



SmokeFire

Wood Pellet Grill

OWNER'S MANUAL



**A MAJOR CAUSE OF FIRES IS FAILURE TO
MAINTAIN REQUIRED CLEARANCES (AIR SPACES)
TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST
IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY
IN ACCORDANCE WITH THESE INSTRUCTIONS.**

51779

US

01/14/20



SAFETY

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE. This Owner's Guide contains important product dangers, warnings, and cautions. Please read this entire manual before assembly and use of this pellet fuel-burning appliance. Failure to follow these instructions could result in property damage, bodily injury or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area. For assembly instructions, refer to the Assembly Guide. **SAVE THESE INSTRUCTIONS.**

Visit weber.com, select your country of origin, and register your grill today.

DANGER, WARNING, and CAUTION statements are used throughout this manual to emphasize critical and important information. The statements are defined as:

⚠ DANGER! Indicates a hazardous situation which, if not avoided, **will result in death or serious injury.**

⚠ WARNING! Indicates a hazardous situation which, if not avoided, **could result in death or serious injury.**

⚠ CAUTION! Indicates a hazardous situation which, if not avoided, **could result in minor or moderate injury.**

⚠ DANGER! Keep flammable vapors and liquids away from the grill. Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.

⚠ WARNING! For outdoor use only. The installation of the pellet grill shall be located so flue gases including smoke will not communicate or enter any building. Consult with the local fire or building codes for additional requirements.

⚠ WARNING! Creosote – Formation and need for removal. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. When ignited, this creosote makes an extremely hot fire.

⚠ WARNING! The ash and grease system and cookbox should be inspected before each cook to determine when grease and/or creosote buildup has occurred. When grease or creosote has accumulated, it should be removed to reduce the risk of fire.

⚠ WARNING! Disposal of ashes - Always wait for the grill to completely cool after proper shutdown. Do not dispose of any grease or ash until they are fully cooled.

⚠ WARNING! Use only WEBER SMOKEFIRE ALL NATURAL HARDWOOD PELLETS in this grill. Do not use pellet fuel labeled as having additives.

⚠ WARNING! Remove pots and pans while the operating appliance is unattended, to reduce the risk of fire.

⚠ CAUTION! Do not use accessories not specified for use with this appliance.

⚠ WARNING! Follow these guidelines to prevent carbon monoxide, a colorless, odorless gas from poisoning you, your family or others.

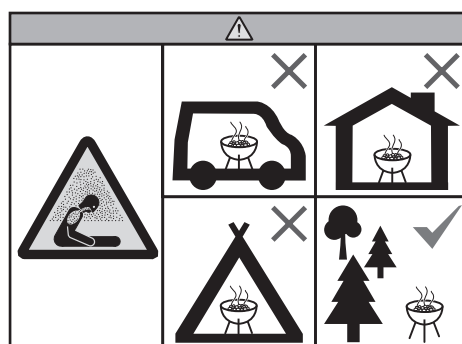
- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.

- See a doctor if you or others develop cold or flu like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.

- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.

⚠ WARNING! Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.

⚠ WARNING! Do not use the grill in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.



Only applicable to customers in Mexico:

⚠ WARNING! This equipment is not intended for use by persons (including children) whose physical, sensory or mental capacities are impaired or reduced, or who lack experience and knowledge, unless such individuals receive supervision or training on the operation of the equipment by a person responsible for their security.

⚠ WARNING! Children should be supervised to ensure that they do not use this equipment as a toy.

DANGERS

⚠ DANGER! Do not use indoors! This grill is designed for outdoor use in a well-ventilated area and is not intended for and should never be used as a heater. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.

⚠ DANGER! This grill is not intended for commercial use and is designed for outdoor household use only.

⚠ DANGER! Do not use this grill in a garage, building, breezeway, tent, lanai, screened in porch, or any other enclosed area.

⚠ DANGER! Never perform maintenance on this grill while it is plugged into a power source. Always unplug the grill before servicing.

⚠ DANGER! Hazardous voltage is present within the grill and can shock, burn or cause death. Always unplug the grill from the power source before servicing or cleaning.

WARNINGS

⚠ WARNING! Do not use this grill unless all parts are in place. This grill must be properly assembled according to the assembly instructions. Improper assembly may be dangerous.

⚠ WARNING! Never operate this grill without the ash and grease system in place. Always use a drip pan to collect grease within the drawer.

⚠ WARNING! Never remove the ash and grease system while operating the grill.

⚠ WARNING! Do not use charcoal briquettes, liquid fuel or lava rock with this grill.

⚠ WARNING! Do not use this grill under any overhead combustible construction including ceilings and overhangs.

⚠ WARNING! The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the grill.

⚠ WARNING! Exercise caution when operating your grill. It will be hot during preheating, cooking or cleaning, and should never be left unattended or moved while in use.

⚠ WARNING! Keep children and pets away.

⚠ WARNING! This grill is not intended to be installed in or on recreational vehicles and/or boats.

⚠ WARNING! Do not use this grill within 2 feet (61cm) of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, porches, vinyl siding, and patio doors.

⚠ WARNING! Keep the grill on a secure, level surface at all times, clear of combustible materials.

⚠ WARNING! Do not use the grill in high winds.

⚠ WARNING! Do not wear clothing with loose flowing sleeves while lighting or operating the grill.

⚠ WARNING! Never touch the cooking grates, burn pot, glow plug, ash and grease system, or grill to see if they are hot.

⚠ WARNING! When finished cooking, use the main menu or push and hold the dial to run the shutdown procedure and extinguish any fuel.

⚠ WARNING! Use heat-resistant barbecue mitts or gloves while cooking and handling lid, warming rack, thermometer, or temperature probes.

⚠ WARNING! Maximum side table load is 40 pounds. Do not lean on or overload the side table.

⚠ WARNING! Do not move, cover or store the grill until all fuel is extinguished and the grill is completely cool.

⚠ **WARNING!** Do not use water to control flare ups or to extinguish fuel.

⚠ **WARNING!** Use this grill only as described in this manual. Misuse may cause fire, electric shock or injury.

⚠ **WARNING!** This appliance should only be connected to a grounded outlet. Do not use plug adapters. If an extension cord is needed, only use a 14-gauge cable with a grounded plug, suitable for use with outdoor appliances. The maximum length for the extension cord is 13 feet (4 meters). Keep the extension cord as short as possible. Examine the extension cord before use and replace if damaged. To minimize the risk of property damage and/or personal injury, do not use an extension power-supply cable unless it conforms to the specifications listed in this manual.

⚠ **WARNING!** Inspect the power cord and plug regularly for any signs of damage. Do not operate appliance with damaged cord or plug.

