



# Cooking with Weber® Summit® Six Burner Gas Barbecues For Australia and New Zealand





Weber® Summit® E-670

## THANK YOU

Thank you for choosing a Weber Summit barbecue.

Whether this is your first experience with a gas barbecue or you're already an avid barbecue chef, the Summit is an amazing piece of equipment for memorable outdoor cooking and entertaining. No matter if you're barbecuing for a crowd, searing restaurant quality steaks, roasting a Sunday lunch or even baking pizzas and desserts, your Summit will cook food with the most amazing flavour. Since Weber pioneered the 'Flavorizer™ System' in 1985, Weber gas barbecues have been the benchmark for flavour and quality, and your Summit is no exception. It is the latest evolution of Weber's incredible covered cooking system and we know you're going to love it.

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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### WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd care of R McDonald Co Pty Ltd of 104 South Terrace, Adelaide, SA 5000, 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 6 Maurice Road, Penrose, Auckland, 1643, 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.

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.



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## We'd like to introduce you to your new Weber® Summit® barbecue

### **I already know how to barbecue.**

#### **Why should I read this book?**

Your Weber Summit is different to other barbecues you may have used before. This book will show you how to master Weber's 'direct' and 'indirect' cooking methods, so you can cook incredible food you may never have thought possible on a barbecue.

We'll show you how your Summit works and you'll find some suggested methods and recipes to get you started, but remember – barbecuing and outdoor cooking on a Weber should be an amazing journey!

We encourage you to get to know your Summit, master the Weber cooking methods, and then start experimenting! Try different foods and cooking styles. Take your favourite tried and tested recipes and try cooking them on your Summit. Even better, add your own flavours to make them your own.

Above all, have fun discovering the magic of outdoor cooking and entertaining on a Weber barbecue.

If you have any questions, or just want to talk about your ideas or recipes, we'd love to hear from you at Weber customer service. To share ideas or connect with other Weber barbecue owners, join the Weber community on social media:

#### **Facebook**

<https://www.facebook.com/weberBBQAusNz/>

#### **Instagram**

<https://www.instagram.com/WeberBBQAusNZ/>

### **Why should I barbecue with the lid down?**

This is one of the greatest things about your new Weber Summit. It's actually been specifically designed to be used with the lid down. Over the last 60 years, Weber has perfected lid down cooking to create incredible flavours and memorable meals.

Whether you're barbecuing or roasting, by cooking with the lid down, you will create an amazing barbecue flavour that you just can't get by cooking with the lid open. This comes from the barbecue smoke that is trapped under the lid. It circulates around your food, giving it a wonderful barbecue flavour.

With the lid down, the heat produced by the burners circulates evenly around your food. That means you can use your barbecue to produce amazing outdoor roasts, pizzas and desserts. But even when you're grilling things like steak, chops or sausages, cooking with the lid down results in beautifully seared and evenly cooked food with more natural juices retained.

Finally, the Summit will save you time, gas and money. Instead of wasting gas on producing heat that escapes straight into the atmosphere, your barbecue is finely tuned to be as efficient as possible, but still easily powerful enough to sear restaurant quality steaks, chops, sausages and chicken.

## Get to know your barbecue



The porcelain enamel lid

Cooking grills

Flavorizer® bars

Rotisserie with infrared burner

Smoker Box

Cleaning system

Lighted Control Knobs

Weber® Summit® E-670

## Get to know your barbecue

Your Summit® is an amazing barbecue. It's probably a little different from any barbecue you've used before, and we think it's important that you get to know, and love, your new barbecue. Here we'll show you how all the parts work together to produce incredible results.

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### The porcelain enamel lid

Under the Weber® lid is where all the magic happens. You'll discover that cooking with the lid closed means that food cooks more quickly and evenly than you could ever hope for on a traditional, open top barbecue.

You'll soon find that it's far more efficient too – you'll save gas and money because heat is kept in and circulated all around your food.

But best of all, cooking with the lid down is the only way to get that famous Weber flavour when barbecuing.

The lid on your Summit is high quality steel, sealed in gleaming black porcelain enamel, so it won't rust, peel, burn or scratch for years and years.

### Cooking grills

The solid stainless steel cooking grills give you an ideal surface for cooking. The stainless steel rods retain and conduct heat evenly, so you'll get beautifully seared and evenly cooked food across the entire cooking area.

We recommend that you cook everything you can directly on the grill with the exception of very fatty meat. Save the hotplate supplied with your barbecue for things like eggs, pancakes and onion rings.

By cooking on the grills, your food will be healthier and you'll produce better flavour, as fat and meat juices fall onto the hot Flavorizer bars below.

### Flavorizer® bars

The Flavorizer bars rest under the cooking grills of your Summit, and they're responsible for the barbecue smoke that gives your food that unique Weber flavour. These angled bars sit above the burners of your barbecue, meaning they get incredibly hot when you're cooking. As meat juices and fat comes away from your food on the grill above, it drops onto the hot Flavorizer bars. There it sizzles and smoulders, creating all that wonderful barbecue smoke.

The Flavorizer bars also prevent fat dropping from your food into lit the burners below. That means you can cook almost anything on the grill with minimal chance of any unwanted flare ups.

### Cleaning system

As excess fat and juices drop safely past the burners, they're collected in the clever Weber Summit cleaning system.

