weber Smoque

OWNER'S MANUAL

Scan here to access the online version of this Owner's Guide and:
- **Register for your Warranty**
- **Get Support**
- **Get Barbecuing Tips and Recipes**

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 barbecue 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 vapours and liquids away from the barbecue. 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 barbecue 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 vapours 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 – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

⚠ **WARNING!** Use only WEBER ALL NATURAL HARDWOOD PELLETS in this barbecue. Do not use heating fuel pellets. Pellet fuel average heating value of 7,900 BTU/LB, ash content <1%.

⚠ **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.

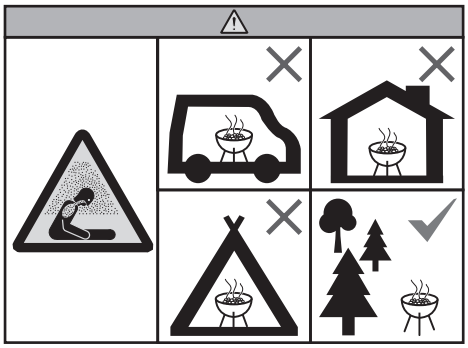
⚠ **WARNING!** Follow these guidelines to prevent carbon monoxide, a colourless, odourless gas from poisoning you, your family or others.

- 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 anaemia, or heart disease.

⚠ **WARNING!** Before filling your hopper with WEBER ALL NATURAL HARDWOOD PELLETS, visually inspect the hopper finger safety guard to ensure it is in place and not damaged. If damaged, immediately contact the Customer Service Representative in your area using the contact information on weber.com for a replacement.

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



DANGERS

⚠ **DANGER!** Do not use indoors! This barbecue 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 barbecue is not intended for commercial use and is designed for outdoor household use only.

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

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

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

WARNINGS

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

⚠ **WARNING!** Never operate this barbecue without the ash and grease system in place.

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

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

⚠ **WARNING!** Do not use this barbecue 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 barbecue.

⚠ **WARNING!** Exercise caution when operating your barbecue. 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 barbecue is not intended to be installed in or on recreational vehicles and/or boats.

⚠ **WARNING!** Do not use this barbecue within 61cm (2 feet) 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 barbecue on a secure, level surface at all times, clear of combustible materials.

⚠ **WARNING!** Do not use the barbecue in high winds.

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

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

⚠ **WARNING!** When finished cooking, push the menu button and turn the dial until the power symbol is highlighted, then push 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 18kg (40 pounds). Do not lean on or overload the side table.

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

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

⚠ **WARNING!** Use this barbecue 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 4 meters (13 feet). 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.

FEATURES OF THIS GRILL

To access complete user information, scan the QR Code and enter your serial number, or browse online at weber.com/literature-online.

Serial Number

Write your barbecue's serial number in the box above for future reference. The serial number is on the barbecue's data label.

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.

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⚠ **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 barbecue by pulling from the plug. Do not pull from the cord.

⚠ **WARNING!** Do not use the barbecue within 3 meters (10 feet) 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.

⚠ **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!** The power cord supplied with your barbecue 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 barbecue 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 barbecue, make sure that all safety precautions otherwise applicable to the operation of the barbecue have been observed prior to using the barbecue. Someone familiar with the operation of the barbecue must be in close proximity of the barbecue in order to address any emergencies that could arise. Do not leave the barbecue unattended.

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

⚠ **WARNING!** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

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 barbecue from the outlet when not in use and before cleaning. Allow the barbecue 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 ALL NATURAL HARDWOOD PELLETS in a dry place located away from heat-producing appliances and moisture.

⚠ **CAUTION!** Maximum bottom shelf load is 40 pounds. Do not stand on or overload bottom shelf.

Electrical Specifications	
Voltage	• 220-240 V~
Hertz	• 50-60 Hz
Amperage	• 0.6 A

WARRANTY

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 of 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 barbecue) 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

Cookbox and all components not covered below:

5 years

Electrical components:

3 years

Cooking grates, burn pot, heat diffuser, heat deflector, controller bezel:

3 years

Weber stands by its products and is happy to provide you with the Warranty described for material defects in the barbecue 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 barbecue over time, such as surface rust, dents/scratches, etc.

