



Summit Kamado E6



Do not discard. This owner's guide contains important product dangers, warnings, and cautions. For assembly instructions, refer to the assembly guide. Do not use the barbecue indoors! Visit weber.com, select your country of origin, and register your barbecue today.

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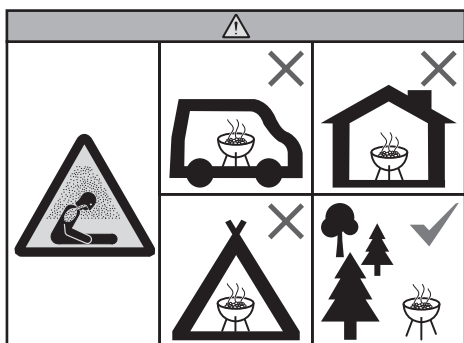
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SAFETY

Failure to follow the DANGERS, WARNINGS, and CAUTIONS contained in this owner's guide may result in serious bodily injury or death, or may result in a fire or an explosion causing damage to property.

- ⚠ **WARNING!** Do not use indoors! This barbecue is designed for outdoor use in a well-ventilated area and is not intended for and should never be used as a heater. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- ⚠ **WARNING!** This barbecue will become very hot, do not move it during operation.
- ⚠ **WARNING!** Keep children and pets away.
- ⚠ **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!
- ⚠ **WARNING!** Do not cook before the fuel has a coating of ash.
- ⚠ **WARNING!** Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.



DANGER:

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.

- ⚠ Only use the barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath overhead combustible construction.
- ⚠ The barbecue is not intended for and should never be used as a heater.
- ⚠ Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.
- ⚠ Do not use gasoline, alcohol, or other highly volatile fluids to ignite charcoal. If using charcoal starter fluid (not recommended), remove any fluid that may have drained through the bowl vents before lighting the charcoal.
- ⚠ Do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal. Cap starter fluid after use, and place a safe distance away from the barbecue.
- ⚠ Should a grease fire occur, leave barbecue lid closed until fire is out.
- ⚠ The barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep children and pets away while the barbecue is in use.

- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue, while barbecue is in operation or is hot.

WARNING:

Indicates a hazardous situation which, if not avoided, could result in death or serious injury.

- ⚠ The barbecue should never be left unattended or moved while in operation.
- ⚠ Do not use the barbecue unless all parts are in place. Barbecue must be properly assembled according to the assembly instructions. Improper assembly may be dangerous.
- ⚠ Do not build this model of barbecue in any built-in or slide-in construction.
- ⚠ Never use barbecue without the ash catcher installed.
- ⚠ Never lean over an open barbecue while igniting or cooking.
- ⚠ Use heat-resistant barbecue mitts or gloves at all times when operating the barbecue.
- ⚠ Use proper tools, with long, heat-resistant handles.
- ⚠ Exercise caution when operating your barbecue. It will be hot during cooking or cleaning, and should never be left unattended.
- ⚠ This barbecue will become very hot, do not move it during operation.
- ⚠ Do not place hands or fingers on the front edge of the bowl while the barbecue is hot or the lid is open.
- ⚠ The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store, or operate the barbecue.
- ⚠ Always put charcoal on top of the fuel grate. Do not put charcoal directly in the bottom of the bowl or on the diffuser plate.
- ⚠ The barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Never dump hot charcoal where it might be stepped on or be a fire hazard. Never dump ashes or charcoal before they are fully extinguished.
- ⚠ When cooking, the barbecue must be on a level, stable surface in an area clear of combustible material.
- ⚠ Barbecue brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grate or brush. WEBER recommends purchasing a new stainless steel bristle barbecue brush at the beginning of every spring.

- ⚠ Do not wear clothing with loose flowing sleeves while lighting or using the barbecue.
- ⚠ Never touch the cooking or fuel grate, diffuser plate, ashes, charcoal, or the barbecue to see if they are hot.
- ⚠ This WEBER barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- ⚠ Do not use lighter fluid, gasoline, alcohol, or other highly volatile fluids to ignite or reignite charcoal.
- ⚠ **WARNING!** Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- ⚠ **WARNING!** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

CAUTION:

Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

- ⚠ Do not remove ashes until all charcoal is completely burned out and fully extinguished and barbecue is cool.
- ⚠ Lining the bowl with aluminum foil will obstruct the air flow. Instead, use a drip pan to catch drippings from meat when cooking using the indirect method or smoking.
- ⚠ Do not store barbecue until ashes and charcoal are fully extinguished.
- ⚠ The barbecue is not intended for commercial use.
- ⚠ Do not use water to control flare-ups or to extinguish charcoal.
- ⚠ Do not use barbecue in high winds.
- ⚠ Extinguish charcoal when finished cooking. To extinguish, close bowl vent, lid and RAPIDFIRE lid damper.
- ⚠ Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) while cooking, adjusting air vents (dampers), adding charcoal, and handling thermometer or lid.



WARRANTY

Thank you for purchasing a WEBER product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 ("WEBER") prides itself on delivering a safe, durable, and reliable product.

This is WEBER's Voluntary Warranty provided to you at no extra charge. It contains the information you will need to have your WEBER product repaired in the unlikely event of a failure or defect.

Pursuant to applicable laws, the customer has several rights in case the product is defective. Those rights include supplementary performance or replacement, abatement of the purchasing price, and compensation. In the European Union, for example, this would be a two-year statutory warranty starting on the date of the handover of the product. These and other statutory rights remain unaffected by this warranty provision. In fact, this warranty grants additional rights to the Owner that are independent from statutory warranty provisions.

WEBER'S VOLUNTARY WARRANTY

WEBER warrants, to the purchaser of the WEBER product (or in the case of a gift or promotional situation, the person for whom it was purchased as a gift or promotional item), that the WEBER product is free from defects in material and workmanship for the period(s) of time specified below when assembled and operated in accordance with the accompanying Owner's Manual. (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com, or such country-specific website to which Owner may be redirected.) Under normal, private single family home or apartment use and maintenance, WEBER agrees within the framework of this warranty to repair or replace defective parts within the applicable time periods, limitations, and exclusions listed below. TO THE EXTENT ALLOWABLE BY APPLICABLE LAW, THIS WARRANTY IS EXTENDED ONLY TO THE ORIGINAL PURCHASER AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS, EXCEPT IN THE CASE OF GIFTS AND PROMOTIONAL ITEMS AS NOTED ABOVE.

OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

To ensure trouble-free warranty coverage, it is important (but it is not required) that you register your WEBER product online at www.weber.com, or such country-specific website to which Owner may be redirected. Please also retain your original sales receipt and/or invoice. Registering your WEBER product confirms your warranty coverage and provides a direct link between you and WEBER in case we need to contact you.

The above warranty only applies if the Owner takes reasonable care of the WEBER product by following all assembly instructions, usage instructions, and preventative maintenance as outlined in the accompanying Owner's Manual, unless the Owner can prove that the defect or failure is independent of non-compliance with the above mentioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Manual.

WARRANTY HANDLING / EXCLUSION OF WARRANTY

If you believe that you have a part which is covered by this Warranty, please contact WEBER Customer Service using the contact information on our website (www.weber.com, or such country-specific website to which Owner may be redirected). WEBER will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that repair or replacement are not possible, WEBER may choose (at its option) to replace the grill in question with a new grill of equal or greater value. WEBER may ask you to return parts for inspection, shipping charges to be pre-paid.

This WARRANTY lapses if there are damages, deteriorations, discolourations, and/or rust for which WEBER is not responsible caused by:

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to burner tubes and/or gas hoses;
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.

The use and/or installation of parts on your WEBER product that are not genuine WEBER parts will void this Warranty, and any damages that result hereby are not covered by this Warranty. Any conversion of a gas grill not authorized by WEBER and performed by a WEBER authorized service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

Bowl and lid assembly:
10 years, no rust through/burn through

Stainless steel cooking grates:
5 years, no rust through/burn through

ONE-TOUCH cleaning system:
5 years, no rust through/burn through

Plastic components:
5 years, excluding fading or discolouration

All remaining parts:
2 years

DISCLAIMERS

APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS WARRANTY STATEMENT, THERE ARE EXPLICITLY NO FURTHER WARRANTY OR VOLUNTARY DECLARATIONS OF LIABILITY GIVEN HERE WHICH GO BEYOND THE STATUTORY LIABILITY APPLYING TO WEBER. THE PRESENT WARRANTY STATEMENT ALSO DOES NOT LIMIT OR EXCLUDE SITUATIONS OR CLAIMS WHERE WEBER HAS MANDATORY LIABILITY AS PRESCRIBED BY STATUTE.

NO WARRANTIES SHALL APPLY AFTER THE APPLICABLE PERIODS OF THIS WARRANTY. NO OTHER WARRANTIES GIVEN BY ANY PERSON, INCLUDING A DEALER OR RETAILER, WITH RESPECT TO ANY PRODUCT (SUCH AS ANY "EXTENDED WARRANTIES"), SHALL BIND WEBER. THE EXCLUSIVE REMEDY OF THIS WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT.

IN NO EVENT UNDER THIS VOLUNTARY WARRANTY SHALL RECOVERY OF ANY KIND BE GREATER THAN THE AMOUNT OF THE PURCHASE PRICE OF THE WEBER PRODUCT SOLD.

YOU ASSUME THE RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO YOU AND YOUR PROPERTY AND/OR TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE MISUSE OR ABUSE OF THE PRODUCT OR FAILURE TO FOLLOW INSTRUCTIONS PROVIDED BY WEBER IN THE ACCOMPANYING OWNER'S MANUAL.

PARTS AND ACCESSORIES REPLACED UNDER THIS WARRANTY ARE WARRANTED ONLY FOR THE BALANCE OF THE ABOVE MENTIONED ORIGINAL WARRANTY PERIOD(S).

THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR APARTMENT USE ONLY AND DOES NOT APPLY TO WEBER GRILLS USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS, OR RENTAL PROPERTIES.

WEBER MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

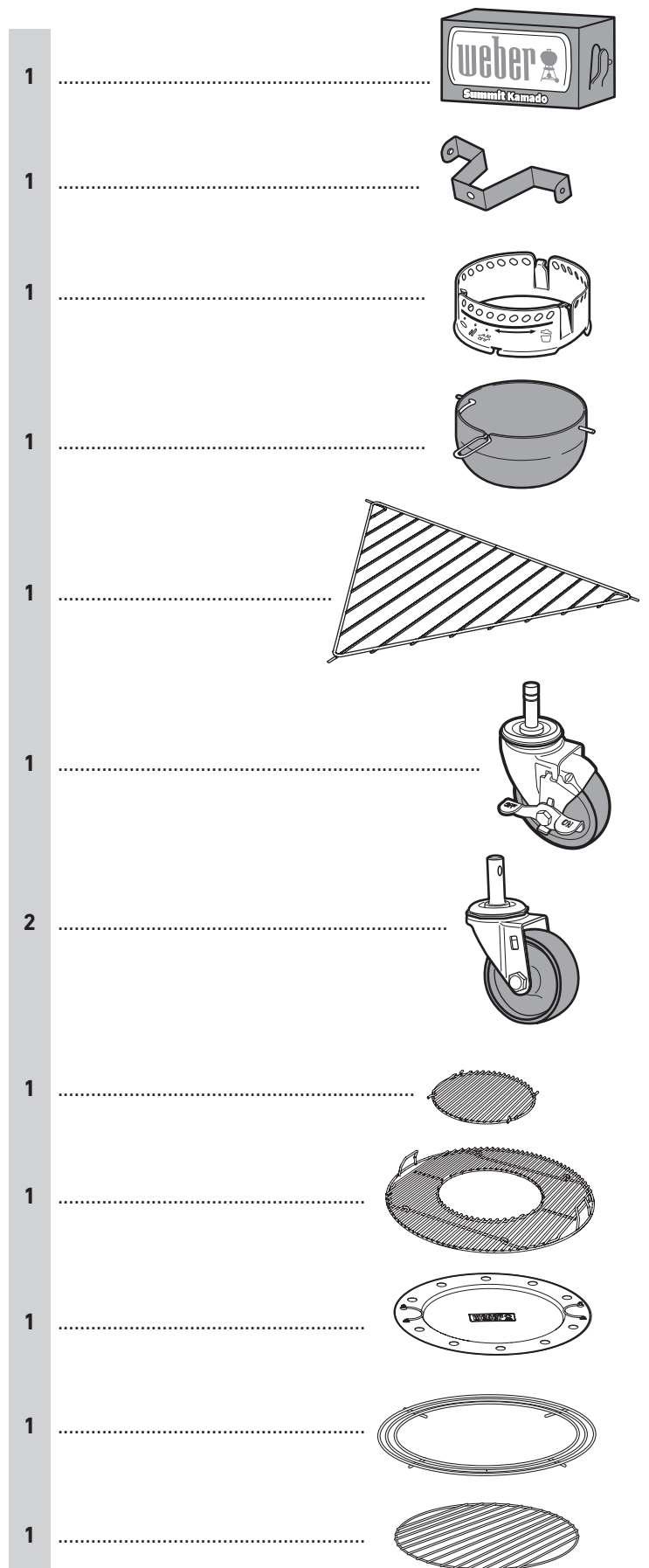
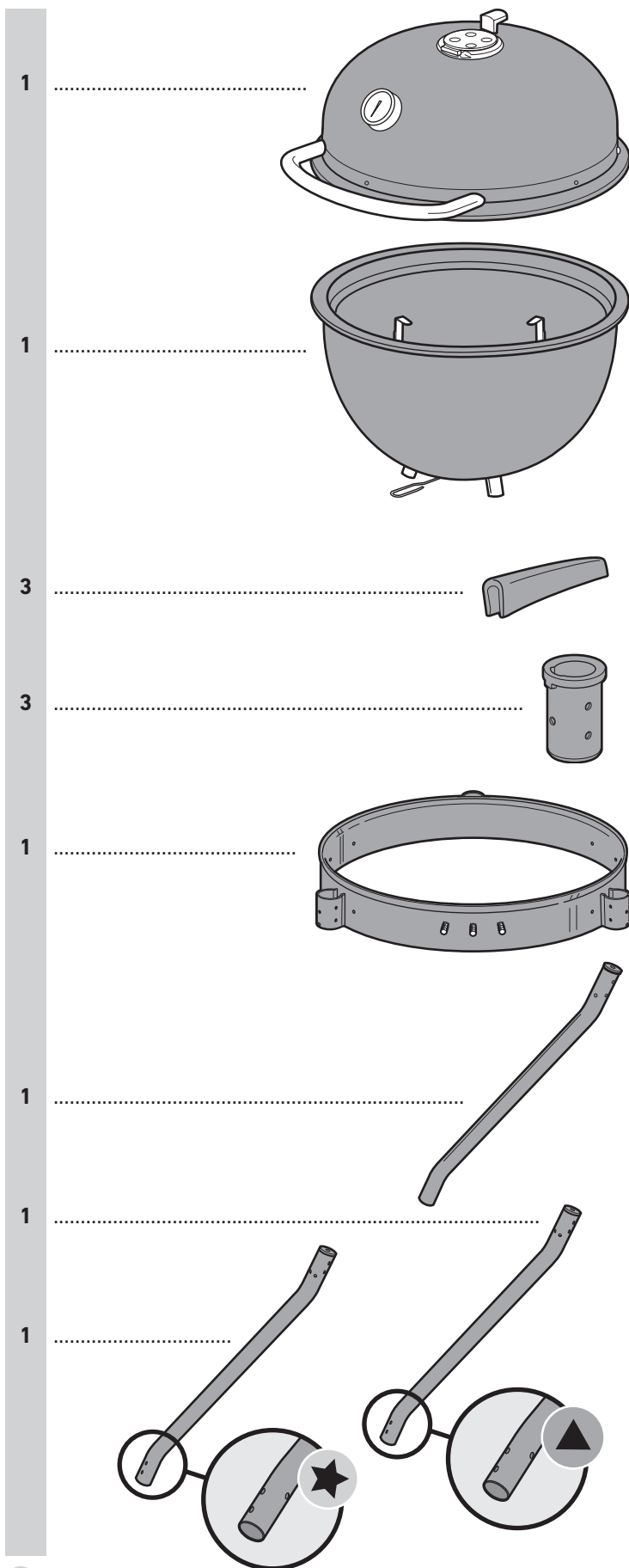
Refer to International Business Units list at the end of this Owner's Manual for additional contact information.