You may have seen barbecues with sand traps, fat soakers or lava rocks before, but your Summit is different. The removable, sloped tray guides fat and juices from cooking down into a disposable aluminium pan. And when the drip pan is full, it's as easy as disposing of the contents and replacing the used pan with a new one.

For anything solid that doesn't make it to the aluminium pan, the sloped tray can be easily removed, and because it is porcelain enamel coated, it's easy to clean too.

### Rotisserie with infrared rotisserie burner

Your Summit comes equipped with a motorised rotisserie, perfect for cooking juicy rotisserie roasts. As your food is constantly turning, meat juices that would otherwise fall away from the food run over the surface and caramelize there, giving a unique rotisserie flavour. Your Summit is also fitted with a specialised infrared rotisserie burner, which provides intense, direct heat for food on the rotisserie. The infrared burner will caramelize and brown the outside of your food, and is best used at the start or end of the cooking process to get the outside surface of your meat just the way you like it.

The infrared burner can also be used to provide additional, intense high heat to food on the grill or warming rack, like pizzas, toasted cheese or baked potatoes.

### Smoker box with dedicated burner

The smoker box allows you to add another dimension to your outdoor cooking, by adding smoke flavours to grilled and roasted food. By using the dedicated smoker burner, you can get wood chips smouldering and smoking in the smoker box while the barbecue is preheating. Once you can see and smell smoke, it's time to turn the smoker burner down and add your food. By turning the smoker burner to low there is enough heat to keep the wood smouldering, without catching alight.

Direct Cooking



Indirect Cooking



## The two Weber® cooking methods

Your Summit® barbecue is designed to cook sensational barbecues – steaks, chicken, chops and sausages – but with Weber’s lid down cooking system, your barbecue can also produce amazing roasts, pizzas, slow roasted food and even desserts, all with incredible flavour. There are two cooking methods you’ll use on your Summit – direct cooking and indirect cooking. An explanation of the two methods follows. When cooking anything on your Summit, you’ll use either direct or indirect cooking (or a combination of both). Whether you are using the direct or indirect method, it is always important to preheat your barbecue before use and always cook with the lid closed.

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### The direct cooking method

The direct cooking method is what you might think of as traditional barbecuing. Food is cooked directly above a heat source. On your Summit, that means cooking directly above a lit burner. When using the direct method we recommend that you turn your food once, half way through the cooking time. The direct cooking method can be used with the burners on high, medium or low, depending on the level of heat required for the recipe.

Direct cooking is used for searing meat, cooking traditional barbecue food like lamb chops, sausages and steak, and grilling chicken, seafood or vegetables. The direct method should also be used when using the hotplate supplied with your barbecue for cooking food such as eggs, pancakes and onion rings.

The direct cooking method will sear and brown (or caramelise) food, giving a characteristic barbecued appearance, texture and flavour. This is what happens when your food comes into contact with the hot grill or hotplate.

### The indirect cooking method

The indirect cooking method is similar to roasting or baking, but with a barbecued texture and flavour you can’t get in an oven. Food is not cooked directly above a heat source.

For most indirect cooking (roasting and baking) we recommend that you cook with the left and right burners on and the centre burners off. Food is placed over the centre burners and cooked by the indirect heat produced by the left and right burners. Heat rises and reflects off the lid of the barbecue, and hot air circulates to cook food evenly on all sides, so there’s no need to turn your food when using the indirect cooking method.

Indirect cooking is best used for roasting thick cuts of meat, poultry or whole fish. It is also the cooking method to use for baking desserts, bread or pizza. Slow cooking can also be achieved on your Summit by using the indirect method (see ‘Low and slow cooking’).

## Cooking on your barbecue

### How to barbecue (direct cooking)

Traditional barbecuing in Australia and New Zealand usually involves using the direct method to cook chops, sausages and steaks on the cooking grill or hotplate.

Lamb chops and sausages on your Summit® are great, but you don't need to be limited to cooking traditional favourites like these. Barbecuing or grilling on your Summit is a delicious way to add flavour to fish, pork, chicken and vegetables.

#### Preheating for barbecuing:

Whenever you use your Summit for barbecuing, it is important that you preheat the barbecue first, with the lid closed. This ensures that the stainless steel grill or cast iron hotplate is searing hot when you start cooking.

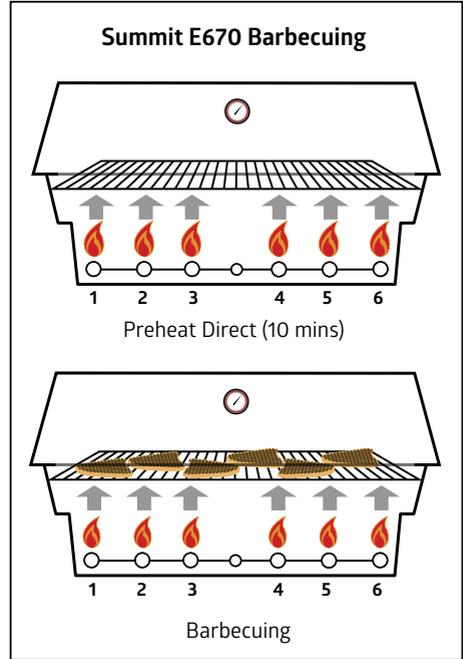
To preheat your Summit for barbecuing:

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all six main burners according to the instructions in the owner's guide.
5. Close the lid and preheat the barbecue with all main burners on HIGH for 10 minutes.

