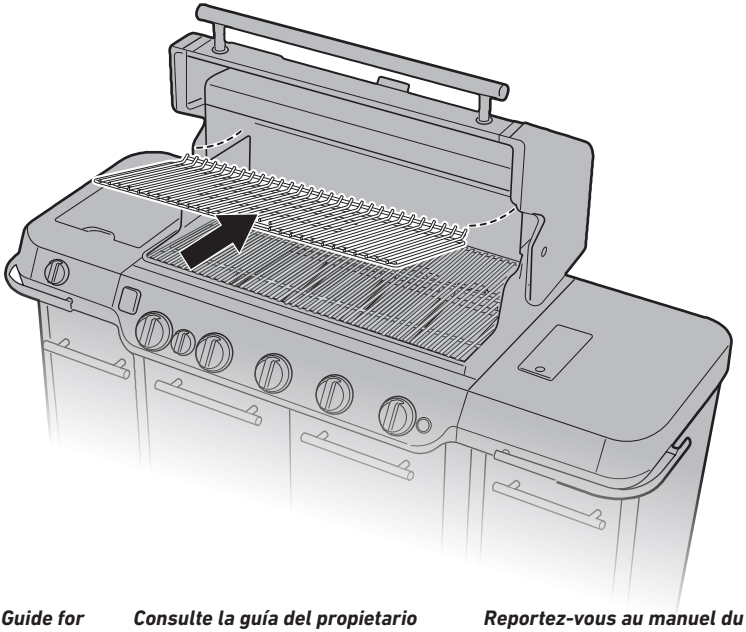


Refer to your Weber Crafted Outdoor Kitchen Collection accessory instructions.

Consulte las instrucciones de los accesorios Weber Crafted Outdoor Kitchen Collection.

Reportez-vous aux instructions des accessoires de la Collection cuisine extérieure Weber Crafted.

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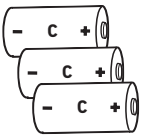


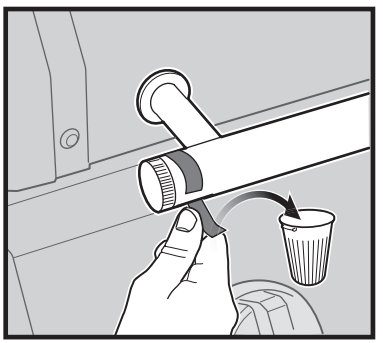
Refer to Owner's Guide for features and usage.

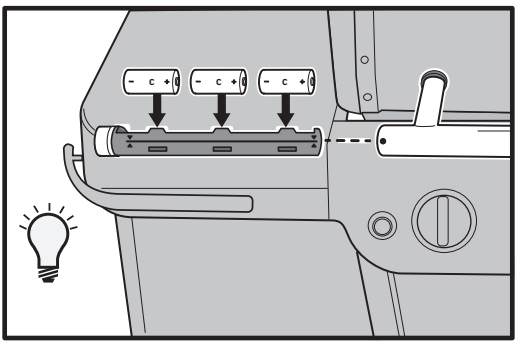
Consulte la guía del propietario para más información acerca de las funciones y el uso.

Reportez-vous au manuel du propriétaire pour connaître les caractéristiques et l'utilisation.

