

⚠ WARNING

- Use outdoors only
- Read the instructions before using the appliance.
- **Warning: Accessible parts may be very hot. Keep young children away.**
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Do not modify the appliance.

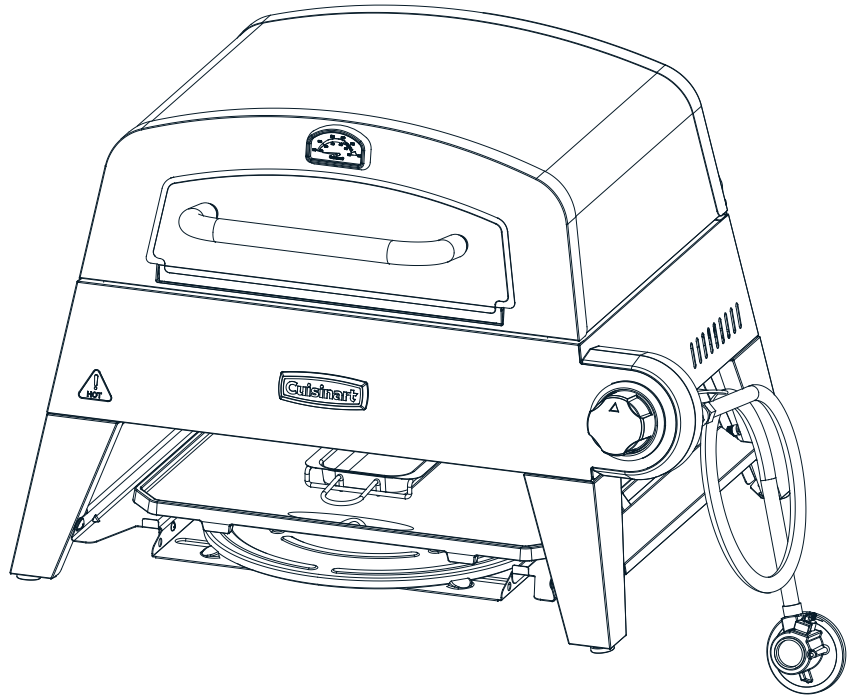
⚠ DANGER

- If you smell gas:
 1. Shut off gas to the appliance.
 2. Extinguish any open flames.
 3. Open the lid.
 4. If the odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury, or death.

- Never operate this appliance unattended.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LPG cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- Check for leaks every time prior to lighting the grill, even if purchased fully assembled.

Gas leaks may cause a fire or explosion. Please read the instructions on page 13.



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SAFETY INFORMATION

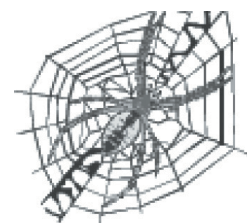
SAVE THESE INSTRUCTIONS USE OUTDOORS ONLY

Please read the following instructions carefully before attempting to assemble, operate or install the product. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have questions regarding the product please contact the Cuisinart Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

1. Tabletop grill is for outdoor use only. Grill should be operated in a well-ventilated space. Never operate in an enclosed space, garage or building. Your grill is not intended to be installed in or on recreational vehicles and/or boats.
2. Heated liquids remain at scalding temperatures long after the cooking process. Do not touch the cooking appliance until liquids have cooled to 46.12 °C (115 °F) or lower.
3. Do not install or use grill within 91.44 cm (36 in) of combustible materials from back and sides of grill. Grill shall not be located under overhead surfaces (closed carport, garage, porch, patio) that can catch fire.
4. Never attempt to attach this grill to the self-contained LPG system of a camper trailer or motor home.
5. It is the responsibility of the assembler/owner to assemble, install and maintain gas grill. Do not let children and pets operate or play near your tabletop grill. Failure to follow these instructions could result in serious personal injury and/or property damage.
6. Always open lid before lighting grill. When grill is not in use, close the LPG cylinder valve and disconnect.
7. Carefully follow instructions in this manual for proper assembly and leak-testing of your grill. Do not use grill until leak checked. If leak is detected at any time, it must be stopped and corrected before using grill further.
8. Appliance area should be kept clear and free from combustible materials, gasoline, bottled gas in any form and other flammable vapors and liquids. Do not obstruct flow of combustion and ventilation air.
9. Never try to light grill with lid closed. Buildup of gases is very dangerous and could cause an explosion.
10. Keep any electrical cord or fuel supply hose away from heated surfaces.
11. LPG is a flammable gas and improper handling may result in explosion and/or fire and serious accident or injury.
12. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
13. Do not leave your grill unattended while in operation.
14. Do not use while under the influence of drugs or alcohol.
15. Do not store any spare LPG cylinder, full or empty, under or near your grill.
16. Appliance is not intended for commercial use or rental.
17. The gas cylinder must be turned off and disconnected when the appliance is not in use.
18. Changing the gas cylinder shall be carried out away from any source of ignition.
19. Turn off the gas supply at the gas cylinder after use. Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.
20. This appliance must be kept away from flammable materials during use.
21. Advise that parts sealed by manufacturer or his agent must not be altered by the user.
22. Store the appliance in a dry, cool place after use. If not use for a period time, store the appliance with a cover.

NATURAL HAZARD • SPIDERS

Spiders and other small insects can sometimes enter the burner tube, particularly when a grill is stored at the start of the grilling season or left unused for a month or more. These insects may spin webs, build nests, or lay eggs. Although the webs and nests are often small, they are very strong and can restrict or block the flow of gas. Always inspect and clean the burner before use.



SAFETY INFORMATION

The Fuel System

Gas grills are used safely by millions of people when following simple safety precautions.

The items in the fuel system are designed for operation with this grill. They must not be replaced with any other brand. (See parts list for replacement items.)

GAS BURNER: The gas burner is constructed of stainless steel and should not require maintenance other than inspection for insects/nests inside the air intake slots.

FUEL SUPPLY HOSE

The hose connected regulator provided with this appliance does not exceed 1.5m length. Keep the fuel hose away from any heated surface(s)

GAS FUEL:

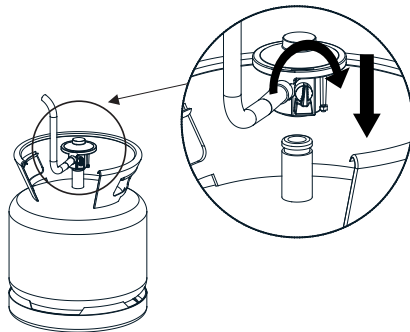
Warning – LPG is a flammable gas. Improper handling may result in an explosion and/or fire and serious accident or injury. Your grill is designed to operate with LPG only and is equipped with the proper orifice for LPG.

Caution: Do not connect this grill with any gas supply other than LPG. LPG is heavier than air and settles in lower areas. Make certain adequate ventilation is available when using your grill. The gas cylinder may be stored outside in a well-ventilated area out of the reach of children when the grill is not in use. If the appliance is not in use, the gas must be turned off at the supply cylinder.

The LPG cylinder shall be used only outdoors in a well-ventilated space and not in a building, garage, or any other enclosed area. The 3-in-1 Grill, Griddle, & Pizza Oven may be stored indoor if the LPG cylinder is removed and stored outdoor. The LPG cylinder (not included) is clip-on for connection directly to the gas regulator supplied with this appliance. Care should be taken to correctly align and securely engage the clip-on connection between the cylinder and regulator to ensure a safe and proper connection. When disconnecting or connecting the gas cylinder, be careful that the regulator does not strike the grill, the ground, or any other surfaces. Replace the protective cap over the cylinder valve when removed from the grill. If any difficulty occurs when connecting or disconnecting the cylinder to the regulator assembly, contact your local gas supplier for assistance.

When re-connecting the LGP cylinder to the regulator, the connection should be inspected for damage and leak tested after each re-connection.

To Leak Test, make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fitting. Bubbles indicate leaks. For more details on leak testing, refer to page 15.



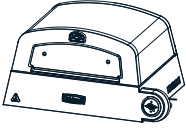
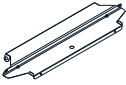
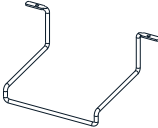
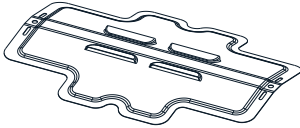
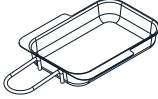

Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak.

