

# Cuisinart®



## Instruction & Recipe Booklet Griddler & Deep Pan - GR-5XA


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

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# IMPORTANT SAFEGUARDS

## READ ALL INSTRUCTIONS BEFORE USING

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury**, including the following:

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farmhouses;
  - clients in hotels, motels and other residential type environments;
  - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction and or guidance concerning use of the appliance by a person responsible for their safety.
- Use only on an appropriate benchtop and indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- Always attach plug to grill first, then plug cord to wall outlet. To safely disconnect, press the  power button to stop cooking cycle and remove plug from electrical outlet.
- To avoid the possibility of the grill being accidentally pulled off the working area, which could result in damage to the grill

or personal injury, do not let the cord hang over the edge of a table or benchtop.

- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stovetop.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly.
- Do not operate this appliance in an appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the grill from the electrical outlet. Not doing so could create a risk of fire, especially if the grill is in contact with the walls of any cabinetry or on closing the cabinet door and touching the grill.
- Keep hands hair and clothing away during operation to reduce the risk of injury.
- Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.
- The use of attachments not recommended by Cuisinart may be hazardous.
- At no time, before or during cooking and cleaning immerse grill, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the grill, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. **DO NOT** reach into the water.
- The temperature of accessible surfaces may be high when the appliance is operating. Surfaces marked with this symbol will be very hot to touch during use – only use handles and/or knobs. **DO NOT TOUCH** until the grill has cooled down.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.



# SPECIAL CORDSET INSTRUCTIONS

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

If an extension cord is used, the marked electrical rating of the extension cord must 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 tripped over unintentionally or pulled on by children.

## SAVE THESE INSTRUCTIONS BEFORE THE FIRST USE

Before using your Griddler & Deep Pan for the first time, remove any dust from shipping by wiping the housing, cover and control panel.

Be sure to thoroughly clean all accessories before first use. The removable reversible plates, deep pan, grip handles for the deep pan, an integrated drip tray (inserted at the base of the unit), and a scraping tool. should be hand-washed in hot, sudsy water and thoroughly rinsed.

Before using your Griddler & Deep Pan, **ensure it is 15cm away from the wall or from any items** on the benchtop. Do not use on heat-sensitive surfaces.

## WHEN COOKING

Depending on the temperature level that has been set, it may take up to 10 minutes to reach operating temperature.

Always exercise caution when handling the Griddler & Deep Pan during cooking and after. The upper and lower housing are made of plastic and may become very warm. It is not recommended to be touched during or immediately following cooking. If you need to adjust the cover or move the base, be sure to use oven mitts to prevent any burns.

Whenever grasping the handle, take extra precaution with the arms, as they are made of diecast aluminium and will become very hot, very quickly.

## ATTENTION

The first time you use the Griddler & Deep Pan, it may have a slight odour and slightly smoke. This is normal and common to appliances with nonstick surfaces. The Griddler & Deep Pan comes with a black scraping tool to be used for cleaning the sides of both the grill and griddle plates after you have finished cooking and only when the unit has completely cooled down (at least 30 minutes). Ensure short use of the cleaning tool on a hot surface to avoid the plastic melting.

Never use metal utensils, as they will scratch the nonstick plates. Never leave plastic utensils in contact with the hot grill plates. This includes the provided cleaning tool.

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## PARTS & FEATURES



**A. Sturdy Stainless Steel Handle**

**B. Top Cover**

Self-adjusting floating top cover

**C. Hinge Release Lever**

Allows the cover to extend back for cooking in the flat position

**D. Drip Spout**

Allows grease to drip in to the drip tray

**E. Removable & Reversible Cooking Plates**

Nonstick & dishwasher safe

**E1. Griddle Side:**

Prepare pancakes, eggs, bacon & seared foods

**E2. Grill Side:**

Perfect for grilling steak, burgers, chicken & vegetables

**F. Plate Release Buttons**

Push in to release & remove cooking plates and deep pan

**G. Control Panel & Display (see page 5)**

**H. Drip Tray**

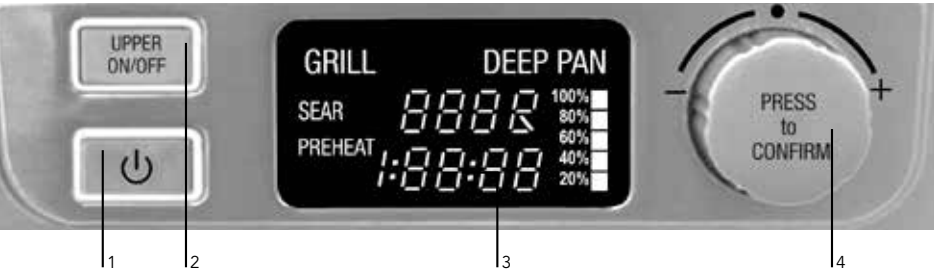
Collects grease & removes from base for easy cleanup (top-rack dishwasher safe)

