



RECOGNIZED ORIGINATOR AND LEADER OF COVERED BARBECUE COOKING.
GENERATIONS OF TRUE BARBECUERS HAVE ESTABLISHED THE TRADITION OF OUTDOOR COOKING ON CIRCULAR BARBECUE EQUIPMENT.

Weber PRINCIPLE

Uses two grills, the upper for foods, the lower for charcoal. Air circulates all through the charcoal to distribute heat evenly and seal in flavor and juices.

WHY FOODS COOK BETTER . . . IN A

WEBER kettles cook with reflected heat to combine the economy of an oven with the zest of a barbecue.

With the exclusive WEBER cover in place, foods cook in their own juices-stay flavorful juicy and tender even when "well done." unique damper system controls heat to suit you-brings out the matchless flavor of the finest cuts . . . even less expensive meats are transformed into gourmet delights.

ECONOMY

- QUALITY-WEBER kettles are built to outlast ordinary barbecues. Heavy duty steel-porcelainized inside and out. Porcelain enamel never rusts, burns, fades or stains. It's acid resistant, corrosion resistant. It fights germs and odors and is easy to clean.
- 2. **BEAUTY**—Exciting and pleasing permanent colors.
- 3. ECONOMY-Saves charcoal, uses fewer briquettes to begin with. When finished cooking close all dampers and coals go out almost instantly and may be used again.
- 4. PERFORMANCE-Dampers regulate heat, cover eliminates flame scorching of meat and provides even distribution of heat.
- CONVENIENCE—Entire meal may be prepared in the WEBER kettle. Requires no more attention than your kitchen oven. Easy to as-



DIRECT COOKING

Meats such as steaks, chops, hamburgers, flat food, etc. are cooked by direct heat and therefor are placed on the grill directly over the hot charcoals.

INDIRECT COOKING

Whole meats such as hams, fow, roasts, etc. are cooked by direct method. This process provides that the briquettes be placed on the sides of the charcoal grill and separated by an aluminum foil drip pan.

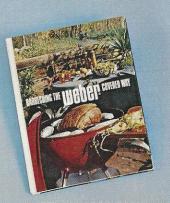
DRIP PANS



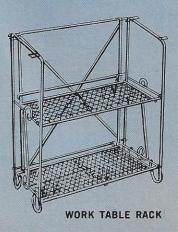
NEW ITEMS IN THE



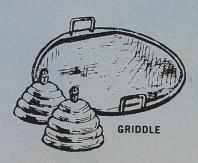
BARBECUE TOOLS



DELUXE COOK BOOK



STAINLESS STEEL SPONGE



RIB RACK

YELLOW KETTLE 300 & 700 series









| KETTLE COVERS Heavy duty | |
|--|---|
| vinyl cover waterproof-flame resist | - |
| ant. Keeps kettle clean in storage | |
| BBC-41 (for BB models) | |
| (4 lbs.) \$19.9 | 5 |
| BC-43 (for JBK models) (1 lb.) \$ 4.9 | É |
| BC-44 (for SJ models) (1/2 lb.) .\$ 3.9! | |
| | , |
| BC-47 (for BK models) | |
| (1½ lbs.) |) |
| BC-48 (for LBK models) | |
| (2 lbs.) \$ 9.9 | |
| BC-49 (for IS models) (3 lbs.)\$15.9 | j |
| | |
| COVERS FOR KETTLE & WORK | |
| TABLE | |
| BTC-53 (for JBK models plus | |
| table) (2½ lbs.) | 5 |
| BTC-57 (for BK models plus | |
| table) (31/4 lbs.) | 5 |
| BTC-58 (for LBK models plus | - |
| table) (3¾ lbs.)\$ 9.99 | 5 |
| table/ (0/4 103./ 9 9.00 | |
| | |

