SLATE™ GP43

43 cm Premium Griddle

LPG OWNER'S MANUAL

REGISTER TODAY

We are so glad that you have joined us on the journey to barbecuing greatness. Register your barbecue and gain access to fun and engaging WEBER information, including tips, tricks and how to get the most out of your barbecuing experience.

⚠ DANGER

If you smell gas:

- **Shut off gas to the appliance.**
- **Extinguish any open flames.**
- **Open lid.**
- **If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

Leaking gas may cause a fire or explosion which can cause serious bodily injury, death, or damage to property.

⚠ DANGER

- **Never operate this appliance unattended.**
- **Do not use barbecue within 610 mm (2 ft) of any combustible material. Combustible materials include, but are not limited to wood or treated wood decks, patios or porches.**
- **Never operate this appliance within 7.5 m (25 ft) of any flammable liquid.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

⚠ WARNING: Carefully follow all leak-check procedures in this Owner's Guide prior to barbecue operation. Do this even if the barbecue was dealer-assembled.

⚠ WARNING: Do not ignite this appliance without first reading the BURNER IGNITION sections of this Owner's Guide.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY. DO NOT USE THIS GRILL IN OR ON BOATS OR IN CLOSED SPACES.

This Owner's Guide contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Important: Read these instructions carefully to familiarize yourself with the appliance before connecting it to its gas cartridge or gas cylinder. Keep these instructions for future reference.

Installation and Assembly

⚠ DANGER: This barbecue is not intended to be installed in or on recreational vehicles or boats.

⚠ WARNING: Do not use this barbecue unless all parts are in place and the barbecue was properly assembled according to the assembly instructions.

⚠ WARNING: Do not build this model of barbecue in any built-in or slide-in construction.

⚠ WARNING: Do not modify the appliance. LPG is not natural gas. The conversion or attempted use of natural gas in an LPG gas unit or LPG gas in a natural gas unit is unsafe and will void your warranty.

- Any parts sealed by the manufacturer must not be altered by the user.

Operation

⚠ DANGER: Only use the barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath an overhead combustible structure.

⚠ DANGER: Do not use the barbecue in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, trucks, station wagons, mini-vans, sport utility vehicles, recreational vehicles, and boats.

⚠ DANGER: When in use, combustible materials should not be within 61 cm (24 inches) of the back or sides of the barbecue.

⚠ DANGER: Keep the cooking area clear of flammable vapours and liquids such as petrol, alcohol, etc., and combustible materials.

⚠ DANGER: This appliance must be kept away from flammable materials during use.

⚠ DANGER: Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue while it is in operation or is hot.

⚠ DANGER: Should a grease fire occur, turn off all burners and leave lid closed until fire is out.

⚠ DANGER: Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.

⚠ WARNING: Do not place barbecue on glass or a combustible surface.

⚠ WARNING: Accessible parts may be very hot. Keep young children away.

⚠ WARNING: The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs may impair the consumer's ability to properly and safely assemble, move, store, or operate the barbecue.

⚠ WARNING: Never leave the barbecue unattended during pre-heating or use. Exercise caution when using this barbecue. The entire cookbox gets hot when in use.

⚠ WARNING: Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.

⚠ WARNING: Do not move the appliance during use.

FEATURES OF THIS BARBECUE

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

Serial Number

Write your barbecue's serial number in the box above for future reference. The serial number is on the barbecue's data label.

WARRANTY

⚠ WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
⚠ CAUTION: This product has been safety-tested and is only certified for use in a specific country. Refer to country designation located on outside of box.
⚠ Remove all packaging materials and protective film before operating your barbecue.

• Do not use charcoal, briquettes or lava rock in the barbecue.

Storage and/or Non-use

⚠ WARNING: Turn off the gas supply at the gas cylinder after use.
⚠ WARNING: LPG cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed space.
⚠ WARNING: After a period of storage and/or non-use, the barbecue should be checked for gas leaks and burner obstructions before use.
• Storage of the barbecue indoors is permissible only if the LPG cylinder is disconnected and removed from the barbecue.

Thank you for purchasing a WEBER product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 ("WEBER") prides itself 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 in the unlikely event of a failure or defect.

Pursuant to applicable laws, the customer has several rights in case the product is defective. Those rights include supplementary performance or replacement, abatement of the purchasing price, and compensation. In the European Union, for example, this would be a two-year statutory warranty starting on the date of the handover of the product. These and other statutory rights remain unaffected by this warranty provision. In fact, this warranty grants additional rights to the Owner that are independent from statutory warranty provisions.

WEBER'S VOLUNTARY WARRANTY

WEBER warrants, to the purchaser of the WEBER product (or in the case of a gift or promotional situation, the person for whom it was purchased as a gift or promotional item), that the WEBER product is free from defects in materials and workmanship for the period(s) of time specified below when assembled and operated in accordance with the accompanying Owner's Manual. (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com, or such country-specific website to which Owner may be redirected.) Under normal, private single-family home or flat use and maintenance, Weber agrees within the framework of this warranty to repair or replace defective parts within the applicable time periods, 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.

OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

To ensure trouble-free warranty coverage, it is important (but it is not required) that you register your Weber product online at www.weber.com or such country-specific website to which you may be redirected. Please also retain your original sales receipt and/or invoice. Registering your WEBER product confirms your warranty coverage and provides a direct link between you and WEBER in case we need to contact you.

The above warranty only applies if the Owner takes reasonable care of the WEBER product by following all assembly instructions, use instructions, and preventive 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 aforementioned 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.