⚠ **WARNING!** Do not operate the unit if the electrical outlet is damaged.

⚠ **WARNING!** Always unplug the grill by pulling from the plug. Do not pull from the cord.

⚠ **WARNING!** Do not use the grill within 10 feet (3m) of any body of water, such as a pool or pond.

⚠ **WARNING!** Keep the power cord and extension cord away from any heated surfaces or water and arranged so as not to cause a tripping hazard. Use the power cord management strap to avoid these hazards.

⚠ **WARNING!** The food temperature probes are very sharp and can become hot when in use. Use care when handling the probes to avoid the risk of injury.

⚠ **WARNING!** Do not allow the hopper to empty during operation of this grill.

⚠ **WARNING!** The power cord supplied with your grill has a three-prong (grounding) plug for your protection against electrical shock hazard and should be plugged directly into a grounded three-prong outlet. Do not cut, remove or modify the plug in any way.

⚠ **WARNING!** WEBER recommends that you regularly check the burn pot, auger and cookbox for any obstructions that might block and prevent proper air flow. See the *RECOMMENDED CLEANING* section for more details.

⚠ **WARNING!** If the grill is stored outside during periods of non-use, rain or high humidity, the wood pellets should be inspected within the hopper to ensure they are dry. Hardwood pellets, when wet or exposed to high humidity, can expand, break apart and clog or obstruct the auger feeding system.

⚠ **WARNING!** If using the WEBER CONNECT app to monitor the operation of the grill, make sure that all safety precautions otherwise applicable to the operation of the grill have been observed prior to using the grill. Someone familiar with the operation of the grill must be in close proximity of the grill in order to address any emergencies that could arise. Do not leave the grill unattended.

⚠ **WARNING!** To decrease the chance of a grease fire, be sure the ash and grease system, heat diffuser, and all FLAVORIZER bars are all properly installed.

CAUTIONS

⚠ **CAUTION!** Make sure all electrical connections are kept dry and off of the ground.

⚠ **CAUTION!** Observe all local laws and regulations when using this appliance.

⚠ **CAUTION!** When connecting this appliance to a power supply, ensure that the supply voltage corresponds with the voltage rating marked on the appliance label.

⚠ **CAUTION!** Always unplug the grill from the outlet when not in use and before cleaning. Allow the grill to cool before performing maintenance.

⚠ **CAUTION!** Use extreme caution when removing the ash and grease system and disposing of hot grease or ashes.

⚠ **CAUTION!** Always store WEBER SMOKEFIRE ALL NATURAL HARDWOOD PELLETS in a dry place located away from heat-producing appliances and moisture.

CALIFORNIA PROPOSITION 65

⚠ **WARNING!** This product can expose you to chemicals including wood dust, which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov.

⚠ **WARNING!** This product can expose you to chemicals including combustion by-products (including soot and carbon monoxide), which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

⚠ **WARNING!** This product can expose you to chemicals including nickel, which is known to the state of California to cause cancer. For more information go to www.P65Warnings.ca.gov.

- 110 -127
- 50/60 Hz
- 85 W
- 2402.0 - 2480.0 MHz

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WARRANTY

Welcome to Weber

WEBER is proud to have you with us as you explore all of your future grilling experiences. We pride ourselves on two things; making grills that last and providing quality customer service care for a lifetime. Our commitment to excellence and quality is unmatched and we stand by our products with a world class warranty. Feel confident in your decision to buy a WEBER and enjoy your journey to grilling happiness.

Warranty

Thank you for purchasing a Weber product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 pride ourselves on delivering a safe, durable, and reliable product.

This is Weber's Voluntary Warranty provided to you at no extra charge. It contains the information you will need to have your Weber product repaired or replaced in the unlikely event of a failure or defect.

Pursuant to applicable laws, the Owner has several rights in case the product is defective. Those rights include supplementary performance or replacement, abatement of the purchasing price, and compensation. These and other statutory rights remain unaffected by this Warranty provision. In fact, this Warranty grants additional rights to the Owner that are independent from statutory Warranty provisions.

WEBER's Voluntary Warranty

Weber warrants, to the purchaser of the Weber product (or in the case of a gift (of a new grill) or promotional situation, the person for whom it was purchased as a gift or promotional item) ("Owner"), that the Weber product is free from defects in material and workmanship for the periods of time set forth in the chart below, from the date of purchase when assembled and operated in accordance with the accompanying Owner's Manual, normal wear and tear excluded. (Note: If you lose or misplace your Weber Owner's Manual, a replacement is available online at www.weber.com) Weber agrees within the framework of this Warranty to repair or replace the part that is defective in material or workmanship subject to the limitations, and exclusions listed below. TO THE EXTENT ALLOWABLE BY APPLICABLE LAW, THIS WARRANTY IS EXTENDED ONLY TO THE ORIGINAL PURCHASER AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS, EXCEPT IN THE CASE OF GIFTS AND PROMOTIONAL ITEMS AS NOTED ABOVE.

PRODUCT WARRANTY PERIODS

Cook box and all components not covered below:
5 years

Electrical components:
3 years

Cooking grates, pellet slide, burn pot, heat baffle, pellet grate, controller bezel:
3 years

Weber stands by its products and is happy to provide you with the Warranty described for material defects in the grill or its relevant components, normal wear and tear excepted.

• 'Normal wear and tear' includes cosmetic and other immaterial deterioration that may come with ownership of your grill over time, such as surface rust, dents / scratches, etc.

However, Weber will honor this Warranty for the grill or its relevant components where damage or dysfunction results from a material defect.

• 'Material defect' includes rust through or burn through of certain parts, or other damage or failure inhibiting your ability to safely / properly use your grill.

Owner's Responsibilities Under this Warranty / Exclusion of Warranty

To ensure trouble-free Warranty coverage, it is important (but not required) that you register your Weber product online at www.weber.com. Please also retain your original sales receipt and/or invoice. Registering your Weber product confirms your warranty coverage, will expedite any Warranty claims you may need to make, and provides a direct link between you and Weber in case we need to contact you. If you have not had time to register your grill before calling for Warranty service, please have the following information available when you do call:

Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue

This Warranty only applies if the Owner takes reasonable care of the Weber product by following all assembly instructions, usage instructions, and preventative maintenance as outlined in the accompanying Owner's Manual, unless the Owner can prove that the defect or failure is independent of non-compliance with the above mentioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Manual.

This WARRANTY lapses if there are damages, deteriorations, discolorations, and/or rust for which Weber is not responsible caused by:

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Insects (such as spiders) and rodents (such as squirrels).
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.
- Acid rain and other environmental factors

The use and/or installation of parts on your Weber product that are not genuine Weber parts will void this Warranty, and any damages that result hereby are not covered by this Warranty.

