

weber 

2015-16

Weber® Premium
Gas Specialist
Dealer Range



Weber® World Premium Gas Barbecues

How do our gas barbecues create food with such mouthwatering flavour?

At the heart of every Weber gas barbecue is a unique burner system found on no other barbecue in the world. It's this unique, revolutionary and patented Flavorizer™ system that distinguishes our barbecues from all the others. Specially angled Flavorizer™ bars form a roof over the gas burner tubes so that no meat juice or fat comes in contact with the gas flame. Follow our directions and this system allows for healthy, fat free cooking with incredible flavour. Meat juices sizzle and smoke on the hot bars, yet excess fats fall harmlessly into the disposable drip tray below. Not many people know that there is one other feature of our cooking system that separates our barbecues from all the others. It's the scientifically vented hood. This enhances flavour in a way that you can't get when you cook in the open. Cooking with a Weber hood down ensures that the smoke trapped underneath it is circulated all around the meat before leaving the barbecue. This is how you get that famous Weber flavour. On those occasions when you want to create a beautiful roast or finish off the perfect steak, simply turn off the centre burner(s) directly under the food (this is our indirect barbecue cooking) and allow the heat to circulate barbecue smoke evenly all around the meat for unbelievable flavour.

Quality - We've forged our reputation on it

Ever since the original Weber kettle set the benchmark in barbecue quality, we've had a reputation to protect. We know that people rely on and trust us to build barbecues of extraordinary quality and we are not going to let them down. You see, quality is at the very heart of our company's culture. That is why we strive to keep all of our manufacturing processes at or above the world's best practice. These are not barbecues from some backyard factory. Even poor quality barbecues can look good on the showroom floor, but we know it's how they look years and years later that really matters. That's why each Weber barbecue is made from only the highest grade materials that are chosen to weather the elements and stand the test of time. Heavy gauge steel, the finest porcelain enamel, best grade aluminium and, of course, quality stainless steel.

Fuel efficient yet high performance

The manifold and the stainless steel burner tubes in our gas barbecues are specially designed so they have a much lower megajoule rating (less gas used per hour) for each burner, yet remarkably, with our cooking system, they cook faster. As a result you have amazing fuel savings. It's not just the money, it's the environment and, of course, you don't need to get your gas bottle filled nearly as often.

All our gas barbecues eliminate spitting fats

Nothing looks worse than filthy fat stains and grease all around the barbecue area. And that's another reason why our gas barbecues are designed to cook with the hood down. Not only do you get better flavour but you also eliminate the spitting fat problem.

Easier cleaning

No need to struggle with messy trays of fat or filthy sand traps. Your Weber gas barbecue has a funnel shaped drawer that slides out so you can easily remove the fat and grease. At the bottom of the drawer is a disposable aluminium tray that can be removed and replaced in seconds. Cleaning the grills couldn't be easier. All of our cooking grills are either coated with porcelain enamel or they're stainless steel. You can wash them in hot, soapy water.

No more running out of gas

Running out of gas in the middle of cooking can be infuriating! With our fool proof gas bottle gauge on our LP models, this need never happen to you again.

The gauge works by measuring the weight of gas left in a 9kg bottle rather than the far less reliable gas pressure method. The lighter the bottle, the less gas you have.

Weber... Put to the test

Before a single barbecue leaves our factory door, a team of people thoroughly test and inspect it, to make sure it meets our rigorous standards. It's one of the reasons why the Weber badge on your barbecue is a one-word contract that assures you of complete satisfaction.

When it comes to design, construction, quality and sheer cooking performance, we know that no other barbecue comes close to ours. And that's a fact.



Every year for the last 14 years, Reader's Digest has commissioned a piece of research that asks Australians which brands they trust the most. What did they find out when they asked which brands of barbecue Australians trust? They discovered that Australians trust Weber. Here's what Reader's Digest had to say about Weber.

"Weber Barbecues are an Australian icon. Outdoor cooking with Weber is the cornerstone of a real Australian meal spent with family and friends. Weber has earned the trust of their customers in many ways.

Not to mention the outstanding cooking results Weber products are able to achieve. Australians trust Weber."

To find out more visit www.homeoftrustedbrands.com.au



Weber® Spirit™ Gas Barbecues

Weber Spirit Gas Barbecue.

The Weber Spirit is built to Webers exacting standards and features Weber's world class cooking system. It has everything you could need from a gas barbecue, at an exceptional price – that's what the Weber Spirit barbecue is all about. It's an exceptional value gas barbecue.

