



## **CHARCOAL GRILL OWNER'S GUIDE**

Outdoor use only. For assembly instructions see Assembly Guide. Do not discard.  
This contains important product dangers, warnings, and cautions.

## **GUIDE D'UTILISATION DU BARBECUE À CHARBON DE BOIS**

Utilisation extérieure uniquement. Pour obtenir des instructions de montage, reportez-vous au guide de montage. Ne jetez pas le présent document. Il comprend des informations importantes sur les dangers, les avertissements et les précautions relatives au produit.

## **BENUTZERHANDBUCH FÜR HOLZKOHLEGRILL**

Nur im Freien zu verwenden. Anleitungen für den Zusammenbau finden Sie in der Montageanleitung. Werfen Sie die Anleitung nicht weg. In ihr finden Sie Gefahrenhinweise, Warnungen und Vorsichtsmaßnahmen.

GB

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RU

**FAILURE TO HEED THESE DANGER, WARNING, AND CAUTION STATEMENTS MAY CAUSE SERIOUS BODILY INJURY OR DEATH, OR A FIRE OR EXPLOSION RESULTING IN DAMAGE TO PROPERTY.**

⚠ **SAFETY SYMBOLS** (⚠) will alert you to important **SAFETY** information.

⚠ Signal words **DANGER, WARNING, or CAUTION** will be used with the ⚠ **SAFETY SYMBOL**.

⚠ **DANGER** will identify the most serious hazard.

⚠ Please read all safety information contained in this Owner's Guide.

#### ⚠ **DANGER**

⚠ Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠ Do not use indoors! This barbecue is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.

⚠ Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

⚠ Do not use this barbecue under any overhead combustible construction.

⚠ **CAUTION!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3.

⚠ Improper assembly may be dangerous. Please follow the assembly instructions in this manual. Do not use barbecue unless all parts are in place. Make sure either the ash catcher is properly attached to the legs underneath the bowl of the barbecue, or the high capacity ash catcher is in place, before lighting the grill.

⚠ Do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal. Cap starter fluid after use, and place a safe distance away from the barbecue.

⚠ Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal. If using charcoal starter fluid, remove any fluid that may have drained through the bottom vents before lighting the charcoal.

⚠ You should exercise reasonable care when operating your barbecue. It will be hot during cooking and should never be left unattended during use.

⚠ **WARNING!** Keep children and pets away. Do not leave infants, children or pets unattended near a hot barbecue.

⚠ **ATTENTION!** This barbecue will become very hot, do not move it during operation. Allow the grill to cool before moving.

⚠ Do not use this barbecue within five feet of any combustible material. Combustible materials include, but are not limited to wood or treated wood decks, patios and porches.

⚠ Do not remove ashes until all charcoal is completely burned out and are fully extinguished and grill is cool.

⚠ Always put charcoal in Char-Baskets™ or on top of the lower (charcoal) grate. Do not put charcoal directly in the bottom of the bowl.

⚠ Do not wear clothing with loose flowing sleeves while lighting or using the barbecue.

⚠ Do not use barbecue in high winds.

#### ⚠ **WARNING**

⚠ Keep the barbecue on a stable, level surface at all times.

⚠ Remove the lid from the barbecue while lighting and getting the charcoal started.

⚠ Never touch the cooking or charcoal grates, ashes, charcoal or the barbecue to see if they are hot.

⚠ Do not use water to control flare-ups or to extinguish charcoal, as it may damage the porcelain finish. Slightly close bottom air vents (dampers) and place lid on bowl.

⚠ Extinguish coals when finished cooking. Close all vents (dampers) after putting lid on bowl.

⚠ Barbecue mitts should always be worn while cooking, adjusting air vents (dampers), adding charcoal and handling the thermometer or lid.

⚠ Use proper barbecue tools, with long, heat-resistant handles.

