

What's new from Weber®

Brilliant barbecue lights Heatbeads® without firelighters.

'Lemon' gas and charcoal barbecues exposed.

Great gift ideas for Christmas.

Barbecues for the boot of the car.

Aussie cookbook gets the 'nod' from Weber.

The latest in exclusive gas barbecues.



The Weber Outrider™ barbecue. Equally at home in the backyard or away with the four wheel drive. See page 8.

It's quite simple really. While kids still like chops and sausages at a barbecue grown-up attitudes toward barbecuing have been changing. You may not have thought about it, but these days most grown-ups are worried about repeatedly eating food with such a high fat content. Barbecue foods don't have to be expensive, but they should be healthy, flavoursome and provide enough variation to be satisfying. This has been an



Barbecue plate accessory.

emerging trend for some years now, and that's why the Weber kettle has become so popular. With the Weber® you can still grill and fry but you can also use a wok for popular Asian dishes. You can smoke fish, hams or poultry and most popular of all you can roast lamb, beef and pork.

In the old days if you wanted to barbecue a roast of beef or pork you'd have to hire a spit. If it rained it was a disaster and if there was too much wind it would slow down the cooking and blow ash all over the meat. If you managed to get it all right (and some people could) those who attended would remember the occasion for years.

Memorable barbecues with Weber are now an everyday occurrence because with the Weber indirect cooking system you can get it right everytime.



Indirect cooking with coals to the sides.

Barbecue roasting with the indirect cooking system.

The indirect cooking system is far superior to the spit. With this system you put the roast inside the barbecue with the coals. This way you get the same sensational flavour as the old spit without the wind blowing ash all over the food. The dome shaped cover not only keeps the wind away but causes the heat to circulate all around the food, cooking it on all sides at once. This dramatically reduces cooking times; for example a leg of lamb takes only 1½ hours. All this means that no rotisserie is required and better still, cooking times are easily estimated. People love roasts barbecued this way; they look and taste terrific and the fat falls away from the food while it's cooking. You can even collect the meat juices from the foil tray below to make delicious gravy.

Why do people buy a Weber® Kettle if they already have a Barbecue?

Even better, the Weber system lets you cook everything you can cook in your kitchen outside...pumpkin, potatoes, all the vegetables to accompany a roast and even a dessert after the main meal.

You don't have to turn the food, in fact you don't even have to be there. This is probably why Weber cooking is also popular for summer dinner parties and Christmas celebrations. When you bring in the food

guests are left wondering how it was all done. The fabulous flavours and juiciness are there, yet all the heat and odours you normally associate with oven cooking are left outside the house.

Smoke cooking.

People are surprised to learn how easy it is to smoke something like a ham or a turkey on a Weber barbecue. You just take some suitable hardwood chunks (Hickory is most popular) and add them to the coals while the meat is cooking...that's how easy it is. Meat, poultry and fish barbecued this way has a unique smoke-house flavour. When served piping

hot everybody seems to devour it and they're soon coming back for seconds or even thirds...a guarantee of success at any party.

Wok cooking.

The huge popularity of Asian cooking is obvious; everywhere we look new restaurants appear. As you can imagine these tasty, inexpensive and healthy dishes are also an incredible hit in any Aussie backyard. In action the wok is all outdoor sizzle and aroma. Everyone loves to watch the cooking and there are endless recipes to choose from.

So now you understand why someone who already owns a traditional barbecue, naturally wants a Weber barbecue as well.

Throughout the pages of this catalogue you'll find a Weber barbecue kettle for everyone; for caterers, for the big entertainers, for home unit balconies, for the beach, for family camping and of course for the average backyard.

The world leader in barbecue kettles is Weber, the name that not only means superiority in food, but also quality, innovation, warranty and customer service.

The sad truth however, is that many uninformed people go out to purchase a Weber kettle only to discover when they get home that they have been tricked into buying a cheaper look-alike*. To the untrained eye they look the same but often they are poorly designed, incomplete, made of inferior materials, or have inadequate cooking instructions. **When this happens you've got a lemon.**

You can avoid the pitfalls, just by being informed...all you need to do is take a look at the cartoons on pages 10-11 of this catalogue.

*Consumers may have the right to take legal action for misleading or deceptive conduct under sections 52 and 53 of the Trade Practices Act if they feel that they have been deceived as to the quality, origin or identity of the product they have purchased. There may also be other remedies available under applicable State laws.

Left. At Christmas time families all over Australia enjoy Weber roast turkey; it's tender, juicy and full of flavour. But that's not all; inside the house there's no heat, no odours, no messy baking dishes, and the Weber saves precious time by cooking the bird in just 2 hours.



Weber Hickory chunks available from barbecue outlets.



Wok accessory cooking with coals in the centre.



Weber®. The best way to barbecue anything, anywhere.



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.

carrying and storage simple. A beautiful porcelain enamelled finish prevents rust and makes cleaning easy too. Go-Anywhere™ barbecues stow away anywhere because they're only 41cm (16 inches) long and 26 cm (10 inches) wide.

The Weber® Go-Anywhere™ Gas Barbecue.

The fact that it can use either a small portable gas cylinder or an adaptor hose (accessory) to connect to the bigger gas bottles makes it great for either a quick steak after work, or a barbecue lunch in the mountains. Other features include a convenient push-button igniter and Weber's unique Flavourizer™ System that eliminates messy lava rocks. Full colour cookbook included.



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® Go-Anywhere™ barbecues.

The Weber Go-Anywhere barbecues come in either gas or charcoal. They're perfect for fat free grilling or add the hotplate (accessory) for a hearty breakfast of bacon, eggs and pancakes. Both of them have cleverly designed folding legs that make

The Weber® Smokey Joe® Tuck-n-Carry™ Barbecue. 37cm (14.5 inches) in diameter. Expect to pay around \$120.

The Weber® Smokey Joe® Barbecue. 37cm (14.5 inches) in diameter. Expect to pay around \$90.



The Weber® Go-Anywhere™ Charcoal Barbecue. Closing the air vents extinguishes the fire after cooking. Expect to pay around \$105.

The Weber® Go-Anywhere™ Gas Barbecue with portable cylinder. Expect to pay around \$120.

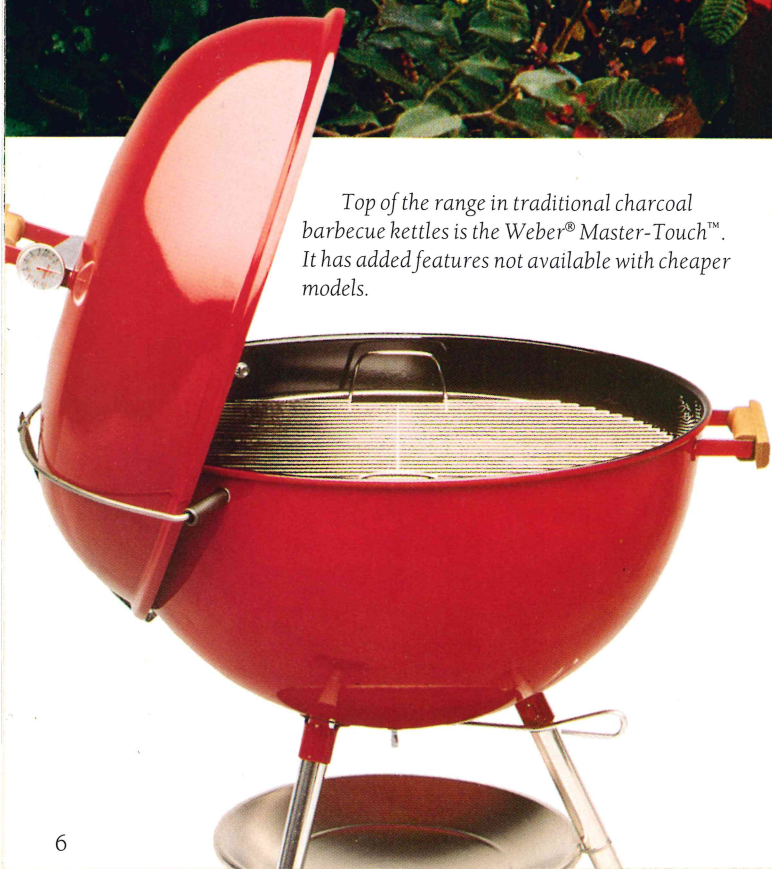
The Weber® mini barbecue kettles.

