

weber 

Cooking with the
Weber® Q™ for Australia
and New Zealand



WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd care of R McDonald Co Pty Ltd of 104 South Terrace, Adelaide, SA 5000, Telephone: (08) 8221 6111, Facsimile: (08) 8221 6211 weber@weberbbq.com.au and Weber-Stephen Products New Zealand care of R McDonald Co. New Zealand Ltd of 6 Maurice Road, Penrose, Auckland, 1643, Telephone: 0800 493 237, webernz@xtra.co.nz, hereby warrants to the original purchaser of the Weber Barbecue (providing it is assembled and operated in accordance with the printed instructions accompanying it) that it will be free from defects in material and workmanship from the date of purchase.

1. a) Aluminium castings 5 years
- b) Paint 2 years
- c) Igniter 5 years
- d) Burners 5 years
- e) Cooking grill 5 years
- f) Thermoplastic and thermoset parts (excluding fading) 5 years
- g) All remaining parts 2 years

Weber shall at no cost to the consumer, upon such defects occurring, at its option repair or replace such faulty materials or workmanship.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This limited warranty does not cover any defects, failures, operating difficulties or damage caused due to accident, abuse, misuse, alteration, misapplication, improper installation, connection of any other apparatus other than authorised Weber products, improper maintenance or service or failure to perform normal and routine maintenance.

Weber may require proof of the date of purchase of the Weber barbecue and therefore the consumer should retain the sales docket and return the Weber Customer Care Card immediately.

The benefits conferred by this warranty are in addition to all the other rights and remedies to a consumer under the Commonwealth of Australia Competition and Consumer Act 2010 or other Commonwealth or State legislation and this warranty does not purport to limit or exclude such rights and remedies.

THANK YOU FOR CHOOSING A WEBER® Q BARBECUE

We know you will quickly begin to enjoy many memorable barbecued meals on your Weber Q. To help you get started we've included this Weber Q cooking guide which includes some of our favourite recipes. To get the best results, you need to use the correct heat settings as shown in the barbecuing and roasting instructions. In addition to the recipes, you'll find a 'barbecuing and roasting guide' on the last few pages. 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 (Australia)

0800 493 237 (New Zealand)

or email us at:

custserv@weberbbq.com.au (Australia)

webernz@extra.co.nz (New Zealand)

You'll find the people in our company will go out of their way to 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 (Australia)

www.webernz.co.nz (New Zealand)

Thank you again, and happy Weber-Q-ing.

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How to get the best from your Weber® Q™

Barbecuing

Your Q™ has been designed to cook magnificent steaks. To get the best results with steak, cook on the grill bars rather than on a hotplate. Only use a hotplate when there is the potential for a lot of fat to come away from the meat or when cooking eggs, pancakes and the like. When a recipe in this cooking guide requires you to 'barbecue', it is recommended that you turn the meat only once, halfway through cooking. **Always barbecue with the lid closed, these barbecues are not designed to cook with the lid up. Even when cooking on a hotplate always cook with the lid down.**

Whether you are barbecuing meat on the grill or on the breakfast plate, it is important that you preheat the barbecue before cooking. The instructions for pre-heating your Q follow.

Preheating and barbecuing

To preheat your Q, open the lid, unfold the work surfaces and turn the burner control knob to START/HI (photograph A). Immediately press the ignition button to light the barbecue.



Once alight, close the lid and allow the barbecue to heat up for 10 minutes. Your Q is now preheated and ready for barbecuing. Leave the burner setting on START/HI throughout the barbecuing process. Remember to always cook with the lid down. If you are cooking with a hotplate, allow 10 to 15 minutes for it to heat up. Always preheat the plate with the lid down and test it with a droplet of water to make sure it's hot enough to cook on. For more information on barbecuing and using a hotplate on your Q, have a look at the videos on our website at www.weberbbq.com.au (Australia) www.webernz.co.nz (New Zealand)

Roasting and baking

When a recipe in this book requires you to 'roast' or 'bake', it is recommended that you remove the hotplate (if you have one), place both cooking grills in the barbecue and use a Q convection tray and Q trivet. The convection tray and trivet will transform your Q from cooking in barbecue mode to oven mode in seconds. The convection tray is engineered with vents designed to circulate the heat perfectly all around the food. The vents allow the fat from the roast to drain away, falling between the grill bars and into the drip pan below. To set up your Q for roasting and baking, place a convection tray on the grill so the four locating tabs sit inside the covered area of your cooking grill. The tray should now be positioned in the middle of your Q cooking grill. Place the Q trivet on the tray (photograph B). You are now set up to roast or bake.



