

# Spirit E-325

# Quick Start Guide

weber  SPIRIT

## HOW TO USE THIS GUIDE

We want you to be enjoying your first meal on your new Weber Spirit as soon as possible! We've created this quick guide to provide you with the preheat and cook settings required for a range of different cooking styles. For recipe inspiration, you can visit our [website](#).

All our recipes for the Weber Spirit reference the cooking method (direct or indirect) and the heat range – this corresponds to the settings you'll find in the tables on the following pages. It also references the accessories you'll need to set up your barbecue for certain cooking methods. Helpful videos are also available on the [website](#).

**Be sure to read the information below and understand the legend for the icons, and you'll be making flavourful memories in no time!**

**Temperature ranges:** The temperature ranges are provided as a guide only. You should easily achieve a temperature within the range by using the settings indicated.

**Preheating:** Whether you're using the direct or indirect method, it's important to preheat your barbecue with the lid down before use. Specific preheat times will vary depending on what you're cooking. Refer to the tables for preheat times and settings.

**Lid down cooking:** For the past 70 years, Weber barbecues have been specifically designed to be used with the lid down. This helps to create and impart that famous Weber flavour, and you'll find that your food cooks quicker too!

### Helpful tips to get you started:

- **Sear Zone:** Your barbecue includes a Sear Zone - two adjacent burners on the right-hand side equipped with a unique boost setting that delivers intense, searing heat. To activate the boost setting, push the burner control knob in and turn it counterclockwise to the sear position. Refer to your Owner's Manual for detailed guidance on optimal settings and best practices when using the boost burners.
- **Cleaning and maintenance:** It is best to clean your barbecue before each use. Once preheated, use a stainless-steel grill brush to brush the grills clean. We recommend a more thorough cleaning of your Weber Spirit every 5 cooks or so. Refer to your Owner's Manual for detailed instructions.

**Factors that may impact preheat times, cooking settings or times:** This guide provides suggested settings for various cooking methods and outcomes. These have been tested in an outdoor, sheltered environment in an ambient temperature of around 20°C. As you get to know your barbecue, you may need to adjust your preheat or cooking time, or your barbecue settings, to deliver the best results for the conditions you're cooking in – or just to suit your personal taste!

Looking for recipe inspiration, tips, tricks, or advice on how to use and maintain your Weber barbecue or accessory? Find us online at [www.weber.com](http://www.weber.com) or follow us on your favourite social media platforms today!



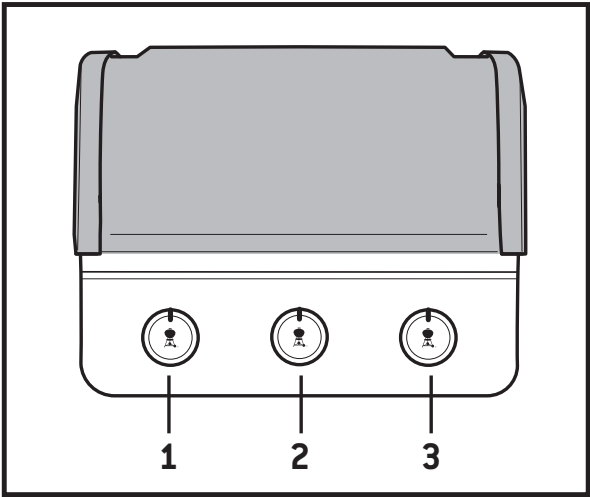
@weberBBQAusNz



The Weber Spirit has multiple barbecuing functions, allowing you to cook in various styles.

Each cooking style requires specific barbecue and burner settings, which might seem complex at first, but we've made it simple. On the following pages, you'll find setup tables that feature icons to guide you. We recommend familiarising yourself with these icons before you start cooking.

Your Weber Spirit features 3 burners, which we've numbered from left to right (as shown in the adjacent image). Each cooking style requires setting each burner to specific positions for preheating, and then adjusting them to different settings for cooking. Simply follow the table instructions, and you'll be cooking amazing meals in no time!



ICON LEGEND						
	 H - 2					
Burner (START - HIGH)	Burner (TWO NOTCHES LESS THAN HIGH)	Burner (MEDIUM)	Burner (LOW)	Burner (OFF)	Burner (BOOST)	Preheat duration
				 500 mL Water		
Hotplate	Smoker box	Soaked wood chips (2 cups)	Rotisserie	Small drip pan (with 500 mL water)	Large drip pan	Round frying pan

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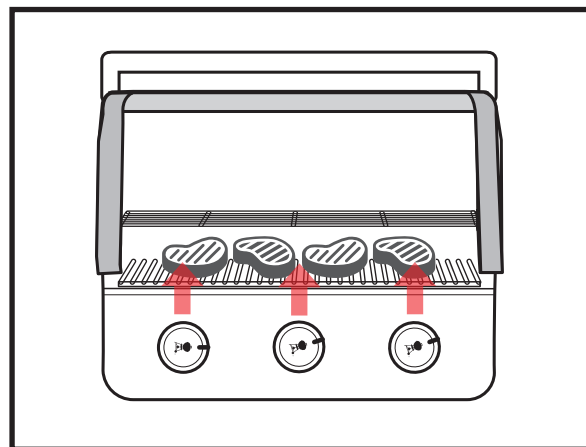
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# Direct Cooking

The direct method is used for grilling or searing food directly above a heat source and directly on the cooking grill.

