

# Pellet Grills 101: Industry Standards

## SmokeFire Difference

## Benefits



## The All-in-One Grill

## Optimal Performance

### Ash

Wood naturally produces ash while burning; therefore, all pellet grills produce ash.

### Temp Range

The temperature range of all pellet grills vary, depending on design. While many pellet grills have a limited range, SmokeFire reaches 600 degrees for the perfect sear.

### Temp Variability

It is normal, in any grill, to experience variability across the cooking surface - SmokeFire was designed to minimize variability.

### Cleaning

All pellet grills require regular ash & grease maintenance.

### Flareups

It is normal for any grill, whether it be gas, charcoal or pellet, to produce small flareups.

### Electronic Temp Display

All pellet grills have an electronic temperature display. The unique location of SmokeFire's ambient probe was designed to give the most accurate readout.

### Fuel: Pellets

All pellet grills require the use of food-grade, wood pellets - however, they're not all made the same.

- Ash & Grease Drawer
- Open flame system

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- Flavorizer bars
- Rear venting
- Porcelain enamel finish

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- Short, inclined auger
- Smart Grilling Technology

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### Porcelain Enamel Finish

- » Porcelain enamel retains heat.
- » Withstands the harshest of elements.
- » Helps prevent rusting, cracking, and peeling over time.
- » Easy to clean and quickly shine up so that your grill is always looking like new.

### Smart Grilling Technology

- » Ever evolving technology with over-the-air updates.
- » Step-by-step grilling assistance - perfectly grilled food.

### Flavorizer Bars

- » Direct, consistent heat to the cooking area.
- » Promotes more even heat across the cooking grate.
- » Flavorizer bars are angled just right to catch drippings that smoke and sizzle, adding even more smoky flavor to food.

### Open Flame System

- » 200-600 degree temperature range.
- » Ability to sear and smoke.
- » Heat is not blocked by a diffuser tray.
- » Ability to see the flame.

### Rear Venting

- » This helps adjust the fan and auger speed to reach set temperature.
- » The unique location of the fan and vents help prevent ash from blowing up to the cooking grate. Instead, ash is blown down toward the internal Ash & Grease Drawer.
- » Promotes a more even airflow and is the ideal amount of airflow for convection cooking.

### Short, Inclined Auger

- » Short, centered, DC powered, variable speed auger helps prevent burn-backs and pellet jams.

### Low Maintenance Ash & Grease Drawer

- » The majority of ash falls through the fuel grate. The remainder can easily be brushed down into the drawer with the provided scraper.

### FUN FACT

SmokeFire was built to last with porcelain-enamel finish. Some pellet grills have a painted steel lid and cookbox. Over time, painted steel will rust and peel.

### FUN FACT

Weber is able to enhance your grilling experience with over-the-air features, updates, and even safety alerts. Just always make sure that your software is up-to-date!

### FUN FACT

Some pellet grills have a built-in diffuser tray (not to be confused with a drip pan) blocking the flame. It prevents direct heat from reaching food and also collects ash and grease.

### FUN FACT

Small flareups are normal in any grill. In the rare case of a thermal event, your grill will automatically shut down.

