

weber 

Smokey Mountain Cooker™ Range





Smokey Mountain Cooker™, discover the incredible flavours from 'low and slow' cooking and smoking.



The Weber Smokey Mountain Cooker™

The range of Weber Smokey Mountain Cookers has a selection of sizes to suit your needs. Whether you are looking for your first smoker or you're already a competition grade barbecue master, there is a Weber Smokey Mountain Cooker to suit you. The much imitated original 'bullet' smoker, the Smokey Mountain Cooker creates the perfect low, even heat for smoking. Try your hand at some classic 'low and slow' dishes like Pulled Pork, Sweet and Sticky Ribs, Tender Brisket and Beef Short Ribs.

To make sure your experience with the Weber Smokey Mountain Cooker is the best you can get, Weber has developed a range of smoking wood chips and chunks. Select from the flavours and aromas of Hickory, Mesquite, Pecan, Apple and Cherry wood to add a wonderful smoky depth of flavour to your meal.

Creating your own smoked masterpiece is simple with the range of tried and tested Weber Smokey Mountain Cookers.



WHAT SETS THE SMOKEY MOUNTAIN™ COOKER APART?



Built in lid thermometer

Accurately monitor the temperature inside your smoker. Designed to read accurately at the low temperatures required for low and slow smoking.



Two plated steel cooking grills

Smoke more food at once and feed a crowd by utilising stacked double cooking areas.



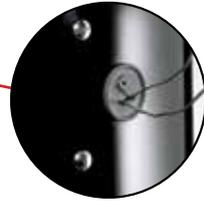
Charcoal access door

Makes it easy to add extra fuel, smoking wood or make adjustments to the fire in your smoker.



Glass reinforced nylon handles

Heat resistant and weather proof. The nylon handle will not melt, crack or become brittle out in the elements.



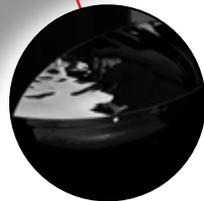
Silicone thermometer access grommet

Run a digital thermometer probe straight into the cooking zone of your smoker to monitor the temperature of your food.



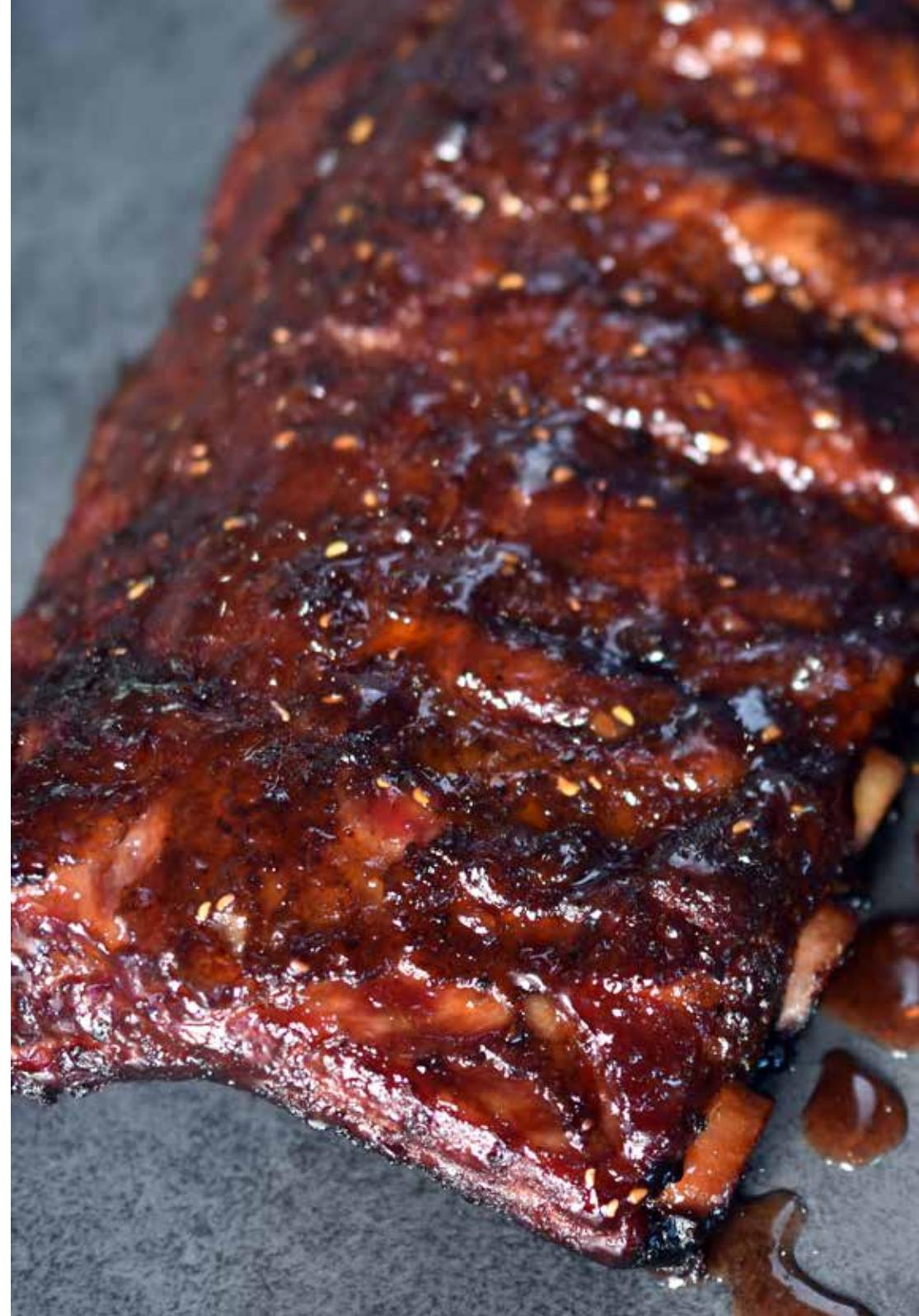
Porcelain enamel centre ring, body and lid

