



# RECOGNIZED ORIGINATOR AND LEADER OF COVERED BARBECUE COOKING A GENERATION OF THIS PARDEOUERS THE WEBER TRADITION

# Why Foods Cook Better . . . IN A WEBER

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."

A 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.

# WEBER PRINCIPLE

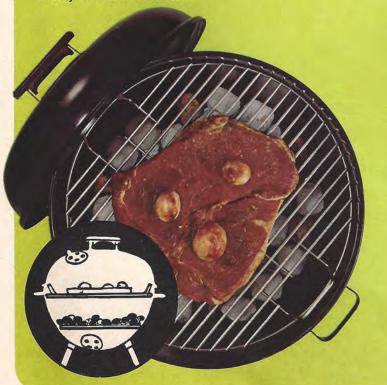
Uses two grills, the upper for foods, the lower for charcoal. Air circulates all through the charcoal to distribute heat evenly and seal in flavor and juices.

# WEBER ECONOMY

- 1. QUALITY WEBER kettles are built to outlast ordinary barbecues. Heavy duty steel-Porcelainized Inside & Out.
- 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.
- 5. CONVENIENCE Entire meal may be prepared on the WEBER. Requires no more attention than your kitchen oven. Easy to assemble.

#### 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, fowl, roasts, etc. are cooked by indirect method. This process provides that the briquettes be placed on the sides of the charcoal grill and separated by an aluminum foil drip pan.





Patent Pending









Patent Pending





# THE SEQUOIA

Provides the finest in outdoor cooking or barbecueing and adds convenience and versatility in the typical WEBER tradition.

WEBER tradition.

The WEBER Kettle and "Hemlock, Redwood stained" Wagon will be the center of attraction in your outdoor living scene and will add grace and dignity to any back yard or patio.

Overall Dimensions — 700 series Kettle. Height 30¼", Width 28", Length 53¾". Shipping Data: The WEBER Kettle and Wagon are packaged separately but shipped as one unit. Wagon shipped in single carton K.D. 55 x 31 x 9. Weight 85 lbs. WEBER Kettle in carton 23 x 23 x 16. Weight 30 lbs.

WB-930 Wagon with Red Barbecue...\$149.95 WB-940 Wagon with Avocado Barbecue...\$149.95 WB-980 Wagon with Copper Mist Barbecue...\$149.95

# ACCESSORIES Add Versatility to your Barbecue.

#### WEBER BARBEQUE SPITS

Jet Black porcelain finish. Rotisserie hood, shaft, 2 spit forks and electric motor. Converts grill to rotisserie

cooking.	
RA-21 (for 300 series)-(14 lbs.) (2.2 cu. ft.)	\$31.95
RA-22 (for 700 series)—(14 lbs.) (2.1 cu. ft.)	\$37.95
RA-23 (for RB models)—(30 lbs.) (9.0 cu. ft.)	\$59.95
RA-24 (for 800 series)—(16 lbs.) (2.5 cu. ft.)	\$41.95
S-50 Shaft (for 300 series)—(2 lbs.)	\$ 3.00
S-60 Shaft (for 700 series)—(3 lbs.)	\$ 3.45
3-60 Shaft (for 700 series)—(3 lbs.)	
S-65 Shaft (for 800 series)—(3 lbs.)	\$ 5.00
S-70 Shaft (for RB models)—(4 lbs.)	
SP-75 Spit Forks, 1 pair (1 lb.)	\$ 2.45
M-30 Electric Motor and Coupling (3 lbs.)	\$15.95

### **ROTISSERIE HOODS**

SH-10	(for	300	series)—(7 lbs.)\$15.95
			series)—(9 lbs.)\$17.95
			models)—(25 lbs.)\$25.95
SH-13	(for	800	series)—(14 lbs.)\$20.95

# 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.)—(34 cu. ft.)	5
S-26	(for 700 series)— 6 skewers (6 lbs.)—(1 cu. ft.)	
S-27	(for 800 series)— 6 skewers (7 lbs.)—(1½ cu. ft.)	





This heavy-duty nickel plated tongs with vinyl covered handles simplifies transferring of food from cooking unit to carving board. Will not pierce or puncture food, thereby eliminating loss of juice and flavor. Shipped 6, in single carton. 2 cu. ft., 12 lbs.

Also great for cooking halves of chicken or extra-thick chops. Sturdy, nickel plated rack increases his 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. Shipped in single carton. 1 cu. ft., 5 lbs. Can be used on 700 or 800 series grills ONLY. \$10.95



### CHARCOAL RAILS

Newest aid to indirect cooking. Rails slip over bottom grill to keep coal along sides of kettle. Shipped in single carton. .5 cu. ft., 1 lb.



# ASH CATCHER

Heavy	duty alu	minum	shell.	
AC-28	(for 300	series)		\$3.95
AC-29	(for 700	series)		3.95
VC-30	/for 200	cariac		4 95



G-5	Charcoa!	Grill fo	r SJ-100	(1 lb.) .	\$	2.00
G-6	Charcoal	Grill fo	r 300 Ser	ies (31/2	lbs.)	3.00
G-7	Charcoal	Grill fo	or RB-600	(201/2	lbs.)	
G-8	Charcoal	Grill fo	r 700 Se	ries (6 II	os.)	4.00
C-11	O Charcos	I Crill 4	ar 200 C	ariac /Q	lhe \	6 00



# THE PENTHOUSE

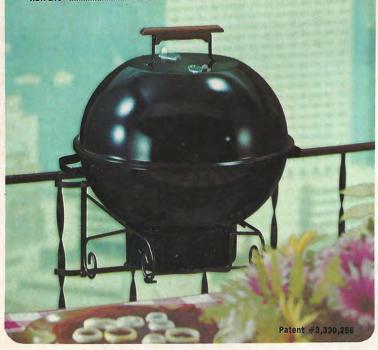
Now the apartment dweller can actively participate by bringing back yard living right to his apartment.

The new WEBER Kettle with a special convenient securing device attaches firmly to any railing and due to its combination ash catcher and damper control practically eliminates the possibility of sparks or ashes becoming a hazard or nuisance. In Jet Black porcelain finish.

The Kettle measures  $15^{\prime\prime}$  in diameter and because of the deep dome will accommodate large pieces of meat.

Shipped in individual cartons,  $18\frac{1}{2}$ " x  $17\frac{1}{2}$ " x 12". Approximate shipping weight 20 lbs.

ABK-210 \$34.95





THE GALLEY-QUE

# THE RANCH

For the serious barbecuer, lodges or clubs. Jet Black porcelain finish. Hinged openings in cooking grill make it easy to replenish charcoal while cooking. Whitewall rubber-tired wheels. 36½" grill diameter, 27" height. Shipped in single carton, 15 cu. ft. 125 lbs.



