



Weber Barbecue Buying Guide

The history of the Weber Kettle Barbecue

In 1952, the evolution of barbecues made a quantum leap when a die-hard American barbecue enthusiast named George Stephen arrived on the scene. Frustrated with battling the weather and flare-ups that resulted in improperly cooked food (blackened charred food on the outside and raw on the inside), Stephen put his entrepreneurial design talents to good use and invented a way to control the cooking process while keeping the food protected from the elements. His revolutionary concept of putting a lid on an outdoor barbecue, gave birth to the original kettle barbecue. This form of barbecuing provided a controlled system for the barbecue chef. Even though cooking versatility wasn't his primary goal, Stephen's new invention offered the option of slow cooking or fast grilling. Weber's popular kettle shaped quickly changed American gardens and became an icon.

Weber-Stephen Co became famous for its charcoal kettle barbecue, but in the 1980s it extended its range with the introduction of gas barbecues. Today it offers a high quality range of gas and charcoal barbecues to meet all needs.

Weber Charcoal Barbecues built on quality

Today, there are countless numbers of barbecues that look like a Weber kettle barbecue. But that's where the similarity ends.

To begin, the Weber kettle barbecues are built to last, using the highest quality materials. Every lid and bowl is made from premium-grade enamelling steel which is more durable than the cheap steel used by others because it contains lower carbon, making it ideal for the heat extremes of a barbecue.

A gleaming porcelain-enamel coating is then fired on at 870 degrees centigrade to protect the steel from rusting or burning and to create better heat reflection inside the kettle. Ordinary enamel paint, used by many others, looks good new but quickly breaks down and burns off.

Inside the kettle, the heavy-gauge steel charcoal grates will last for years of use, and the cooking grates are equally durable. They're triple-plated to resist rust and make cleaning fast and easy.

Because nuts and bolts eventually become loose and rust, Weber use a sophisticated system to make strong, precise welds on all leg couplings, steel handles and grate supports. That means less for you to assemble and more years of use for you to enjoy.

Finally, the air vents, legs and ash catchers are made of a durable, rust-resistant aluminium, and the extra large wheels are a rugged plastic that won't crack from extreme cold or heat.

Knowing all this, it's easy to understand why Weber charcoal barbecues have been at the heart of memorable outdoor gatherings for almost half a century.



At Godfreys.com we stock the following Weber charcoal barbecues:

Smokey Joe, Go Anywhere, Compact Kettle – compact and portable models for people on the go. 5-10 year warranties.

One Touch Models – Excellent kettle barbecues in a variety of colours and sizes. All have the Weber exclusive One-Touch™ cleaning system. Ashes are easy to dispose of, thanks to Weber's unique cleaning system. Simply move one lever to open and close all three bottom vents, sifting ashes into the removable catch-pan.



'Weber, makers of the original Kettle Charcoal barbecue'

Weber Gas Barbecues – built on a legacy of quality

When Weber set out to design an exceptional gas barbecue in 1983, they had their work cut out. Being the top charcoal barbecue maker in the US meant their standards were already set pretty high. So they invented a completely new cooking system that virtually eliminates flare-ups and offers optimum cooking control. Around this heart Weber built the most durable, high-quality frame and added premium features.

When Weber decided to create the best gas barbecue, they began by designing an incredibly strong trolley. Made of heavy-walled steel tubing, robotically-welded then coated with a weather-resistant, baked-on enamel finish.

The burner chamber of our gas barbecues is thick-walled aluminium covered with a durable powder-coat enamel. Weber lids are made from a more expensive, more durable, grade of steel finished with porcelain-enamel for years of rust-free dependable performance.

Open the lid and you'll see even more differences. Weber eliminated the messy lava rock cooking system many others use because as fat builds up, flare-ups can be quite a problem. Instead, their system incorporates completely redesigned burners plus an element no-one has – Flavorizer bars. When juices and fats drip down and hit these steel bars, they don't ignite and create dangerous flare-ups.

Instead of flames and grease fires, Weber's Flavorizer bars sizzle and smoke giving your food that rich, delectable outdoor flavour Weber Charcoal barbecues are famous for. In addition, Weber's strict quality control standards assure you are buying one of the safest barbecues in the world. Every single valve, regulator and manifold in our gas cooking system is individually tested before final assembly, and then re-tested before final shipping.



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Simply put, Weber gas barbecues cost more than ordinary gas barbecues. But then, you get substantially more for your money.

We also stock a full range of Weber accessories from barbecue covers to cooking tools and cookery books.



'Weber's Q Gas barbecues bring together innovative design and a proven track record in gas barbecues'