OWNER'S MANUAL

Searwood 600
Searwood XL 600

IMPORTANT: PRIOR TO YOUR FIRST COOK, please update the grill controller by pairing to the WEBER CONNECT APP on your mobile device to ensure the updated experience.

Scan the QR code to download the WEBER CONNECT app.

Scan here to access the full online version of this Owner's Guide and:
- **Activate your Warranty**
- **Get Support**
- **Get Barbecuing Tips and Recipes**

SAFETY

READ ALL INSTRUCTIONS BEFORE INSTALLING 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 barbecue today.

DANGER, **WARNING**, and **CAUTION** statements are used throughout this manual to emphasize critical and important information. The statements are defined as:

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

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

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

⚠ **DANGER!** Keep flammable vapors and liquids away from the barbecue. 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.

⚠ **WARNING!** For outdoor use only. The installation of the pellet barbecue 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.

⚠ **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.

⚠ **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.

⚠ **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 or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

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

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

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

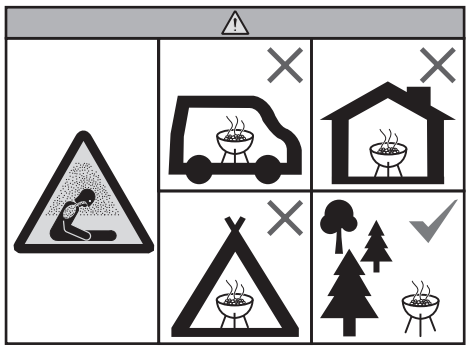
⚠ **WARNING!** Follow these guidelines to prevent carbon monoxide, a colorless, odorless gas from poisoning you, your family or others.

- 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.

⚠ **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.

⚠ **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.

⚠ **WARNING!** Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.



DANGERS

⚠ **DANGER!** Do not use indoors! This barbecue 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.

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

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

⚠ **DANGER!** Never perform maintenance on this barbecue while it is plugged into a power source. Always unplug the barbecue before servicing.

⚠ **DANGER!** Hazardous voltage is present within the barbecue and can shock, burn or cause death. Always unplug the barbecue from the power source before servicing or cleaning.

WARNINGS

⚠ **WARNING!** Do not use this barbecue unless all parts are in place. This barbecue must be properly assembled according to the assembly instructions. Improper assembly may be dangerous.

⚠ **WARNING!** Never operate this barbecue without the ash and grease system in place.

⚠ **WARNING!** Never remove the ash and grease system while operating the barbecue.

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

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

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

⚠ **WARNING!** Exercise caution when operating your barbecue. It will be hot during preheating, cooking or cleaning, and should never be left unattended or moved while in use.

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

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

⚠ **WARNING!** Do not use this barbecue within 61cm (2 feet) of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, porches, vinyl siding, and patio doors.

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

⚠ **WARNING!** Do not use the barbecue in high winds.

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

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

⚠ **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.

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

⚠ **WARNING!** Maximum side table load is 18kg (40 pounds). Do not lean on or overload the side table.

FEATURES OF THIS GRILL

To access complete user information, scan the QR Code and enter your serial number, or browse online at weber.com/literature-online.

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

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

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

⚠ **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 4 meters (13 feet). 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.

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

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

⚠ **WARNING!** Always unplug the barbecue by pulling from the plug. Do not pull from the cord.

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

⚠ **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.

⚠ **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.

⚠ **WARNING!** The power cord supplied with your barbecue 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.

⚠ **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.

⚠ **WARNING!** If the barbecue 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.

⚠ **WARNING!** If using the WEBER CONNECT app to monitor the operation of the barbecue, make sure that all safety precautions otherwise applicable to the operation of the barbecue have been observed prior to using the barbecue. Someone familiar with the operation of the barbecue must be in close proximity of the barbecue in order to address any emergencies that could arise. Do not leave the barbecue unattended.

⚠ **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.

⚠ **WARNING!** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

CAUTIONS

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

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

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

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

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

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

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

Electrical Specifications	
Voltage	• 220-240 V~
Hertz	• 50-60 Hz
Amperage	• 0.6 A

WARRANTY

Warranty

Thank you for purchasing a Weber product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 pride ourselves on delivering a safe, durable, and reliable product.

This is Weber's Voluntary Warranty provided to you at no extra charge. It contains the information you will need to have your Weber product repaired or replaced in the unlikely event of a failure or defect.

Pursuant to applicable laws, the Owner 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 of statutory warranty provisions.

WEBER's Voluntary Warranty

Weber warrants, to the purchaser of the Weber product (or in the case of a gift (of a new barbecue) 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 periods of time set forth in the chart below, from the date of purchase 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.

PRODUCT WARRANTY PERIODS

Cookbox and all components not covered below:

5 years

Electrical components:

3 years

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

3 years

Weber stands by its products and is happy to provide you with the Warranty described for material defects in the barbecue 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 barbecue over time, such as surface rust, dents/scratches, etc.

However, Weber will honour this Warranty for the barbecue 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 barbecue.

Owner's Responsibilities Under this Warranty / Exclusion of Warranty

To ensure trouble-free Warranty coverage, it is important (but 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, will expedite any Warranty claims you may need to make, 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 barbecue 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 – Colour – Primary Issue

This 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.

This WARRANTY lapses if there are damages, deteriorations, discolourations 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).

• 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

The use and/or installation of parts on your Weber product that are not genuine Weber parts will void this Warranty and any resulting damages are not covered by this Warranty.

Warranty Processing

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) Weber will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that a repair or replacement is not possible, Weber may choose (at its option) to replace the barbecue in question with a new barbecue 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 – Colour – Primary Issue

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 PERIODS OF THIS WARRANTY STATED ABOVE. 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 VOLUNTARY 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 WARRANTY PERIODS.

THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR FLAT USE ONLY AND DOES NOT APPLY TO WEBER BARBECUES 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.

To obtain replacement parts, contact the local retailer in your area or visit weber.com.

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 barbecues 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 BARBECUING 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 barbecue, 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 barbecue's fan provides oxygen through the burn pot to fuel the fire throughout your cook.

Barbecuing Recommendations

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

Pellet Quality Matters

Using high quality WEBER ALL NATURAL HARDWOOD PELLETS is essential for optimal barbecue operation. The pellets should have a crisp snap when broken, instead of easily crumbling apart, to avoid barbecue 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 barbecuing 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 barbecue operates. Use the controller to start up your barbecue, 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 barbecue. 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 barbecuing 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 barbecue temperature and internal food temperatures, your SEARWOOD barbecue comes with an attached ambient temperature probe and food temperature probes 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 barbecue to customize your barbecuing experience. Visit www.weber.com to find all of your favorite WEBER accessories.

GETTING STARTED

Preparing Barbecue For First Time Startup

Before the first startup of your WEBER SEARWOOD barbecue, there are some necessary steps to be followed:

1. Remove all packaging materials from the barbecue.
2. Open the barbecue 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 barbecue and register to activate your warranty.

Download, connect and register for:

- Remote Barbecue Temperature Control
- Flip and Serve Notifications
- Food Readiness Countdowns
- Step-by-step Barbecuing Assistance

Connecting Your Barbecue To Bluetooth® or Wi-Fi Network

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

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

NOTE: In order to successfully connect your smartphone to your barbecue via a local Wi-Fi network, first make sure your barbecue is paired via Bluetooth® and that your barbecue is within range of your Wi-Fi router. If your attempts to connect have been unsuccessful, try moving the barbecue within range of the Wi-Fi router or adding a signal extender for a stronger signal. Be sure to locate the barbecue 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 barbecue operates safely and smoothly every time you start it up, here are some steps to follow before you start barbecuing:

1. Using a barbecue 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.

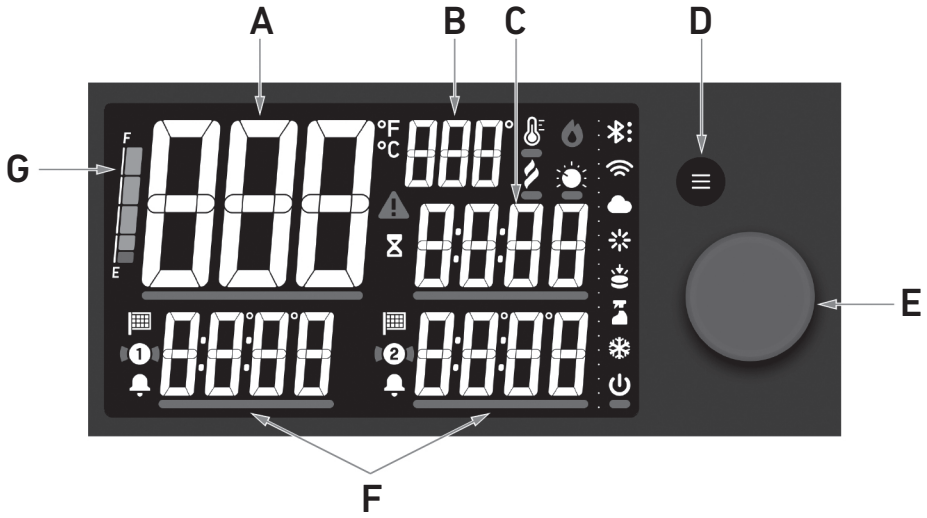
WARNING: DO NOT REMOVE THE GREASE TRAY OR GREASE CATCH WHILE OPERATING THE Barbecue, OR IF STILL HOT AFTER SHUTDOWN. Frequently replace the disposable drip pan before igniting the barbecue to reduce the risk of a grease fire.

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.

⚠ **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 barbecue software and controller features.



A Main Quadrant

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

B Set Temperature

Once you set a temperature, it will appear here and the Main Quadrant will show your cavity temperature.

C Timer Quadrant

Use the dial to increase 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 Menu button again will bring you back to your prior screen.

E Selection Dial

Turn the Selection Dial to adjust barbecue temperature, navigate through the quadrants and more.

F Food Probe Quadrants

Your new WEBER SEARWOOD has two food temperature probe ports (probes included) to gain superior control over your barbecue 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 will appear when a time to completion is available.

G Fuel Gauge (Select Models)

Select models of SEARWOOD come with a Fuel Gauge which will show you what your fuel level is without looking into the hopper.

Connectivity Icons

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

Set Temperature

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

SMOKEBOOST

Use the dial to select this cook mode that adds an extra kick of smoky, wood fired flavor to your food for low and slow cooks.

Manual Mode

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

Shut Down

When your cook has ended, select this icon to shut down your barbecue.

Fire Icon

This icon indicates when the barbecue is in an active cook mode.

Spinner Icon

This icon indicates an update is being applied. Your barbecue will still operate as this is happening in the background.

Push Dial Icon

This icon indicates when dial press is required.

Cleaning Icon

This icon indicates a reminder to clean your barbecue. Regular cleaning and maintenance ensures optimal barbecue performance.

Cold Weather Icon

In the event of cold ambient 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.

BARBECUE 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 barbecue for the first time.

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

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

1. Make sure your barbecue is plugged in and your hopper is filled with your choice of WEBER ALL NATURAL HARDWOOD PELLETS.
2. If your barbecue has been plugged in and the screen is not lit, wake your barbecue 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 barbecue lid closed, let the barbecue run for at least 30 minutes to season your barbecue.
5. When the barbecue has been seasoned, open the barbecue lid and clean the cooking grates using a barbecue brush or wood scraper, then close the barbecue 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 barbecue.
7. Your SEARWOOD barbecue will begin shutdown indicated by a blinking icons and activated countdown timer. Once the shutdown procedure is complete and the barbecue has cooled, unplug the barbecue 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 barbecue temperature or navigate to your desired cook mode and press to select.

WARNING: ALWAYS MAKE SURE THE Barbecue IS COMPLETELY COOLED AND UNPLUGGED FROM A POWER SOURCE BEFORE PERFORMING ANY MAINTENANCE OR CLEANING.

8. Remove the internal barbecue 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 barbecue components into the cookbox. Once you plug the barbecue 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 barbecue 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 barbecue 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 barbecue from sleep or the home screen, simply wake the barbecue up and turn dial to to select your desired temperature. You can also select SMOKEBOOST with this shortcut.

3. Make sure the barbecue lid is closed while the barbecue is preheating to your selected temperature.
4. When the barbecue has reached the selected temperature, open the barbecue lid and clean the cooking grates using a barbecue brush or wood scraper.
5. Start barbecuing! 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 barbecue has been preheated, using heat resistant barbecue mitts or gloves, open the barbecue lid and clean the cooking grates using a barbecue 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 barbecue.

