

weber®



The Weber® Smokey Joe®



## WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd of Level 1, 142-144 Fullarton Road, Rose Park SA 5067, Telephone: 1300 301 290, Email: [custserv@weberbbq.com.au](mailto:custserv@weberbbq.com.au) and WeberStephen Products New Zealand Unit D, 25B O'Rorke Road, Penrose, Auckland 1061, Telephone: 0800 493 237, Email: [custserv@webernz.co.nz](mailto:custserv@webernz.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.

Our goods come with guarantees that cannot be excluded under the Consumer Guarantees Act (NZ), such as guarantees of acceptable quality and fitness for purpose. In the event that goods sold are 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.

## THANK YOU

Thank you for choosing a Weber Smokey Joe® barbecue. Your new barbecue is the perfect travelling companion. With your Smokey Joe you can take real barbecue flavour anywhere you like. Whether you're already a charcoal cooking enthusiast, or this is your first experience with a charcoal barbecue, we hope you enjoy the experience and flavour you can only get by grilling food directly over charcoal.

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.

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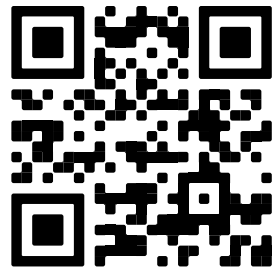




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Register your barbecue with us to be part of the Weber family. It'll allow us access to the details of your barbecue if you need assistance in the future, such as a warranty claim, replacement parts or cooking advice! You can also sign up to receive product news, special offers and barbecuing tips & recipes, and more.



## Cooking on your Smokey Joe®

Take the flavour of charcoal cooking anywhere, with the Weber® Smokey Joe. 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 Smokey Joe 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 when direct cooking, you also minimise the chance of 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 Smokey Joe 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 also requires plenty of oxygen, 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.  |

| <b>Problem</b>               | <b>Possible Cause</b>  | <b>Solution</b>  |
|------------------------------|--|--|
| 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.

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## 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, serves 4}

### 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.

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

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## 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, serves 4)

### Ingredients

4 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.

Grill 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 factors such 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.

| <b>Beef</b>  | <b>Thickness/Weight</b> | <b>Approximate Cooking Time</b>   |
|--|-------------------------|-----------------------------------|
| 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  |

| <b>Pork</b> | <b>Thickness/Weight</b> | <b>Approximate Cooking Time</b>   |
|-------------|-------------------------|-----------------------------------|
| 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 |

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

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

| <b>Fish and Seafood</b> | <b>Thickness/Weight</b> | <b>Approximate Cooking Time</b>                          |
|-------------------------|-------------------------|--|
| 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<br>(discard any that don't open) |
| Oyster in shell         | -                       | barbecue 3 to 5 minutes                                  |

| <b>Fruit</b>       | <b>Thickness/Weight</b> | <b>Approximate Cooking Time</b> |
|--------------------|-------------------------|---------------------------------|
| 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

| <b>Vegetable</b> | <b>Thickness/Weight</b> | <b>Approximate Cooking Time</b>                                  |
|------------------|-------------------------|--|
| 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  |



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