



2015-16

Weber® Q™ Specialist Dealer Range





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

www.weberbbq.com.au

Weber® Premium Q™ Barbecues

At Weber we often randomly ring people two or three weeks after we receive their Weber Q warranty information. We just like to check that everything is OK and that they are enjoying our product. The responses we get when we ask how they are going with it is nearly all the same: "We love it" or "I love it".

We hardly ever hear a bad word. The fact is that many of these people love it so much that they go and buy a second Q, a different size that they use for either camping or entertainment. When asked "are you using it much?" the usual response is "three or four times a week". Caravanners seem to use theirs two to three times a day! Quite amazing really, when you consider that the average Australian only barbecues once or twice a month.

Why do people love the Weber Q so much?

Unbelievable flavour and versatility, all with the convenience of gas. An Aussie snag is just a snag, right? And an Aussie steak, well it's great, but it's just a steak. Right? Wrong. Our Weber Q will transform either of these simple old favourites into juicy, mouth watering masterpieces.

All the versatility of kitchen cooking without the dirty appliances

It's not just the amazing barbecues though. Using Weber Q accessories can transform your Weber Q into a brilliant convection oven. Now your Weber Q can cook roasts with that famous Weber flavour: chicken, beef, lamb, pork and fish. And the Q can cook perfect pizzas, stir fries, vegetables, vegetarian meals and breakfasts. Cakes, muffins and pudding cook just like in the oven. In fact, the Q is so versatile it's like having all your kitchen cooking appliances rolled into one, cooking just outside the back door, helping to keep the kitchen clean, tidy and free of heat and smells. Imagine never having to clean the oven again!

How does it work?

The cast iron cooking grill features a protective roof section directly above the Q shaped gas burner(s). As a result, you can enjoy fat free cooking without those uncontrollable flare ups. The slots between the grill bars allow for natural convection so that air circulates around the meat, yet the roof section prevents fats and juices from falling onto the gas flame. You superheat the cast iron grill so you can brand the 'perfect steak', yet instead of flaring up, the fat falls harmlessly away from the food and finds its way into a small disposable tray below (this feature is really quite amazing and that is why our company decided to patent it). To work its flavour magic, the Q takes advantage of the conducted heat transfer from the heavy-gauge cast iron cooking grill.

The Weber Q cooking system has evolved from the legendary Weber kettle

Just about all Australians know that our Weber kettle produces those famous roasts; roasts with that fabulous flavour you just can't get any other way. But not many people know how this flavour is created. It comes from the smoke that's circulated around the roast while it is being cooked. This is a unique Weber kettle trait and it's what made the Weber kettle a world famous icon. So it comes as no surprise that Weber's research and development team set about trying to reproduce this flavour when developing the Weber Q cooking system. That's why the Weber Q (even when grilling a steak or a snag) is operated with the lid down. Just like our Weber kettle, all the barbecue smoke is circulated around the food inside, imparting that fabulous flavour to your favourite meals. So the 'super barbecue' flavour is created by both branding the meat on hot iron and the natural convection that circulates barbecue smoke all around the meat. It's this flavour that is the hallmark of the fabulous Weber Q cooking system.

We were thrilled to get the note on the following page from Mr Peter Rea. We think it says it all.

The Weber Q's no-mess cooking system

Look at anybody's barbecue area and you'll usually find fat stains where fat has been spitting from the barbecue to the patio or paving below. Because our Q cooks with its lid closed, barbecue spatter and stains just don't happen.

CHOICE reveals the truth about barbecues

CHOICE is the people's watchdog. That's why you should check out the revealing barbecues report. The great thing about CHOICE is that they are not a retailer, a manufacturer or an importer of barbecues. They are not trying to sell you a product they've got a vested interest in. In fact, exactly the opposite is true. CHOICE was founded in 1959 and their mission is to give consumers the best independent, transparent and unbiased advice possible.

And boy, have they done a great job in this report. Their most recent barbecues review took an in depth look at a very big selection of barbecues, including the popular Weber Qs. People love their Weber Q and it's not surprising really. It's because the Q's cooking system creates delicious food that other barbecues just can't match.