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

4. Close the barbecue 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 barbecue some sausages over an open barbecue, or use the WEBER GRIDDLE to cook smash burgers. Follow these instructions to use the manual mode when cooking with the barbecue 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 barbecue 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 barbecue 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 Barbecue

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 barbecue 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 barbecue lid, unplug any food temperature probes from the probe hub and remove all food from the cooking grates.

WARNING: Food temperature probes, barbecue handles and barbecue surfaces will be hot. Always use heat resistant barbecue mitts or gloves before handling, cleaning, moving, or storing the barbecue or its parts.

2. Close the barbecue 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 barbecue when finished cooking. Frequently interrupted cook cycles could cause component failure.

4. Your SEARWOOD barbecue will begin shutdown indicated by a blinking icons and activated countdown timer. Once the shutdown procedure is complete and the barbecue has cooled, unplug the barbecue 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 barbecue temperature or navigate to your desired cook mode and press to select.

NOTE: Your barbecue will go to sleep after 5 minutes of being idle, if no food probes are plugged in. To wake your barbecue back up, press the main menu button ☰ or dial.

WARNING: ALWAYS MAKE SURE THE Barbecue 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 barbecuing 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 barbecue. 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 barbecuing. 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 barbecue.

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

Barbecuing Methods

Your WEBER SEARWOOD is capable of many different cooking methods such as smoking, roasting, barbecuing, searing, griddling, baking and braising. Part of the excitement of pellet barbecuing 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 barbecue 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 barbecue. Explore and experiment with all of the possibilities.

ERROR CODES

Error Codes

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

E6 - Flame Not Started

E7 - Auger Motor Failure

E8 - Thermocouple Error

E10 - Improper Shutdown

E11 - Glow Plug Failure

E16 - Barbecue 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 barbecue, please scan the QR code below or visit us at weber.com.

GRILL OPERATION

When cooking with a griddle, here is a helpful guide for which Manual Mode levels to use for specific foods.

Temperature Setting	Manual Mode Level	Food
Keep Warm	1-2	**Keep Warm**
Low	3-4	**Eggs** - Sunny side up, over-easy, scrambled **Vegetables** - Sautéing onions, peppers, garlic **Thicker Proteins** - thicker steaks, rendering duck breast or bacon fat **Breads** - French toast, pancakes, crepes, grilled cheese
Medium	5-7	**Proteins** - Ground beef, chicken, pork chops, fish, steaks **Vegetables** - Browning/Roasting brussel sprouts, zucchini, squash, hasbrowns, corn **Breads** - Baking flatbreads or naan, paninis
High	8-10	**Proteins** - Searing steaks, smashed burgers, stir-fry shrimp, fried rice, browning tofu **Vegetables** - Charring/blistering peppers, broccoli, mushrooms, stir-frying peppers, asparagus, onions

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. If multiple errors occur, the errors will cycle through on the controller and will show on your WEBER CONNECT app. Full troubleshooting is below. Follow the "SOLUTION" column associated with the error code displayed 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

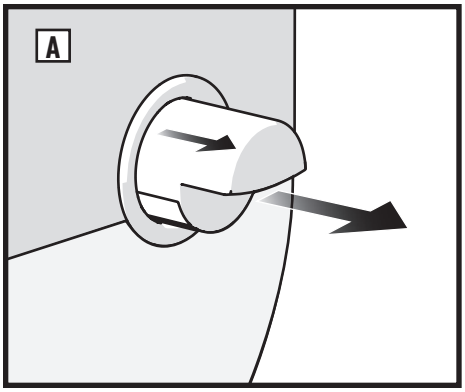
E18 - Temperature Drop Notification

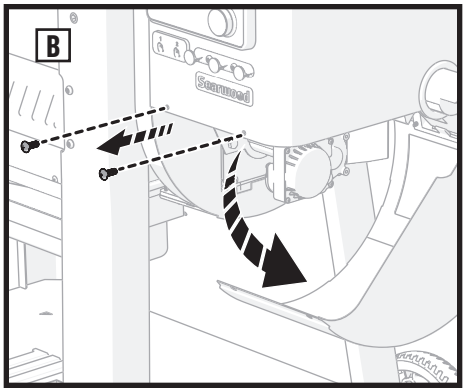
E19 - Flame Out Notification

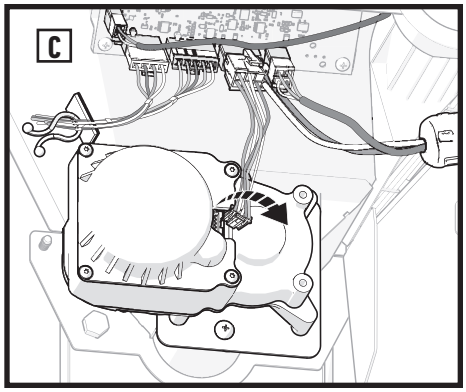
E20 - Dirty Fuel Gauge Notification (select models only)

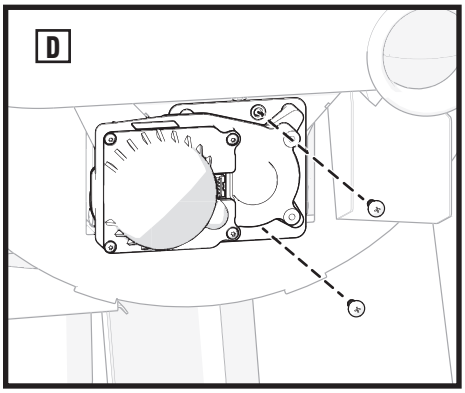
E21 - Low Fuel Notification (select models only)

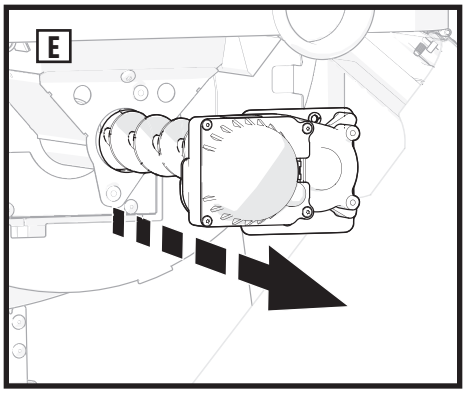
Error Code	Solution
E1 Auger Jam	1. Shutdown procedure will begin. Please keep grill lid closed and wait until the grill has completed the shutdown procedure and has completely cooled, then unplug the grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 2. Place a large bucket underneath the hopper. 3. Pull the pellet release handle **(A)**, located on the side of the hopper, to release the pellets into the bucket below. 4. Remove two screws at the front of the hopper to release the EZ ACCESS MAINTENANCE PANEL **(B)**. 5. Disconnect the wire clip from the motor **(C)**. 6. Remove two screws from the mounting bracket of the auger/motor assembly **(D)**. 7. Slide and twist the auger out from the auger tube **(E)**. *NOTE: Visually note the orientation of the motor when installed on the grill.* 8. Clean the auger tube and auger/motor assembly to remove any pellets and debris that may have been jamming the auger. 9. Before reinstalling the auger/motor assembly back into the auger tube, verify that the shear pin and hardware are still intact. Both sides of the pin should be fully engaged and visible **(F)**. The auger should not pull away from the motor. If the shear pin or hardware are broken, it should be replaced before reassembling. Contact a WEBER Customer Service Representative in your area using the contact information on our website for a replacement. 10. Reinstall the auger/motor assembly by sliding the auger through the auger tube **(G)**. 11. Secure the auger/motor assembly using 2 screws **(H)**. *CAUTION: Make sure the auger/motor assembly is in the correct orientation when reinstalling into the auger tube.* 12. Connect the motor's electrical connection. Make sure the wire clip is securely joined to the motor **(I)**. 13. Reinstall the EZ ACCESS MAINTENANCE PANEL using two screws **(J)**. 14. Push the pellet release handle closed **(K)**. 15. Open the hopper lid and fill the hopper with your choice of WEBER ALL NATURAL HARDWOOD PELLETS. 16. Plug in the grill and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will turn on during the process. If the E1 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website.

