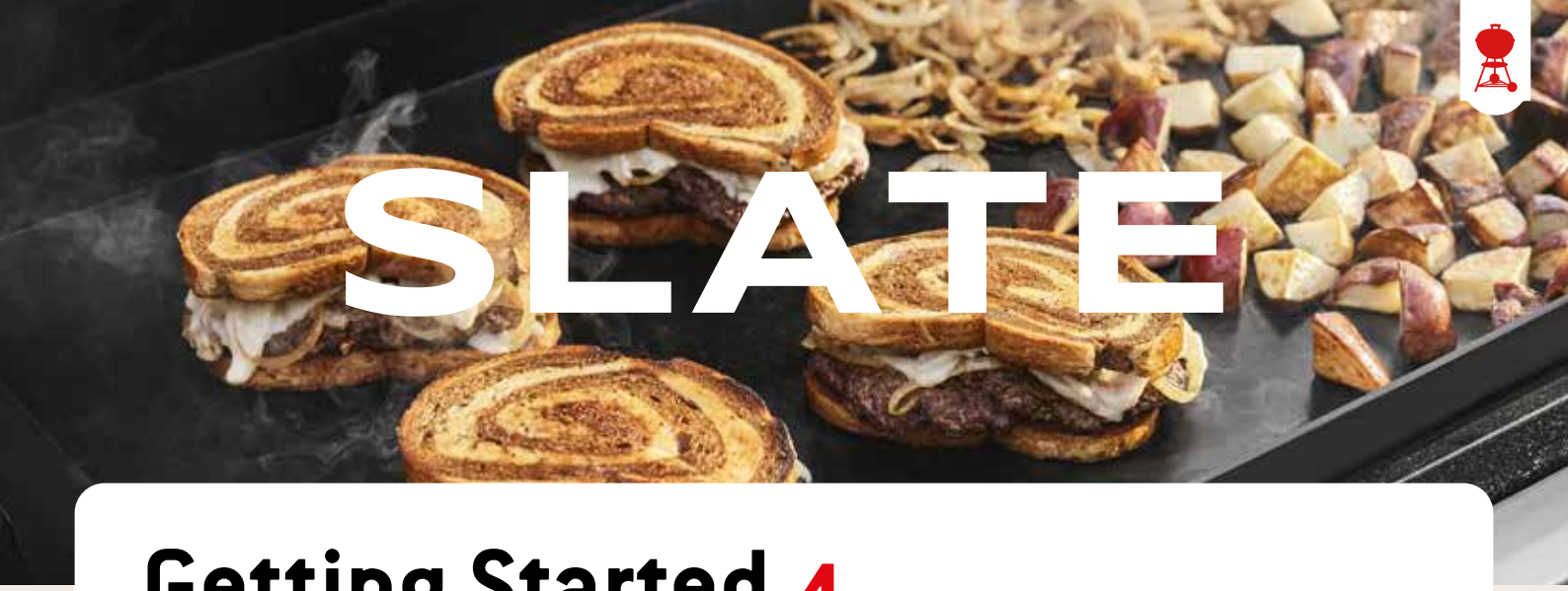
WEBER® SLATE PREMIUM GRIDDLE



QUICK-START GUIDE



SLATE

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SLATE NIGHTS

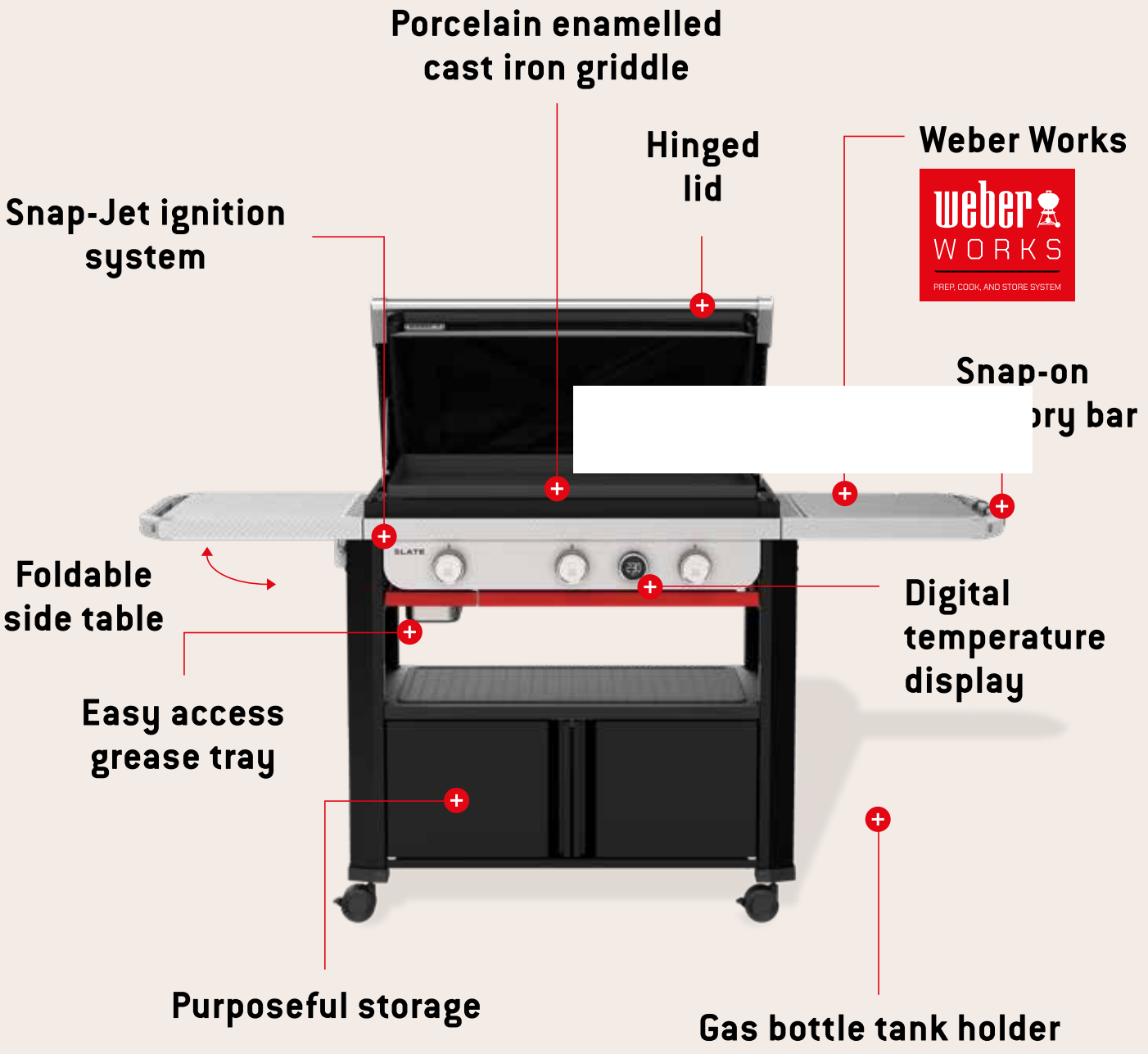
EARLY MORNINGS

Griddle all day, with end-to end heat:
scramble your eggs in the morning,
enjoy seafood for lunch and a
sizzling stir-fry for dinner.

Full on flavour, full on fun.

The Weber® Slate GPD 76cm Premium Griddle

View illustrated parts breakdown >



Register your Weber® Slate Premium Griddle for quick access to service and parts >

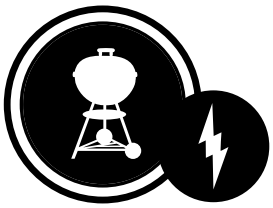
Cooking on a griddle is all about searing, sizzling or sautéing your food. Food is cooked when it has direct contact with the cooking surface of your griddle. Griddling is best for foods you typically cook over direct heat, with short cooking times (20 minutes or less).

