

weber 

Premium
Weber® Q®
Range



2018 | 2019
consumer.
TOP BRAND
PERFORMANCE · RELIABILITY · SATISFACTION
Weber Barbecues

BEST BRAND
CHOICE
2019
BARBECUES

www.weber.com

**The Weber® Premium Q® –
Unbelievable flavour and
versatility, all with the
convenience of gas.**



Why do people love the Weber Q so much?

An Aussie snag is just a snag, right? And an Aussie steak, well it's great, but it's just a steak. Right? Wrong. Our Weber Q will transform either of these simple old favourites into juicy, mouth watering masterpieces.

All the versatility of kitchen cooking without the dirty appliances

It's not just the amazing barbecues though. Using Weber Q accessories can transform your Weber Q into a brilliant convection oven. Now your Weber Q can cook roasts with that famous Weber flavour; chicken, beef, lamb, pork and fish. And the Q can also cook perfect pizzas, stir fries, vegetables, vegetarian meals and breakfasts. Cakes, muffins and puddings cook just like in the oven. In fact, the Q is so versatile it's like having all your kitchen cooking appliances rolled into one, cooking just outside the back door, helping to keep the kitchen clean, tidy and free of heat and smells. Imagine never having to clean the oven again!

How does it work?

The cast iron cooking grills feature a protective roof section directly above the Q shaped gas burner(s). As a result, you can enjoy fat free cooking without those uncontrollable flare ups. The slots between the grill bars allow for natural convection so that air circulates around the meat, yet the roof section prevents fat and juices from falling onto the gas flame. You superheat the cast iron grill so you can brand the 'perfect steak', yet instead of flaring up, the fat falls harmlessly away from the food and finds its way into a small disposable tray below (this feature is really quite amazing and that is why our company decided to patent it). To work its flavour magic, the Q takes advantage of the conducted heat transfer from the heavy-gauge cast iron cooking grill.

The Weber Q's no-mess cooking system

Look at anybody's barbecue area and you'll usually find fat stains where fat has been spitting from the barbecue to the patio or paving below. As our Q cooks with its lid closed, barbecue spatter and stains just don't happen.

CHOICE reveals the truth about barbecues

CHOICE was founded in 1959 and their mission is to give consumers the best independent, transparent and unbiased advice possible.

Their most recent barbecues review took an in depth look at a very big selection of barbecues, including the popular Weber Q's. People love their Weber Q and it's not surprising really. It's because the Q's cooking system creates delicious food that other barbecues just can't match.

If you are serious about investing in a barbecue, you should definitely get a copy of the CHOICE report (www.choice.com.au). It will really open your eyes.

Weber Q pays for itself over and over again

If saving money matters to you, it simply doesn't make sense to use an old fashioned barbecue that cooks with the lid up. Cooking with the lid raised is like using the air conditioning on a 40°C day and leaving the roof wide open.

These days, so many people save money by using a Q nearly all of the time. It's not just the money though; once people experience the flavour of Weber's lid down cooking, they just can't accept cooking the old way again.

WHAT SETS THE WEBER® Q® APART?

Precision thermometer

Monitor the internal temperature of the Weber Q while barbecuing, roasting or baking.

Two porcelain enamelled cast iron cooking grills

Cast iron conducts and holds heat evenly to create the perfect cooking surface. Porcelain coating prevents rusting.

Lid down cooking system

Weber flavour is imparted by smoke circulating under the lid. Food cooks faster to save gas, time and money.

Lifetime ignition

All Weber Q ignition systems are guaranteed to work for the life of your barbecue.

Simple cleaning system

Fat and juices fall past the burners and are channelled into a disposable drip pan outside the cooking area. Makes cleaning easy and reduces the chances of a fat fire.

Quality construction

A combination of cast aluminium, stainless steel, porcelain coated cast iron and thermoset resin. The Weber Q is designed to last for years outside without rusting.



*We've assumed that all burners are used on HIGH for 30 minutes, enough to cover both preheat and cooking time and that the swap over cost of a 9kg gas bottle is \$30. A four burner barbecue (with 72MJ output) for example, costs around \$2.27 per meal to run. The saving you get with Weber's Family Q is astonishing, with the cost coming down to 70c per meal.





Weber® Premium Q® Barbecues



Features	baby Q® (Q1000AU)	baby Q (Q1200AU)	Q (Q2000AU)	
Stainless steel Q burner	•	•	•	
Stainless steel centre burner				
Megajoule per hour output	9 MJ (8,500 BTU)	9 MJ (8,500 BTU)	12.7 MJ (12,000 BTU)	
Durable cast aluminium lid and body	•	•	•	
Durable cast aluminium high lid with thermometer		•		
Rust resistant cast iron split cooking grill	•	•	•	
Heavy duty push button piezo igniter	•		•	
Electronic infinite igniter		•		
Easy to read infinite control burner control knob(s)	•	•	•	
Cool to touch thermoset lid handle	•	•	•	
2 thermoset swing out work surfaces			•	
Glass reinforced nylon frame	•	•	•	
Cart with tool holders				
Removable drip tray	•	•	•	
Q cooking guide	•	•	•	
Weber 5 year limited warranty	•	•	•	
Available in LP Gas (LP)	•	•	•	
Available in Natural Gas (NG)			•	
Dimensions				
Height - lid open	60 cm	60 cm	64 cm	
Height - lid shut	35 cm	39 cm	37 cm	
Width - folded	69 cm	69 cm	80 cm	
Width - side tables open	-	-	131 cm	
Depth - lid open	52 cm	54 cm	62 cm	
Cooking area	approx 1200 cm ² (43 cm x 32 cm)	approx 1200 cm ² (43 cm x 32 cm)	approx 1800 cm ² (54 cm x 39 cm)	
Cooking height	approx 13 cm	approx 15 cm	approx 14 cm	
Weight - total	approx 10.75 kg	approx 11.25 kg	approx 16 kg	
Weight - cast iron grill	approx 4.75 kg	approx 4.75 kg	approx 7 kg	
Weight - body	approx 6 kg	approx 6.5 kg	approx 9 kg	
Colours				
Titanium - Australia	LP 50060224	LP 51062024	LP 53060024	NG 53067024
Titanium - New Zealand	LP 50060234	LP 51062034	LP 53060034	
Black - Australia	LP 50010224	LP 51012024	LP 53010024	NG 53017024
Black - New Zealand	LP 50010234	LP 51012034	LP 53010034	
Red - Australia		LP 51042024		
Red - New Zealand		LP 51042034		

