

Weber® Premium Q™ Barbecues



People fall in love with Weber®



2011-12

[www.weberbbq.com.au](http://www.weberbbq.com.au)

# Weber® Premium Q™ Barbecues

We know our Weber kettle is acknowledged as Australia's roasting wonder, and we believe our Weber Qs will prove to be Australia's barbecuing wonder ... best steak cookers ever!

Why do people love Q so much?

### *Unbelievable flavour.*

An Aussie snag is just a snag, right? And an Aussie steak, well it's great, but still just a steak. Right? Wrong. Cooking on our Weber Q will transform either of these simple old favourites into mouth-watering masterpieces. You'd be hard-pressed to find a steak as juicy and flavoursome as those you can produce on your own Q. Even first time users will be applauded for their culinary brilliance because, if you follow the directions, we know you can't help but produce perfect results every time.

### *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 '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 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 convected 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 convected around the food inside, imparting that fabulous flavour to your favourite meals. So the 'super barbecue' flavour is created by 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 this email from Mr Peter Rea. We think it says it all.

"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

*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.



*"We love our Weber Q. It's big enough for home, but we can still take it with us when we go away."*



# Weber® Premium Q™ Barbecues



## Enjoy more barbecues without wasting gas.

If you care about the environment or you don't like the thought of your money going up in smoke, we know our Weber Q is the way to go.

Cooking with the lid down does much more than just create 'super barbecue' flavour and eliminate fat-spitting; it saves you a fortune in gas running costs too! All our Qs use much less gas to cook your food. Actually, they're complete gas misers. They all consume less than half of the gas used by an ordinary four-burner gas barbecue. In fact, we estimate that compared with a normal four-burner barbecue you would save more than \$2.50\* every time you use a Weber Q (Q200). Now that's economy!

## Warranty.

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. Outside they're a combination of cast aluminium and thermoset resin. Inside there's a rust resistant cast-iron grill and all stainless steel burner(s). This means they don't rust and you can leave them outdoors all year round. 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 \$3.50 per meal to run. The Weber Q (12,000 BTUs output) cost is around 60c a meal. We've assumed that all burners are used on HIGH for 30 minutes, enough to cover both pre-heat and cooking time, and that the swap over cost of a 9kg gas bottle is \$39.

The shape of the Weber® Q™ is a registered trade mark of Weber-Stephen Products Co.



## 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 surprised by just how many Family Q owners go on to purchase a baby Q for their



The Family Q



Weber Q on an optional trolley.

## 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.

## 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 9kg gas bottle.



Weber baby Q.





[www.weberbbq.com.au](http://www.weberbbq.com.au)









**Stationary Trolley.**

A stylish permanent trolley for your Weber Q™. Make your barbecue the centre of attention on your patio.

Weber® Q™ (Q200AU/220AU) 8460

RRP \$179.00.



**Mobile Trolley.**

In the upright position it's just the right height for cooking; in the folded position it creates a mobile trolley; and in the collapsed position it's easy to transport or store.

Weber® Q™ (Q100AU/100EAU/200AU/220AU) 6548

RRP \$89.95.



**Vinyl Cover.**

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

Weber® Q™ (Q200AU/220AU)

6551 RRP \$29.95.

Weber® baby Q™ (Q100AU/120AU)

6550 RRP \$24.95.



**Weber Q™ Breakfast Plate.**

Perfect for bacon, eggs, sausages and pancakes. Great for camping or a champagne breakfast.

Large (34cm x 25cm)

93395 RRP \$39.95.

Small (25cm x 17cm)

981445 RRP \$27.95.



**Weber Q™ Handle Light.**

Three LED lights illuminate the cooking surface of your Weber Q™ making cooking even easier.

Weber Q Handle light. (100AU/100EAU/200AU/220AU). 6503

RRP \$49.95.



**Premium Hotplate.**

The porcelain coated surface gives great cooking results and is rust resistant. The stainless steel handles can lift the hotplate from the barbecue to the table ensuring your food stays hot until it is served.

Weber® Q™ (Q200AU/220AU)

6505 RRP \$79.95.

Weber® baby Q™ (Q100AU/100EAU)

6504 RRP \$69.95.



**Premium Trolley Cover.**

These full-length covers are manufactured in heavy-duty vinyl and designed to withstand the harsh Australian climate.

Weber® Q™ (Q200AU/220AU)

6552 RRP \$54.95.

Weber® Family Q™ (Q305AU/320AU)

6553 RRP \$59.95.



**Weber Q™ Non-Stick Breakfast Plate Sheet**

Makes your Breakfast Plate as easy to clean as a non-stick frying pan.

93325 RRP \$19.95.



**Tailor-made Hotplate.**

Tailor made to fit all of the Weber® Family Q™ barbecues this porcelain coated surface gives great cooking results and is rust resistant.

Weber® Family Q™ (Q305AU/320AU)

6506 RRP \$59.95.



**Weber® baby Q™ Side Tables.**

Weber® baby Q™ (Q100AU/100EAU)

6502 RRP \$49.95.



**Weber® Q™ Stainless Steel Grill Pans.**

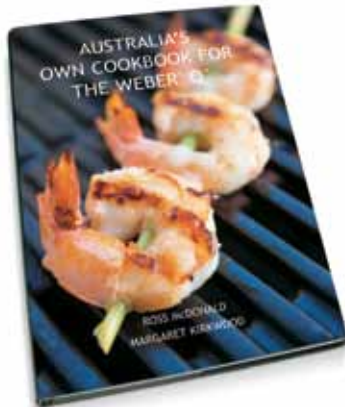
A great idea for cooking oven chips and fries, vegetables or delicate fish on the barbecue. Weber® baby Q™ (23cm x 19cm). (Q100AU/100EAU)

Available October 2011. 91133 RRP \$29.95.

