

weber 

The Weber® Jumbo Joe™



WARRANTY

Weber-Stephen Products Co (Aust.) Pty Ltd care of R McDonald Co Pty Ltd of Level 1, 142-144 Fullarton Road, Rose Park SA 5067. Telephone: (08) 8221 6111, Facsimile: (08) 8221 6211, Email: weber@weberbbq.com.au and Weber-Stephen Products New Zealand care of R McDonald Co. New Zealand Ltd of 6 Maurice Road, Penrose, Auckland, 1643, Telephone: 0800 493 237, Email: 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.

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.

Weber may require proof of the date of purchase of the Weber barbecue and therefore the consumer should retain the sales docket and return the Weber Customer Care Card immediately.

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® Jumbo Joe™ barbecue. There's nothing quite like the experience of barbecuing food over a live charcoal fire. It's that flavour of lid down charcoal cooking that has made Weber so enduringly popular over the past 66 years. With your new Weber Jumbo Joe barbecue, you can take that flavour and experience with you anywhere. Your Jumbo Joe will cook amazing barbecues, roasts and even bake pizzas and desserts. It's easy to transport and compact to store, making it the perfect travelling charcoal barbecue.

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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Cooking on your Jumbo Joe®

The Weber Jumbo Joe is the ultimate portable charcoal barbecue. You'll soon be able to create memorable barbecued meals, with the flavour of charcoal, when you're at home or on the go.

Your Jumbo Joe is designed to be able to barbecue flat cuts (like chops, sausages and steaks), roast whole joints of meat and poultry, plus bake fish, pizza, desserts and bread. Like all Weber Kettles, the Jumbo Joe is so versatile because it can be set up to cook with either of Weber's two cooking methods: The indirect method – for roasting and baking – and the direct method – for barbecuing flat cuts of meat like sausages, chops and steaks.

The Indirect Cooking Method

The indirect cooking method was pioneered by Weber when the first Weber Kettles were created back in the 1950's. Today, indirect cooking is still synonymous with Weber, and we believe there is no better way to roast a leg of lamb, crackle a pork roast, cook a pizza, and even bake a dessert or damper in your barbecue. When roasting and baking, the food is placed on the cooking grill (top grill) between the two fires below.

To prepare your Jumbo Joe for indirect cooking:

1. Open the top and bottom vents on the barbecue, and remove the lid.
2. Remove the top (cooking) grill.
3. Set the charcoal rails supplied with your barbecue in place. When positioning the charcoal rails, make sure that the hooks on the rails hook over the outside straight rungs of the bottom grate. The front of the charcoal rails will then slip over the third rung of the bottom grate and click into place.



Lighting the indirect fire:

1. Having positioned the charcoal rails correctly, place three firelighters on each side so that they are about 80-100 mm apart.



2. Add the required number of Weber Barbecue Briquettes so that they completely cover the firelighters (for recommended fuel quantities see the table on pg 3).



3. Light the firelighters by passing a lit match or lighter through the charcoal rails, and touching the firelighters with the flame. Make sure that all of the firelighters are burning well before leaving the barbecue.



4. The barbecue may now be left until the briquettes are ready to cook. It can take about 25 to 30 minutes for the fire to establish itself. During this time, make sure that the lid is left off the barbecue and the vents are open. This allows more oxygen to reach the coals.



5. Approximately 25 to 30 minutes after lighting, almost all the briquettes will be covered with a grey/brown ash and ready for cooking.



Controlling the temperature - indirect cooking:

The temperature inside the barbecue is determined by the number of barbecue briquettes or amount of charcoal burning inside. In this guide, based on testing with Weber Barbecue Briquettes, quantities are given for:

Hot fire

(for food that benefits from exposure to very high temperatures, eg. pork crackling)

36 briquettes
- 18 on each side

Normal fire

(for most roasting and baking)

30 briquettes
- 15 on each side

Low fire

(for cooking delicate food at lower temperatures, eg. seafood)

24 briquettes
- 12 on each side

Cooking using the indirect method:

1. When the fire is ready for cooking, a drip pan or pans will need to be placed on the charcoal grill (bottom grill) between the two fires. These trays will catch any fat and juices that fall from the food during cooking.



