

# Cuisinart®

INSTRUCTION AND  
RECIPE BOOKLET



**Cuisinart® Griddler Express™**

**GR-2**

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

# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces; use handles or knobs.
3. To protect against fire, electric shock, and injury to persons, **DO NOT IMMERSER 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 has malfunctioned or has been damaged in any manner. Return the appliance to the nearest Cuisinart Repair Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electrical shock, or risk of 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 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. To disconnect, turn control to OFF setting, then remove plug from wall outlet.
15. **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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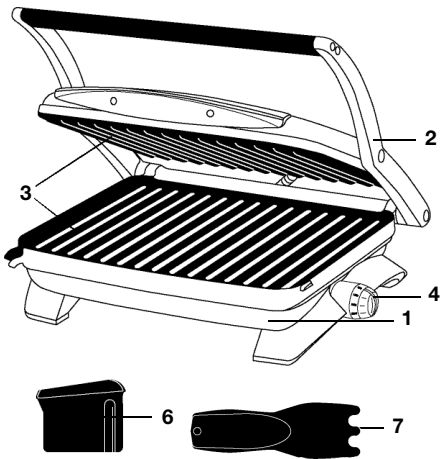
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## INTRODUCTION

Plug in your Griddler Express™ and get ready to add a little variety to brunch, lunch and dinner! You'll find yourself grilling more than ever, because you can do it right on your countertop. This contact grill cooks both sides of food at once. Burgers are healthier because the Griddler Express™ drains away unhealthy fat as it cooks. And wait until you make panini! Filled with your choice of fresh vegetables, protein-rich meats and cheese, or deep, dark chocolate, they'll give you delicious new ways to please family and friends. Enjoy this two-in-one appliance, constructed of classically elegant, always brilliant, polished stainless steel.

# PARTS AND FEATURES

- 1. Base and Cover:** Shiny chrome housing with self-adjusting cover and sturdy base
- 2. Panini-Style Handle:** Sturdy cast metal handle adjusts cover to accommodate food with varying thicknesses
- 3. Grilling Plates:** Nonstick plates are perfect for panini or grilling steak, burgers, chicken and vegetables
- 4. Temperature Control Knob:** Allows you to choose Off, Low, Medium or High settings
- 5. Indicator Lights:** (not shown)  
Red and green lights signal “power on” and “ready to cook”
- 6. Drip Cup:** Collects grease and is dishwasher-safe
- 7. Cleaning/Scraping Tool:** Helps clean grill plates after cooking



## BEFORE THE FIRST USE

Remove all packaging materials and any promotional labels from your grill. Be sure all parts (listed under **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 Griddler Express™ for the first time, remove any dust accumulated during shipping by wiping the base, cover, grill plates and temperature knob with a damp cloth. Thoroughly clean drip cup and cleaning tool by using soapy water or dishwasher.

# CONTACT GRILL

Use the Griddler Express™ as a contact grill to cook burgers, boneless pieces of meat and thin cuts of meat and vegetables.

The contact grill function works best when you want to cook something in a short amount of time or when you are looking for a healthy method of grilling. Food will cook quickly because you are grilling both sides of the food at the same time. The grill plates combined with the grease spout at the corner of the plate allow the grease to drip from the meat and drain off the plates.

When cooking more than one piece of food at a time, it is important that the thickness of all pieces is the same so the cover will close evenly on the food.

# PANINI PRESS

Use the Griddler Express™ as a panini press to grill sandwiches, breads and quesadillas.

The word “panini” is an Italian term for grilled sandwiches. Panini can include any combination of ingredients such as vegetables, meat and cheese layered between two pieces of freshly baked bread. The sandwich is then pressed between two grill plates to toast the bread and warm the filling. Experiment with a variety of savory or sweet sandwiches for any meal. We recommend using freshly baked bread to

produce the best-tasting panini. Popular breads used for panini are focaccia, michette, ciabatta and thick slices of Italian bread.

The Griddler Express™ functions as a panini press in the same manner that it functions as a contact grill. The Griddler Express™ was designed with a unique handle and hinge that allows the cover to adjust to the thickness of the sandwich you are preparing, and to rest there evenly. Light pressure can be applied to the handle to press and heat the sandwich to your liking.

When cooking two or more panini, it is important that the thickness of all sandwiches is the same so the cover will close evenly on the panini.

# ASSEMBLY INSTRUCTIONS

1. Place the Griddler Express™ on a clean flat surface where you intend to cook.
2. Position drip cup directly below the grease spout.
3. Turn temperature control to the Off position and plug the cord into a standard electrical outlet.
4. When unit is in the Off position and plugged in, the green light will be illuminated.
5. Your Griddler Express™ is now ready for use.

## OPERATING INSTRUCTIONS

Once the Griddler Express™ is assembled properly and you are ready to begin cooking, turn the Temperature Control Knob toward the back of the unit and select the desired temperature setting, Low, Medium or High. When the knob is turned from the Off setting to any temperature setting, the indicator light will switch from green to red to indicate that the power is on and the unit is heating up.

It may take up to 5 minutes to reach operating temperature, depending on the temperature setting selected. When the thermostat has reached operating temperature, the green indicator light will illuminate; your Griddler Express™ is ready for cooking. During operation, the light will continue to switch from green to red as the thermostat regulates the temperature. This is normal.

The temperature control is used to set and maintain the temperature of the cooking surface. You may vary the setting of the temperature control knob at any time during cooking.

Always exercise caution when handling the Griddler Express™ during cooking. To open the Griddler Express™ grasp the black plastic area of the handle. This part of the handle stays cool to the touch while cooking. The arms are made of die-cast aluminum and will become hot during use. Do not touch them during or immediately following cooking.

The Griddler Express™ housing will become hot during use. The cover is made of polished stainless steel and will become very hot and should not be touched during or immediately following cooking. If you need to adjust the cover, be sure to use an oven mitt to prevent burns.

Allow the Griddler Express™ to cool down before handling (at least 30 minutes).

