OWNER'S MANUAL
Searwood 600
Searwood XL 600

SAFETY

READ ALL INSTRUCTIONS BEFOREINSTALLING 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:

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

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

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

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m **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.

m **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.

m **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.

m **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.

m **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 orotherwise locally dispersed, they should be retained in the closedcontaineruntilall cindershavethoroughly cooled.

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

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

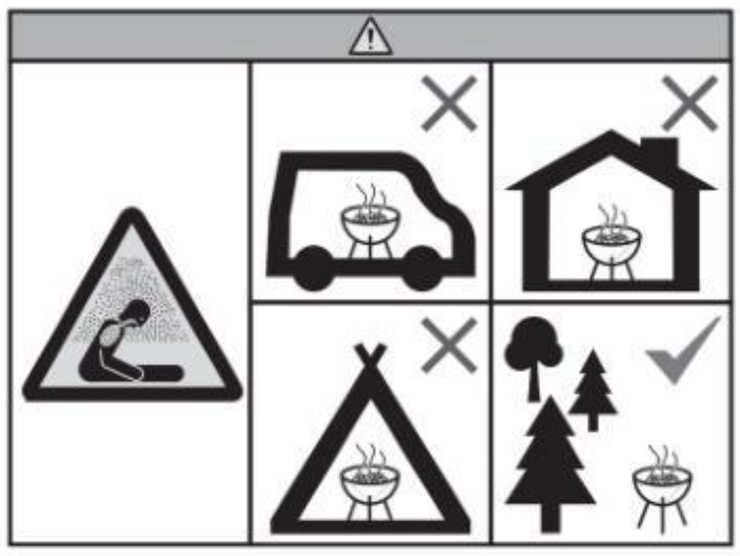
m **CAUTION!** Do not use accessories not specified for use with this appliance.

m **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.

m **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.

m **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.



m **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:

m **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.

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

DANGERS

m **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.

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

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

m **DANGER!** Never perform maintenance on this grill while it is plugged into apowersource.Alwaysunplug thegrillbefore servicing.

m **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

m **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.

m **WARNING!** Never operate this grill without the ash and grease system in place.

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

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

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

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

m **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.

m **WARNING!** Keep children and pets away.

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

m **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.

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

m **WARNING!** Do not use the grill in high winds.

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

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

m **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.

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

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

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

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

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

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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m **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.

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

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

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

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

m **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.

m **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.

m **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.

m **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.

m **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.

m **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.

m **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.

CAUTIONS

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

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

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

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

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

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

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

CALIFORNIA PROPOSITION 65

m **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.

m **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.

m **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.

- 120 V~
- 60Hz
- 1.3A

WARRANTY

Limited Warranty

Thankyou for purchasing a WEBER product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 ("WEBER") prides itself on delivering a safe, durable, and reliable product.
This is WEBER's Limited Warranty ("Warranty") provided to you at no extra charge. It contains the information you will need to have your WEBER product repaired in the unlikely event of a failure or defect.
Pursuant to applicable laws, the customer 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 LIMITED WARRANTY

WEBER warrants, to the purchaser of the WEBER product (or in the case of a gift 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 period(s) of time specified below 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.
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

To ensure trouble-free warranty coverage, it is important (but it is 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 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
The above 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.

WARRANTY HANDLING / EXCLUSION OF WARRANTY

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, or such country-specific website to which Owner may be redirected). 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

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), including but not limited to damage to burner tubes and/or gas hoses;
• 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.

Using third party parts will not void this Warranty. However, any parts that are used and/or installed on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. In addition, any damages that result from the use and/or installation of parts on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. Any conversion of a gas grill not authorized by WEBER and performed by a WEBER authorized service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

Cook box and all components not covered below:
5 years

Electrical components:
3 years

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

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 APPLICABLE PERIODS OF THIS WARRANTY. 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 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 ORIGINAL WARRANTY PERIOD(S).
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

COOKING SYSTEM

A WEBER PORCELAIN ENAMEL Lid

Built to outlast the competition, SEARWOOD'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 - 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 grills in order to reach a 180°-600°F (82°-315°C) temperature range. This gives you the versatility to sear steaks, smoke BBQ ribs, bake pizza, griddle, and everything in between.

