

Traveler® Compact Quick Start Guide

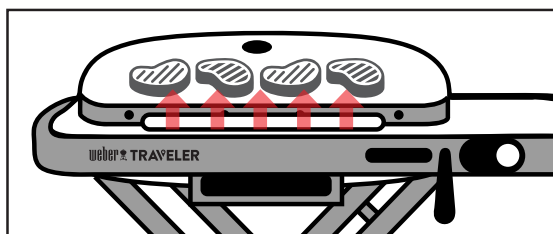


HOW TO USE THIS GUIDE

We want you to be enjoying your first meal on your new Weber Traveler Compact 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.

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 or accessory, such as a frying pan or casserole dish.



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: It's important to preheat your barbecue before use, with the lid down. 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 to create and impart that famous Weber flavour into your food.

Factors that may impact preheat times, cook settings or times: The settings in this guide 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 best results for the conditions you're cooking in – or just to suit your personal taste!

ICON LEGEND

Traveler Burner (START - HIGH)	Traveler Burner (LOW)	Traveler Burner (MEDIUM)	Pre-heat duration	Casserole Dish	Saucepan	Trivet
Frying Pan	Hotplate					

Looking for recipe inspiration, tips, tricks, or advice on how to use and maintain your Weber barbecue or accessory? Find us online at www.weber.com or follow us on your favourite social media platforms today!



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	COOKING METHOD AND TEMPERATURE RANGE	PREHEAT	ACCESSORIES REQUIRED	COOK SETTING
GRILL	Direct High Heat (230°C - 290°C)	 		
	Direct Medium-High Heat (200°C - 260°C)	 		 1 notch above
	Direct Medium Heat (180°C - 230°C)	 		
FRYING PAN	FRYING PAN Direct High Heat (230°C - 290°C)	 		
	FRYING PAN Direct Medium Heat (180°C - 230°C)	 		
CASSEROLE DISH OR SAUCEPAN (ON TRIVET)	CASSEROLE DISH OR SAUCEPAN (ON TRIVET) Direct High Heat (230°C - 290°C)	 	 OR  + 	
	CASSEROLE DISH OR SAUCEPAN (ON TRIVET) Direct Medium Heat (180°C - 230°C)	 	 OR  + 	
HOTPLATE	HOTPLATE Direct Medium-High Heat (200°C - 260°C)	 		
	HOTPLATE Direct Medium Heat (180°C - 230°C)	 		
	HOTPLATE Direct Medium-Low Heat (150°C - 180°C)	 		

*Lid thermometer will not display accurate temperatures with the hotplate in place