



SLATE™

76 cm Premium Griddle

GPD76 / GPSB76

LPG OWNER'S MANUAL

REGISTER TODAY

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

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.**

USE OUTDOORS ONLY.

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE (BARBECUE).

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

NOTICE TO CONSUMER: Retain these instructions for future reference.

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

⚠ DANGER

If you smell gas:

- Shut off gas to the appliance (barbecue).
- Extinguish any open flame.
- Open lid.
- If odour continues, keep away from the appliance (barbecue) 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 (barbecue) or any other appliance.
- An LPG cylinder not connected for use shall not be stored in the vicinity of this (barbecue) or any other appliance.

Installation and Assembly

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

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

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

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

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

Operation

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

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

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

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

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

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

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

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

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

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

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

⚠ **WARNING:** Do not move the appliance during use.

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

⚠ **CAUTION:** This product has been safety-tested and is only certified for use in a specific country. Refer to country designation located on outside of box.

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

Storage and/or Non-use

⚠ **WARNING:** Turn off the gas supply at the gas cylinder after use.

⚠ **WARNING:** LPG cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed space.

⚠ **WARNING:** After a period of storage and/or non-use, the barbecue should be checked for gas leaks and burner obstructions before use.

• Storage of the barbecue indoors is permissible only if the LPG cylinder is disconnected and removed from the barbecue.



FEATURES OF THIS BARBECUE

To access complete user information, scan the QR Code and enter your serial

number, or browse online at weber.com/literature-online

Serial Number

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

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

WEBER'S VOLUNTARY WARRANTY

WEBER warrants, to the purchaser of the WEBER product (or in the case of a gift or promotional situation, the person for whom it was purchased as a gift or promotional item), that the WEBER product is free from defects in materials and workmanship for the period(s) of time specified below when assembled and operated in accordance with the accompanying Owner's Manual. (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com, or such country-specific website to which Owner may be redirected.) Under normal, private single-family home or flat use and maintenance, Weber agrees within the framework of this warranty to repair or replace defective parts within the applicable time periods, limitations and exclusions listed below. TO THE EXTENT ALLOWABLE BY APPLICABLE LAW, THIS WARRANTY IS EXTENDED ONLY TO THE ORIGINAL PURCHASER AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS, EXCEPT IN THE CASE OF GIFTS AND PROMOTIONAL ITEMS AS NOTED ABOVE.

OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

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

The above warranty only applies if the Owner takes reasonable care of the WEBER product by following all assembly instructions, use instructions, and preventive maintenance, as outlined in the accompanying Owner's Manual, unless the Owner can prove that the defect or failure is independent of non-compliance with the aforementioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Manual.

WARRANTY HANDLING / EXCLUSION OF WARRANTY

If you believe that you have a part which is covered by this Warranty, please contact WEBER Customer Service using the contact information on our website (www.weber.com, or such country-specific website to which Owner may be redirected). WEBER will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that a repair or replacement is not possible, Weber may choose (at its option) to replace the barbecue in question with a new barbecue of equal or greater value. WEBER may ask you to return parts for inspection, shipping charges to be pre-paid.

This WARRANTY lapses if there is damage, deterioration, discolouration and/or rust for which WEBER is not responsible caused by:

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to burner tubes and/or gas hoses;
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.

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

PRODUCT WARRANTY PERIODS

Cookbox:

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

Hard cover assembly:

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

Stainless steel burner tubes:

5 years, no rust through/burn through

Griddle

5 years (excluding rust)

All remaining parts:

2 years (excluding normal wear and tear)

DISCLAIMERS

APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS WARRANTY STATEMENT, THERE ARE EXPLICITLY NO FURTHER WARRANTY OR VOLUNTARY DECLARATIONS OF LIABILITY GIVEN HERE WHICH GO BEYOND THE STATUTORY LIABILITY APPLYING TO WEBER. THE PRESENT WARRANTY STATEMENT ALSO DOES NOT LIMIT OR EXCLUDE SITUATIONS OR CLAIMS WHERE WEBER HAS MANDATORY LIABILITY AS PRESCRIBED BY STATUTE.

NO WARRANTIES SHALL APPLY AFTER THE APPLICABLE PERIODS OF THIS WARRANTY. NO OTHER WARRANTIES GIVEN BY ANY PERSON, INCLUDING A DEALER OR RETAILER, WITH RESPECT TO ANY PRODUCT (SUCH AS ANY "EXTENDED WARRANTIES"), SHALL BIND WEBER. THE EXCLUSIVE REMEDY OF THIS WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT.

IN NO EVENT UNDER THIS VOLUNTARY WARRANTY SHALL RECOVERY OF ANY KIND BE GREATER THAN THE AMOUNT OF THE PURCHASE PRICE OF THE WEBER PRODUCT SOLD.