WARRANTY HANDLING / EXCLUSION OF WARRANTY

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, or such country-specific website to which Owner may be redirected). 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.

This WARRANTY lapses if there is damage, deterioration, discolouration 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), including but not limited to damage to burner tubes and/or gas hoses;
- 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.

The use and/or installation of parts on your WEBER product that are not genuine WEBER parts will void this Warranty, and any damages that result hereby are not covered by this Warranty. Any conversion of a gas barbecue not authorised by WEBER or not performed by a WEBER authorised service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

Cookbox:
5 years, no rust through/burn through
(2 years paint excluding fading or discolouration)

Hard cover assembly:
5 years, no rust through/burn through
(2 years paint excluding fading or discolouration)

Stainless steel burner tubes:
5 years, no rust through/burn through

Griddle
5 years (excluding rust)

All remaining parts:
2 years (excluding normal wear and tear)

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 APPLICABLE PERIODS OF THIS WARRANTY. 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 ORIGINAL WARRANTY PERIOD(S).

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.

Refer to International Business Units list at the end of this Owner's Manual for additional contact information.

CE

Important Information about LP Gas & Gas Connections

What Is LP Gas?

Liquefied petroleum gas, also called LPG, LP gas, liquid propane, or simply propane or butane, is the flammable, petroleum-based product used to fuel your barbecue. It is a gas at moderate temperatures and pressure when it is not contained. But at moderate pressure inside a container, such as a tank, LP is a liquid. As pressure is released from the tank, the liquid readily vapourises and becomes gas.

Safe Handling Tips for Disposable Cartridges

There are various guidelines and safety factors that you need to keep in mind when using LP gas. Carefully follow these instructions before using your gas barbecue.

- Do not use a damaged, dented or rusty cartridge.
- Although the cartridge may appear to be empty, gas may still be present, and the cartridge should be transported and stored accordingly.
- Cartridges should not be dropped or handled roughly.
- Never store or transport the cartridge where temperatures can reach 51° C (the cartridge will become too hot to hold by hand). For example: do not leave the cartridge in a car on a hot day.
- Cartridges must be kept out of reach of children.
- Leak-test the joint where the regulator connects to the cartridge each time a reconnection occurs. For example: test each time the cartridge is reinstalled.
- The areas around the cartridge must be free and clear from debris.
- The cartridge should not be changed in the proximity of an ignition source.
- Always close the regulator gas control valve before disconnecting regulator.
- Change the gas cartridge or gas cylinder outside and away from people.

What is a Regulator?

Your gas barbecue is equipped with a pressure regulator, which is a device to control and maintain uniform gas pressure as gas is released from the LPG cylinder.

Regulator Connections

- In Great Britain, this barbecue must be fitted with a regulator complying with BS 3016, having a nominal output of 37 millibars.
- The length of the hose must not exceed 1.5 metres.
- Avoid kinking the hose.
- Change the flexible hose when national regulations stipulate this as a requirement.
- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.

Installing the Cartridge

Use only butane/propane disposable cartridges with a minimum capacity of 430g and a maximum capacity of 460g. The cartridge must have an EN417 valve as illustrated **(A)**.

Check that seals (between the appliance and the gas container) are in place and in good condition before connecting to the gas container.

2) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (○) position.
3) Make sure the regulator gas control valve is turned off by turning clockwise until tight **(B).**
4) Push cartridge into regulator and turn clockwise until tight **(C)**.
5) Make sure cartridge bracket is installed. Then, place the gas cartridge into cartridge bracket **(D)**.

Removing the Cartridge

If the cartridge is empty and needs to be replaced, follow these instructions to remove it.

1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (○) position.
2) Make sure the regulator gas control valve is turned off by turning clockwise until tight.
3) Unscrew the cartridge from the regulator by turning it anticlockwise and remove it from the barbecue.

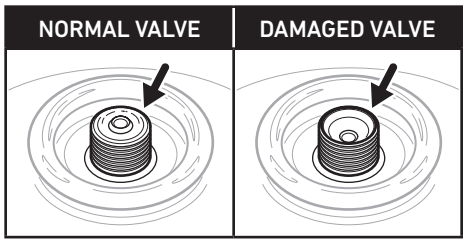
Storage and/or Travel

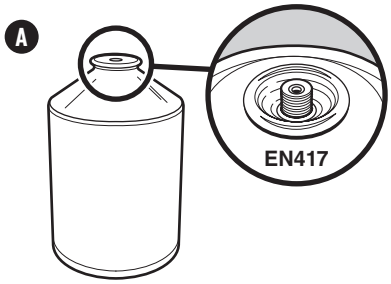
Disconnect the cartridge if: 1) the cartridge is empty; 2) the barbecue is being transported; 3) the barbecue is being stored in a garage or other enclosed area; 4) the barbecue is not in use.

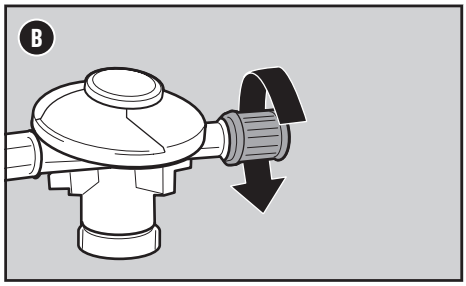
- Do not store a disconnected cartridge in a building, garage, or any other enclosed area.
- Do not store or transport a disconnected cartridge inside the barbecue.