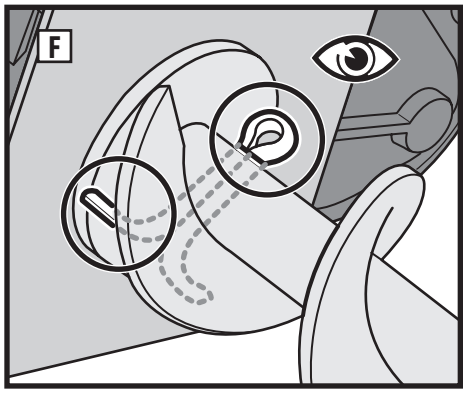




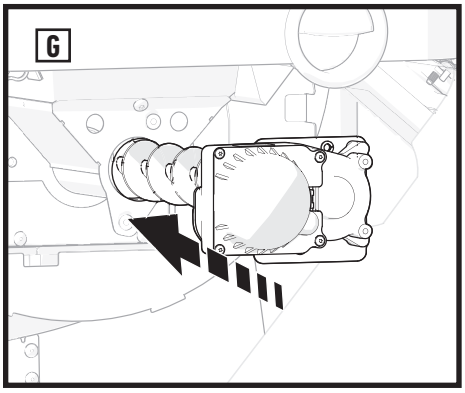


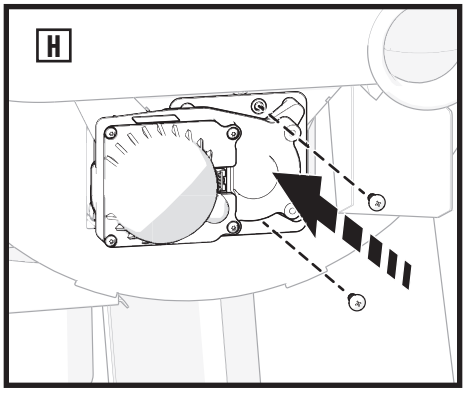


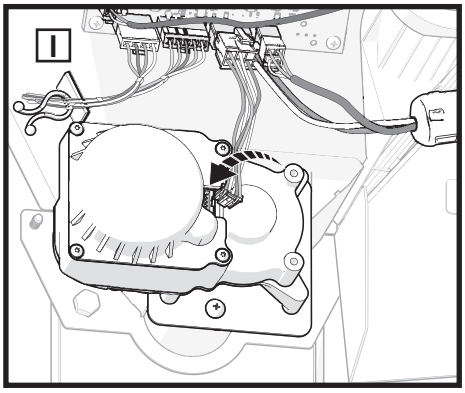


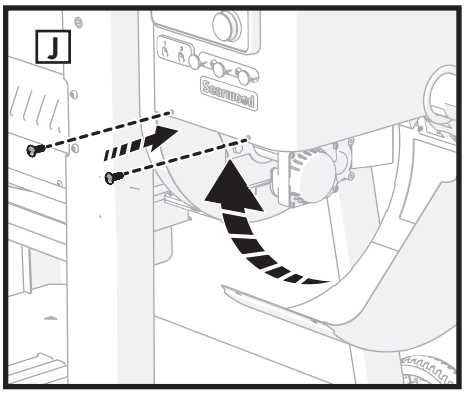


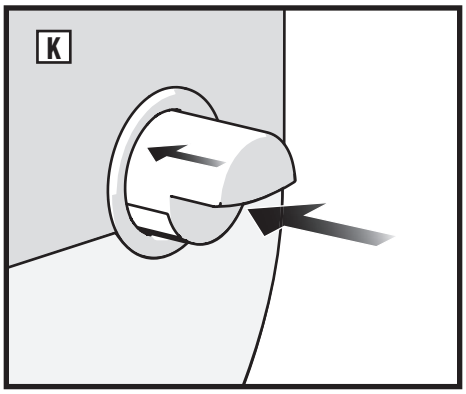
TROUBLESHOOTING



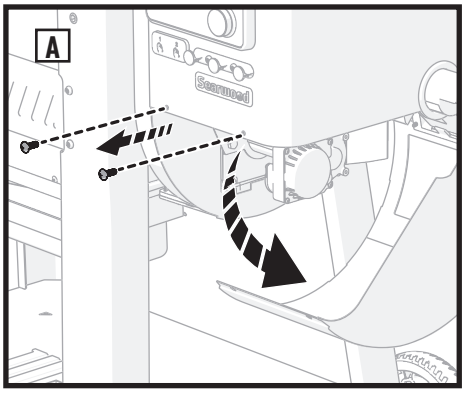


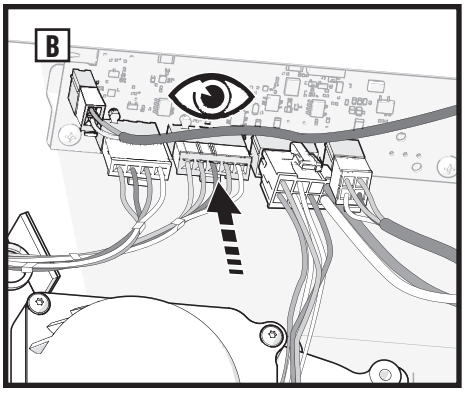


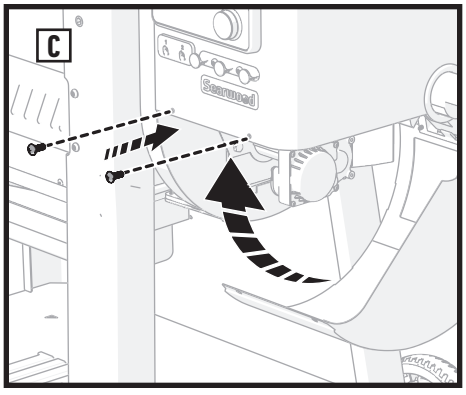


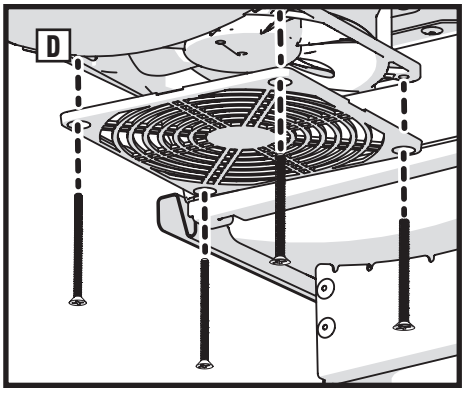


Error Code	Solution
E2 Fan Motor Failure	1. Shutdown procedure will begin. Please keep grill lid closed and wait until the grill has completed the shutdown procedure and has completely cooled, then unplug the grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 2. Remove two screws at the front of the hopper to release the EZ ACCESS MAINTENANCE PANEL **(A)**. 3. Check the electrical connection to the fan. Make sure the wire clip is securely joined to the fan's connection point **(B)**. 4. Reinstall the EZ ACCESS MAINTENANCE PANEL using two screws **(C)**. 5. Check the fan for blockage. If pellets are present, remove the four screws holding the guard on the fan and clean **(D)**, then reinstall the guard to the fan housing. 6. Plug in the grill and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will attempt to turn on during the process. If the E2 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website for fan replacement.

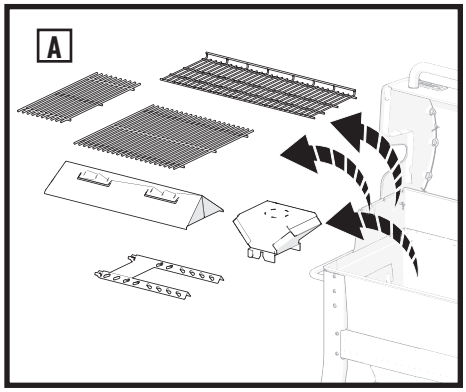


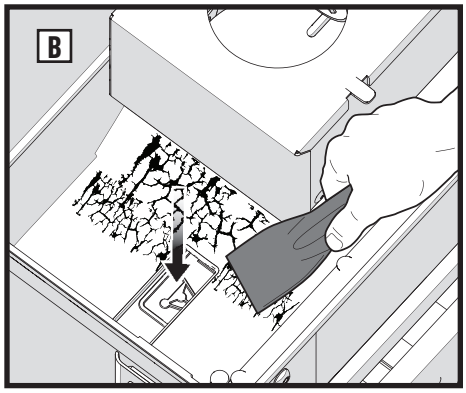


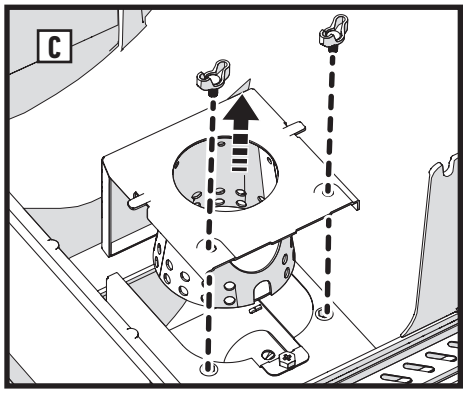


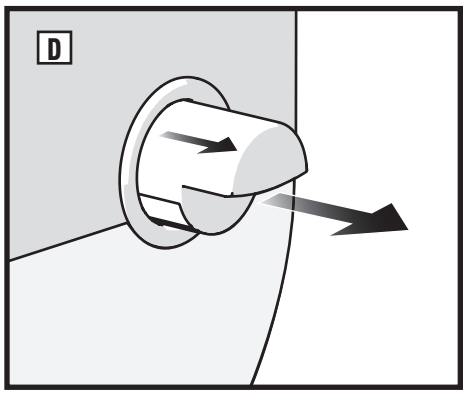


Error Code	Solution
E3 Loss of Flame The grill has lost flame in the burnpot and reignition attempts were not successful.	1. Shutdown procedure will begin. Please keep grill lid closed and wait until the grill has completed the shutdown procedure and has completely cooled, then unplug the grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 2. Open the grill lid and remove the cooking grates, large FLAVORIZER bar, heat diffuser, and heat deflector from the cookbox **(A)**. *NOTE: Tip the heat diffuser to empty ash before removing it from the cookbox.* 3. Clean the cookbox and burn pot of any ash or debris using a grill brush or scraper to direct it into the ash and grease system **(B)**. 4. Remove the burn pot **(C)** and dump out any ash or pellet debris and wipe clean. Reinstall the burn pot. *CAUTION: Allow time for the ash and debris to fully extinguish before cleaning the burn pot.* 5. Place a large bucket underneath the hopper. 6. Pull the pellet release handle **(D)**, located on the side of the hopper, to release the pellets into the bucket below. 7. Remove two screws at the front of the hopper to release the EZ ACCESS MAINTENANCE PANEL **(E)**. 8. Disconnect the wire clip from the motor **(F)**. 9. Remove two screws from the mounting bracket of the auger/motor assembly **(G)**. 10. Slide and twist the auger out from the auger tube **(H)**. *NOTE: Visually note the orientation of the motor when installed on the grill.* 11. Clean the auger tube and auger/motor assembly to remove any pellets and debris that may have been jamming the auger. 12. Before reinstalling the auger/motor assembly back into the auger tube, verify that the shear pin and hardware are still intact. Both sides of the pin should be fully engaged and visible **(I)**. The auger should not pull away from the motor. If the shear pin or hardware are broken, it should be replaced before reassembling. Contact a WEBER Customer Service Representative in your area using the contact information on our website for a replacement. 13. Reinstall the auger/motor assembly by sliding the auger through the auger tube **(J)**. *CAUTION: Make sure the auger/motor assembly is in the correct orientation when reinstalling into the auger tube.* 14. Secure the auger/motor assembly using 2 screws **(K)**. 15. Connect the motor's electrical connection. Make sure the wire clip is securely joined to the motor **(L)**. 16. Reinstall the EZ ACCESS MAINTENANCE PANEL using two screws **(M)**. 17. Scrape any grease and ash from the grease tray into the grease catch. Replace the disposable drip pan in the grease catch as needed **(N)**. Once cleaned, reinstall the grease tray and catch, pushing both all the way in. 18. Reinstall the heat deflector, heat diffuser, large FLAVORIZER bar, and cooking grates into the cookbox **(O)**. 19. Push the pellet release handle closed **(P)**. 20. Open the hopper lid and fill the hopper with your choice of WEBER ALL NATURAL HARDWOOD PELLETS. 21. Plug in the grill and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will turn on during the process. If the E3 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website.

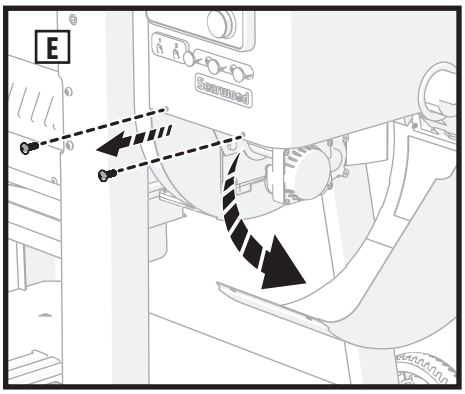


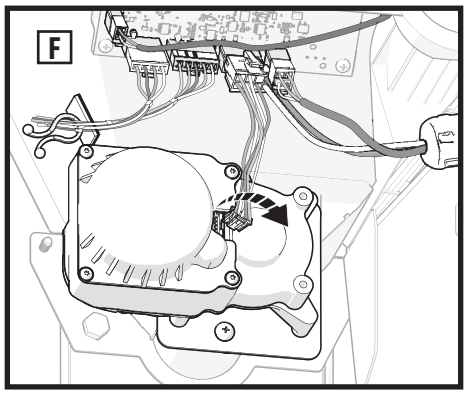


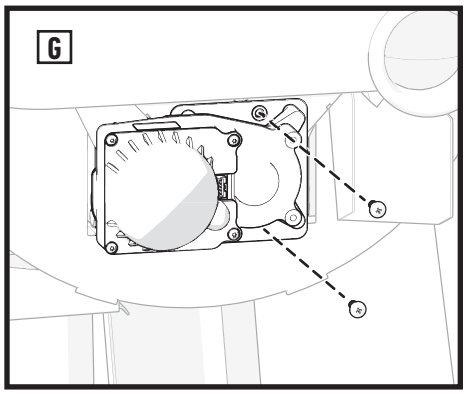


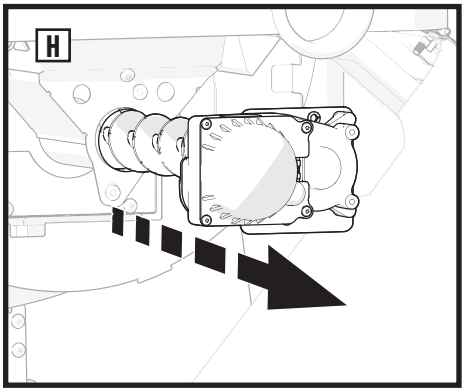


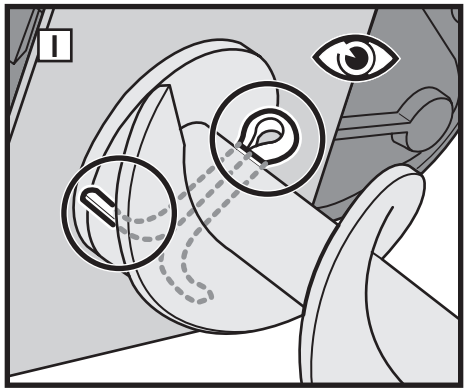
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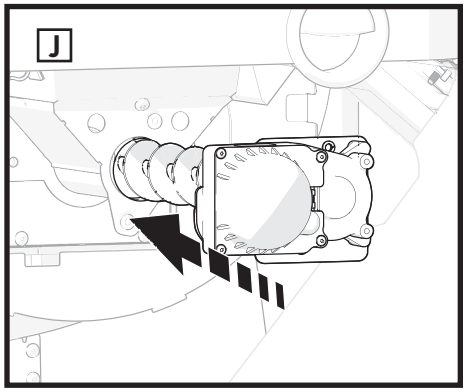


