weber SLATE™

17"/22" Rust-Resistant Tabletop Griddle

GP17B / GP22B

LP OWNER'S MANUAL

REGISTER TODAY

Register your gas grill and receive special content to make you the ultimate backyard hero.
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⚠ DANGER

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

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

⚠ DANGER

- **Never operate this appliance unattended.**
- **Never operate this appliance within 24 inches (61 cm) of any structure, combustible material or other gas cylinder.**
- **Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

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

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

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

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

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

Do not ignite this appliance without first reading the burner ignition sections of this manual.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

Installation and Assembly

- **⚠ DANGER: This grill is not intended to be installed in or on recreational vehicles or boats.**
- **⚠ WARNING: Do not use this grill unless all parts are in place and the grill was properly assembled according to the assembly instructions.**
- **⚠ WARNING: Do not build this model of grill in any built-in or slide-in construction.**
- **⚠ WARNING: Do not modify the appliance (grill). Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane gas unit or liquid propane gas in a natural gas unit is unsafe and will void your warranty.**
- In the United States, installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling Code, B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- In Canada, the installation of this grill must comply with local codes and/or the latest edition of Standard CAN/CSA-B149.2 (Propane Storage and Handling Code). These instructions, while generally acceptable, do not necessarily comply with the Canadian installation codes, particularly with piping above and below ground.
- In Mexico, if there are local codes that apply to portable gas appliances, you must comply with the latest edition of Official Mexican Standard (NOM).
- If an external electrical source is utilized (such as a rotisserie) it must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part 1, CSA C22.1.

Operation

- **⚠ DANGER: Only use the grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath overhead combustible construction.**
- An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breeze-way, or at right angles to each other; all openings must be permanently open; sliding door, garage doors, windows, or screened openings are not considered as permanent openings.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that included an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- The minimum ambient operating temperature for safe use of the appliance shall be 0° F (-17° C).
- **⚠ DANGER: Do not use the grill 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 grill within 24 inches (61 cm) of combustible materials.**
- **⚠ DANGER: The grill is not intended for and should never be used as a heater.**
- **⚠ DANGER: Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.**
- **⚠ DANGER: This appliance (grill) must be kept away from flammable materials during use.**

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WARRANTY

⚠ **DANGER: Do not put a grill cover or anything flammable on, or in the storage area under the grill 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 grill.**
⚠ **WARNING: Never leave the grill unattended during pre-heating or use. Exercise caution when using this grill. The entire cookbox gets hot when in use.**
⚠ **WARNING: Do not move the appliance (grill) 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.**
⚠ **CAUTION: Allow grill to completely cool before moving.**
⚠ **CAUTION: Remove griddle cooktop during transit.**
⚠ **CAUTION: The grill is not intended for commercial use.**
⚠ **CAUTION: Do not use charcoal or lava rock in the grill.**

Storage and/or Non-Use

⚠ **WARNING: Turn off the gas supply at the gas cylinder (tank) after use.**
⚠ **WARNING: LP tanks 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 grill should be checked for gas leaks and burner obstructions before use.**
⚠ **Storage of the grill indoors is permissible only if the LP tank is disconnected and removed from the grill.**

California Proposition 65

⚠ **WARNING: Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.**

⚠ **PROPOSITION 65 WARNING:** Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects, or other reproductive harm. *Wash hands after handling this product.*

Limited 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 Limited Warranty ("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. 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 LIMITED 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) ("Owner"), 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, normal wear and tear excluded . (Note: If you lose or misplace your WEBER Owner's Manual, a replacement is available online at www.weber.com.) WEBER agrees within the framework of this warranty to repair or replace the part that is defective in material or workmanship subject to the 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.
WEBER stands by its products and is happy to provide you with the Warranty described for material defects in the grill or its relevant components, normal wear and tear excepted.
- 'Normal wear and tear' includes cosmetic and other immaterial deterioration that may come with ownership of your grill over time, such as surface rust, dents / scratches, etc.

However, WEBER will honor this Warranty for the grill or its relevant components where damage or dysfunction results from a material defect.
- 'Material defect' includes rust through or burn through of certain parts, or other damage or failure inhibiting your ability to safely / properly use your grill.

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. 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. If you have not had time to register your grill before calling for Warranty service, please have the following information available when you do call:
Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue
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.

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 by owner.
When you contact Customer Service, please have the following information available:
Name – Address – Phone Number – Email – Serial Number – Purchase Date – Purchase Dealer – Model – Color – Primary Issue

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 (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.
- Acid rain and other environmental factors.

Using third party parts will not void this Warranty. However, any parts that are used and/or installed on your WEBER product that are not genuine WEBER parts are not covered by this Warranty. In addition, any damages that result from the use and/or installation of parts on your WEBER product that are not genuine WEBER parts 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)

Hard 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 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.

Weber-Stephen Products LLC
Customer Service Center
1415 S. Roselle Road
Palatine, IL 60067
U.S.A.

For replacement parts, call:
1-800-446-1071

A Rust-Resistant Griddle

Carbon steel with rust resistant finish provides superior rust resistance, making it always ready to cook right out of the box.

