



**Griddle & Grill
GR47BU**

Cuisinart®

Congratulations on your purchase of the Cuisinart Griddle & Grill.

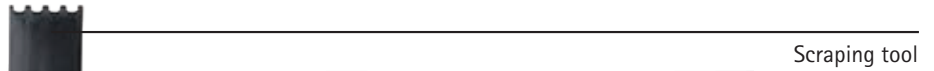
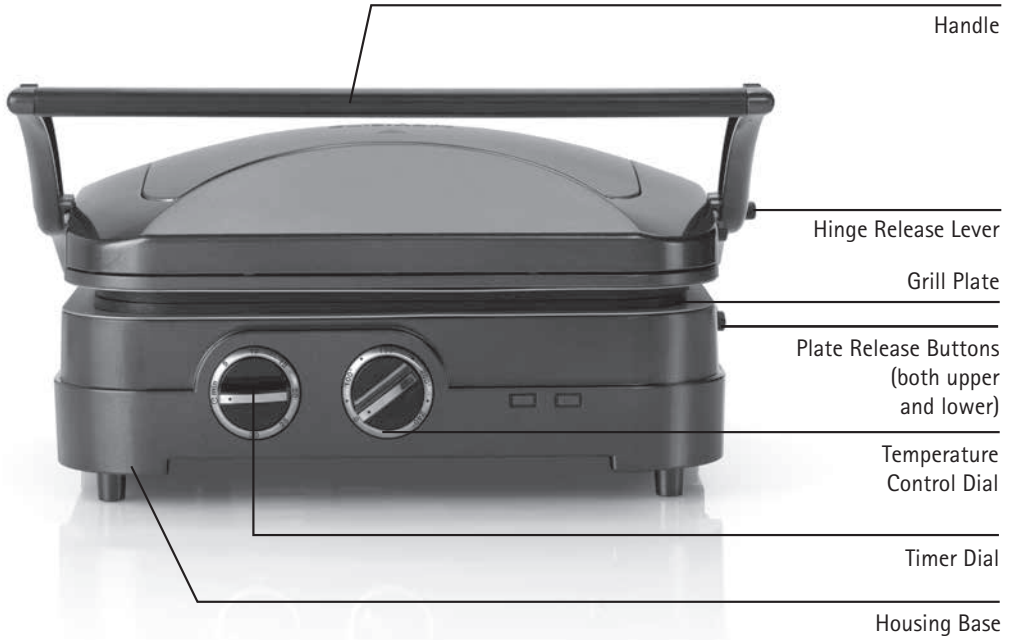
For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

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Product Control Guide



Important Safety Cautions

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book. There is a risk of injury if the product is misused.

IMPORTANT SAFEGUARDS

CAUTION: BURN HAZARD



- **WARNING:** very hot surfaces.
- **DO NOT TOUCH** hot surfaces as possible injury could occur. Always use the handle.
- **THIS IS AN ATTENDED APPLIANCE.** Do not leave unattended during use, unplug after each use. Never leave the appliance unattended when switched on or plugged in.
- **IMPORTANT:** Use extra care when working with hot liquids to avoid injury from overflowing, steaming and splattering.
- Any adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, whilst in use. This appliance requires 100mm clearance around the front, back and sides of the appliance and a minimum of 700mm between the cooking plate and the underside of any horizontal surface above it. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures even below the guidelines given above. Any damage caused by the appliance being installed in contravention of these instructions will be at the liability of the owner. You should not use this appliance to store items on or as work surface.
- Do not use the grill near or under combustible materials like curtains or furniture.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge,

unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should always be supervised to ensure that they do not play with this appliance.
- Not for use by children. Keep the appliance and its supply cord out of reach of children during and after use.
- This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
- Do not use the appliance if the supply cord is damaged. In the event of supply cord damage, discontinue use immediately. If the supply cord is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
- Do not wrap the supply cord around the main body of the appliance during or after use.
- Do not leave the supply cord hanging over the edge of a kitchen table or worktop.
- Do not allow the supply cord to come into contact with sources of heat.
- As the outer surfaces may get hot when the appliance is in use, take care not to allow the appliance surfaces to come into contact with other heat sensitive surfaces.
- Do not use metal utensils as this will damage the cooking plates.
- Always unplug the appliance from the mains outlet and allow to cool before cleaning.

ELECTRICAL SAFETY

- Always ensure the voltage to be used corresponds with the voltage on the appliance, this is indicated on the bottom of the housing.
- The appliance is not intended to be operated by means of external timer or separate remote control system.
- Always disconnect the appliance from the electric supply if it is left unattended and before assembling, disassembling or cleaning.
- Never pull the plug out of the mains socket by the supply cord.

- Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.