64





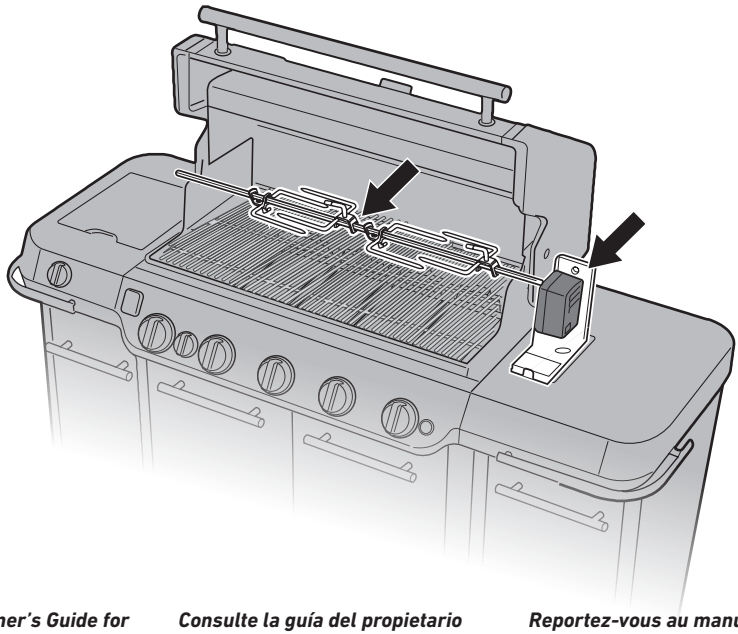


Refer to Owner's Guide for features and usage.

Consulte la guía del propietario para más información acerca de las funciones y el uso.

Reportez-vous au manuel du propriétaire pour connaître les caractéristiques et l'utilisation.

65



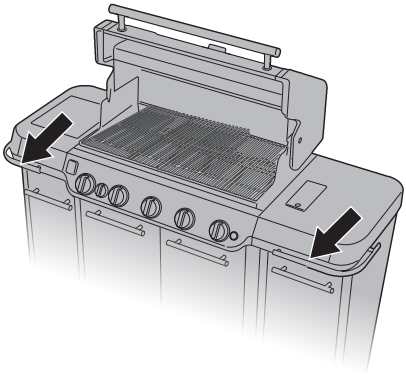
Refer to Owner's Guide for features and usage.

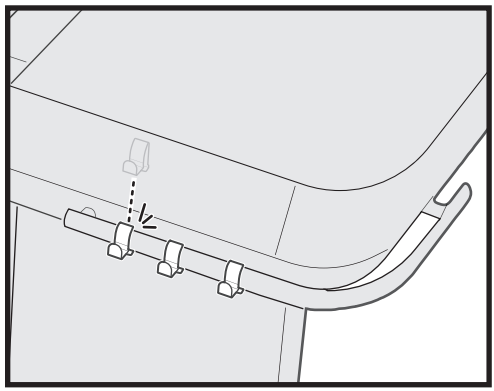
Consulte la guía del propietario para más información acerca de las funciones y el uso.

Reportez-vous au manuel du propriétaire pour connaître les caractéristiques et l'utilisation.

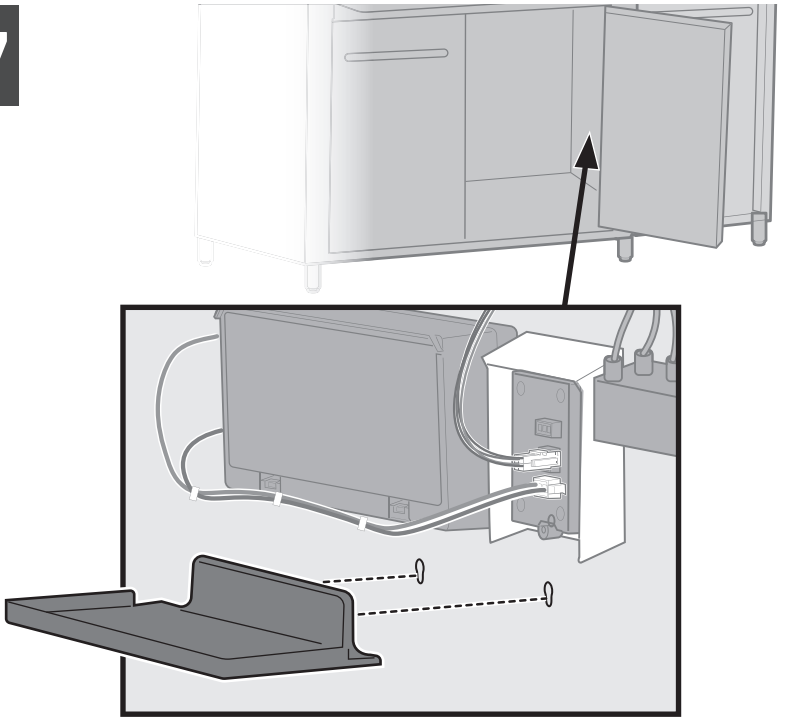
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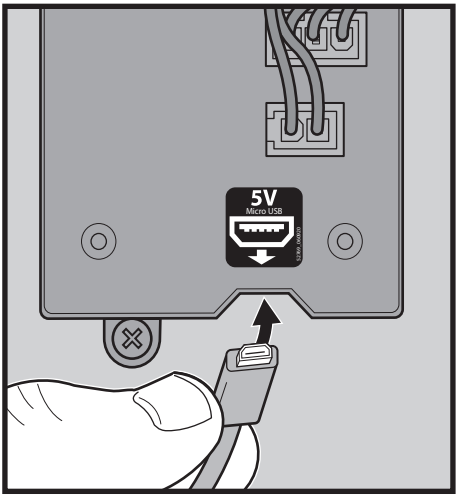