D Pull and Clean Grease and Ash System

Designed for quick and easy clean up without requiring a vacuum, the grease and ash collect in the grease tray located at the bottom of the cookbox. Grease and ash can then flow 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 SEARWOOD Work?

The WEBER SEARWOOD 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 grill, and will reach and maintain the temperature you set on the attached WEBER CONNECT Digital LCD Controller. Once the glow plug ignites the pellets, it will remain off for the remainder of the cooking session. The grill's fan provides oxygen through the burn pot to fuel the fire throughout your cook.

Grilling Recommendations

- For optimal cook performance, download and use the WEBER CONNECT app with your SEARWOOD grill to automatically get the latest and greatest software and feature updates.
- When using the top rack to grill 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 grill lid closed during preheating and cooking for best performance.

Pellet Quality Matters

Using high quality WEBER ALL NATURAL HARDWOOD PELLETS is essential for optimal grill operation. The pellets should have a crisp snap when broken, instead of easily crumbling apart, to avoid grill performance issues. Good quality pellets should give off minimal dust and should not appear faded or white in color. 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 SEARWOOD Maintenance

- Clean the grease tray and grease catch before every cook.
- Using the included scraper, clean and remove the cooking grates, large FLAVORIZER bar, heat diffuser and heat deflector from the cookbox.

NOTE: Tip the heat diffuser to empty ash before removing it 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 to high heat sear, 12 hours or 9 cook sessions, whichever comes first.
- Always run a full shutdown after each cook to ensure grilling success the next time.
- Purge and empty the hopper and auger tube every 4 weeks with regular use. Every 2 weeks without regular use.
- Using a dry, non-abrasive cloth, clean the fuel gauge lens every 10 bags of pellets used (Select models only).

NOTE: For more detailed maintenace 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 SEARWOOD grill operates. Use the controller to start up your grill, select temperature settings, monitor your cook, and more.

B DIRECTFLAME Cooking System

The DIRECTFLAME cooking system gives food open access to the flame for flavorful, rich browning and crisping across the entire cooking grate. The FLAVORIZER bar elevates DIRECTFLAME cooking by catching drippings adding sizzle and smoke for an amazing boost of flavor.

C Integrated Wi-Fi and Bluetooth®

Using your smartphone, login to the WEBER CONNECT app to get the latest software and connect to your grill. 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 grilling access feature gives you the freedom to walk away, monitor, and even adjust the heat from the palm of your hand.

D Ambient and Food Temperature Probes

In order to remotely monitor your grill temperature and internal food temperatures, your SEARWOOD grill comes with an attached ambient temperature probe and one food temperature probe that will directly connect and interact with the controller. The controller can hold a total of 2 food temperature probes. (Additional food probes sold separately).

E Accessories

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

GETTING STARTED

Preparing Grill For First Time Startup

Before the first startup of your WEBER SEARWOOD 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 deflector, heat diffuser, large FLAVORIZER bar, and cooking grates are properly installed inside the cookbox.
3. Check that the grease and ash 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 SEARWOOD by downloading the WEBER CONNECT app to fully update your grill and register to activate your warranty.

Download, connect and register for:

- Remote Grill Temperature Control
- Flip and Serve Notifications
- Food Readiness Countdowns
- Step-by-step Grilling Assistance

Connecting Your Grill To Bluetooth® or Wi-Fi Network

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

TIP: WEBER recommends connecting your grill 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 grill 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 SEARWOOD grill. When paired, your digital controller will automatically update your software in the background each time the grill is connected.

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 (61 cm) away from any combustible materials and flammable liquids.

Meal to Meal Maintenance Every Time You Cook

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

1. Using a grill brush or wooden scraper, clean the cooking grates.
2. Clean the inside of the cookbox of grease and ash, then clean the grease tray and empty the grease catch before every cook.

