

Weber®. More than just a barbecue.



Nothing Roasts like a Weber® kettle.



No hooded gas barbecue does.



No kitchen oven does.



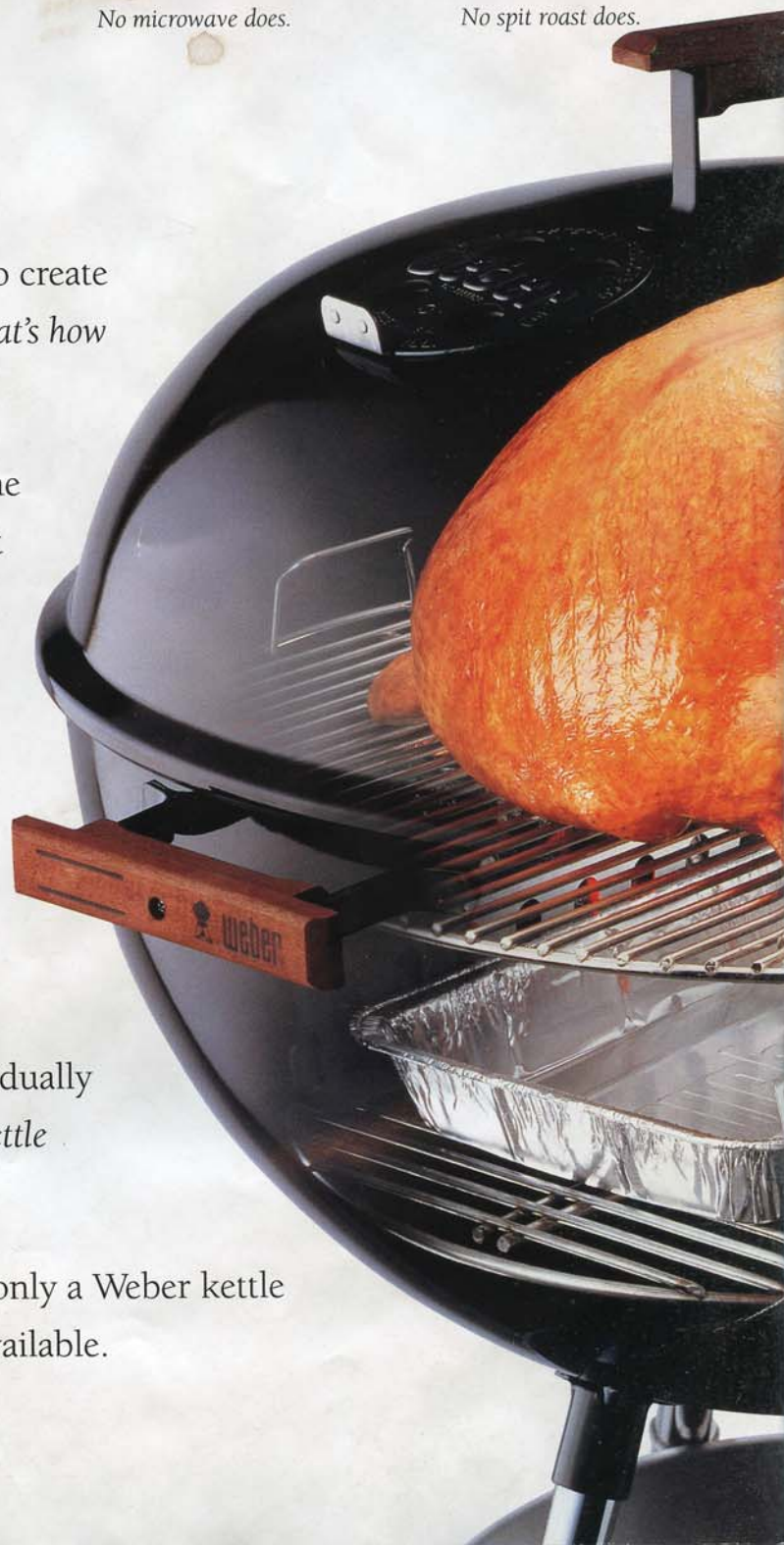
No microwave does.



No spit roast does.

Because...

- ♣ Only a Weber® Kettle uses glowing coals to create roasting temperatures over 250°C... *and that's how you get that unbeatable Weber kettle flavour.*
- ♣ Only the 'round' Weber shape circulates the air all around the meat with almost perfect natural convection... *and that's how you seal in all of the natural juices in a roast.*
- ♣ Only a Weber kettle has a unique in-direct cooking system that means no fat-fires ever... *and that's why Weber kettle roasts are never burnt.*
- ♣ Only the Weber kettle roasting method automatically reduces the temperature gradually during cooking... *and that's how a Weber kettle tenderises meats naturally.*
- ♣ And so it should come as no surprise that only a Weber kettle gets the AMLC's vote as the best roaster available.



Now the world's best roast is as easy as 1, 2, 3.

Complete mastery of the world's best roasts is now just 3 simple steps, thanks to Weber's Rapidfire™ system.



Step 1: Place 2 firelighters in each of the V-shaped cavities of the Rapidfire™ Grill and light with match or taper.








Step 2: Move the filled Char Basket™ Fuel Holders over the firelighters and in 30-35 mins the coals will be glowing and ready for cooking.



Step 3: Move the Char Baskets out to the sides, add a drip pan and you're ready to roast.