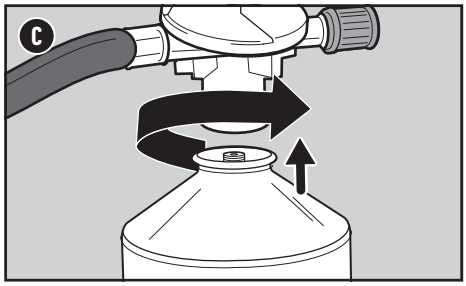
For grills that have been stored or left unused for a while, it is important to follow these guidelines:

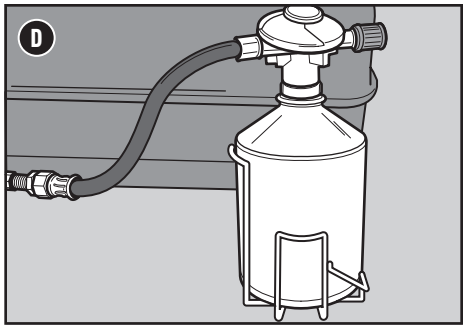
- The WEBER gas barbecue should be checked for gas leaks and any obstructions in the burner tube before it is used. (Refer to "CHECKING FOR GAS LEAKS" and "ANNUAL MAINTENANCE.")
- Check that the areas under the cookbox and the removable catch pan are free from debris that might obstruct the flow of combustion or ventilation air.
- The spider/insect screen should also be checked for any obstructions. (Refer to "ANNUAL MAINTENANCE.")











⚠ CAUTION: Only use WEBER Q Gas or other EN 417 cartridges marked 80% Butane/20% Propane.
⚠ WARNING: Hand tighten only. Using excessive force could damage the regulator coupling and cartridge valve. This could cause a leak or prevent gas flow.
⚠ Check the seals before connecting a new gas container to the appliance.
⚠ Do not use the appliance if it has damage or worn seals, is leaking, damaged or which does not operate properly.
⚠ Gas containers shall be changed in a well ventilated location, preferably outside, away from any sources of ignition, such as naked flames, pilots, electric fires and away from other people.

⚠ WARNING: It may be hazardous to attempt to fit other types of gas containers.
⚠ IMPORTANT: We recommend that you replace the gas hose assembly on your gas barbecue every five years. Some countries may have requirements that the gas hose be replaced within less than five years, in which case that country's requirement would take precedence.

For replacement hose, regulator, and valve assemblies, contact the Customer Service Representative in your area using the contact information on our web site. Log on to weber.com.

⚠ This appliance is not suitable for installation or connection to a reticulated gas supply.

GETTING STARTED

What is a Leak Check?

Once the cartridge is properly installed, it is necessary to perform a leak check. A leak check is a reliable way to verify that gas is not escaping after you connect the tank. The fuel system in your barbecue features factory-made connections that have been thoroughly checked for gas leaks and the burners have been flame-tested. WEBER recommends performing a thorough leak check after assembly, as well as every time you disconnect and reconnect a gas fitting. The following fittings should be tested:

- Where the cartridge connects to the regulator.
- Where the regulator connects to the regulator hose.
- Where the regulator hose connects to the valve.