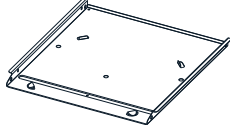

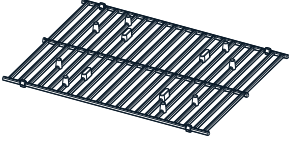

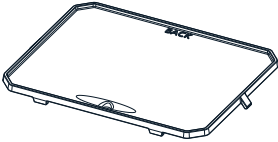

⚠ WARNING:

- Always operate the grill on a tabletop, no higher than 32 inches.
- Place the LPG cylinder on the ground immediately adjacent to the grill, no less than 24 inches from the grill.
- Failure to follow these instructions could cause the LPG cylinder to overheat and vent LPG which could ignite causing serious personal injuries or property damage and/or a tripping hazard over the gas hose or LPG cylinder.



WHAT'S IN THE BOX

COMPONENTS

PART	DESCRIPTION	QTY
1	 Grill body	1pc
2	 Storage shelf supports	2pc
3	 Grease cup holder	1pc
4	 Flame tamer	1pc
5	 Grease cup	1pc
6	 Cart legs	4pc

PART	DESCRIPTION	QTY
7	 Storage shelf	1pc
8	 Lid handle assembly	1pc
9	 Cooking grid	1pc
10	 Pizza stone	1pc
11	 Griddle	1pc
12	 Control knob	1pc

HARDWARE

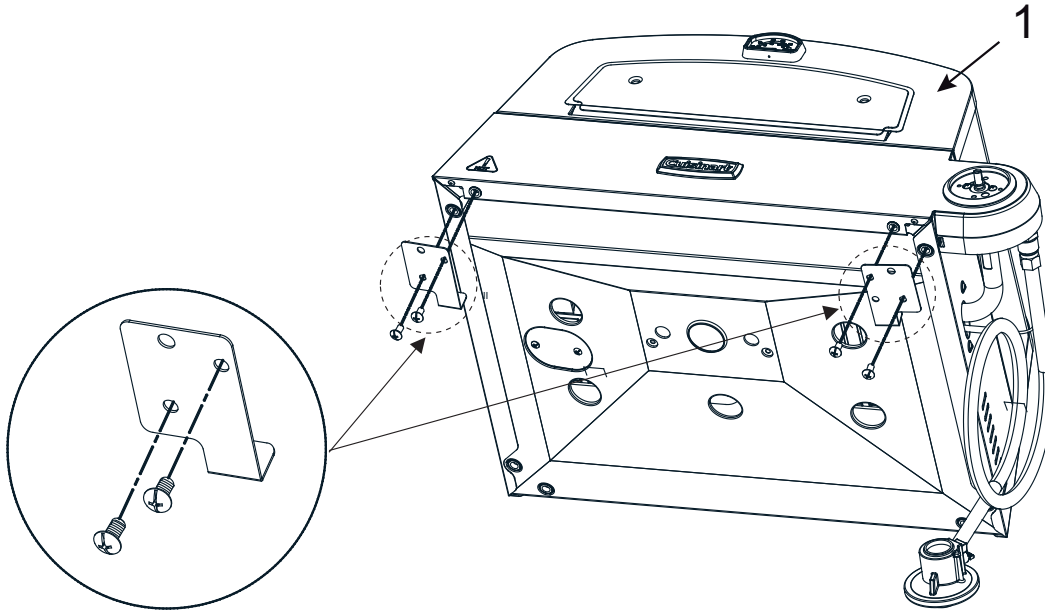
PART	DESCRIPTION	QTY
A	 Truss head screw 1/4 - 20x1/2	16pc
B	 Truss head screw 5/32 - 32x25/64	6pc

ASSEMBLY INSTRUCTIONS

Before beginning assembly, installation or operation of product, make sure all parts are present. Compare parts with package contents list and exploded view (p.20). If any part is missing or damaged, do not attempt to assemble, install or operate the product. Contact customer service for replacement parts.

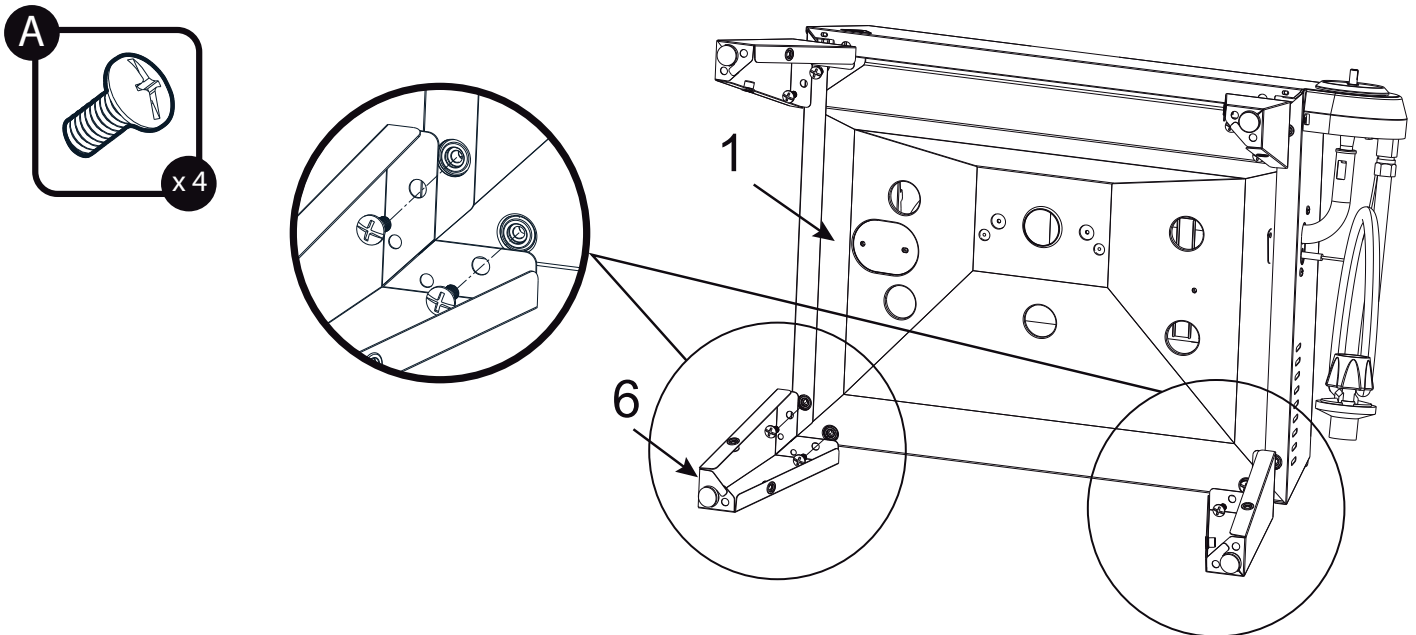
STEP 1

- There are two brackets assembled to the bottom of the grill body for shipping. Please remove them but keep the screws to assemble the legs at a later step. These brackets can be discarded after assembly.



