



# SLATE

17in Tabletop Griddle

GP17

ULPG OWNER'S MANUAL



## REGISTER TODAY - SCAN THE QR CODE

Thank you for purchasing a Weber barbecue. Register your barbecue with us to be part of the Weber family. It'll allow us access the details of your barbecue if you need assistance in the future, such as a warranty claim, replacement parts or cooking advice! You can also sign up to receive product news, special offers and barbecuing tips & recipes, and more.

**Important: Read these instructions for use carefully. Familiarise yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.**

## Important Safety Information

**DANGER, WARNING, and CAUTION** statements are used throughout this Owner's Manual to emphasise critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.

- ⚠ **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**

**If you smell gas:**

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

**⚠ WARNING**

- Do not store or use petrol or other flammable liquids or vapours in the vicinity of this or any other appliance.
- A cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

### USE OUTDOORS ONLY.

### READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.

**NOTICE TO INSTALLER:** These instructions must be left with the consumer.

**NOTICE TO CONSUMER:** Retain 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. LP gas is not natural gas. The conversion or attempted use of natural gas in a LP gas unit or LP gas in a natural gas unit is unsafe and will void your warranty.
- ⚠ **Remove all packaging materials and protective film before operating your barbecue.**
- The installation of the barbecue must conform with the requirements of AS/NZS 5601 and the local authority – gas or electricity, etc.
- Do not install in, or connect to the consumer piping or gas supply of a boat or caravan.
- Any parts sealed by the manufacturer must not be altered by the user.

### Operation

#### ONLY USE IN WELL-VENTILATED AREAS.

**CARBON MONOXIDE HAZARD—USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS.**

- ⚠ **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 overhead combustible construction.
- ⚠ **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:** Do not use the barbecue within 61 cm (24 inches) of combustible materials. This includes the top, bottom, back and 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. Do not spray aerosols in the vicinity of this barbecue while it is in operation.
- ⚠ **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.
- ⚠ **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:** Do not move the appliance during use.
- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ **WARNING:** Do not place articles on or against this barbecue.
- ⚠ **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.
- Do not use charcoal, briquettes or lava rock in the barbecue.

### Storage and/or Nonuse

- ⚠ **WARNING:** Turn off the gas supply at the cylinder after use.
- ⚠ **WARNING:** 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 nonuse, the barbecue should be checked for gas leaks and burner obstructions before use.
- Storage of the barbecue indoors is permissible only if the cylinder is disconnected and removed from the barbecue.



### DIGITAL OWNER'S MANUAL

To access the digital owner's manual, scan the QR Code and enter your

serial number, or browse online at [weber.com/literature-online](http://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.

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# WARRANTY

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 the Australia Consumer Law, the Owner has several rights in case the product is defective. Those rights include that the product is fit for purpose, acceptable in appearance and finish, free from defects and is safe and durable. 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 material 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](http://www.weber.com), or such country-specific website to which Owner may be redirected.) Under normal, private single family home or apartment 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](http://www.weber.com), or such country-specific website to which Owner 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, 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.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits given under this Limited Warranty are in addition to other rights and remedies you have under the Australian Consumer Law in relation to this WEBER gas barbecue.

## 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](http://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 repair or replacement are not possible, WEBER may choose (at its option) to replace the grill in question with a new grill 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 are damages, deteriorations, discolorations, 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, 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 grill not authorized by WEBER and performed by a WEBER authorized service technician will void this Warranty.

## PRODUCT WARRANTY PERIODS

### Cookbox:

5 years, no rust through/burn through  
(2 years paint excluding fading or discoloration)

### Top cover assembly:

5 years, no rust through/burn through  
(2 years paint excluding fading or discoloration)

### 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 APARTMENT USE ONLY AND DOES NOT APPLY TO WEBER GRILLS 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.

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## User and Recipe Guide



Your new Weber Slate Tabletop Griddle (17"/22") barbecue User and Recipe Guide is available digitally by scanning the QR code.

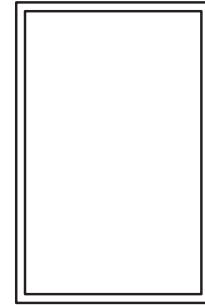
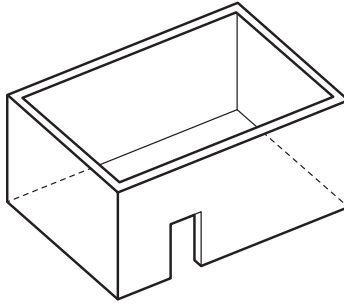


## Considerations for Locating your Barbecue

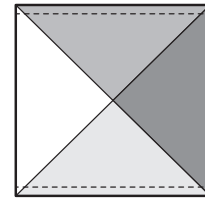
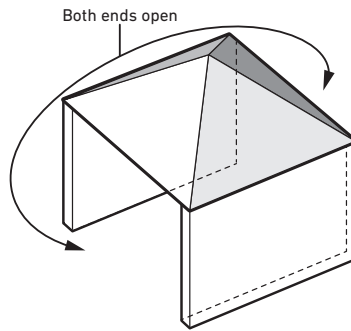
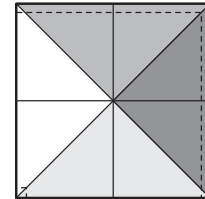
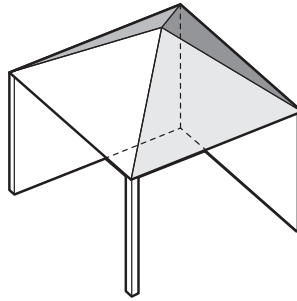
Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover **(A)**.
- Within a partial enclosure that includes an overhead cover and no more than two walls **(B)**.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply **(C)**:
  - (i) at least 25% of the total wall area is completely open; and
  - (ii) at least 30% of the remaining wall area is open and unrestricted.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

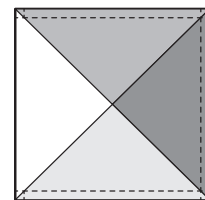
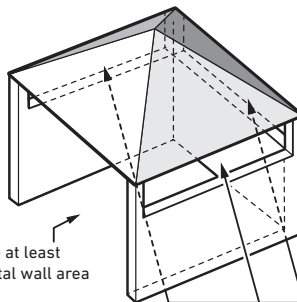
**A**