Benefits of the Rapidfire™ System

-  **Faster lighting.** Have your barbecue ready to cook up to 25% faster.
-  **Use the right amount of fuel every time.** No more counting out Heatbeads®, just fill the baskets for the perfect roasting temperature.
-  **No Mess.** Pour in Heatbeads™, straight from the bag.
-  **Adaptable.** For roasting just glide the baskets apart, and for kebabs and steaks, leave the baskets together.
-  **No flare-ups when roasting.**

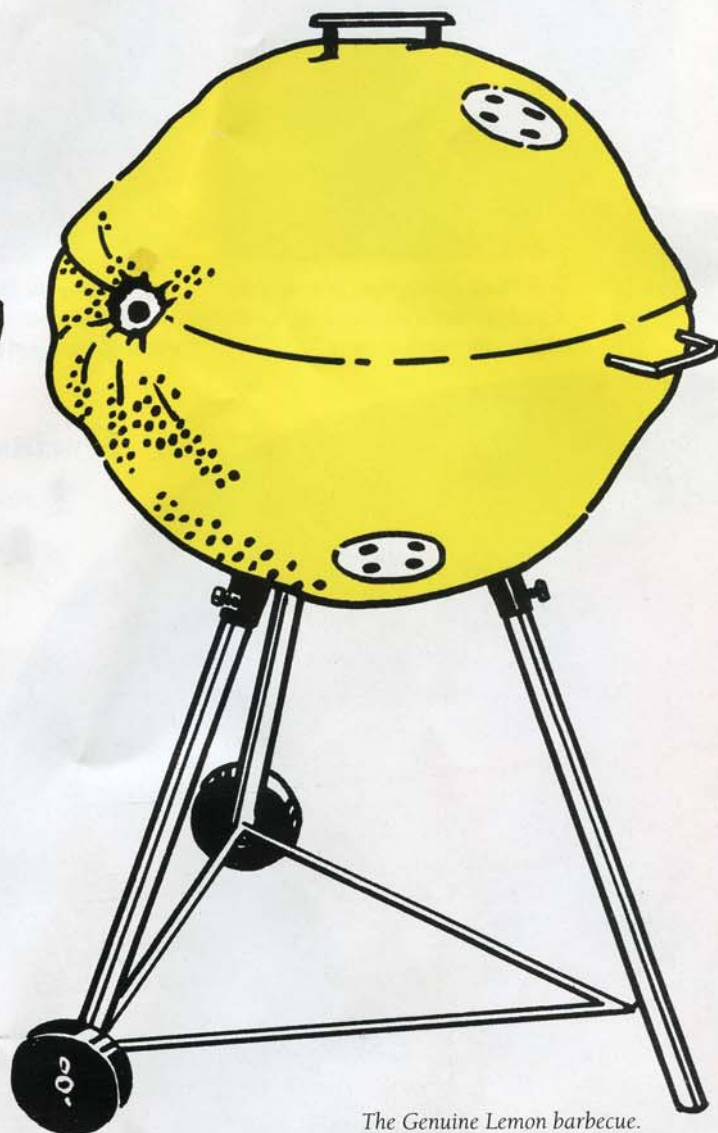
So which Weber® kettle has the features that are right for you?

	Weber® Bar-b-kettle	Weber® One Touch	Weber® Master-Touch
			
One-touch system	-	✓	✓
Aluminium legs	✓	✓	✓
Welded construction	✓	✓	✓
Porcelain coated	✓	✓	✓
Full colour Owner's handbook	✓	✓	✓
Standard 3 vent system	✓	-	-
5 year warranty	✓	✓	✓
Aluminium ash catcher	✓	✓	-
High capacity ash catcher	-	-	✓
Tuck-a-way lid holder	-	-	✓
Meat thermometer	-	-	✓
Two handles on bowl	-	✓	-
Wooden handles	✓	✓	✓
Rapid-fire™ charcoal grill	✓	✓	✓
Flip up cooking grill	-	✓	✓
Char-basket™ fuel holders	-	✓	✓
Aluminium drip trays	✓	✓	✓
Available in a range of colours	-	✓	✓

Buy a Weber® not a Lemon.



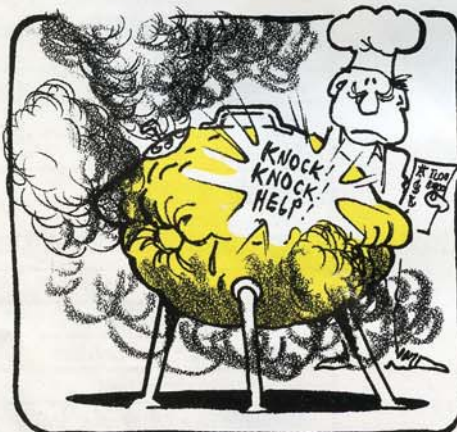
The Genuine Weber® One-Touch™ patented barbecue.



The Genuine Lemon barbecue.

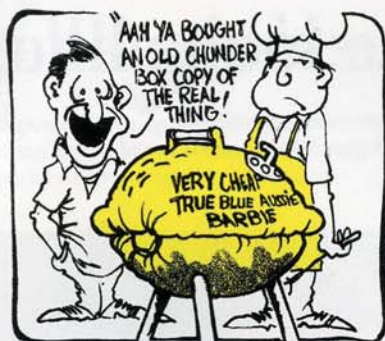
Outdoor entertaining with mouth-watering roasts, poultry, hams, turkeys, even bread, are what Genuine Weber® barbecue cooking is all about. But what if you got a lemon and it all went wrong?