However, Weber will honour this Warranty for the barbecue 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 barbecue.

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 barbecue 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 – Colour – 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, discolourations 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 resulting damages are not covered by this Warranty.

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 a repair or replacement is not possible, Weber may choose (at its option) to replace the barbecue in question with a new barbecue 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 – Colour – 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 FLAT USE ONLY AND DOES NOT APPLY TO WEBER BARBECUES 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.

To obtain replacement parts, contact the local retailer in your area or visit weber.com.

COOKING SYSTEM

A WEBER PORCELAIN ENAMEL Lid

Built to outlast the competition, WEBER SMOQUE's shine goes far beyond looks. The exclusive WEBER Porcelain-Enamelled 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 - the perfect size for long duration smoking.

C Responsive Engine

Engineered with WEBER's RAPID REACT™ PID, this DC powered engine was built to heat hotter and faster than most pellet barbecues in order to reach a 180°-500°F (80°-260°C) temperature range. This gives you the versatility to smoke, roast, bake and more.

D Enclosed Grease and Ash Management

Designed for quick and easy clean up without requiring a vacuum. The ash collects in the cookbox and the grease collects in the grease catch. The ash can be directed to the grease catch for easy disposal.

E Glow Plug Ignition

The glow plug provides ignition of the fuel within the burn pot.

PELLET GRILLING 101

How Does the WEBER SMOQUE Work?

The WEBER SMOQUE works by delivering WEBER ALL NATURAL HARDWOOD PELLETS to the burn pot via an auger tube system. Once the pellets are fed into the burn pot, a glow plug ignites these pellets. This starts up your barbecue, and will reach and maintain the temperature you set on the attached WEBER CONNECT Digital LCD Controller. The barbecue's fan provides oxygen through the burn pot to fuel the fire throughout your cook.

Barbecuing Recommendations

- For optimal cook performance, download and use the WEBER CONNECT app with your WEBER SMOQUE barbecue to automatically get the latest and greatest software and feature updates.
- When using the top rack to barbecue or smoke over longer periods of time, WEBER encourages the use of a large WEBER drip pan on the lower cooking grates to catch grease and food drippings.
- Always keep the barbecue lid closed during preheating and cooking for best performance.

Pellet Quality Matters

Using high quality WEBER ALL NATURAL HARDWOOD PELLETS is essential for optimal barbecue operation. The pellets should have a crisp snap when broken, instead of easily crumbling apart, to avoid barbecue performance issues. Good quality pellets should give off minimal dust and should not appear faded or white in colour. They should also always be stored indoors inside an airtight container to prevent the absorption of moisture and humidity. Always store WEBER ALL NATURAL HARDWOOD PELLETS in an airtight container located indoors away from heat-producing appliances and moisture.

Recommended WEBER SMOQUE Maintenance

- Clean the grease sheet and empty grease catch before every cook.
- Using the included scraper, clean and remove the cooking grates, grease sheet and FLAVORIZER bars, and heat diffuser from the cookbox.
- Next, scrape the cookbox and clear the burn pot of any ash or debris. This process should be done after every low and slow cook, 12 hours or 9 cook sessions, whichever comes first.
- Always run a full shutdown after each cook to ensure barbecuing success the next time.
- Purge and empty the hopper and auger tube every 4 weeks with regular use. Every 2 weeks without regular use.

NOTE: For more detailed maintenance and cleaning instructions, please visit weber.com or scan the QR code on the front cover of this Owner's Guide.

SPECIAL FEATURES

A WEBER CONNECT Digital LCD Controller

The WEBER CONNECT Digital LCD Controller gives you complete control over how your WEBER SMOQUE barbecue operates. Use the controller to start up your barbecue, select temperature settings, monitor your cook, and more.