2. Place the cooking grill on the barbecue with the grill handles directly over the fires. You will notice that there are spaces in the grill located beneath the handles. These are to facilitate the addition of either smoking wood or, should the need arise, extra briquettes.



3. Place your food in the centre of the cooking grill (top grill), above the drip pan.



4. Place the lid on the barbecue and make sure all vents are open.

Your food will cook using the heat created by the two fires, which circulates evenly around the food. There is no need to turn the food when using the indirect cooking method.

Remember, as the Jumbo Joe relies on convection heat to cook your food, it is very important that you leave the lid on as much as possible when using the indirect method.

The Direct Cooking Method

This method of cooking differs from the indirect cooking method because the food is cooked on the top grill directly above the lit briquettes. In the Jumbo Joe, direct cooking can be used for grilling steaks, chicken breast, burgers and skewers directly on the cooking grill (top grill) above the fire. Food that contains lots of fat, such as lamb chops and fatty sausages, should not be cooked directly on the grill unless much of the fat has been removed. The drippings from fatty food can cause excessive smoking and grease build up

inside the barbecue. Fatty food like chops and sausages can be cooked using a cast iron hotplate, placed on the cooking grill above the fire. Eggs, onion rings, pancakes and bacon should also be cooked on a hotplate using the direct method.

To prepare your Jumbo Joe for direct cooking:

1. Open the top and bottom vents on the barbecue, and remove the lid.



2. Remove the cooking grill (top grill).

Lighting the direct fire:

1. Place four or five firelighters on the charcoal grate (bottom grill) and add the required number of Weber Barbecue Briquettes. Approximately 30 briquettes is a good guide.



2. Light the firelighters with a match or lighter and, using a pair of tongs, cover the lit firelighters with the briquettes forming a rough pyramid shape. Make sure that all of the firelighters are burning well before leaving the barbecue.



3. The barbecue may now be left until the briquettes are ready to cook. It can take about 25 to 30 minutes for the fire to establish itself. During this time, make sure that the lid is left off the barbecue and the vents are open. This allows more oxygen to reach the briquettes.



4. About 25 to 30 minutes after lighting, almost all the briquettes will be covered grey/brown ash and ready for cooking.



Cooking using the direct method:

1. When the fire is ready for cooking, use tongs and heatproof gloves or mitts to spread the lit briquettes evenly across the charcoal grate (bottom grill).



2. Place the cooking grill (top 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, place your food directly on the grill above the lit briquettes. Put the lid back in place.

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

Your food will cook using the heat directly underneath the grill. We recommend that you turn your food once, halfway through the cooking time when using the direct cooking method.

Even when direct cooking, the Jumbo Joe performs best with the lid on. Barbecue smoke created by fat and juices smouldering on the hot briquettes will circulate around your food and impart a wonderful barbecue flavour. By closing the lid when direct cooking, you minimise the chance of an unwanted flare up, as oxygen to the fire is restricted. By cooking with the lid on, you also minimise the impact of environmental factors such as wind and rain, which can affect cooking times when cooking outside.



STEAK

(Direct cooking method, serves 4)

Ingredients

4 porterhouse steaks, about 3cm thick
Olive oil
Salt
Freshly ground black pepper

Timing Guide

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

Rare – 2 minutes per side

Medium Rare – 3 minutes per side

Medium – 4 minutes per side

Well Done – 5 minutes per side

Method

Prepare the barbecue for direct cooking. Remove the steaks from the fridge and lightly brush with olive oil. Season with salt and pepper.

Once the fuel is ready, set the cooking grill in place, close the lid and preheat the cooking grill for 5 to 10 minutes.

Once preheated, place the steaks on the cooking 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 2 and 5 minutes per side, depending on how well done you would like the steaks cooked (see timing guide). Turn the steaks once, half-way through the total cooking time.

Remove the steaks from the barbecue and allow them to rest for about 5 minutes before slicing.

STEAKHOUSE SPICE RUB

Ingredients

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

Method

30 minutes 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.



