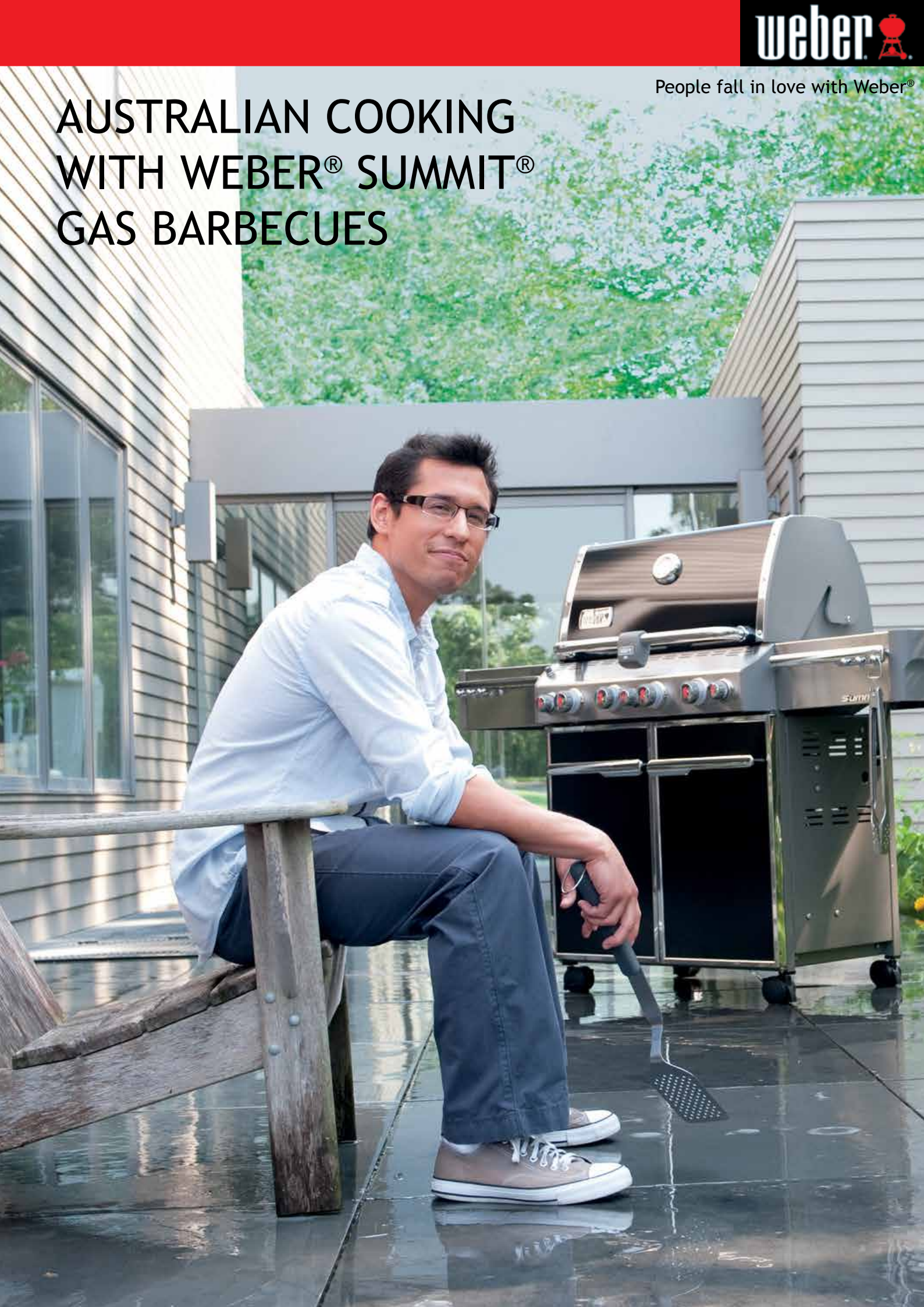


AUSTRALIAN COOKING WITH WEBER® SUMMIT® GAS BARBECUES





Weber® Summit E-470



Weber® Summit E-670

THANK YOU

Thank you for choosing the Weber® Summit barbecue. We know you'll quickly begin enjoying the memorable barbecued meals that have made our gas barbecues famous. To help you get started we've included this cookbook which includes some of our favourite recipes. You'll find the book quite educational because each recipe includes the cooking method and the heat setting needed to get the best results. In addition to the recipes we have included a 'barbecuing guide' at the end of the book. This provides an estimate of the cooking times for

many of the dishes you may like to try. If you need advice or would like some help you can either call us on 1300 301 290 or email us at custserv@weberbbq.com.au. You'll find the people in our company will go out their way to try and help you. If you would like to fill in your warranty details or need information about any of our barbecues or accessories visit our website at www.weberbbq.com.au. Thank you again, and happy barbecuing!

CONTENTS

WEBER BARBECUING BASICS	2	BARBECUED CHICKEN PITAS	21
THREE-PEPPER STEAK	7	BARBECUED SNAPPER WITH	
SAVOURY HERBED STEAK	7	ROASTED PEPPER VINAIGRETTE	23
MARINATED PORTERHOUSE STEAK	7	GRILLED FRESH TUNA	23
AUSSIE BEEF BURGERS	9	SALMON STEAK KYOTO	25
BARBECUED RUMP ROAST	9	PRAWN SKEWERS WITH CURRY BUTTER	25
GAUCHO GRILL WITH CHIMICHURRI SAUCE	11	ROASTED TOMATOES STUFFED	
BARBECUED BUTTERFLIED LEG OF LAMB	11	WITH RATATOUILLE	27
RACK OF LAMB	13	GRILLED RED CAPSICUM STUFFED	
LEG OF LAMB	13	WITH MOZZARELLA	27
SPICY LAMB KEBABS	15	SWEET CORN IN HUSKS	29
PECAN-STUFFED PORK CHOPS	15	GRILLED STUFFED POTATOES	29
RICOTTA CHICKEN	17	ZUCCHINI AND CAPSICUM	29
BARBECUED CHICKEN	19	PARADISE GRILLED	31
TANDOORI CHICKEN	19	BARBECUING GUIDE	32
CHICKEN FAJITAS	21	WEBER GAS BARBECUE ACCESSORIES	34

WEBER GAS BARBECUES ARE DIFFERENT

The difference is Weber's unique gas barbecuing system.

You'll find that your new barbecue works differently from any other barbecue you have ever used.

You may have to throw out some of your old ideas, but once you understand and master the use of Weber's 'direct' and 'indirect' cooking methods you'll find that the results are truly outstanding.

So what's different?

**YOU ALWAYS COOK WITH THE LID DOWN
WHY?**

First, cooking with the lid down creates natural convection of air inside the barbecue. This means that you are able to use 'indirect cooking' (similar to roasting) as well as 'direct cooking' (barbecuing).

Whether you are barbecuing or roasting, this natural convection results in more even cooking with more natural juices retained.

Second, you will achieve an outstanding barbecue flavour that you can't get by cooking with the lid open. The flavour is produced when the barbecue smoke that is trapped under the lid

circulates around the meat during cooking.