Weber Stephen Mexico may only claim exemption from honoring the warranty in the following cases:

- a) When the product has been used outside normal operating conditions.
- b) When the product has not been used in accordance with the accompanying instructions for use.
- c) When the product has been altered or repaired by persons not authorized to do so by the relevant domestic manufacturer, importer or retailer.

Warranty Processing

If you believe that you have a part which is covered by this Warranty, please contact Weber Customer Service using the contact information on our website (www.weber.com) Weber will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that repair or replacement are not possible, Weber may choose (at its option) to replace the grill in question with a new grill of equal or greater value. Weber may ask you to return parts for inspection, shipping charges to be pre-paid by Owner.

When you contact Customer Service, please have the following information available:

Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue





Disclaimers

APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS WARRANTY STATEMENT, THERE ARE EXPLICITLY NO FURTHER WARRANTY OR VOLUNTARY DECLARATIONS OF LIABILITY GIVEN HERE WHICH GO BEYOND THE STATUTORY LIABILITY APPLYING TO WEBER. THE PRESENT WARRANTY STATEMENT ALSO DOES NOT LIMIT OR EXCLUDE SITUATIONS OR CLAIMS WHERE WEBER HAS MANDATORY LIABILITY AS PRESCRIBED BY STATUTE.

NO WARRANTIES SHALL APPLY AFTER THE PERIODS OF THIS WARRANTY STATED ABOVE. NO OTHER WARRANTIES GIVEN BY ANY PERSON, INCLUDING A DEALER OR RETAILER, WITH RESPECT TO ANY PRODUCT (SUCH AS ANY "EXTENDED WARRANTIES"), SHALL BIND WEBER. THE EXCLUSIVE REMEDY OF THIS WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT.

IN NO EVENT UNDER THIS VOLUNTARY WARRANTY SHALL RECOVERY OF ANY KIND BE GREATER THAN THE AMOUNT OF THE PURCHASE PRICE OF THE WEBER PRODUCT SOLD.

YOU ASSUME THE RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO YOU AND YOUR PROPERTY AND/OR TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE MISUSE OR ABUSE OF THE PRODUCT OR FAILURE TO FOLLOW INSTRUCTIONS PROVIDED BY WEBER IN THE ACCOMPANYING OWNER'S MANUAL.

PARTS AND ACCESSORIES REPLACED UNDER THIS WARRANTY ARE WARRANTED ONLY FOR THE BALANCE OF THE ABOVE MENTIONED WARRANTY PERIODS.

THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR APARTMENT USE ONLY AND DOES NOT APPLY TO WEBER GRILLS USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS, OR RENTAL PROPERTIES.

WEBER MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

Weber-Stephen Products LLC
Customer Service Center
1415 S. Roselle Road
Palatine, IL 60067
U.S.A.

For replacement parts, call:
1-800-446-1071

A Porcelain Enameled Lid and Cookbox

Built to outlast the competition, SMOKEFIRE's shine goes far beyond looks. The exclusive WEBER Porcelain-Enameled finish withstands the elements and helps prevent rusting and cracking over time.

B Large Hopper

The large capacity hopper holds an entire 20 pound bag of pellets, and then some - perfect size for all day smoking.

C Responsive Incline Drive Engine

This DC powered engine was built to heat hotter and faster than most pellet grills in order to reach a 200-600°F (93-315°C) temperature range. This gives you the versatility to sear steaks, smoke BBQ ribs, bake pizza, and everything in between.

D Easy-Clean Ash and Grease System

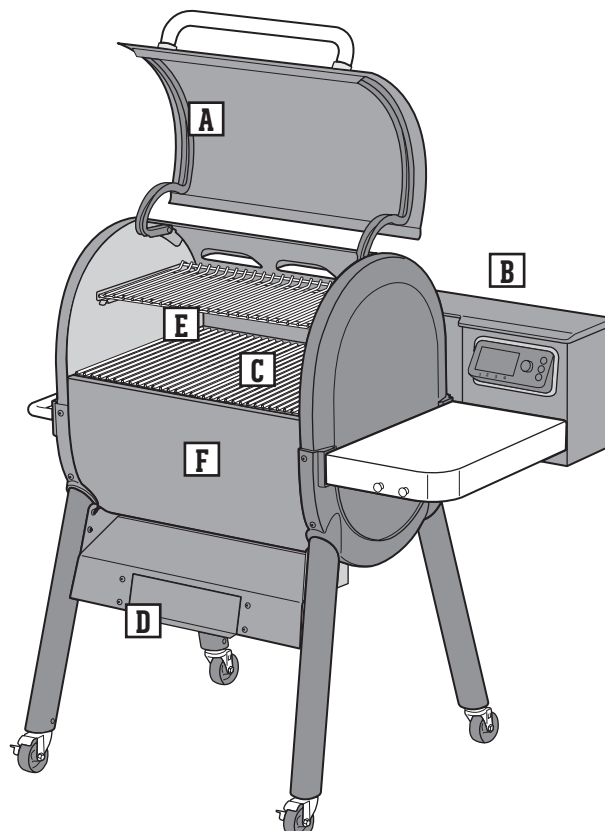
With superior ash and grease removal, the ash and grease are channeled into an external, contained drawer for a quick and easy cleanup. This means not having to look at all that nasty grease in a bucket hanging from the side of your beautiful new pellet grill. This unique system also prevents ash from blowing up into the cookbox and onto your food.

E Large Grilling Area

Two large levels of cooking space will hold enough food to feed everyone at the party.

F Glow Plug Ignition

The glow plug provides ignition for the fuel in your pellet grill, similar to a heating element in a electric oven.





SPECIAL FEATURES

A WEBER CONNECT Controller

The WEBER CONNECT controller **(A)** gives you complete control over how your WEBER SMOKEFIRE grill operates. Use the controller to start up your grill, select temperature settings, monitor your cook, and more. Explore more options within the main menu of the controller.

B Integrated Wi-Fi and Bluetooth®

Using your smartphone, login to the WEBER CONNECT app **(B)** to get the latest software and connect to your grill. The WEBER CONNECT app tells you when it's time to flip, rest, and serve directly from your smartphone. The remote grilling access feature gives you the freedom to walk away, monitor, and even adjust the heat from the palm of your hand.

C FLAVORIZER Bars and Heat Diffuser

The FLAVORIZER bars and heat diffuser **(C)** direct heat to every inch of the cooking grate so that your entire meal cooks evenly, with no worry of hot or cold spots. While grilling at high heat, drippings are also caught and sizzle, creating an amazing boost of flavor.

