

There's never been a barbecue like this before

Perfectly barbecued meals

As you can imagine we're always being asked which barbecue to buy. These days we tell everyone what we tell our family and friends: "don't even think about buying a barbecue until you've had a look at the Weber® Q™ range and eaten something from it. It's amazing; the difference is like comparing the latest high definition colour TV with an old black and white model."

We're talking about what we call perfection: the best tasting, juiciest steaks ever, perfect roasts (you can even crackle pork perfectly), perfect pizzas, perfect desserts...in fact perfect everything.

Far superior cooking system

We've watched Weber over the years and we've noticed that they always seem to focus on two things. One of them is quality: they



really are the Rolls Royce of barbecues. But the other thing they focus on is developing the very best cooking systems. The Weber Qs are a shining example. Their cooking system is a ripper and it makes all the difference when it comes to cooking great food with great flavour. Weber have cleverly designed it to produce perfectly even heat across the whole grill when barbecuing. Yet by just changing the settings, you

can create the perfect natural convection needed for roasting. We think it's ingenious and it's so simple!

All the Q models can cook perfect barbecues fat free and without 'food destroying' flare ups. This is because of their unique cast iron grill design. The grill causes all the fat to fall harmlessly past the hot burners; something the old four burner barbecues just can't do. We reckon the cooking system alone puts the Weber Qs in a class of their own. Think about the barbecue you already own. We'd be surprised if it doesn't have at least one of the following problems:

- Cold spots due to uneven heat distribution.
- Flare ups and fat fires when you try to cook fat free on the grill bars.
- Little, if any, roasting capability for those special occasions.
- Gas wastage because of the high MJ (BTU) output needed to compensate for its inefficient cooking system.

Even if you know absolutely nothing about barbecues you don't have to end up with a barbecue like this.



CHOICE reveals the truth about barbecues

CHOICE is the people's watchdog. That's why you should check out the revealing barbecues report in their magazine. The great thing about CHOICE is that they are not a retailer, a manufacturer or an importer of barbecues. They are not trying to sell you a product they've got a vested interest in. In fact, exactly the opposite is true. CHOICE was founded in 1959 and their mission is to give consumers the best independent, transparent and unbiased advice possible.

And boy, have they done a great job in this report.

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

No need to dirty your kitchen oven either, the Qs are superb convection ovens in their own right. If you are serious about investing in a barbecue you should definitely get a copy of the CHOICE report (www.choice.com.au). It will really open your eyes.

CHOICE recommends the Weber Qs and that's not luck

By now you would have guessed that we rate the Weber Qs as the best value gas barbecues available in Australia today. But it is not just us. These are really terrific barbecues and we could go on and on but the best thing you can do is track down someone who actually owns one and ask them about it. If you can't do that, make sure you get the CHOICE report. As a result of their testing, CHOICE recommended all three sizes of the Weber Q, and that is not luck.

You may well ask why did they perform so well?

Because the Weber Q cooking system is so superior. Weber's covered cooking is able to create amazing barbecue flavour without flare ups and roasting and baking is as good or better than any indoor oven. You also get even heat across the whole cooking area and huge savings in gas.

These are hallmarks of the Weber Qs that you just don't find on other gas barbecues.

The Weber Q is designed to eliminate flare ups.

The most common cause of flare ups with other barbecues is that fats from the meat fall directly onto the hot burners below. Not with a Weber Q. Imagine having perfectly branded steaks without the flare ups. Thanks to Weber now you can.

Take advantage of Weber's 65 years of experience and innovation. Forget old style 'lid up' cooking that other companies still use. We deserve better than that.

Flames burning out of control and ruining the meat should be a thing of the past. Weber knows that. To enjoy the best barbecue flavour you have to cook under the Weber lid, that way you can have perfect control. You can now see why Weber Qs are rated so highly.

Extraordinary roasting and baking capability.

Weber learnt a lot from roasting in the Weber kettle and that's why the Weber Q lids are different from those you find on ordinary barbecues.

These lids are not just a lump of metal covering the grill area. They are scientifically vented hoods that have been designed to work perfectly in conjunction with the natural convection burner system below.

Weber Q owners are not only able to roast meat beautifully - that's true - but how about perfect muffins, pizzas, desserts or even good old fashioned damper?