TABLE OF CONTENTS

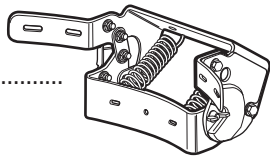
- 2 Safety
- 3 Warranty
- 4 Assembly
- 16 Cooking System
- 17 Features
- 18 Before Lighting
 - Choose a Proper Location to Barbecue
 - Choose How Much Charcoal to Use
 - The Very First Time You Barbecue
 - Preparing the Barbecue for Lighting
- 19 Lighting Charcoal
 - Lighting the Charcoal Using a Chimney Starter
 - Lighting the Charcoal Using Lighter Cubes
 - Lighting the Charcoal Using CHAR-BASKETS
- 20 Barbecueing Methods
 - Direct Heat
 - Indirect Heat
 - Smoking
- 21 Tips and Tricks for Barbecueing Success
- 22 Maintenance
- 23 Replacement Parts

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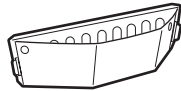
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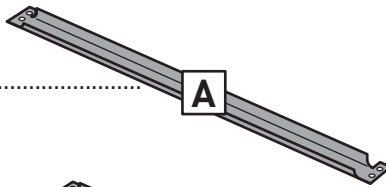
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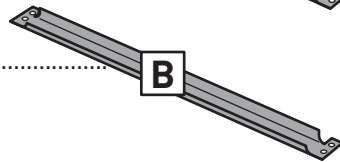
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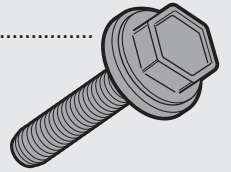


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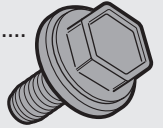


⚠ Remove protective film from stainless steel parts before assembling the barbecue.

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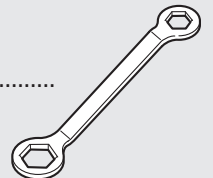
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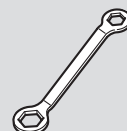


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EN TOOLS NEEDED:

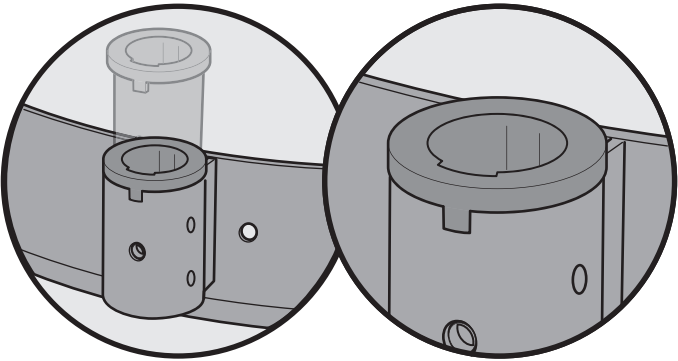


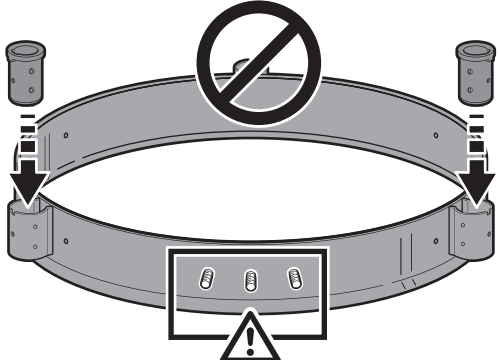
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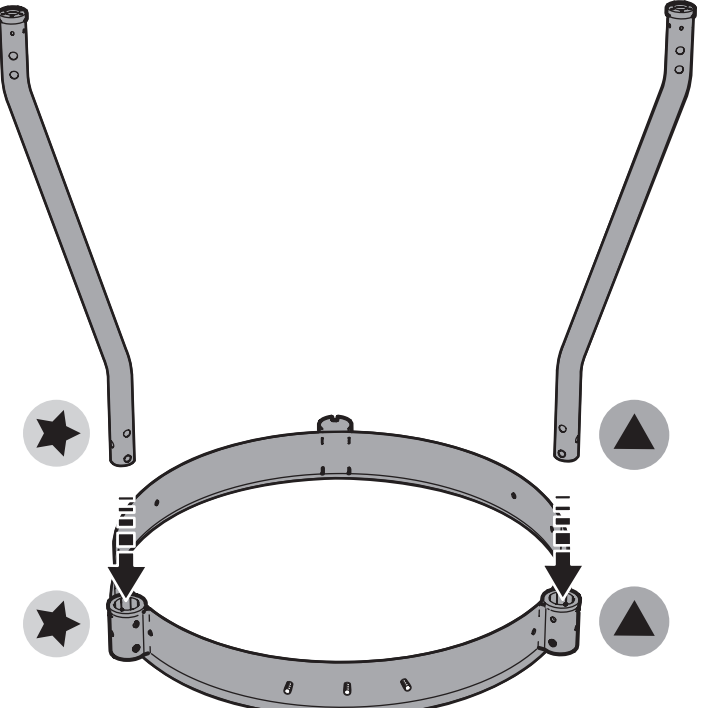


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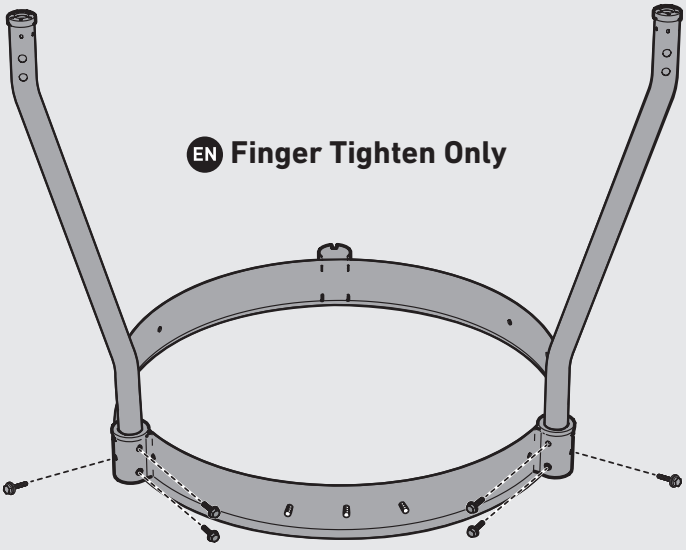
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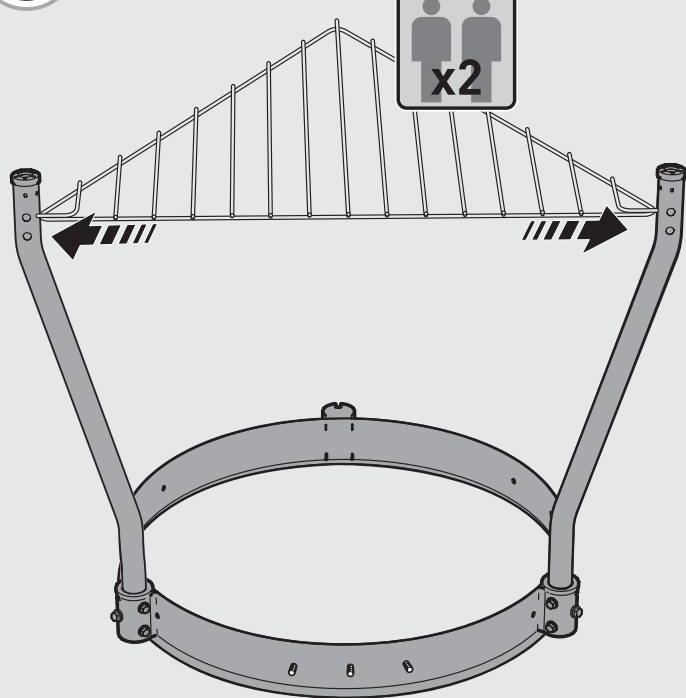
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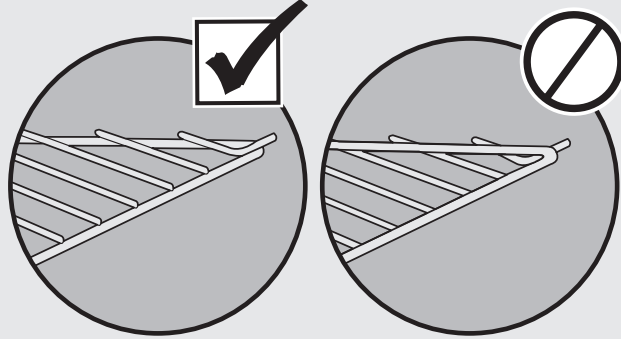


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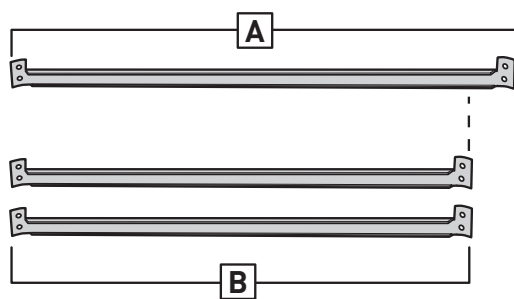
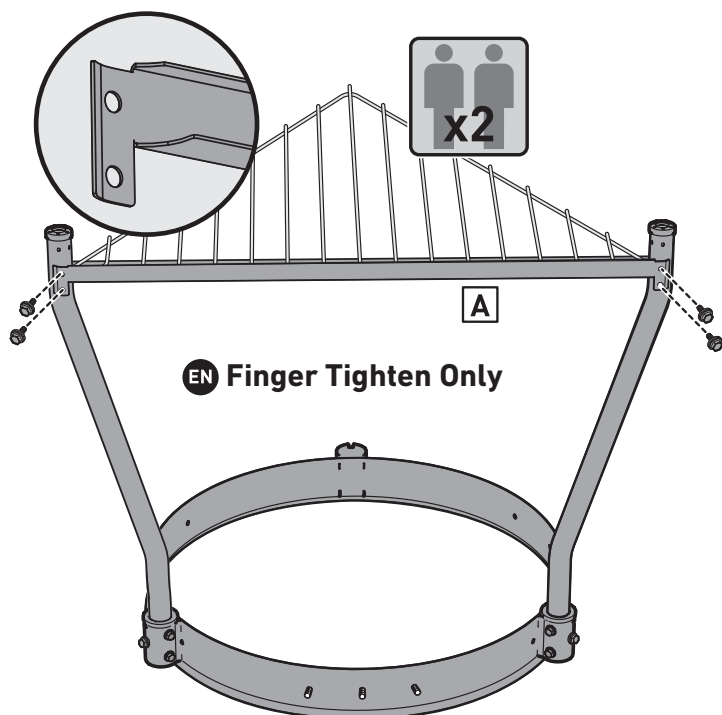


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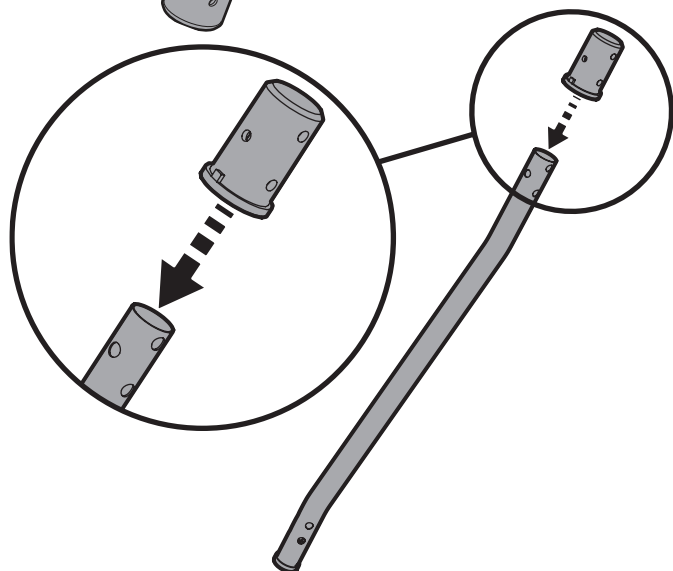