D Ambient and Food Temperature Probes

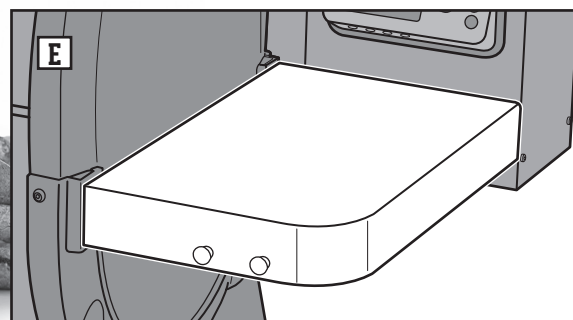
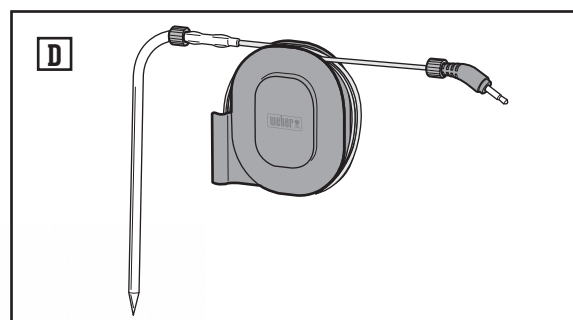
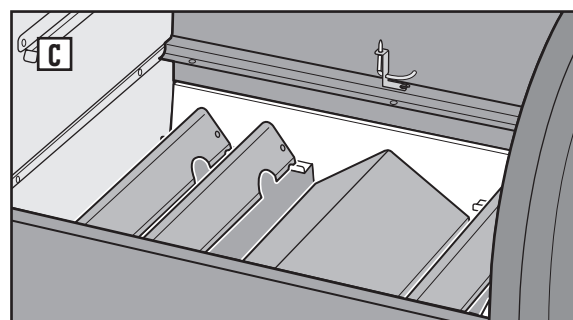
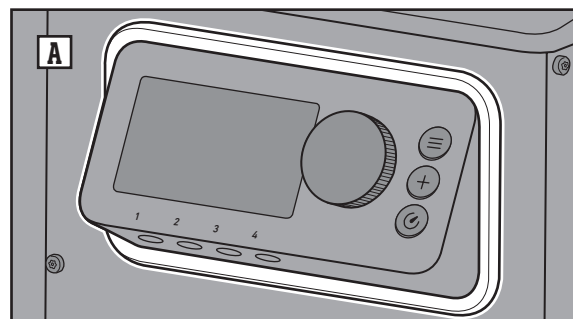
In order to remotely monitor your grill temperature and internal food temperatures, your SMOKEFIRE grill comes with an attached ambient temperature probe and a food temperature probe **(D)** that will directly connect and interact with the controller (the controller can hold up to 4 separate food temperature probes sold separately).

E Large Side Table with Tool Hooks

Use the side table **(E)** to keep platters, seasonings, and tools within arm's reach, or use it as a workspace for prep. The tool hooks are also a great place to hang your grilling tools for when you need them.

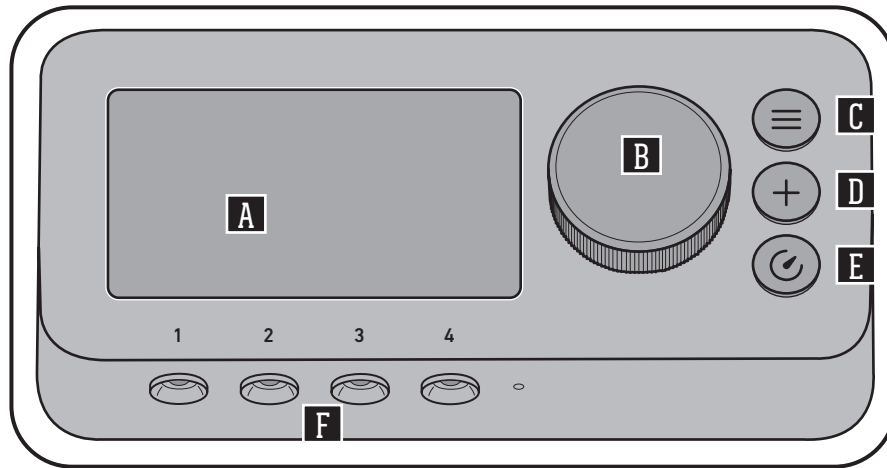
F Accessories

Add on to your SMOKEFIRE grill to customize your grilling experience. Visit www.weber.com to find all of your favorite WEBER accessories.





WEBER CONNECT CONTROLLER



A Dashboard

The LCD display dashboard on your controller is where you can visually check temperatures, receive notifications, view connectivity status, explore menu options, and check the status of your cook.

B Selection Dial

Turn the selection dial to adjust grill temperature, navigate through the dashboard, select menu options, and more. Push the dial to confirm a selection. Push and hold the dial to initiate the shutdown procedure.

C ☰ Main Menu / Back

From the dashboard, pressing the ☰ button takes you to the main menu. As you navigate through menu options using the dial, pressing the ☰ button again will take you one step back. Press and hold the ☰ button to return to the dashboard. From the main menu, pushing the ☰ button takes you back to the dashboard.

D ⊕ Cook Program

Push the ⊕ button to engage with WEBER cook programs such as fish, poultry, red meat, vegetables, and more. Download the WEBER CONNECT app using your smartphone to follow the programmed grilling steps displayed on the controller and on your app.

E ⌚ Timer

Push the ⌚ button to start a new timer. Use the dial to increase or decrease the desired amount of time. Push the dial to select and start your timer.

F Food Temperature Probes

Your new WEBER SMOKEFIRE grill can handle up to four separate food temperature probes (one probe included) to gain superior control over your grill for perfect results every time.

NOTE: Download the WEBER CONNECT app to get the latest grill software and controller features.



BEFORE IGNITING

Choose A Proper Location To Cook

In order to ensure a safe and enjoyable grilling experience, it is important to remember these rules when choosing a location for your WEBER SMOKEFIRE:

- Do not use indoors! This grill is designed for outdoor use in a well-ventilated area and is not intended for and should never be used as a heater. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- Do not use in a garage, building, breezeway, tent, or any other enclosed area.
- Do not use this grill within 2 feet (70 cm) of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.
- Keep the cooking area clear of flammable vapor and liquids, such as gasoline, alcohol, etc.
- Do not use this grill under any overhead combustible construction including ceilings, overhangs, a lanai or screened in porch.
- Do not use the grill within 10 feet (3.05 m) of any body of water, such as a pool or pond.
- Do not use the grill in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- Always store WEBER SMOKEFIRE ALL NATURAL HARDWOOD PELLETS in a dry place located away from heat-producing appliances and moisture.

