

# Weber® Smoque™ XL Pellet Smoker



Black

Get in on the fun and flavour of smoking with the Weber Smoque™ XL Pellet Smoker. This ultimate pellet smoker is the perfect addition to your backyard cooking toolkit and your trusted partner for creating incredible low and slow barbecue meals. Let smoky flavour flow with the SmokeBoost™ setting, which maintains ideal temperatures for optimal smoke absorption, and the SmoqueVent™ system, which circulates smoke around food for deep flavour and bold bark.

Fuel type	Pellet
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## KEY FEATURES AND BENEFITS

### The ultimate pellet smoker

This ultimate pellet smoker lets you go from low-and-slow to baking and roasting

### Cook for a crowd

With almost 6,000 cm<sup>2</sup> of cooking area over two levels, you can cook enough for a crowd.

### SmokeBoost™ setting

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

### Large, dual level cooking area

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

### Intuitive on-smoker control

Weber Connect® digital LCD controller is simple and intuitive to navigate

### 2 integrated food probe ports

2 Integrated food probe ports with 2 food probes lets you monitor food doneness

### Wi-Fi® and Bluetooth® connectivity

Weber Connect® app lets you monitor and control the smoker 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

### Enclosed grease and ash management system

Lets you clean up quickly and easily with less mess and no vacuum

## 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

## 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 of food 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.



**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.



**Precision tool set**  
This premium set of tools, all with soft touch handle, includes a 3-sided beveled edge spatula, hands-free locking tongs and full-size silicone basting brush.

# Cleaning and Care Accessories



**Premium Smoker Cover**  
Keep your Weber Smoque™ Pellet Smoker looking great with a custom-fit Premium Smoker Cover. Its lightweight design makes it easy to cover and uncover the smoker.



**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. Its unique formula will remove grease, fat and smoke stains, to keep your barbecue clean.



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