YOU ASSUME THE RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO YOU AND YOUR PROPERTY AND/OR TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE MISUSE OR ABUSE OF THE PRODUCT OR FAILURE TO FOLLOW INSTRUCTIONS PROVIDED BY WEBER IN THE ACCOMPANYING OWNER'S MANUAL.

PARTS AND ACCESSORIES REPLACED UNDER THIS WARRANTY ARE WARRANTED ONLY FOR THE BALANCE OF THE ABOVE MENTIONED ORIGINAL WARRANTY PERIOD(S).

THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR FLAT USE ONLY AND DOES NOT APPLY TO WEBER BARBECUES USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS OR RENTAL PROPERTIES.

WEBER MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

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

Important Information about LP Gas & Gas Connections

What is LPG?

Liquefied petroleum gas, also called LPG or LP gas, 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, LPG is a liquid. As pressure is released from the cylinder, the liquid readily vapourises and becomes gas.

Safe Handling Tips for LPG Cylinders

- A dented or rusty LPG cylinder may be hazardous and should be checked by your LP gas supplier. Do not use a cylinder with a damaged valve.
- Although your LPG cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- The LPG 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 LPG cylinder where temperatures can reach 50°C (125°F) (the cylinder will become too hot to hold by hand).
- There must be no sources of ignition nearby when handling or changing the gas bottle

LPG Cylinder Requirements

- Use cylinders with a minimum capacity of 3 kg and a maximum capacity of 13 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 LPG cylinder.

Regulator and Hose Requirements

- In Great Britain, this barbecue must be fitted with a regulator complying with BS 3016, having a nominal output of 37 millibars.
- The length of the hose must not exceed 1.5 metres.
- Avoid kinking the hose.
- Replacement regulator and hose assemblies must be as specified by Weber-Stephen Products LLC.





LPG Cylinder Installation & Leak Checking

Connect the Regulator to the Cylinder

- 1) Check that all burner control knobs are in the off $\circ$ position. Check by pushing in and turning the knobs clockwise.

- 2) Identify your regulator type and connect the regulator to the LPG cylinder by following the appropriate connection instructions.

Note: Confirm that the LPG cylinder valve or regulator lever is closed before connecting.

Connect by Turning Clockwise (A)

Screw regulator onto cylinder by turning fitting clockwise (a). Position the regulator so that the vent hole (b) faces down.

Connect by Turning Anti-Clockwise (B)

Screw regulator onto cylinder by turning fitting anti-clockwise.

Connect by Turning Lever and Snapping into Position (C)

Turn regulator lever (a) clockwise to the off position. Push regulator down on cylinder valve until regulator snaps into position (b).

Connect by Sliding Collar (D)

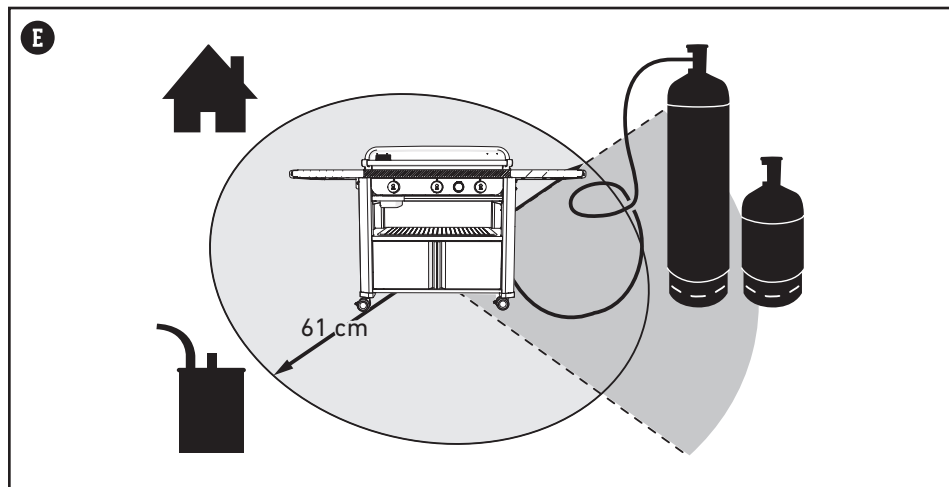
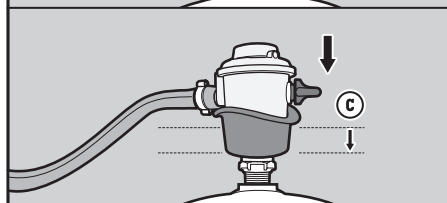
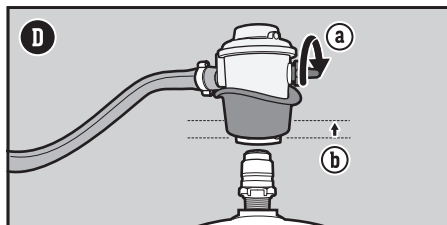
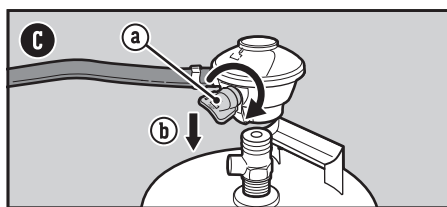
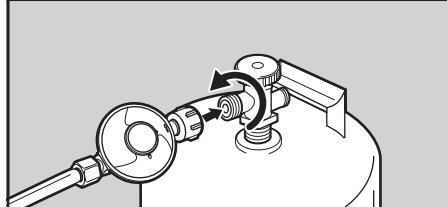
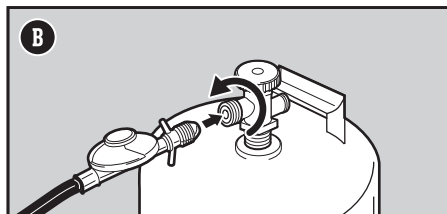
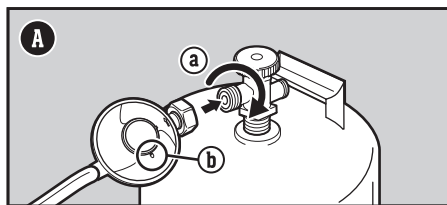
Make sure regulator lever is in the off position (a). Slide the collar of the regulator up (b). Push the regulator down onto the cylinder valve and maintain pressure. Slide collar down to close (c). If regulator does not lock, repeat procedure.