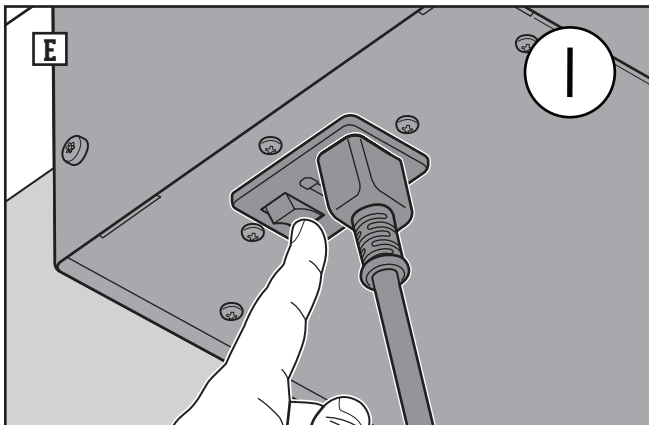
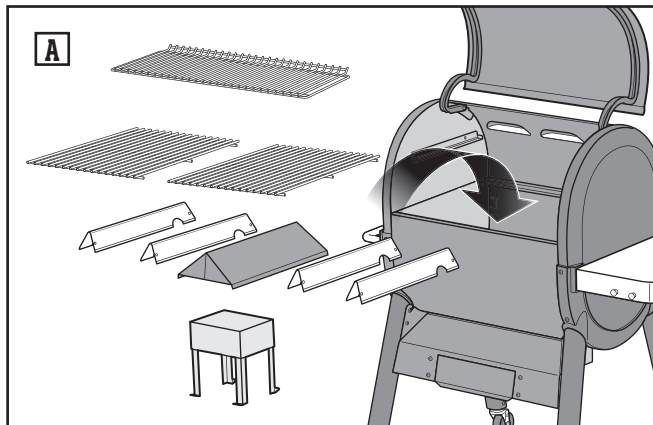
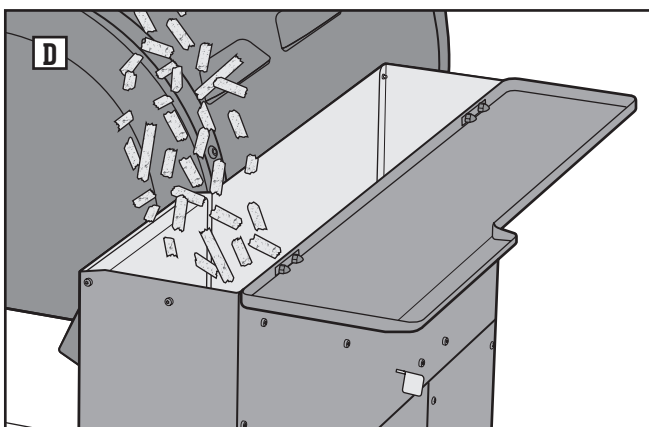
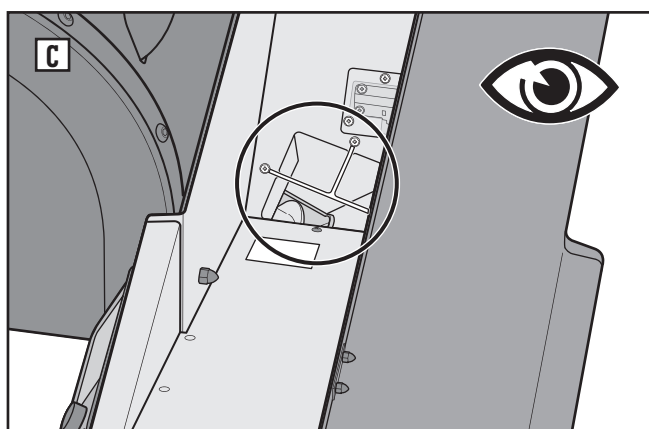
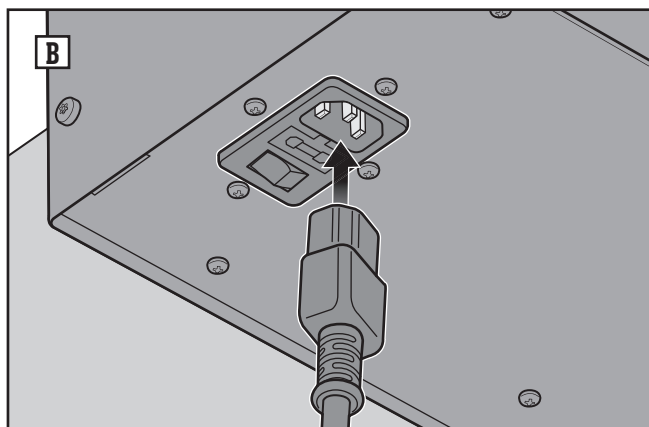
Preparing Grill For First Time Startup

Before the first startup of your WEBER SMOKEFIRE grill, there are some necessary steps to be followed:

1. Remove all packaging materials from the grill.
2. Open the grill lid and make sure the heat baffle, heat diffuser, FLAVORIZER bars and cooking grates are properly installed inside the cookbox (A).
3. Plug the power cord into the bottom of the hopper before plugging it into a grounded electrical outlet. With the power supply switch in the off position, plug your grill into a grounded outlet (B).
4. Open the hopper lid and check the bottom inside of the hopper to ensure there are no foreign objects obstructing the auger and that the hopper finger safety guard is in place. (C).

NOTE: Make sure the hopper slide door is closed before filling the hopper with pellets.

5. Fill the hopper with your choice of WEBER SMOKEFIRE ALL NATURAL HARDWOOD PELLETS (D). Close the hopper lid when filled.
6. Turn the power supply switch, located on the bottom of the hopper, to the ON position (E).





Meal to Meal Maintenance Every Time You Cook

To ensure that your WEBER SMOKEFIRE grill operates safely and smoothly every time you start it up, here are some steps to follow before you start grilling:

1. Visually check the cookbox and clean the ash and grease system drawer before every cook **(A)**. If the disposable drip pan has grease in it, discard it and replace with a new one.