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

The Griddler Express™ comes with a black cleaning/scraping tool. This can be used for cleaning the grill plates after you have finished cooking and the unit has cooled down completely. Using the cleaning tool on a hot surface for too long will cause plastic to melt.

## USER MAINTENANCE

Never use metal utensils, as they will scratch the nonstick plates. Instead, use only wooden or heatproof plastic utensils.

Never leave plastic utensils in contact with the hot grill plates. This includes the cleaning tool provided.

In between recipes, scrape excess food buildup through grease channels and into drip cup, and then wipe off any residue with a paper towel before proceeding with the next recipe.

Allow the Griddler Express™ to cool down completely (at least 30 minutes) before cleaning.

## CLEANING AND CARE

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

Once you have finished cooking, turn the temperature selector knob to the OFF position and unplug the power cord from the wall outlet. Allow unit to cool.

Use the cleaning/scraping tool to remove any leftover food from the cooking plate. The scraping tool can be washed by hand or in the dishwasher.

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

If you have been cooking seafood, wipe the grill plates with lemon juice to prevent seafood flavor transferring to the next recipe.

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

## STORAGE

Always make sure the Griddler Express™ is cool and dry before storing.

The power cord can be wrapped around the bottom of the base for storing.

# Recipes

## Mini Tomato, Basil & Mozzarella Panini

Makes 9 mini panini

- 18 slices crusty French bread (slices about 3x2x1/4 inches)**
- 9 slices mozzarella (size of bread slice)**
- 9 slices ripe, firm tomato (size of French bread slice)**
- 9 large fresh basil leaves, rinsed and dried olive oil or olive oil cooking spray**

Preheat the Cuisinart® Griddler Express™ on medium setting.

Assemble the mini panini by topping each of 9 slices of bread with a slice of mozzarella, a slice of tomato (may be lightly sprinkled with kosher or sea salt and freshly ground pepper), basil leaf, and another slice of bread. Lightly brush or spray each sandwich. Turn and brush or spray the other slice of bread.

Arrange panini evenly spaced on the Griddler Express™. Close lid. Apply light pressure for 10 seconds. Bake panini for 2 1/2 to 3 1/2 minutes until cheese is warm and partially melted, and bread is desired level of golden brown and toasty.

Serve warm.

*Nutritional information per serving (one sandwich):*  
Calories 110 (32% from fat) • carb. 12g • pro. 7g • fat 4g  
• sat. fat 2g • chol. 8mg • sod. 205mg • calc. 110mg • fiber 0g

## Smoked Turkey, Roasted Pepper & Baby Swiss Panini with Pesto Mayonnaise

Makes 4 panini

- 8 slices crusty country bread or artisan wheat bread (about 7x3 1/2x1 1/2 inches)**
- 4 teaspoons extra virgin olive oil or melted butter (can use half of each)**
- 3 tablespoons light or regular mayonnaise**
- 1 tablespoon prepared pesto**
- 8 ounces thinly sliced smoked turkey breast**
- 2 roasted red peppers, well-drained,**

**cut into 1/2-inch strips**

- 4 ounces Baby Swiss cheese, very thinly sliced**
- 2 ounces very thinly sliced red onion (optional)**

Preheat the Cuisinart® Griddler Express™ on medium setting.

Combine pesto and mayonnaise. Lightly brush one side of each slice of bread with the olive oil. Lay 4 slices of bread on the work surface, oiled side down. Spread lightly with pesto mayonnaise. Build the sandwiches in this order – smoked turkey, roasted peppers, cheese, onion if using

– using equal amounts of each item on each sandwich. Top with the remaining sliced bread that has been spread lightly with the pesto mayonnaise, oiled side up.

Preheat oven to 175° if desired to keep panini warm when finished cooking.

Lay sandwiches evenly spaced on the bottom grill plate of the preheated Griddler Express™ – depending on the size of the bread, you may only fit two at a time. Close Griddler Express™ and apply light pressure to handle for about 30 seconds. Grill panini for 3 to 5 minutes. Remove to a rack and keep warm in oven. If necessary, grill remaining sandwiches in the same way. Cut in half on the diagonal and serve warm.

*Nutritional information per serving (one sandwich):*  
Calories 439 (43% from fat) • carb. 36g • pro. 25g • fat 21g  
• sat. fat 8g • chol. 56mg • sod. 1400mg • calc. 294mg • fiber 2g

## Pizza Panini

Makes one 8-inch double-crust panini, 2 to 4 servings

- 1/2 tablespoon extra virgin olive oil or may use olive oil spray**
- 2 8-inch thin-crust pre-baked pizza crusts, such as Boboli®**
- 1/4 cup thick marinara sauce\***
- 4 ounces sliced part-skim mozzarella (can be increased to 6 ounces if a “cheesier” sandwich is preferred) or provolone**  
**crumbled cooked sausage or julienned thinly sliced pepperoni, or cooked thinly sliced vegetables such as mushrooms or zucchini (optional)**

Preheat Cuisinart® Griddler Express™ on medium setting.

Brush “bottom” sides of each crust with olive oil or lightly spray. Place one crust on work surface, oiled side down. Top with sauce spread to within ½ inch of all edges. Arrange cheese slices over sauce, add sausage, pepperoni or sliced vegetables if using. Top with second crust, oiled side up. Place on preheated Griddler Express™. Grill for 7 to 8 minutes, until crust is crispy and well marked with grill lines, and filling is hot. Remove pizza panini and let rest for 5 minutes on a wire rack. Use a pizza wheel to cut into 4 or more wedges. Serve while warm.

\*If sauce seems thin or watery, thicken it by placing it in a strainer lined with a coffee filter for about 20 to 30 minutes.

