

ASSEMBLY INSTRUCTIONS

1. Place flanged end of one short leg on axle, flat surface toward wheel, attach wheel, and tap with hammer.
2. Place second short leg on axle, flat surface toward wheel, attach wheel, and secure with other hub cap. (To secure hub caps place opposite end of axle on firm surface and tap with hammer.)
3. Place kettle upside down. Apply Oil to Legs for Easy Insertion Into Couplings. Insert the two legs into the sockets on the bottom of the kettle by holding the

leg close to the socket and push in firmly. DO NOT POUND LEG IN. Neither of these should be in line with either kettle handle. (Refer to diagram for hand placement.)

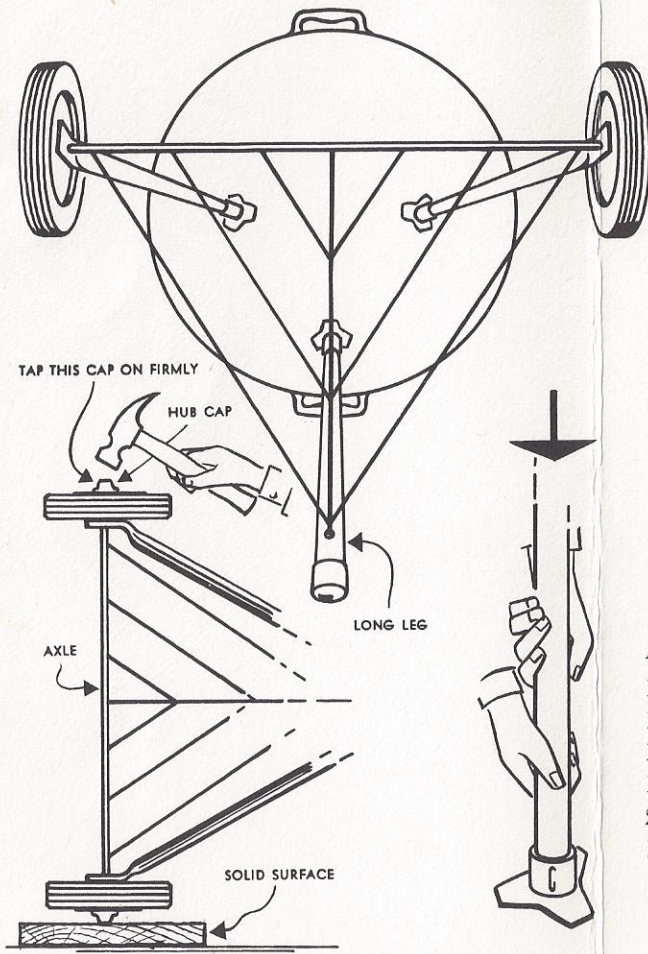
4. Insert the curved end of triangular wire tray with the hook facing up into hole in remaining straight leg, then place this leg into socket making sure that it is directly in line with handle on kettle.
5. Place ash catcher between the three legs, slide into slots and twist to fasten.

CONTENTS OF CARTON

(JBK 300 — only)

- 1 Charcoal Grill
- 1 Cooking Grill
- 1 Kettle

- 1 Cover
- 3 Straight Legs
- 3 White Leg Caps



NOTICE:

When moving kettle always hold cover firmly in place.

All BK-700, LBK-800 and 300 series except JBK-300

- 1 Charcoal Grill
- 1 Cooking Grill
- 1 Kettle
- 1 Cover
- 2 Flanged Legs
- 1 Straight Leg
- 1 Ash Catcher
- 1 Triangular Wire Tray
- 2 Wheels
- 2 Hub Caps
- 1 White Leg Cap

WEBER-STEPHEN PRODUCTS CO.
"Finer products for leisure living"

ACCESSORIES AVAILABLE FOR YOUR WEBER BAR-B-Q

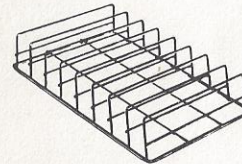
Work Table

Laminated highly resistant plastic top. Adjustable chrome legs. Stainless steel edging. Also, towel ring and utensil rack. Easily attaches to kettle. Fits all models except SJ-100 and BG-110. Varied colors.
WT-19 (BK and LBK models) ...\$19.95



Rib Rack

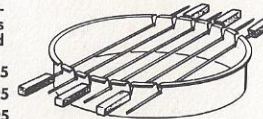
Sturdy, nickel plated rack increases rib cooking capacity by 50%. Adapts to any cooking unit or oven. Eliminates double stacking ribs and simplifies basting. Reduces need for constant attention while cooking.
RR-37\$9.95



