

weber 

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



THANK YOU



Weber® Spirit II® E-310 and E-320

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

Email: custserv@weberbbq.com.au

New Zealand

Ph: 0800 493 237

Email: webernz@xtra.co.nz

WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd care of R McDonald Co Pty Ltd of 104 South Terrace, Adelaide, SA 5000, 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 6 Maurice Road, Penrose, Auckland, 1643, Telephone: 0800 493 237, Email: webernz@xtra.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.



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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.

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