Note: The regulator illustrations shown in this manual may not be similar to the regulator you are using for your barbecue, due to different country or regional regulations.

Placement of the LPG Cylinder

Ground Placement (E)

Place the cylinder on the ground outside the base cabinet on the right side of the barbecue. Turn the cylinder so the valve opening faces the front of the barbecue.



⚠ **WARNING:** It may be hazardous to attempt to fit other types of gas containers.

⚠ **IMPORTANT:** We recommend that you replace the gas hose assembly on your gas barbecue every five years. Some countries may have requirements that the gas hose be replaced within less than five years, in which case that country's requirement would take precedence.

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

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



GETTING STARTED

What is a Leak Check?

Once the 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 following fittings should be tested each time a cylinder is refilled and reinstalled:

- 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 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) Identify your regulator type. Turn gas supply on by turning cylinder valve anti-clockwise (F) or by moving regulator lever to the on position (G).
- 3) If bubbles appear there is a leak:
 - a) If the leak is at the regulator-to-cylinder connection or the regulator hose-to-regulator connection (H), turn gas supply off. DO NOT OPERATE THE BARBECUE.
 - b) If the leak is at any fittings indicated in illustration (I), 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.
 - c) If the leak is at any fittings indicated in illustration (J), turn off the gas. DO NOT OPERATE THE BARBECUE.
- 4) If bubbles do not appear, leak checking is complete:
 - a) Turn gas supply off 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.

