

**weber** 

Cooking with the  
Weber Family Q® Built in  
for Australia and New Zealand



# WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd care of R McDonald Co Pty Ltd of Level 1, 142-144 Fullarton Road, Rose Park SA 5067, Telephone: (08) 8221 6111, Facsimile: (08) 8221 6211, Email: [weber@weberbbq.com.au](mailto:weber@weberbbq.com.au) and Weber-Stephen Products New Zealand care of R McDonald Co. New Zealand Ltd of Unit D, 86 Highbrook Drive, Highbrook Park, East Tamaki, Auckland 2013, Telephone: 0800 493 237, Email: [custserv@webernz.co.nz](mailto:custserv@webernz.co.nz), hereby warrants to the original purchaser of the Weber Barbecue (providing it is assembled and operated in accordance with the printed instructions accompanying it) that it will be free from defects in material and workmanship from the date of purchase.

1. a) Aluminium castings 5 years
- b) Paint 2 years
- c) Igniter 5 years
- d) Burners 5 years
- e) Cooking grill 5 years
- f) Thermoplastic and thermoset parts (excluding fading) 5 years
- g) All remaining parts 2 years

Weber shall at no cost to the consumer, upon such defects occurring, at its option repair or replace such faulty materials or workmanship.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This limited warranty does not cover any defects, failures, operating difficulties or damage caused due to accident, abuse, misuse, alteration, misapplication, improper installation, connection of any other apparatus other than authorised Weber products, improper maintenance or service or failure to perform normal and routine maintenance.

Weber may require proof of the date of purchase of the Weber barbecue and therefore the consumer should retain the sales docket and return the Weber Customer Care Card immediately.

The benefits conferred by this warranty are in addition to all the other rights and remedies to a consumer under the Commonwealth of Australia Competition and Consumer Act 2010 or other Commonwealth or State legislation and this warranty does not purport to limit or exclude such rights and remedies.

## THANK YOU FOR CHOOSING A WEBER® FAMILY Q BUILT IN BARBECUE

We know you will quickly begin to enjoy many memorable barbecued meals on your Weber Q. To help you get started we've included this Weber Q cooking guide which includes some of our favourite recipes. To get the best results, you need to use the correct heat settings as shown in the barbecuing and roasting instructions. In addition to the recipes, you'll find a 'barbecuing and roasting guide' on the last few pages. This provides an estimate of the cooking times for many of the dishes you may like to try.

If you ever have any questions, suggestions or need any advice, please call or email our customer service team. You'll find they'll go out of their way to try to help you.

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If you would like to fill in your warranty details or need information about any of our barbecues or accessories visit our website at [www.weberbbq.com.au](http://www.weberbbq.com.au) (Australia) [www.webernz.co.nz](http://www.webernz.co.nz) (New Zealand)  
Thank you again, and happy Weber-Q-ing.

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# How to get the best from your Weber® Family Q™ Built In

## Barbecuing

Your Family Q Built In has been designed to cook magnificent steaks. To get the best results with steak, cook on the grill bars rather than on a hotplate. Only use a hotplate when there is the potential for a lot of fat to come away from the meat or when cooking eggs, pancakes and the like. When a recipe in this cooking guide requires you to 'barbecue', it is recommended that you turn the meat only once, halfway through cooking. **Always barbecue with the lid closed, these barbecues are not designed to cook with the lid up. Even when cooking on a hotplate, always cook with the lid down.**

Whether you are barbecuing meat on the grill or on a hotplate, it is important that you preheat the barbecue before cooking. The instructions for preheating your Family Q follow.

## Preheating and barbecuing

To preheat your Family Q, open the lid and turn both control knobs to START/HI (photograph A). Immediately press the ignition button to light the barbecue. Once alight, close the lid and allow the barbecue to heat up for 10 minutes. Your Family Q is now preheated and ready for barbecuing.

Leave both burners set on START/HI throughout the barbecuing process when using the grill. Remember to always cook with the lid down. If you are cooking with a hotplate you will need to allow time for it to heat up. Always preheat the plate with the lid down and test it with a droplet of water to make sure it's hot enough to cook on. For more information on barbecuing and using a hotplate on your Family Q, have a look at the videos on our website at [www.weberbbq.com.au](http://www.weberbbq.com.au) (Australia) [www.webernz.co.nz](http://www.webernz.co.nz) (New Zealand)



## Roasting and baking

When a recipe in this book requires you to roast or bake, it is recommended that you remove the hotplate (if you have one), place both cooking grills in the barbecue and use a Family Q convection tray and Family Q trivet. The convection tray and trivet will transform your Family Q from cooking in barbecue mode to oven mode in seconds. The convection tray is engineered with vents designed to circulate the heat perfectly all around the food. The vents allow the fat from the roast to drain away, falling between the grill bars and into the drip pan below.

