



SLATE

30"/36" Griddle

GP30 / GPD30 / GPD36

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 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 this 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.
- ⚠ **WARNING:** Do not use an adaptor at the cylinder connection.
- 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

- ⚠ **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 bottom, back and sides of the barbecue.
- ⚠ **DANGER:** Do not use the barbecue within 120 cm (48 inches) of overhead combustible materials.
- ⚠ **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 use or store flammable materials in or near this appliance. Do not spray aerosols in the vicinity of this appliance 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.

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.

- ⚠ **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 appliance.
- ⚠ **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

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, 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, 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, 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.

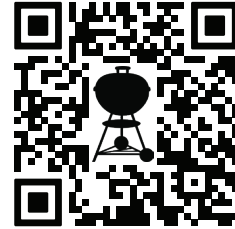
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FEATURES OF THIS BARBECUE



Your new Weber Slate Griddle (30") barbecue User and Recipe Guide is available digitally by scanning the QR code.



Your new Weber Slate Premium Griddle (30") barbecue User and Recipe Guide is available digitally by scanning the QR code.



Your new Weber Slate Premium Griddle (36") barbecue User and Recipe Guide is available digitally by scanning the QR code.

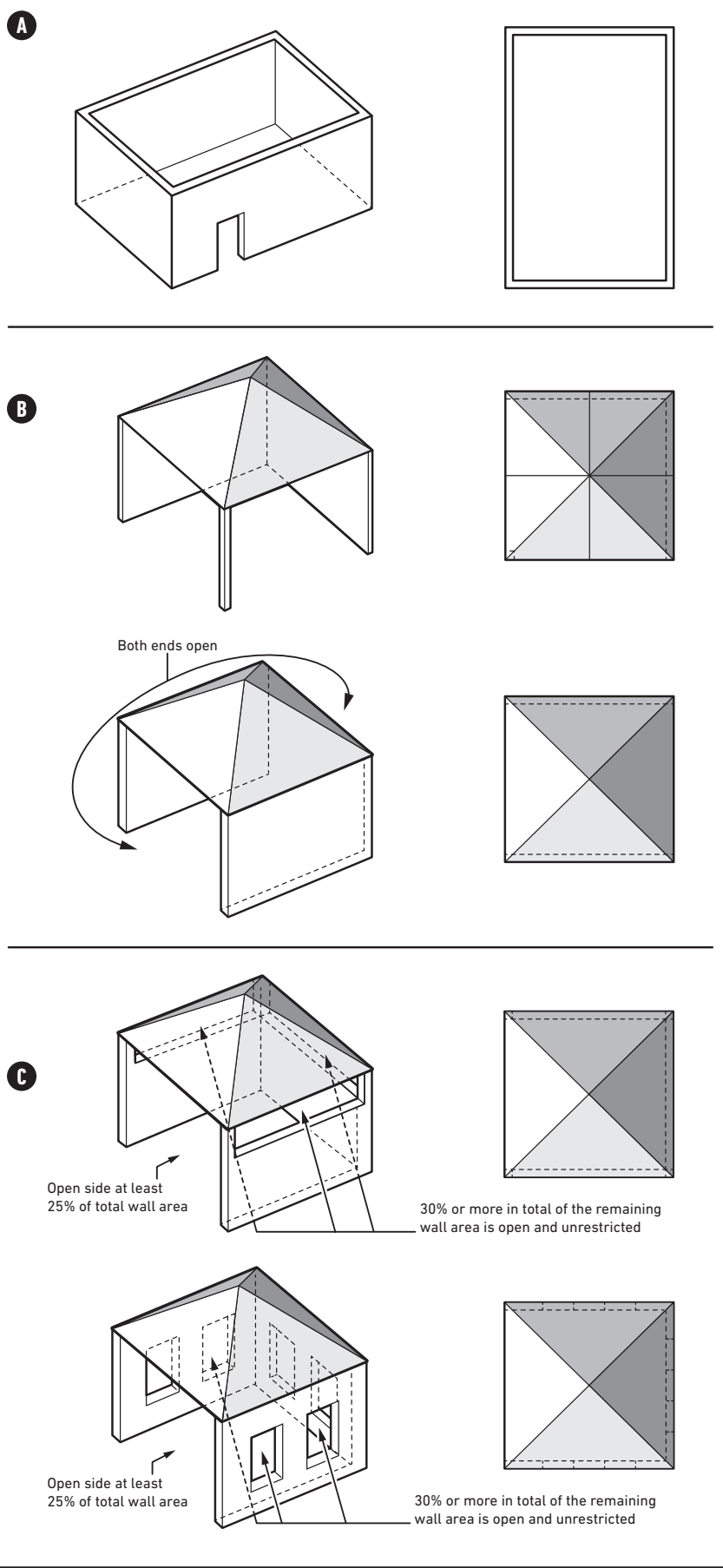




Considerations for Locating your Barbecue

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.



