

weber 

Cooking with Weber® Spirit® II E310 Gas Barbecue for Australia and New Zealand





Weber® Spirit® II E310

WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd care of R McDonald Co Pty Ltd of Level 1, 142-144 Fullarton Road, Rose Park, South Australia 5067. Telephone: (08) 8221 6111, Facsimile: (08) 8221 6211, Email: weber@weberbbq.com.au and Weber-Stephen Products New Zealand care of R McDonald Co. New Zealand Ltd of Unit D, 86 Highbrook Drive, Highbrook Park, East Tamaki, Auckland 2013, Telephone: 0800 493 237, Email: custserv@webernz.co.nz, 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.

THANK YOU

Thank you for choosing a Weber Spirit II barbecue.

Whether this is your first experience with a gas barbecue or you're already an avid barbecue chef, the Spirit II 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 Spirit II 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 new Spirit II 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.

Australia

Ph: 1300 301 290

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New Zealand

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You can also find us on social media



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We'd like to introduce you to your new Weber® Spirit® II barbecue

I already know how to barbecue.

Why should I read this book?

Your Weber Spirit II 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 Spirit II 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 new Spirit II, master the Weber cooking methods, and then start experimenting! Try different foods and cooking styles. Add your own flavours to the included recipes to make them your own. Even better, take your favourite tried and tested recipes and try cooking them on your Spirit II.

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.

Why should I barbecue with the lid down?

This is one of the greatest things about your new Weber Spirit II. 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 barbecuing things like steak, chops or sausages, cooking with the lid down results in beautifully seared, evenly cooked food with more natural juices retained.

Finally, the Spirit II 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

Your Spirit® II 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.



iGrill® ready

Open up a new world of barbecue possibilities with the iGrill 3 Bluetooth® thermometer. The iGrill 3 monitors food from beginning to end, and notifies you once it has reached the perfect temperature to serve. Your Spirit II comes to you iGrill ready – just add the iGrill 3 accessory.

Get to know your barbecue

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 as the 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 Spirit® II is high quality steel, sealed in gleaming porcelain enamel, so it won't rust, peel, burn or scratch for years and years.

The GS4™ High Performance cooking system

The GS4 High Performance cooking system is what brings your Spirit II to life. It brings together the ignition, cooking grills, Flavorizer™ bars, burner tubes and the cleaning system to create the ultimate, reliable and easy-to-use barbecue cooking system. Here's how the system works:

Infinity™ ignition

The Infinity electronic ignition system is designed to fire up your Spirit II first time, every time. When the Spirit II ignition system was designed, every component was reviewed with one question in mind - how can this system be made more consistent and reliable? The result is Infinity ignition. This electronic ignition system delivers a battery-powered repeating spark to start your barbecue. Simply turn the gas control knob on, hit the ignition button and you're away.

Burner tubes

The burner tubes in your new Spirit II are responsible for delivering the heat for cooking. They're made out of heavy duty stainless steel, built to last, and guaranteed to provide your cooking grills with even heat for years to come. Below the burners, you'll find the heat deflector. The deflector distributes the airflow evenly across the cookbox, enabling the burners to perform more efficiently.

Lighting the burners is easy - all you have to do is ignite the burner furthest to the left by turning on the gas and pressing the ignition button, and the Crossover™ burner system will do the rest. Burners two and three will come to life as you turn the corresponding gas control knobs to high.

Flavorizer bars

The Flavorizer bars rest under the cooking grills of your Spirit II, 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 come away from your food on the grill above, they drop 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 the lit burners below. That means you can cook almost anything on the grill with minimal chance of any unwanted flare ups.

Cooking grills

The cast iron cooking grills give you an ideal surface for cooking. The cast iron retains and conducts 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, with the exception of very fatty meat, directly on the grill. 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. The cast iron cooking grills in your Spirit II are porcelain coated to make them rust resistant, so there's no need to season them before use.