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

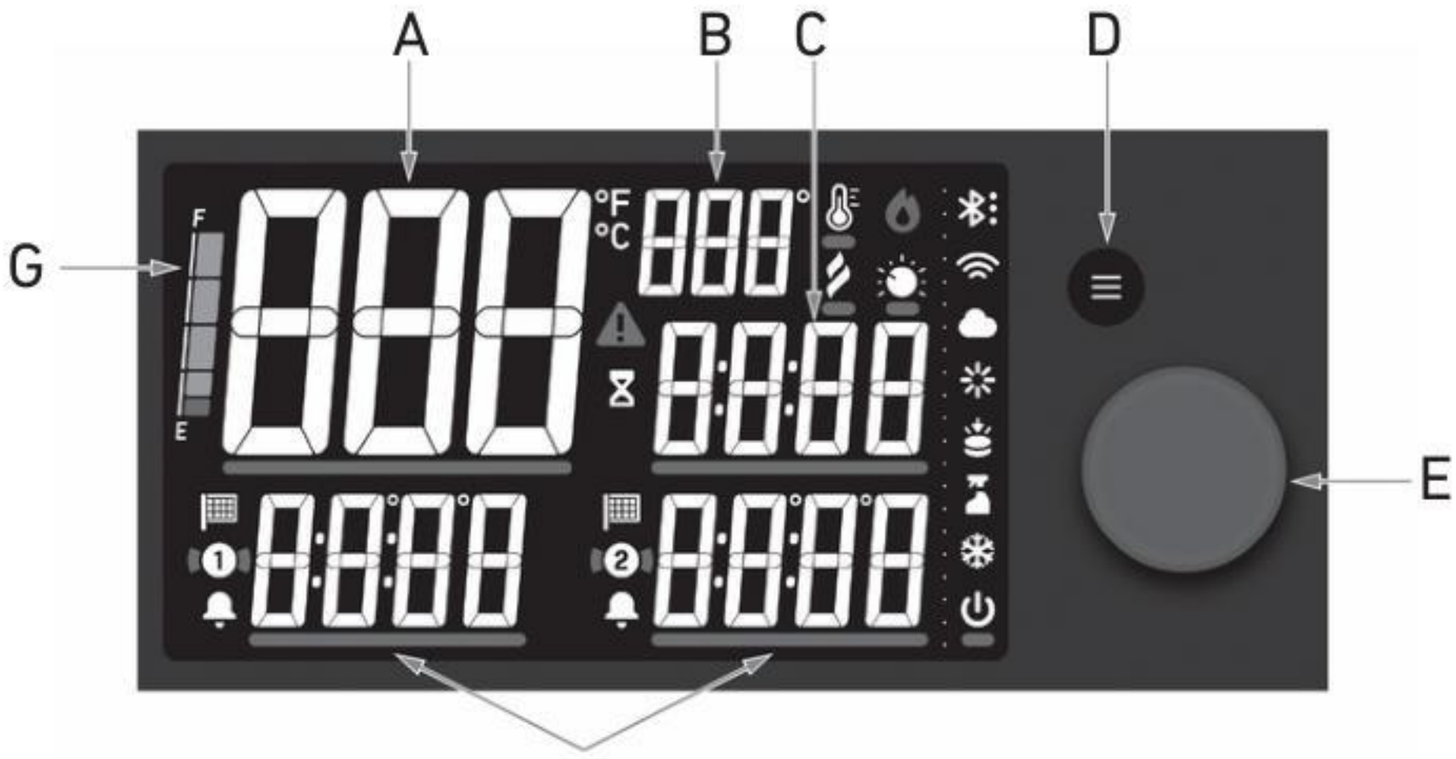
WARNING: DO NOT REMOVE THE GREASE TRAY OR GREASE CATCH WHILE OPERATING THE GRILL, OR IF STILL HOT AFTER SHUTDOWN. Frequently replace the disposable drip pan before igniting the grill to reduce the risk of a grease fire.