When roasting or baking you must preheat the barbecue. The instructions for preheating the Q for roasting and baking follow.

Preheating and roasting or baking

To preheat your Q, open the lid and place the convection tray and trivet in position. Turn the burner control knob to START/HI (Photograph A). Immediately press the ignition button to light the barbecue. Preheat the barbecue for 10 minutes with the burner control knob on START/HI and the lid closed. Once your Q™ is preheated, turn the burner control knob to the medium setting (Photograph C). Your Q is ready for roasting and baking. You can now place your food inside the Q. Continue cooking using these settings until the end of the cooking time. Unlike an indoor oven, your Q uses natural convection, allowing you to cook at higher temperatures. This is how your Q is able to produce such wonderful, flavoursome roasts and



that's why it is essential to use a convection tray and trivet when roasting with these settings. It is normal for there to be a slight drop in temperature when you open the lid and put your food in the barbecue. Don't worry; the temperature will rise again over the cooking time. Remember, there is no need to turn the meat when roasting, so try not to open the lid unnecessarily. For more information on roasting and baking on your Q, have a look at the videos on our website at www.weberbbq.com.au (Australia) www.webernz.co.nz (New Zealand)

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 start 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. An internal meat temperature cooking chart is included in the 'Barbecuing and roasting guide' at the end of this booklet.

Helpful hints for the Weber Q Always cook with the lid closed

No matter whether you are cooking a roast, a barbecue or breakfast on a hotplate, always cook with the lid closed. Why? First, cooking with the lid closed creates natural convection of the air inside the barbecue. This results in more even cooking with more natural juices retained.

Second, you will achieve outstanding barbecue flavour that you can't get by cooking with the lid open. This is produced when barbecue smoke is circulated all around the meat, imparting a beautiful smokey flavour.

Third, cooking times are greatly reduced (about half of what you might expect on an open barbecue), which means you can barbecue the same amount using a lot less gas. As less gas is required to cook the food, you don't need to fill the gas bottle anywhere near as often (a 9kg gas bottle will last for over 36 hours of cooking).

Use 'natural convection' to get the best results

Remember, these barbecues use natural convection to cook food perfectly. To assist convection, try not to cover more than two thirds of the cooking grill at one time. Whilst they will cook with the whole cooking surface covered, the results are far better if you barbecue in two or three batches when feeding a crowd.

When roasting, make sure the height of your food fits inside with the lid closed. To allow the air to circulate properly you should use a convection tray and Q trivet and make sure you have clearance between your food and the lid.

How often should you turn the meat?

Your Q™ will produce the most impressive food when you let the 'convection process' do its work with minimum interruption. For this reason, resist the temptation to continually turn the food. Each time you turn the food you have to raise the lid, allowing the hot air to escape. When barbecuing meat, outstanding results are achieved if you use tongs to turn the meat (once only) halfway through the cooking time. Roasts, on the other hand, should never need turning.

Food sticking to the grill

When barbecuing food, the meat can sometimes stick to the hot grill. If the meat is properly branded (2½ to 3 minutes) before you turn it, it will not stick. People trying to turn the meat too early often have this 'sticking' problem. Don't tear it, just leave the meat where it is and it will come free once properly branded.

Using sauces and glazes

Only apply sauces or glazes that have a high sugar content during the last 10 to 15 minutes of cooking. If applied too early they will spoil the food, because the sugar in the glaze will caramelize and turn black.