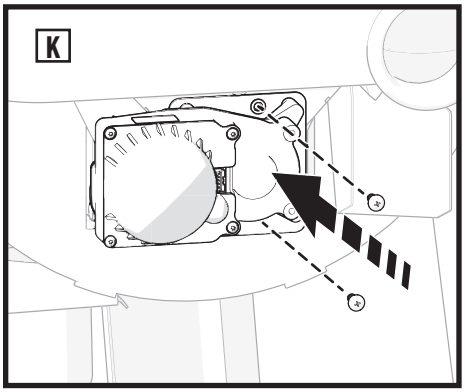


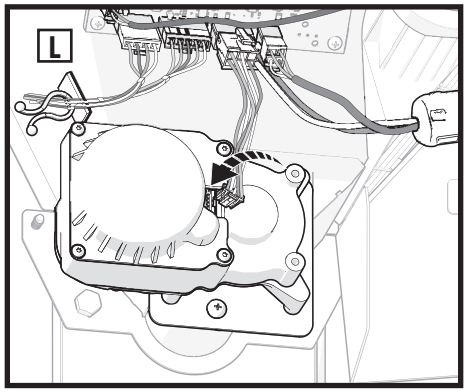


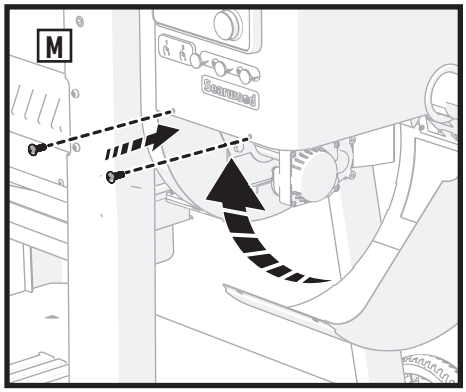


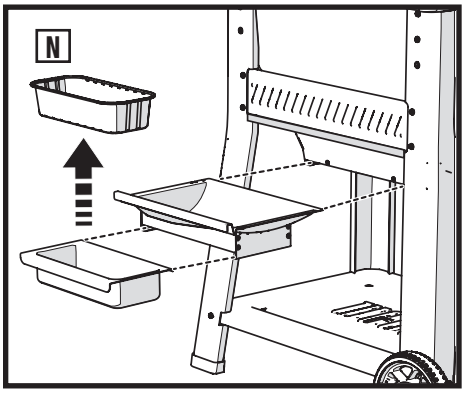


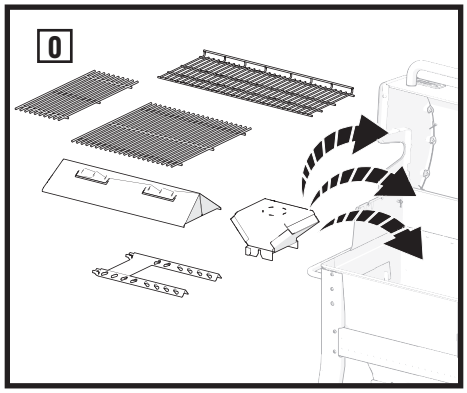


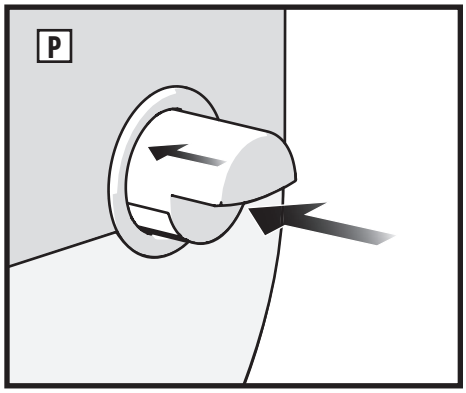




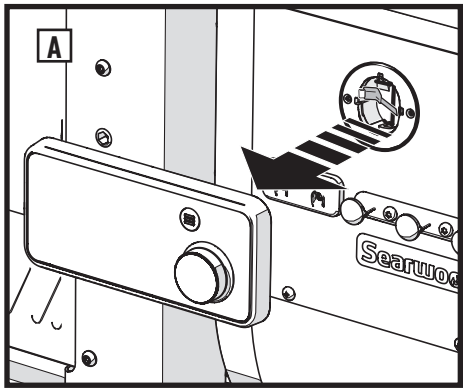


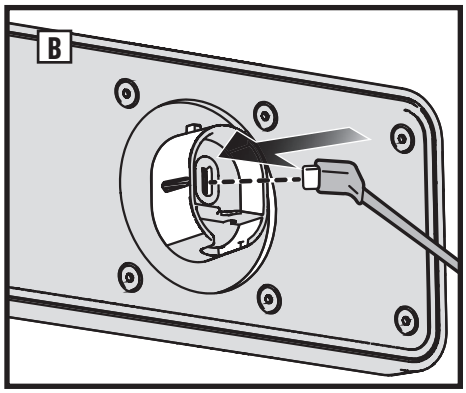


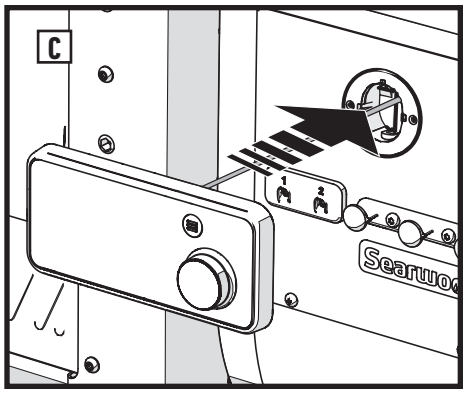




Error Code	Solution
E4 Communication Error	1. Shutdown procedure will begin. Please keep grill lid closed and wait until the grill has completed the shutdown procedure and has completely cooled, then unplug the grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 2. Once the shutdown procedure is complete, unplug the grill from the power source. 3. Remove WEBER CONNECT LDC DIGITAL CONTROLLER from front of the hopper **(A)**. *CAUTION: Do not use tools to pry the* WEBER CONNECT LDC DIGITAL CONTROLLER *away from the grill. Damage could result.* 4. Check USB-C connection on the rear of the digital controller to ensure it is fully connected **(B)**. 5. Reinstall the digital controller to the front of the hopper **(C)**. 6. Plug in the grill to the power source and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will turn on during the process. If the E4 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website.

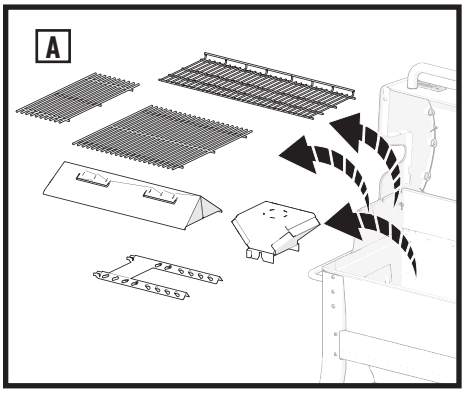


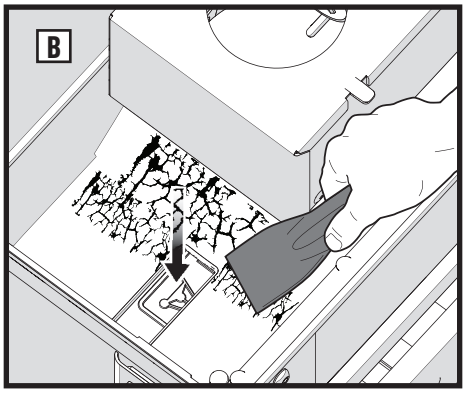


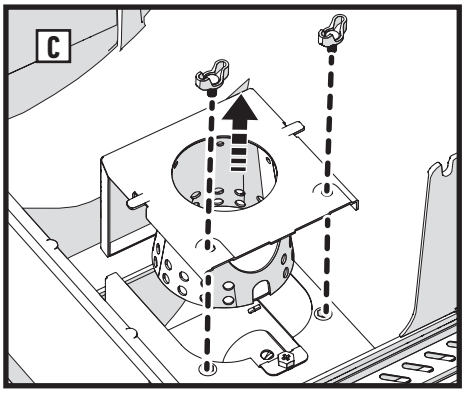


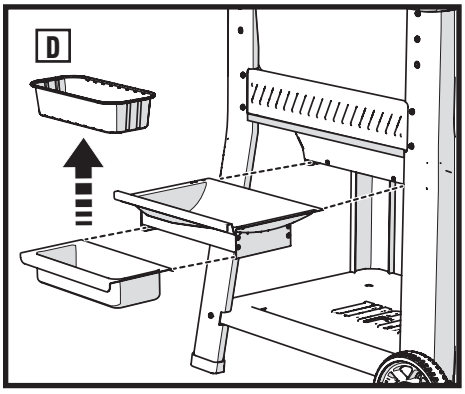
TROUBLESHOOTING

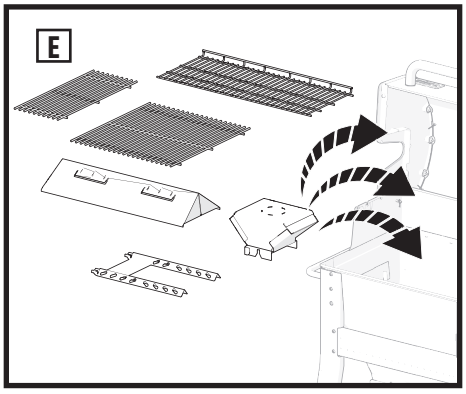
Error Code	Solution
E5 Grill too Hot	1. Shutdown procedure will begin. Please keep grill lid closed and wait until the grill has completed the shutdown procedure and has completely cooled, then unplug the grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 2. Open the grill lid and remove the cooking grates, large FLAVORIZER bar, heat diffuser, and heat deflector from the cookbox **(A)**. *NOTE: Tip the heat diffuser to empty ash before removing it from the cookbox.* 3. Clean the cookbox and burn pot of any ash or debris using a grill brush or scraper to direct it into the grease and ash management system **(B)**. *CAUTION: Allow time for the ash and debris to fully extinguish before cleaning the burn pot.* 4. Remove the burn pot **(C)** and dump out any ash or pellet debris and wipe clean. 5. Reinstall burn pot. 6. Scrape any grease and ash from the grease tray into the grease catch. Replace the disposable drip pan in the grease catch as needed **(D)**. Once cleaned, reinstall the grease tray and catch, pushing both all the way in. 7. Visually inspect the grill for damage. 8. Reinstall the heat deflector, heat diffuser, large FLAVORIZER bar, and cooking grates into the cookbox **(E)**. 9. Plug in the grill and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will turn on during the process. If the E5 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website.



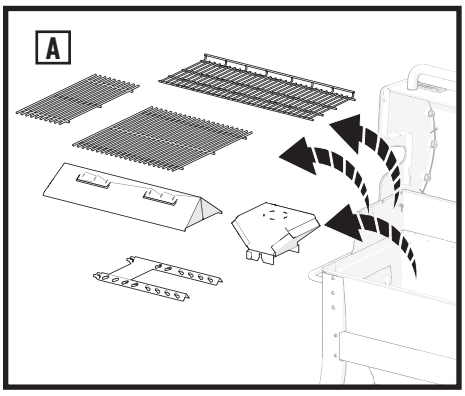


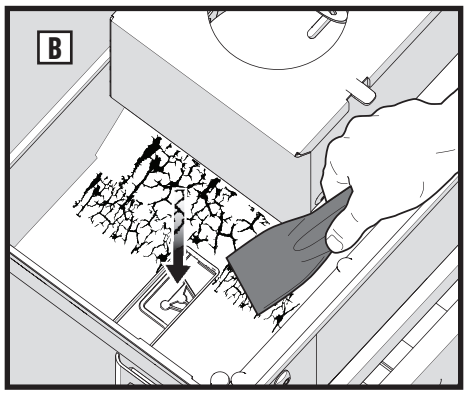


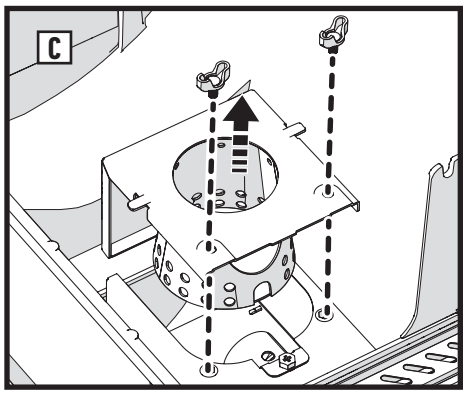


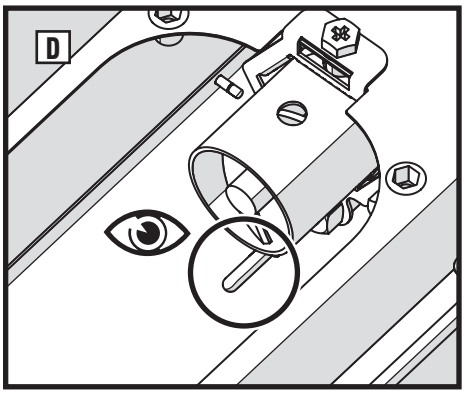


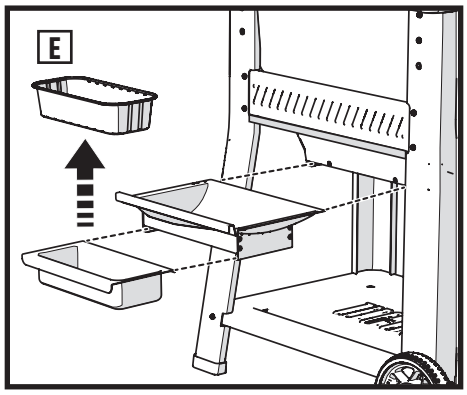
Error Code	Solution
E6 Flame not Started	1. Shutdown procedure will begin. Please wait until the grill has completed the shutdown procedure and has completely cooled, then unplug the grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 2. Open the grill lid and remove the cooking grates, large FLAVORIZER bar, heat diffuser, and heat deflector from the cookbox **(A)**. *NOTE: Tip the heat diffuser to empty ash before removing it from the cookbox.* 3. Clean the cookbox and burn pot of any ash or debris using a grill brush or scraper to direct it into the ash and grease system **(B)**. *CAUTION: Allow time for the ash and debris to fully extinguish before cleaning the burn pot.* 4. Remove the burn pot **(C)** and dump out any ash or pellet debris and wipe clean. 5. Inspect glow plug to ensure it's in the appropriate location **(D)**. 6. Reinstall burn pot. 7. Remove and clean any ash or grease from inside the ash and grease system. Once cleaned, reinstall the drawer **(E)**. Replace the disposable drip pan as needed. 8. Reinstall the heat deflector, heat diffuser, large FLAVORIZER bar, and cooking grates into the cookbox **(E)**. 9. Plug in the grill and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will turn on during the process. If the E6 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website.

