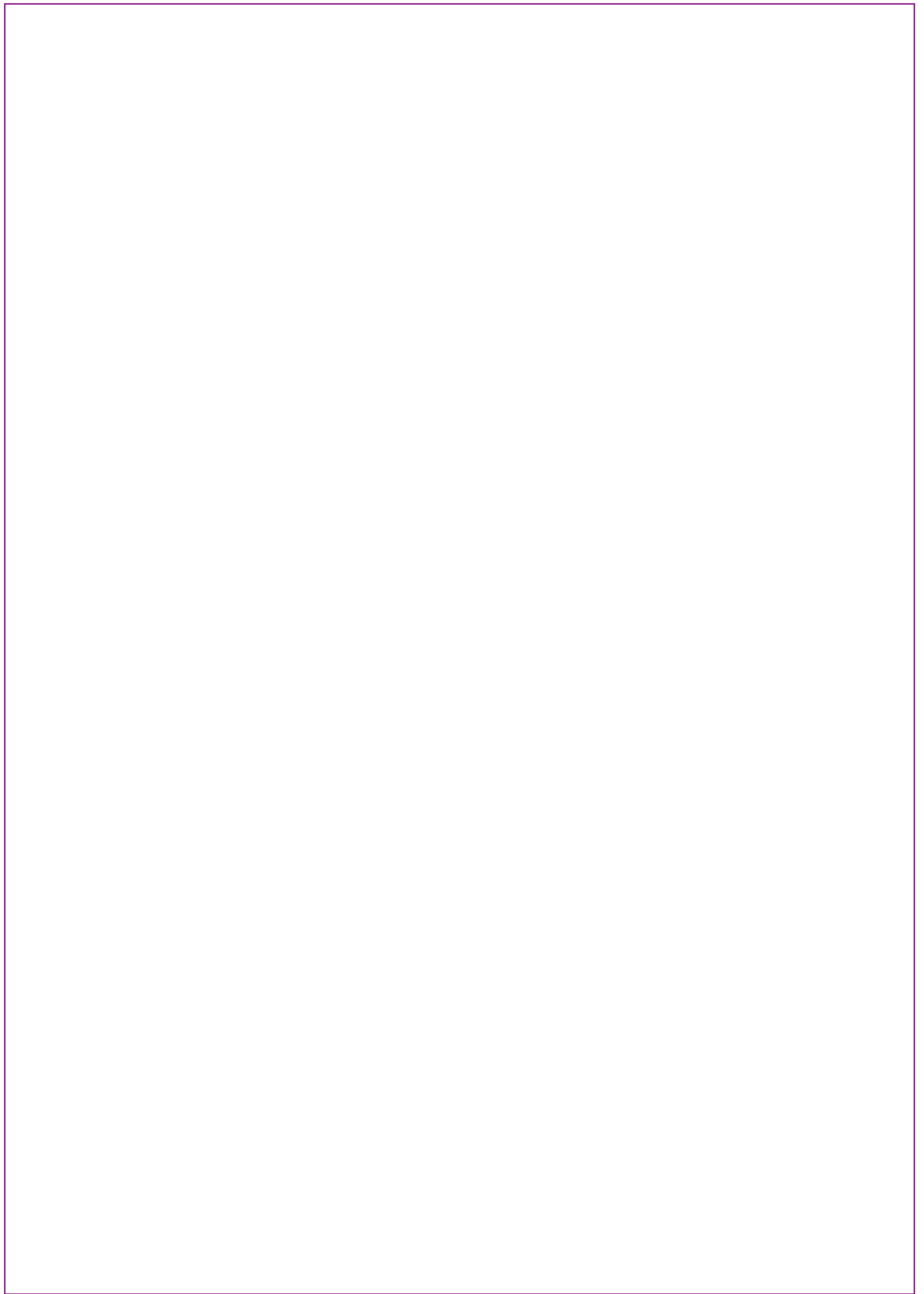




**Griddle & Grill
GR4CU**

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.

1. The appliance is not intended to be operated by means of external timer or separate remote control system.
2. 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.
3. Children should always be supervised to ensure that they do not play with this product.
4. Not for use by children. Keep out of reach of children during and after use.
5. The temperature of all surfaces marked with this symbol  will be very hot when the appliance is in use. **DO NOT TOUCH** these surfaces as possible injury could occur. Always allow to cool completely before handling this appliance.
6. As the outer surfaces may get hot when the appliance is in use, take care not to allow these to come into contact with other heat sensitive surfaces.
7. 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).
8. Do not use the appliance if the lead is damaged. In the event of lead damage, discontinue use immediately. If the lead 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.