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.

m **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 grill software and controller features.



A Main Quadrant

TheMainQuadrant is where you can select your temperature or Manual Mode level. Once set, the current cavity temperature, Manual Modelevelor Error Code will populate here.

B Set Temperature

Once you seta temperature, it will appear here and the Main Quadrant will show your cavitytemperature.

C Timer Quadrant

Use the dial toincrease or decrease the desired amount of time. Push the dial to select and start your timer. A timer icon indicates a timer is set. This quadrant will also show the shut down timer when shut down is active.

D Main Menu/Back

Pressing the button takes you to the Main Menu. Using the dial, scroll to your desired quadrant/icon and press to select. Pressing the Main Menubuttonagain will bring you back to your prior screen.

E Selection Dial

Turn theSelection Dial to adjust grill temperature, navigate through the quadrantsand more.

F Food Probe Quadrants

Your new WEBERSEARWOOD has two food temperature probe ports (one probe included) to gain superior control over your grill for perfect results every time. The alarm icon indicates a food temperature probe alert is set. When running a cook program, an ETA flag icon willappear when a time tocompletion is available.

G Fuel Gauge (Select Models)

Selectmodels ofSEARWOODcome with a Fuel Gauge which will show youwhatyour fuellevelis without looking into the hopper.

Connectivity Icons

These icons indicates strength of your grill's Bluetooth and Wifi connection. The Cloud icon indicates when your grill is connected to the cloud.

Set Temperature

Usethe dialtoselectthis cook mode to set a temperature from 200°-600°F (95°-315°C) and let the RAPID REACT PID do the rest.

SMOKEBOOST

Usethedial toselect this cook mode that adds an extra kick of smoky, woodfired flavorto your food for low and slow cooks.

Manual Mode

Use the dialto select this cook mode that switches to a constant fuel and fan speed for grill levels 1-10 (low to high) for open lid cooking or griddling without your grill overcorrecting.

Shut Down

Whenyourcookhas ended, select this icon to shut down your grill.

Fire Icon

Thisiconindicates when the grill is in an active cook mode.

Spinner Icon

Thisicon indicates an update is being applied. Your grill will still operate asthisis happening in the background.

Push Dial Icon

Thisiconindicateswhen dial press is required.

Cleaning Icon

This iconindicates a reminder to clean your grill. Regular cleaning and maintenance ensures optimal grill performance.

Cold Weather Icon

Intheevent of coldambient temperatures, this icon indicates the possibility of a longer start up time.

Error Icon

This icon indicates when an error or notification occurs. The error code will be in the Main Quadrant.

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 SEARWOOD grill for the first time.

IMPORTANT: Remove any marketing material on the outside of the grill prior to grilling.

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

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

1. Make sure your grill is plugged in and your hopper is filled with your choice of WEBER ALL NATURAL HARDWOOD PELLETS.
2. If your grill has been plugged in and the screen is not lit, wake your grill up by pushing the menu button ⊜ or main dial.
3. Turn the dial to select 450°F (230°C), then push the dial to select it.
4. With the grill lid closed, let the grill run for at least 30 minutes to season your grill.
5. When the grill has been seasoned, open the grill lid and clean the cooking grates using a grill brush or wood scraper, then close the grill lid.
6. Push the main menu button ⊜. Using the dial on the controller, scroll through the main menu to the power symbol ⏻ and push to shutdown grill.
7. Your SEARWOOD grill will begin shutdown indicated by a blinking icons and activated countdown timer. Once the shutdown procedure is complete and the grill has cooled, unplug the grill from the power source.

TIP: You may resume cooking within 3 minutes of activation. To resume cooking after shut down is initiated, press the dial or main menu button ⊜. Turn the dial to set your grill temperature or navigate to your desired cook mode 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. Remove the internal grill components and clean your cookbox by pushing the ash into the grease catch with the included plastic scraper. For more information on recommended cleaning, please visit weber.com or scan the QR code on the front cover of this Owner's Guide.
9. Properly reinstall all of the internal grill components into the cookbox. Once you plug the grill 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 grill temperature, please follow these steps:

1. Push the main menu button ⊜.
2. Using the dial on your controller, scroll to the set temperature icon 🌡 and push dial to select. Select your desired temperature and push the dial to select it.

