# There's never been a barbecue like this before

consumer.

**RECOMMENDS** 

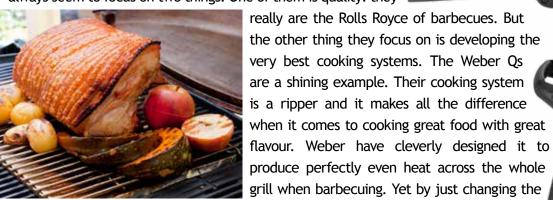
**RECOMMENDS** 

### 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



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.

### What Consumer found out about barbecues

oven either, the Qs are superb convection ovens in their own right.

Consumer is the people's watchdog. That's why you should check out the revealing barbecues report in its magazine. The great thing about Consumer is that it is not a retailer, a manufacturer or an importer of barbecues. It is not trying to sell you a product it's got a vested interest in. In fact, exactly the opposite is true. Consumer was founded in 1959 and its mission is to give consumers the best independent, transparent and unbiased advice possible. The most recent barbecues review included the popular Weber Qs. As barbecue dealers we know people love their Weber Q. It's not surprising really, because the Q's cooking system creates delicious food that people absolutely love. No need to dirty your kitchen

### Consumer rates Weber top performer

Consumer scored Weber 1st and 2nd in the large barbecue category. Not only that, Weber were also 1st and 2nd in the small category.

#### Why did Weber perform so well?

Look at the Weber Family Q cooking scores below and it becomes obvious. These scores are only a small part of the entire report. If you are serious about investing in a barbecue you should definitely get a copy of their full report (www.consumer.

What did Consumer say about Weber barbecued fatty sausages on the Family Q? Its score for 'Evenness with high fat cooking' a perfect 100%. Why? The most common cause of flare ups with other barbecues is that fats from the meat fall

EVENNESS WITH HIGH FAT COOKING SCORE hot burners below. Imagine if you could have perfectly branded steaks without the flare ups. Thanks to Weber now you can.

Take advantage of Weber's experience and innovation. Forget old style 'lid up' cooking that other companies still use. We deserve better than that. Flames burning out of control 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 lid. That's why their system gives perfect control with even high heat so you don't have to worry about flare ups. It's easy to see why the Family Q scored 100%.

What did Consumer said about roasting on the Family Q? Its score for 'Roasting', a perfect 100%.

Why? 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.

ROASTING SCORE

**RECOMMENDS** 

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.

Everyone knows that it's Weber's mastery of convection cooking that has been distinguishing it from all the other barbecues for years. Weber owners are not only able to roast meat beautifully, that's true, but how about perfect muffins, pizzas, desserts or even bread?

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

What did Consumer say about cooking marinated food on the Family Q? Its score for 'Low temperature' cooking a perfect 100%. (Marinated Chicken Wings test)

### LOW TEMPERATURE SCORE

Why? 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 won't burn and stick to the cooking surface.

### 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.



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

### 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 \$2,300 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 \$280, a mid-sized Weber Q will cost \$400 and a Family Q \$700. So using a Weber Q will save you anywhere from \$1,600 to \$2,020 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.

cooking time and that the swap over cost of a 9kg gas bottle is \$40. A four burner barbecue (with 72MJ output) for example, costs around \$3.02 per meal to run. The saving you get with Weber's Family Q is



# Buying a Weber Q? Do your homework

We are part of the licensed Weber Specialist Dealer network in New Zealand 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.

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



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.



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



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



and electronic ignition. If you are wanting a medium sized Q<sup>™</sup> this is the one to own. Comes complete with foldaway work tables, full colour cooking manual, educational DVD, POL hose and regulator. Feeds up

At licensed Weber Specialist Dealers only



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 an amazing Weber



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. The best thing you can do is track down someone you know who actually owns one and ask them about it. Stand any Weber® Q<sup>TM</sup> up in a cooking contest against a mate with a traditional 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.

It's not just NZ; Australia, USA and Europe, the world is embracing Weber. It's because of Weber's focus, they just make quality barbecues with the world's best cooking systems.

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 other barbecues back in the dark ages. They are the reason that Weber has grown into the world's most loved barbecue brand.

### 'Try before you buy' Cooking Demo Events.





The 'positive word of mouth' on Weber Q barbecues is massive. In fact the majority of sales we make are as a result of a recommendation from a family member or friend, or from people being convinced having eaten from one. If you haven't tasted the Weber flavour, on Saturday's leading into Christmas, Weber conduct demonstrations where you can taste amazing steaks and roasts, even pizza too. Call us to find out when they are on, or go to www.webernz.co.nz as the demo dates and times are listed on their website.

# FREE OFFER DETAILS







This offer includes a trivet to fit your Q and two convection trays. Together they transform your Weber Q from cooking in barbecue mode to oven mode in seconds. The tray is engineered with vents designed to circulate the heat above, below and all around the food.

No more fiddling with foil, no fuss, just great food.

Sit your trivet inside the convection tray, pop the food in and close the lid. Your Weber Q has now become a convection oven that's cooking perfectly. Extra convection trays are available in packs of 10

# Tauranga West Rd 🔞 Kidiwise Early Learning Centre



Cnr Bethlehem Rd & SH2, Bethlehem. Ph 579 3925 Open 7 days from 8.30am

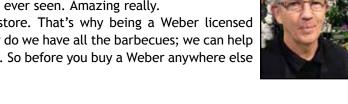
# Only licensed Weber Specialists sell all 6 new Weber Qs



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

"Everyone loves their Weber Q. And my recommendation? Spend the little bit extra on one of the special Qs, you will never regret it. For those who love charcoal cooking the good news is that we have all the kettles too. And guess what, Weber make the world's best gas barbecues I have ever seen. Amazing really.

In fact whatever Weber sells in New Zealand we have it in our store. That's why being a Weber licensed Specialist is a bit like having a Mercedes or BMW dealership. Not only do we have all the barbecues; we can help you with all the Weber accessories, recipe advice, parts and service. So before you buy a Weber anywhere else come and see us." Peter Wayman. Owner.



The only licensed Specialist in Tauranga

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