

Weber didn't invent the cookout...



**weber**®



# We simply perfected it.

## The legendary Weber® Kettle. Designed to cook better—and last longer—than ordinary barbeques.

In 1952, the original Weber Kettle was a revolution in outdoor cooking.

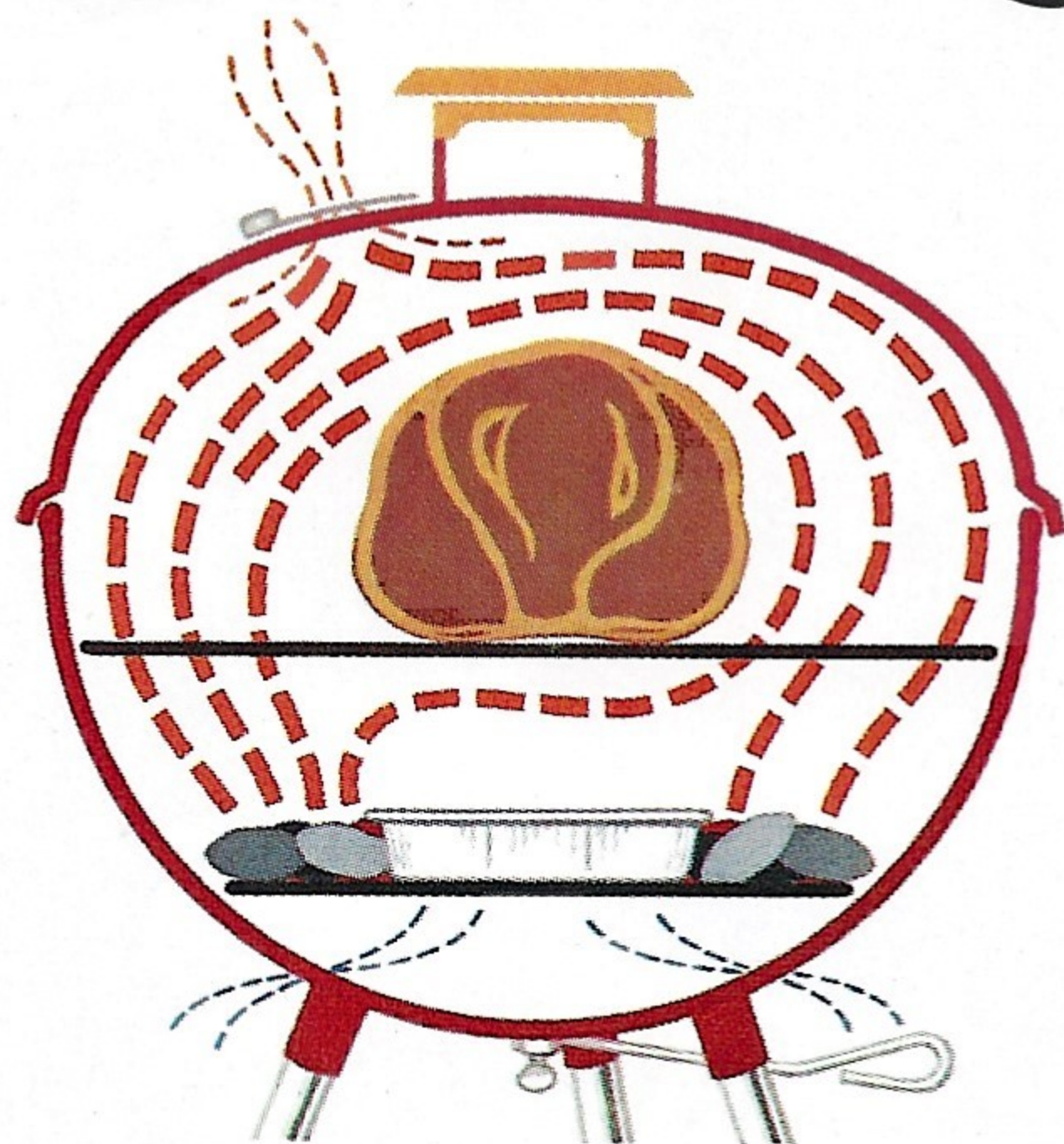
32 years later, it still is.