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*.

Weber®. The best way to barbecue anything.



Top of the range in traditional charcoal barbecue kettles is the Weber® Master-Touch™. It has added features not available with cheaper models.



Once you have a Weber® barbecue kettle you're guaranteed that delicious, mouthwatering flavour, magnificent appearance and natural juiciness in food for which Weber barbecues are world famous. And when using the Weber fat free method of cooking your cholesterol intake is substantially reduced too.

Even the simplest family meals like chops and sausages take on a whole new delicious flavour. The flavour that has inspired millions to go on and discover the delights of Roast Lamb, Christmas Turkey, Baked Whole Snapper, desserts and more.

'Fantastic!', 'Delicious!', 'Wonderful!'... These are the sort of comments that people make after eating a meal cooked this way. And the really nice thing... is there's no heat in the kitchen and no messy baking dishes to wash up either. Weber really is the best way to barbecue anything.

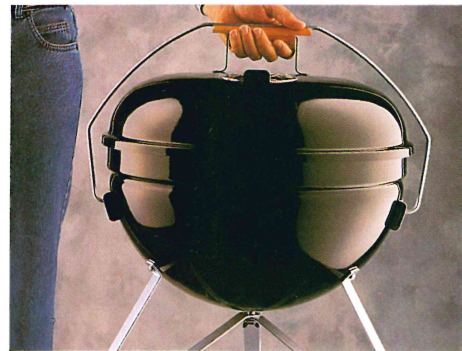
Bushman's Corned Beef; a family favourite.



Your Weber® Barbecue kettle selection guide.

Weber® Outrider™. A transportable version of the family barbecue kettle.

The Weber Outrider...portable yet big enough to cook for five or six hungry people. Unique side venting is specially designed to prevent any ash from falling into your car.



Easy to transport and a pleasure to use, the Outrider comes with Weber's Tuck-n-Carry™ feature, an ingenious lid lock which holds the top on for carrying and which lowers to become a convenient lid holder.



Equally at home on the balcony or away with the four wheel drive. It can be used with a wok, hot-plate and all of the other great Weber accessories. Complete with a full colour comprehensive owner's handbook, charcoal rails and drip trays. Expect to pay around \$170.

47cm (18.5 inches). Black only. Five year limited warranty*.
A. Tuck-Away lid. B. Big enough for Roast Lamb and vegies.

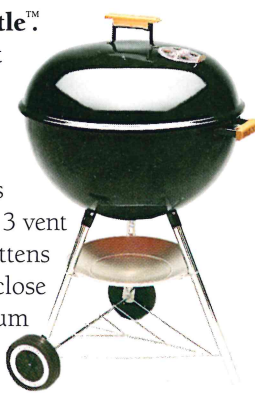
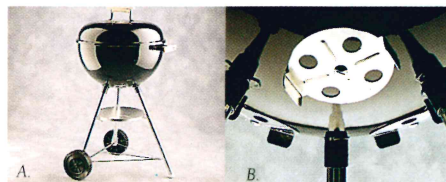


Barbecued corn on the cob, wrapped in bacon and dobbed with butter. *Weber® warranty covers cooking and charcoal grills for one year and all other parts for the full five years.

Weber® Bar-b-kettle™. The barbecue that made Weber world-famous.

The Weber Bar-b-kettle features manually controlled 3 vent air flow system, (mittens or tongs needed to close each vent), aluminium ash catcher, wooden handles and tough porcelain enamel finish that resists rusting, fading and burning. Complete with a full colour comprehensive owner's handbook, charcoal rails and drip trays. Expect to pay around \$185.

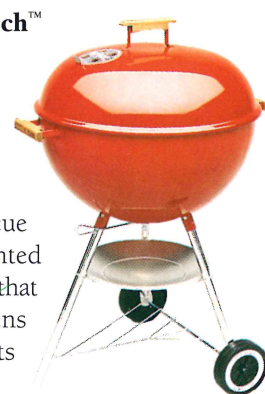
A. Small family size, 47cm (18.5 inches).
B. Weber Bar-b-kettle 3 vent system.



Weber® One-Touch™ Barbecue. Now Australia's favourite barbecue kettle.

The Weber One-Touch Barbecue features the patented One-Touch system that automatically opens and closes all vents with one simple movement. The One-Touch lever sweeps out ashes and remains cool when cooking (no mittens or tongs needed). Complete with a full colour comprehensive owner's handbook, charcoal rails and drip trays. Expect to pay around \$220 for black, \$230 for colours.

A. Small family size, 47cm (18.5 inches).
B. Weber One-Touch system.



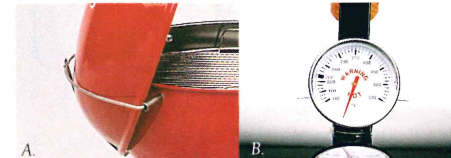
Family size, 57cm (22.5 inches). Available in black, red and chocolate. Five year limited warranty*.

Weber® Master-Touch™. An elite version of our One-Touch kettle.

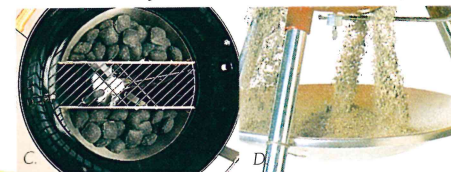
The Weber Master-Touch Barbecue has our One-Touch system plus great innovations to make cooking even more enjoyable. The patented Tuck-Away™ lid has a meat thermometer that lets you tell when the meat is cooked perfectly. The stainless steel Char-Basket™ Fuel Holders (patent pending) separate for indirect or come together for direct cooking. Complete with a full colour comprehensive owner's handbook, charcoal rails and drip trays. Expect to pay around \$280 for black, \$290 for colours.

Family size, 57cm (22.5 inches). Available in black, red and chocolate. Five year limited warranty*.

A. Tuck-Away lid. B. Meat thermometer.



C. Char-Basket fuel holders. D. Weber One-Touch system.



Weber® One-Touch™ 68cm, (26.75 inches). The big entertainer's barbecue kettle.

Weber 68cm (26.75 inches) Barbecue with the Weber patented One-Touch system that automatically opens and closes all vents and sweeps out all the ashes with one simple movement. All the extra cooking room you need for big parties and giant roasts. Complete with a full colour comprehensive owner's handbook, charcoal rails and drip trays. Expect to pay around \$450.

Available in black only. Five year limited warranty*.