STEP 2

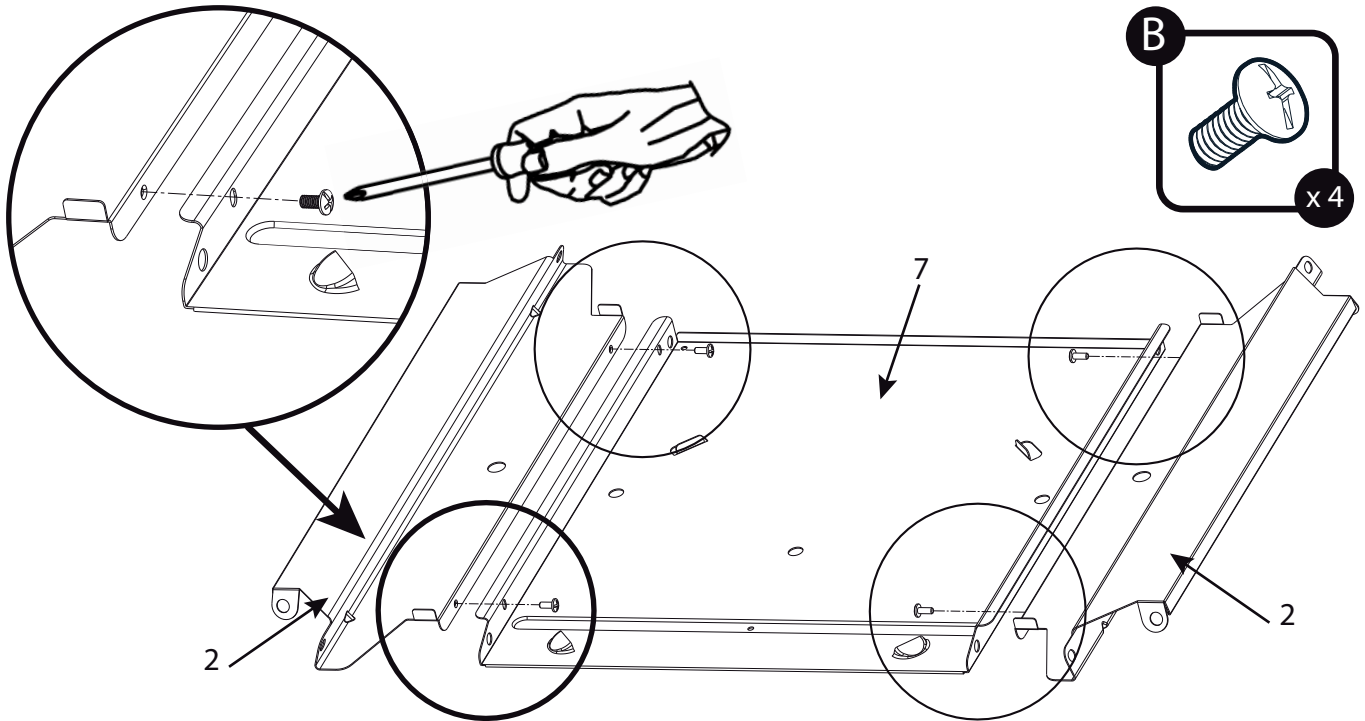
- Attach the legs (6) to the bottom of the grill body (1) using 4 of the Screws (A) removed in step 1 and 4 additional Screws (A) found in the hardware pack.



ASSEMBLY INSTRUCTIONS

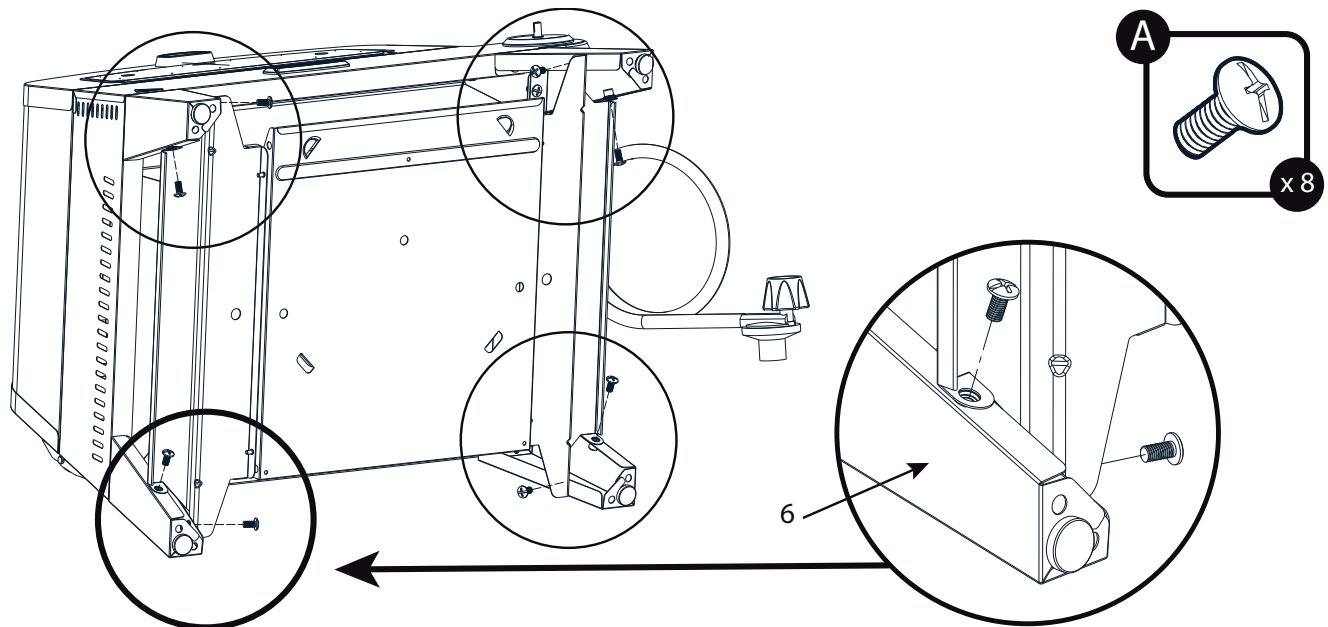
STEP 3

- Attach the storage shelf (7) to the storage shelf supports (2) using 4 B screws as shown below.



STEP 4

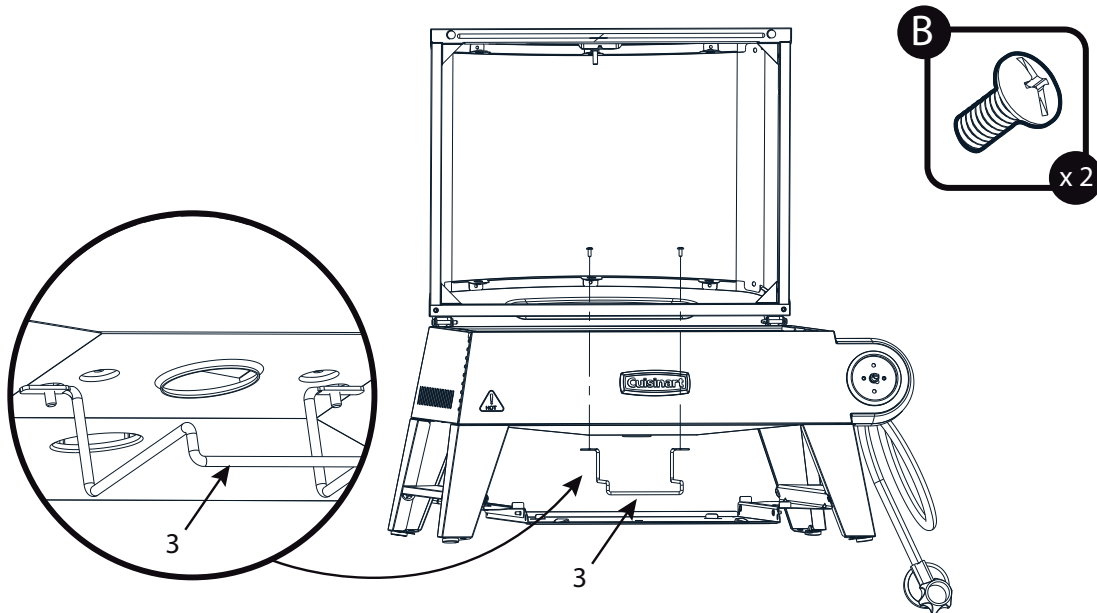
- Attach the whole storage shelf assembly to the legs (6) using 8 A screws as shown below.



ASSEMBLY INSTRUCTIONS

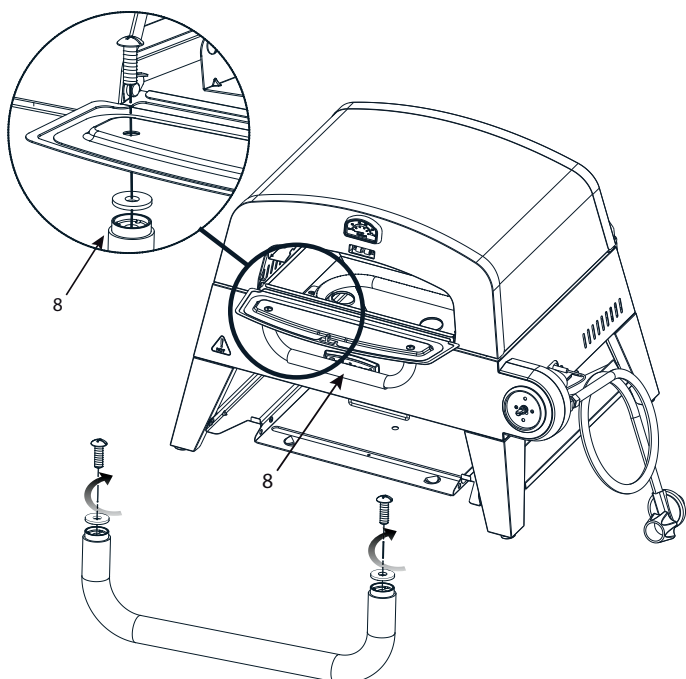
STEP 5

- Attach the grease cup holder (3) to the bottom of the grill body by inserting 2 B screws through the top of the grill body as shown below.