B Protective Hard Cover

The protective hard cover protects the cooking surface of the grill when not in use.

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

C Even Heat Cook System

The precisely engineered cook system, provides unmatched even heat performance across the griddle.

D Four Adjustable Leveling Feet

Four easy leveling feet make your griddle surface level for cooking.

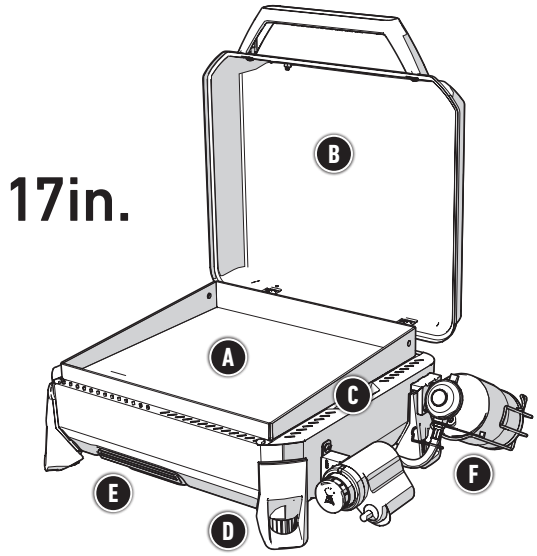
E Grease Management System

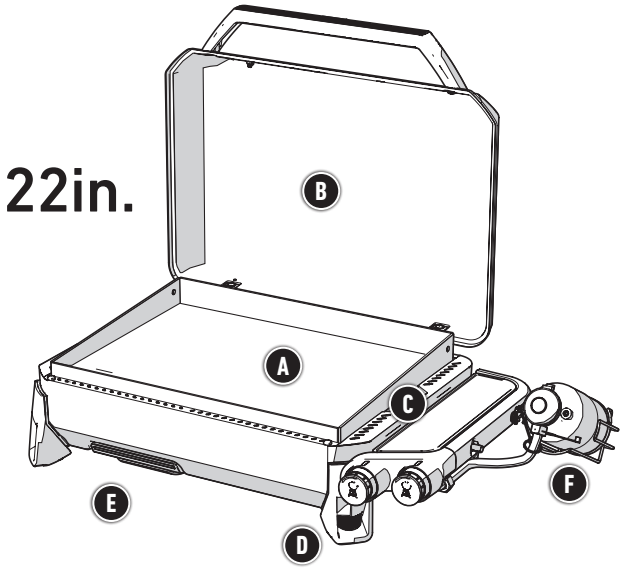
Grease and food debris can be scraped into the hole in the corner of the cooking surface, and into the front facing disposable drip pan located under the griddle. Simply remove the catch tray and replace the drip pan as needed.

F Fuel Bracket

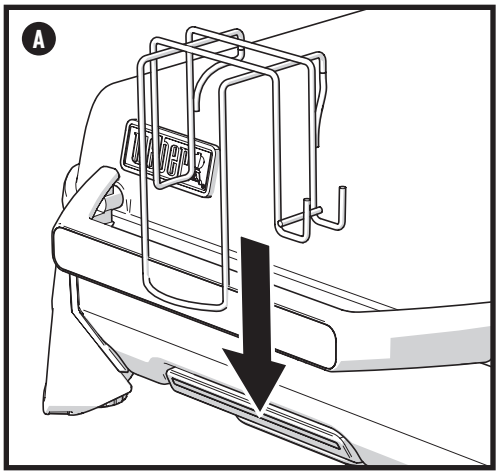
The fuel bracket, located at the right side of the grill, holds the fuel tank.

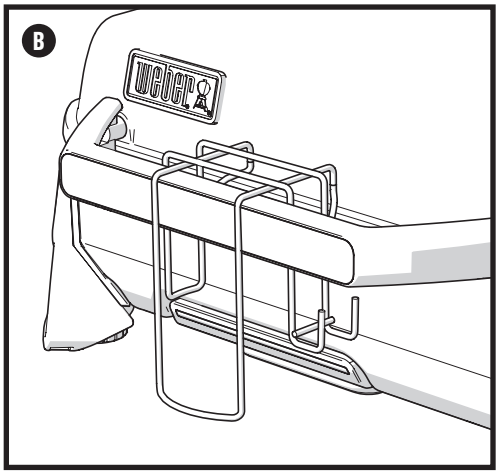
* The grills illustrated in this Owner's Manual may vary slightly from the model purchased.

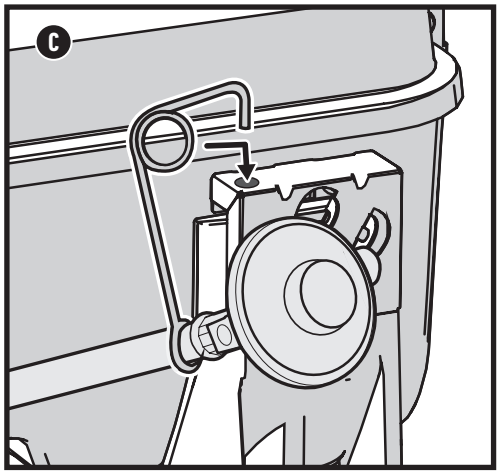




For safety, the fuel tank bracket should be removed and stored on the grill lid handle (A), (B) when transporting the grill. Additionally, the fuel regulator should be hung by the bracket on the right side of the grill (C).