△ 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

Important Information about ULPG & Gas Connections

What is ULPG?

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

Safe Handling Tips for Cylinders

- A dented or rusty cylinder may be hazardous and should be checked by your supplier. Do not use a cylinder with a damaged valve.
- Although your cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- The cylinder must be installed, transported, and stored in an upright, secure position. Cylinders should not be dropped or handled roughly.
- Never store or transport the cylinder where temperatures can reach 51.7°C (125°F) (the cylinder will become too hot to hold by hand). Use caution in freezing conditions as well.
- Routinely check the cylinder to ensure the test date has not expired. Do not use a cylinder which has an expired test date.

Cylinder Requirements

- Use cylinders with a minimum capacity of 8.5 kg.

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 cylinder.

General Specifications

- Refer to data plate on barbecue for gas type, consumption, pressures and injector sizing details.
- Gas inlet connection - 3/8" SAE Flare with 5/8" UNF thread.

Regulator and Hose Requirements

- The pressure regulator supplied with the barbecue must be used. This regulator is set for 2,75 kPa and complies with the requirements of AS/NZS 5601.
- Avoid kinking the hose.
- Replacement regulator and hose assemblies must be as specified by Weber-Stephen Products LLC.

ULPG Cylinder Installation

Installation Location

The ULPG cylinder will hang on the cylinder scale from the collar assembly (the metal protective ring around the cylinder valve) (A).

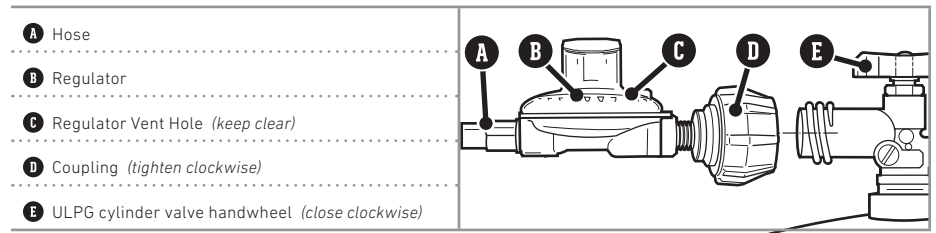
Inspect the ULPG Cylinder

- 1) Confirm that the cylinder valve is fully closed. Close by turning valve clockwise.
- 2) Confirm that the cylinder valve is the proper mating type for the regulator (B).
- 3) Inspect the cylinder valve, including the internal rubber seal for damage or debris (C). If damaged, return ULPG cylinder to local retailer.

Install The ULPG Cylinder

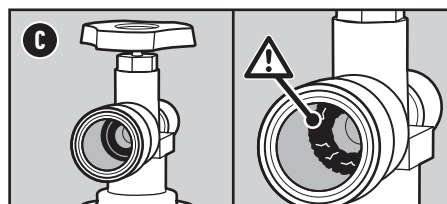
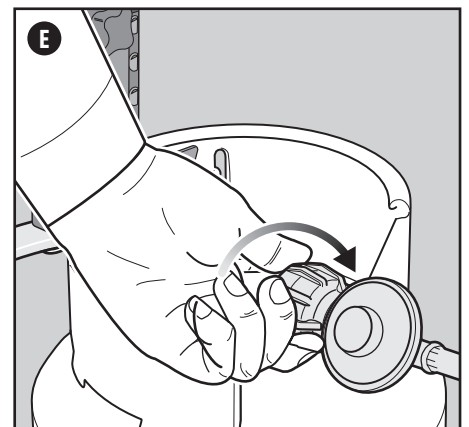
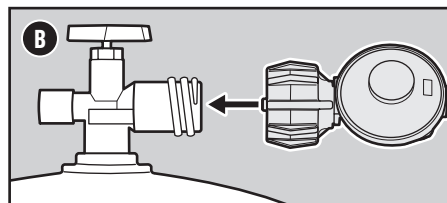
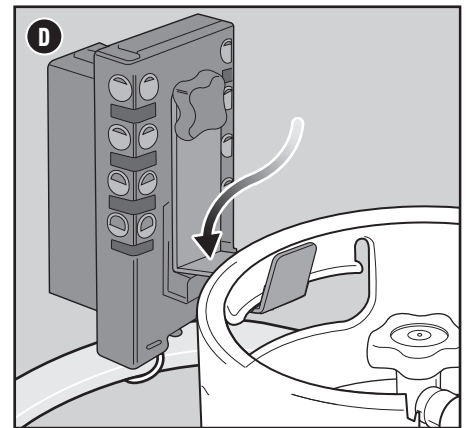
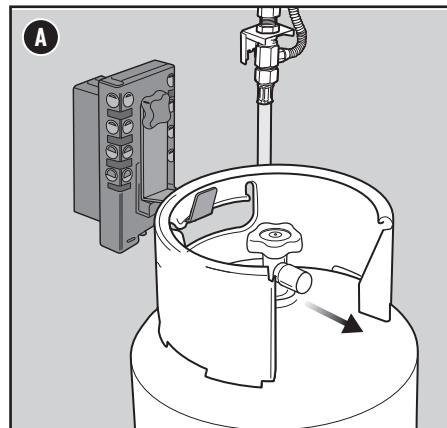
- 1) Check that all burner control knobs are in the off \bigcirc position. Check by pushing in and turning knobs clockwise.
- 2) Lift cylinder into position on the cylinder scale (D).
- 3) Screw the regulator coupling onto the cylinder valve, turning clockwise (E). Hand-tighten only. Using a wrench could damage the regulator coupling and could cause a leak. Proceed to "CHECKING FOR GAS LEAKS."