If you want to make sure that you don't end up being the embarrassed owner of a real lemon, read on. There are a few things you should know.



1. Lots of lemons have no Australian cooking instructions, which means many lemon owners are never ever able to cook properly. Instead, they end up hiding their lemon in the shed.

As you now know, genuine Weber barbecues come with Australian, step by step, colour cooking instructions which virtually guarantee success when entertaining.



2. Sometimes it's hard to know where lemons come from. Some have Aussie names but are really made in places like Taiwan, Korea, or China. Some lemons don't have any name at all!

Genuine Weber Barbecues are made in Palatine, Ill., U.S.A.



3. Lemons often have nuts and bolts holding them together, making assembly difficult. These can work loose and weaken, rust, or damage the finish. Imagine a lemon owner wheeling a hot lemon when one of the handles or a leg fell off.

Genuine Weber barbecues have clean strong welds sealed in porcelain enamel which means there's nothing to work loose.



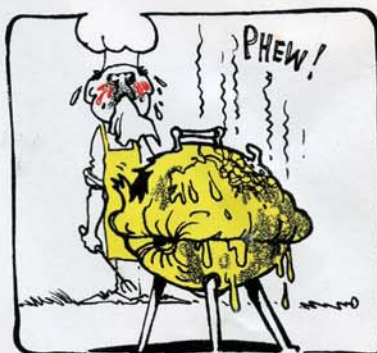
4. Removing ash from lemons is extremely messy. Lemon owners have to remove all the dirty internal grills to get to the ash and usually have to tip their lemons upside down to get rid of it.

Genuine Weber One-Touch™ patented barbecues have a one-touch lever that sweeps out all the ashes into the ash catcher without having to remove the grills or tip the barbecue upside down.



5. Closing the vents on most lemons to put out the coals and save the fuel can be a finger-burning experience. Because some lemons have bottom vents which are located near the coals, they can get very, very hot.

The Genuine Weber One-Touch™ patented barbecue has a lever that stays cool and closes all the vents easily with one simple movement.



6. Lemons are often painted instead of enamelled, which means their paint may discolour or burn off with use (lemon peel), and they can't be cleaned with oven cleaners.

Genuine Weber barbecues have a mirror-like porcelain enamel finish, just like your kitchen oven, so Genuine Weber barbecues will last for years and years.



7. Some lemons don't have lemon makers' guarantees at all. And even if they do, will the 'Lemon' brand be around if you want to claim, or need some advice in the future?

Genuine Weber barbecues have a full 5 year warranty** from The Weber Company which has been making barbecues for over 40 years.



8. Often lemons have cheap flash chromed legs, ash catchers, and vents that rust very easily.

Genuine Weber barbecues have legs, ash catchers and top vents that are made of aluminium so they won't rust. Ever!



9. When lemon owners go to use their lemons they often find that the essentials needed for roasting and baking are not included in their purchase.

Genuine Weber One-Touch™ barbecues have a Rapid-Fire™ roasting system and cookbook which virtually guarantees perfect roasts.



10. BEWARE OF LEMON SALESPeOPLE. Watch out! Some lemon salespeople are deceptive. They pretend their lemons are nearly as good as Genuine Weber barbecues. Why? Because they may have to sell as many as three Weber barbecues to make as much money as they can by selling you just one cheap lemon*.

A Genuine Weber barbecue has the name 'Weber®' on the lid handle, the bowl handles, the top vent, and both wheels. So you can't mistake it for a lemon.

* If for any reason you are having trouble buying a Genuine Weber Barbecue phone one of the Weber Representatives on the back of this hand book. We'll happily direct you to a reputable retailer. ** Weber® warranty covers cooking and charcoal grills for one year and all other parts for the full five years.

No other hooded gas barbecue looks like, co



Weber Cross over ignition system gives you the choice of either direct or indirect cooking. You can either grill steaks and chops or cook roasts and poultry by simply turning a knob.



Warm-up™ Basket*.



Steam-N-Chips™ Smoker*. Add that genuine smokehouse flavour.



Swing-up work tables provide extra work space and swing down again when not needed. Easy to clean porcelain enamel serving tray will not absorb meat juices.

Porcelain coated steel cooking grill for perfectly branded steaks and chops. Won't rust and easy to clean.

The specially designed stainless steel burner system is high performance but fuel efficient. Delivers even heat across the entire cooking surface, no hot or cold spots.

Weber flame check safety system. An ingenious heat sensor that shuts off the gas if there is no flame. Even if children should turn on the gas nothing will happen.

Gas barbecue burners are a favourite nesting place for spiders and wasps. Patented Weber Spider Stopper™ guards keep burners free of spiders and other dangerous insects.



Convenient disposable aluminium tray collects fat.

All steel components are treated with rust preventative before being coated to a mirror like, durable finish.

Heavy gauge welded steel trolley maintains its rigidity. The frame doesn't become loose and wobble like outdated wooden frame barbecues.

Foot activated wheel locks to prevent the barbecue from rolling away.

Warning!

When you go to buy a Weber Genesis 5000 or Genesis 2000 some barbecue retailers may try to switch you to another brand of gas barbecue on which they make more money. They're good at presenting arguments which, if you have read this advertisement, you will know don't really stack up.