⚠ Some models may include the Tuck-Away™ lid holder feature. The Tuck-Away™ lid holder is used to store the lid while checking on or turning your food. Do not use the Tuck-Away™ lid holder as a handle to lift or move the grill. For those models without the Tuck-Away™ feature, use the hook on the inside of the lid to hang the lid on the side of the barbecue bowl. Do not place a hot lid on carpeting or grass. Do not hang the lid on the bowl handle.

⚠ Never dump hot coals where they might be stepped on or be a fire hazard. Never dump ashes or coals before they are fully extinguished. Do not store barbecue until ashes and coals are fully extinguished.

⚠ Keep the cooking area clear of flammable vapor and liquids, such as gasoline, alcohol, etc., and combustible material.

⚠ Handle and store hot electric starters carefully.

⚠ Keep electrical wires and cords away from the hot surfaces of the barbecue and away from high traffic areas.

⚠ The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the barbecue.

⚠ This Weber® barbecue is not intended to be installed in or on recreational vehicles and/or boats.

⚠ This barbecue is not intended for and should never be used as a heater.

#### ⚠ **CAUTION**

⚠ Lining the bowl with aluminum foil will obstruct the air flow. Instead, use a drip pan to catch drippings from meat when cooking by the Indirect Method.

⚠ Using sharp objects to clean the cooking grate or remove ashes will damage the finish.

⚠ Using abrasive cleaners on the cooking grates or the barbecue itself will damage the finish.

⚠ The barbecue should be thoroughly cleaned on a regular basis.

<b>GB</b>	<b>ENGLISH</b> .....	4	<b>GB</b>
	Outdoor use only. For assembly instructions see Assembly Guide. Do not discard. This contains important product dangers, warnings, and cautions.		
<b>FI</b>	<b>SUOMI</b> .....	10	<b>FI</b>
	Vain ulkokäyttöön. Katso kokoamisohjeet oppaasta. Älä heitä pois. Tämä asiakirja sisältää tärkeitä tietoja tuotteeseen liittyvistä vaaroista, varoituksista ja varotoimista. a		
<b>FR</b>	<b>FRANÇAIS</b> .....	16	<b>FR</b>
	Utilisation extérieure uniquement. Pour obtenir des instructions de montage, reportez-vous au guide de montage. Ne jetez pas le présent document. Il comprend des informations importantes sur les dangers, les avertissements et les précautions relatives au produit.		
<b>IT</b>	<b>ITALIANO</b> .....	22	<b>IT</b>
	Da usare esclusivamente all'aperto. Per le istruzioni di montaggio fare riferimento al Manuale di Istruzioni. Conservare il presente documento. Contiene messaggi importanti di pericolo, avvertenza e attenzione relativi al prodotto.		
<b>NO</b>	<b>NORSK</b> .....	28	<b>NO</b>
	Bare utendørs bruk. Se "Monteringsanvisninger" for monteringsinstruksjoner. Må ikke kastes. Denne inneholder viktig opplysning om farer, advarsler og forsiktighet angående produktet.		
<b>DA</b>	<b>DANSK</b> .....	34	<b>DA</b>
	Kun til udendørs brug. Læs samlingsvejledningen for at se, hvordan den samles. Må ikke smides ud. Dette dokument indeholder vigtige farer og advarsler om produktet.		
<b>ES</b>	<b>ESPAÑOL</b> .....	40	<b>ES</b>
	Sólo para uso exterior. Si necesita instrucciones para montar la barbacoa, consulte la Guía de montaje. No tire esta guía. En ella hay importantes avisos de peligros, advertencias y precauciones que deberá tomar en consideración al utilizar la barbacoa.		
<b>SE</b>	<b>SVENSKA</b> .....	46	<b>SE</b>
	Endast avsedd för utomhusbruk. Se monteringshandboken för monteringsinstruktioner. Kasta inte bort. Den innehåller viktiga produktfaror, varningar och försiktighetsåtgärder.		
<b>DE</b>	<b>DEUTSCH</b> .....	52	<b>DE</b>
	Nur im Freien zu verwenden. Anleitungen für den Zusammenbau finden Sie in der Montageanleitung. Werfen Sie die Anleitung nicht weg. In ihr finden Sie Gefahrenhinweise, Warnungen und Vorsichtmaßnahmen.		
<b>NL</b>	<b>NEDERLANDS</b> .....	58	<b>NL</b>
	Uitsluitend voor gebruik buitenshuis. Raadpleeg de installatiehandleiding voor instructies voor de installatie. Niet weggoeien. Dit document bevat belangrijke informatie over de gevaren, waarschuwingen en voorzorgsmaatregelen voor dit product.		
<b>PT</b>	<b>PORTUGUÊS</b> .....	64	<b>PT</b>
	Apenas para utilização no exterior. Para instruções de montagem consulte o Manual de montagem. Não eliminar. Este documento contém perigos, avisos e chamadas de atenção de produto importantes.		
<b>PL</b>	<b>POLSKI</b> .....	70	<b>PL</b>
	Tylko do użytku na zewnątrz. W celu uzyskania informacji na temat zaleceń montażu, patrz Instrukcja montażu. Nie należy wyrzucać. Ten dokument zawiera ważne ostrzeżenia, przestrogi i informacje przestrzegające przed niebezpieczeństwem.		
<b>RU</b>	<b>РУССКИЙ</b> .....	76	<b>RU</b>
	Для использования только на открытом воздухе. Инструкции по сборке приведены в Руководстве по сборке. Не игнорировать. Этот документ содержит важную информацию об опасностях, связанных с продуктом, а также предупреждения и предостережения.		