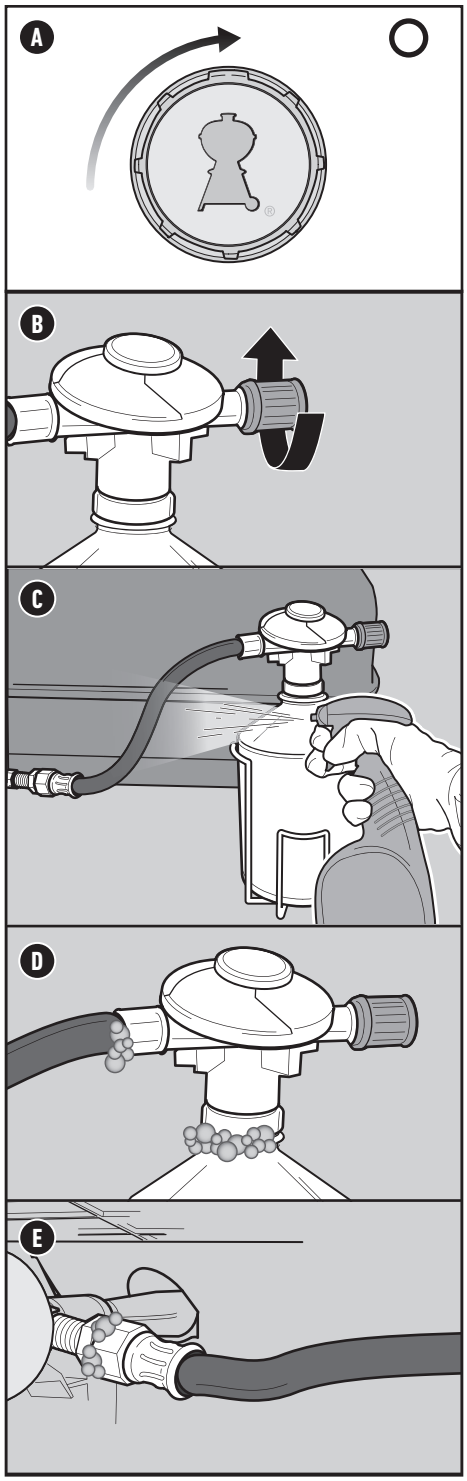
Checking for Gas Leaks

1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (○) position **(A)**.
2) Turn gas supply on by turning the regulator gas control valve anticlockwise **(B)**.
3) Wet fittings **(C)** with a soap and water solution, using a spray bottle, brush, or rag. You can make your own soap and water solution by mixing 20% liquid soap with 80% water; or, you can purchase leak check solution in the plumbing section of any hardware store.
4) If bubbles appear there is a leak:
   a) If the leak is at the cartridge **(D)**, remove the cartridge. DO NOT OPERATE THE BARBECUE. Install a different cartridge and recheck for leaks with a soap and water solution. If the leak persists, remove the cartridge. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your area using the contact information on our website.
   b) If the leak is at the regulator or burner valve **(E)**, turn off the gas. NEVER ATTEMPT TO TIGHTEN THE REGULATOR. DO NOT OPERATE THE BARBECUE. Contact the Customer Service Representative in your area using the contact information on our website.

If a leak is present, contact the Customer Service Representative in your area using the contact information on our website.

5) If bubbles do not appear, leak checking is complete:
   a) Rinse connections with water.

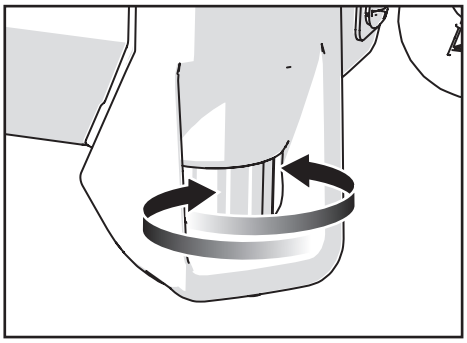
NOTE: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.



Levelling the Barbecue and/or Griddle Cook Top

To ensure the proper and safe use of this barbecue, it is important to make sure the barbecue is on a level, stable surface before operating. If your surface and/or griddle cooktop is not level, you can adjust the feet to correct it. To adjust the feet, lift one corner of the barbecue slightly and turn the feet right or left to raise or lower.

CAUTION: DO NOT ATTEMPT TO LEVEL THE BARBECUE DURING OPERATION OR WHILE THE BARBECUE IS STILL HOT.



Burner Control Knob Settings



⚠ **DANGER: Do not use a flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks.**
⚠ **DANGER: Leaking gas may cause a fire or explosion.**
⚠ **DANGER: Do not operate the barbecue if there is a gas leak present.**
⚠ **DANGER: If you see, smell, or hear the hiss of gas escaping from the liquid propane tank:**
1) **Move away from liquid propane tank.**
2) **Do not attempt to correct the problem yourself.**
3) **Call your fire brigade.**

Igniting the Griddle

Using the Ignition System to Ignite the Barbecue

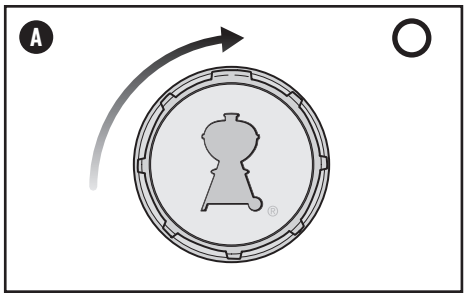
The ignition system ignites the burner with a spark from the igniter electrode. You generate the energy for the spark by pushing the igniter button. You will hear the igniter click. After preheating on high is complete, you may adjust the burner control knob to your desired setting for grilling.

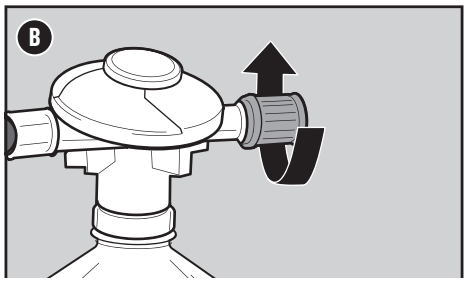
1) Open the protective hard cover.
2) Check that the burner control knob is in the off ○ position. Check by pushing in and turning the knob clockwise **(A)**.
3) Turn gas supply on by turning the regulator gas control valve anticlockwise **(B)**.
4) Push the burner control knob in and turn it anticlockwise to the start/high ⚡ position **(C)**.
5) Push the red igniter button several times, so it clicks each time **(D)**.
6) Check that the burner is lit by looking through the space in between the cooking surface and the frame.
7) If the burner does not ignite, turn burner control knob to the off ○ position and wait five minutes to allow the gas to clear before attempting to light the burner again.

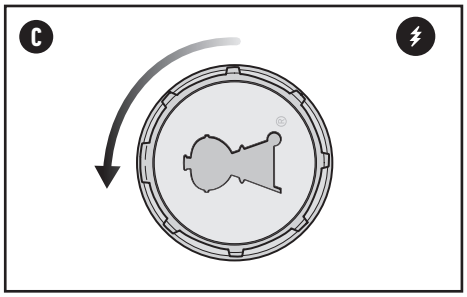
Should the burner fail to ignite using the ignition system, refer to the TROUBLESHOOTING section. There you will find instructions on igniting the barbecue with a match to help determine the exact problem.

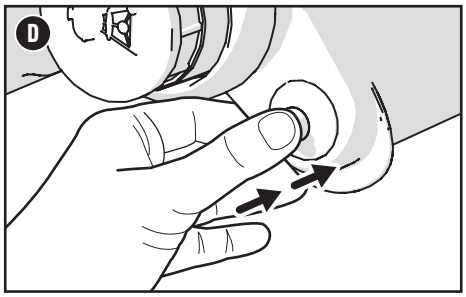
To Extinguish Burners

1) Push the burner control knob in and then turn clockwise all the way to the off ○ position.