Additional Leak Check Precautions

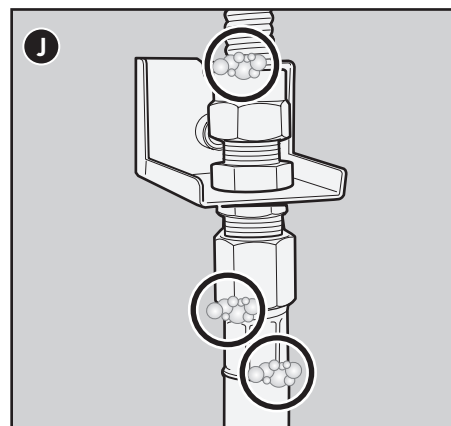
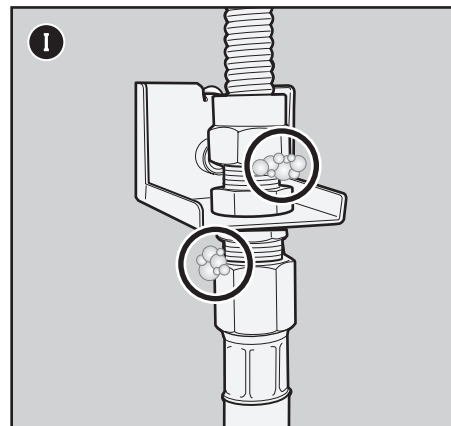
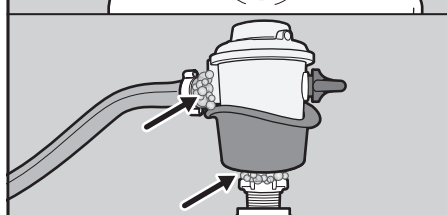
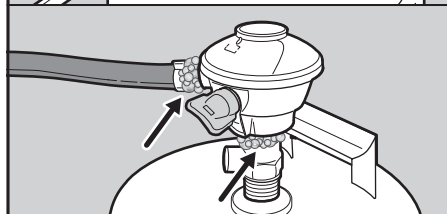
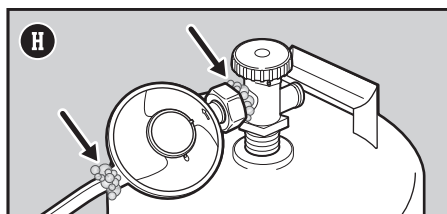
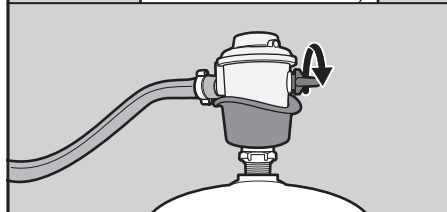
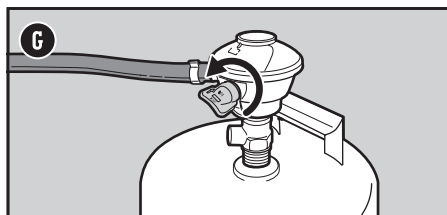
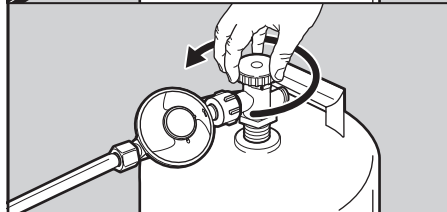
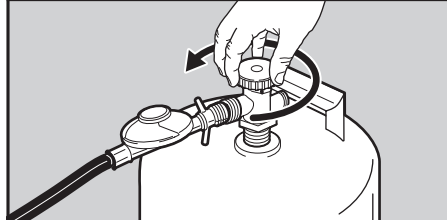
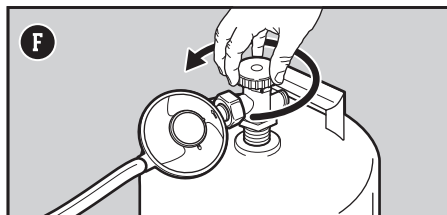
The following fittings should be tested for gas leaks each time a tank is refilled and reinstalled:

- At the regulator and where the regulator connects to the cylinder (H).

Follow the instructions for "Checking for Gas Leaks".

Disconnect the Regulator from the Cylinder

- 1) Confirm that the LPG cylinder valve or regulator lever are fully closed.
- 2) Disconnect the regulator.



⚠ **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 LPG cylinder:

1. Move away from LPG 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.

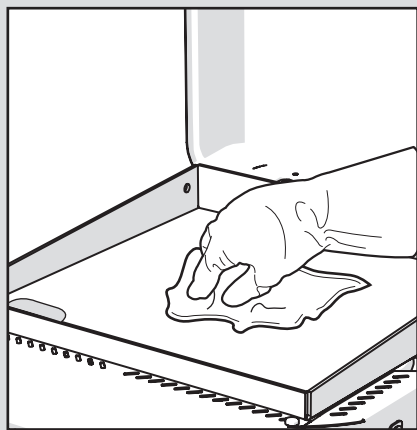
⚠ **DANGER:** Do not store a spare LPG cylinder under or near this barbecue. Never fill the cylinder beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.



Before You Cook

Use and Care

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



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 (B) 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 LPG cylinder.

3) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.

4) Begin with the burner furthest to the left. Push the burner control knob in (C) and turn it anticlockwise to the start/high (D) position until you hear it snap (D). 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 (B) 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 hard cover.

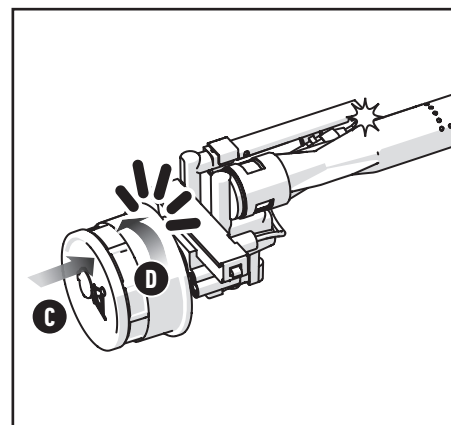
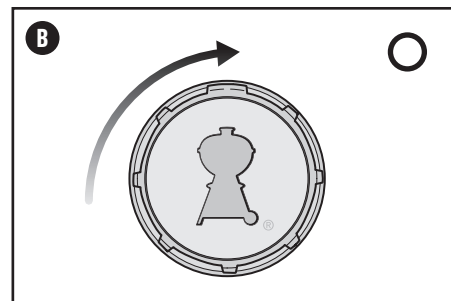
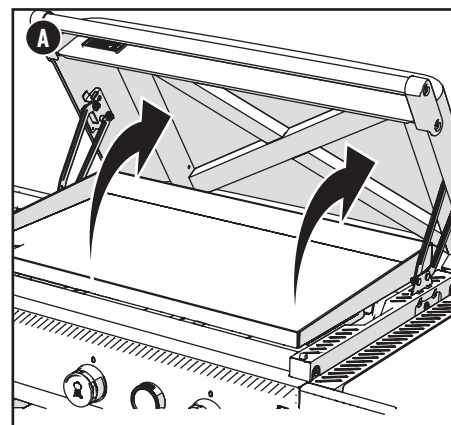
2. Ignite your griddle according to the ignition instructions in this Owner's Manual.