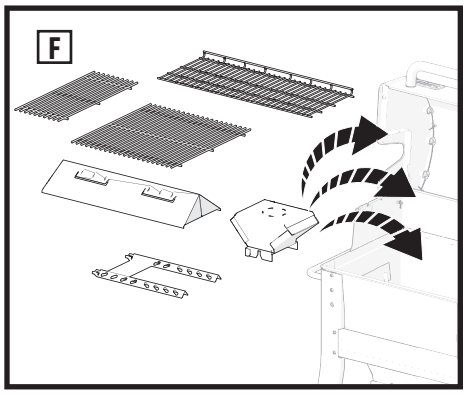




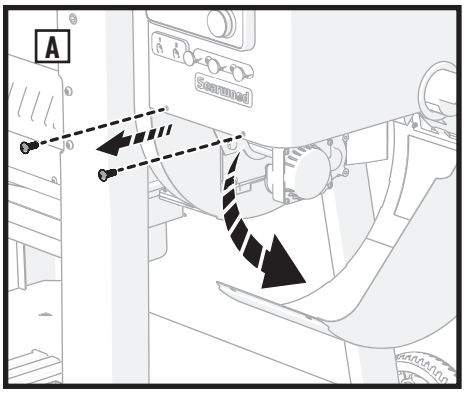


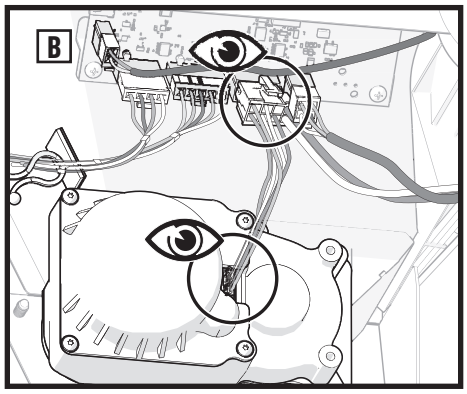


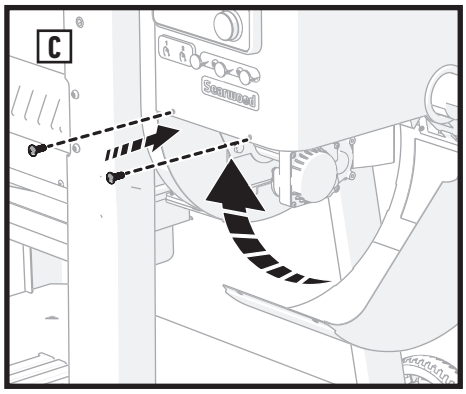




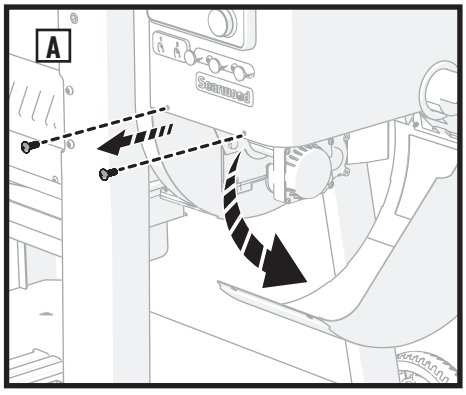
Error Code	Solution
E7 Auger Motor Failure	1. Shutdown procedure will begin. Please wait until the grill has completed the shutdown procedure and has completely cooled, then unplug the grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 2. Remove two screws at the front of the hopper to release the EZ ACCESS MAINTENANCE PANEL **(A)**. 3. Check the electrical connection on the motor and circuit board. Make sure the connectors are securely joined on both ends **(B)**. 4. Reinstall the EZ ACCESS MAINTENANCE PANEL using two screws **(C)**. 5. Plug in the grill and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will turn on during the process. If the E7 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website.

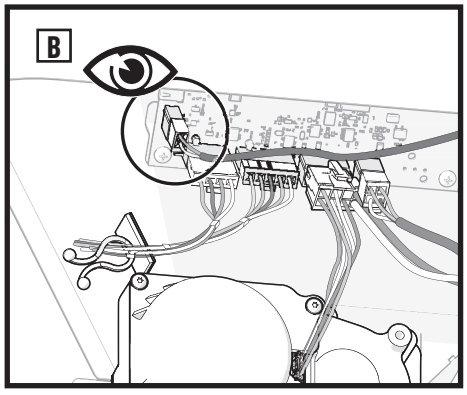


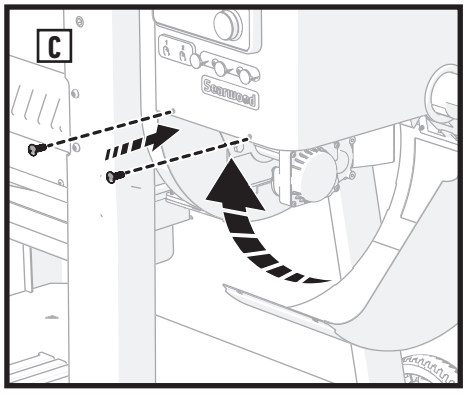




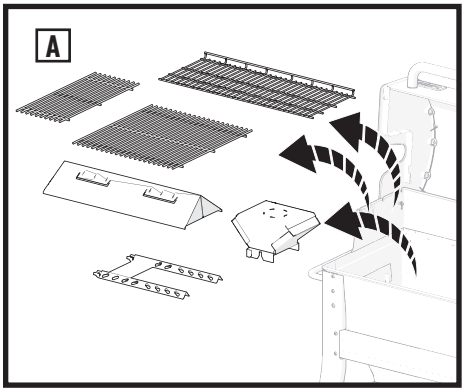
Error Code	Solution
E8 Thermocouple Error	1. Shutdown procedure will begin. Please wait until the grill has completed the shutdown procedure and has completely cooled, then unplug the grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 2. Remove two screws at the front of the hopper to release the EZ ACCESS MAINTENANCE PANEL **(A)**. 3. Check the thermocouple electrical connection at the circuit board. Make sure the connector is securely joined **(B)**. 4. Reinstall the EZ ACCESS MAINTENANCE PANEL using two screws **(C)**. 5. Plug in the grill and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will turn on during the process. If the E8 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website.

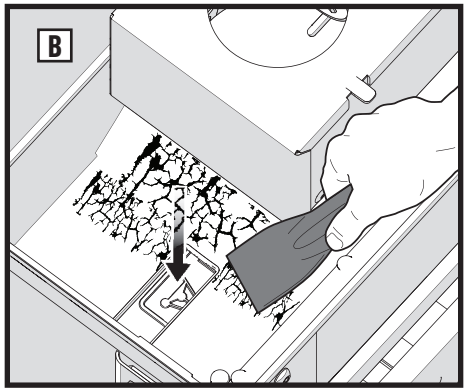


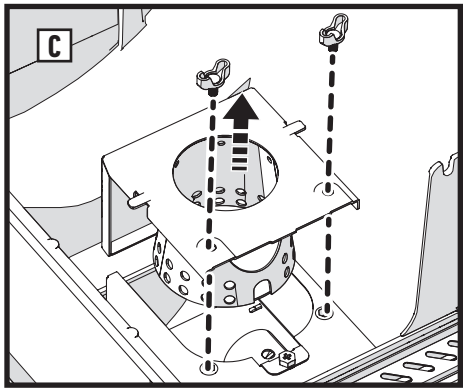


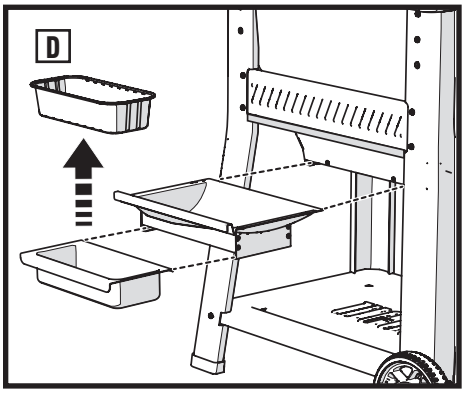


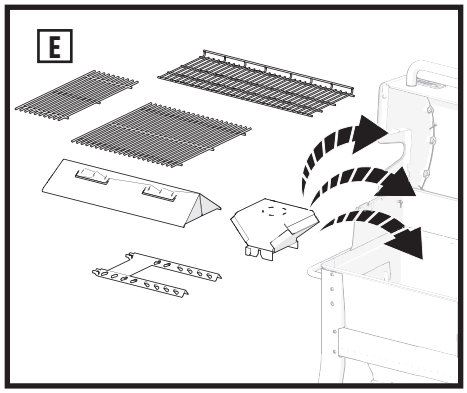
Error Code	Solution
E10 Improper Shutdown Prior shut down was not complete.	1. Shutdown procedure will begin. Please wait until the grill has completed the shutdown procedure and has completely cooled, then unplug the grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 2. Open the grill lid and remove the cooking grates, large FLAVORIZER bar, heat diffuser, and heat deflector from the cookbox **(A)**. *CAUTION: Tip the heat diffuser to empty ash before removing it from the cookbox.* 3. Clean the cookbox and burn pot of any ash or debris using a grill brush or scraper to direct it into the grease and ash management system **(B)**. *CAUTION: Allow time for the ash and debris to fully extinguish before cleaning the burn pot.* 4. Remove the burn pot **(C)** and dump out any ash or pellet debris and wipe clean. 5. Reinstall the burn pot. 6. Scrape any grease and ash from the grease tray into the grease catch. Replace the disposable drip pan in the grease catch as needed **(D)**. Once cleaned, reinstall the grease tray and catch, pushing both all the way in. 7. Reinstall the heat deflector, heat diffuser, large FLAVORIZER bar, and cooking grates into the cookbox **(E)**. 8. Plug in the grill and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will turn on during the process. If the E10 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website.