Third, cooking times are greatly reduced (about half of what you would expect on an open barbecue), which means you can barbecue the same food in about half the time.

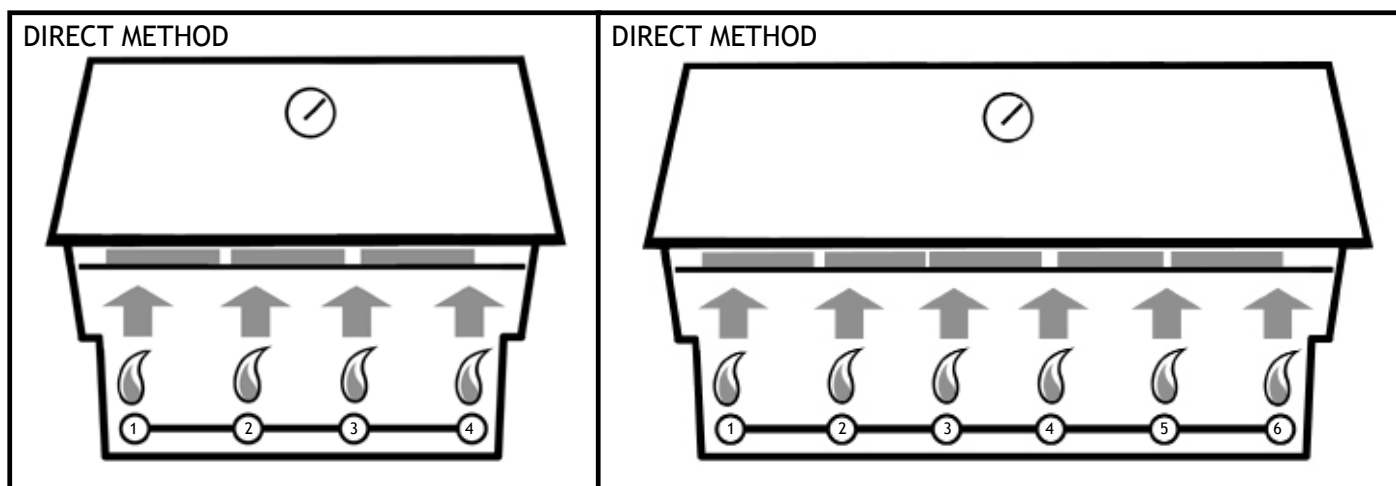
Last, less gas is required to cook foods so you don't need to fill the gas bottle nearly as often. So remember, only open the lid to turn or baste foods as indicated in the recipes. Resist the temptation to continually turn the food.

THERE ARE TWO BARBECUING METHODS

As previously mentioned, there are two barbecuing methods. The 'direct' method where food is placed directly over the heat (like traditional barbecuing) and the 'indirect' method where there is no heat under the food (more like roasting). It was this 'indirect method' that made the Weber kettle so famous here in Australia.

The most important thing to know about cooking with your gas barbecue is which cooking method you should use for each recipe.

From our experience using the correct cooking method is essential if you want to achieve the best possible results.



'DIRECT METHOD' (HOW IT WORKS)

The 'direct method' means the food is barbecued directly over the heat source. For even cooking, food should be turned once halfway through the cooking time.

WHEN TO USE THE 'DIRECT METHOD'

Use the direct method for foods that take less than 25 minutes to cook. For example; steaks, chops, kebabs, sausages, tomato halves and pineapple rings.

The 'direct method' allows you to sear meats (browning the meat on high heat) and create that wonderful crisp, caramelized texture when the food comes into contact with the hot grill. It also adds great colour to the entire surface. Steaks, chops, chicken breast and other larger cuts of meat benefit from the use of initial direct high heat. Thick cuts of meat will require direct high heat for about two to three minutes per side with smaller cuts requiring less time.

After the initial direct high heat you turn down the control settings and finish cooking the food at a lower temperature. With foods taking less than 25 minutes continue using the 'direct method' and for foods taking longer, for example a 30-50mm steak, finish cooking using the indirect method.

USING THE SEAR SECTION.

The Sear 'Steak' Section on your Summit was specially designed for those people who love their steak cooked over a super-hot grill. The steak is branded on the outside, tender on the inside and has that lovely char-grilled flavour.

To get the best result from the sear section, steaks should be a minimum of 25mm (one inch) thick and have any excess fats removed.

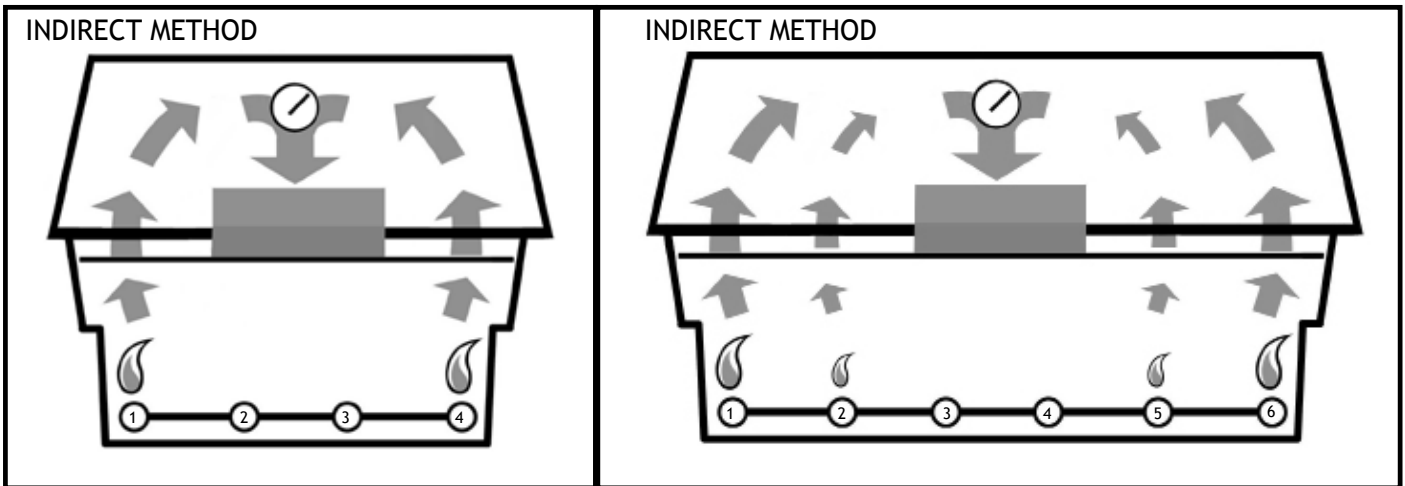
TO GET THE BEST RESULTS FROM THE SEAR 'STEAK' SECTION.