B Integrated Wi-Fi and Bluetooth®

Using your smartphone, login to the WEBER CONNECT app to get the latest software and connect to your barbecue. The WEBER CONNECT app not only ensures you have access to the latest software and firmware for optimal performance, but also tells you when it's time to flip, rest, and serve directly from your smartphone. The remote barbecuing access feature gives you the freedom to walk away, monitor, and even adjust the heat from the palm of your hand.

C Ambient and Food Temperature Probes

In order to remotely monitor your barbecue temperature and internal food temperatures, your WEBER SMOQUE barbecue comes with an attached ambient temperature probe and two food temperature probes that will directly connect and interact with the controller. The controller can hold a total of 2 food temperature probes.

D Accessories

Add on to your WEBER SMOQUE barbecue to customize your barbecuing experience. Visit www.weber.com to find all of your favourite WEBER accessories.

GETTING STARTED

Preparing Barbecue For First Time Startup

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

1. Remove all packaging materials from the barbecue.
2. Open the barbecue lid and make sure the heat diffuser, grease sheet and FLAVORIZER bars, and cooking grates are properly installed inside the cookbox. Disposable Foil Liner recommended for quick and easy clean up (sold separately).
3. Check that the grease catch system is properly installed and a disposable WEBER drip pan is used to line the grease catch.
4. Plug the power cord into the back of the hopper before plugging it into a grounded electrical outlet.
5. Open the hopper lid and check that the hopper safety guard is in place and ensure there are no foreign objects obstructing the auger located inside the bottom of the hopper.

NOTE: Make sure the pellet release handle is closed before filling the hopper with pellets.

6. Fill the hopper with your choice of WEBER ALL NATURAL HARDWOOD PELLETS. Close the hopper lid when filled.

WEBER CONNECT App

First things first.

Scan the QR code to download the WEBER CONNECT app.

Get the most out of your WEBER SMOQUE by downloading the WEBER CONNECT app to fully update your barbecue and register to activate your warranty.

Download, connect and register for:

- Remote Barbecue Temperature Control
- Flip and Serve Notifications
- Food Readiness Countdowns
- Step-by-step Barbecuing Assistance

Connecting Your Barbecue To Bluetooth® or Wi-Fi Network

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

TIP: WEBER recommends connecting your barbecue to your local Wi-Fi network for easy, fast software updates.

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

1. Verify that your smartphone is connected to Bluetooth® or your local Wi-Fi network.
2. From your smartphone, download the WEBER CONNECT app from the App Store on Apple smartphones, or the Play Store on Android smartphones.
3. Open the WEBER CONNECT app and follow the in-app instructions for connecting to your WEBER SMOQUE barbecue. When paired, your digital controller will automatically update your software in the background each time the barbecue is connected.

NOTE: In order to successfully connect your smartphone to your barbecue via a local Wi-Fi network, first make sure your barbecue is paired via Bluetooth® and that your barbecue is within range of your Wi-Fi router. If your attempts to connect have been unsuccessful, try moving the barbecue within range of the Wi-Fi router or adding a signal extender for a stronger signal. Be sure to locate the barbecue at least 2 feet (61 cm) away from any combustible materials and flammable liquids.

Meal to Meal Maintenance Every Time You Cook

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

1. Using a barbecue brush or wooden scraper, clean the cooking grates.
2. Using the included scraper, clean your cookbox by pushing the debris into the grease catch using the included plastic scraper. Once completed, dispose of any grease or debris from the grease catch.

NOTE: Always use a WEBER disposable drip pan inside the grease catch.

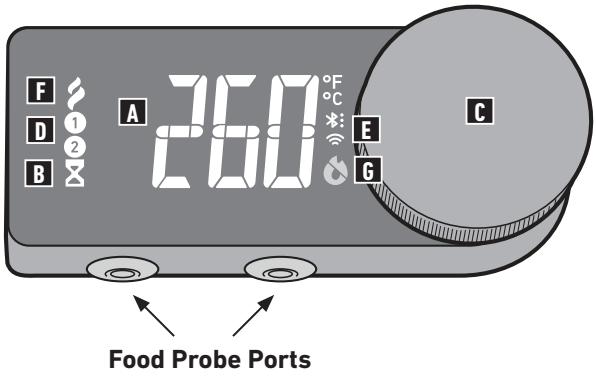
WARNING: Do not remove the grease sheet or grease catch while operating the barbecue, or if still hot after shutdown. Frequently replace the disposable drip pan before igniting the barbecue to reduce the risk of a grease fire.

