

Use manual Griddler

PARTS AND FEATURES



1 . Base and Cover

Solid construction with stainless steel self- adjusting cover .

2 . Panini-Style Handle

Sturdy cast-metal handle adjusts cover to accommodate thickness of food .

3 . Removable Grill Plates

Perfect for grilling sandwiches, steak, burgers, chicken and vegetables . Nonstick and dishwasher safe for easy cleanup .

4 . Indicator Lights

Signal Power On and Ready to Cook .

5 . Drip Tray

Collects grease and can be removed from base for easy cleanup (dishwasher safe) .

6 . Plate Release Buttons

Push in to release and remove cooking plates .

7 . Hinge Release Button

Allows the cover to lie back for cooking in the flat position .

8 . Adjustable Front Feet

Tilt the unit to increase grease drainage .

All materials that come in contact with food are BPA free.

BEFORE THE FIRST USE

Remove all packaging materials and any promotional labels or stickers from your grill . Be sure all parts (listed under **Parts and Features** above) of your new appliance have been included before discarding any packaging materials . You may want to keep the box and packing materials for use at a later date .

Before using your Cuisinart® Griddler® Grill & Panini Press for the first time, wipe the base and cover with a damp cloth . Thoroughly clean cooking plates and drip tray . The plates and drip tray are dishwasher safe . Refer to **Assembly Instructions** (page 4) for plate removal .

Contact Grill



Use the Griddler® Grill & Panini Press as a Contact Grill to cook burgers, boneless pieces of meat, thin cuts of meat and vegetables .The Contact Grill function works best when you want to cook something in a short amount of time or when you are looking for a healthy method of grilling . When cooked on the Contact Grill, food will cook quickly because you are grilling both sides of the food at the same time . The ribs on the grill plates combined with the grease spout at the rear of the plates allow the grease to drip from the meat and drain off the plates .

Rest the cover on top of the food until it has reached the desired cooked temperature .

The Griddler® Grill & Panini Press was designed with a unique handle and hinge that allow the cover to adjust to the thickness of the food .

You can easily grill anything with even results, from a thinly-sliced potato to a sirloin steak .

When cooking more than one food item in the Contact Grill, it is important that the thickness of food items be consistent so the cover will close evenly on the food .

Panini Press



Use the Griddler® Grill & Panini Press as a Panini Press to grill sandwiches, breads and quesadillas .

The word “panini” is Italian for grilled sandwiches . Panini can include any combination of ingredients such as vegetables, meat and cheese layered between two pieces of fresh-baked bread . The sandwich is then pressed between two grill plates to toast the bread and warm the sandwich . Experiment making a variety of savory or sweet sandwiches for any meal . We recommend using fresh-baked bread to produce the best-tasting panini . Popular breads used for panini are focaccia (a flat bread frequently baked with rosemary, salt and onion on top), michetta (a small round roll with a crisp crust), ciabatta (a rectangular bread with a slightly domed crust) and thick slices of classic Italian bread .

The Griddler® Grill & Panini Press functions as a Panini Press in the same manner that it functions as a Contact Grill . The Griddler® Grill & Panini Press was designed with a unique handle and hinge that allow the cover to adjust to the thickness of the sandwich you are preparing, and to rest there evenly . Light pressure can be applied to the handle to press and heat the sandwich to your liking . When cooking two or more panini, it is important that the thickness of the sandwiches be consistent so the cover will close evenly on the panini .

Full Grill



Use the Griddler® Grill & Panini Press as a Full Grill to cook burgers, steak, poultry (we do not recommend cooking bone-in chicken, since it does not cook evenly on an open grill), fish and vegetables .

“Full Grill” refers to using the Griddler® Grill & Panini Press with the cover lying flat, creating a double, flat cooking surface . In this position, the foods you are grilling will have to be turned over for cooking .

Cooking on the Full Grill is a versatile method of using the Griddler® Grill & Panini Press . With the Full Grill, you have double the surface area for grilling . You have the option of cooking different types of foods on separate plates without combining their flavors, or cooking large amounts of the same type of food .

The Full Grill position also accommodates different cuts of meat with varying thicknesses, allowing you to cook each piece to your liking .

ASSEMBLY INSTRUCTIONS

Place Griddler® Grill & Panini Press on a clean, flat surface where you intend to cook . The Griddler® Grill & Panini Press can be positioned in three ways:



Closed Position – Upper plate/cover rests flat on lower plate/base . This is your starting and heating position and when using the Contact Grill or Panini Press functions .



Open Position – Upper plate/cover is open and in the 100° position . Open the cover to this position before using the Griddler® Grill & Panini Press as a Contact Grill or Panini Press .