So, to make sure you become the proud owner of a barbecue with all the top quality and features of the Weber Genesis 5000 don't allow yourself to be swayed by sales people who may not have your best interests at heart.

oks like or lasts like the Weber® Genesis™ 5000.

Stainless steel Flavourizer™ Bars virtually eliminate flare-ups. Meat juices and excess fats drip onto the specially angled bars just long enough to vaporise creating magic barbecue flavour.

A meat thermometer stored in the lid for easy access that can be removed and used to test when the meat is perfectly cooked.

Easy to clean porcelain enamel control panel. Horizontally positioned for easy viewing. Won't fade, rust, burn, or stain. Even the printing is in ceramic ink so it won't come off or fade.

A handy meat temperature chart is fired onto the control panel surface.



Stainless steel range-style side burner with separate control and ignitor. For wok, vegetables, sauces, fresh tea or coffee.



Each Genesis barbecue comes with an exciting full colour cookbook. Contains all operating and cooking instructions plus 50 pages of mouth-watering recipes.

Push-button ignitor with electrodes designed to prevent rain from building up around them - a common cause of ignitor failure.

Gas bottle gauge operates just like the fuel gauge in your car. So you don't have to run out of gas.

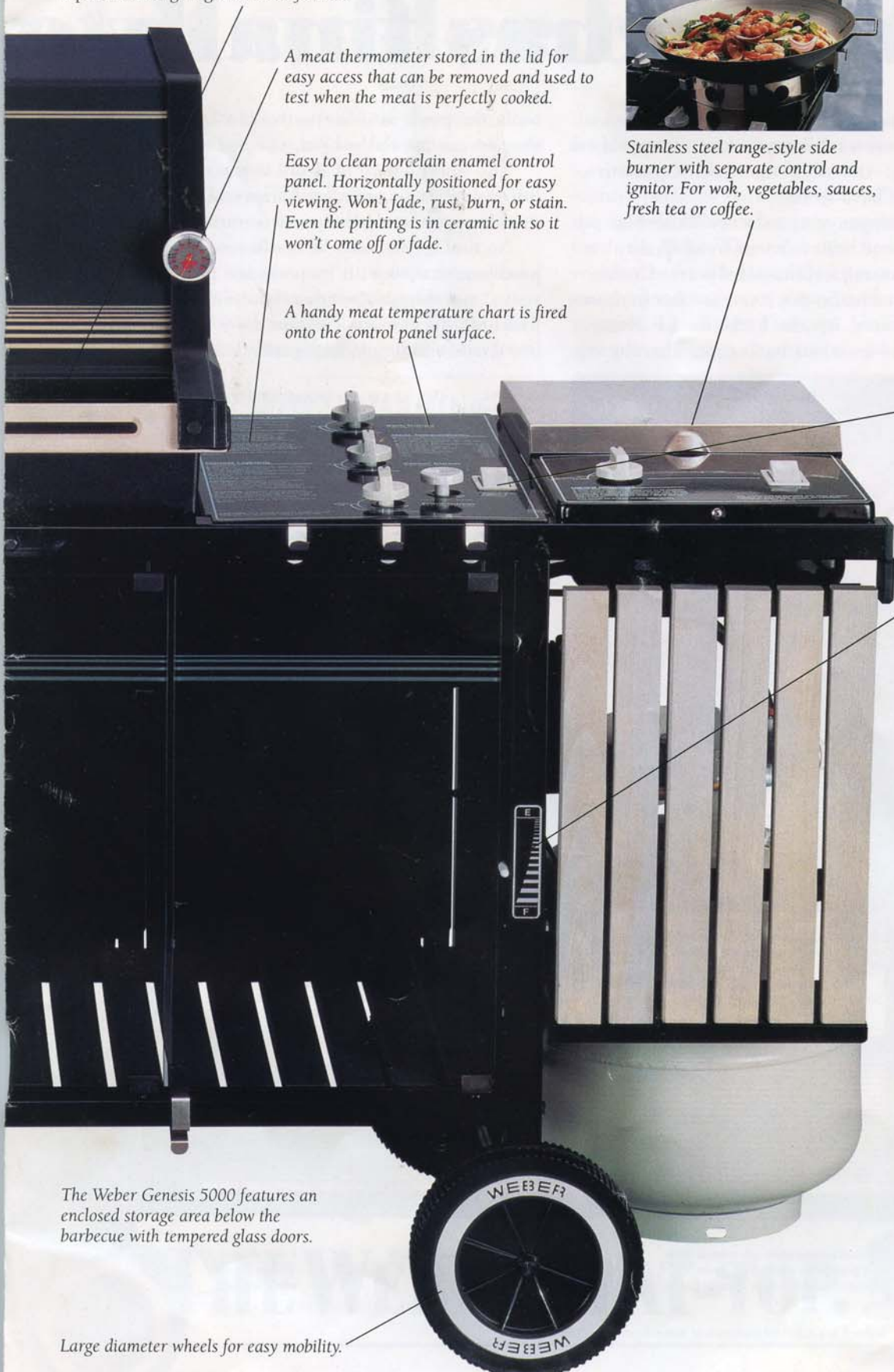
No need to waste hours assembling your gas barbecue. Unlike most other gas barbecues the Weber Genesis 5000 and Genesis 2000 is delivered to your home fully assembled and pre-tested. (City metro areas only.) Complete with gas hose and regulator. Gas bottle not included. Natural gas models are also available.

