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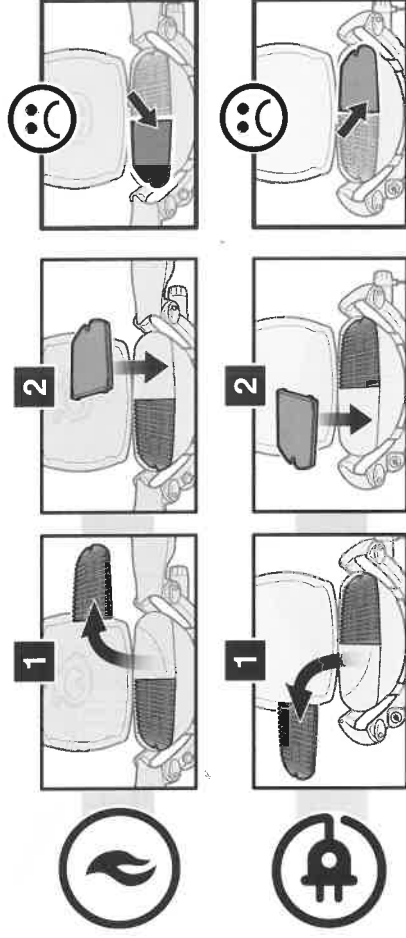


- EN Q®1000/2000 Series Griddle
- ES Plancha de la serie Q®1000/2000
- FR Plancha Série Q®1000/2000
- DE Grillplatte Serie Q®1000/2000
- FI Q®1000/2000-sarjan parila
- NO Q®1000/2000-serien stekeplate
- DA Grillplade til Q®1000/2000 -serien
- SV Grillplatta serie Q®1000/2000
- NL Q®1000/2000-serie grillrooster
- IT Piastra serie Q®1000/2000
- PT Chapa Q®1000/2000 Series

- PL Płyta do smażenia serii Q®1000/2000
- RU Сковородка серии Q®1000/2000
- CS Tál pro modely série Q®1000/2000
- SK Tál pre modely rady Q®1000/2000
- HU Q®1000/2000 sorozat grillrács
- RO Tavă - seria Q®1000/2000
- SL Rešetka serije Q®1000/2000
- HR Rešetka iz serije Q®1000/2000
- ET Q®1000/2000 seeria küpsetusplaat
- LV Q®1000/2000 sērijas pannas
- LT „Q®1000/2000” serijos keptuvė

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- ⚠ **DANGER:** Do not use two griddles side by side in your Weber gas barbecue. The use of two griddles together could cause the burners to go out. This would result in a build up of unburned gas which could suddenly ignite, causing a fire or an explosion resulting in serious bodily injury or death as well as damage to property.
- ⚠ **DANGER:** Do not use cooking oil of any kind or quantity in the griddle. Cooking oil can catch fire and cause serious bodily injury or death and damage to property. Instead, lightly oil food prior to placing in heated griddle.
- ⚠ **WARNING:** Follow all safety instructions provided with your barbecue.
- ⚠ **WARNING:** The Q®1000/2000 Series Griddle ONLY fits Q®1000/2000 Series barbecues. For use with Q®100/200 Series barbecues, place griddle on top of grate.
- ⚠ **CAUTION:** Do not drop the cast-iron griddle—it will break.

USE AND CARE

- Prior to first use: Hand wash new griddle thoroughly with a mild dishwashing liquid. Dry thoroughly with soft cloth or paper towel.
- Preheat in the barbecue following Owner's Guide. Adjust temperature and cook food to desired doneness.
- ⚠ **WARNING:** Do not attempt to remove a hot griddle from the barbecue.
- Brush debris off cooking grate(s) with steel bristled wire brush.
- ⚠ **CAUTION:** Barbecue brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grates or brush. Weber recommends purchasing a new stainless steel barbecue brush at the beginning of every spring.
- Hand wash griddle with warm soapy water after use. Soak in water to remove stubborn particles before hand washing. Nylon or soft abrasive pads/brushes may be used.
- ⚠ **CAUTION:** Do not use metallic pads/brushes or harsh abrasive soaps as these will damage the porcelain-enamel finish.
- ⚠ **CAUTION:** Using a metal spatula on the griddle surface can cause damage to the porcelain-enamel finish.



WEBER-STEPHEN PRODUCTS LLC

www.weber.com

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