

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Smoke-less Contact Griddler®

GR-6SC

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

IMPORTANT SAFEGUARDS

When using electrical appliance, 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 immerse cord, plug or unit in water or other liquids.**
4. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities.
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® Consumer Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electric 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 its intended use.
13. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, press the ON/OFF button to turn the unit off, then remove plug from wall outlet.
15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.**
16. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

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

To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit 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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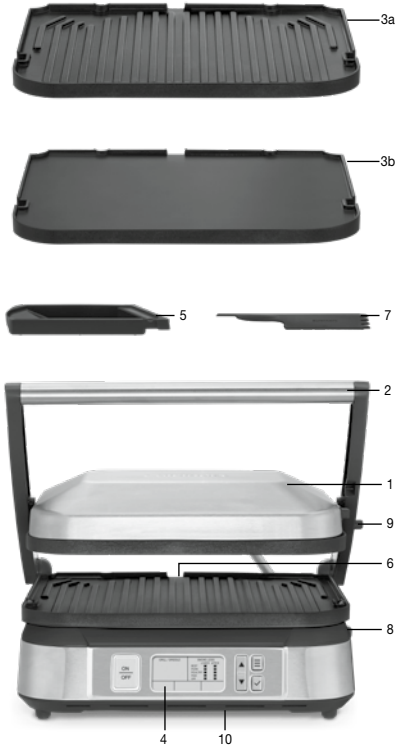
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PARTS AND FEATURES

- 1. Top Cover**
Solid construction with stainless steel, self-adjusting cover, adjusts to accommodate thickness of food.
- 2. Stainless Steel Handle**
Sturdy stainless steel handle for opening and closing top cover.
- 3. Removable and Reversible Cooking Plates**
Nonstick and dishwasher safe for easy cleanup.
 - a. Grill Side:** Perfect for grilling steak, burgers, chicken and vegetables.
 - b. Griddle Side:** Prepare flawless pancakes, eggs, bacon and seared foods.
- 4. Control Panel and Display**
(see page 5)
- 5. Drip Tray**
Collects grease and removes from base for easy cleanup (top rack dishwasher safe).
- 6. Drip Spout**
Allows grease to drip into the drip tray.
- 7. Cleaning/Scraping Tool**
Helps clean grill and griddle plates after cooking (top rack dishwasher safe).
- 8. Plate Release Buttons**
Push in to release and remove cooking plates.
- 9. Hinge Release Lever**
Allows the cover to extend back for cooking in alternate positions.
- 10. Foot Extension**
Fold-out front foot extension for cooking in the Smoke-less Mode.



- 11. BPA Free**
All parts that come in contact with food are BPA free.



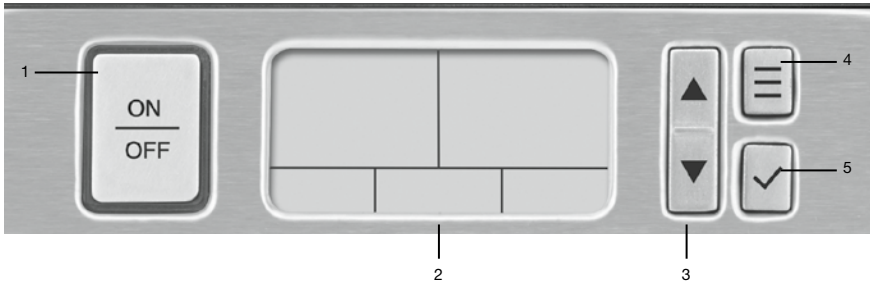
BEFORE THE FIRST USE

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

ATTENTION: Be sure to unpack your new Cuisinart® Smoke-less Contact Griddler® carefully. It comes with two accessories: an integrated drip tray inserted at the base of the unit, and a scraping tool. The Smoke-less Contact Griddler® base and cover will become hot during cooking. If you need to adjust the cover into an alternate position, be sure to use an oven mitt to protect your hand. The reversible grill and griddle plates are interchangeable.

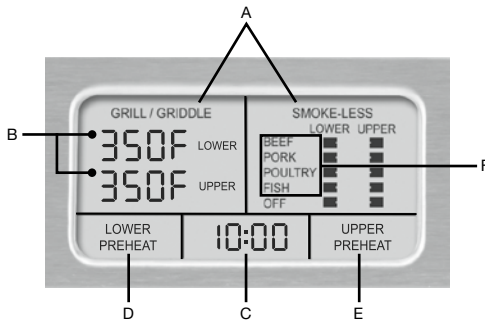
Before using your Cuisinart® Smoke-less Contact Griddler® for the first time, remove any dust from shipping by wiping the base, cover and control panel with a damp cloth. Thoroughly clean cooking plates, drip tray and scraping tool. Refer to **Assembly Instructions** for plate removal.

GETTING TO KNOW YOUR CONTROL PANEL



- 1. ON/OFF Button**
Press to turn unit on and off.
- 2. Large LCD**
The backlit LCD screen is easy to read; it displays the cooking function (Grill/Griddle or Smoke-less), Upper Plate Temperature, Lower Plate Temperature, Timer, Sear, Upper and Lower Preheat, and food selections.
- 3. Up and Down Arrow Buttons**
Use the ▲ and ▼ buttons to increase or decrease the upper and lower plate temperatures, select food while in Smoke-less Mode and to set the timer if using.
- 4. Select Button**
Use to Select cooking function; Grill/Griddle or Smoke-less Mode.
- 5. Confirm Button**
Use to confirm your cooking function (Grill/Griddle or Smoke-less Mode), confirm the temperature(s), food(s) and start the timer.

START-UP SCREEN



- A. Cooking Function**
Grill/Griddle or Smoke-less.
- B. Upper and Lower**
Plate Temperatures 175°F (80°C) – Sear in 25° increments.
- C. Timer**
Set to count up or count down.
See Operating Instructions.
- D. Lower Plate Preheat**
Appears in LCD when Lower Plate is preheating.
- E. Upper Plate Preheat**
Appears in LCD when Upper Plate is preheating.
- F. Food Selections for Upper and Lower Plates**
Appear in LCD while in Smoke-less Mode.

THE SMOKE-LESS CONTACT GRIDDLER® DOES IT ALL

The Smoke-less Contact Griddler® is the ultimate kitchen appliance, offering you seven separate cooking options. Simply flip the reversible cooking plates and adjust the hinge to use as a *contact grill, panini press, full grill, full griddle, half grill/half griddle, or smoke-less grill with independent temperature controls*. See **Assembly Instructions** and **Operating Instructions**.

CONTACT GRILL

Use the Smoke-less Contact Griddler® 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. When cooked on the Contact Grill, food will cook quickly because you are grilling both sides of the food at the same time. The ribs on the grill side of the plates, combined with the grease spout at the rear of the plate, allow the grease to drip from the meat and drain off the plates.

When the Smoke-less Contact Griddler® is used as a Contact Grill, the grill side of both plates is recommended. Rest the cover evenly on top of the food until it has reached the desired, cooked temperature.

The Smoke-less Contact Griddler® was designed with a unique handle and hinge that allow the cover to adjust to the thickness of the food. You can easily grill anything from a thinly sliced potato to a thick sirloin steak with even results.

When cooking more than one food item in the Contact Grill, it is important that the thickness of each food item is consistent, so the cover will close evenly on the food.



PANINI PRESS

Use the Smoke-less Contact Griddler® as a Panini Press to grill sandwiches, breads and quesadillas.

The word *panini* is Italian for grilled sandwiches. Panini can include any combination of ingredients, such as vegetables, meat and cheese layered between two pieces of fresh-baked bread. The sandwich is then pressed between two grill or griddle plates to toast the bread and warm the sandwich. Experiment to make a variety of savoury or sweet sandwiches for any meal. We recommend using fresh-baked bread to produce the best-tasting panini. Popular breads used for panini are focaccia (a flat bread frequently baked

with rosemary, salt and onion on top), ciabatta (a rectangular bread with a slightly domed crust) and thick slices of classic Italian bread. But any type of sliced bread or roll can be used to make a great panini!