GENERAL SAFETY

- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).
- Before switching on the appliance ensure that the plates are correctly fitted and locked into position.
- Do not use the appliance for anything other than its intended use.
- Do not touch hot surfaces; use the handle whilst the appliance is switched on and during cooling time.
- Position the Grill on a stable, level, heat resistant surface near a power socket.
- Do not attempt to move or lift the Griddle & Grill by the handle, when lifting the appliance ensure you fully support from underneath.
- Do not place anything on top of the appliance while it is operating or while it is hot.
- Do not wrap food in plastic film, polythene bags or metal foil during cooking. This may cause damage to the cooking plates and create a fire hazard.
- Do not use accessories or attachments with this appliance other than those recommended by Cuisinart.
- Do not place the appliance on or near a hot gas or electric burner or place in a heated oven.
- Never leave the appliance unattended when switched on or plugged in.
- Periodically check all parts before use. If any part is damaged DO NOT USE.
- To avoid injury or possible fire, do not cover the appliance when in use.
- To protect against fire, electric shock or personal injury, do not immerse the housing base, cord or plug in water or other liquids or place in a dishwasher.
- To disconnect, turn the control to the zero setting (0) and then remove the plug from the mains.

- Switch off and unplug the appliance after use.
- Unplug from the mains when not in use and before cleaning. Allow to cool completely before fitting or removing parts and before cleaning the appliance.
- We recommend washing the plates by hand. If you wash the plates in a dishwasher place them on the top rack only. If you wash the cooking plates by hand do it carefully.



WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "U.K. After Sales Service" section).



Disposing of electrical and electronic appliances at the end-of-life

■ This symbol on the product or on the packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the appliance collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly you will help prevent potential negative consequences for the environment and human health which could otherwise be caused by inappropriate waste handling of the product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

Instructions for Use

The Griddle & Grill is a really versatile piece of kitchen equipment. It can be used in different ways depending on the food you are cooking.

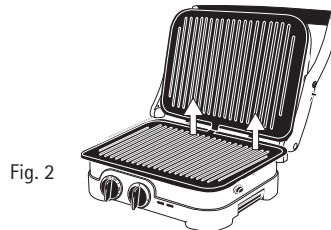
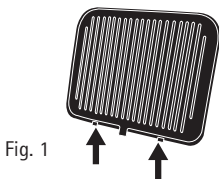
It is supplied with two sets of plates, the ribbed grill plates are ideal for steaks, kebabs and Paninis, the flat griddle plates are great for pancakes, eggs and French toast.

You can use both grill plates together, both griddle plates together or a combination of one grill plate and one griddle plate.

To fit the plates:

To fit the plates:

1. Ensure the product is switched off and disconnected from the electric supply.
2. Select the plates you intend to use for cooking.
3. Position the Griddle & Grill so that the controls are facing towards you. Lift the handle to open the grill.
4. Align the two plate locating legs at the back of the plate (See Fig. 1) with the brackets on the bottom of the housing case (See Fig. 2) Tilt the plate and slide it underneath the bracket.
5. Push the plate into the grill housing until it clicks and locks into place.
6. Repeat with the second plate.



To remove the plates:

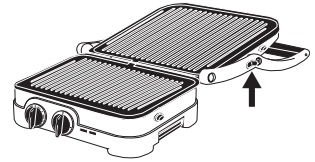
1. Ensure the product is switched off, disconnected from the electric supply and is fully cooled down before removing the plates.
2. Locate the plate release buttons which can be found on the right side of the unit, there is one on the upper and lower casing.
3. Press the upper release button firmly and the upper plate will pop up slightly from the base.
4. Lift the plate up and slide out from under the brackets.
5. Repeat by pressing the lower release button and releasing the lower plate.
6. The plates can be hand washed carefully or placed on the top shelf of a dishwasher.

Selecting the cooking position

Once you have fitted the cooking plates you intend to use, you need to select the cooking position.

Fully open position

The Griddle & Grill can be used in the fully open position to create a double cooking surface.



To adjust the Griddle & Grill to the fully open position, lift the handle using one hand, then use the other hand to push the hinge release lever located on the right side of the product upwards. As you do this, push the handle back, until it is resting on the work surface and the upper and lower plates are level.

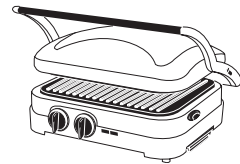
Half Open Position

The Griddle & Grill can be used in the half open position. To adjust the appliance to this position, simply lift the handle until it comes into the fully upright position and clicks into place. The unit will stay in this position until you close the cover or continue to open it to the fully open position, using the hinge release lever.



Closed Position

The Griddle & Grill can be used in the closed position as a contact grill/panini press and is ideal for quick cooking as the heat comes from both sides of the plates. The floating hinge design means that the space between the top and bottom plate adjusts to the thickness of your food. When cooking more than one item at a time, try to ensure the thickness of the food is consistent to ensure even cooking for each piece of food.



To achieve this position simply place food on the bottom plate, place your left hand on the handle, use your right hand to tap the top of the grill using light pressure until the lid is level with the base unit and is resting on your food. You can apply light pressure using the handle to press whilst cooking to lock in flavour.

Using the integrated drip tray

The Griddle & Grill has a clever fat drainage system. Fat is drained via a small recess at the rear of the plates, allowing fat and grease to drip down into the integrated tray.