SPICED RUBBED LAMB BURGERS WITH YOGHURT SAUCE

(Direct cooking method, serves 4)

Ingredients

500g minced lamb
4 burger buns
1 red onion, sliced
Lettuce

For the spice mix

1 teaspoon salt
½ teaspoon white pepper
½ teaspoon chilli powder
½ teaspoon dried oregano
1 teaspoon ground cumin
1 teaspoon ground coriander seeds
1 teaspoon smoked paprika

For the yoghurt sauce

250ml Greek yoghurt
1 Lebanese cucumber, grated
1 tablespoon mint, chopped
1 long red mild chilli, diced finely
1 lemon, zested and juiced
1 tablespoon olive oil
Salt
Freshly ground black pepper

Method

For the spice mix

To make the spice mix, combine all the spice rub ingredients together in a bowl.

For the yoghurt sauce

Salt the cucumber and rest for 10 minutes. Squeeze out excess liquid.

Mix all the sauce ingredients in a bowl and set aside.

For the lamb patties

Prepare the barbecue for direct cooking.

Divide the lamb mince into four equal portions. Roll each portion into a ball and then flatten with the palm of your hand. Using your thumb, make an indentation into the centre of the patty. This helps to keep the patties a consistent thickness when cooking.

Season the patties with the spice mix and set aside.

Once the fuel is ready, set the cooking grill in place, close the lid and preheat the cooking grill for 5 to 10 minutes.

Once preheated, place the patties directly on the cooking grill and press them down lightly with the back of a spatula. Close the lid and cook the patties for 3 to 4 minutes.

Open the lid, turn the patties and press them down again. Close the lid and continue to cook for a further 3 to 4 minutes.

Once the patties have cooked, remove them from the cooking grill and set aside to rest.

While the patties are resting, place the burger buns on the cooking grill and cook for about a minute on the cut side.

Remove the buns from the grill and assemble the burgers.



ROAST PORK

(Indirect/hot fire method, serves 4)

Ingredients

1 to 1.5kg rolled pork loin
Olive oil
Salt

Method

Prepare the barbecue for indirect hot fire cooking.

Dry the skin of the pork and score the skin if the butcher hasn't done this already.

Rub a little oil into the skin. Give the skin a good coating of salt.

Once the fuel is ready, put a drip pan in between the two fires. Set the cooking grill in place. Place the pork in the centre of the cooking grill, close the lid. Roast the pork for the estimated cooking time.

To estimate the cooking time, measure the meat through its thickest part and cook for 1 minute per millimetre. For example, if the roast is 90mm thick, cook for 90 minutes.

APPLE SAUCE

Ingredients

4 apples, peeled and diced
1 lemon, juiced
¼ cup caster sugar
½ cup water

Method

Cook all the ingredients in a saucepan over high heat on a stove top.

Cook for 10 minutes, or until almost all the water has evaporated, making sure to stir the sauce every couple of minutes. Once the water has reduced, turn the heat down to low.

Cook for a further 5 minutes, or until the apple has softened.

Stir throughout the cooking time.



MEXICAN CORN COBS

(Direct cooking method, serves 4)

Ingredients

4 corn cobs, husks removed
Olive oil
Salt
Freshly ground black pepper
2 limes cut into quarters
¼ cup finely grated Parmesan
Paprika
Cayenne pepper

Just before serving, give the corn a light dusting with the paprika and cayenne pepper to taste.

For the coriander cream sauce

½ cup sour cream
½ cup mayonnaise
¼ cup fresh coriander, chopped
Salt
Freshly ground black pepper

Method

Prepare the barbecue for direct cooking.

Mix the sour cream, mayonnaise and coriander in a bowl, and season with salt and pepper.

Rub the corn cobs with olive oil, salt and pepper.

Once the fuel is ready, set the cooking grill in place, close the lid and preheat the cooking grill for 5 to 10 minutes.

Once preheated, place the corn cobs directly on the grill. Close the lid and grill the corn for 3 minutes. Open the lid and turn the cobs one quarter.

Repeat this process, turning the corn every 3 minutes, until the corn has been grilled on all four sides (a total of 12 minutes).

Once the corn is cooked, remove them from the grill. While the corn is still hot, coat with the coriander cream sauce on all sides.

Squeeze fresh lime juice on the corn cobs and sprinkle with the parmesan.



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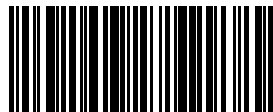
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