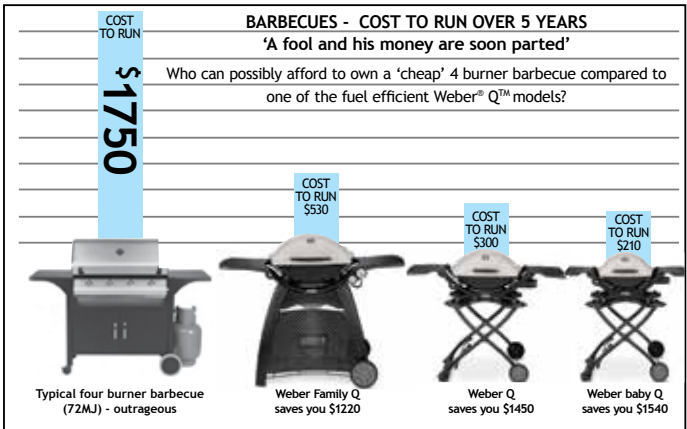
No need to dirty your kitchen oven either, the Q's are superb convection ovens in their own right. If you are serious about investing in a barbecue, you should definitely get a copy of the CHOICE report (www.choice.com.au). It will really open your eyes.

*Dear Weber,
I'm a sixty year old bloke who has had a Weber kettle for over 20 years in regular use. It looks like crap but works perfectly.
My sons bought me a Weber Q for Christmas. Being a purist and a skeptic, I thought "gas Weber won't work". Wrong. I've used it nearly every day since Christmas. About the only thing I haven't cooked is breakfast 'cos I haven't bought the plate yet. Haven't had a failure - the bloody thing's marvellous. Even the booklet is easy to read and obviously written by someone who has actually used one. If I had a criticism, it's that I can't quite get through a beer when cooking a steak.*

*Well done you lot,
Peter Rea*



Weber® Premium Q™ Barbecues



Weber Q pays for itself over and over again

If saving money matters to you, you would have to be crazy to use an old fashioned barbecue that cooks with the lid up more than absolutely necessary. Cooking with the lid raised is like using the air conditioning on a 40°C day and leaving the roof wide open. And the figures prove it. Vince Monsigneur, the CEO of Gastrain Ltd (his company trains BHP Billiton and AGL gas employees), points out that running a typical four burner barbecue (72 MJ) three times a week for five years will cost you about \$1,750 in gas. Weber's ultra-efficient lid-down cooking system is an absolute winner. Running a baby Q just as often will cost you only \$210, a mid-sized Weber Q will cost \$300 and a Family Q \$530.* So using a Weber Q will save you anywhere from \$1,200 to \$1,500 in gas alone. Makes a cheap four burner barbecue look very expensive, doesn't it? These days, so many people save money by using a Q nearly all of the time. It's not just the money though; once people experience the flavour of Weber's lid down cooking, they just can't accept cooking the old way again.

Made from the finest materials

Quality is at the very heart of our company's culture. Our Weber Qs are made from only the highest grade materials, chosen to weather the elements and to stand the test of time. On the outside they're a combination of cast aluminium and thermoset resin. This means they don't rust and you can leave them outdoors all year round. Inside there's a rust resistant cast iron grill and all stainless steel burner(s). It's this quality of materials and workmanship that means our warranty is not even an issue.

* An ordinary 4 burner barbecue (up to 72,000 BTUs output) for example, uses over 6 times more gas and costs around \$2.27 per meal to run. The Weber Q (12,000 BTUs output) cost is around 40c a meal. We've assumed that all burners are used on HIGH for 30 minutes, enough to cover both preheat and cooking time and that the swap over cost of a 9 kg gas bottle is \$30. The shape of the Weber® Q™ is a registered trademark of Weber-Stephen Products Co.

The Weber Family Q

The Family Q has proved to be an absolute winner in Australian backyards. Because of the speed of its cooking, it's easily able to cater for big parties, yet it's extremely economical. When it comes to roasting, we believe this is the pick of the Qs. We know people love them because we are continually suprised by just how many Family Q owners go on to purchase a baby Q for their car, caravan or beach house.



The Family Q



Weber Q on an optional Patio Cart

The Weber Q

TV has been making this barbecue famous all over Australia. It's unique. It's really a hybrid because it's big enough for your everyday barbecue yet you can still take it with you when you go away. People love them and keep telling their friends how good they are. Perhaps that's why it's our biggest seller in the Q range.

