
weber
The Weber® Go-Anywhere™
consumer.
PEOPLE'S CHOICE
Weber Barbecues
Winner
TRUSTED BRAND
2018-2024
Reader's Digest
Barbecues
Winner
TRUSTED BRAND
2014-2024
Reader's Digest
Barbecues
BEST BRAND
CHOICE
2024
BARBECUES

defective, we have an obligation to repair, replace or refund and our customer service team will be happy to assist you.

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.

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.



CONTENTS

Cooking on your Go-Anywhere™ 2

The Direct Cooking Method 2

Troubleshooting and Useful Tips 4

Lamb Cutlets 7

Praw

Mari

Salm

Outb

Barb

R
W
o
fu
p
to
b

Cooking on your Go-Anywhere™

Take the flavour of charcoal cooking anywhere, with the Weber® Go-Anywhere. Using the Weber direct cooking method, you'll be able to barbecue flat cuts like steaks, chops, sausages, chicken and a range of vegetables with beautiful flavour, whether you're at home or out and about.

Why should I barbecue with the lid down?

Your Weber Go-Anywhere has been specifically designed to be used with the lid down. Since 1952, Weber has perfected lid down cooking to create incredible flavours and memorable meals.

By cooking with the lid down, you'll create an amazing barbecue flavour that you just can't get by cooking with the lid open. The flavour comes from the barbecue smoke that is trapped under the lid. It circulates around your food, giving it a wonderful barbecue flavour.

By closing the lid down when direct cooking, you also minimise the chance an unwanted flare ups and minimise the impact of environmental factors such as wind and rain, which can affect cooking times when cooking outside.

The Direct Cooking Method

The direct method is used for grilling or searing food on your barbecue. Food is cooked directly above a heat source and, normally, directly on the cooking grill. Direct cooking is recommended for foods that will cook through to completion in under 20 minutes, and that will be turned, at least once, during cooking. Food containing a lot of fat, like lamb chops or fatty sausages, should not be cooked directly on the grill unless much of the fat has been removed.

Fat dripping from fatty food can cause excessive smoking, grease build up inside the barbecue or flare ups. Fatty food can be cooked using a cast iron hotplate placed on the cooking grill directly above the fire.

To prepare your Go-Anywhere for direct cooking:

1. Open the top and bottom vents on the barbecue and remove the lid
2. Remove the cooking grill

Lighting the direct fire:



1. Place 3 firelighters on the charcoal grate



2. Light the firelighters and, using a pair of tongs and heatproof gloves, add the required number of Weber Barbecue Briquettes. Approximately 20 briquettes is a good guide for most cooks.



3. Cover the lit firelighters with the briquettes forming a rough pyramid shape. Make sure that all the firelighters are burning well before leaving the barbecue.



4. The fire needs time to establish itself to be suitable to cook on. This can take up to 25 to 30 minutes for Weber Barbecue Briquettes. The fire needs plenty of oxygen to establish itself, so make sure the lid is left off and the vents are open.

5. After about 25 to 30 minutes, the briquettes should be mostly covered with grey/brown ash. This is the best indicator that they are ready for cooking.

Cooking using the direct method:

1. When the fire is ready for cooking, use tongs and heatproof gloves to spread the lit coals evenly across the charcoal grate.



2. Place the cooking grill on the barbecue.

3. Place the lid on the barbecue and preheat the grill for 5 to 10 minutes. Ensure that the vents are open.

4. Open the lid and place your oiled and seasoned food directly on the grill above the lit briquettes. Put the lid back on.

5. Halfway through the estimated cooking time, open the lid and turn your food. Put the lid back on.

Controlling the temperature

The temperature inside the barbecue is determined by the amount of fuel burning inside and the oxygen available to the fire.

In this guide, based on testing with Weber Barbecue Briquettes, we recommend you use about 20 briquettes for normal grilling.

If more or less heat is required for your recipe, use more or less fuel accordingly.