Cylinder Connection



Burner Valve Orifice Sizes & Consumption Data

BURNER VALVE ORIFICE SIZES		
I _{3B/P} (30 mbar or 2.8 kPa)	GP30 / GPD30	GPD36
	Main Burners 1.03 mm	Main Burners 1.03 mm
TOTAL CONSUMPTION DATA		
	GP30 / GPD30	GPD36
	39.9 MJ/h	53.2 MJ/h



⚠ 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 website. Visit weber.com.



Leak Checking

What is a Leak Check?

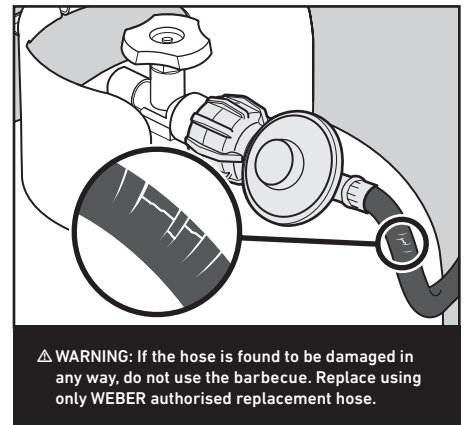
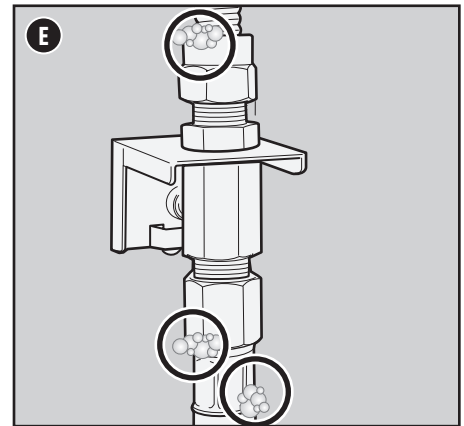
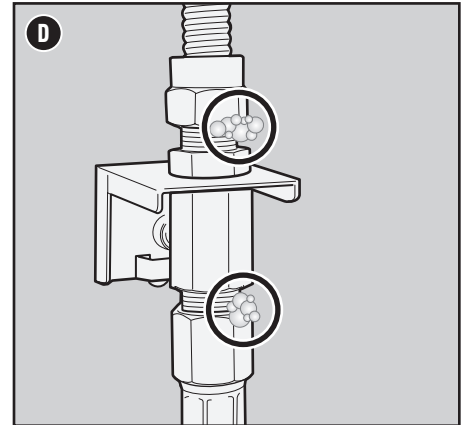
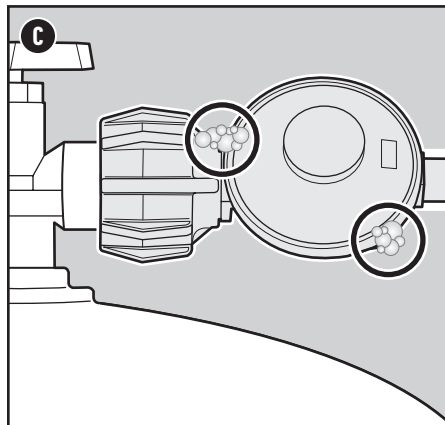
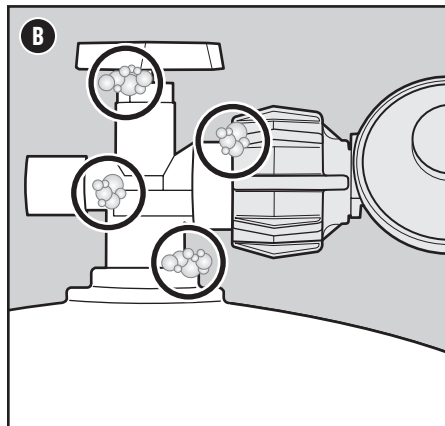
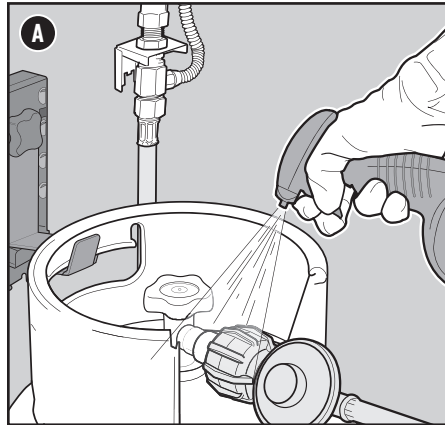
Once the LPG cylinder is properly installed, it is necessary to perform a leak check. A leak check is a reliable way to verify that gas is not escaping after you connect the cylinder. The fuel system in your barbecue features factory-made connections that have been thoroughly checked for gas leaks and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

