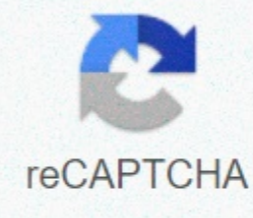




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Weber ranch kettle grill used

Webber Ranch Kettle Grill Webber describes the Webber Ranch Kettle Grill as a charcoal grill on steroids, which may well be the case. It's one big grill perfect for cooking for a big neighborhood to meet, with no people to eat in shifts, or eat food that's cooled. In fact, if you put lights running around the outside of this grill and turn them on at night, someone might mistake this grill for UFO! This charcoal grill is definitely designed to cook whole meals for a large family or group. Click here to see Weber Ranch Kettle Grill Features Sale of Weber Farm Kettle Grill If you like grilling for a lot of people then The Webber Farm Kettle Grill will get your excitement levels. Here are some of the great qualities this grill has. 1104 inches full of cooking place! Enough to roast two big turkeys or 6-8 whole chickens! A bowl of porcelain enamel and a durable lid. Cover the lid holder with 2 reinforced nylon handles and axial whistle glass makes it easy to add charcoal or wood when roasting. It's easy to empty the ash catcher and locks pulleys to hold and keep the grill from rolling away when cooking. Hooks for these cooking utensils and hot pads comes with an owner's guide and recipes. Dimensions are 42 X 37.75 x 44.75 shipped only within the United States limited warranty no more eating shifts with most standard-sized grills, in order to serve 15 or 20 people you also need to stimulate multiple grills or people will end up eating in shifts in order to enjoy hot food from the grill. With this grill you can easily cook for 20-30 people and have everyone sit down for hot food including the person manning the grill. It makes family meals and meet more fun since everyone can eat together and enjoy each other's company. Plenty of room to cook away from direct heat with a Weber Ranch Kettle grill, you have plenty of grill space because you don't have to cook all your food on direct heat. This means a grill that would be perfect for slow-cooked roast chicken, or slow-cooked ribs that are falling off the soft bone. What actual users like on this grill here are some of the things that actual users liked about the Weber Ranch Kettle charcoal grill. A number of users discovered that they were heating and it was easy to control with this grill, allowing them to make food that came out perfect time after time. Other users liked the grille hinges and declared that it does add charcoal during simple and easy cooking. Still other users felt that this grill was a real pleasure to use. Of course, some users found cleaning such a large grill to be a little difficult, while others noted that all you have to do is spray it with some degreaser and then spray it with a hose. Of course if you're looking for a grill grill that will be beautiful in the grill dishwasher it's really not for you. Although not everyone needs a grill with great cooking For those who do this Weber Ranch Cuttle will certainly meet all your expectations. Where to find Weber Ranch Kettle Grill Best Price Online According to our research, the following stores are the best to buy Weber Ranch Cam Grill online. They have a high customer satisfaction rating. Their prices are usually the lowest (or have a price adjustment policy). They have a free shipping and return policy. 1) Amazon.com Click here to see Weber Ranch Kettle Grill Price Discount at Amazon.com Solid Reputation and has the best online selling experience and usually has the lowest price online since they offer products from multiple sellers to return new/unused products within 30 days if the product is realized by Amazon. The return process is easy. Read about this free shipping here for over \$25.00 2) HomeDepot.com Click here to see Weber Ranch Kettle Grill Discount Price at HomeDepot.com Licensed Online Trader for Weber Solid Grill and ReputationAl Reputable Return Policy within 90 days of purchase. Full refund if return in store. Read their return policy here price adjust policy and beat it by 10%. Read about their price matching policies here and free in-store pickup shipping. Low cost shipping available to your home 3) ABT.com Click here to see Weber Ranch Kettle Grill Price Discount at ABT.com Licensed Online Trader for Weber Grill Solid Reputation Online. A leader in electronics and appliances. Read about their awards and accosts here 30 day return policies on products that are not present. See their return policy here and free shipping for most products. White glove delivery is available. Read about their shipping policies here and bid to adjust policies within 30 days of purchasing recent visitors even as Weber Performer Coal Grill, Weber One Touch Kettle Grill, Char-Griller 50/50 When you cook for the audience, there are some better options than Webber's largest charcoal grill offering, Kettle Ranch. Due to its size and cost, the farm kettle does not offer mainstream and information about this important kettle is a bit difficult to promote. However, despite its low sales volume, the farm kettle is a very important model in Webber's history. History of Webber Farm: One of Webber's Oldest: The Webber Farm Kettle was first introduced in 1953, a year after George Stephen's famous floating kettle. This makes the farm and kettle the 22 longest running models of Webber. Here's an excerpt from Masterpiece on July 13, 1953's Corpus Christi Times: Model RB-600 Ranch BAR-B-Q: Unparalleled Outdoor Cooking at Its Best. Circular design and great sound invite everyone to circle around and join in the fun. Webber Farm 1953 sat low on the ground on 3 feet and had a flat lid up. The kettle bowl had three vents that allowed airflow control using ventilation wheels. As you can see by the picture, one of the features of the early Kettle was a major cut of the grill surface to allow the use of a heating rack, perhaps a precursor to the current Grate gourmet system? Due to the size of the kettle's lid and the position of the two handles needed to lift it, the upper vent was enlarged and placed directly in the center of the lid. Webber's largest charcoal grill: With a 37.5-inch kettle diameter and a 36 1/2-inch cooking grill, the farm was designed to provide a large grill space for large cooks. In her 1992 catalogue, Webber calls the farm the world's largest barbecue kettle. Investment and profit for clubs and caterers. To visualize the size of the farm, it's best to compare it to several other Webber kettles: L to R: Ranch (1,104 square inches), 22.5 inches (363 inches), 18.5 