Place your steak directly over the sear burner and tap down with the back of your tongs to ensure your steak has good contact with the grill. Close the lid and cook for 30 seconds. Open the lid and turn the steak through 90°. This will give your steak that beautiful "X" (criss-cross) branded finish. Cook a further 30 seconds, open the lid and turn the steak over. Repeat the process. The steak is seared in 2 minutes. This will give you a wonderfully seared outside and a rare inside to your steak. For those who like the flavour of a really charred steak (on the outside) follow the same instructions but cook for one minute rather than 30 seconds, a total of four minutes.

After searing, for a medium rare, medium or well-done steak, move the steak over the low heat of the outside burners until it is cooked to your liking (the thicker the steak the longer the cooking time). For approximate cooking times refer to the Barbecuing Guide at the end of this book.

GETTING YOUR GAS BARBECUE READY FOR BARBECUING

Open the lid. Check that all burner control knobs are turned to OFF and that your gas bottle has sufficient gas. Turn the gas supply on at the source. Light the barbecue according to the directions in the owner's manual. Close the lid and preheat the barbecue with all burners



on HIGH for about 10 minutes. To cook, adjust burner controls as the recipe directs.

When using the Sear ‘Steak’ Section light all the main burners and then light the sear section burner and close the lid. After 10 mins turn the two outside burners to low and leave all the other burners on high. Your Summit is preheated and ready for sear section cooking.

HOW TO COOK CHOPS, SAUSAGES AND OTHER MEATS WITH A HIGH FAT CONTENT

There are two ways you can do this.

If you don’t mind trimming the excess fat from your meat you can barbecue the meat using the Direct Method on page 2 of this cookbook. However, we do not recommend cooking high fat content meats using the sear section.

If you choose to cook meat with the fat left on, never use the direct method. Instead use the hotplate provided with your barbecue. This will avoid the chance of any unwanted flare-ups.

‘INDIRECT METHOD’ (HOW IT WORKS)

The Indirect Method is similar to roasting, but with that barbecued texture, flavour and appearance you can’t get from an oven. When using your gas barbecue for Indirect cooking, burners are lit on either side of the food but not directly beneath it. Heat rises and reflects off the lid and inside surfaces of the barbecue. Hot air circulates to cook the food evenly on all sides, much like a convection oven, so there’s no need to turn the food.

WHEN TO USE THE ‘INDIRECT METHOD’

Use the ‘indirect method’ for roasting, for barbecuing thick cuts of meat that have been

seared and for foods that are so delicate that direct exposure to high heat would dry them out, scorch or blister them. Examples include seared steaks that are 30-50mm thick, seared chicken quarters and delicate baked whole fish or fish fillets.

When Indirect cooking you only cook on the grills (the hotplate can be removed from the barbecue).

GETTING YOUR GAS BARBECUE READY FOR ROASTING

Open the lid. Check that all burner control knobs are turned to OFF and that your gas bottle has sufficient gas. Turn the gas supply on at the source. Light the barbecue according to the directions in the owner’s manual. Close the lid and preheat the barbecue with the outside burners on HIGH for about 10 minutes (to avoid any chance of scorching the bottom of the roast the burners that will be directly below the roast when cooking should always be turned OFF when preheating).

HEAT SETTINGS FOR USE WHEN ROASTING

Model	Burners in use
Summit 470	Burners 1 and 4 (high) 2 and 3 (off)
Summit 670	Burners 1 and 6 (high) 2 and 5 (low) 3 and 4 (off)

ROASTING TIP

Getting the timing right so that your roast is cooked to your liking can be difficult at times when cooking outside. Wind, ambient temperature and the temperature of the meat when you started cooking all influence the amount of time a roast needs to be cooked.

One of the best ways to make sure you get your roast cooked just the way you like it is to use a meat thermometer. With a standard meat thermometer you can read the internal temperature of the meat, so you can tell when it's cooked to your liking. The latest meat thermometers are digital/remote, they really are fool-proof (how they work is explained on the inside back cover).

ROTISSERIE COOKING

The rotisserie has been designed to give a beautifully browned, even finish and produce a moist, flavoursome roast.

Your rotisserie burner is fitted with a flame failure device that will cut off the flow of gas should the burner go out. Always ensure when lighting the rotisserie burner that you hold the control knob in for 20 seconds to allow the flame failure device to reach operating temperature. Also be aware that the lid thermometer will not accurately reflect the temperature inside the barbecue when using the rotisserie burner - please refer to the heat settings below.

BURNER SETTINGS WHEN USING A ROTISSERIE

Summit 4 burner: Remove the warming rack, cooking grills and/or hotplate.

Light the rotisserie burner and both outside burners (one and four). Leave the inside burners (two and three) off. Once alight, leave the rotisserie burner and both outside burners on high. Close the lid and pre-heat for 10 minutes. Once the pre-heating is finished turn

the rotisserie burner and the outside burners to medium. You are now ready for rotisserie cooking.

When the food has browned to the desired finish, the rotisserie burner should be turned off (this can be anywhere from 30-50 minutes depending on the type of food and the level of browning desired). The cooking should be completed using the 'indirect method' (refer to page 3), that is, burners one and four are set to high and burners two and three set to off.

Summit 6 burner: Remove the warming rack, cooking grills and/or hotplate.

Light the rotisserie burner and both burners at either end (one, two, five and six). The two central burners (three and four) remain off. Once alight, leave the rotisserie burner and burners one and six on high and turn burners two and five to low. Close the lid and pre-heat for 10 minutes. Once the pre-heating is finished turn the rotisserie burner to medium, leave burners one and six on high and turn burners two and five off. You are now ready for rotisserie cooking.

When the food has browned to the desired finish, the rotisserie burner should be turned off (this can be anywhere from 30-50 minutes depending on the type and size of food and the level of browning desired). The cooking should be completed using the 'indirect method' (refer to page 3), that is, burners one and six are set to high and burners two and five are re-ignited and turned to low.





SMOKER

The smoker has been designed to impart a mild smoke flavour to your foods. As with all smoking the lower the temperature you can cook at, the better the result, as the smoke needs to settle on the food to impart flavour. We have found that the best result for direct cooking is wood chips, whilst for indirect cooking we have found that a combination of chips and chunks gives a good result. The wood needs to be soaked in water for at least 30 minutes.

HOW TO USE THIS BOOK

At the top of each recipe, we indicate the appropriate cooking method (Direct or Indirect) and temperature (High, Medium or Low). Note that a barbecue set-up for 'Indirect cooking' can accommodate both methods (just move the food directly over a burner that is alight for Direct cooking). Where searing (browning quickly over a high heat) is particularly important to the texture or flavour, we note that as well (e.g. Sear/High then Direct/Low). Where a recipe requires you to roast, use the burner settings recommended in the 'Heat settings for use when roasting' on page 3.