- Where the regulator connects to the cylinder.
- Where the gas hose connects to the bulkhead.
- Where the bulkhead connects to the corrugated gas line.

Checking for Gas Leaks

- 1) 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.
- 2) Slowly open gas supply by turning cylinder valve anti-clockwise 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 cylinder and return the cylinder to your local retailer.
 - b) If the leak is at the regulator (C), turn off the gas. NEVER ATTEMPT TO TIGHTEN THE REGULATOR WITH CYLINDER VALVE OPEN. DO NOT OPERATE THE BARBECUE.
 - c) If the leak is at any fittings indicated in illustration (D), re-tighten fitting with a wrench and recheck for leaks with soap and water solution. If leak persists, turn off the gas. DO NOT OPERATE THE BARBECUE.
 - d) If the leak is at any fittings indicated in illustration (E), turn off the gas. DO NOT OPERATE THE BARBECUE.
- 4) If bubbles do not appear, leak checking is complete:
 - a) Turn gas supply off at the 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.



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

⚠ 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 ULPG cylinder:

1. Move away from ULPG 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 ULPG 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.



GETTING STARTED

Refilling or Replacing an ULPG Cylinder

How Much Fuel is in the ULPG Cylinder?

The fuel scale indicates the amount of fuel in an ULPG cylinder once the cylinder is hung from the scale. You can view the indicator line located on the scale on the side of the barbecue. The indicator points to a full cylinder (A), and gradually moves to indicate when the cylinder is empty (B) and needs to be removed to replace or refill.

Removal of the ULPG Cylinder

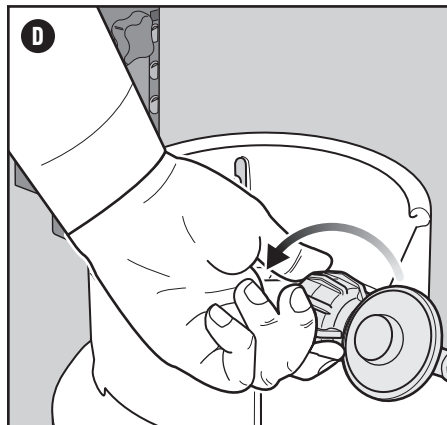
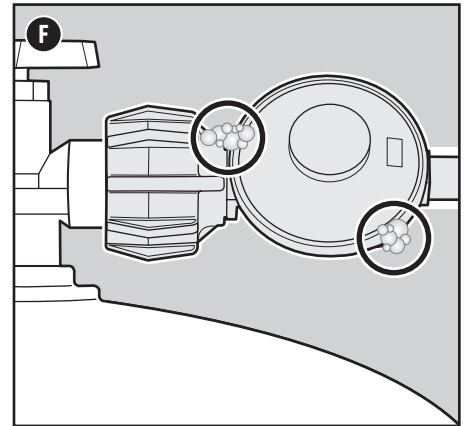
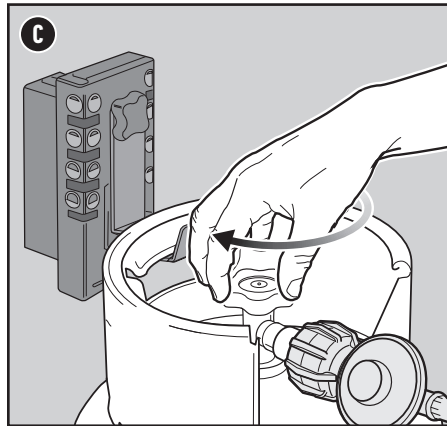
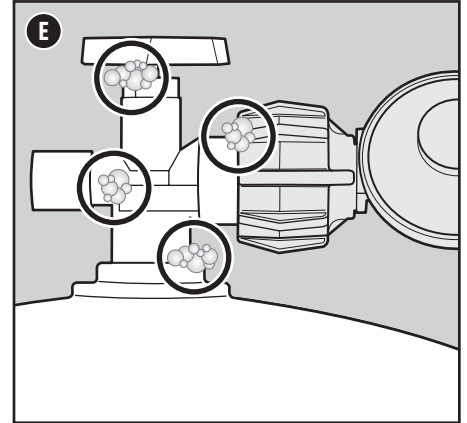
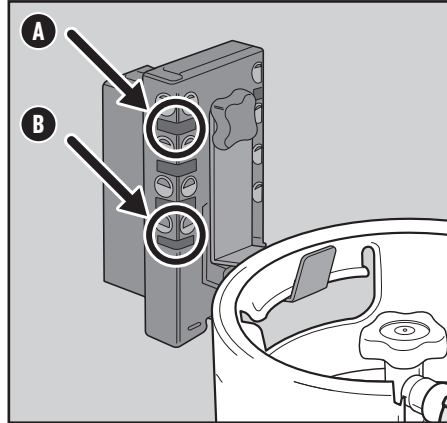
- 1) Confirm that the cylinder valve is fully closed. Close by turning valve clockwise (C).
- 2) Unscrew regulator coupling by turning anti-clockwise by hand (D).
- 3) Lift cylinder off cylinder scale.