When the Smoke-less Contact Griddler® is used as a Panini Press, the grill side of both plates is recommended. We recommend the grill side of the plates because traditional-style panini sandwiches have grill marks on the bread. However, depending upon the type of sandwich you are preparing, you may wish to use the griddle side of the plates or any combination of the two. The Smoke-less Contact Griddler® functions as a Panini Press in the same manner that it functions as a Contact Grill. The Smoke-less Contact Griddler® was designed with a unique handle and hinge that allow 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 the sandwiches is consistent, so the cover will close evenly on all the panini.



FULL GRILL

Use the Smoke-less Contact Griddler® as a Full Grill to cook burgers, steak, poultry (we do not recommend cooking bone-in chicken, since it does not cook evenly on an open grill), fish and vegetables. Full Grill refers to using the Smoke-less Contact Griddler® in a fully open position, creating a double flat cooking surface. In this position, the foods you are grilling will have to be turned over for cooking. When the Smoke-less Contact Griddler® is used as a Full Grill, the grill side of both plates should be used.

Cooking on the Full Grill is the most versatile method of using the Smoke-less Contact Griddler®.

With the Full Grill, you have double the surface area (200 sq. inches) for grilling. You have the option of cooking different types of foods on separate plates without combining their flavours, or cooking large amounts of the same type of food.

The Full Grill also accommodates different cuts of meat with varying thicknesses, allowing you to cook each piece to your liking.



FULL GRIDDLE

Use the Smoke-less Contact Griddler® as a Full Griddle to cook pancakes, eggs, French toast, hash browns and breakfast meats.

When you use the Smoke-less Contact Griddler® as a Full Griddle, open the cover so it lies flat, creating a double, flat cooking surface. In this position, the foods you are preparing will have to be turned over for cooking. When using this cooking function, the griddle side of both plates should be used.

Cooking on the Full Griddle is a wonderful way to prepare breakfast for two or for a large family. The large surface area allows you to cook a variety of different foods at the same time, or large amounts of your favourite food.



HALF GRILL/HALF GRIDDLE

Use the Smoke-less Contact Griddler® as a Half Grill/Half Griddle in order to create full meals like bacon and eggs or steak and potatoes at the same time.

When using the Smoke-less Contact Griddler® as a Half Grill/Half Griddle, simply place the unit in the flat position and insert the grill plate on the lower portion of the Smoke-less Contact Griddler® and the griddle plate on the upper portion.



SMOKE-LESS MODE

Smoke-less mode can be used with any of the previous five cooking options: Contact Grill, Panini Press, Full Grill, Full Griddle and Half Grill/Half Griddle. 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.

To use the Griddler in Smoke-less mode see Smoke-less Mode under Assembly Instructions.



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.

ASSEMBLY INSTRUCTIONS

Place the Smoke-less Contact Griddler® on a clean, flat surface where you intend to cook. The Smoke-less Contact Griddler® can be positioned in many ways:

Closed Position –

Upper plate/cover rests flat on lower plate/base. This is your starting and heating position when using the Contact Grill or Panini Press functions.



Open Position – Upper plate/cover is open slightly beyond a 90° angle. Open the cover to this position before using the Smoke-less Contact Griddler® as a Contact Grill or Panini Press.

To adjust the Smoke-less Contact Griddler® to this position, simply lift the handle until you feel it come to a resting position. The unit will stay in this position until you close the cover or continue to open it to the flat position.

The cover will stay in the upright position until you lower the handle for cooking. When this is done, the cover will release itself so that it lies flat on the top of the food you are preparing. This allows you to cook your food evenly from both top and bottom. When you lift the handle to open the Smoke-less Contact Griddler® after cooking, the cover will remain floating. In order to lock the cover back into the upright position, you must close the Smoke-less Contact Griddler®, without any food in place, and open it again.



Flat Position – Upper plate/cover is level with lower plate/base. The upper and lower plates line up to create one large cooking surface. The Smoke-less Contact Griddler® is in this position when it is used as a Full Grill, Full Griddle, or Half Grill/Half Griddle.

To adjust the Smoke-less Contact Griddler® to this position, locate the hinge release lever on the right arm.

With your left hand on the handle, use your right hand to slide the lever toward you. Push the handle back, until the handle rests flat on the counter. To change



position, lift the handle and cover to return it to the closed position.

If the Smoke-less Contact Griddler® is already in the open position and you wish to adjust it to the flat position, pull the handle slightly toward you and then lift and hold the hinge release lever. Push the handle back until the handle rests **on the countertop**. Pulling the handle forward slightly before lifting the hinge release lever will take some of the pressure off of the hinge, and you will be able to adjust the Smoke-less Contact Griddler® more easily.



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

Flat Position/Full Smoke-less — Upper plate/cover and lower plate/base are both angled inward, creating a “V” shape. The upper and lower plates create one large cooking surface. The Griddler is in this position when it is used as a Full Grill, Full Griddle, or Half Grill/Half Griddle.

To adjust the Griddler to this position, locate the foot extension on the front underside of the base and fold out toward you, creating the base angle. Next, locate the hinge release lever on the right arm. With your left hand on the handle, use your right hand to lift and hold the hinge release lever. Push the handle back, until the cover is slightly beyond the open position. Release the lever and continue to push handle back until it comes into the next locked position.

The handle will be slightly above the countertop, creating the upper plate angle.

NOTE: In the flat/full smoke-less position, you may select to use smoke-less mode for either the upper plate only, lower plate only, or both.

Closed Smoke-less Position — For smoke-less grilling in the closed position, you will need to angle the lower plate/base. To adjust the Griddler to this position, locate the foot extension on the front underside of the base and fold out toward you, creating the base angle.

Open Smoke-less Position — Upper plate/cover is open slightly beyond a 90-degree angle. Open the cover to this position before using the Griddler as a Contact Grill or Panini Press. To adjust the Griddler for smoke-less cooking in the open

position, locate the foot extension on the front underside of the base and fold out toward you, creating the base angle.

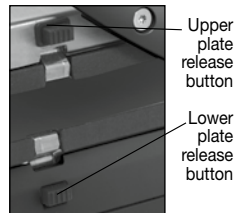
To insert cooking plates

Adjust the Smoke-less Contact Griddler® to the flat position with the control panel directly in front of you. Insert one plate at a time. Each plate is designed to fit in either the upper housing or the lower housing of the Smoke-less Contact Griddler®.

If you are facing the Smoke-less Contact Griddler®, the drip spout should be at the rear of the plate. Locate the metal brackets at the center of the housing. Tilt the back end of the plate and line up the cutouts at the back of the plate with the metal brackets. Slide the plate underneath the brackets and push down the front end of the plate. It will snap into place. Turn the Smoke-less Contact Griddler® around and insert the second plate on either its grill or griddle side into the upper housing as you did with the first plate.

To remove cooking plates

Once the Smoke-less Contact Griddler® has cooled, adjust to flat position. Locate the plate release button on one side of the unit. Press firmly on button and the plate will pop up slightly from the base. Grasp the plate with two hands, slide it out from under the metal brackets, and lift it out of the base. Press on the other plate release button to remove the other cooking plate in the same manner.



To position drip tray

One side of the base has a slot provided for the drip tray. Slide the drip tray into the base according to the instructions on the tray.

Grease from the food will run off the plates through the drip spout and into the drip tray. Slowly remove the drip tray. Grease should be safely disposed

of after the Smoke-less Contact Griddler® has cooled down completely. The drip tray can be cleaned in the dishwasher.



OPERATING INSTRUCTIONS

When you are ready to begin cooking and the Smoke-less Contact Griddler® is positioned on a flat surface, make sure the drip tray, desired plate surfaces and cooking position(s) are set. Plug your Smoke-less Contact Griddler® into an electrical outlet and press any button. The LCD will show the start-up screen for several seconds.

Select Cooking Function:

When **GRILL/GRIDDLE** is flashing, this indicates you need to select and confirm your cooking function. To do so, press the Select button until your desired function is flashing: Grill/Griddle or Smoke-less Mode. To confirm your cooking function, press the Confirm button. The selected cooking function is now confirmed and no longer flashing.

COOKING IN GRILL/GRIDDLE MODE

Set Temperature:

After you have confirmed **GRILL/GRIDDLE**, the words **LOWER**, **UPPER** and the temperature will flash in sequence. At this point, you have three options for setting the plate temperatures: Set the lower plate, set the upper plate or set both plates to be the same 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 ▲ button to increase temperature or the ▼ button to decrease temperature. This will allow you to scroll through temperature(s) at 25-degree increments. When your desired temperature is flashing, press the Confirm button. If you are only using one plate to cook, select **OFF** for the plate you do not wish to cook on.