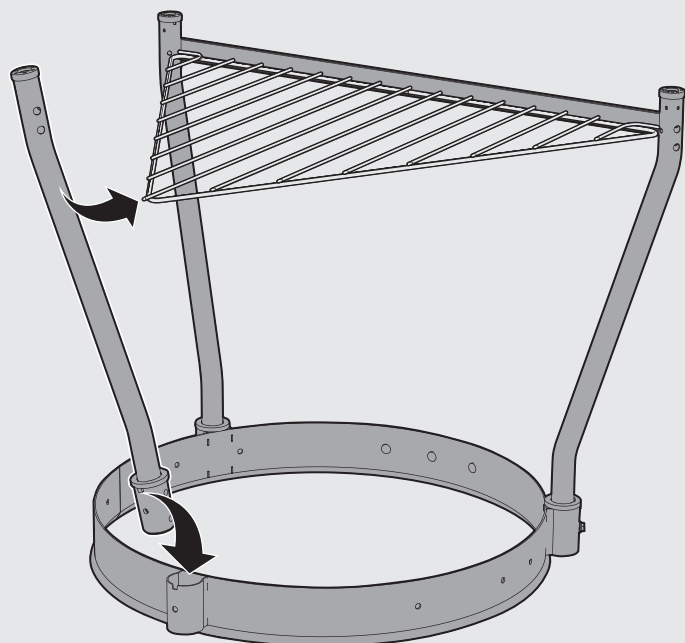
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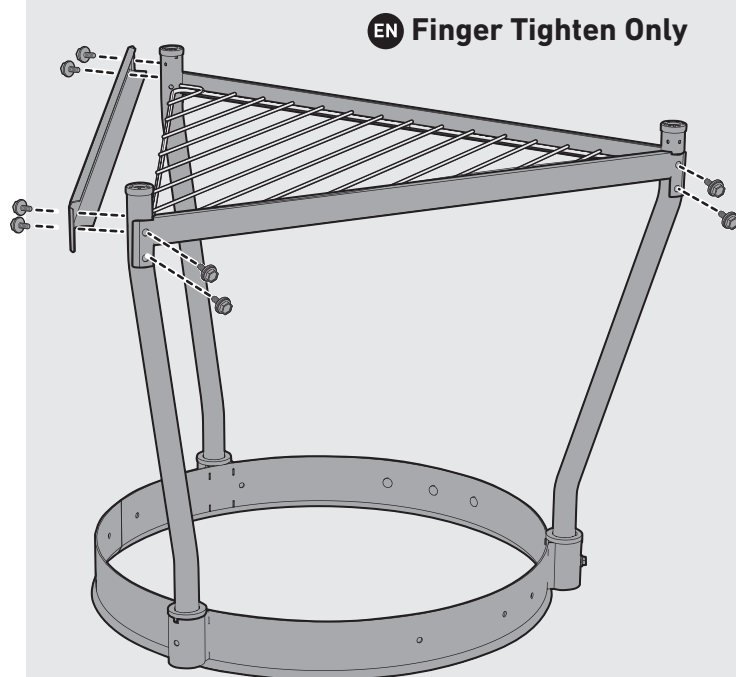
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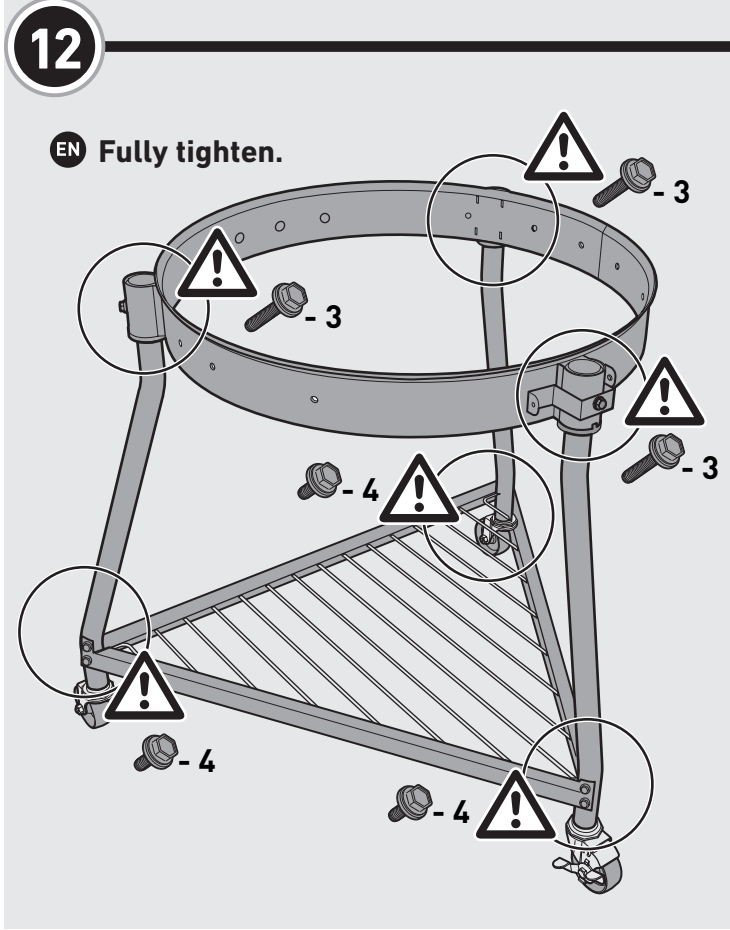
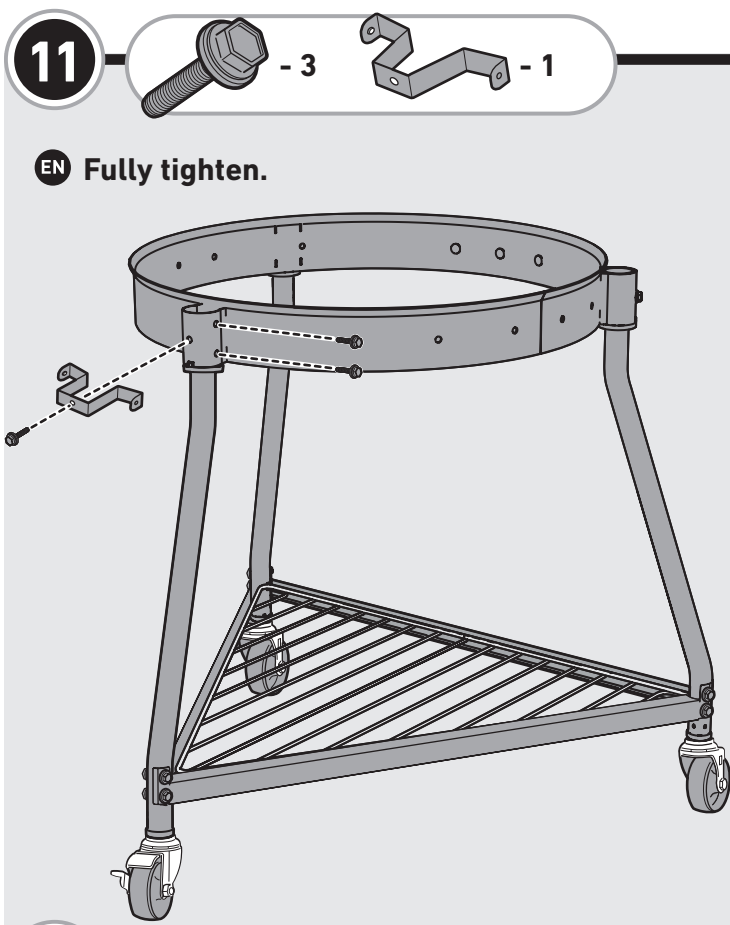
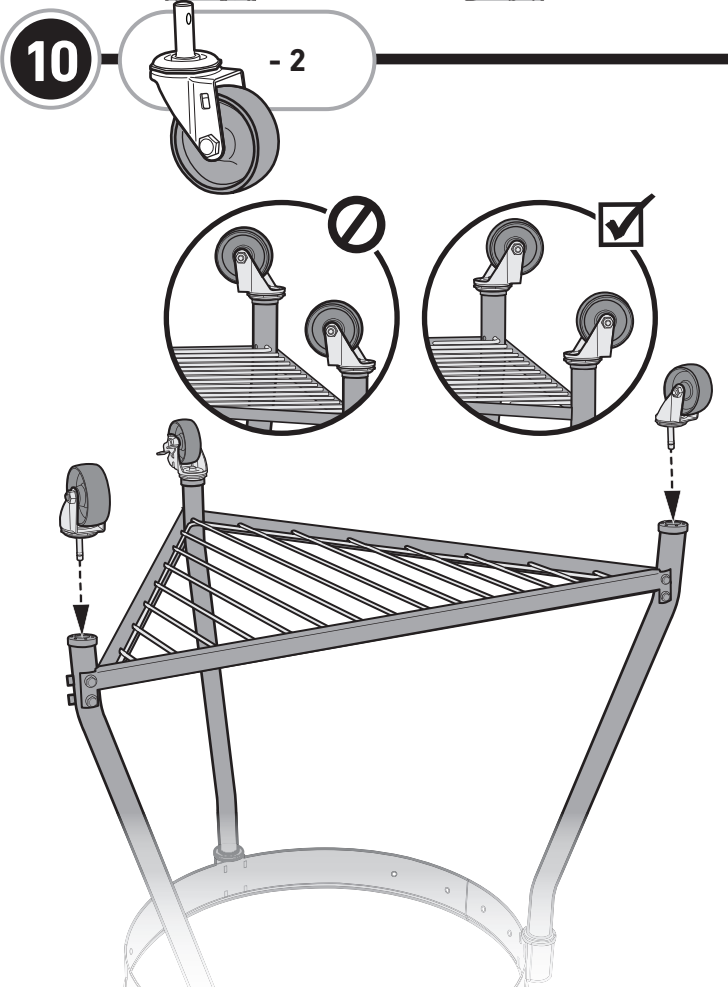
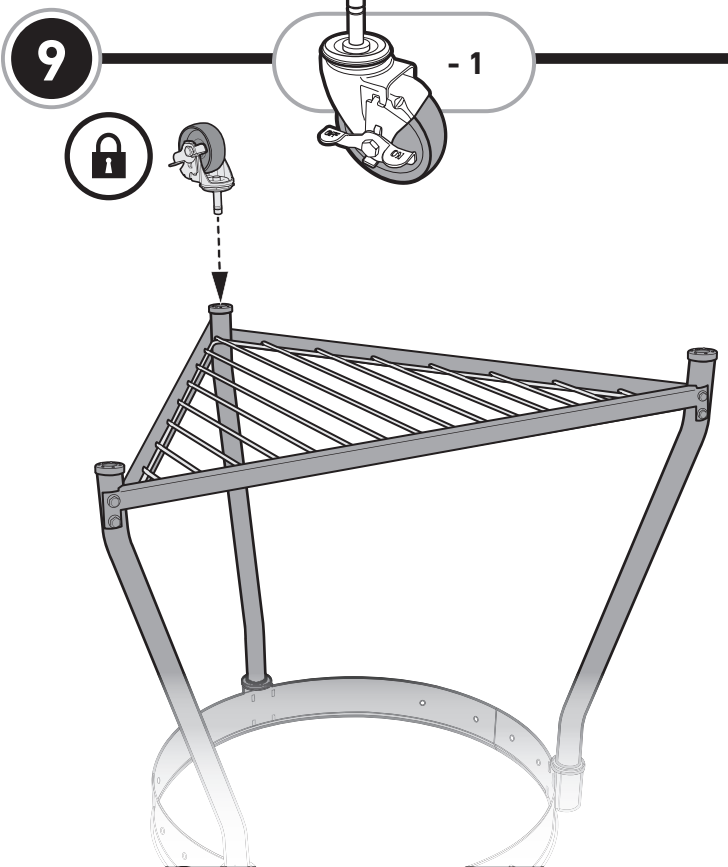
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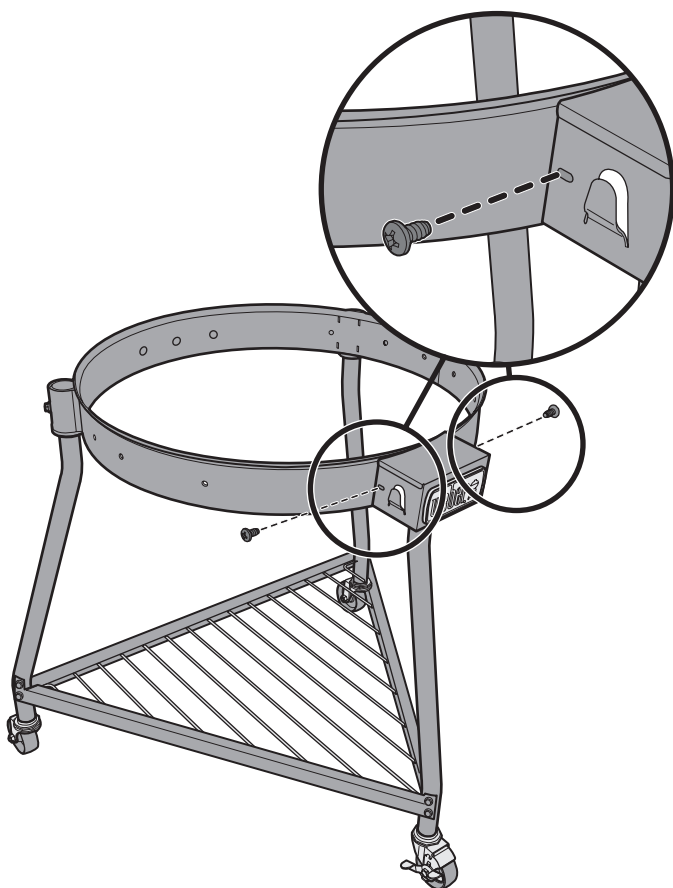
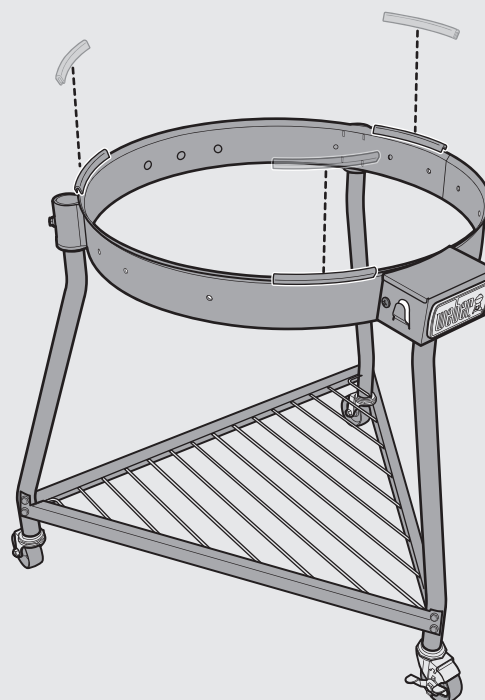
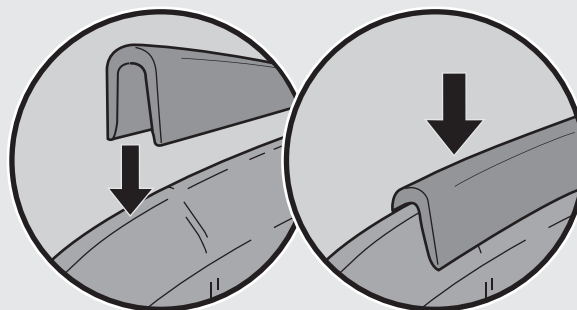
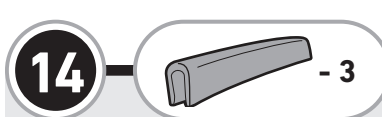
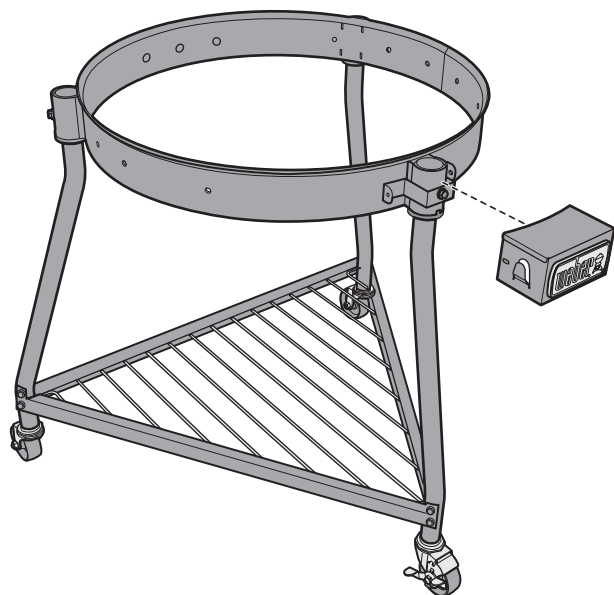