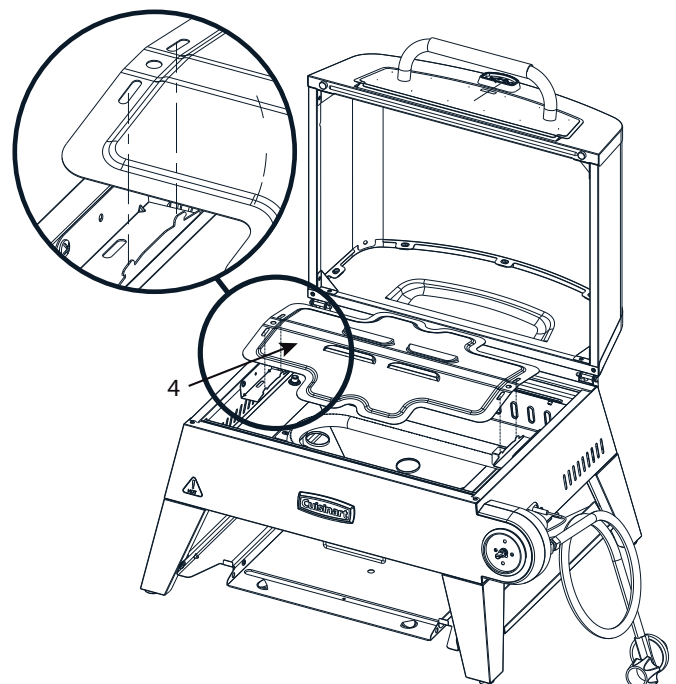
STEP 6

- Remove screws from the lid handle (8) before assembling to the front door.
- Flip the front door open and attach the lid handle (8) to the front of the door by inserting 2 BB screws through the back of the door as shown below.



STEP 7

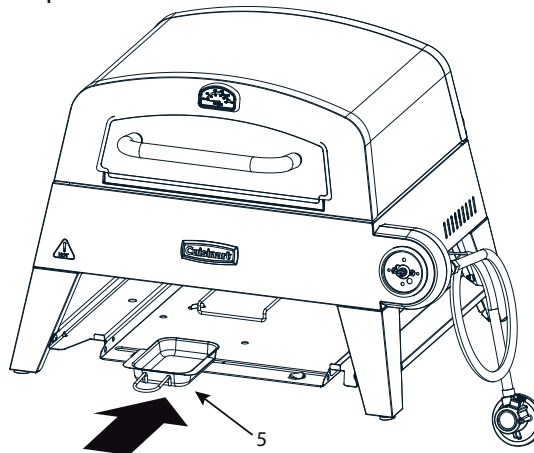
- Place the flame tamer (4) on to the flame tamer support brackets inside the body of the grill. The 2 oval shaped holes on either end of the flame tamer (4) will fit on to the pegs on the flame tamer support brackets. See image below.



ASSEMBLY INSTRUCTIONS

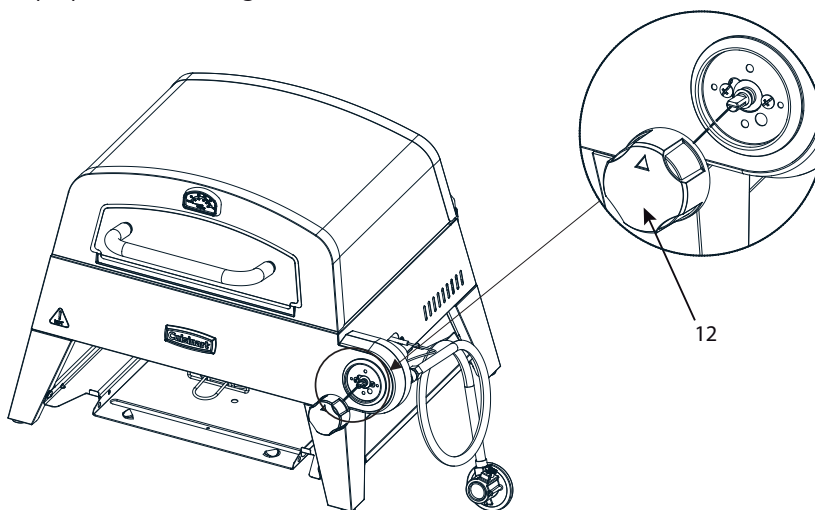
STEP 8

- Insert the grease cup (5) in to the grease cup holder.



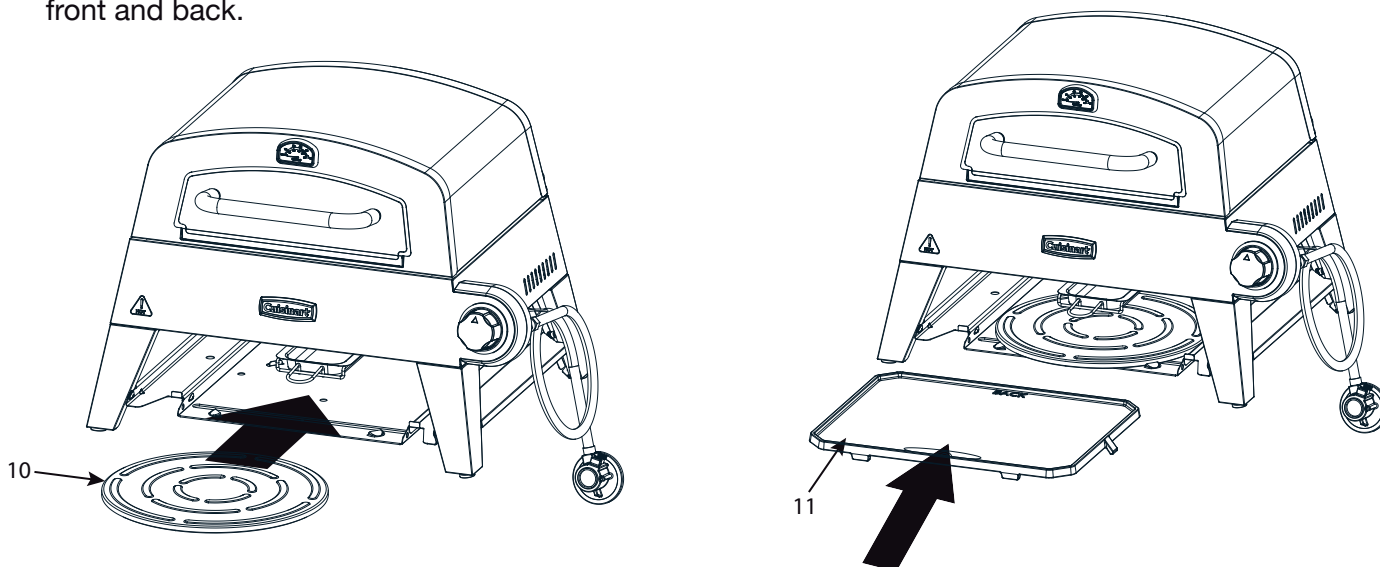
STEP 9

- Place the control knob (12) on to the regulator stem as shown below. Push until the gap between the knob and bezel is gone.



STEP 10

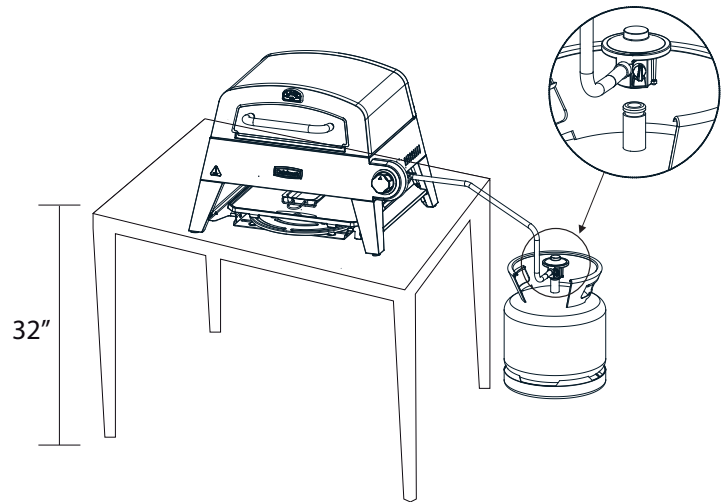
- Insert the pizza stone in to storage shelf positioning it between the 4 pegs.
- Insert the griddle plate face down on to the storage shelf supports positioning it between the 2 tabs on the front and back.