A. Weber One-Touch system.

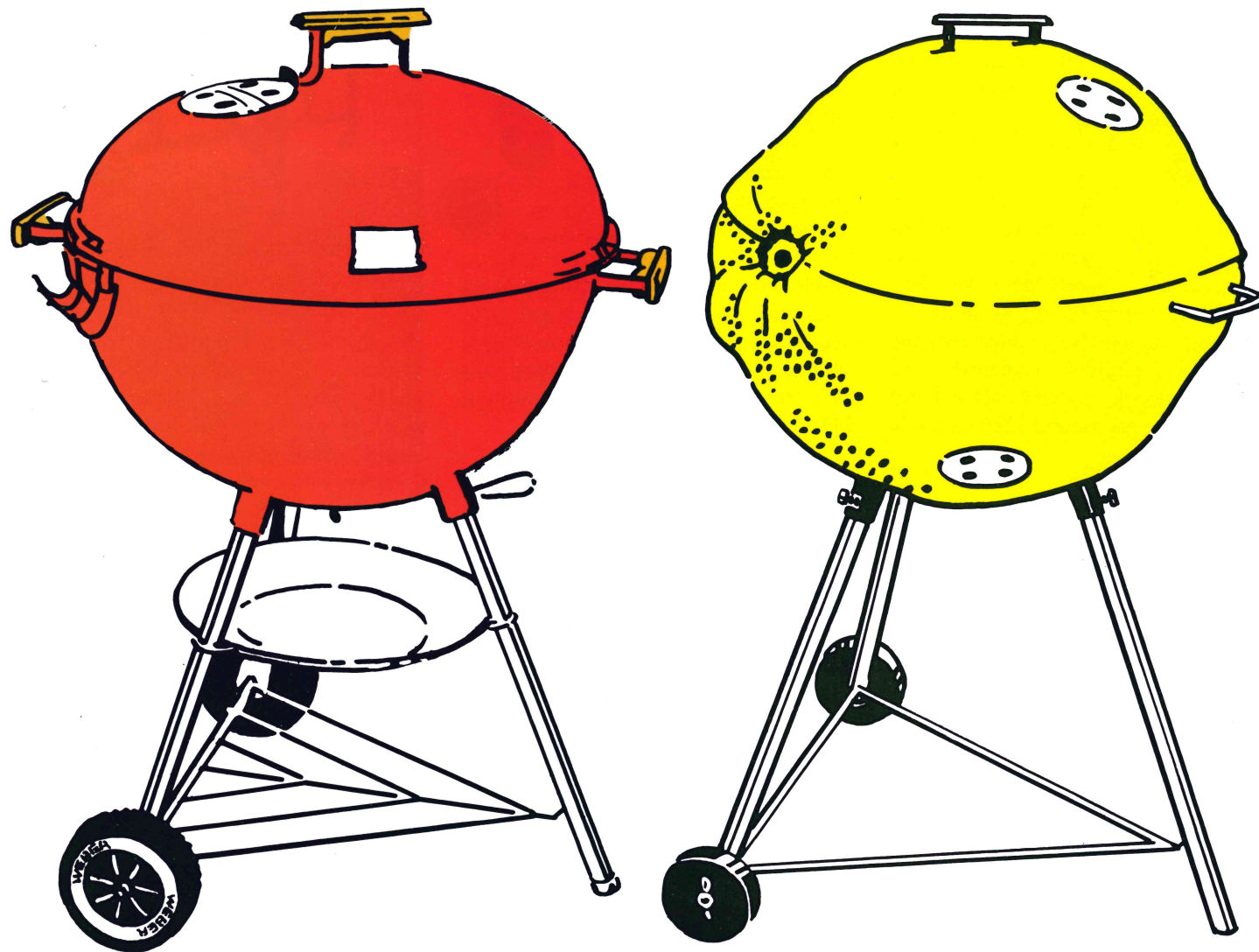


Weber® Ranch™ barbecue kettle, 95cm (37.5 inches). The caterer's barbecue kettle.

Weber Ranch barbecue kettle. An investment for any caterer or club. 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's handbook, charcoal rails and drip trays. Black only. Five year limited warranty*. Expect to pay around \$1500.



If you're into charcoal buy a Weber® not a Lemon.

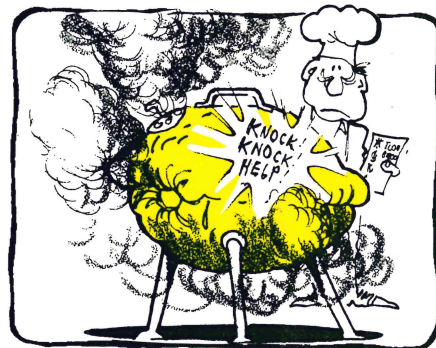


The Genuine Weber® One-Touch™ patented barbecue.

The Genuine Lemon barbecue.

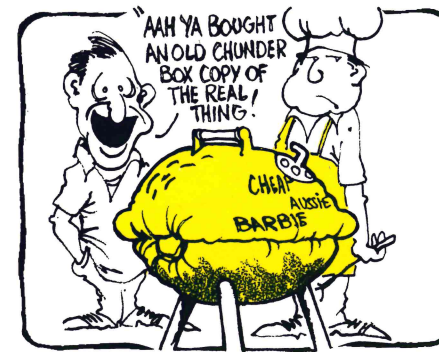
Entertaining and pleasing friends with mouthwatering roasts, poultry, hams, chops, turkeys, even bread, is what Genuine Weber® barbecue cooking is all about. But what if you got a lemon and it all went wrong?

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



1. Lots of lemons have no Australian cooking instructions, which means you may never ever be able to cook properly.

Genuine Weber barbecues come with Australian, step by step, colour cooking instructions which virtually guarantee success when entertaining friends.

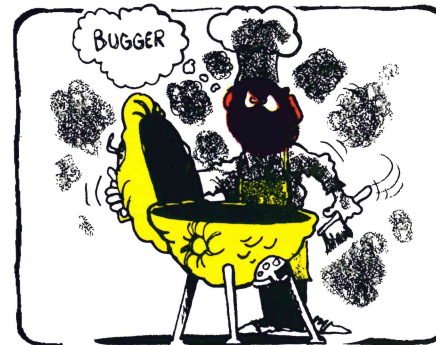


2. Sometimes it's hard to know where lemons come from. Some have Aussie names but are really made in places like Taiwan, Korea, or China. Some lemons don't have any name at all! Genuine Weber Barbecues are made in Palatine, Ill., U.S.A.



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.



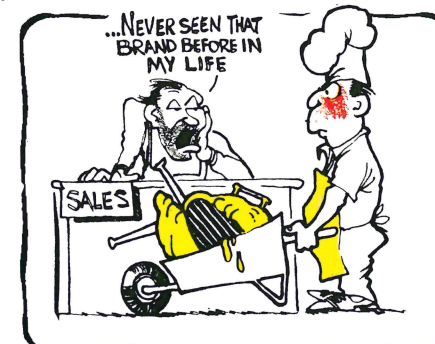
5. Closing the vents on most lemons to put out the coals and save the fuel can be a finger-burning experience. Because some lemons have bottom vents which are near the coals, they can get very, very hot.

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



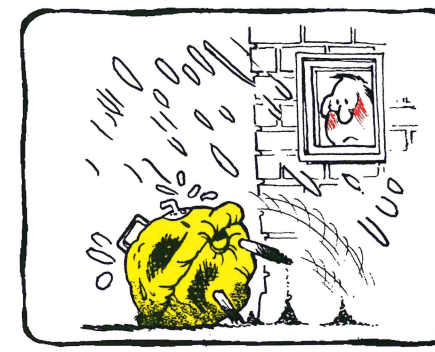
6. Lemons are often painted instead of enamelled, which means their paint may discolour or burn off with use (lemon peel), and they can't be cleaned with oven cleaners.

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 30 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 barbecues come complete with all the essentials; charcoal rails, drip trays, and Australian step by step, colour cooking instructions which virtually guarantee perfect food.



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, both 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. He'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.



Roasted crayfish with garlic butter.



Smoked pork spare ribs American-style.



Freshly baked hot crusty bread.



Greek spinach and cheese pie.



About the Authors.

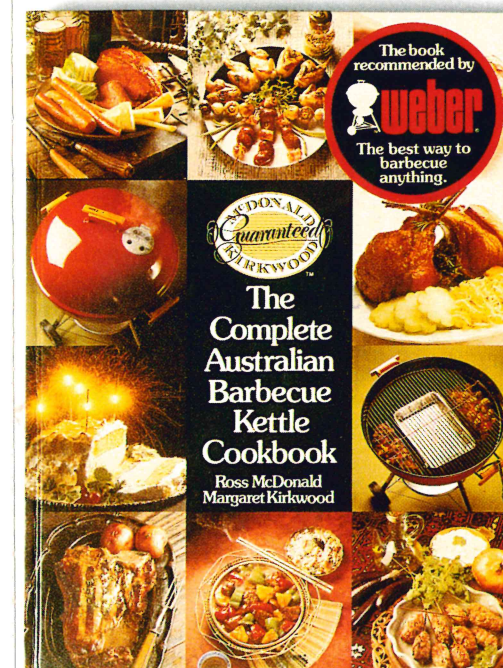
Between them, Ross McDonald and Margaret Kirkwood have unique credentials to write what has become the Australian bible on this subject. Margaret Kirkwood is internationally known as a cooking educator. She has taught cooking throughout Australia, USA, Canada, Japan, UK and Europe. Margaret has personally 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.

Where can you purchase this book?

Because of the trading terms demanded by the book trade generally, many Australian book stores do not stock this book. You can however purchase a copy through the retail outlets where Weber® products are sold or by completing this simple mail-order form. (See overleaf.)

A complete list of cookbook stockists can be found on the back of this catalogue.

Over 100,000 Weber® experts now use Aussie cookbook.



Those people fortunate enough to own "The Complete Australian Barbecue Kettle Cookbook" can creatively entertain with food as never before.

If you've got one of our charcoal barbecues we'd like you to cook too. After all, confident, successful and happy users using our kettles perfectly are our guarantee of future success.

