

Weber® Premium Q™ Barbecues

At Weber we often randomly ring people two or three weeks after we receive their Weber Q registration 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

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 puddings 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 fat 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.

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. As 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.

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.

WHAT SETS THE WEBER® Q APART



astonishing, with the cost coming down to 70c per meal.





$Weber^{\circ}\ Premium\ Q^{^{\mathsf{m}}}\ Barbecues$









Features	baby Q (Q 1000AU)	baby Q (Q 1200AU)	Q (Q 2000AU)
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)
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	•	•	•
Cart with tool holders			
Removable drip tray	•	•	•
Q cooking guide	•	•	•
Weber 5 year limited warranty	•	•	•
Available in LP Gas (LP)	•	•	•
Available in Natural Gas (NG)			•
Recommended Retail Price	Titanium LP \$319	Titanium LP \$329	Titanium LP \$429 NG \$459
	Black LP \$329	Black LP \$339	Black LP \$439 NG \$469
		Red LP \$339	
Optional Extras			
Delivery and assembly			
in capital city metro areas and	\$76	\$76	\$76
Weber Specialist Dealer towns	2,10	710	710
(all other areas POA)			
Dimensions			
Height - lid open	60 cm	60 cm	64 cm
Height - lid shut	35 cm	39 cm	37 cm
Width - folded	69 cm	69 cm	80 cm
Width - side tables open	-	-	131 cm
Depth - lid open	52 cm	54 cm	62 cm
Cooking area	approx 1200 cm² (43 cm X 32 cm)	approx 1200 cm² (43 cm X 32 cm)	approx 1800 cm² (54 cm X 39 cm)
Cooking height	approx 13 cm	approx 15 cm	approx 14 cm
Weight - total	approx 10.75 kg	approx 11.25 kg	approx 16 kg
Weight - cast iron grill	approx 4.75 kg	approx 4.75 kg	approx 7 kg
Weight - body	approx 6 kg	approx 6.5 kg	approx 9 kg
Colour			
Titanium	LP 50060224	LP 51062024	LP 53060024 NG 53067024
Black	LP 50010224	LP 51012024	LP 53010024 NG 53017024
Red		LP 51042024	

The shape of the Weber ${}^{\circ}$ Q^{TM} is a registered trademark







Q (Q 2200AU)	Family Q (Q 3100AU)	Family Q (Q 3200AU)	Family Q Built In (Q 3600AU)
•	•	•	•
	•	•	•
12.7 MJ (12,000 BTU)	22.9 MJ (21,700 BTU)	22.9 MJ (21,700 BTU)	22.9 MJ (21,700 BTU)
•	•	•	
•		•	•
•	•	•	•
	•		
•		•	•
•	•	•	•
•	•	•	•
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•	•	•	
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•	•	•	•
• •	•	•	•
•	•	•	•
Titanium LP \$439 NG \$469 Black LP \$449 NG \$479 Red LP \$449	Titanium LP \$739 NG \$769 Black LP \$759 NG \$789	Titanium LP \$749 NG \$779 Black LP \$769 NG \$799 Red LP \$769	Titanium LP \$999 NG \$1099
\$76	\$110	\$110	\$100
64 cm	141 cm	141 cm	82 cm
40 cm	109 cm	111 cm	49 cm
80 cm	93 cm	93 cm	87 cm
131 cm	140 cm	140 cm	
64 cm approx 1800 cm² (54 cm X 39 cm)	74 cm approx 2400 cm² (63 cm X 45 cm)	76 cm approx 2400 cm² (63 cm X 45 cm)	62 cm approx 2400 cm² (63 cm X 45 cm)
approx 1800 cm² (54 cm x 39 cm) approx 17 cm	approx 2400 cm² (63 cm x 45 cm)	approx 2400 cm² (63 cm x 45 cm) approx 20 cm	approx 2400 cm² (63 cm x 45 cm) approx 20 cm
approx 17 cm	approx 18 cm approx 34 kg	approx 20 cm	approx 20 cm approx 41 kg
approx 7 kg	approx 54 kg	- approx 33 kg	approx 41 kg
approx 7 kg	-	-	-
11 0			
LP 54060024 NG 54067024 LP 54010024 NG 54017024 LP 54040024	LP 56060124 NG 56067224 LP 56010124 NG 56017224	LP 57062124 NG 57067124 LP 57012124 NG 57017124 LP 57042124	LP K58060024 NG K58067024









Weber® Q™ Warming Racks (Q200/2000 series)

6569 RRP \$49.95

(Q300/3000 series) 6570

RRP \$49.95



Small Drip Pan - Pack of 10 Small - Pack of 10

6415

Large - Pack of 10 6416

RRP \$13.95 RRP \$19.95



Weber Q Cleaner The Weber Q BBQ cleaner will keep your Weber Q looking its best.

