

Weber Smoque & Smoque XL Pellet Smoker

Quick Start Guide



HOW TO USE THIS GUIDE

We want you to be enjoying your first meal on your new Weber Smoque as soon as possible! We've created this quick guide to provide you with the basic information to get you smoking or roasting on your Weber Smoque. For recipe inspiration, you can visit our [website](#).

All our recipes for the Weber Smoque reference the indirect cooking method and heat ranges – this corresponds to the settings you'll find in the table below. 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!


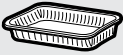



Temperature ranges: The temperature ranges in the table below are provided as a guide only. Refer to your recipe for more specific target cooking temperatures.

Preheating: When using a Weber Smoque, it's important to preheat your smoker 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 smoker 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 Smoque will maintain the ideal temperature, optimising smoke absorption for deep, smoky flavours.

Cleaning and maintenance: Every time you fire up the Weber Smoque, 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 smoker is cold, remove the cooking grills and use the included cookbox scraper to clean the grease sheet, pushing the excess grease into the grease funnel. Then, take out the grease sheet and funnel, and scrape the cookbox to move debris into the drip pan. Remove and replace the disposable drip pan 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 smoker 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.

COOKING METHOD AND TEMPERATURE RANGE	ACCESSORIES REQUIRED	SET TEMPERATURE
SMOKEBOOST		Defaults to  80°C
LOW AND SLOW Indirect Very Low Heat (105°C - 135°C)	 Small drip pan + 500 mL water Set up left hand side	 120°C
ROASTING Indirect Medium Heat (190°C - 230°C)		 220°C
HOT ROASTING Indirect Medium-High Heat (230°C - 260°C)		 260°C

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!

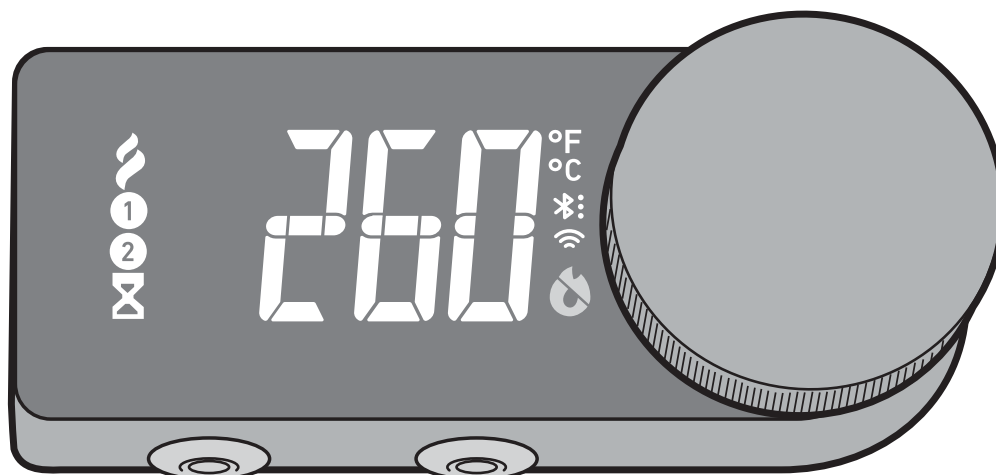


@weberBBQAusNz



Weber Connect Digital LCD Controller: your smoker is controlled by an intuitive turn-and-press dial which lets you set the smoker 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 smoker 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

SmokeBoost™	Probes	Timer	Set Temperature	Bluetooth® Connection	Wi-Fi® Connection	Running

Setting a target temperature

1. Using the dial on the controller, select your desired temperature and push the dial to confirm.
2. Close the lid while your Weber Smoque is preheating to your selected temperature.
3. Once the Weber Smoque 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 Weber Smoque MUST be properly shut down to clear the burn pot of pellets and ash.

1. With the lid closed, push the control dial and then scroll clockwise to the Smoker Running icon []. The display will read "StOP". Push the control dial to confirm shut down.
2. A countdown timer will begin, indicating how long until the smoker has fully shut down. DO NOT turn the power off to your smoker during the shutdown.
3. Once the process is complete and the smoker has cooled, unplug it from power.

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