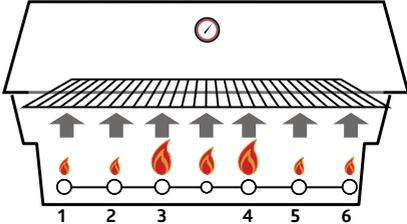
#### Barbecuing:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn the burners to the settings suggested in the recipe.
2. Open the lid and place your food directly on the grill (or hotplate, if you are using one).
3. Close the lid and cook for half the estimated cooking time (refer to the relevant recipe for timing).
4. Open the lid and turn the food over.
5. Close the lid and cook for the remaining cooking time.

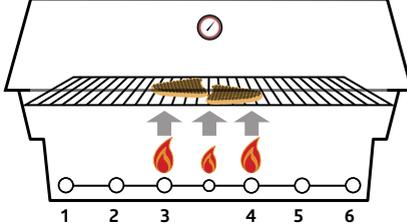
Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid or turn the food unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible.



Summit E670 Searing



Preheat Searing (10 mins)



Searing



## How to use the Sear Station™ (direct and indirect cooking)

The Sear Station on your Summit is the ultimate system for cooking restaurant quality steaks on your barbecue. Steak cooked on the Sear Station will be beautifully branded on the outside, evenly cooked and tender on the inside, with a wonderful char grilled flavour. For the best results, try to use quality steak that is at least 3 cm thick.

### Preheating for searing:

Whenever you use the Sear Station on your Summit, it is important that you preheat the barbecue first, with the lid closed. This ensures that the stainless steel grill is searing hot when you start cooking.

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all main burners according to the instructions in the owner's guide.
5. Light the Sear Station burner according to the instructions in the owner's guide.
6. Turn burners 1, 2, 5 and 6 to LOW. Close the lid and preheat the barbecue with burners 3 and 4 and the Sear Station burner on HIGH, burners 1, 2, 5 and 6 on LOW for 10 minutes (as per diagram).

### Cooking steak on the Sear Station:

1. After 10 minutes preheating, your barbecue is ready to cook. Turn burners 1, 2, 5 and 6 to OFF. Leave the two centre burners and the Sear Station burner on HIGH.
2. Open the lid and place your steak directly on the grill above the Sear Station.
3. Close the lid and cook for 60 seconds.
4. Open the lid and rotate the steak 90 degrees. Close the lid and cook for a further 60 seconds.
5. Open the lid and turn the food over. Close the lid and cook for a further 60 seconds.
6. Open the lid and rotate the steak 90 degrees. Close the lid and cook for a further 60 seconds.
7. Open the lid, turn the Sear Station burner to OFF and move the steak to the grill above the far left or right burner(s) (turned off).
8. Close the lid and cook indirect for the remaining cooking time.

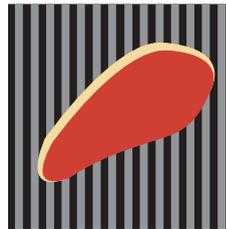
By using this method, you'll cook steaks with a beautiful, criss-cross seared finish on the outside.

If you like more (or less) charring on the outside of your steak, experiment with leaving the steak above the Sear Station burner for more (or less) time.

The Sear Station can also be used for searing or browning the outside of cuts of meat you plan to roast. Certain cuts of beef, lamb and pork will benefit from being seared first, and then finished using the indirect method. The Sear Station should never be used to cook food with a very high fat content, unless the fat has been removed prior to cooking.

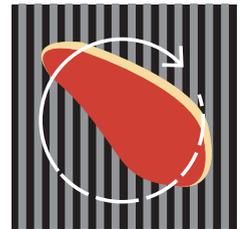
Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid or turn the food unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible.

### How to sear the perfect steak



Sear

Preheat the barbecue for searing. Place the steak on the grill above the Sear Station. Sear the steak for 60 seconds.



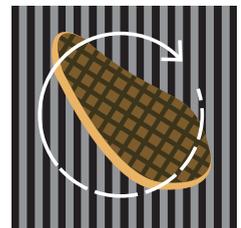
Rotate 90°

Lift the steak but don't flip it. Rotate it 90° and sear the steak for another 60 seconds.



Flip

Lift the steak and flip it over. Sear the steak for another 60 seconds.



Rotate another 90°

Lift the steak without flipping it and rotate it 90° again. Sear for another 60 seconds.

## How to roast (indirect cooking)

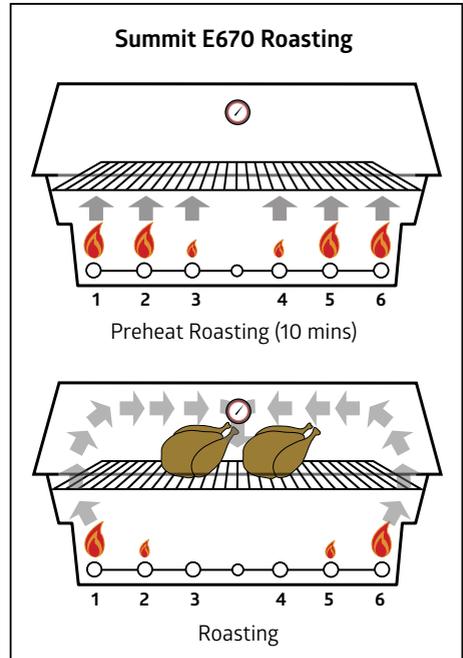
Barbecue roasts are a huge part of outdoor cooking culture in Australia and New Zealand. Australians were introduced to the magic of the outdoor barbecue roast on the Weber® Kettle in the 1970s, and we believe there is still no better way to cook a leg of lamb, roast a beautiful Christmas turkey or crackle an amazing pork roast. Your Summit® is capable of this and much more – you can cook an impressive baked ham and even perfect pizzas using the indirect method on your barbecue.