3. Make sure the hopper is filled with your choice of WEBER ALL NATURAL HARDWOOD PELLETS.
4. Check that the power cord is connected to the back of the hopper before plugging it into an electrical outlet.

⚠ **WARNING!** Keep the power cord and any extension cord away from any heated surfaces or water, and arranged so as not to cause a tripping hazard.

WEBER CONNECT DIGITAL LCD CONTROLLER

Download the WEBER CONNECT app to get the latest barbecue software and controller features.



Food Probe Ports

A Dashboard

The LED display dashboard on your module is where you can visually check temperatures, receive notifications, view connectivity status, and check the status of your cook.

Note: Fahrenheit and Celsius is set through the WEBER CONNECT App.

B Timer

A timer icon indicates the timer function.

C Main Dial

Turn the Main Dial to adjust barbecue temperature, navigate through the icons, and more.

D Food Probe Icons

Your new WEBER SMOQUE has two food temperature probe ports to gain superior control over your barbecue for perfect results every time.

E Connectivity Icons

These icons indicates strength of your barbecue's Bluetooth and Wifi connection.

F SMOKEBOOST

Use the main dial to select this cook mode that adds an extra kick of smoky, wood fired flavour to your food for low and slow cooks.

G Fire Icon

This icon indicates when the barbecue is in an active cook mode. It will have a strikethough when shutting down.

GRILL OPERATION

First Time Startup Procedure

Once all of the setup steps have been followed in the previous section *"GETTING STARTED"*, you can now initiate the startup procedure to preheat your WEBER SMOQUE barbecue for the first time.

IMPORTANT: Remove any marketing material on the barbecue prior to barbecuing.

NOTE: *If this is the very first time starting your WEBER SMOQUE barbecue, WEBER recommends that you season your barbecue at 450°F (230°C) for at least 30 minutes with the barbecue lid closed.*

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

1. Make sure your barbecue is plugged in and your hopper is filled with your choice of WEBER ALL NATURAL HARDWOOD PELLETS.
2. If your barbecue has been plugged in and the screen is not lit, wake your barbecue up by pushing the dial.
3. Turn the dial to select 450°F (230°C), then push the dial to select it.
4. With the barbecue lid closed, let the barbecue run for at least 30 minutes to season your barbecue.
5. When the barbecue has been seasoned, open the barbecue lid and clean the cooking grates using a barbecue brush or wood scraper, then close the barbecue lid.
6. Using the dial on the controller, scroll through the main menu to the fire icon. Select "**StOP**" to shutdown barbecue.

SHORTCUT: *Press and hold the dial for 3 seconds until the temperature controller reads "**StOP**" on the display. Press the knob again to confirm shutdown.*

7. Your WEBER SMOQUE barbecue will begin shutdown indicated by a blinking icons and activated countdown timer. Once the shutdown procedure is complete and the barbecue has cooled, unplug the barbecue from the power source.

TIP: *After shutdown is selected, you may resume cooking. To resume cooking after shut down is initiated, press the dial. Turn the dial to set your barbecue temperature and press to select.*

WARNING: ALWAYS MAKE SURE THE GRILL IS COMPLETELY COOLED AND UNPLUGGED FROM A POWER SOURCE BEFORE PERFORMING ANY MAINTENANCE OR CLEANING.