⚠ **WARNING: Open protective hard cover during ignition.**

⚠ **WARNING: Do not lean over open barbecue while igniting or cooking.**

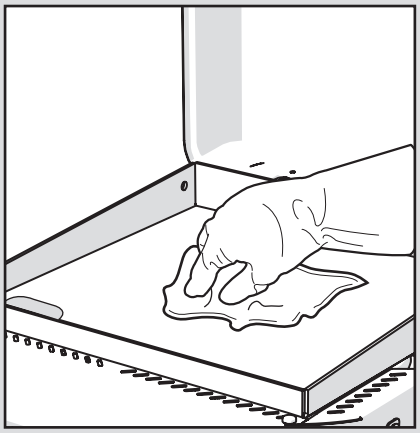
⚠ **WARNING: If ignition does not occur within five seconds, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.**

⚠ **WARNING: Do not operate barbecue with the protective hard cover closed. The protective hard cover is to be used for storage purposes only to protect the griddle.**

Before You Cook

Use and Care

Prior to first use: Hand wash new griddle with mild washing-up liquid. Dry thoroughly with a soft cloth or paper towel.



⚠ **DANGER: Do not line the slide-out grease tray or cookbox with aluminium foil.**

⚠ **DANGER: Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.**

⚠ **WARNING: Use caution when removing catch pan and disposing of hot grease.**

⚠ **WARNING: Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.**

⚠ **WARNING: Keep ventilation openings around tank clear and free of debris.**

⚠ **WARNING: Keep any electrical supply cord and the fuel supply hose away from heated surfaces.**

⚠ **WARNING: If the hose is found to be damaged in any way, do not use the barbecue. Replace using only WEBER authorised replacement hose.**

⚠ **WARNING: Objects placed near the griddle will become hot.**

⚠ **WARNING: Keep paper towels away from direct flames or extreme heat.**

⚠ **WARNING: DO NOT remove the griddle until the barbecue is off and is completely cool.**

⚠ **CAUTION: Never apply large amounts of cold water across the whole griddle surface at once. This may cause griddle to warp.**

⚠ **CAUTION: Adding a large amount of cold or frozen food (or food with significant water content) to a hot griddle may cause griddle to warp.**

⚠ **CAUTION: Do not spray cold water on the cooking surface while cooking.**

⚠ **CAUTION: Use caution when turning or flipping food while cooking to avoid splashing hot grease.**

PRODUCT CARE

Every Time You Cook

Meal-to-Meal Maintenance

The Meal-To-Meal Maintenance plan includes the following simple, yet important steps that should always be performed prior to cooking.

Check for Grease

Your griddle was built with a grease management system that collects grease and food debris into a disposable container. The grease and food debris is channelled into a disposable drip pan that lines the grease tray. This system should be cleaned before you move your barbecue or cook to prevent grease fires.

1. Confirm that the barbecue is off and completely cooled.
2. Remove any excess grease or food debris with a scraper and wipe the griddle clean with a paper towel. Scrape the grease and food debris down through the opening on the flat top cooking surface into the disposable drip pan below **(A)**.
3. Remove the grease tray **(B)**. Check for excessive amounts of grease and food debris in the disposable drip pan that lines the grease tray. Discard the disposable drip pan when necessary and replace it with a new one.
4. Reinstall all components.

Inspect the Hose

Routine inspection of the hose is necessary to ensure safety and proper operation of your griddle.

1. Confirm that the griddle is off and completely cooled.
2. Check the hose for any signs of cracking, abrasions, or cuts **(C)**. If the hose is found to be damaged in any way, do not use the griddle. Contact WEBER customer service for a replacement hose.

Preheat the Griddle

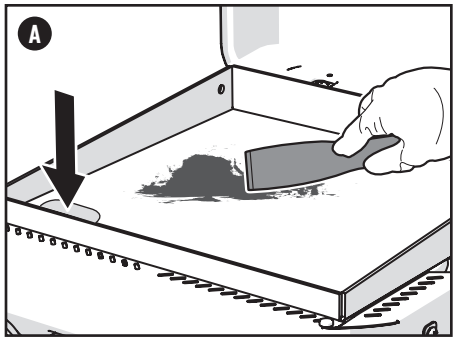
Preheating the griddle is critical to successful cooking. It helps prevent food from sticking, and ensures the griddle is hot enough to properly cook your food. It also helps burn off any residue of a previously cooked meal.

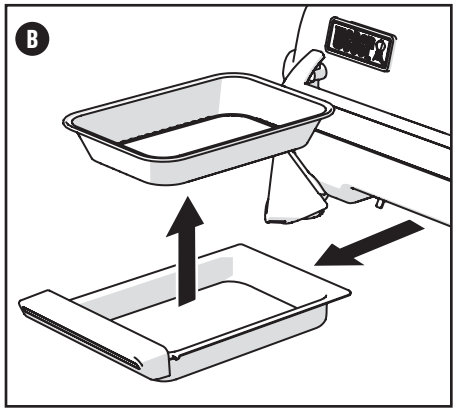
1. Open the protective hard cover.
2. Ignite your griddle according to the ignition instructions in this Owner's Manual.
3. Preheat griddle on HIGH for 10-15 minutes depending on conditions such as air temperature and wind. After preheating, you can adjust the burner(s) as desired.

