

From Weber Australia / New Zealand

Why Should You Avoid Lining Your Weber Barbecue?

Lining your Weber barbecue with materials like aluminium foil or absorbent products may seem like a convenient way to manage grease, but it's not recommended.

Here's why:

Performance and Safety: Weber's patented grill design ensures fats and oils drain away from your food, providing perfect sears and roasts. Lining disrupts this system and can cause fats to pool and boil, impacting cooking results.

Fire Hazard: Pooled fats on foil or other materials increase the risk of a grease fire.

Maintenance: Weber barbecues are designed to be easy to clean without requiring additional materials like foil.

By avoiding lining, you ensure your Weber barbecue performs as intended, providing safe and delicious cooking experiences.

Caring for Your Weber Barbecue

To keep your Weber barbecue in top condition, follow these simple tips:

1. **Preheat Before Use:** Preheating helps loosen residue, making it easier to clean.
2. **Clean Grills Regularly:** Use a Weber-approved brush to clean the grates after cooking.
3. **Empty the Drip Tray:** Regularly check and empty the drip tray to prevent grease buildup.
4. **Avoid Additional Materials:** Use your Weber as designed, without adding foil or other liners.

These practices ensure your Weber barbecue remains reliable, safe, and ready for every gathering.



BBQs Plus stocks the full range of Weber cleaning products, and you can call BBQs Plus any time for advice.