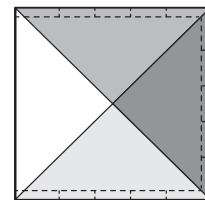
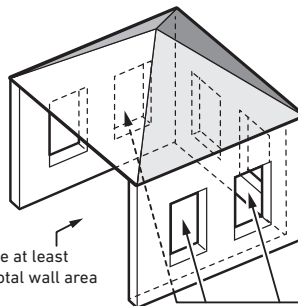
**B**



**C**



30% or more in total of the remaining wall area is open and unrestricted

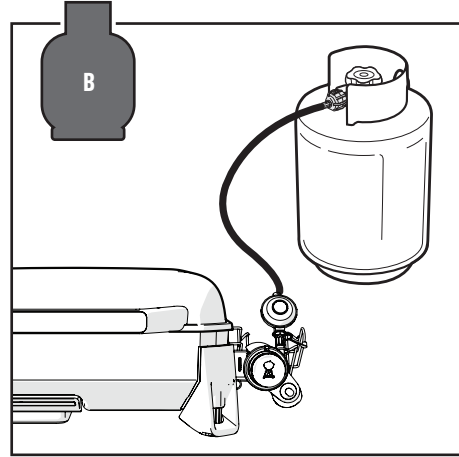
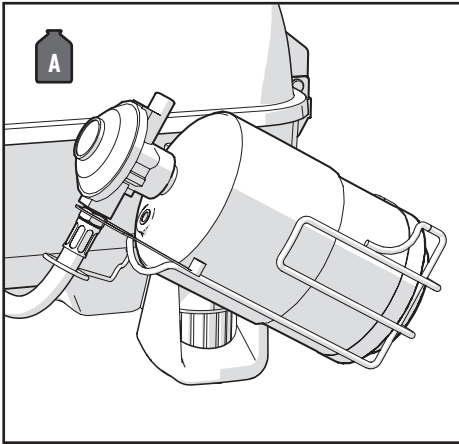


30% or more in total of the remaining wall area is open and unrestricted

**△ IMPORTANT:** This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.



# GETTING STARTED



The instructions in this owner's manual explain installation of two possible types of fuel sources: disposable fuel cartridges (A) and larger refillable gas cylinders (B). Your barbecue can use either of these two options. Follow the specific gas connection instructions that match your fuel source.

## Important Information about Propane Gas & Gas Connections

Liquefied petroleum gas, also called ULPG, 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, ULPG is a liquid. As pressure is released from the tank, the liquid readily vapourises and becomes gas.

## Safe Handling Tips for Cartridges And Cylinders

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

- Do not use a damaged cartridge/cylinder. A dented or rusty cartridge/cylinder or a cartridge/cylinder with a damaged valve may be hazardous and should be replaced with a new cartridge/cylinder immediately.
- Handle "empty" cartridges/cylinders with the same care as you handle full cartridges/cylinders. Even when a cartridge/cylinder is empty of liquid, there may still be gas pressure inside the cartridge/cylinder.
- Cartridges/cylinders should not be dropped or handled roughly.
- Never store or transport the cartridge/cylinder where temperatures can reach 51° C (the cartridge/cylinder will become too hot to hold by hand). For example: do not leave the cartridge/cylinder in a car on a hot day.
- Check that seals between the appliance and the gas container are in place and in good condition before connecting the gas container.
- Do not use this appliance if it has damaged or worn seals.
- Do not use this appliance if it is leaking, damaged or does not operate properly.
- Leak-test the joint where the regulator connects to the cartridge/cylinder each time a reconnection occurs. For example: test each time the cartridge/cylinder is reinstalled.
- Store cartridges/cylinders outdoors in a well-ventilated area out of the reach of children. Any indoor storage must comply with AS/NZS 1596.
- Do not connect to natural gas supply (city gas). The valves and orifices are designed exclusively for liquefied petroleum gas.
- The areas around the cartridge/cylinder must be free and clear from debris.
- The cartridge/cylinder should be changed in a well-ventilated location, preferably outside away from people and any sources of ignition, such as naked flames, pilot flames, electric heaters/equipment.
- To check for gas in the cylinder, liquid fuel may be heard or detected when the container is gently shaken.

## Additional Tip for Cartridges

- Always turn off the burner control knob before disconnecting gas cartridge from the regulator.

## Additional Tips for Cylinders

- Always close the cylinder valve before disconnecting the cylinder from the adapter hose.
- Cylinders must be installed, transported, and stored in an upright position.
- Routinely check the cylinder to ensure the test date has not expired. Do not use a cylinder which has an expired test date.

## 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 gas cylinder.

## Regulator Connections

### Requirements for Both Cartridges and Cylinders

- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.

### Additional Requirements for Cylinders

- Avoid kinking the hose.
- Change the flexible hose when national regulations stipulate this as a requirement.
- Only a nationally approved low-pressure hose and regulator must be used.
- Replacement regulator and hose assemblies must be as specified by Weber-Stephen Products LLC.

This appliance shall only be used with:

- a 100% propane fuel, non-refillable gas cylinder complying to UN1978/US DOT 39 with a BOM/CGA600 connection, or;
- ULPG supplied from a refillable cylinder complying with AS2030.1, using the supplied high pressure gas hose with BOM/CGA600 connection.

- ⚠ **WARNING:** It may be hazardous to attempt to fit other types of gas containers.
- ⚠ **WARNING:** This appliance must only be serviced by an authorised person.

- ⚠ **WARNING:** Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.
- ⚠ **CAUTION:** Use cartridges that are marked "Propane" only.

## Disposable Propane Cartridge Installation & Leak Checking

### Installing the Propane Cartridge



16.4 oz (465 g)

- 1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position.
- 2) Push propane cartridge into regulator and turn clockwise until tight (A). Gas flows from the propane cartridge once it is connected.

### Removing the Propane Cartridge

Every time you need to lower the barbecue cart, or your propane cartridge needs to be removed, 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 (O) position.
- 2) Unscrew propane cartridge from regulator and remove it from the barbecue.