9. Never pull the plug out of the mains socket by the lead.
10. Do not wrap the lead around the main body of the appliance during or after use.
11. Always ensure the voltage to be used corresponds with the voltage on the appliance; this is indicated on the bottom of the housing.
12. For indoor, domestic use only.
13. 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 accredited 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)



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.



The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. **DO NOT TOUCH** these surfaces as possible injury could occur.

SAFETY DURING USE

- Before first use, remove all packaging materials and any promotional labels or stickers from the Griddle & Grill.
- Do not use the appliance for anything other than its intended use.
- Position the Griddle & Grill on a stable, level, heat-resistant surface, near a power socket.
- Do not place on or near hot gas or electric burners or in a heated oven.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- Do not wrap food in plastic film, polythene bags, or metal foil. This may cause damage to the cooking plates and create a fire hazard.
- Do not touch hot surfaces; use the handle whilst the appliance is switched on and for 30 minutes after use.
- Do not place anything on top of the appliance while it is operating or while it is hot.
- Do not use accessories or attachments with this appliance other than those recommended by Cuisinart.
- Do not leave this appliance unattended during use.
- To disconnect, turn the control to 'Off' setting, and then remove the plug from the mains.
- 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.
- Always ensure that your hands are dry before removing the plug from the mains socket.
- To protect against fire, electric shock or personal injury, do not immerse the cord, plug or housing base in water or other liquids.

Instructions for Use

A Selecting and fitting the plates

The Griddle & Grill is a really versatile piece of kitchen equipment. There are many different ways to use the Griddle & Grill, depending on the food you are cooking.

The first thing you need to do before using the Griddle & Grill is to select which side of the plates you wish to cook with. The flat griddle plates are ideal for pancakes and French toast. The ribbed grill plates are ideal for steaks, kebabs and paninis.

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:

1. Ensure the product is switched off.
2. Select the plate you intend to cook with.
3. Position the Griddle & Grill so that the controls are facing towards you. Lift the handle to open the grill.
4. Align the two cut outs at the back of the plate (See Fig. 1) with the brackets on the bottom of the housing base (See Fig. 2). Tilt the plate and slide it underneath the bracket. Push down the front end of the plate until it locks into place.
5. Repeat with the second plate.

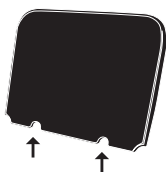


Fig. 1

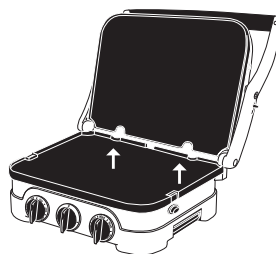


Fig. 2

To remove the plates:

1. Ensure the product is switched off and is fully cooled down. Always allow the appliance to cool for at least 30 minutes before removing the plates.
2. Locate the plate release buttons which can be found on the right side of the units upper and lower housing. Press the upper release button firmly, and the upper plate will pop up slightly from the base. Lift the plate up and slide out from under the brackets in the centre. Repeat by pressing the lower release button and releasing the lower plate.
3. The plates can be hand washed or cleaned in the dishwasher after use.

B 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 your left hand, then use your right hand to push the hinge lock 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. The unit will stay in this position until you close the cover or continue to open it to the fully open position.



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 push up the hinge lock with light pressure and push down on the lid 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.

C 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.

D 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. If you wish to control the temperature using the low, medium, high or sear settings, as you would when grilling or pressing paninis, select the Grill/Panini setting on the selector dial. The red light will illuminate to indicate that the power is on. You can then select the desired heat level using the Grill/Panini dial.
3. If you would prefer to control the temperature using the temperature settings instead, then select the Griddle setting on the selector dial. The red light will illuminate to indicate that the power is on. You can then select the desired heat level using the Griddle dial.
4. When the Griddle & Grill reaches the correct temperature, the green light inside the chosen control will illuminate to indicate that the appliance is ready to start cooking.
5. The green light will continue to turn on and off as the thermostat monitors the temperature. 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.