### Preheating for roasting:

Whenever you use your Summit for roasting, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in to achieve the best results.

To preheat your Summit for roasting:

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all main burners according to the instructions in the owner's guide.
5. Turn burners 3 and 4 (centre burners) to LOW and close the lid. Preheat the barbecue with burners 1,2,5 and 6 on HIGH and the centre burners on LOW for 10 minutes (pictured).



### Roasting:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn burners 3 and 4 (centre burners) to OFF, turn burners 2 and 5 to LOW and leave burners 1 and 6 on HIGH, which is the roasting setting (pictured).
2. Open the lid and place your food directly on the grill above the two centre burners.
3. Close the lid and cook for the estimated cooking time.

Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. Your food will cook faster, more evenly and with more flavour if you leave the lid closed as much as possible. As your food will cook using indirect heat when roasting, there is no need to turn the food during the cooking time.

## How to bake (indirect cooking)

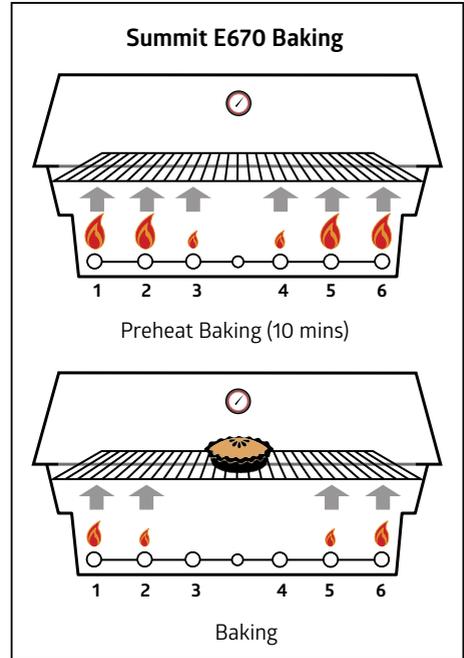
What better way to finish off a beautifully cooked roast outside on your Weber barbecue, than to end the night with a perfectly baked dessert. Wow your family and friends with a dessert that you have baked outside on your Summit barbecue. Using the indirect baking method, you can create delicious baked desserts such as cakes, puddings, pastries and slices, the list is endless.

### Preheating for baking:

Whenever you use your Summit for baking, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in to achieve the best results.

To preheat your Summit for baking:

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all six main burners according to the instructions in the owner's guide.
5. Turn burners 3 and 4 (centre burners) to LOW and close the lid. Preheat the barbecue with burners 1, 2, 5 and 6 on HIGH and the centre burners on LOW for 10 minutes (pictured).



### Baking:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn burners 3 and 4 (centre burners) to OFF, turn burners 2 and 5 to LOW and turn burners 1 and 6 to MEDIUM, which is the baking setting (pictured).
2. Open the lid and place your food directly on the grill above the centre burners.
3. Close the lid and cook for the estimated cooking time.

Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. Your food cooks faster, more evenly and with more flavour if you leave the lid closed as much as possible. As your food will cook using indirect heat when baking, there is no need to turn the food during the cooking time.

## How to cook pork crackling (indirect cooking)

The secret to perfect pork crackling on your barbecue is to cook at a very high temperature at the start to blister and bubble the skin, then finish cooking the pork through at normal roasting temperatures.

### Preheating for pork crackling:

Whenever you use your Summit® for roasting, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in to achieve the best results.

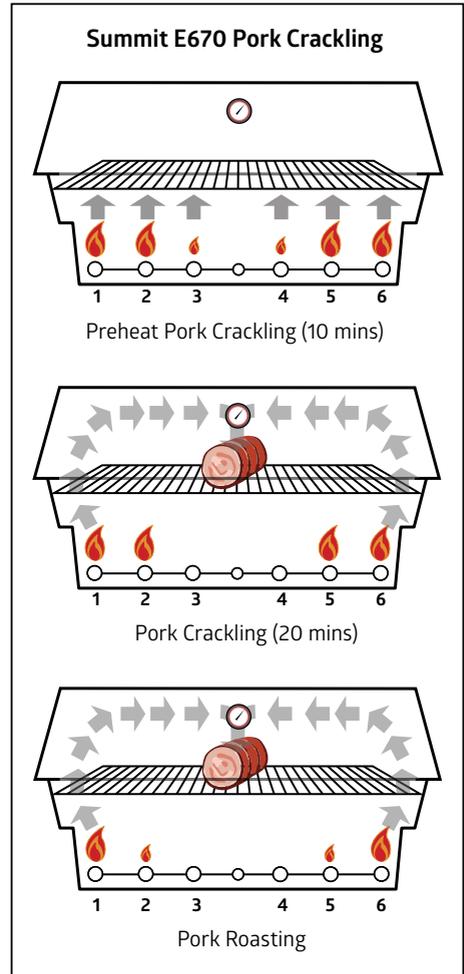
To preheat your Summit for crackling pork:

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all main burners according to the instructions in the owner's guide.
5. Turn burners 3 and 4 (centre burners) to LOW and close the lid. Preheat the barbecue with burners 1, 2, 5 and 6 on HIGH and the centre burners on LOW for 10 minutes (pictured).

