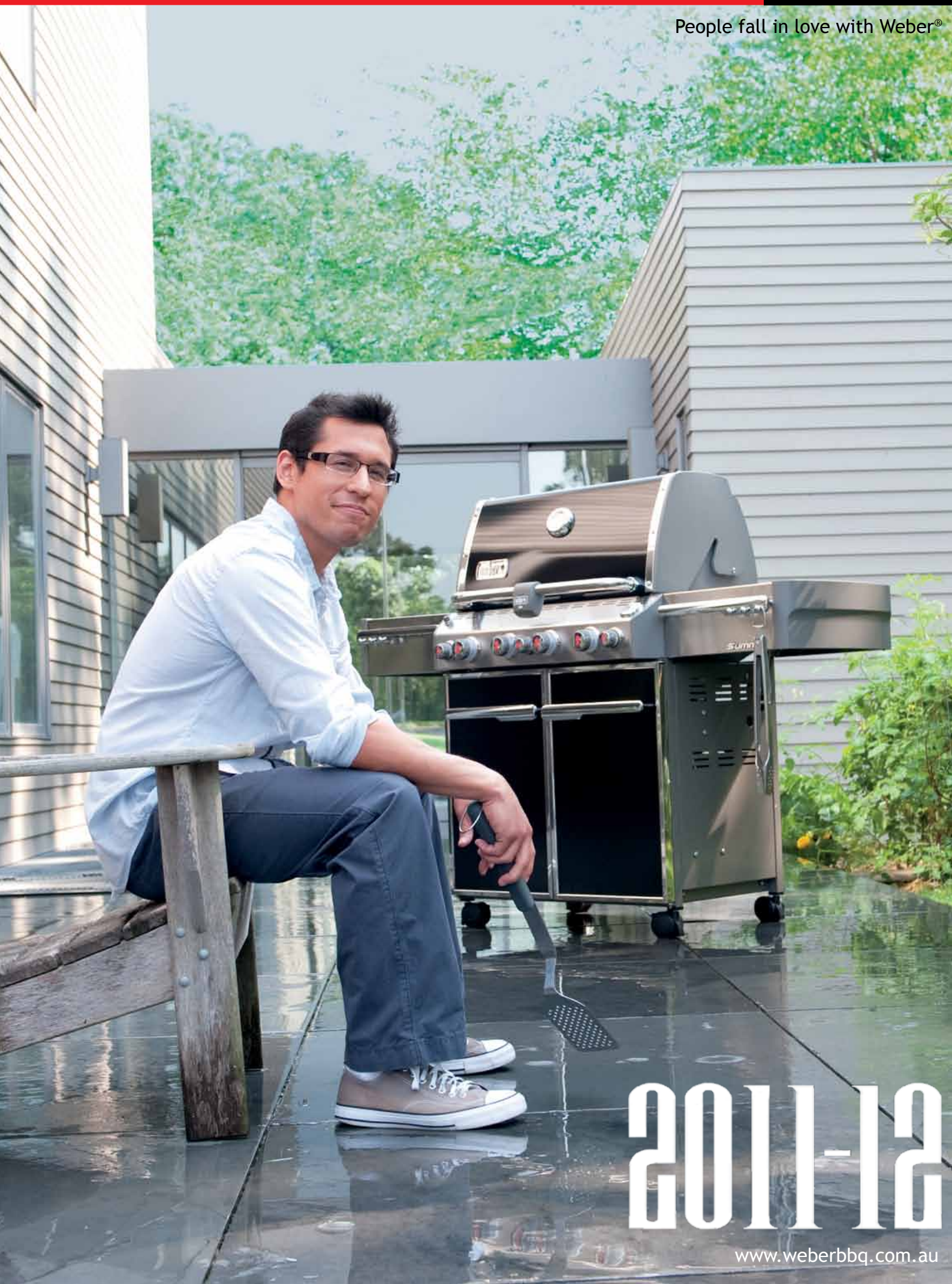


Weber® Premium Gas Barbecues



People fall in love with Weber®



2011-12

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



# Weber® Premium Gas Barbecues

*“There’s nothing like summer...  
eating outdoors with the family.  
We love it.”*



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*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 ... 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 (so they won't rust). 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.*

You know something? 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 no other barbecue comes close to ours. And that's a fact.



# Weber® Spirit™ Gas Barbecues

## *Weber Spirit Gas Barbecues.*

They say that 'great things come in small packages' and that's exactly how we feel about our Spirit gas barbecues. We love them; they are so affordable yet offer so much.