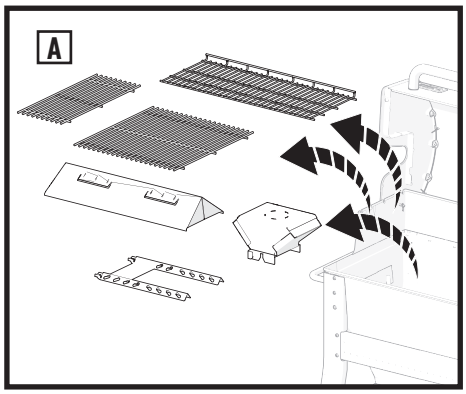


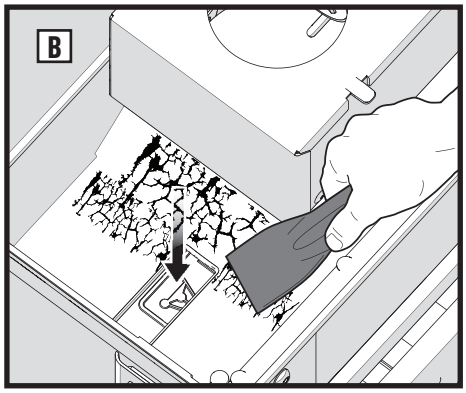


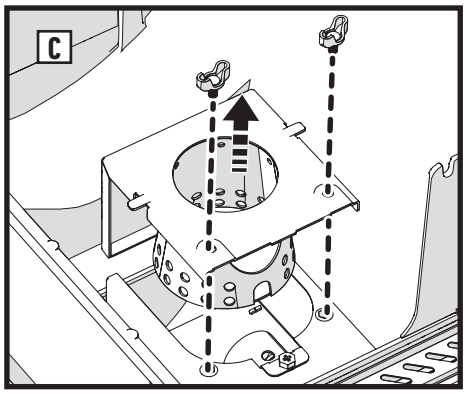


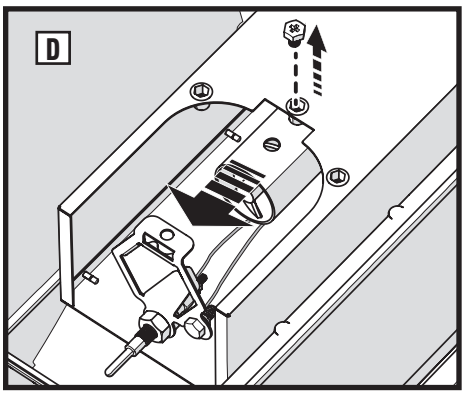


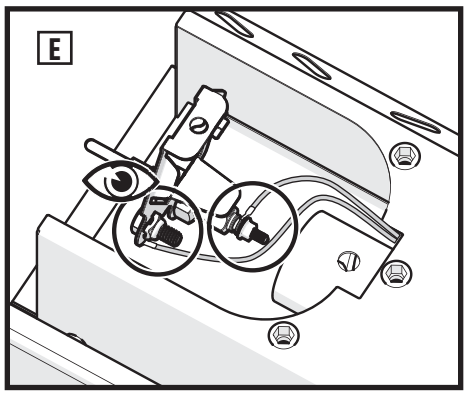
Error Code	Solution
E11 Glow Plug Failure	1. Shutdown procedure will begin. Please wait until the grill has completed the shutdown procedure and has completely cooled, then unplug the grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 2. Open the grill lid and remove the cooking grates, large FLAVORIZER bar, heat diffuser, and heat deflector from the cookbox **(A)**. *NOTE: Tip the heat diffuser to empty ash before removing it from the cookbox.* 3. Clean the cookbox and burn pot of any ash or debris using a grill brush or scraper to direct it into the ash and grease system **(B)**. 4. Remove the burn pot **(C)** and dump out any ash or pellet debris and wipe clean. *CAUTION: Allow time for the ash and debris to fully extinguish before cleaning the burn pot.* 5. Remove the glow plug mounting bracket and slowly slide it out from the auger channel **(D)**. 6. Check that the glow plug is secured to the mounting bracket and inspect wire terminal connections for secure connection to the mounting bracket **(E)**. 7. If wire terminal connections appear intact, reinstall the glow plug mounting bracket to the auger channel **(F)**. 8. Reinstall the burn pot. 9. Remove two screws at the front of the hopper to release the EZ ACCESS MAINTENANCE PANEL **(G)**. 10. Check the glow plug wire clip connection at the circuit board **(H)**. 11. Reinstall the EZ ACCESS MAINTENANCE PANEL using two screws **(I)**. 12. Plug the grill into the power source and use the dial to set a grill temperature of 400°F. 13. As the grill starts to preheat, visually inspect the glow plug at the bottom of the burn pot **(J)**. *WARNING: Do not touch the glow plug to check if it is hot. If the glow plug is operating correctly, it will start to glow in color as it heats.* **If the glow plug is operating correctly:** 14. Using barbecue gloves, reinstall the heat deflector, heat diffuser, large FLAVORIZER bar, and cooking grates into the cookbox. **If the glow plug is not operating correctly:** 15. The grill will remain cool and will not ignite. Shutdown the grill by selecting the main menu button ☰. Using the dial on the controller, scroll through the main menu, and push to select the power symbol ⏻ . Contact the Customer Service Representative in your area using the contact information on our website for glow plug replacement.

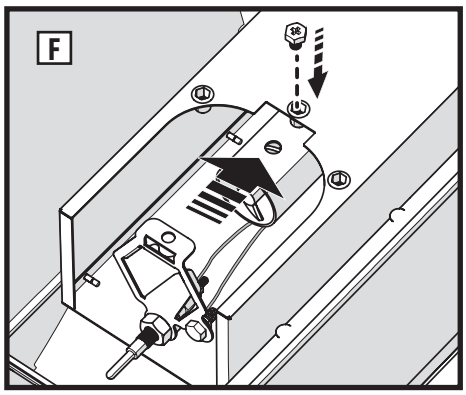




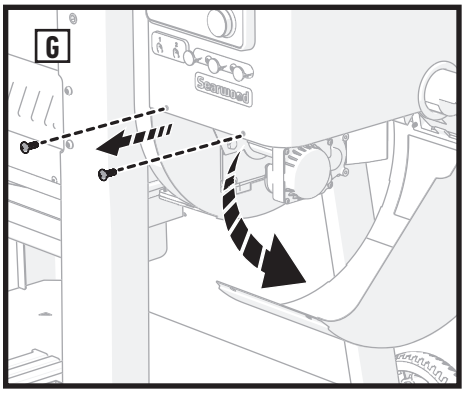


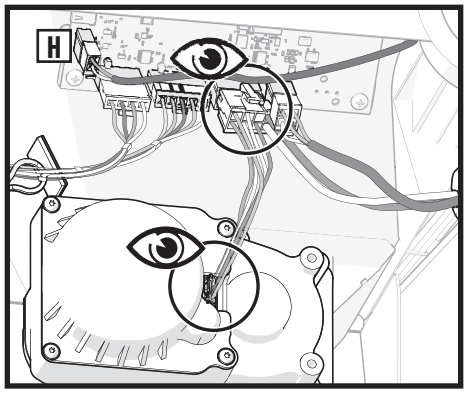


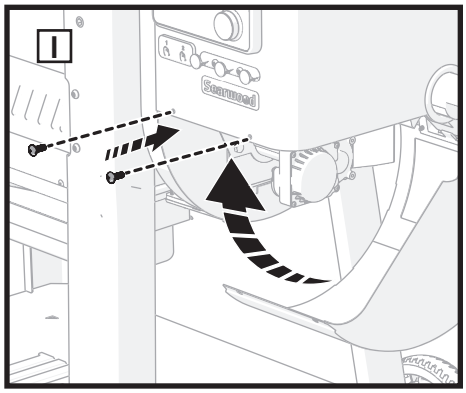


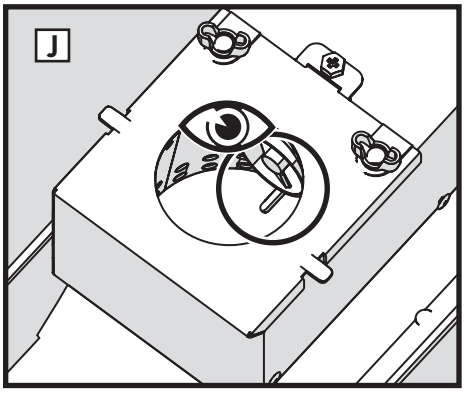


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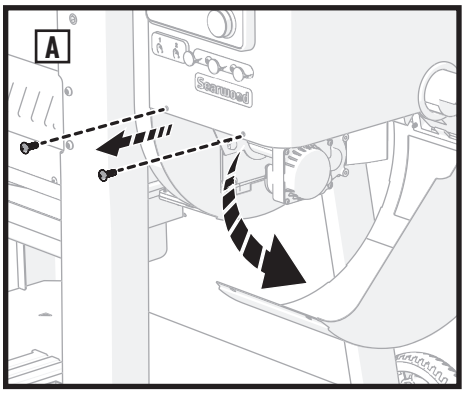
Error Code	Solution
E16 Grill ID Error	1. Contact the Customer Service Representative in your area using the contact information on our website.

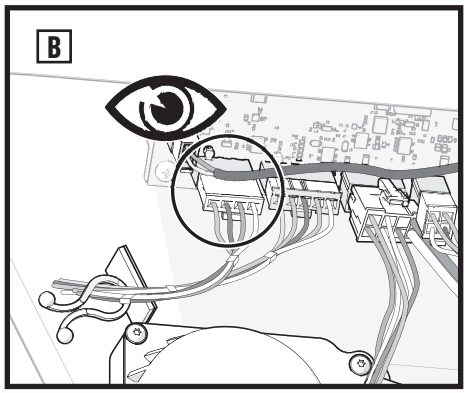
TROUBLESHOOTING

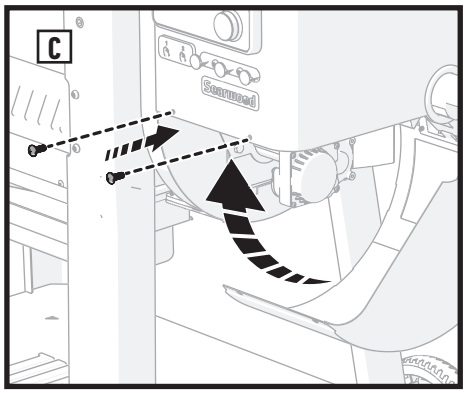
NOTIFICATIONS

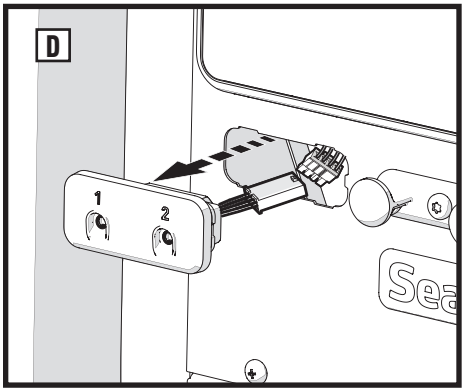
Some error codes simply notify you of a potential critical error before it happens. These notifications can be cleared from the controller by pressing the dial to continue cooking. If notifications remains on the controller after troubleshooting steps are complete, contact the Customer Service Representative in your area using the contact information on our website.

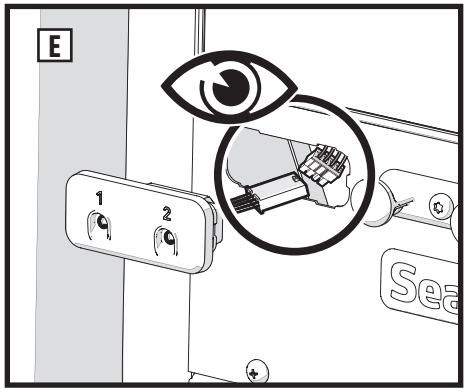
Error Code	Solution
E9 Fuel Guage Error Notification (select models only)	**1.** Fuel gauge is not working. You can continue to cook by pressing the dial, however, the grill will be unable to inform you of the fuel level until the E9 error code is resolved. **2.** Navigate through the menu on the controller and shutdown the grill. Once the shutdown procedure is complete and your grill has completely cooled, unplug your grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* **3.** Remove two screws at the front of the hopper to release the EZ ACCESS MAINTENANCE PANEL **(A)**. **4.** Check the fuel gauge electrical connection at the circuit board. Make sure the connector is securely joined **(B)**. **5.** Reinstall the EZ ACCESS MAINTENANCE PANEL using two screws **(C)**. **6.** Remove probe hub from the front of the hopper **(D)**. *CAUTION: Do not use tools to pry the probe hub away from the grill. Damage could result.* **7.** Check the electrical connection at the rear of the probe hub and make sure the connector is secure **(E)**. **8.** Reinstall the probe hub to the front of the hopper **(F)**. **9.** Plug in the grill and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will turn on during the process. If the E9 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website.