BARBECUE AND FOOD SAFETY

- Trim excess fat from steaks, chops and roasts, leaving no more than 5mm of fat around the edge. Less fat is a virtual guarantee against unwanted flare-ups.
- If an unwanted flare-up should occur, turn all burners to OFF and move food to another

area of the cooking grill. Any flames will quickly subside. After flames subside, relight the barbecue and continue cooking. **NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS BARBECUE.**

- Do not line the funnel-shaped bottom tray with foil. This could prevent barbecue fat from flowing into the aluminium drip tray below.
- Make sure the funnel shaped bottom tray and the drip tray are always clean and free from debris.
- Barbecues radiate a lot of heat, so always keep the barbecue at least 1 metre away from any combustible materials, including the house, garage, deck rails, etc. Never use a barbecue indoors or under an enclosed patio.
- When you've finished cooking, turn off all the burners and the tap on the gas bottle or source.
- Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling raw meat, fish or poultry.
- Remember, thaw meat, fish and poultry in the refrigerator, never at room temperature.
- Never spray or brush oil on a hot cooking grill. Oil the food instead.
- Never place cooked food on the same platter that the raw food was placed on.
- Vigorously boil marinades that were used for raw meats, fish or poultry for 1 minute before using as a baste or sauce. If a sauce is to be basted on meat during cooking, divide the sauce in two, use one part for basting and the other for serving at the table.



THREE-PEPPER STEAK

THREE-PEPPER STEAK

Sear/High then Direct/Low

Steaks of your choice, about 25mm thick

Three-peppercorn mixture

- 2 teaspoons black peppercorns
- 2 teaspoons white peppercorns
- 2 teaspoons Szechwan peppercorns
- 1/8 teaspoon ground allspice

Coarsely crush peppercorns and mix together with the allspice.

Trim excess fat from steaks and discard fat. Rub peppercorn mixture onto both sides of steaks.

Refrigerate steaks, covered, 1 to 2 hours. Cook steaks over the sear section on Sear/High heat for 1 to 2 minutes each side then finish cooking over Direct/Low heat until cooked to your liking.

SAVOURY HERBED STEAK

Direct/High

Steaks of your choice, about 25mm thick

Savoury herb paste

- 1 1/2 teaspoons dried basil leaves
- 1 teaspoon dried tarragon leaves
- 1 teaspoon dried chives
- 4 cloves garlic, minced

Combine the herbs and garlic; mash with fork to form a paste.

Trim excess fat from steaks and discard fat. Rub the paste onto both sides of steaks. Refrigerate steaks, covered, 1 to 2 hours. Cook steaks over Direct/High heat for 4-6 minutes each side or until cooked to your liking.

MARINATED PORTERHOUSE STEAK

Direct/Medium

Porterhouse steaks, about 15mm thick

For the marinade:

- 1/2 cup olive oil
- 1/3 cup soy sauce
- 1/4 cup red wine vinegar
- 2 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dry mustard
- 1 clove garlic, minced
- 1/4 teaspoon freshly ground black pepper

To make the marinade combine ingredients in a shallow, non-metal container. Trim excess fat from the steaks and discard fat. Place the steaks in the marinade turning to coat completely. Marinate covered in the refrigerator for at least 4 hours or overnight. Remove steak from marinade and discard the marinade. Barbecue over Direct/Medium heat for 4-6 minutes each side or until cooked to your liking.



AUSSIE BEEF BURGERS

AUSSIE BEEF BURGERS

Hotplate: Direct/Medium

Burgers

500g lean minced beef
 1 tablespoon olive oil
 3 spring onions, chopped
 1 cup of fresh breadcrumbs
 1 teaspoon parsley, chopped
 1 teaspoon oregano, chopped
 1 egg beaten
 1 tablespoon white wine or sherry
 salt and pepper to taste
 Vegetable oil for hotplate

Combine all of the ingredients and mix them well.

Shape the mixture into patties and flatten them to the desired thickness. Refrigerate the patties until you are ready to cook.

Reduce the heat to Medium and smear a little oil over the hotplate to prevent the patties from sticking.

Cook the patties for 3-4 minutes each side or until cooked.

These burgers are delicious served in hamburger buns with onion rings, salad, eggs, bacon and your choice of relish or sauce.

BARBECUED RUMP ROAST

Direct/High then Indirect

Rump Steak 5-6cm thick
 oil

Brush the rump steak roast with oil. Place it on the barbecue and cook on Direct/High heat for 5 minutes each side.

Then finish cooking using the Indirect setting for 20-30 minutes or until cooked. Slice the roast into individual steaks and serve.



GAUCHO GRILL WITH CHIMICHURRI SAUCE

GAUCHO GRILL WITH CHIMICHURRI SAUCE

Indirect and Direct/High

700g chicken pieces, bone-in
700g smoked German sausages
700g of sirloin steak, 20mm thick

For the chimichurri sauce:

1 cup olive oil
¼ cup malt vinegar
⅓ cup minced parsley
¼ cup minced onion
4 cloves garlic, minced
2 teaspoons dried oregano leaves
2 bay leaves
¼ teaspoon cayenne pepper
½ teaspoon freshly ground black pepper

In a medium bowl combine the chimichurri sauce ingredients. Let stand, covered, at room temperature for 8 hours or overnight.

Reserve some of the sauce in a separate bowl to serve with the grilled meat.

Drizzle the sauce over the meat and poultry and rub it into all surfaces. Cook the chicken using the Indirect setting until tender and juices run clear, 10-15 minutes each side. Cook the sausages using the Indirect setting, 8-10 minutes each side or until they are browned all over. Cook the steak over Direct/High heat until medium rare, about 4 minutes each side. Serve the meat and poultry with the reserved chimichurri sauce. Serves 8.

BARBECUED BUTTERFLIED LEG OF LAMB

Direct/High then Indirect

1 boned leg of lamb opened flat

For the baste:

3 cloves of garlic, pressed
2 tablespoons vegetable oil
½ cup dry sherry
1 teaspoon cumin
1 tablespoon chopped fresh rosemary
juice of ½ lemon
salt and pepper to taste

With a sharp knife, trim the lamb of excess fat and slice any thick parts so it can be opened out to make the meat a more even thickness.

To make the baste combine all of the ingredients and mix them well.

Coat the lamb liberally with the baste on both sides. Allow it to stand for at least 1 hour covered in the refrigerator.

Skewer right through the meat lengthways with two or three metal skewers. This will help prevent the meat from curling during cooking. Cook the lamb on Direct/High heat for 3 minutes skin side up. Do not turn the lamb but finish cooking using the Indirect setting for 35-45 minutes or until cooked to your liking. Baste once or twice during the cooking time. Serves 4-6.



RACK OF LAMB

RACK OF LAMB

Direct/Medium then Indirect

- 2 racks of lamb, 450g to 680g each
- 1 cup fresh bread crumbs
- ¼ cup snipped parsley
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons Dijon mustard
- 2 tablespoons melted butter
- 1 clove garlic, crushed

In a small bowl combine the bread crumbs, parsley, salt and pepper.

Cook lamb racks, fat side down, over Direct/Medium heat for 5 minutes. Remove from grill. Spread 1 tablespoon of the mustard over each lamb rack.

Sprinkle the bread crumb mixture evenly over the lamb racks. Combine melted butter and garlic and drizzle on top. Continue cooking using the Indirect setting for about 25 minutes for medium rare or until cooked to your liking.