To set up your Family Q for roasting and baking, place a convection tray on the grill so the four locating tabs sit inside the covered areas of your cooking grill. The tray should now be positioned in the middle of your Family Q cooking grill. Place the Family Q trivet on the tray (photograph B). You are now set up to roast or bake.



When you are roasting or baking you must preheat the barbecue. The instructions for preheating the Family Q for roasting or baking follow.

## Preheating and roasting or baking

To preheat your Family Q, open the lid and place the convection tray and trivet in position. Turn both control knobs to START/HI (Photograph A). Immediately press the ignition button to light the barbecue. Once alight, close the lid and allow the barbecue to heat up for 10 minutes. Once your Family Q is preheated, turn the small burner control knob to the low setting (photograph C). Your Family Q is ready for roasting and baking. You can now place your food inside the Family Q. After cooking for 20 to 25 minutes, turn the small burner control knob to the OFF position and leave the large burner

control knob on START/HI (photograph D). Continue cooking using these settings until the end of the cooking time. **IMPORTANT: Do not leave the small burner control knob on for longer than 25 minutes while roasting or baking.** Unlike an indoor oven, your Q uses natural convection, allowing you to cook at higher temperatures. This is how your Q is able to produce such wonderful, flavoursome roasts and that's why it is essential to use a convection tray and trivet when roasting with these settings. It is normal for there to be a slight drop in temperature when you open the lid and put your food in the barbecue. Don't worry; the temperature will rise again over the cooking time. Remember, there is no need to turn the meat when roasting, so try not to open the lid unnecessarily. For more information on roasting and baking on your Family Q, have a look at the videos on our website at [www.weberbbq.com.au](http://www.weberbbq.com.au) (Australia) [www.webernz.co.nz](http://www.webernz.co.nz) (New Zealand)



### Roasting tip

Getting the timing right so that your roast is cooked to your liking can be difficult at times when cooking outside. Wind, ambient temperature and the temperature of the meat when you start cooking all influence the amount of time a roast needs to be cooked.

One of the best ways to make sure you get your roast cooked just the way you like it is to use a meat thermometer. With a standard meat thermometer you can read the internal temperature of the meat, so you can tell when it's cooked to your liking. An internal meat temperature cooking chart is included in the 'Barbecuing and Roasting Guide' at the end of this booklet.

### Helpful hints for the Weber Family Q

#### Always cook with the lid closed

No matter whether you are cooking a roast, a barbecue or breakfast on a hotplate, always cook with the lid closed. Why?

First, cooking with the lid closed creates natural convection of the air inside the barbecue. This results in more even cooking with more natural juices being retained.

Second, you will achieve outstanding barbecue flavour that you can't get by cooking with the lid open. This is produced when barbecue smoke is circulated all around the meat, imparting a beautiful smoky flavour.

Third, cooking times are greatly reduced (about half of what you might expect on an open barbecue), which means you can barbecue the same amount while using a lot less gas. As less gas is required to cook the food, you don't need to fill the gas bottle anywhere near as often (a 9 kg gas bottle will last for over 20 hours of cooking).

#### Use 'natural convection' to get the best results

Remember, these barbecues use natural convection to cook food perfectly. To assist convection, try not to cover more than two thirds of the cooking grill at one time. Whilst they will cook with the whole cooking surface covered, the results are far better if you barbecue in two or three batches when feeding a crowd.

When roasting, make sure the height of your food fits inside with the lid closed. To allow the air to circulate properly you should use a convection tray and Q® trivet and make sure you have clearance between your food and the lid.

### How often should you turn the meat?

Your Family Q® will produce the most impressive food when you let the 'convection process' do its work with minimum interruption. For this reason, resist the temptation to continually turn the food. Each time you turn the food you have to raise the lid, allowing the hot air to escape. When barbecuing meat, outstanding results are achieved if you turn the meat (once only) halfway through the cooking time. Roasts, on the other hand, should never need turning.

