

weber®



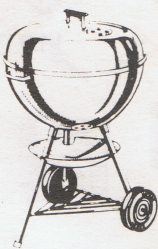

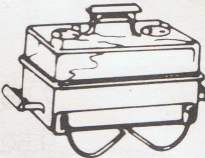

The one. The only.

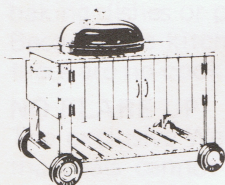
1980 PRICE LIST

Price Schedule No. PS7180—Effective October 31, 1980.

These prices supersede all previous prices and are subject to change without notice.

Charcoal Kettles

Item No.	Description	Cubic Feet	Min. Order Master Carton	Suggested List
				
The 70000 Series		22½ inch Diameter Kettle		
71001	Jet Black Kettle	5.0	1	\$168.00
73001	Red Kettle	5.0	1	179.00
75001	Blue Kettle	5.0	1	179.00
77001	Forest Green Kettle	5.0	1	179.00
78001	Chocolate Kettle	5.0	1	179.00
				
The 30000 Series		18½ inch Diameter Kettle		
31001	Jet Black Kettle	3.25	1	124.00
33001	Red Kettle	3.25	1	136.00
38001	Chocolate Kettle	3.25	1	136.00
				
The 80000 Series		26¾ inch Diameter Kettle		
81001	Jet Black Kettle	8.1	1	279.00
				
Smokey Joe		14½ inch Diameter Kettle		
10001	Jet Black Kettle	1.3	1	61.00
				
Portable Table Top Grill				
121001	Jet Black Kettle	1.03	1	73.00
				
The Ranch		37½ inch Diameter Kettle		
60001	Jet Black Kettle	13.5	1	525.00



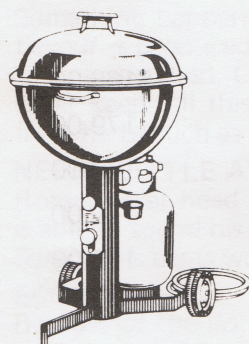
Imperial Sequoia 22½ inch Diameter Kettle

Item No.	Description	Cubic Feet	Min. Order Master Carton	Suggested List
93001	Redwood Wagon w/Red Kettle	13.8	1	465.00
98001	Redwood Wagon w/Chocolate Kettle	13.8	1	465.00



Galley Que

41001	14½" Dia. Kettle	1.7	1	149.00
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Gas Kettles

Portable Mount

101001	Black Kettle Portable L.P. (22½") Gas (tank not included)	6.9	1	337.00
103001	Red Kettle Portable L.P. (22½") Gas (tank not included)	6.9	1	347.00
108001	Chocolate Kettle Portable L.P. Gas (tank not included)	6.9	1	347.00
1310	Black Kettle Portable L.P. (18½") Gas (tank not included)	4.4	1	219.00
1330	Red Kettle Portable L.P. (18½") Gas (tank not included)	4.4	1	229.00
1380	Chocolate Kettle Portable (18½") Gas (tank not included)	4.4	1	229.00
1510	Jet Black Portable L.P. Gas Grill (tank not included)	1.4	1	119.00



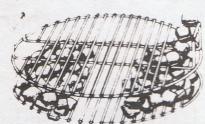
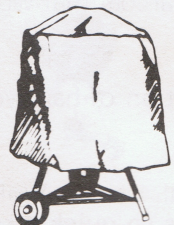
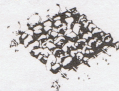
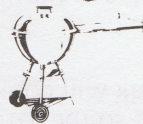
Cookbooks

101	Deluxe Cookbook	.25	10	7.95
201	Elegant Fare Cookbook	.4	10	9.50
11101	Charcoal Cookbook in Self-Display Box	.1	1	1.20
22201	Gas Cookbook in Self-Display Box	.1	1	1.20



Because a Weber kettle cooks all cuts of meat, any size of food, and any number of items at once, you can cook a whole hog, a whole lamb, or a whole pig. You can also cook a whole turkey, a whole chicken, or a whole fish. You can even cook a whole piglet, a whole lamb, or a whole pig. You can also cook a whole turkey, a whole chicken, or a whole fish. You can even cook a whole piglet, a whole lamb, or a whole pig.