Regular cleaning is necessary

Allowing lots of fat to build up inside the barbecue below the cooking grill can result in a fat fire. If excess fats are cleaned away every four or five times the barbecue is used this should never be a problem. If you ever do have a fat fire turn the gas off at the gas bottle and open the lid to let the heat escape. Remove the food. Do not throw water on the fire, just allow the fire to burn out with the lid up. It could burn for five or ten minutes.

For more information on cleaning your Q have a look at the videos on our website at www.weberbbq.com.au (Australia) www.webernz.co.nz (New Zealand)

How to clean your cooking grill quickly

The cooking surface on your Weber® Q is easy to clean. For day to day cleaning the best method is to use a Weber grill brush. After preheating the barbecue on high for 10 minutes, use a grill brush to scrape any solid debris from the cooking grill. Use a pair of long handled tongs to rub a damp cloth or paper towel over the grill bars to remove any excess grease. Your Q cooking grill is now ready to cook on.

Troubleshooting

Problem. Meat tastes stewed and lacks expected barbecue flavour.

Solution. Temperature is not hot enough. Make sure that you preheat your barbecue as directed under 'barbecuing' on page 2. Always cook all food with the lid closed.

Problem. Food does not cook in the estimated cooking time.

Solution. Temperature is not hot enough. Make sure that you preheat your barbecue as directed under 'barbecuing' on page 2. Always cook all food with the lid closed.

Problem. Strong wind blows gas flame out.

Solution. Turn off gas and allow 5 minutes before relighting. If possible move your barbecue to a position that is protected from the wind. If this is not possible, face the back of your barbecue into the wind, so that the wind cannot blow into the barbecue through the air vents on either side.

Problem. The gas will not relight after you've been cooking.

Solution. The barbecue needs to cool down a bit, so that the gas is not carried away from the igniter by heat rising. Turn off the gas and allow 5 minutes before relighting.

Problem. Flame doesn't travel all the way around the burner, therefore not producing even heating of the grill.

Solution. Hole(s) in the burner tube may be blocked by something that has fallen from above. Lift out the cooking grill and use a paper clip or safety pin to clean out any residue from the burner holes.

Problem. Black residue from the cooking grill sticks to the meat.

Solution. Ensure that the cooking surface is clean before you start barbecuing (see 'How to clean your cooking grill quickly' on page 4).

Problem. Black smoke is coming from the barbecue.

Solution. Black smoke is a sure sign that there is a fire inside your barbecue (see 'Regular cleaning is necessary', page 4). Grey smoke is fine, this grey smoke imparts flavour to your food.

Practise Weber® Q™ safety

- Follow the instructions in your Weber Q owner's manual for safe lighting and operating your barbecue.
- Keep your barbecue at least 60cm from any combustible materials, including your house, garage, deck railing, etc.
- Never use a barbecue indoors – that includes a garage or enclosed patio.
- Keep sleeves and garments at a safe distance from the heat.
- If for some reason you ever have a fat fire, turn off the gas at the bottle and open the lid, then stand away. Never pour water on a fat fire.
- Never use the barbecue on a boat. Bottled gas is denser than air and can accumulate in the bottom of the boat.
- Keep children and pets a safe distance away from the barbecue when it is hot.
- When you've finished cooking, turn off the barbecue at the burner control and at the gas bottle. If your barbecue is on natural gas turn off the barbecue at the burner control knob and disconnect the hose at the bayonet fitting.
- Before you start cooking check and empty any accumulated fat from the aluminium tray located below the barbecue.

Food safety

- Wash your hands thoroughly with soap and hot water before starting any meal preparation, and after handling fresh meat, fish or poultry.
- Thoroughly defrost foods in the refrigerator, not on the bench top.
- Use a clean spatula or tongs to remove food from the barbecue.
- Never place cooked food on the platter that was used to carry the uncooked food to the barbecue.
- Always cook minced meats until they are at least medium (71°C internal temperature) and poultry until well done (74°C).

Cooking times

In this cooking guide each recipe has the estimated cooking time included. In addition, pages 26 to 28 are a general guide to help you with cooking times for other cuts and thicknesses of meat.