5 year warranty.

Webers' quality construction using stainless steel, aluminium and enamelled surfaces with brass fittings means that the Weber Genesis 5000 and Genesis 2000 will keep their good looks for years and years - well past their 5 year warranty.

The Weber Genesis 5000 features an enclosed storage area below the barbecue with tempered glass doors.

Large diameter wheels for easy mobility.



Man discovered fire on Weber® has finally g

In Nice, France, archaeologists have found evidence of a fire lit by Man over a million years ago. It appears to be his first barbecue. And while the ritual is primitive, the barbecue doesn't have to be.

From the Weber Company comes the new Weber Flat-top, a domestic gas barbecue built to commercial quality.

It's designed for Australia, the result of years of intensive research and development. So this is not another barbecue from a backyard factory, it's the barbecue for your backyard – if you are a serious barbecuer. The way it's

built, the power it delivers, this is a barbecue that's been thought out not dashed out.

The smorgasbord of detail below explains just how different it is to ordinary barbecues, how conventional thinking is the only thing not featured in its design.

No timber? No way. Weber has moved on to hygienic porcelain enamel with its perennial good looks (no fat stains) and sheer, all-weather durability. Throughout, you'll find only the choicest cuts are used: Heavy gauge steel, best grade aluminium and quality stainless steel so the

Hygienic porcelain enamel work surfaces. Won't stain like timber and are easy to clean. Slide together to form a weather-proof cover.

Aluminium bands form weatherproof seal when the barbecue cover is closed. Will not rust – ever!

Ingenious locking bolt. When the cover slides apart the work surfaces stay firmly in position. Won't slide off onto the ground!

Work surfaces supported by heavy gauge steel handles each capable of holding more than 10 kilos.

Heavy gauge welded steel trolley maintains its rigidity. The frame doesn't become loose and wobble like out-dated wooden frame barbecues.

Foot-activated wheel locks to prevent the barbecue from rolling away.

Heavy gauge cast iron barbecue plate provides even heat distribution. Ideal for cooking eggs, pancakes, pizzas, etc. Ribbed on the reverse side for cooking delicate food like fish.

Easy-to-clean stainless steel spatter wings that stop fat from staining timber decks or paving.

Porcelain coated steel cooking grill for perfectly branded steaks and chops. Won't rust and can be lightly cleaned in just 30 seconds. (Cookbook shows you how.)

THE VERSATILE BARBECUE POT

The optional Weber barbecue pot fits neatly beside the grilling area. It can be used to fry golden chips, prepare your favourite stir-fry, cook schnitzels or steam fish. It's also great for keeping food warm.



Porcelain enamel control panel. Horizontally positioned for easy viewing. Won't fade, rust, burn or stain. Even the printing is in ceramic ink so it won't come off or fade.

Convenient disposable aluminium tray collects fat.

Gas bottle gauge operates just like the fuel gauge in your car. So you don't have to ever run out of gas.

All steel components are treated with rust preventive before being powder coated to a mirror-like, durable finish.

Handy storage shelf.

Large diameter wheels for easy mobility.

Weber® is a registered trademark of Weber-Stephen Products Co.

One million years ago. Got it under control.

new Weber Flat-top looks beautiful on the showroom floor. More importantly, it keeps on looking beautiful, years and years later, when it truly matters.

For the Weber Flat-top is hardly quaint and rustic, it's heavy duty and rust-proofed; a serious weather-resistant barbecue with a serious five-year warranty.

Innovations? Just one of many are spatter wings that open up to stop fat from staining decks or paving.

Power? Choose from the four-burner FT-400, and the six-burner FT-600. But the power that roars from

the burners isn't raw power. While it may be impossible for Man to control his urge to barbecue, it's now possible to control the flame with the sensitive precision that ensures perfectly barbecued food. Please read on. And if the morsels below whet your appetite, you can see and touch the Weber Flat-top in the flesh.

Man has waited a million years for such a way to control fire. Don't wait a moment longer to discover it for yourself. The Weber Flat-top. Available from barbecue specialists, leading department and hardware stores.

The Power.

The specially designed stainless steel burner system is high-performance but fuel-efficient. Delivers even heat across the entire cooking surface. No hot or cold spots.



Push-button ignition with electrodes designed to prevent rain from building up around them – a common cause of igniter failure.



Includes hose and regulator. Gas bottle not included. Also available in town or natural gas.



WARNING!

When you go to buy a Weber Flat-top, some barbecue retailers may try to switch you to another brand of gas barbecue on which they make more money.

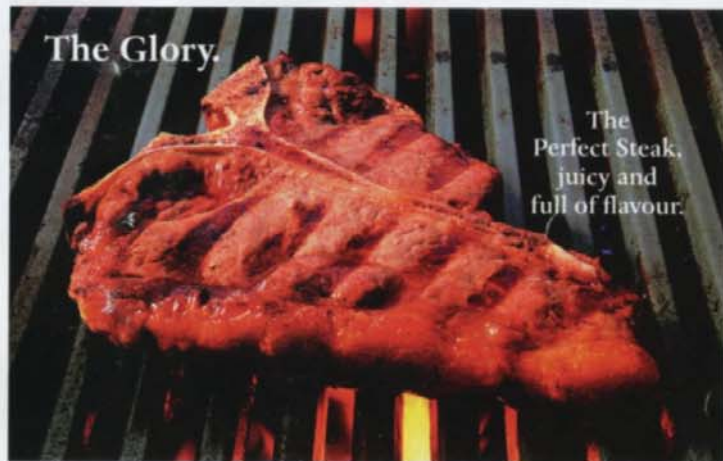
Some other second-rate salespeople may not have even bothered to become familiar with all of the unique features of the Weber Flat-top.