8  - 8



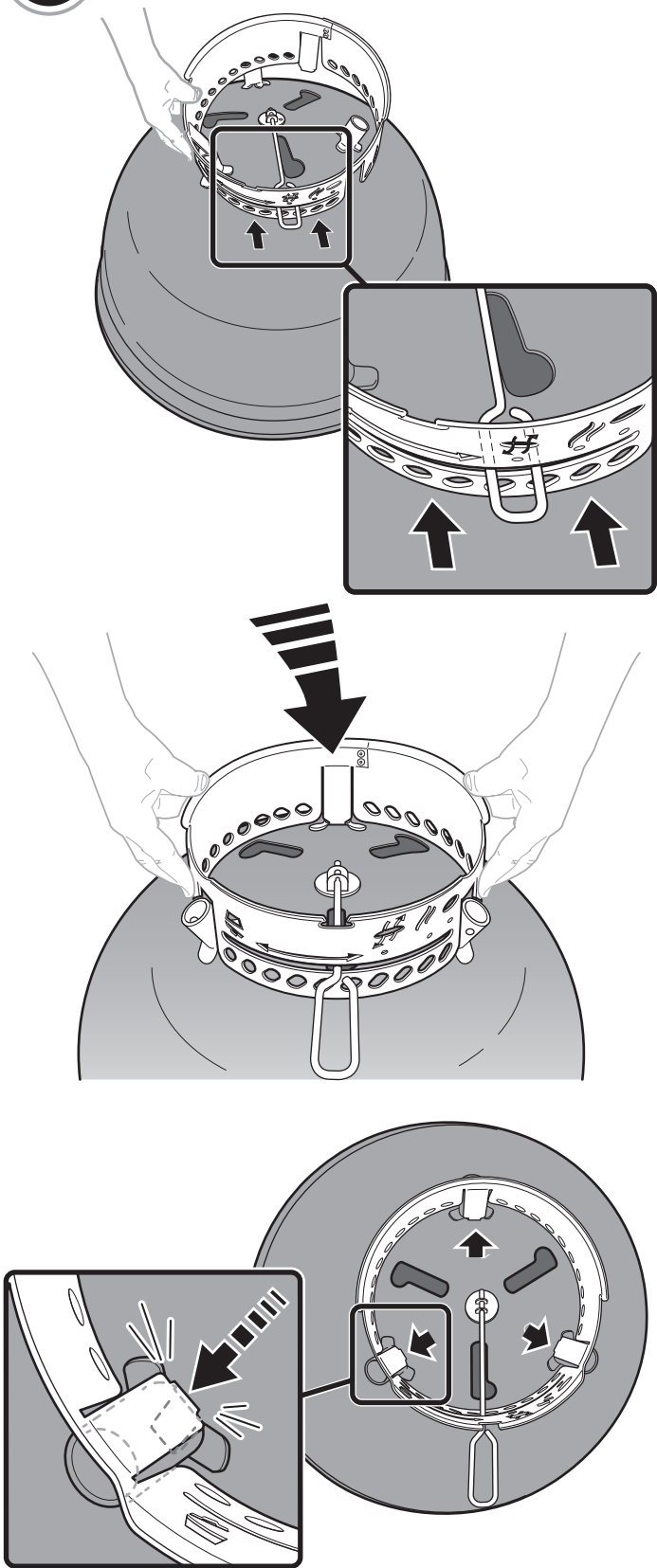
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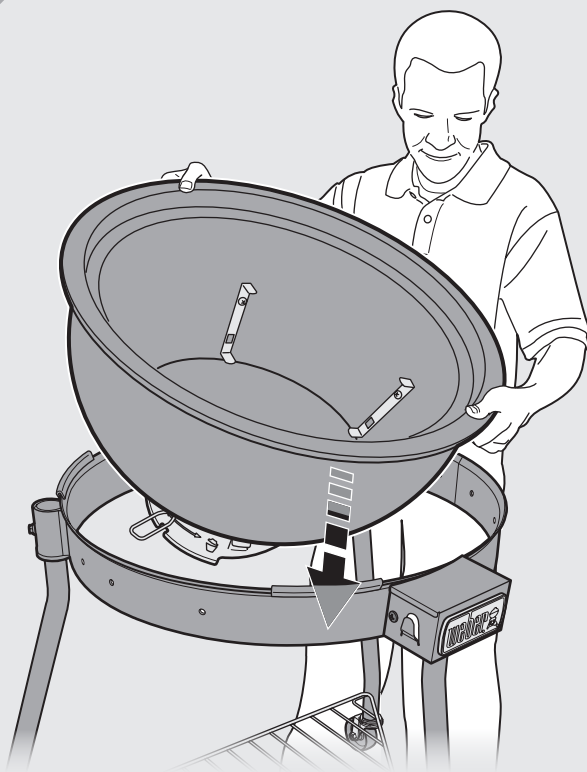


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15



16



17



- 3

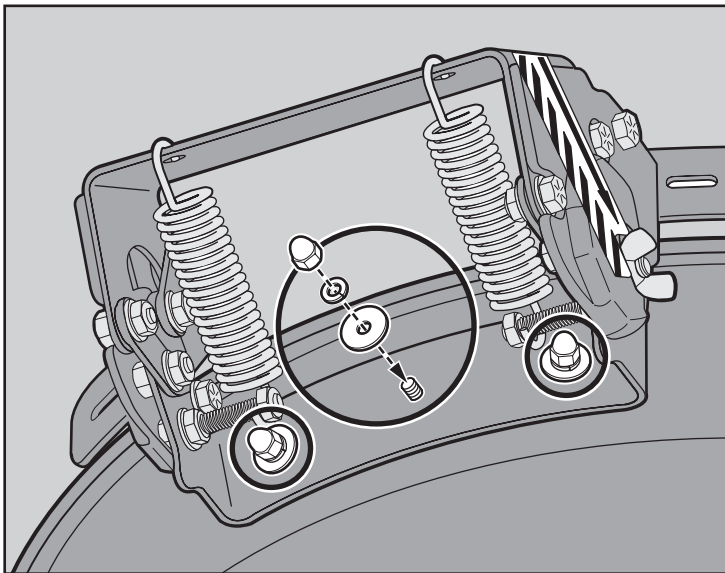
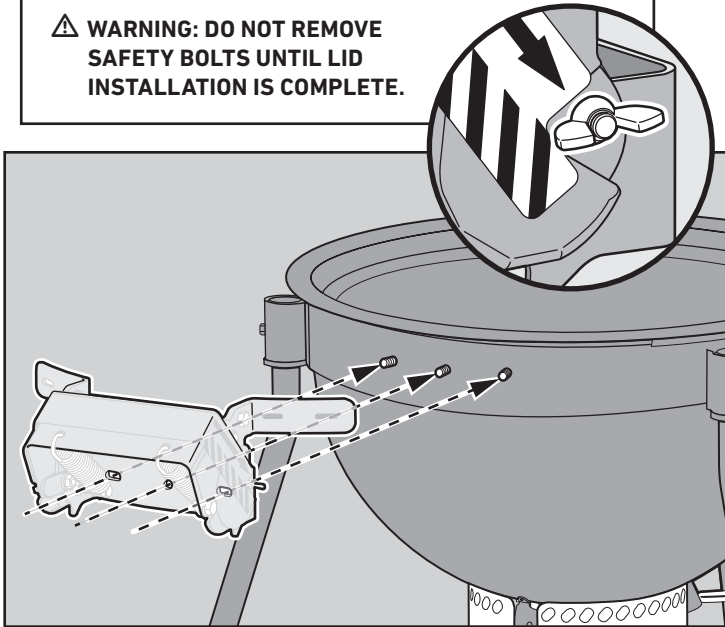


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**⚠ WARNING: DO NOT REMOVE
SAFETY BOLTS UNTIL LID
INSTALLATION IS COMPLETE.**



18



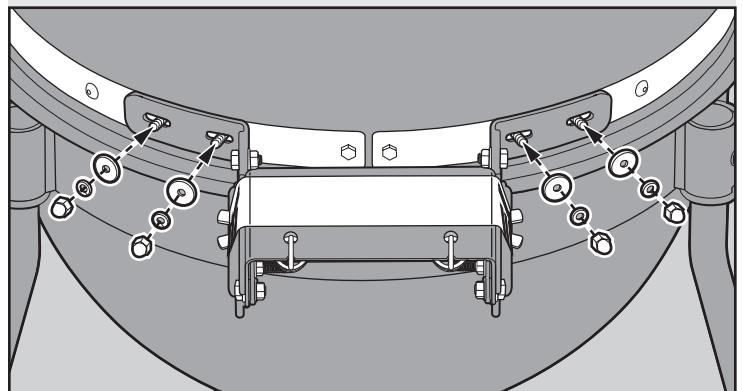
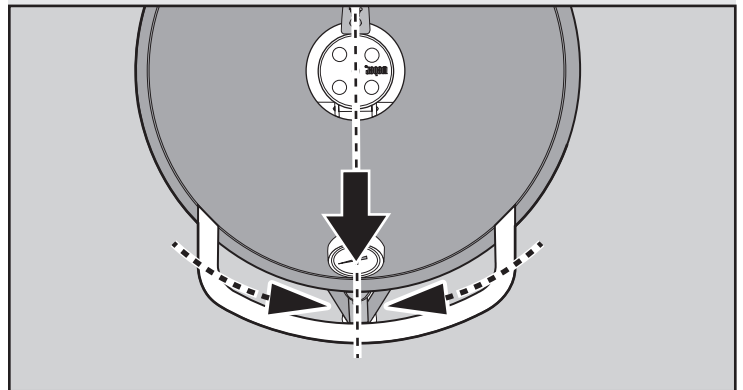
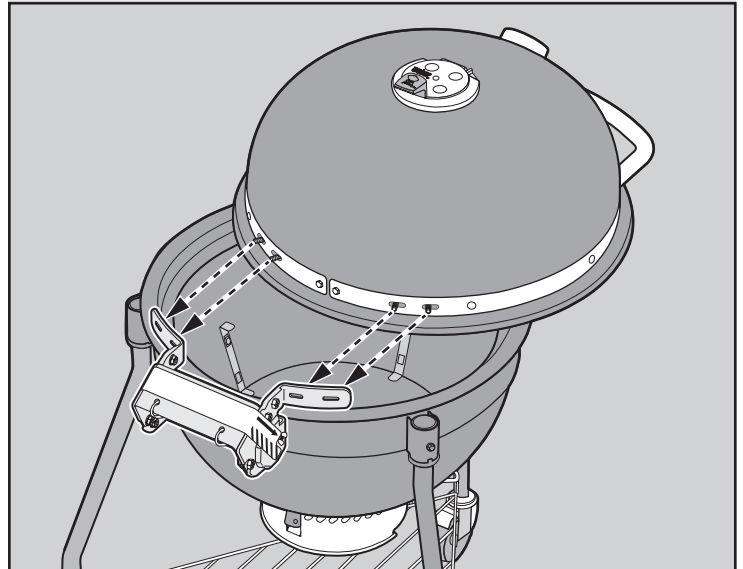
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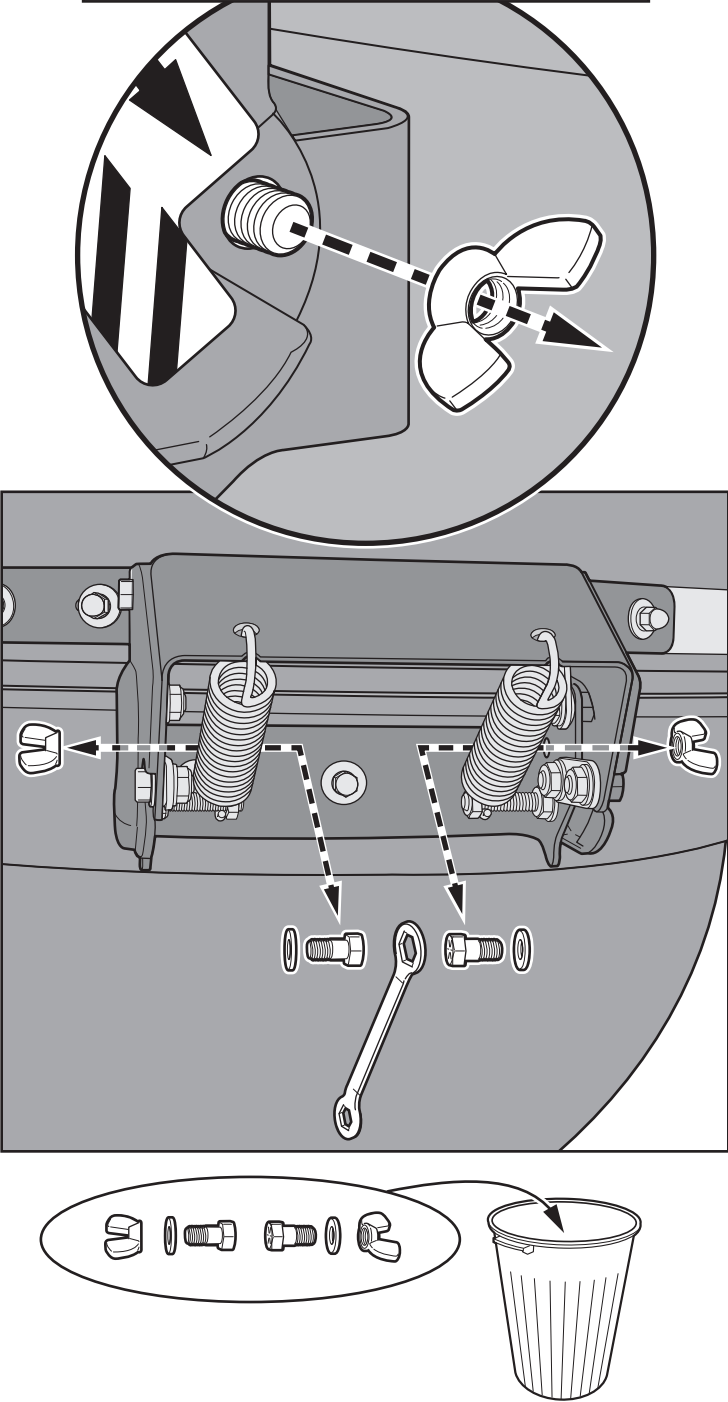
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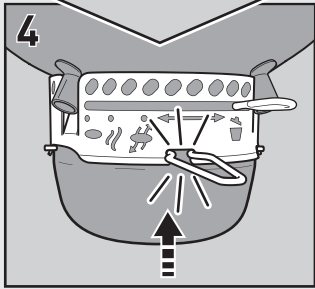
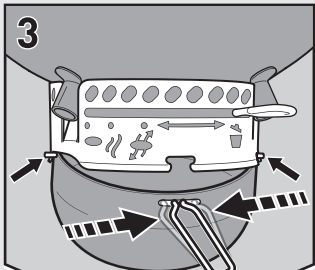
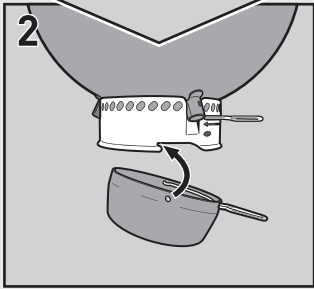
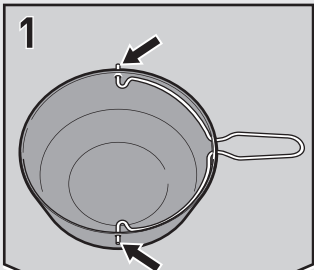
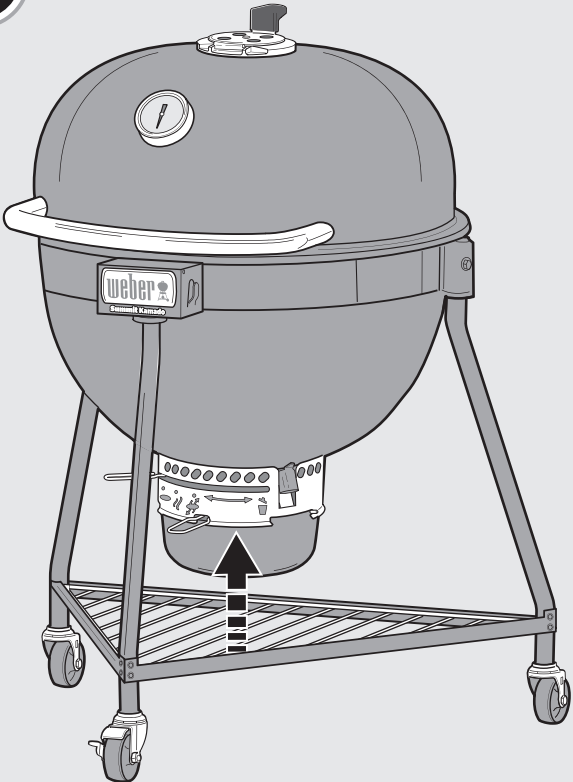
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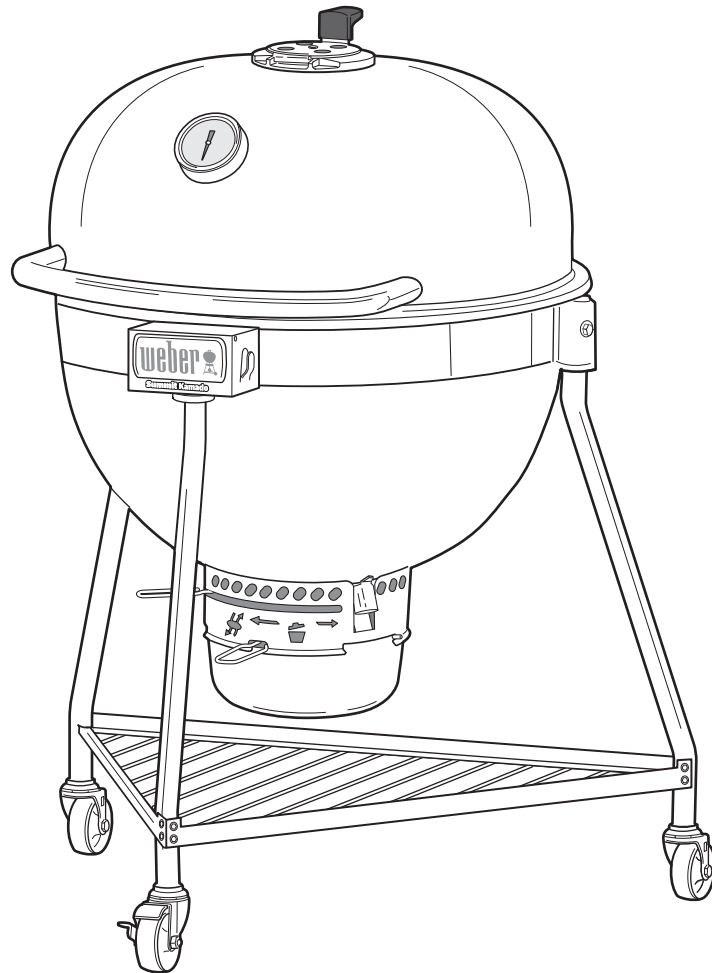
19

⚠ WARNING: DO NOT LIFT THE LID UNTIL THE SAFETY BOLTS ARE REMOVED.