M BARBECUE TOOLS ... Top quality stainless steel tools with long teak wood handles. Beautifully designed. Individually packaged in a shrink-wrap poly see-thru display carton. Each tool must be ordered in multi-

ples of 6.
BTB-71 Brush (1834" long)
BTF-72 Fork (19" long)
BTS-73 Spatula (20" long)
BTT-74 Tongs (16" long)

N GRIDDLE . . . A cast iron griddle just like Grandma used for pancakes and sausage or eggs and bacon. The WEBER outdoor cooking gourmet can do Sunday brunch or be truly an oriental chef in preparing a myriad of Japanese dishes like Teppan steaks or Kogane-yaki. (1.6 cu. ft.) (17½ lbs.) 2 cover bells included. G-14 (700 series grill Only)\$19.95

ROAST TONGS . . . This heavy-duty nickel plated tongs with vinyl covered handles simplifies transferring of food from cooking unit to carving boards. Will not pierce or puncture food, there-built important loss of juice and flavor. by eliminating loss of juice and flavor. Shipped 6 in single carton. (2 cu. ft.) (12 lbs.) RT-33 ...

Each \$4.95

DRIP PANS . . . Heavy gauge aluminum pans designed to easily drop into position for indirect cooking in your WEBER grill or can be used for indoor oven cooking. Beautifully packaged 10 pans per poly bag. Shipped 10 bags per master carton. (2 cu. ft.) (10 lbs.)

DP-30 (single bag of 10 pans)\$2.95 P DRIP PANS .

REPLACEMENT PARTS R COOKING GRILLS

| | G-1 Smokey Joe (1 lb.) G-2 300 series (3½ lbs.) G-3 RB models (20½ lbs.) G-4 700 series (6 lbs.) G-11 800 series (8 lbs.) | \$ 4.45 \$30.00 \$ 5.95 |
|---|---|-------------------------------|
| S | CHARCOAL GRILLS G-5 Charcoal Grill for | £ 2.00 |
| | G-6 Charcoal Grill for | |
| | 300 series (3½ lbs.) G-7 Charcoal Grill for | |
| | RB-600 (20½ lbs.) | \$20.00 |
| | 700 series (6 lbs.) | \$ 4.00 |
| | G-10 Charcoal Grill for 800 series (8 lbs.) | \$ 6.00 |
| T | ASH CATCHER | |
| | Heavy duty aluminum shell. AC-28 (for 300 series) | ¢3 95 |
| | AC-29 (for 700 series) | \$3.95 |
| | AC-30 (for 800 series) | \$4.95 |
| | | |









Printed in U.S.A.

Add Versatility to your Barbecue

SHISH KABOB SET . . . Hood and skewers fit into top of kettle. Lid covers hood while skewers are in' cooking position. Jet Black porcelain finish hood. Stainless steel skewers. Heat resistant hardwood handles.

S-25 (for 300 series)
4 skewers (4 lbs.) (3/4 cu. ft.)\$17.95

S-26 (for 700 series)
6 skewers (6 lbs.) (1 cu. ft.)\$18.95

S-27 (for 800 series)
6 skewers (7 lbs.) (1½ cu. ft.) .\$19.95

WOK PAN . . . Now you can add another cooking dimension to your outdoor culinary skill in preparing oriental foods quickly and easily and truly delicious. Steel Wok Pan and Tools with wooden handles fits both 300 and 700 series.

WP-80 (10½ lbs.) (2.5 cu. ft.) \$19.95
WP-83 Pan only. (9 lbs.) (2.5 cu. ft.) .\$15.95
WP-81 Tools only. (1½ lbs.) (1.9 cu. ft.) .\$395

ALL NEW DELUXE RECIPE BOOK . . . 80 pages of covered cooking creations inside full-color, hard bound covers. Includes more than 50 taste tempting full color illustrations. Shipped 6 in a carton (5½ lbs.)

DCB-1 (Single Book) \$4.95



WEBER-STEPHEN PRODUCTS CO. ARLINGTON HEIGHTS, ILLINOIS