### Cooking pork crackling:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn burners 3 and 4 (centre burners) to OFF, leave burners 1, 2, 5 and 6 on HIGH (pictured).
2. Open the lid and place your pork directly on the grill above the centre burners.
3. After 20 to 25 minutes, turn burners 2 and 5 to LOW. Therefore burners 1 and 6 are HIGH, 2 and 5 are LOW and 3 and 4 are OFF, which is the normal roast setting. Cook for the remaining estimated cooking time.

Note: Your Summit will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. Your food will cook faster, more evenly and with more flavour if you leave the lid closed as much as possible. As your food will cook using indirect heat when roasting and baking, there is no need to turn the food during the cooking time.



## Low and slow cooking (indirect cooking)

Secondary cuts of meat like ribs, shoulder, shanks and brisket are tougher and can be fattier than other cuts of meat you would normally roast. These tougher cuts will benefit from being cooked 'low and slow' – that is, cooked using a very low heat (about 120°C to 130°C) for many hours. This is the method used for traditional American barbecue dishes like pulled pork, beef brisket and pork spare ribs. Although the cooking process takes much longer and requires some attention, the results are well worth the effort. Your meat will be incredibly tender, while staying juicy and retaining a lot of natural flavour.

### Preheating for low and slow cooking:

Whenever you use your Summit® for low and slow cooking, it is important that you preheat the barbecue first, with the lid closed. The barbecue should be at the optimum cooking temperature (about 120°C to 130°C) when you put your food in to achieve the best results.

To preheat your Summit for low and slow cooking:

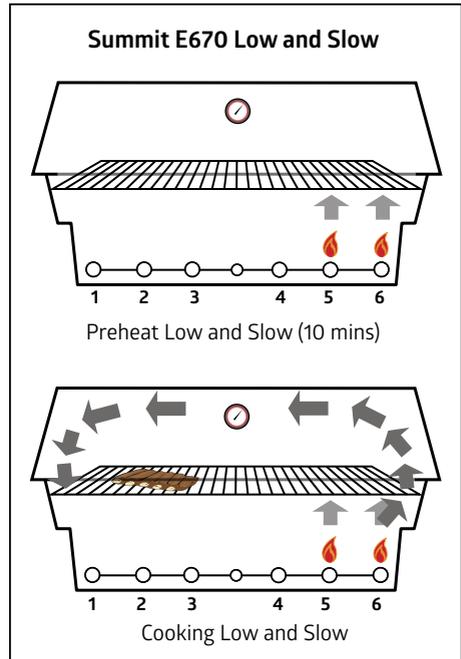
1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light burners 5 and 6 according to the instructions in the owner's guide.
5. Turn burners 5 and 6 to MEDIUM and close the lid. Preheat the barbecue with burners 1, 2, 3 and 4 OFF and burners 5 and 6 on MEDIUM for 10 minutes.

### Cooking low and slow:

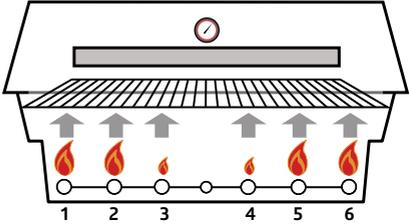
1. After preheating for 10 minutes, your barbecue is ready to cook. Leave burners 1, 2, 3 and 4 OFF and burners 5 and 6 on MEDIUM, which is the low and slow setting (pictured).
2. Open the lid and place your food directly over the UNLIT burners.
3. Close the lid and cook for the estimated cooking time.

When cooking at the low temperatures required for low and slow cooking, it is important to regularly monitor the cooking temperature inside the barbecue using the lid thermometer. If required, make small adjustments to the far right burners setting to achieve the desired temperature of approximately 120°C to 130°C.

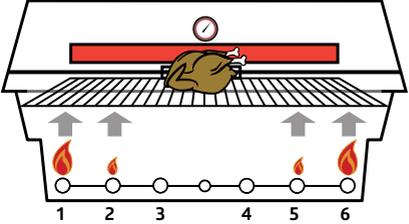
Note: Your Summit® will perform at its best when you let natural convection do its work under the lid. Try to resist the temptation to open the lid unnecessarily. As your food will cook using indirect heat cooking low and slow, there is no need to turn the food during the cooking time.



Summit E670 Rotisserie



Preheat Rotisserie (10 mins)



Rotisserie



## Rotisserie cooking

Cooking on a rotisserie gives your food a delicious, unique flavour. While the meat turns, fat and juices are constantly running over the surface of the food, effectively basting the meat while caramelising on the surface. When used with the infrared rotisserie burner, your rotisserie cooked food will stay juicy and tender and have a beautifully even, golden finish.

### Preparation for rotisserie cooking:

There are a few simple steps to prepare your food and your barbecue for rotisserie cooking:

To prepare your barbecue:

1. Remove the cooking grills and hotplate from your Summit barbecue.
2. Raise the drop down rotisserie motor from the left hand side table and place it in the upright position.
3. Plug the rotisserie motor into a power source.
4. If you want to catch fat and juices that drop from your food when cooking to make sauce or gravy, place a large aluminium drip pan in the centre of your barbecue, directly on the Flavorizer™ Bars.