The Weber Spirit is compact and stylish. With a gleaming black porcelain enamel lid, stainless work tables and an intelligent design, it's the perfect premium gas barbecue for backyards, courtyards and balconies.

Designed with Weber's patented Flavorizer cooking system, the Weber Spirit can of course grill great steaks, chops and sausages on the porcelain coated cast iron grill, all with that famous Weber flavour. But why stop there? The Spirit will cook magnificent crackling pork, beautiful roasts and even bake desserts and cakes.

The Weber Spirit is a compact and affordable Weber premium gas barbecue that will cook memorable food and stand the test of time.

The Weber Spirit E-310

A compact three burner model with a gleaming porcelain black hood and door.

The Weber Spirit E-320

A compact three burner model with a gleaming black porcelain hood, door and side burner.



The Weber Spirit E-310



The Weber Spirit E-320



Weber® Genesis™ Gas Barbecues

Weber Genesis Gas Barbecues

When developing the latest Genesis gas barbecues at our factory, a bloke in marketing nicknamed it 'the barbecue in tails'. We reckon he had it pretty right, because at Weber, we've never made a classier looking barbecue than this. When R & D came up with the idea to use stainless steel studs in the construction of the barbecue we thought they were crazy. How wrong can you be?

Amongst our staff at Weber Australia these Genesis barbecues are undoubtedly the favourite. And it's not the stainless steel studs. It's the cooking. Yes it's the cooking that's won us all over. And it's the cooking that makes this barbecue, with its front-to-back stainless steel burners, a real stand out. It's just a magic cooker!

It's the right size barbecue and it's full of style and class. Available in bottled or natural gas.

The Weber Genesis E-310

A large three burner barbecue available in gleaming black porcelain enamel with stainless steel trim.

The Weber Genesis E-330

A large three burner barbecue with side burner and Sear Station™. Searing a steak over the high heat on the Sear Station caramelizes the outside of the meat, creating a juicy and flavoursome restaurant quality steak. Available in gleaming black porcelain enamel with stainless steel trim.



The Weber Genesis E-330



Barbecue magic



Take a really close look at this steak. It was seared and branded perfectly for just one minute. Then it was rotated, seared and branded for one more minute. At the time this photograph was taken it had been flipped over and the two minute searing was just beginning on the second side. I had never seen a steak that looked this good or tasted this good. What I still can't believe is that the total cooking time was just four minutes. That's right, just four minutes.

These steaks come from Weber's latest Genesis and Summit gas barbecues. At this stage, they are the only barbecues equipped with Weber's Sear Station™. The sear station is not designed to cook masses of steaks at once, it is designed to cook one or two steaks at a time but cook them perfectly and in an extraordinary way. Searing heat, just like using charcoal, except you have total control.



Weber® Summit™ Gas Barbecues



Weber Summit Gas Barbecues

The first time you set eyes on a Summit barbecue, you know it's something very special: it has such a commanding appearance. Its brilliant styling and superb finish make ordinary gas barbecues look exactly that: ordinary. Some people can feel it when they see commercial quality, and that's the feeling you get when you lift the hood on one of our Summit barbecues. These barbecues really have everything, from the amazing cooking system to the Tuck-Away™ rotisserie motor and light-up control knobs. If you had your own barbecue chef, this would be the barbecue he would choose.

The entire cooking system is preassembled in its own housing and then calibrated and tested by our experts at the factory. The burner system is factory installed into the cooking box. All the chef has to do is turn the Snap-Jet™ ignition switch - then the excitement really begins. Available in bottled or natural gas, you're sure to find one that the barbecue chef in your family will love.



The Weber Summit E-470

The Weber Summit E-470

A large four burner barbecue with a side burner, a smoker box with its own individual burner, a sear station and a rotisserie with infrared burner. Available in black porcelain enamel.



The Summit E-670

A large six burner barbecue with a side burner, a smoker box with its own individual burner, a sear station and a rotisserie with infrared burner. Available in black porcelain enamel.