Follow the above steps to set the temperature for the other plate. If you wish to cook on one plate in **SMOKE-LESS MODE**, press and hold the Select button to go back to function Selection mode.

NOTE: If both plates are confirmed, use the ▲ button and ▼ button to adjust both temperatures at the same time.

With the confirmed temperature(s) flashing, your Smoke-less Contact Griddler® will begin to preheat, and the word(s) **LOWER PREHEAT** and/or **UPPER PREHEAT** will appear for the plate(s) that are in use.

Once set temperature(s) is reached, the unit will beep 3 times. Temperature(s) will become solid and the word(s) **PREHEAT** will disappear.

Set Timer:

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

- **Countdown Timer** – To select your cook time to count down, press the ▲ button (increase time) or the ▼ button (decrease time). Press and hold the ▲ or ▼ to adjust in 1 minute increments. **NOTE:** Timer adjusts in 30-second increments (60:00 max cooking time).

Add food to the Smoke-less Contact Griddler®, then press the Confirm button to start the timer. If timer is not set within 1 minute of preheating, the flashing 00:00 will change to _ _ : _ _ . The timer can be activated at any time during the cooking process by pressing the ▲ or ▼ button. After set time has elapsed, the Smoke-less Contact Griddler® will beep 3 times and the timer will begin counting up – this indicates how much time has elapsed after the cooking time has expired. Unit will also beep 3 times every 10 seconds continuously until cooking is stopped. To disable counting up and beeping, press Confirm button.

- **Count-Up Timer** – After the Smoke-less Contact Griddler® is preheated, you will see 00:00 flashing in the LCD. Add food to the Smoke-less Contact Griddler® and press the Confirm button. Timer will begin counting up from 00:00 (60:00 max cooking time). If the timer reaches 60:00, the unit will beep 3 times and then turn off.

Changing Settings:

To change any of your settings (Cooking Function, Temperature and Time) at any time during use, press and hold the Select button to scroll through Time, Temperature and Function continuously, until the Select button is released. When button is released, the setting you wish to change should be flashing. After desired setting is changed and confirmed, the display will move to the next function.

COOKING IN SMOKE-LESS MODE

In Smoke-less Mode there are 4 preset food groups: Beef, Pork, Poultry and Fish. You also have the option of turning either plate off, which is the default setting.

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. If you are only using one plate to cook, select OFF for the plate you do not wish to cook on.

Follow the above steps to set the food group for the other plate. If you wish to cook on one plate in **GRILL/GRIDDLE MODE**, press and hold the Select button to go back to function Selection mode.

NOTE: If both plates are confirmed, use the up (arrow) button and down (arrow) button to adjust both food groups at the same time.

With the confirmed food group(s) flashing, your Smoke-less Contact Griddler® will begin to preheat, and the word(s) LOWER PREHEAT and/or UPPER PREHEAT will appear for the plate(s) that are in use.

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.

TIPS & HINTS

- It may take up to 10 minutes to reach operating temperature, depending on the temperature level that was set.
- For cooking recommendations, refer to the Cooking Guide and Food Temperature Chart on page 24 of the Recipe Book.
- Always exercise caution when handling the Smoke-less Contact Griddler® during cooking, as the Smoke-less Contact Griddler® housing will become hot during use. To open the Smoke-less Contact Griddler®, grasp the handle. The arms are made of die-cast aluminum and will become hot during use. Do not touch them during or immediately following cooking.
- The cover is made of 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.
- The lower housing is made of plastic and can become very warm. If you need to move the Smoke-less Contact Griddler® during cooking, be sure to handle it from the base only while wearing an oven mitt. Do not touch the cover.
- Allow the Smoke-less Contact Griddler® to cool down before handling (at least 30 minutes).
- The first time you use the Smoke-less Contact Griddler®, it may have a slight odor and may smoke a bit. This is normal and common to appliances with nonstick surfaces.

- The Smoke-less Contact Griddler® comes with a black cleaning/scraping tool. This can be used for cleaning both the grill and griddle sides of the plates after you have finished cooking and the unit has cooled down completely (at least 30 minutes). Using the cleaning tool on a hot surface for too long will cause the plastic to melt.
- 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.
- In between recipes, use a wooden or heatproof plastic utensil to scrape excess food buildup through grease channels and into drip tray. Then, carefully wipe off any residue with a paper towel before proceeding with the next recipe.

CLEANING AND 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.
- 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 from the housing. Be sure that the plates have cooled completely before handling (at least 30 minutes). The cooking plates can be washed 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 with lemon juice to prevent seafood flavour 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 Smoke-less Contact Griddler® 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 Smoke-less Contact Griddler® when not in use. The scraping tool can be stored in a drawer or cabinet.

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Blueberry Buttermilk Pancakes

These pancakes are light and fluffy with a nice tang, thanks to the buttermilk and lemon.

Plate Side: Griddle

Griddler® Cooking Position: Open and flat

Makes about 12, 4-inch (10 cm) pancakes

- 1½ cups (375 ml) unbleached, all-purpose flour
- 1½ teaspoons (7.5 ml) baking powder
- ½ teaspoon (2.5 ml) baking soda
- ¼ teaspoon (1 ml) kosher salt
- ¼ teaspoon (1 ml) ground cinnamon
- 1½ cups (375 ml) buttermilk
- 2 large eggs
- 1 tablespoon (15 ml) pure maple syrup
- ½ teaspoon (2.5 ml) pure vanilla extract
- 1 cup (250 ml) fresh blueberries
- ½ teaspoon (2.5 ml) grated lemon zest
- 1 teaspoon (5 ml) unsalted butter, optional

1. Put the dry ingredients, through the cinnamon, in a large mixing bowl. Whisk to combine; reserve.
2. Combine the buttermilk, eggs, maple syrup, and vanilla extract and whisk well. Add to the reserved dry ingredients and whisk until just combined (dry sections are OK). Add the blueberries and lemon zest and fold to incorporate, but do not overmix or the pancakes will be tough.
3. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 350°F (180°C).
4. Once preheated, use a ¼-cup (60 ml) measure, drop batter onto preheated griddle (if you like extra-buttery pancakes, put 1 teaspoon (5 ml) of butter on each plate and melt before dropping batter on plates), and set the count-up timer. Cook pancakes until bubbles form, about 4 to 5 minutes; flip and cook until done, about 3 minutes longer.
5. Transfer to warm plates to serve. As you finish each batch of pancakes, you can keep them warm on a wire rack placed on a baking sheet in a low oven (200°F [95°C]). Repeat until all the batter is used.

Nutritional information per serving (2 pancakes):
Calories 189 (32% from fat) • carb. 24g • pro. 7g
fat 7g • sat. fat 2g • chol. 171mg • sod. 203mg
calc. 102mg • fiber 1g

Breakfast Tortas

If you like spicy, add extra heat to this sandwich by using hot, smoked Spanish chorizo.

Plate Side: Bottom Griddle, Top Grill

Griddler® Cooking Position: Open and flat, and then closed

Makes 2 tortas

- 1 tablespoon (15 ml) vegetable oil, divided
- 4 eggs
- 2 Kaiser rolls, cut across the middle
- ½ avocado
- 2 ounces (57 g) Spanish chorizo, thinly sliced on the bias
- 2 tablespoons (30 ml) store-bought green salsa, plus more for serving
- 2 slices Monterey Jack cheese

1. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 350°F (180°C).
2. Once preheated, drizzle 2 teaspoons (30 ml) of the vegetable oil onto the bottom plate. Crack the eggs onto the bottom plate. Set the count-up timer to 5 minutes. At the 3-minute mark (when the egg whites are set and opaque), flip the eggs. When time expires, transfer 2 of the eggs to the bottom of each roll. Reserve.
3. While the eggs are cooking, divide the avocado evenly between the inside surfaces of the 2 tops of roll. Use a fork to smash into an even layer. Reserve.
4. When the eggs finish cooking, put the chorizo on the bottom plate and close the grill. Set the temperature to 425°F (220°C). Once preheated, transfer the chorizo to the top of the eggs in an even layer.
5. Drizzle each sandwich with 1 tablespoon (15 ml) of the salsa. Top with one slice of cheese and the top of the roll with the smashed avocado.
6. Brush the tops of each sandwich with the remaining oil. Transfer the two sandwiches to the Smoke-less Contact Griddler®. Close the Smoke-less Contact Griddler® and set the count-up timer. Lightly press down on the sandwiches for about 20 seconds. Cook for about 4 minutes total, until the cheese is melted and the tops are lightly golden and grill marks are visible.
7. Remove from Smoke-less Contact Griddler® and let cool slightly. Cut in half on the bias. Serve with more salsa on the side.