Additional Leak Check Precautions

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

- Where the regulator connects to the ULPG cylinder (E) and at the regulator (F).

Follow the instructions for "Checking for Gas Leaks".






Igniting the Barbecue


Using the Snap Ignition System to Ignite Burners

Each control knob snap igniter creates a spark from the igniter electrode to the burner lighting tube. You generate the energy for the spark by pushing in the control knob and turning it to the start/high position. Each control knob operates an individual burner, and each burner ignites independently. Ignite the burners starting from left to right. All burners should be lit for preheating, however, all burners do not have to be lit while cooking.

1) Open the protective hard cover (A).

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


2) Check that all burner control knobs are in the off  position. Check by pushing in and turning knobs clockwise (B).

Note: It is important that all burner control knobs are in the off  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.


3) Turn the ULPG cylinder on by slowly turning the cylinder valve counterclockwise; wait 60 seconds (C).

Note: 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.

See troubleshooting on page 10 for reset instructions should the flow limiting device be activated.

4) Begin with the burner furthest to the left. Push the burner control knob in (D) and turn it counterclockwise to the start/high  position until you hear it snap (E). Continue to hold the control knob in for two seconds after you hear the snap. This action will spark the igniter and light the burner.

5) Check that the burner is lit by looking through the space in between the cooking surface and the control panel.

6) If the burner does not ignite, turn burner control knob to the off  position and repeat the lighting procedure a second time. If the burner still does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.

7) If the burner ignites, repeat steps 4 through 6 to light the remaining burners.

Should the burners fail to ignite using the electronic ignition, refer to the TROUBLESHOOTING section in this Owner's Guide. There you will find instructions on igniting the barbecue with a match to help determine the exact problem.

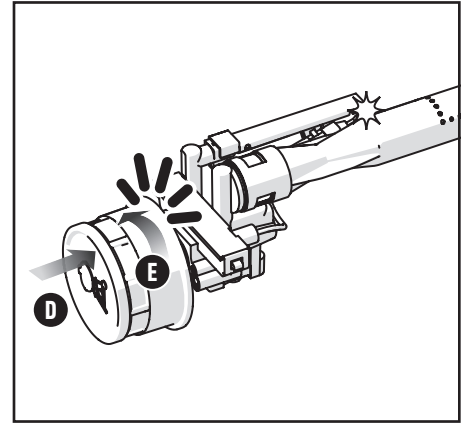
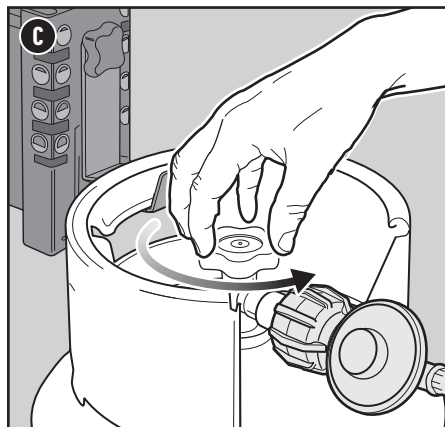
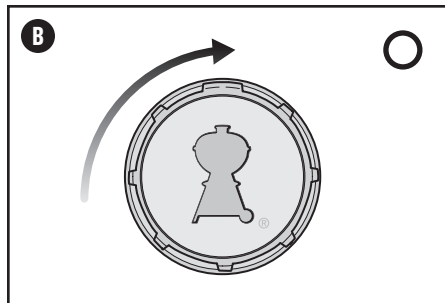
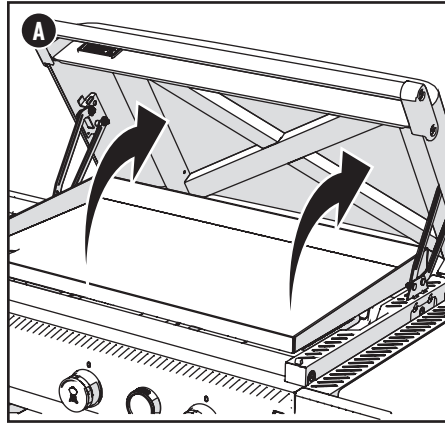
Preheat the Griddle

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 the griddle for 10 minutes. WEBER recommends preheating the griddle at the setting you want to cook at (i.e. if you're cooking pancakes, preheat on **LOW**. If you're cooking smash burgers, preheat on **HIGH**).