inches (18.5 inches) 240 square inches), a 14.5 (147-inch) farm kettle has 3 times the cooking surface of a 22.5-inch Webber kettle and farm history timeline: despite being one of Webber's longest running models, The farm remained largely unchanged. The timeline for RK can be based into 3 periods: 1953 – 1978 Weber Ranch: RB Model – 600 farm kettles in this era consists of two styles. The original farm with this flat-up: and a second style known as the mothership in this forum and others: Webber maintained the same RB – 600 model number despite some significant design changes including the transition from 35 3/4 inches to 37 1/2 inch kettle diameter, the transition from stationary legs to a triangle with wheels, and the transition from a flat top to a curved lid. 1978-1991 Webber Ranch: Model 60001 While it is unclear why Webber changed the model number from RB-600 to 60001, one of the most notable changes at the time was the transition from metal to wood in the lidding handles. The basic kettle shape of the mothership has not changed. By 1988, the handles on the kettle bowl had also changed to wood. 1992 – Current Webber Farm: Models 60002/60020 1992 marked the biggest change in the farm kettle. The traditional Webber Triangle, composed of two legs with wheels and a stationary front leg, has been replaced by a trolley design. This change provided 4 important improvements in the design of the farm kettle: it raised the height of the grill surface to 42 it provided a more stable base with 4 feet, two with wheels and two with pulleys that allowed the patented Tuck-Away lid holder, so grills no longer had to hang the lid on the ground while handling their cooks a 24th ash pan was introduced to catch hot coals falling out of the vents. While Webber's Ranch Kettle Competitors/imitations models have plenty of large rectangular grills to choose from, the most direct kettle-style competitor to The Webber Farm was the King Whalen Kettle. The whale had a grill pad that was the same size as Webber Farm and sold Half the price. For airflow, the whale had three small vents on both the bottom and the lid, while Webber had three vents in the bowl and one large on the lid. In most other aspects, the whale was very similar to Webber, so much so that many consider it a Webber experience. It was discontinued in 2005/2006. The farm kettle today when Webber opened his own restaurant, the choice of what kind of kettle to use was obvious. The grill used in the Webber grill is very similar in design to a ranch kettle, but is built of stainless steel with an open bottom to maximize airflow. The Webber Farm kettle is an important part of Webber's history. It's tied to a 22-size kettle, with Webber's oldest models still in production, and it's Webber's biggest kettle. Webber's unique purpose throughout Webber's history was to allow the Grillers to cook good food, and a lot of it! The following images are some examples of great cooks on Webber Farm courtesy of WKC's phillycOwbOy! A timeline, gallery, and repository for information about the Webber Farm kettle is an ongoing WKC effort. If you have something you want to share, don't help send a message to WKC member Wintz. Hello, everyone. I've been a member here for about a decade, and I've been lurking a lot more than I'm posting. Like all of you, I have the grilling disease. Something connected with me a month ago and I was releasing the excesses, and it was liberating. I sold two large green eggs, and two newer Genesis propane grills (one with burners that go E/W and the other goes N/S, otherwise the same). I've planned more, and the farm kettle at my mom's house is currently aiming for my next sale. I've used it a couple dozen times. I'll clean it up so I can see your reflection in the bowl before I sell it. This method worked really well on the two newer Genesis Grills, people fell over themselves thinking they were working better, but if they had seen how dirty they were the day before I could only get half of what I did. I'm trying to price it right, I don't like haggling, but I like to maximize the dollar returned and value per person making the purchase, I guess you can call it a fair price. I was hoping to get opinions on what you might pay, you know the deep thought inside if you come across a farm kettle in very good condition, and it was priced at \$XXX, which number would make you start creating excuses for your significant other about why it came home kind of a thing. Thank you to everyone in advance for your opinions. If you're in Utah, then this message is for you, and I have your farm kettle, let's talk. John, before I broke up and paid full price (available through this site from Amazon), my wife and I checked out CL daily waiting for one to be ours. I guess you could say I'm out of patience waiting... I Pay \$800 for a gently used farm... A week after we bought ours, two were available. The first one looks perfect. The seller said it was used three times. It looks that way. Sold for \$900. I'd pay for it. The other was 3 or 4 years old. Looks like it was cleaned once, and just for selling it, the top was dirty and the cooking cry was covered in filthy dirt. The seller asked for \$500. One more thing. . . . Because of my desire to own and cook on the farm, my travel radius was quite extreme.... 240 km. (However, traveling to Chicago Metro wasn't accounted for) successfully selling yours, hoping you're collecting the top dollar! I wish I was in Utah! If it shines, it's always worth more! 5-900 seems very fair to me. Be patient and don't let it, if it's handled well it sounds like a good deal for everyone, you'll get your price. Last edited: May 21, 2018 John, I was at the market for a ranch kettle about three years ago. At the time I was willing to pay 700 for a used one in excellent condition. I'd probably go up to 800 and beg a woman if it cost my area. Like Jim, my radius was about 150 miles. I eventually found one in reno NV, about 200 miles away, in excellent condition for 375. Funny 3 years ago it sat on CL for 3 excruciating days before I could make the trip. Just last month one from Reno went up to 750, in good shape but not good. A friend of mine in Nevada called within five hours of advertising and it sold out at full price. You have a lot of ground to pull from in Salt Lake. I'd shoot for 800 and see if you get any bites. They're not cheap new so a clean one should get the top dollar. Good luck. Thanks for everyone checking in. Sounds like your logic is in line with mine, I'll probably make it look really good and ask for \$700. Seventy dollars.