When you have finished cooking, turn the selector to the 'Off' position and unplug the power cord from the mains. Allow the appliance to cool for at least 30 minutes before handling.

Cooking Guide

Meat	Preparation	Suggested Grilling Temperatures and Times
Lamb medallions, boneless, ¾-inch thick	Season to taste or marinate.	Sear, closed position, 3 to 5 minutes
Boneless pork loin chops	½ to 1-inch thick. All chops grilled at one time should be same thickness. Pale pink interior. Grilling too long will result in dried meat.	High, closed position, for 4 to 9 minutes, depending on the thickness of the chops. Internal temperature of 71°C.
Chicken, boneless, skinless breast halves	Pound to an even thickness of ½ to ¾ inches (all to be grilled should be the same).	High, in the closed position, for 7 to 9 minutes. If grilling in the flat position, cook on high for 8 to 10 minutes per side. (internal temperature of 74°C – juices will run clear with no signs of pink).
Chicken, boneless, skinless thighs	Spread to even thickness, remove all visible fat.	High, in the closed position, for 8 to 10 minutes. If grilling in the flat position, cook on high for 8 to 10 minutes per side. (internal temperature of 74°C – juices will run clear with no signs of pink).
Pork tenderloin	Cut into ¾-inch thick medallions. may be pounded. Season to taste.	Sear, closed position, about 4 minutes, should be slightly pink in appearance or meat will be dry.
Scallops	Dry well. Season to taste and/or rub with extra virgin olive oil.	Sear, in the closed position, 2 to 2½ minutes. If grilling in the flat position, sear for 2 to 3 minutes per side. Do not overcook.
Prawns	Dry well. Season to taste and/or rub with extra virgin olive oil.	Sear, in the closed position, 2 to 2½ minutes. If grilling in the flat position, sear for 1 to 2 minutes per side.
Fish steaks (sword, tuna, salmon/boned)	About ¾-inch thick to 1-inch thick.	High, 6 to 7½ minutes when grilling in the closed position. If using the flat position, cook on High for 7 to 8 minutes per side.
Portobello mushrooms	Cut into ½-inch thick slices.	High, closed position, 6 to 8 minutes, until nicely brown and tender.
Beef, boneless steak, ¾ to 1-inch thick	Season to taste. Drain off marinade well if marinated before grilling.	Sear, in the closed position, 3 to 10 minutes. Sear, in the fully open position, for 3 to 5 minutes per side.
Beef, fillets, 1-inch thick	Season to taste	Sear, closed position, 4 to 5 minutes.
Beef, hamburgers	Shape meat into burgers of even weight and thickness.	Sear, closed position, 5 to 8 minutes to degree of desired cooking.
Cooked sausages	Splitting your sausages gives them a deeper grilled flavour.	High, in the closed position, 3 to 4 minutes if grilling split sausages. Whole sausages take 6 to 10 minutes in the closed position.
Sausages, uncooked	Prick links with tines of fork or tip of paring knife.	High. Grill for 14 to 18 minutes in the closed position, depending on thickness of sausage.

Cleaning & Maintenance

- Before first use and after every use, clean each part thoroughly.
- Once you have finished cooking, turn the selector control to the 'Off' position and unplug the power cord from the mains. Allow the appliance to cool for at least 30 minutes 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 dishwasher. Do not use metallic objects such as knives when cleaning. This will damage the non stick coating. Use wooden or heatproof plastic utensils only.
- 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.
- In between recipes, scrape excess food buildup through the grease channel and into the drip tray, then wipe off any residue with a paper towel before proceeding with the next recipe.
- Never leave plastic utensils in contact with the hot grill plate.
- Make sure all the parts are clean and dry before storing.
- Never wrap the cord around the outside of the grill.
- Never immerse the plug, lead or housing in water or any other liquid.

UK Guarantee

The Conair Group Ltd, Unit 3 Waterfront Business Park, Fleet, GU51 3TW

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.

