

# Weber® Searwood® 600 Pellet Barbecue



Black

Smoke, sear, roast, and everything in between on the Weber® Searwood® 600 Pellet Barbecue – the latest evolution in Weber’s wood pellet barbecue range. With a temperature range of 80° to 315°C, the Searwood® pellet barbecue is ready to unlock a whole new depth of barbecue flavour. It’s ready to smoke, roast, and sear in 15 minutes or less†, cooks evenly using DirectFlame™ technology—no more large sheet diffuser blocking the flame—and features a full-grill sear zone that lets you get more food on the go. Think perfectly smoked brisket, ribs, and pork shoulders; unbelievable reverse-seared rib eye steaks; wood oven-style pizzas; smoky, crisp chickens; and more.

Fuel type	Pellet
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## KEY FEATURES AND BENEFITS

### Wide temperature range

Full temperature range of 80° to 315°C lets you smoke, sear, bake, and roast on the same barbecue

### Flame kissed food

DirectFlame™ cooking delivers flavourful searing, browning, and crisping

### Full-grill sear zone

The full-grill sear zone heats evenly and maximises every inch of grilling space

### SmokeBoost™ setting

Maintains ideal temperature, optimising smoke absorption for deep, smoky flavour

### Get cooking - quickly!

Rapid React™ PID controller reaches smoke, roast, and sear temperatures in 15 minutes or less

### Wi-Fi® and Bluetooth® connectivity

Weber Connect® app lets you monitor and control the barbecue remotely with Wi-Fi or Bluetooth

### High capacity pellet hopper

Side hopper provides easy access for loading pellets and fits a standard 9 kg bag

### Large, dual level cooking area

Large cooking capacity lets you cook on two levels, so you can cook more at once.

## WHAT'S IN THE BOX

Barbecue and cabinet assembly  
Owner's Manual  
QR code link to Digital User & Recipe Guide  
2 food probes  
Cookbox scraper  
Weber Crafted Frame Kit and Sear Grate (bundled separately)

## SPECIFICATIONS



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# Cooking Accessories



**Weber® Folding Front Table - Large**  
The steel folding front table adds loads of extra workspace. It accommodates up to 13 kg for prepping, wrapping, and finishing, and holds BBQ necessities like tools, platters, and cutting boards.



**Weber Works™ Side Table**  
Add prep and serve space to your Weber Searwood or Smoque with a Weber Works™ Side Table with two-sided cutting board included.



**Weber® Rotisserie**  
Take your barbecue repertoire to the next level with the Weber® Rotisserie. Using a rotisserie delivers flavourful, crispy results, and bastes your food in its own delicious flavours.

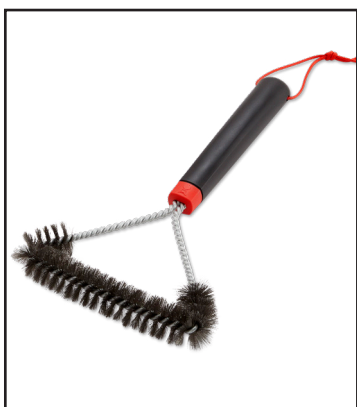


**All-Natural Hardwood Pellets**  
Crafted for the best tasting BBQ. Five options available designed to enhance the flavour of your food with no fillers, just authentic wood fired taste.

# Cleaning and Care Accessories



**Premium Smoker Cover**  
Keep your Weber Searwood® Pellet Barbecue looking great. It's weather-resistant and comes with fastening straps to help keep it secure even in the harshest conditions.



**Grill Brush - 30 cm**  
This three-sided grill brush is made to remove grease and debris from cooking grills of all sizes. The handle design provides a secure grip when brushing off stuck-on food or cleaning tight spaces.



**Premium gloves**  
Protect your hands from a hot barbecue, keep a good grip on your barbecue tools with the silicone palms.



**All purpose cleaner**  
Keep your Weber barbecue looking its best. It's unique formula will remove grease, fat and smoke stains, to keep your barbecue clean.



## YOUR LOCAL STORE DETAILS



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