

**Model #: 1500014****Model #: 1500014**

Slate® 30" Rust-Resistant Griddle

Step up to a premium flat-top grilling experience with the sleek and stylish 30" Slate® Rust-Resistant Griddle. Start sizzling fajitas, smashing burgers, and stir-frying right out of the box on the pre-seasoned carbon-steel cooktop that stays ready, not rusty, use after use. This griddle quickly reaches over 500°F and provides even heat across the surface. Wind guards prevent the burners from blowing out, and the cooktop is set low to keep the temperature steady. Three independently controlled burners allow for multi-zone heat, so you can cook different temperatures at the same time. Made with no coatings, you can use metal tools to flip, press, and scrape without worry. Plus, with the Weber Works™ Prep, Cook, and Store System you can keep cooking and cleaning supplies handy, carry food and condiments from the kitchen to the griddle, convert the side table into a prep station, and stow gear in tightly sealed containers (accessories sold separately).

**Black****Dimensions**

Width: 70.80" W in
Height: 39.50" H in
Depth: 23.50" D in

Features:

- Rust-resistant carbon-steel cooktop is ready, not rusty
- Pre-seasoned and ready to cook on right out of the box
- Even edge-to-edge heat for consistent cooking across the griddle
- Reaches over 500°F for high-heat searing and crispy edges
- Weber Works™ accessories keep your griddle gear near
- Wind guards protect burners and keep the temperature steady
- Precision control knobs adjust heat smoothly and gradually
- 3 independently controlled burners allow for multi-zone cooking
- Stay Ready, Not Rusty: Rust-resistant carbon-steel cooktop has been transformed under extreme heat and pressure that case hardens the surface, reducing the ability for rust to form. No use of coatings means you can use metal tools to flip, press, and scrape without worry.
- Get Griddling Out Of The Box: Cooktop comes pre-seasoned with food-safe oils that condition the metal for an extra boost of rust resistance and a natural, easy-release cooking surface right out of the box without waxing or oiling.
- Cook Evenly on Every Inch: Even, edge-to-edge heat lets you cook food consistently no matter where you place it on the cooktop, without hot or cold spots.
- Dial In The Heat: Precision control knob lets you increase and decrease heat levels smoothly and gradually, so you can explore a wider range of cooking temperatures.
- Make Griddling More Convenient And Fun: Weber Works™ Prep, Cook, and Store System accessories (sold separately) keep griddle supplies handy, transport things from the kitchen, convert the side table into a prep station, stow away gear, and more.
- Sear to Perfection: Reaches over 500°F for high-heat searing steaks and crispy edges on smashed burgers and bacon.

Specifications**General:**

Total BTU-per-hour input: 36,000
Total cooking area (square inches): 540
Weight (pounds): 140.34
Stainless steel burners: 3
Fuel type: Liquid Propane (20 lb. tank sold separately)
Side tables: 2
Swivel casters: 2
Swivel locking casters: 2
Tool hooks: 2
Cook surface material: Rust-resistant carbon-steel