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#### ⚠ **WARNING**

- ⚠ Keep the barbecue on a stable, level surface at all times.
- ⚠ Remove the lid from the barbecue while lighting and getting the charcoal started.
- ⚠ Never touch the cooking or charcoal grates, ashes, charcoal or the barbecue to see if they are hot.
- ⚠ Do not use water to control flare-ups or to extinguish charcoal, as it may damage the porcelain finish. Slightly close bottom air vents (dampers) and place lid on bowl.
- ⚠ Extinguish coals when finished cooking. Close all vents (dampers) after putting lid on bowl.
- ⚠ Barbecue mitts should always be worn while cooking, adjusting air vents (dampers), adding charcoal and handling the thermometer or lid.

#### **WARRANTY**

Weber-Stephen Products Co., (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® charcoal grill, that it will be free from defects in material and workmanship from the date of purchase as follows:

<b>Cooking/Charcoal grates</b> .....	<b>2 years</b>
<b>Nylon handles</b> .....	<b>10 years</b>
<b>Stainless Steel One-Touch™ Cleaning System</b> .....	<b>10 years</b>
<b>Thermoplastic/Thermoset Parts</b> .....	<b>10 years excluding fading</b>
<b>Bowl and lid against rust/burn-through</b> .....	<b>10 years</b>
<b>All remaining parts</b> .....	<b>2 years</b>

when assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE AND RETURN THE WEBER LIMITED WARRANTY REGISTRATION CARD IMMEDIATELY.

This Limited Warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate to Weber's satisfaction they are defective. If Weber confirms the defect and approves the claim, Weber will elect to repair or replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, carriage or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals, either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warranties except as set forth herein, and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorise any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return or replacement of its equipment; and no such representations are binding on Weber.

- ⚠ Use proper barbecue tools, with long, heat-resistant handles.
- ⚠ Some models may include the Tuck-Away™ lid holder feature. The Tuck-Away™ lid holder is used to store the lid while checking on or turning your food. Do not use the Tuck-Away™ lid holder as a handle to lift or move the grill. For those models without the Tuck-Away™ feature, use the hook on the inside of the lid to hang the lid on the side of the barbecue bowl. Do not place a hot lid on carpeting or grass. Do not hang the lid on the bowl handle.
- ⚠ Never dump hot coals where they might be stepped on or be a fire hazard. Never dump ashes or coals before they are fully extinguished. Do not store barbecue until ashes and coals are fully extinguished.
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- ⚠ Handle and store hot electric starters carefully.
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- ⚠ The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the barbecue.