3. Preheat the griddle for 10 minutes. WEBER recommends preheating the griddle to the temperature 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 (B) position.

2) Turn gas supply off at the LPG cylinder.



⚠ 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 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

Igniting the Side Burner

This feature is only available on selected models.

Use the Igniter Button to Ignite the Side Burner

If one or more of the main burners on your barbecue are already lit and you would like to ignite the side burner, skip to step 3. If none of the main burners are lit and you are only using the side burner, start with step 1.

- 1) Check that the side burner control knob is in the off  position. Check by pushing in and turning the knob clockwise (A). Also check that all main burner control knobs are in the off  position.

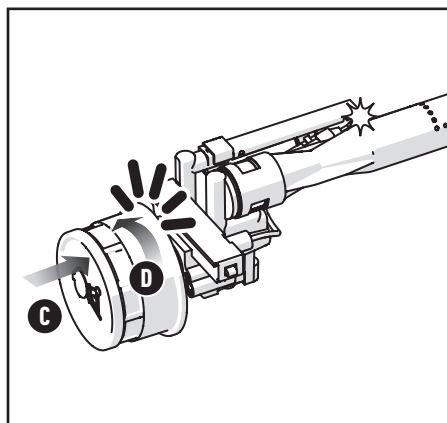
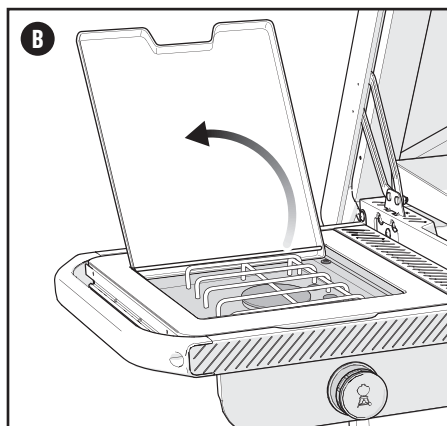
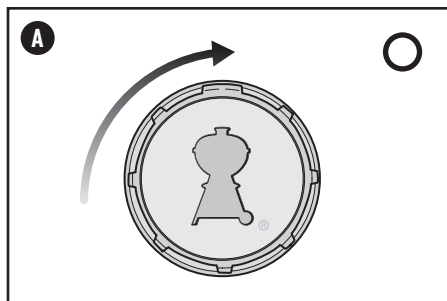
Note: It is important that all burner control knobs are in the off  position before turning on the LPG cylinder.

- 2) Turn on the gas supply by turning the cylinder valve anti-clockwise or by moving the regulator lever to the on position, depending on your regulator/cylinder connection.
- 3) Open the side burner lid (B).
- 4) Push in and turn the side burner control knob anti-clockwise to start/high  position (C).
- 5) Push the red igniter button several times, so it clicks each time (D). Check that the side burner is lit. The side burner flame may be difficult to see on a bright sunny day.
- 6) Once side burner is ignited, continue turning the knob anti-clockwise until you reach the desired position.
- 7) If the side burner does not ignite within 4 seconds, turn side 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 side burner fail to ignite using the electronic ignition, refer to the TROUBLESHOOTING section. There you will find instructions on igniting the side burner with a match to help determine the exact problem.

To Extinguish Side Burner

- 1) Push side burner control knob in and then turn clockwise all the way to the off  position.
- 2) Turn gas supply off at the LPG cylinder.



⚠ WARNING: Open side burner lid during ignition.

⚠ WARNING: Do not lean over side burner while igniting or cooking.

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



Digital Temperature Display

This feature is only available on selected models.

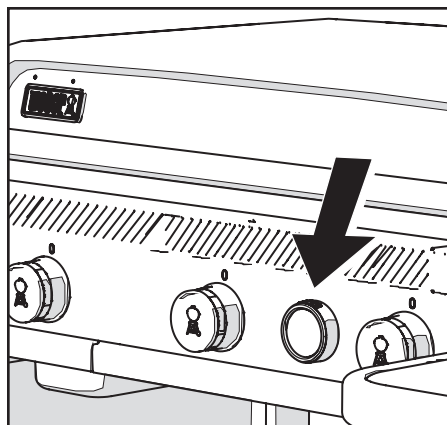
The digital temperature display gives you a convenient way to check the surface temperature of your griddle. While the barbecue is in use, please follow these instructions for using the digital temperature display:

