

Weber Slate 3 Burner (30") and 4 Burner (36") Griddle Temperature Guide



The following chart provides a guide to how well done your meat will be, based on its internal temperature. The thermometer should be inserted into the thickest part of the meat, avoiding any bone. Keep in mind that the internal temperature will continue to rise 3-6°C while the meat is resting.

INTERNAL MEAT TEMPERATURE GUIDE		
Red meat	Rare	49°C
	Medium rare	54°C
	Medium	60°C
	Medium well	66°C
	Well done	68°C
	Low and slow (sliced)	88-91°C
	Low and slow (pulled)	93-95°C
Pork	Medium	63°C
	Medium well	68°C
	Low and slow (sliced)	88-91°C
	Low and slow (pulled)	93-95°C
Ham, raw		68°C
Ham, fully cooked (to reheat)		60°C
Poultry	Well done	74°C
Minced meat / sausage	Well done	68°C
Fish	Medium	57°C

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Temperature Guide



The following cuts, thicknesses, weights and barbecuing times are meant to be guidelines rather than rules. Cooking times and temperatures are affected by factors such as altitude, wind, outside temperature, the amount of food you're cooking, and how well done you like your food.

Direct cooking: Grill steaks, fish fillets, boneless chicken pieces, and vegetables using the direct method for the time specified on the chart, turning once, halfway through cooking (except for scallops in the shell and oysters).

BEEF		
Cut	Thickness/weight	Approximate cooking time & method
Burger, minced beef	2 cm thick	8 to 10 minutes direct medium-high heat (210-250°C)
Kebab	3 cm cubes	6 to 7 minutes direct medium-high heat (210-250°C)
Steak: rump, porterhouse, rib-eye, T-bone or fillet	2 cm thick	4 to 6 minutes direct high heat (250-290°C)
	2.5 cm thick	6 to 8 minutes direct high heat (250-290°C)
	3 cm thick	8 to 10 minutes direct high heat (250-290°C)
	Minute steak 3-4 mm thick	60 to 90 seconds direct high heat (250-290°C)

LAMB		
Cut	Thickness/weight	Approximate cooking time & method
Burger, lamb mince	2 cm thick	8 to 10 minutes direct medium-high heat (210-250°C)
Chop or cutlet: loin or chump	2 cm thick	6 to 8 minutes direct medium-high heat (210-250°C)
	2.5 cm thick	8 to 10 minutes direct medium-high heat (210-250°C)

PORK		
Cut	Thickness/weight	Approximate cooking time & method
Burger, pork minced	2 cm thick	8 to 10 minutes direct medium-high heat (210-250°C)
Chop/ cutlet: rib, loin or shoulder (boneless or bone-in)	2 cm thick	6 to 8 minutes direct medium-high heat (210-250°C)
	2.5-3 cm thick	8 to 10 minutes direct medium-high heat (210-250°C)
Sausage, fresh	75 g	10 to 15 minutes direct medium-high heat (210-250°C)

POULTRY		
Cut	Thickness/weight	Approximate cooking time & method
Burger, chicken mince	2 cm thick	10 to 14 minutes direct medium-high heat (210-250°C)
Chicken breast, boneless, skinless	175 -225 g whole	10 to 12 minutes direct medium-high heat (210-250°C)
Chicken thigh, boneless, skinless	115 g	12 to 14 minutes direct medium-high heat (210-250°C)

SEAFOOD		
Cut	Thickness/weight	Approximate cooking time & method
Fish, fillet or steak: snapper, barramundi etc.	1 cm thick	6 to 8 minutes direct medium-high heat (210-250°C)
	2.5 cm thick	8 to 10 minutes direct medium-high heat (210-250°C)
	2.5–3 cm thick	10 to 12 minutes direct medium-high heat (210-250°C)
Prawn	40 g	1 to 4 minutes direct high heat (250-290°C)
Salmon, fillet or steak	3-4 cm thick	6 to 10 minutes direct medium-high heat (210-250°C)
Scallop	40 g	4 minutes direct high heat (250-290°C)

VEGETABLES		
Cut	Thickness/weight	Approximate cooking time & method
Asparagus	1 cm diameter	4 minutes direct medium-high heat (210-250°C)
Capsicum	whole	12 to 16 minutes direct high heat (250-290°C)
	halved or quartered	8 to 12 minutes direct medium-high heat (210-250°C)
Corn, husked	whole	16 minutes direct medium-high heat (210-250°C)
Eggplant	1 cm slices	6 to 8 minutes direct medium-high heat (210-250°C)
Mushroom	large, whole	8 to 12 minutes direct medium-high heat (210-250°C)
	button	6 to 8 minutes direct medium-high heat (210-250°C)
Onion	3 mm slices (thinly sliced)	8 to 10 minutes direct medium-high heat (210-250°C)
Potato	5 mm slices	16 to 18 minutes direct medium heat (180-230°C)
Pumpkin	1 cm slice	12 to 16 minutes direct medium-high heat (210-250°C)
Sweet potato	2 cm slices	12 to 16 minutes direct medium-high heat (210-250°C)
Tomato	halved	6 to 8 minutes direct medium heat (180-230°C)
Zucchini	1 cm slices	4 to 6 minutes direct medium-high heat (210-250°C)