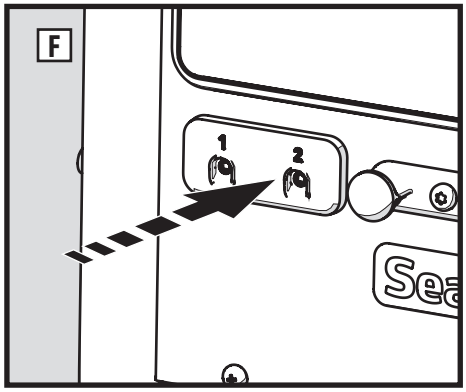




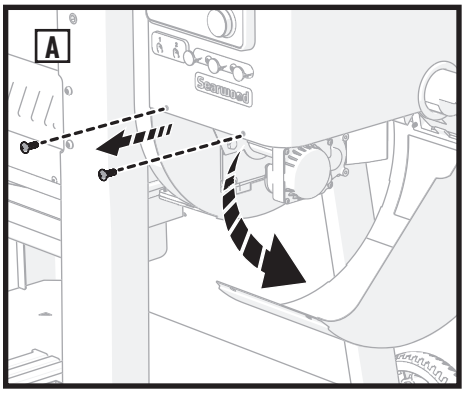


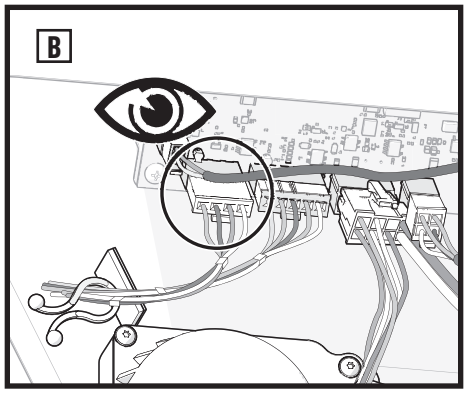


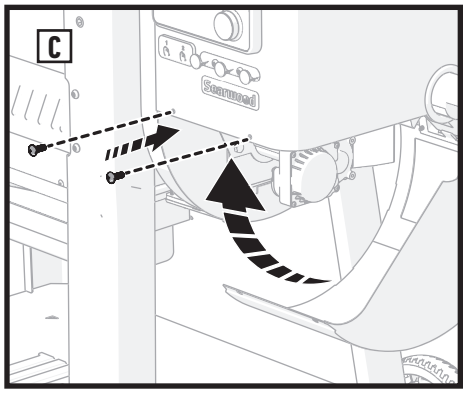


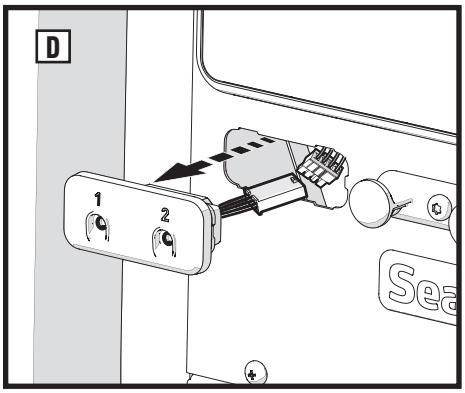


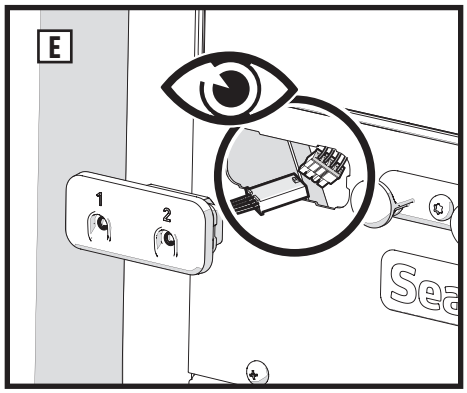
Error Code	Solution
E17 Probe Hub Error Notification	1. You can continue to cook by pressing the dial, however, the grill will be unable to inform you of the food temperature until the E17 error code is resolved. 2. Navigate through the menu on the controller and shutdown the grill. Once the shutdown procedure is comeplete and your grill has completely cooled, unplug your grill from the power source. *CAUTION: Do not unplug the grill during the shutdown procedure.* 3. Remove two screws at the front of the hopper to release the EZ ACCESS MAINTENANCE PANEL **(A)**. 4. Check the probe hub electrical connection at the circuit board. Make sure the connector is securely joined **(B)**. 5. Reinstall the EZ ACCESS MAINTENANCE PANEL using two screws **(C)**. 6. Remove probe hub from the front of the hopper **(D)**. *CAUTION: Do not use tools to pry the probe hub away from the grill. Damage could result.* 7. Check the electrical connection at the rear of the probe hub and make sure the connector is secure **(E)**. 8. Reinstall the probe hub to the front of the hopper **(F)**. 9. Plug in the grill and begin a cook to allow the controller to run diagnostics. Diagnostics can take up to 30 seconds and the fan will turn on during the process. If the E17 error code still remains on the controller, contact the Customer Service Representative in your area using the contact information on our website.

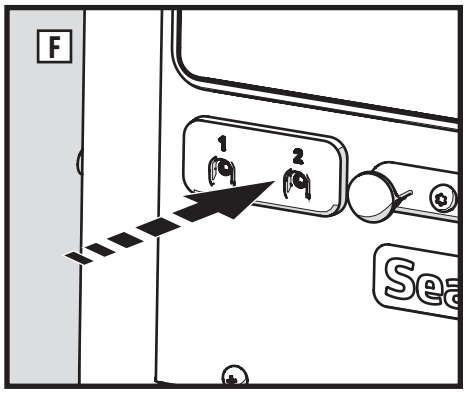






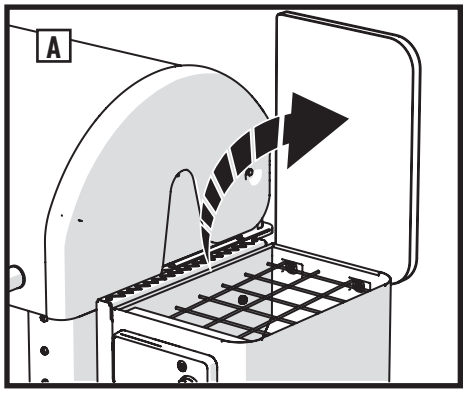




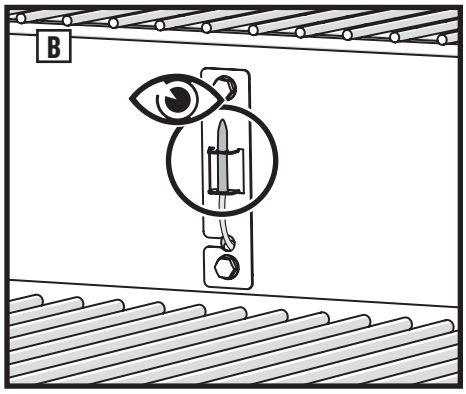


TROUBLESHOOTING

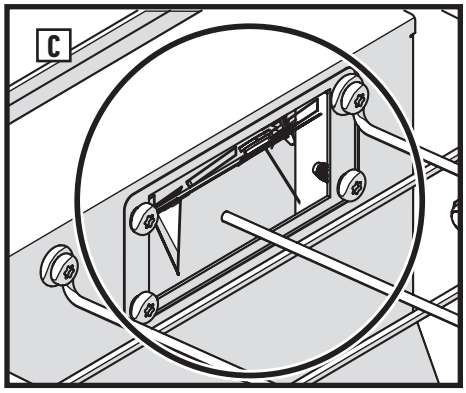
Error Code	Solution
E18 Temperature Drop Notification	1. You can continue to cook by pressing the dial. Make sure the grill lid is closed during cooking. If you want to grill with the lid open or expect to open the lid frequently during the cook, try Manual Mode for a constant fuel and fan speed without the grill overcorrecting. 2. Open the hopper lid **(A)** to check the pellet level and quality. Note that pellets at the top of the hopper are not representaive of the full hopper. Fresh pellets should have a crisp snap when broken and not crumble to dust. 3. Refill the hopper with fresh WEBER ALL NATURAL HARD WOOD PELLETS if needed. 4. Open the grill lid and visually inspect the internal temperature probe inside the cookbox **(B)**. Make sure there is nothing obstructing the temperature probe. Close grill lid.



Error Code	Solution
E19 Flame Out Notification Grill has lost flame and glow plug attempts to reignite.	1. Open the hopper lid **(A)** and check the pellet level. Refill the hopper with fresh WEBER ALL NATURAL HARDWOOD PELLETS if needed. Be sure to check the quality of the pellets. Fresh pellets should have a crisp snap when broken and not crumble to dust. 2. The grill will attempt to reignite. Do not unplug the grill.



Error Code	Solution
E20 Dirty Fuel Gauge Notification (select models only)	1. You can continue to cook by pressing the dial, however, the grill will be unable to inform you of the fuel level until the E20 error code is resolved. 2. Open the hopper lid and wipe the fuel sensor lens clean using a soft dry cloth **(C)**. *NOTE: Do not use fingers to wipe the sensor lens clean.*



Error Code	Solution
E21 Low Fuel Notification (select models only)	1. You can continue to cook by pressing the dial, however, the grill fuel is low and will need to be refilled to avoid potential disruption to your cook. 2. Open the hopper lid **(A)** and check the pellet level. Refill the hopper with fresh WEBER ALL NATURAL HARDWOOD PELLETS if needed. Be sure to check the quality of the pellets. Fresh pellets should have a crisp snap when broken and not crumble to dust.

If any of these notifications (E18-E21) still persist on the controller after troubleshooting and multiple cooks, contact the Customer Service Representative in your area using contact information on our website.

Recommended Cleaning

In order to keep your WEBER SEARWOOD grill running smoothly for years of barbecuing and smoking, WEBER recommends a thorough cleaning of the grill after 12 hours or 9 cook sessions, whichever comes first. Additional cleaning may be required after the completion of low & slow cooks before beginning a high temperature cook to remove any grease not burned off at low temperatures.

WARNING: ALWAYS MAKE SURE THE GRILL IS COMPLETELY COOLED AND UNPLUGGED FROM A POWER SOURCE BEFORE PERFORMING ANY MAINTENANCE OR CLEANING.

CAUTION: NEVER SPRAY THE GRILL WITH A STEADY WATER STREAM SUCH AS FROM A GARDEN HOSE OR POWER WASHER. ELECTRONIC COMPONENTS COULD BECOME DAMAGED.

CAUTION: WEBER recommends the use of barbecue mitts or rubberized gloves to protect your hands while cleaning your grill.

Please follow these steps for cleaning your grill:

1. Once your grill has completed a proper shut down and completely cooled, unplug from the power source.
2. Open the grill lid and brush or scrape the lid clean with a grill brush or the included scraper.
3. While in place, brush or scrape the cooking grates clean, then remove them from the cookbox and set aside.
4. With the large FLAVORIZER bar, heat diffuser, and heat deflector in place, scrape them clean with included scraper, then remove them from the cookbox and set aside.
5. Scrape the interior of the cookbox with a grill brush or scraper. Direct all of the grease and debris down into the grease tray at the bottom of the cookbox.
6. Loosen wing screws and remove the burn pot from cookbox. Dump out any ash or pellet debris and wipe the burn pot clean. Using the included scraper or a soft bristle brush, clean the inside surfaces, then reinstall the burn pot.
7. Pull out grease tray and scrape down any grease and ash into the grease catch. Replace disposable foil drip pan in grease catch. Fully push grease tray and grease catch back in place.

WARNING: DO NOT REMOVE THE ASH AND GREASE SYSTEM DRAWER 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.

8. Reinstall the heat deflector, heat diffuser, large FLAVORIZER bar, and cooking grates into the cookbox.

Hopper Cleaning

To ensure that fresh pellets are used and the hopper and auger tube are kept clean, WEBER recommends emptying and clearing the hopper and auger tube every 4 weeks with regular use, and every 2 weeks without regular use.

NOTE: This cleaning should be done more frequently in high humidity environments.

Please follow these steps for cleaning your hopper and auger tube:

1. Once your grill has completed a proper shut down and completely cooled, power off the grill and unplug from the power source.
2. From the rear of your WEBER SEARWOOD grill, place a large bucket or container underneath the hopper.
3. Pull the pellet release handle located on the side of the hopper to release the pellets into the container below.
4. Remove two screws at the front of the hopper to open the EZ ACCESS MAINTENANCE PANEL.
5. Disconnect the wire clip from the motor.
6. Remove two screws from the mounting bracket of the auger/motor assembly. Slide and twist the auger out from the auger tube.

NOTE: Visually note the orientation of the motor when installed on the grill.