### Food sticking to the grill

When barbecuing food, the meat can sometimes stick to the hot grill. If the meat is properly branded (2½ to 3 minutes) before you turn it, it will not stick. People trying to turn the meat too early often have this 'sticking' problem. Don't tear it, just leave the meat where it is and it will come free once properly branded.

### Using sauces and glazes

When using sauces or glazes that have a high sugar content, only apply during the last 10 to 15 minutes of cooking. If applied too early they will spoil the food, because the sugar in the glaze will caramelize and turn black.

### Regular cleaning is necessary

Allowing lots of fat to build up inside the barbecue below the cooking grill can result in a fat fire. If excess fats are cleaned away every four or five times the barbecue is used, this should never be a problem. If you ever do have a fat fire, turn the gas off at the gas bottle and open the lid to let the heat escape. Remove the food. Do not throw water on the fire, just allow the fire to burn out with the lid up. It could burn for five or ten minutes.

For more information on cleaning your Weber® Q, have a look at the videos on our website at [www.weberbbq.com.au](http://www.weberbbq.com.au) (Australia)  
[www.webernz.co.nz](http://www.webernz.co.nz) (New Zealand)

### How to clean your cooking grill quickly

The cooking surface on your Weber Family Q is easy to clean. For day to day cleaning, the best method is to use a Weber grill brush. After preheating the barbecue on high for 10 minutes, use a grill brush to scrape any solid debris from the cooking grill. Use a pair of long handled tongs to rub a damp cloth or paper towel over the grill bars to remove any excess grease. Your Family Q cooking grill is now ready to cook on.

### Troubleshooting

**Problem.** Meat tastes stewed and lacks expected barbecue flavour.

**Solution.** Temperature is not high enough. Make sure that you preheat your barbecue as directed under 'Preheating and barbecuing' on page 2. Always cook all food with the lid closed.

**Problem.** Food does not cook in the estimated cooking time.

**Solution.** Temperature is not high enough. Make sure that you preheat your barbecue as directed under 'Preheating and barbecuing' on page 2. Always cook all food with the lid closed.

**Problem.** Strong wind blows gas flame out.

**Solution.** Turn off gas and allow 5 minutes before relighting. If possible move your barbecue to a position that is protected from the wind. If this is not possible, face the back of your barbecue into the wind, so that the wind cannot blow into the barbecue through the air vents on either side.

**Problem.** The gas will not relight after you've been cooking.

**Solution.** The barbecue needs to cool down a bit, so that the gas is not carried away from the igniter by heat rising. Turn off the gas and allow 5 minutes before relighting.

**Problem.** Flame doesn't travel all the way around the burner, therefore not producing even heating of the grill.

**Solution.** Holes in the burner tube may be blocked by something that has fallen from above. Lift out the cooking grill and use a paper clip or safety pin to clean out any residue from the burner holes.

**Problem.** Black residue from the cooking grill sticks to the meat.

**Solution.** Ensure that the cooking surface is clean before you start barbecuing (see 'How to clean your cooking grill quickly' on page 4).

**Problem.** Black smoke is coming from the barbecue.

**Solution.** Black smoke is a sure sign that there is a fire inside your barbecue (see 'Regular cleaning is necessary', page 4). Grey smoke is fine; this grey smoke imparts flavour to your food.

### Practise Family Q® safety

- Follow the instructions in your Weber® Family Q owner's manual for safe lighting and operating your barbecue.
- Keep your barbecue at least 60 cm from any combustible materials, including your house, garage, deck railing, etc.
- Never use a barbecue indoors – that includes a garage or enclosed patio.
- Keep sleeves and garments at a safe distance from the heat.
- If for some reason you ever have a fat fire, turn off the gas at the bottle and open the lid, then stand away. Never pour water on a fat fire.
- Never use the barbecue on a boat. Bottled gas is denser than air and can accumulate in the bottom of the boat.
- Keep children and pets a safe distance away from the barbecue when it is hot.
- When you've finished cooking, turn off the barbecue at the burner control and at the gas bottle. If your barbecue is on natural gas turn off the barbecue at the burner control knob and disconnect the hose at the bayonet fitting.
- Before you start cooking, check and empty any accumulated fat from the aluminium tray located below the barbecue.

