

CHARCOAL GRILLS ELECTRIC GRILLS GAS GRILLS

# PELLET GRILLS

A GRILL FOR EVERY TASTE

#### WEBER PELLET GRILLS

NEW: SmokeFire Sear+ Wood Pellet Grills NEW: SmokeFire Wood Pellet Grills

# **Discover the Weber Difference**

Whether you're a carnivore or a vegetarian Culinary risk taker Self-proclaimed grill master Working mom juggling a million to-dos Even if you've never picked up a pair of tongs... We've got you. Discover the only brand that has a grill for every taste.

### | Performance

Setting an unparalleled standard for performance and craftsmanship is what we do, and have done for 70+ years. We're engineers who've mastered the flame. Software developers obsessed with the "perfect steak" algorithm. Inventors pushing the boundary of culinary exploration.

### Versatility

Our expansive lineup of grills and accessories has something for every space, style, and taste. Constantly innovating, exploring, and expanding upon what's next.

### Experience

World class customer care is at the heart of what we do. From our competitive warranties, to the individuals ready and willing to make your grilling experience, and day, a little better. We love our grilling community, and always have their backs.



# **SMOKEFIRE PELLET GRILLS**

If you're looking for the flexibility to quickly sear a steak on weeknights and smoke a brisket low and slow on the weekends, the Weber SmokeFire Pellet Grill is the perfect solution for your backyard.



Backed by a 5-year limited warranty and industry-leading customer support.



With their 200-600° F temperature range, the SmokeFire Wood Pellet grills are true all-inone grills that have the versatility to to sear as well as they smoke, bake, roast and everything in between. And with Weber Connect, perfecting any dish has never been easier. It's a step-by-step grilling assistant, built into the grill that pairs with your smartphone to send you notifications on everything from when it's time to flip to a food readiness countdown.





200-600° temperature range provides the versatility to sear, smoke, bake, roast, and everything in between.

Weber Connect smart grilling technology guarantees perfect, wood fired food every time.

Weber exclusive porcelain-enameled lid & cookbox retains heat, withstands the elements, and helps prevent rusting and cracking over time.

If you're craving even more of that unmistakable, wood fired taste, then add a boost of smoke to the recipe. Select SmokeBoost at the beginning of your cook, and pellets will smoke and smolder, adding an extra smoky flavor to food.

#### **SmokeFire Wood Pellet Grills**



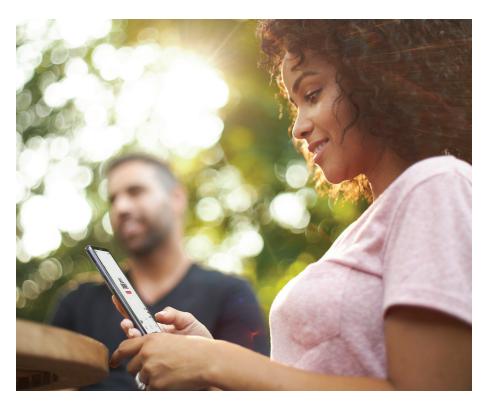
SmokeFire Sear+ Wood Pellet Grills





# SIMPLY. SMART. GRILLING.

- ✓ Step-by-step grilling assistance
- ✓ Flip & serve notifications
- ✓ Remote Grill Control and Monitoring
- ✓ Remote Grill Shut Down
- ✓ Diagnostic Alerts
- ✓ The WEBER CONNECT app contains recipes, tips, tricks, preset cook programs, and everything you need to know about grilling



ļ	SMOKEFIRE		SMOKEFIRE SEAR+	
	EX4	EX6	ELX4	ELX6
Total Cooking Area (square inches)	672	1,008	771	1,156
Temperature range	200 - 600°F	200 - 600°F	200 - 600°F	200 - 600°F
SmokeBoost	<b>v</b>	×	×	×
WEBER CONNECT smart grilling technology	V	<ul> <li></li> </ul>	V	~
LCD display	<b>v</b>	<ul> <li></li> </ul>	V	~
Meat probes	2	2	2	2
NIGHTVISION surface lighting			×	×
WEBER CRAFTED Frame Kit			×	~
WEBER CRAFTED Dual-Side Sear Grate			×	v .
Extra-large folding top rack			×	~
Top rack grate hooks			×	v .
Large black side table with tool hooks and grate hooks			×	~
Porcelain-enameled lid and cookbox	v	<ul> <li></li> </ul>	<ul> <li>V</li> </ul>	v .
Hopper Capacity	20 lbs.	20 lbs.	20 lbs.	20 lbs.
Plated steel cooking grates	<b>v</b>	<ul> <li></li> </ul>	<ul> <li>V</li> </ul>	v
Glow plugs	2	2	2	2
Swivel locking casters	2	2	2	2
Swivel casters	2	2	2	2



# ADD TO YOUR EXPERIENCE

#### Weber Pellets

Weber hardwood pellets were thoughtfully crafted for the best tasting BBQ. Designed to enhance the flavor of your food with no fillers, just authentic wood fired taste.









Front Shelf (EX6)

7003

Side Table 7001

SmokeFire Wet Smoke Kit 7004

Front Shelf (EX4) 7002





Weber Cutting Board 7005



EX 4 Premium Cover 7190



**EX 6 Premium Cover** 7191



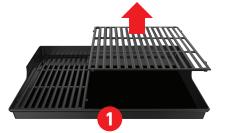
Weber Fuel Storage Bag 7007

## WEBER CRAFTED OUTDOOR KITCHEN COLLECTION

Create food never thought possible in a pellet grill with the Weber Crafted Outdoor Kitchen Collection; griddle, roast, bake, sear, and crisp using grillware custom made to fit Weber grills. Transform your pellet grill into a complete outdoor kitchen.



**HOW IT WORKS** Find your grill's compatible cooking grate and frame kit.



Remove the larger cooking grate.



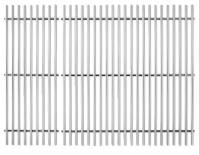
Set your desired Weber Crafted Grillware within the frame.



Place the frame and spacer (Frame Kit) into the grill.



Weber Crafted ready: swap in Grillware SmokeFire EX4 & EX6 Required for use: Weber Crafted Cooking Grates, Frame Kit and Grillware



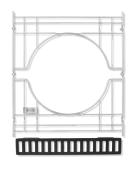
Weber Crafted Cooking Grates



Weber Crafted Dual-Sided Sear Grate



Weber Crafted Griddle



Weber Crafted Frame Kit



Weber Crafted Grilling Basket



Weber Crafted Pizza Stone