8. Using the included scraper, scrape the grease sheet and push excess grease into the grease funnel and grease catch.
9. Remove the internal barbecue components and clean your cookbox by pushing the ash and debris into the grease catch using the included plastic scraper. Once completed, dispose of any grease, ash or debris from the grease catch. For more information on recommended cleaning, please visit weber.com or scan the QR code on the front cover of this Owner's Guide.
10. Properly reinstall all of the internal barbecue components into the cookbox. Once you plug the barbecue back in, you can start cooking, connect food temperature probes, start a timer, or select a cook program from the WEBER CONNECT app.

Setting a Target Temperature

To set a target barbecue temperature, please follow these steps:

1. Using the dial on your controller, select your desired temperature and push the dial to select it.

TIP: *For an extra kick of smoky, wood fired flavour on your low and slow cooks, use SMOKEBOOST. To enter SMOKEBOOST, turn the dial to the left to theSMOKEBOOST icon and push to select it. Your barbecue will now adjusts to a temperature range between 180°-200°F (82°-95°C), dependent on ambient condition.*

2. Make sure the barbecue lid is closed while the barbecue is preheating to your selected temperature.
3. When the barbecue has reached the selected temperature, open the barbecue lid and clean the cooking grates using a barbecue brush or wood scraper.
4. Start barbecuing! You can now connect food temperature probes, start a timer, or select a cook program from the WEBER CONNECT app.

Cooking with Temperature Probes

Use the included food temperature probes to gain complete control of your WEBER SMOQUE 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 barbecue has been preheated, using heat resistant barbecue mitts or gloves, open the barbecue lid and clean the cooking grates using a barbecue brush or wood scraper.
2. Insert food temperature probe(s) into the centre of the thickest part of your food and place it on the cooking grates.
3. Plug the food temperature probe(s) into the probe port(s) on the underside of the controller.

NOTE: *Do not allow the temperature probes to touch or rest on the cooking surface, as this could damage the probes.*

4. Close the barbecue lid.

To Set a Target Food Probe Temperature

1. Press the dial.
2. To set a target food probe temperature from the menu screen: Rotate the dial anticlockwise until the (1) or (2) food probe indicator illuminates on the display.
3. Press the dial once for probe temperature adjustment mode.
4. Rotate the dial to select a target food probe temperature. The default temperature starts at 165°F (74°C).
5. Press the dial to confirm the selection.
6. Alternatively, from the WEBER CONNECT app, select a desired food to cook or select a cook program. You will receive a notification when your food has reached the set temperature(s) and your cook has ended.

TIP: *After a food probe temperature has been set, you can go back into adjustment mode by pressing the dial during the current set probe temperature. Once the current probe temperature is blinking, you can press and hold the dial for 3 seconds to reset the food probe temperature.*

Food Temperature Probe Care

Clean the probe before first use. The probe should be cleaned by wiping with water and a damp cloth. The food temperature probes are not dishwasher safe or waterproof, and damage may result from excessive water exposure. Never immerse the probes directly in water or other liquids. Once cleaned, neatly wrap the probe when not in use and store indoors.

Setting a Cook Timer

1. Press the dial.
2. To set a cook timer from the menu screen, turn the dial anticlockwise until the hourglass icon illuminates and the display reads "t0:00".
3. Press the dial once for timer adjustment mode.
4. Turn the dial to select a cook time. The default time starts at 5 minutes.
5. Press the dial to confirm the selection and start the timer.

TIP: *After a timer has been set, you can go back into adjustment mode by pressing the dial during the current set timer. Once the current timer is blinking, you can press and hold the dial for 3 seconds to reset the timer.*

Shutting Down Your Barbecue

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

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

1. When your food is cooked to your desired internal temperature, using heat resistant barbecue mitts or gloves, open the barbecue lid, unplug any food temperature probes from the probe hub and remove all food from the cooking grates.

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

2. Close the barbecue lid.
3. Push the dial on the controller, then scroll clockwise to the fire icon and the display will read "**StOP**" to shutdown the grill. Push the dial to confirm shutdown.