TIP: For an extra kick of smoky, wood fired flavor on your low and slow cooks, use SMOKEBOOST. To enter SMOKEBOOST, push the main menu button ⊜. Scroll the dial to the right to the SMOKEBOOST icon and push to select it. Your grill will now adjusts to a temperature range between 180°-200°F (82°-95°C), dependent on ambient condition.

SHORTCUT: To quickly set a temperature on the grill from sleep or the home screen, simply wake the grill up and turn dial to to select your desired temperature. You can also select SMOKEBOOST with this shortcut.

3. Make sure the grill lid is closed while the grill is preheating to your selected temperature.
4. When the grill has reached the selected temperature, open the grill lid and clean the cooking grates using a grill brush or wood scraper.
5. Start grilling! 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 probe to gain complete control of your WEBER SEARWOOD 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, using heat resistant barbecue mitts or gloves, open the grill lid and clean the cooking grates using a grill brush or wood scraper.
2. Insert food temperature probe(s) into the center of the thickest part of your food and place it on the cooking grates.
3. Plug the food temperature probe(s) into the probe hub at the front of the grill.

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

4. Close the grill lid.
5. From the controller display, select the corresponding probe tile to set a food temperature alert, or select a cook program from the WEBER CONNECT app. For more information on using temperature probes and cook programs, please visit weber.com or scan the QR code on the front cover of this Owner's Guide.

Using Manual Mode

There may be occasions when you just want to grill some sausages over an open grill, or use the WEBER GRIDDLE to cook smash burgers. Follow these instructions to use the manual mode when cooking with the grill lid open:

1. Push the main menu button ⊜.
2. Turn the dial to highlight the manual mode scale ☀, and push the dial.
3. Turning the dial left or right, you can now set the grill heat intensity level that you wish using a scale of 1 to 10 (low to high). Push the dial to make your selection.

NOTE: If you wish to adjust the grill heat intensity level, simply turn the knob to the right or left and select your desired level of heat. To exit this mode, push the main menu button ⊜ and turn the dial to select the Set Temperature 🌡 or SMOKEBOOST icon and select your desired temperature.

Shutting Down Your Grill

When your cook has ended, your WEBER SEARWOOD must be properly powered down to clear the 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 SEARWOOD:

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

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.

2. Close the grill lid.
3. Push the main menu button ⊜. Using the dial on the controller, scroll through the main menu, and push to select the power symbol ⏻.

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

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

TIP: You may resume cooking at any time during shut down. To resume cooking after shut down is initiated, press the dial or main menu button ⊜. Turn the dial to set your grill temperature or navigate to your desired cook mode and press to select.

NOTE: Your grill will go to sleep after 5 minutes of being idle, if no food probes are plugged in. To wake your grill back up, press the main menu button ⊜ or 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 flavor for your next grilling 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 SEARWOOD grill. 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 grilling. 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 grill.

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

Grilling Methods

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

NOTE: When using the top rack to grill 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 SEARWOOD grill. Explore and experiment with all of the possibilities.

ERROR CODES

Error Codes

The controller uses advanced technology capable of troubleshooting your SEARWOOD grill. If a problem is detected with your grill, 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 - Grill Too Hot

E6 - Flame Not Started

E7 - Auger Motor Failure

E8 - Thermocouple Error

E10 - Improper Shutdown

E11 - Glow Plug Failure

E16 - Grill 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.