**I. Removable Deep Pan with Detachable Handles**

**J. Cleaning/Scraping Tool**

Helps clean grill & griddle plates after cooking (top-rack dishwasher safe)

# GETTING TO KNOW YOUR GRIDDLER

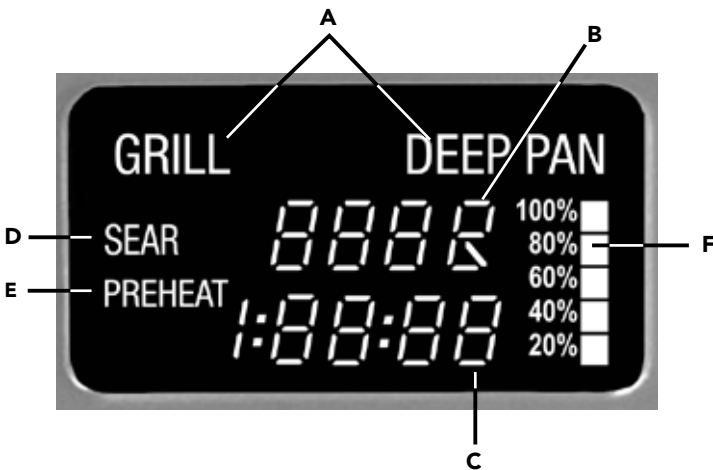


## CONTROL PANEL

- 1. ON/OFF Button**  
Press to turn unit on and off.
- 2. Top Plate Button**  
Press to turn the top plate into Keep Warm mode, or to turn the heater for top plate off or on.
- 3. Large LCD**  
The backlit LCD screen is easy to read; it displays the cooking function (Grill or Deep Pan Mode), Temperature, Timer, Preheat and the Preheat Status Bars.
- 4. PRESS to CONFIRM Dial**  
Turn the dial to select the temperature and count up or down time. Press the dial in to confirm.

## START-UP SCREEN

- A. Cooking Function**  
Grill or Deep Pan (The Griddler will automatically select the function based on the plates inserted.)
- B. Temperature**  
(80°C, 120°C, 160°C, 180°C, 200°C & 230°C))
- C. Timer**  
Set to count up or count down.
- D. Sear**  
Appears in LCD when actuating the machine or when 230°temperature is selected.
- E. Preheat**  
Appears in LCD when Griddler is heating.
- F. Preheat Bars**  
Appear when Griddler is heating, to show heat-up progress.



## PLATE POSITIONS

Your Griddler has 3 cooking positions as follows:

### OPEN

When the top plate/cover sits in an upright place (beyond a 90° angle) it will stabilize without further support.



### CLOSED

Hold handle while in open position to move top plate/cover from the open position toward the control panel so it rests on the food or plate.



### FLAT

Hold handle while in open position while locating the hinge-release lever on right-hand side of arm then push and hold lever up while moving the handle (cover) back until sitting flat on surface.



## INTRODUCING THE GRIDDLER & DEEP PAN

The Griddler & Deep Pan is the ultimate kitchen appliance, offering you multiple cooking options. Simply flip the reversible cooking plates and adjust the hinge to use as a contact grill, full grill, full griddle, half grill/ half griddle or single lower plate cooking, and deep pan.

### INDOOR BBQ-STYLE GRILL & GRIDDLE

Use the Griddler as an open BBQ-style grill and griddle in the flat position and create double the cooking surface (1290cm<sup>2</sup>).



We suggest using both grill plates to cook burgers, steak, fish & poultry, while using both griddle plates to cook pancakes, eggs, French toast, hash browns and bacon.

Alternatively use the Griddler as a **HALF GRILL / HALF GRIDDLE** to create full meals such as steak and potatoes. Simply place the unit in the flat position with the griddle plate on the lower part and the grill plate on the upper.