- ⚠ This Weber® barbecue is not intended to be installed in or on recreational vehicles and/or boats.
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### ⚠ CAUTION

- ⚠ Lining the bowl with aluminum foil will obstruct the air flow. Instead, use a drip pan to catch drippings from meat when cooking by the Indirect Method.
- ⚠ Using sharp objects to clean the cooking grate or remove ashes will damage the finish.
- ⚠ Using abrasive cleaners on the cooking grates or the barbecue itself will damage the finish.
- ⚠ The barbecue should be thoroughly cleaned on a regular basis.

## HELPFUL HINTS

### FOOD SAFETY TIPS

- Wash your hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish, and poultry.
- Do not defrost meat, fish, or poultry at room temperature. Defrost in the refrigerator.
- Never place cooked food on the same plate the raw food was on.
- Wash all plates and cooking utensils which have come into contact with raw meats or fish with hot, soapy water, then rinse.

### EASY STEPS TO BARBECUING GREATNESS

Follow these tips and you won't go wrong. And neither will your dinner.

- Direct, indirect, or a little of both? Read the recipe and look for the instructions for setting up your barbecue. There are two methods of cooking in a Weber® barbecue—direct and indirect. See the following pages for specific instructions.
- Don't try to save time by placing food on a barbecue that's not quite ready. Let charcoal burn until it has a light grey ash coating (keep the vents open so the fire does not go out).
- Use a spatula and tongs but leave the fork. You've probably seen people poking their meat with one, but it causes juices and flavor to escape and that can dry out your food.
- Make sure the food fits on the barbecue with the lid down. At least 2.5 cm clearance between the food and the lid is ideal.

- Resist the urge to open the lid to check on your dinner every couple of minutes. Every time you lift the lid heat escapes, which means it will take longer to get dinner on the table.
- Unless the recipe calls for it, turn your food over only once.
- You will control flare-ups, reduce cooking time, and get altogether better results if you barbecue with the lid down.
- Resist the urge to use a spatula to press down on foods such as burgers. You'll squeeze out all that wonderful flavor.
- A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grate. Always brush or spray oil on your food, not the cooking grate.

### EASY BARBECUE MAINTENANCE

Add years to the life of your Weber® barbecue by giving it a thorough cleaning once a year.

IT'S EASY TO DO:

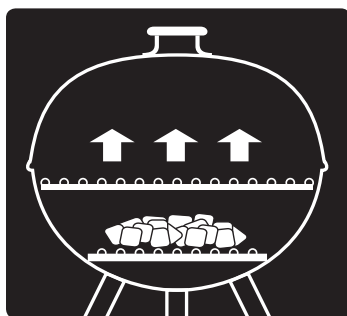
- Make sure the barbecue is cool and coals are totally extinguished.
- Remove the cooking and charcoal grates.
- Remove ashes.
- Wash your barbecue with a mild detergent and water. Rinse well with clear water and wipe dry.
- It is not necessary to wash the cooking grate after each use. Simply loosen residue with a bristle barbecue brush or crumpled aluminium foil, then wipe off with paper towels.

### HOW TO START YOUR CHARCOAL BARBECUE

- It is recommended that the barbecue be heated up and the fuel kept red hot, with the lid on, for at least 30 minutes prior to cooking for the first time.
- Remove the lid and open all air vents before building the fire. NOTE: For proper airflow, remove accumulated ashes from the bottom of the barbecue if present (only after the coals are fully extinguished). Charcoal requires oxygen to burn, so be sure nothing clogs the vents.
- Place either lighter cubes (they are non-toxic, odorless and tasteless) or crumpled newspaper under the pile of charcoal and light. (Use only firelighters complying to EN 1860-3.)
- Do not cook before the fuel has a coating of ash. When coals are covered with a light grey ash (usually 25 to 30 minutes), arrange the coals with long-handled tongs according to the cooking method you are going to use.
- For additional smoke flavor, consider adding hardwood chips or chunks or moistened fresh herbs such as rosemary, thyme, or bay leaves. Place the wood or herbs directly on the coals just before you begin cooking.
- When removing the barbecue lid during cooking, lift to the side, rather than straight up. Lifting straight up may create suction, drawing ashes up onto your food.