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) 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 aluminium foil.
- ⚠ **DANGER:** Check the slide-out grease tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire.
- ⚠ **WARNING:** Use caution when removing catch pan and disposing of hot grease.
- ⚠ **WARNING:** Use heat-resistant barbecue mitts or gloves (conforming to EN 407, Contact Heat rating level 2 or greater) when operating barbecue.
- ⚠ **WARNING:** Keep ventilation openings around tank clear and free of debris.
- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from heated surfaces.
- ⚠ **WARNING:** If the hose is found to be damaged in any way, do not use the barbecue. Replace using only WEBER authorised replacement hose.
- ⚠ **WARNING:** Objects placed near the griddle will become hot.
- ⚠ **WARNING:** Keep paper towels away from direct flames or extreme heat.
- ⚠ **WARNING:** DO NOT remove the griddle until the barbecue is off and is completely cool.
- ⚠ **CAUTION:** Never apply large amounts of cold water across the whole griddle surface at once. This may cause griddle to warp.
- ⚠ **CAUTION:** Adding a large amount of cold or frozen food (or food with significant water content) to a hot griddle may cause griddle to warp.
- ⚠ **CAUTION:** Do not spray cold water on the cooking surface while cooking.
- ⚠ **CAUTION:** Use caution when turning or flipping food while cooking to avoid splashing hot grease.



PRODUCT CARE

Cleaning and Maintenance

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 correct cleaning:

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

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

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

Tips For Deep Cleaning

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

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

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

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

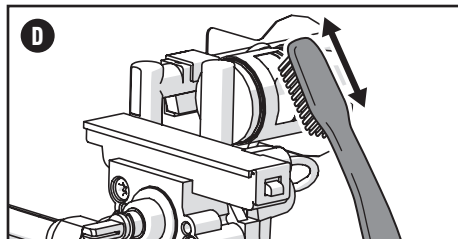
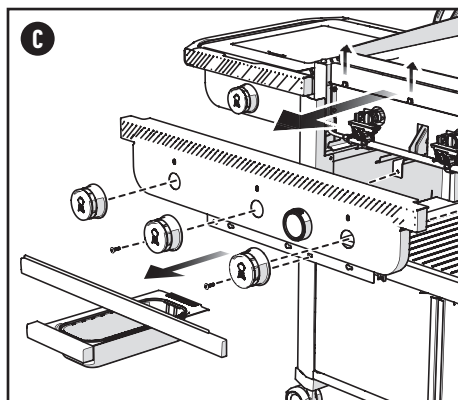
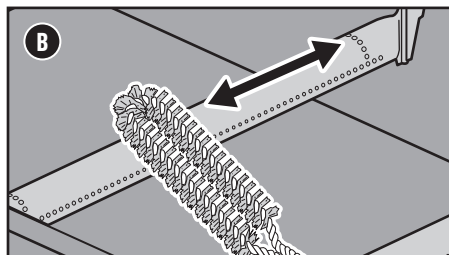
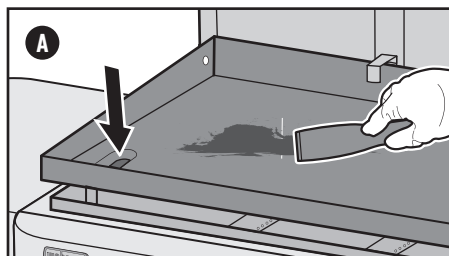
- 1) Once the barbecue and LPG cylinder have been turned off and the barbecue has cooled, using BBQ mitts or gloves, remove the griddle and set aside.
- 2) Use a clean stainless steel bristle barbecue brush to clean the outside of the burners by brushing across the burner ports (B).

Cleaning the Spider Screens

To access the spider/insect screens, it is necessary to remove the control panel (C). 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 (D).
- 7) Re-install all components.

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

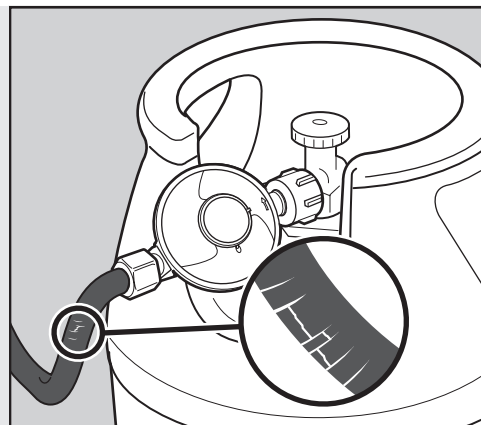


Inspect the Hose

Routine inspection of the hose is necessary.

- 1) Confirm that the barbecue is off and cool.
- 2) Check hose for any signs of cracking, abrasions, or cuts (A). If the hose is found to be damaged in any way, do not use the barbecue.

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





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 colour of the metal by removing the top chromium oxide film coating.