20





Make sure that all parts are assembled and hardware is fully tightened before operating the barbecue.



COOKING SYSTEM

Extensive thought was put into how your barbecue was designed. WEBER barbecues are designed so that you never have to worry about flare-ups, hot and cold spots, or burnt food. Expect excellent performance, control, and results every time.

A Bowl and Lid

The air-insulated, double-wall bowl and lid retain heat for longer cook times and excellent temperature control. The unique kettle shape of your SUMMIT KAMADO allows for true convection cooking.

B Dampers and Vents

A major component in charcoal barbecuing is air. The more air allowed into the barbecue, the hotter the fire will grow (to a point) causing the charcoal to burn much faster. The bowl vent on the bottom of the barbecue should be open while barbecuing or in the smoke position while smoking. The top damper is used to control the temperature within the barbecue.

C Cooking Grill

Made of heavy-duty stainless steel, the cooking grill provides ample area to make all of your favorite meals.

D Diffuser Plate

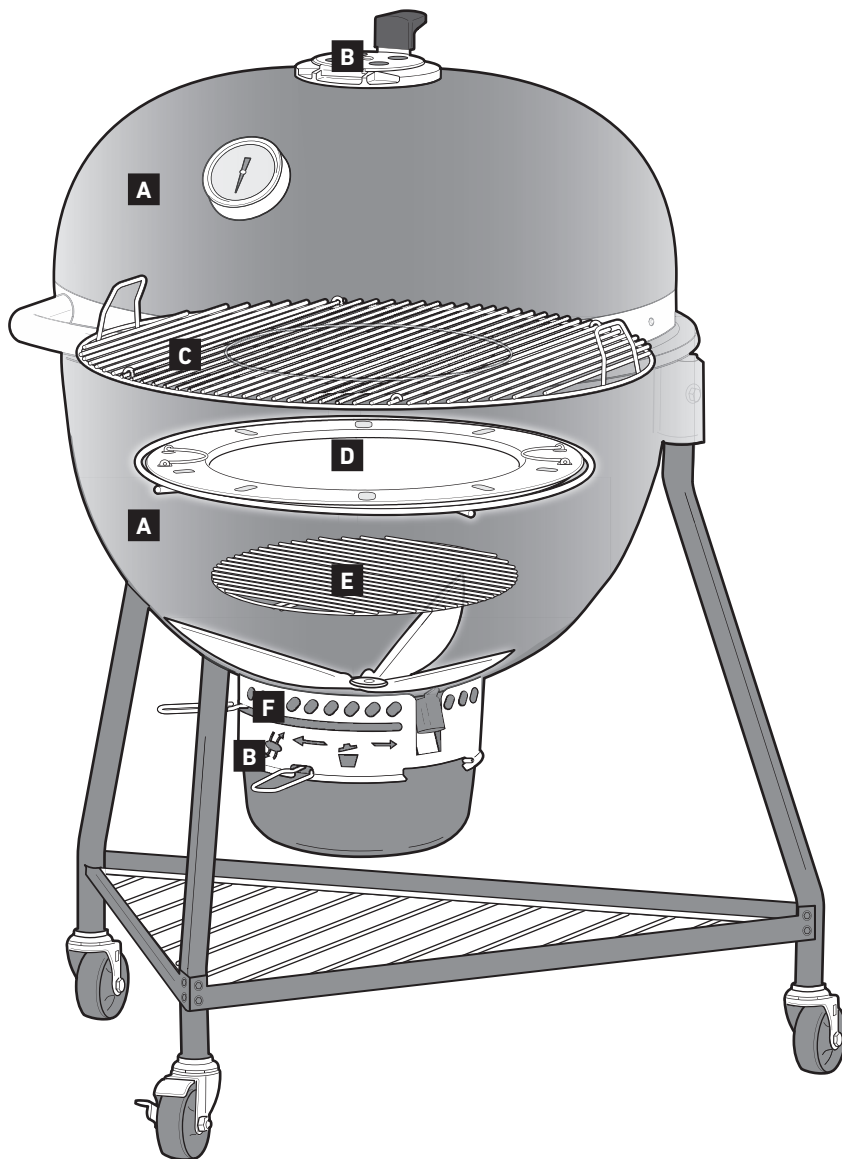
The stainless steel diffuser plate is used to maintain a consistent temperature and to direct heat and smoke around the food. It should always be used while smoking food. It can also be used while cooking indirectly to maximize barbecuing space.

E Fuel Grate

The fuel grate has what it takes to withstand the heat of any charcoal fire. Made of heavy-duty steel, this durable grate will not warp or burn through. The grate can be moved to a higher position in the bowl for barbecuing and a lower position for smoking.

F ONE-TOUCH Cleaning System

The stainless steel ONE-TOUCH cleaning system makes cleanup hassle free. As you move the handle back and forth, the three blades in the bowl move ash from the bottom of the barbecue into the high capacity ash catcher for quick and clean ash removal. These same vents act as a bowl damper, to help bring oxygen up to the fire or to allow you to easily extinguish the fire.





FEATURES

The WEBER SUMMIT KAMADO E6 isn't just your typical barbecue. The top-of-the-line features and innovative design allow you to barbecue or smoke your food with convenience and ease.

A GOURMET BBQ SYSTEM

The GOURMET BBQ SYSTEM cooking grate is the circular center grate within the hinged cooking grate. It is removable and can be replaced with any of the WEBER GOURMET BBQ SYSTEM inserts (sold separately). For a full product line of GOURMET BBQ SYSTEM inserts, visit our website at www.weber.com.

B Stainless Steel Diffuser Plate

This specially designed diffuser plate is used specifically for smoking food, as well as indirect cooking.

C Built-In Thermometer

The large, durable, built-in lid thermometer allows you to easily monitor your barbecue's temperature. The "smoke" zone on the thermometer indicates when the barbecue has reached the ideal temperature for smoking.

D High Capacity Ash Catcher

The fully enclosed high capacity ash catcher keeps ashes from blowing around and easily detaches for quick and clean ash removal.

E Tool Hooks

The tool hooks are built right in so you have a convenient place to hang your cooking tools.

F Bowl Vents for Low Temperature Barbecuing

The shape of these bowl vents allow the perfect amount of airflow for low temperature barbecuing and smoking. (Not pictured)

G Bottom Wire Rack

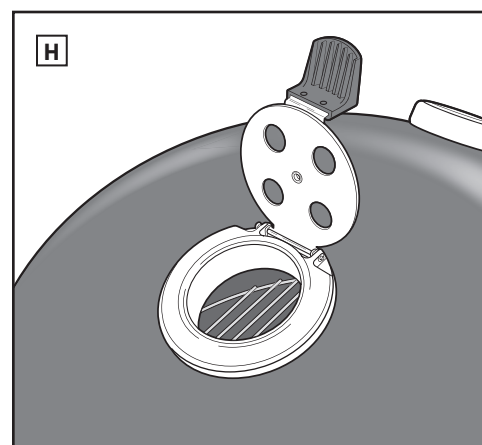
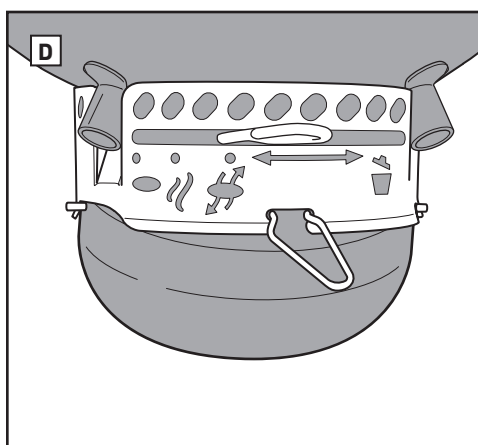
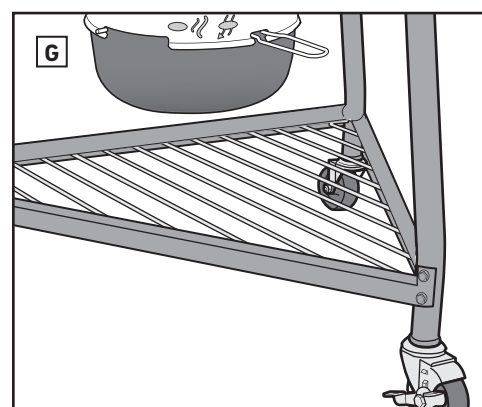
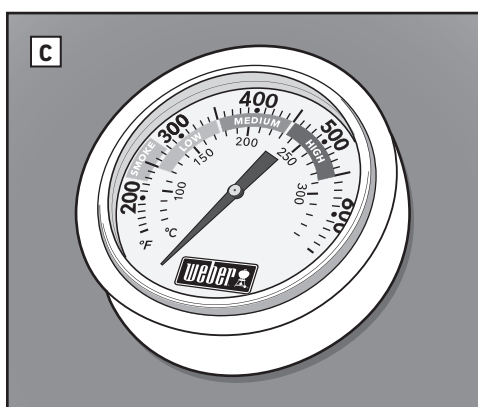
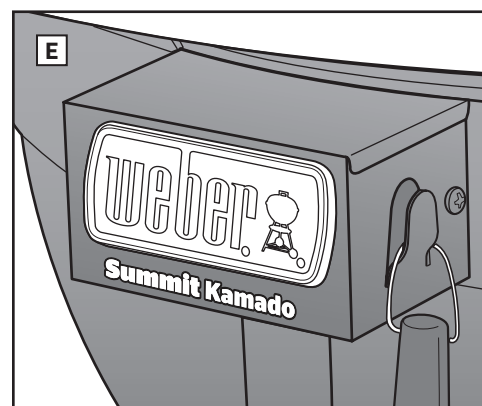
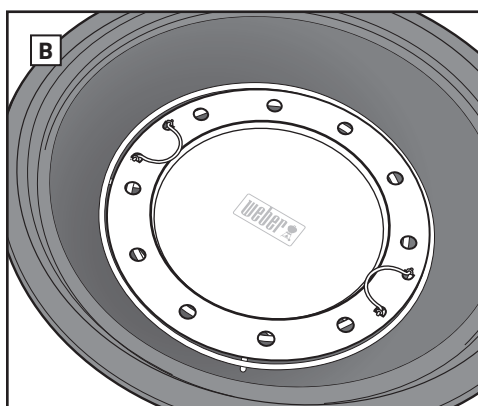
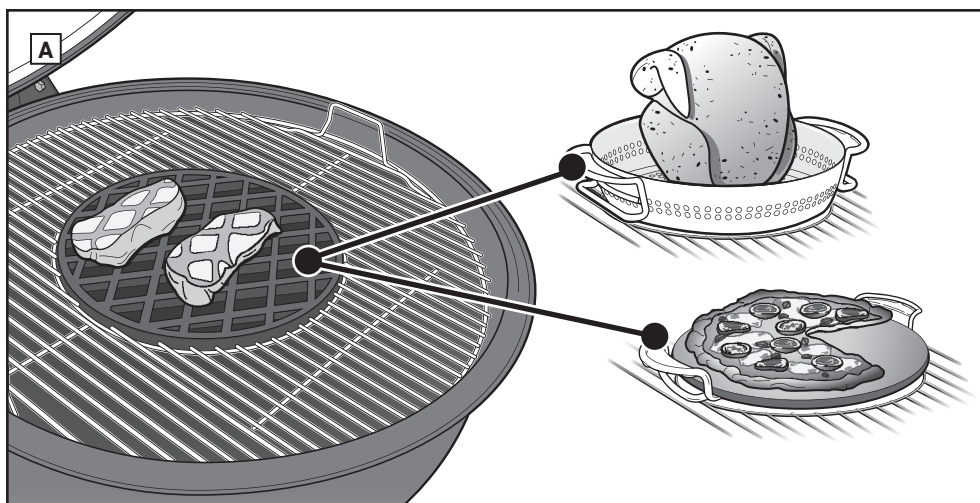
The bottom wire rack supplies additional storage.

H RAPIDFIRE Lid Damper

The hinged RAPIDFIRE lid damper maximizes airflow and increases temperature quickly to get you up and barbecuing within 20 minutes. It also aids in a quick temperature recovery rate.

I Easy-Open Lid Hinge

The lid of your barbecue was designed with a spring hinge to make opening and closing the lid simple and safe. The hinge prevents the lid from slamming shut, preventing possible injury or damage to the barbecue. (Not pictured)





BEFORE LIGHTING

Choose a Proper Location to Barbecue

- Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, or any other enclosed area.
- Keep the barbecue on a secure, level surface at all times.
- Do not use the barbecue within 5 feet (1.5 M) of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.

Choose How Much Fuel to Use

Choosing fuel quantity depends on what you are barbecuing and the size of your barbecue. If you are grilling small, tender pieces of food that take less than 20 minutes, refer to the **Fuel Quantity for Direct Heat** chart. If you are barbecuing or smoking larger cuts of meat that require 20 minutes or more of cooking time, or delicate foods, refer to the **Fuel Quantity for Indirect Heat** chart. For more details about the difference between direct and indirect cooking, refer to the **BARBECUING METHODS** section of this manual.

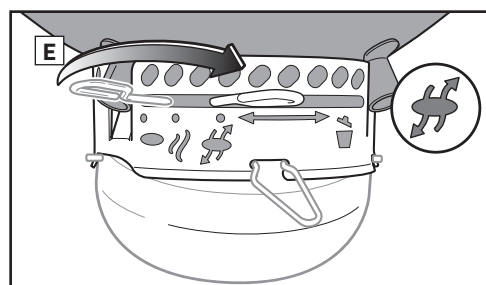
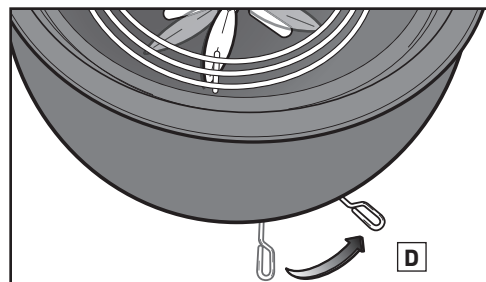
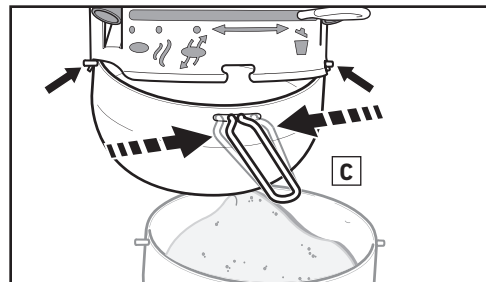
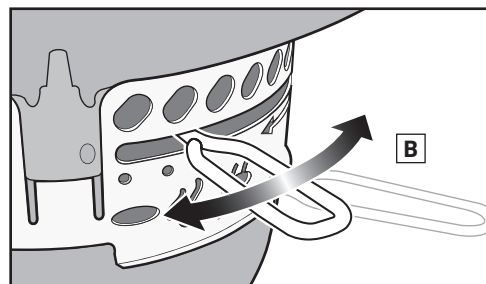
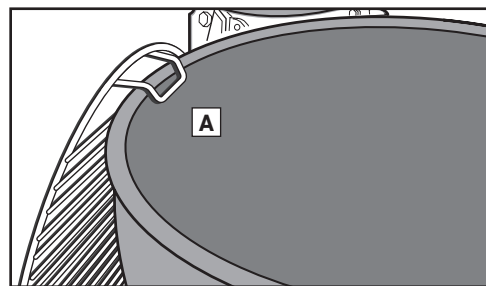
The Very First Time You Barbecue

It is recommended that the barbecue be heated up and the fuel kept red hot, with the lid on, for at least 30 minutes prior to cooking for the first time to burn off any manufacturing residue.