To insert the drip tray, insert it into the slot on the right side of the lower housing, the edge of the drip tray with the curved shape should be inserted first.

To remove the drip tray, simply slide the tray out of the slot. Grease should be disposed of safely after cooking. The drip tray can be washed in the dishwasher.

Cooking with the Griddle & Grill

Once the plates and drip tray are fitted and the cooking position has been selected, you are ready to start cooking with the Griddle & Grill.

1. Ensure the unit is plugged into the mains power supply.
2. Select the required temperature using the temperature dial. The red light will illuminate to indicate the grill is on and is heating up. When the Griddle & Grill reaches the required temperature the green light will illuminate.
3. Set the timer dial once you have placed the ingredients to be cooked on the grill.
NOTE: The timer does not switch the Griddle and Grill off when the timer countdown is complete. It will make an audible sound when the timer reaches the end.
4. The green light will continue to turn on and off as the thermostat monitors the temperature during cooking. This is normal.

N.B The first time you use the appliance, it may have a slight odour and may smoke a little. This is normal and common to appliances with a non-stick surface.

Use wooden or heatproof plastic utensils only. Never leave plastic utensils in contact with the hot grill plate.

In between recipes, scrape excess food build-up through the grease channel and into the drip tray, then wipe off any residue with a paper towel before proceeding with the next recipe.

When you have finished cooking, turn the temperature dial to zero and unplug the power cord from the mains. Allow the appliance to cool completely before handling. The following table is provided as a guide only to help you with cooking. The cooking guide provides suggested cooking times for contact grilling fresh food. Cooking times may vary depending on overall thickness and density of food. Cook poultry and meat until juices run clear, cook fish until flesh is opaque throughout. Ensure food is thoroughly cooked before serving. Please also see the recipes in the booklet included..

Meat	Preparation	Grill Position	Temp	Time
Chicken breast boneless, skin removed	Pound to an even thickness of 15-20mm (½ to ¾").	Closed	210°C	7-9 minutes
		Fully or half open	210°C	8-10 minutes per side
Chicken thighs, boneless, skin removed	Spread to an even thickness, remove all visible fat	Closed	210°C	8-10 minutes.
		Fully or half open	210°C	8-10 minutes per side
Beef steak, boneless, 20-25mm (¾" to 1") thick	Season to taste. If marinated drain well before cooking	Closed	230°C	3-10 minutes depending on your preparation.
		Fully or half open	230°C	3-10 minutes depending on your preparation.
Beef, fillets, 25mm (1") thick	Season to taste. If marinated drain well before cooking	Closed	230°C	4-5 minutes.
Beef, hamburgers	Beef, hamburgers	Closed	230°C	5-8 minutes.
Pork tenderloin	Cut into ¾" (20mm) thick medallions, may be pounded. Season to taste	Closed	230°C	4 minutes. Pork should be slightly pink in appearance, overcooking will result in dry meat.
Boneless pork loin chops, 15-25mm (½ to 1").	All chops should be same thickness	Closed	210°C	4-9 minutes. Pork should be slightly pink in appearance, overcooking will result in dry meat.
Sausages, uncooked	Prick links with tines of fork or tip of knife.	Closed	210°C	14-18 minutes depending on thickness.
Fish Steaks (sword, tuna, salmon, boned) 20-25mm (¾" to 1") thick		Closed	210°C	6-7 ½ minutes.
		Fully or half open	210°C	7-8 minutes per side.
Prawns	Dry well. Season to taste and or rub with extra virgin olive oil	Closed	230°C	2-2 ½ minutes.
		Fully or half open	230°C	1-2 minutes per side.
Scallops	Dry well. Season to taste and or rub with extra virgin olive oil	Closed	230°C	2-2 ½ minutes.
		Fully or half open	230°C	1-2 minutes per side. Do not overcook.
Portobello mushrooms, 15mm (½") thick slices		Closed	210°C	6-8 minutes until nicely brown and tender.

Cleaning & Maintenance

Before first use and after every use, clean each part thoroughly.

Once you have finished cooking, turn the temperature control to the zero (0) position and unplug the power cord from the mains.

Allow the appliance to cool completely before handling.

When cold use the scraper to remove any leftover food from the cooking plates. The scraper can be washed by hand or in the dishwasher.

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

The cooking plates can be washed by hand or in the top rack of the dishwasher. Do not use metallic objects such as knives when cleaning. This will damage the non-stick coating.

If you have been cooking seafood, wipe the cooking plate with lemon juice to prevent seafood flavour transferring to the next recipe.

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

Never immerse the plug, lead or housing base in water or any other liquid.

Make sure all the parts are clean and dry before storing.

Never wrap the cord around the outside of the grill.

UK Guarantee

This appliance is guaranteed for consumer use for 5 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non-domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists.

It is important to retain your proof of purchase. We recommend attaching your receipt to this page.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and not from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre
Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

www.cuisinart.co.uk