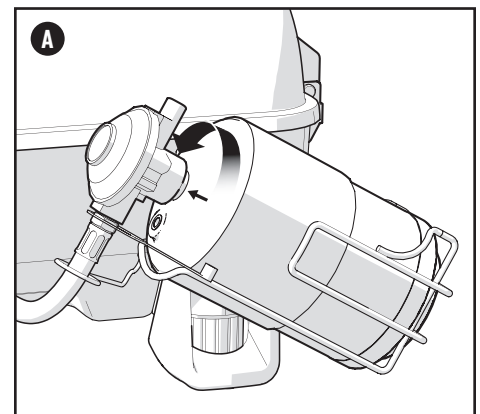
### Storage and/or Travel

Disconnect the cartridge if: 1) the cartridge is empty; 2) you're lowering the barbecue cart 3) the barbecue is being transported; 4) the barbecue is being stored in a garage or other enclosed area; 5) the barbecue is not in use.

- Place dust cap on cartridge valve outlet whenever the cartridge is not in use. Only install the type of dust cap on the cartridge valve outlet that is provided with the cartridge. Other types of caps or plugs may result in leakage of gas.
- Do not store a disconnected propane cartridge in a building, garage, or any other enclosed area.
- Do not store or transport a disconnected propane cartridge inside the barbecue.

For barbecues 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.")





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

## Checking for Gas Leaks

If there is a leak from your appliance (smell of gas) and you cannot stop the gas flow, remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. Do not try to detect leaks using a flame.

- 1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (O) position.
- 2) Wet fittings (A) 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.
- 3) If bubbles appear there is a leak:
  - a) If the leak is at the cylinder (B), remove the propane cylinder. DO NOT OPERATE THE BARBECUE. Install a different propane cylinder and recheck for leaks with a soap and water solution. If the leak persists, remove the propane cylinder. DO NOT OPERATE THE BARBECUE.
  - b) If the leak is at the regulator (C) or burner valve (D), turn off the gas. NEVER ATTEMPT TO TIGHTEN THE REGULATOR. DO NOT OPERATE THE BARBECUE.

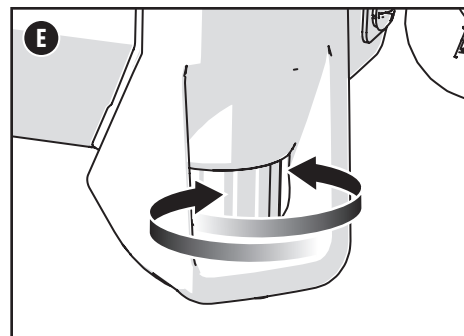
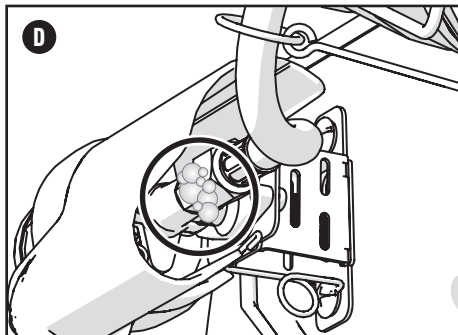
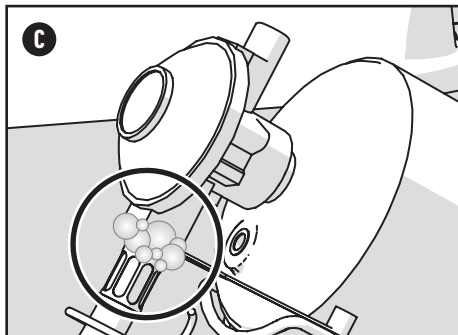
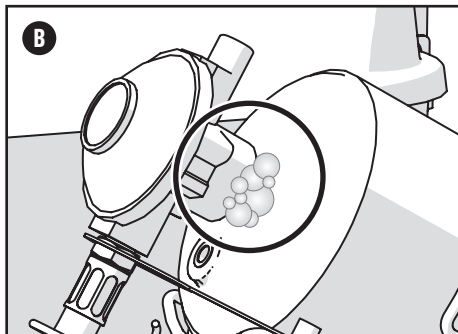
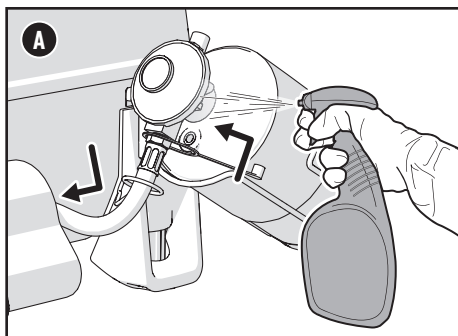
If a leak is present, contact the Customer Service Team using the contact information on our website.
- 4) If bubbles do not appear, leak checking is complete:
  - a) Rinse connections with water.

*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.*

## Leveling 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. In the event that your surface and/or griddle cooktop is non-level you can adjust the feet to correct. To adjust the feet, slightly lift one corner of the barbecue and turn the feet right or left to raise or lower (E).

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



- ⚠ **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 propane cartridge:
  - 1) Move away from propane cartridge.
  - 2) Do not attempt to correct the problem yourself.
  - 3) Call your fire department.
- ⚠ **DANGER:** Do not store a spare cartridge under or near this barbecue.

## Burner Valve Orifice Sizes & Consumption Data

Gas Category	BURNER VALVE ORIFICE SIZES
2.8 kPa	GP17 Main Burner 1.04 mm
	TOTAL CONSUMPTION DATA
	GP17 13.8 MJ/H





# GETTING STARTED



## ULPG Cylinder Installation

### Regulator Connections

#### Requirements for Cylinders

- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.

#### Additional Requirements for Cylinders

- Avoid kinking the hose.
- Change the flexible hose when national regulations stipulate this as a requirement.
- Only a nationally approved low-pressure hose and regulator must be used.
- Replacement regulator and hose assemblies must be as specified by Weber-Stephen Products LLC.

### Connecting and Routing the Gas Hose

- 1) Attach the male fitting of the gas hose to the regulator with the BOM/CGA600 connection. Tighten by turning the fitting clockwise (A). Hand tighten only.

**CAUTION:** While using the gas hose, use care to route the gas hose away from the cookbox and other hot surfaces.

Only use the hose assembly as supplied with this appliance for connection to the cylinder - DO NOT USE ADAPTORS.

### Cylinder Requirements

- Use cylinders with a maximum capacity of 8.5 kg.

### Inspect the Cylinder

Check the ULPG cylinder before use to ensure a proper gas connection.