### SINGLE PLATE (GRILL OR GRIDDLE)

Turn the top plate off by pressing the UPPER ON/OFF button until it is no longer illuminated.

If you wish to keep food warm, use the griddle plate on top and place the unit into the flat position and press the UPPER ON/OFF button until light is at half illumination.



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## CONTACT GRILL OR SANDWICH PRESS

In the open position insert both plates with grill side up. Place food on bottom plate and lower the handle so it is in contact with the food.

When using the Griddler as a sandwich press, insert plates griddle side up and repeat as above.



## DEEP-PAN COOKING

The deep pan is a unique option to create endless baking opportunities, from baking a cake to cooking a curry.

In the open position insert the deep pan, into the lower part and the Griddler will automatically set to DEEP PAN mode with the top plate off. Press and hold the UPPER ON/OFF BUTTON until fully illuminated to turn upper plate on.



When ready to cook/bake, lower handle towards lower plate until it rests comfortably closed.

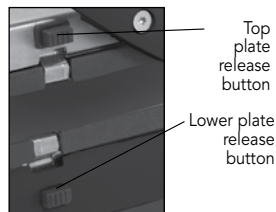
If the deep pan is removed from base, the unit will auto switch-off.

When you wish to remove the deep pan while it is still hot, use the detachable handles to support the pan and carry it to a heat protective surface.

## INSERTING/REMOVING COOKING PLATES & DEEP PAN

Each grill/griddle plate is designed to fit in either top or lower housing of the Griddler. While the deep pan is designed only to fit in the lower housing.

Insert one plate at a time, by locating the metal brackets on the sides and line up the cutouts of plate to push in place.



Once the Griddler has cooled, locate the plate release button on the right-hand side (above the metal bracket on the top of housing and below the metal bracket on lower housing) and push firmly so plate pops out.

## POSITIONING DRIP TRAY


On the right-hand side of base, slide the drip tray into slot provided, according to the instruction on the tray.

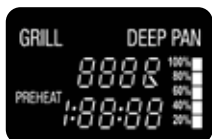
Grease from the food will run off the plates through the drop spout located at the back of the bottom grill/griddle plate.



Slowly remove the drip tray by gently pulling out from the side and safely dispose of grease. The drip tray can be washed by hand or cleaned in the dishwasher.

# OPERATING INSTRUCTIONS

Sit Griddler & Deep Pan on a clean, flat surface indoors where you intend to cook. When you are ready to begin cooking make sure the drip tray and desired plate surfaces are fitted. Plug your Griddler into an electrical outlet and press the ON/OFF (  ) button. The LCD will show the start-up screen (as per left image below).



The Griddler will then begin to PREHEAT. This will appear on the LCD screen as well as the preheat status bar which shows the heating progression. When 5 bars are illuminated, the grill is at the correct temperature and the unit will BEEP.

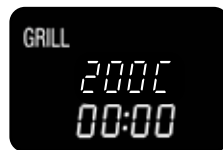
GRILL will turn from red to green on the display and you will now have the option to set a timer when "00:00" appears in the screen.



Preheating



Preheating is almost done



The unit is preheated Ready to set timer

## SELECT COOKING FUNCTION:

There are two cooking functions. GRILL and DEEP PAN. Depending on which plates you have inserted into the bottom of the unit, the Griddler will automatically detect which function to cook and indicate on the LCD screen (see images below).



**Note:** The Griddler has a preset temperature of 200°C for both GRILL and DEEP PAN Modes.

## SETTING THE TEMPERATURE FOR GRILL OR GRIDDLE / SANDWICH PRESS / OPEN BBQ MODE

To set temperatures for Grill, Griddle, Sandwich Press or Open BBQ mode, the unit will detect the GRILL function automatically and be preset to 200°C. To change the temperature, rotate the PRESS to CONFIRM dial to the left (decrease temperature) or the right (increase temperature). This will allow you to scroll through temperatures - 80°C, 120°C, 160°C, 180°C, 200°C & 230°C. Press the PRESS to CONFIRM dial for desired temperature - when reached the temperature will no longer flash.

"+" Temperature Increase



"-" Temperature Decrease

## SETTING THE TIMER

**NOTE:** the timer is optional and is not required for the cooking process to occur. If not selected within 1 minute after preheat, the timer will revert to --:--.