Barbecuing and roasting times listed in this guide are approximate. You may have to allow more time or use more heat on cold or windy days.

Try using a timer; you'll find it really handy. It'll give you a reminder when your barbecue is preheated, when your meat needs turning, and when the meat is likely to be cooked.



SUNDAY BREAKFAST

Barbecue on Hotplate

Ingredients

Eggs

Bacon rashers

Sausages (optional)

Tomato halves

Method

You will need an oiled hotplate (accessory). If cooking sausages, place them on the preheated hotplate for 6 to 8 minutes with the lid down. Turn them only once or twice.

Add the eggs, bacon and the tomato halves (flat side down) and continue cooking for 3 to 4 minutes, or until the cooked to your liking.



SALMON FILLET WITH CRISPY SKIN & THAI CUCUMBER SALAD

Barbecue on Hotplate

Ingredients

Salmon fillet pieces with skin on, 200g to 250g each and about 50mm thick

Olive oil

Salt

For the salad

2 continental cucumbers

½ cup chopped coriander

6 large shallots, sliced thinly

1 medium red chilli, seeded and finely diced

1 tablespoon brown sugar

1 tablespoon fish sauce

1 tablespoon fresh lime juice

2 tablespoons rice wine vinegar

2 tablespoons peanut oil

Freshly ground black pepper

Method

Lightly brush the salmon fillets all over with olive oil. Season with salt.

Barbecue the salmon on the hotplate, skin side down, for 4 minutes. Turn the fillets and barbecue for another 2 or 3 minutes.

To make the salad: Peel the cucumbers. Use a vegetable peeler to slice strips of cucumber from one end to the other. Discard the centre seeds.

Place cucumber in a colander and allow to drain for around 30 minutes.

Toss cucumber with the chopped coriander, shallots and chilli, and set aside until ready to serve.

To make the dressing, in a bowl dissolve the brown sugar in the lime juice and fish sauce, then whisk in the vinegar. Season with black pepper and add the peanut oil. Mix well before pouring over salad to serve with salmon.



MEAT LOVERS PIZZA

Bake on Q Pizza Stone and Q Trivet with Convection Tray

Ingredients

Thin pizza base
3 tablespoons of pizza sauce
125g shredded ham
125g sliced pepperoni
100g sliced mild salami
200g of pizza cheese

Method

Prepare the pizza on your Weber Q Pizza Tray. Spread pizza sauce evenly over the pizza base. Place a small amount of cheese on top. Cover with a mix of smoked ham, salami and pepperoni, and finish with a handful of cheese over the top.

Preheat your Q and pizza stone as per the instructions included with the Q pizza stone. Place the pizza tray with pizza directly on top of the pizza stone. Cook the pizza for around 15 minutes with the lid closed, or until the cheese on top has browned and the base is crispy.



PORTERHOUSE STEAKS

Barbecue

Ingredients

Porterhouse steaks, about 25mm thick (one per person)

Extra virgin olive oil

½ teaspoon salt

½ teaspoon freshly ground black pepper

Method

Lightly brush the steaks with olive oil. Season evenly with the salt and pepper.

To cook to medium, barbecue the steaks for about 4 minutes each side. If you like your steak rare, barbecue for 2 to 3 minutes each side. For well done, try 5 to 6 minutes each side.



PRAWN SATAY WITH PEANUT DIPPING SAUCE

Barbecue

Ingredients

20 large green prawns (about 450g), peeled and deveined
1 tablespoon vegetable oil
¼ teaspoon chilli powder
¼ teaspoon curry powder
¼ teaspoon freshly ground black pepper
¼ teaspoon salt

For the sauce

1 tablespoon vegetable oil
1 tablespoon minced garlic
1 tablespoon minced ginger
¼ cup smooth peanut butter
½ cup water
1 tablespoon soy sauce
¼ teaspoon freshly ground black pepper
¼ teaspoon Tabasco sauce (or more, to taste)
1 tablespoon fresh lime juice