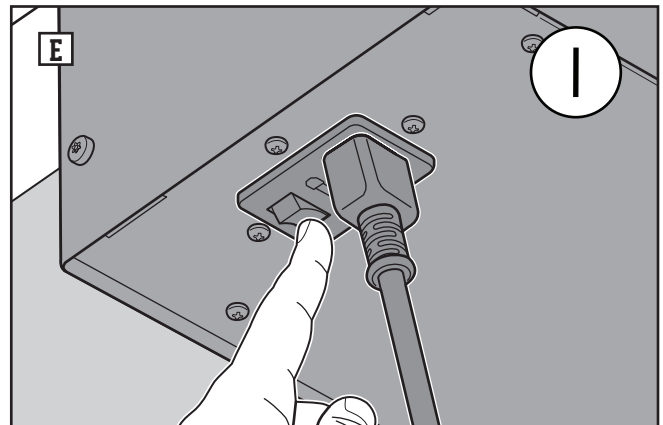
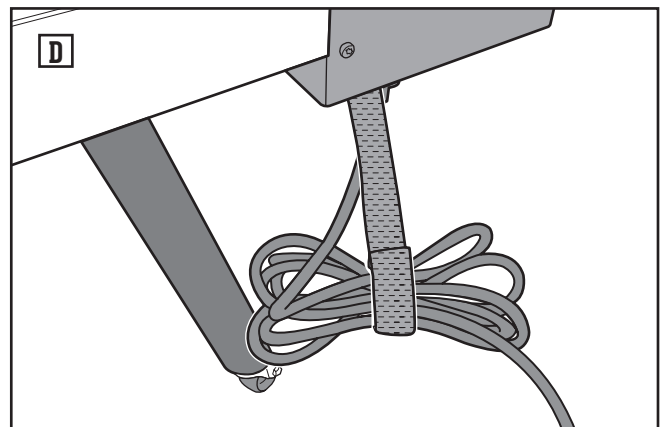
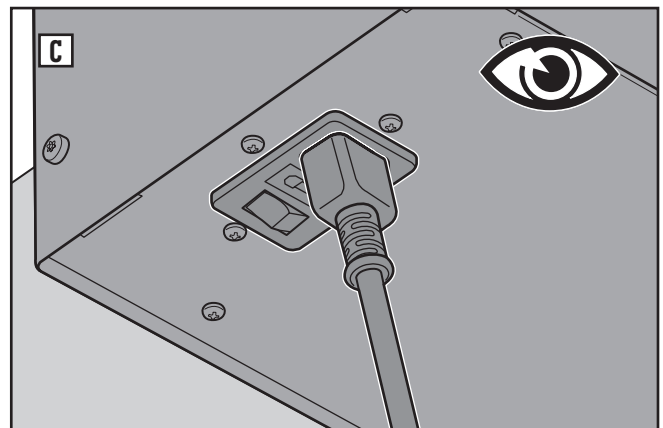
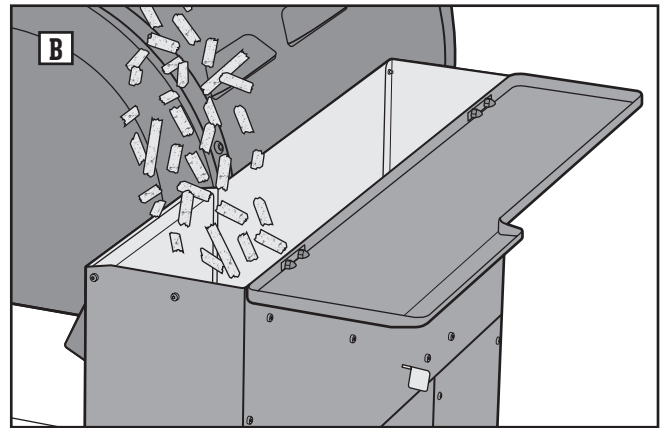
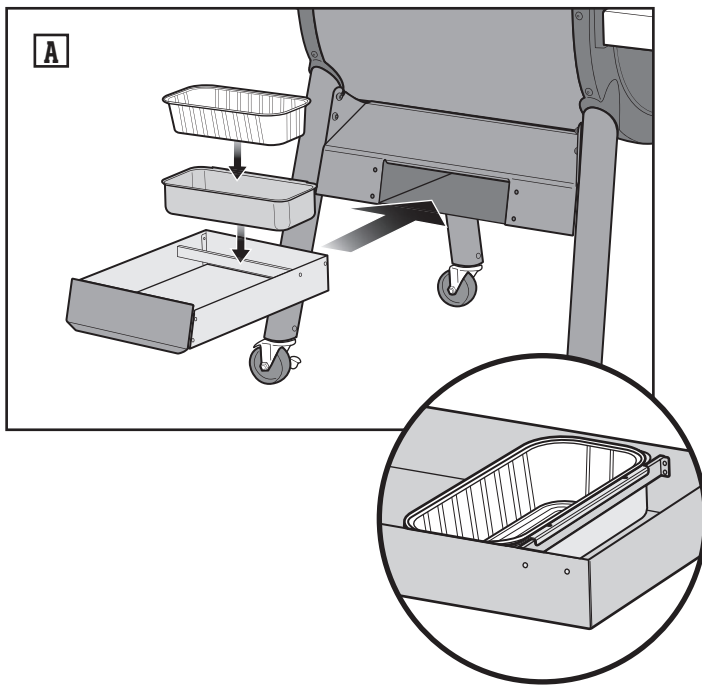
NOTE: ALWAYS USE A DISPOSABLE DRIP PAN INSIDE THE ASH AND GREASE SYSTEM.

WARNING: DO NOT REMOVE THE ASH AND GREASE SYSTEM DRAWER WHILE OPERATING THE GRILL, OR IF STILL HOT AFTER SHUTDOWN. Frequently replace the disposable drip pan before igniting the grill to reduce the risk of a grease fire.

2. Make sure the hopper is filled with your choice of WEBER SMOKEFIRE ALL NATURAL HARDWOOD PELLETS **(B)**.
3. Check that the power cord is connected to the bottom of the hopper before plugging it into an electrical outlet **(C)**.

⚠ WARNING! Keep the power cord and extension cord away from any heated surfaces or water and arranged so as not to cause a tripping hazard. Use the power cord management strap to avoid these hazards **(D)**.

4. Turn the power supply switch, located on the bottom of the hopper, to the on position **(E)**.





BEFORE IGNITING

WEBER CONNECT App



First things first.

Download the WEBER CONNECT app.

To fully activate and update your new WEBER CONNECT controller, it is important to first download the WEBER CONNECT app.

Download, connect and register to receive:

- Flip and Serve Notifications
- Food Readiness Countdowns
- Custom Food Doneness Alerts
- Step-by-step Grilling Assistance



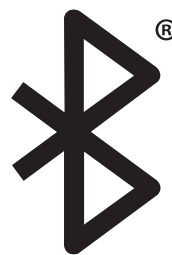
Connecting Your Grill To Bluetooth® or Wi-Fi Network

To connect your WEBER SMOKEFIRE grill via Bluetooth® or your local Wi-Fi network, follow these steps:

NOTE: WEBER recommends that your smartphone be running the latest version of its operating system before attempting to connect your grill to Bluetooth® or your Wi-Fi network.