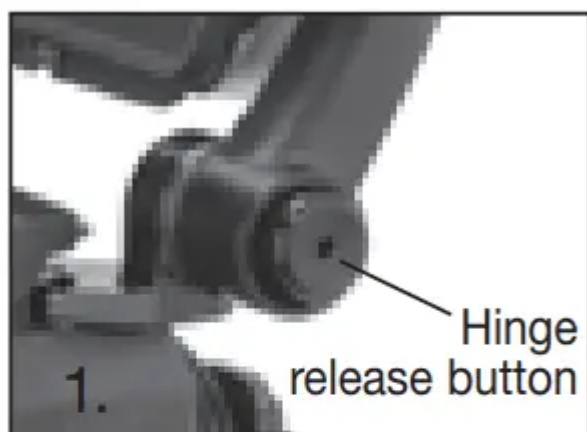


To adjust the Griddler® Grill & Panini Press to this position, simply lift the handle until you feel it come to a locking position . The unit will stay in this position until you close the cover or continue to open it to the flat position.



The cover will stay in the open position until you lower the handle for cooking . When this is done, the hinge will release itself so that the upper plate lies flat on the top of the food you are preparing . This allows you to cook your food evenly from both top and bottom . When you lift the handle to open the Griddler® Grill & Panini Press after cooking, the cover will remain in the flat position, parallel to the lower plate . In order to lock the cover back into the open position, you must close the Griddler® Grill & Panini Press, without any food in place, and open it again.

Flat Position – Upper plate/cover is level with lower plate/base. The upper and lower plates line up to create one large cooking surface. The Griddler® Grill & Panini Press is in this position when it is used as a Full Grill.



1. To adjust the Griddler® Grill & Panini Press to this position, locate the hinge release button on the right arm.

2. With your left hand on the handle, use your right hand to push the hinge release button. Push the handle back until the cover rests flat on the counter. The unit will stay in this position until you lift the handle and cover to return it to the closed position.

If the Griddler® Grill & Panini Press is already in the open position and you wish to adjust it to the flat position, pull the handle slightly toward you and then press the hinge release button. Push the handle back until the cover rests in the flat position. Pulling the handle forward slightly before pressing the hinge release button will take some of the pressure off the hinge and you will be able to adjust the Griddler® Grill & Panini Press more easily.

To insert cooking plates

Adjust the Griddler® Grill & Panini Press to the flat position. Insert one plate at a time. Each plate is designed to fit in either the upper housing or the lower housing of the Griddler® Grill & Panini Press.



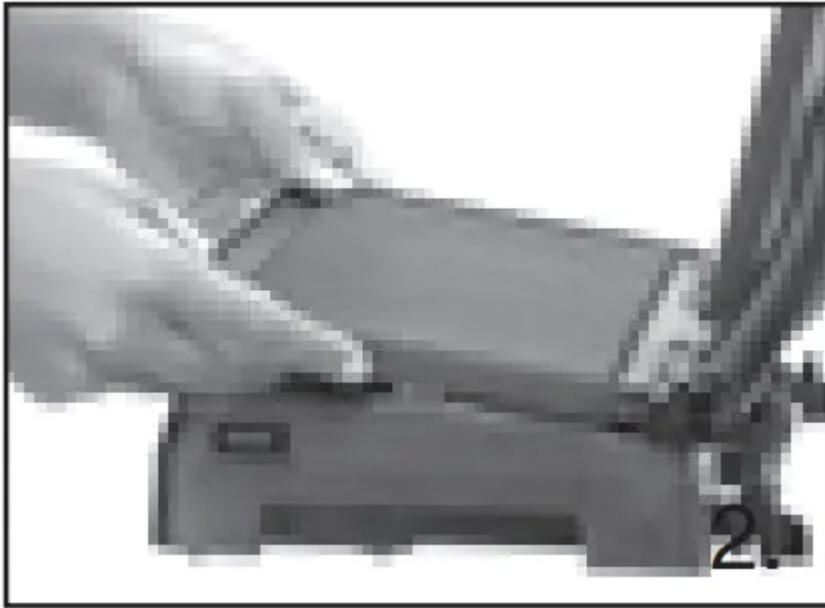
If you are facing the Griddler® Grill & Panini Press, the drip spout should be at the rear of the plate. Locate the metal brackets at the center of the housing. Tilt the back end of the plate and line up the cutouts at the back of the plate with the metal brackets. Slide the plate underneath the brackets and push down the front end of the plate. It will snap into place. Turn the Griddler® Grill & Panini Press around and insert the second plate into the upper housing as you did with the first plate.

To remove cooking plates

1 . Once the Griddler® Grill & Panini Press has cooled, adjust to the flat position . Locate the plate release buttons:



- a . Lower plate release button located on right side of the base .
- b . Upper plate release button located at the front forward-facing top cover in the center.
Press firmly on button and the plate will pop up slightly from the base.