GETTING STARTED

Important Information about LP Gas & Gas Connections

What Is LP Gas?

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

Safe Handling Tips for LP Gas Cylinders

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

- Do not use a damaged, dented or rusty LP cylinder.
- Although your LP cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 125° F (51.7° C) (the cylinder will become too hot to hold by hand). For example: do not leave the LP cylinder in a car on a hot day.
- LP cylinders must be kept out of reach of children.
- The LP cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
- Cylinders must be provided with a listed OPD (Overfilling Prevention Device) and a CGA #600 cylinder connection. The cylinder connection must be compatible with the grill connection.

Regulator Connections

Your WEBER gas grill is equipped with a pressure regulator, which is a device to control and maintain uniform gas pressure as gas is released from the LP cylinder. Each WEBER pressure regulator is designed for vapor withdrawal.

- The pressure regulator supplied with the WEBER gas grill must be used. This regulator is set for 11 inches of water column pressure.

Installing the LP Cylinder

Use disposable LP cylinders with a capacity of 16.4 oz./465 g (1.02 lbs) equipped with a CGA #600 connection and marked "propane" only.

1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (◯) position.
2) Push LP cylinder into regulator and turn clockwise until tight.

Removing the LP Cylinder

If your LP cylinder needs to be replaced, follow these instructions to remove it.

1) Make sure burner control knob is turned off by pushing it in and turning it clockwise to the off (◯) position.
2) Unscrew LP cylinder from regulator and remove it from the grill.

Storage and/or Travel

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

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

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

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

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

⚠ WARNING: Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.

⚠ CAUTION: Use cylinders that are marked "Propane" only.

⚠ 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 grill 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.

What is a Leak Check?

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

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

Checking for Gas Leaks

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

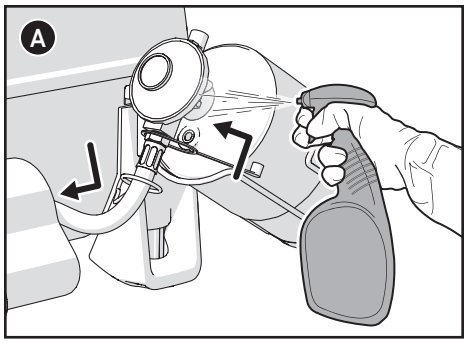
   If a leak is present, contact the Customer Service Representative in your area using the contact information on our website.
4) If bubbles do not appear, leak checking is complete:
   a) Rinse connections with water.

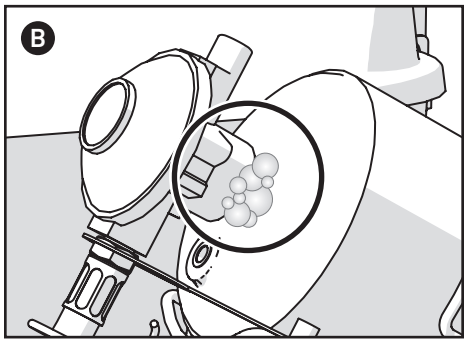
NOTE: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

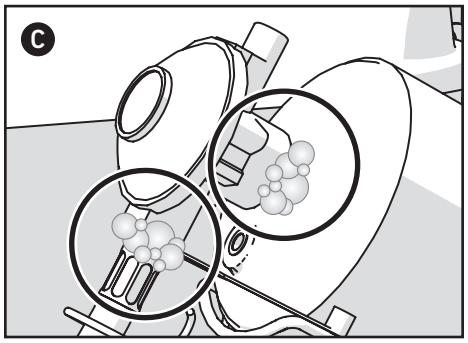
Leveling the Grill and/or Griddle Cook Top

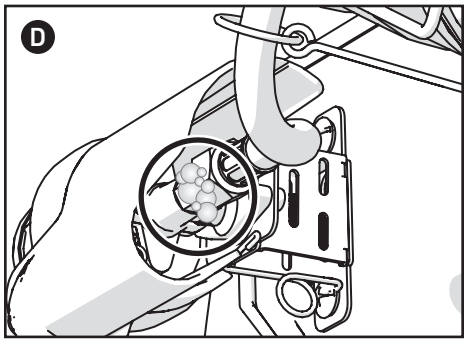
To ensure the proper and safe use of this grill, it is important to make sure the grill is on a level, stable surface before operating. In the event that your surface and/or griddle cooktop is non-level you can adjust the feet to correct. To adjust the feet, slightly lift one corner of the grill and turn the feet right or left to raise or lower **(E)**.