Cleaning Painted, Porcelain-Enamelled Surfaces and Plastic Components

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

Cleaning the Outside of Barbecues that are in Unique Environments

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

Check for Grease

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

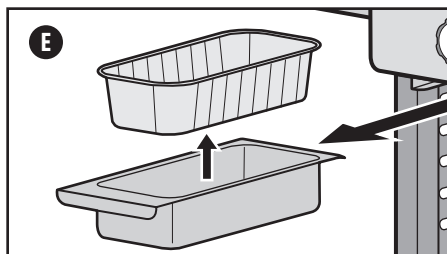
1. Confirm that the barbecue is off and completely cooled.
2. Remove any excess grease or food debris with a scraper and wipe the griddle clean with a paper towel. Scrape the grease and food debris down through the opening on the flat top cooking surface into the disposable drip pan below.
3. Remove 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 (E).
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.

Clean the Cooking Surface

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

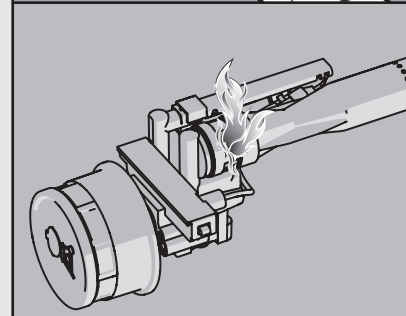
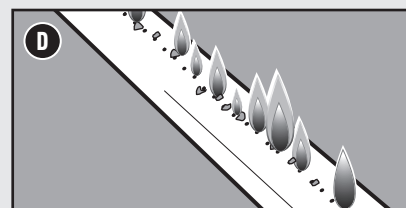
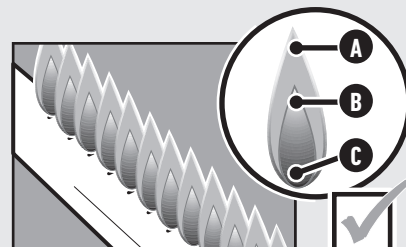
1. Scrape the cooking surface with a scraper after preheating. Direct any leftover grease or food into the hole in the griddle cooking surface.



Proper Burner Flame Pattern

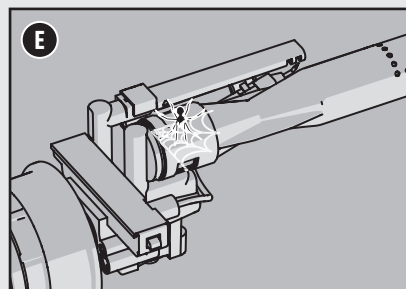
The burner in your barbecue is factory set for the correct air and gas mixture. When the burner is performing correctly, you will see a specific flame pattern. The tips may occasionally flicker yellow (A), with a descending light blue (B) to dark blue flame (C).

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



Spider Screens

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



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

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

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

⚠ 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) or SIDE BURNER WILL NOT IGNITE

SYMPTOM

- Main burners or side burner do(es) not ignite when following the ignition instructions in the “Operation” section of this Owner’s Manual.

CAUSE	SOLUTION
There is a problem with gas flow.	If 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 Long-Reach Lighter.” If burner lighting IS NOT successful , follow the instructions for disconnecting and reconnecting the LPG cylinder.
There is a problem with the electronic 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 Long-Reach Lighter.” If burner lighting IS successful , contact customer service about checking the ignition system.

Lighting Your Barbecue with a Match

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

Matchstick holder is available on select models only.

- 1) Open the protective hard cover.

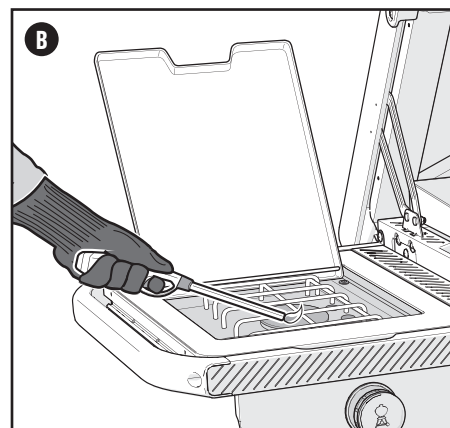
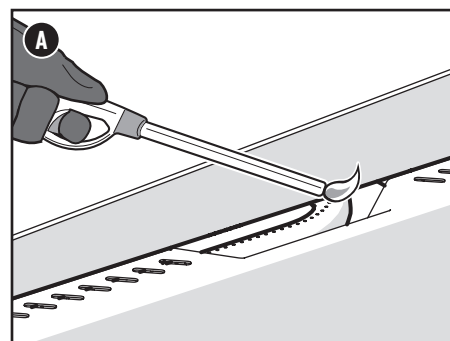
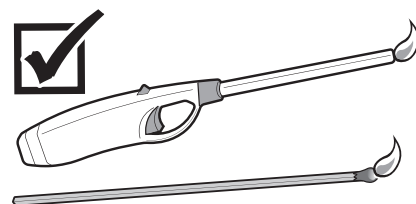
⚠ WARNING: Do not operate the barbecue with the hard cover closed. The hard cover is to be used for storage purposes only to protect the griddle.