The Weber baby Q

It's not until you see a baby Q roasting a whole chicken dinner outside a caravan that you know why the 'baby' Q is really the 'travelling' Q. At home, in the boot of your car, out in the bush or down at the beach, the baby Q gives you total flexibility. Economy? You bet. Who would have thought you could cook over 100 great barbecue meals from just one 9 kg gas bottle.



Weber baby Q







Features	baby Q (Q 1000AU)	baby Q (Q 1200AU)	Q (Q 2000AU)	Q (Q 2200AU)	Family Q (Q 3100AU)	Family Q (Q 3200AU)	Family Q Built In (Q 3600AU)					
Stainless steel Q burner	-	-	-	-	-	-	-					
Stainless steel centre burner	-	-	-	-	-	-	-					
Megajoule per hour output	9 MJ (8,500 BTU)	9 MJ (8,500 BTU)	12.7 MJ (12,000 BTU)	12.7 MJ (12,000 BTU)	22.9 MJ (21,700 BTU)	22.9 MJ (21,700 BTU)	22.9 MJ (21,700 BTU)					
Durable cast aluminium lid and body	-	-	-	-	-	-	-					
Durable cast aluminium high lid with thermometer	-	-	-	-	-	-	-					
Rust-resistant cast iron split cooking grills	-	-	-	-	-	-	-					
Heavy-duty push-button piezo igniter	-	-	-	-	-	-	-					
Electronic infinite igniter	-	-	-	-	-	-	-					
Easy to read infinite control burner control knob(s)	-	-	-	-	-	-	-					
Cool to touch thermoset lid handle	-	-	-	-	-	-	-					
2 thermoset swing out work surfaces	-	-	-	-	-	-	-					
Glass reinforced nylon frame	-	-	-	-	-	-	-					
Patio Cart with tool holders	-	-	-	-	-	-	-					
Removable drip tray	-	-	-	-	-	-	-					
Q recipe handbook with operating instructions	-	-	-	-	-	-	-					
Weber 5 year limited warranty	-	-	-	-	-	-	-					
Available in LP Gas (LP)	-	-	-	-	-	-	-					
Available in Natural Gas (NG)	-	-	-	-	-	-	-					
Recommended Retail Price	LP \$319	LP \$329	LP \$429	NG \$459	LP \$439	NG \$469	LP \$789	NG \$ 819	LP \$789	NG \$829	LP \$999	NG \$1099
Optional Extras												
Delivery and assembly in capital city metro areas and Weber Specialist Dealer towns (all other areas POA)	\$76	\$76	\$76		\$76		\$110		\$110		\$100	
Dimensions												
Height - lid open	60 cm	60 cm	64 cm	64 cm	141 cm	141 cm	82 cm					
Height - lid shut	35 cm	39 cm	37 cm	40 cm	109 cm	111 cm	49 cm					
Width - folded	69 cm	69 cm	80 cm	80 cm	93 cm	93 cm	87 cm					
Width - side tables open	-	-	131 cm	131 cm	140 cm	140 cm	-					
Depth - lid open	52 cm	54 cm	62 cm	64 cm	74 cm	76 cm	62 cm					
Cooking area	approx 1200 cm ² (43 cm X 32 cm)	approx 1200 cm ² (43 cm X 32 cm)	approx 1800 cm ² (54 cm X 39 cm)	approx 1800 cm ² (54 cm X 39 cm)	approx 2400 cm ² (63 cm X 45 cm)	approx 2400 cm ² (63 cm X 45 cm)	approx 2400 cm ² (63 cm X 45 cm)					
Cooking height	approx 13 cm	approx 15 cm	approx 14 cm	approx 17 cm	approx 18 cm	approx 20 cm	approx 20 cm					
Weight - total	approx 10.75 kg	approx 11.25 kg	approx 16 kg	approx 16.5 kg	approx 34 kg	approx 35 kg	approx 41 kg					
Weight - cast iron grill	approx 4.75 kg	approx 4.75 kg	approx 7 kg	approx 7 kg	-	-	-					
Weight - body	approx 6 kg	approx 6.5 kg	approx 9 kg	approx 9.5 kg	-	-	-					
Colour												
Titanium	LP 50060224	LP 51062024	LP 53060024	NG 53067024	LP 54060024	NG 54067024	LP 56060124	NG 56067224	LP 57062124	NG 57067124	LP 58060024	NG 58067024

