



The best way to  
barbecue anything.



weber®



The Weber Barbecue.

# Weber Quality is equalled only by the sum of its parts

## Good looks.

Mirror-like porcelain finish with no 'orange peel' effect and easy to clean.

## Solid Oak Handles.

Durable, heat-resistant, weather resistant.

## Patented leg coupling.

No thumb screws or bolts to rust or work loose. Aluminium legs lock into place.

## Easy Clean One-Touch System.

One lever movement opens and closes vents—the ash sweeper cleans out all the ash.

## Bottom Brace.

For added strength. It is rust-resistant and can also be used as a handy shelf, too.

## Heavy gauge steel.

Sealed inside and out with porcelain enamel. Will not rust, burn or stain even after years outdoors.

## Closable Vents.

When the cooking's done simply close the vents to extinguish the fire and save heat beads for next time.

## Ash Catcher.

Outside the barbecue for unobstructed air-flow in the cooking chamber and easy, convenient ash disposal.

## Non-rust aluminium legs.

High impact moulded wheels for ease of mobility.

## Clean strong welds sealed in porcelain enamel.

No nuts and bolts to weaken, rust or damage the finish.



## Two ways to cook. Both delicious.



**Indirect.** For chickens, roasts, fish, chops, vegetables, even bread.

The heat beads\* are placed on both sides with the drip tray under the food to catch all the fat. No burning, no flare-ups. You don't even have to turn the food.

Simply move the 'One-touch' lever to open the vent and Weber's unique airflow system creates natural convection for fast, even cooking.

The result, tender succulent meats retaining all the natural juices and flavour.



**Direct.** For hamburgers, steaks and shishkebabs.

With the direct method, the food is placed directly over the coals (heatbeads)\*.

Unlike ordinary barbecues, the Weber Barbecue cooks with the lid on, so the heat is kept in for faster more even cooking. This covered method also helps prevent flare-ups and burning of food.

You need only turn the food once during cooking and after you've tasted it, you'll never go back to an ordinary barbecue.

**Fool-proof step-by-step instructions are included with every Weber Barbecue.**

## Weber's unique one-touch system.



## For easy cooking—and easy cleaning.

By moving the one-touch handle one way you open the vents to create natural air-flow inside the barbecue.

This is the natural convection that assures fast, even cooking. The heat completely surrounds the food, sealing in all natural juices and flavour.

By moving the one-touch handle the other way you close off the air to extinguish the coals and save the left over heat beads\* for next time you cook.

Move the handle back and forth and the one-touch system sweeps out all the ashes.

No messy cleaning.

## Pick your size, pick your colour.

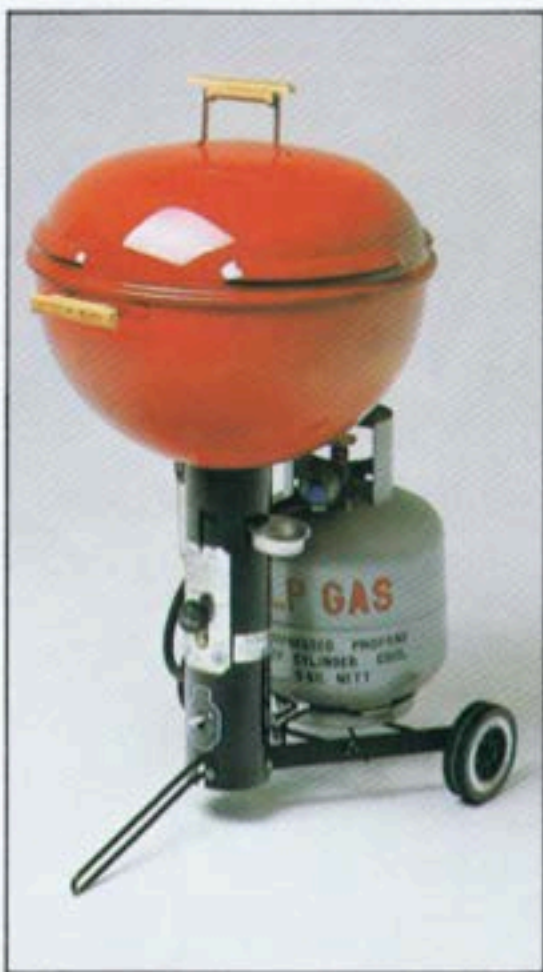
The compact 18½" (47cm) diam. available in brown, red and black.

The popular 22½" (57cm) diam. available in red, brown, blue, green and black.



The bigger 26¾" (68cm) and Ranch-style 37½" (95cm) diam. available in black only.

## Weber puts the lid on gas barbecues, too.



Weber's unique, round gas barbecue.

No fire lighters. No ashes.

Patented two position burner for indirect and direct cooking—no other barbecue has it. The burner moves up to grill steaks, kebabs and burgers.

And the burner moves down, forcing heat out to the sides for perfect roasts, fish or poultry, just like your oven.

Comes complete with push button ignition and gas tank scale.

Available in black, red, brown, green or blue (Gas bottle not included).

22½" (57cm).