To Extinguish Burners

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

2) Turn gas supply off at the ULPG cylinder.

Note: It is important that all burner control knobs are turned off before turning off the gas cylinder or you may activate the flow limiting device built into the regulator, limiting the flow of gas from the ULPG cylinder.

See troubleshooting on page 10 for reset instructions should the flow limiting device be activated.

⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder valve. If they are not in the OFF position, when you turn on the ULPG cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the ULPG cylinder. If this should occur, turn off the ULPG cylinder valve and burner control knobs. Start over.

⚠ DANGER: When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning off the cylinder and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.

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

⚠ WARNING: Open protective hard cover during ignition. Failure to open the protective hard cover while igniting the barbecue's burners, or not waiting five minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

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

⚠ WARNING: Each burner must be ignited individually using the snap ignition.

⚠ WARNING: If ignition does not occur within four seconds of attempting to light the first burner, turn the burner control knob to the off position and repeat the lighting procedure a second time. If the burner still does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.

Burner Control Knob Settings





OPERATION

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 ¼ 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.

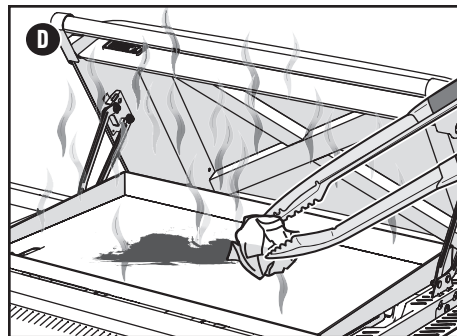
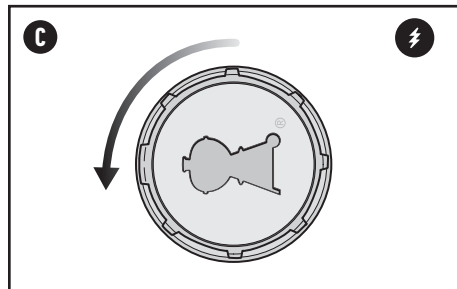
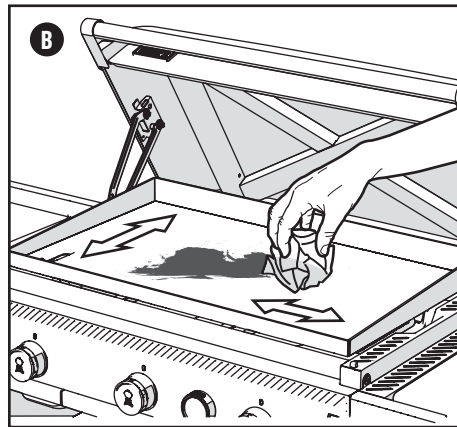
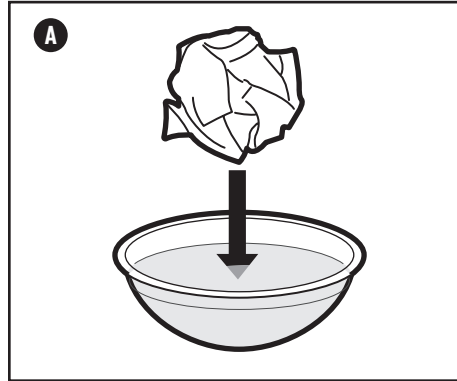
5) Light all of the burners and preheat your griddle on the high temperature setting (C). The surface will begin to smoke and darken (approximately 10 minutes). If any oil begins to bead on the surface, use barbecue mitts and tongs to wipe the excess oil from the griddle (D).

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

6) The surface will darken and begin to smoke. 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.



Digital Temperature Display

This feature is only available on select models.

The digital temperature display gives you a convenient way to check the surface temperature of your griddle. While the barbecue is in use, please follow these instructions for using the digital temperature display:

Turning the Display ON

1) Press and hold the power button for 2 seconds, located on the top-left side, to turn on the display.

NOTE: The barbecue should always be pre-heated for 10 min or more. If display is turned on when the barbecue is off, display lights will cycle through a startup sequence for the first 4 minutes while the griddle temperature is registering with the display. If display is turned on after barbecue is lit, the display will automatically show the griddle temperature.