The shape of the Weber® Q™ is a registered trademark



Weber® Q™ Accessories



Weber Q Patio Cart

A stylish permanent trolley for your Weber Q. Make your barbecue the centre of attention on your patio. (#6524) RRP \$209.00



Weber baby Q and 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. (#6579) RRP \$159.00



Vinyl Cover

Keep your Weber Q or baby Q clean and dust free with a fitted heavy duty cover.

Weber Q Vinyl Cover (#6551) RRP \$34.95
Weber baby Q Vinyl Cover (#6550) RRP \$29.95



Weber Q Breakfast Plate

Perfect for bacon, eggs, sausages and pancakes. Great for camping or a champagne breakfast. Easy to wash up too.

Large (34 cm x 25 cm) (#93395) RRP \$44.95
Small (25 cm x 17 cm) (#981445) RRP \$34.95



Weber Q Handle Light

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

Weber baby Q and Q Handle Light (#6503) RRP \$49.95
Weber Family Q Handle Light (#7580) RRP \$59.95



Weber baby Q Duffle Bag

Makes storing or carrying your baby Q easy. Whether for camping, caravanning, travelling or packing away your baby Q, the duffle bag has been designed to keep your baby Q neat and tidy. (#91139) RRP \$59.95



Premium Trolley Cover

These full length covers are manufactured in heavy duty vinyl.

Weber Q and Patio Cart Cover (#6552) RRP \$59.95
Weber Family Q Premium Cover (#6553) RRP \$64.95
Weber baby Q/Q and Portable Cart Cover (#6554) RRP \$54.95



Weber Q Half Hotplates

These half hotplates fit all of the latest Weber Q barbecues. Porcelain coated surface gives great cooking results and is rust resistant.

Weber baby Q Half Hotplate (Q1000 series) (#6558) RRP \$59.95
Weber Q Half Hotplate (Q2000 series) (#6559) RRP \$69.95
Weber Family Q Half Hotplate (#6506) RRP \$79.95



Weber baby Q Side Tables

Need to add a little workspace to any Weber baby Q? These are the perfect solution. (#6527) RRP \$59.95



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

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.

2 Piece Stainless Steel Tool Set

(# 6645) RRP \$44.95



3 Piece Stainless Steel Tool Set

(#6630) RRP \$64.95



Barbecue Tongs

(#6610) RRP \$26.95



Weber Q Stainless Steel Tool Set

Dishwasher proof tongs and spatula for use with all Weber Q models. (#6515) RRP \$32.95



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



Weber Q Convection Trays

Together with the Weber Q Trivet, the Convection Trays transform your Weber Q from 'barbecue mode' to 'oven mode' in seconds. The tray is engineered with vents to circulate the heat above, below and all around the 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 cooks perfectly.

Weber baby Q

Q100 series Convection Tray (pack of 10) (#91141) RRP \$10.95

Q1000 series Convection Tray (pack of 10) (#91147) RRP \$10.95

Weber Q

Q200 series Convection Tray (pack of 10) (#91142) RRP \$13.95

Q2000 series Convection Tray (pack of 10) (#91148) RRP \$13.95

Weber Family Q

Q300 series Convection Tray (pack of 10) (#91143) RRP \$15.95

Q3000 series Convection Tray (pack of 10) (#91149) RRP \$15.95



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

Weber Q Cleaner

Use the Weber Q cleaner to keep your Weber Q looking its best. (#91137) RRP \$14.95



Weber Q Stainless Steel Grill Pans

A great idea for cooking oven chips, vegetables or delicate fish on the barbecue.

Small Q Grill Pan (23 cm x 19 cm)

(#91133) RRP \$32.95

Q Grill Pan (29.5 cm x 21 cm)

(#91134) RRP \$39.95



Weber Q Warming Rack

Need more room? Add additional cooking space to your Weber Q or Family Q with a warming rack.