Cleaning system

As excess fat and juices drop safely from the Flavorizer bars and past the burners, they're collected in the clever Weber Spirit II cleaning system. You may have seen barbecues with sand traps, fat soakers or lava rocks before, but your Spirit II is different. The angled base of the cookbox guides fat and juices from cooking down into a disposable aluminium pan. For anything solid that doesn't make it to the aluminium pan and stays inside the cookbox, use a Weber cookbox scraper to remove it. Some of the solids may fall on the heat deflector. Keeping the heat deflector clean will enhance the cooking performance of your barbecue. When the drip pan is nearly full, dispose of it and replace it with a new one.

Direct Cooking



Indirect Cooking



The two Weber® cooking methods

Your Spirit® II 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 Spirit II – direct cooking and 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.

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 Spirit II, 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. For direct cooking different levels of heat may be required, so adjust the burners as necessary.

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 caramelize) food, giving a characteristic barbecued appearance, texture and flavour. This is what happens when your food comes in contact with the hot grill or hotplate.

Note: Your Spirit II 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.

When your food is cooking using indirect heat, there is no need to turn your food during the cooking time.

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 burner off. Food is placed over the centre burner 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 Spirit II by using the indirect method (see 'Low and slow cooking').



How to barbecue (direct cooking)

Traditional barbecuing usually involves using the direct method to cook chops, sausages and steak on the cooking grill or hotplate.

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

Preheating for barbecuing:

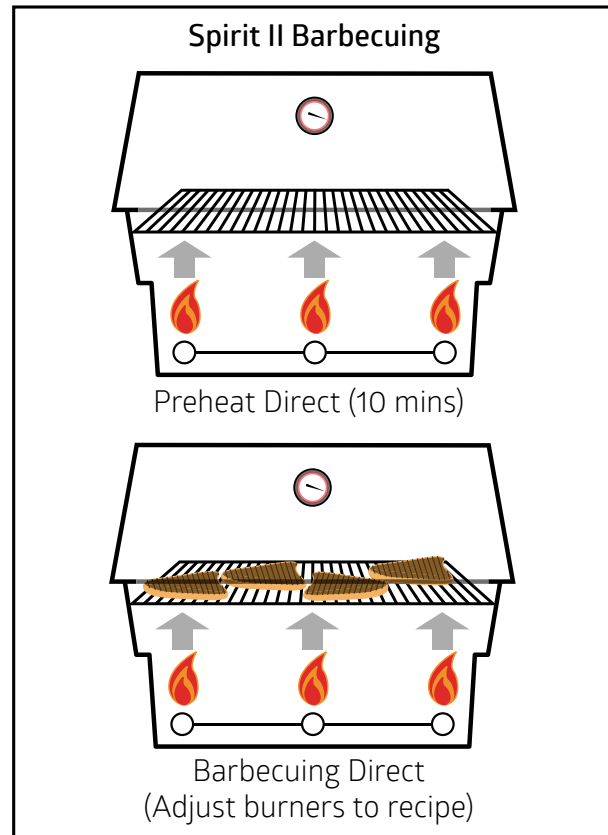
Whenever you use your Spirit II for barbecuing, it is important that you preheat the barbecue first, with the lid closed. This ensures that the porcelain enamel coated cast iron cooking grill or hotplate is searing hot when you start cooking.

To preheat your Spirit II for barbecuing:

1. Check that all burner control knobs are in the off position and check with the supplied tank scale 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 three main burners according to the instructions in the owner's guide.
5. Close the lid and preheat the barbecue with the three main burners on HIGH for 10 - 15 minutes.

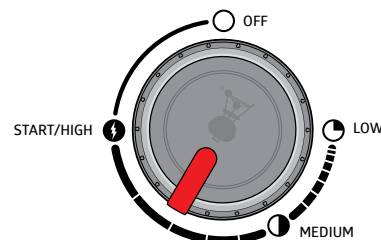
Barbecuing:

1. After preheating for 10 - 15 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.



Approximate temperature range when barbecuing

Burner Settings	Temperature
All burners on HIGH	Direct High Heat 250 - 290°C
All burners on TWO NOTCHES LESS THAN HIGH (pictured below)	Direct Medium-High Heat 210 - 250°C
All burners on MEDIUM	Direct Medium Heat 190 - 220°C





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 Spirit® II 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 Spirit II 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.