67



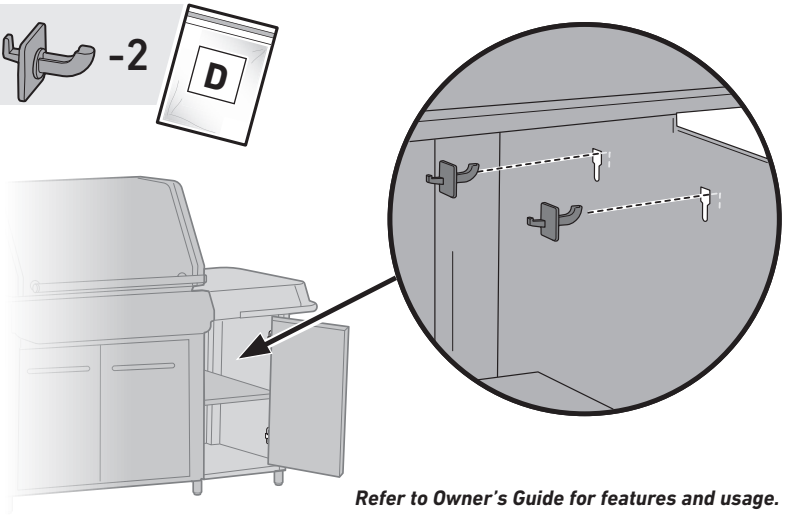


For information on using an external power bank, refer to “Connecting an External Power Bank” in the Owner’s Manual.

Para obtener información sobre el uso de una batería externa, consulte la sección “Conexión de una batería externa” en el manual del propietario.

Pour obtenir des informations sur l'utilisation d'un chargeur externe, référez-vous à « Branchement d’un chargeur externe » dans le Manuel du propriétaire.

68 -2 D

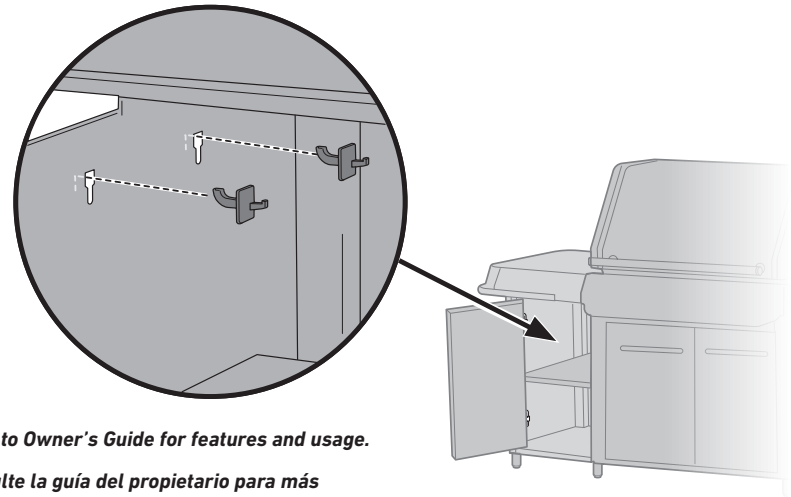


Refer to Owner's Guide for features and usage.

Consulte la guía del propietario para más información acerca de las funciones y el uso.

Reportez-vous au manuel du propriétaire pour connaître les caractéristiques et l'utilisation.

