

QUICK REFERENCE GUIDE

Cuisinart®

Griddler®

Before the First Use

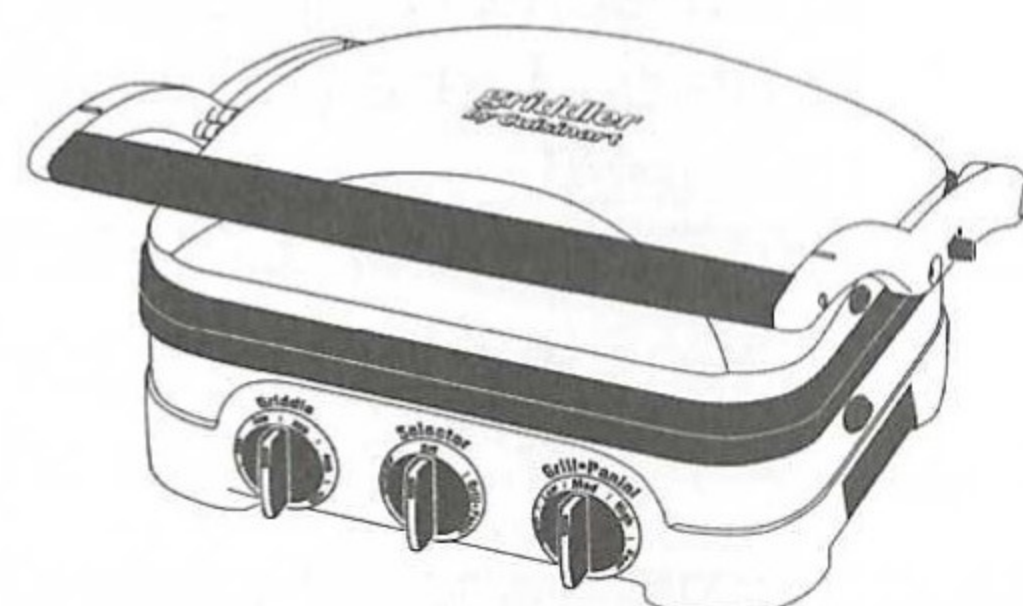
1. Remove all packaging materials and any promotional labels or stickers from your grill. Confirm all parts of your new appliance have been included.



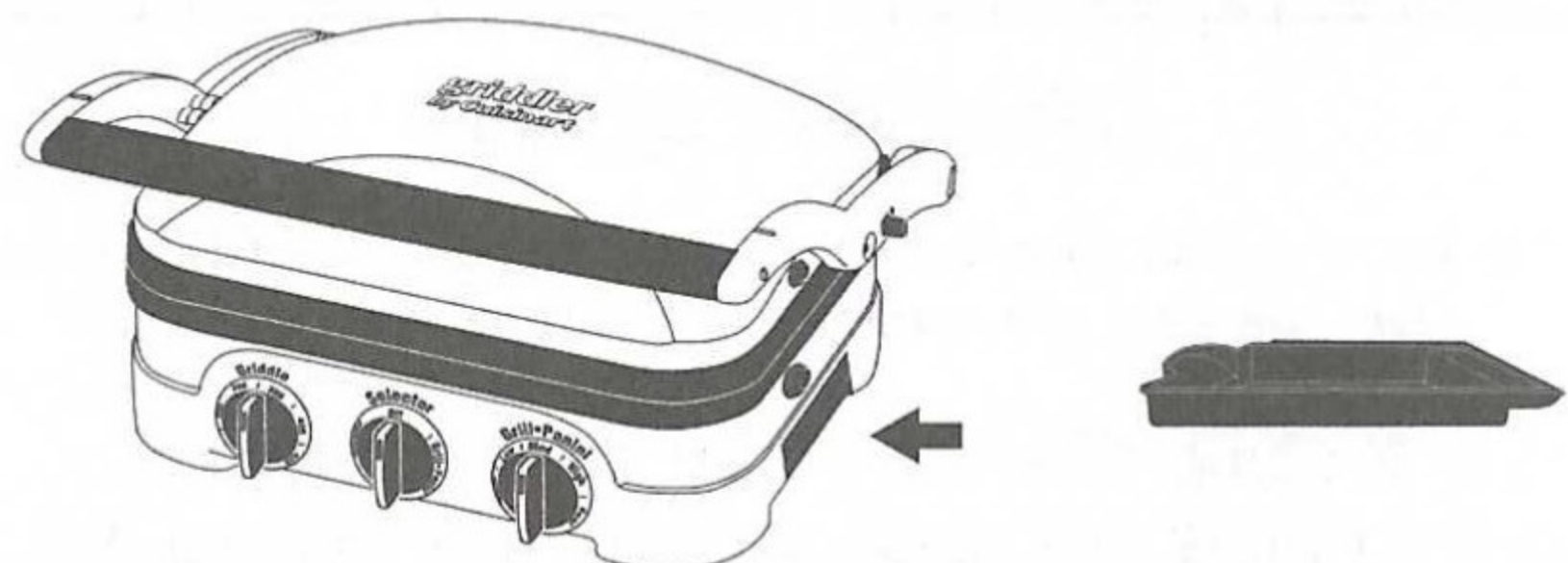
2. Remove any dust from the unit by wiping the base, cover and controls with a damp cloth. Thoroughly clean cooking plates, drip tray and cleaning/scraping tool (dishwasher safe).