2) If you want to change between Fahrenheit (F°) and Celsius (C°), push the top-right button on the display unit to toggle between these options.

Brightness

Once powered on, the display will be at 100% brightness for 15 minutes, then will dim slightly to preserve battery life. To refresh the display to 100% brightness simply tap the power button, located on the top-left side, and the display unit will update to 100% brightness for 2 minutes.

Batteries

When it is time to change the 2 AA batteries, a low battery icon will appear at the bottom of the display screen. Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline, or rechargeable).



Turning the Display OFF

1) To manually shut off, press and hold the power button, located on the top-left side, for 2 seconds.

NOTE: The display will automatically turn off after no heat has been detected for 4 minutes or the barbecue has completely cooled.

Error Code: E-8: If there is a detached thermocouple, "E-8" will be shown on display. Please contact WEBER Customer Service for assistance.

⚠ 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 cylinder 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 plastic tools and accessories, and 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.



Cleaning the Griddle Surface

Cleaning and Maintaining 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 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 has been turned off and cooled, and the ULPG cylinder has been disconnected, 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.

Cleaning the Spider Screens

To access the spider/insect screens, it is necessary to remove the control panel (A). Follow these steps for removing the control panel:

- 1) Remove the slide out grease tray and set aside.
- 2) Remove the control knobs and set aside.
- 3) Remove the red control panel trim by sliding it to the left and pulling it away from the bottom of the control panel.
- 4) Remove the 2 screws that hold the control panel to the barbecue frame and set aside.
- 5) Remove the control panel by pulling it up off of the hanging tabs and set it aside.
- 6) Clean the spider/insect screens on the ends of the burner tubes using a soft bristle brush (B).
- 7) Re-install all components.

NOTE: Ensure the digital thermometer wires are connected before reassembly. (Only available on premium models).

Cleaning the Barbecue Frame

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

Cleaning Stainless Steel Surfaces

Clean stainless steel using a non-toxic, non-abrasive stainless steel cleaner or polish designed for use on outdoor products and 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 colour of the metal by removing the top chromium oxide film coating.

Cleaning Painted, Porcelain-Enameled Surfaces and Plastic Components

Clean painted, porcelain-enameled 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

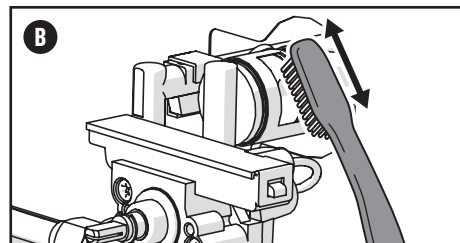
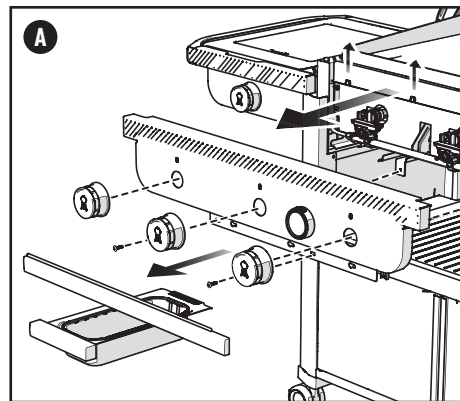
If your barbecue is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your barbecue with warm soapy water. Follow up with a rinse and thorough drying. Additionally,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

Cleaning 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 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.
- 3) Remove the grease tray. 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.

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.



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

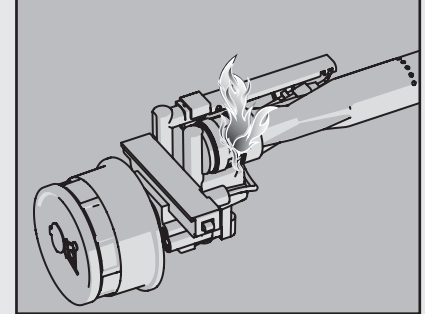
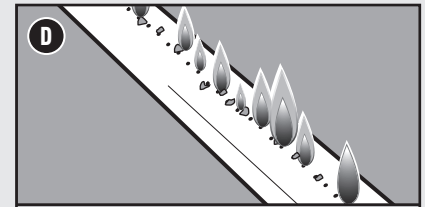
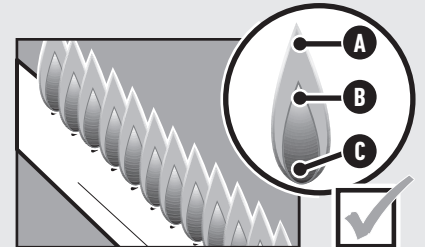
⚠ **WARNING:** When cleaning the burners, always use a clean stainless steel bristle brush. Never put sharp objects into the burner port holes.

⚠ **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.

