

Cuisinart® INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Cuisinart® Griddler™ Combo

GR-55

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

U IB-7640

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electric shock, and injury to persons, DO NOT IMMERSE CORD OR PLUG in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Customer Service (see Warranty for details) for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electrical shock or 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 a 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. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control to OFF setting, then remove plug from wall outlet.

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

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

NOTICE

This appliance has a polarized plug (one blade is wider than the other).

To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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INTRODUCTION

Congratulations on your purchase of the Cuisinart® Griddler™ Combo.

More than a grill, and more than a griddle, the Griddler Combo is the ultimate countertop appliance! The two large reversible nonstick plates let you grill on one side, and griddle on the other; easy to remove and reverse, you can transform your cooktop to match your menu. Use the griddle for pancakes, eggs or hash browns, then flip the plates to the grill surface to evenly grill poultry, meats, seafood and vegetables. Or use half grill/half griddle to prepare any menu combination—the possibilities are endless!

PARTS AND FEATURES

- 1. **Base** – Elegant painted phenolic housing, with stainless steel accents.
- 2. **Removable, Reversible Cooking Plates** – Grill on one side, griddle on the other, each dishwasher-safe cooking plate is 7.5" x 9"
- 3. **Temperature Control** – Three adjustable settings, OFF position and indicator lights.
- 4. **Drip Tray** – Collects grease and is removable.
- 5. **Cleaning/Scraping Tool** – Helps clean grill or griddle after cooking.
- 6. **Convenient Handles** – Stay cool to the touch.
- 7. **Plate Release** – Unlocks cooking plates for easy removal.

BEFORE THE FIRST USE

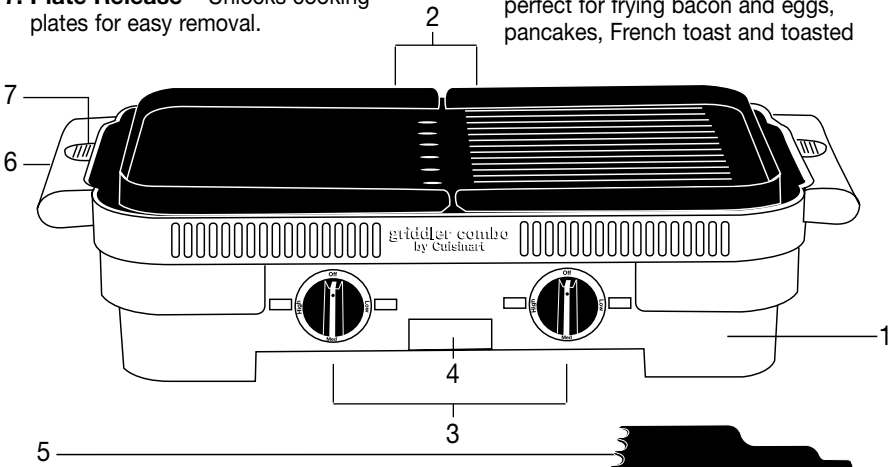
Remove all packaging materials and any promotional labels or stickers from your grill. Be sure all parts (listed above, **Parts and Features**) of your new appliance have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart® Griddler™ Combo for the first time, remove any dust from shipping by wiping the base and temperature control with a damp cloth. Thoroughly clean both sides of the cooking plates, drip tray and scraping tool. The cooking plates can be submerged in water for cleaning. The drip tray and scraping tool are dishwasher safe.

Never place the temperature control with power cord in the dishwasher, nor should you immerse it in water. Always use a damp cloth to clean these parts.

ASSEMBLY INSTRUCTIONS

- 1. Place base on a clean, flat surface where you intend to cook.
- 2. The middle of the base has a slot for the drip tray. Slide the drip tray into the base.
- 3. The cooking plates have two sides: The grill side with ribbed surface is intended for grilling steaks, hamburgers, chicken, seafood and vegetables (see figure A). The griddle side with smooth surface is perfect for frying bacon and eggs, pancakes, French toast and toasted

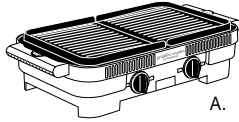


sandwiches (see figure B). Choose the side you intend to cook on and place the cooking plate on the base with the chosen side facing up. You can use a grill plate on one side and a griddle plate on the other side at the same time, if you like (see figure C).

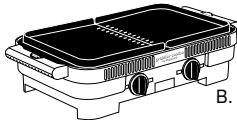
It is important that you place the cooking plates onto the base correctly, or the Griddler™ Combo™ will not work.

Locate the drip holes on one end of the cooking plate. Place the cooking plates onto the base with the drip holes lining up over the drip tray. Slide cooking plate under the locking clips at center edge.

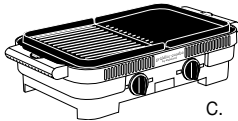
Then press down the cooking plate and locked by release button at handle. This is a safety feature that prevents the user from operating the Griddler™ Combo when it is not assembled correctly.



A.



B.



C.

4. Plug the cord into a standard electrical outlet. You are now ready to begin cooking.

A cleaning/scraping tool has also been included with your Griddler™ Combo. This has been designed to aid in cleaning your grill, but is not intended for use during or immediately following cooking. The cleaning/scraping tool should be used only after your grill has been turned off and has cooled down completely (at least 30 minutes). It should never be used on a hot grill/griddle surface as the heat will cause the plastic to melt.

OPERATING INSTRUCTIONS

Once the Griddler™ Combo is assembled properly and you are ready to begin cooking, turn the temperature control knob

to the desired temperature level.

The red indicator light will illuminate to indicate that the power is on. It may take 10 to 15 minutes to reach operating temperature, depending on the temperature level that has been set. When the thermostat has reached the desired temperature, the red indicator light will turn off and the green indicator light will turn on, indicating that the Griddler™ Combo is ready for cooking.