69 -2 E

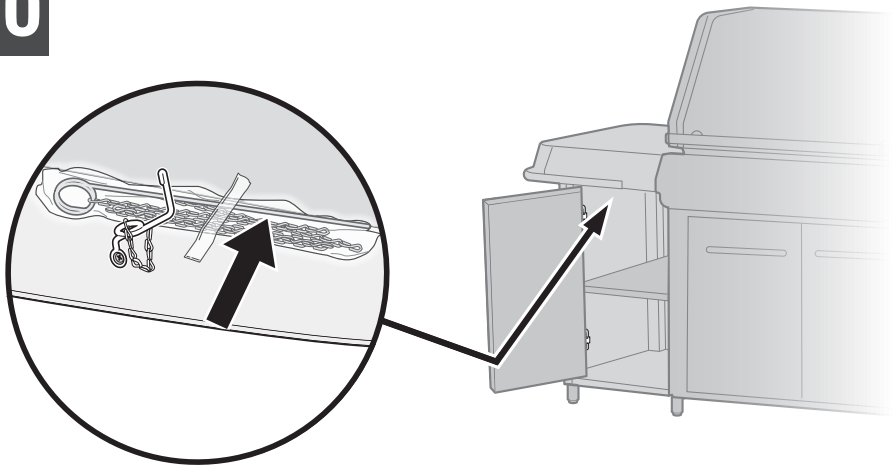


Refer to Owner's Guide for features and usage.

Consulte la guía del propietario para más información acerca de las funciones y el uso.

Reportez-vous au manuel du propriétaire pour connaître les caractéristiques et l'utilisation.

70

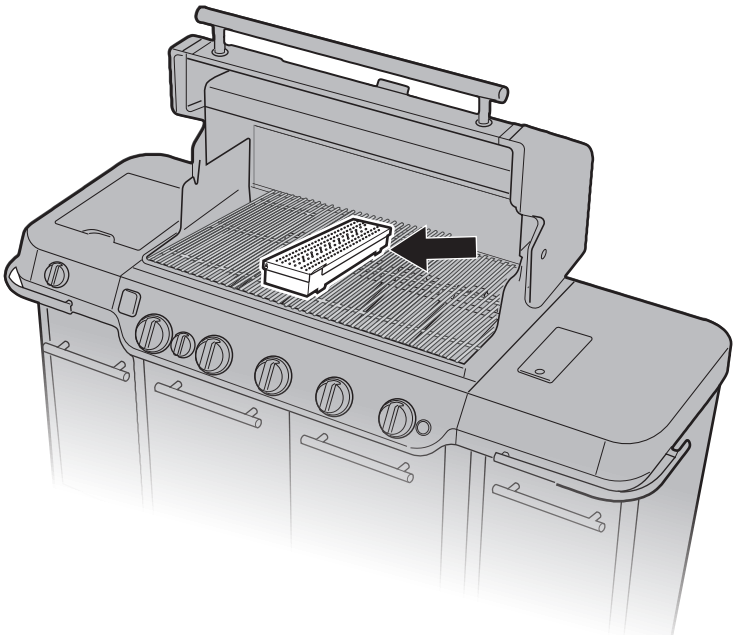


Refer to the Troubleshooting section of your Owner's Guide for match lighting instructions.

Consulte la sección "Resolución de problemas" de la guía del propietario para más información sobre el encendido con un cerillo.

Reportez-vous à la section Dépannage du manuel du propriétaire pour les instructions d'allumage avec des allumettes.

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Refer to Owner's Guide for features and usage.

Consulte la guía del propietario para más información acerca de las funciones y el uso.

Reportez-vous au manuel du propriétaire pour connaître les caractéristiques et l'utilisation.

⚠ **Make sure all parts are assembled and all hardware is tightened before operating your grill.**
⚠ **Remove all packing material before operating your grill.**

⚠ **Antes de usar el asador, asegúrese de que todas las partes estén armadas y apretadas.**
⚠ **Retire todo el material de empaque antes de usar el asador.**

⚠ **Assurez-vous que toutes les pièces sont assemblées et que tous les éléments de fixation sont bien serrés avant d'utiliser votre barbecue.**
⚠ **Retirez tous les matériaux d'emballage avant d'utiliser votre barbecue.**

REGISTER TODAY.

Register your grill to receive exclusive WEBER content that is sure to make you the ultimate backyard hero.

REGÍSTRATE HOY.

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