Nutritional information per serving (one torta):
Calories 789 (59% from fat) • carb. 42g
pro. 39g • fat 52g • sat. fat 18g • chol. 435mg
sod. 1229mg • calc. 482mg • fiber 4g

Challah French Toast

We love using eggy challah bread for French toast. Thanks to its soft yet sturdy structure, it soaks up the custard better than any other bread, making for the most decadent breakfast.

Plate Side: Griddle

Griddler® Cooking Position: Open and flat

Makes 8 servings

- 8 large eggs**
- 2 cups (500 ml) milk (we used reduced fat, but any variety will do)**
- 1 tablespoon (15 ml) pure vanilla extract**
- 2 tablespoons (30 ml) pure maple syrup**
- 1 teaspoon (5 ml) ground cinnamon**
- Pinch ground nutmeg**
- 1 to 2 pinches kosher salt**
- 8 slices challah bread, ¾ inch (1.9 cm) thick**
- Unsalted butter or coconut oil, for griddle**
- Confectioners' sugar for serving**
- Fresh fruit for serving**

1. Put the eggs, milk, vanilla extract, maple syrup, cinnamon, nutmeg and salt into a medium bowl. Whisk to fully combine and pour into a 13 x 9-inch (33 x 23 cm) baking dish.
2. Soak half of the bread in the milk mixture, turning so both sides are saturated.
3. While the bread is soaking, turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 350°F (180°C).
4. Once preheated, put the soaked bread on the hot griddle and select the count-up timer. Cook 3½ to 4 minutes per side. Soak remaining bread while first batch of French toast is cooking.
5. Remove and reserve the cooked French toast in a warm oven, and then repeat with remaining soaked bread.
6. To serve, dust with confectioners' sugar and top with fresh fruit and maple syrup, if desired.

Nutritional information per slice: Calories 195 (32% from fat) • carb. 25g • pro. 7g • fat 7g sat. fat 3g • chol. 172mg • sod. 208mg calc. 116mg • fiber 1g

Mini Hash Browns

Quickly stirring the shredded potatoes in salted water and then squeezing out all liquid prevents them from oxidizing.

Plate Side: Griddle

Griddler® Cooking Position: Open and flat

Makes 8 servings

- 2 cups (500 ml) water**
- 2 teaspoons (10 ml) plus 1 pinch kosher salt, divided**
- 1 pound (454 g) Yukon Gold potatoes**
- Pinch freshly ground black pepper**
- 3 tablespoons (45 ml) vegetable oil, plus more to brush plates**

1. Put the water and 2 teaspoons (10 ml) of salt into a medium mixing bowl. Whisk until salt is fully dissolved; reserve.
2. Shred the potatoes to a medium thickness, using either a medium shredding disc of a Cuisinart® Food Processor or a box grater. Immediately transfer to the salted water and stir a few times. Drain and then put into a tea towel or dish towel and squeeze out all water.
3. Put the squeezed potatoes into a mixing bowl and toss with the remaining pinch of salt, pepper and 3 tablespoons (45 ml) of the oil.
4. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 425°F (220°C).
5. Once preheated, brush the plates with additional oil and then, using a ¼-cup (60 ml) scoop or measuring cup, dollop the seasoned potatoes onto the hot, oiled griddle, 4 scoops per side, and select the count-up timer. Flatten slightly with a heatproof spatula. Brush the tops with additional oil and allow to cook until bottoms are browned and crispy, about 6 to 8 minutes. Carefully flip each hash brown and cook on the opposite side until very crispy, an additional 8 minutes.
6. Remove and transfer to a wire rack to maintain crispiness while cooking next batch of potatoes.

Nutritional information per hash brown: Calories 89 (51% from fat) • carb. 10g • pro. 1g fat 5g • sat. fat 1g • chol. 0mg • sod. 146mg calc. 7mg • fiber 1g

Grilled Green Beans with Walnut-Mint Pesto

As these green beans with the pesto cool, the flavours will stand out even more, making them perfect for a party.

Plate Side: Grill

Griddler® Cooking Position: Closed

Makes $\frac{3}{4}$ cup (150 ml) pesto and
2½ cups (625 ml) green beans

- 1 small garlic clove
- 1 ounce (28 g) fresh mint leaves
- 1 1-inch (2.5 cm) piece lemon peel
- $\frac{1}{4}$ cup (60 ml) toasted walnuts
- 1 tablespoon (15 ml) shredded Parmesan
- 2 teaspoons (10 ml) lemon juice
- $\frac{1}{2}$ teaspoon (2.5 ml) salt
- $\frac{1}{4}$ teaspoon (1 ml) freshly ground black pepper
- $\frac{1}{2}$ cup (125 ml) extra virgin olive oil plus 1 tablespoon (15 ml), divided
- 16 ounces (453 g) green beans, washed and trimmed
- $\frac{1}{2}$ teaspoon (2.5 ml) salt
- $\frac{1}{4}$ teaspoon (1 ml) freshly ground black pepper
- $\frac{1}{4}$ teaspoon (1 ml) grated lemon zest

1. Make the walnut-mint pesto: Put the garlic in a mini chopper. Process until finely chopped. Scrape down the sides and add the mint leaves and lemon peel. Pulse to roughly chop. Add the remaining ingredients, except for the olive oil. Pulse to combine. With the food processor running, add the $\frac{1}{2}$ cup (125 ml) olive oil through the drip hole and process until mostly smooth. Reserve.
2. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set the temperature to 425°F (220°C).
3. Toss the green beans with 1 tablespoon (15 ml) olive oil, salt and pepper. Once preheated, put half of the green beans on the bottom grill plate in a single layer. Close the Smoke-less Contact Griddler® and set the count-up timer. Cook for about 8 minutes, until soft and grill marks are visible. Transfer grilled beans to a large bowl and repeat with remaining green beans.
4. When all the green beans are grilled, toss with 2 tablespoons (30 ml) of the walnut mint pesto* and the lemon zest.

* Remaining pesto maybe be stored in the refrigerator for up to 2 weeks and stirred into soups or pastas.

Nutritional information per serving (about 1 cup [250 ml]): Calories 199 (72% from fat) carb. 12g • pro. 3g • fat 16g • sat. fat 2g • chol. 0mg • sod. 565mg • calc. 100mg • fiber 5g

Grilled Peach Salad

Light summer lunch served in minutes.

Plate side: Grill

Griddler® Cooking Position: Closed

Makes 2 servings

- 3 medium peaches, cut in half, pits removed
- 2 cups (500 ml) baby arugula
- 4 ounces (113 g) fresh mozzarella*
- 1 tablespoon (15 ml) extra virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 2 ounces (57 g) prosciutto
- 1 teaspoon (5 ml) balsamic glaze

1. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 400°F (200°C).
2. Once preheated, put peaches onto the grill, cut side down, and set the count-up timer. Close and grill for about 8 minutes, so that the peaches are soft and grill marks are visible.
3. While the peaches are grilling, put the arugula and cheese in a large mixing bowl. Toss with the olive oil, salt and pepper. Transfer to the center of a large, round platter. Arrange the peaches with prosciutto on top. Drizzle with balsamic glaze.

* If available, burrata makes a great substitute. Instead of tossing it with arugula, oil, salt and pepper, arrange it on top with the peaches and prosciutto.

Nutritional information per serving (based on 2 servings): Calories 389 (52% from fat) carb. 24g pro. 22g • fat 22g • sat. fat 8g chol. 435mg • sod. 861mg • calc. 158mg • fiber 4g

Grilled Vegetable Salad

This grilled salad makes a beautiful presentation, perfect for entertaining.