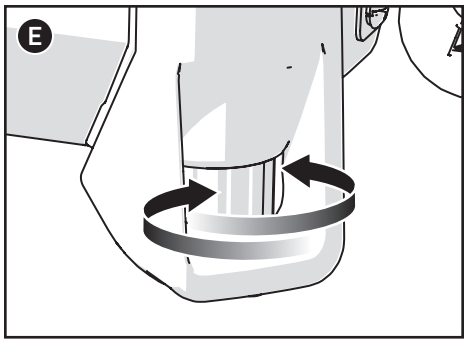
CAUTION: DO NOT ATTEMPT TO LEVEL THE GRILL DURING OPERATION OR WHILE THE GRILL IS STILL HOT.











22in Model Only:

Burner 1



Burner 2



⚠ **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 grill if there is a gas leak present.**
⚠ **DANGER: If you see, smell, or hear the hiss of gas escaping from the liquid propane tank:**
1) **Move away from liquid propane tank.**
2) **Do not attempt to correct the problem yourself.**
3) **Call your fire department.**

⚠ **WARNING: Open protective hard cover during ignition.**
⚠ **WARNING: Do not lean over open grill while igniting or cooking.**
⚠ **WARNING: If ignition does not occur within five seconds, turn the burner control knob to the off position. Wait five minutes to allow accumulated gas to dissipate, and then repeat the lighting procedure.**
⚠ **WARNING: Do not operate grill with the protective hard cover closed. The protective hard cover is to be used for storage purposes only to protect the griddle.**

OPERATION

Igniting the Griddle

Using the Ignition System to Ignite the Grill

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

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

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

To Extinguish Burners

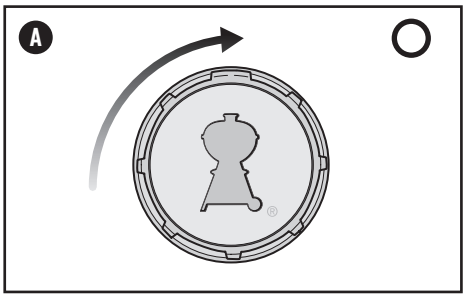
1) Push the burner control knob in and then turn clockwise all the way to the off ○ position.

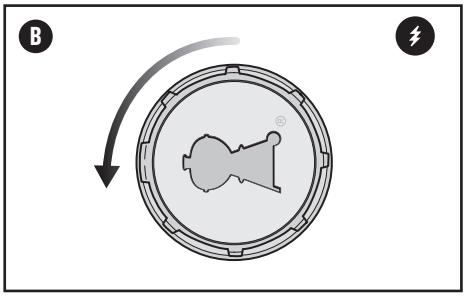
For 22 inch Models Only:

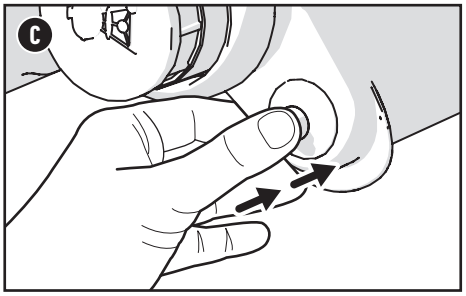
For 22 inch models, there are two burner tubes inside the cookbox. In order to successfully ignite your grill you must light each burner independently.

1) Open the protective hard cover.
2) Push one burner control knob in and turn it counterclockwise to the start/high position.
3) Push the red igniter button several times, so it clicks each time until the first burner tube ignites.
4) Repeat steps 1-3 with the second burner control knob.
5) Check that the burners are lit by looking through the space in between the cooking surface and the frame.
6) If the burner does not ignite, turn burner control knob to the off ○ position and wait five minutes to allow the gas to clear before attempting to light the burner again.

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



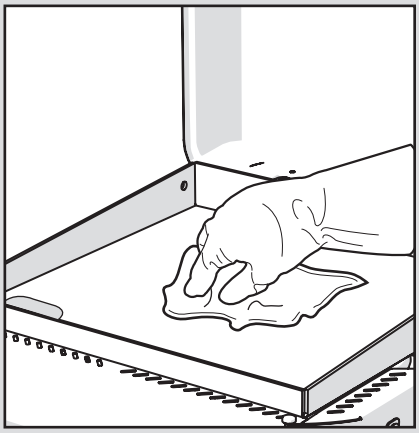




Before You Cook

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.



Burner Control Knob Settings



22in Model Only:

Burner 1



Burner 2



Tips For Cooking

Tame the Heat

Your WEBER SLATE's cooking surface is fantastic at generating heat – and maintaining that heat – even when it's loaded with food. Because it's so good at holding onto heat, it can take a while to cool down. So, we suggest starting at lower temperatures when you're first getting used to cooking on the griddle. Getting your grill hotter is easy, it's getting it to cool down that takes time.

Dial In The Perfect Temperature

LOW HEAT: If you want your food to cook through without getting too crispy or browned, start with low heat. It's great for eggs, pancakes, and delicate seafood, or for thicker cuts of meat that will take an extra-long time to cook.

MEDIUM HEAT: Perfect for when you want to get that perfect, golden-brown sear, but need a little extra time to make sure your food is cooked all the way through. Use medium heat on chicken breasts or thighs, thicker steaks, seafood, or most vegetables.