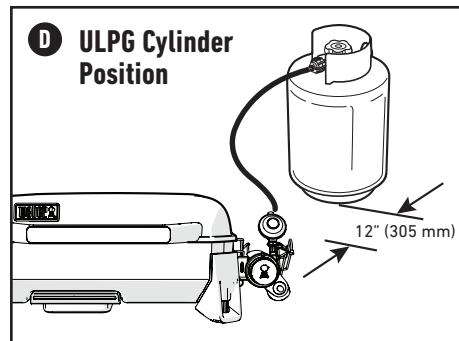
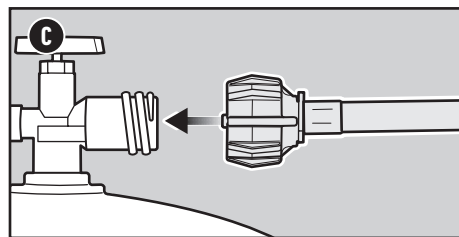
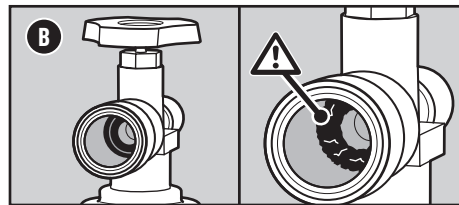
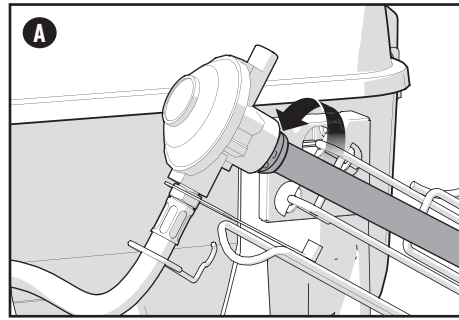
- Confirm that the ULPG cylinder valve is fully closed. Close by turning valve clockwise.
- Inspect the ULPG cylinder valve for damage or debris. Take special notice of the condition of the internal O-ring (B). If damaged, return ULPG cylinder to local retailer.
- Confirm that the ULPG cylinder valve is the proper mating type for the gas hose (C).

### Cylinder Installation

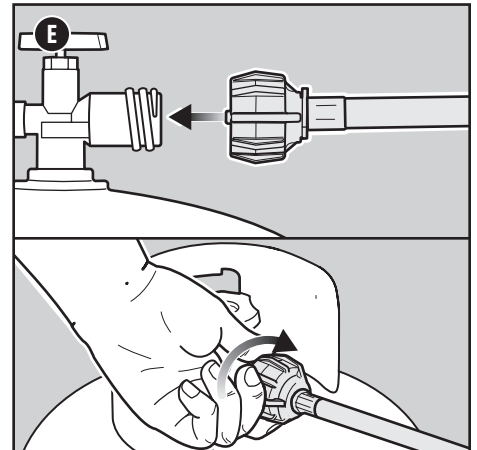
- 1) Place the ULPG cylinder on the ground behind and to the right side of the barbecue (D).
- 2) Turn the ULPG cylinder so the opening of the valve faces the side or back of the barbecue.

### Connect the Gas Hose to the Cylinder

- 1) Check that the burner control knob is in the off O position. Check by pushing in and turning knob clockwise.
- 2) Connect the gas hose coupling to the ULPG cylinder. Hand tighten only. Using a wrench could damage the regulator coupling and could cause a leak.
  - a) Tighten by turning the fitting clockwise (E).

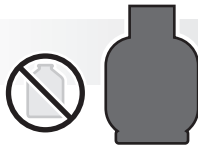


**⚠ WARNING:** Avoid tipping hazard. Position the LPG cylinder behind barbecue on the right-hand side.



**⚠ 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 Team using the contact information on our website. Visit [weber.com](http://weber.com).



# GETTING STARTED



## What is a Leak Check?

Once the ULPG cylinder 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 ULPG cylinder. Weber recommends performing a thorough leak check after assembly, as well as annually. The following fittings should be tested:

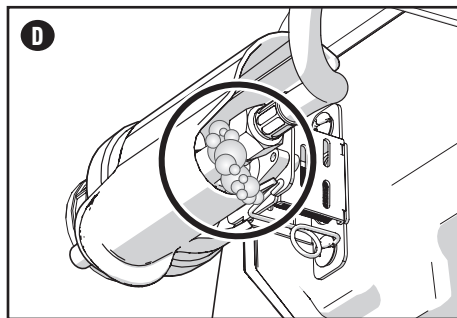
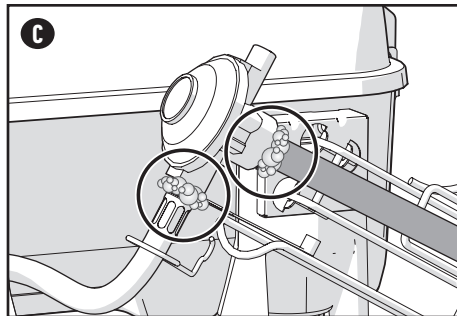
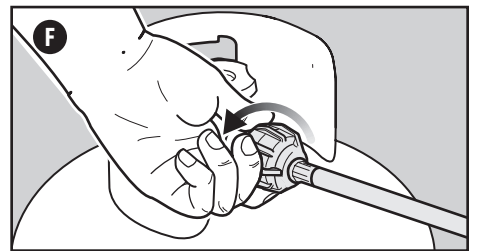
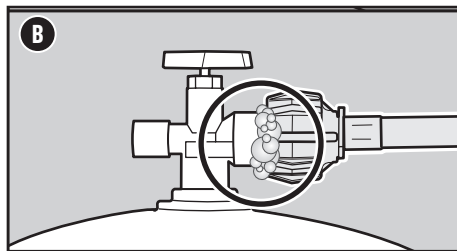
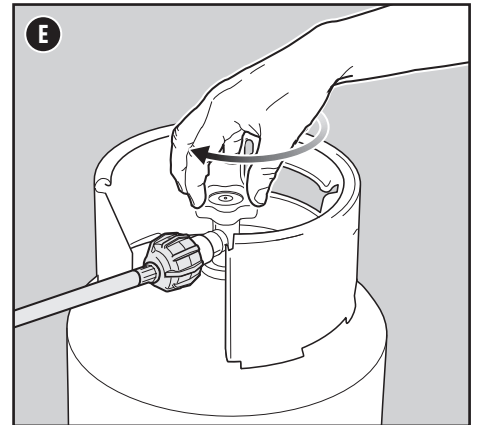
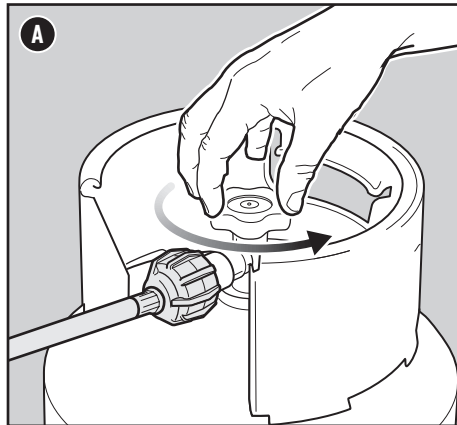
- Where the cylinder connects to the gas hose.
- Where the gas hose connects to the regulator.
- Where the regulator connects to the burner valve.