Griddling is also perfect for foods that are chopped, sliced, diced, julienned or cubed, and lends itself to lots of different cuisines that you wouldn't normally associate with barbecuing.

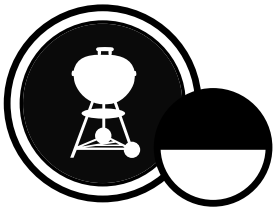




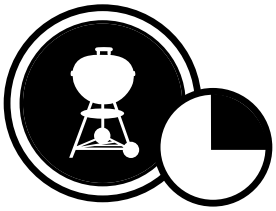
Control Icons & Griddle Temperatures



SLATE BURNER (START-HIGH)



SLATE BURNER (MEDIUM)



SLATE BURNER (LOW)



PREHEAT DURATION

Cooking Method & Temperature Range	Preheat (All Burners)	Cook Settings (All Burners)	Perfect for cooking
DIRECT HIGH HEAT (250°C - 290°C)			Steaks Smashed Burgers Philly Cheesesteaks
DIRECT MEDIUM-HIGH HEAT (210°C - 250°C)			Chicken Hot Dogs Bacon Griddled Vegetables Burgers Skewers
DIRECT MEDIUM HEAT (180°C - 230°C)			
DIRECT MEDIUM-LOW HEAT (150°C - 180°C)			Pancakes Griddled Sandwiches Fish

These have been tested in an outdoor, sheltered environment in an ambient temperature of around 20°C.