E9 - Fuel Gauge Error Notification (select models only)

E17 - Probe Hub Error Notification

E18 - Temperature Drop Notification

E19 - Flame Out Notification

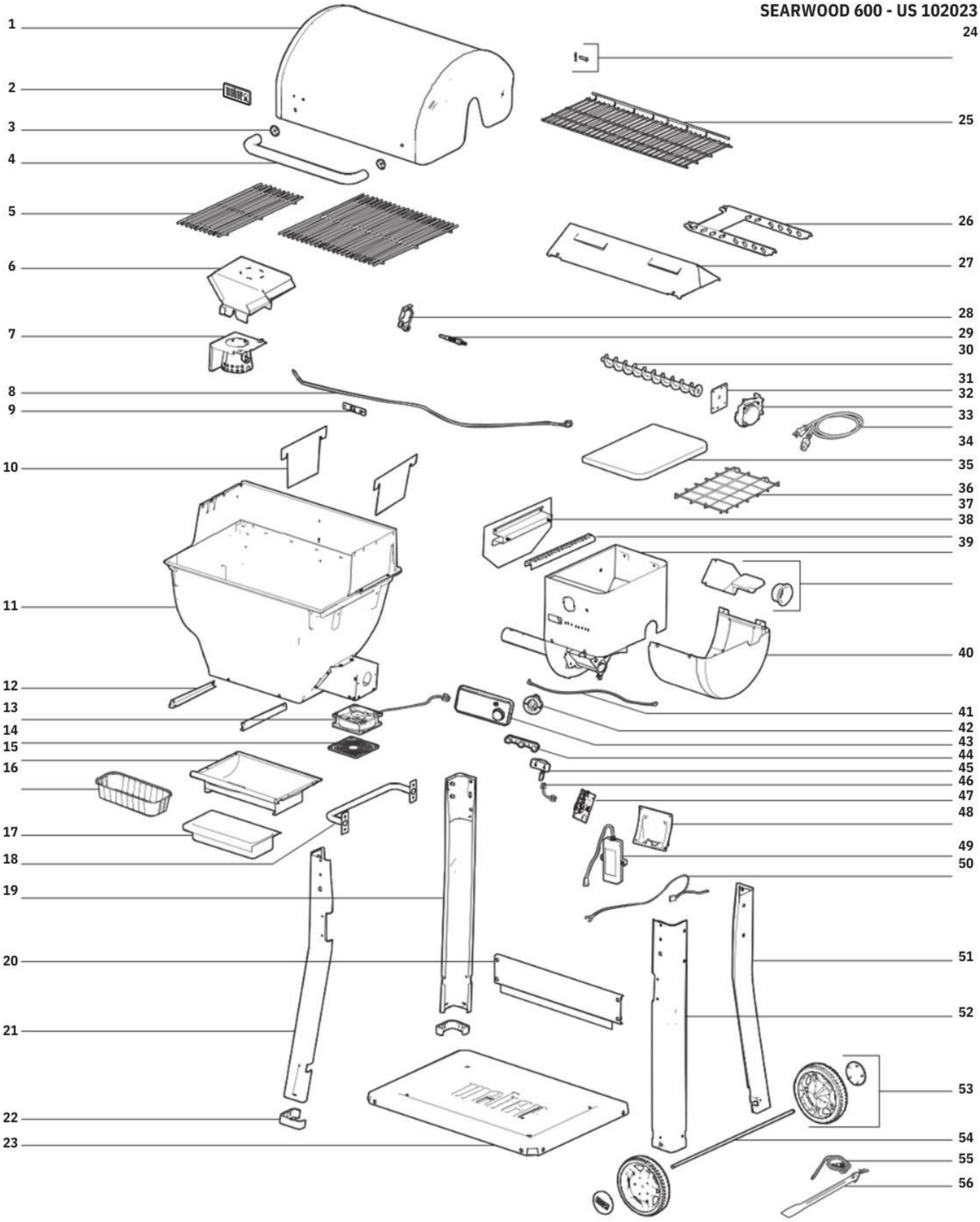
E20 - Dirty Fuel Gauge Notification (select models only)

E21 - Low Fuel Notification (select models only)

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

REPLACEMENT PARTS

SEARWOOD 600 - US 102023



REPLACEMENT PARTS

SEARWOOD 600XL - US 102023