HIGH HEAT: When you need that crispy browned crust on your smashed burger, or you're wowing the family with your hibachi skills, you need to do it on high heat. Use high heat on thinner cuts of meat that dry out quickly but would benefit from seared flavor. It's great for fajitas, stir fries, thinner steaks, and smashed burgers.

NOTE: You can use one or two burners, instead of all burners simultaneously, to create different heat zones on the griddle.

Temperature Setting	Food
Low	**Eggs** - Sunny side up, over-easy, scrambled **Vegetables** - Sautéing onions, peppers, garlic **Thicker Proteins** - thicker steaks, rendering duck breast or bacon fat **Breads** - French toast, pancakes, crepes, grilled cheese
Medium	**Proteins** - Ground beef, chicken, pork chops, fish, steaks **Vegetables** - Browning/Roasting brussel sprouts, zucchini, squash, hasbrowns, corn **Breads** - Baking flatbreads or naan, paninis
High	**Proteins** - Searing steaks, smashed burgers, stir-fry shrimp, fried rice, browning tofu **Vegetables** - Charring/blistering peppers, broccoli, mushrooms, stir-frying peppers, asparagus, onions

PRODUCT CARE

Every Time You Cook

Meal-to-Meal Maintenance

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

Check for Grease

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

1. Confirm that the grill 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 openning on the flat top cooking surface into the disposable drip pan below **(A)**.
3. Remove the grease tray **(B)**. Check for excessive amounts of grease and food debris in the disposable drip pan that lines the grease tray. Discard the disposable drip pan when necessary and replace it with a new one.
4. Reinstall all components.

Inspect the Hose

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

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

Preheat the Griddle

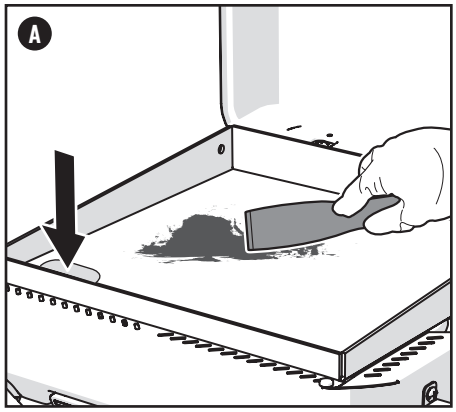
Preheating the griddle is critical to successful cooking. It helps prevent food from sticking, and ensures the griddle is hot enough to properly cook your food. It also helps burn off any residue of a previously cooked meal.

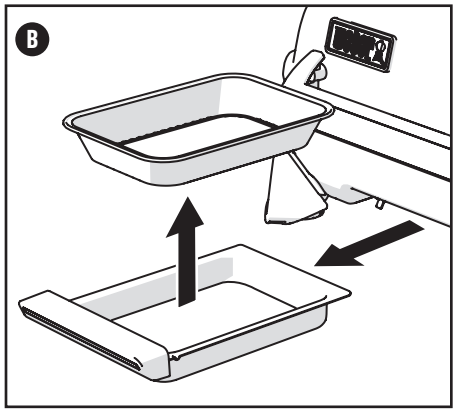
1. Open the protective hard cover.
2. Ignite your griddle according to the ignition instructions in this Owner's Manual.
3. Preheat griddle on HIGH for 10-15 minutes depending on conditions such as air temperature and wind. After preheating, you can adjust the burner(s) as desired.

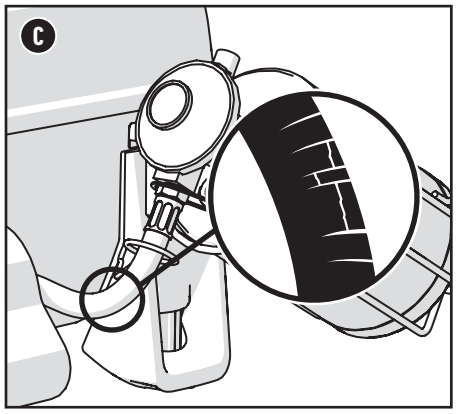
Clean the Cooking Surface

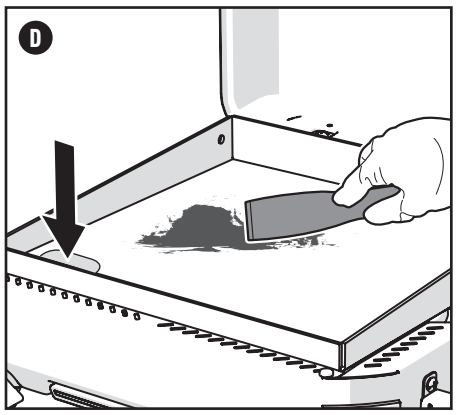
After preheating, leftover food and grease from previous use will be easier to remove with a scraper if needed.

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









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

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

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

⚠ WARNING: Use heat-resistant barbecue mitts or gloves when operating grill.

⚠ 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 grill. Replace using only WEBER authorized replacement hose.

