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› SafBbcue Cast Iron Cooking Griddle for Weber Traveler Portable Series Gas Grill - Instruction Manual

SafBbcue Weber Traveler Griddle

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1. INTRODUCTION

Thank you for choosing the SafBbcue Cast Iron Cooking Griddle. This manual provides essential information for the safe and effective use, maintenance, and care of your new griddle. Designed for durability and versatility, this griddle enhances your outdoor cooking experience.

Compatibility: This cast iron cooking griddle is a replacement for Weber 7034 and is compatible with Weber Traveler Portable Gas Grill models 9010001, 9011701, 9013001, 9020001, and 9030001.



Image 1.1: Visual guide for compatible Weber Traveler grill models.

FOR WEBER TRAVELER



9013001



9013001



9020001



9030001

Image 1.2: The SafBbcue Cast Iron Cooking Griddle, shown with its included heavy-duty carry bag.

2. SETUP

Before first use, ensure the griddle is clean and properly seasoned. The griddle is designed for easy installation into your compatible Weber Traveler grill.

2.1 Unpacking and Initial Inspection

- Carefully remove the griddle from its packaging and the carry bag.
- Inspect the griddle for any signs of damage during transit. If damaged, contact customer support.
- Wash the griddle with warm, soapy water and a soft brush or sponge. Rinse thoroughly and dry immediately to prevent rust.

2.2 Installation on Grill

1. Ensure your Weber Traveler grill is cool and turned off.
2. Remove one of the existing grill grates from your Weber Traveler.
3. Carefully place the SafBbcue Cast Iron Cooking Griddle into the empty slot, ensuring it sits flush and

securely.

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Video 2.1: This video demonstrates the simple process of installing the SafBbcue Cast Iron Cooking Griddle into a Weber Traveler Portable Gas Grill. It shows how to remove an existing grate and place the griddle securely in its position.

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Video 2.2: This video illustrates the installation of the cast iron griddle into a Weber Traveler grill, highlighting its perfect fit and durable heavy metal construction for even heat distribution.

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Video 2.3: This video shows the installation of the Hisencn Cast Iron Grill Griddle, emphasizing its leak-proof edge, groove clasp design for easy removal, smooth non-stick surface, and oil leak holes for grease management.

3. OPERATING INSTRUCTIONS

The SafBbcue Cast Iron Cooking Griddle is reversible, offering two distinct cooking surfaces for a variety of foods.



Image 3.1: The reversible design of the griddle, featuring a smooth surface for items like sandwiches and fried eggs, and a textured surface for achieving perfect grill marks on meats and seafood.

3.1 Preheating

- Turn on your Weber Traveler grill to a medium-low heat setting.
- Allow the griddle to preheat for 10-15 minutes. Cast iron retains heat exceptionally well, ensuring even cooking.
- A properly preheated griddle will sizzle when a drop of water is added.

3.2 Cooking on the Griddle

- **Smooth Surface:** Ideal for pancakes, eggs, bacon, hash browns, and delicate items. Apply a thin layer of cooking oil before adding food.
- **Textured Surface:** Perfect for searing meats, vegetables, and creating grill marks. The raised ridges allow fat to drain away.
- Adjust grill heat as needed. Cast iron maintains consistent temperatures, reducing hot spots.

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Video 3.2: This video showcases the versatility of the SafBbcue Cast Iron Cooking Griddle, demonstrating its use for cooking various foods like steaks, sausages, and vegetables, highlighting its even heat distribution and durable construction.



Image 3.3: A close-up view of various foods, including steak, eggs, and sausages, being cooked simultaneously on the griddle, demonstrating its ample cooking surface.



Image 3.4: A whole fish being cooked on the smooth side of the griddle, accompanied by fresh vegetables, illustrating its capacity for larger items.

4. MAINTENANCE

Proper care and maintenance will extend the life of your cast iron griddle and ensure optimal cooking performance.

4.1 Cleaning After Use

- Allow the griddle to cool down slightly, but clean while still warm.
- Scrape off any food residue with a metal spatula or scraper.
- Wash with warm water and a small amount of mild dish soap. For stubborn residue, use a stiff brush or non-abrasive scrubber.
- Rinse thoroughly and dry immediately with a cloth or paper towel.
- **Important:** Never let cast iron air dry, as this can lead to rust.

HIGH-QUALITY GRIDDLE



 Easily Corroded
 Difficult to Clean

OTHERS



 **OURS**

  Long-term Reliability

  Easy to Clean and Maintain

  Thicker and Not Easy to Deform

Image 4.1: A visual comparison highlighting the ease of cleaning the SafBbcue griddle, contrasting it with a corroded and difficult-to-clean alternative, emphasizing its long-term reliability and resistance to deformation.

4.2 Re-seasoning

Over time, the seasoning on your cast iron griddle may wear off. Re-seasoning is crucial for maintaining its non-stick properties and preventing rust.

1. After cleaning and drying, apply a very thin, even layer of high smoke point cooking oil (e.g., flaxseed, grapeseed, or vegetable oil) to all surfaces of the griddle.
2. Wipe off any excess oil with a paper towel until the surface appears dry.
3. Place the griddle in your grill (or oven) and heat to 350-400°F (175-200°C) for one hour.
4. Turn off the heat and let the griddle cool completely inside the grill/oven.
5. Repeat this process 2-3 times for optimal seasoning.

4.3 Storage

Store your griddle in a dry place. The included heavy-duty 600D Oxford Fabric Carry Bag provides excellent protection against moisture and physical damage, making it ideal for transport and storage.



Image 4.2: The SafBbcue Cast Iron Griddle displayed alongside its durable carry bag, emphasizing convenient and protected storage.

5. TROUBLESHOOTING

5.1 Uneven Heating

- **Issue:** Food cooks unevenly on the griddle surface.
- **Solution:** Ensure the grill is properly preheated for at least 10-15 minutes. Cast iron needs time to absorb and distribute heat evenly. Check your grill's burners for any blockages or uneven flame distribution.

5.2 Food Sticking

- **Issue:** Food sticks to the griddle surface.
- **Solution:** This often indicates insufficient seasoning or improper preheating. Re-season the griddle as described in Section 4.2. Always preheat the griddle thoroughly and apply a thin layer of cooking oil before adding food.

5.3 Rust Formation

- **Issue:** Rust spots appear on the griddle.
- **Solution:** Rust occurs when cast iron is exposed to moisture. Scrub off the rust with steel wool or a stiff brush, then wash, dry, and immediately re-season the griddle. Ensure the griddle is completely dry before storing.

6. SPECIFICATIONS

Attribute	Value
Material	Cast Iron
Brand	SafBbcue
Color	Black
Item Weight	18.76 pounds (8.53 Kilograms)
Shape	Rectangular
Has Nonstick Coating	No
Recommended Uses For Product	Outdoor cooking on portable gas grills
Is Dishwasher Safe	Yes
Product Dimensions	20 x 8 x 3 inches
Item Model Number	Weber Traveler Griddle



Image 6.1: Detailed product dimensions of the griddle, showing its length of 24.8 inches and width of 13.4 inches.

7. WARRANTY AND SUPPORT

Your satisfaction is important to us. While specific warranty details are not provided, SafBbcue is committed to providing satisfactory solutions for any questions or concerns you may have regarding your product.

If you encounter any issues or have questions about your SafBbcue Cast Iron Cooking Griddle, please do not hesitate to contact our customer support team. We are here to assist you.