Lovely and compact, they're specially designed to suit the needs of people with small outdoor areas. If you've got a townhouse, an apartment or a small backyard this is the barbecue for you. Enjoy great meals for one, two, or at a squeeze, up to ten people.

Believe me, you can cook an impressive menu: perfectly grilled steaks, magnificently baked fish or perhaps a beautifully roasted leg of lamb.

Available in four models (bottled or natural gas), you're sure to find one that you'll love.

### *The ultra compact Spirit Classic 210*

A two burner model: all black with gleaming porcelain hood.

### *The Spirit Classic 310*

A three burner model: all black with gleaming porcelain hood.

### *The Spirit Classic 320*

A three burner model: all black with gleaming porcelain hood and side burner.

### *The Spirit Premium 320*

A three burner model: all black with gleaming porcelain hood, stainless steel trim and side burner.

*The Spirit Classic E-210*



*The Spirit Classic E-310*



*The Spirit Classic E-320*



*The Spirit Premium E-320*





*"Good friends, good food  
and good times.  
We love it."*



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“Master barbecue chef  
that’s the spirit.”

**SPIRIT®**

**Features**

Stainless steel burners
Combined primary burner rating
Crossover™ ignition system
Electronic ignition system
Porcelain-enamelled hood
2 Porcelain enamelled cooking grills
Reversible heavy-duty porcelain coated cast-iron hot-plate
Porcelain enamelled Flavorizer™ bars
Side burner
StopWatch™ Engineering thermometer
Fixed commercial-grade Removable Thermoset work surface
Enclosed storage area with doors
Heavy-gauge steel bottom shelf
3 Tool holders
2 Condiment baskets
2 Crack-proof all-weather wheels
2 Locking castor wheels
2 Castor wheels
Stainless steel trim
Precision fuel gauge (LP model)
2 metre quick-disconnect hose (NG model)
Detailed operating instructions
Weber® Spirit cookbook
Weber® limited 25 year warranty

**Recommended Retail Price**

(All Spirit Classic Natural Gas and Spirit Premium LP and Natural Gas barbecues include delivery and assembly in capital city areas and specialist dealer regional towns. All other areas p.o.a.)
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**Optional Extras**

Spirit Classic LP models delivery and assembly in capital city metro areas and specialist dealer regional towns.
Full length heavy-duty cover
Rotisserie
Grill-Out handle light
Smoker box kit (porcelain)
Smoker box kit (stainless steel)

**Dimensions**

Height - lid open
Width
Depth
Primary cooking area
Warming rack area
Total cooking area
Colours
Black



Spirit Premium E-320

[illegible]

# Weber® Genesis™ Gas Barbecues

## *Weber Genesis Gas Barbecues.*

When we were developing the new Genesis gas barbecues at our factory, a bloke in marketing nick-named 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 a real stand-out. It's just a magic cooker!

Forget balconies, forget courtyards, this barbecue is the real thing for entertaining 'bigtime'. It's the right size barbecue and it's full of style and class. Available in two models (bottled or natural gas), you're sure to find one that you'll love.

### *The Genesis 310*

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

### *The Genesis 320*

A large three burner barbecue with additional side burner. Available in gleaming black porcelain enamel with stainless steel trim.



*The Weber Genesis E-310*



*The Weber Genesis E-320*





*"We've had great barbecues before, but nothing like this one."*

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*“My friends think I’m a great cook,  
they don’t know my secret.”*