*Nutritional information per serving (based on 4 servings):*

*Calories 260 (37% from fat) • carb. 27g • pro. 15g  
• fat 11g • sat. fat 1g • chol. 20mg • sod. 574mg  
• calc. 276mg • fiber 1g*

## Grilled Reubens

Makes 4 servings

- ¾ cup sauerkraut**
- 8 teaspoons unsalted butter, softened**
- 8 slices rye or pumpernickel bread**
- 4 tablespoons prepared fat-free or regular Thousand Island or Russian dressing, divided**
- 6 ounces reduced-fat sliced Swiss**
- 8 ounces thinly sliced corned beef spicy mustard**

Rinse the sauerkraut and drain. Press out all water and place on a triple thickness of paper towels.

Brush one side of each slice of bread with softened butter. Place 4 slices bread on work surface buttered side down. Spread each of those slices with dressing. Layer each with ½ ounce sliced cheese, 2 ounces corned beef, 3 tablespoons sauerkraut, and the remaining cheese. Top with the remaining bread, buttered side up.

Preheat the Cuisinart® Griddler Express™ on medium setting. Arrange the sandwiches (depending on the shape of the bread, you will be able to cook 2 or 4 sandwiches) evenly spaced on the bottom griddle plate. Close Griddler™ and apply medium pressure for 10 seconds. Cook until bread is toasty, filling is warm and cheese is melted, about 4 to 5

minutes. Serve warm with mustard.

**Tip:** For a change, use cocktail rye bread to make Grilled Reubens – these are great for a casual gathering. Cooking time will be reduced as cocktail rye bread is quite thin.

*Nutritional information per serving (one sandwich):*

*Calories 490 (47% from fat) • carb. 40g • pro. 27g  
• fat 26g • sat. fat 12g • chol. 94mg • sod. 1489mg  
• calc. 409mg • fiber 5g*

## Cubano Sandwiches

*(Recipe can be increased – keep grilled sandwiches warm in a 175°F oven on a rack on a baking sheet, loosely covered with foil while grilling subsequent batches.)*

Makes 2 sandwiches

- 2 Cuban, French, Italian or Portuguese rolls, about 2½-3 ounces each**
- 1 tablespoon unsalted butter, softened**
- 1 tablespoon lowfat mayonnaise**
- 1 tablespoon brown deli mustard or Dijon-style mustard**
- 3 ounces thinly sliced ham**
- 3 ounces thinly sliced roast pork**
- 2 ounces light Swiss cheese**
- 4 long “sandwich” style slices dill pickle**

Cut roll horizontally for sandwiches; place on work surface cut sides up. Spread each cut side lightly with butter. Place mayonnaise and mustard in a small bowl, stir to blend. Evenly spread mayonnaise/mustard mixture on the cut side of all 4 roll halves. Divide the ham, pork, Swiss cheese evenly and use to build sandwiches in that order. Top with pickle slices, then top half of roll.

Preheat the Cuisinart® Griddler Express™ on medium setting. Arrange the sandwiches evenly spaced on the bottom griddle. Cover and bake for 3 to 5 minutes, until bread is lightly browned and toasty, filling is warm and cheese is melted. Serve hot.

*Nutritional information per serving (one sandwich):*

*Calories 525 (36% from fat) • carb. 43g • pro. 39g  
• fat 21g • sat. fat 10g • chol. 87mg • sod. 2097mg  
• calc. 347mg • fiber 1g*

# Mushroom and Brie Panini

Makes 2 large panini, 4 servings

- 2 **teaspoons extra virgin olive oil**
- 2 **tablespoons finely chopped shallots**
- 4 **ounces white button mushrooms, very thinly sliced**
- 1/2 **teaspoon thyme**
- 1/8 **teaspoon freshly ground black pepper**
- 4 **slices (about 8x4x1/2 inches each) crusty Italian bread**
- 4 **teaspoons unsalted butter, softened**
- 4 **ounces thinly sliced Brie**

Heat olive oil in a 10-inch skillet over medium high heat. When shimmering, add shallots and sauté until transparent, about 1 1/2 to 2 minutes. Add mushrooms to pan and sauté until golden and no longer watery, about 5 to 6 minutes. Stir in thyme, cook 1 minute. Remove from heat and stir in freshly ground pepper to taste. Transfer to a plate and let cool. Preheat Cuisinart® Griddler Express™ on medium setting.

Spread one teaspoon of butter on one side of each slice of bread. Spread cooked and cooled mushrooms evenly over the unbuttered side of each of 2 slices of bread. Arrange sliced Brie evenly over mushrooms. Top with remaining slices of bread, buttered side up. When Griddler Express™ is hot, arrange sandwiches evenly spaced on the lower grill plate. Close and apply light pressure for 10 seconds. Grill until sandwiches are golden crispy brown with grill markings, and cheese is melted. Transfer sandwiches to a wire rack if not serving immediately. Cut sandwiches in halves or quarters to serve.

*Nutritional information per serving (one half sandwich):*

*Calories 282 (50% from fat) • carb. 25g • pro. 11g  
• fat 16g • sat. fat 8g • chol. 39mg • sod. 444mg  
• calc. 95mg • fiber 2g*

## Sliced Pear & Roquefort on 7-Grain Bread Panini

Makes 4 panini

- 8 **slices 7- or 9-grain bread (about 1 ounce per slice)**
- 8 **teaspoons unsalted butter, softened**
- 2 **ripe, but firm pears (suggestion – red Bartlett)**
- 4 **ounces Roquefort cheese**

Preheat Cuisinart® Griddler Express™ on medium setting. Spread one side of each slice of bread with butter. Place 4 slices of bread buttered side down. Halve and core pears and cut into thin slices. Cut cheese into thin slices no wider than bread slices. Divide cheese into 4 equal portions and arrange on bread. Top with pear slices. Top with remaining slices of bread, buttered side up.

Arrange sandwiches on preheated Griddler Express™ and close lid. Grill for 3 to 4 minutes, until cheese is melted, pears are warmed and slightly softened, and bread is crispy and browned. Let rest on a wire rack for 2 to 3 minutes before cutting. Serve warm.