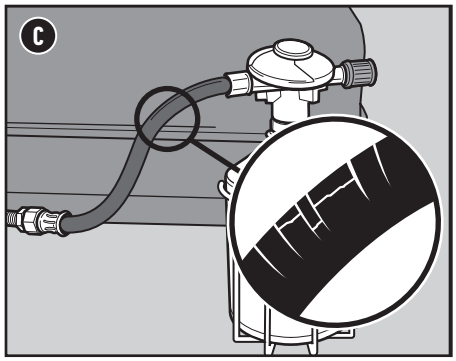
Clean the Cooking Surface

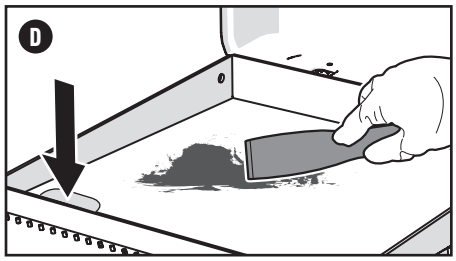
After preheating, leftover food and grease from previous use will be easier to remove with a scraper if needed.

1. Scrape the cooking surface with a scraper after preheating **(D)**. Direct any leftover grease or food into the hole in the griddle cooking surface.









Cleaning and Maintenance

Cleaning the Griddle

The griddle surface should be cleaned after each use to preserve it and continue to ensure a non-stick cooking surface. Follow these steps for a proper cleaning:

1. After the grill is off and cooled for 5 minutes, use a scraper or spatula to scrape excess grease, oil, and food debris into the hole in the griddle.

NOTE: For stubborn, stuck on food debris, a small amount of room temperature water can be used during the scraping process. DO NOT USE LARGE AMOUNTS COLD WATER WHILE CLEANING THE GRIDDLE.

2. Hand wash the griddle with mild dish washing liquid.
3. Rinse and dry completely. Using several paper towels, wipe and dry the griddle's surface, directing any excess grease, oil, and food debris into the hole in the griddle.
4. The griddle is NOT dishwasher safe.
5. Do not immerse the griddle in water.

Tips For Deep Cleaning

Over time your griddle may build up food residue.
Here is an effective method for removal:

1. Remove as much food residue from the griddle as possible.
2. Combine three parts baking soda with one part water. A paste will form.
3. Generously apply the paste to the griddle. It should be thick enough to coat fully.
4. Leave the mixture for a few hours or overnight. Add more baking soda and scrub with a non-abrasive nylon brush or sponge.
5. Rinse clean and dry.

NOTE: For extra stubborn residue, pour vinegar over the paste just before cleaning. Once the fizzing reaction dies down, continue to scrub and rinse.

Burner Injector Size and Consumption Data

43 cm	INJECTOR SIZE	CONSUMPTION DATA
	Main Burner 1.01 mm	4.2 kW Butane
		300 g/h Butane

REPLACEMENT PARTS

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

⚠ WARNING: Do not attempt to make any repair to gas carrying, gas burning, ignition components or structural components without contacting Weber-Stephen Products LLC, Customer Service Department.

⚠ CAUTION: The burner tube openings must be positioned properly over the valve orifices.

Cleaning the Burners

Two areas on the burners that are key to optimum performance are the ports (small openings running along the length of the burners) and the spider/insect screens on the front ends of the burners. Keeping these areas clean is essential for safe operation.

Cleaning the Burner Ports

1) Once the barbecue and LP tank have been turned off and the barbecue has cooled, using BBQ mitts or gloves, remove the griddle and set aside.
2) Use a clean stainless steel bristle barbecue brush to clean the outside of the burners by brushing across the burner ports **(B)**.

Cleaning the Spider Screens

1) Locate the ends of the burners on the underside of the control panel where they meet the valves. On 17" (43 cm) models it is necessary to remove the bezel bracket to access the spider screen. Follow these insctructions to access the spider screen **(B)**:

1. Remove the control knob by pulling it out away from the control assembly.
2. Remove the two screws from the control knob bezel.
3. Remove the two screws from the bezel bracket.
4. Clean the spider/insect screens on the burner tube using a soft bristle brush **(C)**.
5. Once the spider screen is cleaned, reassemble the control knob assembly in the reverse order.

NOTE: Make sure the grounding wire and ignition wire are connected to the control assembly before reassembling.

Cleaning the Grease Management System

The grease management system consists of a slide-out grease tray and a catch pan. These components were designed to be easily removed, cleaned, and replaced **(D)**; an essential step every time you prepare to barbecue. Instructions on inspecting the grease management system can be found in the "***Every Time You Cook***" section of this manual.

NOTE: In the event of severe weather, water may enter the grease tray and disposable drip pan. Check the disposable drip pan and grease tray for water and empty when necessary.

Cleaning the Barbecue Frame

The outside of your barbecue may include stainless steel, porcelain-enamelled, 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 microfibre cloth to clean in the direction of the grain of the stainless steel. Do not use paper towels.

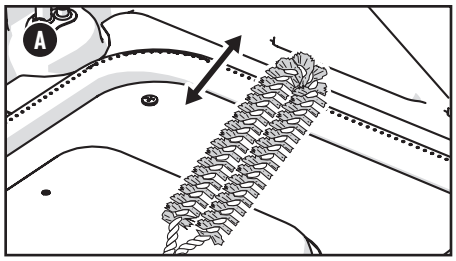
NOTE: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the colour of the metal by removing the top chromium oxide film coating.

