SUMMIT® S-460™ BUILT-IN

FULL SPECS



COOKING SYSTEM

Stainless steel burners: 4

9 mm diameter stainless steel rod cooking grates

Stainless steel Flavorizer bars

Main burners: BTU-per-hour input: 48,800

Sear Station® burner: BTU-per-hour input:

10,600

Smoker burner: BTU-per-hour input: 6,800

Rear-mounted infrared rotisserie burner: BTU-

per-hour input: 10,600

Snap-Jet[™] individual burner ignition system

COOKING AREA

Primary cooking area (square inches): 468

Warming rack area (square inches): 112

Total cooking area (square inches): 580

FEATURES

Grill Out® handle light(s): 1

Lighted control knobs

Owner's guide and grilling guide

Limited warranty

Island not included

FUEL

Natural gas

-- OR --

Liquid propane (20-lb LP tank sold separately)

Please check with your retailer to ensure you purchase the correct model you are looking for (Natural gas or LP). Due to the complexity of the technology, gas train components, and the level of disassembly that would have to be performed, we are not allowing conversions or offering kits. This decision was made in the interest of safety. *Not all models are available in LP or NG.

LID FINISH/COLOR/ITEM

Stainless steel

Stainless steel (LP): 1

Stainless steel (NG): 1

DIMENSIONS (LID OPEN)

Height (inches): 51

Width (inches): 34

Depth (inches): 31

DIMENSIONS (LID CLOSED)

CONSTRUCTION

Stainless steel shroud with center-mounted thermometer

Height (inches): 49.5

Width (inches): 34

Depth (inches): 31