ASSEMBLY INSTRUCTIONS

STEP 11

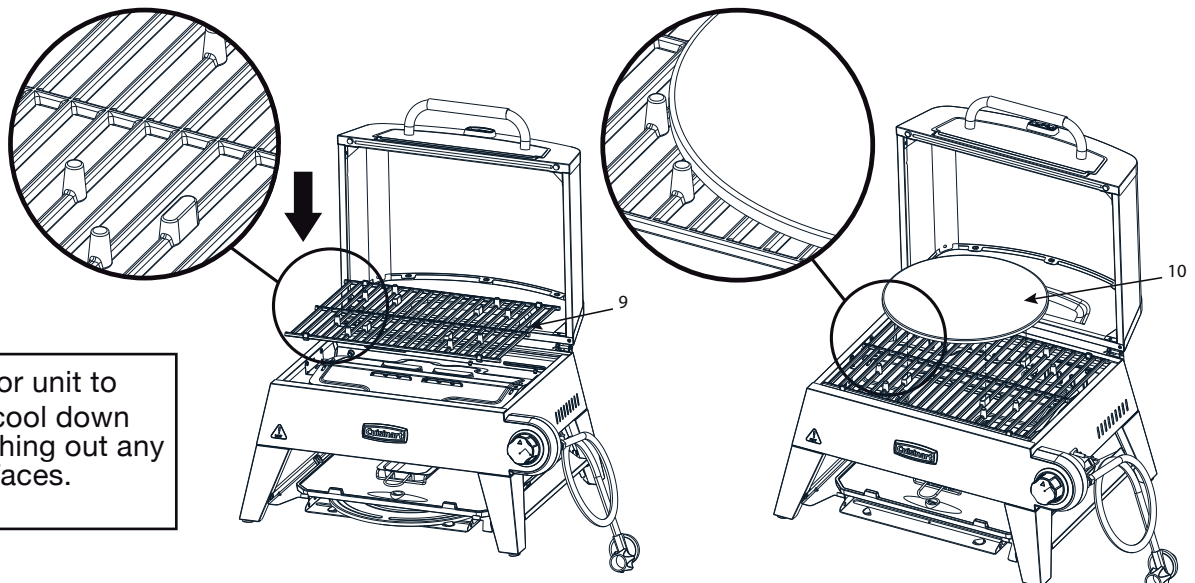
- Attach the regulator with hose to the LPG cylinder. If the unit is not in use, the gas must be turned “OFF” at the LPG cylinder.
- Check all gas supply fitting for leaks before each use. Do not use the grill until all connections have been checked and do not leak (see “Leak Testing” instructions on page 14)
- Place the grill on table as shown below. We recommend using this grill on a 80cm high table.



OPERATING THE GRILL

PIZZA OVEN MODE

- Insert the grill grate (9) into the unit upside down so the riser pegs are facing up.
- Position the pizza stone (10) into the indentation in the center of the grill grate. The riser pegs will secure the pizza stone in place. See image below.
- Shut the lid, close the pizza door, push and turn the control knob to high and preheat the stone for 15 minutes.
- Before placing your pizza in, turn the control knob to the “PIZZA” setting on the dial.
- Open the front pizza door and use a pizza peel to place the pizza in to the oven and center it on the stone.
NOTE: Dust your pizza peel with flour or cornmeal to prevent sticking when transferring pizzas to and from the stone.
- Keep pizza door and lid closed while pizza is cooking.
- Cook for 6-8 minutes or until desired doneness is reached.
- Turn your pizza once 180 degrees half way through cook time (at 3-4 minutes) to ensure even cooking.



! **Note:** Wait for unit to completely cool down before switching out any cooking surfaces.

OPERATING THE GRILL

HOW TO CLEAN YOUR PIZZA STONE

1. Let the stone cool completely before attempting to clean.
2. Scrub the pizza stone thoroughly with a stone brush and flat edge scraper.
3. If needed, use a damp wash cloth with hot water to help break up any burnt-on debris before brushing again.
4. If using water, let the stone air dry or dry it with a clean towel before storing.

! **Note:** Water will help to loosen debris on the stone, but is not necessary if you can remove debris with the brush first. The less water you use on your stone the better.

ADDITIONAL TIPS AND TRICKS

Water should be the only moisture that your stone is exposed to. Do not use any soap, cleaning chemicals, or oils on your pizza stone. The pizza stone is made from cordierite stone which is a very porous material. It will absorb liquids that are applied to it and will damage your stone over time. If you allow your stone to get too wet it will not produce a crispy pizza crust. Liquids that are absorbed into your stone will affect the taste of your pizza as well. When heating your stone for the first time you may experience an odor coming from the stone. This smell is from the cordierite and is non-toxic. To help rid your stone of this smell, before the first use, heat your stone in your oven for 30 minutes at 200°C. Keep windows and doors open for this process. On second use, most of the smell will have dissipated.

GRIDDLE MODE

- Make sure flame tamer has notch facing forward (see image below)
- Position the griddle plate into place with drain hole in the front.
- NOTE: Drain hole should be over the notch in the flame tamer.
- Push and turn the control knob to high and preheat griddle for 10 minutes

! **Note:** Wait for unit to completely cool down before switching out any cooking surfaces.

GRIDDLE PLATE SEASONING

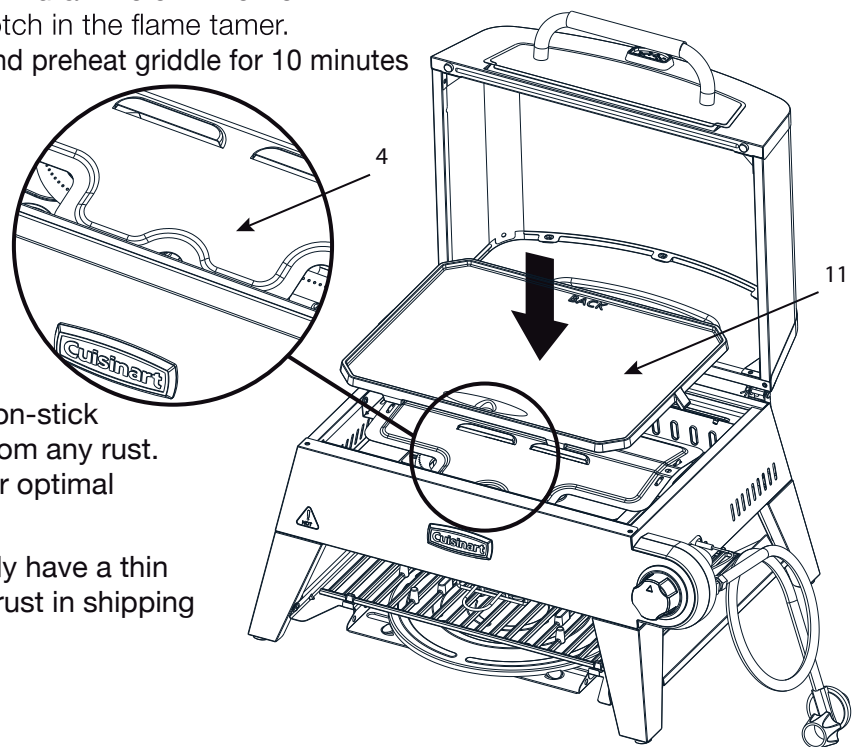
Seasoning your griddle will help create a non-stick surface for cooking while also protecting from any rust. Seasoning your griddle plate is essential for optimal performance and longevity.

When you receive your griddle it will already have a thin layer of oil applied. This is to protect from rust in shipping and storing

FIRST SEASONING

Start by using some soapy water to wash off the shipping oil. This gives you a fresh and clean start.