1. Turn on the grill's power supply switch located under the hopper.
2. Verify that your smartphone is connected to Bluetooth® or your local Wi-Fi network.
3. From your smartphone, download the WEBER CONNECT app from the App Store on Apple smartphones, or the Play Store on Android smartphones.
4. Open the WEBER CONNECT app and follow the in-app instructions for connecting to your SMOKEFIRE grill.

NOTE: In order to successfully connect your smartphone to your grill via a local Wi-Fi network, first make sure your grill is paired via Bluetooth® and that your grill is within range of your Wi-Fi router. If your attempts to connect have been unsuccessful, try moving the grill within range of the Wi-Fi router or adding a signal extender for a stronger signal. Be sure to locate the grill at least 2 feet away from any combustible materials and flammable liquids.





First Time Startup Procedure

Once all of the setup steps have been followed in the previous section, **BEFORE IGNITING**, you can now initiate the startup procedure to preheat your SMOKEFIRE grill for the first time.

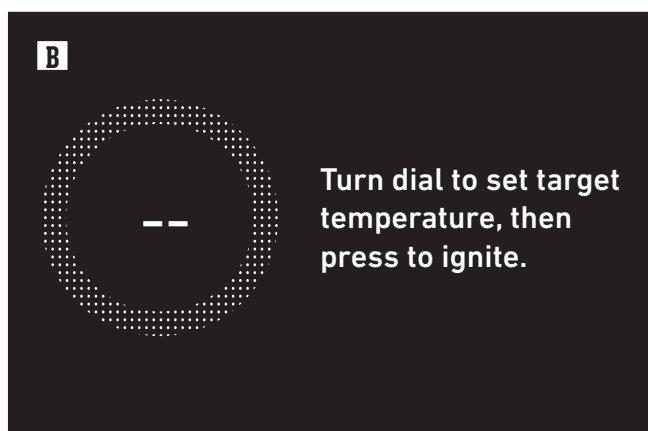
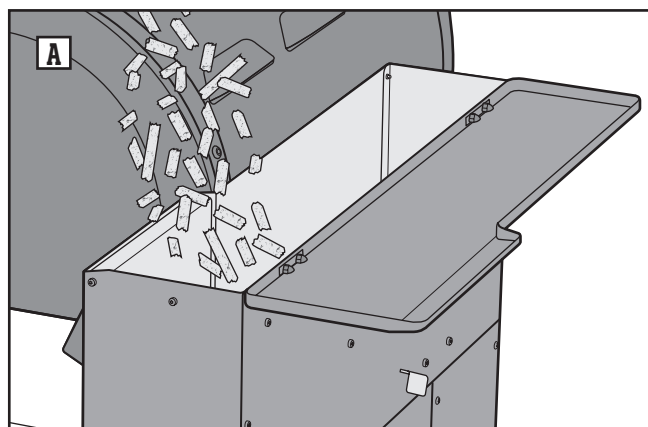
NOTE: If this is the very first time starting your SMOKEFIRE grill, WEBER recommends that you season your grill on the high temperature setting (600°F) for at least 30 to 40 minutes with the grill lid closed.

Please follow these steps the very first time you ignite your grill:

1. Make sure the hopper is filled with your choice of WEBER SMOKEFIRE ALL NATURAL HARDWOOD PELLETS (**A**).
2. Open the grill lid.
3. Using the dial on the controller, choose the highest temperature available (600°F), and push the dial to select it (**B**).

NOTE: Do not push and hold the dial as it will begin the shutdown procedure.

4. Once smoke becomes visible, close the grill lid and let the grill run for at least 30 to 40 minutes to season your grill (**C**).
5. When the grill has been seasoned, open the grill lid and clean the cooking grates using a grill brush or wood scraper (**D**).
6. Now that the cooking grates are clean, you can start grilling at the current temperature, change temperature, connect food temperature probes, start a timer, select a cook program, or shutdown your grill, all from the controller.



Every Time You Cook

Once all of the setup steps have been followed in the previous section, **BEFORE LIGHTING**, you can now initiate the startup procedure to preheat your grill.

Please follow these steps every time you operate your SMOKEFIRE grill:

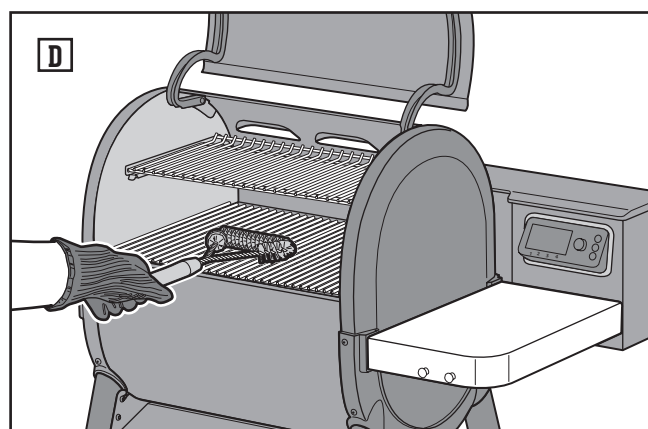
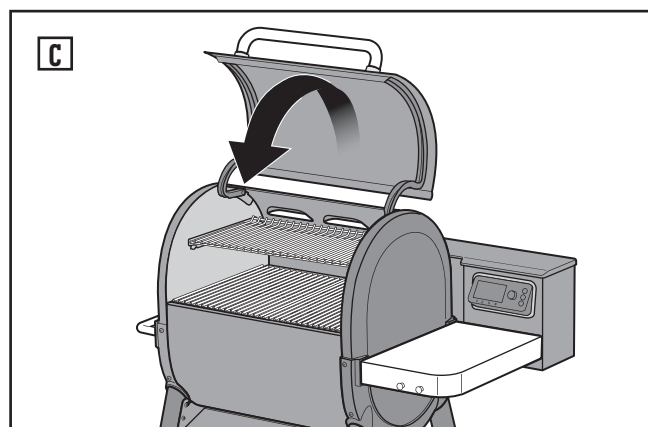
1. Make sure the hopper is filled with your choice of WEBER SMOKEFIRE ALL NATURAL HARDWOOD PELLETS (**A**).
2. Open the grill lid.
3. Using the dial on the controller, select your desired temperature and push the dial to select it (**B**).

NOTE: Do not push and hold the dial as it will begin the shutdown procedure.

4. Once smoke becomes visible, close the grill lid and let the grill preheat to the selected temperature (**C**).
5. When the grill has been preheated, open the grill lid and clean the cooking grates using a grill brush or wood scraper (**D**).