*Nutritional information per serving (one sandwich):*

*Calories 336 (47% from fat) • carb. 29g • pro. 20g  
• fat 20g • sat. fat 10g • chol. 46mg • sod. 761mg  
• calc. 788mg • fiber 9g*

## Grilled Bruschetta with Assorted Toppings

Freshly grilled bread makes a quick hors d'oeuvre. Top while warm with one of our toppings from below or one from your own recipe collection.

**sliced French or Italian Bread**, 1/4- to 3/4-inch-thick slices – all slices must be of similar thickness. For “fancier” bruschetta, use a decorative cutter to cut shapes/rounds out of sliced Italian country bread or a French boule.

**extra virgin olive oil or flavored olive oil fresh garlic, peeled, cut in half**

Preheat Cuisinart® Griddler Express™ on high. Lightly brush sliced bread on both sides with olive oil. If desired, rub with cut garlic. Arrange evenly spaced on preheated Griddler Express™. Grill until browned, toasty and crisp, about 1 to 2 minutes. Bruschetta toasts many be prepared ahead. Reheat on a wire rack in a slow oven. Serve with Fresh Tomato Insalata, Artichoke & Green Olive Tapenade or Roasted Mushroom & Red Pepper Tapenade. Recipes follow.

## Fresh Tomato Insalata

Makes about 2 cups  
(about 2 tablespoons per serving)

- 1 **cup chopped red and or yellow tomato – 1/4-inch chop**
- 1/2 **cup shredded Parmesan cheese (can use Asiago or aged provolone)**
- 1/2 **cup diced peeled and seeded cucumber – 1/4-inch dice**

- 1/4 cup finely chopped red onion
- 1/4 cup shredded fresh basil
- 1 1/2 tablespoons rinsed and drained capers
- 1 clove garlic, peeled and finely chopped
- 1 tablespoon red wine vinegar or white balsamic vinegar
- 1 tablespoon extra virgin olive oil
- kosher salt and freshly ground pepper to taste

Place all ingredients in a bowl and stir gently. Allow to stand for 30 minutes to allow flavors to develop. Drain and use to top grilled bruschetta.

*Nutritional information per serving:*

Calories 24 (62% from fat) • carb. 1g • pro. 1g  
 • fat 2g • sat. fat 1g • chol. 2mg • sod. 79mg  
 • calc. 40mg • fiber 0g

## Artichoke & Green Olive Tapenade

Makes about 3 cups (about 2 tablespoons per serving)

- 3 tablespoons extra virgin olive oil
- 1/2 teaspoon saffron (loosely packed)
- 2 cans (about 13 ounces each) artichoke hearts, well drained\* and chopped
- 1/2 cup drained and halved pitted green olives (may use pimiento-stuffed), chopped
- 1/3 cup toasted pine nuts, roughly chopped
- 3 tablespoons chopped fresh parsley
- 1 teaspoon fresh lemon juice
- 1/2 teaspoon finely chopped lemon zest
- kosher salt and freshly ground black pepper to taste

Place olive oil and saffron in a bowl. Stir and let stand for 20 to 30 minutes. Add chopped artichoke hearts, chopped olives, pine nuts, parsley, lemon juice, and zest. Stir to blend. Let stand for 30 minutes before serving to allow the flavors to blend. Season to taste with salt and freshly ground pepper.

\*Halve, drain on several layers of paper towels, then gently press excess moisture from drained artichoke hearts.

**Optional:** Add 1 cup shredded mozzarella to the artichoke mixture.

*Nutritional information per serving  
 (made without optional cheese):*

Calories 44 (66% from fat) • carb. 3g • pro. 1g  
 • fat 4g • sat. fat 1g • chol. 0mg • sod. 247mg  
 • calc. 14mg • fiber 1g

## Roasted Mushroom & Red Pepper Tapenade

Makes about 2 cups (about 2 tablespoons per serving)

- 12 ounces cremini mushrooms
- 8 ounces shiitake mushrooms (tough stems removed)
- 2 cloves garlic, peeled and thinly sliced
- 3 tablespoons extra virgin olive oil
- 1/2 teaspoon kosher salt
- 1/3 cup chopped roasted red bell pepper
- 1/3 cup chopped toasted walnuts
- 2 tablespoons chopped fresh parsley
- crumbled Gorgonzola cheese for garnish (optional)

Preheat oven to 425°F. Line a baking sheet with foil. Quarter mushrooms and place in a resealable food storage bag with sliced garlic, olive oil, and salt. Shake to coat mushrooms with oil. Arrange in a single layer on prepared baking sheet and place in preheated 425°F oven. Roast until most of the liquid has been given up, about 30 to 40 minutes. Remove from oven and let cool.

Finely chop roasted mushrooms and garlic. (This can be done in a Cuisinart® Food Processor.) Place in a medium bowl and stir in roasted red pepper, walnuts, and parsley. Use to top warm grilled bruschetta. Garnish with crumbled Gorgonzola cheese. (Alternatively, Gorgonzola to taste may be gently stirred into chopped mushroom mixture.)

*Nutritional information per serving (without Gorgonzola):*

Calories 55 (63% from fat) • carb. 4g • pro. 1g  
 • fat 4g • sat. fat 0g • chol. 0mg • sod. 69mg  
 • calc. 5mg • fiber 1g

## The Best Burgers

Makes 4 servings

- 1 1/2 pounds freshly ground chuck (minimum 85% lean)
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper



Preheat the Cuisinart® Griddler Express™ on the high setting.

Working the ground chuck as little as possible, shape into 4 six-ounce burger patties about 4 inches in diameter. (The best way to do this is to use a 4-inch round cookie cutter. Place 6 ounces of meat in the cookie cutter and gently press to fill the cookie cutter evenly. It is important that all the burgers be of the exact same height for optimal grilling results.)

Place the burgers evenly spaced on the bottom grill plate of the Cuisinart® Griddler Express™. Close and grill for 4 to 6 minutes (until the internal temperature reaches from 140°F to 165°F) depending on personal preference.

