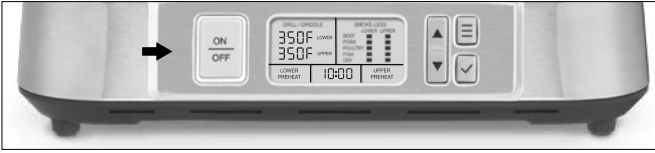


Cleaning and Care

CAUTION: Before cleaning appliance, make sure it has cooled down completely (for 30 minutes).

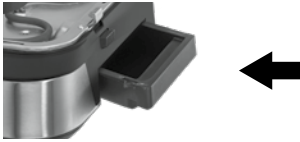
1. Press the ON/OFF button to turn the grill off, and unplug the power cord from the wall outlet.



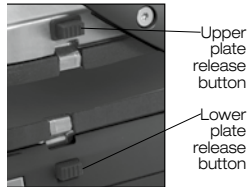
2. Use the cleaning/scraping tool to remove any leftover food from the cooking plate. Do not use metallic objects (such as knives or forks) or a scouring pad for cleaning.



3. Dispose of grease from the drip tray once cooled.



4. **To Remove Cooking Plates:** With unit in the flat position, press the plate release buttons on the right side of the housing, and slide the plates out from under the metal brackets.



5. The cooking plates, drip tray, and cleaning/scraping tool can all be cleaned in the dishwasher or by hand.

6. The housing base, cover and control panel, can be wiped clean with a soft, dry cloth.

IMPORTANT

Do not throw away. Read before operating your new Griddler®. Keep for future reference.

These helpful hints are intended to be a supplement to the Instruction Booklet. In order to ensure safe operation and optimum performance, please read the entire Instruction Booklet.

For more helpful hints see Instruction Booklet

QUICK REFERENCE GUIDE

Cuisinart®

Smoke-less Contact Griddler®

Before the First Use

1. Remove all packing materials and any promotional labels or stickers from your grill. Confirm all parts of your new appliance have been included.



2. Remove any dust from the unit by wiping the base, cover and control panel with a damp cloth. Thoroughly clean cooking plates, drip tray and cleaning/scraping tool (they are dishwasher safe).

Setup and Operation

1. Place Griddler® on a clean, flat surface where you intend to cook.



2. **To Position Drip Tray:** Slide the drip tray into the base according to the instructions on the tray.



Setup Instructions Continue Inside

Setup and Operation

- 3. To Insert Cooking Plates:** Adjust to the flat position by lifting the hinge release lever. Slide the plate underneath the metal brackets of the housing and push down the front end of the plate. If you require only one plate for cooking, we recommend using the bottom plate. Plug the unit into an outlet.



- 4. Select Cooking Function:** Press  to choose your function: Grill / Griddle or Smoke-less Mode. To confirm your cooking function, press .

- 5. Cooking in Grill / Griddle Mode:**
Set Temperature – Press the Confirm button to select the plate(s) you wish to set the temperature for. Once the plate(s) have been confirmed, the word LOWER and/or UPPER will go solid, and the associated temperature will start flashing.

To set temperature of either the upper or lower plate, press the up ▲ button to increase temperature or the down ▼ button to decrease temperature.

Set Timer – After your Smoke-less Contact Griddler® has reached the set temperature, the timer will appear in the LCD, flashing 00:00.

To select your cook time to count down, press the ▲ button (increase time) or the ▼ button (decrease time).

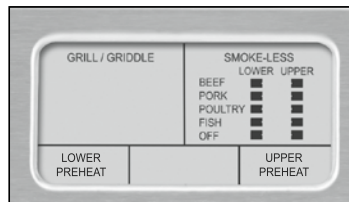
Add food to the Smoke-less Contact Griddler®, then press the Confirm button to start the timer.

- 6. Cooking in Smoke-less Mode:** To cook in Smoke-less mode, there are two actions that need to be performed to the unit, depending upon what position you are cooking in this mode:

1. Create the lower plate / base angle by pulling out the front foot extension
2. Create upper plate / cover angle by adjusting the hinge

Food selection: After you have confirmed SMOKE-LESS MODE, the words LOWER and UPPER will flash in sequence. At this point, you have three options: Set the lower plate, set the upper plate or set both plates to be the same food group. Press Confirm to select the plate(s) you wish to set the food group for. Once the plate(s) have been confirmed, the word LOWER and/or UPPER will go solid and the associated food group will start flashing. Press the confirm button to select your desired food group. Follow these steps to set the food group for the other plate. With the confirmed food group(s) flashing, your Smoke-less Contact Griddler® will begin to preheat.