SHORTCUT: *Press and hold the dial for 3 seconds until the temperature controller reads "**StOP**" on the display. Press the knob again to confirm shutdown.*

CAUTION: *Always allow the shutdown procedure to complete to properly shutdown your barbecue when finished cooking. Frequently interrupted cook cycles could cause component failure.*

4. Your WEBER SMOQUE barbecue will begin shutdown indicated by a blinking icons and activated countdown timer. Once the shutdown procedure is complete and the barbecue has cooled, unplug the barbecue from the power source.

TIP: *After shutdown is selected, you may resume cooking. To resume cooking after shut down is initiated, press the dial. Turn the dial to set your barbecue temperature and press to select.*

NOTE: *Your barbecue will go to sleep after 5 minutes of being idle, if no food probes are plugged in. To wake your barbecue back up, press the dial.*

WARNING: ALWAYS MAKE SURE THE GRILL IS COMPLETELY COOLED AND UNPLUGGED FROM A POWER SOURCE BEFORE PERFORMING ANY MAINTENANCE OR CLEANING.

Changing Pellets

There may be times when you want to change the WEBER ALL NATURAL HARDWOOD PELLET flavour for your next barbecuing session.

1. Set a large container or bucket underneath the pellet chute at the bottom of the hopper.
2. Pull the pellet release handle located on the side of the hopper to release the pellets into the container below.

We recommend using WEBER ALL NATURAL HARDWOOD PELLETS with your WEBER SMOQUE barbecue. For best results, store your pellets indoors in an air tight container to prevent moisture from impacting pellet performance. Always check the condition of your pellets before barbecuing. The best way to judge the freshness of pellets is to break one in half. Pellets should break with a snap, not crumble in your hand. Pellets that crumble in your hand may impact the performance of your barbecue.

Purging the pellets from the auger is critical for periodic maintenance and before barbecue storage/non-use. For more information, please visit weber.com or scan the QR code on the front cover of this Owner's Guide.

Barbecuing Methods

Your WEBER SMOQUE is capable of many different cooking methods such as smoking, roasting, barbecuing, baking and braising. Part of the excitement of pellet barbecuing is that you get to enjoy all of your favourite recipes infused with real hardwood flavour. This element of flavour can elevate your average meal and make it something extraordinary.

NOTE: When using the top rack to barbecue or smoke over longer periods of time, WEBER encourages the use of a large WEBER drip pan on the lower cooking grates to catch grease and food drippings.

Explore Your Settings

There are many features to be explored on the controller and the WEBER CONNECT app. From programmable timers to cook programs, there are more reasons to love your WEBER SMOQUE barbecue. Explore and experiment with all of the possibilities.

ERROR CODES

Error Codes

The controller uses advanced technology capable of troubleshooting your WEBER SMOQUE barbecue. If a problem is detected with your barbecue, the controller will display the error code and send a notification through your WEBER CONNECT app to notify you of the error. For quick reference, please see the list of error codes below. Refer to the full troubleshooting section at weber.com and follow the "*SOLUTION*" column associated with the error code displayed. Follow the instructions to remedy and clear the errors.

E1 - Auger Jam

E2 - Fan Motor Failure

E3 - Loss of Flame

E4 - Communication Error

E5 - Barbecue Too Hot

E6 - Flame Not Started

E7 - Auger Motor Failure

E8 - Thermocouple Error

E10 - Improper Shutdown

E11 - Glow Plug Failure

E16 - Barbecue ID Error

Some error codes simply notify you of a potential critical error before it happens. These notifications can be cleared from the controller by pressing the dial.