Heavy gauge steel, protected by the highest quality porcelain enamel won't rust, peel or scratch.



Porcelain enamelled water pan

A pan of water in the cooking zone keeps temperatures low and even, while creating steam to keep food moist and help maximise smoke absorption.







Smokey Mountain Cooker™



Features	37 cm Smokey Mountain Cooker	47 cm Smokey Mountain Cooker	57 cm Smokey Mountain Cooker
Porcelain enamelled bowl and lid	•	•	•
No rust aluminium vent	•	•	•
Two chrome plated steel cooking grills	•	•	•
Rust resistant front loading door	•	•	•
Glass reinforced nylon handle(s)	•	•	•
Porcelain enamelled water pan	•	•	•
Two cooking areas	37 cm diameter	47 cm diameter	57 cm diameter
Fixed commercial grade thermometer	•	•	•
Premium grade cover	•	•	•
Handbook	•	•	•
Weber 10 year limited warranty	•	•	•
Dimensions			
Height	80 cm	104 cm	124 cm
Width	37 cm	48 cm	58 cm
Depth	37 cm	53 cm	61 cm
Cooking area	1845 cm ²	3100 cm ²	4680 cm ²
Colour			
Black	K711001	K721001	K731001





Smoker Accessories

For the complete range of Weber accessories visit www.weber.com



Instant Read Thermometer

The large digital display reads the internal meat temperature accurately in a matter of seconds. 6750



Snapcheck™ Grilling Thermometer

Super-fast and accurate to within 1°C. The Snapcheck thermometer is the ultimate instant thermometer. 6752



iGrill® Ambient Probe

This durable, stainless steel probe clips onto your grill to provide exact ambient temperature tracking. 7212



iGrill mini

Take the guesswork out of barbecuing with the iGrill Mini digital Bluetooth® thermometer. 7202



iGrill 2

Featuring a digital LCD display, total control of your barbecue meals has never been easier. 7203



iGrill Probe

Either replace an existing meat probe or add a couple more to your iGrill 2. 7211



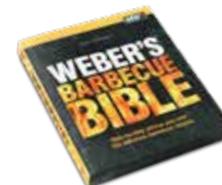
3 Sided Grill Brushes

Makes it easy to get between the grill bars and other difficult places. 6494 - Small 6493 - Large



Weber Rib Rack

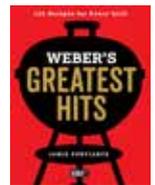
Heavy gauge, nickel plated steel rib rack creates up to 50% more usable cooking area. 6605



Weber's Barbecue Bible Cookbook
991165



Weber's American Barbecue Cookbook
991166



Weber's Greatest Hits Cookbook
991167



Weber Charcoal Briquettes

Burn long, hot and consistently. Brilliant for indirect cooking like roasting and baking.
17721 - 4 kg 17723 - 10 kg



Silicone Basting Brush

Removable silicone bristles are easy to clean and will not shed, stain or retain odours.
6661



High Temperature Premium Gloves

6669 - S/M 6670 - L/XL



Firespice™ Mesquite Wood Chunks

Big bold flavour. Perfect with beef, lamb, game and pork.
6000cm³ Bag - 17150



Firespice Cherry Wood Chunks

Sweet, subtle fruity flavour, produces a rich dark colour. Perfect with pork, chicken and fish. 6000cm³ Bag - 17142



Firespice Apple Wood Chunks

Slightly sweet but dense fruit flavours. Perfect with pork, ham, chicken and fish.
6000cm³ Bag - 17139



Firespice Pecan Wood Chunks

Rich, nutty smoke. Perfect with chicken, pork, fish, lamb and cheese.
6000cm³ Bag - 17137



Firespice Hickory Wood Chunks

Rich, smoky, bacon-like flavour. Perfect with pork, chicken, beef and wild game.
6000cm³ Bag - 17148



Dealer



Australian Packaging Covenant

A signatory to the National Packaging Covenant

Weber-Stephen Products Co. (Aust) Pty. Ltd.

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To learn more or to register your Weber® barbecue online,
visit www.weber.com/au

Weber-Stephen Products New Zealand

New Zealand Representative

R. McDonald Co. New Zealand Ltd.

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Consumer information phone 0800 493 237.

To learn more or to register your Weber® barbecue online,
visit www.weber.com/nz

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