So, to make sure you become the proud owner of a barbecue that has all of the quality and innovation of the Weber Flat-top read this advertisement thoroughly and don't allow yourself to be swayed by sales people who may not have your best interests at heart.

SMOOTH LINES OF THE FLAT-TOP WHEN CLOSED.

Quality construction and durable finish mean the new Weber Flat-top will keep its good looks for years and years – well past the life of its 5-year warranty.

The Glory.



The Perfect Steak, juicy and full of flavour.

FLAME-GRILLING WITHOUT THE FLARE-UPS. HOW IT WORKS.

The secret is Weber's unique stainless steel Flavorizer™ Bars.

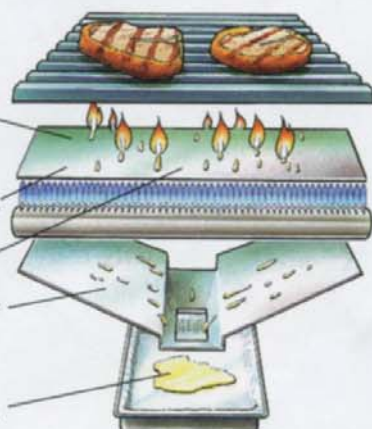
On "high" the bars achieve a temperature higher than the flashpoint of fat – which then flames and flickers around the meat to give that great flame-grilled barbecue flavour.

On lower settings the bars drop in temperature – no more flames.

Bars are angled to allow fat to run off.

Because the lower section of the barbecue is only warm – not hot – fat doesn't become baked onto the sides, making the Flat-top very easy to clean.

Fat runs down into a disposable drip tray.



Every Weber Flat-top gas barbecue comes with a unique 64 page colour cookbook. Written by Ross McDonald and Margaret Kirkwood it has over 100 tantalising recipes. There are entrees, marinades, breakfasts, brunches, desserts, stir-frys and lovely ways to cook fun meals for the kids. Plus there are cooking tips to ensure that you always get the best results from your Weber Flat-top.

THE WEBER FLAT-TOP.



weber.

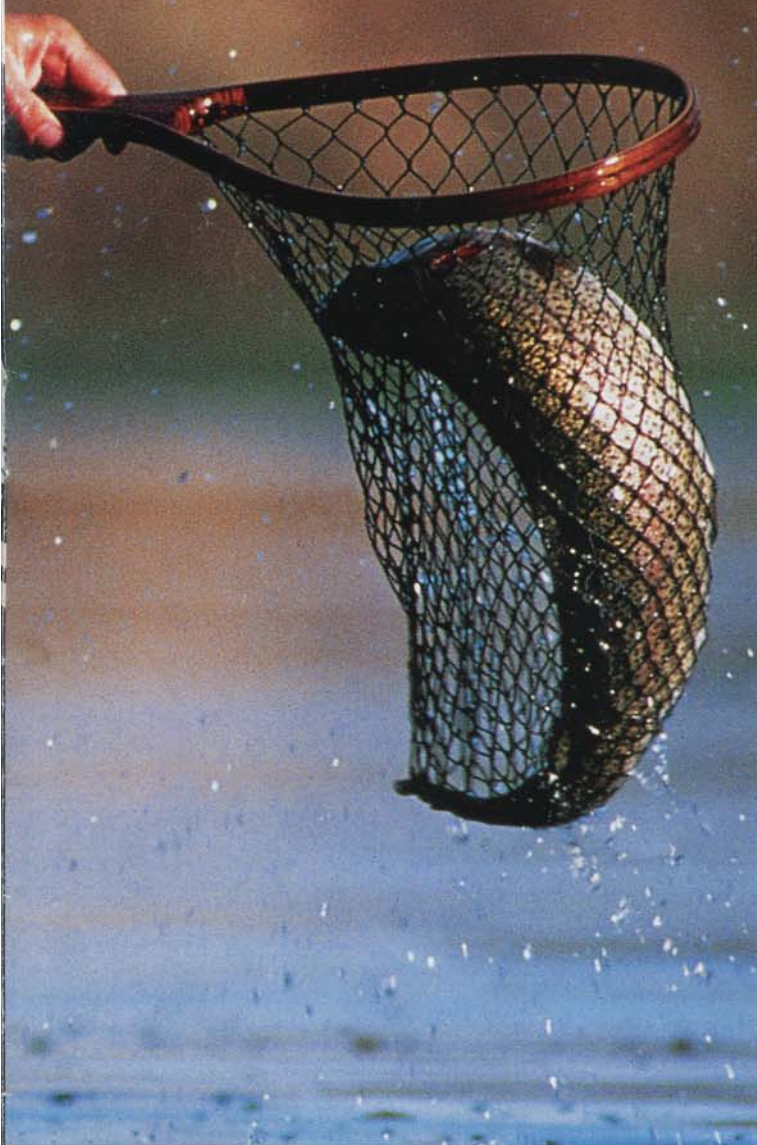
More than just a barbecue.