E17 - Probe Not Detected

E18 - Temperature Drop Notification

E19 - Flame Out Notification

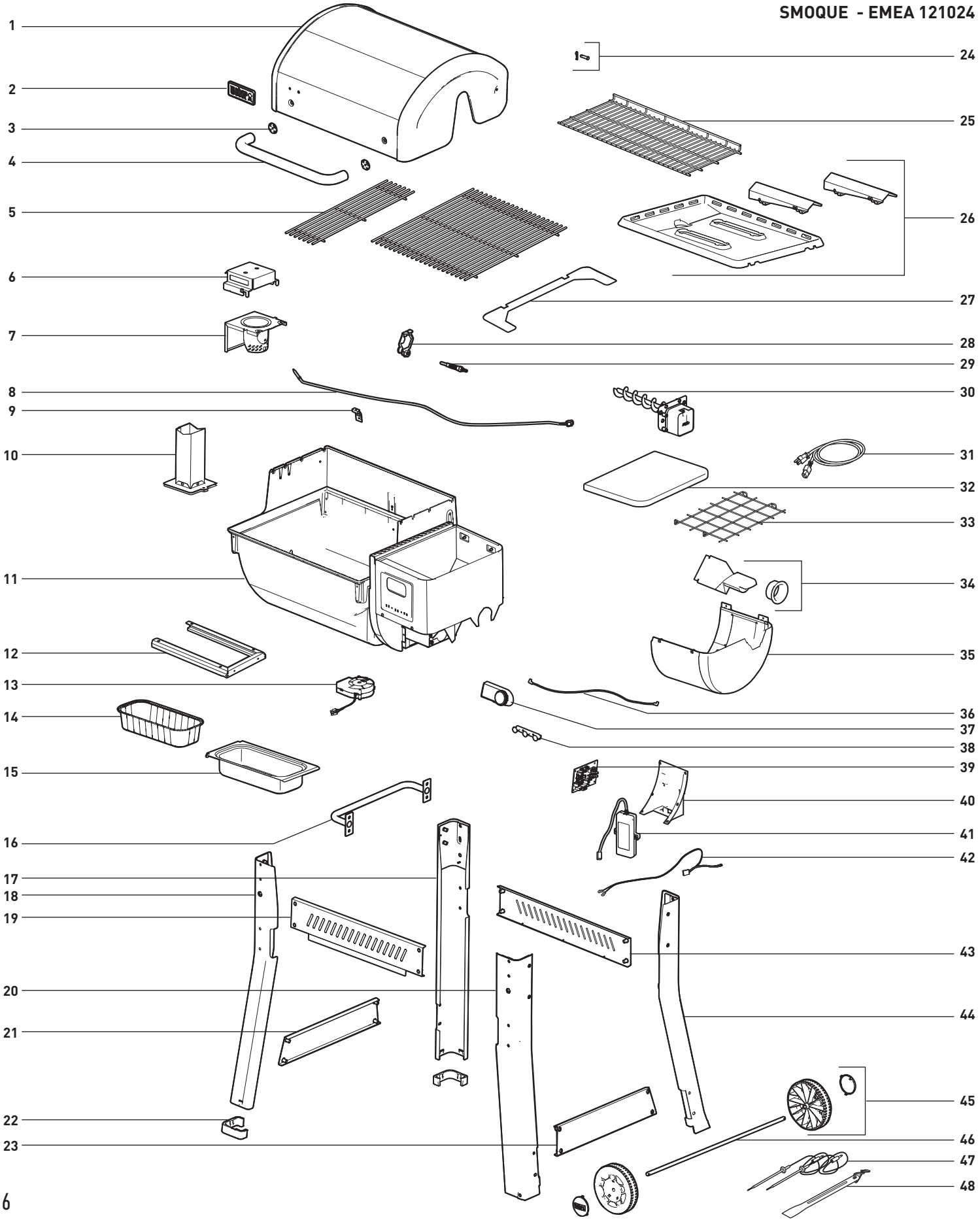
E36 – Internal Software Update Error

E37 – Probe Temperature Alert

For more information on using and maintaining your WEBER SMOQUE barbecue, please scan the QR code below or visit us at weber.com.