Method

To make the sauce, take a small saucepan, add the oil and warm over medium high heat. Add the garlic and ginger and cook until fragrant, about 1 minute, stirring occasionally. Add ½ cup of water, followed by the peanut butter, soy sauce, pepper and Tabasco sauce. Whisk until smooth. When the sauce comes to a simmer, remove it from the heat. Just before serving, reheat the sauce over medium heat and add the lime juice and 2 to 3 tablespoons of water, whisking vigorously to achieve a smooth consistency. Lightly brush or spray the prawns with oil. Season with the chilli powder, curry powder, pepper and salt. Thread the prawns onto skewers, either 1 per skewer for hors d'oeuvres or 4 per skewer for a main course. Barbecue for 1 to 2 minutes each side, or until opaque.

Serve with the peanut dipping sauce.



GREEK STYLE ROAST LEG OF LAMB

Roast on Q Trivet and Convection Tray

Ingredients

1 leg of lamb, approximately 2kg
2 or 3 cloves of garlic, peeled and cut into slivers
Sprigs of rosemary
½ a lemon
Salt
Freshly ground black pepper

Method

Using a sharp knife, make around 8 to 10 incisions in the skin all over the leg of lamb. Place a sliver of garlic and a small sprig of rosemary into each one. Squeeze the lemon and smear the juice all over the skin. Season with salt and pepper.

Roast the lamb for about 80 to 100 minutes, depending on the thickness. To determine the cooking time, measure the leg of lamb at its thickest part. As a guide, to cook the lamb to medium, roast the meat for 1 minute per millimetre of thickness. For example, if the roast is 90mm thick, cook for 90 minutes.

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ROAST CHICKEN

Roast on Q Trivet and Convection Tray

Ingredients

Whole chicken, 1.8kg to 2.0kg

Oil

Salt

Freshly ground black pepper

Method

Wash the chicken thoroughly and pat it dry. Tuck the wings behind the back. Brush the chicken with oil and season with salt and pepper.

Place the chicken on the Q trivet inside the barbecue and cook, with the lid down, for approximately 1 hour. The chicken will be juicy and golden brown with crispy skin.

Serve it with your favourite gravy and vegetables.

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BAKED SNAPPER

Roast on Q Trivet and Convection Tray

Ingredients

Whole baby snapper, cleaned and scaled, around 2kgs
Fresh oregano
Fresh thyme
1 lemon, sliced
Splash of white wine
Salt
Freshly ground black pepper

Method

Lay the snapper on a double layer of good quality aluminium foil. Make sure there is enough foil all around the edges to fold to create a parcel later.

Stuff the cavity with the lemon slices, and bunch of oregano and thyme. Then splash some white wine all over the fish, and season generously with salt and pepper.

Wrap the aluminium foil around the fish, making sure the parcel is completely sealed. Cook for approximately 45 minutes.

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TRADITIONAL BREAD AND BUTTER PUDDING

Bake on Q Trivet and Convection Tray

Ingredients

4 eggs
1 tablespoon sugar
1 teaspoon vanilla essence
600ml milk
1 tablespoon sultanas
1 tablespoon chopped walnuts
3 slices bread, buttered with crusts removed
1 teaspoon sugar, extra
1 teaspoon ground cinnamon

Method

Beat the eggs with the sugar, vanilla and milk. Strain this into a lightly buttered aluminium drip tray. Add the sultanas and walnuts.

Cut the buttered bread into triangles and float them on top of the egg and milk mixture. Sprinkle the pudding with the extra sugar and cinnamon.

Cook for 30 to 40 minutes, or until the custard is set.

Serve warm with whipped cream or ice cream.



CHRISTMAS TURKEY

Roast on Q Trivet and Convection Tray

Ingredients

3kg turkey

Oil

Salt

Freshly ground black pepper

Method

Ensure that the turkey is full thawed to refrigerated temperature (no ice left deep inside the cavity).

Rub the skin with vegetable oil to coat it evenly, then season with salt and pepper to taste. Roast the turkey, allowing 20 minutes and an additional 20 minutes per kilo (e.g. for a 3 kilo turkey allow 20 minutes plus 3 x 20 minutes or a total of 80 minutes). Allow the cooked bird to stand for 10 minutes before commencing carving.

