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Weber 6558

Weber Q Griddle 100/1000 Series Instruction Manual

Model: 6558 | Brand: Weber

INTRODUCTION

The Weber Q Griddle is designed to expand your grilling capabilities, allowing you to cook a wider variety of foods on your Weber Q 100/1000 series gas grill. Made of porcelain-enamaled cast-iron, this griddle provides excellent heat retention and distribution, ensuring even cooking. Its design includes a lip around the outer edge to prevent grease and drippings from spilling over, making cleanup easier. This manual provides essential information for the proper setup, operation, and maintenance of your griddle.

Wake up and prepare breakfast in the crisp morning air. Flip pancakes at sunrise or crab cakes for dinner. Whether you're filling the backyard with the sweet aroma of fruity crepes at dawn or grilling a seafood feast at dusk—make anytime your time to grill with the Griddle.



Image: The Weber Q Griddle, showcasing its robust cast-iron construction and practical design for grill integration.

PRODUCT SPECIFICATIONS

Material	Porcelain-enamaled, cast-iron
Brand	Weber
Color	Black
Item Weight	1 pounds (16 ounces)
Product Dimensions	12.6" L x 8.6" W x 0.5" Th
Shape	Rectangular
Nonstick Coating	Yes
Recommended Uses	Grill
Dishwasher Safe	Yes
Model Number	6558



Image: Dimensional overview of the Weber Q Griddle, highlighting its compact size.

SETUP

The Weber Q Griddle is designed for easy integration with your Weber Q 100/1000 series gas grill. Follow these steps for initial setup:

- 1. Unpack:** Carefully remove the griddle from its packaging. Inspect for any damage during transit.
- 2. Clean Before First Use:** Wash the griddle with warm, soapy water and rinse thoroughly. Dry completely to prevent rust.
- 3. Placement:** The griddle is designed to replace one of the existing cooking grates on your Weber

Q 100/1000 series grill. Ensure the grill is cool and off before placing the griddle. Lift one of the grill grates and carefully set the griddle into its place. The griddle is specifically shaped to fit securely.

4. **Compatibility:** This griddle is specifically designed for Weber Q 100 and Q 1000 series gas grills. Ensure your grill model is compatible for proper fit and safe operation.

OPERATING INSTRUCTIONS

Using your Weber Q Griddle is straightforward, allowing you to cook a variety of foods that might otherwise fall through traditional grill grates. Always ensure proper ventilation when operating your grill.

1. **Preheating:** With the griddle in place, close the grill lid and preheat your Weber Q grill on medium-high heat for 10-15 minutes. This allows the cast-iron griddle to reach an even cooking temperature.
2. **Oiling the Surface:** Once preheated, carefully apply a thin layer of high-heat cooking oil (e.g., vegetable oil, canola oil) to the griddle surface using a paper towel held with tongs. This helps prevent sticking.
3. **Cooking:** Place your food directly onto the hot griddle surface. The porcelain-enamaled cast-iron provides excellent heat retention, ideal for cooking items like pancakes, eggs, bacon, sausages, vegetables, and even delicate seafood like scallops. The raised lip helps contain liquids and small food items.
4. **Temperature Control:** Adjust your grill's burner settings as needed to maintain the desired cooking temperature. For searing, use higher heat; for slower cooking, reduce the heat.
5. **Food Variety:** Experiment with different foods. The griddle is perfect for breakfast items, stir-fries, grilled sandwiches, and anything requiring a flat, even cooking surface.



Image: The griddle in action, demonstrating its versatility for cooking a full breakfast spread.



Image: Scallops and peaches cooking on the griddle, highlighting its ability to handle delicate ingredients.



THE BEST BBQ MEMORIES ARE MADE BY SHARING WONDERFUL MEALS



Image: Chicken wings and small sausages being grilled, showing the griddle's use for various meal types.

MAINTENANCE AND CARE

Proper care will extend the life of your Weber Q Griddle and ensure optimal cooking performance. The porcelain enamel coating prevents sticking and cleans easily.

- Cleaning After Use:** After cooking, allow the griddle to cool slightly but remain warm. Scrape off any food residue with a non-abrasive scraper or spatula.
- Washing:** Wash the griddle with warm, soapy water. A soft sponge or cloth is recommended. Avoid using harsh abrasive cleaners or metal scouring pads, as these can damage the porcelain enamel.
- Dishwasher Safe:** The Weber Q Griddle is dishwasher safe for convenient cleaning.
- Drying:** Always dry the griddle thoroughly immediately after washing to prevent rust, especially on any exposed cast iron areas.
- Storage:** Store the griddle in a dry place. If storing for extended periods, a light coating of cooking oil can help protect the surface.

TROUBLESHOOTING

Most issues with your Weber Q Griddle can be easily resolved. Here are some common concerns and their solutions:

- **Food Sticking:**

- Ensure the griddle is properly preheated before adding food.
- Apply a thin layer of high-heat cooking oil to the griddle surface before cooking.
- Make sure the griddle is clean and free of old food residue.

- **Uneven Heating:**

- Allow sufficient time for the griddle to preheat evenly across its entire surface (10-15 minutes).
- Ensure your grill's burners are clean and functioning correctly, providing even flame distribution.

- **Rust Spots:**

- Rust typically occurs if the griddle is not dried thoroughly after washing or is stored in a humid environment. Ensure it is completely dry before storage.
- For minor rust, scrub with a stiff brush and warm soapy water, then dry and apply a thin layer of cooking oil.

WARRANTY AND SUPPORT

Weber stands behind the quality of its products. For specific warranty information regarding your Weber Q Griddle, please refer to the documentation included with your original Weber Q grill or visit the official Weber website.

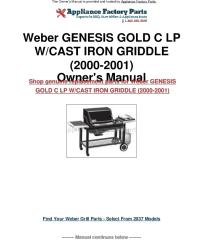
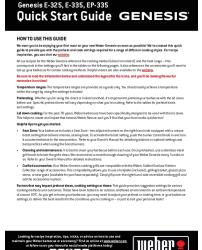
Additionally, protection plans may be available for purchase to extend coverage beyond the manufacturer's warranty. For this product, 3-Year and 4-Year Protection Plans are offered, as well as a monthly Complete Protect plan. Please check the product listing or contact your retailer for details on these plans.

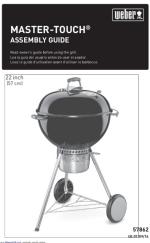
This product is eligible for a 30-day refund/replacement return policy when purchased from Amazon.

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For further assistance, please visit the [Weber Store on Amazon](#).

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[Weber Master-Touch 22-inch Charcoal Grill Assembly Guide](#)

Step-by-step assembly instructions for the Weber Master-Touch 22-inch charcoal grill. Includes a detailed parts list and textual descriptions of assembly diagrams. Learn how to assemble your Weber grill safely and efficiently.