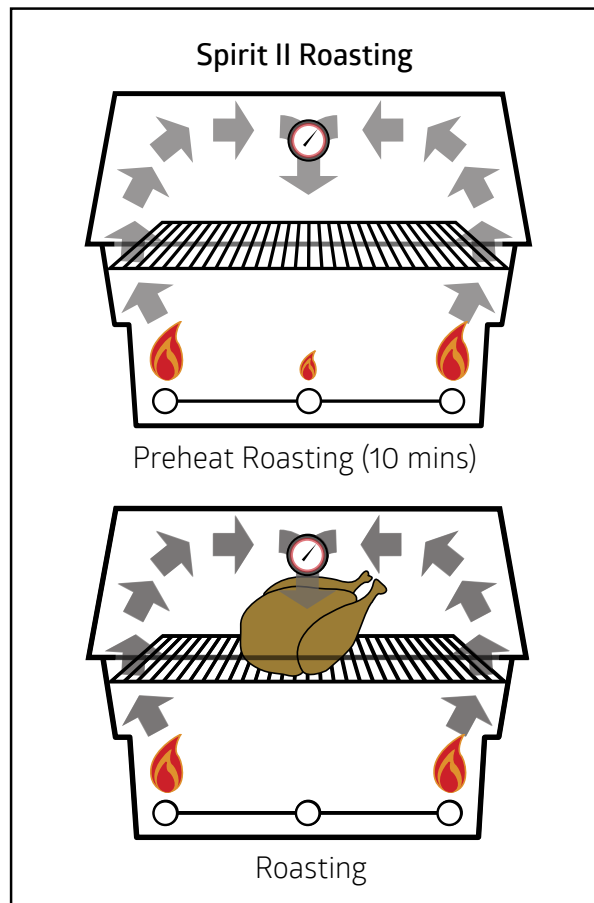
To preheat your Spirit II for roasting:

1. Check that all burner control knobs are in the off position and check with the supplied tank scale 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 three main burners according to the instructions in the owner's guide.
5. Turn the centre burner to LOW and close the lid. Preheat the barbecue with the two outside burners on HIGH and the centre burner on LOW for 10 minutes.

Note: For pizzas, place the pizza stone in the centre of the barbecue (above the centre burner) and preheat for 20 minutes.

Roasting:

1. After preheating for 10 minutes, your barbecue is ready to cook. Turn the centre burner to OFF. Leave the outside burners on HIGH.
2. Open the lid and place your food directly on the grill above the centre burner.
3. Close the lid and cook for the estimated cooking time.



Approximate temperature range when roasting

Burner Settings	Temperature
Outside burners HIGH, centre burner OFF	Indirect Medium Heat 190 - 230°C



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 Spirit® II 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:

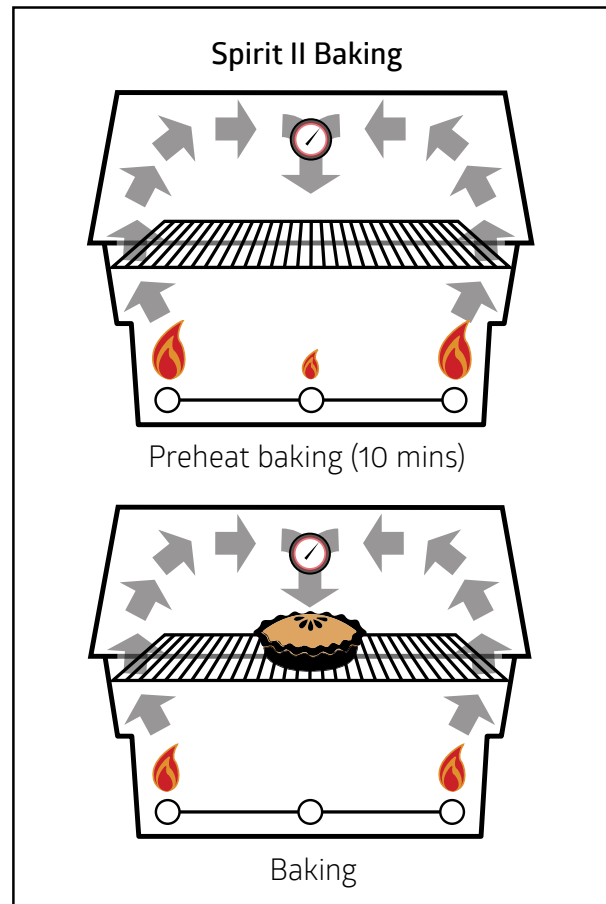
Whenever you use your Spirit II for baking, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in, to achieve the best results.