Setup

1. Place Griddler® on a clean flat surface where you intend to cook.



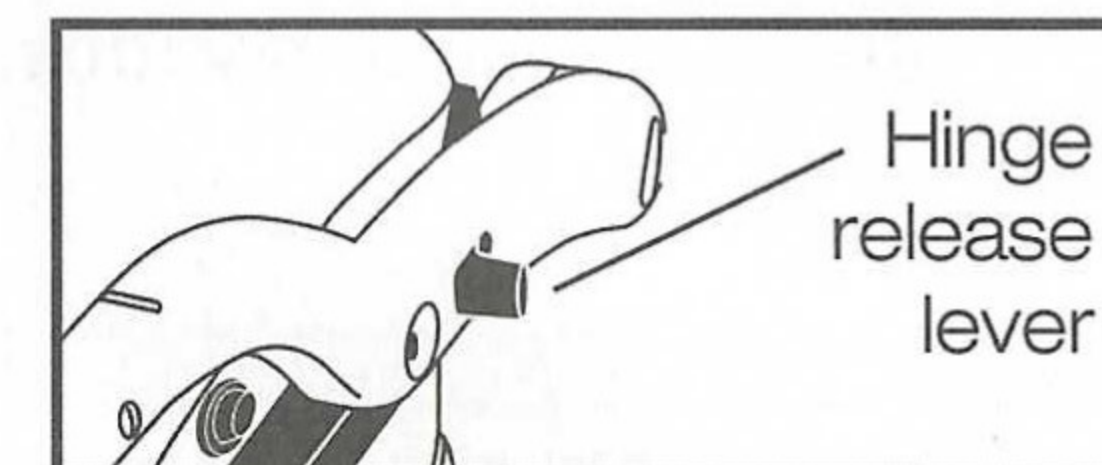
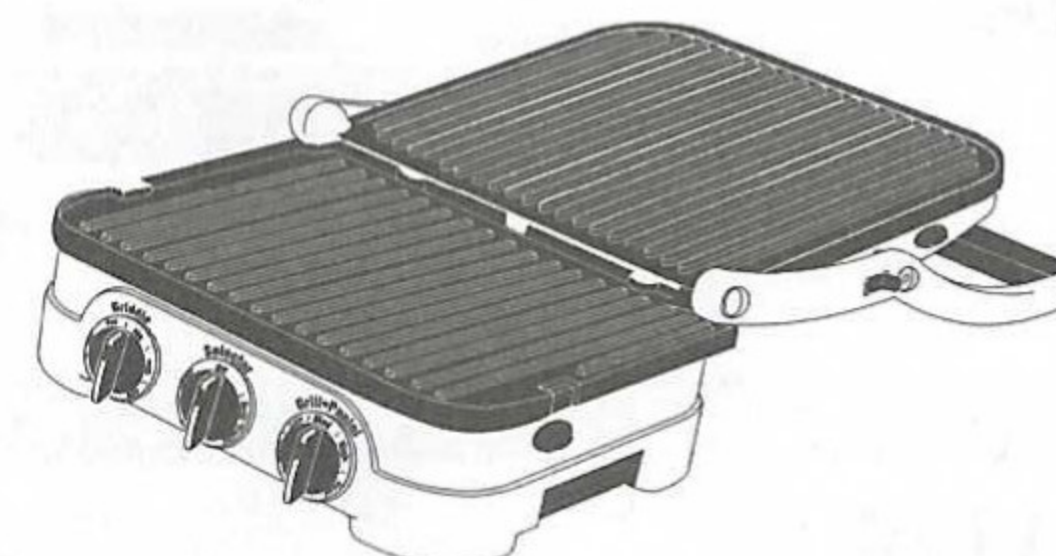
2. **To Position Drip Tray:** Slide the drip tray into the base according to the instruction on the tray.