Next, you'll want to select your oil. Any oils you have around your kitchen will work fine for this process. (E.g. Sunflower Oil, Vegetable Oil, Soy Oil, Peanut Oil, Avocado Oil)



OPERATING THE GRILL

Now we can season. In this process you'll be using high heat to bond the oil to the surface. Using a paper towel rub a thin coat of oil on the entire surface of the griddle. Then turn your griddle on high. The oil will eventually begin to smoke which is good. Leave it on high until the smoke stops. That means you passed the smoke point.

Finally, you'll want to cool the surface and repeat the process above 2 – 3 times until you get a smooth black surface on the griddle. If the griddle surface is hot you can use tongs or other protective gear to protect your hands while oiling.

Once you've completed this process you'll have the perfect griddling surface to get cooking on!

GRIDDLE PLATE CLEANING AND CARE

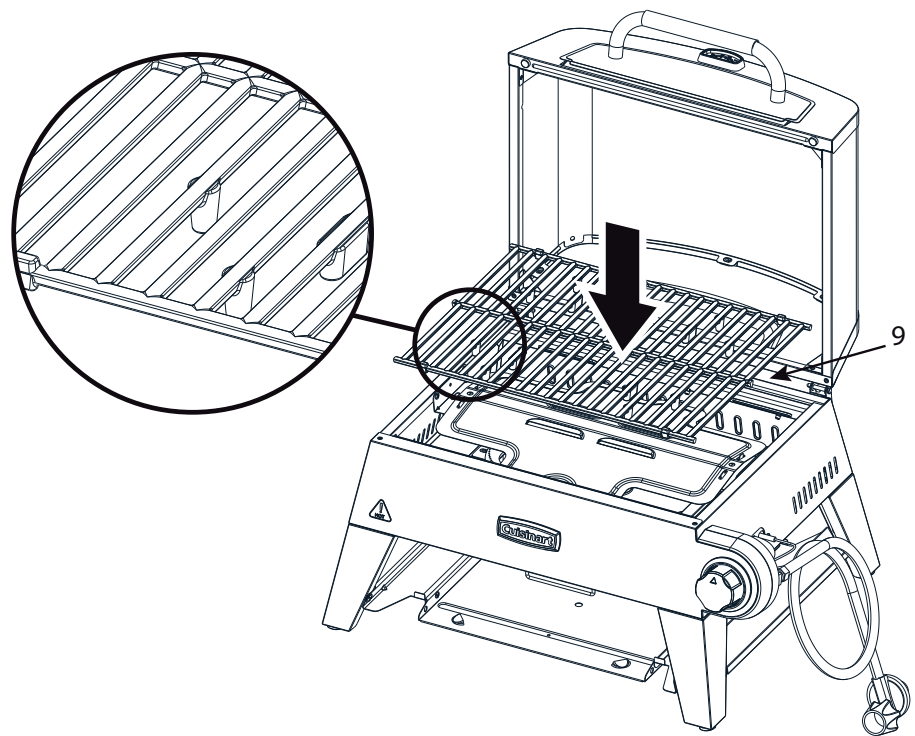
Griddles are remarkably easy to keep clean. After you've completed your first cook you'll want to spray down the hot surface with water and scrape debris away. The steam from the water on the hot surface will help release tough debris. Scrape the residue down into the grease trap.

Turn the griddle off and let the surface cool. While it cools you'll want to remove and clean out the grease trap. Doing this each time will ensure you have no spill over the next time.

When the surface is cool, apply a thin layer of oil over the surface to maintain your seasoning. Then you'll want to store in a cool, dry place. If you're storing outside cover the griddle to prevent water collecting on the surface. Even if your surface does start to rust all hope is not lost. Griddles are very resilient and with a little work you can get it back to new. Simple use a steel scouring pad to remove all rust from the surface. Then go through the seasoning steps again. This will recondition the griddle and you'll be back to cooking again in no time.

GRILL MODE

- Position the grill grate (9) into place with the riser pegs facing down.



! **Note:** Wait for unit to completely cool down before switching out any cooking surfaces.

USING THE GRILL

1. Find a level surface to grill on.
2. Push and turn the control knob to high. Allow the grill to warm up with the lid closed for 5 minutes prior to cooking.
3. You may cook on the grill in any weather. If the temperature is extremely cold or hot, the cooking times will be slightly increased or decreased. Keep the grill out of excessive winds when operating.

INSTALLATION INSTRUCTIONS

GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Make sure the hose is not subjected to twisting. Any fitted or replacement pressure regulator should comply with EN 16129 and national regulation. The flexible hose used, with a length not exceeding 1.50 m, should comply with EN 16436-1. This grill is configured for liquefied petroleum gas. Do not use a Natural Gas supply

Total gas consumption (per hour) with all burners set on "HI":

Main burners	4.4kW
Total	4.4kW

SPECIFICATIONS

Manufacturer	EU manufacturer: BaByliss SARL ZI du Val de Calvigny, 59141 Iwuy, France				
	UK manufacturer: The Conair Group Ltd Unit 4, Revolution Park, Buckshaw Avenue, PR7 7DW				
Model	CGG403EU				
Appliance category	I _{3+(28-30/37)}	I _{3B/P(30)}	I _{3B/P(37)}	I _{3B/P(50)}	
Type of gas	Butane	Propane	Butane, propane or their mixtures		
Gas pressure (mbar)	28-30	37	28-30	37	50
Grill burner Injector size (Ø mm)	1.02		1.02	0.94	0.84
Nominal heat input (kW)	4.4				
Gas consumption (g/h) (total)	Butane: 320				
	Propane: 314				

INSTALLATION INSTRUCTIONS

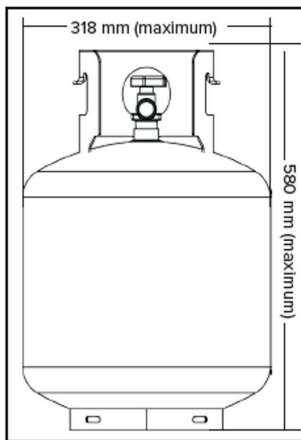
LIQUID PETROLEUM GAS CYLINDER REQUIREMENTS

Only use cylinders with a minimum capacity of 5 kg and a maximum capacity of 15 kg. A cylinder of approximately 318 mm in diameter by 580 mm in height shall be the maximum size LPG cylinder which can be used.

A dented or rusty LPG cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve.

The LPG supply cylinder to be used must be constructed and marked in accordance with the specifications for LPG cylinders that adhere to national regulations for the country of use. The gas cylinder must have a shut-off valve terminating at the valve outlet.

Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder must include a collar to protect the cylinder valve.

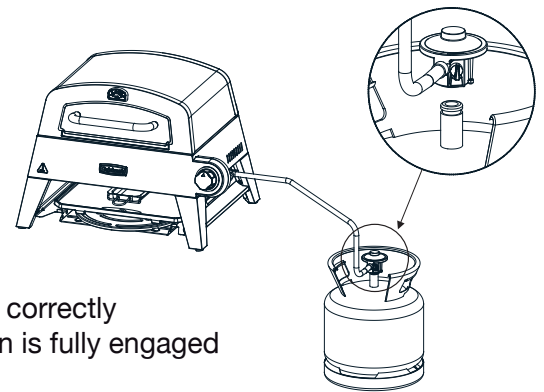


LPG CYLINDER

CONNECTING THE LIQUID PETROLEUM GAS CYLINDER

To connect the LPG cylinder:

- The cylinder valve should be in the “OFF” position. If not, turn the valve clockwise until it stops.
- Make sure the burner valves are in the “OFF” position.
- Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
- When attaching the regulator to the cylinder valve, ensure the regulator is correctly aligned and press it firmly down onto the valve until the clip-on connection is fully engaged and secure. Do not force the connection.
- Open the cylinder valve fully by turning the valve counterclockwise.
- Before lighting the grill, use a soap and water solution to check all the connections for leaks.
- If a leak is found, turn the cylinder valve “OFF” and do not use the grill until a local LPG dealer can make repairs.



Note: Do not over extend the hose to reach the LPG cylinder. The hose should have some slack in it to ensure it does not tip.

INSTALLATION INSTRUCTIONS

DISCONNECTING THE LIQUID PROPANE CYLINDER

- Turn the grill burner valves “OFF” and make sure the grill is cool.
- Turn the Liquid Propane cylinder valve “OFF” by turning clockwise until it stops.
- Detach the regulator assembly from the cylinder valve by releasing the clip-on connection and lifting the regulator straight up from the valve. Do not twist or force the regulator during removal.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LEAK TESTING – GENERAL

Although gas connections on the grill are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below.