To preheat your Spirit II for baking:

1. Check that all burner control knobs are in the off position and check with the supplied tank scale 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 three main burners according to the instructions in the owner's guide.
5. Turn the centre burner to LOW and close the lid. Preheat the barbecue with the two outside burners on HIGH and the centre burner on LOW for 10 minutes.

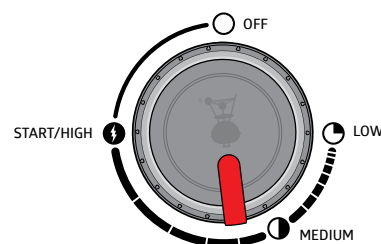
Baking:

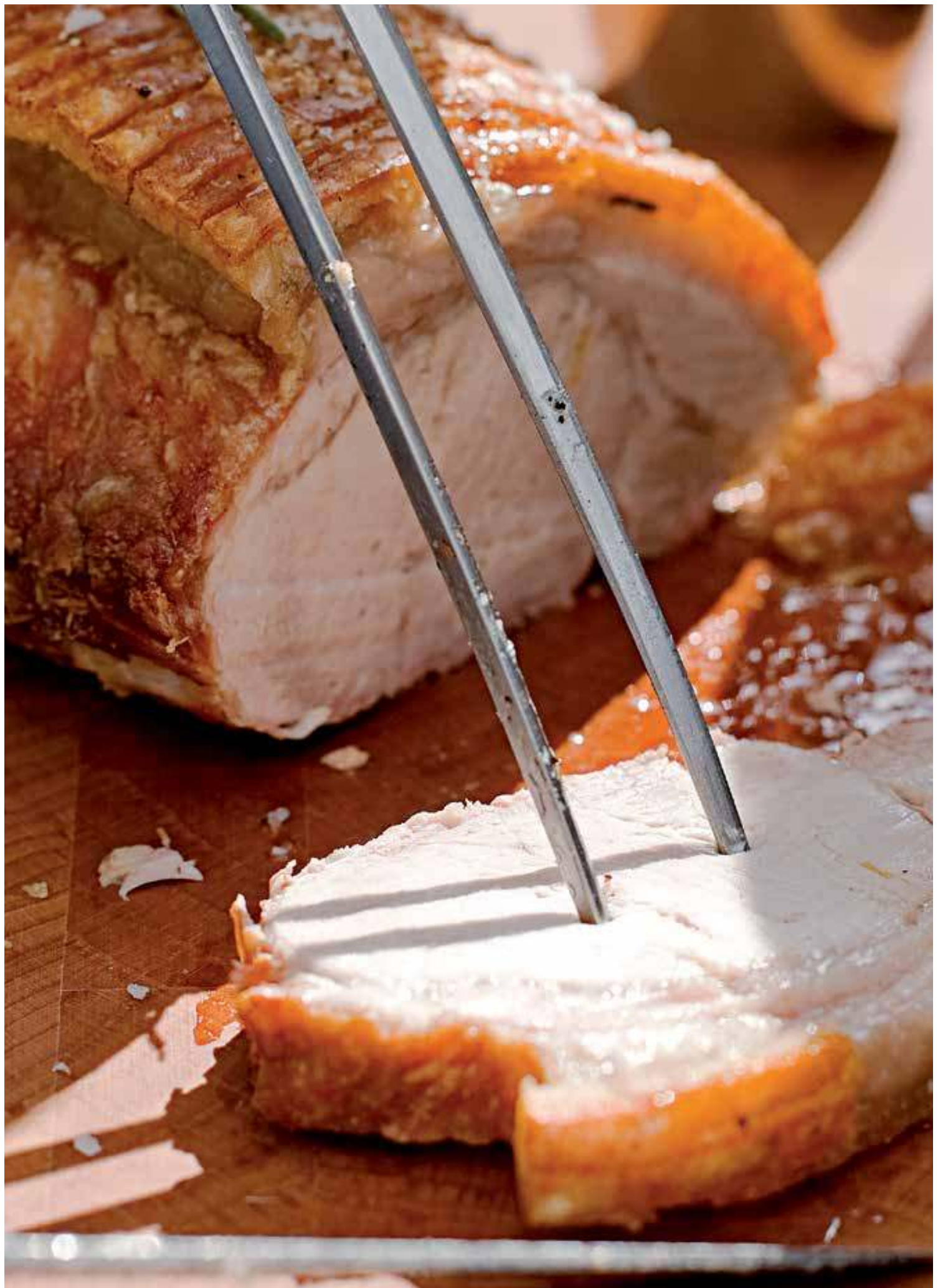
1. After preheating for 10 minutes, your barbecue is ready to cook. Turn the centre burner to OFF and turn the two outside burners to ONE NOTCH GREATER THAN MEDIUM, which is the baking setting (pictured).
2. Open the lid and place your food directly on the grill above the centre burner.
3. Close the lid and cook for the estimated cooking time.