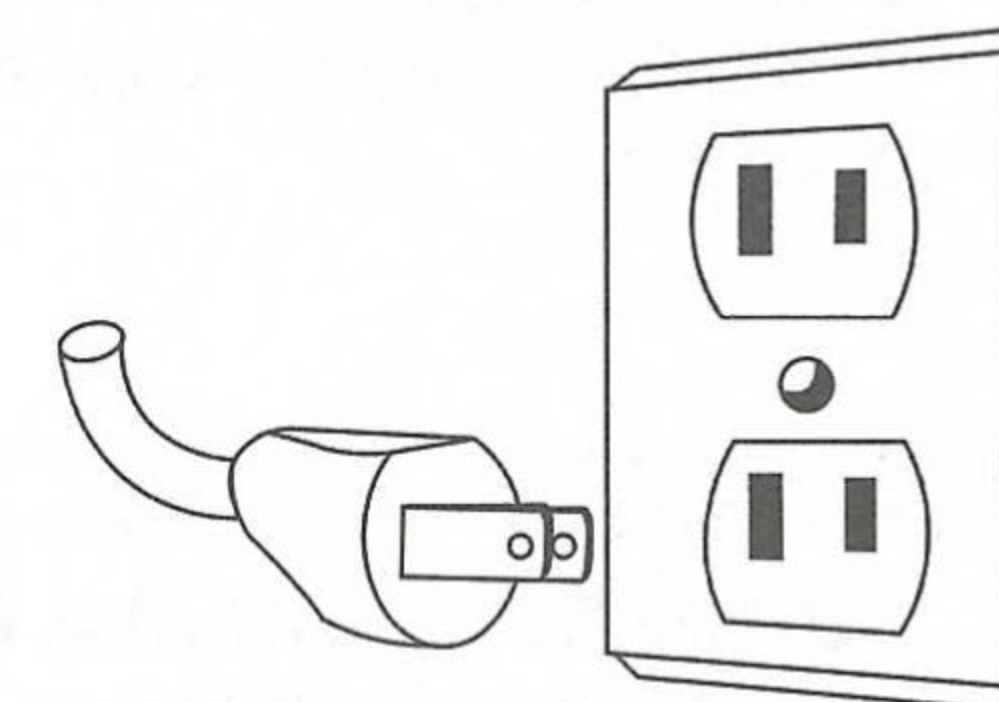
Setup Instructions Continue Inside

Setup

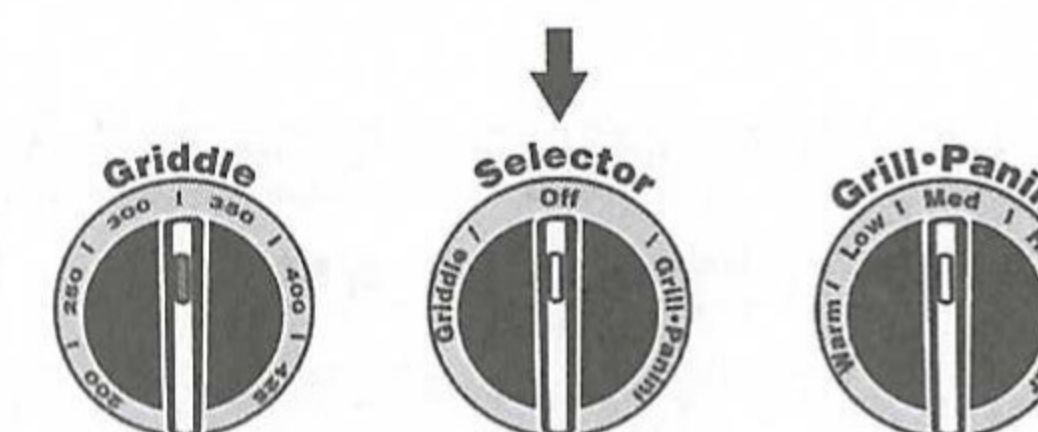
3. **To Insert Cooking Plates:** Adjust to the flat position by lifting the hinge release lever. Slide the plate underneath the metal brackets of the housing and push down the front end of the plate. If you require only one plate for cooking, we recommend using the bottom plate.