### Food safety

- Wash your hands thoroughly with soap and hot water before starting any meal preparation, and after handling fresh meat, fish or poultry.
- Thoroughly defrost foods in the refrigerator, not on the bench top.
- Use a clean spatula or tongs to remove food from the barbecue.
- Never place cooked food on the platter that was used to carry the uncooked food to the barbecue.
- Always cook minced meats until they are at least medium (71°C internal temperature) and poultry until well done (74°C).

### Cooking times

In this cooking guide, each recipe has the estimated cooking time included. In addition, pages 26 to 28 are a general guide to help you with cooking times for other cuts and thicknesses of meat. Barbecuing and roasting times listed in this guide are approximate. You may have to allow more time or use more heat on cold or windy days. Try using a timer; you'll find it really handy. It'll give you a reminder when your barbecue is preheated, when your meat needs turning, and when the meat is likely to be cooked.



# SUNDAY BREAKFAST

**Cook directly on hotplate**

## **Ingredients**

Eggs

Bacon rashers

Sausages (optional)

Tomato halves

## **Method**

You will need an oiled hotplate (accessory). If cooking sausages, place them on the preheated hotplate for 6 to 8 minutes with the lid down. Turn them only once or twice.

Add the eggs, bacon and the tomato halves (flat side down) and continue cooking for 3 to 4 minutes, or until they're cooked to your liking.



# SALMON FILLET WITH CRISPY SKIN & THAI CUCUMBER SALAD

## Barbecue on Hotplate

### Ingredients

Salmon fillet pieces with skin on, 200g to 250g each and about 50mm thick

Olive oil

Salt

### For the salad

2 continental cucumbers

½ cup chopped coriander

6 large shallots, sliced thinly

1 medium red chilli, seeded and finely diced

1 tablespoon brown sugar

1 tablespoon fish sauce

1 tablespoon fresh lime juice

2 tablespoons rice wine vinegar

2 tablespoons peanut oil

Freshly ground black pepper

### Method

Lightly brush the salmon fillets all over with olive oil. Season with salt.

Barbecue the salmon on the hotplate, skin side down, for 4 minutes. Turn the fillets and cook for another 2 or 3 minutes.

To make the salad: Peel the cucumbers. Use a vegetable peeler to slice strips of cucumber from one end to the other. Discard the centre seeds.

Place cucumber in a colander and allow to drain for around 30 minutes.

Toss cucumber with the chopped coriander, shallots and chilli, and set aside until ready to serve.

To make the dressing, in a bowl dissolve the brown sugar in the lime juice and fish sauce, then whisk in the vinegar. Season with black pepper and add the peanut oil. Mix well before pouring over salad to serve with salmon.

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# MEAT LOVERS PIZZA

Bake on Q Pizza Stone and Q Trivet with Convection Tray

## Ingredients

Thin pizza base  
3 tablespoons of pizza sauce  
125g shredded ham  
125g sliced pepperoni  
100g sliced mild salami  
200g of pizza cheese

## Method

Prepare the pizza on your Weber Q® Pizza Tray. Spread pizza sauce evenly over the pizza base. Place a small amount of cheese on top. Cover with a mix of smoked ham, salami and pepperoni, and finish with a handful of cheese over the top.

Preheat your Q and pizza stone as per the instructions included with the Q pizza stone. Place the pizza tray with pizza directly on top of the pizza stone. Cook the pizza for around 15 minutes with the lid closed, or until the cheese on top has browned and the base is crispy.



# PORTERHOUSE STEAKS

## Grill

### Ingredients

Porterhouse steaks, about 25mm thick (one per person)

Extra virgin olive oil

½ teaspoon salt

½ teaspoon freshly ground black pepper

### Method

Lightly brush the steaks with olive oil. Season evenly with the salt and pepper.

To cook to medium, grill the steaks for about 4 minutes each side. If you like your steak rare, grill for 2 to 3 minutes each side. For well done, try 5 to 6 minutes each side.