Approximate temperature range when baking

Burner Settings	Temperature
Outside burners ONE NOTCH GREATER THAN MEDIUM (pictured below), centre burner OFF	Indirect Medium-Low Heat 170 - 190°C





How to cook pork crackling (indirect cooking)

The secret to perfect pork crackling on your Spirit® II is to preheat for 15 to 20 minutes so your pork is initially roasting at a higher temperature to crackle the skin.

Preheating for pork crackling:

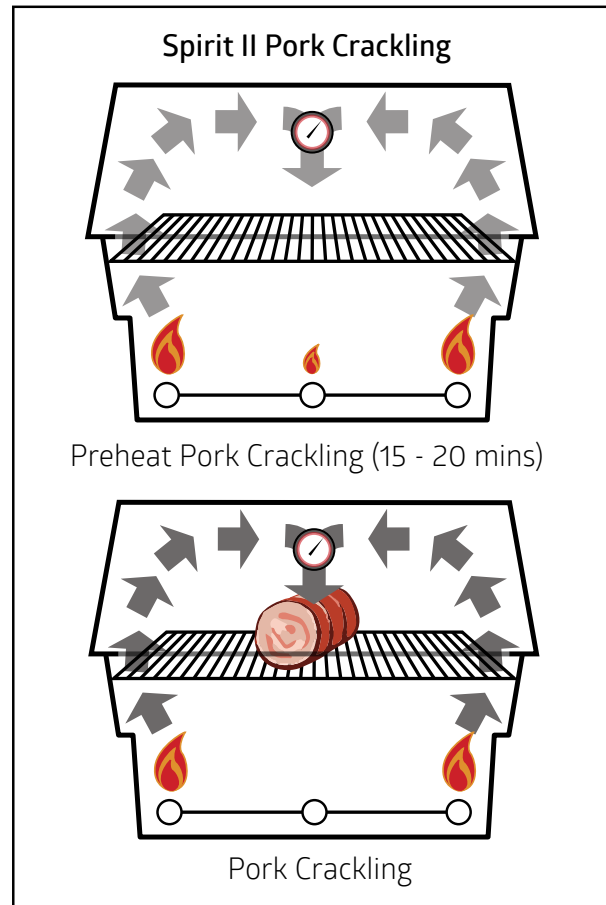
Whenever you use your Spirit II for roasting, it is important that you preheat the barbecue first, with the lid closed. Like a convection oven, the barbecue should be hot when you put your food in to achieve the best results.

To preheat your Spirit II for roasting pork crackling:

1. Check that all burner control knobs are in the off position and check with the supplied tank scale 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 three main burners according to the instructions in the owner's guide.
5. Turn the centre burner to LOW and close the lid. Preheat the barbecue with the two outside burners on HIGH and the centre burner on LOW for 15 - 20 minutes.