If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure all packing materials have been removed from the grill, including the burner tie-down straps.

WARNING

Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the LPG cylinder is full.

TO TEST

1. Turn the burner valves off.
2. Turn the LPG cylinder valve counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the gas supply “OFF” and tighten leaky fittings.
5. Turn the gas back “ON” and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply “OFF” and contact customer service 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk
7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.

Only those parts recommended by the manufacturer should be used on the grill. Substitutions will void the warranty.

WARNING

Do not store grill indoors unless the cylinder is disconnected. Do not store cylinder in a building, garage, or any other enclosed area, and keep out of reach of children at all times.

INSTALLER FINAL CHECK

Maintain specified clearance of 36 inches from combustible materials and construction.

- All internal packaging has been removed.
- The hose and regulator are properly connected to the LPG cylinder.
- The unit has been tested and is free of leaks.
- The gas supply shutoff valve has been located.
- All burners are installed.
- Keep the instruction manual for future reference

INSTALLATION INSTRUCTIONS

⚠️ WARNING

1. Do not store spare LPG cylinders under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. If the information in item 1&2 is not followed exactly, a fire causing death or serious injury may occur.

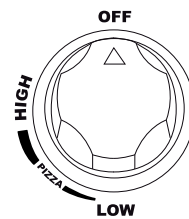
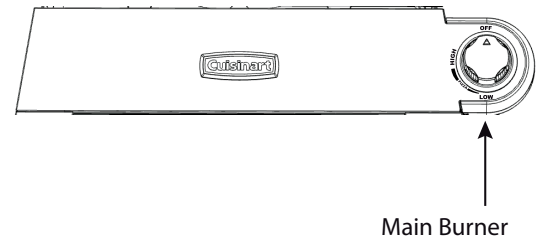
OPERATING INSTRUCTIONS

LIGHTING THE GRILL

1. Make sure the LPG cylinder is correctly aligned and securely clipped onto the regulator, with the connection fully engaged.
2. Open lid. Always open lid when lighting.
3. Push and turn Main burner knob slowly to IGNITE/Hi as shown, burner should light immediately.
4. If ignition does not occur in 3-5 seconds, turn the control knob "OFF". Wait 5 minutes before attempting to re-light the grill. If the grill fails to ignite after the second attempt, contact customer care for assistance.
With burner lit, gently close the lid and allow the grill to warm up for 5 minutes prior to use.

Note: If the knob can't spark insert the match into the lighting rod as show below. Ignite the match and insert though the cooking grids to the burner.

1. Before using the match allow 5 minutes for any accumulated gas to dissipate.
2. Light long match.
3. Insert lighted long match right next to the burner ports.
4. Push and turn the designated control knob to HIGH.
5. Burner should ignite immediately.



1. Push
2. Turn knob to Ignite/Hi
3. Adjust flame

TURNING THE GRILL OFF

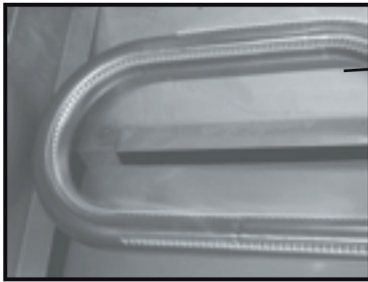
1. Turn knob to "OFF" position.
2. Turn the LPG cylinder control knob to the "OFF" position.
Caution: Do not attempt to re-light the grill without following all the lighting instructions
3. Allow the grill body to cool at least 30 minutes before attempting to move or transport.
4. Remove and clean grease tray prior to transporting, then reinstall.

OPERATING INSTRUCTIONS

FLAME CHARACTERISTICS

- Check for proper burner flame characteristics. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting as shown in Fig. 6.
- Turn the control knobs and LPG cylinder valves “OFF.”
- Allow the grill and burners to cool.

Figure 6



Visually check the burner flames prior to each use, the flames should look like this picture, if they do not, refer to the burner main tenancy part of this manual.

CARE AND MAINTENANCE

There is very little care and maintenance needed. The 3-in-1 Grill, Griddle, & Pizza Oven is designed and made of materials that will last many years with normal use. Following these instructions will improve the longevity and quality of cooking. To ensure safe operation of your grill, the area of cooking should always be kept free of combustible materials of any type, such as gasoline or other flammable vapors or liquids.

Outside Grill Parts - This is stainless steel. It can be cleaned easily with warm soapy water or any stainless steel cleaner.

Cooking Grid and Grease Tray – The cooking grid is made of cast iron. The cooking grid should be brushed with a steel brush immediately after cooking, while the grill is still warm. The grease tray can be cleaned with a flat scraper such as a putty knife.

Caution: The grease tray must be kept clean and free of heavy buildup for the grill to perform properly and to eliminate flare-ups.

Firebox - Use warm soapy water to clean this area. Do not allow grease to build up.

Drain Hole – The drain hole must be kept clear of grease and food particles to allow drippings to drain properly into the grease tray. This must be done to maintain proper operation of your grill.

General - This grill, like all equipment, will look better and last longer if kept out of the weather when not in use.

Caution: Do not store propane cylinders in enclosed areas. When using a cover or moving the grill, always wait until the grill has cooled for at least 30 minutes.

- Not obstruct the flow of combustion and ventilation air.
- A clogged tube can lead to a fire beneath the appliance.

This unit **must** be kept in an area free from combustible materials, gasoline and other flammable vapors and liquids.

Make sure all openings into the grill body are free of blockages or debris and there are no objects or materials blocking the flow of combustion or ventilation.

Check burner air inlet openings (behind the inlet guard on the right end of the grill body) for insect nests or blockages. Make sure the slots in the burner tube are clear. Clean the exterior of the burner with a wire brush.

Use a metal scraper for stubborn stains or debris. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Check and clean burners / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath, and behind the main control panel.

When the grill is not in use, turn the control knob to the “OFF” position and remove the LPG cylinder from the regulator. Remove the regulator from the burner

LPG cylinders must be stored out of reach of children and direct sunlight.

CARE AND MAINTENANCE

IMPORTANT

First-time use: It is important that the grill be lit and allowed to heat up for at least 30 minutes before any food is placed on the cooking grid. It is normal for some smoke to appear during the initial operation of the grill. After initial heating, the grill is ready for use. A cooking spray can be used on the cooking grids to allow easier clean up.

THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

MOVING INSTRUCTIONS

Caution: Never move the grill with burner lit.

- Make sure control knob is in the “OFF” position. Disconnect the LPG cylinder from the regulator.
- Be sure the grill has completely cooled for at least 30 minutes.
- Close the lid and secure the latch. Remove and clean grease tray, then reinstall. Place the legs in the down position. Use the handle to carry the grill.

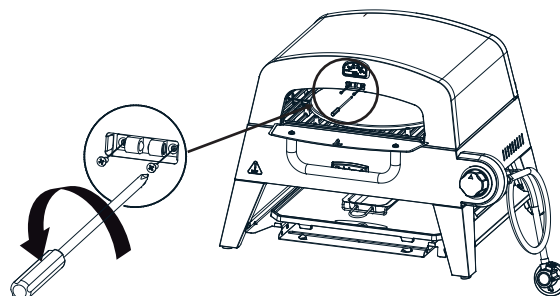
Note: It is best to leave the grease tray in place attached to the bottom of the grill-some grease may continue to drip from drain hole during transport.

DOOR ADJUSTMENT

The 3-in-1 Grill, Griddle, & Pizza Oven is designed for optimal performance right out of the box. After repeated use and heating of the unit, your pizza oven door may require a slight adjustment. If while using your 3-in-1 Grill, Griddle, & Pizza Oven you feel that the pizza oven door latch is too tight or too loose, follow the instructions below to tune the latch to your own personal preference.

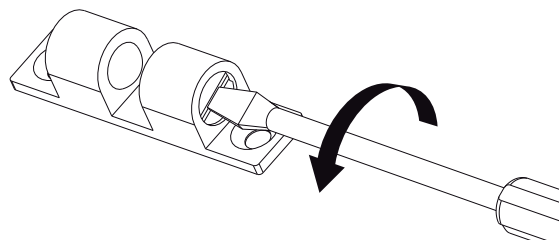
STEP 1

- Remove the latch holder from the front of the lid using a Phillips head screwdriver.