UK Wiring Instructions

The wires in the mains lead are coloured in accordance with the following code:

- BLUE = NEUTRAL
- BROWN = LIVE
- YELLOW & GREEN = EARTH


As the colours of the wire in the mains lead of this appliance may not correspond with the colour marking identifying the terminals on your plug, proceed as follows:

- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L
- The wire which is coloured YELLOW & GREEN must be connected to the terminal which is marked with the letter E or the \oplus symbol

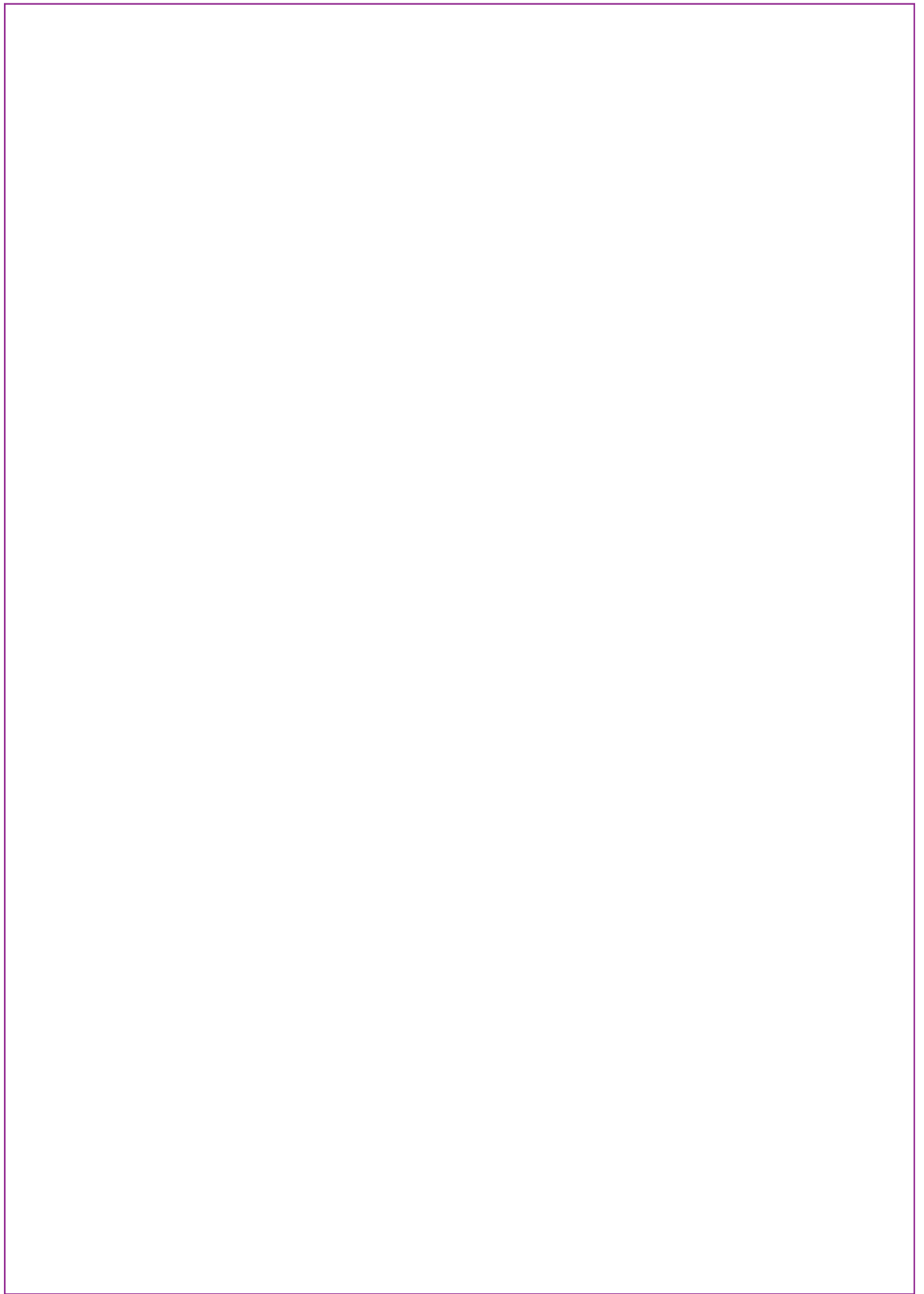
This appliance is supplied fitted with a BS1363 mains plug and a BS1362 13A fuse. If this plug is removed from the appliance please ensure it is disposed of safely as a disconnected plug is dangerous if reconnected to the mains. If any other type of plug is used, a 13A fuse must be fitted.