Plate Side: Grill

Griddler® Cooking Position: Closed

Makes about 8 cups (2 L)

- 1 medium red pepper (about 6 ounces [170 g]), cut into strips 1 to 1½ inches (2.5 to 3.75 cm) wide

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| 1 | medium yellow pepper (about 6 ounces [170 g]), cut into strips 1 to 1½ inches (2.5 to 3.75 cm) wide | ½ | teaspoon (2.5 ml) kosher salt, divided
Pinch freshly ground black pepper |
| 1 | medium zucchini (about 6.5 ounces [185 g]), sliced horizontally into ¼-inch (0.6 cm) thick slices | 1 | can (15 ounces [425 ml]) black beans, drained and rinsed |
| 1 | small eggplant (about 10 ounces [283 g]), sliced horizontally into ¼-inch (0.6 cm) thick slices | ½ | chipotle pepper in adobo, chopped, plus 1 teaspoon (5 ml) adobo sauce |
| 1 | medium red onion (about 10 ounces [283 g]), cut into wedges, keeping root intact | ½ | cup water, divided (this is approximate, you may not need the entire amount) |
| 1 | bunch asparagus (about 8 ounces [226 g]), hard ends trimmed and discarded | 1 | cup (250 ml) cooked quinoa |
| 1 | tablespoon (15 ml) fresh lemon juice | ½ | cup (125 ml) diced carrot |
| ¼ | cup (60 ml) extra virgin olive oil | ½ | cup (125 ml) diced zucchini |
| 2 to 3 | ounces (57 g to 85 g) ricotta salata, crumbled | ¼ | cup (60 ml) chopped fresh cilantro |
| ½ | cup (125 ml) pitted Kalamata olives, roughly chopped | 6 | hamburger buns |
| ½ | cup (125 ml) fresh basil leaves | 1 | avocado, sliced |
1. Turn on Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 425°F (220°C).
 2. Grill all veggies in batches in the closed position. They are done once charred with grill marks and soft. The peppers take about 8 minutes, zucchini 5 minutes, eggplant 6 to 8 minutes, red onion 5 minutes and asparagus 3 to 4 minutes. Once grilled, toss all the vegetables together with the lemon juice, olive oil, cheese, olives and basil leaves.
 3. Serve immediately.
- Nutritional information per serving (based on 8 servings):* Calories 147 (65% from fat) • carb. 11g pro. 3g • fat 11g • sat. fat 2g • chol. 6mg sod. 312mg • calc. 60mg • fiber 3g

Black Bean Veggie Burger

Packed with protein and studded with colourful, vitamin-rich veggies, this burger will be a hit among meat and non-meat eaters alike.

A Cuisinart® Food Processor will make the prep quick, but it can easily be prepared by hand.

Plate Side: Griddle

Griddler® Cooking Position: Open and flat

Makes 6 burgers

- | | |
|---|---|
| 1 | tablespoon (15 ml) olive oil, plus more to brush plates |
| 2 | garlic cloves, finely chopped |
| ¼ | medium to large onion, finely chopped |

1. Put the oil in a medium sauté pan set over medium heat. Once hot, add the garlic, onion and ¼ teaspoon (1 ml) of salt and pepper. Sauté until softened and fragrant, about 5 minutes. Add the black beans, chipotle and sauce, and enough water to keep the pan from being dry. Cook until beans are soft enough where they can be easily mashed, about 10 minutes, adding additional water as needed to prevent the pan from going dry.
2. Once beans are soft, add the remaining salt, quinoa, carrot and zucchini. Add additional water, about 2 to 3 tablespoons (30 to 45 ml), stir, partially cover and reduce heat to medium-low and cook until vegetables are just slightly cooked, about 5 minutes.
3. Transfer mixture to a Cuisinart® Food Processor fitted with the chopping blade. Add the cilantro and pulse 4 to 5 times to slightly mash the mixture.
4. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 375°F (190°C).
5. While Smoke-less Contact Griddler® is heating, form burger mixture into ⅓-cup (75 ml) patties (the mixture may be too warm to handle. If that is the case, then allow to rest until slightly cooled).
6. Once preheated, brush the plates with additional oil and put the prepared patties onto the hot, oiled griddle. Select the count-up timer and cook 3 minutes per side. Brush the tops with additional oil and allow to cook until bottoms are golden brown and the burger is just getting firm, about 3 to 4 minutes. Carefully flip and cook on the other side for another 3 to 4 minutes.
7. To serve, put on a bun and top with sliced avocado. Serve immediately.

Nutritional information per burger: Calories 236 (25% from fat) • carb. 36g • pro. 8g • fat 7g sat. fat 1g • chol. 0mg • sod. 410mg calc. 87mg • fiber 5g

Buffalo Chicken Quesadillas

You won't be able to stop eating these quesadillas—they're great for a large get-together and can be kept warm in the oven at a low temperature once they're cut.

Plate Side: Griddle

Griddler® Cooking Position: Closed and smoke-less

Makes 6 quesadillas

- 2 pounds (907 g) boneless, skinless chicken thighs**
- 2 cups (500 ml) Buffalo sauce, divided**
- 12 tablespoons (180 ml) cream cheese**
- 4 cups (1 L) shredded Mexican-blend cheese**
- 12 7- to 8-inch (18 to 20 cm) flour tortillas**
- 1½ tablespoons (25 ml) vegetable oil**
- Blue cheese dressing, for serving**
- Celery sticks, for serving**

1. Turn on the Cuisinart® Smoke-less Contact Griddler®, Select smoke-less mode and set both griddle plates to Poultry.
2. Once preheated, put the chicken on the Smoke-less Contact Griddler®, Close the Smoke-less Contact Griddler® and set the timer for 8 minutes, until chicken is fully cooked through. Remove from Smoke-less Contact Griddler® and let cool slightly. When cool enough to handle, thinly slice the chicken and toss with 1½ cups (375 mL) of the Buffalo sauce. Reserve.
3. While the chicken is cooking, combine the cream cheese with ½ cup (125 ml) Buffalo sauce. Spread about 1 tablespoon (15 ml) of the cream cheese mixture onto the center of one of the tortillas, leaving about a 1-inch (2.5 cm) border all around. Sprinkle with ⅓ cup (75 ml) of the shredded cheese. Top with approximately ¼ cup (60 mL) of chicken mixture and an additional ⅓ cup (75 ml) shredded cheese. Spread 1 more tablespoon (15 ml) of the cream cheese mixture onto another tortilla, also leaving about a 1-inch (2.5 cm) border. Put the tortilla, cream cheese-side down, onto the bottom tortilla. Brush the top with vegetable oil.
4. When the chicken is done cooking, decrease the temperature to 375°F (190°C). Once heated, put the quesadilla on the bottom plate and close the Smoke-less Contact Griddler®. Set the count-up timer and cook for about 3 to

3½ minutes, until cheese is melted and the top of the quesadilla is a little brown and crispy. Remove from Smoke-less Contact Griddler®, let cool slightly and cut into 8 pieces. Repeat with remaining ingredients.

Nutritional information per serving (1 quesadilla): Calories 821 (54% from fat) • carb. 41g pro. 53g • fat 48g • sat. • fat 25g • chol. 224mg sod. 3414mg • calc. 656mg • fiber 2g

Chermoula Salmon with Grilled Potatoes

This zesty Moroccan marinade is a great match for grilled fish and seafood.