### COOKING METHODS

There are two methods of cooking on your barbecue, the indirect method and the direct method.



#### DIRECT METHOD

The direct method means that the food is cooked directly over prepared coals. For even cooking, food should be turned once, halfway through the barbecuing time. Use the direct method for foods that take less than 25 minutes to cook: steaks, chops, kebabs, vegetables, and the like.

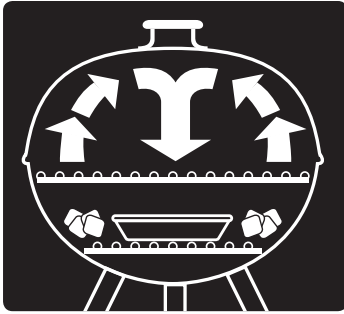


- Open all vents.
- Use the charcoal cup (A) supplied with your grill to measure the appropriate amount of charcoal to use (refer to the chart below). Heap the recommended amount of charcoal into the center of the charcoal grate or pile the charcoal into a Weber® RapidFire® chimney starter.
- Ignite the charcoal. Leave the lid off until the charcoal has a light coating of gray ash, about 25 to 30 minutes. (When using the Weber® RapidFire® chimney starter to light your charcoal, close the grills bottom aluminum vents before pouring hot charcoal onto the charcoal grate. Do not forget to open the vents just after charcoal is poured.)
- Use tongs to spread hot charcoal evenly across the charcoal grate (B).
- Position the cooking grate over the coals.
- Place food on the cooking grate.
- Place the lid on the barbecue. Consult the barbecuing guide in this booklet for recommended cooking times.

### GUIDE FOR MEASURING & ADDING CHARCOAL FOR THE DIRECT METHOD OF COOKING

	Barbecue Diameter	Charcoal Briquettes	Beechwood Lump Charcoal	Mixed Wood Lump Charcoal	Weber Heat Bead Briquettes
	Go-Anywhere®	13 briquettes	¾ cup	½ cup	10 briquettes
	37 cm Smokey Joe®	24 briquettes	¾ cup	1 cup	19 briquettes
	47 cm Compact Kettle	30 briquettes	1 cup	¾ cup	25 briquettes
	57 cm Compact Kettle	40 briquettes	2 ½ cups	1 ¾ cups	30 briquettes
	47 cm Kettles	30 briquettes	1 cup	1 cup	25 briquettes
	57 cm Kettles	40 briquettes	1 ¾ cups	1 ¼ cups	30 briquettes
	67 cm Kettles	60 briquettes	4 cups	2 ¾ cups	1 ¼ cups





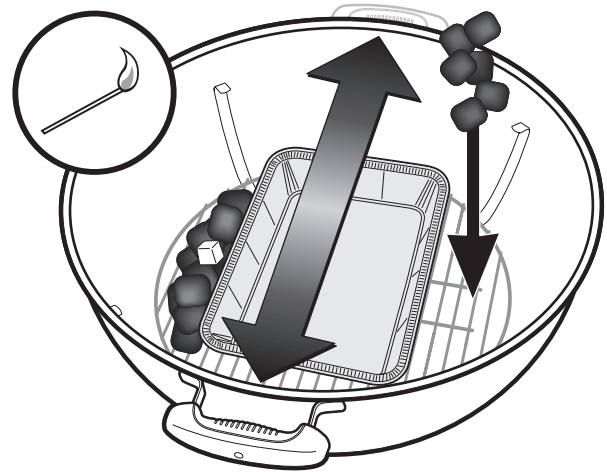
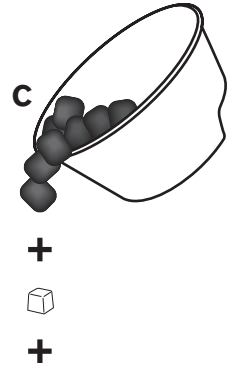
**INDIRECT METHOD**