Because while ordinary barbeques *broil* food, a Weber Kettle works on an entirely different principle. Convection cooking.

## It's like a convection oven. Only better.

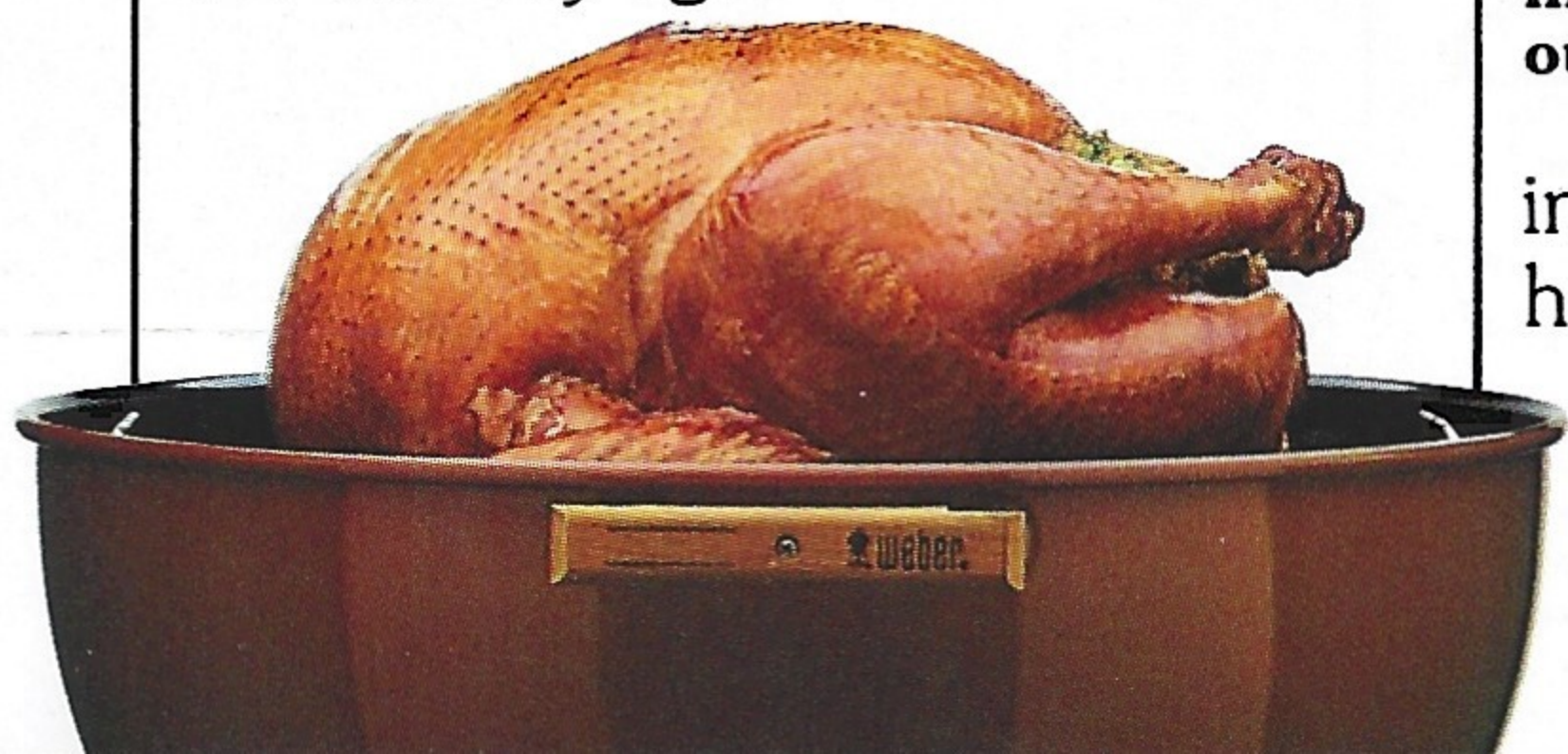
Weber's cover *circulates* and *reflects* heat, just as a convection oven does. And Weber's air vent system creates a natural convection air flow.