Shish Kabob Set

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

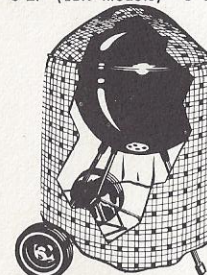
- S-25 (JBK models) — 4 skewers...\$11.95
- S-26 (BK models) — 6 skewers...\$13.95
- S-27 (LBK models) — 6 skewers...\$14.95



Kettle Cover

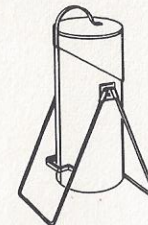
Heavy duty scotch plaid vinyl cover, waterproof-flame resistant. Keeps kettle clean in storage.

- BC43 (for JBK model)\$3.95
- BC47 (for BK models)\$4.95
- BC48 (for LBK models)\$6.95



Charcoal Caddy

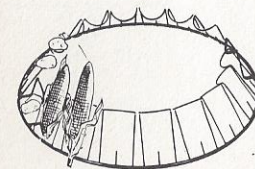
The no-mess way to handle charcoal. Tilts and dumps charcoal into cover which also serves as scoop. Jet Black bottom and copper color scoop cover. 20 lb. charcoal capacity. 24" height, 10" diameter.
CC-900 (1.7 cu. ft., 13 lbs.) .. \$14.95



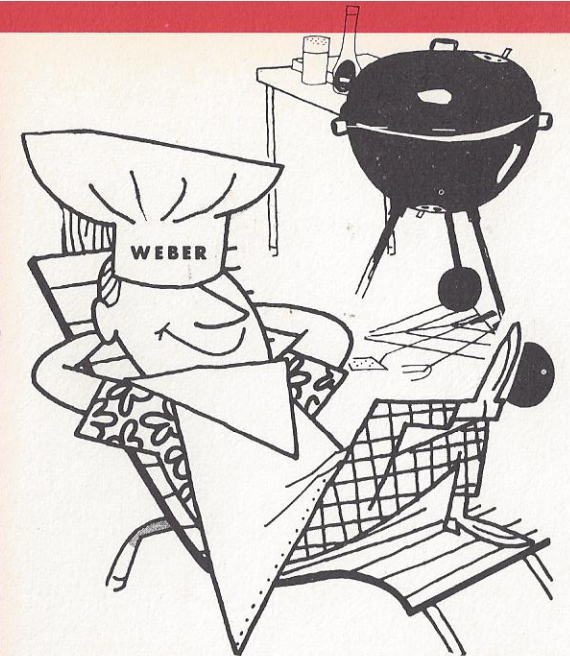
Corn 'n Tator Grill

Deluxe nickel plated cooking ring for use on top of cooking grill. Will barbecue-cook any combination of 16 ears or spuds. The perfect accessory.

- CT-38 for 700 series ONLY\$6.95
- CT-32 for 800 series ONLY\$7.95



ORDER FROM YOUR DEALER



WELCOME TO THE FAMILY OF WEBER BAR-B-Q OWNERS

There is no secret to becoming a culinary expert on your Weber. Just follow the few simple directions on how to start your fire, the types of cooking, the length of time required — and presto you're a Weber chef.

The "secret" of the Weber Bar-B-Q is in the cover and dampers — food comes out more juicy and tender with a sealed in flavor that cannot be duplicated on ordinary barbecue grills without a cover.

Your Weber will give you years of trouble-free service. Completely weather-proof — it can remain outdoors the year 'round with no damage to the beautiful genuine porcelain enamel finish permanently fused into the metal.

Complete Assembly
Instructions Inside

COOKBOOK
ORDER FORM

Weber-Stephen Products Co. 100 North Hickory Street — Arlington Heights, Illinois 60004

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Please send me **ILLUSTRATED** 32 page **WEBER** barbecue cookbook of tested recipes for which I enclose 25¢ to cover postage and handling.

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HERE'S HOW TO BE A WEBER CHEF

HOW TO START YOUR FIRE:

Remove the upper barbecue grill. On the lower charcoal grate — not the bottom of the kettle — make a bed of charcoal. Leave cover off and kettle dampers open until charcoal is burning properly.

DIRECT COOKING:

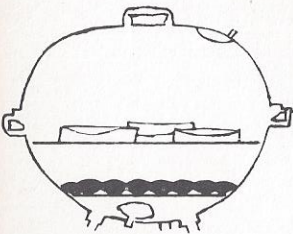
All cuts of meats such as steaks, chops, hamburgers, flat meats, etc., are cooked by direct heat and consequently must be placed over the charcoal. We suggest 2 layers of charcoal.