Preparing the Barbecue for Lighting

1. Open the lid.
2. Remove the cooking grill from the barbecue. For convenience, hang the cooking grill on the bowl of your grill by its curved handles (A).
3. Remove the fuel (bottom) grate and clear ashes or chunks of old fuel from the bottom of the bowl. Fuel requires oxygen to burn, so be sure that nothing clogs the vents. Using the ONE-TOUCH cleaning system, move the handle back and forth to move ash from the bottom of the barbecue into the ash catcher (B).
4. Squeeze the ash catcher handle to release it from the barbecue (C).
5. Open bowl vent by moving the handle all the way to the right (D) or by moving the handle to the open position (E).
6. Reinstall the fuel (bottom) grate.

Note: Instructions for using lighter fluid was purposely left out of this owner's guide. Lighter fluid is messy and can transmit a chemical taste to your food, while lighter cubes (sold separately) do not. If you choose to use lighter fluid, follow the manufacturer's instructions and NEVER add lighter fluid to a burning fire.



Charcoal Quantity for Direct Heat

WEBER Charcoal Briquettes	Charcoal Briquettes	Beechwood Lump Charcoal*	Mixed Wood Lump Charcoal*
45 briquettes (2½ cups)	50 briquettes (1¾ cups)	3½ cups (1.27 kg)	2½ cups

*When measuring charcoal quantities, use the charcoal measuring cup provided with your grill.

Charcoal Quantity for Indirect Heat

WEBER Charcoal Briquettes		Charcoal Briquettes		Beechwood Lump Charcoal*		Mixed Wood Lump Charcoal*	
Briquettes for first hour (per side)	Briquettes to add for each additional hour (per side)	Briquettes for first hour (per side)	Briquettes to add for each additional hour (per side)	Charcoal for first hour (per side)	Charcoal to add for each additional hour (per side)	Charcoal for first hour (per side)	Charcoal to add for each additional hour (per side)
20 briquettes (1 cup)	7 briquettes (½ cup)	20 briquettes (1 cup)	7 briquettes (½ cup)	1 cup (0.36 kg)	1 handful	¾ cup	1 handful

*When measuring charcoal quantities, use the charcoal measuring cup provided with your grill.



LIGHTING CHARCOAL

Lighting the Charcoal Using a Chimney Starter

The simplest way to light any kind of charcoal is to use a chimney starter; the WEBER RAPIDFIRE chimney starter (sold separately). Refer to the cautions and warnings included with the RAPIDFIRE chimney starter before lighting. When igniting fuel ensure all dampers are fully opened.

1. Put a few sheets of wadded up newspaper in the bottom of the chimney starter and set the chimney starter on the charcoal grate (A); or put a few lighter cubes near the center of the charcoal grate and place the chimney starter over them.
2. Fill the chimney starter with charcoal (B).
3. Light the lighter cubes or newspaper through the holes on the side of the chimney starter (C).
4. Keep the chimney starter in place until the charcoal is fully lit. You can tell when the charcoal is fully lit when it is covered with a coating of white ash. This can take anywhere from 15 to 30 minutes. Never close the lid with the chimney starter inside the barbecue.

Note: The lighter cubes used must be completely consumed and the coals ashed over before placing food on the cooking grate.

5. Once the charcoal is fully lit, continue to the following pages for instructions on how to arrange your charcoal and begin cooking according to your desired cooking method.

Lighting the Charcoal Using Lighter Cubes

When igniting charcoal, ensure all lid and bowl dampers are fully opened.

1. Build a pyramid of charcoal in the center of the charcoal (bottom) grate and insert a couple of lighter cubes (sold separately) within the pyramid (D).
2. Using a long match or lighter, light the lighter cubes. The lighter cubes will then ignite the charcoal.
3. Wait for the charcoal to fully light. You can tell when the charcoal is fully lit when it is covered with a coating of white ash. This can take anywhere from 15 to 30 minutes.

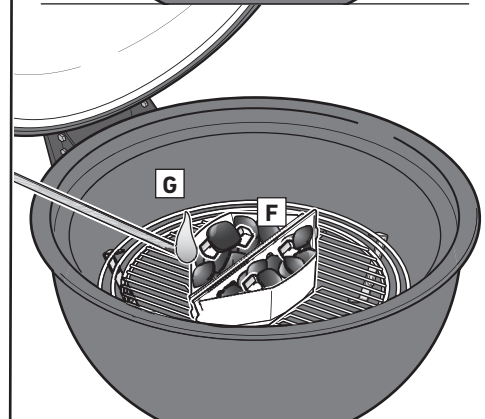
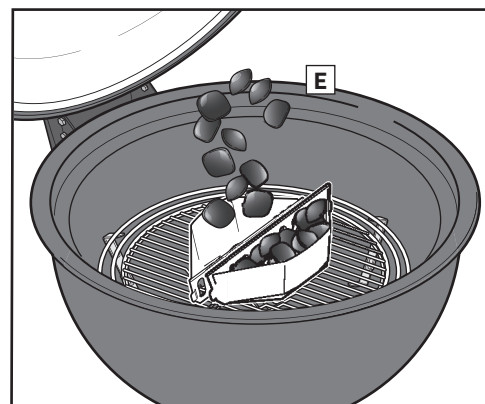
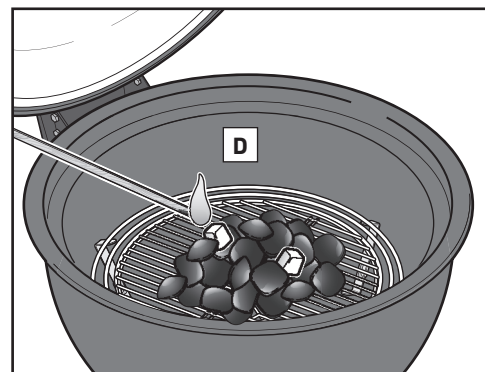
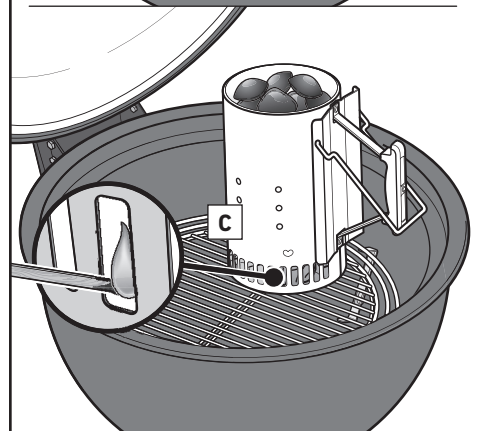
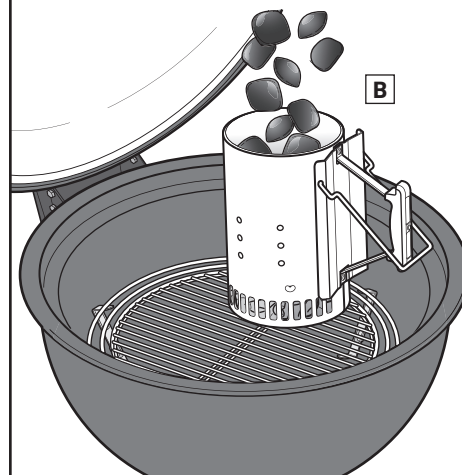
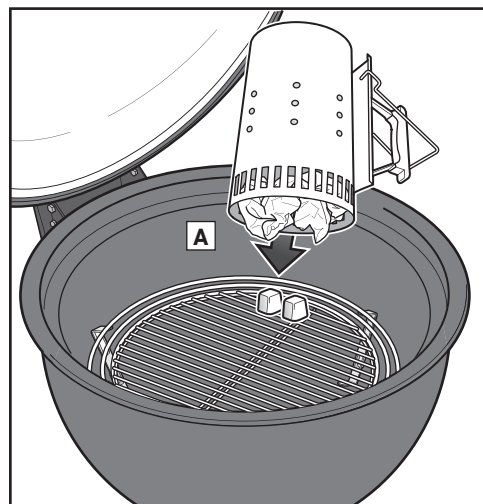
Note: The lighter cubes used must be completely consumed and the coals ashed over before placing food on the cooking grate.

4. Once the charcoal is fully lit, continue to the following pages for instructions on how to arrange your fuel and begin cooking according to your desired cooking method.

Lighting the Charcoal Using CHAR-BASKETS

When igniting charcoal, ensure all lid and bowl dampers are fully opened.

1. Place the CHAR-BASKETS on the center of the charcoal grate and fill the CHAR-BASKETS with charcoal (E).
2. Insert a couple of lighter cubes (sold separately) into each of the CHAR-BASKETS (F). Make sure to nestle them within the charcoal.
3. Using a long match or lighter, light the lighter cubes. The lighter cubes will then ignite the charcoal (G).
4. Wait for the fuel to fully light. You can tell when the charcoal is fully lit when it is covered with a coating of white ash. This can take anywhere from 15 to 30 minutes.



Note: The lighter cubes used must be completely consumed and the coals ashed over before placing food on the cooking grate.

5. Once the charcoal is fully lit, continue to the following pages for instructions on how to arrange your charcoal and begin cooking according to your desired cooking method.

- ⚠ Use heat-resistant barbecue gloves or mitts while cooking, adjusting air vents (dampers), adding charcoal, and handling thermometer or lid.
- ⚠ Never close the lid with the chimney starter in the barbecue.



BARBECUING METHODS - DIRECT HEAT

The WEBER SUMMIT KAMADO can be used for three cooking methods: Direct barbecuing, Indirect barbecuing, and Smoking. Before continuing, determine which cooking method will be used and follow the appropriate instructions in this owner's guide.

NOTE: Barbecuing in a colder climate or higher altitude will extend your cooking time. Windy weather conditions will raise the barbecue's temperature.

BARBECUING WITH DIRECT HEAT

Use the direct barbecuing method for small, tender pieces of food that take less than 20 minutes to cook, such as: hamburgers, steaks, chops, kabobs, boneless chicken pieces, fish fillets, shellfish, and sliced vegetables.

With direct heat, the fire is right below the food (A). It sears the surfaces of the food, developing flavors, texture, and delicious caramelization while cooking the food all the way to the center.

A direct fire creates both radiant and conductive heat. Radiant heat from the charcoal quickly cooks the surface of the food closest to it. At the same time, the fire heats the cooking grate rods, which conducts heat directly to the surface of the food and creates those unmistakable grill marks.

Barbecue Setup For Direct Heat

1. Place the support ring (B) in the middle position of the bowl, then place the charcoal grate (C) within the center of the support ring.
2. Ignite the charcoal. Refer to the "LIGHTING CHARCOAL" section in this owner's guide.

NOTE: Lid, dampers, and vents must remain open when igniting charcoal.

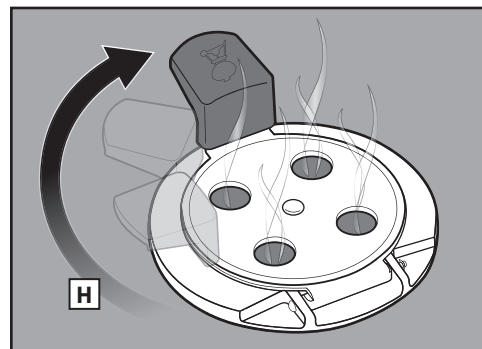
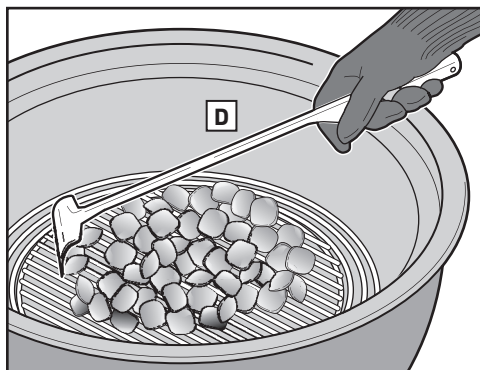
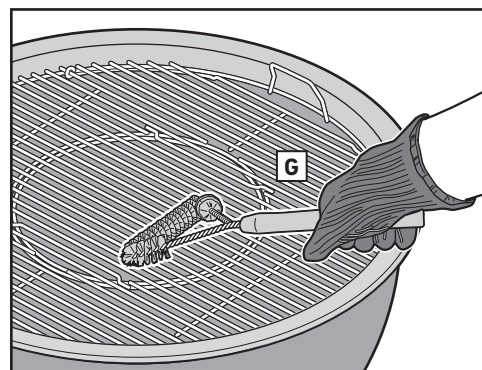
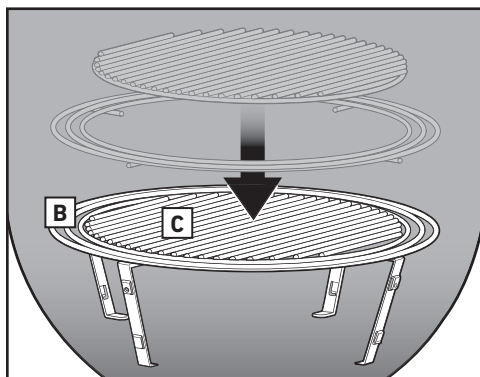
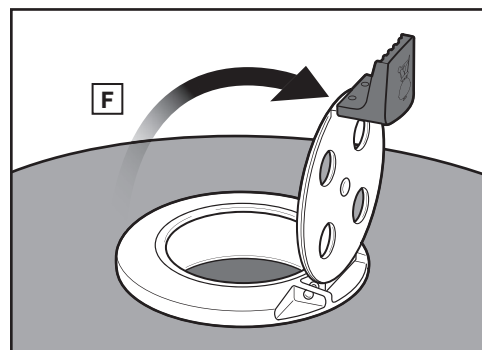
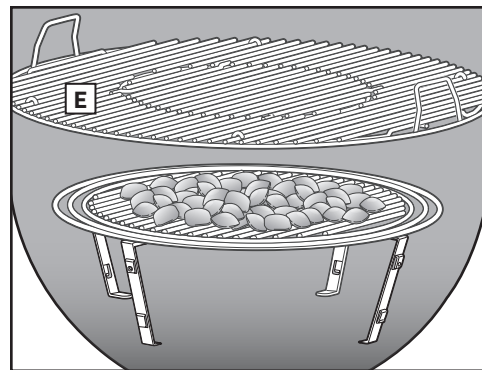
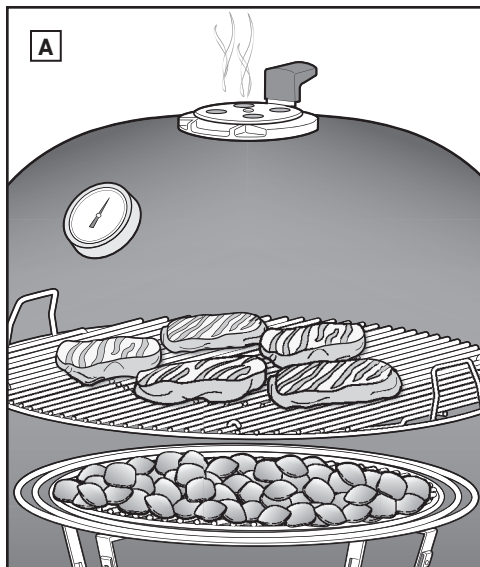
3. Once the charcoal is lit, put on barbecue mitts or gloves conforming to EN 407, Contact Heat rating level 2 or greater. Using long tongs or a charcoal rake, spread the charcoal evenly across the charcoal grate (D). Make sure lit charcoal is in contact with unlit charcoal.
4. Place the cooking grate in the top position of the bowl (E).
5. Close the barbecue lid and flip open the RAPIDFIRE lid damper (F).
6. Preheat the cooking grate for approximately 5-10 minutes or until desired barbecue temperature is reached.
7. Once the cooking grate is preheated, using a stainless steel bristle grill brush or scraper, clean the cooking grate (G).