Troubleshooting and Useful Tips

Problem	Possible Cause	Solution
Flare ups and burnt food, despite cooking with the lid down.	Fatty food such as chops and sausages are being cooked by the direct method.	Carefully remove the meat and cooking grill (use heatproof gloves or mitts for the grill). Trim excess fat from food if possible. Adjust the briquettes using tongs, leaving a thinner layer below the food. Replace grill and reattempt cooking.
Firelighters burn but do not successfully ignite briquettes.	Firelighters may have lost their potency due to the evaporation of the flammable ingredients.	Reset the fire with fresh fire lighters. Be careful, some briquettes may be very hot. Use tongs to do this.
	Barbecue briquettes may be damp.	Remove the briquettes with tongs and replace with dry briquettes. Allow damp briquettes to dry before attempting to reuse them.
Food tastes like kerosene.	Food has been placed on the barbecue while the firelighters are still burning or before the briquettes have mostly ashed over.	Ensure that the firelighters have completely burnt away and that the coals are mostly ashed over before you commence cooking.
Food takes too long to cook.	Insufficient fuel being used to create adequate cooking temperature.	Use correct fuel quantities as detailed on page 2. Add the additional fuel and leave the lid off the barbecue until the briquettes have mostly ashed over before recommencing cooking.
	Fire not properly established.	Remove the lid from the barbecue until the briquettes have mostly ashed over before recommencing cooking.
	One or more vents are not properly opened or are partially blocked by ash or briquettes.	Check ventilation. Carefully clear any blockages and remove the barbecue lid until the fire is burning freely and the briquettes have mostly ashed over before recommencing cooking.

Problem	Possible Cause	Solution
Food takes too long to cook.	Barbecue is cooking in windy conditions resulting in lower cooking temperatures.	Select sheltered area with adequate ventilation to use your barbecue. Remember - never use the barbecue indoors.
	Wrong fuel being used. Wood or poor quality briquettes may smoke, go out or not produce the required cooking temperatures.	Use fuel designed for barbecue cooking. We recommend Weber Barbecue Briquettes.

Further directions for use

Do not move the barbecue when hot.

Ensure the top and bottom vents are fully open before placing the lid on the barbecue to commence cooking. If this is not done, the fire will go out.

Ensure the vents at the bottom are not obstructed by ash or leftover briquettes before lighting.

Ensure the briquettes are mostly coated with ash. Any briquettes which are not burning properly will reduce the temperature inside your barbecue.

Wind cools the surface of the barbecue. On a windy day this will lengthen the cooking time.

Never use the barbecue indoors and or in an enclosed area with poor ventilation.

Lift the lid only for turning your food – each time you do, a considerable amount of heat is lost.

Close the top and bottom vents to extinguish the fire once you've removed your food. Any leftover fuel can be shaken of excess ash and re-used.



Lamb Cutlets

(Direct/normal fire cooking method, serves 2)

Ingredients

6 lamb cutlets, fat trimmed
1 tablespoon olive oil
1 garlic clove, crushed
1 tablespoon lemon juice
1 teaspoon lemon rind, finely grated
1 tablespoon oregano leaves, freshly chopped or dried
Salt and pepper, to taste

Method

In a shallow dish combine the olive oil, garlic, lemon juice, lemon rind and oregano. Place lamb chops in the marinade while the barbecue is preheating.

Just before placing the lamb cutlets on the barbecue, season with salt and pepper, to taste.

Once the barbecue is preheated, place the lamb cutlets directly on the grill.

Close the lid and cook for 2 to 3 minutes. Open the lid and turn the lamb cutlets.

Close the lid and cook for a further 2 to 3 minutes or until cooked through.

Remove from the grill and leave them to rest for a few minutes.

