

Your **perfectly**, imperfect handcrafted **Weber Kettle**.

Weber Kettles have been seen in Australian and New Zealand backyards for decades. The secret to their longevity is in the durability of the porcelain enamel coating applied to the steel lid and bowl, a process used since the early 1950's. It is sometimes thought the porcelain enamel is painted on. This has never been the case. Let's take a look at what makes a Weber Kettle so unique.

1

Every Weber Kettle has a layer of black enamel powder sprayed onto the steel which is then heated in industrial kilns at over 815 degrees Celsius. The high heat melts the enamel powder. This creates an impenetrable, rust-proof surface over the steel. This can last decades and is super easy to clean.

2

To make a colour kettle, a 2nd layer of enamel powder is sprayed over the black lids and bowls. This step is completed by hand in our factories. Once sprayed they are sent through the kiln at high heat again to seal the second layer of porcelain enamel.

3

The process of adding the second layer by hand can sometimes result in seeing the black undercoat on certain locations on the lid and bowl. It is completely normal to see this happen in the following places:

- Along the edges of the lid and bowl
- Where the bowl handle is welded on
- On the bowl handle straps
- Along the edges of the leg coupling or ash catcher brackets, (this can happen given this is where the bowl rests during manufacturing).

4

Every coloured lid and bowl will have its own unique characteristics and no two kettles are exactly the same. The odd bit of undercoat revealed or minor dimples and dots are normal. Particularly dimples where parts have been welded are to be expected.

What isn't normal, is if you see any porcelain enamel chipped, scratched or damaged anywhere on the lid and bowl outside of the areas mentioned above.

If this is the case please contact our customer service team at 1300 301 290 or custserv@weberbbq.com.au for support.



DISCOVER WHAT'S POSSIBLE

Customer Service: 1300 301 290

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