- **Countdown Timer** – When the 00:00 is flashing, rotate the PRESS to CONFIRM dial to the left (decrease time) or right (increase time). The time will increase in 30 second increments. If you wish to increase in 1 minute increments rotate and hold the dial for more than 3 seconds. Press the PRESS to CONFIRM dial to confirm time and begin countdown.

The unit will beep 3 times every 10 seconds when the timer has finished counting down.

The timer will then start counting up to show how much time has elapsed.

**NOTE:** Once the timer starts counting upwards, it will beep every 3 seconds until cooking is stopped. **TO DISABLE THE BEEPS, PRESS AND RELEASE THE PRESS to CONFIRM DIAL.**





The unit is heated and ready to set timer



"+" Time Increase  
 "-" Time Decrease

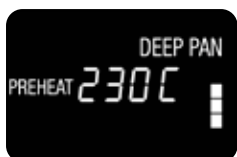


Timer begins to countdown

- **Count-Up Timer** – Add food to the Griddler and press the PRESS to CONFIRM dial. The timer will begin counting up from 00:00. If the timer reaches 1:59:59, the unit will beep 3 times and then turn off.

## SETTING THE TEMPERATURE IN DEEP PAN MODE

When the Griddler is in deep pan mode, rotate the PRESS to CONFIRM dial to the left or the right for temperature selection. Press the PRESS to CONFIRM button to confirm the temperature.



Status bars keep running up repeatedly while in DEEP PAN mode

DEEP PAN will illuminate on the screen in orange to indicate that the unit has started heating. Usually, the deep pan heater will stay on unless there is a very small amount of food, then the DEEP PAN will turn green to stop the unit overheating.

## SETTING THE UPPER PLATE TO KEEP WARM OR OFF



Top Plate heater is on



Top Plate - Keep Warm mode



Top Plate - heater is off

To set the top plate heater to Keep Warm Mode in GRILL, press the UPPER ON / OFF BUTTON once when the unit is preheating or during the cooking process. The light around the UPPER ON / OFF BUTTON will be reduced to 50% illumination and the top plate will remain at 80°C.

To turn the top plate heater off, press the UPPER ON / OFF BUTTON again so that the light around the button is OFF.

When the Griddler is in Deep Pan mode, the top plate heater is off automatically.

Open the top plate to the flat position. Hold the UPPER ON / OFF BUTTON for 3 seconds until the light around the button illuminates. The upper plate will be ready for cooking in approx 6 minutes.

## TO CHANGE SETTINGS WHILE COOKING



Press and hold for 3 seconds

To change Temperature and Time settings at any time during use, press and hold the PRESS to CONFIRM dial for at least 3 seconds to scroll through Time and Temperature continuously, until the PRESS to CONFIRM dial is released. When dial is released, the setting you wish to change should be flashing. Press the dial to confirm the selection. After desired setting is changed and confirmed, the display will move to the next function.



## CLEANING & MAINTENANCE

**Allow the unit to cool down for at least 30 minutes before handling.**

- Once you have finished cooking, press the ON/OFF (⏻) button to power off and unplug the power cord from the wall outlet.
- After the unit is completely cool, use the cleaning/scraping tool to remove any leftover food from the cooking plates. The scraping tool can be washed by hand or in the top rack of the dishwasher.
- Dispose of grease from the drip tray once cooled. The drip tray can be cleaned by hand or in the top rack of the dishwasher.
- Press the plate release buttons to remove plates or the deep pan from the housing. Be sure that the plates and the deep pan have cooled completely before handling (at least 30 minutes). The cooking plates and the Deep Pan can be washed on the top rack in the dishwasher. 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.

- If you have been cooking seafood, wipe the cooking plates or the deep pan with lemon juice to prevent seafood flavor transferring to the next recipe.
- The housing base, cover and control panel can be wiped clean with a soft, dry cloth. For tough stains, dampen cloth. Never use an abrasive cleaner or harsh pad.

Any other servicing should be performed by an authorized service representative.

## STORAGE

Always make sure the Griddler & Deep Pan is cool and dry before storing.

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

The cooking plates and drip tray should be stored in the Griddler when not in use. The scraping tool, the deep pan and stainless steel grip handles can be stored in a drawer or cabinet.

# Cuisinart®

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