Remove burgers and sprinkle with salt and pepper. Serve hot with your favorite condiments and buns, rolls, or bread.

*Nutritional information per serving:*

Calories 254 (48% from fat) • carb. 0g • pro. 33g  
• fat 14g • sat. fat 3 • chol. 105mg • sod. 182mg  
• calc. 10mg • fiber 0g

**Variations:** Burgers may be pre-seasoned before they are grilled. Gently stir suggested seasonings or your own favorites into the meat. Work the meat as little as possible for best texture.

- 1-2 cloves finely minced garlic
- 2-3 finely chopped green onions
- 1 teaspoon minced fresh ginger
- 1-2 tablespoons soy sauce
- 1-2 tablespoons Worcestershire sauce
- 1 tablespoon minced capers
- 1-2 tablespoons minced imported olives
- 1-2 tablespoons barbecue sauce
- hot sauce to taste
- minced jalapeño pepper to taste

## Mushroom & Cheddar Turkey Burgers

Makes 4 burgers

- 1½ pounds ground turkey (6-7% fat)
  - 4 ounces finely chopped fresh mushrooms
  - 2 ounces reduced-fat shredded sharp Cheddar cheese\*
  - 2 tablespoons chopped fresh chives
  - 1 tablespoon Worcestershire sauce
  - ¼ teaspoon freshly ground black pepper
- For serving: toasted or grilled bread or buns,

**ketchup, mustard, or other condiments, sliced tomatoes, onions, lettuce, etc.**

Preheat Cuisinart® Griddler Express™ on High setting.

Place turkey, chopped mushrooms, shredded Cheddar, chopped chives, Worcestershire, and pepper in a large bowl. Stir to blend, but do this as gently as possible so as not to make the meat become dense like a meatloaf or meatballs. Shape into 4 burgers, each about 3¾ inches in diameter and all of the same thickness.

Arrange on preheated Griddler Express™ evenly spaced, and close lid. Grill for 7 to 8 minutes, until burgers are nicely browned, juices run clear (not pink), and measure 170°F when tested with an instant-read thermometer.

*Nutritional information per serving:*

Calories 234 (19% from fat) • carb. 2g • pro. 46g  
• fat 5g • sat. fat 2g • chol. 93mg • sod. 249mg  
• calc. 156mg • fiber 1g

\*A smoked Cheddar may be substituted for sharp Cheddar – this will impart a smoky flavor into the burgers

## Lemon Herb Grilled Chicken

Makes 4 servings

- 4 boneless, skinless chicken breast halves (5-6 ounces each)
- 1 green onion, trimmed, cut into 1 inch pieces (include several inches of green)
- 1 tablespoon fresh parsley leaves, finely chopped
- ½ tablespoon fresh rosemary, finely chopped
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground pepper
- ⅓ cup extra virgin olive oil
- 3 tablespoons fresh lemon juice

Trim all fat from chicken. Place a chicken breast between 2 sheets of plastic wrap and use a flat pounder to pound to an even thickness, about ½-inch. Repeat with remaining chicken.

Place the green onion, parsley, rosemary, salt, and pepper in a bowl. Add the olive oil and lemon juice, stir with a whisk until emulsified. Pour over the chicken and stir to coat completely. Allow to marinate for 15 minutes – no longer

(this is important as the citrus will begin to “cook” the chicken and toughen it).

While marinating the chicken, preheat the Cuisinart® Griddler Express™ on high setting. When grill is hot and chicken has finished marinating, drain the chicken well and discard marinade. Arrange the chicken on the hot grill, spacing evenly, and close using medium pressure. Grill for 6 to 8 minutes. Chicken will be opaque with distinct grill markings, and juices will run clear, not pink.

Check internal temperature of chicken with an instant-read thermometer, the temperature should be 170°-175°F. Chicken can be served hot, or cooled, covered and refrigerated for another use such as a salad.

**Tip:** If fresh herbs are not available, substitute 1 tablespoon of a dried herb such as basil, oregano, rosemary, or thyme.

*Nutritional information per serving:*

*Calories 155 (18% from fat) • carb. 2g • pro. 31g  
• fat 3g • sat. fat 1g • chol. 79mg • sod. 546mg  
• calc. 23mg • fiber 0g*

## Herb Grilled Boneless Pork Chops

Makes 4 servings

- 1** **teaspoon herbes de Provence or Italian herb blend**
- 1/2** **teaspoon kosher salt**
- 1/2** **teaspoon paprika (sweet or hot, to taste)**
- 1/4** **teaspoon dry mustard**
- 1/4** **teaspoon freshly ground black pepper**
- 4** **boneless pork loin chops, all the same thickness (1/2 to 3/4 inch), each about 5 ounces**

Combine herbs, salt, paprika, dry mustard, and pepper. Blend well. Rub evenly on pork chops. Let stand for 15 to 20 minutes. (Or may be done early in day, covered and refrigerated.)

Preheat Cuisinart® Griddler Express™ on high setting. When hot, arrange the seasoned pork chops evenly spaced on the lower grill plate. Close and grill for 4 1/2 to 6 minutes – grilling time will depend on thickness and temperature of meat. Internal temperature of pork should register about 155°-160°F when tested with an instant-read thermometer.

*Nutritional information per serving:*

*Calories 289 (37% from fat) • carb. 0g • pro. 43g  
• fat 12g • sat. fat 4g • chol. 116mg • sod. 543mg  
• calc. 52mg • fiber 0g*

## Grilled Jamaican-Style Jerk Turkey Cutlets

You may prepare your own “jerk” seasoning, or use 1 1/2 tablespoons of a prepared seasoning.