Weber® The best way to barbecue an



Weber® makes a great fishing trip unforgettable
with Hickory Smoked Rainbow Trout.
*Weber® warranty covers cooking and charcoal grills
for one year and all other parts for the full five years.

anything, anywhere.



The Weber® Go-anywhere™ barbecues.

The Weber Go-anywhere Barbecues come in either gas or charcoal. They're perfect for fat free grilling or add the hot plate (accessory) for a hearty breakfast of bacon, eggs and pancakes.



The Weber® Go-anywhere™ Charcoal Barbecue. Closing the air vents extinguishes the fire after cooking.

The Weber® Go-anywhere™ Gas Barbecue with portable re-fillable cylinder.

Both of them have cleverly designed folding legs that make carrying and storage simple. Beautiful porcelain enamelled finish prevents rust and makes cleaning easy too. It comes with Weber's five year limited warranty*.

The Weber® Go-anywhere™ Gas Barbecue.

It's great for a quick steak after work, or a picnic in the mountains, since it can use either a small portable gas cylinder or an adaptor hose (accessory) to connect to the bigger gas bottles. Other features include a convenient push-button igniter and Weber's unique Flavourizer™ System that eliminates messy lava rocks. It comes with Weber's five year limited warranty*.



The Weber® Go-anywhere™ Charcoal Barbecue.

Perfectly grilled steaks or satays over glowing charcoal embers makes this the ultimate in hibachi-style cooking. Unlike traditional hibachis it has a lid which enables you to smoke fish or cook small roasts. Built to last...it comes with Weber's five year limited warranty*.



The Weber® Smokey Joe® Tuck-n-Carry™ Barbecue. 37cm (14.5 inches) in diameter.

The Weber® Smokey Joe® Barbecue. 37cm (14.5 inches) in diameter.

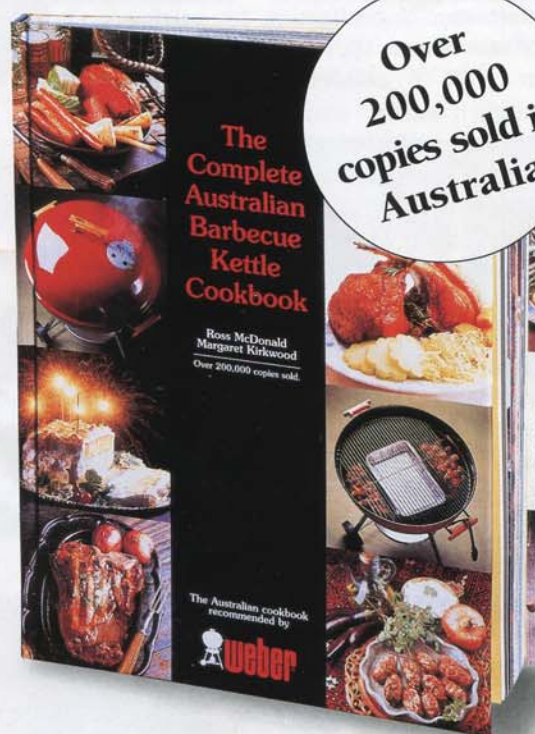
The Weber® mini barbecue kettles.

The Smokey Joe® and the outstanding Tuck-n-Carry™ are miniature versions of the famous Weber kettle. The ideal first barbecue for teenagers or young adults...people on the move, people having fun. Incredibly, these cute little barbecues have nearly 1000sq cm of cooking area...just perfect for two or three people. Added features of the Tuck-n-Carry include an ingenious lid lock which holds the top on for carrying and which lowers to become a convenient lid holder. It also has unique side venting specially designed to prevent any ash from falling into your car. Comes with Weber's five year limited warranty*.



Enjoy this glazed turkey from the Poultry chapter...tender, moist and delicious! It's a really nice touch for Christmas.

Aussie cookbook owners love their Weber® even more.



Pictured, ninth printing revised in 1996.

If you're about to buy a Weber® kettle you really should have a look at "The Complete Australian Barbecue Kettle Cookbook". It has extensive sections on smoke-cooking, grilling, roasting, wok cooking and baking. It is written, published and printed in Australia and is a beautiful book of the highest quality.

We have great books in America too, but our American fuel is different and so too are our tastes in food.

This book is not published by Weber® but we do recommend it. Although there are other books on this subject we chose this one because it's accurate. It also provides all the inspirational pictures, recipe ideas and advice that anyone could possibly need. In short, it promises that (no matter whether you are a novice, old hand or expert) you will gain the utmost pleasure and enjoyment from our range of charcoal barbecues. A huge number of the recipes are great for oven use too.

It's the sort of book that you can buy with confidence whether it be a gift for a friend or for your own enjoyment.

"The Complete Australian Barbecue Kettle Cookbook" by Ross McDonald and Margaret Kirkwood. 224 page, hard bound, 200 colour plates, over 400 recipes. ISBN 0 7316 3925 1. First published in 1988. Was revised in 1996 so that the book now includes more detailed advice on the cooking times for meat and poultry.

About the Authors.

Between them, Ross McDonald and Margaret Kirkwood have unique credentials to write what has become the Australian bible on this subject. Margaret Kirkwood is internationally known as a cooking educator. She has taught cooking throughout Australia, USA, Canada, Japan, UK and Europe. Margaret has personally owned a Weber barbecue since 1977. Ross McDonald lit his first barbecue kettle in 1973 and perfected Weber®-style cooking the Australian way. In 1978 he was appointed the exclusive representative for our Company in Australia. It is unlikely that anyone in Australia knows more about this style of cooking than Ross.