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

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

⚠ WARNING: DO NOT remove the griddle until the grill 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 and Maintenance

Cleaning the Griddle

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

1. After the grill is off and cooled for 5 minutes, use a 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 grill and LP tank have been turned off and the grill has cooled, using BBQ mitts or gloves, remove the griddle and set aside.
2) Use a clean stainless steel bristle grill brush to clean the outside of the burners by brushing across the burner ports **(A)**.

Cleaning the Spider Screens

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

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

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

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

Cleaning the Grease Management System

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

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

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

Cleaning the Grill Frame

The outside of your grill 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 grills. Use a microfiber cloth to clean in the direction of the grain of the stainless steel. Do not use paper towels.

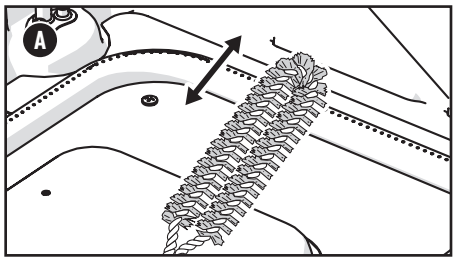
NOTE: Do not risk scratching your stainless steel with abrasive pastes. Pastes do not clean or polish. They will change the color of the metal by removing the top chromium oxide film coating.

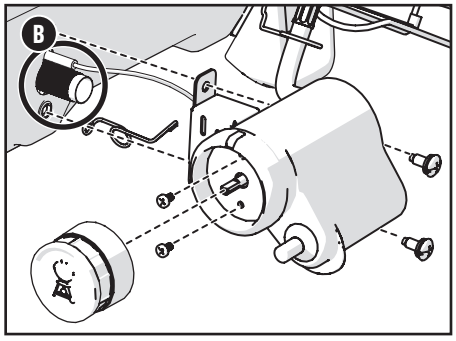
Cleaning Painted, Porcelain-Enameled Surfaces and Plastic Components

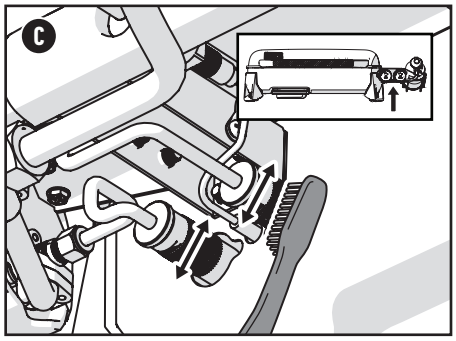
Clean painted, porcelain-enameled and plastic components with warm soapy water, and paper towels or cloth. After wiping down the surfaces, rinse and dry thoroughly.

Cleaning the Outside of Grills that are in Unique Environments

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







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

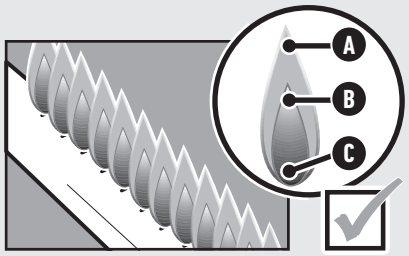
⚠ **WARNING: When cleaning the burners, never use a brush that has already been used to clean the cooking grates. Never put sharp objects into the burner port holes.**

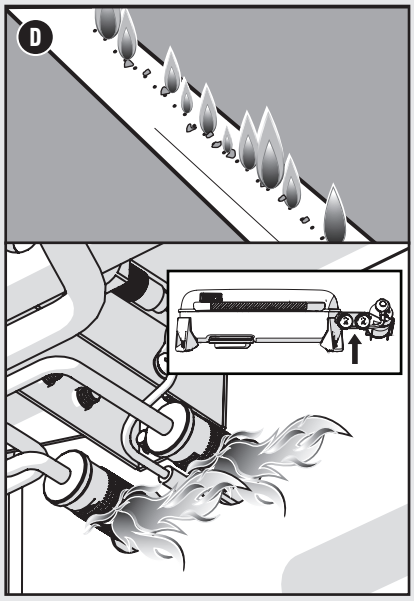
⚠ **CAUTION: Do not use any of the following to clean your grill: abrasive stainless steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), or abrasive cleaning pads.**

Proper Burner Flame Pattern

The burner in your grill 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)**.

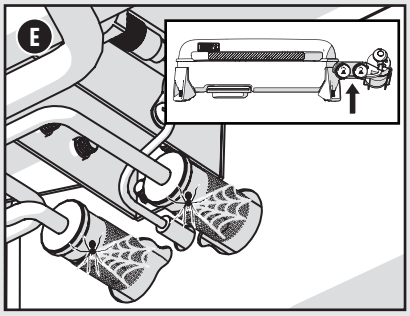
⚠ **WARNING: Blocked and dirty ports can restrict full gas flow, resulting in a fire (D) in and around the gas valves, causing serious damage to your grill.**





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

GRILL WILL NOT IGNITE

SYMPTOM

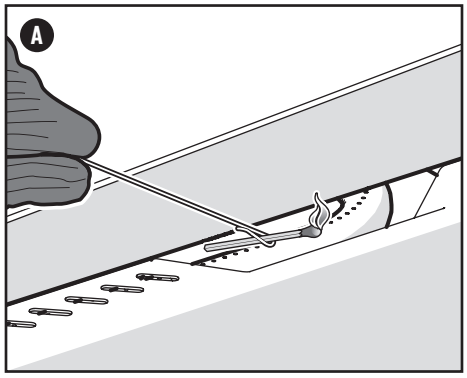
• Burner does not ignite when following the ignition instructions in the “Operation” section of this Owner's Manual.