RRP \$14.95



Weber Q Stainless Steel Grill Pans

(Q100/1000 series) 91133 (Q200/2000 series)

01134

RRP \$32.95 RRP \$39.95



Weber Q Cookbox Scraper
Simply remove the grills and use the BBQ scraper to scrape any greasy build up into the drip tray below. 6201

RRP \$9.95

RRP \$29.95

RRP \$59.95



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



Full Length Covers (Q200/2000/300/3000 series) 7112

RRP \$69.95 (Q100/1000/200/2000 series)

RRP \$54.95



Weber Q Covers (Q100/1000 series) 7110

(Q200/2000 series)

RRP \$34.95



Weber Family Q Built In Premium Cover Weber Family Q Built In Premium Cover (Q3600)

RRP \$59.95



Weber baby Q Duffle Bag (Q100/1000 series) 91139



Weber Q Duffle Bag (Q200/2000 series) 17709

RRP \$69.95



Weber Q Portable Cart
This ingenious Portable BBQ Cart folds up
and down easily in seconds.
(Q1000/2000 series)
6579 RRP \$159.00



Weber Q Patio Cart
A stylish permanent trolley for your Weber Q.
(Q2000 series)
6524
RRP \$209.00



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 Q Half Hotplates
 (Q1000 series) 6558
 RRP \$59.95

 (Q2000 series) 6559
 RRP \$69.95

 (Q300/3000 series) 6506
 RRP \$79.95



 Weber Q Breakfast Plates

 (0100/1000 series)

 981445
 RRP \$34.95

 (0200/2000/300/3000 series)
 RRP \$44.95



 Weber Q Convection Trays

 (Q100/1000 series) 91147
 RRP \$10.95

 (Q200/2000 series) 91148
 RRP \$13.95

 (Q300/3000 series) 91149
 RRP \$15.95



RRP \$159.00

RRP \$179.00

RRP \$199.00

Weber Q Rotisseries (Q100/1000 series) 17580 (Q200/2000 series) 17581 (Q300/3000 series) 17582

Australia's Own Cookbook for the

Australia's Own Cookbook for the Weber Q This book would make the perfect gift for someone who 'loves' their Weber Q, 250-10 RRP \$32.95



Cookbooks
Weber's American Barbecue
991166
RRP \$39.95
Weber's Barbecue Bible
991165
RRP \$34.95



 Weber Q Trivets

 (Q100/1000 series) 93385
 RRP \$32.95

 (Q200/2000 series) 93375
 RRP \$37.95

 (Q300/3000 series) 93335
 RRP \$42.95



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



Weber® Q™ 3 Metre LP Bayonet Hose This Weber® Q™ 3 Metre LP HR10010 RRP \$69.95



Weber Q Handle Light(Fits Q100/1000/200/2000/3000 series, not suitable for Q300 series)
6530 RRP 559.95



Weber Q Pizza Stone and trays Weber Q/Family Q Pizza Stone 36.5cm 17653 RRP \$39.95 Easy-Serve Pizza Tray 36.5 cm 17655 RRP \$15.95



Weber Q Pizza Stone and trays
Weber baby Q Pizza Stone 26cm
17652 RRP \$32.95
Easy-Serve Pizza Tray 26 cm
17654 RRP \$11.95



Weber Q Stainless Steel Tool Set 6515 RRP \$32.95



Weber Q Smoker Box Set (Q200/2000/3000/3000 series) 991156 RRP \$49.95



 Weber Q Ware
 RRP \$89.95

 Large Q Ware Frying Pan
 RRP \$89.95

 Small Q Ware Frying Pan
 RRP \$69.95



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

6750 RRP \$29.95



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





Smoking Wood Chips Available in pecan, hickory, apple, cherry or mesquite smoking woods. RRP \$11.95





Weber Q Ware Small Q Ware Casserole/Frying Pan Pack 17711 RRP \$169.95 Large Q Ware Casserole/Frying Pan Pack 17710 RRP \$199.95



Weber Q Ware
Small Q Ware Casserole Dish
17635 RRP \$99.95
Large Q Ware Casserole Dish
17634 RRP \$119.95



 Weber Q Ware

 Small Silicone Mat

 17633
 RRP \$19.95

 Large Silicone Mat

 17632
 RRP \$24.95





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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.