LEG OF LAMB

Indirect

- 1 leg of lamb
- Olive oil
- Salt and pepper to taste

Brush the roast with oil. Sprinkle with salt and pepper to taste. Roast using the Indirect setting for about 1½-2 hours or until cooked to your liking. Serve with gravy containing finely chopped rosemary.



SPICY LAMB KEBABS

SPICY LAMB KEBABS

Direct/Medium

Lamb fillet, trimmed and cut into 25mm cubes

For the marinade:

- ½ cup olive oil
- ¼ cup red wine vinegar
- 1 tablespoon lemon juice
- 2 tablespoons grated orange rind
- 1 spring onion, chopped
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves

Combine the marinade ingredients in a shallow dish.

Add the lamb. Refrigerate, covered, 4 to 6 hours.

Drain the lamb and reserve marinade. Pour reserved marinade into a small saucepan. Bring to the boil for 1 minute.

Arrange the lamb on skewers. Cook the lamb over Direct/Medium heat, for about 5 minutes each side, basting with the reserved marinade once during cooking.

PECAN-STUFFED PORK CHOPS

Direct/High then Indirect

Loin pork chops (specially cut, 1 per person)
Vegetable oil

For the stuffing:

- ½ cup coarsely chopped pecans
- ¼ cup sliced spring onions
- ¼ cup chopped green capsicum
- 3 tablespoons butter
- ¼ teaspoon dried rosemary leaves
- ⅛ teaspoon white pepper
- 2 cups cubed stale whole wheat bread (13mm cubes)
- ⅓-½ cup chicken broth

In advance ask your butcher to cut pork chops about 30mm thick. Have the butcher remove the bone, trim the chops of excess fat and cut pockets in each of them suitable for stuffing.

To make the stuffing use a small fry pan and sauté pecans, onions and green capsicum in butter until onions are tender. Stir in rosemary and pepper and sauté 1 minute longer. Combine pecan mixture and bread cubes in a medium bowl and toss with enough chicken broth just to moisten.

Spoon the stuffing into the pockets and secure edges with poultry pins. Brush the chops with oil on both sides and cook them over Direct/High heat for 4 minutes each side. Continue cooking using the Indirect setting until well cooked (about 8 to 10 minutes).

Remove the poultry pins before serving.



RICOTTA CHICKEN

RICOTTA CHICKEN

Indirect

- 1 whole chicken about 2kg
- 350g ricotta cheese
- 1/3 cup grated Parmesan cheese
- 1 egg
- 1 1/4 teaspoon dried basil leaves, divided
- 1/4 teaspoon dried tarragon leaves, divided
- 2 tablespoons minced parsley
- 1 large clove garlic, minced
- Olive oil
- 1/4 teaspoon paprika

Rinse the chicken and pat it dry with paper towels.

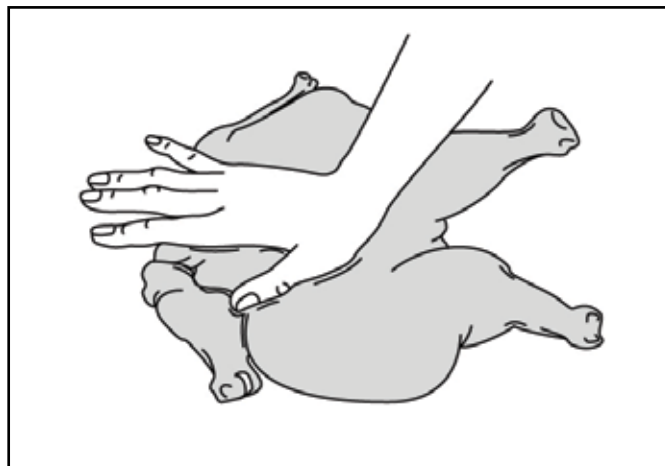
With poultry shears, cut along both sides of backbone the entire length of the chicken. Remove the backbone and tail. Secure the neck skin to the back of the chicken with pins.

A. Place the chicken, skin side up, on benchtop; press down on chicken with your palms to “pop” the bones so that chicken will lie flat.

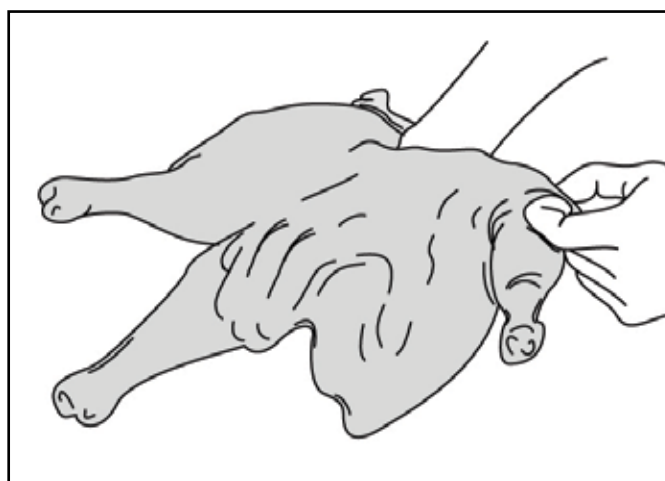
B. Using a sharp paring knife and your fingers, loosen skin from the chicken and drumsticks starting at neck. Be careful not to tear or cut the skin. Mix the ricotta, Parmesan cheese, egg, 1 teaspoon of the basil, 1/2 teaspoon of the tarragon, parsley and garlic.

C. Carefully spoon this cheese mixture under the skin of chicken, pressing with your fingers to distribute it evenly over the chicken and drumsticks. Brush the chicken lightly with oil; sprinkle with the remaining basil, tarragon and paprika.

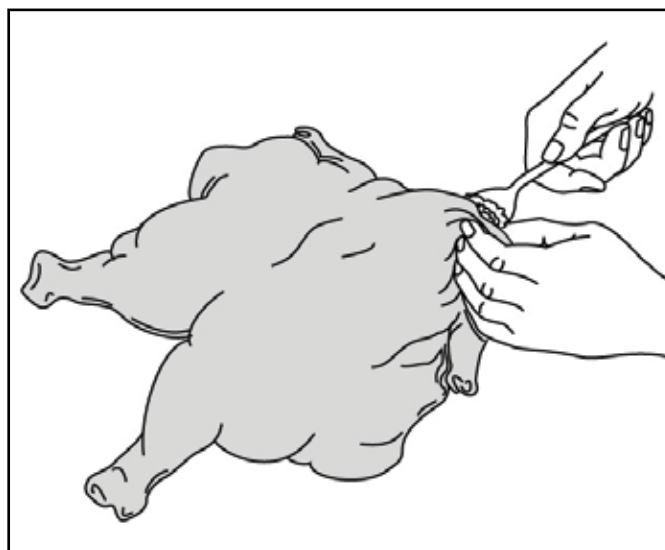
Cook the chicken, skin side up using the Indirect setting until chicken legs move easily and skin is well browned, 1 1/4 to 1 1/2 hours. Serve the chicken cut into quarters. Serves 4.