4. Plug the unit into an outlet.



5. Turn the Selector dial to desired function: Grill/Panini or Griddle. The red indicator light will illuminate to indicate the power is on.



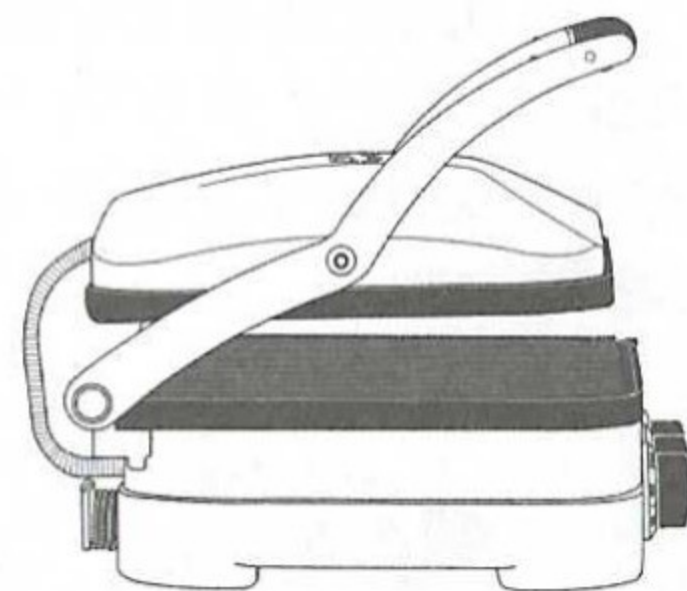
6. Turn the corresponding temperature dial to desired temperature. For best results, preheat in the closed position. Once the unit reaches desired temperature, the green indicator light will illuminate and you're ready to cook! Do not touch the cover or plates during operation, as they get very hot.

NOTE: Each temperature dial controls both top and bottom plates simultaneously. Top and bottom plates will cook at the same set temperature.