- 2) Check that all burner control knobs are in the off ○ position. Check by pushing in and turning the knobs clockwise.
Note: It is important that all burner control knobs are in the off ○ position before turning on the LPG cylinder.
- 3) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
- 4) Begin with the burner furthest to the left. Insert a lit long-reach lighter down 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 anticlockwise to the start/high 🔥 position.
- 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 ○ position and wait five minutes to allow the gas to clear before attempting to light the burner again.
- 8) If the burner ignites, the problem may be with the ignition system. Contact WEBER customer service about checking the ignition system.

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

This feature is only available on selected models.

- 1) Open the side burner lid.
- 2) Check that all burner control knobs (including the side burner control knob) are in the off ○ position. Check by pushing in and turning the knobs clockwise.
Note: It is important that all burner control knobs are in the off ○ position before turning on the LPG cylinder.
- 3) Turn gas supply on by turning cylinder valve anti-clockwise or by moving regulator lever to the on position depending on your regulator/cylinder connection.
- 4) Hold a lit long-reach lighter by the side burner (B).
- 5) Push the side burner control knob in and slowly turn it anti-clockwise toward the start/high 🔥 position.
- 6) Check that the side burner is lit. The side burner flame may be difficult to see on a bright sunny day.
- 7) If the side burner does not ignite within 4 seconds, turn the side burner control knob to the off ○ position and wait for five minutes, to allow the gas to clear before attempting to light the burner again.
- 8) If the burner ignites, the problem may be with the ignition system. Contact WEBER customer service about checking the ignition system.



REPLACEMENT PARTS

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



Burner Valve Orifice Sizes & Consumption Data

BURNER VALVE ORIFICE SIZES			
Country	Gas Category	GPD76	GPSB76
China, Cyprus, Czech Republic, Denmark, Estonia, Finland, Hong Kong, Hungary, Iceland, India, Israel, Japan, Korea, Latvia, Lithuania, Malta, the Netherlands, Norway, Romania, Russia, Singapore, Slovakia, Slovenia, South Africa, Sweden, Turkey	I_{3B/P} (30 mbar or 2.8 kPa)	Main Burners 0.98 mm	Main Burners 0.98 mm Side Burner 1.02 mm
Belgium, France, Great Britain, Greece, Ireland, Italy, Luxembourg, Portugal, Spain, Switzerland	I_{3s} (28-30/37 mbar)	Main Burners 0.93 mm	Main Burners 0.93 mm Side Burner 0.96 mm
Poland	I_{3B/P} (37 mbar)	Main Burners 0.93 mm	Main Burners 0.93 mm Side Burner 0.96 mm
Austria, Germany	I_{3B/P} (50 mbar)	Main Burners 0.86 mm	Main Burners 0.86 mm Side Burner 0.85 mm

CONSUMPTION DATA		
Gas Category	GPD76	GPSB76
I_{3B/P} (30 mbar or 2.8 kPa)	10.6 kW Propane 12.0 kW Butane 742 g/h Propane 858 g/h Butane	14.1 kW Propane 16.0 kW Butane 989 g/h Propane 1145 g/h Butane
I_{3s} (28-30/37 mbar)	10.6 kW Propane 10.6 kW Butane 742 g/h Propane 742 g/h Butane	14.1 kW Propane 14.1 kW Butane 989 g/h Propane 989 g/h Butane
I_{3B/P} (37 mbar)	10.6 kW Propane 12.0 kW Butane 742 g/h Propane 858 g/h Butane	14.1 kW Propane 16.0 kW Butane 989 g/h Propane 1145 g/h Butane
I_{3B/P} (50 mbar)	10.6 kW Propane 12.0 kW Butane 742 g/h Propane 858 g/h Butane	14.1 kW Propane 16.0 kW Butane 989 g/h Propane 1145 g/h Butane



Hereby, Weber-Stephen Products LLC declares that the specified equipment type is in compliance with all applicable directives. The full text of the EU declaration of conformity is available at the following internet address:

<https://www.weber.com/declarations-of-conformity/>

AUSTRIA

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

BELGIUM

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

CHILE

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

CZECH REPUBLIC

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

DENMARK

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

FRANCE

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

GERMANY

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

ICELAND

Jarn & Gler Wholesale EHF
+354 58 58 900

INDIA

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

ITALY

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

NETHERLANDS

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

POLAND

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

RUSSIA

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

SOUTH AFRICA

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

SPAIN

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

SWITZERLAND

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

UNITED ARAB EMIRATES

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

UNITED KINGDOM

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

USA

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

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

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

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

weber.com

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

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