Cooking pork crackling:

1. After preheating for 15 - 20 minutes, your barbecue is ready to cook. Leave the outside burners on HIGH and turn the centre burner OFF.
2. Open the lid and place your pork directly on the grill above the centre burner and cook for the estimated cooking time.



Approximate temperature range when roasting

Burner Settings	Temperature
Outside burners HIGH, centre burner OFF (after 15 - 20 minute preheat)	Indirect High Heat 220 - 260°C



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 100°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 Spirit® II 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 100°C to 130°C) when you put your food in to achieve the best results.

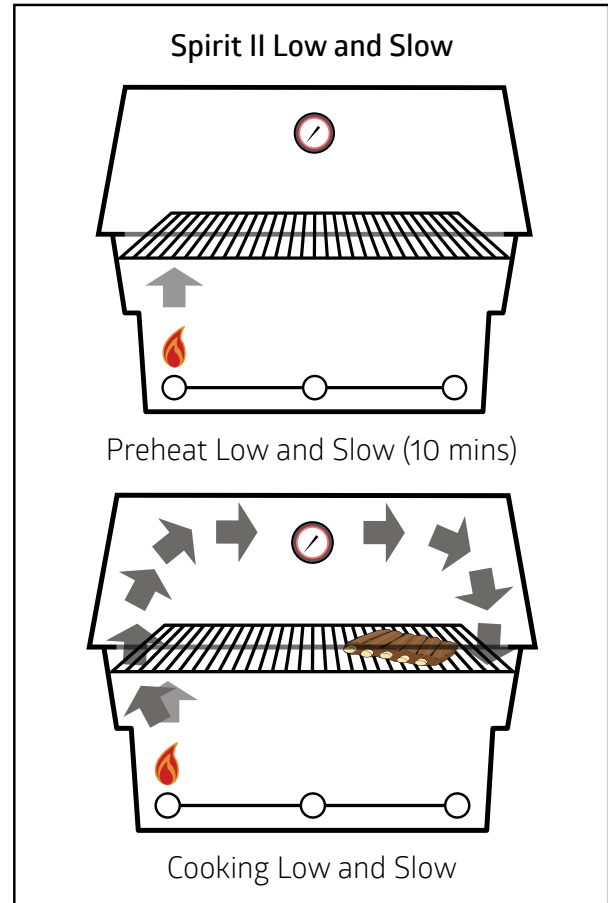
To preheat your Spirit II for low and slow cooking:

1. Check that all burner control knobs are in the off position and check with the supplied tank scale 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 the left burner according to the instructions in the owner's guide.
5. Turn the left burner to MEDIUM and close the lid. Preheat with the right and centre burners OFF and the left burner on MEDIUM for 10 minutes.

Cooking low and slow:

1. After preheating for 10 minutes, your barbecue is ready to cook. Leave the right and centre burners OFF and leave the left burner on MEDIUM.
2. Open the lid and place your food directly on the grill above the right burner.
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 left burner setting to achieve the desired temperature of approximately 100°C to 130°C.



Approximate temperature range when low and slow roasting

Burner Settings	Temperature
Left burner MEDIUM, centre and right burners OFF	Indirect Very Low Heat 100 - 130°C



Rotisserie cooking

Cooking on a rotisserie adds another exciting dimension to cooking on a barbecue. Food will cook beautifully and evenly as it turns throughout the cooking process. As the food is constantly rotating, it bastes in its own juices, resulting in wonderfully moist and tender meat with a delicious outside.

A rotisserie kit is available as an accessory for your Spirit® II and can be used to create mouthwatering, self-basting spit roasted food. For best results, use the rotisserie with the cooking grills out of the barbecue and one or two foil drip pans resting on the Flavorizer™ bars directly below your food. Set up instructions are included with the rotisserie kit.