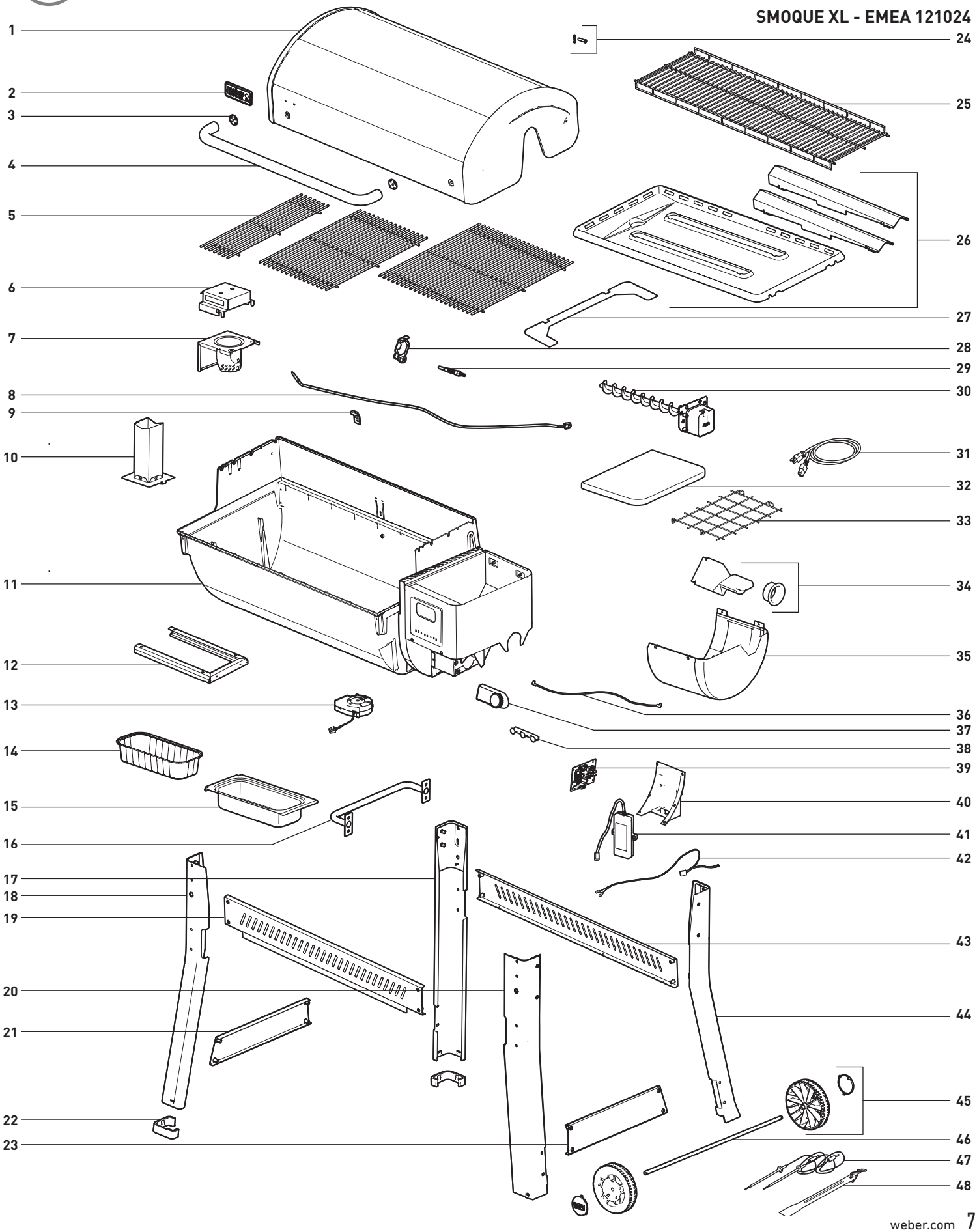
REPLACEMENT PARTS

SMOQUE - EMEA 121024



REPLACEMENT PARTS

SMOQUE XL - EMEA 121024



Bluetooth®

- ULC/ORD-C2728 2013
- UL2728A 2019
- EN 1860-1:2017
- EN 55014-1:2017
- EN 55014-2:2015

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Hereby, Weber-Stephen Products LLC declares that the specified radio equipment type is in compliance with Directive 2014/53/EU and other applicable directives.
• Model: WPR002
The full text of the EU declaration of conformity is available at the following internet address:
https://www.weber.com/declarations-of-conformity/

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