## Checking for Gas Leaks

If there is a leak from your appliance (smell of gas) immediately attempt to turn off the cylinder valve. Remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. Do not try to detect leaks using a flame.

- 1) Wet fittings 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.
- 2) Slowly open gas supply by turning cylinder valve anti-clockwise (A) while checking for bubbles.
- 3) If bubbles appear there is a leak:
  - a) If the leak is at the cylinder (B), turn off the gas. **DO NOT OPERATE THE BARBECUE.** Disconnect the ULPG cylinder and return the ULPG cylinder to your local retailer.
  - b) If the leak is at the regulator (C) or burner valve (D), turn off the gas. **NEVER ATTEMPT TO TIGHTEN THE REGULATOR. DO NOT OPERATE THE BARBECUE.**  
If a leak is present, contact the Customer Service Team using the contact information on our website.
- 4) If bubbles do not appear, leak checking is complete:
  - a) Turn gas supply off at the ULPG cylinder and 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.*



## Refilling or Replacing an ULPG Cylinder

### Removing the ULPG Cylinder

When your ULPG cylinder needs to be refilled or replaced, follow these instructions to remove it.

- 1) Confirm that the cylinder valve is fully closed. Close by turning valve clockwise (E).
- 2) Unscrew gas hose coupling from the cylinder (F).

### Additional Leak Check Precautions

The following fittings should be tested for gas leaks each time an ULPG cylinder is refilled and reinstalled:

- Where the gas hose connects to the cylinder (B) and at the regulator (C).

Follow the instructions for "Checking for Gas Leaks".

**⚠ 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 cylinder:

1. Move away from cylinder.
2. Do not attempt to correct the problem yourself.
3. Call the emergency fire services.

**⚠ DANGER:** Always close the cylinder valve before disconnecting the regulator. Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while this barbecue is in operation.

**⚠ DANGER:** Do not store a spare cylinder under or near this barbecue. Never fill the cylinder beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.

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






# OPERATION

## Igniting the Barbecue

### Using the Ignition System to Ignite the Barbecue


The ignition system ignites the burner with a spark from the igniter electrode. The energy for the spark is generated 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 barbecuing.

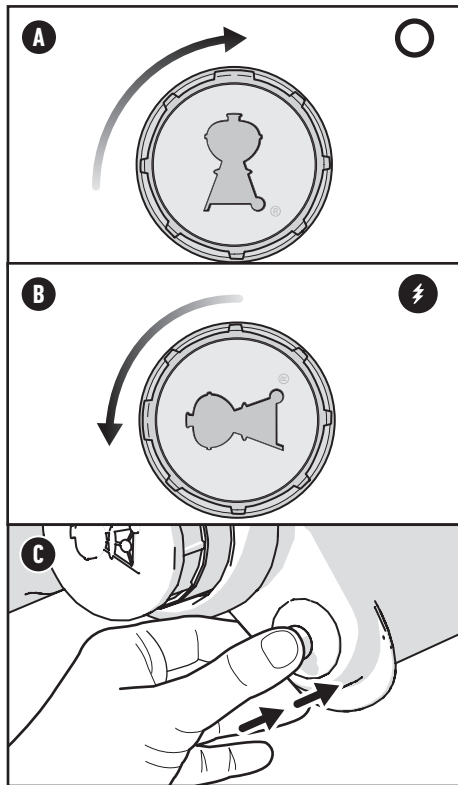
- 1) Open the protective top cover.
- 2) Check that the burner control knob is in the off  position. Check by pushing in and turning knob clockwise (A).
- 3) Confirm that the cartridge or cylinder is properly installed. Refer to "Cartridge Installation or Cylinder Installation."
- 4) Push the burner control knob in and turn it counterclockwise to the start/high  position (B).
- 5) Push the red igniter button several times, so it clicks each time (C).
- 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

After use, turn the gas cylinder valve off, wait for the flame to go out, then turn the appliance control valve off.

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



### Burner Control Knob Settings




## Caring For Your Griddle Surface

Your griddle surface has been transformed under extreme heat and pressure making the surface harder and less porous, and has then been pre-seasoned to provide a higher level of rust protection.