"The Complete Australian Barbecue Kettle Cookbook" is not published by Weber® but we do recommend it. Although there are many books on this subject we chose this one because it's accurate.

It 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. Inside you'll find extensive sections on smoke-cooking, grilling, vegetarian, roasting, wok cooking and baking. By the way, a huge number of the recipes are great for indoor use too.

It's the sort of book that you can buy with confidence as a gift for a friend or for your own enjoyment... a beautiful publication of the highest quality. What's more, it was written, published and printed right here in Australia.

"The Complete Australian Barbecue Kettle Cookbook" by Ross McDonald and Margaret Kirkwood. 224 pages, hard bound, 200 colour plates, over 400 recipes. ISBN 0 7316 3925 1. First published in 1988. Now in its fifth printing with over 100,000 copies sold.

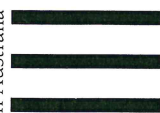


Roasted crayfish with garlic butter.



Smoked pork spare ribs American-style.

No postage stamp required if posted in Australia



Reply Paid 6
Weber Barbecue Customer Service
P.O. Box 167
EASTWOOD SA 5063

About the Authors.

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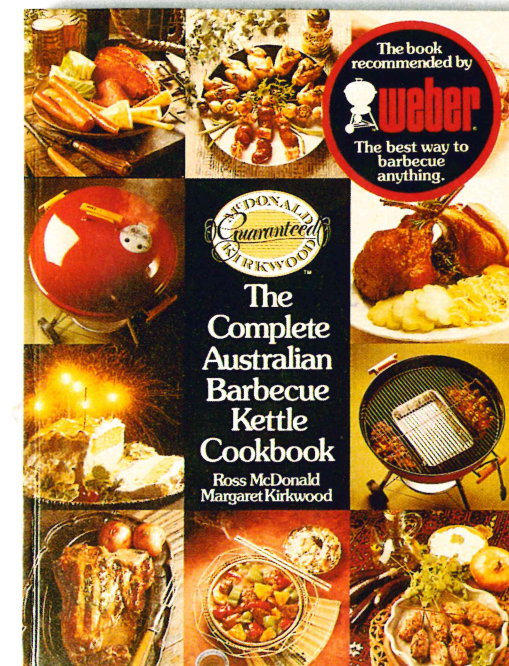
Ginger chilli prawns stir-fried in wok accessory.



Barbecued lamb and fruit kebabs.

Above Left: A few recipes from the book show just how versatile Weber® cooking can be.
Left: Enjoy this glazed turkey from the Poultry chapter...tender, moist and delicious! It's a really nice touch for Christmas.

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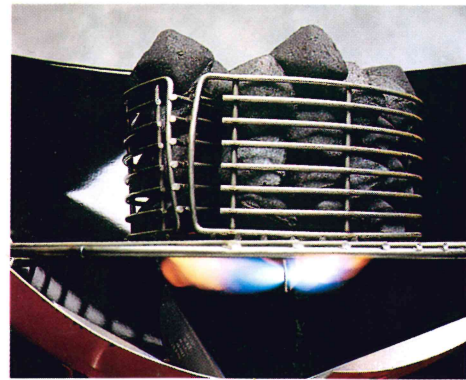
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The Performer™ Touch-N-Go™.
An exciting breakthrough in
barbecue kettle cooking.

Now you can enjoy the real taste of meals cooked using our charcoal barbecue kettle with the speed and convenience of push button gas lighting. Just press the igniter button and the Performer's Touch-N-Go™ Ignition System (patent pending) lights the gas burner instantly. The burner directs the flame at 1900°C right under your Heat Beads®, igniting them within 5 minutes (allow time for the coals to ash over before you start cooking). If you want to speed up this process you just leave the gas on a little longer. When re-lighting your left over barbecue fuel you don't need to handle it. You use barbecue tongs to shake the Char-Basket™ Fuel Holders. This removes the excess ash. Now just fill up the baskets with more fuel, slide them over the burner and you're all ready to go. Quick, clean and simple.



The Performer soon pays for itself.

No need to buy firelighters again. With up to 150 lights from the gas bottle, light up costs are as low as 4 cents a meal. It's nice to know that every time you spend \$6 or \$7 to fill your gas bottle you could be saving \$60-\$70 on firelighters.



Effortless choice of cooking.

The Char-Basket™ fuel holders slide together to cook by the direct method. This produces the perfect temperature for those mouth-watering char-grilled steaks that you can only get from a Weber®. Move the baskets apart and you create the natural convection cooking that made Weber barbecues famous. Simply insert a drip tray between the baskets to cook perfect turkeys, legs of lamb, smoked fish or roast pork.

The new Weber® Performer Touch-N-Go™ barbecue.

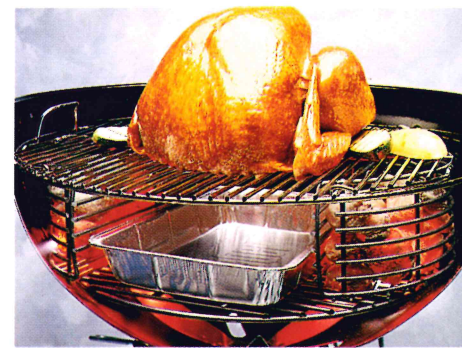
The best way to barbecue anything in style.

Easy to cook perfectly.

The Performer is equipped with a neat Tuck-a-way™ lid that slides back out of the way allowing easy access to the cooking area. Barbecue chefs will also appreciate the meat thermometer. It is conveniently located in the lid handle. You simply probe the meat to see when the food is cooked perfectly.

World leader in innovation.

The hygienic stainless steel work surface is really a weather-proof lid. Underneath it you'll find the gas control panel and a large CharBin™ Storage Container for your barbecue fuel, smoking wood and drip trays. Brilliant! Everything is close at hand yet out of sight. But it's not just these features that make the Performer barbecue



the world leader. It has a new nylon handle on the top vent that stays cool enough to touch, foot-activated wheel locks, stainless steel barbecue tool holders and a unique hinged cooking grill that allows for the easy addition of smoking woods.

One-Touch™ cleaning with One-Touch ash catcher.

Weber's patented One-Touch system sweeps out all the ashes into the new One-Touch aluminium ash catcher (patent pending). Here they are trapped inside so they can't blow about, ever!



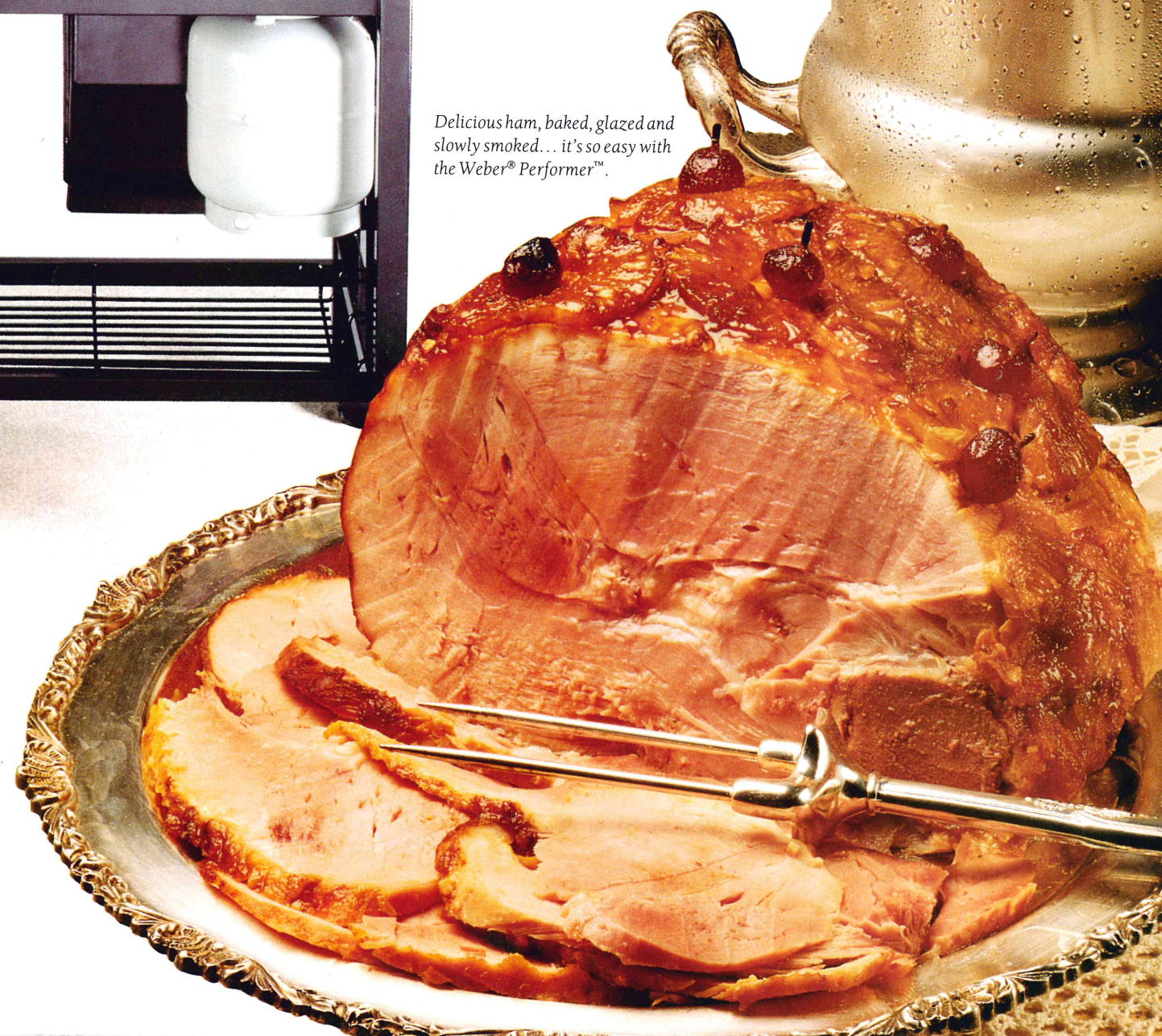
Famous Weber Quality.