Plate Side: Grill

Griddler® Cooking Position: Open and flat with smoke-less

Makes 1¾ cups (425 ml) chermoula and 3 to 4 servings of salmon and potatoes

Chermoula marinade:

- 6 small garlic cloves**
- 1 teaspoon (5 ml) paprika**
- ¾ teaspoon (3.75 ml) kosher salt, divided**
- ½ teaspoon (2.5 ml) freshly ground black pepper**
- 1 teaspoon (5 ml) ground coriander**
- ½ teaspoon (2.5 ml) ground cumin**
- 1 teaspoon (5 ml) red pepper flakes**
- 4 2 x ½-inch (1.25 cm) strips lemon peel, white pith removed**
- ¾ cup (175 ml) fresh cilantro, roughly chopped**
- ¼ cup (60 ml) fresh parsley, roughly chopped**
- ⅓ cup (75 ml) fresh lemon juice**
- 2 tablespoons (30 ml) white wine vinegar**
- 1 cup (250 ml) olive oil, reserving 1 tablespoon (15 ml)**
- ⅓ cup (75 ml) pitted, whole Kalamata olives, finely chopped**
- 1 pound salmon, about 1½ inches (3.75 cm) thick**
- 2 large (about 1 pound [454 g] total) russet potatoes, scrubbed**

1. Make the chermoula: Put the garlic into a mini chopper. Pulse to finely chop. Add the paprika, ½ teaspoon (2.5 ml) of the salt, pepper, coriander, cumin, red pepper flakes and lemon peel. Pulse until a paste forms. Transfer mixture to a small bowl. Add the cilantro, parsley, lemon juice and vinegar. Slowly whisk in the olive oil. Add the olives. Put the salmon in a 9 x 13-inch (23 x 33 cm) baking dish; add ½ cup (125 ml) of the marinade to cover the

- fish. Cover with plastic wrap; marinate 1 to 2 hours. Bring to room temperature before grilling.
- Twenty minutes before cooking the salmon, slice the potatoes into ¼-inch (0.6 cm) slices. Put the potato slices in a large bowl with the reserved tablespoon (15 ml) of olive oil and remaining salt. Toss to evenly coat.
 - Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Smoke-less mode and set both plates to Fish.
 - Once preheated, distribute the potatoes between the upper and lower grill plates of the Smoke-less Contact Griddler® in an even layer. Set the timer for 16 minutes and cook potatoes, flipping halfway through, until potatoes are browned and crispy and fully cooked through. Transfer the cooked potatoes to a large serving plate and loosely cover with foil.
 - Put the salmon on the bottom plate of the Smoke-less Contact Griddler®. Set the count-up timer and cook for about 8 to 9 minutes on the first side. Flip salmon and cook the second side of the salmon for about 6 minutes, until desired doneness.
 - When salmon is cooked, transfer to a serving plate and drizzle with 2 to 3 tablespoons (30 to 45 ml) of the remaining chermoula. Serve salmon with the reserved potatoes.

Nutritional information per serving (based on 4 servings): Calories 856 (75% from fat) • carb. 29g pro. 27g • fat 73g • sat. fat 10g • chol. 69mg sod. 819mg • calc. 91mg • fiber 4g

Cuban Sandwich

Ham and cheese magically come together in this take on the traditional Cuban toasted sandwich.

A great way to use up any leftover Latin Pork Chops (page 20).

Plate Side: Grill

Griddler® Cooking Position: Closed

Makes 2 large sandwiches, about 6 servings

- 2** large Cuban or Portuguese-style soft rolls, about 10 inches (25 cm)
- 1** tablespoon (15 ml) plus 1 teaspoon (5 ml) Dijon or deli mustard
- 4 to 6** ounces (113 to 170 g) sliced Swiss cheese, divided
- 4 to 6** ounces (113 to 170 g) sliced roasted pork
- 4 to 6** ounces (113 to 170 g) sliced ham
- 4** ounces (113 g) dill pickles, thinly sliced horizontally
- 1** teaspoon (5 ml) olive oil

- Assemble sandwiches by slicing rolls and placing on a work surface. Spread the mustard on each side of both rolls. Put a slice of cheese on the bottom of each roll. Add the pork, ham and the pickle slices. Finish with the remaining cheese and the top of the roll. Brush the top with the olive oil.
- Fit the Cuisinart® Smoke-less Contact Griddler® with the grill plates. Turn unit on. Select Grill/Griddle and set to 375°F (190°C).
- Once preheated, place the sandwiches on the grill and free the floating hinge. Press the sandwiches firmly when closing the grill and set the count-up timer. Keep it pressed for about one minute. Continue cooking for about 6 minutes total, until bread is crisp and cheese is melted.
- Slice sandwich in pieces to serve.

Nutritional information per serving (based on 6 servings): Calories 215 (45% from fat) carb. 13g pro. • 16g • fat 10g • sat. fat 5g chol. 38mgsod. 700mg • calc. 191mg • fiber 0g

Greek-Style Kebabs

Chicken or a hearty fish can be substituted for the pork in this recipe. Simply adjust the time accordingly and make sure both are fully cooked through before serving.

Plate Side: Grill

Griddler® Cooking Position: Open and flat with smoke-less

Makes 10 kebabs

- 2** pounds (907 kg) trimmed pork shoulder
- ¼** cup (60 ml) olive oil
- 2** tablespoons (30 ml) fresh lemon juice
- 1** teaspoon (5 ml) kosher salt
- 1** teaspoon (5 ml) dried oregano
- ½** teaspoon (2.5 ml) pepper
- 1** small red onion, cut into 1-inch (2.5 cm) chunks
- 1** pint (568 ml) cherry tomatoes
- 10** Pita bread, for serving, optional Tzatziki*, for serving, optional wooden skewers

- Cut the pork into 1-inch (2.5 cm) pieces. Season with the olive oil, lemon juice, salt, oregano and pepper. Put 1 piece of pork onto 1 of the skewers. Then add a piece of the onion (about 2 or 3 layers thick), followed by another piece of pork, a tomato, another piece of pork, onion and pork. Repeat with the remaining skewers and ingredients.

2. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Smoke-less mode and set both plates to Pork.
 3. Once preheated, put the kebabs on the Smoke-less Contact Griddler® and set the count-up timer. Cook skewers, rotating until each side is browned, for about 25 to 30 minutes, until fully cooked through. Alternately, skewers may be cooked in the closed position for about 6 to 8 minutes.
 4. If desired, serve with pita bread and tzatziki.
- * Tzatziki is a traditional Greek yogurt-based dip served with kebabs. It may be bought pre-made or can be made from scratch. Search Cuisinart.com for recipes.

Nutritional information per serving (1 kebab):
 Calories 272 (73% from fat) • carb. 2g • pro. 16g
 fat 22g • sat. fat 6g • chol. 64mg • sod. 274mg
 calc. 19mg • fiber 1g

Grilled Pizza with Bacon and Olives

Use our method for grilling pizza and add any toppings you'd like.

Plate Side: Griddle
Griddler® Cooking Position: Open, closed and flat
 Makes 4 to 6 servings

- 6 slices bacon**
 - 12 ounces (340 g) fresh pizza dough**
 - 1/3 cup (75 ml) pizza sauce**
 - 2 tablespoons (30 ml) sliced black olives**
 - 2 teaspoons (10 ml) olive oil**
1. Put the bacon on the bottom plate of the griddle. Turn the Cuisinart® Smoke-less Contact Griddler® on and select Grill/Griddle. Set to 425°F (220°C). When the bacon is brown and crispy, transfer to a plate. Once cool, crumble and reserve.
 2. Shape the dough into a rectangle that fits the size of the griddle. Put the pizza dough onto the griddle and close the Smoke-less Contact Griddler®. Set the count-up timer and cook for about 4 minutes, until lightly golden on both sides. Open the grill and flip the pizza. Reduce heat to 400°F (200°C).
 3. Top the partially cooked pizza dough with the sauce, olives and crumbled bacon. Brush the edges of the pizza with the olive oil.
 4. Set the count-up timer again and continue cooking for about 6 to 8 minutes in the open position until the bottom of the pizza is crispy and dough is fully cooked through.

Nutritional information per serving (based on 6 servings): Calories 211 (39% from fat) • carb. 25g
 pro. 8g • fat 9g • sat. fat 2g • chol. 15mg
 sod. 571mg • calc. 0mg • fiber 1g

Hamburgers with Caramelized Onions and Gruyère

This French-style burger is rich and delicious.

Plate Side: Bottom Grill/Top Griddle
Griddler® Cooking Position: Flat and open with smoke-less

Makes 4 burgers

- 1 yellow onion, thinly sliced**
 - 2 tablespoons (30 ml) olive oil, divided**
 - 1 1/4 teaspoons (6 ml) salt, divided**
 - 1/4 cup (60 ml) water**
 - 24 ounces (680 g) ground beef**
 - 1/2 teaspoon (2.5 ml) freshly ground black pepper**
 - 4 slices Gruyère cheese**
 - 4 brioche rolls**
1. Combine the onion slices, 2 teaspoons (10 ml) of the oil and 1/4 teaspoon (1 ml) of the salt in a bowl.
 2. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Smoke-Less mode and set both plates to Beef.
 3. Once preheated, put the onions on the upper griddle plate of the Smoke-less Contact Griddler®. Set the count-up timer and cook for about 15 to 20 minutes, stirring from time to time with a heatproof spatula, until onions are soft. Once the onions are soft, add 1 to 2 tablespoons (15 to 30 ml) of water to the onions and stir until water evaporates. Repeat until onions are very soft and caramelized, about 10 more minutes, adding water as needed. Remove from griddle and reserve.
 4. When the onions are just soft, form the ground beef into 4 even-sized patties, 6 ounces (170 g) each. Sprinkle both sides evenly with the salt and pepper. Brush with the olive oil. Add the burgers to the bottom grill plate, and cook, about 5 minutes on each side, or until desired doneness. Top with cheese and transfer to plate to rest.
 5. While the burgers rest, split the brioche rolls and place onto the upper griddle plate, face down. Cook until lightly toasted, about 2 to 3 minutes.
 6. Top each burger with some of the caramelized onions and serve in the toasted rolls.

