

weber 

Smoker Range
2017-18



www.weberbbq.com.au





Discover the incredible flavours, techniques and results from 'low and slow' cooking and smoking.



The Weber Smokey Mountain Cooker™

The range of Weber Smokey Mountain Cookers has a selection of sizes to suit your needs. Whether you are looking for your first smoker or you're already a competition grade barbecue master, there is a Weber Smokey Mountain Cooker to suit you. The much imitated original 'bullet' smoker, the Smokey Mountain Cooker creates the perfect low, even heat for smoking. Try your hand at some classic 'low and slow' dishes like Pulled Pork, Sweet and Sticky Ribs, Tender Brisket and Beef Short Ribs.

To make sure your experience with the Weber Smokey Mountain Cooker is the best you can get, Weber has developed a range of smoking wood chips and chunks. Select from the flavours and aromas of Hickory, Mesquite, Pecan, Apple and Cherry wood to add a wonderful smokey depth of flavour to your meal.

Creating your own smoked masterpiece is simple, with the range of tried and tested Weber Smokey Mountain Cookers.



WHAT SETS THE SMOKEY MOUNTAIN COOKER APART



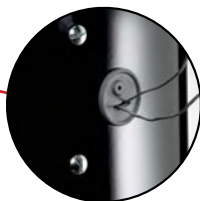
Built in lid thermometer
Accurately monitor the temperature inside your smoker. Designed to read accurately at the low temperatures suitable for low and slow smoking.



Glass reinforced nylon handles
Heat resistant and weather proof. The nylon handle will not melt, crack or become brittle out in the elements.



2 plated steel cooking grills
Smoke more food at once and feed a crowd by utilising stacked double cooking areas.



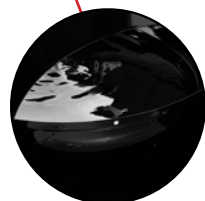
Silicone thermometer access grommet
Run a digital thermometer probe straight into the cooking zone of your smoker to monitor the temperature of your food.



Charcoal access door
Makes it easy to add extra fuel, smoking wood or make adjustments to the fire in your smoker.



Porcelain enamel centre ring, body and lid
Heavy gauge steel, protected by the highest quality porcelain enamel won't rust, peel or scratch.



Porcelain enamelled water pan
A pan of water in the cooking zone keeps temperatures low and even, while creating steam to keep food moist and help maximise smoke absorption.







Smokey Mountain Cooker



Features	Smokey Mountain Cooker™		
	37 cm	47 cm	57 cm
Porcelain enamelled bowl and lid	•	•	•
No rust aluminium vent	•	•	•
2 chrome plated steel cooking grills	•	•	•
Rust resistant front loading door	•	•	•
Glass reinforced nylon handle(s)	•	•	•
Porcelain enamelled water pan	•	•	•
2 cooking areas	37 cm diam	47 cm diam	57 cm diam
Fixed commercial grade thermometer	•	•	•
Premium grade cover	•	•	•
Handbook	•	•	•
Weber 10 year limited warranty	•	•	•
Recommended Retail Price	\$399.00	\$749.00	\$999.00
Optional Extras			
Direct delivery in capital city metro areas.	\$44.00	\$44.00	\$66.00
All other areas POA			
Delivery and assembly in capital city metro areas.	\$76.00	\$76.00	\$110.00
All other areas POA			
Dimensions			
Height	80 cm	104 cm	124 cm
Width	37 cm	48 cm	58 cm
Depth	37 cm	53 cm	61 cm
Cooking area	1845 cm²	3100 cm²	4680 cm²
Colours			
Black	K711001	K721001	K731001





Smoker Accessories



Instant Read Thermometer

The large digital display reads the internal meat temperature accurately in a matter of seconds.

6750

RRP \$29.95



Snapcheck Grilling Thermometer

Super-fast and accurate to within 1°C. The Snapcheck thermometer is the ultimate instant thermometer.

6752

RRP \$149.95



iGrill Ambient Probe

This durable, stainless steel probe clips onto your grill to provide exact ambient temperature tracking.

7212

RRP \$19.95



iGrill mini

Take the guesswork out of barbecuing with the iGrill Mini digital Bluetooth® thermometer.

7202

RRP \$79.95



iGrill 2

Featuring a digital LCD display, total control of your barbecue meals has never been easier.

7203

RRP \$149.95



iGrill probe

Either replace an existing meat probe or add a couple more to your iGrill 2.

7211

RRP \$19.95



Cookbooks

Weber's American Barbecue

991166

RRP \$39.95

Weber's Barbecue Bible

991165

RRP \$34.95



3 Sided Grill Brushes

Makes it easy to get between the grill bars and other difficult places.

Small 6494

RRP \$21.95

Large 6493

RRP \$26.95



Weber Rib Rack

Heavy gauge, nickel plated steel rib rack creates up to 50% more usable cooking area.
6605 RRP \$29.95



Firespice Apple Wood Chunks

Slightly sweet but dense fruit flavours. Perfect with pork, ham, chicken and fish.
17139 1.8kg RRP \$19.95



Silicone Basting Brush

Removable silicone bristles are easy to clean and will not shed, stain or retain odours. 6661 RRP \$24.95



Firespice Mesquite Wood Chunks

Big bold flavour. Perfect with beef, lamb, game and pork.
17150 1.8kg RRP \$19.95



Firespice Cherry Wood Chunks

Sweet, subtle fruity flavour, produces a rich dark colour. Perfect with pork, chicken and fish.
17142 1.8kg RRP \$19.95



High Temperature Premium Gloves

Handle hot pizza stones, hotplates and tools.
L/XL - 6670 RRP \$64.95
S/M - 6669 RRP \$64.95



Firespice Pecan Wood Chunks

Rich, nutty smoke. Perfect with chicken, pork, fish, lamb and cheese.
17137 1.8kg RRP \$19.95



Firespice Hickory Wood Chunks

Rich, smoky, bacon-like flavour. Perfect with pork, chicken, beef and wild game.
17148 1.8kg RRP \$19.95



Dealer



A signatory to
the National Packaging Covenant

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

Australian Representative

R. McDonald Co. Pty. Ltd.

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

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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 2017 and owned by © Weber-Stephen Products LLC, © R. McDonald Co. Pty. Ltd.