This system is now so good that people can cook all their favourite meals outside.

Even temperatures across the whole cooking grill.

Even at low temperatures Weber's cooking system ensures perfectly even heat across the entire cooking grill. Imagine, no hot or cold spots. No need to burn and destroy marinated food anymore. Instead use Weber's low, even heat settings to cook chicken wings and other marinated foods to perfection. And the best part, your marinade doesn't have to burn and stick to the cooking grill anymore.



It's as simple as sliding out the drip pan holder and throwing the disposable tray in the bin

Better cleaning system too

Removing accumulated fat and grease from barbecues can be a dreadfully unpleasant task. Yet, even with the most expensive gas barbecues, you'll find manufacturers that give very little thought to fat disposal. Often you'll find a monster fat tray with sand or 'fat soaker' to catch the fat (how anyone manages to empty them, we just don't know). Take a look at

the pictures and you can see how easy it is to remove barbecue drippings from the Weber Family Q. Quite frankly, it makes other cleaning systems look like a joke.

Weber Q pays for itself over and over again.

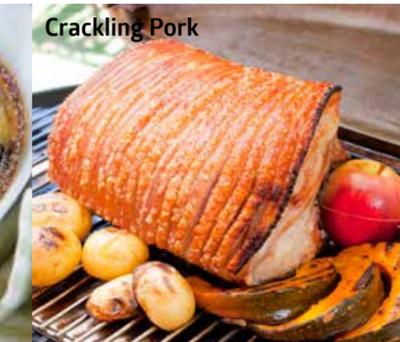
It's often said "a fool and his money are soon parted" and when it comes to barbecues it's definitely true. If saving money matters to you, you would have to be crazy to use an old fashioned barbecue that cooks with the lid up more than absolutely necessary. Cooking over an open flame is like using the air conditioning on a 40°C day and leaving the roof wide open.

And the figures prove it. Vince Monsigneur, the CEO of Gastrain Ltd, (his company trains BHP Billiton and AGL gas employees), points out that running a typical four burner barbecue (72MJ) three times a week for five years will cost you about \$1,750 in gas. Weber's ultra efficient lid down cooking system is an absolute winner. Running a baby Q just as often will cost you only \$210, a mid-sized Weber Q will cost \$300 and a Family Q \$530. So using a Weber Q will save you anywhere from \$1,200 to \$1,500 in gas alone. Makes a cheap four burner barbecue look very expensive, doesn't it?



These days so many people save money by using a Q nearly all of the time (even a baby Q feeds four or five easily). It's not just the money though; once people experience the flavour of Weber's lid down cooking they just can't accept cooking the old way again.

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



Breakfasts

Barbecues

Roasts

Pizzas

Christmas Turkey

Desserts

Crackling Pork

Steak

Muffins

Buying a Weber® Q? Do your homework

We are part of the licensed Weber Specialist Dealer network in Australia and we want you to know the full story about the Weber Qs. Our experience shows the only disappointment that anyone ever has is when they buy the wrong model. It's all because they didn't do their homework. So we decided to do some homework for you. Just check out the differences in the models below and you'll be able to choose the one that's right for you. Remember the Q models pictured on the right are only available at a licensed Weber Specialist Dealer.



ONLY
\$319

The standard model baby Q™ as seen on TV has piezo ignition and a lower roasting lid which takes up less space. Comes complete with full colour cooking manual, educational DVD, POL hose and regulator. Feeds up to 6.

At licensed Weber Specialist Dealers only



ONLY
\$329

A precision built in thermometer, a higher roasting lid (for taller roasts) and electronic ignition make this the stand-out baby Q. Comes complete with full colour cooking manual, educational DVD, POL hose and regulator. Feeds up to 6.

At licensed Weber Specialist Dealers only



ONLY
\$429
NG \$459

The one that started it all, the medium sized standard model Q™ with sleek styled roasting lid. This is the Q™ that revolutionised the way we think about cooking outdoors forever. It has foldaway work tables and piezo ignition. Comes complete with full colour cooking manual, educational DVD, POL hose and regulator. Feeds up to 10.



