

WEHR

PORTABLE BAR-B-Q KETTLE INSTRUCTION SHEET

You have made a wise choice in selecting a barbecue grill with a cover and draft dampers. Because they are the secret to proper heat control for obtaining the utmost flavor from your food. Here are the advantages.

Seals in Natural Juices and Flavors - Broils meat, poultry, fish and game to perfection without flame...doesn't burn and dry them up.

Prevents Flare-up - Cover keeps juices inside meat, stops them from dripping into the fire, creating flare-ups that scorch the meat and affect its flavor.

Regulates Temperature - By using cover and regulating dampers, temperature can be raised or lowered for fast or slow periods of cooking. A low fire at a longer period is desirable for grilling thick meats.

Hickory Smoking is easily accomplished by placing a small piece of water-soaked hickory wood on top of the charcoal. As long as the cover is on the wood will not burst into flame but will continue to smoke and give the meat a rich hickory flavor.

Saves Charcoal - Cover may also be used to quench fire quickly and enable you to reuse the charcoal approximately 3 more times. When you finish barbecuing, place cover on kettle and close both dampers. In approximately 1 hour fire will be out and kettle will be cool.

IMPORTANT: Unlike many kettles for outdoor cooking, the Weber Portable Bar-B-Q Kettle can be placed in service immediately without special preparation. Because the kettle and cover are porcelain finished, they are both heat and weather proof.

When attaching the legs, you will notice one leg is longer than the others. Screw the long leg into the coupling on the bottom of the kettle that is directly in line with a handle. The other two legs are then screwed into the other couplings. Then insert the axles of the wheels into the shorter legs and tighten the screw with a wrench after you have lined up the wheels.



- A - Charcoal grill
- B - Barbecue grill
- C - Cover damper
- D - Kettle damper

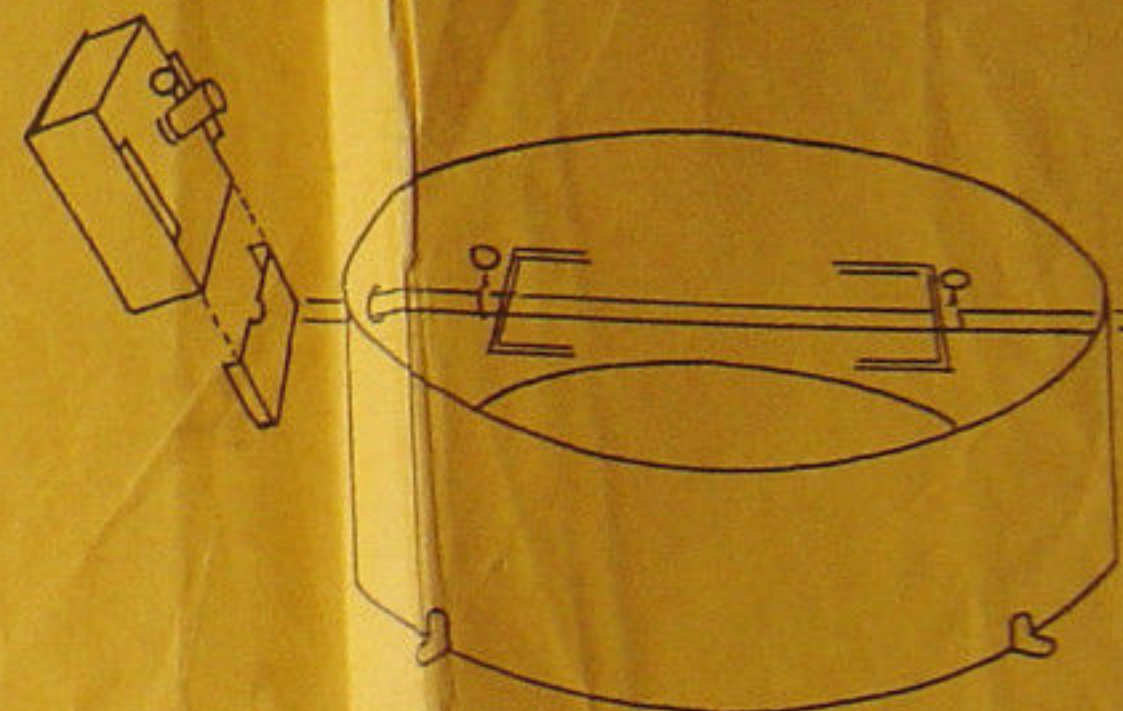
Remember that the charcoal should always be burned down and red hot before food is placed on the barbecue grill and the cover is used.

Form BS-SH37

INSTRUCTIONS for ATTACHING ELECTRIC SPIT ASSEMBLY and SMOKE HOOD to WEBER BAR-B-Q KETTLES (JBK-300 and BK-700 SERIES)

Carton contains the following:

- Electric Motor
- Smoke hood
- Spit
- 2 Forks



1. Fit smoke hood inside kettle and push down so flanges rest on top edge of kettle.
2. Slip motor with flanges facing smoke hood on bracket riveted to hood.
3. Insert pointed end of spit through the hole in smoke hood and through one coupling in fork, then insert through center of meat and other coupling in fork. Insert flat end of spit through other hole in smoke hood into coupling on motor.
4. Forks should be facing one another and thumb screws tightened after meat is on spit. Turn on motor, place cover on smoke hood, adjust dampers and cook meat per instructions below to suit your taste.