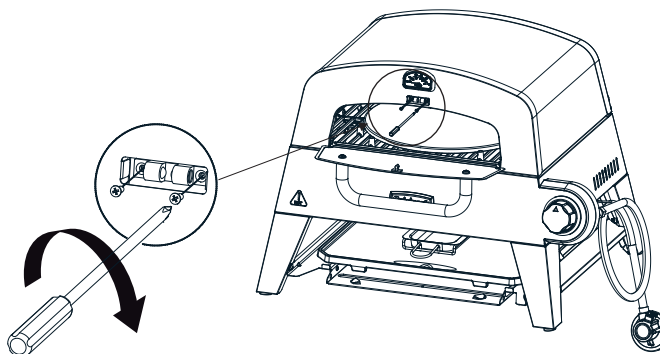
STEP 2

- Using a flat-head screw driver, rotate the screws on both sides of the latch holder a ¼ turn counter-clockwise or clockwise to either loosen or tighten the latch holder according to your personal preference.




STEP 3

- Re-install the latch holder to the front of the lid using a Phillips head screwdriver.



TROUBLE SHOOTING

WARNING

 Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation. Inspect the grill at least twice a year.

When to Look for Spiders

You should inspect the burner at least twice a year or immediately after any of the following conditions occur:

- The smell of gas in conjunction with burner flames appearing yellow.
- The grill does not reach temperature.
- The grill heats unevenly.
- The burner makes popping noises.

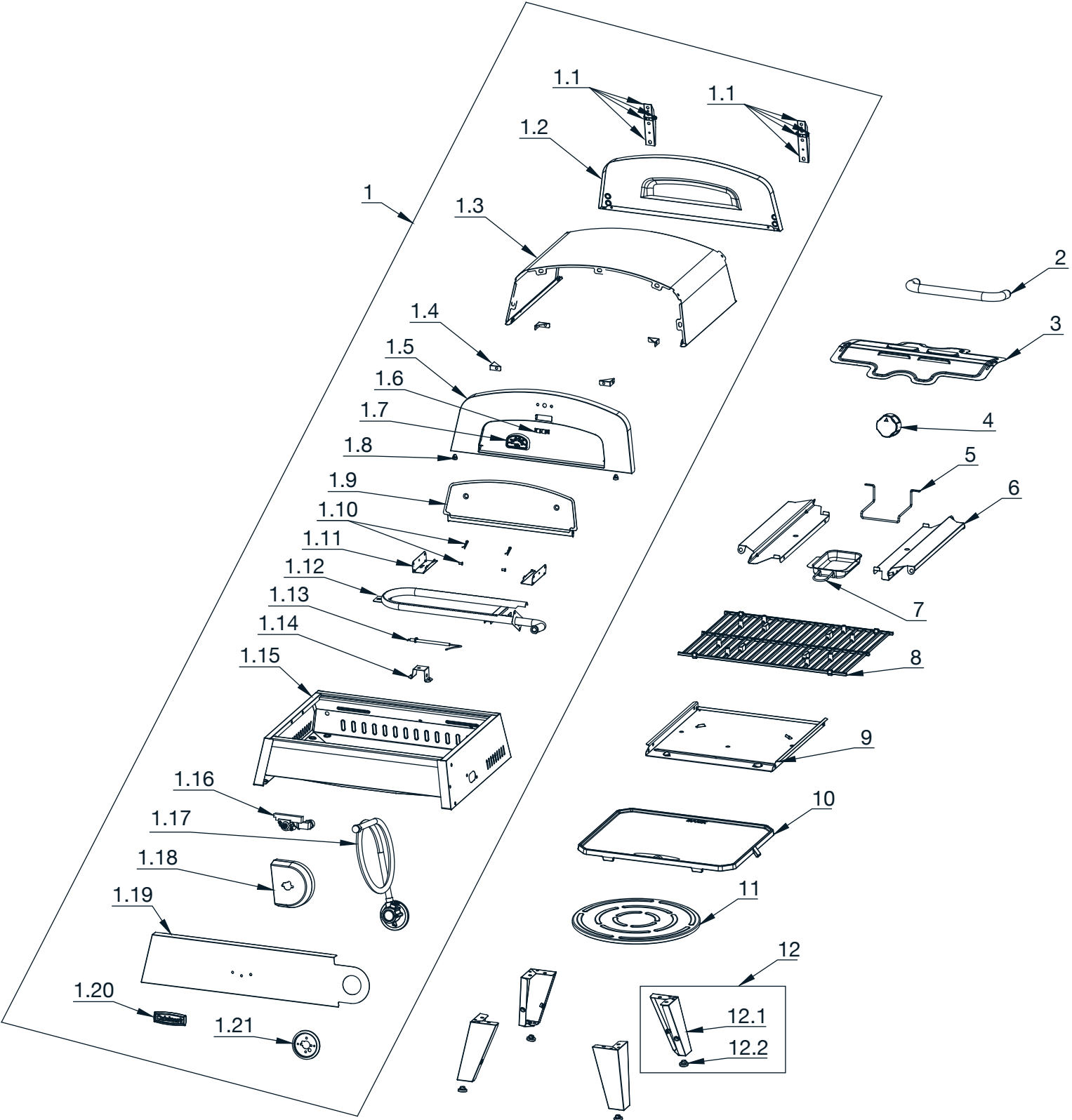
BEFORE CALLING FOR SERVICE

If the oven does not function properly, use the following checklist before contacting customer service.

Problems	What To Do
Grill will not light.	<ul style="list-style-type: none"> • Check to see if the LPG cylinder is empty. • Check burner ports for any blockage. Use a soft wire brush to clear plugged ports. • Check the gas orifice on the burner for an obstruction. If orifice is blocked, clean with a needle or thin wire. NEVER USE A WOOD-EN TOOTHPICK.
Burner flame is yellow or orange in conjunction with gas odor.	<ul style="list-style-type: none"> • Check for spiders and insects • Contact customer care.
Low heat with the control knob on the "HI" setting.	<ul style="list-style-type: none"> • Make sure the grill area is clear of dust. • Make sure the burner and orifice are clean. • Check for spiders and insects. • Is there adequate gas supply available? • Is the grill being preheated for 15 minutes?
Pizza door latch is too loose or too tight.	<ul style="list-style-type: none"> • After repeated use and heating of your 3-in-1 Grill, Griddle, & Pizza Oven your pizza door latch may need some slight adjustment.

EXPLODED VIEW & PARTS LIST

For replacement parts, Contact customer care.



EXPLODED VIEW & PARTS LIST (CONT'D)

WARNING: when the grill is not use, the regulator must hang on the side of the firebox.

Parts List

No.	Part (Description)	QTY	No.	Part (Description)	QTY
1	Lid & Firebox assembly	1	2	Lid Handle Assembly	1
1.1	Firebox hinge	2	3	Flame Tamer	1
1.2	Lid rear panel	1	4	Knob	1
1.3	Lid upper panel	1	5	Grease cup bracket	1
1.4	Triangle Support	4	6	Griddle support	2
1.5	Lid front panel	1	7	Grease cup assembly	1
1.6	Pizza door latch (female)	1	8	Cooking grid	1
1.7	Temperature gauge	1	9	Bottom plate	1
1.8	Silicon Pad	2	10	Griddle	1
1.9	Pizza Door	1	11	Pizza Stone	1
1.10	Pizza axel assembly	2	12	Cart leg assembly	4
1.11	Flame tamer support	2	12.1	Cart leg	1
1.12	Burner Assembly	1	12.2	Leg protection pad	1
1.13	Electrode	1			
1.14	Burner Support	1			
1.15	Firebox assembly	1			
1.16	Valve assembly	1			
1.17	Regulator and hose assembly	1			
1.18	Valve cover	1			
1.19	Control panel	1			
1.20	Logo badge	1			
1.21	Knob bezel	1			



UK Guarantee

Limited Two-Year Guarantee

This appliance is guaranteed for consumer use for 2 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.

If you have any queries regarding this guarantee please contact the Conair Customer Care at support@cuisinart.co.uk or 03702 406 902.

It is important to retain your proof of purchase.

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.

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Cuisinart 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.

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59141 Iwuy
France

The Conair Group Ltd

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Buckshaw Avenue
PR7 7DW

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