Makes 4 servings

- 1/2** **ounce very finely minced onion**
- 1** **teaspoon brown sugar**
- 1** **teaspoon thyme**
- 1** **teaspoon kosher salt**
- 1/2** **teaspoon freshly ground black pepper**
- 1/2** **teaspoon cayenne**
- 1/2** **teaspoon ground allspice**
- 1/4** **teaspoon ground cinnamon**
- 1/8** **teaspoon ground ginger**
- 1/8** **teaspoon freshly ground nutmeg**
- 4** **boneless turkey breast cutlets (about 5-6 ounces each)**

Combine onion, brown sugar, thyme, salt, pepper, cayenne, allspice, cinnamon, ginger, and nutmeg and stir to blend. This can be done using a mortar and pestle or Cuisinart® MiniPrep® or MiniChopper. Rub the seasoning on dry turkey cutlets and let stand 15 minutes.

Preheat the Cuisinart® Griddler Express™ on high setting. When hot, arrange the prepared turkey cutlets evenly spaced on the lower grill. Cover using medium pressure and grill for 3 to 4 minutes. Turkey will have grill marks with juices running clear, and it will test 170°-175°F when tested with an instant-read thermometer.

*Nutritional information per serving:*

*Calories 188 (29% from fat) • carb. 3g • pro. 29g  
• fat 6g • sat. fat 2g • chol. 99mg • sod. 448mg  
• calc. 21mg • fiber 0g*

### Optional Brine

Brining makes some meats that can be dry, flavorful and moist. If you have the time, try this brine with turkey cutlets. Combine 1 tablespoon each brown sugar and kosher salt in a bowl with 1 cup boiling water. Stir until sugar and salt are completely dissolved. Add 2 cups ice cubes and 1 cup cold water or cider. Stir until mixture is completely cold. Place turkey cutlets in cold brine. Refrigerate for 30 to 60 minutes. Drain and rinse before using. **Tip:** if your turkey cutlets have been frozen, place the frozen cutlets in the brine and refrigerate during the day – they will thaw and brine at the same time.

# Southwestern Spiced Grilled Rib Eye Steaks

Makes 2 to 4 servings

- 1 **teaspoon ground cumin**
- 1 **teaspoon chili powder**
- 1/2 **teaspoon basil**
- 1/2 **teaspoon ground coriander**
- 1/2 **teaspoon oregano**
- 1/2 **teaspoon paprika**
- 1/2 **teaspoon kosher salt**
- 1/2 **teaspoon freshly ground black pepper**
- 2 **boneless rib eye or strip steaks, 3/4-inch thick each (12 ounces each)**

Place the cumin, chili powder, basil, coriander, oregano, paprika, salt, and pepper in a small bowl and stir to combine – there will be about 2 tablespoons. Reserve. Dry steaks and rub evenly with prepared spice rub. Let stand 20 to 30 minutes – or rub, cover and refrigerate for up to 12 hours.

Preheat the Cuisinart® Griddler Express™ on high setting. When hot, arrange steaks evenly spaced on lower grill. Cover using light pressure. Grill until steaks have reached desired level of doneness when tested with an instant-read thermometer. Grilling will take approximately 4 to 10 minutes. Grill until about 5° under temperature desired – meat will continue to cook while resting. Remove immediately. Let steaks stand for 5 to 10 minutes before serving to allow temperature to even out, and fibers to relax and reabsorb the juices, making the steak more tender and juicy.

*Nutritional information per serving:*

Calories 386 (48% from fat) • carb. 1g • pro. 48g  
• fat 20g • sat. fat 8g • chol. 140mg • sod. 294mg  
• calc. 19mg • fiber 0g

## Lemon Basil Shrimp

Makes 2 servings

- 1 **clove garlic, peeled and finely minced**
- 1 **teaspoon basil**
- 1/2 **teaspoon kosher salt**
- 1/8 **teaspoon freshly ground black pepper**
- 1/8 **teaspoon red pepper flakes**
- 3 **tablespoons fresh lemon juice**
- 1/4 **cup extra virgin olive oil**
- shrimp (16-20 count), peeled and deveined, or 2 swordfish steaks,**

**6 ounces each (same thickness)\*  
lemon wedges for garnish**

Place minced garlic, basil, salt, peppers, and lemon juice in a small bowl. Whisk to blend. While whisking, add the oil in a slow steady stream; whisk until completely emulsified.

Dry the shrimp completely. Place in a bowl with the marinade and toss to coat. Let stand 20 to 30 minutes. Preheat the Cuisinart® Griddler Express™ on High setting.

When Griddler Express™ is hot, drain shrimp. Arrange evenly spaced on the lower grill plate and close using light pressure. Grill shrimp for 2 1/2 to 3 minutes.

Transfer to warmed plates and garnish with lemon wedges to serve.

*Nutritional information per serving (shrimp):*

Calories 340 (38% from fat) • carb. 5g • pro. 46g  
• fat 14g • sat. fat 2g • chol. 345mg • sod. 670mg  
• calc. 138mg • fiber 0g

\*Grill swordfish for 4 to 5 minutes – do not over-cook or it will become dry. Internal temperature should be 145°F or more to taste when tested with an instant read thermometer.

**Cook's Tip:** When shrimp are grilled, they have a much better texture after a short period of brining. To brine the shrimp, place 1 tablespoon each kosher salt and brown sugar in a medium bowl and add one cup boiling water. Stir until salt and sugar are completely dissolved. Add 12 ice cubes and 1 cup cold water; stir until brine is cold. When cold, add shrimp and brine the shrimp for 30 to 60 minutes in the refrigerator.

## Grilled Green Beans with Feta

Makes 4 servings

- 1 **pound green beans, rinsed**
- 1 1/2 **teaspoons extra virgin olive oil**
- 1/4 **teaspoon kosher salt**
- 1 **tablespoon fresh lemon juice**
- 1/2 **teaspoon basil**
- 1/8 **teaspoon freshly ground black pepper**
- 1/4 **cup crumbled feta cheese**

Preheat the Cuisinart® Griddler Express™ on high setting.

Remove tips and tops from green beans. Place in a bowl and drizzle with olive oil. Toss to coat.