The result? Foods cook faster. Meats are juicier. Large roasts and fowl don't need turning. And flare-ups and burning are eliminated.



Weber's cover and vent system circulate heat—like a natural convection oven.

Even more important, you get what people call "Weber flavor." It's a fuller, richer outdoor taste than ordinary grills give you. Once you've tried it, you'll never cook the old way again.



The Weber One-Touch Kettle.

## Bake or broil—it's up to you.

It's easy with a Weber. Because every Weber Kettle—charcoal or gas—gives you a choice of two cooking methods. The direct method is perfect for quick-broiling steaks, chops and fish. And the



Weber's patented One-Touch system: move the handle to open vents, sweep out ashes.

indirect method is great for baking hams, turkeys—anything you'd put in your oven.

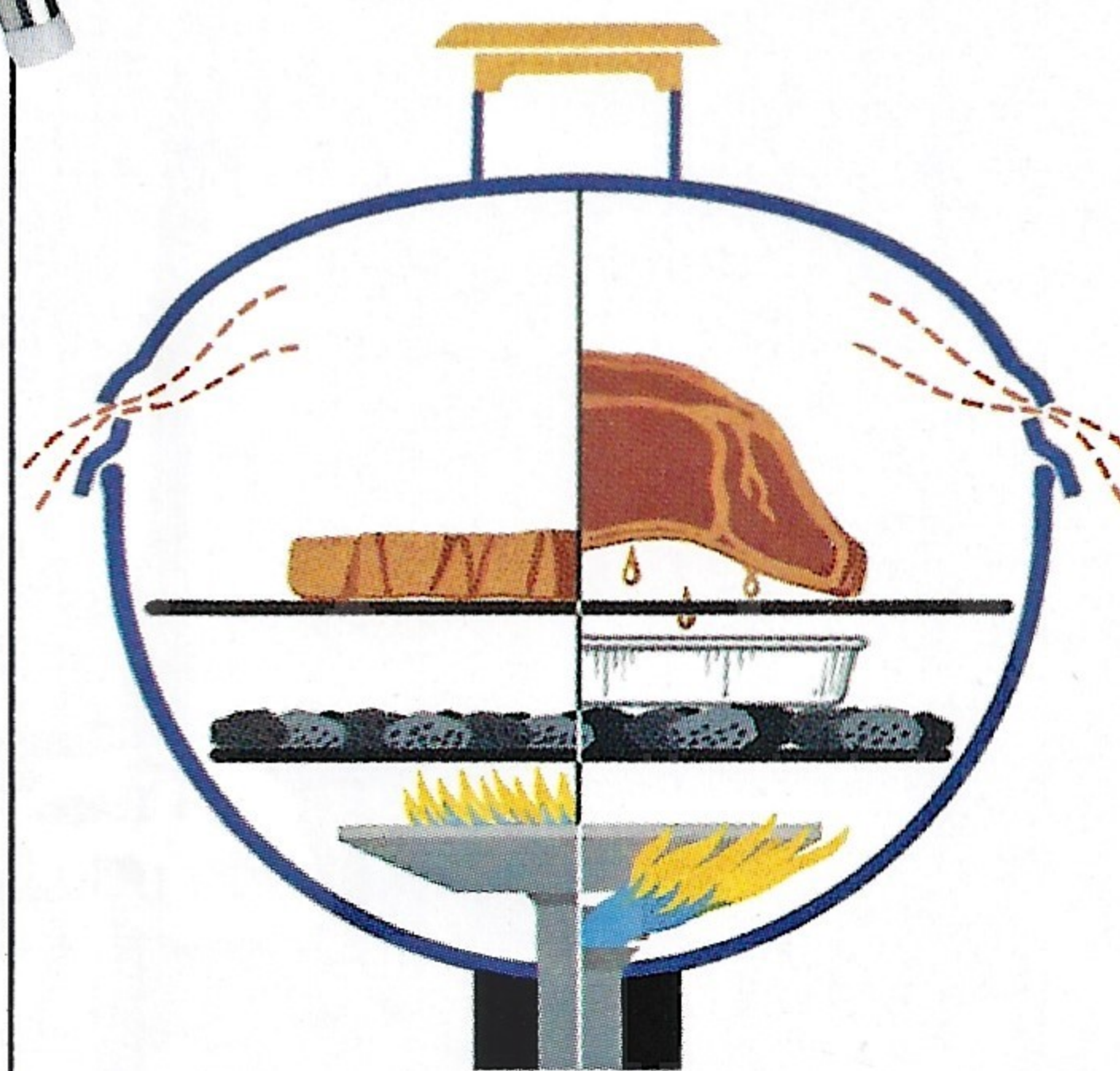
## Our One-Touch® Kettles: The charcoal barbeque, made perfect.