Every inch a Weber product.

The heavy gauge, welded steel trolley houses Weber's famous porcelain enamelled 57cm barbecue kettle that won't burn, rust or stain. Five year limited warranty*. Please note the Weber Performer Barbecues are also available without the gas Touch-N-Go Ignition. Expect to pay around \$800 with Touch-N-Go Ignition, or around \$620 without.

* Weber® warranty covers cooking, charcoal grills, Char-Basket™ Fuel Holders and the tank for one year, the burner assembly, igniter, hose, test valve and regulator for three years and all other parts for a full five years.

Delicious ham, baked, glazed and slowly smoked... it's so easy with the Weber® Performer™.



Weber®. The best way to barbecue anything with gas.



Classic Weber® gas barbecues now in Australia.

Respected and admired throughout the USA and Europe for its food, styling and technology, the Weber® Genesis® has become a classic in its own right. This distinguished range of barbecues is now available to a limited number of Australians: Australians who like to enjoy fabulous barbecues and dinner parties at the touch of a button.

Highly advanced Weber Genesis technology means that you can now enjoy the best of two worlds: that legendary Weber flavour and juiciness in roasts made famous by Weber charcoal barbecues; and the instant convenience of gas with absolute safety.

Sophisticated entertainers soon discover that it's just as easy to cook quail, glazed leg of ham, lobster or roast pheasant as it is good old chops and sausages. A side burner will let you serve vegetables, side dishes, desserts and coffee too!



Weber® Genesis® 5, the flagship of the range.

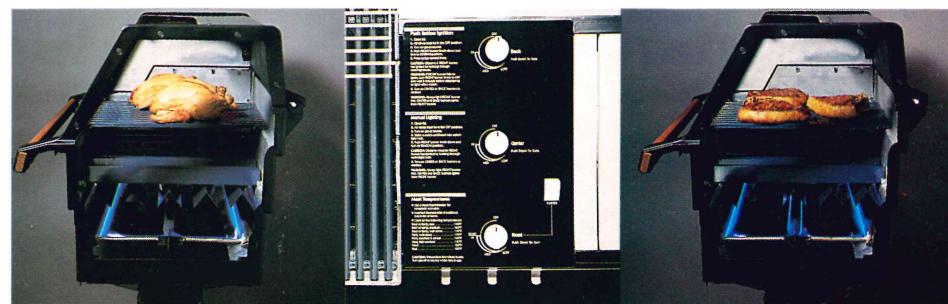
Weber® Genesis® 2 (above) provides a beautiful crown roast for an outdoor dinner party.

Why has the Weber® Genesis® become a world classic?

It's the leader in barbecuing and roasting.

The choice of either barbecuing or roasting is a Weber® hallmark. Traditional gas barbecues are OK for barbecuing but even with a lid they often get too hot in the centre of the cooking area for roasting. When this happens roasts are overcooked or even burnt on the bottom long before they are cooked on top. Weber® Genesis® barbecues incorporate a unique burner system designed to work in exactly the same way as our

charcoal barbecues. Combined with our Crossover™ ignition system they give you the choice of heating either the whole cooking surface or just the outer extremities. Simply turn the centre control knob to OFF to remove heat from under a roast or back to ON for perfect barbecuing. No matches are required. With the built-in ignition system it all happens automatically.



Burners set for Roasting.

Genesis control panel.

Burners set for Barbecuing.

Select either roasting or barbecuing automatically with the Crossover™ ignition control panel.

It's the leader in gas safety.

Weber's flame sensor prevents accidents and possible explosion because it automatically turns off the gas if the burners are not alight. Even if a child tampers with the gas controls or the wind blows out a burner there is no possibility of gas build-up. No-one in their right mind would buy an indoor gas cooker without this feature, (it's also illegal for manufacturers to sell them without it) ...makes you think, doesn't it?

It's the leader in excellence.

Smoker, gas gauge, wok, cookbook, thermometer, side burner, flavourizer™ bars, warm-up™ basket, push button ignition...there are no compromises in the world of Weber Genesis...it's the leader in quality, styling, innovation, cooking performance and personal safety, in fact it's the leader in excellence.

T-Bone Steak with Maitre d'Hotel butter.



Weber® Genesis® Junior.

Great Weber flavour at the push of a button. A wonderful barbecue for the busy bachelor or couple. Ideal for small patios or hi-rise balconies. Expect to pay around \$930.



Weber® Genesis® 2.

This beautifully engineered gas barbecue is perfect for the discerning family. It combines the advanced Weber Crossover™ burner system with the latest in safety technology. Expect to pay around \$1300.

Weber® Genesis® 5.

This is the finest gas barbecue we've ever made. Tastefully finished in dove grey with burgundy and smoked glass doors. Expect to pay around \$1900.



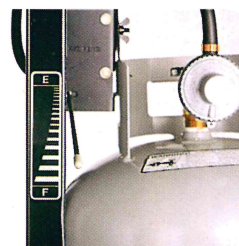
Steam-N-Chips™ Smoker*. Add that genuine smokehouse flavour.



Side burner** for wok, vegetables, sauces, fresh tea or coffee.



Swing-up cedar bench space with baked enamel serving tray*.



Ingenious gas bottle gauge. Now there's no need to run out of gas half way through cooking a meal.



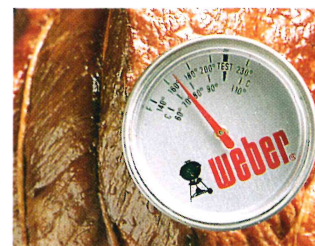
Rib Racks (optional). Extra space for cooking chops, chicken quarters and ribs for a crowd.



Cover (optional). Keeps your Genesis barbecue clean and protected all year round.



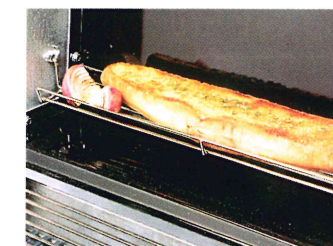
Wok (optional). Sophisticated entertaining with traditional Chinese or stir fry dishes. Designed to fit side burner and complete with lid.



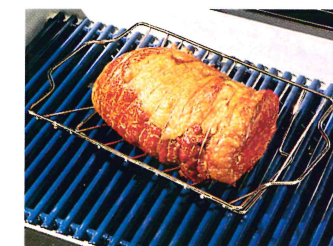
A meat thermometer stored in the lid for easy access... now you can tell when the meat is perfectly cooked.