The Weber Summit E-670



SPiRiT®



Features	Spirit E-310	Spirit E-320
Stainless steel burners	3	3
Combined primary burner rating	33.8 MJ (32,000 BTU)	33.8 MJ (32,000 BTU)
Crossover™ ignition system	.	.
Electronic ignition system	.	.
Porcelain enamelled hood	.	.
2 porcelain enamelled cast iron cooking grills	.	.
Heavy duty porcelain coated cast iron hotplate	.	.
Porcelain enamelled Flavorizer™ bars	.	.
Side burner	.	12.7MJ (12,000 BTU)
Fixed commercial grade thermometer	.	.
Enclosed storage area with painted steel door	.	.
Heavy gauge steel bottom shelf	.	.
6 tool holders	.	.
2 crack proof all weather wheels	.	.
2 locking caster wheels	.	.
2 stainless steel work surfaces	.	.
Precision fuel gauge (LP model)	.	.
2 metre quick disconnect hose (NG model)	.	.
Detailed operating instructions	.	.
Weber Spirit cookbook	.	.
Weber limited 10 year warranty	.	.

Recommended Retail Price LP \$899 NG \$1059 LP \$999 NG \$1159

All Spirit natural gas models include delivery and assembly in capital city areas and Specialist Dealer regional towns. All other areas POA.

Optional Extras		
Spirit LP models delivery and assembly in capital city metro areas and Specialist Dealer regional towns	\$130	\$130
Spirit Cover	\$119.95	\$119.95
Rotisserie	\$179.95	\$179.95
Universal smoker box	\$49.95	\$49.95
Grill-Out™ handle light	\$59.95	\$59.95

Dimensions		
Height - lid closed	113 cm	113 cm
Height - lid open	160 cm	160 cm
Width	135 cm	135 cm
Depth - lid closed	67 cm	67 cm
Depth - lid open	85 cm	85 cm
Primary cooking area	2700 cm ² (60 cm x 45 cm)	2700 cm ² (60 cm x 45 cm)
Warming rack area	672 cm ² (56 cm x 12 cm)	672 cm ² (56 cm x 12 cm)
Total cooking area	3372 cm ²	3372 cm ²

Colours		
Black	LP K46510024 NG K47510024	LP K46710024 NG K47710024

GENESIS



Features	Genesis E-310	Genesis E-330
Stainless steel burners	3	3
Combined primary burner rating	40.1 MJ (38,000 BTU)	40.1 MJ (38,000 BTU)
Electronic ignition system	.	.
Porcelain enamelled hood	.	.
2 porcelain enamelled cast iron cooking grills	.	.
Reversible heavy duty porcelain coated cast iron hotplate	.	.
Porcelain enamelled Flavorizer™ bars	.	.
Side burner	.	12.7MJ (12,000 BTU)
Dedicated Sear Station™	.	10.6MJ (10,000 BTU)
Fixed commercial grade thermometer	.	.
Enclosed storage area	.	.
Double skinned doors	.	.
6 tool holders	.	.
4 caster wheels (2 locking)	.	.
Precision fuel gauge (LP model)	.	.
2 metre quick disconnect hose (NG model)	.	.
Detailed operating instructions	.	.
Weber® Genesis cookbook	.	.
Weber® limited 10 year warranty	.	.

Recommended Retail Price LP \$1399.00 NG \$1599.00 LP \$1599.00 NG \$1799.00

All Genesis natural gas barbecues include delivery and assembly in capital city areas and specialist dealer regional towns. All other areas POA.

Optional Extras		
Full length heavy duty cover	\$134.95	\$134.95
Rotisserie	\$199.95	\$199.95
Smoker	\$179.95	\$179.95
Grill-Out™ handle light	\$59.95	\$59.95

Dimensions		
Height - lid closed	119 cm	119 cm
Height - lid open	164 cm	164 cm
Width	153 cm	153 cm
Depth - lid closed	73 cm	73 cm
Depth - lid open	90 cm	90 cm
Primary cooking area	3185 cm ² (65 cmx49 cm)	3185 cm ² (65 cmx49 cm)
Warming rack area	720 cm ² (60 cmx12 cm)	720 cm ² (60 cmx12 cm)
Total cooking area	3905 cm ²	3905 cm ²