When Griddler Express™ is hot, arrange half the green beans on the bottom grill plate. Close and grill for 4 to 5 minutes. Using a pair of heatproof tongs for nonstick cookware, remove the green beans and transfer to a bowl. Sprinkle with half the salt. Grill remaining green beans and add to the bowl. Sprinkle with the remaining salt, lemon juice, basil and pepper; toss to coat. Arrange green beans in a shallow serving bowl and sprinkle with crumbled feta cheese.

*Nutritional information per serving:*

Calories 61 (34% from fat) • carb. 9g • pro. 3g  
 • fat 3g • sat. fat 1g • chol. 3mg • sod. 130mg  
 • calc. 64mg • fiber 4g

## Grilled White & Sweet Potato Salad with Lemon Dill Dressing

Makes 4 servings

- 12 ounces sliced sweet potato\***,  
1/8–1/4-inch thick
- 12 ounces sliced white potato\***,  
1/8–1/4-inch thick
- 5 tablespoons extra virgin olive oil**,  
divided
- 2 tablespoons fresh lemon juice**
- 1 tablespoon finely chopped shallot**
- 1 1/2 teaspoons dry dill weed**  
(or 1 tablespoon fresh)
- 1 teaspoon Dijon-style mustard**
- 3/4 teaspoon kosher salt**, divided
- 1/2 cup thinly sliced celery**
- 1/4 cup chopped red onion**

In separate bowls, toss each type of sliced potato with 1 tablespoon extra virgin olive oil. Preheat the Cuisinart® Griddler Express™ on Medium setting.

Place the lemon juice, chopped shallot, dill weed, mustard, and 1/4 teaspoon of the salt in a medium bowl. Stir with a whisk. While whisking, add the remaining 3 tablespoons of olive oil in a steady stream and whisk until the mixture is an emulsion. Reserve.

When Griddler Express™ is hot, arrange one type of the potato slices on the lower grill. Cover and grill until tender, about 4 to 6 minutes, depending on thickness. As potatoes finish grilling, arrange them on a platter and sprinkle with remaining salt. When all potatoes are grilled, top with sliced celery and chopped red

onion. Drizzle with Lemon Dill Dressing and serve warm, or cover, refrigerate and serve chilled.

*Nutritional information per serving:*

Calories 304 (46% from fat) • carb. 40g • pro. 4g  
 • fat 17g • sat. fat 2g • chol. 0mg • sod. 324mg  
 • calc. 41mg • fiber 5g

\*It is important that the potatoes be sliced to an even thickness to maintain optimum contact with upper and lower grilling surfaces at the same time. Slicing can be done using a mandoline, or even easier using a Cuisinart® Food Processor fitted with the 4- or 6-mm slicing disc. White/yellow potatoes sliced 4-mm thick will take about 4 to 4 1/2 minutes to grill until tender. White/yellow potatoes sliced 6-mm thick will take about 5 to 5 1/2 minutes to grill until tender. Sweet potatoes will take about 30 to 45 seconds less to grill until tender.

## Grilled Portobello Salad

Makes 4 servings

- 1/4 cup extra virgin olive oil**
- 2 tablespoons white balsamic vinegar**
- 1 tablespoon water**
- 1 clove garlic**, peeled and minced
- 1 tablespoon minced onion or shallot**
- 1 teaspoon thyme**
- 1/2 teaspoon kosher salt**
- 1/4 teaspoon freshly ground pepper**
- 18 ounces thickly sliced portobello mushrooms\***
- 1/3 cup finely chopped red bell pepper**
- 1/3 cup finely chopped yellow bell pepper**

Place the olive oil, vinegar, water, garlic, onion, thyme, salt, and pepper in a food processor fitted with the metal blade or a blender. Process or blend until emulsified. Pour over the sliced portobellos and toss gently to coat. Let stand for 10 to 15 minutes.

Preheat the Cuisinart® Griddler Express™ on high setting. When the Griddler Express™ is hot, arrange one third of the sliced portobellos on the bottom grill, cut side down. Close and grill for 3 minutes. Remove and place on a platter. Repeat with the remaining sliced portobellos. Sprinkle with the chopped red and yellow peppers and serve. May be served warm or chilled. Grilled portobellos also make a very good filling for grilled panini – use in place of or in addition

to meat. Try the Grilled Portobello Salad as a filling for panini made on country Italian bread with smoked mozzarella cheese.

\*Sliced portobello mushrooms are available in the produce sections of most well-stocked grocery stores. The pre-sliced portobellos are evenly sliced, resulting in a very good grilled mushroom.

*Nutritional information per serving:*

Calories 111 (71% from fat) • carb. 7g • pro. 2g  
• fat 9g • sat. fat 1g • chol. 0mg • sod. 60mg  
• calc. 13mg • fiber 1g

## Chocolate Strawberry Panini

Makes 2 panini (serves 4)

- 8 slices crusty country Italian loaf (each about 4x3x1/2 inches) or challah bread**
- 1 1/2 tablespoons unsalted butter, melted**
- 8 ounces bittersweet or semisweet chocolate, chopped finely (1/8-inch pieces)**
- 8 large strawberries, stemmed, thinly sliced**  
**powdered sugar for dusting**  
**cinnamon for dusting**  
**fresh strawberries and mint for garnish**

Preheat the Cuisinart® Griddler Express™ in the closed griddle position to 350°F.

Brush one side of each slice of bread with melted butter. Place 4 slices of bread on work surface, buttered side down. Top each one evenly with chopped chocolate, then sliced strawberries. Place remaining bread on top of the chocolate buttered side up.

Carefully place panini on the bottom griddle plate. Close grill and apply medium pressure to the handle for 20 – 30 seconds. Bake the panini for 5 minutes, until the chocolate is melted and the bread is toasted golden brown and crispy.

Remove, cut into halves or quarters and dust lightly with powdered sugar and cinnamon. Serve hot, but not immediately, as the melted chocolate can burn the tongue.