### FUN FACT

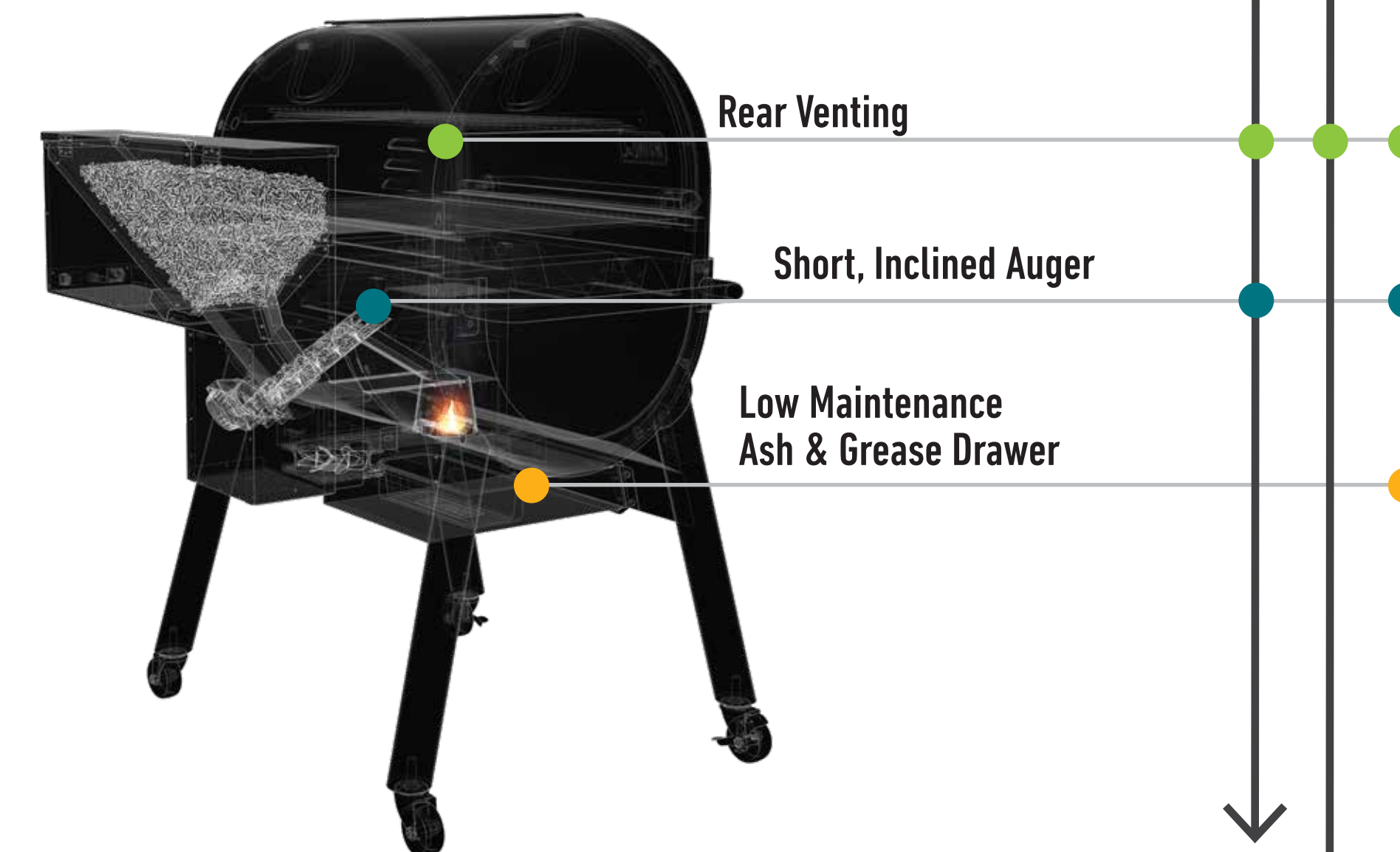
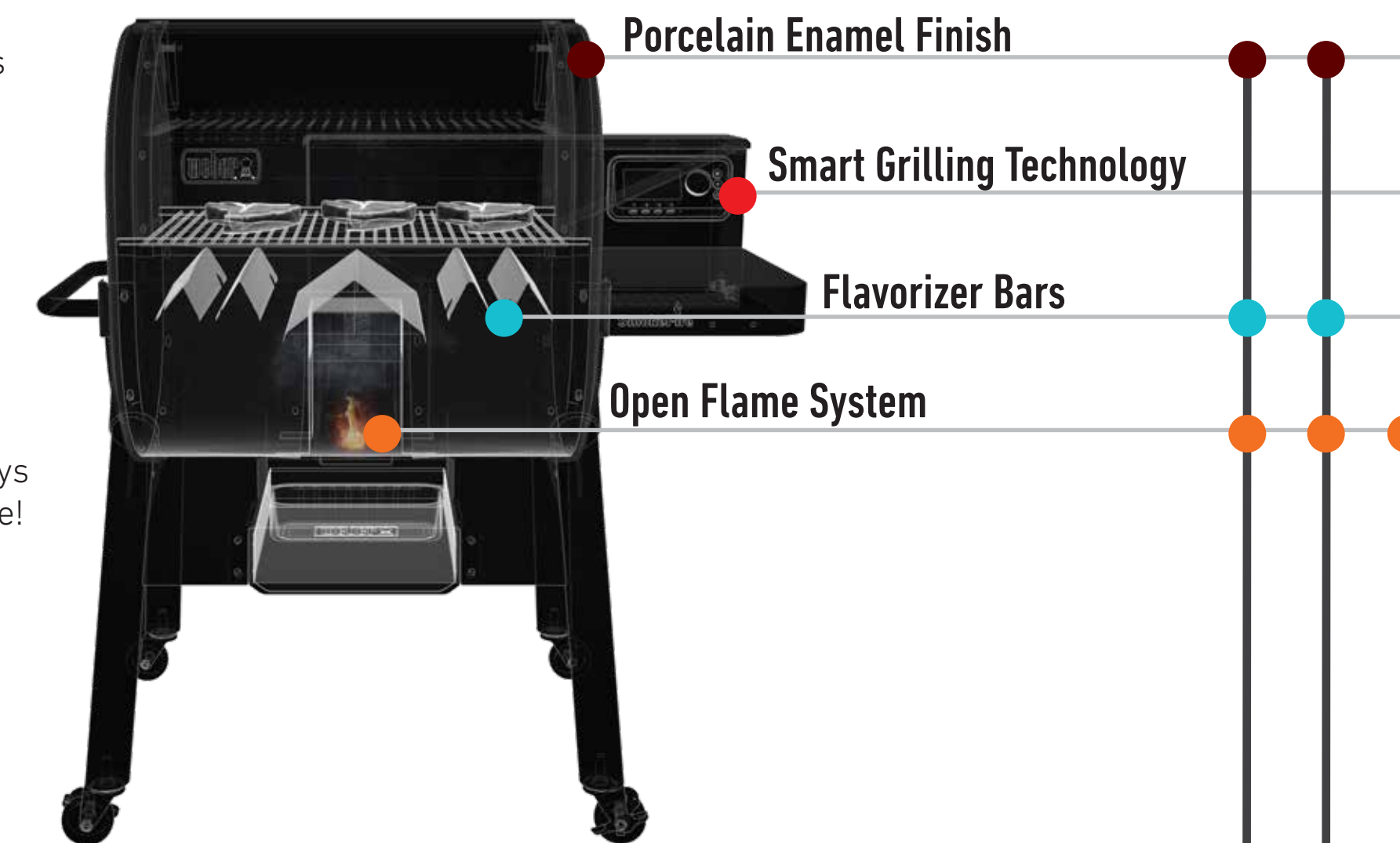
Quite a few pellet grills are built with a chimney that pulls hot air out of the grill, preventing it from heating quickly enough for optimal grilling and searing.