To prepare your food:

1. Remove meat from the fridge and allow it to stand at room temperature for a short time.
2. If necessary, truss your food using butcher's string to create as uniform and symmetrical a shape as possible.
3. Slide one rotisserie fork onto the rotisserie shaft.
4. Push the rotisserie shaft through the centre of your food and slide the food into the centre of the shaft.
5. Push the tines of the rotisserie fork into the meat to secure it to the shaft. Tighten the screws on the fork to secure it in place.
6. Slide the other rotisserie fork onto the rotisserie shaft, push the tines of the rotisserie fork into the meat, and tighten screws on the fork to secure it in place.

### Preheating for rotisserie cooking:

Whenever you use your Summit for rotisserie cooking, it is important that you preheat the barbecue first, the barbecue should be hot when you put your food in to achieve the best results.

1. Check that all burner control knobs are in the off position and check that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Turn the gas supply on at the source.
4. Light all main burners according to the instructions in the owner's guide.
5. Turn burners 3 and 4 (centre burners) to LOW and close the lid. Preheat the barbecue with burners 1, 2, 5 and 6 on HIGH and the centre burners on LOW for 10 minutes (pictured).

### Cooking using the rotisserie:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn burners 3 and 4 (centre burners) to OFF, turn burners 2 and 5 to LOW and leave burners 1 and 6 on HIGH, which is the roasting setting (pictured).
2. Open the lid and light the infrared rotisserie burner according to the instructions in the owners guide.
3. Push the rotisserie shaft, with your food secured by the rotisserie forks, fully into the rotisserie motor. Place the rotisserie shaft in place across the barbecue. Turn the rotisserie motor ON.
4. Close the lid and cook for 20 to 30 minutes.
5. After 20 to 30 minutes, open the lid and check your food. If the meat has the desired even, golden finish, you can turn the infrared rotisserie burner to OFF.

If you want more caramelisation/browning on the outside of the food, leave the infrared burner on until the desired finish is achieved.

6. Continue cooking with the lid closed for the estimated cooking time.

## Cleaning and maintaining your Summit®

To keep your Weber® Summit looking and cooking its best, there are a few simple maintenance tips you need to follow. If you clean and maintain your new Summit on the inside and the outside, your barbecue will perform like new for years and years.

Cleaning and protecting the inside of your Summit by keeping the cooking grills, Flavorizer™ bars and cookbox of your barbecue clean is essential for achieving the best results when cooking, and for ensuring safe operation of your barbecue.

Cleaning the cooking grills is easy. For day-to-day cleaning of the grills, the best method is to use a Weber grill brush. After preheating your barbecue on high for 10 minutes, while the grill is very hot, use a grill brush to scrape any solid debris from the cooking grill. Use a pair of long handled tongs to rub a cloth or paper towel over the grill bars to remove any excess grease. Always wear heat proof gloves or mitts. It's not necessary to wash your grills in water after every use, however the cold grills should be washed in hot water and detergent every now and then to remove any excessive grease build up.

Your Flavorizer bars should be cleaned regularly to keep them free of grease, food and debris from the grill above. To clean them, heat your barbecue up with all burners on high for about 15 minutes with the lid closed. This will turn any debris on the Flavorizer bars to ashes. Wait for the barbecue to cool, then brush the ashes off the bars using a Weber grill brush. Every once in a while it is a good idea to take your Flavorizer bars off the barbecue and soak them in hot, soapy water. Clean them using a nylon scourer. Try to avoid using lemon or other citrus based detergents as they can contribute to corrosion.

Each time you use your barbecue, it's a good idea to check the disposable drip pan inside the cabinet. If there is a full layer of fat and juice in the pan, it's time to throw the drip pan out and replace it with a new one. This is also a good time to check that the cookbox and removable grease tray are clear of debris. If there is a buildup of solid grease or food debris, it is important to clear it from the cookbox and grease tray.

If you don't clean accumulated grease and debris from the Flavorizer bars, cookbox and grease tray regularly, eventually all the fat is going to catch fire. If you ever do have a fat fire in your Summit, turn the gas off at the source and open the lid. Remove your food using long handled tongs if it is safe to do so. Never throw water on a fat fire, just allow the fire to burn out with the lid open. It could burn for up to about 10 minutes, depending on how much grease and fat has accumulated in your barbecue.

To maintain your barbecue and protect the stainless steel and powder coated frame, we recommend the use of Weber Stainless Steel & Metal Protectant.

Weber protectant is specially formulated to form a transparent barrier on stainless steel and painted metal surfaces. Using protectant is essential for protecting your barbecue against environmental factors that can contribute to rust and corrosion. A 250ml sample bottle of Weber Stainless Steel & Metal Protectant is included with your barbecue and instructions for use can be found on the bottle. Regular application is important for maintaining your barbecue's appearance, and Weber recommends application of protectant at least every 3 months. Weber Stainless Steel & Metal Protectant is available from your local Weber Specialist Dealer.



## Smoking

Adding wood smoke to your barbecue during cooking opens up a whole new world of flavours. Different types of wood produce different flavours and complement different meat and cooking styles. Experiment with different wood and food to find combinations that suits your taste.

### Using the smoker box:

The smoker box can be used when direct or indirect cooking. While the barbecue is preheating for cooking is the best time to get your smoker box smoking.