Turkey tip:

Turkeys cooked without stuffing are less likely to dry out. This because juices in the cavity steam up through the breast while cooking. If you like stuffing, cook it in a foil pan beside the turkey.

Barbecuing and Roasting Guide

The following chart gives a guide to how well done your meat will be, based on the internal temperature of the meat. The internal temperature of the meat should be measured with a meat thermometer. You can estimate when your food will be ready, but the meat thermometer confirms it for you. The thermometer should be inserted into the thickest part of the meat, avoiding any bone. Most standard meat thermometers will give you an accurate reading in a matter of seconds or minutes, so it is a good idea to only use the thermometer when you think the meat is cooked.

Internal Meat Temperature Guide:				
Beef / Lamb	Rare	60°C	Ham, fully cooked (to reheat)	60°C
Beef / Lamb	Medium Rare	63°C	Ham, fresh (raw)	71°C
Beef / Lamb	Medium	71°C	Poultry	74°C
Beef / Lamb	Well Done	74°C	Minced meat / Sausage	71°C

The following cuts, thicknesses, weights and barbecuing 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. 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

Steak: rump, porterhouse, fillet, T-bone, or sirloin (medium)

12mm thick	barbecue 2½ to 3 minutes per side
20mm thick	barbecue 3 to 4 minutes per side
25mm thick	barbecue 4 to 5 minutes per side
30mm to 40mm thick	14 to 16 minutes (total) barbecue 5 minutes per side and roast 2 to 3 minutes per side

Roast fillet of beef

(70 to 80mm thick) roast 70 to 80 minutes on Q™ trivet

Rib Roast

(90mm to 100mm thick) roast 1½ to 1¾ hours on Q trivet (cook bone side down)

Veal loin chop

25mm thick barbecue 5 to 6 minutes per side

Kebab

25mm to 30mm cubes barbecue 5 to 6 minutes per side

Minced beef patty

20mm thick barbecue 4 to 5 minutes per side

Sausages

thin barbecue 3 to 4 minutes per side

thick barbecue 4 to 5 minutes per side

Game

Quail, whole

150g roast 15 to 20 minutes on Q trivet

Duck, whole

1.6 kg to 2 kg roast 1½ to 2 hours on Q trivet

Duck breast, boneless

200g to 230g roast 10 to 15 minutes on Q trivet

Pork

Loin chops	
12mm to 15mm thick	barbecue 4 to 6 minutes each side
Spare ribs	
12mm to 15mm thick	barbecue 4 to 6 minutes each side
Rolled loin roast	
1.5kg to 2.5kg	roast 1¼ to 1¾ hours on roasting trivet (first 25 to 35 minutes on higher setting)

Lamb

Loin or chump chops	
12mm to 15mm thick	barbecue 4 to 6 minutes each side
Leg of lamb	
1.5kg to 2kg	roast 1½ to 2 hours on roasting trivet
Rack of lamb	
450g to 650g	roast 30 to 40 minutes on roasting trivet

Poultry

Chicken breast	barbecue 5 to 6 minutes each side
Chicken Maryland	roast 30 to 40 minutes on roasting trivet
Chicken, whole	
2.2kg to 2.4kg	roast approx 1¼ to 1½ hours on Q trivet
Chicken, half	
570g to 650g	roast 30 to 40 minutes on roasting trivet
Rolled turkey breast	
1.5kg to 1.8kg	roast 1¼ to 1¾ hours on roasting trivet

Fish and Seafood

Fish: fillet or steak	
6mm to 13mm thick	barbecue 3 to 5 minutes
13mm to 25mm thick	barbecue 3 to 5 minutes each side
25mm to 32mm thick	barbecue 5 to 6 minutes each side
Fish, whole	
450g	roast 15 to 20 minutes on roasting trivet
900g to 1.2kg	roast 30 to 40 minutes on roasting trivet
Prawns	barbecue 1 to 3 minutes each side
Scallop	barbecue 3 to 6 minutes
Mussel	barbecue 5 to 6 minutes (discard any that don't open)
Oyster in shell	barbecue 3 to 5 minutes

Barbecuing and Roasting Guide

Fruit

Apple thick rounds	barbecue 4 to 6 minutes
Banana halved lengthwise	barbecue 6 to 8 minutes
Peach, pip removed halved lengthwise	barbecue 8 to 10 minutes
Pear halved lengthwise	barbecue 10 to 12 minutes
Pineapple rings	barbecue 5 to 10 minutes

Note: Barbecuing times for fruit will vary with ripeness.