2. Grasp the plate with two hands, slide it out from under the metal brackets, and lift it out of the base.

To position drip tray

Slide the drip tray into the front of the base at the center according to the instruction on the tray.



Grease from the food will run off the plates through the grease spout and into the drip tray. Grease should be safely disposed of after the Griddler® Grill & Panini Press has cooled down completely. The drip tray can be cleaned in the dishwasher.

To adjust front feet



If grilling meats or other food where adequate grease drainage is required, raise the two front feet located at the underside of the grill to engage tilt feature.

OPERATING INSTRUCTIONS

Once the Griddler® Grill & Panini Press is assembled properly, plug the cord into a standard electrical outlet . The red indicator light will illuminate to indicate that the power is on .

If you intend to use the Griddler® Grill & Panini Press in the flat position, but you do not need the entire surface, it is recommended to use the bottom plate .

We recommend you preheat in the closed position . It may take up to 8 minutes to reach operating temperature . When the thermostat has reached operating temperature, the green indicator light will indicate that the Griddler® Grill & Panini Press is ready for cooking . During operation, the light will continue to turn on and off as the thermostat regulates the temperature . This is normal .

Always exercise caution when handling the Griddler® Grill & Panini Press during cooking, as the housing will become hot during use . To open the Griddler® Grill & Panini Press, grasp the black plastic area of the handle . This part of the handle stays cool to the touch while cooking . The arms are made of die-cast aluminum and will become hot during use . Do not touch them during or immediately following cooking .

The cover is made of stainless steel and will become very hot and should not be touched during or immediately following cooking . If you need to adjust the cover, be sure to use oven mitts to prevent burns .

The lower housing is made of plastic, and while it will become very warm, it will not burn you . If you need to move the Griddler® Grill & Panini Press during cooking, be sure to handle it from the base only while wearing oven mitts . Do not touch the cover .

Allow the Griddler® Grill & Panini Press to cool down before handling (at least 30 minutes) .

NOTE: The first time you use the Griddler® Grill & Panini Press, it may have a slight odor and may smoke a bit . This is normal and common to appliances with nonstick surfaces .

USER MAINTENANCE

- Never use metal utensils, as they will scratch the nonstick plates . Instead, use only wooden or heat-proof plastic utensils.
- Never leave plastic utensils in contact with the hot grill plates .
- In between recipes, use a wooden or heat- proof plastic utensil to scrape excess food buildup through grease channels and into drip cup, then wipe off any residue with a paper towel before proceeding with next recipe .
- Allow the Griddler® Grill & Panini Press to cool down completely (at least 30 minutes) before cleaning .
- Any other servicing should be performed by an authorized service representative .

CLEANING AND CARE

CAUTION: BEFORE CLEANING APPLIANCE, MAKE SURE IT IS UNPLUGGED AND HAS COOLED DOWN COMPLETELY.

Once you have finished cooking, unplug the power cord from the wall outlet . Allow the unit to cool down for at least 30 minutes before handling .

Dispose of grease from the drip tray once cooled . The drip tray can be cleaned by hand or in the dishwasher .

Press the plate release buttons to remove plates from the housing . Be sure that the plates have cooled completely before handling (at least 30 minutes) . The cooking plates can be washed in the dishwasher . Do not use metal objects such as knives or forks for cleaning . Do not use a scouring pad for cleaning; the nonstick coating can be damaged .

If you have been cooking seafood, wipe the cooking plates with lemon juice to prevent the seafood flavor from transferring to the next recipe .

The housing base and cover can be wiped clean with a soft, dry cloth . For tough stains, dampen cloth . Never use an abrasive cleaner or harsh pad .

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1 . **READ ALL INSTRUCTIONS.**

2 . **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.**

3 . Do not touch hot surfaces; use handle .

4 . To protect against fire, electric shock, and injury to persons, **DO NOT IMMERSE CORD OR PLUG** in water or other liquids .

5 . This appliance should not be used by or near children .

6 . Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner . Return the appliance to the nearest Customer Service Center for examination, repair or adjustment .

7 . The use of accessory attachments not recommended by Cuisinart may result in fire, electric shock, or risk of injury to persons .

8 . Do not use outdoors .

9 . Do not let power cord hang over edge of table or counter, or touch hot surfaces .

10 . Do not place on or near hot gas or electric burner, or in a heated oven .

11 . Unplug the unit when finished using .

12 . Do not use appliance for other than intended use .

13 . Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids .

14 . To disconnect, remove plug from wall outlet .

15 . **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.**

16 . Do not operate your appliance in an appliance garage or under a wall cabinet . **When storing in an appliance garage always unplug the unit from the electrical outlet** . Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes .

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.