INDIRECT COOKING:

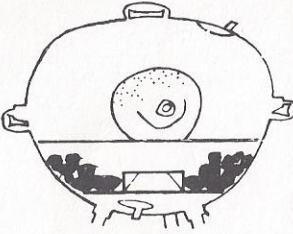
All whole meats such as hams, chickens, roasts, etc., are cooked by the indirect method. This process provides that about 25 briquettes be placed on the sides of the charcoal grill only and separated by an aluminum foil drip pan. Position cooking grill with handles directly over charcoal for adding briquettes. The meat is then placed on the cooking grill directly over the foil pan and the cooking is performed entirely by reflected heat. When employing the indirect method all smoke and flame is eliminated providing all drippings are kept off charcoal and no smoke chips are used. Consequently this type of cooking can readily be done indoors. CAUTION: Cooking indoors is safe, but be sure to have sufficient ventilation as the charcoal will swiftly use up all oxygen in a closed or unventilated area.

TO EXTINGUISH YOUR FIRE:

When through cooking, close all dampers and your charcoal will go out. **DO NOT USE WATER!**



DIRECT



INDIRECT

• For direct cooking keep dampers wide open • For indirect cooking adjust bottom dampers to produce desired intensity of heat.

COOKING TIME CHART:

Cooking time is approximate. Use of meat thermometer is recommended for all large roasts, fowl, hams, etc.

MEAT	COOKING TIME TOTAL	TURN AFTER
1" steak	7 m.	4 m.
2" steak	18 m.	10 m.
3" steak	45 m.	25 m.
Hamburgers	8 m.	4 m.
Beef ribs	50 m.	30 m.
Pot roast	about 15 m./lb.	
Rolled roast	about 15 m./lb.	
Wieners	8 m.	3 m.
Lamb or mutton chops	about 10 m.	5 m.
Pork chops or cutlets	about 20 m.	10 m.
Spareribs (very little charcoal) .	1½ hrs.	
Pork roast	about 22 m./lb.	
Pre-cooked ham	about 15 m./lb.	
Uncooked ham	about 25 m./lb.	
Small fowl, split and grilled	about 40 m.	30 m.
Whole chicken, broiled on spit or on grill ...	about 1½ hrs.	
Whole turkey, or duck, broiled on spit or on grill ...	about 11 min./lb.	
Fish, small	20 m.	15 m.
Fish, large baked	about 50 m.	30 m.
Lobster (meat side down)	about 25 m.	
Fish, ¾ to 1 lb.	smoke 1½ hrs.	

HAMBURGER:

1 lb. ground beef makes 4 to 6 patties. Mix meat with 1 teasp. salt, ¼ teasp. pepper, ½ teasp. minced onion which has been sauteed in butter. Shape into patties over and cook according to time chart.

STEAK:

Select steaks at least 1" thick and at least ½ lb. per person. Place steaks on grill, sear on both sides, then put cover on and cook according to time chart. Turn only once with tongs or spatula, rather than fork, to avoid punctures which allow juices to escape. Season with salt and pepper after removing from grill.

ROAST CHICKEN:

Select broilers weighing 2 to 3 lbs., dressed. Tie wings to carcass and bind legs together with string, making sure loose ends do not dangle. Rub with peanut oil, salt and pepper. Cook about 1½ hours at low heat. For stuffing—use your favorite recipe and cook same length of time.

SPARERIBS:

Select lean back ribs, 1 lb. per person. Place on grill bone side down. Baste with barbecue sauce, containing no fat, after cooking ribs 1½ hours at low heat. Green hickory gives spareribs a hickory flavor.

POT ROAST:

If desired, marinate overnight or soak in barbecue sauce at least 30 min. at room temperature before cooking. Cuts 3" thick or less are cooked by Steak time Chart at high heat. Baste roast with sauce. Allow about 15 min. per lb. cooking time.

SAUCE AND MARINATES:

- 1 medium sized onion, chopped
- 2 tbsp. butter
- 2 tbsp. vinegar
- 2 tbsp. sugar
- 4 tbsp. lemon juice
- 1 cup tomato catsup
- 1 tbsp. Worcestershire sauce
- 1 tsp. ground mustard
- ½ cup finely cut celery
- ½ cup water
- salt and pepper

WB BARBECUE SAUCE:

Brown onion in butter. Then add remaining ingredients and cook until flavors are well blended. Use for basting and serve with meat.

For a greater variety and more complete recipes be sure to send for the beautiful Weber Cook Book.