Exciting full colour cookbook. Contains all operating and cooking instructions plus 50 pages of mouthwatering recipes.



Warm-up™ Basket*.



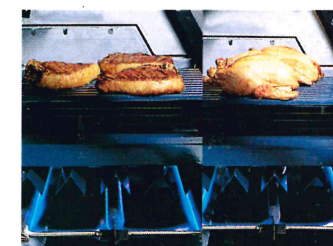
Roast Holder.



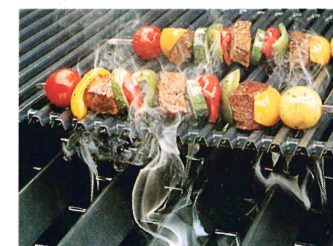
Corn'n'Tater™ Holder (optional).



Hotplate (optional). Perfect for pancakes, bacon and eggs. 2 sizes.



The technology you need to grill steaks and chops or cook roasts, hams and poultry at the turn of a knob.



Unique Flavourizer™ Bars. When used with drip trays...no flare-ups and messy lava rocks, just that famous Weber® flavour.

*Standard on the Genesis® 5: **Standard on the Genesis® 5; optional on the Genesis® 2.

If you're into gas, buy a Weber® not a Lemon.

Some people think all gas barbecues are the same. Not so! There are many problems that can make a gas barbecue a lemon. To help you identify and avoid lemon gas barbecues, we've rated each problem that they suffer from on a 1 lemon to 5 lemon scale.

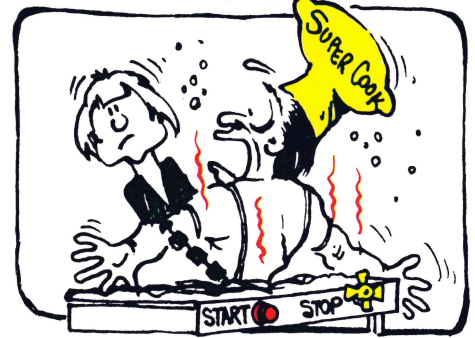
- 1 lemon Embarrassing
- 2 lemons Too much trouble
- 3 lemons Wasted my money
- 4 lemons Wish I hadn't
- 5 lemons Oh no!



1. The 'running out of gas' lemon.

These lemons have no way of letting you know how much gas is left in your gas bottle. (It's a bit like driving a car without a fuel gauge.) If you run out of gas it's embarrassing having to leave your friends to refill the bottle.

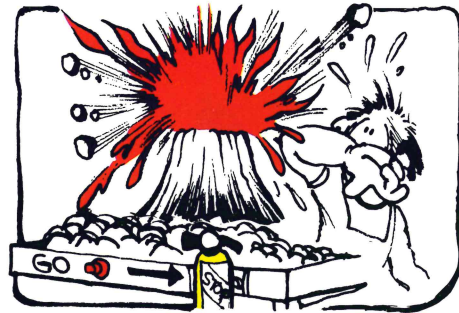
Weber® Genesis® Gas Barbecues feature an ingenious calibrated gas bottle scale. It measures the amount of gas in the bottle, not by pressure (which may only tell you that you're running out of gas when it's too late) but by the weight of the bottle. So, you should never run out of gas again.



2. The 'where's my instruction manual' lemon.

'Where's my instruction manual' lemon barbecues have no cooking or operating instructions and no recipe ideas, so good luck.

The Weber Genesis Gas Barbecue comes with its own special full colour cookbook, that has cooking and operating instructions and over 50 pages of new barbecue recipe ideas. And even if you leave the book in the house, the basic instructions are right there on the control panel, sealed in porcelain enamel that won't rust, burn, fade or peel off.



3. The 'flare up' lemon.

We've all seen them. Barbecues using lava rock suffer from this disease. Fat is absorbed by the lava rock in a 'flare up' lemon, the rock heats up and the fat reaches flash-point causing an uncontrollable fire.

The Weber Genesis Gas Barbecue features a new and revolutionary, patented Flavourizer™ System which replaces old lava rocks and when combined with drip trays virtually eliminates flare-ups. The result; perfectly barbecued food every time.



4. The 'Ka-boomer' lemon.

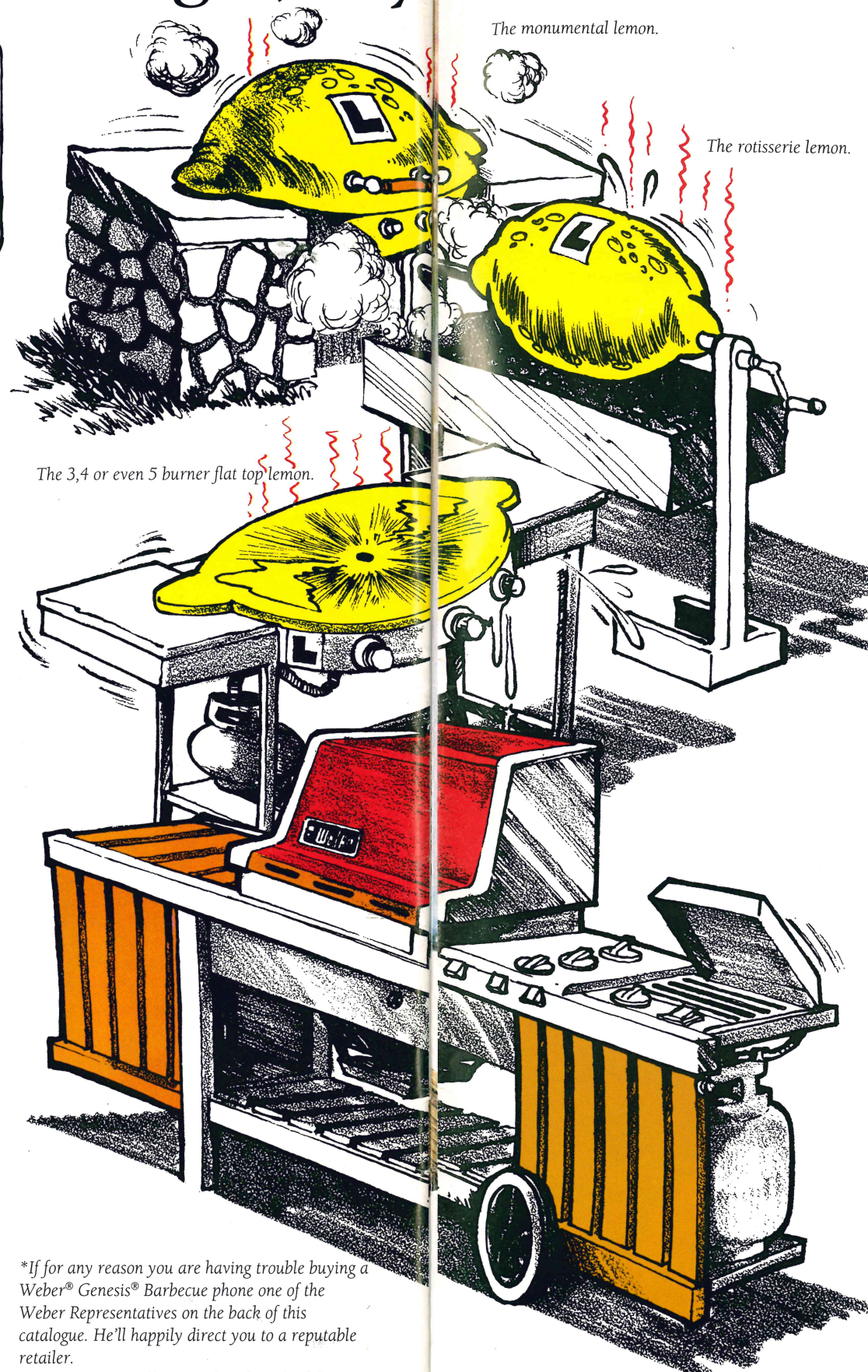
The 'Ka-boomer' lemon is unmatched. Even though they may tell you that it's Australian Gas Association approved, if its flame is accidentally blown out this lemon allows its gas burners to stay on, building up gas all around the barbecue area.

Weber Genesis Gas Barbecues are Australian Gas Association approved and if for some reason the flame on a Weber Genesis Barbecue should blow out, a fail-safe turn off valve automatically shuts off the gas in 5 seconds.