To use your smoker box:

1. Soak smoking wood chips or chunks in water for at least an hour.
2. Open the barbecue lid.
3. Open the lid of the smoker box and fill the box with the presoaked wood.
4. Light the smoker burner according to the instructions in the owner's guide.
5. Leave the smoker burner on HIGH until the wood starts to smoulder.
6. Once the wood is smouldering, close the lid of the smoker box and turn the smoker burner to LOW. The wood should smoke for about half an hour, giving your food a subtle smokey flavour.

### How to read the recipes in this book

The collection of recipes in this book are designed to show you what your Summit is capable of, as well as giving you some ideas for different meals you might like to cook. There are recipes that range from very simple to a little more complex. If you're new to Weber, a good suggestion is to try some simple meals first, to understand and master the cooking methods, then move on to some of the more detailed recipes or start trying your own.

At the top of each recipe, we indicate the cooking method used (direct or indirect) and the burner setting (high, medium, roast, bake, pork crackle and low and slow). It's important to note that your barbecue can accommodate both cooking methods at once. If you leave some burners off and light others, you're able to cook 'direct' over the lit burners and 'indirect' over the unlit burners.

Where we have indicated cooking times, it's important to remember that they are only there as a guide. Wind, ambient temperature and the temperature of the meat when you start cooking can all influence the amount of time required.

One of the best ways to make sure you get your meat cooked just the way you like it is to use a meat thermometer. By reading the internal temperature of the meat, you can tell exactly when it is cooked to your liking. Weber make a range of innovative meat thermometers to suit everyone. An internal meat temperature cooking chart is included at the end of this book.

### Weber Meat Thermometers

#### Digital Meat Thermometer

Use the Weber Digital Meat Thermometer to read the internal meat temperature in a hurry. Just pop off the protective cover, slip it into your food and get your temp in less than 10 seconds. The thermometer shows readings in Celsius or Fahrenheit. To protect battery life, it shuts off automatically after ten minutes.

#### Snapcheck Premium Thermometer

The supremely quick and highly accurate Weber Snapcheck Digital Barbecue Thermometer gives you a digital temperature in Celsius or Fahrenheit within just three seconds. Know exactly when your meat is done, not too soon or too late; its spot on readings are accurate within a single percent. The wide display makes this grilling thermometer easy to read, even at a distance.

#### iGrill 2

Take the guesswork out of barbecuing with the iGrill 2 Bluetooth® Thermometer. The iGrill is the world's leading Bluetooth barbecue thermometer, and is a new addition to Weber's range of innovative barbecue accessories. The iGrill 2 Thermometer monitors your food from beginning to end, and with the iGrill app installed on your smart phone, tablet or watch, you'll be notified when your meal is ready to come off the barbecue – cooked just the way you like it.

# Barbecuing Guide

The following chart gives a guide to how well done your meat will be, based on the internal temperature of the meat. The internal temperature of the meat should be measured with a meat thermometer. You can estimate when your food will be ready, but the meat thermometer confirms it for you. The thermometer should be inserted into the thickest part of the meat, avoiding any bone. Most standard meat thermometers will give you an accurate reading in a matter of seconds or minutes, so it is a good idea to only use the thermometer when you think the meat is cooked.

Internal Meat Temperature Guide:				
Beef / Lamb	Rare	49°C	Ham, fully cooked (to reheat)	60°C
Beef / Lamb / Pork	Medium Rare	54°C	Ham, fresh (Raw)	71°C
Beef / Lamb / Pork	Medium	63°C	Poultry	74°C
Beef / Lamb / Pork	Well Done	71°C	Minced meat / Sausage	71°C

The following cuts, thicknesses, weights and barbecuing times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature and how well done you like your meat. Two rules of thumb: cook steaks, fish fillets, boneless chicken pieces and vegetables using the direct method for the time given on the chart, turning once, halfway through cooking. Cook roasts, whole poultry, bone in poultry pieces, whole fish and other thicker cuts using the indirect method.

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.

Beef	Thickness/Weight	Approximate Cooking Time
Steak: Rump, Porterhouse, Fillet, T-bone or Sirloin	20mm thick	4 to 5 minutes each side Direct/Medium
	25mm thick	8 to 12 minutes (total)
	32mm thick	1 to 2 minutes each side Sear/High then 3 to 4 minutes each side Direct/Low 12 to 16 minutes (total)
Veal loin chop	25mm thick	1 to 2 minutes each side Sear/High then 5 to 6 minutes each side Direct/Low
	25mm cubes	4 to 6 minutes each side Direct/Medium
Kebab	25mm cubes	4 to 6 minutes each side Direct/Medium
Beef burger	15mm thick	3 to 4 minutes each side Direct/Medium
Rolled Sirloin roast	1.6kg to 1.8kg	60 to 80 minutes Indirect
Roast fillet of beef	70mm to 80mm thick	70 to 80 minutes Indirect
Rib roast	90mm to 100mm thick	90 to 100 minutes Indirect

Lamb	Thickness/Weight	Approximate Cooking Time
Chops: loin or chump (trimmed of fat)	12mm to 15mm thick	4 to 6 minutes each side Direct/Medium
	12mm to 15mm thick	6 to 8 minutes each side on hotplate
Chops: loin or chump (untrimmed)	1.8kg to 2.3kg	1½ to 2 hours Indirect
Leg of lamb	450g to 680g	35 to 50 minutes Indirect
Rack of lamb		