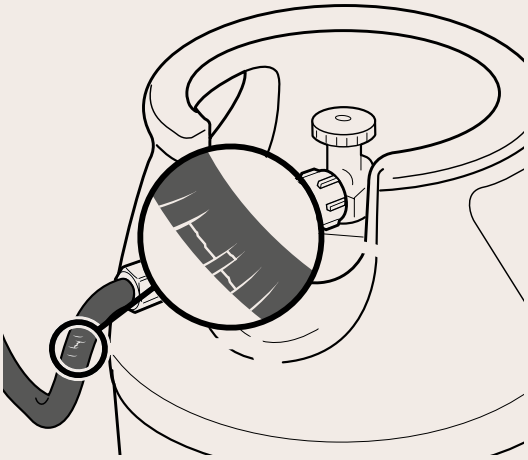
Essential safety tips

- Regularly inspecting the burner ports and gas hose is important for safe and optimal performance.
- Clean the burner ports with a stainless-steel bristle brush to remove any debris that might block the flame.
- Inspect the gas hose for cracks, cuts, or wear. If it's damaged, don't use the griddle until you've contacted Weber for a replacement hose—safety first!
- The Weber® Slate GPD 76cm Premium Griddle works with LPG-Propane gas. The 43cm and 56cm Weber® Slate Premium Griddles work with smaller canisters. These bottles and canisters can be purchased from your local gas centre, garden centre or petrol station.
- To connect the regulator to the cylinder. Check that all burner control knobs are in the off position. Check by pushing in and turning the knobs clockwise.
- Every time you swap over your gas bottle or replace your hose, you should perform the soapy water test to check the gas connection and ensure there are no leaks. 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.
- Ensure you clean the grease pot after each use to prevent flare-ups.

View detailed information on installation and gas leak checks >

SAFETY ESSENTIALS

mmend
BBQ as
d the
warranty, as we cannot guarantee user safety when using third party products.



Igniting your Weber® Slate Premium Griddle

PREHEAT THE GRIDDLE

- Preheating the griddle for 10 - 15 minutes 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.

USING THE SNAP IGNITION SYSTEM TO IGNITE BURNERS

- 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.

IGNITING THE SIDE BURNER

- Open the side burner lid. Push in and turn the side burner control knob anticlockwise to start/high position. Push the red igniter button several times, so it clicks each time. Once the side burner is ignited, continue turning the knob anti-clockwise until you reach the desired position.

IGNITING ESSENTIALS

Ensure all controls are in the OFF position before turning on the gas.

Preheat the griddle on high for 10-15 minutes, once preheated you can adjust the burners as desired depending on what's cooking.

Do not operate the barbecue with the hard cover closed.



The digital temperature display

The digital temperature display gives you a convenient way to check the surface temperature of your griddle while the barbecue is in use.

- Press and hold the power button for 2 seconds, located on the top-left side, to turn on the display.
- To change between Fahrenheit (F°) and Celsius (C°), push the top-right button on the display unit to toggle between these options.
- 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.
- When it is time to change the 2 AA batteries, a low battery icon will appear at the bottom of the display screen.
- To manually shut off, press and hold the power button, located on the top-left side, for 2 seconds.



Cooking tips for the Weber® Slate Premium Griddle

- After preheating, scrape the griddle clean and add a thin layer of vegetable or olive oil.
- Spread food in a single layer, this helps food cook evenly and caramelise.
- Flip food once it's caramelised.
- You can use metal tools to flip, press, and scrape because the griddle has an extremely tough porcelain coating.
- Use the basting dome to trap heat and steam to help cook or melt food. It's useful for melting cheese onto burgers, cooking fried eggs without flipping, or adding steam to vegetables. (Optional accessory).
- Adjust the burners as needed to maintain a consistent cooking surface temperature.
- Move foods to cooler zones if your griddle design allows as needed.