The shape of the Weber Q is a registered trademark

weber Q[®] Accessories

For the complete range of Weber accessories visit www.weber.com



Weber Q Warming Racks
6569 (Q200/2000 series)
6570 (3000 series)



Drip Pan - Pack of 10
6415 - Small - Pack of 10
6416 - Large - Pack of 10



Weber Q Cleaner
The Weber Q BBQ cleaner will keep your Weber Q looking its best.
91137



Weber Q Stainless Steel Grill Pan
91134 (Q200/2000 series)



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



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



Full Length Covers
Patio - 7184 (Q200/2000/300/3000 series)
Portable - 7113 (Q100/1000/200/2000 series)



Weber Q Covers
7110 (Q100/1000 series)
7111 (Q200/2000 series)



Weber baby Q[®] Side Table Kit
Add a little workspace to any Weber baby Q.
6527 (Q1000 series)



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



Weber Q Duffle Bag
17709 (Q200/2000 series)

**Weber® Q® Portable Cart**

This ingenious Portable Cart folds up and down easily in seconds, (Q1000/2000 series) - 6579

**Weber Q Patio Cart**

A stylish permanent trolley for your Weber Q. (Q2000 series) - 6524

**3 Sided Grill Brushes**

Makes it easy to get between the grill bars and other difficult places. 6494 - Small 6493 - Large

**Weber Q Half Hotplates**

6558 - (Q1000 series) 6559 - (Q2000 series) 6506 - (Q300/3000 series)

**Weber Q Breakfast Plates**

981445 - (Q100/1000 series) 93395 - (Q200/2000/300/3000 series)

**Weber Q Ware**

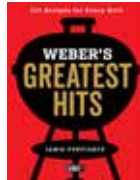
Q Ware Frying Pan Small 991154 Large 991155

**Australia's Own Cookbook for the Weber Q**

This book would make the perfect gift for someone who 'loves' their Weber Q, 250-10

**Cookbooks**

Weber's American Barbecue - 991166 Weber's Barbecue Bible - 991165

**Weber's Greatest Hits Cookbook**

991167

**Weber Q Roasting Packs**

991160 - (Q1000 series) 991161 - (Q2000 series) 991162 - (Q3000 series)

**Weber Q Convection Trays**

91147 - (Q1000 series) 91148 - (Q2000 series) 91149 - (Q3000 series)

**Weber Rib Rack**

Heavy gauge, nickel plated steel rib rack creates up to 50% more usable cooking area. 6605

**Weber Q Handle Light**

(Fits Q100/1000/200/2000/3000 series, not suitable for Q300 series) 6530

**Weber Q Pizza Stone and trays**

17653 Weber Q/Family Q Pizza Stone 36.5cm 17655 Easy-Serve Pizza Tray 36.5 cm

**Weber baby Q® Pizza Stone and trays**

17652 Weber baby Q Pizza Stone 26cm 17654 Easy-Serve Pizza Tray 26 cm

**Silicone Basting Brush**

Removable silicone bristles are easy to clean and will not shed, stain or retain odours. 6661

**Weber Q Smoker Box Set**

(Q200/2000/300/3000 series) 991156

**Weber Q 3 Metre LP Bayonet Hose**

This 3 Metre LP Bayonet Gas Hose fits all Q100/1000/200/2000/300/3000 series BBQ's. HR10010

**Instant Read Thermometer**

The large digital display reads the internal meat temperature accurately in a matter of seconds. 6750

**iGrill® mini**

Take the guesswork out of barbecuing with the iGrill Mini digital Bluetooth® thermometer. 7202

**iGrill 2**

Featuring a digital LCD display, total control of your barbecue meals has never been easier. 7203

**Snapcheck™ Grilling Thermometer**

Super-fast and accurate to within 1°C. The Snapcheck thermometer is the ultimate instant thermometer. 6752

**Smoking Wood Chips**

Available in pecan, hickory, apple, cherry or mesquite smoking woods. 3000cm³



Dealer



Australian Packaging Covenant

A signatory to the National Packaging Covenant

Weber-Stephen Products Co. (Aust) Pty. Ltd.

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To learn more or to register your Weber® barbecue online,
visit www.weber.com/au

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New Zealand Representative

R. McDonald Co. New Zealand Ltd.

Unit D, 86 Highbrook Drive, Highbrook Park, East Tamaki, Auckland, 2013.

Consumer information phone 0800 493 237.

To learn more or to register your Weber® barbecue online,
visit www.weber.com/nz



Weber® Q® Ware

Q Ware Casserole/Frying Pan Pack

Small 17711

Large 17710



Weber Q Ware

Q Ware Casserole Dish

Small 17635

Large 17634



Weber Q Ware

Silicone Mat

Small 17633

Large 17632

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