Nutritional information per serving (1 burger):

*Calories 638 (60% from fat) • carb. 25g
pro. 39g • fat 43g • sat. fat 16g • chol. 133mg
sod. 1064mg • calc. • 182mg • fiber 1g*

Italian Panini with Grilled Chicken

Looking for a quick, all-purpose grilled chicken recipe? The grilled chicken in this recipe may be enjoyed on its own.

Plate Side: Grill

Griddler® Cooking Position: Closed with smoke-less

Makes 4 panini

- 3 large (about 1½ pounds [680 g] total) boneless, skinless chicken breasts, cut in half lengthwise**
- ¼ cup (60 ml), plus 2 teaspoons (10 ml) olive oil, divided**
- 1½ teaspoons (7.5 ml) Italian seasoning**
- 1 teaspoon (5 ml) kosher salt**
- 4 ciabatta rolls, cut in half lengthwise**
- 4 slices jarred, roasted red bell peppers**
- 1 cup (250 ml) arugula**
- ½ pound (227 g) fresh mozzarella, thinly sliced**

1. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Smoke-less mode and set both plates to Poultry. While the Smoke-less Contact Griddler® is preheating, season the chicken breasts with 2 teaspoons (10 ml) of the olive oil, Italian seasoning and the salt.
2. Once preheated, put the chicken breasts on the bottom plate and set the count-up timer. Close Smoke-less Contact Griddler® and cook for about 6 minutes, until the chicken is fully cooked through and grill marks are visible. Remove chicken from Smoke-less Contact Griddler® and divide among the bottoms of the 4 rolls.
3. Top each chicken piece with 1 slice of the jarred bell peppers and ¼ cup (60 ml) of the arugula. Drizzle the arugula with 2 teaspoons of the olive oil and a small pinch of salt. Top with the cheese and the top of the ciabatta roll. Brush the top of the roll with oil.
4. Transfer 2 of the sandwiches to the back of the hot grill. Close the Smoke-less Contact Griddler® and set the count-up timer. Press down on Griddler handle and hold for 1 minute, then cook for an additional 5 minutes until roll is crusty and cheese is melted. Repeat with remaining paninis. Cut in half before serving.

*Nutritional information per serving: Calories 234 (47% from fat) • carb. 37g • pro. 57g • fat 37g
sat. fat 10g • chol. 142mg • sod. 1273mg
calc. 234mg • fiber 1g*

Latin Pork Chops

Jazz up weeknight pork chops with this Latin-inspired marinade. Sliced leftovers are perfect in a Cuban sandwich.

Plate Side: Grill

Griddler® Cooking Position: Closed with smoke-less

Makes 4 servings

- 1 small onion, sliced**
- 4 garlic cloves, sliced**
- ½ cup orange juice**
- 2 tablespoons fresh lime juice**
- ½ cup cilantro, roughly chopped**
- 4 1-inch thick, boneless pork chops**
- ½ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**

1. Stir together the onion and garlic with the juices and cilantro.
2. Add the pork chops so they are covered with the marinade. Cover and place in the refrigerator for about 3 hours.
3. When ready to grill, remove chops from the marinade, pat dry, and sprinkle evenly on both sides with the salt and pepper.
4. Fit the Cuisinart® Smoke-less Contact Griddler® with the grill plates. Turn unit on. Select Smoke-less mode and set both plates to Pork.
5. Once the grill comes to temperature, place the chops on the grill in the closed position and set the count-up timer. Pork chops are done when an instant-read thermometer reads 145°F (62°C) in the thickest part, about 5 minutes.
6. Allow the chops to rest about 5 minutes before serving.

*Nutritional information per serving (based on 4 servings): Calories 278 (40% from fat) • carb. 3g
pro. 37g • fat 12g • sat. fat 4g • chol. 114mg
sod. 350mg • calc. 24mg • fiber 0g*

Shrimp Fajitas

This recipe is great for a festive dinner that guests can assemble themselves at the table.

Plate Side: Bottom Grill, Top Griddle

Griddler® Cooking Position: Open and flat

Makes about 8 fajitas (3 shrimp per fajita)

- 1 pound (454 g) frozen large shrimp, thawed and fully peeled**
- 3 tablespoons (45 ml) olive oil, divided**
- 1 large garlic clove, finely chopped**
- ¾ teaspoon (3.75 ml) chili powder**
- Pinch ground cumin**

- 2 **small bell peppers (any colour), sliced into ¼-inch (0.6 cm) strips**
- 1 **small red onion, sliced into ¼-inch (0.6 cm) strips**
- ½ **teaspoon (2.5 ml) kosher salt, divided**
Pinch pepper
Pinch garlic powder
- 1 **tablespoon (15 ml) cilantro, roughly chopped**
- 1 **tablespoon (15 ml) fresh lime juice**
- 4 **wooden skewers, cut in half, optional**
Small flour tortillas
Small lime wedges, for serving
Guacamole, for serving, optional
Salsa, for serving, optional
Sour cream, for serving, optional

1. Use paper towels to fully dry the peeled shrimp. Put the dried shrimp in a small bowl or plastic bag with 2 tablespoons (30 ml) of the olive oil, garlic, chili powder and cumin. Stir to evenly coat with all of the ingredients. Refrigerate for 20 minutes to marinate.
2. While the shrimp is marinating, toss the peppers and onions in the remaining oil. Sprinkle with ¼ teaspoon (1 ml) of the salt and the pinch of pepper and garlic powder. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 425°F (220°C).
3. Once preheated, put the peppers and onions on the Smoke-less Contact Griddler®. Set the timer for 15 minutes and cook, stirring occasionally with silicone-tipped tongs until peppers and onions are browned and melted.
4. Once time expires, transfer all of the peppers and onions to the top half of the griddle in preparation for cooking the shrimp. Transfer to a serving bowl when shrimp are done and toss with the chopped cilantro.
5. Once shrimp have marinated, remove from the refrigerator. Combine with the lime juice and remaining salt. If using wooden skewers, put 3 shrimp on each skewer. Set the count-up timer and cook the skewers on the bottom half of the grill for about 5 minutes on the first side and 3 minutes on the other side until shrimp are fully opaque. Alternately, shrimp may be cooked directly on the bottom plate of the grill without the skewers for the same amount of time. Transfer shrimp to a serving plate.
6. To assemble fajitas, put 3 shrimp on a tortilla and top with a spoonful of the peppers and onions. Serve with a small lime wedge and, if desired, guacamole, salsa and sour cream.

Nutritional information per serving (1 fajita):
Calories 196 (40% from fat) • carb. 16g
pro. 13g • fat 9g • sat. fat 1g • chol. 85mg
sod. 418mg • calc. 76mg • fiber 1g

Skirt Steak with Chimichurri Sauce

If you have any ripe fruit on hand, like ripe pineapple or mango, chop it finely and add about 1 tablespoon (15 ml) to the sauce for added sweetness and a pop of colour.