Colours		
Black	LP K6511024 NG K6611024	LP K6531024 NG K6631024

Summit®



Features	Summit E-470	Summit E-460	Summit E-670	Summit E-660
Stainless steel burners	4	4	6	6
Combined primary burner rating	51.5 MJ (48,800 BTU)	51.5 MJ (48,800 BTU)	63.3 MJ (60,000 BTU)	63.3 MJ (60,000 BTU)
Snap-Jet™ individual burner ignition
Black porcelain enamel hood
Stainless steel hood handle
Stainless steel cooking grills - 9mm diameter
Reversible heavy duty porcelain coated cast iron hotplate
Heavy duty stainless steel Flavorizer™ bars
Commercial grade side burner	12.7 MJ (12,000 BTU)	.	12.7 MJ (12,000 BTU)	.
Dedicated stainless steel smoker burner	7.2 MJ (6,800 BTU)	7.2 MJ (6,800 BTU)	7.2 MJ (6,800 BTU)	7.2 MJ (6,800 BTU)
Dedicated Sear Station™	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)
Lighted control knobs
Stainless steel smoker box with dedicated smoker burner
Rear mounted infrared rotisserie burner	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)	11.2 MJ (10,600 BTU)
Spit fork rotisserie with heavy duty motor
Tuck-Away™ rotisserie motor bracket
Grill-Out™ handle light(s)	1	1	2	2
Fixed commercial grade thermometer
Double walled black doors
Enclosed storage area
SlideFrame™ Design
6 tool holders
4 caster wheels (2 locking)
Precision fuel gauge (LP model)
2 metre quick disconnect hose (NG model)
Detailed operating instructions
Weber® Summit cookbook
Weber® limited 10 year warranty
Recommended Retail Price				
LP & NG:	\$4299	\$4399	\$5299	\$5399

All Summit models Include delivery and assembly in capital city metro areas and Specialist Dealer regional towns. All other areas POA.

Dimensions	Summit E-470		Summit E-460		Summit E-670		Summit E-660	
Height - lid closed	127 cm		Please refer to Summit built in dimensions available from Weber Specialist Dealers		127 cm		Please refer to Summit built in dimensions available from Weber Specialist Dealers	
Height - lid open	145 cm				145 cm			
Width	168 cm				188 cm			
Depth - lid closed	70 cm				70 cm			
Depth - lid open	76 cm				76 cm			
Primary cooking area	3430 cm ² (70 cm x 49 cm)		3430 cm ² (70 cm x 49 cm)		4410 cm ² (90 cm X 49 cm)		4410 cm ² (90 cm X 49 cm)	
Warming rack area	735 cm ² (70 cm x 10.5 cm)		735 cm ² (70 cm x 10.5 cm)		945 cm ² (90 cm X 10.5 cm)		945 cm ² (90 cm X 10.5 cm)	
Total cooking area	4165 cm ²		4165 cm ²		5355 cm ²		5355 cm ²	
Colours								
Black	LP K7171024	NG K7271024	LP K7161024	NG K7261024	LP K7371024	NG K7471024	LP K7361024	NG K7461024



Lighted control knobs

Dedicated Sear Station™

Grill-Out™ handle lights



Weber Summit Built-in Gas Barbecues

Featuring the innovative SlideFrame™ design, which conveniently allows the barbecue to slide in and out of place with ease. This makes maintenance, service and even cleaning totally hassle free - that's something you won't find on any other permanently mounted built-in barbecue. These large built-in barbecues are available in either 4 (E-460) or 6 (E-660) burner models, with a smoker box with its own individual burner. Searstation™ and rotisserie with infrared burner. Available in black porcelain enamel.



The Weber Summit E-670



The Weber Summit E-460

* Stone bench not included



Roasting perfection



Weber® Gas Barbecue Accessories



Weber Gas Barbecue Accessories

Weber make a full range of innovative well made accessories that perfectly complement any Weber gas barbecue and add fun, ease and convenience to gas barbecue cooking.

Premium Gas Barbecue Covers

These full length covers are manufactured in heavy duty vinyl with a fitted centre panel and long sides. They can withstand the harsh Australian climate.

- | | |
|-----------------------------------|--------------|
| Spirit® 300 series cover (#7106) | RRP \$119.95 |
| Genesis® 300 series cover (#7107) | RRP \$134.95 |
| Summit® 400 series cover (#7108) | RRP \$149.95 |
| Summit 600 series cover (#7109) | RRP \$169.95 |



Rotisserie

Delicious spit roasted food is easy with a Weber rotisserie. Designed for the Weber range of Spirit and Genesis gas barbecues, these rotisseries feature a heavy duty electric motor and on/off switch.

- | | |
|----------------------------|--------------|
| Spirit rotisserie (#8517) | RRP \$179.95 |
| Genesis rotisserie (#8499) | RRP \$199.95 |



Gourmet Barbecue System Grills

With the clever new Weber Gourmet Barbecue System, you can build the ultimate outdoor cooking system. It starts with the heavy gauge stainless steel rod cooking grill. The grill has a removable insert and this is where the clever part really starts. In place of the insert you can add any of the Weber Gourmet Barbecue System accessories so you can create even more variety and excitement with your outdoor cooking.