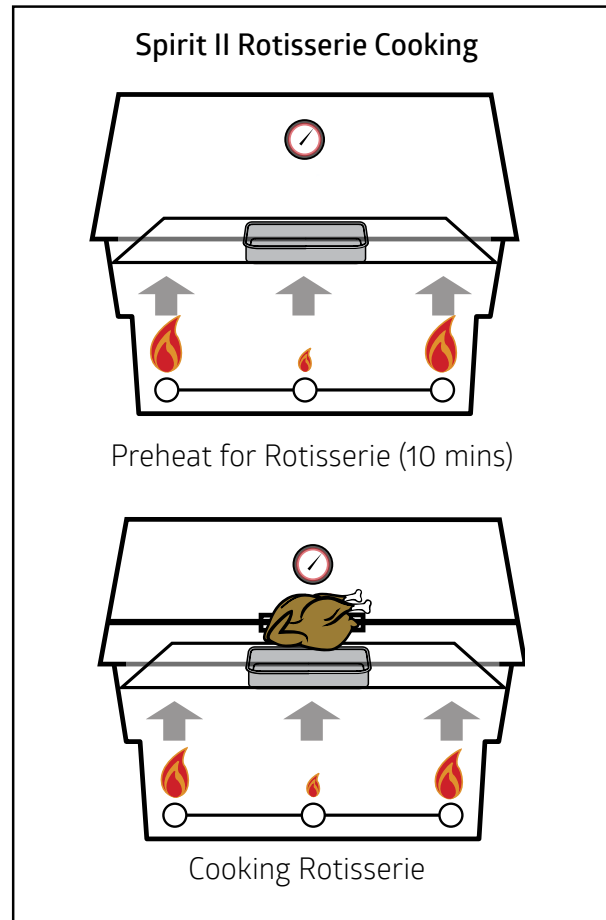
Preheating for rotisserie cooking:

Whenever you use your Spirit II for rotisserie cooking, 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 Spirit II for rotisserie cooking:

1. Check that all burner control knobs are in the off position and check with the supplied tank scale that there is sufficient gas in your bottle (for LP models).
2. Open the lid.
3. Remove the cooking grills.
4. Turn the gas supply on at the source.
5. Light all three main burners according to the instructions in the owner's guide.
6. Turn the centre burner to LOW and close the lid. Preheat the barbecue with the outside burners on HIGH and the centre burner on LOW for 10 minutes.
7. While the barbecue is preheating, set up your rotisserie kit and put your food in place on the spit in accordance with the instructions included with the rotisserie.

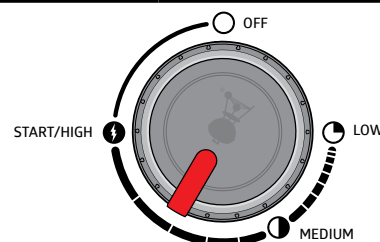
Rotisserie cooking:

1. After preheating for 10 minutes, your barbecue is ready to cook. Leave the centre burner on LOW and turn the outside burners to TWO NOTCHES BELOW HIGH (pictured).
2. Open the lid and put the rotisserie, with the food already in place on spit, on the barbecue. The food should be positioned above the centre burner.
3. Place one large foil drip pan on the Flavorizer bars directly beneath your food.
4. Turn on the rotisserie and ensure that it is turning smoothly. Close the lid and cook for the estimated cooking time.



Approximate temperature range when roasting on a rotisserie

Burner Settings	Temperature
Outside burners TWO NOTCHES BELOW HIGH (pictured below), centre burner LOW	Indirect Medium Heat 190 - 230°C



Cleaning and maintaining your Spirit® II

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

Cleaning and protecting the inside of your Spirit II 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 grill 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 ash 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 Spirit II, 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 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.

The Weber Stainless Steel & Metal Protectant is specially formulated to form a light 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. It is also available from your local Weber Specialist Dealer in a 500ml bottle. Regular application of the perscribed amount is important for maintaining your barbecue's appearance, and Weber recommends application of protectant at least every 3 months.

Directions for use:

1) Ensure barbecue is clean. Wipe all surfaces with a damp cloth to remove dust. Allow to dry - failure to do so will inhibit the protectant adhering to the surface.

2) Hold bottle 25-30cm from surface and spray on a light coating. Apply sparingly. Wipe over using a microfibre cloth, ensuring even coverage. Allow to dry for 1-2 hours then reapply as above.

3) After two applications allow to cure for at least 12 hours then buff with a dry microfibre cloth.