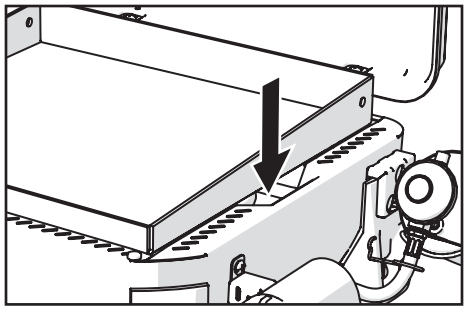
CAUSE	SOLUTION
There is a problem with gas flow.	If the grill will not ignite, the first step is to determine if there is gas flowing to the burners. To check this, follow the instructions below for “Using a Match to Determine if there is Gas Flow to the Burners.” If **match lighting IS NOT successful**,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

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

Matchstick holder is available on select models only.

1) Open the protective hard cover.
2) Check that the burner control knob is in the off ○ position. Check by pushing in and turning knobs clockwise.
   Note: It is important that all burner control knobs are in the off ○ position before turning on the LP tank. If they are not, the flow limiting device built into the regulator will activate, limiting the flow of gas from the LP tank.
3) Push LP cylinder into regulator and turn clockwise until tight.
4) Strike a match and put the flame through the slot on the side of the griddle **(A)**.
5) While holding lit match, push the burner control knob in and turn it counterclockwise to the start/high position.
6) Check that the burner is lit by looking through the slot on the sides of the griddle.
7) If the burner does not ignite within 5 seconds, turn burner control knob to the off ○ position and wait five minutes to allow the gas to clear before attempting to light the burner again.