A. Press down on chicken with palms of hand to pop bones so the chicken will lie flat.



B. Starting at neck, loosen skin over breast, thighs and legs with your fingers. Be careful not to tear or cut the skin.



C. Carefully spoon stuffing under skin, pressing with fingers to distribute stuffing evenly over the legs, the thighs, and lastly, the breast.



BARBECUED CHICKEN WITH MANDARIN RICE STUFFING

BARBECUED CHICKEN

Indirect

2 or 3 chickens, size 12 to 14
Olive Oil
Paprika

Rinse chickens and pat dry with paper towels. Brush chickens lightly with olive oil, sprinkle with paprika and season to taste. Cook using the Indirect setting until the juices run clear (about 1 hour). Serves 6 to 8.

OPTIONAL MANDARIN RICE STUFFING

¼ cup slivered almonds
2 tablespoons chopped celery
1 small spring onion, thinly sliced
2 tablespoons butter
1 can (300g) Mandarin orange segments, well-drained
2 tablespoons orange juice concentrate
2 cups cooked rice

To make the rice use a small skillet and sauté the almonds, celery and onion in butter until the almonds are lightly toasted.

Combine almond mixture, orange segments, orange juice concentrate and rice, tossing to mix.

Rinse the chickens and pat dry with paper towels. Stuff them with the rice mixture and tie legs with string.

Brush lightly with oil and sprinkle with paprika. Cook using the Indirect setting until the stuffing reaches 74°C and the juices run clear, about 1 hour 15 minutes.

Remove chickens from the cooking grill and arrange on serving platter.

TANDOORI CHICKEN

Indirect

1.5kg chicken pieces
½ cup chopped chutney
1 medium cucumber, sliced

For the marinade:

2 cups plain yogurt
1 tablespoon minced ginger
2 cloves garlic, minced
2 teaspoons paprika
1½ teaspoons ground cinnamon
1 teaspoon ground cumin
1 teaspoon coriander seed, crushed
¼ teaspoon ground cloves
½ teaspoon salt
½ teaspoon white pepper

Combine all of the marinade ingredients in a shallow baking dish and mix well.

Rinse the chicken pieces and pat dry with paper towels.

Add the chicken pieces to the marinade, turning to coat each side. Refrigerate, covered for 6 hours or overnight. Remove the chicken pieces from marinade and reserve the marinade. Pour the reserved marinade into a small saucepan and bring to the boil for 1 minute.

Cook the chicken pieces, skin side up, using the Indirect setting until the chicken is tender and juices run clear (30 to 40 minutes, depending upon the size of the pieces). Baste the chicken pieces with the reserved marinade during the last 20 minutes of cooking.

Serve the chicken with chutney and sliced cucumber. Serves 4.



CHICKEN FAJITAS

CHICKEN FAJITAS

Direct/Medium and Direct/High

6 boneless, skinless chicken breast halves, about 170g each

For the marinade:

- ¼ cup olive oil
- 3 tablespoons fresh lime juice
- 2 tablespoons red wine vinegar
- 2 tablespoons finely chopped onion
- 1 clove garlic, minced
- ½ teaspoon sugar
- ½ teaspoon dried oregano leaves
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- ⅛ teaspoon ground cumin

- 1 red onion, cut into 10mm slices
- 4 tomatoes, cut into 10mm slices
- 1 red or yellow capsicum, stem and seeds removed and cut into quarters
- 6 large flour tortillas
- 1 avocado, sliced
- Salsa

To make the marinade use a shallow, non-metal container and combine the ingredients. Rinse the chicken and pat dry with paper towels. Add the chicken to the marinade, turning to coat each side. Cover and refrigerate for 4 hours, turning occasionally.

Remove the chicken breasts from the marinade and discard the marinade. Cook the chicken breasts over Direct/Medium heat. Pre-heat a hotplate over Direct/High heat and cook the onion slices, tomato slices and capsicum quarters. The chicken and onion will take 4 to 6 minutes each side and the tomato and capsicum will take 3 to 4 minutes each side. Wrap the tortillas in foil and heat for about 1 minute. Cut the capsicum into strips and slice the chicken. Place the chicken, onion, tomatoes, capsicum and avocado in warm tortillas and roll up to eat. Serve with salsa. Serves 6.

BARBECUED CHICKEN PITAS

Direct/Medium

6 skinless chicken breasts

- 2 tablespoons fresh lime juice
- ⅛ teaspoon salt
- ⅛ teaspoon freshly ground black pepper
- ⅛ teaspoon crushed red pepper
- 3 tablespoons mayonnaise
- ½ teaspoon dried herb mixture
- 3 whole wheat pita breads, halved
- 1½ cups leaf lettuce, washed, dried and shredded
- 2 tomatoes, sliced

Rinse the chicken and pat dry with paper towel. Brush the chicken breasts with lime juice and sprinkle with salt, pepper and crushed red pepper. Rub well into the surface and allow to stand for 5 minutes.

Barbecue over Direct/Medium heat until chicken is cooked, 4 to 6 minutes each side. While the chicken is cooking, mix together the mayonnaise and dried herbs. Once cooked, thinly slice the chicken breasts. Slit the pita breads and spread the mayonnaise mixture on the inside. Fill each half with equal amounts of lettuce, tomato and sliced chicken. Serves 6.



BARBECUED SNAPPER WITH ROASTED PEPPER VINAIGRETTE

BARBECUED SNAPPER WITH ROASTED PEPPER VINAIGRETTE

Direct/High and Direct/Medium

Snapper steaks, 1 per person, about 25mm thick

Extra-virgin olive oil

Salt

Freshly ground black pepper

For the vinaigrette:

3 capsicums, preferably red, yellow and orange

3 tablespoons extra-virgin olive oil

2 tablespoons fresh orange juice

2 tablespoons finely chopped Italian parsley

1 tablespoon fresh lemon juice

½ teaspoon minced garlic

½ teaspoon ground cumin

¼ teaspoon salt

¼ teaspoon freshly ground black pepper

¼ teaspoon Tabasco sauce

To make the vinaigrette: Well in advance cook the capsicums over Direct/High heat until the skins are evenly charred on all sides, 10 to 12 minutes, turning every 3 to 4 minutes.

Remove them from the barbecue and place in a paper bag; close tightly. Let them stand for 10 to 15 minutes to steam off the skins. Remove the capsicums from the bag and peel away the charred skins. Cut off the tops and remove the seeds. Cut the capsicums into 5mm strips and set aside. In a medium bowl, whisk together the remaining vinaigrette ingredients. Add the capsicum and set aside for up to 24 hours.

Lightly brush or spray the snapper steaks with olive oil. Season them with salt and pepper to taste. Cook them over Direct/Medium heat until the flesh is opaque in the centre, 2½ to 3½ minutes each side. Serve the snapper steaks with the roasted pepper vinaigrette spooned over the top.

GRILLED FRESH TUNA

Direct/Medium

Fresh tuna steaks, one per person, 25mm thick

Olive oil

1½ tablespoons snipped parsley

For the dressing:

6 tablespoons olive oil

2 tablespoons fresh lemon juice

Salt

Freshly ground black pepper

To make the dressing use a small bowl and combine the ingredients with salt and pepper to taste. Set aside.