Do not apply to barbecue hood, cookbox or areas subject to temperatures above 200°C.



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.

A smoker box is available as an accessory for your Spirit® II and Weber® produces a variety of different smoking woods for you to try. Using a smoker box in your barbecue lets you add wood smoke flavours to any meat – think smoky pork ribs, fish, chicken or even a ‘wood smoked’ pizza. Instructions for using a smoker box are included with the smoker box accessory.

How to read the recipes in this book

The collection of recipes in this book are designed to show you what your Spirit II 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). It's important to note that your barbecue can accommodate both cooking methods at once. If you leave one burner off and light the two others, you're able to cook ‘direct’ over the lit burners and ‘indirect’ over the unlit burner.

We also specify the quantities for each ingredient. It's important to note that all of our recipes use Australian metric quantities, please refer to the table opposite.

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. With a standard meat thermometer you can read the internal temperature of the meat, so you can tell when it's cooked to your liking. An internal meat temperature cooking chart is included at the end of this book.

Weber Meat Thermometers

Instant Read 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 one degree (1°C). The wide display makes this barbecuing thermometer easy to read, even at a distance.

iGrill® 3

Take the guesswork out of barbecuing with the iGrill 3 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 3 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.

AUSTRALIAN MEASUREMENTS

CUP	METRIC
1/4 Cup	60 ml
1/3 Cup	80 ml
1/2 Cup	125 ml
1 Cup	250 ml
SPOON	METRIC
1/4 teaspoon (tsp)	1.25 ml
1/2 teaspoon (tsp)	2.5 ml
1 teaspoon (tsp)	5 ml
1 tablespoon (tbsp)	20 ml

Temperature Guide

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

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

Barbecuing Guide

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

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

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

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

BEEF		
Cut	Thickness/weight	Approximate cooking time & method
Bolar Roast, whole, boneless	2kg (80-100mm thick)	80 to 100 minutes roast/indirect medium heat (190-230°C)
Brisket, whole (untrimmed)	6-7kg	10 to 12 hours low and slow/indirect very low heat (100-130°C)
Burger, minced beef	2cm thick	8 to 10 minutes barbecue/direct medium-high heat (210-250°C)
Kebab	3cm cubes	6 to 7 minutes barbecue/direct high heat (250-290°C)
Rib roast (prime rib), with bone	4kg (100-120mm thick)	1¾ to 2 hours roast/indirect medium heat (190-230°C)
Short ribs	2-2.5kg	7 to 8 hours low and slow/indirect very low heat (100-130°C)
Steak: rump, porter-house, rib-eye, T-bone or fillet	2cm thick	4 to 6 minutes barbecue/direct high heat (250-290°C)
	2.5cm thick	6 to 8 minutes barbecue/direct high heat (250-290°C)
	3cm thick	8 to 10 minutes barbecue/direct high heat (250-290°C)
	4cm thick	14 to 21 minutes total: 4 to 6 minutes barbecue/direct high heat (250-290°C), 10 to 15 minutes roast/indirect medium heat (190-230°C)

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

Barbecuing Guide

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

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

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

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

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 barbecue from the elements. Velcro straps added to secure to the barbecue, preventing the cover from blowing away. Keep cover in storage bag when not in use.

Rotisserie

Delicious spit roasted food is easy with a Weber rotisserie. Designed for the Weber range of Spirit® II gas barbecues, it features a heavy duty electric motor and on/off switch.



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.



Stainless Steel Tool Set

Comprises tongs, spatula and barbecue fork.



Stainless Steel Chef's Tongs



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.



Poultry Roaster

The poultry roaster is the perfect cooking accessory for all those people who enjoy that extra juicy, flavoursome chicken. The non stick tray has a reservoir for beer, wine, fruit juice, water or spices. When placed on a barbecue, the steam rising from this mixture helps produce fantastic flavour, cooking the chicken to perfection.

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.





iGrill®3 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.

Each Spirit® II grill is iGrill 3 Ready. The iGrill 3 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 temperature to serve. With the iGrill 3, 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°C. The Snapcheck thermometer is the ultimate instant thermometer.