Q Warming Rack (#6569) RRP \$49.95

Family Q Warming Rack (#6570) RRP \$49.95



Weber Q Trivet

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

Family Q Trivet (39 cm x 30 cm) (#93335) RRP \$42.95

Q Trivet (36 cm x 23 cm) (#93375) RRP \$37.95

baby Q Trivet (30 cm x 20 cm) (#93385) RRP \$32.95



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



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

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

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.

L/XL (#6670) RRP \$64.95
S/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

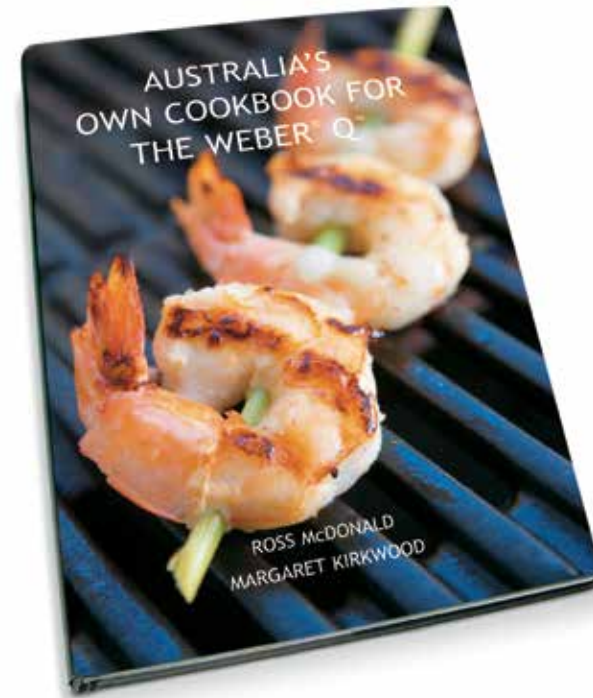


Barbecue Apron

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

Australia's Own Weber Q Cookbook

This is the second barbecue cook book that Ross McDonald and 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 you how to use each of the Weber Q models, so that you can enjoy mouth watering breakfasts, lunches, dinners and desserts for years and years to come. (#250-10) RRP \$32.95



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 re-used. 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



Weber Q Rotisseries

Take your grilling repertoire to a whole new level with a rotisserie for your Weber Q. They come complete with a rotisserie spit and two spit forks that can handle a whole chicken or large roast. Powered by a heavy duty electric motor to ensure smooth turning for even cooking all the way around. Weber baby Q Rotisserie (#17580) RRP \$159.00
Weber Q Rotisserie (#17581) RRP \$179.00
Weber Family Q Rotisserie (#17582) RRP \$199.00

Q Pizza Stones

Turn your Weber Q into a pizza oven and enjoy fantastic gourmet pizzas from your Weber Q. Two small pizza stones can be used on the Family Q.

Large pizza stone and tray (#91125) RRP \$39.95
Large easy serve pizza tray (#17039) RRP \$15.95
Small pizza stone and tray (#91124) RRP \$32.95
Small easy serve pizza tray (#17038) RRP \$11.95





Weber Q Gas Gauge

Running out of gas in the middle of cooking can be incredibly frustrating. With our foolproof gas bottle gauge, this need never happen to you again. The innovative gauge works by measuring the weight of gas left in a 9 kg bottle rather than the less effective gas pressure method. The lighter the bottle, the less gas you have. The easy to read scale shows you how much gas is left in your bottle. The Weber Q Gas gauge can be fitted to either the Weber Family Q (Q3000 series) or the Patio Cart. (#8468)

RRP \$69.95



Weber Q Ware

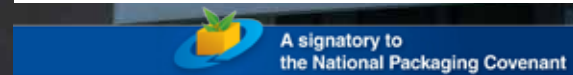
Now you really can cook everything outside on your Weber Q. The Q Ware frying pans allow you to cook omelettes, schnitzels, potato bakes, desserts and more! The Platinum Teflon coated surface is easy to clean and the detachable handle makes it easy to take the pans on and off your Weber Q.

Small Q Ware Frying Pan (#991154)

RRP \$59.95

Large Q Ware Frying Pan (#991155)

RRP \$79.95



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