Weber® Q™ (29.5cm x 21cm). (Q100AU/100EAU/200AU/220AU/305AU/320AU)

Available October 2011. 91134 RRP \$34.95.

Weber® Q™ (44.5cm x 30.5cm). (200AU/220AU/305AU/320AU) 6435 RRP \$44.95.



**Australia's Own Weber® Q™ Cookbook.**

This is the second barbecue 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. Australia's Own Cookbook for the Weber Q™.

250-10 RRP \$32.95.



**Weber® Q™**

3 metre bayonet hose.

Connect your Weber® Q™ to caravan gas bottles.

(Q100AU/100EAU/200AU/220AU) HR10010 RRP \$69.95.



**Stainless Steel Tool Set.**  
Comprises tongs, spatula and barbecue fork.

6445 RRP \$69.95.



**Stainless Steel Chef's Tongs.**

6441 RRP \$22.95.



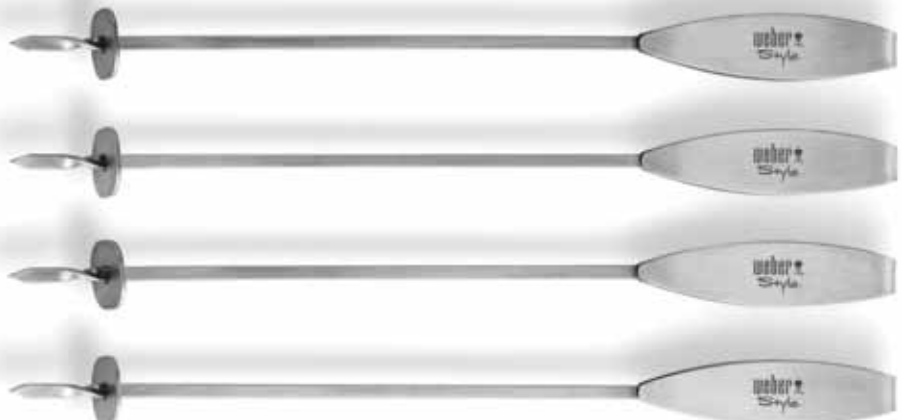
**Stainless Steel Tool Set.**  
Dishwasher proof tongs and spatula are for use with all Weber Q models. A special feature for Weber Q owners is the way they clip under the folding side-tables, so that they can be stored away under the lid when not in use.

6511 RRP \$29.95.

**Stainless Steel Skewer Set.**

Rectangular rather than round, these skewers are designed to hold food in place when the skewer is turned. Elegant yet robust, these heavy gauge skewers are perfect for satays and kebabs.

6437 RRP \$36.95.



## 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. 6424 RRP \$22.95.  
Small. 6423 RRP \$18.95.



## Rib Rack.

The heavy gauge, nickel-plated steel rib rack allows you to stand ribs, chops and chicken pieces in an upright position. Creates up to 50% more usable cooking area.

6406

RRP \$32.95.



## Q Pizza Stones.

Weber Q pizza stone with easy-serve pizza tray. Turn your Weber Q into a pizza oven and enjoy fantastic gourmet pizzas in your own backyard.

Large pizza stone and tray.  
91125 RRP \$39.95.

Large easy-serve pizza tray.  
17039 RRP \$14.95.

Small pizza stone and tray.  
91124 RRP \$29.95.

Small easy-serve pizza tray.  
17038 RRP \$9.95.



## Salt and Pepper Shakers.

Designed to look like miniature kettles, they are a perfect addition to any barbecue.

32911 RRP \$16.95.

## Stainless Steel Vegetable Basket.

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

6434 RRP \$44.95.



## Roasting Trivet.

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

Family Q™ Trivet. (39cm x 30cm). 93335 RRP \$39.95.

Q™ Trivet. (36cm x 23cm). 93375 RRP \$34.95.

baby Q™ Trivet. (30cm x 20cm). 93385 RRP \$29.95.

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Weber Style™

Digital Thermometer.

Roast-meat lovers should all have a barbecue beeper. The digital meat thermometer 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.

Here's how it works.

Suppose you're cooking a roast of tender veal and you like to cook it to medium. Select veal from the meat choices on your digital receiver. Select medium from the cooking options offered. Insert the meat probe into the meat inside your barbecue. Attached to the probe is a cable that leads to a transmitter. The transmitter sends signals to the digital receiver. When the meat is nearly cooked the receiver will beep four times. A short time later, the receiver will give a continuous beep which indicates that your veal is perfectly cooked to medium.

Weber Style™ Barbecue Beeper  
Digital Thermometer.

6438 RRP \$69.95.



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. (10)

6415 RRP \$11.95.

Large Drip Pans. (10)

6416 RRP \$17.95.



Barbecue Mitt.

Made of 100% cotton material. The mitt has a special flame retardant coating to protect you from the heat of your barbecue.

8401 RRP \$19.95.



Barbecue Apron.

High quality black barbecue apron made from 100% cotton with Weber logo.

8403 RRP \$24.95.



Dealer

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](http://www.weberbbq.com.au)  
Wholesale enquiries and orders phone (08) 8221 6111

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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.

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