Proper Burner Flame Pattern

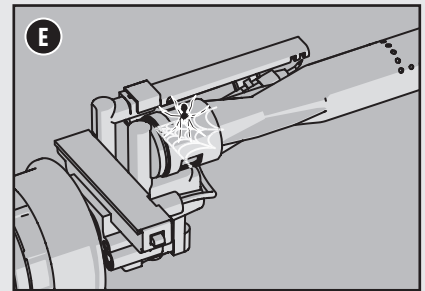
The burner in your barbecue is factory set for the correct air and gas mixture. When the burner is performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).

⚠ **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:** 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.



TROUBLESHOOTING

MAIN BURNER(S) WILL NOT IGNITE

SYMPTOM

- Main burners do 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 any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for "Lighting Your Barbecue with a Match."

If **match lighting IS NOT successful**, follow the instructions for disconnecting and reconnecting the ULPG cylinder and reset the excess flow device in the regulator. See instructions at bottom of page...

There is a problem with the ignition system.

If any burner does not ignite, the first step is to determine if there is gas flowing to the burner(s). To check this, follow the instructions below for "Lighting Your Barbecue with a Match."

If **match lighting IS successful**, contact customer service about checking the ignition system.

Lighting Your Barbecue with a Match

Using a Match to Determine if there is Gas Flow to the Main Burners

Matchstick holder is available on premium models only.

- 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 all burner control knobs are in the off \bigcirc position. Check by pushing in and turning knobs clockwise.

Note: It is important that all burner control knobs are in the off \bigcirc 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.

- 3) Turn the ULPG cylinder on by slowly turning the cylinder valve counterclockwise; wait 60 seconds.
Note: 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.

- 4) Begin with the burner furthest to the left. Put match in the matchstick holder and strike match. (Matchstick holder is located inside the rear right leg of the barbecue.) Insert lit match through the slot on the side of the griddle, next to the burner (A).

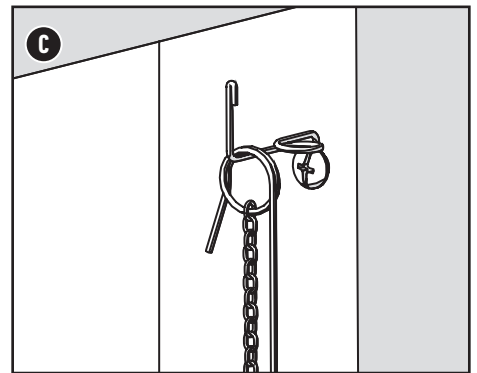
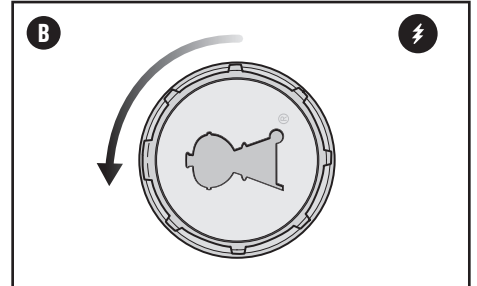
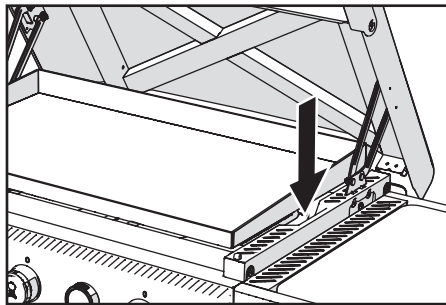
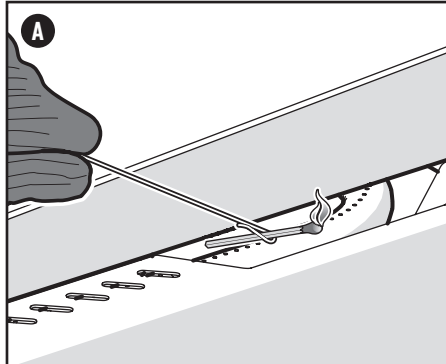
- 5) Push the burner control knob in and slowly turn it counterclockwise to the start/high ⬇ position (B).

- 6) Confirm that the burner is lit by looking between the griddle and the barbecue frame.

- 7) If the burner does not ignite within 4 seconds, turn burner control knob to the off \bigcirc position and wait five minutes to allow the gas to clear before attempting to light the burner again. If repeated attempts fail, 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.

- 9) Replace the matchstick holder by hanging it inside the rear right leg of the barbecue (C).



REPLACEMENT PARTS

To obtain replacement parts, contact Weber ANZ Customer Service or visit 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.

Australia 1300 301 290

New Zealand 0800 493 237

Regulator Flow Limiting Reset Guide.

- 1) Turn off barbecue control knob(s). 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 7.

NOTE: Always turn your barbecue control knob(s) off before turning off your gas cylinder.





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