### FUN FACT

Weber Engineers specially designed the SmokeFire auger to accelerate ignition and preheat; so that you're up and grilling as soon as possible.

### FUN FACT

Most pellet grills catch grease in an exposed bucket that hangs off the side of the grill. Not only is it the perfect height for a dog to drink out of, but it's also unsteady and easy to spill.



200-600° Temperature Range

More Even Heat

Low Maintenance Cleaning

## Weber SmokeFire Pellets

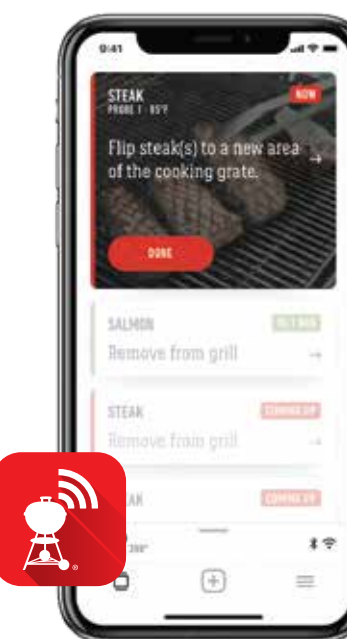


Weber Pellets were perfectly crafted, and tested, for use in SmokeFire - from the diameter of the pellet, to only using all-natural hardwood with no oils or fillers for the best burn.

### TIPS FOR ANY PELLET BRAND

- » Store pellets in a waterproof, dry location.
- » Always check the condition of 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 start to crumble can also cause system feed issues.

## Weber Connect Smart Grilling Technology



- » Receive alerts when food is ready to flip and the perfect temperature to serve.
- » Track food progression based on time & temp.
- » Select food doneness (ex. medium-rare steak) and get an alert once it's ready.
- » Guidance on everything from grill setup to when it's time to eat.
- » Check food status, such as doneness, time & temp, and readiness countdowns at the grill or on your phone.