Pork	Thickness/Weight	Approximate Cooking Time
Chop: rib, loin or shoulder	20mm to 25mm thick	10 to 15 minutes Direct/Medium
	32mm to 38mm thick	14 to 18 minutes (total)
		3 to 4 minutes each side Direct/Medium then 8 to 10 minutes Indirect
Loin chop, boneless	20mm to 25mm thick	5 to 6 minutes each side Direct/Medium
Loin roast	1.4kg to 2.3kg	1¼ to 1½ hours Indirect

Ribs: country style, baby back or spare ribs	1.4kg to 1.8kg	20 to 30 minutes Indirect
Tenderloin, whole	340g to 450g	25 to 30 minutes Indirect

Poultry	Thickness/Weight	Approximate Cooking Time
Chicken breast	-	5 to 6 minutes each side Direct/Medium
Chicken thigh	-	4 to 5 minutes Direct/Medium
Chicken pieces, bone in breast/wing	-	30 to 40 minutes Indirect
Chicken pieces, bone in leg/thigh	-	40 to 50 minutes Indirect
Chicken, whole	1.6kg to 2.3kg	1 to 1½ hours Indirect
Turkey, whole, unstuffed	4.5kg to 5kg	1¼ to 2 hours Indirect
	5.5kg to 6.4kg	2¼ to 2½ hours Indirect
	6.8kg to 7.7 kg	2¾ to 3 hours Indirect
Turkey breast, bone in	1.8kg to 2.kg	1 to 1½ hours Indirect

Fish & Seafood	Thickness/Weight	Approximate Grilling Time
Fish, fillet or steak	6mm to 13 mm thick	2 to 3 minutes each side Direct/Medium
	13mm to 2mm thick	3 to 5 minutes each side Direct/Medium
	25mm to 30mm thick	5 to 6 minutes each side Direct/Medium
Fish, whole	450g	15 to 20 minutes Indirect
	900g to 1.2kg	20 to 30 minutes Indirect
	1.4kg	30 to 45 minutes Indirect
Prawns	-	1 to 3 minutes each side Direct/High
Scallop	-	1 to 2 minutes each side Direct/Medium

Note: General rule for grilling fish: 4 to 5 minutes per 13mm thickness, 8 to 10 minutes per 25 mm thickness.

Vegetables	Approximate Grilling Time
Artichoke, whole	Steam 20 to 25 minutes; cut in half and grill 4 to 5 minutes each side Direct/Medium
Asparagus	3 to 4 minutes each side Direct/Medium
Capsicum, whole	5 to 6 minutes each side Direct/Medium
Capsicum, halved or quartered	3 to 4 minutes each side Direct/Medium
Chilli	3 to 5 minutes each side Direct/Medium
Corn, husked	5 to 6 minutes each side Direct/Medium
Eggplant, 10 to 15mm slices	4 to 5 minutes each side Direct/Medium
Eggplant, halved	6 to 8 minutes each side Direct/Medium
Fennel 5mm slices	5 to 6 minutes each side Direct/Medium
Garlic, whole	45 to 60 minutes Indirect
Spring onion, whole	2 to 3 minutes each side Direct/Medium
Leek	7 to 8 minutes each side Direct/Medium
Mushroom	4 to 5 minutes each side Direct/Medium
Onion, whole	35 to 40 minutes Indirect
Potato, whole	45 to 60 minutes Indirect
Potato, 15mm slices	7 to 8 minutes each side Direct/Medium
Potato: new, halved	10 to 12 minutes each side Direct/Medium
Pumpkin 1.4kg	1½ to 2 hours Indirect
Pumpkin butternut halved	45 to 60 minutes Indirect
Squash: yellow, halved	3 to 5 minutes each side Direct/Medium
Sweet potato, whole	50 to 60 minutes Indirect
Sweet potato, 5mm slices	4 to 5 minutes each side Direct/Medium
Tomato: garden, halved	3 to 4 minutes each side Direct/Medium
Tomato: roma, halved	2 to 3 minutes each side Direct/Medium
Zucchini, halved	4 to 6 minutes each side Direct/Medium

## 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

All weather fabric is water resistant, UV resistant and breathable, protecting the bbq from the elements. Velcro straps added to secure the bbq, preventing the cover from blowing away. Keep cover in storage bag when not in use.

### Weber 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.



### 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 either as drip pans or for cooking vegetables and desserts.



### Stainless Steel Tool Set

Comprises tongs, spatula and barbecue fork.



### Stainless Steel Chef's Tongs

### 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.



### Stainless Steel Grill Pan

A great idea for cooking oven chips and fries, vegetables or delicate fish on the barbecue.



### Stainless Steel Vegetable Basket

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



### Rib and Roast Holder

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. Turn it upside down to create a roast holder that makes it easy to lift roasts on and off the barbecue.

### Barbecue Mitt

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



### Barbecue Apron

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



### 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.

# Weber Thermometers



## iGrill<sup>2</sup> Meat Thermometer

The difference between good food and great food is only a few degrees. Monitoring the internal temperature of the meat you're cooking is the only definitive way to know when it's cooked the way you like it. That's where the Weber® iGrill comes in.

The iGrill 2 Bluetooth® thermometer monitors food from beginning to end, and notifies you on your smart device via the Weber iGrill app once it has reached the perfect degree to serve. With the iGrill 2, you never have to worry about serving over or undercooked food again.



## Instant Read Thermometer

Make sure your meat is cooked just the way you like it with this instant read thermometer.



## Snapcheck Thermometer

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