Great outdoor ideas from Weber®.

The Weber® Performer™ Touch-N-Go™ Barbecue.

The Performer's heavy gauge welded steel trolley houses Weber's Master-Touch™ kettle complete with stainless steel gas lighting system. No more fire-lighters, now you can get the real flavour of charcoal with the convenience of gas lighting. It's quick easy and economical. The burner directs the flame at 1900C right under your barbecue fuel igniting it within 5 minutes.

Other features include:

- A hygienic stainless steel work surface for carving and serving.

- A large CharBin™ storage container for barbecue fuel, hickory chunks and drip pans is located under the work surface.

Comes complete with 2.25kg gas bottle, owner's handbook and Weber's five year limited warranty. *Weber® warranty covers cooking and charcoal grills, Char-Basket™ fuel holders and the tank for one year, and all other parts for the full five years.



Smokey Mountain Cooker™.

If you want to get serious about smoking you'll love our Smokey Mountain Cooker.

Inside a water pan generates steam to keep the cooking temperature even and low. As a result the foods are tender, succulent and moist. Smouldering smoke combines with the steam and filters up through the double racks encircling hams, fish, poultry or sausage to produce beautiful flavours.

The front loading hatch provides easy access to the food and coals. Full colour cookbook includes easy reference smoke cooking chart and all of the information you need to get started. Heavy gauge steel sealed in porcelain enamel that won't peel, stain or burn. Five year limited warranty*. Available in black only. *Weber® warranty covers cooking and charcoal grills for one year and all other parts for the full five years.



Weber® Ranch™ barbecue kettle, 95cm (37.5 inches).

The largest barbecue kettle in the World. An investment and profit earner for clubs and caterers. Cooks crowd-pleasing feasts with that magnificent Weber flavour. Come rain, hail or shine it'll cook a whole lamb in just two hours. Complete with a full colour comprehensive owner handbook charcoal rails and drip trays. Five year limited warranty*.



Great Weber® gift ideas.



Large and small Hotplates. Enjoy eggs, bacon, hamburgers and onion rings, even pancakes.



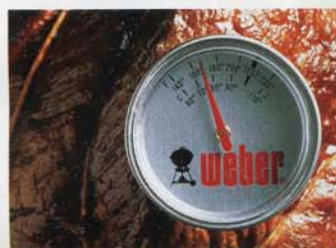
Drip Pans. Extra heavy gauge re-useable drip pans in two sizes to help keep your barbecue clean.



Roast Holder. Makes the largest roasts easy to carry from the barbecue to the carving area.



Hardwood Grill Brush with brass bristles. Helps make cleaning dirty cooking grills light work.



Meat Thermometer. Insert the thermometer into the meat to make sure it's cooked perfectly.



Vegetable Holders. Allow you to maximise space when roasting a whole meal.



Protect your barbecue all year round with a Standard vinyl or Deluxe heavyweight cover.



Weber® Rapidfire™ Chimney Starter. Gets your direct or indirect fire ready in half the time.



Wood Chunks. Savour luscious smoked hams, bacon, fish and poultry at home...unbelievable!



Shish Kebab Set. Boxed set of six stainless steel skewers on rack. Prevents food sticking to the grill.



Stir-fry or deep-fry with the accessory wok. It's the new and impressive way to entertain outdoors.



Weber® Tools Heavy gauge, long lasting brushed stainless steel and set in hardwood handles.



Quality Australian jarrah work table with brass fittings. Provides all the work space you need.



Aussie cookbook shows how to get the most out of your Weber®. Weber owners just love it! Packed full of great new ideas (see page 13).



Rapidfire™ grill. Specially designed to allow Char-basket fuel holders to slide easily over the firelighters.



Replacement parts are available for all Weber products. Grills, wheels, handles - the lot, all available.



Condiment Holder. Keeps salt, pepper and basting sauces right where you need them.



Grill & Tool Holder. Keeps all of your utensils within easy reach.

WE'VE BEEN
MAKING THE
WORLD'S
BEST
BARBECUES
SINCE 1951



Australian Representative: R. McDonald Co. Pty. Ltd. A.C.N. 007 905 384.
178 Fullarton Road, Dulwich, South Australia, 5065.

For consumer information, wholesale enquiries and orders phone 1300 301 290.

Weber®, the Weber® silhouette™, Smokey Joe®, Bar-b-kettle™, Master-Touch™, Firespice™, Go-Anywhere™, Tuck-a-way™, Weber® Genesis®, Smokey Mountain Cooker™, Tuck-n-Carry™, Outrider™, Char Basket™ Fuel Holders, Corn'n'Tater™, Steam-N-Chips™, Flavourizer™, Warm-up™, Ranch™, Performer™, Crossover™, WeberGrabbers™, One-Touch™, Weber® Rapidfire™ Chimney Starter and Rapidfire™ Charcoal Grate are trademarks of the Weber-Stephen Products Co. © R. McDonald Co. Pty. Ltd. 1992. This booklet incorporates material the copyright of which is owned by Weber-Stephen Products Co., R. McDonald Co. Pty. Ltd. and McDonald-Kirkwood Pty. Ltd.