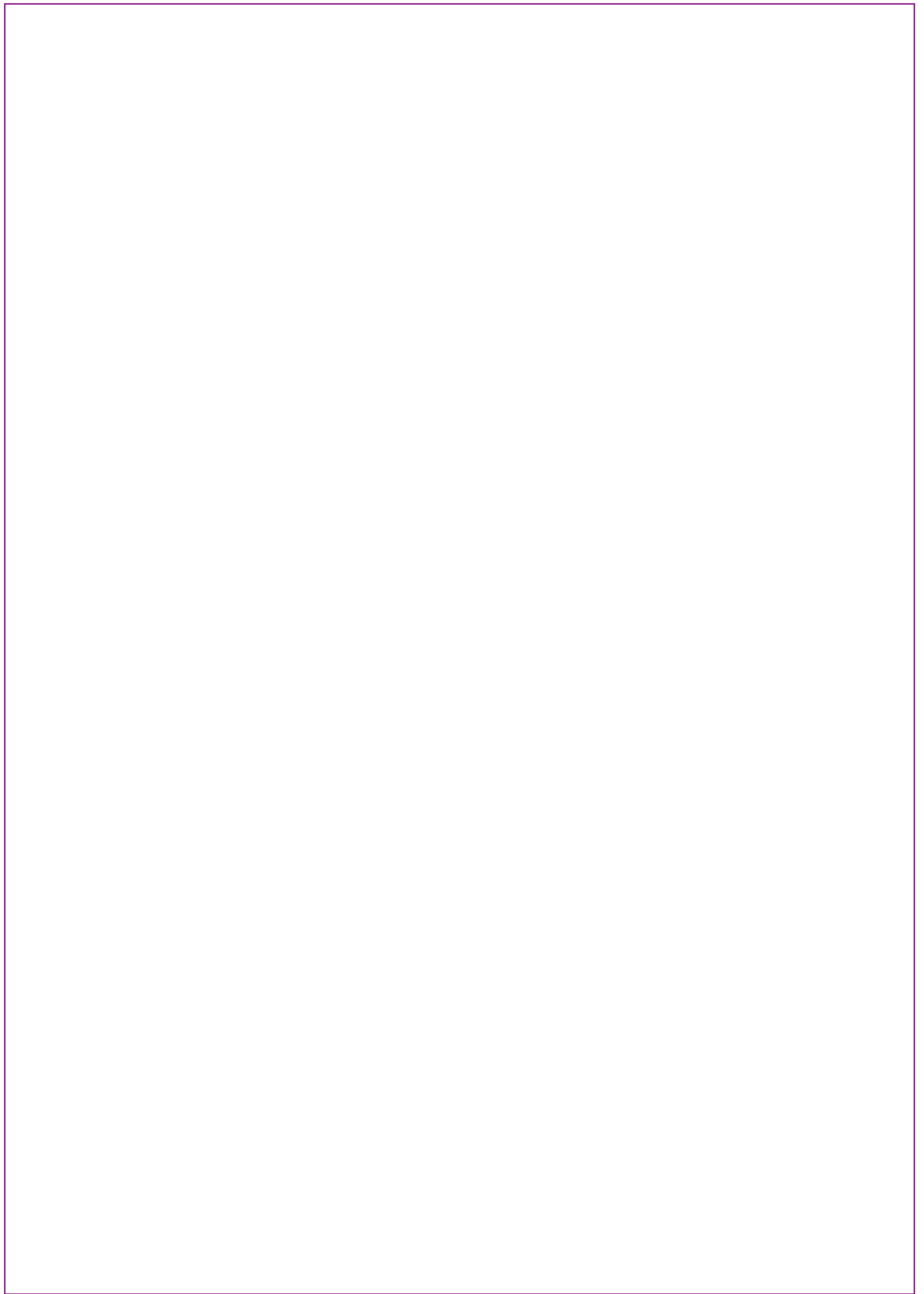
WARNING: A cut off plug inserted into a 13 amp socket is a serious safety (shock hazard). Ensure that the cut off plug is disposed of safely.