Perfect because the patented One-Touch System™ eliminates messy clean-ups—just move the lever to open the vents and sweep out the ashes.

And perfect because of Weber's legendary durability. Every genuine Weber Kettle is made of heavy-gauge steel, sealed inside and out with rust-resistant porcelain enamel. (Look for the name on the handle—cheap imitators may look like Weber, but they won't last like Weber.)

## Our Gas Kettles: perfect for any kind of cooking.

Ordinary gas grills are fine for direct cooking. But when it comes to indirect cooking, they fall short. Either you have to shut off one of the cooking burners—and lose half of the grill area—or you have

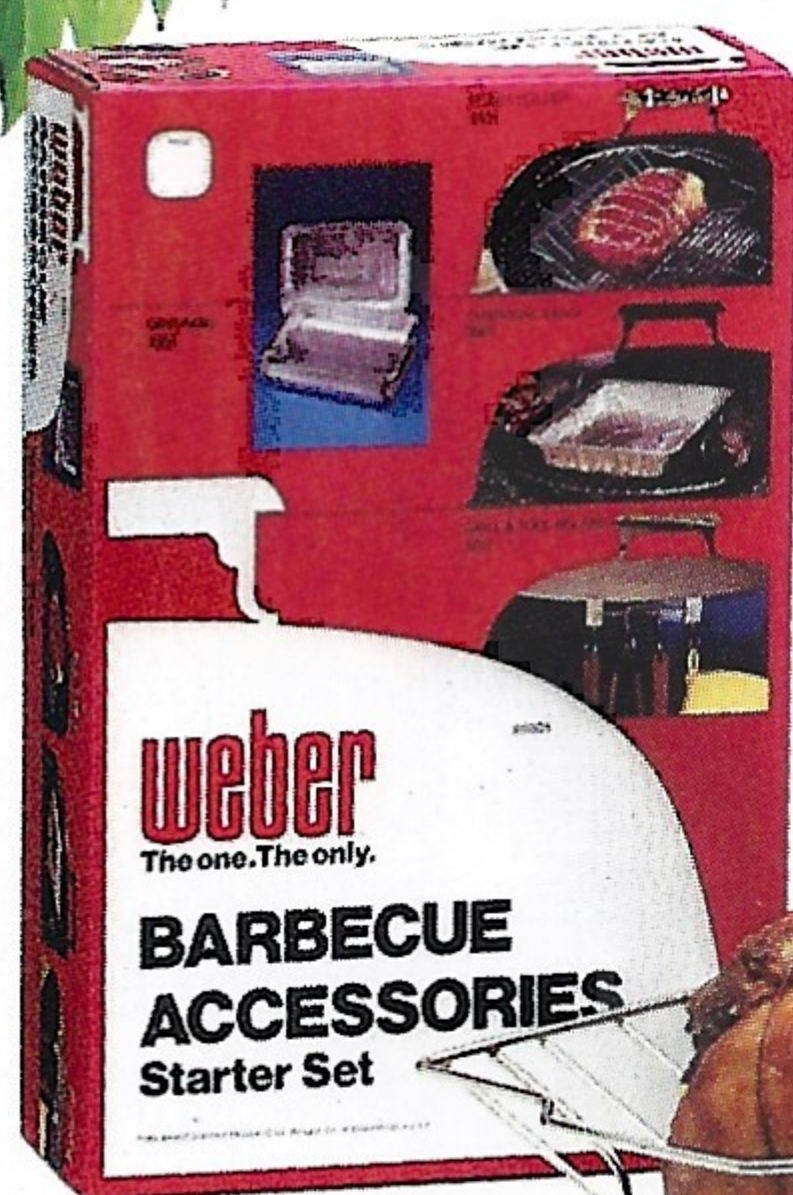


Weber Gas Kettles have a patented movable burner. Broiling and baking, perfected.