7. Clean the auger tube and auger/motor assembly to remove any pellets and debris that may have been jamming the auger.
8. Before reinstalling the auger/motor assembly back into the auger tube, verify that the shear pin and hardware are still intact. Both sides of the pin should be fully engaged and visible. The auger should not pull away from the motor. If the shear pin or hardware are broken, it should be replaced before reassembling. Contact a WEBER Customer Service Representative in your area using the contact information on our website for a replacement.
9. Reinstall the auger/motor assembly by sliding the auger through the auger tube and fastening the assembly with two screws.

CAUTION: Make sure the auger/motor assembly is in the correct orientation when reinstalling into the auger tube.

10. Connect the motor's electrical connection. Make sure the wire clip is securely joined to the motor.
11. Reinstall the EZ ACCESS MAINTENANCE PANEL using two screws.
12. Push the pellet release handle closed.
13. Open the hopper lid and fill the hopper with your choice of WEBER ALL NATURAL HARDWOOD PELLETS.

Cleaning the Exterior of the Grill

The outside of your grill may include stainless steel, porcelain enameled, and plastic surfaces. WEBER recommends the following methods based on the surface type.

Cleaning Stainless Steel Surfaces

Clean stainless steel using a non-toxic, non-abrasive stainless steel cleaner or polish designed for use on outdoor products and grills. Use a soft, lint-free cloth to clean in the direction of the grain of the stainless steel. Do not use paper towels.

CAUTION: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the color of the metal by removing the top chromium oxide film coating.

Cleaning Painted, Porcelain-Enameled Surfaces, Plastic and Rubberized Components

Clean painted, porcelain-enameled and plastic components with warm soapy water and a soft, lint-free cloth. After wiping down the surfaces, lightly rinse and dry thoroughly.

Cleaning the Outside of Grills that are in Unique Environments

If your grill is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your grill with warm soapy water. Follow up with a light rinse and thorough drying. Additionally, you may want to apply a non-abrasive stainless steel cleaner weekly to prevent surface rust. Use only as directed.

Cleaning the Food Probes

Your included food probes should be cleaned after every use to ensure safe cooking practices. However, the food probes should never be submerged in any type of liquid because it could damage them. WEBER recommends gently wiping the food probes clean with warm soapy water and a soft cloth or paper towel.

Wear Gloves

Always wear heat-resistant barbecue mitts or gloves when using your WEBER SEARWOOD grill. Vents, handles, ash and grease system, and cookbox will all get hot during the grilling process and can cause severe burns. Be sure to keep your hands and forearms protected.

Preheat Your Grill

Preheating your grill with the lid closed prepares the cooking grates and internal cookbox temperature for grilling. The heat loosens any bits and pieces of food hanging onto the cooking grates, making it easy to clean them off with a grill brush or wood scraper. Preheating your grill also gets the cooking grates hot enough to sear properly and also helps prevent food from sticking to them.

CAUTION: When using a stainless steel bristle grill brush, be sure to check for loose bristles. Replace the brush if any loose bristles are found on cooking grate or brush.

Put A Lid On It

It is important to remember to always cook with your grill lid closed. This will keep your internal cookbox temperature where you want it to be and throughly cook your food.

Mix It Up

There are many varieties of WEBER ALL NATURAL HARDWOOD PELLETS like Hickory, Apple, Cherry, and more. You can experiment by mixing different flavors of pellets. Explore the possibilities.

Cook Time and Temperature

If you are grilling in a colder climate or in windy conditions, the cooking times could be longer. These conditions will lower the grill's temperature, so always monitor your grill and use food temperature probes to ensure safe food temperatures. Remember to keep the grill lid closed as much as possible during cooking so the heat and smoke do not escape.

⚠ **WARNING!** Always unplug the grill from a power source and wait for the grill to completely cool before performing any maintenance or cleaning.

⚠ **WARNING!** Never spray the grill with a steady water stream such as from a garden hose or power washer. Electronic components could become damaged.

⚠ **WARNING!** Over time, the development of rough surfaces can form on the large FLAVORIZER bar, heat diffuser, heat deflector, and cooking grates. Wearing protective gloves is recommended when handling these parts.

⚠ **WARNING!** Do not clean the large FLAVORIZER bar, heat diffuser, heat deflector, or cooking grates in a sink, dishwasher, or self-cleaning oven.

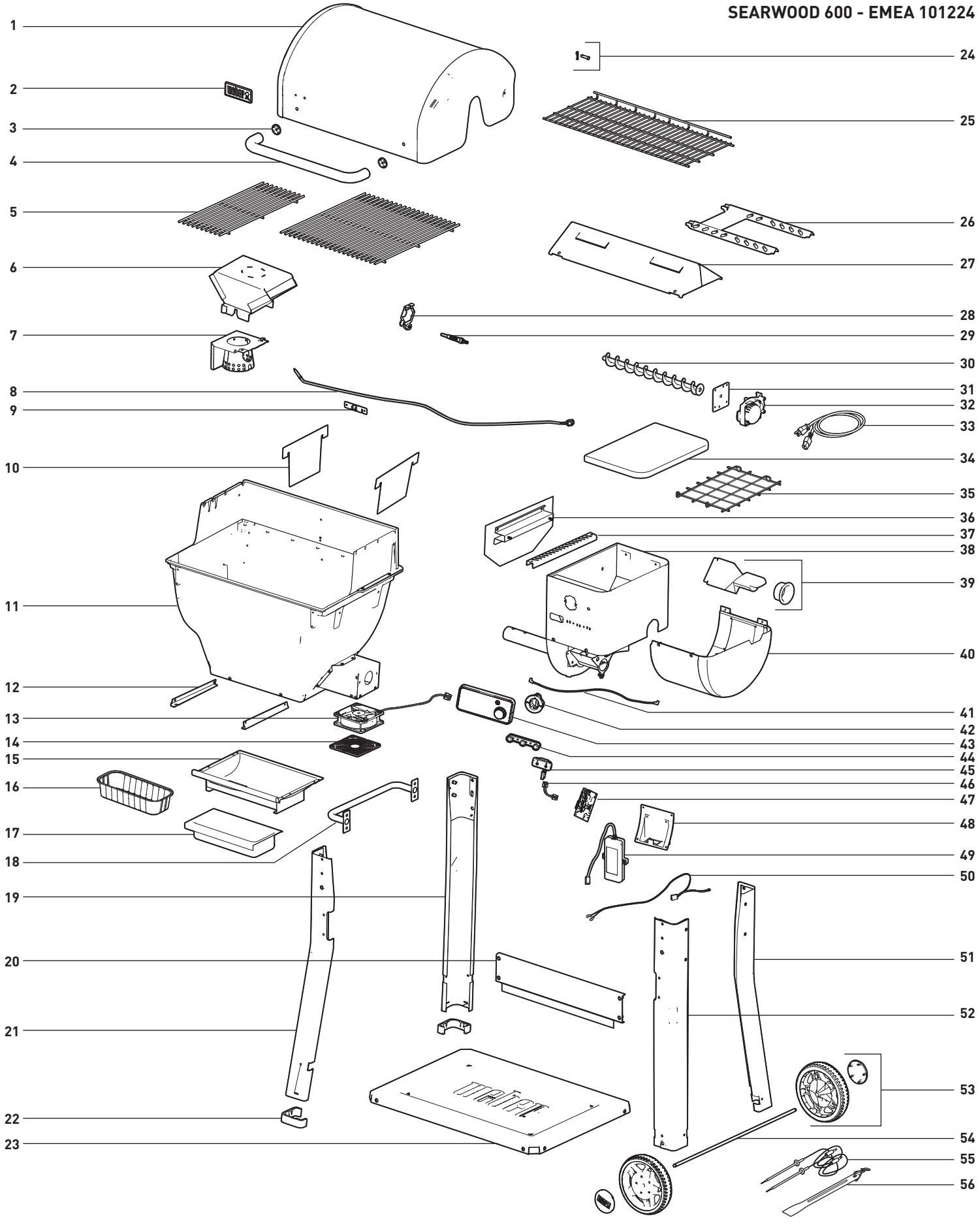
⚠ **WARNING!** Do not place any grill parts onto the hopper as they may scratch the hopper lid

⚠ **WARNING!** Do not use any of the following to clean your grill:

- Abrasive stainless steel polishes or pastes
- Cleaners that contain acid, mineral spirits or xylene
- Oven cleaner
- Abrasive cleansers or pads

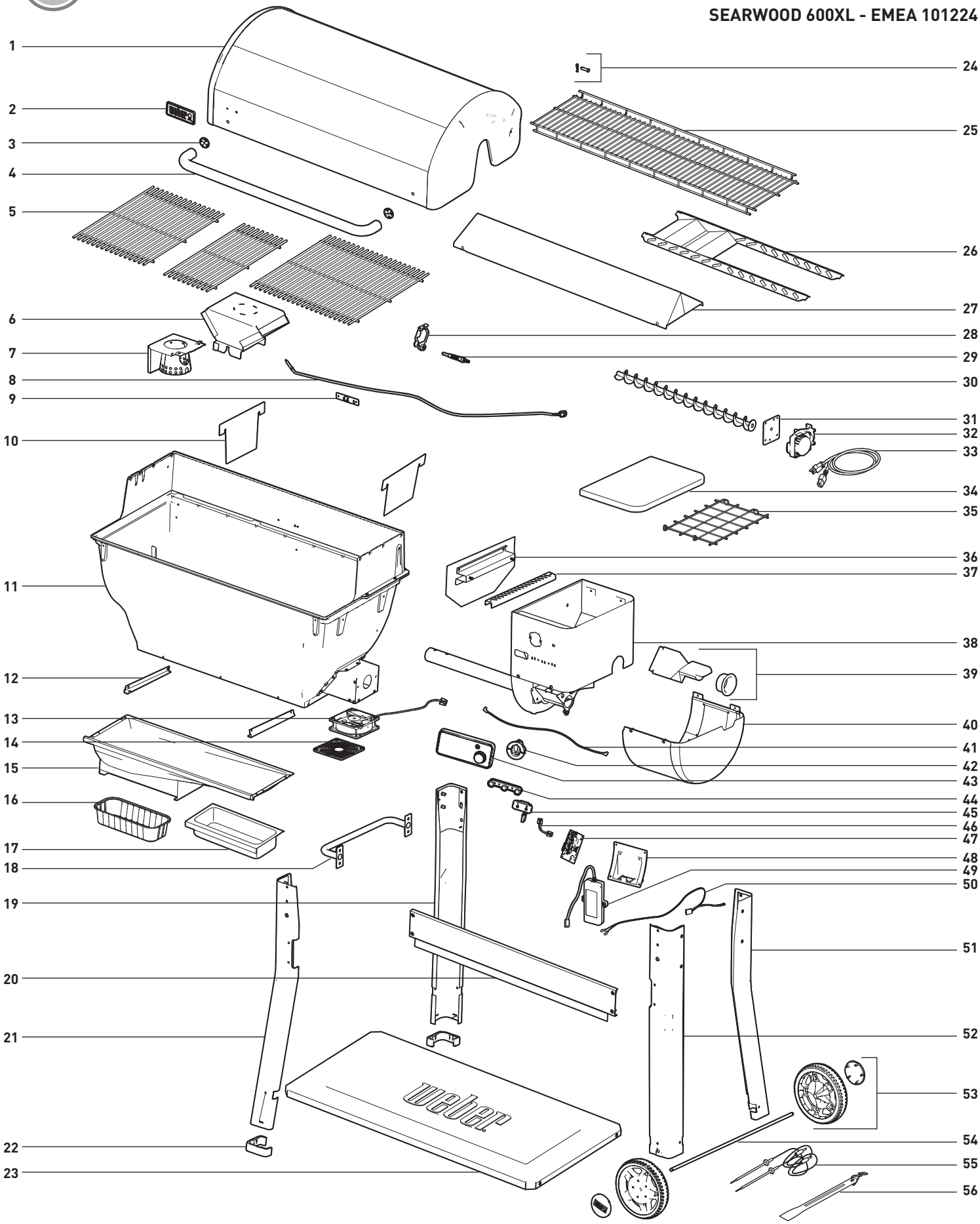
REPLACEMENT PARTS

SEARWOOD 600 - EMEA 101224



REPLACEMENT PARTS

SEARWOOD 600XL - EMEA 101224



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Bluetooth®

CE RoHS

Hereby, Weber-Stephen Products LLC declares that the specified radio equipment type is in compliance with Directive 2014/53/EU and other applicable directives.
The full text of the EU declaration of conformity is available at the following internet address:
https://www.weber.com/declarations-of-conformity/

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