# PRAWN SATAY WITH PEANUT DIPPING SAUCE

## Grill

### Ingredients

20 large green prawns (about 450g), peeled and deveined  
1 tablespoon vegetable oil  
¼ teaspoon chilli powder  
¼ teaspoon curry powder  
¼ teaspoon freshly ground black pepper  
¼ teaspoon salt

### For the sauce

1 tablespoon vegetable oil  
1 tablespoon minced garlic  
1 tablespoon minced ginger  
¼ cup smooth peanut butter  
½ cup water  
1 tablespoon soy sauce  
¼ teaspoon freshly ground black pepper  
¼ teaspoon Tabasco sauce (or more, to taste)  
1 tablespoon fresh lime juice

### Method

To make the sauce, take a small saucepan, add the oil and warm over medium high heat. Add the garlic and ginger and cook until fragrant, about 1 minute, stirring occasionally. Add ½ cup of water, followed by the peanut butter, soy sauce, pepper and Tabasco sauce. Whisk until smooth. When the sauce comes to a simmer, remove it from the heat. Just before serving, reheat the sauce over medium heat and add the lime juice and 2 to 3 tablespoons of water, whisking vigorously to achieve a smooth consistency. Lightly brush or spray the prawns with oil. Season with the chilli powder, curry powder, pepper and salt. Thread the prawns onto skewers, either 1 per skewer for hors d'oeuvres or 4 per skewer for a main course. Grill for 1 to 2 minutes each side, or until opaque.

Serve with the peanut dipping sauce.



# GREEK STYLE ROAST LEG OF LAMB

Roast on Q® Trivet and Convection Tray

## Ingredients

1 leg of lamb, approximately 2kg  
2 or 3 cloves of garlic, peeled and cut into slivers  
Sprigs of rosemary  
½ a lemon  
Salt  
Freshly ground black pepper

## Method

Using a sharp knife, make around 8 to 10 incisions in the skin all over the leg of lamb. Place a sliver of garlic and a small sprig of rosemary into each one. Squeeze the lemon and smear the juice all over the skin. Season with salt and pepper.

Roast the lamb for about 80 to 100 minutes, depending on the thickness. To determine the cooking time, measure the leg of lamb at its thickest part. As a guide, to cook the lamb to medium, roast the meat for 1 minute per millimetre of thickness. For example, if the roast is 90mm thick, cook for 90 minutes.



# ROAST CHICKEN

## Roast on Q® Trivet and Convection Tray

### Ingredients

Whole chicken, 1.8kg to 2.0kg

Oil

Salt

Freshly ground black pepper

### Method

Wash the chicken thoroughly and pat it dry. Tuck the wings behind the back. Brush the chicken with oil and season with salt and pepper.

Place the chicken on the Q trivet inside the barbecue and cook, with the lid down, for approximately 1 hour. The chicken will be juicy and golden brown with crispy skin.

Serve it with your favourite gravy and vegetables.

Note: Two small chickens can be cooked side by side on the Family Q®.



# BAKED SNAPPER

Roast on Q® Trivet and Convection Tray

## Ingredients

Whole baby snapper, cleaned and scaled, around 2kg  
Fresh oregano  
Fresh thyme  
1 lemon, sliced  
Splash of white wine  
Salt  
Freshly ground black pepper

## Method

Lay the snapper on a double layer of good quality aluminium foil. Make sure there is enough foil all around the edges to fold to create a parcel later.

Stuff the cavity with the lemon slices, and bunch of oregano and thyme. Then splash some white wine all over the fish, and season generously with salt and pepper.

Wrap the aluminium foil around the fish, making sure the parcel is completely sealed. Cook for approximately 45 minutes.



# TRADITIONAL BREAD AND BUTTER PUDDING

Bake on Q® Trivet and Convection Tray

## Ingredients

4 eggs  
1 tablespoon sugar  
1 teaspoon vanilla essence  
600ml milk  
1 tablespoon sultanas  
1 tablespoon chopped walnuts  
3 slices bread, buttered with crusts removed  
1 teaspoon sugar, extra  
1 teaspoon ground cinnamon

## Method

Beat the eggs with the sugar, vanilla and milk. Strain this into a lightly buttered aluminium drip tray. Add the sultanas and walnuts.

Cut the buttered bread into triangles and float them on top of the egg and milk mixture. Sprinkle the pudding with the extra sugar and cinnamon.

Cook for 30 to 40 minutes, or until the custard is set.

Serve warm with whipped cream or ice cream.



# CHRISTMAS TURKEY

## Roast on Q® Trivet and Convection Tray

### Ingredients

4kg turkey

Oil

Salt

Freshly ground black pepper

### Method

Ensure that the turkey is full thawed to refrigerated temperature (no ice left deep inside the cavity).

Rub the skin with vegetable oil to coat it evenly, then season with salt and pepper to taste.

Roast the turkey, allowing 20 minutes and an additional 20 minutes per kilo (e.g. for a 4 kilo turkey allow 20 minutes plus 4 x 20 minutes or a total of 100 minutes). Allow the cooked bird to stand for 10 minutes before commencing carving.