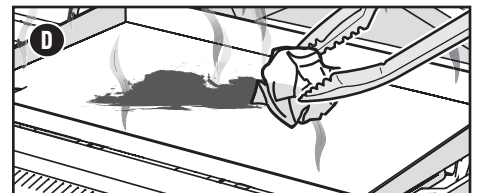
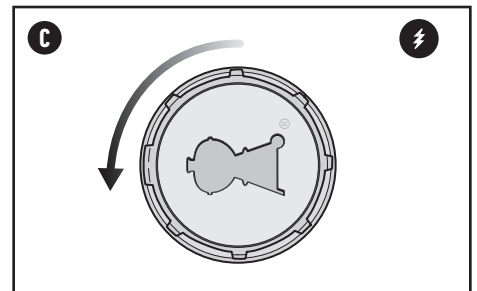
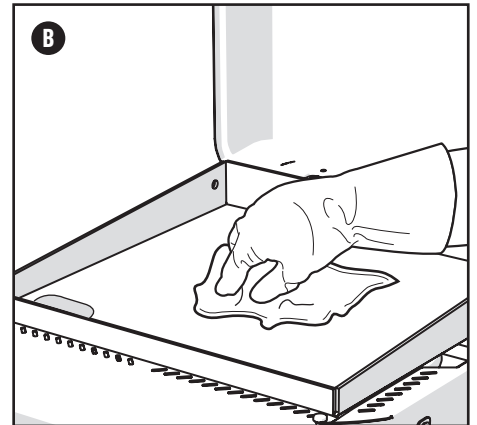
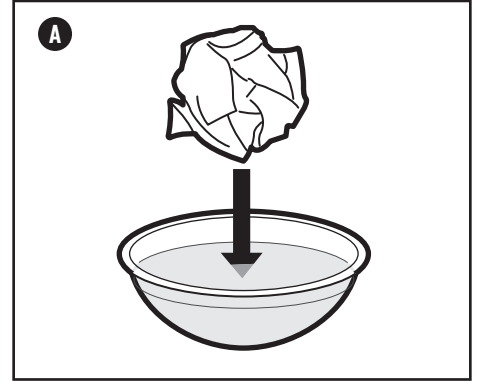
We recommend you clean your griddle either before or after each use, using a Griddle Scraper (available for purchase). Depending on the frequency of use, and the types of foods cooked, you may need to season your griddle cooking surface to boost the non-stick performance and corrosion resistance. If your griddle is used infrequently, you may notice your griddle surface seems dry and that your food is sticking to the surface. This is a good indication that your griddle needs to be re-seasoned.

### How to Re-season Your Griddle Surface

**Tools Needed:** Tongs, lint-free paper towels or cotton cloth, neutral cooking oil.

- 1) Open the protective top cover.
- ⚠ WARNING: Do not operate the barbecue with the top cover closed. The top cover is to be used for storage purposes only to protect the griddle.**
- 2) With the griddle in place on the barbecue, handwash the griddle, rinse, and thoroughly dry.
- NOTE: The griddle must be COMPLETELY dry before continuing the seasoning process.**
- NOTE: This will be the ONLY TIME you use soapy water on your griddle.**
- 3) Pour 1/8 cup of a neutral oil (i.e. canola oil, vegetable oil, grapeseed oil) into a bowl.
- 4) Dip a paper towel or cotton cloth into the bowl (A), squeezing off the excess oil. Wipe the griddle from side to side, top to bottom as evenly as possible (B). Be sure to get the interior and exterior sides of the griddle as well. Wipe away any excess oil with a clean paper towel or cotton cloth if necessary.
- 5) Light all of the burners and preheat your griddle on the high temperature setting  (C). The surface will begin to smoke and darken (approximately 10 minutes). If any oil begins to bead on the surface, use barbecue mitts and tongs to wipe the excess oil from the griddle (D).
- 6) When the surface stops smoking (additional 20 minutes), turn off the barbecue.
- ⚠ IMPORTANT:** Allow the griddle to cool completely, approx. 30 minutes.
- 7) The griddle now has 1 coat of seasoning.

**NOTE: By the end of the seasoning process, a well-seasoned griddle will be dark from edge to edge.**



- ⚠ WARNING:** Open protective top cover during ignition.
- ⚠ WARNING:** Do not lean over an 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 top cover closed. The protective top cover is to be used for storage purposes only to protect the griddle.





## Every Time You Cook

### Check the Grease Management System

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 channeled 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 metal 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

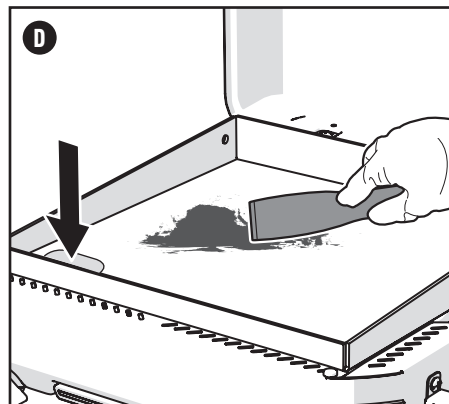
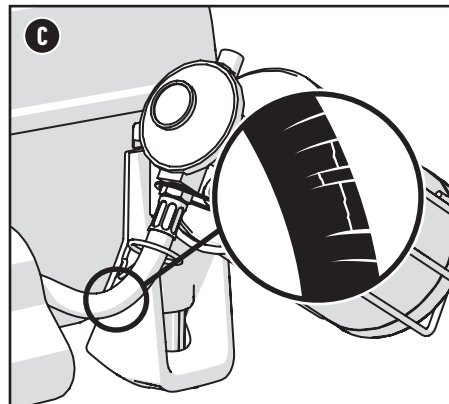
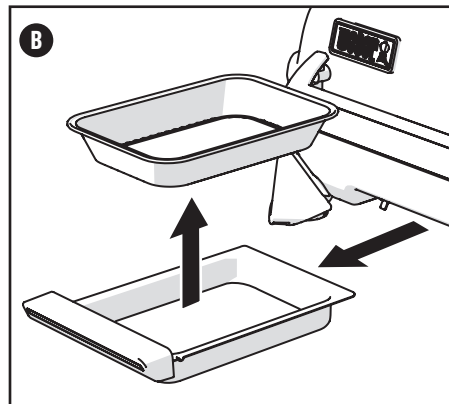
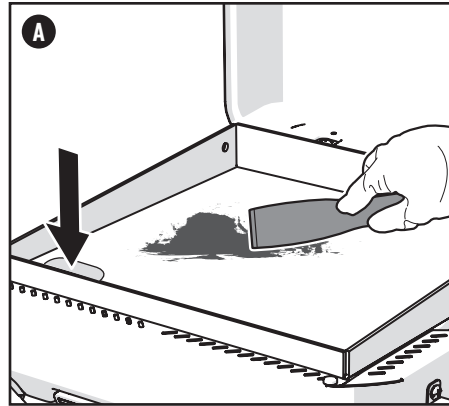
Preheating the griddle is critical to successful cooking. It helps prevent food from sticking, and ensures the griddle is hot enough to properly cook your food. It also helps burn off any residue of a previously cooked meal.

- 1) Open the protective top 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 Griddle Surface

After preheating, leftover food and grease from previous use will be easier to remove with a metal 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's cooking surface.