Once set plate(s) are preheated, the unit will beep 3 times. The boxes associated with the selected food group(s) will become solid and the word(s) PREHEAT will disappear.



Cooking Options

- 1. CONTACT GRILL:** Cook burgers, boneless meats and vegetables by resting the top cover on top of the food until it has reached the desired cooking temperature.



- 2. PANINI PRESS:** Grill sandwiches, breads and quesadillas by resting the top cover on top of the food, pressing, and heating to your liking.



- 3. FULL GRILL:** Cook burgers, steak, poultry, fish and vegetables in the open, flat position.



- 4. FULL GRIDDLE:** Cook pancakes, eggs, hash browns and breakfast meats in the open, flat position.



- 5. HALF GRILL / HALF GRIDDLE:** Cook full meals like bacon & eggs and steak & potatoes at the same time in the open, flat position.



- 6. DuoControl™ Heating Advantage:** Provides independent temperature control for each plate, so you can program the top and bottom plates to reach different temperatures in order to cook different foods at the same time.



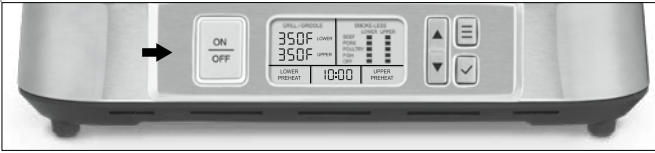
- 7. Smoke-less Mode:** Smoke-less mode can be used with any of the previous five cooking options. Smoke-less mode offers precise temperature control based on the foods being cooked, and limits the amount of smoke generated by reducing the amount of fats that are burned with certain foods.



Limpeza y mantenimiento

PRECAUCIÓN: Desenchufe el aparato y permita que se enfríe por 30 minutos antes de limpiarlo.

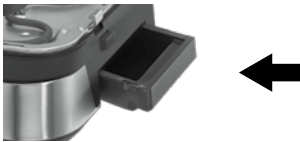
- 1.** Apague la unidad (oprimiendo el botón ON/OFF) y desconecte el cable de la toma de corriente.



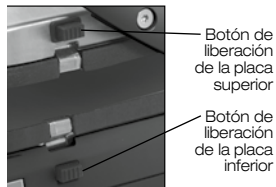
- 2.** Use el raspador provisto para eliminar los residuos de las placas. No use utensilios de metal (p. ej., cuchillos o tenedores) ni estropajos metálicos para limpiar las placas.



- 3.** Tire a la basura la grasa acumulada en la bandeja de goteo.



- 4.** **Remoción de las placas:** Con la unidad en la posición abierta, presione el botón de liberación de la placa (situado a la derecha de la base), y deslice la placa fuera de las abrazaderas de metal.



- 5.** Lave las placas, la bandeja de goteo y el limpiador/raspador a mano o en el lavavajillas.

- 6.** Limpie la base, la cubierta y el panel de control con un paño suave y seco.

IMPORTANTE

No tire este folleto a la basura. Lea esta información antes de usar su Griddler® por primera vez. Guarde esta información para futura referencia.

Estos útiles consejos complementan el manual de instrucciones. Para lograr un rendimiento óptimo y una operación segura, lea el manual de instrucciones.

Para más consejos útiles, véase el manual de instrucciones.

GUÍA DE REFERENCIA RÁPIDA

Cuisinart®

Parrilla de contacto Griddler® con Tecnología de Reducción de Humo

Antes del primer uso

- 1.** Retire el aparato del material de embalaje y quite las etiquetas promocionales pegadas a su cuerpo. Cerciñese de que todas las piezas descritas en la sección "Piezas y características" del manual de instrucciones están incluidas.



- 2.** Limpie la base, la cubierta y el panel de control con un paño ligeramente humedecido. Lave las placas, la bandeja de goteo y el limpiador/raspador a mano o en el lavavajillas.

INSTALACIÓN Y OPERACIÓN

- 1.** Coloque el aparato sobre una superficie limpia, plana y segura.



- 2.** **Instalación de la bandeja de goteo:** Introduzca la bandeja de goteo en la abertura, según se indica en la bandeja.



(Continúa adentro)