Prawn Satay with Peanut Dipping Sauce

(Direct/normal fire cooking method)

Ingredients

20 large green prawns (about 450g), peeled and deveined
1 tablespoon vegetable oil
¼ teaspoon chilli powder
¼ teaspoon curry powder
¼ teaspoon freshly ground black pepper
½ teaspoon salt

For the sauce

1 tablespoon vegetable oil
1 tablespoon minced garlic
1 tablespoon minced ginger
¼ cup smooth peanut butter
1 tablespoon soy sauce
¼ teaspoon freshly ground black pepper
¼ teaspoon Tabasco sauce (or more, to taste)
1 tablespoon fresh lime juice

Method

To make the sauce take a small saucepan and warm the oil over medium-high heat. Add the garlic and ginger and cook until fragrant, about 1 minute, stirring occasionally. Add ½ cup of water, followed by the peanut butter, soy sauce, pepper and Tabasco sauce. Whisk until smooth.

When the sauce comes to a simmer, remove it from the heat. Just before serving, reheat the sauce over medium heat and add the lime juice and 2 to 3 tablespoons of water, whisking vigorously to achieve a smooth consistency.

Lightly brush or spray the prawns with oil. Season with the chilli powder, curry powder, pepper and salt. Thread the prawns onto skewers, either one per skewer for hors d'oeuvres or four per skewer for a main course.

Barbecue for 1 to 3 minutes each side or until opaque. Serve with the peanut dipping sauce.



Marinated Chicken Breasts

(Direct/normal fire cooking method, serves 4)

Ingredients

2 chicken breasts
1 lemon, juiced
2 cloves garlic, crushed
1 tablespoon fresh mint, chopped
1 tablespoon olive oil
1 teaspoon sea salt
¼ teaspoon freshly ground black pepper

Method

Slice each chicken breast horizontally into two even pieces.

Mix the lemon juice, garlic, mint, olive oil, salt and pepper together in a bowl. Add the chicken breasts to the marinade, coating them evenly. Cover and refrigerate to let the chicken marinate for an hour.

Once the barbecue is preheated, place the chicken breasts directly on the grill.

Close the lid and cook for 5 to 6 minutes. Open the lid and turn the chicken.

Close the lid and cook for a further 5 to 6 minutes or until cooked through.

Remove from the grill and leave them to rest for a few minutes.

Salmon with Thai Cucumber Relish

(Direct/normal fire cooking method)

Ingredients

Salmon steaks, 150g to 200g each and 20mm thick
3 tablespoons Asian (toasted) sesame oil
Freshly ground black pepper

For the relish

2 tablespoons fresh lime juice
1 tablespoon fish sauce
1 tablespoon soy sauce
1 tablespoon sugar
1 tablespoon finely chopped fresh mint
1 tablespoon finely chopped fresh coriander
1 teaspoon minced fresh chilli
½ teaspoon minced garlic
1 cup finely chopped or thinly sliced cucumber

Method

In a medium bowl, whisk together all the relish ingredients except the cucumber. Add the cucumber, stir well and allow to stand at room temperature for at least 15 minutes.

Lightly brush or spray the salmon all over with oil. Season with pepper to taste.

Barbecue the salmon for 4 to 5 minutes each side or until opaque throughout. Serve with the relish spooned over the top.





Outback Steakhouse-Style Steak

(Direct/normal fire cooking method, serves 4)

Ingredients

4 porterhouse steaks, about 3 cm thick
Olive oil

For the steakhouse rub

1 teaspoon rice flour
1 teaspoon smoked paprika
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon dried basil
1 teaspoon sea salt
½ teaspoon white pepper

Timing Guide

(These times are intended as a guide only. Timing will vary depending on the thickness of the steak)

Rare - 3 minutes per side
Medium Rare - 4 minutes per side
Medium - 5 minutes per side
Well Done - 6 minutes per side

Method

An hour before you plan to cook your steak, combine all the spice rub ingredients together in a large bowl.

Generously season the steaks with the spice rub on both sides. Cover and refrigerate for 30 minutes.

Remove the steaks from the fridge and lightly brush with olive oil.