Turkey tip:

Turkeys cooked without stuffing are less likely to dry out. This because juices in the cavity steam up through the breast while cooking. If you like stuffing, cook it in a foil pan beside the turkey.



## Temperature Guide

The following chart gives a guide to how well done your meat will be, based on the internal temperature of the meat. The thermometer should be inserted into the thickest part of the meat, avoiding any bone. Keep in mind the internal temperature will continue to rise 3-6°C while it's resting.

INTERNAL MEAT TEMPERATURE GUIDE		
Red meat	Rare	49°C
	Medium Rare	54°C
	Medium	60°C
	Medium Well	66°C
	Low and Slow (Sliced)	88-91°C
	Low and Slow (Pulled)	93-95°C
Pork	Medium	63°C
	Medium Well	68°C
	Low and Slow (Sliced)	88-91°C
	Low and Slow (Pulled)	93-95°C
Ham, fully cooked (to reheat)		60°C
Poultry	Well Done	74°C
Minced meat / Sausage	Well Done	68°C
Fish	Medium	57°C

# Barbecuing Guide



The following cuts, thicknesses, weights and barbecuing times are meant to be guidelines rather than rules. Cooking times and temperatures are affected by factors such as altitude, wind, outside temperature, how much food you are cooking and how well done you like your food.

**Direct cooking:** Barbecue steaks, fish fillets, boneless chicken pieces and vegetables using the direct method for the time given on the chart, turning once, halfway through cooking (except for scallops in shell and oysters).

**Indirect cooking:** Roast whole poultry, bone in poultry pieces, roast meats, whole fish and other thicker cuts using the indirect method. There is no need to turn the food. Cooking times for beef and lamb are for **MEDIUM** unless otherwise noted. Let roasts and larger cuts of meat rest for 5 to 10 minutes before carving.

To calculate the cooking times for any roast (without a cavity, i.e poultry), measure the thickness and calculate 1 minute per millimetre. For example, if the roast is 90mm thick, cook it for 90 minutes. If you want your roast to be well done, you will need to add 20% (or 18 minutes) to the cooking time. On the other hand, if you want it rare, you will need to deduct 20% (or 18 minutes).

BEEF		
Cut	Thickness/weight	Approximate cooking time & method
Bolar Roast, whole, boneless	2kg (80-100mm thick)	80 to 100 minutes <b>roast/indirect medium heat</b> (190-230°C)
Brisket, whole (untrimmed)	6-7kg	10 to 12 hours <b>low and slow/indirect very low heat</b> (100-130°C)
Burger, minced beef	2cm thick	8 to 10 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Kebab	3cm cubes	6 to 7 minutes <b>barbecue/direct high heat</b> (250-290°C)
Rib roast (prime rib), with bone	4kg (100-120mm thick)	1½ to 2 hours <b>roast/indirect medium heat</b> (190-230°C)
Short ribs	2-2.5kg	7 to 8 hours <b>low and slow/indirect very low heat</b> (100-130°C)
Steak: rump, porter-house, rib-eye, T-bone or fillet	2cm thick	4 to 6 minutes <b>barbecue/direct high heat</b> (250-290°C)
	2.5cm thick	6 to 8 minutes <b>barbecue/direct high heat</b> (250-290°C)
	3cm thick	8 to 10 minutes <b>barbecue/direct high heat</b> (250-290°C)
	4cm thick	14 to 21 minutes total: 4 to 6 minutes <b>barbecue/direct high heat</b> (250-290°C), 10 to 15 minutes <b>roast/indirect medium heat</b> (190-230°C)

LAMB		
Cut	Thickness/weight	Approximate cooking time & method
Burger, lamb mince	2cm thick	8 to 10 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Chop or cutlet: loin or chump (trimmed, if untrimmed use a hotplate)	2cm thick	4 to 6 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
	2.5cm thick	6 to 8 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Leg of lamb, bone in	1.8kg to 2.3kg (approx. thickness 80-100mm)	1½ to 2 hours <b>roast/indirect medium heat</b> (190-230°C)
Leg of lamb, boneless, rolled	1.25-1.5kg (approx. thickness 80-100mm)	1½ to 2 hours <b>roast/indirect medium heat</b> (190-230°C)
Leg of lamb, butterflied	1.5-1.75kg	30 to 45 minutes total: sear 10 to 15 minutes <b>barbecue/direct medium-high heat</b> (210-250°C), cook 20 to 30 minutes <b>roast/indirect medium heat</b> (190-230°C)
Rack of lamb	500-750g	25 to 35 minutes <b>roast/indirect high heat</b> (220-260°C)
Shoulder, boneless, rolled	1.25-1.5kg	6 to 7 hours <b>low and slow/indirect very low heat</b> (100-130°C)