5. The 'I can't put it together' lemon.

This is a classic. 'I can't put it together'



*If for any reason you are having trouble buying a Weber® Genesis® Barbecue phone one of the Weber Representatives on the back of this catalogue. He'll happily direct you to a reputable retailer.

** Five years on all parts other than the following: three years on burners, valves and regulators, one year on cooking grills and flavourizer™ bars.

The Weber® Genesis® Gas Barbecue.

lemon gas barbecues are sold in bits and pieces with hard to follow assembly instructions. If you do manage to 'put it together' you never know whether the parts left over are really left over or should be part of your newly assembled lemon.

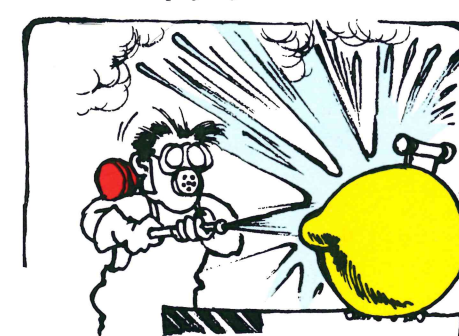
Weber realise that most people would rather cook on a barbecue than assemble it. The Weber Genesis Gas Barbecue is delivered in the metro area completely assembled, pre-tested and ready to go. Simply turn it on, push a button and start cooking.



6. The 'I can't cook that' lemon.

Some lemons can't cook roasts, hams or turkeys. So it's best to only have friends that like chops and sausages. That's about all you can cook on an 'I can't cook that' lemon gas barbecue.

The Weber Genesis Barbecue utilises the latest in gas technology with its Crossover™ Ignition System. This allows you to choose direct cooking, for meals like chops and sausages, or indirect cooking for roasts, turkey and ham. It also features a unique dual purpose probe thermometer that checks the temperature inside the barbecue and lets you know when roasts are perfectly cooked.

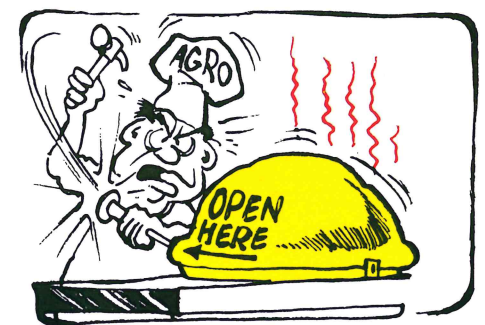


7. The 'too hard to clean' lemon.

Perhaps the most hated lemon of all. These lemons have a shallow sand-filled tray which collects fat dripping from the food above. The fat and sand mix together and set to form a revolting concoction that no-one wants to clean. Cooking one or two extra sausages can cause these shallow trays to overflow... then everyone can see the fat dripping onto your patio or lawn.

Weber Genesis has a disposable aluminium drip tray instead of the old style fat tray. What's more the Genesis cooking grills are porcelain enamelled,

making them easier to clean. No messy lava rock to replace either.



8. The 'badly made' lemon.

The makers of some 'badly made' lemons struggle to give you even a 1 year warranty. Some really 'badly made' lemons are so badly made of cheap materials, that their makers are unable to give any lemon maker's warranty at all. In fact, the only thing they might guarantee is that their 'badly made' lemon gas barbecues will soon become a rusting eyesore in your backyard.

Lift the lid on a Weber Genesis Barbecue and you can see instantly that this is a beautifully built product, made to last for years, even decades. It's so good in fact, it comes with a 5 year limited warranty** from the Weber Company which has been making barbecues for over 30 years.



BEWARE OF LEMON SALESPeOPLE.

If you're going out to buy a Weber Genesis Gas Barbecue you need to be very, very careful.

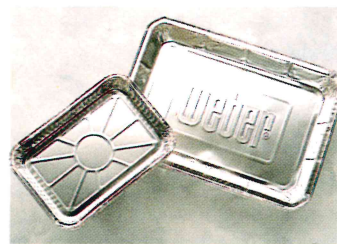
Some lemon salespeople may deliberately try to trick you into buying another brand. Why? Because, some shop assistants work for companies that may make a lot more money by selling you their own brand of lemon*.

So, what type of gas barbecue will you buy? A lemon that may be hard to assemble, could run out of gas, comes without operating instructions, that might flare up or blow up, that can't roast or bake, that's hard to clean or badly made. Or the Weber® Genesis® Gas Barbecue?

Great Weber® gift ideas.



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



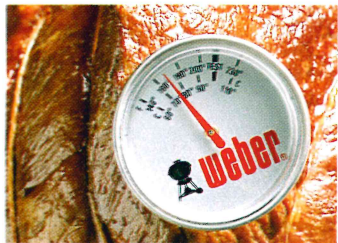
Drip Pans. Extra heavy gauge re-useable drip pans in two sizes to help keep your barbecue clean.



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.



Corn'n'Tater™ 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.



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



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.



WeberGrabbers™ Tongs. Long-lasting, stainless steel tongs with rich hardwood handles.



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



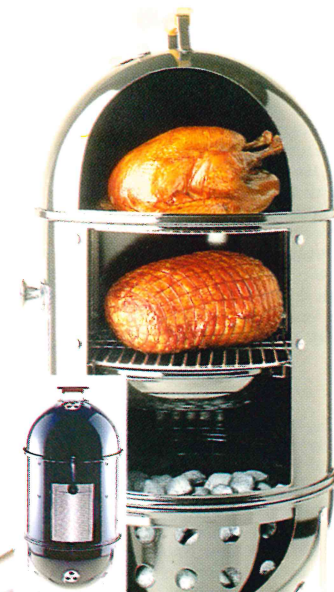
Weber® Fireplace. Most great barbecue occasions break up early because it gets a little too chilly to stay outside. Not anymore. Watch your friends as they're drawn to the Weber Fireplace. They'll enjoy coffee, cheese or mulled wine...the warmth and atmosphere is just like sitting around a campfire at night. The Weber Fireplace is available in black only. Five year limited warranty*. Expect to pay around \$230.



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

Below: The Weber® Wok creates a nice atmosphere at a party with wholesome Vegetable and Rice Stir-fry.

Smokey Mountain Cooker™ (Right). 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. Cover included. Five year limited warranty*. Available in black only. Expect to pay around \$420.



*Weber® warranty covers cooking and charcoal grills for one year and all other parts for the full five years.

Where to buy these Weber® products.

A.C.T.

Large Range

- Big W - All Stores
- David Jones - Civic, Woden
- Heating and Leisure - Fyshwick

Other stockists

- Allens Stores - All Stores
- Barbeques Galore - All Stores
- BBC Hardware - All Stores
- Collins Booksellers - Books Only
- Franklins - All stores - Books Only
- Jurkiewicz Adventure Sports - Belconnon
- K-Mart - All Stores
- Pauls Home Centres - All Stores
- The Timber Centres - All Stores
- Triffets Electrical - Fyshwick

N.S.W. (Sydney)

Large Range

- Aussie Outdoors - Artarmon
- BBC Hardware - George Street
- Big W - All Stores
- David Jones - Bankstown, Bondi Junction, Brookvale, Campbelltown, Castle Hill, Chatswood Chase, Market Street, Miranda, Parramatta
- David Jones - Pagewood

Other Stockists

- Barbeques Galore - All Stores
- BBC Hardware - Selected Stores
- Collins Booksellers - All Stores - Books Only
- Franklins - All stores - Books Only
- Joels Barbecues - Annandale
- K-Mart - All Stores
- Lincs Barbecue and Heating Centre - Hornsby
- McLennan Hardware - Crows Nest
- Mitre 10 - Selected Stores
- Narrabeen Building and Leisure Centre

N.S.W. (Regional and Country)

Large Range

- Big W - All Stores
- David Jones - Kotara, Wollongong
- David Jones - Hunter St Newcastle
- Magnet Mart - All stores
- Mann's - Wodonga

Other Stockists

- Barbeques Galore - All Stores
- Bay Barbecues - Batemans Bay
- B&G Plumbing - Yass
- Bombala Electrical
- Challenger Heating and Cooling Centre - Broken Hill
- Collins Booksellers - Books Only
- Cooma Bargain Centre
- Crazy Jims - Wagga - Wagga

- Donaghues Store - Goulburn
- Franklins - All stores - Books Only
- JH Williams & Sons - Murwillumbah
- K-Mart - All Stores
- McDougall and Cruise - Tumut
- Mitre 10 - Selected Stores
- Moruya Tile and Slate
- Swan Hill Disposal and Camping
- The Hardware Store - Grafton
- Tresilian and Dunn - Young
- Wagga Gas Centre

N.T.