Item No.	Description	Cubic Feet	Min. Order Master Carton	Suggested List
Accessories				
1201	Grill & Tool Holder	2.2	10	3.60
1401	Griddle	3	1	44.95
1701	4-lb. box of Hickory Chunks	2.8	12	6.50
1801	Work Table—80000 Series & Gas—33" high	8	1	49.95
1901	Work Table—30000 & 70000 Series—31" high	8	1	49.95
2501	Shish Kabob Set	873	5	13.50
3301	10 Aluminum Drip Pans in polypack	1.5	10 polypack	6.95
3601	Rib Rack (small)	8	4	11.75
3701	Rib Rack (large)	1.2	4	13.50
3801	Corn 'N' Tator Grill 22½"	2.2	5	14.95
3901	Charcoal Rails (pair)	.55	10/Pair	4.99
4301	Vinyl Cover for 18½" Kettle	4	5	11.95
4701	Vinyl Cover for 22½" Kettle	4	5	12.95
6601	Charcoal Chest			19.50
8301	Wok Pan	2.61	1	33.50
8801	Accessory Pack—The Starter Set	2.64	5	23.50
9001	Accessory Pack—The Gourmet	11.2	5	52.00
9501	Roast Holder	1.3	5	10.50
21001	Ash Scoop	1	5	2.75
21301	Condiment Holder	93	5	8.95
70601	Replacement Cooking Grill for 18½" Kettle	9	5	13.95
70901	Replacement Cooking Grill for 22½" & Gas Kettle	1.0	5	17.50
72501	Replacement Charcoal Grill for 18½" Kettle	4	5	8.95
72801	Replacement Charcoal Grill for 22½" Kettle	7	5	12.75



ADVANTAGES OF BARBECUING THE WEBER COVERED WAY

VERSATILITY

Because a Weber kettle cooks all cuts of meat, any fish, fruit or vegetables, whole meals may be cooked outdoors. Imagine cooking a leg of lamb, or a loin of pork with all the trimmings under the shade of a tree in the garden or on the patio. Hot roast lamb, crackling pork or baked schnapper provide a welcome change from the same old chops and sausages.

GETTING OUT OF THE KITCHEN

As a Weber cooks the entire meal, including dessert, washing dishes is kept to an absolute minimum. No messy baking dishes or pots and pans to wash up.

Because the kitchen is not being used, the house, and the kitchen in particular, do not heat up and, of course, there are no cooking smells inside the house.

NO FLARE UP

The exclusive Weber draught system restricts oxygen to a level where coals continue to glow, yet fat falling on the coals cannot catch fire because there is insufficient air to support a flame. A Weber charcoal kettle never flares up. Gone are the days of singed eyebrows and the longhandled tongs and, of course, there is no more charred and ruined meat.

JUICINESS

Because of the Weber cover, all foods cook juicier and quicker than normal. A one inch thick steak will cook to 'medium' in just four minutes on each side. Faster cooking times mean that less evaporation occurs so the natural juices are retained. All meats take on a magnificent golden brown appearance.

FLAVOUR

Something happens inside a Weber kettle that gives food a fantastic barbecue flavour. As with any barbecue, flavour is produced from juices and fats sizzling on coals. The smoke rises, passing the meat and produces flavour as it is absorbed. Conventional style barbecues are affected by wind so that the smoke is dissipated. The Weber cover keeps all this flavour-giving smoke inside with the meat so that maximum flavour is produced. By adding fresh herbs such as rosemary onto the coals you can create interesting flavour variations.

NEEDS LITTLE ATTENTION WHEN COOKING

Roasts never need turning in a Weber kettle (no rotisserie) and with no flare ups to contend with, the barbecuer is able to spend his time doing other things, such as, enjoying the company of his friends, he can even go shopping! Surely this beats working continuously over a hot fire during those high summer temperatures.

ECONOMICAL

Because of the lid, heat is kept in near the food where it counts. Foods cook quickly using less fuel. When the cooking is finished, simply close the top and bottom vents and the fire will go out, saving charcoal that would normally burn away. Left-over charcoal may be re-lit for future barbecues.

SMOKE COOKING

Weber owners are able to smoke-cook their own chickens, roast lamb, pork or fish. The addition of hardwood chips (preferably damp) to the coals is all that is required.

CHINESE WOK (ACCESSORY)

To really delight and surprise everyone on a special occasion the giant sized Chinese wok is ideal. Use the Wok to cook garlic-prawns, sweet and sour pork, sukiyaki or just chopped vegetables. It all happens so quickly right before their eyes. When finished, just remove the wok, spread the coals and go on cooking steak or shaslick for the next course.

CLEANLINESS

When the barbecue is over shut off the vents and replace the lid. This ensures that rain, dust and flies are kept away from the grill until next time you cook. In the meantime, there are no messy hotplates or rusting grills to spoil the look of your garden.

MOBILITY

Even the larger Weber models wheel easily from place to place. Outside the dining room for dinner parties, under the shade of a tree in summer, out on the lawn on a sunny winter's day. Furthermore, unlike built-in barbecues, when you move house, you take your barbecue investment with you.

LONG LIFE

The Weber kettle is designed to last through years and years of continued use. It is made of heavy gauge steel that has been sealed in porcelain (not just painted). The porcelain coatings have been baked on at around 1450°F, so that the kettle will never rust out or burn out.

KEEPS COOKED FOODS WARM

Second serves or meals may be placed inside the kettle and kept warm without contamination from flies, dust or rain. Closing the vents puts out the fire, but stored heat inside will keep cooked food warm for up to half an hour.

HEALTHIER

Since all roasts and steaks are cooked on a grill without a baking dish or hot plate, all cooking fats fall away from the food. Natural juices retained in the meat eliminate the necessity of converting these fats into traditional gravies.
