

WHY WEBER FUEL?

At Weber, we believe that it's important to use the right tool for the right job. And the same goes for barbecue fuel. That's why we have developed two premium barbecue fuels to suit every style of barbecue cooking.

Weber Red Gum Charcoal

Weber Red Gum Charcoal is an all-natural charcoal produced in the Oxley region of country NSW. To produce Weber lump charcoal, we use naturally felled red gum hardwood and burn it in pits for 3-4 weeks. Because we burn the charcoal for longer than usual production methods, Weber lump charcoal contains less volatiles and wood remnants, and burns more cleanly and consistently than other lump charcoals.

Once burned, Weber Red Gum Charcoal is graded to exclude fine pieces and oversized chunks. The result is a charcoal that is consistently sized to maximise speed of lighting and consistency of performance. By excluding fine pieces and oversized chunks, there is minimal wasted unusable charcoal in each bag. By grading the charcoal, we ensure that it is suitable for use on Weber Kettle charcoal grates and in Weber Char-Baskets.

How is Weber charcoal different?

- **Consistently sized pieces**
- **Excludes fine pieces and oversized chunks**
- **Contains fewer volatiles and unburnt wood products**

Why is it different?

- **Graded during production**
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- **Longer burn time during production**

What are the benefits?

- **Consistent light up and burn performance**
- **Minimal wasted unusable charcoal in each bag won't fall through charcoal grates or baskets**
- **A cleaner burning fuel with cleaner smell and taste that lights quickly**

Weber Red Gum Charcoal is the perfect fuel for hot, fast cooking. It lights quickly and consistently in 10 to 15 minutes and burns hot. Weber Red Gum Charcoal is ideal for direct cooking (grilling) and suitable for indirect cooking (roasting) food for up to 1.5 hours. Because it's all natural and lights easily, additional charcoal can be added to extend burn time at any stage.

Weber BBQ Briquettes

Weber BBQ Briquettes are a char briquette fuel that is designed to burn long, hot and consistently. Weber BBQ Briquettes have been shaped to light faster than other char briquettes, without compromising burn time. Because of their shape and grooved surfaces, Weber BBQ Briquettes are ready to use in approximately 25 to 30 minutes (approximately 40% faster than other brands), but will still produce heat over 180° for over three hours.

Weber BBQ Briquettes are made in Australia from consistent, high quality materials which are blended to minimise light up time and maximise burn time.

How are Weber BBQ Briquettes different?

- **Unique size and shape**
- **Consistent, high quality materials used in measured quantities**

What are the benefits?

- **Faster light up time than other char briquettes available**
- **Consistent light up time**
- **Long burn time**
- **Consistent heat**
- **Won't spit or flare when lighting**

Weber BBQ Briquettes are brilliant for indirect cooking like roasting and baking. As their performance is so consistent, they're also the perfect fuel for long, low and slow smoking. And, because they light up in only 25 to 30 minutes, they're also suitable for direct cooking (grilling).