When using spit, it is advisable to leave cooking grill so more charcoal can be added as needed.

GRILLED MEATS (Using revolving spit)

Cooking time

10-lb. Rolled Roast.....	2-1/4 hrs.
Fowl.....	2 hours
Pork Roast.....	3 hours
Pre-cooked ham.....	1 hour

Baste every half hour with WB barbecue sauce.
In grilling rolled roast, use meat thermometer.

WEBER BROS. MEAT WORKS
108 N. Jefferson Street, Chicago 6, Illinois
Also Manufacturers of GARDEN TORCHES and Lites for Patios, Walks, Shrubs and Pools
Quality Products since 1885

*Walter Stephens
Product
136 Commercial Rd.
Wood Dale, Ill.
706-0910*

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Motor
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Craftsmen

Craftsmen New Ltd

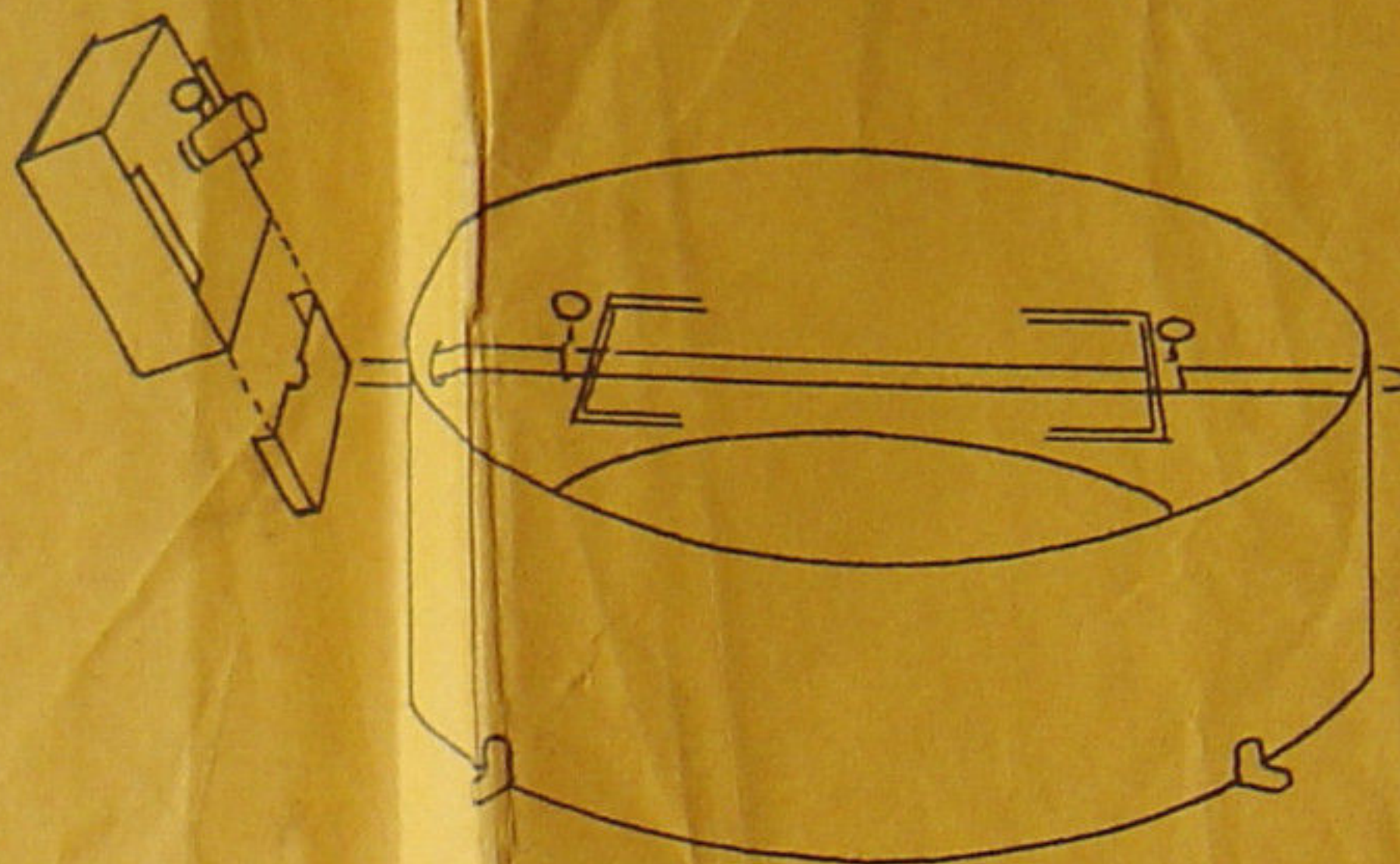
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