Griddle Cooking Guide

Here you will find the cooking method & cooking temperatures for some of the most popular Weber® Slate Premium Griddle food types and dishes.

CUT	THICKNESS/ WEIGHT	COOKING TIME	TEMP
Beef			
Burger, minced beef	2cm thick	8-10 mins	Medium-high heat (210-240°C)
Steak: rump,	2cm thick	4-6 mins	High heat (250-290°C)
porterhouse, rib-eye,	2.5cm thick	6-8mins	High heat (210-240°C)
T-bone or fillet	3cm thick	8-10 mins	High heat (210-240°C)
Lamb			
Burger, minced beef	2cm thick	8-10 mins	Medium-high heat (210-240°C)
Chop or cutlet: loin	2cm thick	4 to 6 mins	Medium-high heat (210-240°C)
or chump	2.5cm thick	6 to 8 mins	Medium-high heat (210-240°C)
Pork			
Burger, minced beef	2cm thick	8-10 mins	Medium-high heat (210-240°C)
Chop/ cutlet: rib, loin	2cm thick	6 to 8 mins	Medium heat (200-230°C)
or shoulder	2.5-3cm thick	8 to 10 mins	Medium heat (200-230°C)
Sausage, fresh	75g	10 to 15 mins	Medium heat (200-230°C)
Chicken			
Burger, Chicken mince	2cm thick	10 to 14 mins	Medium heat (200-230°C)
Chicken breast	175–225g, whole	10 to 12 mins	Medium heat (200-230°C)
Chicken thigh,	115g	8 to 10 mins	Medium heat (200-230°C)
boneless, skinless			
Seafood			
Prawn	40g	1 to 4 mins	High heat (230-260°C)
Salmon, fillet or steak	3-4cm thick	6 to 10 mins	Medium-high heat (210-240°C)
Scallop	40g	4 mins	High heat (230-260°C)
Vegetables			
Corn, husked	Whole	10 to 15 mins	Medium heat (200-230°C)
Mushroom	Large, whole	8 to 12 mins	Medium heat (200-230°C)
Zucchini	1cm slices	4 to 6 mins	Medium heat (200-230°C)

Please note that these are only rough guidelines. The exact cooking time will depend on many factors that cannot be taken into account, such as the size of the food item, outside temperature, etc.

Internal Temperature Guide

The following chart gives a guide to how well done your meat will be, based on the internal temperature of the meat. The thermometer should be inserted into the thickest part of the meat, avoiding any bone. Keep in mind the internal temperature will continue to rise 3-6°C while it's resting.

RED MEAT	Rare	49°C
	Medium Rare	54°C
	Medium	60°C
	Medium Well	66°C
	Well Done	68°C
	Low and Slow (Sliced)	88-91°C
	Low and Slow (Pulled)	93-95°C
PORK	Medium	63°C
	Medium Well	68°C
	Low and Slow (Sliced)	88-91°C
	Low and Slow (Pulled)	93-95°C
	Ham, raw	71°C
	Ham, fully cooked (to reheat)	60°C
POULTRY	Well Done	74°C
MINCED MEAT	Well Done	68°C
FISH	Medium	57°C



Smashed Burgers

SERVES 4

IN THE KITCHEN

Using your kitchen scales, divide your meat into 140g portions and roll each one gently into a ball. Not too compact and do not season at this point. Slice the onions as thinly as possible. Slice the buns.

AT THE GRIDDLE

1. Preheat the griddle to 220°C.

2. Place the 4 balls of mince beef directly onto the grilled and season liberally. Pile thinly sliced onion on top of the balls. Using a Grill Press very firmly squash the onions and meat into a flat patty. Season a second time with salt & pepper.

3. Give the patties 2-3 minutes then flip so the onions are facing the heat of the griddle. Add a sprinkle more of the seasoning then then add a couple of cheese slices to each patty.

Squirt a little water around the burgers and cover with the Basting Dome to melt the cheese.

4. Once you're happy the patty is cooked through and starting to caramelize scoop the whole pile off the griddle with a spatula and onto a bun base. Add barbecue sauce and serve.

PREP TIME
10 minutes

BARBECUE TIME
5-8 minutes

BARBECUE TEMP
220°C

COOKING METHOD
Direct

SKILL LEVEL
Medium

EQUIPMENT
Griddle Press
Basting Dome

INGREDIENTS

560g minced Beef

4 slices of US style burger cheese

4 brioche buns or similar

Salt & oil for cooking

1 lage white / spanish onion

RUBS AND MARINADES

Salt & pepper

Chicago style BBQ sauce



Teriyaki chicken & shrimp stir-fry

SERVES 6

IN THE KITCHEN

Dice the chicken thigh meat and mince the garlic.
Place in a zipper bag with 1/2 cup of teriyaki sauce.
Let it marinate for at least 1 hour.