*Nutritional information per serving (one half sandwich):*

Calories 418 (51% from fat) • carb. 50g • pro. 5g  
• fat 26g • sat. fat 14g • chol. 12mg • sod. 177mg  
• calc. 47mg • fiber 5g

## White Chocolate Mascarpone & Orange Panini on Challah

Makes 2 panini, 4 to 8 servings

- 1/2 cup mascarpone cheese\***
- 1/2 tablespoon turbinado (or may use superfine sugar)**
- 3 tablespoons (1 1/2 ounces) white chocolate morsels or chopped white chocolate (not summer coating)**
- 1/4 teaspoon pure almond extract (can substitute vanilla extract)**
- 4 teaspoons unsalted butter, softened**
- 4 slices challah bread (about 5x5x1/2 inches each)**
- 3 tablespoons orange marmalade**  
**powdered sugar, sliced oranges, fresh raspberries, blueberries or sliced strawberries, mint leaves for garnish**

Place mascarpone, sugar, white chocolate morsels, and extract in a small bowl and stir until sugar is dissolved. This may be done ahead and refrigerated until ready to use.

Preheat Cuisinart® Griddler Express™ on medium setting.

Evenly butter one side of each slice of challah. Place 2 slices on work surface, butter side down, and spread half the mascarpone/white chocolate mixture evenly to within 1/2 inch of the edges of each piece of challah. Top each evenly with 1 1/2 tablespoons of the orange marmalade. Place the remaining challah on top, evenly spaced, buttered side up. Arrange the panini on the preheated grill, evenly spaced and lower lid with light pressure. Bake for about 2 minutes, until bread is golden crispy browned with grill markings, and filling is warmed and slightly melted. Transfer to a wire rack and let stand for several minutes. Cut in halves or quarters. Sprinkle with powdered sugar, garnish with fresh berries, orange slices and mint to serve.

\*A double cream to triple cream cheese made from cow's milk, soft and delicate – most similar to clotted cream. Available in most well-stocked grocery and specialty food stores.

*Nutritional information per serving (based on 8 servings):*

Calories 191 (55% from fat) • carb. 18g • pro. 3g  
• fat 11g • sat. fat 6g • chol. 35mg • sod. 116mg  
• calc. 57mg • fiber 0g

# Grilled Pound Cake with Ice Cream and Cassis Berry Sauce

Makes 8 servings

- 3 tablespoons packed brown sugar**
- 1/3 cup unsalted butter, softened to room temperature**
- 1/4 teaspoon pure almond or vanilla extract**
- 1 10–12 ounces loaf shape pound cake (frozen – do not thaw)**
- Cassis Berry Sauce, ice cream, frozen yogurt or whipped cream**

Crumble the brown sugar into a bowl so that there are no lumps. Add the softened butter and extract. Stir to blend.

Use a serrated knife to slice the frozen pound cake into 8 equal slices – it is important that the slices all be the same thickness. Spread both sides of each slice with the brown sugar butter. Place in refrigerator until ready to cook.

Ten minutes before serving, preheat the Cuisinart® Griddler Express™ on low setting. When hot, arrange the slices of the butter/brown sugar coated pound cake on the bottom griddle plate. Close, apply light pressure to lid for 10 seconds, and cook for 3 to 4 minutes. Remove from Griddler Express™ and arrange on dessert plates. For a special dessert,

top warm cake with a scoop of ice cream or frozen yogurt, then chocolate sauce, Cassis Berry Sauce (recipe follows) or Cassis Berry Sauce and softly whipped cream.

*Nutritional information per serving (one grilled pound cake slice only):*

*Calories 226 (57% from fat) • carb. 23g • pro. 2g • fat 15g • sat. fat 9g • chol. 99mg • sod. 144mg • calc. 19mg • fiber 0g*

## Cassis Berry Sauce

Makes about 3 cups sauce

- 1/4 cup seedless raspberry preserves**
- 2 tablespoons crème de Cassis**
- 1 cup fresh blueberries**
- 1 cup fresh raspberries**
- 1 cup sliced fresh strawberries**

Place preserves and crème de Cassis in a medium bowl. Stir until completely blended. Gently stir in the berries. Let stand 30 minutes or longer before serving to allow flavors to blend.

*Nutritional information per serving (about 1/3 cup):*

*Calories 46 (4% from fat) • carb. 10g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 2mg • calc. 7mg • fiber 2g*

### Recommended Internal Cooking Temperatures Chart

Use a probe-type meat thermometer while cooking, or check after grilling using an instant-read thermometer to ensure that food has been cooked to safe temperatures.

<b>Beef</b>	
Rare	130°-135°F (not recommended by FDA)
Medium Rare	140°-145°F
Medium	155°-160°F
Well Done	170°F +
<b>Ground Pork</b>	160°F
<b>Pork Chops</b>	150°F +
<b>Poultry</b>	
White Meat	170°F
Dark Meat	180°F
Ground Turkey or Chicken	175°F
<b>Hot Dogs</b>	165°F
<b>Lamb</b>	
Medium Rare	145°F
Medium	155°-160°F
Well Done	170°+
<b>Seafood</b>	140° - 145°F
<b>Safe Handling Practices:</b> Keep raw foods separate from cooked foods. Do not use utensils or plates that have held raw meats/poultry/seafood for lifting or serving cooked meats. Discard all marinades that have touched raw meat.	

# WARRANTY

## LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on the Cuisinart® Griddler Express™.

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

We warrant that your Cuisinart® Griddler Express™ will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

We suggest that 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 is not a condition of these warranties.

If your Cuisinart® Griddler Express™ should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to:

Cuisinart  
150 Milford Road  
East Windsor, NJ 08520

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions). Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by check or money order.

**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.

Your Cuisinart® Griddler Express™ has been manufactured to strict specifications and has been designed for use with the Cuisinart® Griddler Express™ accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

These warranties exclude all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental or consequential damages, so the foregoing limitation 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, according to its preference, 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 either of the above two options does 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 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

### BEFORE RETURNING YOUR CUISINART® PRODUCT

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 to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

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