Brush the tuna steaks with olive oil, thoroughly coating all surfaces. Cook over Direct/Medium heat until opaque throughout and firm to the touch, about 4 to 5 minutes each side. Add the parsley to the dressing, mix well and drizzle a little over each steak.



SALMON STEAK KYOTO

SALMON STEAK KYOTO

Direct/Medium

Salmon steaks, one per person, about 25mm thick

Olive oil

For the marinade:

⅓ cup soy sauce

¼ cup orange juice concentrate

2 tablespoons olive oil

2 tablespoons tomato sauce

1 teaspoon lemon juice

½ teaspoon prepared mustard

1 tablespoon spring onion, minced

1 clove garlic, minced

½ teaspoon minced ginger

In a shallow glass baking dish, combine the marinade ingredients. Add the salmon and turn to coat each side. Cover and refrigerate for 30 to 60 minutes. Remove the salmon and reserve the marinade.

Pour the reserved marinade into a small saucepan. Bring to the boil for 1 minute.

Lightly brush or spray salmon with oil. Cook the salmon over Direct/Medium heat until fish is tender and flakes with a fork, about 3 to 5 minutes each side. Brush the salmon with the marinade once halfway through cooking.

PRAWN SKEWERS WITH CURRY BUTTER

Direct/High

16 to 20 large green prawns (700g to 1kg), peeled and de-veined

Olive oil

Lime or lemon wedges

Fresh dill or parsley sprigs

For the curry butter:

½ cup butter

2 tablespoons finely chopped onion

1 teaspoon snipped fresh dill

1 to 1½ teaspoons curry powder

Dash garlic powder

Melt the butter in a small saucepan over medium-high heat. Stir in the onion, dill, curry powder and garlic powder. Cook for 5 minutes. Thread the prawns on skewers, leaving space in between the pieces. Lightly brush the prawns with olive oil.

Barbecue the prawns over Direct/High heat until the prawns turn pink and are tender, 1 to 3 minutes each side. Brush the prawns with the curry butter once during cooking.

Garnish the prawns with lime wedges and dill and serve. Serves 4.



ROASTED TOMATOES STUFFED WITH RATATOUILLE

ROASTED TOMATOES STUFFED WITH RATATOUILLE

Direct/High and Indirect

4 large, ripe tomatoes
salt

For the stuffing:

1 medium red onion, cut crosswise into 10mm slices
1 medium red capsicum, stem and seeds removed, cut into flat pieces
1 medium zucchini, cut lengthwise in 10mm slices
Extra-virgin olive oil
Freshly ground black pepper
½ cup grated mozzarella cheese
1 tablespoon finely chopped fresh basil
1 teaspoon balsamic vinegar

Cut a 10mm slice off the top of each tomato. Discard the tops. With a small knife cut around the inside of the fleshy part of the tomato (do not cut through the bottom) to within 10mm of the skin.

With a teaspoon, scoop out the tomato flesh. Discard the juice and seeds to make room for the stuffing. Lightly salt the inside of the tomatoes and place them, cut side down, on a plate lined with paper towel.

To make the stuffing lightly brush or spray the onion, capsicum and zucchini with olive oil. Season with salt and pepper to taste. Cook on a hotplate over Direct/High heat until tender, about 4 to 5 minutes each side for the onions and about 3 to 4 minutes each side for the capsicum and zucchini. Transfer the cooked vegetables to a cutting board and chop them into 10mm pieces. In a bowl, combine the cooked vegetables with the cheese, basil and vinegar to create the vegetable stuffing.

Spoon the vegetable stuffing into the tomatoes.

Cook the tomatoes using the Indirect setting until the cheese is melted and the vegetables are warm, 8 to 12 minutes. Serve immediately.

GRILLED RED CAPSICUM STUFFED WITH MOZZARELLA

Indirect

1 small loaf crusty Italian bread
3 tablespoons olive oil
3 medium sweet red capsicums
1 cup fresh mozzarella cheese, cut into small cubes
1½ teaspoons dried basil
1 clove garlic, finely chopped
1 tablespoon olive oil
Salt
Freshly ground black pepper

Thinly slice the bread, remove crusts and cut into enough 10mm croutons to make 1 cup. Warm the olive oil in a frypan, add the croutons and sauté until golden. Drain on paper towel. Cut tops off capsicums about 10mm from top and reserve tops. Carefully remove seeds and membranes. In a bowl combine croutons, mozzarella, basil, garlic and oil. Mix well, adding salt and pepper to taste.

Stuff capsicums with mixture, replace tops and secure with toothpicks. Place capsicums on the cooking grill, top sides up, and cook using the Indirect setting until capsicums are soft, but still hold their shape, 12 to 15 minutes. Remove tops and cut in half lengthwise. Serves 6.



SWEET CORN IN HUSKS

SWEET CORN IN HUSKS

Direct/Medium

Trim excess silk off end of the corn with kitchen scissors.

Place the corn in a deep container. Cover the corn with cold water and soak at least 1 hour. When ready to cook, remove the corn from water and shake to remove excess water.

Cook the corn over Direct/Medium heat for about 25 minutes, turning 3 times. Use gloves to remove husks and silk before serving.

GRILLED STUFFED POTATOES

Indirect

- 3 extra large washed potatoes
- 3 tablespoons softened butter or margarine
- 2 egg yolks
- ½ cup sour cream
- 1 tablespoon snipped chives
- ¾ teaspoon salt
- 2 tablespoons grated sharp cheddar cheese
- ¼ cup broccoli flowerets

Wash and dry the potatoes. Prick the potatoes with fork. Cook using the Indirect setting until done, about 1¼ hours.

Allow potatoes to partially cool. Halve the potatoes lengthwise. Carefully scoop out pulp, reserving 6 shells. Mash potatoes with butter while still hot.

Blend egg yolks and sour cream and mix with potatoes, chives and salt. Mound mixture into reserved shells.

Heat stuffed shells using the Indirect setting until potatoes are hot, about 10 minutes. Top each potato with cheese and continue to cook until cheese has melted. Garnish top with cooked broccoli flowerets before serving. Serves 6.

ZUCCHINI AND CAPSICUM

Direct/Medium

- 1 zucchini, cut into 15mm slices
- 1 yellow zucchini, cut into 15mm slices
- 4 small squash, halved
- 1 green capsicum, cut into 15mm squares
- 1 red capsicum, cut into 15mm squares
- 1 yellow capsicum, cut into 15mm squares

For the marinade:

- ⅔ cup olive oil
- ¼ cup white wine vinegar
- 1 tablespoon water
- 2 teaspoons Dijon-style mustard
- 1 teaspoon minced chives
- ½ teaspoon sugar
- ½ teaspoon dried basil leaves
- ¼ teaspoon garlic powder
- ¼ teaspoon pepper

In a shallow glass baking dish whisk the marinade ingredients together.