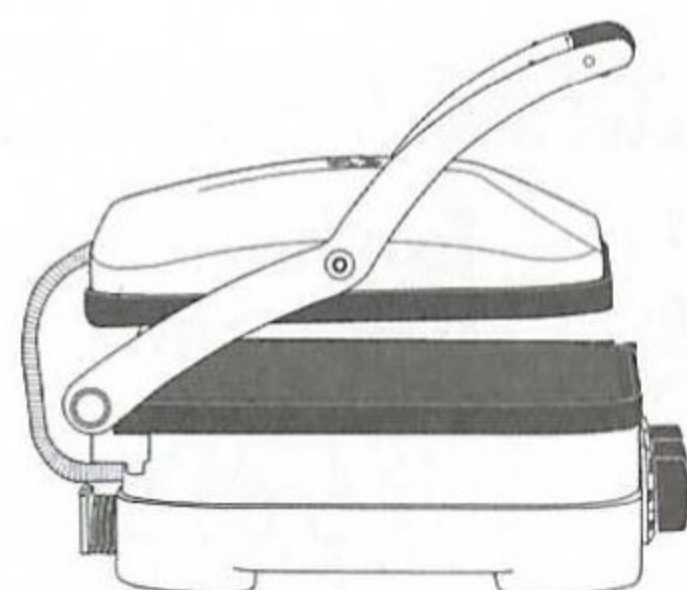


Cooking Options

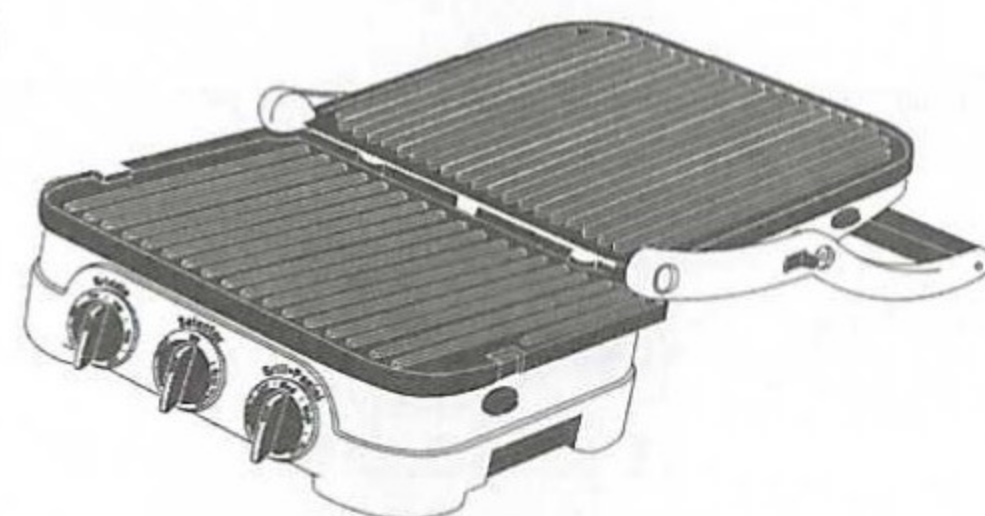
- 1. CONTACT GRILL:** To cook burgers, boneless meats and vegetables by resting the top cover on top of the food until it has reached the desired cooking temperature.



- 2. PANINI PRESS:** To grill sandwiches, breads and quesadillas by resting the top cover on top of the food, pressing, and heating to your liking.



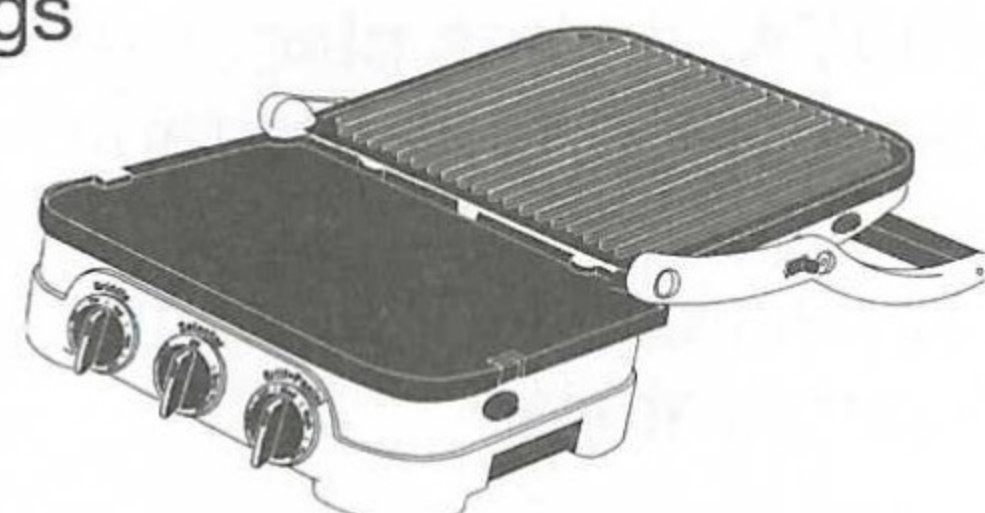
- 3. FULL GRILL:** To cook burgers, steak, poultry, fish and vegetables in the open, flat position.



- 4. FULL GRIDDLE:** To cook pancakes, eggs, hash browns and breakfast meats in the open, flat position.