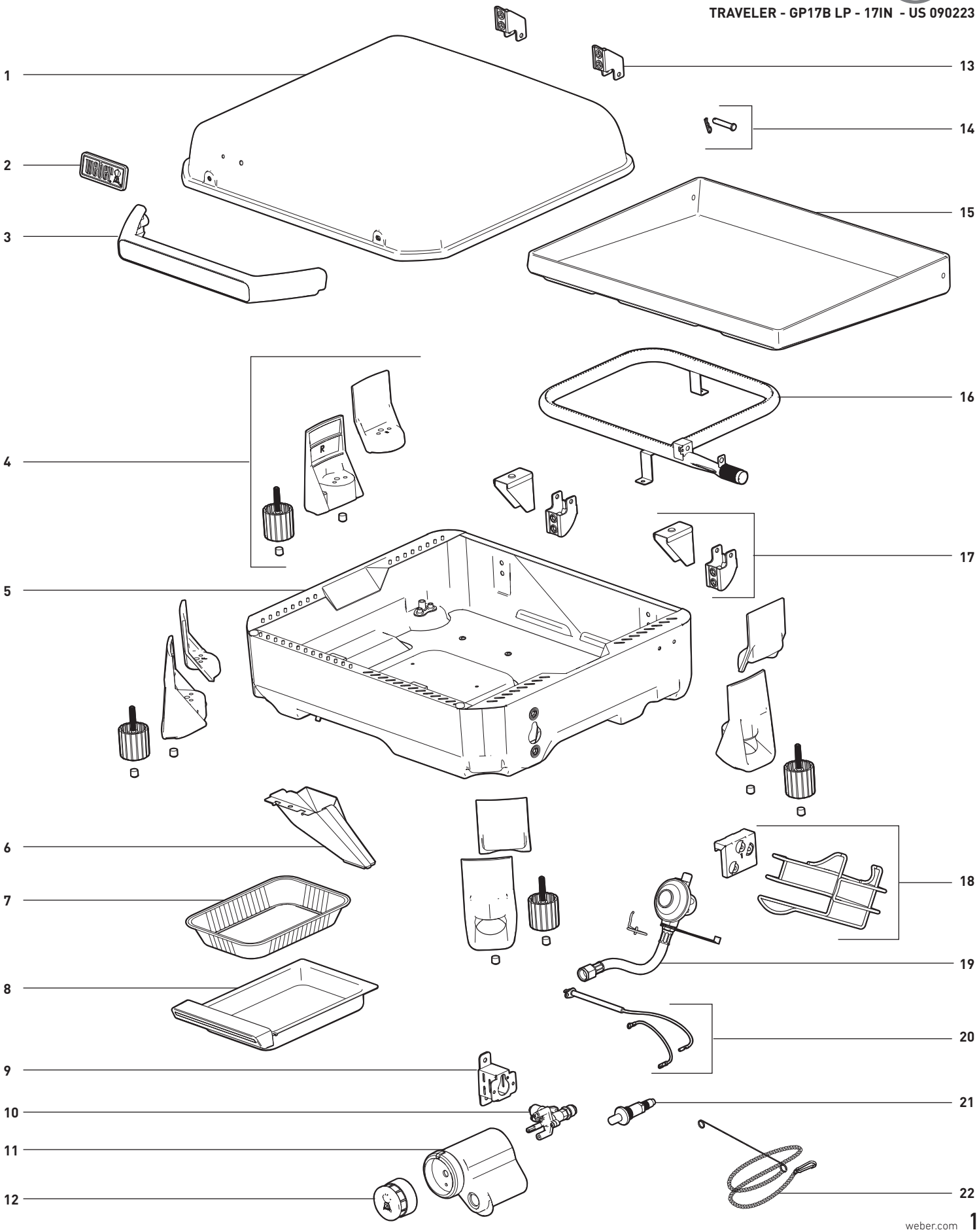
REPLACEMENT PARTS

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

CALL CUSTOMER SERVICE

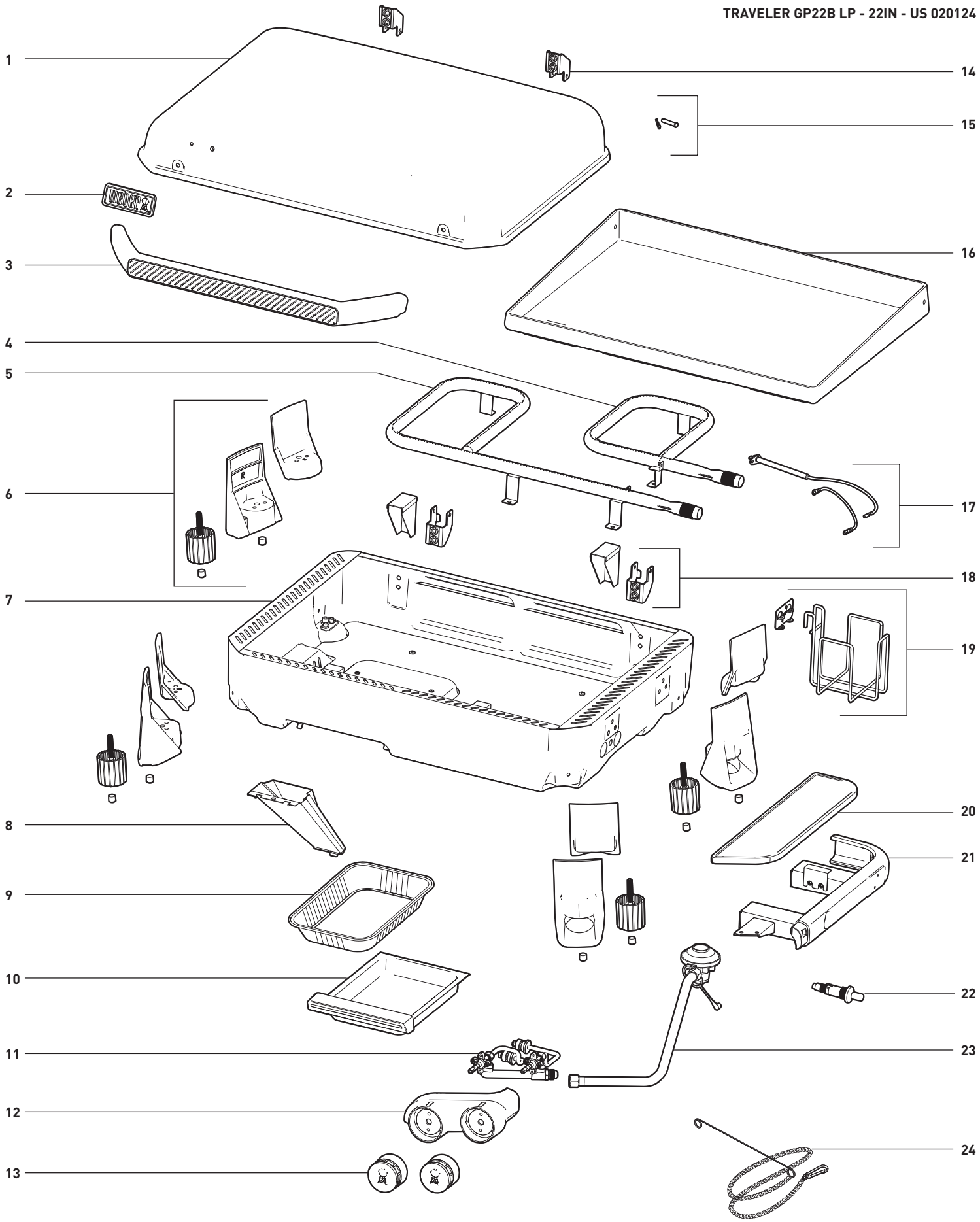
If you are still experiencing any problems, contact the Customer Service Representative in your area using the contact information on weber.com.

TRAVELER - GP17B LP - 17IN - US 090223



REPLACEMENT PARTS

TRAVELER GP22B LP - 22IN - US 020124



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

If you have questions about the assembly, use, or maintenance of your grill 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.

U.S.:	Canada:	Mexico:
1-800-446-1071	1-800-446-1071	01 800 0093237

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