PORK		
Cut	Thickness/weight	Approximate cooking time & method
Belly, pork (bone in/ bone-less)	1.5kg, 5-6cm thick	50 to 60 minutes <b>roast/indirect high heat</b> (220-260°C)
Burger, pork minced	1cm thick	8 to 10 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Chop/ cutlet: rib, loin or shoulder (boneless or bone in)	2cm thick	6 to 8 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
	2.5-3cm thick	8 to 10 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Leg of Ham, smoked, bone in	3.5kg	1½ to 2 hours <b>roast/indirect medium-low heat</b> (150-180°C)
Leg of Pork, picked, bone in (raw leg of ham)	5-6kg	3.5 hours <b>roast/indirect medium heat</b> (190-230°C)
Loin roast, bone in	1.5-2.5kg (90-110mm)	1½ to 2 hours <b>roast/indirect high heat</b> (220-260°C)
Loin roast, boneless, rolled	1.75kg (90-110mm)	1½ to 2 hours <b>roast/indirect high heat</b> (220-260°C)
Pork shoulder, bone in	3kg	8 to 10 hours <b>low and slow/indirect very low heat</b> (100-130°C)
Ribs, baby back	700g-1kg	3 to 4 hours <b>low and slow/indirect very low heat</b> (100-130°C)
Ribs, St louis	1.25-1.75kg	3 to 4 hours <b>low and slow/indirect very low heat</b> (100-130°C)
Sausage, fresh	75g	10 to 15 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)

POULTRY		
Cut	Thickness/weight	Approximate cooking time & method
Burger, Chicken mince	2cm thick	1 to 14 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Chicken breast, boneless, skinless	175-225g, whole	10 to 12 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Chicken drumstick	75-115g	23 to 35 minutes total: 3 to 5 minutes <b>barbecue/direct medium-high heat</b> (210-250°C), 20 to 30 minutes <b>roast/indirect medium heat</b> (190-230°C)
Chicken thigh, bone in	140-175g	23 to 35 minutes total: 3 to 5 minutes <b>barbecue/direct medium-high heat</b> (210-250°C), 20 to 30 minutes <b>roast/indirect medium heat</b> (190-230°C)
Chicken thigh, boneless, skinless	115g	8 to 10 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Chicken, whole	2-2.5kg	1¼ to 1½ hours <b>roast/indirect medium heat</b> (190-230°C)
Chicken, maryland	300-340g	23 to 35 minutes total: 3 to 5 minutes <b>barbecue/direct medium-high heat</b> (210-250°C), 20 to 30 minutes <b>roast/indirect medium heat</b> (190-230°C)
Chicken wing	70-75g	25 to 35 minutes <b>roast/indirect medium heat</b> (190-230°C)
Duck breast, boneless	300-340g	20 to 25 minutes <b>roast/indirect medium heat</b> (190-230°C), sear skin side down only for 2 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Duck, whole	1.6-2.2kg	1 to 1¼ minutes <b>roast/indirect high heat</b> (220-260°C)
Turkey breast, boneless, rolled	1-1.2kg	1 to 1¼ hours <b>roast/indirect medium heat</b> (190-230°C)
Turkey, whole, not stuffed	4-5kg	1¼ to 2¼ hours <b>roast/indirect medium heat</b> (190-230°C)
	5-6kg	2¼ to 2½ hours <b>roast/indirect medium heat</b> (190-230°C)

## SEAFOOD

Type	Thickness/weight	Approximate cooking time & method
Fish, fillet or steak: snapper, barramundi etc	1cm thick	6 to 8 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
	2.5cm thick	8 to 10 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
	2.5–3cm thick	10 to 12 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Fish, whole	450g	15 to 20 minutes <b>roast/indirect medium heat</b> (190-230°C)
	1–1.2kg	2 to 40 minutes <b>roast/indirect medium heat</b> (190-230°C)
Oyster	75–115g	5 to 7 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Prawn	40g	1 to 4 minutes <b>barbecue/direct high heat</b> (250-290°C)
Salmon, fillet or steak	3-4cm thick	6 to 10 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Scallop	40g	4 minutes <b>barbecue/direct high heat</b> (250-290°C)