Use the indirect method for foods that require 25 minutes or more of barbecuing time or for foods so delicate that direct exposure to the heat source would dry them out or scorch them. Examples include joints, bone-in poultry pieces, and whole fish as well as delicate fish fillets. To set up for indirect cooking, prepared charcoal

are set on either side of the food. Heat rises, reflects off the lid and inside surfaces of the barbecue, and circulates to slowly cook the food evenly on all sides. There's no need to turn the food over.

NOTE: For meats that require more than one hour to cook, additional charcoal must be added to each side as indicated in the chart below.

1. Open all vents.
2. Use the charcoal cup (C) supplied with your grill to measure the appropriate amount of charcoal to use (refer to the chart below). Place the recommended amount of charcoal on each side of the charcoal grate or pile the charcoal into a Weber® RapidFire® chimney starter.
3. Ignite the charcoal. Leave the lid off until the charcoal has a light coating of gray ash, about 25 to 30 minutes. (When using the Weber® RapidFire® chimney starter to light your charcoal, close the grills bottom aluminum vents before pouring hot charcoal onto the charcoal grate. Place the recommended amount of charcoal on each side of the charcoal grate. Do not forget to open the vents just after charcoal is poured.)
4. Leave enough room for a drip pan between the coals.
5. Position the cooking grate over the coals.
6. Place food on the cooking grate directly above the drip pan.
7. Place the lid on the barbecue. Consult the barbecuing guide in this booklet for recommended cooking times.



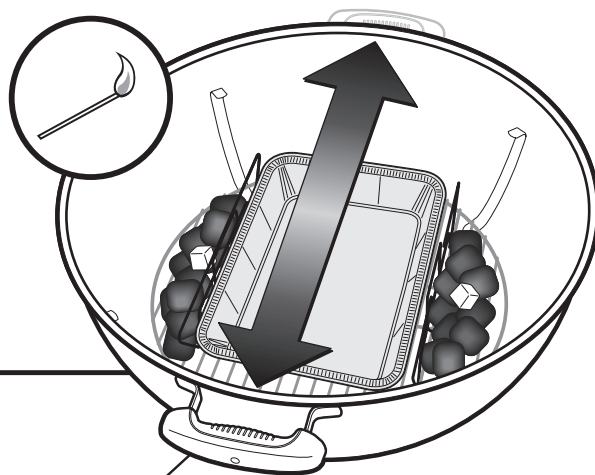
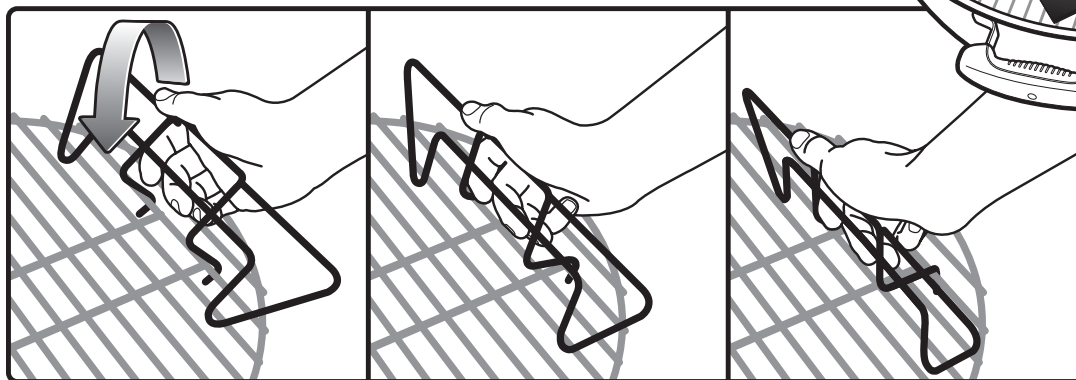
**GUIDE FOR MEASURING & ADDING CHARCOAL FOR THE INDIRECT METHOD OF COOKING**