NOTE: When using a stainless steel bristle grill brush, replace brush if any loose bristles are found on cooking grate or brush.

8. Place the food on the cooking grate and close the barbecue lid. Rotating the RAPIDFIRE lid damper will increase or decrease the desired heat inside the barbecue (H). Consult recipe for recommended cooking times and temperature. Reference the lid thermometer for the desired internal barbecue temperature.

When Finished Cooking

Close the lid damper and bowl vents to extinguish the charcoal.





BARBECUING METHODS - INDIRECT HEAT

BARBECUING WITH INDIRECT HEAT

Use the indirect method for larger cuts of meat that require 20 minutes or more of barbecuing time, or for foods so delicate that direct exposure to the heat would dry them out or scorch them, such as: roasts, bone-in poultry pieces, whole fish, delicate fish fillets, whole chickens or turkeys, and ribs. Indirect heat can also be used for finishing thicker foods or bone-in cuts that have been seared or browned first over direct heat.

With indirect heat, the heat is on both sides of the barbecue (A), or off to one side of the barbecue. The food sits on the portion of the cooking grate without charcoal directly below it.

The radiant and conductive heat are still factors, but they are not as intense while indirect cooking. However, if the lid of the barbecue is closed, as it should be, there is another kind of heat generated: convection heat. Heat rises, reflects off the lid and inside surfaces of the barbecue, and circulates to slowly cook the food evenly on all sides. Convection heat doesn't sear the surface of the food the way radiant and conductive heat do. It cooks it more gently all the way to the center, like the heat in an oven.

NOTE: Barbecuing in a colder climate or higher altitude will extend your cooking time. Windy weather conditions will raise the barbecue's temperature.

Barbecue Setup For Indirect Heat

1. Place the support ring (B) in the middle position of the bowl, then place the charcoal grate (C) within the center of the support ring.

2. Ignite the charcoal. Refer to the "LIGHTING CHARCOAL" section in this owner's guide.

NOTE: Lid, dampers, and vents must remain open when igniting charcoal.

4. Once the charcoal is lit, put on barbecue mitts or gloves conforming to EN 407, Contact Heat rating level 2 or greater. Using long tongs, separate the CHAR-BASKETS so they will be set on both sides of the food (D).

NOTE: A disposable drip pan should be placed between the CHAR-BASKETS to collect drippings and minimize cleaning time.

NOTE: Alternatively, this barbecue has ample cooking space to cook indirectly and directly simultaneously. By moving both CHAR-BASKETS to one side of the barbecue, you can cook directly over the baskets and use the remaining side of the cooking grate to cook indirectly.

5. Place the cooking grate in the top position of the bowl, ensuring the hinged sections are over the CHAR-BASKETS (E) to add more charcoal if needed.

6. Close the barbecue lid and flip open the RAPIDFIRE lid damper (F).

7. Preheat the cooking grate for approximately 5-10 minutes or until desired barbecue temperature is reached.

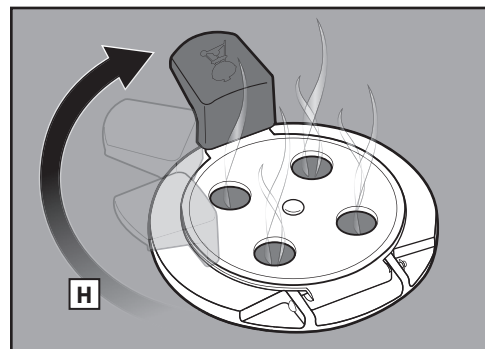
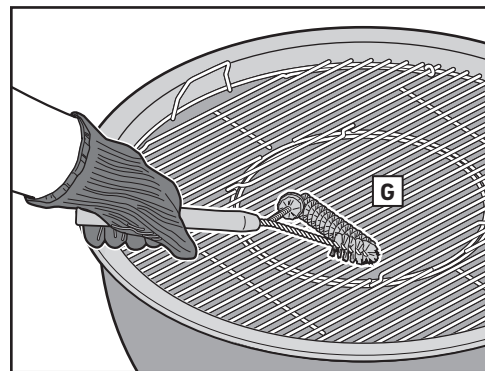
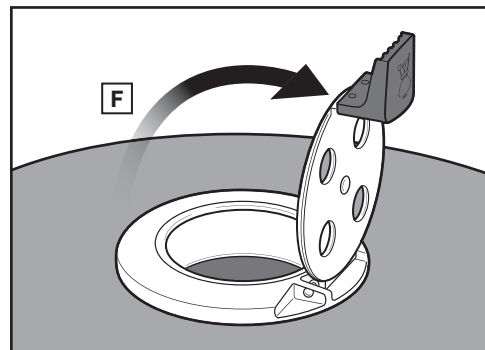
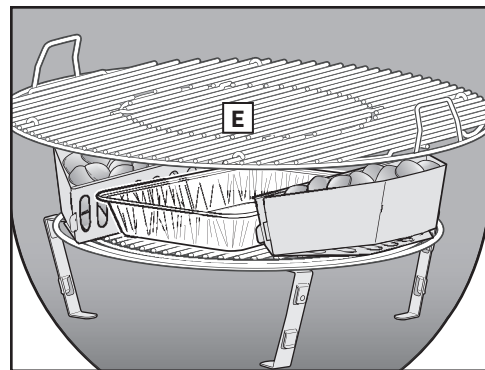
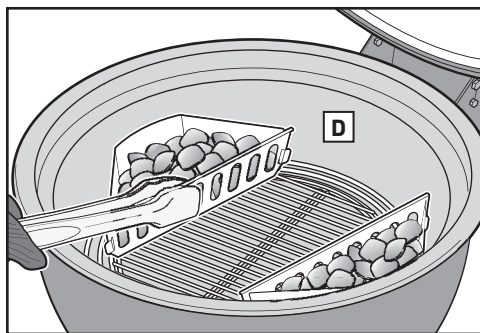
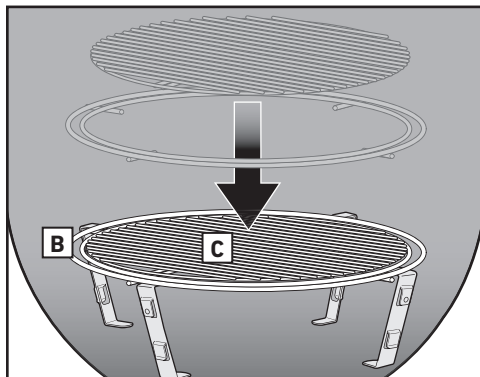
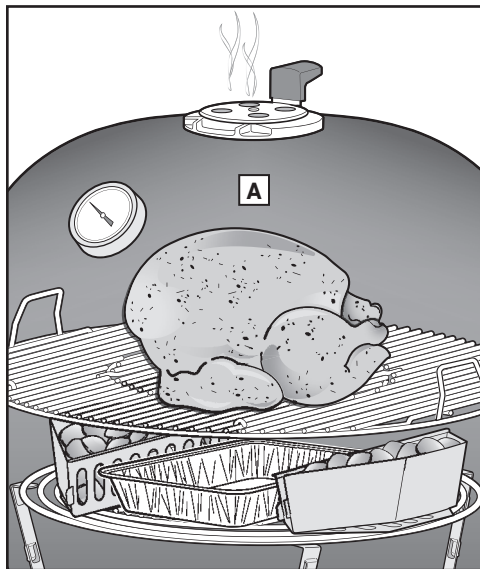
8. Once the cooking grate is preheated, using a stainless steel bristle grill brush or scraper, clean the cooking grate (G).

NOTE: When using a stainless steel bristle grill brush, replace brush if any loose bristles are found on cooking grate or brush.

9. Place the food on the cooking grate in between the CHAR-BASKETS and close the barbecue lid. Rotating the RAPIDFIRE lid damper will increase or decrease the desired heat inside the barbecue (H). Consult recipe for recommended cooking times and temperature. Reference the lid thermometer for the desired internal barbecue temperature.

When Finished Cooking

Close the lid damper and bowl vents to extinguish the charcoal.





BARBECUING METHODS - SMOKING

SMOKING

Smoking is cooking food at a low temperature over an extended period of time using chunks or chips of genuine hardwood (A). This technique is also referred to as the "low and slow method". Cooking low and slow keeps the juices and flavor in your food to produce an extremely tender piece of meat. Smoking works great for large cuts of meat such as: brisket, turkey, pork shoulder, ribs, and whole chicken.

NOTE: Barbecuing in a colder climate or higher altitude will extend your cooking time. Windy weather conditions will raise the barbecue's temperature.

Barbecue Setup For Smoking

1. Place charcoal grate (B) in the bottom position of the bowl then place the support ring in the middle position of the bowl (C).

NOTE: 35-45 briquettes will provide 8-10 hours of cooking time. For foods that require longer to cook, more charcoal will be needed. Refer to the "Smoking & Cooking Times" chart for more information.

2. Ignite the charcoal. Refer to the "LIGHTING CHARCOAL" section in this owner's guide.

NOTE: Lid, dampers, and vents must remain open when igniting charcoal.

3. Once the charcoal is lit, put on barbecue mitts or gloves conforming to EN 407, Contact Heat rating level 2 or greater. Using long tongs, add WEBER wood chunks or chips to the perimeter of the lit charcoal (D).

4. Place the diffuser plate within the center of the support ring (E).

NOTE: A disposable drip pan should be placed on the diffuser plate to collect drippings and minimize cleaning time. Add two drip pans when smoking larger pieces of meat.

5. Place the cooking grate in the top position of the bowl (F).

6. Close the barbecue lid.

7. Once the barbecue reaches the smoke zone on the thermometer (G), slide the bowl vent arm to the smoking position (H) and rotate the RAPIDFIRE lid damper (I) accordingly to maintain recommended smoking temperature.

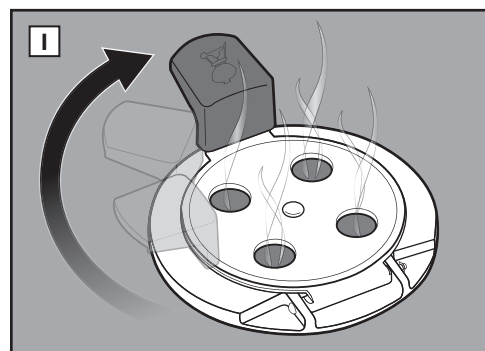
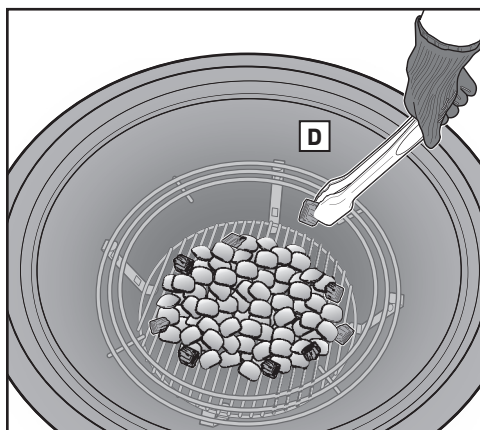
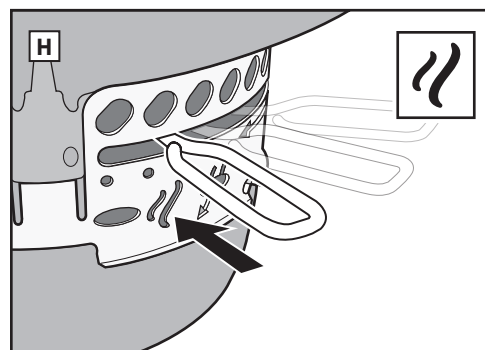
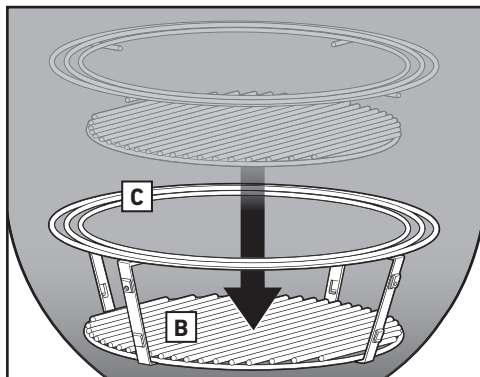
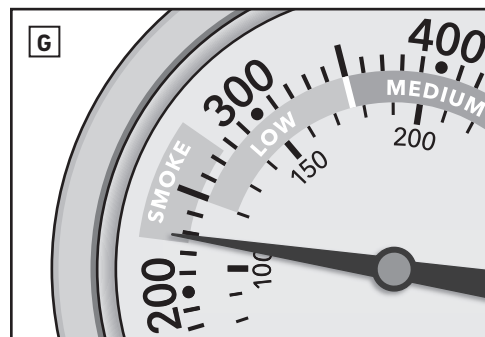
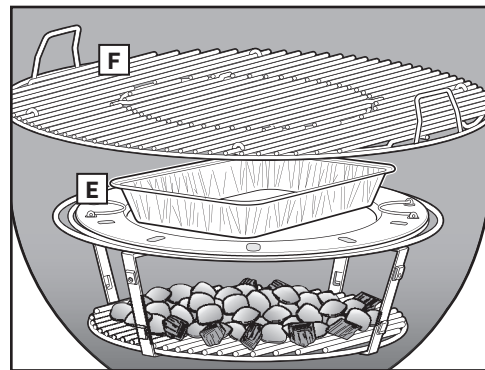
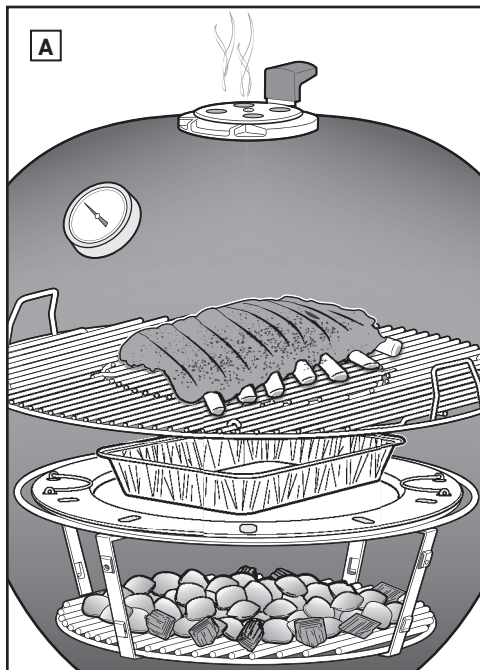
8. Open the barbecue lid and clean the cooking grate using a stainless steel bristle grill brush or scraper.

NOTE: When using a stainless steel bristle grill brush, replace brush if any loose bristles are found on cooking grate or brush.

9. Place the food on the center of the cooking grate. Consult recipe for recommended cooking times.

When Finished Cooking

Close the lid damper and bowl vents to extinguish the charcoal.