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





People fall in love with Weber®

## GENESIS®



Features	E-310		E-320	
Stainless steel burners	3		3	
Combined primary burner rating	42,000 BTU		42,000 BTU	
Electronic Crossover™ ignition system	•		•	
Porcelain-enamelled hood	•		•	
2 Porcelain enamelled cast-iron cooking grills	•		•	
Reversible heavy-duty porcelain coated cast-iron hot-plate	•		•	
Porcelain enamelled Flavorizer™ bars	•		•	
Side burner			12,000 BTU	
Fixed commercial-grade thermometer	•		•	
Enclosed storage area	•		•	
Double skinned doors	•		•	
6 Tool holders	•		•	
4 castor wheels (2 locking)	•		•	
Precision fuel gauge (LP model)	•		•	
2 metre quick-disconnect hose (NG model)	•		•	
Detailed operating instructions	•		•	
Weber® Genesis cookbook	•		•	
Weber® limited 25 year warranty	•		•	
<b>Recommended Retail Price</b>	LP\$1699.00	NG\$1729.00	LP\$1799.00	NG\$1829.00
(All Genesis gas barbecues include delivery and assembly in capital city areas and specialist dealer regional towns. All other areas p.o.a.)				
<b>Optional Extras</b>				
Full length heavy-duty cover	\$129.95		\$129.95	
Rotisserie	\$179.95		\$179.95	
Smoker	\$179.95		\$179.95	
Grill-Out Handle Light	\$54.95		\$54.95	
<b>Dimensions</b>				
Height - lid open	164cm		164cm	
Width	153cm		153cm	
Depth	76cm		76cm	
Primary cooking area	3185cm <sup>2</sup> (65cmx49cm)		3185cm <sup>2</sup> (65cmx49cm)	
Warming rack area	720cm <sup>2</sup> (60cmx12cm)		720cm <sup>2</sup> (60cmx12cm)	
Total cooking area	3905cm <sup>2</sup>		3905cm <sup>2</sup>	
<b>Colours</b>				
Black	LP K3741024	NG K3841024	LP K3751024	NG K3851024



# 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. If you had your own barbecue chef this would be the barbecue he would choose.

The entire cooking system is pre-assembled 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 three models (bottled or natural gas), you're sure to find one that your chef will love.

### *The Summit E-420*

A large four burner barbecue with side burner. Available in black porcelain enamel.

### *The Summit E-470*

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

### *The Summit E-670*

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

*The Weber Summit E-420*



*The Weber Summit E-470*



*The Weber Summit E-670*





*"We love it. Now we never cook inside."*



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

#### *Weber Summit Built-in Gas Barbecues.*

##### *The Summit E-460*

A large four burner built-in barbecue with a smoker box with its own individual burner, sear burner and rotisserie with infrared burner. Available in black porcelain enamel. (Available Oct/Nov 2011.)

##### *The Summit E-460*

A large four burner built-in barbecue with a smoker box with its own individual burner, sear burner and rotisserie with infrared burner. Available in black porcelain enamel. (Available Oct/Nov 2011.)



*The Weber Summit E-460*



*The Weber Summit E-660*





# Weber® Summit™ Gas Barbecues

"The best restaurant  
we've been to,  
our place."



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



## Summit®



Features	Summit E-420
Stainless steel burners	4
Combined primary burner rating	48,800 BTU
Snap-Jet™ individual burner ignition	•
Black porcelain enamel hood	•
Stainless steel hood handle	•
Stainless steel cooking grills - 10mm diam	•
Reversible heavy-duty porcelain coated cast-iron hot-plate	•
Heavy-duty stainless steel Flavorizer™ bars	•
Commercial-grade side burner	12,000 BTU
Dedicated stainless steel smoker burner	
Dedicated sear burner	
Lighted control knobs	
Stainless steel smoker box	
Rear-mounted infra-red rotisserie burner	
Spit fork rotisserie with heavy-duty motor	
Tuck away rotisserie motor bracket	
Grill Out™ handle light(s)	•
Fixed commercial-grade thermometer	•
Double walled black doors	•
Enclosed storage area	•
6 Tool holders	•
4 castor wheels (2 locking)	•
Precision fuel gauge (LP model)	•
2 Metre quick-disconnect hose (NG model)	•
Detailed operating instructions	•
Weber® Summit cookbook	•
Weber® limited 25 year warranty	•

### Recommended Retail Price

LP & NG: \$3499

(All Summit barbecues include delivery and assembly in capital city areas and specialist dealer regional towns. All other areas p.o.a.)

### Optional Extras

Heavy-duty cover	\$149.95
Stainless steel Tool Set	\$69.95
Stainless steel Grill Pan	\$44.95
Digital Meat Thermometer	\$69.95
3 Sided Grill Brush (large)	\$22.95
Summit drip pans	\$27.95

### Dimensions

Height - lid open	145cm
Width	168cm
Depth	76cm

Primary cooking area	3430cm <sup>2</sup> (70cm x 49cm)
Warming rack area	735cm <sup>2</sup> (70cm x 10.5cm)
Total cooking area	4165cm <sup>2</sup>