Once the barbecue is preheated, place the steaks on the grill. Using the back of your tongs, gently press down on the steak to ensure good contact with the grill.

Close the lid and cook for between 3 to 6 minutes per side, depending on how well done you would like the steaks cooked (see timing guide). Turn the steaks once, halfway through the total cooking time.

Remove the steaks from the barbecue and allow to rest for approximately 5 minutes.

Barbecuing Guide

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

Beef	Thickness/Weight	Approximate Cooking Time
Steak: rump, porterhouse, fillet, T-bone or sirloin (medium)	12mm thick	barbecue 2½ to 3 minutes per side
	20mm thick	barbecue 3 to 4 minutes per side
	25mm thick	barbecue 4 to 5 minutes per side
Veal loin chop	25mm thick	barbecue 5 to 6 minutes per side
Kebab	25mm to 30mm cubes	barbecue 5 to 6 minutes per side
Minced beef patty	20mm thick	barbecue 4 to 5 minutes per side
Sausages	thin	barbecue 3 to 4 minutes per side
	thick	barbecue 4 to 5 minutes per side

Pork	Thickness/Weight	Approximate Cooking Time
Loin chops	12mm to 15mm thick	barbecue 4 to 6 minutes each side
Spare ribs	12mm to 15mm thick	barbecue 4 to 6 minutes each side

Lamb	Thickness/Weight	Approximate Cooking Time
Loin or chump chops	12mm to 15mm thick	barbecue 4 to 6 minutes each side

Poultry	Thickness/Weight	Approximate Cooking Time
Chicken thigh	-	barbecue 5 to 6 minutes each side

Fish and Seafood	Thickness/Weight	Approximate Cooking Time
Fish: fillet or steak	6mm to 13mm thick	barbecue 3 to 5 minutes
	13mm to 25mm thick	barbecue 3 to 5 minutes each side
	25mm to 32mm thick	barbecue 5 to 6 minutes each side
Prawns	-	barbecue 1 to 3 minutes each side
Scallop	-	barbecue 3 to 6 minutes
Mussel	-	barbecue 5 to 6 minutes (discard any that don't open)
Oyster in shell	-	barbecue 3 to 5 minutes

Fruit	Thickness/Weight	Approximate Cooking Time
Apple	thick round	barbecue 4 to 6 minutes
Banana	halved lengthwise	barbecue 6 to 8 minutes
Peach, pip removed	halved lengthwise	barbecue 8 to 10 minutes
Pear	halved lengthwise	barbecue 10 to 12 minutes
Pineapple rings	-	barbecue 5 to 10 minutes

Note: Barbecuing times for fruit will vary with ripeness

Vegetable	Thickness/Weight	Approximate Cooking Time
Artichoke, whole	-	steam 20 to 25 minutes; cut in half and barbecue 8 to 10 minutes
Asparagus	-	barbecue 6 to 8 minutes
Capsicum	whole	barbecue 10 to 12 minutes
	halved or quartered	barbecue 6 to 8 minutes
Chilli	-	barbecue 7 to 9 minutes
Corn	husked	barbecue 10 to 12 minutes
	in husk	barbecue 25 to 30 minutes
Eggplant	Sliced	barbecue 8 to 10 minutes
	halved	barbecue 12 to 15 minutes
Leek	-	barbecue 14 to 16 minutes
Mushroom	-	barbecue 8 to 12 minutes
Onion	thickly sliced	barbecue 8 to 12 minutes
Potato	thickly sliced	barbecue 14 to 16 minutes
Potato: new	halved	barbecue 20 to 25 minutes
Sweet potato	thickly sliced	barbecue 8 to 10 minutes
Tomato: garden	thickly sliced	barbecue 2 to 4 minutes
	halved	barbecue 6 to 8 minutes
Tomato: roma	halved	barbecue 6 to 8 minutes
	whole	barbecue 8 to 10 minutes
Zucchini	thickly sliced	barbecue 6 to 8 minutes
	halved	barbecue 6 to 10 minute