A slight variation on the standard direct cooking method involves the use of a solid hotplate (included). This accessory is ideal for foods that may fall through the cooking grill, such as eggs, onion rings, or even pancakes. Alternatively, our barbecue-safe saucepan—specially designed for use with our gas barbecues—let you whip up delicious sauces, desserts, and a variety of side dishes with ease.



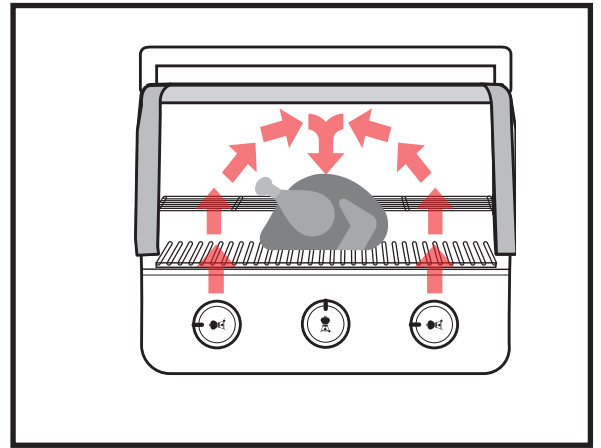
	COOKING METHOD AND TEMPERATURE RANGE	PREHEAT	ACCESSORIES REQUIRED	COOK SETTING
SEAR	SEAR Direct Very High Heat [290°C+]	 All burners		 1  2 + 3
GRILL	GRILL Direct High Heat [260°C - 290°C]	 All burners		 All burners
	GRILL Direct Medium - High Heat [230°C - 260°C]	 All burners		 All burners
	GRILL Direct Medium Heat [190°C - 230°C]	 All burners		 All burners
HOTPLATE*	HOTPLATE Direct Medium Heat [190°C - 230°C]	 All burners		 Set up - Right hand side  1  2+3
	HOTPLATE Direct Medium - Low Heat [170°C - 190°C]	 All burners		 Set up - Right hand side  1  2+3
FRY OR SAUTÉ	ROUND FRYING PAN Direct Medium - High Heat [230°C - 260°C]	 All burners		  All burners
	ROUND FRYING PAN Direct Medium Heat [190°C - 230°C]	 All burners		  All burners





































\*The lid thermometer will not read accurately when using the hotplate accessory

# Indirect Cooking

The indirect cooking method is used for roasting, baking, and low and slow cooking. Food is not cooked directly over a heat source or directly on the cooking grill (e.g. rotisserie cooking). In the case of your Weber Spirit, it's as simple as turning one or more burners off and placing your food over those unlit burners. Convection heat then circulates around your food, cooking it evenly throughout the cooking process, with no need to turn the food.

To broaden the variety of meals you can prepare on your barbecue, we've introduced a few simple variations to the standard indirect cooking method. These include the use of a rotisserie or the addition of rich wood-smoke flavour—even on a gas barbecue—by using a smoker box with wood chips.



	COOKING METHOD AND TEMPERATURE RANGE	PREHEAT	ACCESSORIES REQUIRED	COOK SETTING
ROAST	ROAST Indirect Medium - High Heat (230°C - 260°C)	 All burners 		   1 2 3
	ROAST Indirect Medium Heat (190°C - 230°C)	 All burners 		   1 (H - 2) 2 3 (H - 2)
BAKE	BAKE Indirect Medium - Low Heat (170°C - 190°C)	 All burners 		   1 2 3
LOW AND SLOW	LOW AND SLOW Indirect Very Low Heat (105°C - 135°C)	   1 2 + 3 	 Small drip pan + 500 mL water Set up left hand side	   1 2 3
ROTISSERIE	ROTISSERIE Indirect Medium Heat (190°C - 230°C)	 All burners 	 Remove cooking grills, place drip pan on Flavorizer bars	   1 (H - 2) 2 3 (H - 2)
SMOKE	SMOKE Indirect Medium Heat (190°C - 230°C)	 All burners 	  Over burner 1	   1 (H - 2) 2 3 (H - 2)

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