At licensed Weber Specialist Dealers only



ONLY
\$439
NG \$429

A precision built in thermometer, a higher roasting lid (for taller roasts) and electronic ignition. If you are wanting a medium sized Q™ this is the one to own. Comes complete with foldaway work tables, full colour cooking manual, educational DVD, POL hose and regulator. Feeds up to 10.

At licensed Weber Specialist Dealers only



ONLY
\$789
NG \$819

The Family Q cooks sensational barbecues and, just like the Weber kettle, caters for huge roasts using natural convection. The cooking system is incredible, so when it comes to the best food there's simply no match for the Family Q. Comes complete with full colour cooking manual, educational DVD, POL hose and regulator. Feeds up to 15.



At licensed Weber Specialist Dealers only



ONLY
\$799
NG \$829

The Family Q cooks sensational barbecues and, just like the Weber kettle, caters for huge roasts using natural convection. The cooking system is incredible, so when it comes to the best food there's simply no match for the Family Q. This model has a precision built in thermometer, a higher roasting lid (for taller roasts) and electronic ignition that the standard model doesn't have. Comes complete with full colour cooking manual, educational DVD, POL hose and regulator. Feeds up to 15.

Why Weber's word of mouth is huge

These days, wherever you live you've probably noticed Webers are popping up everywhere. The more Webers that find their way into gardens, the more people experience the taste, the more people love them. These aren't like any other barbecue. There is a real Weber culture out there.



Often you'll find two or three Webers in the same family. Family members are really proud of their Weber and they all have a lovely story to tell about their barbecue. It's not just Australia, NZ and USA - Europe and the rest of the world are embracing Weber. It's because of Weber's focus; they just make quality barbecues with the world's best cooking systems.

Stand any Weber™ Q™ up in a cooking contest against a mate with another brand of barbecue and it's game over. The Weber food is far superior and the cooking system is foolproof. The smoke circulating under the lid is the Weber way. It's why Weber meat has such incredible flavour. Weber started inventing these remarkable cooking systems more than 60 years ago. They were right then and they're right now. Today, for both flavour and economy, Weber leaves all the other barbecues back in the dark ages. They are the reason that Weber has grown into the world's most loved barbecue brand.

Weber back to back winner in Australia's trusted brands

Every year for the last 14 years, Reader's Digest has commissioned a piece of research that asks Australians which brands they trust the most. What did they find out when they asked which brands of barbecue Australians trust? They discovered that Australians trust Weber. In fact, Weber won the barbecue category for the second year in a row. Here's what Reader's Digest had to say about Weber.

"Weber BBQs are an Australian icon. Outdoor cooking with Weber is the cornerstone of a real Australian meal spent with family and friends. Weber has earned the trust of their customers in many ways.

Not to mention the outstanding cooking results Weber products are able to achieve. Australians trust Weber."

To find out more visit www.homeoftrustedbrands.com.au



ONLY \$999



Weber Q Built In in store now.

The Weber Family Q Built In is the latest evolution of the immensely popular and well known Weber Q Range. It takes the same loved cooking system, features and appearance from the Q Range and turns it into an outdoor kitchen masterpiece. It will become the focal point of the outdoor kitchen, and will create outdoor meals with that sensational Weber flavour for years to come.

The Weber Family Q Built In is designed to fit in an outdoor kitchen appliance space, which makes tailoring a solution for installation simple. The sleek and stylish design will lend itself well to a whole range of outdoor cabinetry, from stainless steel to brick and stone. Made from 304 grade stainless steel and featuring a large drip tray, cleaning and maintaining the Weber Family Q Built In is simple. Open ventilation ensures airflow around the barbecue itself is maintained and gives you a perfectly even cooking result.

The participating Weber® specialist dealers are

**Browns Plains
Barbeques and More
10 Webber Dr**

Only licensed Weber Specialists sell all 6 new Weber Qs™



FREE!
Bring this brochure in to receive a free Weber cover with every Weber Q purchased between 17/10/15 and 26/10/15.*



*Free cover giveaway, 1/2 cover for Weber Q 1000 and 2000 series. Full cover for all 3000 series. Not in conjunction with any other offer.

So make sure you see us the licensed Weber Specialist Dealer before you buy anywhere else.

The participating Weber® specialist dealers are



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Capalaba



Browns Plains



Shailer Park



Murarie