### Colours

Black	LP K1711024	NG K1811024
	LP K7121024	NG K7221024





Summit E-470	Summit E-460	Summit E-670	Summit E-660
4	4	6	6
48,800 BTU	48,800 BTU	60,000 BTU	60,000 BTU
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
12,000 BTU		12,000 BTU	
8,000 BTU	8,000 BTU	8,000 BTU	8,000 BTU
10,600 BTU	10,600 BTU	10,600 BTU	10,600 BTU
•	•	•	•
•	•	•	•
10,600 BTU	10,600 BTU	10,600 BTU	10,600 BTU
•	•		•
•			
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
\$3999	\$4099	\$4999	\$5099
\$149.95	-	\$169.95	-
\$69.95	\$69.95	\$69.95	\$69.95
\$44.95	\$44.95	\$44.95	\$44.95
\$69.95	\$69.95	\$69.95	\$69.95
\$22.95	\$22.95	\$22.95	\$22.95
\$27.95	\$27.95	\$27.95	\$27.95
145cm	126cm	145cm	126cm
168cm	82cm	188cm	102cm
76cm	79cm	76cm	79cm
3430cm <sup>2</sup> (70cm x 49cm)	3430cm <sup>2</sup> (70cm x 49cm)	4410cm <sup>2</sup> (90cm X 49cm)	4410cm <sup>2</sup> (90cm X 49cm)
735cm <sup>2</sup> (70cm x 10.5cm)	735cm <sup>2</sup> (70cm x 10.5cm)	945cm <sup>2</sup> (90cm X 10.5cm)	945cm <sup>2</sup> (90cm X 10.5cm)
4165cm <sup>2</sup>	4165cm <sup>2</sup>	5355cm <sup>2</sup>	5355cm <sup>2</sup>
LP K7171024      NG K7271024	LP K7161024      NG K7261024	LP K7371024      NG K7471024	LP K7361024      NG K7461024
NG Available Oct/Nov 2011	Available Oct/Nov 2011	NG Available Oct/Nov 2011	Available Oct/Nov 2011

# 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 210  
7550 RRP \$99.95.

Spirit 300 series  
7573 RRP \$119.95.

Genesis 300 series  
7553 RRP \$129.95.

Summit 400 series  
7554 RRP \$149.95.

Summit 600 series  
7555 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, it features a heavy duty electric motor and on/off switch.

Spirit 9984/8498 RRP \$179.95.

Genesis 8499 RRP \$179.95.



**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 and Genesis barbecues.

7516 RRP \$54.95.



## 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.

Spirit 300 Series  
Porcelain enamelled.  
9879 RRP \$119.95.

Stainless Steel.  
9883 RRP \$159.95.

Genesis 300 series.  
7541 RRP \$179.95.



People fall in love with Weber®

**Weber Style™ 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.



**Stainless Steel Tool Set.**  
Comprises tongs, spatula and barbecue fork.  
6445 RRP \$69.95.

**Firespice™ Smoking Woods**  
Enjoy the full flavour of smoked hams, poultry and fish with hickory, the world's most popular smoking wood.  
You just can't beat the flavour!  
Hickory Chips 1.35kg.  
17053 RRP \$11.95



**Stainless Steel Chef's Tongs.**  
6441 RRP \$22.95.



**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.

# Weber® Gas Barbecue Accessories

## 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.



## Roast Holder.

Instead of juggling with tongs, the roast holder makes it easy to lift roasts on and off the barbecue. Made of heavy-gauge nickel-plated steel.

6407 RRP \$29.95.



## Stainless Steel Grill Pan.

A great idea for cooking oven chips and fries, vegetables or delicate fish on the barbecue. 6435 RRP \$44.95.



## Stainless Steel Vegetable Basket.

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

6434 RRP \$44.95.



## Stainless Steel Roast Holder.

Style meets function with this new roast holder.

6436 RRP \$69.95.



## Salt and Pepper Shakers.

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

32911 RRP \$16.95.



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#### Poultry Roaster.

The poultry 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.

6408

RRP \$59.95.



#### Weber Style™

##### Digital Thermometers.

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.

#### 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.



#### 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. (10)

6415

RRP \$11.95.

Large Drip Pans. (10)

6416

RRP \$17.95.

Summit Drip Pans. (10)

6417

RRP \$27.95.

#### Weber Style™ Barbecue Beeper Digital Thermometer.

6438

RRP \$69.95.



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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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™, FireStarters™, Snap-Jet™, Weber Flame™, Weber Style™, Grill-Out™ and Backyard Heroes™ are trade marks; all of Weber- Stephen Products LLC, 200 East Daniels Road, Pallatine, 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.

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