Barbecue Diameter	Charcoal Briquettes		Beechwood Lump Charcoal		Mixed Wood Lump Charcoal		Weber Heat Bead Briquettes	
	Briquettes for first hour (per side)	Briquettes to add for each additional hour (per side)	Charcoal for first hour (per side)	Charcoal to add for each additional hour (per side)	Charcoal for first hour (per side)	Charcoal to add for each additional hour (per side)	Briquettes for first hour (per side)	Briquettes to add for each additional hour (per side)
Go-Anywhere®	6 briquettes	2 briquettes	½ cup	1 handful	¼ cup	1 handful	5 briquettes	2 briquettes
37 cm Smokey Joe®	7 briquettes	5 briquettes	½ cup	¼ cup	½ cup	¼ cup	6 briquettes	4 briquettes
47 cm Compact Kettle	15 briquettes	7 briquettes	½ cup	1 handful	¼ cup	1 handful	10 briquettes	4 briquettes
57 cm Compact Kettle	20 briquettes	7 briquettes	½ cup	¼ cup	½ cup	1 handful	15 briquettes	5 briquettes
47 cm Kettles	15 briquettes	7 briquettes	½ cup	1 handful	½ cup	1 handful	13 briquettes	4 briquettes
57 cm Kettles	20 briquettes	7 briquettes	½ cup	1 handful	½ cup	1 handful	15 briquettes	5 briquettes
67 cm Kettles	30 briquettes	8 briquettes	¾ cup	1 handful	¾ cup	1 handful	¾ cup	6 briquettes

YOUR WEBER GRILL MAY INCLUDE CHAR-BASKET™ CHARCOAL HOLDERS OR CHARCOAL RAILS

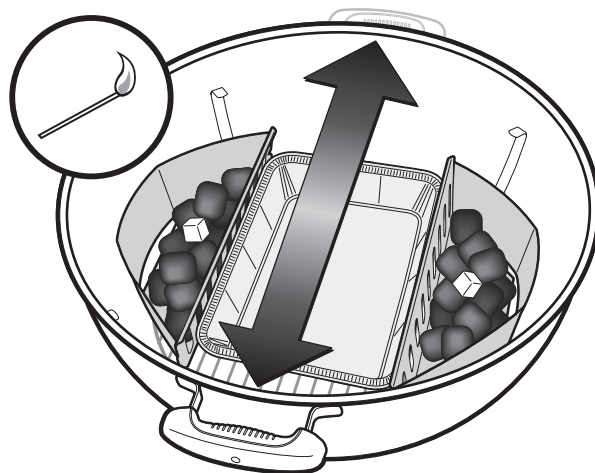
### USING CHARCOAL RAILS

1. Open the top and bottom vents of the barbecue and remove the lid.
2. Position the charcoal grate so that the steel wires run across the kettle from handle to handle. By doing this, the charcoal rails will be installed opposite the kettle handle(s), so that the charcoal will be away from the handle(s).
3. Position the charcoal rails so they hook over the outside straight wires of the charcoal grate. The front of the charcoal rails should slip over the fourth wire of the charcoal grate and click into place.



### USING CHAR-BASKET™ CHARCOAL HOLDERS

1. Open the top and bottom vents of the barbecue and remove the lid.
2. Position the Char-Basket™ Charcoal holders opposite the kettle handle(s), so that the charcoal will be away from the handle(s).





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 desired doneness.

Barbecue steaks, fish fillets, boneless chicken pieces, and vegetables using the direct method for the time given on the chart or to the desired doneness, turning once halfway through barbecuing time.