BARBECUING METHODS - SMOKING

Charcoal Quantity for Smoking & Cooking Times

	Weight	Cooking Time	Charcoal Briquettes	Wood Chunks
FISH	1 lb to 3 lb (0.45 - 1.36 kg)	1 to 2½ hours	60 to 80 briquettes (1¾ cups)	2 to 4
	3 lb to 6 lb (1.36 - 2.7 kg)	2½ to 4 hours	60 to 80 briquettes (1¾ cups)	2 to 4
POULTRY	2 lb to 3 lb (0.9 - 1.36 kg)	2 to 3½ hours	60 to 80 briquettes (1¾ cups)	1 to 3
	4 lb to 8 lb (1.81 - 3.62 kg)	3½ to 4 hours	80 to 100 briquettes (2¾ cups)	2 to 4
	8 lb to 12 lb (3.62 - 5.44 kg)	4 to 5 hours	80 to 100 briquettes (2¾ cups)	3 to 4
	12 lb to 18 lb (5.44 - 8.1 kg)	8 to 10 hours	100 to 120 briquettes (2¾ cups)	3 to 5
PORK	4 lb to 8 lb (1.81 - 3.62 kg)	5 to 8 hours	80 to 100 briquettes (2¾ cups)	3 to 4
	8 lb to 12 lb (3.62 - 5.44 kg)	8 to 12 hours	100 to 120 briquettes (2¾ cups)	3 to 5
BEEF	4 lb to 8 lb (1.81 - 3.62 kg)	7 to 12 hours	80 to 120 briquettes (2¾ cups)	3 to 5
	8 lb to 12 lb (3.62 - 5.44 kg)	12 to 18 hours	120 to 140 briquettes (3¾ cups)	3 to 5

Cooking times for beef use the USDA's definition of medium doneness. Cooking times listed are for foods that have been completely thawed. The weights, charcoal quantities, and cooking times are meant to be guidelines rather than hard and fast rules. Factors such as altitude, wind, and outside temperature can affect cooking times.

⚠ WARNING: Never use charcoal impregnated with charcoal lighter fluid.

Wood Flavors for Smoking

Wood Flavor	Characteristics	Pairs With
Apple	SUBTLE Slightly sweet with a dense, fruity smoke flavor	Fish Poultry Pork (particularly ham) Vegetables
Cherry	SUBTLE Slightly sweet with a fruity smoke flavor	Fish Poultry Pork Vegetables
Hickory	RICH Pungent and smoky with a bacon-like flavor	Poultry Pork Beef
Beech	SUBTLE Delicate with a mildly smoky flavor	Fish Poultry Pork Lamb Vegetables
Pecan	RICH Pungent with a sweet flavor. Ideal for smoking at a very low heat.	Fish Poultry Pork Lamb Beef
Mesquite	BOLD Big, bold smoke flavor with a borderline bitter finish.	Pork Lamb Beef

TIPS & TRICKS FOR BARBECUING SUCCESS

Choose a Proper Location to Barbecue

- Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, or any other enclosed area.
- Keep the barbecue on a secure, level surface at all times.
- Do not use barbecue within two feet of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.

Preheat the Barbecue

Preheating your barbecue is a key factor when barbecuing directly, indirectly, and smoking. When the barbecue has preheated, the heat loosens pieces of food stuck to the grill, making it easy to brush off with a stainless steel bristle grill brush or a wood scraper. Preheating also gets the grill hot enough to sear properly and helps prevent food from sticking to the grill.

Wear Gloves

Always wear barbecue mitts when using your barbecue. Vents, dampers, handles, and the bowl will all get hot during the barbecuing process, so be sure to keep your hands and forearms protected.

Igniting the Fuel

WEBER recommends using a chimney starter (sold separately) and lighter cubes (sold separately) to ignite fuel. Refrain from using lighter fluid as it is messy and can transmit a chemical taste to your food.

Oil the Food, Not the Grill

Lightly oiling your food adds flavor and moisture, while also preventing the food from sticking to the grill. We do not recommend oiling the grill, as this could cause unnecessary flare-ups.

Put a Lid On It

Keep the lid closed as much as possible for these reasons:

1. Keeps the grill hot enough to sear the food when cooking directly.
2. Traps the smokiness that develops when fat and juices vaporize in the barbecue.
3. Prevents flare-ups by limiting oxygen.

Diffuser Plate Do's and Don'ts

When smoking, the diffuser plate helps to maintain consistent low temperatures and redirects the heat and smoke around the food. The diffuser plate can also be used when cooking indirectly to maximize cooking space. Never put food or fuel on the diffuser plate.

Tame the Flame

Flare-ups happen, which is typically good because the flames sear the surface of the food. However, too many flare-ups can cause the food to burn. Keeping the lid closed as much as possible limits the amount of oxygen inside the barbecue, which will help extinguish any flare-ups. If the flames become out of control, temporarily move the food over indirect heat until they die down.

Watch the Time and Temperature

Barbecuing in a colder climate or higher altitude will extend your cooking time. Windy weather conditions will raise the barbecue's temperature.

Keep It Clean

Follow the basic routine maintenance instructions to keep your barbecue looking and functioning great for years to come. Be sure to remove accumulated ashes and old fuel from the bottom of the bowl and the ash catcher before every use.

Smoking with Wood

Experimenting with different woods while smoking is encouraged to find the perfect balance of sweet and savory. While smoking over long periods of time, be sure to always use wood chunks instead of wood chips. Chunks allow for a longer smoke that penetrates slowly over a long cooking time. Wood chips work best for a shorter cooking time because they do not last as long during a long smoke.



CLEANING THE INSIDE OF THE BARBECUE

Cleaning the inside of your barbecue before each use is essential to keep your barbecue operating at peak performance for years to come.

⚠ **WARNING:** Wait for barbecue to cool before giving it a thorough cleaning.

Cleaning the Lid

From time to time you may notice “paint-like” flakes on the inside of the barbecue lid. During use, grease and smoke vapors slowly change into carbon and deposit on the inside of your lid. This deposit will eventually peel, and looks very similar to paint. These deposits are non-toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

You will need: A non-abrasive, nylon mesh scrubbing pad and a paper towel.

1. Scrub the carbonized grease on the inside of the barbecue lid with a scrubbing pad (A). To minimize future grease buildup, wipe the inside of the lid with a paper towel after each use; do so when the barbecue is warm (not hot) to the touch.

Cleaning the Grates & Diffuser Plate

If you have been cleaning your cooking grates routinely after preheating, the debris on them should be minimal. You should also make an effort to keep the debris and buildup on your diffuser plate to a minimum between meals. Utilization of a disposable drip pan will minimize the amount of cleaning needed.

You will need: A stainless steel bristle grill brush or a wood scraper.

1. While the cooking grate is installed, brush the debris off your cooking grate with a stainless steel bristle grill brush or wood scraper (B).
- ⚠ **CAUTION:** Grill brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grate or brush. WEBER recommends purchasing a new stainless steel bristle grill brush at the beginning of every spring.
2. Remove the cooking grate from the barbecue.
 3. With diffuser plate installed, brush the debris off the plate with a stainless steel bristle grill brush (C).
 4. Remove the diffuser plate.
 5. With charcoal grate installed, brush the debris off the charcoal grate with a stainless steel bristle grill brush.

Cleaning the Bowl

For proper air flow and a better barbecuing experience, remove accumulated ashes and old charcoal from the bottom of the bowl and empty the ash catcher before every use.

1. Open the barbecue lid and remove the cooking grate, diffuser plate, and charcoal grate.
2. Clear ashes or chunks of old charcoal from the bottom of the bowl. Charcoal requires oxygen to burn, so be sure that nothing clogs the vents. Move the handle of the ONE-TOUCH cleaning system back and forth to move ash from the bottom of the bowl into the ash catcher (D).
3. Squeeze the ash catcher handle to release it from the grill (E). Once completely cooled, dump cold ashes in a safe container to dispose of and replace the high capacity ash catcher.

CLEANING THE OUTSIDE OF THE BARBECUE

The outside of your barbecue may include stainless steel, porcelain-enameled, and plastic surfaces. WEBER recommends the following methods based on the surface type. Make sure that all of the charcoal is fully extinguished and the grill is cool before cleaning the exterior.

Stainless Steel Surfaces

Clean exterior stainless steel surfaces using a non-toxic, non-abrasive stainless steel cleaner or polish designed for use on outdoor products and barbecues, or just soap and water. Do not risk scratching your stainless steel with abrasive pastes that do not clean or polish, but change the color of the metal by removing the top chromium oxide film coating. Do not use paper towels. Instead, use a microfiber cloth to wipe down stainless steel surfaces.

You will need: A microfiber cloth, stainless steel cleaner, or soap and water.

1. Spray cleaner onto the stainless steel areas of the barbecue. Using a microfiber cloth, clean in the direction of the grain of the stainless steel and let dry.
2. If using soap and water, use a microfiber cloth to apply soapy water, then rinse with water and let dry.

Painted, Porcelain-Enameled Surfaces, and Plastic Components

Clean painted, porcelain-enameled, and plastic surfaces on the outside of your barbecue with warm soapy water.

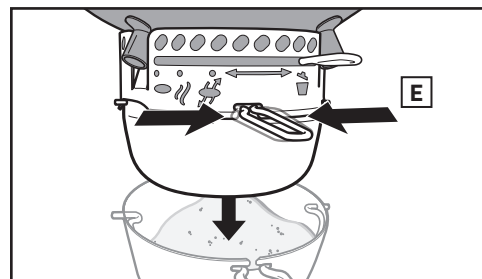
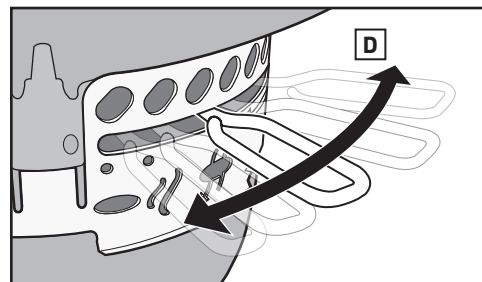
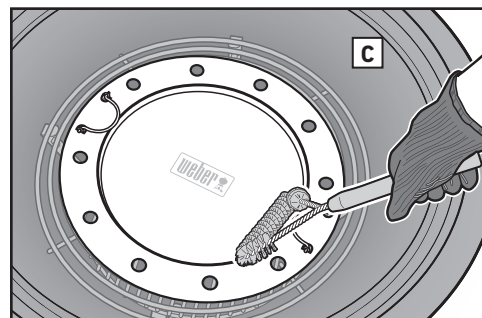
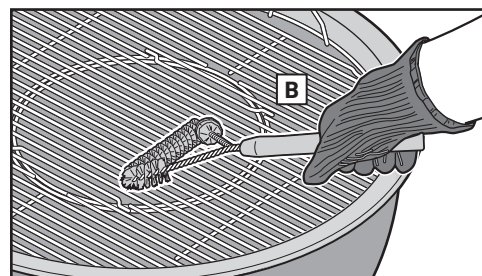
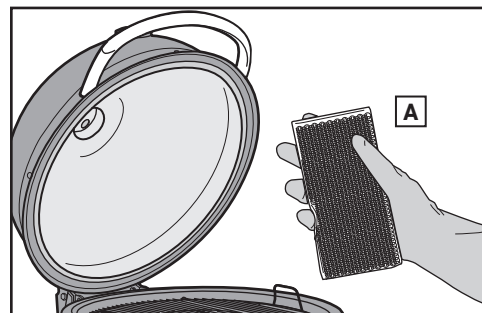
You will need: Warm soapy water, paper towels or a microfiber cloth.

1. Wipe down the surfaces with warm soapy water. Rinse and dry thoroughly.

⚠ **IMPORTANT:** Do not use any of the following to clean your barbecue: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), and abrasive cleaning pads.

CLEANING THE OUTSIDE OF BARBECUES THAT ARE IN UNIQUE ENVIRONMENTS

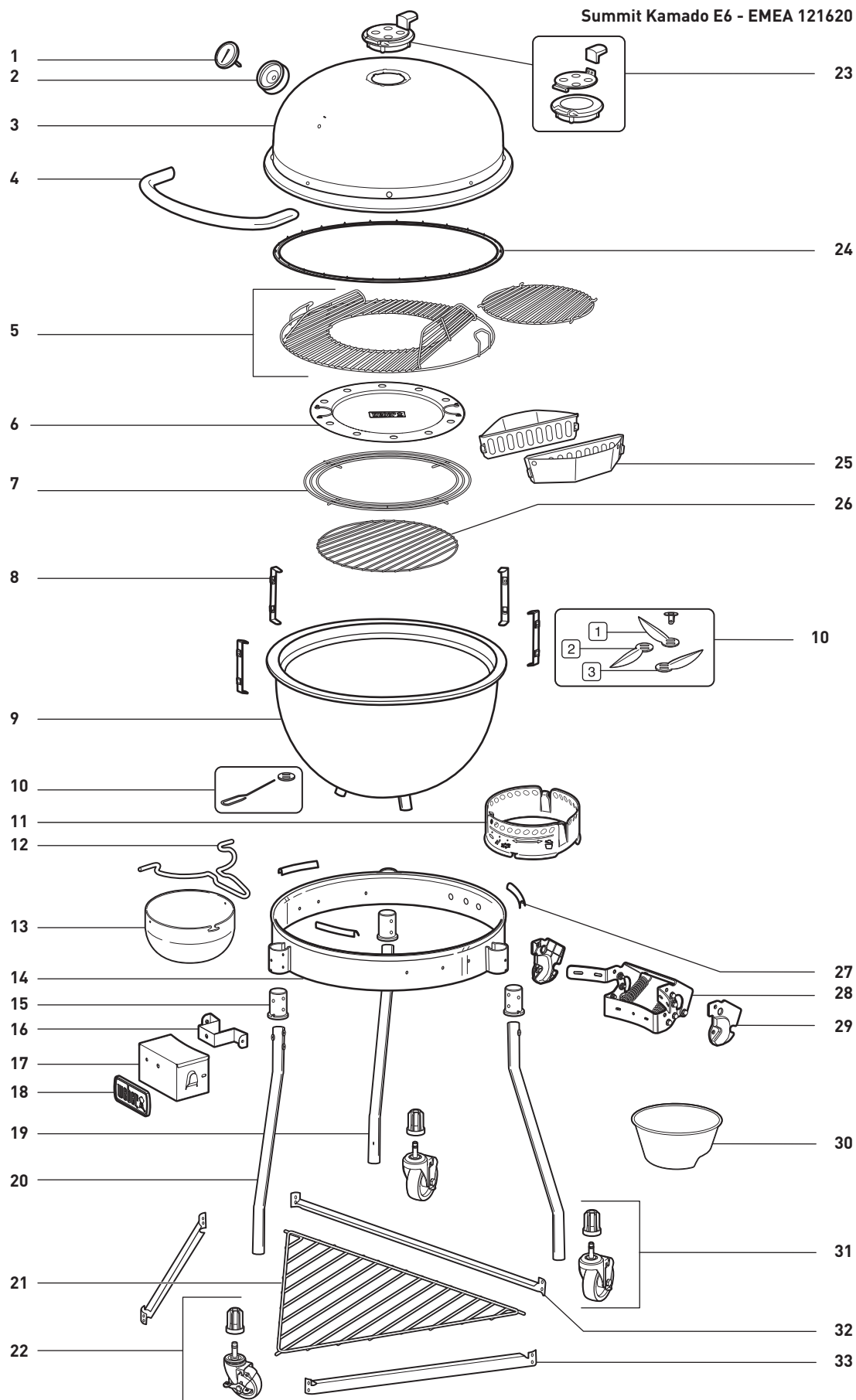
If your barbecue is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your barbecue with warm soapy water. Follow up with a rinse and thorough drying. Additionally, you may want to apply a non-abrasive stainless steel cleaner weekly to prevent surface rust.





REPLACEMENT PARTS

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