Vegetables

Artichoke:	
whole	steam 20 to 25 minutes; cut in half and barbecue 8 to 10 minutes
Asparagus	barbecue 6 to 8 minutes
Capsicum:	
whole	barbecue 10 to 12 minutes
halved or quartered	barbecue 6 to 8 minutes
Chilli	barbecue 7 to 9 minutes
Corn:	
husked	barbecue 10 to 12 minutes
in husk	barbecue 25 to 30 minutes
Eggplant:	
sliced	barbecue 8 to 10 minutes
halved	barbecue 12 to 15 minutes
Garlic:	
whole	roast 45 to 60 minutes
Leek	barbecue 14 to 16 minutes
Mushrooms	barbecue 8 to 12 minutes
Onion thickly sliced	barbecue 8 to 12 minutes
Potato:	
whole (small)	roast 45 to 60 minutes
thickly sliced	barbecue 14 to 16 minutes
Potato: new	
halved	barbecue 20 to 25 minutes
Pumpkin:	
half small butternut	roast 50 to 60 minutes
small pieces	barbecue 20 to 30 minutes
Sweet potato:	
whole	roast 50 to 60 minutes
thickly sliced	barbecue 8 to 10 minutes
Tomato: garden	
thickly sliced	barbecue 2 to 4 minutes
halved	barbecue 6 to 8 minutes
Tomato: roma	
halved	barbecue 6 to 8 minutes
whole	barbecue 8 to 10 minutes
Zucchini:	
thickly sliced	barbecue 6 to 8 minutes
halved	barbecue 6 to 10 minutes



Q Trivet (left)

Enjoy juicier, more succulent roasts. The Weber roasting trivet creates natural convection, allowing super heated air to circulate all around the meat.



Weber Q Ware

Now you really can cook everything outside on your Weber Q. The Q

Ware frying pan and casserole dishes allow you to cook omelettes, schnitzels, potato bakes, desserts and more! The Platinum Teflon coated surface is easy to clean and the detachable handle makes it easy to take the pans on and off your Weber Q.



Weber Q Convection Trays

Together with the Weber Q Trivet the convection tray transforms your Weber Q from cooking in barbecue mode to oven mode in seconds. The trays are engineered with vents designed to circulate the heat above, below and all around the food.

No more fiddling with foil, no fuss, just great food. Sit your trivet inside the convection tray, pop the food in and close the lid. Your Weber Q has now become a convection oven that's cooking perfectly.

Weber® Q Accessories



Q™ Portable Cart

This ingenious new Portable Cart folds up and down easily in seconds, with the barbecue locked in place! It's easy to transport or store and even creates a mobile trolley for your Q in the folded down position.



Patio cart

A stylish permanent trolley for your Weber Q. Make your barbecue the centre of attention on your patio.





Weber® Q™ Half Hotplate

Made to fit all Weber Q barbecues, this porcelain coated surface gives great cooking results and is rust resistant.



iGrill Meat Thermometer

The difference between good and great is only a few degrees. Measuring internal temperature to get great results has never been easier. Accurately measures internal meat or ambient temperature. Temperature & alerts delivered to your Smart Phone or Tablet via Bluetooth Smart Connection. Weber iGrill app available on App Store® and Google Play™. (Batteries included)

Q Pizza Stones with Easy-Serve Pizza Tray

Turn your Weber Q into a pizza oven and enjoy fantastic gourmet pizzas in your own backyard. Includes comprehensive cooking instructions and recipe ideas.



