Lumin®
Quick Start Guide

HOW TO USE THIS GUIDE

We want you to be enjoying your first meal on your new Weber Lumin as soon as possible! We've created this quick guide to provide you with the preheat and cook settings required for a range of different cooking styles. For recipe inspiration, you can visit our website.

All our recipes for the Weber Lumin reference the cooking method and the heat range – this corresponds to the settings you'll find in the tables on the following pages. It also references the 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 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.

Preheating: Whether you're grilling, steaming, or smoke infusing, it's important to preheat your barbecue with the lid down before use. Specific preheat times will vary depending on what you're cooking. Refer to the tables for preheat 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 create and impart that famous Weber flavour, and you'll find that your food cooks quicker too!

Helpful tips to get you started:

- **Grilling:** The direct cooking 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.
- **Reversible Steam Pan and Reservoir accessory:** By adding these accessories to your barbecue, you can steam, smoke, or defrost food in your Weber Lumin. Follow the setup instructions on the following pages to get started. Detailed instructions can be found in your Owner's Manual.
- **Hotplate cooking:** A hotplate accessory is available to use with your Weber Lumin. It can be set up on the left or right side of the cooking grill.
- **Cleaning and Maintenance:** It is best to clean your barbecue before each use. Once preheated, use a stainless-steel grill brush to brush the grills clean. We recommend thorough cleaning of your Weber Lumin every 5 cooks or so. Refer to your Owner's Manual for detailed instructions.

Factors that may impact preheat times, cook settings or times: This guide provides suggested settings for various 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 preheat or cooking time, or your barbecue settings, to deliver the best results for the conditions you're cooking in – or just to suit your personal taste!

ICON LEGEND						
START - HIGH	MEDIUM	LOW	OFF	Pre-heat duration	Smoke setting	Steam setting

Reversible steam pan	Steaming / Smoking reservoir					

Direct Cooking

The direct method is used for grilling or searing food 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. This accessory is ideal for foods that may fall through the cooking grill, such as eggs, onion rings, or even pancakes.



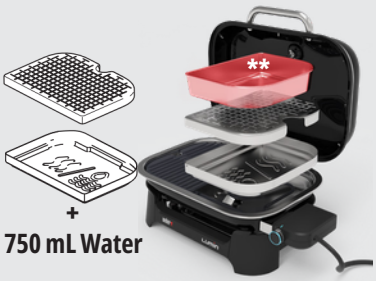
	COOKING METHOD AND TEMPERATURE RANGE	PREHE AT	ACCESSORIES REQUIRED	COOK SETTING
GRILL	Direct High Heat (250°C - 290°C)	15 MIN		
GRILL	Direct Medium Heat (180°C - 230°C)	15 MIN		
HOTPLATE*	HOTPLATE Direct Medium Heat (180°C - 230°C)	10 MIN		

***Thelidthermometerwillnotreadaccuratelywhen using the hotplate accessory**

Extended cooking methods

Included with your Weber Lumin barbecue are a Reversible Steam Pan and a Reservoir. These accessories allow you to steam, smoke, defrost, and even keep your food warm. They should be used with water (to steam, defrost, or keep warm), or with soaked wood chips for smoking. If you place your food on the Reversible Steam Pan it will be shielded from the direct heat, whereas if you place your food on the cooking grill, next to the Reversible Steam Pan, it will cook with direct heat.



	COOKING METHOD AND TEMPERATURE RANGE	PREHE AT	ACCESSORIES REQUIRED	COOK SETTING
STEAM	Steam Medium Heat (190°C -230°C)		 + 750 mL Water	
STEAM and GRILL	Steam Medium Heat (190°C - 230°C)		 + 750 mL Water	
SMOKE INFUSION	Smoke Medium Heat (190°C - 230°C)	 Or until smoke is visible	 + 1 cup Soaked wood chips	
DEFROST, THEN COOK	Indirect and Direct Medium Heat (190°C - 230°C)	No preheat required (place frozen food onto cold barbecue before turning on)	 + 250 mL Water	
KEEP WARM	Indirect Low Heat (130°C - 150°C)		 + 750 mL Water	

** Warming dish not included