Place the vegetables in the marinade and turn to coat evenly. Let stand 15 minutes. Drain vegetables and reserve the marinade. Arrange the vegetables on skewers.

Cook over Direct/Medium heat until the vegetables are crisp and tender, 3 to 4 minutes each side, basting once with the reserved marinade.



PARADISE GRILLED

PARADISE GRILLED

Indirect

6 slices fresh pineapple, about 15mm thick each

For the glaze:

$\frac{3}{4}$ cup fresh orange juice

1 tablespoon honey

1 tablespoon fresh lime juice

2 teaspoons corn meal

Cracked pepper

Vanilla ice cream

To make the glaze use a small saucepan and combine the ingredients, whisking until smooth. Slowly bring to the boil and cook until thickened, 1 to 2 minutes.

Keep the glaze warm or reheat when ready to serve.

Season both sides of the pineapple slices with the pepper. Cook using the Indirect setting, 3 to 4 minutes each side.

Serve each pineapple slice with ice cream and some of the glaze drizzled over the top. Serves 6.

Barbecueing Guide

The following cuts, thicknesses, weights and barbecueing times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature and how well done you like your meat. Two rules of thumb: cook steaks, fish fillets, boneless chicken pieces and vegetables using the Direct Method for the time given on the chart, turning once halfway through cooking. Cook roasts, whole poultry, bone-in poultry pieces, whole fish and other thicker cuts using the Indirect Method.

Cooking times for beef and lamb are for MEDIUM unless otherwise noted. Let roasts and larger cuts of meat rest for 5 to 10 minutes before carving.

Beef	Thickness/Weight	Approximate Cooking Time
Steak: Rump, Porterhouse, Fillet, T-bone or Sirloin	20mm thick	4 to 5 minutes each side Direct/Medium
	25mm thick	8 to 12 minutes (total) 1 to 2 minutes each side Sear/High then 3 to 4 minutes each side Direct/Low
	32mm thick	12 to 16 minutes (total) 1 to 2 minutes each side Sear/High then 5 to 6 minutes each side Direct/Low
Veal loin chop	25mm thick	4 to 6 minutes each side Direct/Medium
Kebab	25mm cubes	4 to 6 minutes each side Direct/Medium
Beef burger	15mm thick	3 to 4 minutes each side Direct/Medium
Rolled Sirloin roast	1.6kg to 1.8kg	60 to 80 minutes Indirect
Roast fillet of beef	70-80mm thick	70 to 80 minutes Indirect
Rib roast	90-100mm thick	90 to 100 minutes Indirect

Lamb	Thickness/Weight	Approximate Cooking Time
Chops: loin or chump (trimmed of fat)	12mm to 15mm thick	4 to 6 minutes each side Direct/Medium
Chops: loin or chump (untrimmed)	12mm to 15mm thick	6 to 8 minutes each side on hotplate
Leg of lamb	1.8kg to 2.3kg	1½ to 2 hours Indirect
Rack of lamb	450g to 680g	35 to 50 minutes Indirect

Pork	Thickness/Weight	Approximate Cooking Time
Chop: rib, loin or shoulder	20mm to 25mm thick	10 to 15 minutes Direct/Medium
	32mm to 38mm thick	14 to 18 minutes (total) 3 to 4 minutes each side Direct/Medium then 8 to 10 minutes Indirect
Loin chop, boneless	20mm to 25mm thick	5 to 6 minutes each side Direct/Medium
Loin roast	1.4kg to 2.3kg	1¼ to 1½ hours Indirect
Ribs: country-style, baby back or spareribs	1.4kg to 1.8kg	20 to 30 minutes Indirect
Tenderloin, whole	340g to 450g	25 to 30 minutes Indirect

Poultry	Thickness/Weight	Approximate Cooking Time
Chicken breast	-	5 to 6 minutes each side Direct/Medium
Chicken thigh	-	4 to 5 minutes Direct/Medium
Chicken pieces, bone-in breast/wing	-	30 to 40 minutes Indirect

Chicken pieces, bone-in leg/thigh	-	40 to 50 minutes Indirect
Chicken, whole	1.6kg to 2.3kg	1 to 1½ hours Indirect
Turkey, whole, un-stuffed	4.5kg to 5kg	1¾ to 2 hours Indirect
	5.5kg to 6.4kg	2¼ to 2½ hours Indirect
	6.8kg to 7.7kg	2¾ to 3 hours Indirect
Turkey breast, bone-in	1.8kg to 2.3kg	1 to 1½ hours Indirect

Fish & Seafood	Thickness/Weight	Approximate Grilling Time
Fish, fillet or steak	6mm to 13mm thick	2 to 3 minutes each side Direct/Medium
	13mm to 25mm thick	3 to 5 minutes each side Direct/Medium
	25mm to 30mm thick	5 to 6 minutes each side Direct/Medium
Fish, whole	450g	15 to 20 minutes Indirect
	900g to 1.2kg	20 to 30 minutes Indirect
	1.4kg	30 to 45 minutes Indirect
Prawns	-	1 to 3 minutes each side Direct/High
Scallop	-	1 to 2 minutes each side Direct/Medium

Note: General rule for grilling fish: 4 to 5 minutes per 13mm thickness, 8 to 10 minutes per 25mm thickness.

Vegetables	Approximate Grilling Time
Artichoke, whole	Steam 20 to 25 minutes; cut in half and grill 4 to 5 minutes each side Direct/Medium
Asparagus	3 to 4 minutes each side Direct/Medium
Capsicum, whole	5 to 6 minutes each side Direct/Medium
Capsicum, halved or quartered	3 to 4 minutes each side Direct/Medium
Chilli	3 to 5 minutes each side Direct/Medium
Corn, husked	5 to 6 minutes each side Direct/Medium
Eggplant, 10-15mm slices	4 to 5 minutes each side Direct/Medium
Eggplant, halved	6 to 8 minutes each side Direct/Medium
Fennel 5mm slices	5 to 6 minutes each side Direct/Medium
Garlic, whole	45 to 60 minutes Indirect
Spring onion, whole	2 to 3 minutes each side Direct/Medium
Leek	7 to 8 minutes each side Direct/Medium
Mushroom	4 to 5 minutes each side Direct/Medium
Onion, whole	35 to 40 minutes Indirect
Potato, whole	45 to 60 minutes Indirect
Potato, 15mm slices	7 to 8 minutes each side Direct/Medium
Potato: new, halved	10 to 12 minutes each side Direct/Medium
Pumpkin 1.4kg	1½ to 2 hours Indirect
Pumpkin butternut halved	45-60 minutes Indirect
Squash: yellow, halved	3 to 5 minutes each side Direct/Medium
Sweet potato, whole	50 to 60 minutes Indirect
Sweet potato, 5mm slices	4 to 5 minutes each side Direct/Medium
Tomato: garden, halved	3 to 4 minutes each side Direct/Medium
Tomato: roma, halved	2 to 3 minutes each side Direct/Medium
Zucchini, halved	4 to 6 minutes each side Direct/Medium

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Consumer information phone 1300 301 290.
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