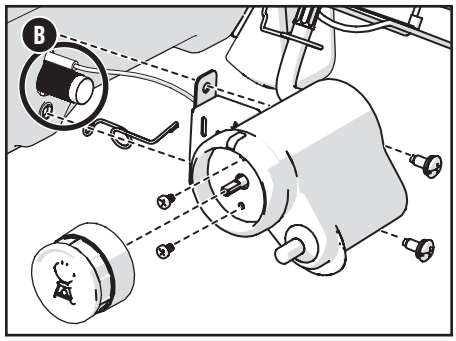
Cleaning Painted, Porcelain-Enamelled Surfaces and Plastic Components

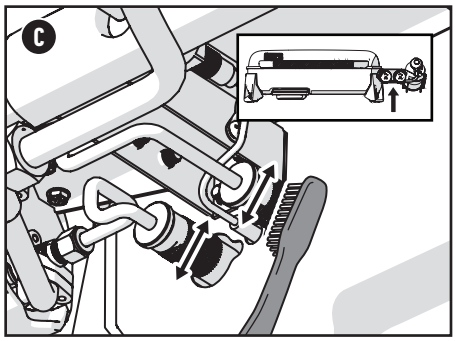
Clean painted, porcelain-enamelled and plastic components with warm soapy water, and paper towels or cloth. After wiping down the surfaces, rinse and dry thoroughly.

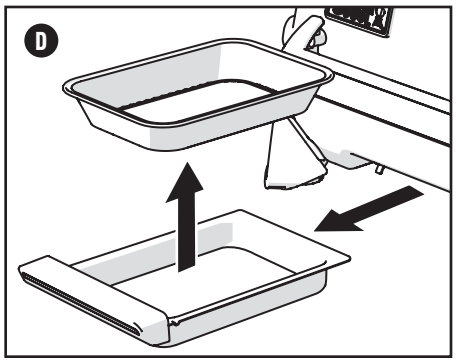
Cleaning the Outside of Barbecues that are in Unique Environments

If your barbecue 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 barbecue with warm soapy water. Follow up with a rinse and thorough drying. Additionally, you may want to apply a stainless steel cleaner weekly to prevent surface rust.









⚠ **WARNING: Turn your barbecue off and wait for it to cool before thoroughly cleaning it.**

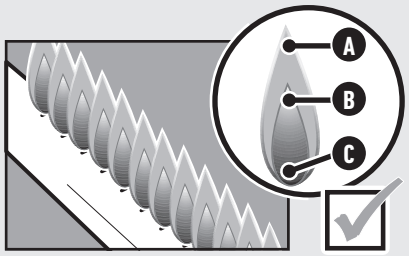
⚠ **WARNING: When cleaning the burners, never use a brush that has already been used to clean the cooking grates. Never put sharp objects into the burner port holes.**

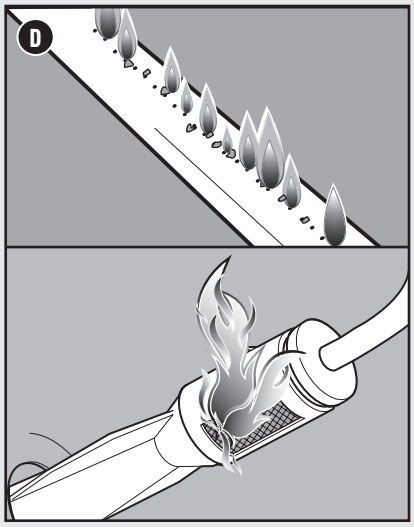
⚠ **CAUTION: Do not use any of the following to clean your barbecue: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), or abrasive cleaning pads.**

Proper Burner Flame Pattern

The burner in your barbecue is factory set for the correct air and gas mixture. When the burner is performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow **(A)**, with a descending light blue **(B)** to dark blue flame **(C)**.

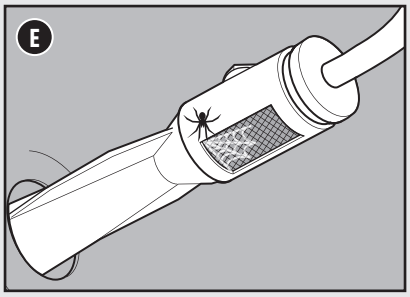
⚠ **WARNING: Blocked and dirty ports can restrict full gas flow, resulting in a fire (D) in and around the gas valves, causing serious damage to your barbecue.**





Spider Screens

The combustion air openings of the burners **(E)** are fitted with stainless steel screens to prevent spiders and other insects from spinning webs and building nests inside the venturi section of the burners. These nests can obstruct the normal gas flow, and can cause gas to flow back out of the combustion air opening. Symptoms of this kind of obstruction include the odour of gas in conjunction with burner flames that appear yellow and lazy. This obstruction could result in a fire in and around the gas valve, causing serious damage to your barbecue. Dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burners. Keep the spider screens clean. Refer to "Cleaning the Spider Screens" in the Product Care section.