- ⚠ **DANGER:** Do not line the slide-out grease tray or cookbox with aluminum 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 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 authorized 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

## Cleaning and Maintenance

### Cleaning the Griddle Surface

The instructions on this page cover a more comprehensive cleaning of your entire barbecue. The griddle surface should be cleaned after each use to preserve it and continue to ensure a non-stick cooking surface. For a thorough clean of your griddle surface follow these steps below:

- 1) After the barbecue is off and cooled for 5 minutes, use a metal 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) 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.
- 3) Apply small amounts of a neutral cooking oil such as vegetable or canola across the griddle's surface.
- 4) Using paper towels, rub the oil evenly around the entire cooking surface. Use more paper towels if needed to wipe up any excess pools of oil.

### 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 ULPG 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 (A).

#### Cleaning the Spider Screens

- 1) Locate the ends of the burner 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 instructions to access the spider screen (B):
- 2) Remove the control knob by pulling it out away from the control assembly.
- 3) Remove the two screws from the control knob bezel.
- 4) Remove the two screws from the bezel bracket.
- 5) Clean the spider/insect screens on the burner tube using a soft bristle brush.
- 6) 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.**

- 7) Clean the spider/insect screens on the burner tube(s) using a soft bristle brush (C).

### 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; 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: If any grease sticks to the grease chute, a small amount of water may help flush it into grease tray.**

**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 barbecues. Use a microfibre cloth to clean in the direction of the grain of the stainless steel. Do not use paper towels.

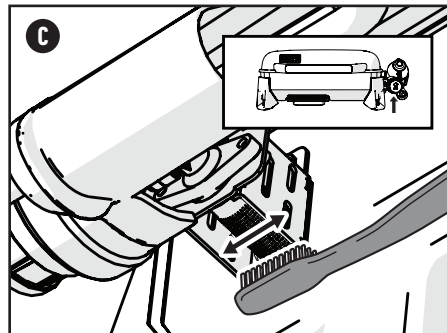
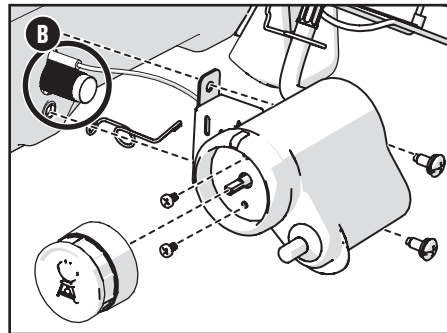
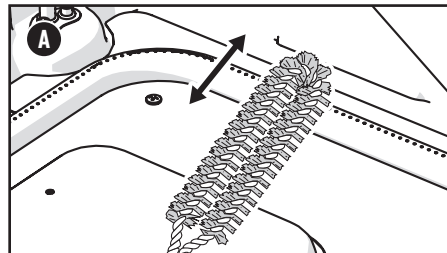
**NOTE: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the color of the metal by removing the top chromium oxide film coating.**

### 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

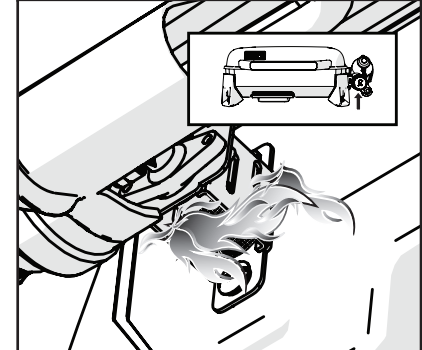
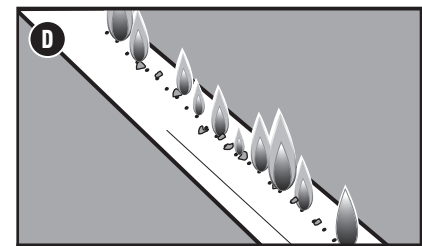
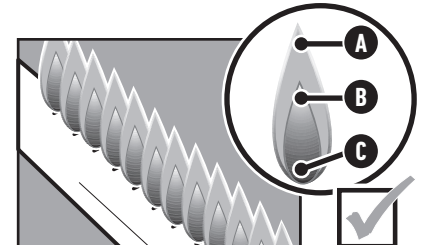
If your barbecue is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your barbecue with warm soapy water. Follow up with a rinse and thorough drying. Additionally,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



### Proper Burner Flame Pattern

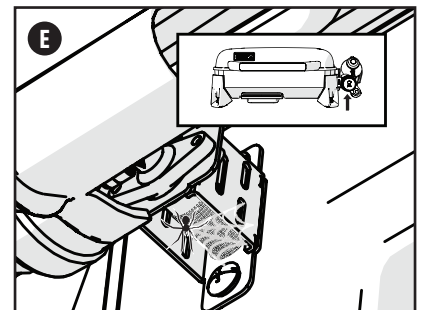
The burner in your barbecue is factory set for the correct air and gas mixture. When the burner is performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).

**⚠ 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 burners. Additionally, dust and debris can accumulate on the outside of the spider/insect screen and obstruct the oxygen flow to the burners.



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

**⚠ WARNING: When cleaning the burners, always use a clean stainless steel bristle brush. 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.**

**⚠ 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.**



## BARBECUE WILL NOT IGNITE

### SYMPTOM

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

### CAUSE

There is a problem with gas flow.

### SOLUTION

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 Match to Determine if there is Gas Flow to the Burners.”

If **match lighting IS NOT successful**, follow the instructions for disconnecting and reconnecting the propane cartridge or ULP gas cylinder. If using a ULP gas cylinder, reset the flow limiting device in the regulator. See instructions at bottom of page.

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 Match to Determine if there is Gas Flow to the Burners.”

If **match lighting IS successful**, check the condition of the wire connections of the Ignition System.

### Lighting Your Barbecue with a Match

- 1) Open the protective top cover.