During operation, the indicator lights will continue to turn on and off as the thermostat regulates the temperature. This is normal.

The temperature control is used to set and maintain the temperature of the cooking surface. Temperatures range from about 250°F on the Low setting to 400°F on the High setting. You can vary the setting of the control knob at any time during cooking, and may wish to do so, depending on the types of foods on the cooking plates. Refer to the **Cooked Food Temperature Chart** on page 5 for recommendations.

CAUTION: Handles will become hot during use. The cooking plate should not be removed from the base or flipped over while hot. Allow unit to cool down for at least 30 minutes before handling.

NOTE: The first time you use your Griddler™ Combo, it may have a slight odor and smoke a bit. This is normal and common to appliances with a nonstick surface.

To use reverse side of plate

1. Turn temperature control knob to OFF setting.
2. Unplug appliance from wall outlet.
3. Allow unit to cool down completely.
4. Carefully slide out the drip tray and dispose of its contents. Clean tray and replace in base (see Cleaning and Care).
5. Thoroughly clean cooking plates (see Cleaning and Care).
6. Slide release bottom at handle to release the cooking plate. Hold cooking plates by the handles when removing from base, flipping plates over, and returning to base.

7. Make sure that holes in plate line up over drip tray.
8. Plug the cord into a standard electrical outlet.

User Maintenance

- Never use the provided cleaning/scraping tool on the hot grill or griddle surface. Use only when cooking plate is cool.
- Never use metal utensils, as they will scratch the nonstick grill plate. Instead, use only wooden or heat-proof plastic utensils.
- Never leave plastic utensils in contact with the hot grill plate.
- After using, scrape excess food buildup through holes and into drip tray, then wipe off any residue with a paper towel before proceeding with next recipe.

CLEANING AND CARE

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

Once you have finished cooking, turn the temperature control knob to the OFF setting, and allow the unit to cool down completely. Unplug the appliance from wall outlet. Carefully slide the drip tray out from the base and dispose of its contents. The drip tray can be cleaned by hand or in the dishwasher.

Use the cleaning/scraping tool to remove any leftover food from the cooking plate. The cleaning/scraping tool should be used only on a cool surface.

Do not use during or immediately following cooking, as the heat from the cooking plate will cause the plastic to melt.

Do not use metallic objects such as knives or forks for cleaning. Do not use a scouring pad for cleaning. The nonstick coating can be damaged.

Cooking plates are dishwasher-safe.

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

STORAGE

Always dry and assemble the grill (without controller) before storing.

Ensure that the base, cooking plates and drip tray are correctly positioned.

Store the temperature control probe in a safe place. Do not knock or drop the probe, as this can cause damage.

COOKED FOOD TEMPERATURE CHART

Beef

Rare	Bright red center, lighter pink to outside	140°F
Medium	Light pink center, brown to outside	160°F
Well done	Brown consistently throughout	170°F+

Check internal temperature using an instant-read thermometer.

Beef

The USDA recommends **cooking all ground beef to at least Medium (160°F) doneness**, or until center is light pink.

Pork

Always grill using an instant-read thermometer until the internal temperature reaches 160°F when tested.

Bacon

Cook bacon until crispy to taste. (½ lb. at a time)

Poultry

Boneless poultry breast should be cooked to an internal temperature of 170°F.

Ground poultry should be cooked to an internal temperature of 165-170°F.

Seafood

Fin Fish – Cook until opaque and easily flaked with a fork.

Scallops – Cook until opaque and firm.

Shrimp – Cook until shrimp turn orange/red and flesh is pearly opaque.

Hot Dogs/Smoked Sausages

Although they are precooked, we recommend cooking hot dogs and smoked sausages until the internal temperature is 165°F when tested with an instant-read thermometer.

TIPS & HINTS

- Trim excess fats from meat before grilling/griddling.
- Do not press down on meats, poultry or seafood when grilling/griddling – this will press out the juices, which keep the texture of the meat moist and tender.
- To create a “diamond” pattern on meats and fish when grilling, brush item lightly with olive oil. Cook on the first side without turning, for 2 to 3 minutes. Then rotate 45 degrees and cook for 2 to 3 minutes longer or until that side is done. Repeat on other side.
- Firm-fleshed fish can be cooked directly on either the grill or griddle surface. Smaller items such as shrimp or scallops can be skewered if desired (if using wooden skewers, soak first to prevent burning).
- For the best burgers, handle the meat as little as possible. Press 5 to 6 ounces lean ground meat into 4-inch rounds – a large round cookie cutter makes a good template. Grill, then season with salt and pepper to taste.
- The grill can be used to grill foods other than meats. Grilled garlic bread or Texas toast can be made by brushing melted butter seasoned with garlic and herbs on thickly sliced artisan breads, then grilling until golden brown. Vegetables can be grilled as an entrée or side dish, and fruits can be grilled for desserts.
- The griddle is the perfect appliance for preparing grilled cheese sandwiches for a group. Lightly brush bread with melted butter or olive oil, add your favorite fillings, and grill on the griddle side, preheated to medium-high. Turn when toasty, crisp and deep golden, about 3 to 4 minutes per side.
- French toast is simple to prepare on the griddle. Use your favorite recipe using egg and milk mixture to soak bread, then cook on griddle preheated to medium heat.
- To prepare bacon, place the bacon strips on the cold griddle (½ lb. at a time). Heat to medium-high, and cook until desired crispiness is reached, turning once or twice while cooking.
- Simplify chopping and blending tasks while preparing the following recipes, by using a Cuisinart® Food Processor, Chopper/Grinder or Blender.

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Griddler™ Combo that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Griddler™ Combo will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Griddler™ Combo should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Griddler™ Combo has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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