NOTE: WEBER recommends always cooking with the grill lid closed and letting your grill preheat before cleaning your cooking grates.

6. Start grilling! You can now connect food temperature probes, start a timer, or select a cook program all from the controller.





GRILL OPERATION

Cooking with Temperature Probes

Use the included food temperature probe to gain complete control of your WEBER SMOKEFIRE for the perfect food, every time.

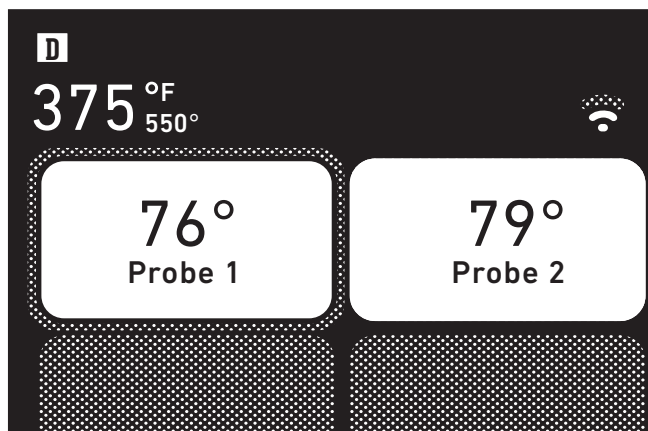
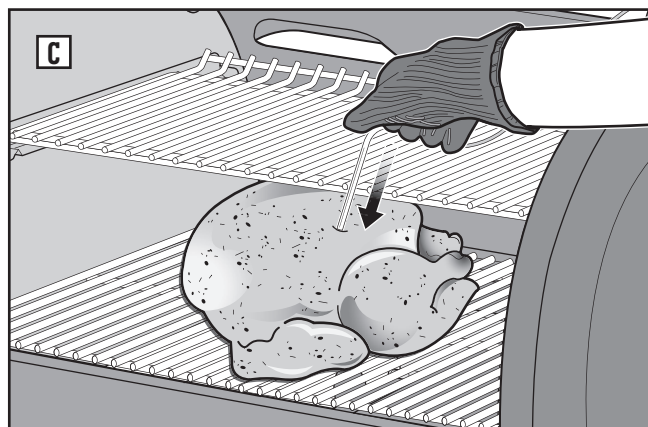
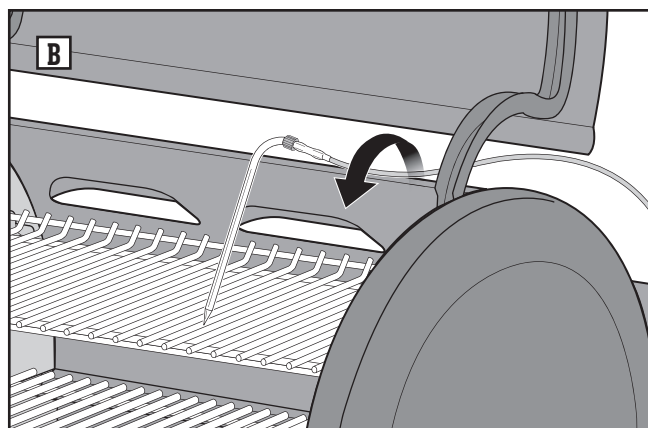
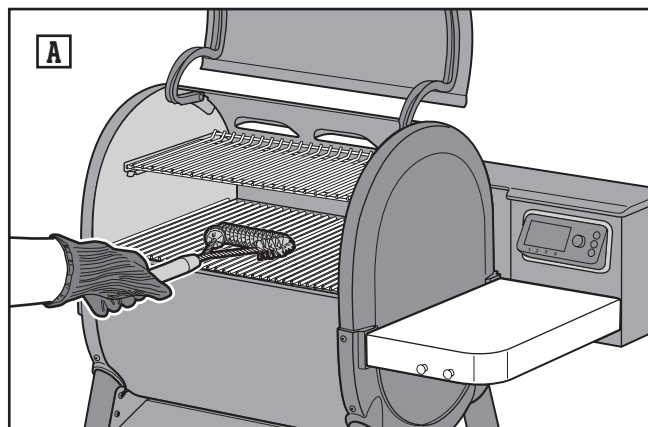
WARNING: Handling the food temperature probes without hand protection will result in severe burns. Always wear heat protective barbecue mitts or gloves when handling temperature probes.

Please follow these steps for using food temperature probes:

1. Once the grill has been preheated, open the grill lid and clean the cooking grates using a grill brush or wood scraper **(A)**, then place your food on the grates.
2. Plug the food temperature probe(s) into the bottom of the controller and, using heat resistant barbecue mitts or gloves, route the probe(s) between the grill lid and the top of the cookbox **(B)**.
3. Insert food temperature probe(s) into the center of the thickest part of your food **(C)**.
4. Close the grill lid.

NOTE: Be sure to route food temperature probe wires through the channel in the grill lid to avoid damaging them.

5. From the dashboard on the controller display, select the corresponding tile to set a desired food temperature or select a cook program for each food temperature probe **(D)**. Simply turn the dial left or right to navigate through menu options until the desired settings are displayed, then push the dial to select. On the controller display, and when connected to the WEBER CONNECT app, you will receive a notification when your food has reached the set temperature(s).





Shutting Down Your Grill

When your cook has ended, your WEBER SMOKEFIRE must be properly powered down to clear the auger and burn pot of any remaining pellets and ashes. This helps your grill be ready to go the next time you want to start it up.

Please follow these steps to properly shut down your WEBER SMOKEFIRE:

1. When your food is cooked to your desired internal temperature, using heat resistant barbecue mitts or gloves, open the grill lid, remove and unplug any food temperature probes from the food and cookbox, and remove all food off of the cooking grates **(A)**.

WARNING: Food temperature probes, grill handles and grill surfaces will be hot. Always use heat resistant barbecue mitts or gloves before handling, cleaning, moving, or storing the grill or its parts.

NOTE: For food temperature probe cleaning instructions, see the MAINTENANCE section later in this manual.

2. With the grill lid open, push and hold the dial to shutdown your grill **(B)**. Alternatively, you can push the main menu button . Using the dial on the controller, scroll through the main menu and push to select "Shutdown".

CAUTION: Always engage the shutdown procedure with the grill lid open to properly shutdown your grill when finished cooking. Frequently interrupted cook cycles could cause component failure.

3. Your SMOKEFIRE grill will run through a series of steps in order to properly and safely shutdown your grill. Once the shutdown procedure is complete and the grill has cooled, power off your grill **(C)** and unplug from the power source.
4. Close the grill lid **(D)**.

