

# Weber Q™ (Q2000N) Quick Start Guide



## HOW TO USE THIS GUIDE

We want you to be enjoying your first meal on your new Weber Q as soon as possible! We've created this quick guide to provide you with the pre-heat and cook settings required for a range of different cooking styles. All our recipes for the Weber Q reference the cooking method (direct or indirect) and the heat range – this corresponds to the settings you'll find in the tables on the following pages. It also references accessories you'll need to set up your barbecue for certain cooking methods – helpful videos are also available on the [website](#).

**Be sure to read over the information below, and understand the legend for the icons, and you'll be making flavourful memories in no time!**

**Temperature ranges:** The temperature ranges are provided as a guide only. You should easily achieve a temperature within the range by using the settings indicated.

**Pre-heating:** Whether you're using the direct or indirect method, it's important to pre-heat your barbecue before use, with the lid down. Refer to the tables for pre-heat times and settings.

**Lid down cooking:** For the past 70 years, Weber barbecues have been specifically designed to be used with the lid down. This helps to create and impart that famous Weber flavour in to your food. For those who prefer to keep an eye on their food, the latest Weber Q range is powerful enough to accommodate lid up cooking for direct and hotplate cooking - see below.

- **Roasting, baking, low and slow (indirect cooking):** You should always cook with the lid down.
- **Grilling and searing (direct cooking):** We recommend cooking with the lid down as it delivers better flavour, more even heat and faster and more gas-efficient cooking. If it's your preference, the Weber Q has enough heat output to cook with the lid open too, but you'll miss out on some of the smoky barbecue flavour and your food will take a little longer to cook.
- **Hotplate cooking:** When using the full hotplate accessory, great results can be achieved with either the lid down or open. You'll find that food cooks a little more quickly with the lid down.

**Factors that may impact pre-heat times, cook settings or times:** This guide provides suggested settings for a range of different cooking methods and outcomes. These have been tested in an outdoor, sheltered environment in an ambient temperature of around 20°C. As you get to know your barbecue, you may need to adjust your pre-heat or cooking time, or your barbecue settings, to deliver best results for the conditions you're cooking in – or just to suit your personal taste!

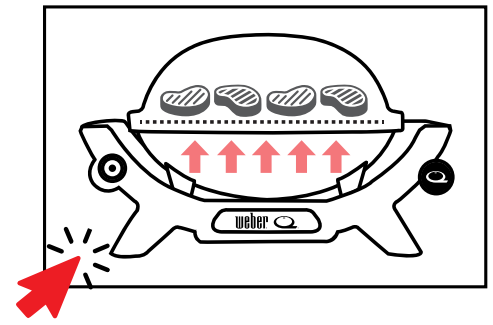
## ICON LEGEND

Q Burner (START - HIGH)	Q Burner (LOW)	Q Burner cook setting	Pre-heat duration	Convection tray	Roasting trivet	Small foil tray
Q ware frying pan	Q ware casserole dish	Pizza stone	Half hotplate	Full hotplate	Rotisserie	

# Direct Cooking

The direct method is used for grilling or searing food on your barbecue. Food is cooked directly above a heat source and directly on the cooking grill.

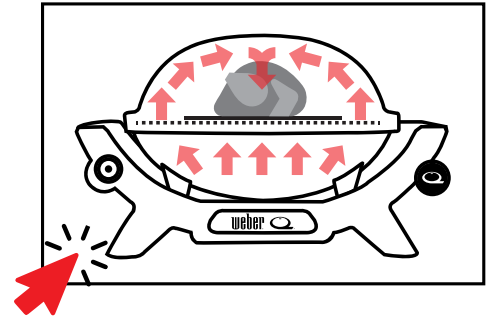
A slight variation on the standard direct cooking method involves the use of a solid hotplate or accessory, such as a frypan or casserole dish.



	COOKING METHOD AND TEMPERATURE RANGE	PREHEAT	ACCESSORIES REQUIRED	COOK SETTING
GRILL	Direct High Heat (250°C - 290°C)			
	Direct Medium - High Heat (210°C - 250°C)			
	Direct Medium Heat (180°C - 230°C)			
FRY OR SAUTE	CASSEROLE DISH OR FRYING PAN Direct Medium - High Heat (210°C - 250°C)		OR	
	CASSEROLE DISH OR FRYING PAN Direct Medium Heat (180°C - 230°C)		OR	
	CASSEROLE DISH OR FRYING PAN Direct Medium - Low Heat (170°C - 190°C)		OR	
GRIDDLE	FULL OR HALF HOTPLATE Direct Medium - High Heat (210°C - 250°C)		OR	
	FULL OR HALF HOTPLATE Direct Medium Heat (180°C - 230°C)		OR	
	FULL OR HALF HOTPLATE Direct Medium - Low Heat (170°C - 190°C)		OR	

# Indirect Cooking

The indirect cooking method is used for roasting, baking and low and slow cooking. Food is not cooked directly over a heat source or directly on the cooking grill. In the case of your Weber Q barbecue, you'll need a convection tray and trivet, that shields and elevates your food off the grill and creates room for the hot air to circulate all around your food.



	COOKING METHOD AND TEMPERATURE RANGE	PREHEAT	ACCESSORIES REQUIRED	COOK SETTING
ROAST	Indirect High Heat (220°C - 260°C)	15 MIN* 		
	Indirect Medium Heat (190°C - 230°C)	15 MIN 		
PIZZA	PIZZA Indirect Medium Heat (190°C - 230°C)	20 MIN 		
ROTISSERIE	ROTISSERIE Indirect Medium Heat (190°C - 230°C)	15 MIN 		
BAKE	Indirect Medium - Low Heat (170°C - 190°C)	15 MIN 		
SIMMER BRAISE	CASSEROLE DISH Indirect Medium Heat (190°C - 230°C)	15 MIN 		

\* 25 minute pre-heat required for pork crackling

Looking for recipe inspiration, tips, tricks, or advice on how to use and maintain your Weber barbecue or accessory? Find us online at [www.weber.com](http://www.weber.com) or follow us on your favourite social media platforms today!



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