- | | |
|---|--------------|
| Spirit Stainless Steel GBS Grill (#7586) | RRP \$139.95 |
| Genesis Stainless Steel GBS Grill (#7587) | RRP \$159.95 |
| Summit Stainless Steel GBS Grill (#7585) | RRP \$179.95 |



Cast Iron Sear Grate
(#8834) RRP \$69.95



Pizza Stone
(#8836) RRP \$69.95



Cast Iron Wok
(#7422) RRP \$109.95



Cast Iron Griddle
(#7421) RRP \$69.95

Weber Barbecue Tools

The latest design in barbecue tools. Each will perform its specific task with ease. Their handles have built-in comfort grips that give perfect balance. The moment you pick one of them up you can feel the difference.



3 Piece Stainless Steel Tool Set (#6630) RRP \$64.95

2 Piece Stainless Steel Tool Set (#6645)
RRP \$44.95



Barbecue Tongs (#6610) RRP \$26.95



Wok Tool Set

Take your wok cooking to a whole new level and protect it from potentially damaging metal utensils. Crafted from sustainably harvested beech wood, this set includes a spoon and spatula. (#6468)
RRP \$34.95



Silicone Basting Brush

Perfect for basting ribs, chicken or even beautiful Christmas ham. The removable silicone bristles are easy to clean and will not shed, stain or retain odours. (#6661) RRP \$24.95



3 Sided Grill Brushes

These grill brushes feature a round head full of metal bristles, making it easy to get between the grill bars and other difficult places.
Large. (#6493) RRP \$26.95
Small. (#6494) RRP \$21.95



Smoker Box

Nothing beats the beautiful flavour imparted by smoke. The addition of a smoker box to your Weber gas barbecue will allow you to smoke succulent hams, fish or poultry.

- | | |
|--|--------------|
| #7575 Cast Iron Smoker Genesis 300 Series (front to back burner) | RRP \$179.95 |
|--|--------------|



Stainless Steel Grill Pan (above)

A great idea for cooking oven chips and fries, vegetables or delicate fish on the barbecue. (#6435) RRP \$49.95



Reversible Rib and Roast Holder

In the upright position it's perfect for roasting. Turn it over and it's a rib rack with convenient handles. (#6469) RRP \$39.95



Stainless Steel Kabob Set

Flat rather than round, these skewers are designed to hold food in place when the skewer is turned. Unique design allows you to turn the skewers easily while in the stainless steel rack. Perfect for satays and kabobs. (#6606) RRP \$44.95.



Stainless Steel Vegetable Baskets

Deep enough to let you cook large quantities of your favourite vegetables.

Small. (#6481) RRP \$34.95
Large. (#6434) RRP \$49.95



Drip Pans

Your choice of small or large heavy gauge pans especially designed for barbecue use. Made to the highest quality without any sharp edges, these versatile pans can be cleaned and reused. Suitable for gas or charcoal barbecues either as drip pans or for cooking vegetables.

Small Drip Pans. (pack of 10) (#6415) RRP \$13.95
Large Drip Pans. (pack of 10) (#6416) RRP \$19.95
Summit Drip Pans. (pack of 10) (#6417) RRP \$29.95



Firespice™ Smoking Woods

Enjoy the full flavour of smoked hams, poultry and fish with hickory, apple, cherry or mesquite smoking woods. Use a combination of different woods to create your own unique flavours.

You just can't beat food smoked on your barbecue.

Hickory Wood Chips 1.35 kg (#17053) RRP \$16.95
Apple Wood Chips 1.35 kg (#17004) RRP \$16.95
Mesquite Wood Chips 1.35 kg (#17103) RRP \$16.95
Cherry Wood Chips 1.35kg. (#17006) RRP \$16.95



Firespice Cedar Planks

Take your outdoor cooking to the next level by grilling fish, chicken and pork on cedar. A simple yet impressive technique, cedar plank grilling adds a delicious, subtle smokey flavour to your food.

Firespice Cedar Planks (pack of 2). (#17302) RRP \$19.95

Barbecue Apron

High quality black barbecue apron made from 100% cotton with Weber logo. (#6474) RRP \$29.95

High Temperature Premium Gloves

Made with aramid fibres, these high temperature gloves give you amazing protection from the heat of your barbecue. The flexible fingers and silicone grips allow you to easily handle hotplates, roast holders and barbecue tools.

