

Searwood XL 600 Pellet Barbecue

Quick Start Guide

HOW TO USE THIS GUIDE

We want you to be enjoying your first meal on your new Weber Searwood as soon as possible! We've created this quick guide to provide you with the basic information and cook settings required for a range of different cooking styles. For recipe inspiration, you can visit our [website](#).

All our recipes for the Weber Searwood reference the cooking method (direct or indirect) and the heat range – this corresponds to the settings you'll find in the tables on the following pages. It also references the accessories you'll need to set up your barbecue for certain cooking methods. Helpful videos are also available on the [website](#).

Be sure to read the information below and understand the legend for the icons, and you'll be making flavourful memories in no time!

Temperature ranges: The temperature ranges in the tables overleaf are provided as a guide only. Refer to your recipe for more specific target cooking temperatures.

Preheating: When using a Weber Searwood, it's important to preheat your barbecue with the lid down until it's reached your selected temperature, before adding your food. Preheat times will vary depending on what temperature you've set the barbecue to cook at.

SmokeBoost™ setting: Low and slow cooked proteins absorb smoky flavours best at the start of a cook, and by using this innovative feature, your Weber Searwood will maintain the ideal temperature, optimising smoke absorption for deep, smoky flavours.

Weber Crafted® accessories: Your Weber Searwood comes with a Weber Crafted Frame Kit and Sear Grate. This allows you to add further Weber Crafted grillware, like a porcelain enamelled cast-iron griddle (hotplate), pizza stone, or Dutch oven (available for purchase separately), and unlock new cooking techniques right on your pellet barbecue.

Cleaning and maintenance: Every time you fire up your Weber Searwood, take a few minutes to prepare it for success. This not only keeps it safe, but also ensures your food is cooked evenly, without flare-ups or unwanted flavours. While the barbecue is cold, remove the cooking grills and use the included cookbox scraper to scrape grease and ash from the Flavorizer bar before removing it. Then, scrape the grease and ash from the cookbox and push it into the grease tray. Remove the disposable drip pan and replace it with a new one. Reinstall all components properly into the cookbox. Once preheated, use a stainless steel grill brush to clean the cooking grills.

Beyond the basics, your barbecue needs regular deep cleans to keep it at its best. Refer to the owner's manual or [cleaning and maintenance guide](#) for detailed instructions and recommended maintenance schedule.

Factors that may impact preheat times, cooking settings or times: This guide provides suggested settings for various cooking methods and outcomes. These have been tested in an outdoor, sheltered environment in an ambient temperature of around 20°C. As you get to know your barbecue, you may need to adjust the temperature setting to deliver the best results for the conditions you're cooking in – or just to suit your personal taste!

Looking for recipe inspiration, tips, tricks, or advice on how to use and maintain your Weber barbecue or accessory? Find us online at www.weber.com or follow us on your favourite social media platforms today!



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Weber Connect Digital LCD Controller: Your Weber Searwood is controlled by an intuitive turn-and-press dial which lets you set the barbecue temperature, activate the SmokeBoost™ setting, see the cook status, food probe temperatures, timers, connectivity status, error codes, and more. It operates in conjunction with the Weber Connect® app which lets you monitor and control the barbecue remotely with Wi-Fi or Bluetooth connectivity and your smartphone.



Refer to the legend below to understand the icons on your controller. Refer to your owner's manual for detailed instructions.

ICON LEGEND						
Set Temperature	Fire Icon [Grill is active]	Connectivity Icons			Spinner Icon (Update is being applied)	Push Dial Icon
SmokeBoost™	Manual Mode	Cleaning icon	Main Menu/Back	Cold Weather	Shut Down	Timer Quadrant
Cook temperature	Rotisserie	Crafted Hotplate	Crafted Grilling basket	Crafted Sear grate	Crafted Pizza stone	Large drip pan

Setting a target temperature

1. Push the main menu button [⊕]. Using the dial on the controller, scroll to the set temperature icon [🌡️] and push the dial to select. Scroll to select your desired temperature and push the dial to confirm.
2. Close the lid while your Searwood is preheating to your selected temperature.
3. Once the Searwood has reached the selected temperature, open the lid and clean the grills with a stainless steel grill brush.
4. Start cooking! You can now connect a food temperature probe, start a timer, or select a cook program from the Weber Connect App. More information can be found in the digital [User and Recipe Guide](#).

Shutting down your smoker

When you've finished cooking, your Searwood MUST be properly shut down to clear the burn pot of pellets and ash.

1. With the lid closed, push the main menu button [⊕]. Using the dial on the controller, scroll through the menu and push to select the power symbol [🔌].
2. Your Searwood will begin to shutdown, indicated by blinking icons, and a countdown timer will begin, displaying how long until the barbecue has fully shut down. DO NOT turn the power off to your barbecue during the shutdown.
3. Once the process is complete and the Searwood has cooled, unplug it from power.

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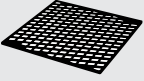
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Direct Cooking

The direct cooking method is used for grilling or searing food directly on the cooking grill, at higher temperatures. The DirectFlame™ cooking system allows for the full grill zone to be used for direct cooking.

A slight variation on the standard direct cooking method involves the use of a solid hotplate. This accessory is ideal for foods that may fall through the cooking grill, such as eggs, onion rings, or even pancakes.

	COOKING METHOD AND TEMPERATURE RANGE	ACCESSORIES REQUIRED	COOK SETTING
GRILL	Direct Very High Heat (290°C+)		 315°C
	Direct High Heat (260°C - 290°C)		 290°C
	Direct Medium - High Heat (230°C - 260°C)		 270°C*
SEAR GRATE	SEAR GRATE Direct Very High Heat (290°C+)		 315°C
HOTPLATE	HOTPLATE Direct Medium Heat (190°C - 230°C)		 240°C*
	HOTPLATE Direct Medium - Low Heat (160°C - 190°C)		 200°C*
GRILLING BASKET	GRILLING BASKET Direct Medium - High Heat (230°C - 260°C)		 270°C*

*Please note that while the set temperature may exceed the typical range recommended for this cooking method, our testing has shown that these settings deliver the best results for optimal cooking performance.

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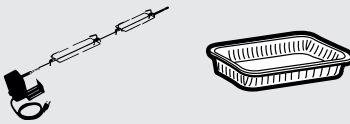
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Indirect Cooking

The indirect cooking method is used for roasting, baking, and low and slow cooking. The lower temperature settings used, paired with the convection heat created by the heat diffuser, heat deflector and large Flavorizer bar, circulates around your food, cooking it evenly throughout the cooking process, with no need to turn the food.

To broaden the variety of meals you can prepare on your barbecue, we've introduced a few simple variations to the standard indirect cooking method. These include the use of a rotisserie or pizza stone, and the settings can be found below.

	COOKING METHOD AND TEMPERATURE RANGE	ACCESSORIES REQUIRED	COOK SETTING
ROAST	Indirect Medium - High Heat (230°C - 260°C)		First 25 mins  290°C > Rest of cook  240°C*
	Indirect Medium Heat (190°C - 230°C)		 240°C*
ROTISSERIE	ROTISSERIE Indirect Medium Heat (190°C - 230°C)		 240°C*
LOW AND SLOW	LOW AND SLOW Indirect Very Low Heat (105°C - 135°C)		 120°C
PIZZA	FRESH Indirect Very High Heat (290°C+)		 315°C
	PREMADE Indirect Medium Heat (190°C - 230°C)		 220°C

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