to use an expensive, unreliable electric rotisserie to achieve the effect you want.

Weber Gas Kettles, on the other hand, feature a unique, patented movable burner. Set it for indirect cooking, and it automatically deflects heat to the sides of the Kettle for better circulation. Which means you can cook any food, anywhere





Weber's Starter Set contains the most-wanted accessories.

on the grill, without turning. Weber's lava rocks give you great Weber flavor without charcoal clean-up. And while Weber Gas Kettles may cost a bit more, Weber quality means your investment will last.



### A special note, for gourmet cooks only.

Both Weber One-Touch and Gas Kettles are ideal for serious cooks, because they don't limit you to "barbeque" foods. In fact, you can make dishes you wouldn't dare try on ordinary grills. Dishes like Paella Valenciana.

Sweetbreads en Brochette. Smoked trout. Rumaki. Pizza. Soufflés.

Tandoori chicken. Lobster. Even Peking Duck. Almost any oven recipe can be adapted to Kettle cooking (think of the Kettle as a 350° oven). And once you taste the results, you may never cook indoors again.

### If you like our Kettles, you'll love our Go-Anywhere Grills

There's the Smokey Joe®—a genuine Weber Kettle scaled down for easy portability. And our charcoal Table Top Grill and Table Top Gas Grill with ignitor, both with legs that fold up to lock on the cover for carrying. Whichever you choose, you'll get Weber's famous flavor. Weber's famous durability. And Weber's famous quality.



The Smokey Joe.



Weber's Charcoal Chest keeps charcoal dry, makes pouring a cinch.

### Now you know why we're number 1.

If you've read this far, it shouldn't surprise you to learn that each year, more people insist on Weber than any other brand.

So look for the Weber name on your next barbeque. You'll be getting a perfected barbeque Kettle—and years of perfect results.



The Table Top Gas Grill.



The Weber Portable LP Gas Kettle.