Large Range

- Big W - All Stores
- Bunnings - Winnellie and Katherine

Stockists

- Angus and Robertson - Casuarina - Books Only
- Barbeques Galore
- Homestead Hardware (Top End Hardware)
- K-Mart - Casuarina
- Mitre 10 - Casuarina and Darwin

QLD (Brisbane, Regional, Country)

Large Range

- Aussie Barbecue & Heaters - Woolloongabba, Enoggera
- Big W - All Stores
- David Jones - Garden City, Toombul, Toowong
- David Jones - Queen Street
- Mitre 10 Boyds - Indooroopilly

Other Stockists

- Army Air Force Canteen - Enoggera
- Barbeques Galore - All Stores
- BBC Hardware - Selected Stores
- Bellara Hardware - Bribie Island
- Bevco - Belmont
- Burleigh BBQ Centre - Burleigh Heads
- Coles Variety Store - Queen St
- Franklins - All stores - Books Only
- Gas Appliance Centre - Noosa
- Gold Coast Fireplace and BBQ Centre
- Heaters and BBQs Galore
- K-Mart - All Stores
- Macs News - 289 Queen St - Books only
- Mitre 10 - Selected Stores
- Pick n Pay Hypermarket - Aspley
- Rowes Arcade - News city - Books only
- The Hardware Store - Queen St
- Toowong Hardware

North QLD.

Large Range

- Big W - All Stores
- Bunnings - Townsville
- David Jones - Townsville
- Winfield's Beta Appliance Centre - Cairns

Other Stockists

- Barbeques Galore - All Stores
- BBC Hardware - Selected Stores
- Camping World
- Franklins - All stores - Books Only
- Hi-Vista Hardware - Mt. Louisa
- K-Mart - All Stores
- McEwans
- Mitre 10 - Selected Stores
- Queensland Book Depot - Earlville - Books Only
- Robb's Meat'n'Place - Books only
- Shell Roadhouse - Mt. Isa
- Thrifty-Link Hardware - Selected Stores
- Tobacco Growers and Co-op - Mareeba
- True-Value Hardware - Selected Stores

S.A.

Large Range

- Banner Hardware - Selected Stores
- Barry's Hardware - Salisbury
- Big W - All Stores
- David Jones - Rundle Mall
- Hard Mart - All Stores
- Harris Scarfe - Rundle Mall
- Harry's Home Centre - Mile End
- John Martins - Adelaide City, Marion, Elizabeth
- Keys BBQ's and Heating - Christies Beach
- Murray's BBQ and Fire Place - Norwood

Other Stockists

- Angus and Robertson - Selected Stores Books Only
- Banner - Selected Stores
- Barbeques Galore - All Stores
- Barry's Hardware - North Park
- Bonza BBQs and Stoves - Torrensview
- Bookland - Books Only
- Franklins - All stores - Books Only
- Haselgroves Hardware - Selected Stores
- Homestead Hardware - Selected Stores
- John Martins - Kilkeny, West Lakes
- K-Mart - All Stores
- Lloyds Timber and Hardware - All Stores
- Maxbilt Trading - Norwood
- Mitre 10 - All Stores
- Myer Suburban Stores - Books Only
- The Book Place - Books Only
- True Value - Selected Stores
- United Farmers Co-op

S.A. (Regional and Country)

Large Range

- Banner Hardware - Mt. Gambier, Millicent and Naracoorte
- Bobs Cash & Carry - Whyalla

- Hard Mart - Millicent, Mt. Gambier, Naracoorte
- Pt. Augusta Hardware

Other Stockists

- Bonney Sales & Service - Meningie
- Cowells Building Products & Home Improvements - All Stores
- Mitre 10 - Most Stores
- Ramsay Brothers - Cleve
- Roxby Market - Roxby Downs
- Swampy's Leisure and Sales - Naracoorte
- Waikerie Hardware - Loxton

VIC

(Melbourne, Regional, Country)

Large Stockists

- Big W - All Stores
- David Jones - Melbourne
- Harris Scarfe - Forest Hill

Other Stockists

- Aussie Outdoors Heating & Cooling - Braybrook
- Barbecues Plus - Hampton
- Barbeques Galore - All Stores
- Bay Hardware - Drowana, Hastings
- Bayside Outdoor Centre - Carrum Downs
- BBC Hardware - Selected Stores
- BBQs and Fireplace - Keilor
- Beaumaris Hardware
- Blairgowrie Hardware
- Central Timber & Hardware - Frankston
- Classic Fireplaces - Eltham
- Collins Booksellers - Selected Stores - Books Only
- Custom Fabrications - All Stores
- Epping Fireplace and Rangehood
- Fireside and BBQ Supplies - Springvale
- Franklins - All stores - Books Only
- Handyman's Hardware - Sunbury
- John Danks - Selected Stores
- Just BBQs and Firesides - Narre Warren
- K-Mart - All Stores
- McEwans - All stores
- Melbourne Barbecue Centre - Fairfield, Mitcham
- Mitre 10
- Mornington Disposals
- Pot Belly Stove Company - Ferntree Gully
- Rays Tent City - All Stores
- Templestowe Hardware
- The Barbecue and Woodheater Shop - Richmond
- The Fabulous Fire Place - Lilydale, Malvern
- The Pine Canection - Ferntree Gully

TASMANIA (Southern, Northern and North West Coast)

Large Range

- K&D Warehouse - Mitre 10
- Luck and Haines - Mitre 10 - Devonport

Other Stockists

- Barbecues Galore
- BBC Hardware - All stores
- Homestead Hardware - Selected Stores
- K-Mart - All Stores
- Mitre 10 - All Stores
- Myers - Books Only
- True Value - Selected Stores

W.A.

Large Range

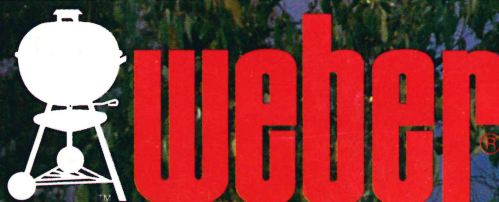
- Big W - All Stores
- Bunnings - Balcatta, Home Base, Melville
- Bunnings - All Stores
- L&W Sales - Boulder
- Mitre 10 - Victoria Park, Garden City, Rockingham

Other Stockists

- Angus and Robertson - Books Only
- Barbeques Galore - All Stores
- BBC Hardware - All Stores
- Coles Variety Stores - Books Only
- Dorringtons - Midland - Books Only
- Dymocks - All Stores - Books Only
- Hardware Magic - All Stores
- Heat and Home - All Stores
- Maddington Metro News - Books Only
- Mitre 10 - Selected Stores
- Myer - All Stores - Books Only
- News Power - Selected Stores - Books Only
- SBS Rural - Wongan Hills
- Solarhart - Geraldton
- Subiaco Fireplace
- Trigg Hardware and Garden Centre
- Whitford City News - Books Only
- Woolworths - Books Only

• Weber® Concept Shops are stocked with the largest range of Weber products including including accessories. They are staffed by fully trained Weber personnel to give you expert advice and assistance.

• Stockists of both Genesis™ and Performer™ barbecues.



The best way to barbecue anything

Weber 1992/93 product catalogue.

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

Consumer information Phone (08) 31 6501. Wholesale enquiries and orders: Phone (08) 31 6611, Fax (08) 332 3468.
Offices: Adelaide (08) 31 6611, Brisbane (07) 252 1077, Canberra Agent (06) 280 5421, Tasmanian Agent (002) 72 5711,
Melbourne (03) 416 9166, Perth (09) 350 5145, Sydney (02) 644 7744, Townsville (077) 74 1317, Wagga Wagga Agent (069) 213 888.
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Weber® Genesis®, Smokey Mountain Cooker™, Tuck-n-Carry™, Outrider™, Char Basket™, Corn'n'Tater™, Steam-N-Chips™, Flavourizer™,
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