## VEGETABLE

Type	Thickness	Approximate cooking time & method
Asparagus	1cm diameter	4 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Beetroot	whole	1 to 1½ hours <b>roast/indirect medium heat</b> (190-230°C)
Capsicum	whole	10 to 12 minutes <b>barbecue/direct high heat</b> (250-290°C)
	halved or quartered	6 to 8 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Carrot	2.5cm diameter	45 to 55 minutes <b>roast/indirect medium heat</b> (190-230°C)
Corn, husked	whole	10 to 15 minutes <b>barbecue/direct high heat</b> (250-290°C)
Eggplant	1cm slices	6 to 8 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Garlic	whole	45 minutes to 1 hour <b>roast/indirect medium heat</b> (190-230°C)
Mushroom	large, whole	8 to 12 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Onion	halved	35 to 40 minutes <b>roast/indirect medium heat</b> (190-230°C)
	1cm slices	8 to 10 minutes <b>barbecue/direct medium-high heat</b> (210-250°C) with a hotplate
Potato	whole	1 to 1¼ hour <b>roast/indirect medium heat</b> (190-230°C)
	1cm slices	10 to 12 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Pumpkin	4cm cubes/ wedges	30 to 45 minutes <b>roast/indirect medium heat</b> (190-230°C)
Sweet potato	whole	45 minutes–1 hour <b>roast/indirect medium heat</b> (190-230°C)
	1cm slices	12 to 15 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Tomato	whole	8 to 10 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
	halved	6 to 8 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)
Zucchini	1cm slices	4 to 6 minutes <b>barbecue/direct medium-high heat</b> (210-250°C)



### Weber Q Roasting Pack

Together with the Weber Q Trivet, the convection tray transforms your Weber Q from cooking in barbecue mode to oven mode in seconds. The trays are engineered with vents designed to circulate the heat above, below and all around the food. No more fiddling with foil, no fuss, just great 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's cooking perfectly.

### Replacement Drip Trays

High quality heavy gauge pans designed for barbecue use. Can be cleaned and reused.



### Weber Q Pizza Stone with Easy-Serve Pizza Tray

Turn your Weber Family Q into a pizza oven and enjoy fantastic gourmet pizzas in your own backyard. Includes comprehensive cooking instructions and recipe ideas.





**Weber Q® Cleaner**

This Weber Q cleaner will keep your Weber Q looking its best. It has a unique formula made to specifically remove grease, fat and smoke stains.



**Premium Cover for Family Q® Built In**

This cover is made from heavy duty vinyl and designed to withstand the harshest of climates.



**3 Sided Grill Brushes**

These grill brushes make it easy to get between grill bars and other difficult places. Available in long or short handle.



**Weber Q Ware**

Now you really can cook everything outside on your Weber Q. The Q



Ware frying pans and casserole dishes 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.





### Weber Q Stainless Steel Grill Pan

Ideal for flame grilling small or delicate foods like fish or vegetables.



### Weber Q Handle Light

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



### Weber Family Q Half Hotplate

Made to fit all of the Weber Family Q barbecues, this porcelain coated surface gives great cooking results and is rust resistant.



### iGrill Meat Thermometer

The difference between good and great is only a few degrees. Measuring internal temperature to get great results has never been easier. Accurately measures internal meat or ambient temperature. Temperature & alerts delivered to your Smart Phone or Tablet via Bluetooth Smart Connection. Weber iGrill app available on App Store® and Google Play™. (Batteries included)



### Q Cookbox Scraper

Designed to keep your Weber Q nice and clean. Simply remove the grills and scrape any greasy build up into the drip tray below.



### High Temperature Premium Gloves

Made of aramid fibres, these gloves protect you from the high heat of barbecuing. The silicone grip on the palm means you can easily handle hot pizza stones, hotplates and tools.



### Family Q® Rotisserie

Take your grilling repertoire to a whole new level with a Family Q rotisserie. It comes complete with a rotisserie spit with two spit forks that can handle a whole chicken or large roast. It is powered by a heavy duty electric motor to ensure smooth turning for even cooking all the way around.

### Barbecue Apron

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



### Family Q Warming Rack

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



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

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