AT THE GRIDDLE

1. Preheat the griddle to 170 °C.
Allow 10-15 minutes for heating.

2. As the griddle heats, slice the peppers, mushrooms, and onion. Add all the sliced vegetables to one side of the griddle.

3. Add the chicken to the other side and stir both occasionally. Season with salt and pepper to taste.

4. Once the vegetables start to become tender, mix with the chicken and top with 1/2 of the teriyaki sauce.

5. Once the chicken is cooked through, remove from the griddle. Garnish with sesame seeds, green onions, and the remaining teriyaki sauce, if desired!

PREP TIME
10 minutes

BARBECUE TIME
15 minutes

BARBECUE TEMP
170 °C-200 °C

COOKING METHOD
Direct

SKILL LEVEL
Medium

EQUIPMENT
Griddle Starter Set

INGREDIENTS

1kg. boneless, skinless chicken thighs, diced

4 cloves garlic, minced

Vegetable oil

1 red bell pepper, sliced

1 yellow bell pepper, sliced

1 onion, sliced

350g mushrooms, sliced

250ml teriyaki sauce

Salt & pepper to taste

Spring onions (optional)

Sesame seeds (optional

FOR THE RUB

1tsp salt, 2 tsp ground black pepper, 1 tsp garlic salt



Loaded American Pancakes

SERVES 6

IN THE KITCHEN

Add all dry ingredients into a large mixing bowl.
Combine with a whisk.
Make a small well in the centre and add eggs, buttermilk, butter and mix until the mixture is well combined.

AT THE GRIDDLE

1. Prepare the griddle to 230°C.

2. Preheat for 10-15 minutes or until the surface of the griddle is lightly smoking.

3. Add a little butter and coat it evenly over the hot cooking surface.

4. Place an even dollop of the pancake mixture and allow it to spread out by itself. The mixture makes enough for 12 pancakes.

5. Flip the pancakes after a few minutes or until the undersides are a golden brown in colour.

6. Repeat this until all the pancakes are cooked.

PREP TIME
10 minutes

BARBECUE TIME
6 minutes

BARBECUE TEMP
230°C

COOKING METHOD
Direct

SKILL LEVEL
Easy

EQUIPMENT
Griddle Starter Set
Instant-Read Thermometer

INGREDIENTS

200g self-raising flour

2 tsp bicarbonate of soda

2 tsp brown sugar

1 pinch salt

200ml buttermilk

100g melted butter

1 medium egg

130g blueberries for the topping



Visit weber.com for the Weber® Slate Premium Griddle recipes >

Accessories & Weber Works

Weber Works Prep, Cook, and Store System makes it easy to transport and organize everything you need to make griddling more convenient and fun.

Keep cooking and cleaning supplies handy; carry food, condiments, and utensils from the kitchen to the griddle; convert the side table into a prep station and stow away gear in tightly sealed containers with a variety of interchangeable accessories.

View the Weber® Slate Premium Griddle accessories ›









Shutting down, cleaning & storage

- Turn off the gas supply at the gas cylinder after use.
- After cleaning, dry thoroughly to prevent rust.
- Close the lid in between cooks.

View detailed maintenence instructions >

CLEANING GUIDE

PART	CLEANING FREQUENCY	TIPS
GRIDDLE SURFACE	Scrape every time before and/or after you cook.	Scrape off food debris and grease with a griddle scraper or spatula. Wipe down with a damp cloth or paper towels. For stubborn spots, use warm water and a non-abrasive scrubber.
GREASE TRAY	Leave to cool and empty before every cook.	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.
BURNERS & SPIDER SCREENS	Every month.	Two areas on the burners that are key to optimum performance are the ports and the spider/insect screens on the front ends of the burners. Keeping these areas clean is essential for safe operation.
THE BBQ 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.	Every month or after each cook to keep your griddle clean and fresh. If your barbecue is subject to a particularly harsh environment, you will want to clean the outside more often.	**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. **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.

Product warranty

WARRANTY HIGHLIGHTS

- 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).

Contact customer service >

DID YOU KNOW?

Customer service can help with replacement parts that can be purchased and easily fitted.