TROUBLESHOOTING

BARBECUE WILL NOT IGNITE

SYMPTOM

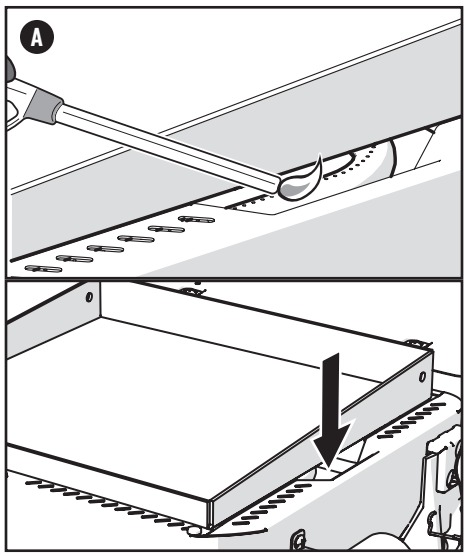
• Burner does not ignite when following the ignition instructions in the “Operation” section of this Owner's Manual.

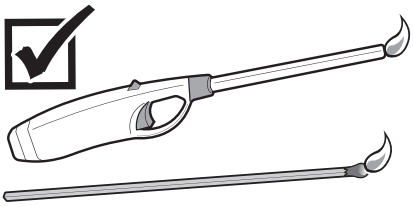
CAUSE	SOLUTION
There is a problem with gas flow.	If the barbecue will not ignite, the first step is to determine if there is gas flowing to the burners. To check this, follow the instructions below for “**Using a Long-Reach Lighter or Long Match to Determine if there is Gas Flow to the Main Burners.**” If **match lighting IS NOT successful**, follow the instructions for disconnecting and reconnecting the LP tank.
There is a problem with the ignition system.	If the barbecue will not ignite, the first step is to determine if there is gas flowing to the burners. To check this, follow the instructions below for “**Using a Long-Reach Lighter or Long Match to Determine if there is Gas Flow to the Main Burners.**” If **match lighting IS successful**, check the condition of the wire connections of the Ignition System.

Using a Long-Reach Lighter or Long Match to Determine if there is Gas Flow to the Main Burners

Matchstick holder is available on select models only.

1) Open the protective hard cover.
2) Check that the burner control knob is in the off ○ position. Check by pushing in and turning knob clockwise.
   Note: It is important that all burner control knobs are in the off ○ position before turning on the LPG cylinder.
3) Turn gas supply on by turning the regulator gas control valve anti-clockwise.
4) Insert a lit long-reach lighter or match through the slot on the side of the griddle **(A)**.
5) While holding long-reach lighter or match, push the burner control knob in and turn it counterclockwise to the start/high position.
6) Check that the burner is lit by looking through the slot on the sides of the griddle.
7) If the burner does not ignite within 5 seconds, turn burner control knob to the off ○ position and wait five minutes to allow the gas to clear before attempting to light the burner again.





Hereby, Weber-Stephen Products LLC declares that the specified equipment type is in compliance with all 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/

AUSTRIA
Weber-Stephen Österreich GmbH
+43 (0)7 242 89 0135
service-at@weber.com

BELGIUM
Weber-Stephen Products Belgium Sprl
+32 15 28 30 99
service-be@weber.com

CHILE
Weber-Stephen Chile SpA.
+01 56 2-3224-3936

CZECH REPUBLIC
Weber-Stephen CZ & SK spol. s r.o.
+420 228 882 385
service-cz@weber.com

DENMARK
Weber-Stephen Nordic ApS
+45 99 36 30 10
service-dk@weber.com

FRANCE
Weber-Stephen France SAS
+33 0810 19 32 37
service-fr@weber.com

GERMANY
Weber-Stephen Deutschland GmbH
+49 (0) 30 219 0710
service-de@weber.com

ICELAND
Jarn & Gler Wholesale EHF
+354 58 58 900

INDIA
Weber-Stephen Grill Products India Pvt. Ltd.
080 42406666
customercare@weberindia.com

ITALY
Weber-Stephen Products Italia Srl
+39 0444 367 911
service-it@weber.com

NETHERLANDS
Weber-Stephen Holland B.V.
+31 (0) 513 4 333 22
service-nl@weber.com

POLAND
Weber-Stephen Polska Sp. z o.o.
+48 22 392 04 69
info-pl@weberstephen.com

RUSSIA
Weber-Stephen Vostok LLC
+7 495 956 63 21
info.ru@weberstephen.com

SOUTH AFRICA
Weber-Stephen Products (South Africa) Pty Ltd.
+27 11 454 2369
info@weber.co.za

SPAIN
Weber-Stephen Ibérica SRL
+34 935 844 055
service-es@weber.com

SWITZERLAND
Weber-Stephen Schweiz GmbH
+41 52 24402 50
service-ch@weber.com

UNITED ARAB EMIRATES
Weber-Stephen Deutschland GmbH, Dubai Branch
+971 4 454 1626
info@weberstephen.ae

UNITED KINGDOM
Weber-Stephen Products (UK) Ltd.
+44 (0)203 630 1500
service-uk@weber.com

USA
Weber-Stephen Products LLC
847 934 5700
support@weberstephen.com

For Republic of Ireland, please contact:
Weber-Stephen Products (U.K.) Limited.

For other Eastern European countries, such as ROMANIA, SLOVENIA, CROATIA or GREECE, please contact:
Weber-Stephen Deutschland GmbH.

For Baltic states, please contact:
Weber-Stephen Nordic ApS.

PROBLEMS? QUESTIONS? Do Not Return Product to the Store. We Can Help.

If you have questions about the assembly, use, or maintenance of your barbecue or need replacement parts, please contact Weber Customer Service. The serial number and model number can be found on the cover of your Owner's Manual and will be necessary for all service calls.

CALL CUSTOMER SERVICE

If you are still experiencing any problems, contact the Customer Service Representative in your area using the contact information on weber.com.

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