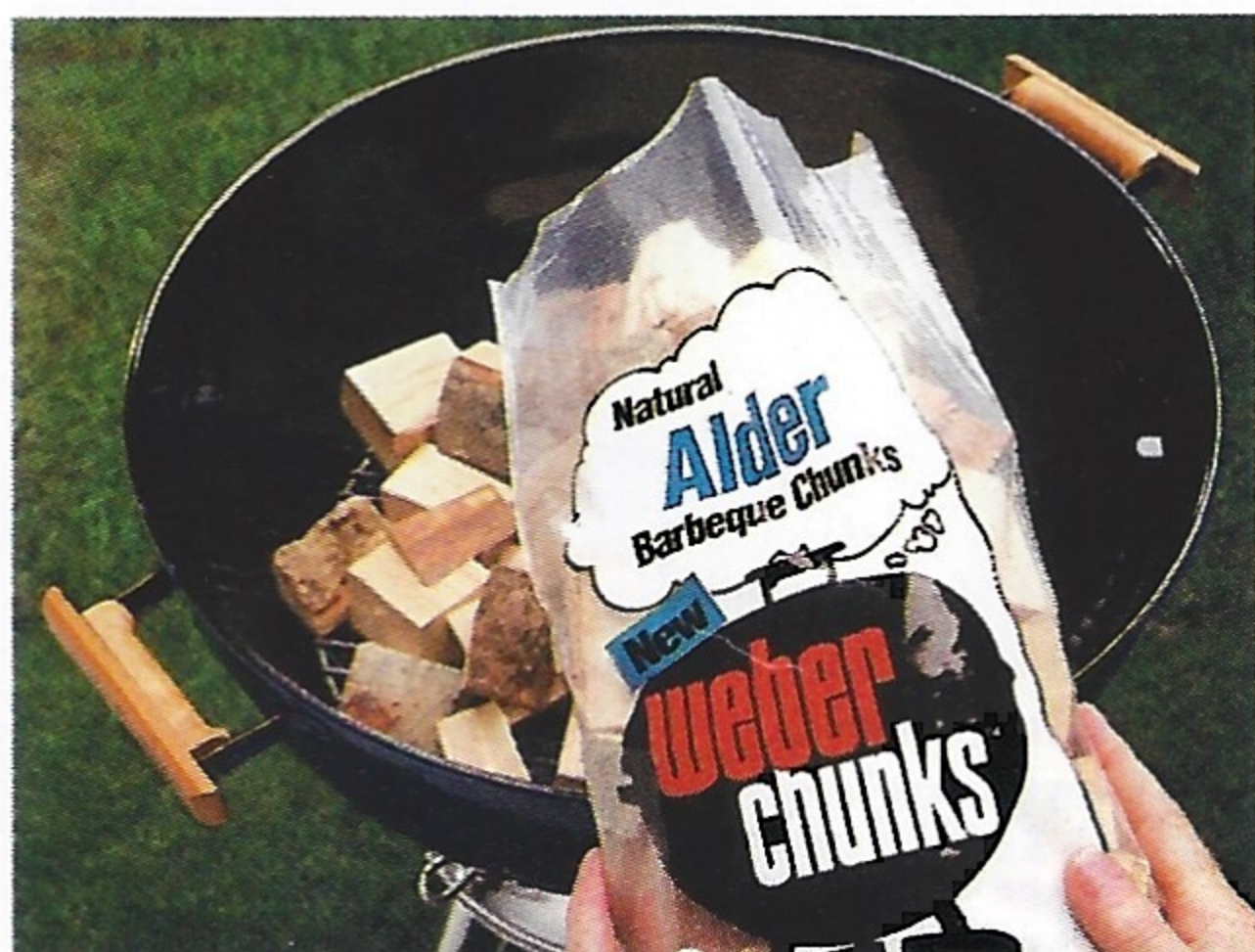
**weber**  
The one. The only.



# The perfect cookout deserves the perfect setting.

## And Weber™ backyard products make it happen.

Weber started by perfecting the art of barbequing. Now we've moved on to improving the entire cookout.



Weber natural hardwoods give food a deliciously smokey flavor.

## First we tackled the flavor.

Weber natural hardwoods let you bring the taste of smoke cooking to your backyard. WeberChunks™ provide full-bodied flavor, while Weber-Chips™ add a lighter touch. And Weber Flavor Bits™ are ideal for gas and electric grills. In Mesquite, Oak, Alder and Hickory—just pick the flavor to suit your taste.

## Then we considered convenience.

We know how awkward and downright dangerous handling food on a grill is without the proper utensils. So we created

