

8 REASONS TO IGNITE

THE SUMMIT CHARCOAL GRILL



FEATURES

1 RAPIDFIRE® DAMPER DESIGN

The unique Rapidfire® damper facilitates rapid air flow through the grill, helping ignite the charcoal faster and bringing grilling temperatures up quickly during the grilling process.

2 AIR-INSULATED DOUBLE-WALLED LID AND BOWL

The air inside the double-walled lid and bowl provides precise temperature control from low and slow to high heat grilling. Which means that you need less fuel when cooking.

3 GOURMET BBQ SYSTEM® COOKING GRATE

The stainless steel, hinged Gourmet BBQ System™ cooking grate is 24 inches in diameter and allows for ample cooking space to accommodate your entire meal. The removable center, allows you to switch between a variety of Gourmet BBQ System® cookware to take grilling to the next level.

4 HINGED DIFFUSER PLATE

By deflecting heat away from the food, this air-insulated stainless steel plate helps maintain a consistent low, even temperature. Making it perfect for long cooking times, smoking and baking.

5 TWO POSITION FUEL GRATE

The fuel grate provides flexibility whether you are smoking low and slow or searing over high heat.

6 SNAP-JET™ GAS IGNITION SYSTEM

With a simple push and turn of the knob, the gas easily ignites the charcoal within 20 minutes getting you up and grilling faster.

7 SMOKE / LOW AND SLOW VENT DESIGN

The smoke / low and slow vent design allows minimal airflow during slow cooking / smoking applications, and shows exactly where to set the bottom vent position, eliminating any guesswork.

8 ONE-TOUCH™ CLEANING SYSTEM

The stainless steel One-Touch™ cleaning system provides hassle free ash removal. The 3 blade design helps sweep the ash into the bucket. The bucket is removable for easy ash disposal.