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

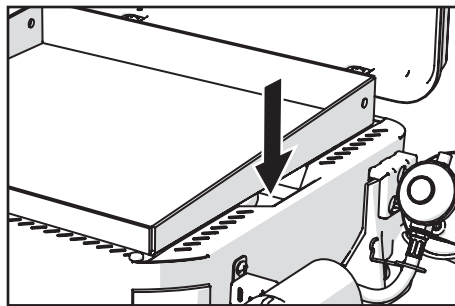
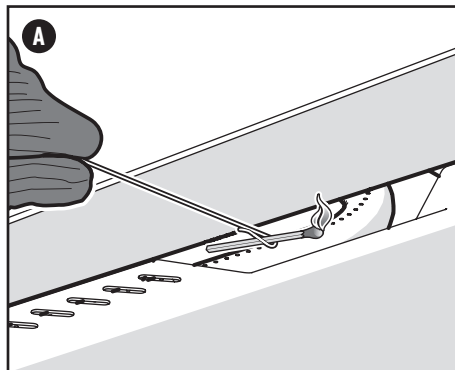
- 2) Check that the burner control knob is in the off  $\circ$  position. Check by pushing in and turning knob clockwise.

*Note: It is important that the burner control knob is in the off  $\circ$  position before turning on the ULPG cylinder. If they are not, the flow limiting device built into the regulator will activate, limiting the flow of gas from the ULPG cylinder. To reset the flow limiting device see instructions below.*

- 3) Confirm that the cartridge/cylinder is properly installed and gas is on. Refer to “Installing the Propane Cartridge/ Cylinder Installation.”

*Note: If using a ULPG cylinder, it is important that the ULPG cylinder is turned on slowly. If it is opened too quickly, the flow limiting device built into the regulator will activate, limiting the flow of gas from the ULPG cylinder. To reset the flow limiting device see instructions below.*

- 4) Put a match in the matchstick holder and strike match. Insert lit match through the slot on the side of the griddle (A).
- 5) While holding lit match, push the burner control knob in and turn it counterclockwise to the start/high  $\text{I}$  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  $\circ$  position and wait five minutes to allow the gas to clear before attempting to light the burner again. After repeated attempts follow the gas flow troubleshooting instructions above.
- 8) If the burner ignites the problem may be with the ignition system. Contact Weber Customer Service about checking the ignition system.



### Regulator Flow Limiting Reset Guide.

- 1) Turn off barbecue control knob. There is no need to turn off the gas cylinder.
- 2) Wait 30 seconds.
- 3) Open the top cover.
- 4) Light barbecue per lighting instructions on page 8.

**NOTE: Always turn your barbecue control knob off before turning off your gas cylinder.**

## REPLACEMENT PARTS

To obtain replacement parts, contact Weber ANZ Customer Service or visit [weber.com](http://weber.com).

Australia 1300 301 290

New Zealand 0800 493 237

## CALL CUSTOMER SERVICE

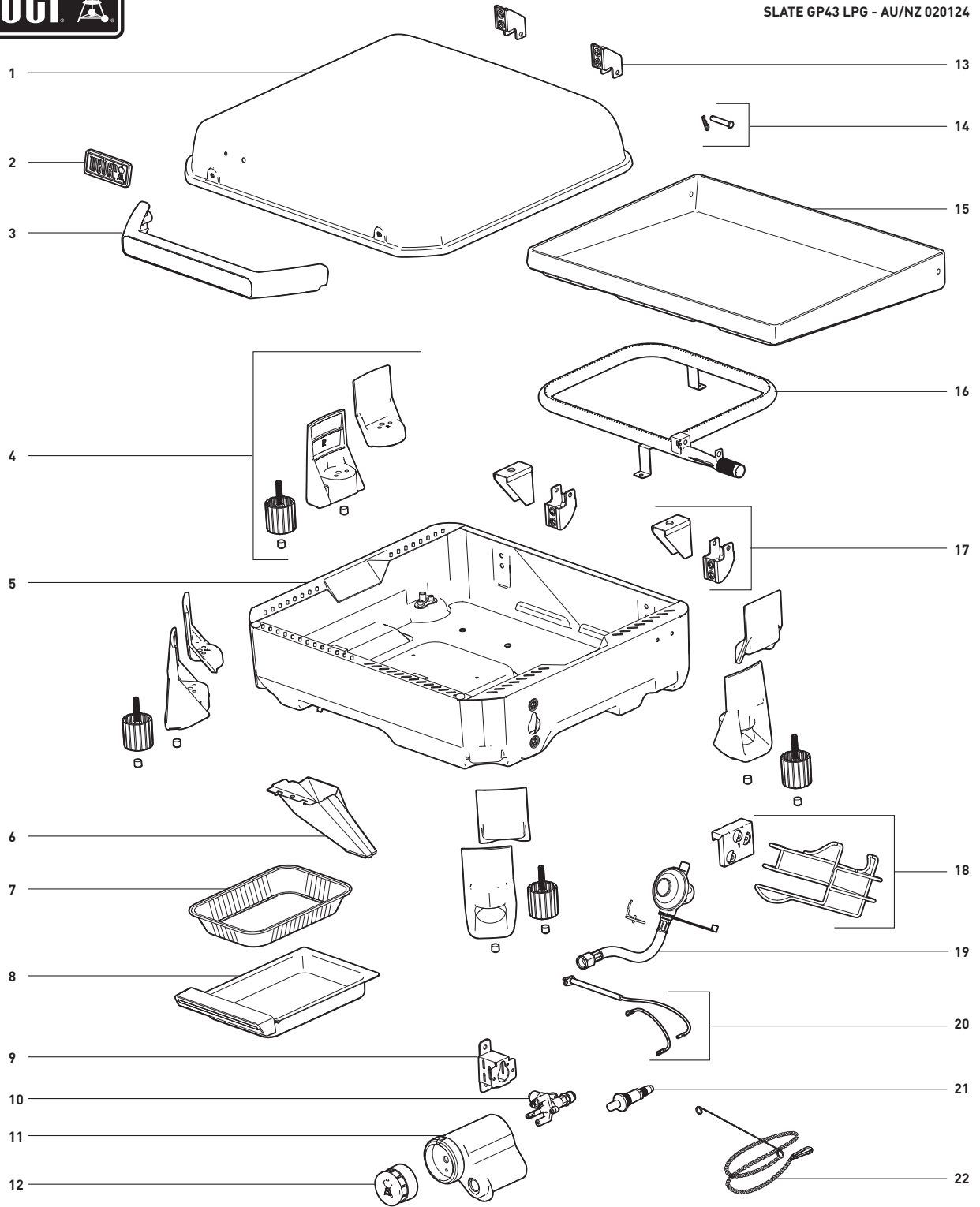
If you are still experiencing any problems, contact Weber ANZ Customer Service or visit [weber.com](http://weber.com).

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