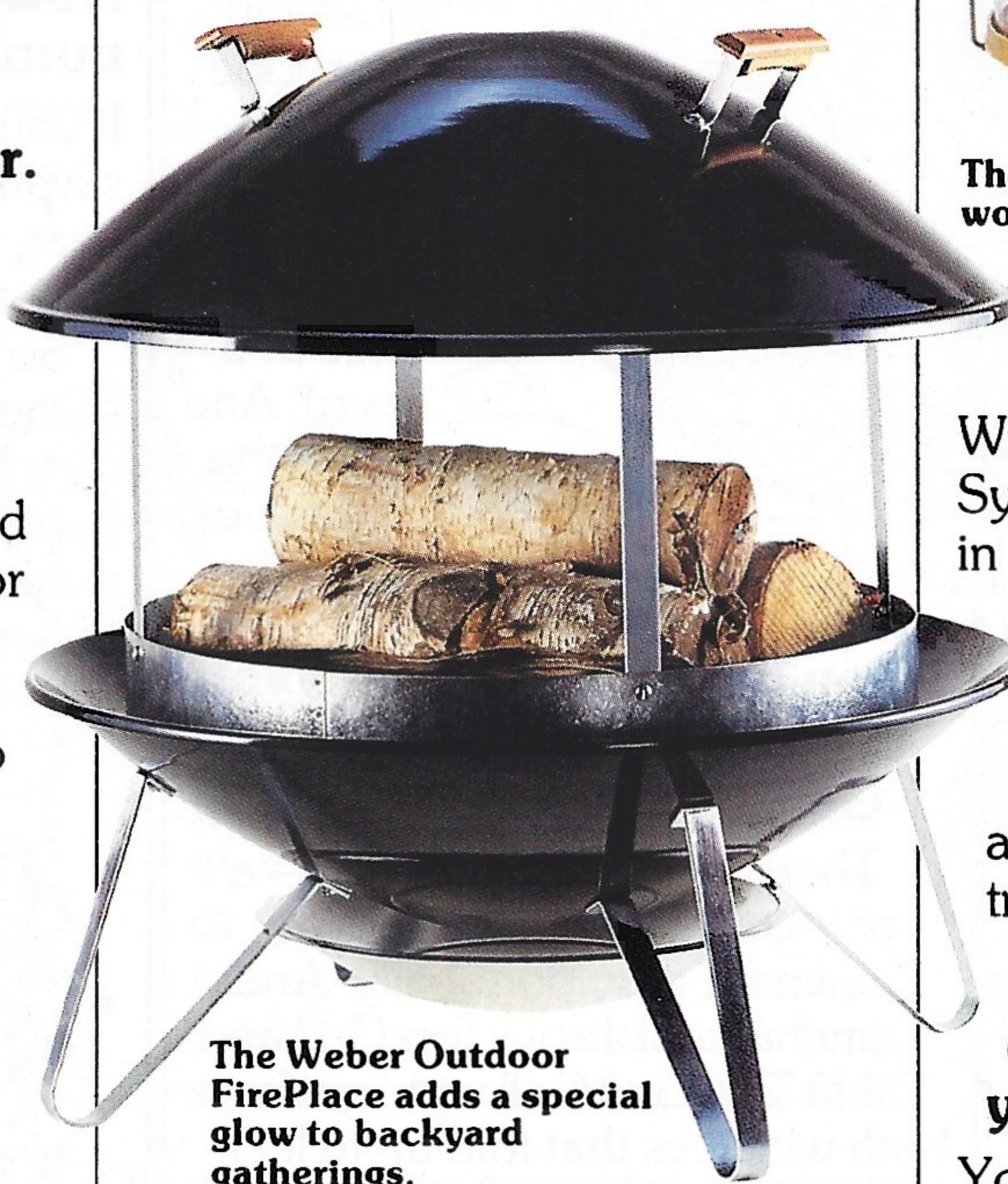


From turners to tongs, Weber has the perfect barbeque tool.

a line of cooking tools. Now, whether you're flipping your fillets or basting your bird, Weber has the tool you need. And each has a sturdy wooden handle, so you don't lose your grip.

## We get parties glowing.

Your cookout continues in comfort despite the evening chill with a Weber Outdoor FirePlace™. Sturdy steel construction ensures its long life, while the spacious firewood capacity ensures a long-lasting "glow" for your gathering.



The Weber Outdoor FirePlace adds a special glow to backyard gatherings.