High Temperature Premium Gloves

Made of aramid fibres, these gloves protect you from the high heat of barbecuing. The silicone grip on the palm means you can easily handle hot pizza stones, hotplates and tools.



Weber® Q Accessories



3 Sided Grill Brushes

These grill brushes make it easy to get between grill bars and other difficult places. Available in long or short handle.



Weber Q Handle Light

Three LED lights illuminate the cooking surface of your Weber Q making cooking even easier.



Weber Q Cleaner

This Weber Q cleaner will keep your Weber Q looking its best. It has a unique formula made to specifically remove grease, fat and smoke stains.



Q Smoker Boxes

The Weber Q Smoker Box Set allows you to smoke meat, fish, poultry – even pizzas – on the Weber Q. The beautiful flavour imparted by wood smoke has never been as popular as it is today. The Weber Q Smoker Box Set circulates smoke evenly around your food and fits in the Weber Q and Weber Family Q with a roasting trivet in place.



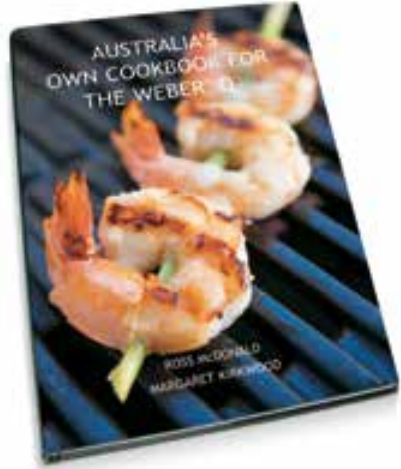
Q Cookbox Scraper

Designed to keep your Weber Q nice and clean. Simply remove the grills and scrape any greasy build up into the drip tray below.



Q Rotisserie

Take your grilling repertoire to a whole new level with a Weber Q rotisserie. It comes complete with a rotisserie spit with two spit forks that can handle a whole chicken or large roast. It is powered by a heavy duty electric motor to ensure smooth turning for even cooking all the way around.



Australia's Own Weber Q Cookbook

This is the second barbecue book that Ross McDonald and the late Margaret Kirkwood have put together. Those of you who own a copy of 'The Complete Australian Barbecue Kettle Cookbook' will know the superb quality of their work. The Q cookbook is the sort of book that would make the perfect gift for someone who 'loves' their Weber Q. In it they show advanced cooking techniques for each of the Weber Q models, so that you can enjoy mouth-watering breakfasts, lunches, dinners and desserts for years and years to come. The book is not available in book shops. You can purchase this book by going to the store where you purchased your Weber Q, or call Weber customer service and we can direct you to your nearest retailer.



Premium Trolley Cover for the Weber® Q™

This full length cover is made from all weather fabric and designed to withstand the harshest of climates.



Vinyl Cover

Keep your Weber Q clean and dust free with a fitted cover.



Replacement Drip Trays

High quality heavy gauge pans designed for barbecue use. Can be cleaned and reused.



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To learn more or to register your Weber® barbecue online,
visit www.weberbbq.com.au

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Consumer information phone 0800 493 237.

To learn more or to register your Weber® barbecue online,
visit www.webernz.co.nz

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The Q design is covered by the following Australian patents: Patent No. 2007202420 – Weber Q grill and support frame assembly, Patent No. 2005274149 – Weber Q fuel support apparatus, Patent No. 2004220587 – Gas burner with flame stabilization structure for Weber Q, Patent No. 2003300872 – Barbecue grill and support frame assembly for Weber Q, Patent No. 2003297113 – Heat distributing cooking grate with grease control structure for Weber Q and Patent No. 2003241363 – Curvilinear burner tube for Weber Q and the following pending Australian applications: Patent Application No. 2007286136 – Bayonet connection for Weber Q burner tube. An application to register the 'Q' logo has been filed and approved for publication. This booklet incorporates material which is copyright 2013 and owned by © Weber-Stephen Products LLC, © R. McDonald Co. Pty. Ltd. and © McDonald-Kirkwood Pty. Ltd.