Barbecue joints, bone-in poultry pieces, whole fish, and thicker cuts using the indirect method for the time given on the chart or until an instant-read thermometer reaches the desired internal temperature. Cooking times for beef are for the US Department of Agriculture's definition of medium doneness unless otherwise noted.

NOTE: General rule for barbecuing fish: 4 to 5 minutes per 1.25 cm thickness; 8 to 10 minutes per 2.5 cm thickness.

Beef	Thickness / Weight	Approximate Grilling Time
steak: new york, porterhouse, rib-eye, t-bone, or tenderloin	1.9 cm thick	<b>4 to 6 minutes</b> direct high heat
	3.8 cm thick	<b>10 to 14 minutes:</b> sear 6 to 8 minutes direct high heat, grill 4 to 6 minutes indirect high heat
	5 cm thick	<b>14 to 18 minutes:</b> sear 6 to 8 minutes direct high heat, grill 8 to 10 minutes indirect high heat
flank steak	0.45 to 0.68 kg, 1.9 cm thick	<b>8 to 10 minutes</b> direct high heat
minced beef patty	1.9 cm thick	<b>8 to 10 minutes</b> direct high heat

Pork	Thickness / Weight	Approximate Grilling Time
chop, boneless or bone in	1.9 cm thick	<b>6 to 8 minutes</b> direct high heat
	2.5 cm thick	<b>8 to 10 minutes</b> direct medium heat
ribs, baby back	0.45 kg to 0.90 kg	<b>3 to 4 hours</b> indirect low heat
ribs, spareribs	0.90 kg to 1.36 kg	<b>3 to 4 hours</b> indirect low heat
ribs, country-style, bone-in	1.36 kg to 1.81 kg	<b>1½ to 2 hours</b> indirect medium heat


Poultry	Thickness / Weight	Approximate Grilling Time
chicken breast, boneless, skinless	170 g to 226 g	<b>8 to 12 minutes</b> direct medium heat
chicken thigh, boneless, skinless	113 g	<b>8 to 10 minutes</b> direct high heat
chicken breast, bone-in	283 g to 340 g	<b>30 to 40 minutes</b> indirect medium heat
chicken pieces, bone-in leg / thigh		<b>30 to 40 minutes</b> indirect medium heat
chicken wing	56 g to 85 g	<b>18 to 20 minutes</b> direct medium heat
chicken, whole	1.4 kg to 1.8 kg	<b>1 to 1½ hours</b> indirect medium heat
cornish game hen	0.45 kg to 0.90 kg	<b>50 to 60 minutes</b> indirect high heat
turkey, whole, unstuffed	4.5 kg to 5.4 kg	<b>2½ to 3½ hours</b> indirect low heat
	5.9 kg to 6.8 kg	<b>3½ to 4½ hours</b> indirect low heat

Fish & Seafood	Thickness / Weight	Approximate Grilling Time
fish, fillet or steak	0.63 cm to 1.25 cm thick	<b>3 to 5 minutes</b> direct high heat
	2.5 cm to 3 cm thick	<b>10 to 12 minutes</b> direct high heat
fish, whole	0.45 kg	<b>15 to 20 minutes</b> indirect medium heat
	1.4 kg	<b>30 to 45 minutes</b> indirect medium heat

Vegetables	Approximate Grilling Time
asparagus	<b>4 to 6 minutes</b> direct medium heat
corn: in husk / husked	<b>25 to 30 minutes</b> direct medium heat, in husk / <b>10 to 15 minutes</b> direct medium heat, husked
mushroom: shiitake or button / portabello	<b>8 to 10 minutes</b> direct medium heat, shiitake or button / <b>10 to 15 minutes</b> direct medium heat, portabello
onion: halved / 1.25 cm slices	<b>35 to 40 minutes</b> indirect medium heat / <b>8 to 12 minutes</b> direct medium heat
potato: whole / 1.25 cm slices	<b>45 to 60 minutes</b> indirect medium heat / <b>14 to 16 minutes</b> direct medium heat



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