Large/XL (#6670) RRP \$64.95
Small/M (#6669) RRP \$64.95



Barbecue Mitt

Made of 100% cotton material, the mitt has a special flame retardant coating to protect you from the heat of your barbecue. (#6472) RRP \$21.95





Poultry Infusion Roaster

The poultry infusion roaster is the perfect cooking accessory for all those people who enjoy that extra juicy, flavoursome chicken. The non stick tray has a reservoir for beer, wine, fruit juice, water or spices. When placed on a barbecue, the steam rising from this mixture helps produce fantastic flavour, cooking the chicken to perfection and keeping the breast tender and juicy. (#6731) RRP \$69.95



Weber Grill-Out™ Handle Light

The answer for barbecuing in the dark. Three LED lights illuminate the cooking surface. Water and heat resistant, it fits Weber Spirit, Summit and Genesis barbecues. (#7516) RRP \$59.95

Weber Digital Meat Thermometers

A meat thermometer takes the guesswork out of barbecue cooking. You can estimate when your food will be ready, but the meat thermometer confirms it for you by indicating the internal temperature of the meat being cooked.



Instant Read Thermometer

An instant read digital thermometer will accurately read the internal temperature of your food in a matter of seconds. Like a traditional meat thermometer, use it to confirm that your food is cooked the way you like it, towards the end of the estimated cooking time. (#6492) RRP \$29.95



Digital Meat Thermometer

Take the guesswork out of barbecuing. Pre-programmed with cooking temperatures, you'll never have to guess when your food is ready. (#6742) RRP \$59.95



Dual Probe Remote Digital Meat Thermometer

Roast meat lovers should all have a Dual Probe Remote Digital Meat Thermometer. It beeps to let you know when your roast is cooked to your liking. It doesn't even need to be near the barbecue; you can carry it around on your belt or leave it somewhere handy. (#6741) RRP \$99.95

Dealer



A signatory to the National Packaging Covenant

Weber-Stephen Products Co. (Aust) Pty. Ltd.

Australian Representative R. McDonald Co. Pty. Ltd. A.C.N. 007 905 384.

104 South Terrace, Adelaide, South Australia, 5000.

Consumer information phone 1300 301 290 or visit www.weberbbq.com.au

Wholesale enquiries and orders phone (08) 8221 6111



© 2013 Weber-Stephen Products LLC. (Australia) Pty. Ltd. All rights reserved. Weber, Weber Shop and Weber BBQs, WEBER, WEBERN, the Kettle Silhouette device, the s... GE... FLAVORIZER are registered Australian trade marks.

WEBER, Q™, BABY Q™, the Q™ device, the trade marks; all of Weber-Stephen Products LLC, 200 East Daniels Road, Palatine, Illinois, 60067 USA. The shape of the Weber Q™ is a registered trade mark of Weber-Stephen Products LLC.

Smokey Joe™, Tuck-N-Carry™, Go-Anywhere™, Compact™, Bar-B-kettle™, One-Touch™, Master-Touch™, Platinum™, Performer™, Touch-N-Go™, Smokey Mountain Cooker™, Ranch™, Slide-Aside™, Weber Wok™, Rapidfire™, Char-Basket™, Charbin™, Tuck-Away™, Stopwatch Engineering™, Warm-Up™, Steam-N-Chips™, Gas Catcher™, Spirit™, Crossover™, Spider Stopper™, FlameCheck™, Firespice™, FireStarter™, Snap-Jet™, Weber Flame™, Weber Style™, Grill-Out™ and Backyard Heroes™ are trade marks; all of Weber-Stephen Products LLC, 200 East Daniels Road, Palatine, Illinois, 60067 USA.

Weber-Stephen Products LLC is the owner of Australian patent numbers 598709, 609849, 641339, 694686 and 769944 relating to various aspects of Weber's products. There are Australian patents pending relating to, among other things, certain aspects of the Weber Q barbecue grill.

Weber-Stephen Products LLC is the owner of Australian Design Registration numbers 129224, 148993 and 300965. © R. McDonald Co. Pty. Ltd. 2013. This booklet incorporates material which is owned by Weber-Stephen Products LLC, R. McDonald Co. Pty. Ltd. and McDonald-Kirkwood Pty. Ltd.