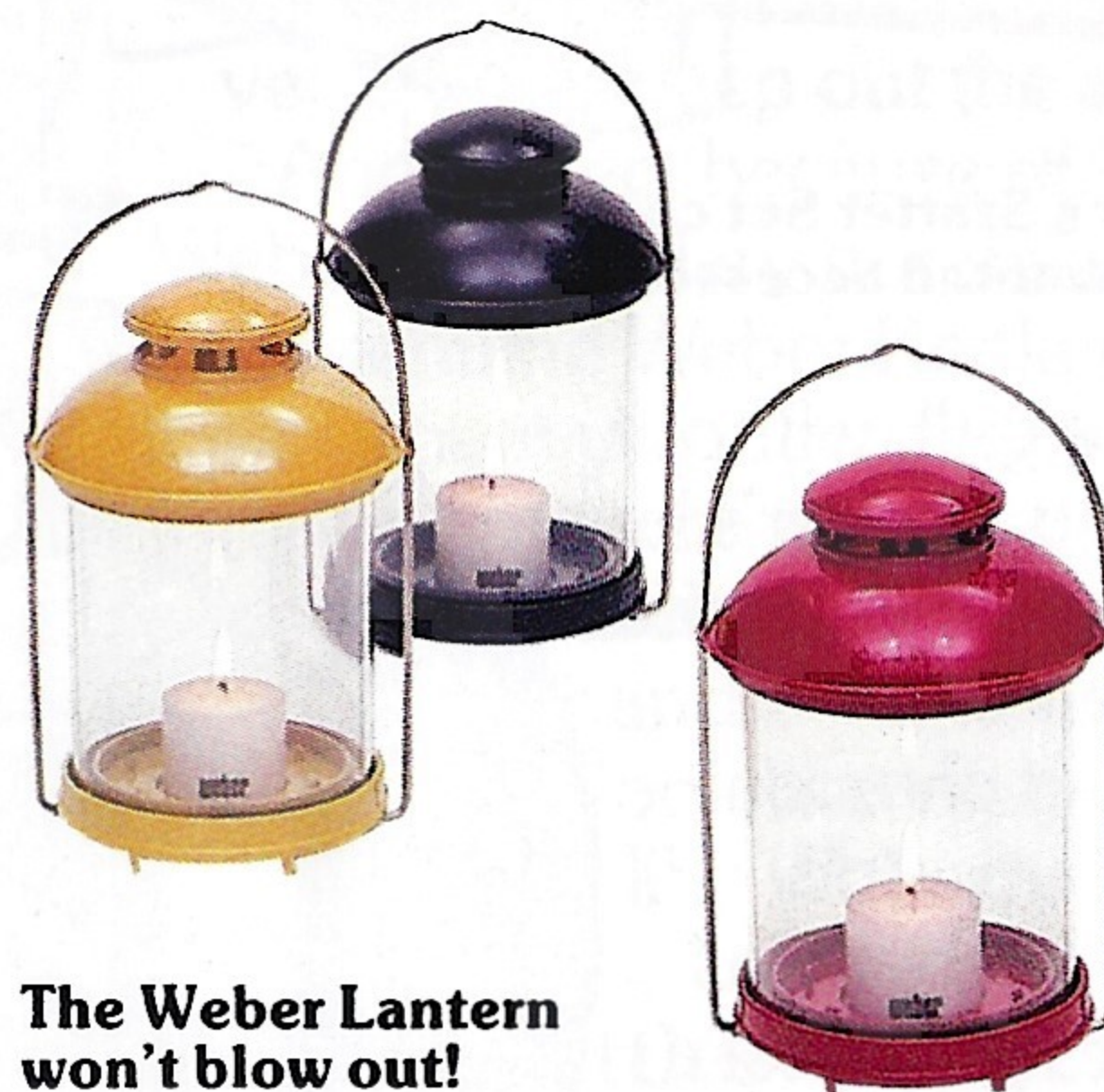
## We also brighten your night.

We know the party isn't over when the sun goes down. So we designed two innovative backyard lighting options. The WeberTorch™ combines a Polynesian touch with Weber quality:



The WeberTorch for a Polynesian touch.

Its unique ground anchor ensures stability; the generous fuel capacity means refilling only once or twice all summer. The Weber Lantern™, with a special adjustable damper, won't go out—regardless of weather.



The Weber Lantern won't blow out!

## We even give you sound effects.

With the new Weber™ Bird Feeder System, you'll have birds chirping in your yard all year 'round.

Choose from our three natural redwood models or unique Pentafeeder™ line. And don't forget to check into our feeder accessories. All are made with traditional Weber quality.

## Weber. The only name you need.

Your Weber dealer has all you need. For the perfect cookout and the perfect backyard.



The Pentafeeder rewards you and the birds.