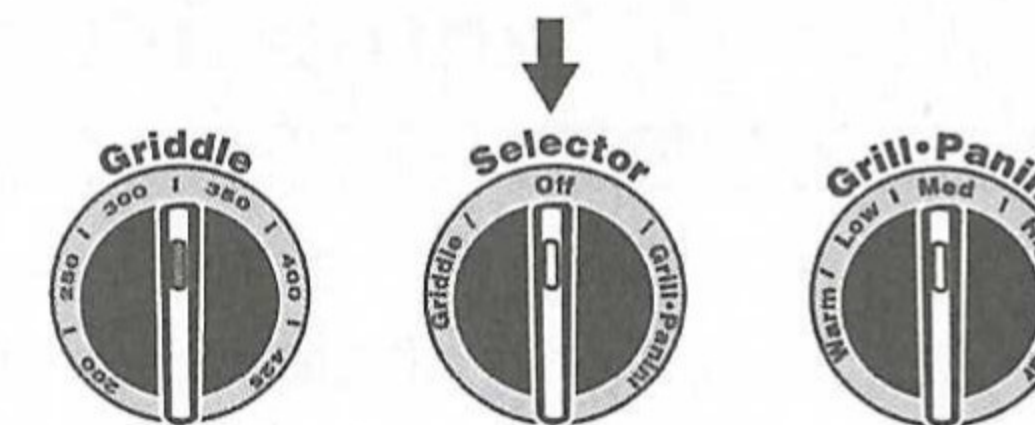
- 5. HALF GRILL / HALF GRIDDLE:** To cook full meals like bacon & eggs and steak & potatoes at the same time in the open, flat position.



Cleaning and Care

CAUTION: Before cleaning appliance, make sure it has cooled down completely (for 30 minutes).

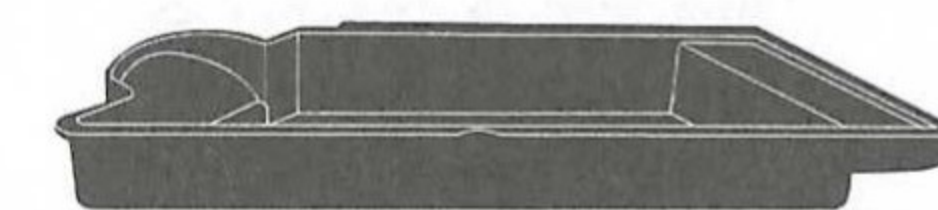
- 1.** Turn the Selector Dial to the Off position and unplug the power cord from the wall outlet.



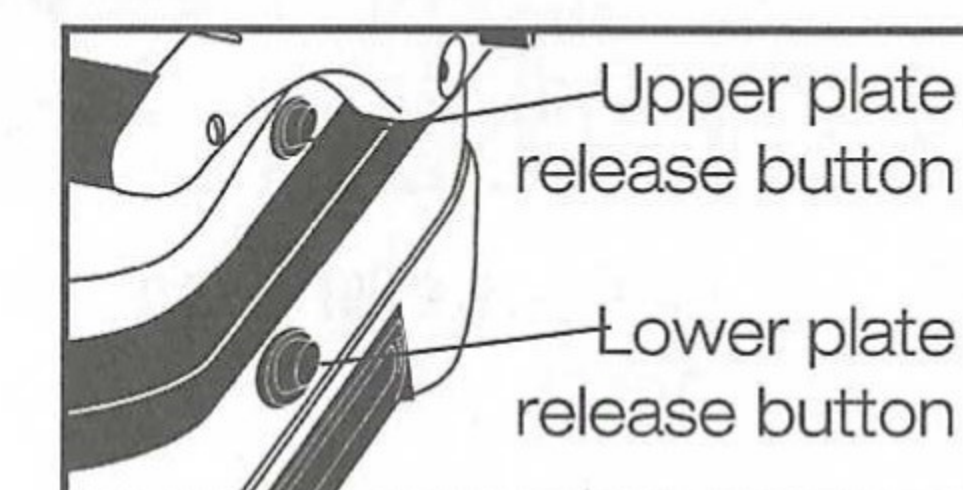
- 2.** Use the cleaning/scraping tool to remove any leftover food from the cooking plate. Do not use metallic objects (such as knives or forks) or a scouring pad for cleaning.



- 3.** Dispose of grease from the drip tray once cooled.



- 4. To Remove Cooking Plates:** With unit in the flat position, press the plate release button on the right side of the housing and slide the plate out from under the metal brackets.



- 5.** The cooking plates, drip tray, and cleaning/scraping tool can all be cleaned in the dishwasher or by hand.

- 6.** The housing base, cover and control can be wiped clean with a soft, dry cloth.

IMPORTANT

Do not throw away. Read before operating your new Griddler®. Keep for future reference.

These helpful hints are intended to be a supplement to the Instruction Booklet. In order to ensure safe operation and optimum performance, please read the entire Instruction Booklet.

For more helpful hints see Instruction Booklet