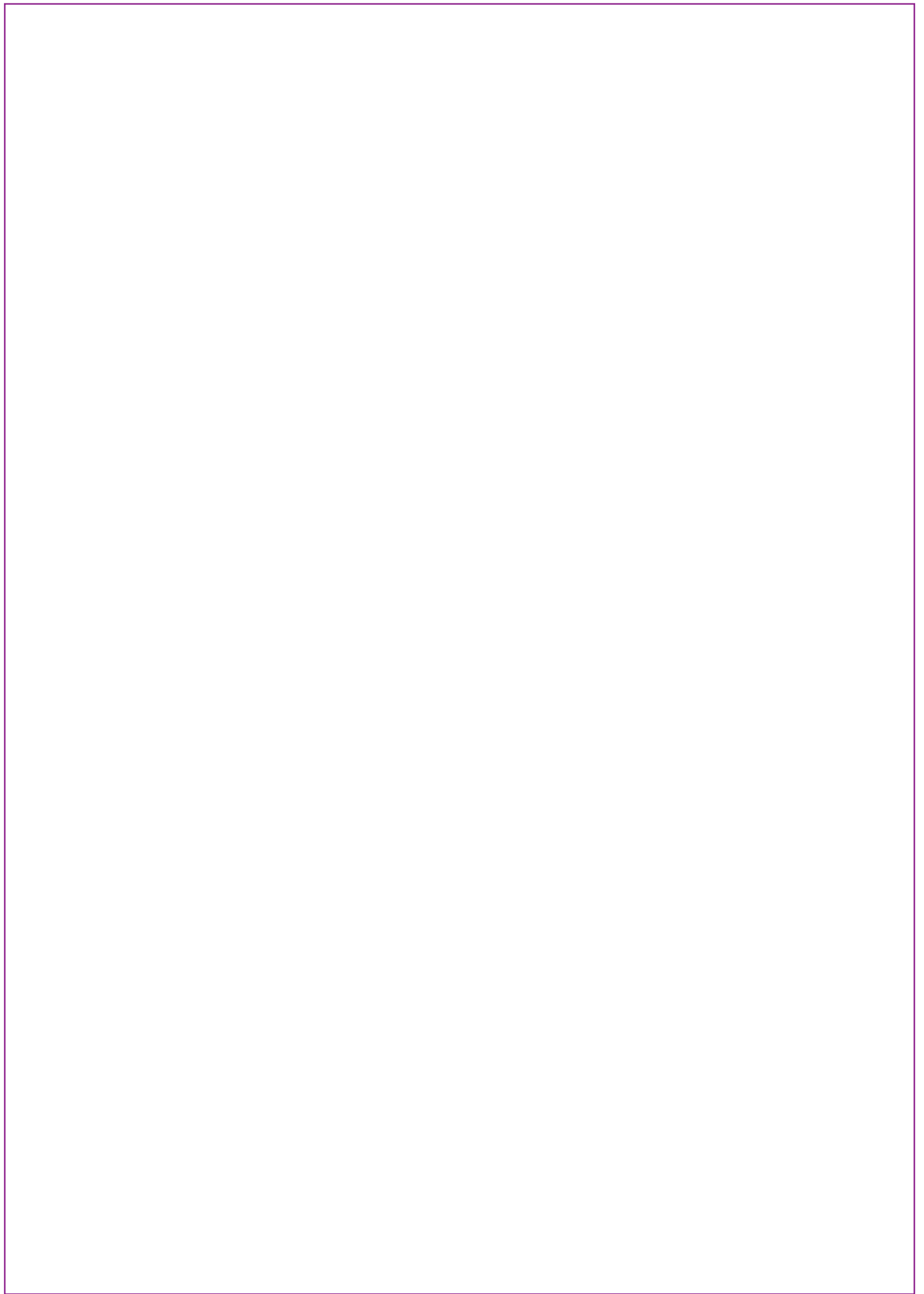


The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

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 this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.



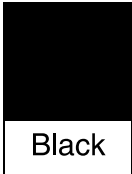




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E IB-12/501C

Version no. :GR4CU IB-12 501C	
Size : 148mm(W) X 210mm(H)	
Material: 157gsm gloss artpaper for whole book	
Coating: watarbase varnishing on both sides for whole	
Color (Front): 1C+1C(black)	
(Back): 1C+1C(black)	
Date: 03/22/18	Co-ordinator :Astor You / Scias Liu
XieFaXing Des cription : GR4CU IB-12_501C	OPERATOR:Song
XieFaXing Code : E-GR4CU IB-12_501C	



Black