Plate Side: Grill

Griddler® Cooking Position: Open and flat with smoke-less

Makes about 1 cup (250 ml) sauce, 3 to 4 servings

Sauce:

- 4 **garlic cloves, finely chopped**
- ½ **teaspoon (2.5 ml) salt**
Pinch cumin
Pinch red pepper flakes
- 1 **tablespoon (15 ml) plus 2 teaspoons (10 ml) red wine vinegar**
- ¾ **cup (150 ml) extra virgin olive oil**
- ¼ **cup (60 ml) parsley leaves, roughly chopped**
- 2 **tablespoons (30 ml) fresh oregano leaves, roughly chopped**

Steak:

- 1 **pound (454 g) skirt steak, about 1 inch (2.5 cm) thick**
- 2 **teaspoons (10 ml) olive oil**
- ½ **teaspoon (2.5 ml) salt**
- ¼ **teaspoon (1 ml) pepper**

1. Make the Chimichurri Sauce: Combine the first 5 ingredients in a small bowl. While whisking, add the extra virgin olive oil, and then fold in the chopped parsley and oregano. Cover and allow to sit so the flavors can meld.
2. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Smoke-less mode and set both plates to Beef.
3. While the Smoke-less Contact Griddler® is preheating, season the steak on both sides with the olive oil, salt and pepper.
4. Once preheated, put the steak on the bottom plate. Set the count-up timer and cook for about 6 minutes on the first side and 4 to 5 minutes on the second side, until desired doneness.
5. Transfer the steak to a cutting board and allow to rest for 5 minutes. Slice against the grain. Serve with a spoonful of the sauce drizzled on top.

Nutritional information per serving (based on 4 servings): Calories 789 (59% from fat) • carb. 42g pro. 39g • fat 52g • sat. fat 18g • chol. 435mg sod. 1229mg • calc. 482mg • fiber 4g

Toasted Avocado, Cheese and Tomato Panini

Simple ingredients with maximum taste.

Plate Side: Grill

Griddler® Cooking Position: Closed

Makes 2 sandwiches

- 2** ciabatta or French rolls
- ½** ripe avocado
- ⅙–¼** teaspoon (0.5 to 1 ml) kosher salt, divided
- ⅙** teaspoon (0.5 ml) freshly ground black pepper
- 1** small/medium tomato (about 4 ounces [113 g]), thinly sliced
- 3** ounces (85 g) sliced Havarti cheese (about 4 thin slices)
- ¼** teaspoon (1 ml) extra virgin olive oil

1. Slice the avocado and lay flat. Spread half of the avocado on the bottom half of each roll. Sprinkle with ½ of the salt and pepper. Divide the tomato slices evenly and place on the avocado. Sprinkle evenly with remaining salt and pepper.
2. Add the cheese evenly, place tops on both rolls, and then brush the top of each roll with the olive oil.
3. Fit the Cuisinart® Smoke-less Contact Griddler® with the grill plates. Turn unit on. Select Grill/Griddle and set to 375°F (190 ml).
4. Once preheated, place the sandwiches in the middle of the grill. Loosen the floating hinge and press the top plate down on the sandwiches in the closed position. Set the count-up timer.
5. Grill until bread is crisp and cheese is melted, about 7 minutes.

Nutritional information per ½ sandwich (based on 4 servings): Calories 172 (55% from fat) carb. 12g • pro. 8g • fat 11g • sat. fat 5g chol. 19mg • sod. 361mg • calc. 174mg fiber 2g

Chocolate Hazelnut Panini with Strawberries

Why should panini only be savoury?

Here we take two favourite flavours, chocolate hazelnut and strawberry, and put them together in this delicious, sweet treat.

Plate Side: Grill

Griddler® Cooking Position: Closed

Makes 2 panini

- 2** brioche rolls or croissants
Olive oil or softened butter, for brushing
- ¼** cup (60 ml) chocolate hazelnut spread
- Pinch** kosher salt
- 2 to 3** large strawberries, hulled and sliced (you need enough to cover the entire surface of the bottom of the roll/croissant)

1. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 400°C (200°C).
2. While the Smoke-less Contact Griddler® is heating, assemble the panini. Halve the rolls or croissants horizontally. Brush the outer parts with oil or butter. Evenly spread the chocolate hazelnut spread on the inside tops and bottoms. Sprinkle with salt and lay the strawberry slices across the bottom surface.
3. Put the two pieces together for each panini.
4. Once preheated, put the panini on the hot grill and select the count-up timer. Using medium pressure, press on the handle for 20 seconds and then allow to cook for 3 minutes, or until outside has visible grill marks and filling is warmed through.
5. Remove and allow to cool for 1 minute. Cut each panini in half and serve warm.

Nutritional information per serving (½ panini on croissant): Calories 230 (50% from fat) carb. 25g pro. 4g • fat 13g • sat. fat 5g chol. 19mg • sod. 142mg • calc. 33mg • fiber 2g

Grilled Pineapple

The heat of the grill caramelizes the pineapple, making it super sweet. Perfect with vanilla ice cream!

Plate Side: Grill

Griddler® Cooking Position: Closed

Makes 8 servings

- 1** medium, fresh pineapple, peeled, cored and cut into 8 slices
- 5 to 8** teaspoons (25 to 39 ml) granulated sugar
- ¼** teaspoon (1 ml) ground cinnamon

1. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 375°F (190°C).

-
2. Stir together the sugar and cinnamon and sprinkle the pineapple slices evenly on both sides with the mixture.
 3. Once preheated, put half of the pineapple slices onto the grill and set the count-up timer. Close and grill for about 8 minutes, so that the pineapple is slightly soft and grill marks are visible. Repeat with remaining slices.
 4. Serve immediately.

*Nutritional information per serving (one slice):
Calories 189 (32% from fat) • carb. 24g • pro. 7g
fat 7g • sat. fat 2g • chol. 171mg • sod. 203mg
calc. 102mg • fiber 1g*

S'more Panini

A nod to the campfire fare, you can use your favourite chocolate bar in this panini, be it milk, semisweet or dark.

Plate Side: Grill

Griddler® Cooking Position: Closed

Makes 2 panini

- 2 **brioche rolls or croissants**
Olive oil or softened butter,
for brushing
 - 1 **ounce (28 g) chocolate (milk,**
semisweet or dark), broken
into pieces
 - 4 **standard-size marshmallows, halved**
1. Turn on the Cuisinart® Smoke-less Contact Griddler®. Select Grill/Griddle and set to 400°F (200°C).
 2. While the Smoke-less Contact Griddler® is heating, assemble the panini. Halve the rolls or croissants horizontally. Brush the outer parts with oil or softened butter. Divide the chocolate between the two bottom halves of the rolls/croissants. Top with the halved marshmallows. Place the top half of the rolls/croissants on top of the fillings.
 3. Once preheated, put the panini on the hot grill and select the count-up timer. Using medium pressure, press on the handle for 20 seconds and then allow to cook for 3 minutes, or until the outside has visible grill marks and marshmallows have melted.
 4. Remove and allow to cool for 1 minute. Cut each panini in half and serve warm.

*Nutritional information per serving (½ panini on croissant): Calories 183 (45% from fat)
carb. 23g • pro. 3g • fat 9g • sat. fat 5g
chol. 20mg • sod. 105mg • calc. 11mg • fiber 1g*

SMOKE-LESS COOKING GUIDE AND FOOD SELECTION CHART

PRESET FOOD GROUP	FOOD	PREPARATION	PLATE AND POSITION	SUGGESTED GRILLING TIMES
Beef	Steak (boneless)	Up to 2 inches (5 cm) thick.	Grill; Closed, Open or Flat/Full Smoke-less with Foot Extension and adjusted top cover hinge.	<p>When cooking in the closed smoke-less position, put the steak(s) on the preheated lower grill plate and close. Cook for 8 to 10 minutes, depending on thickness and desired doneness. Rest for 5 minutes before serving.</p> <p>When cooking in the open or flat/full smoke-less positions, put the steaks on the preheated grill plates. Cook for about 6 to 8 minutes per side, depending on the thickness of the steaks and desired doneness. Rest for 5 minutes before serving.</p> <p>Rare: 125°F to 130°F (51°C to 54°C) Medium Rare: 130°F to 135°F (54°C to 57°C) Medium: 140°F to 145°F (60°C to 62°C) Medium Well: 150°F to 155°F (65°C to 68°C) Well Done: 160°F+ (71°C)</p>
	Hamburgers	Shape meat into burgers of even weight and thickness.		Put the burgers on the preheated lower grill plate. Grill burgers for about 4 to 8 minutes, depending on thickness and desired doneness. If cooking flat or open, cook about 5 to 6 minutes per side.
Pork	Pork Chop	½ – 1 inch (1.25 - 2.5 cm) thick.	Grill; Closed, Open or Flat/Full Smoke-less with Foot Extension and adjusted top cover hinge	Cook for 10 minutes when grilling in the closed smoke-less position. 5 to 6 minutes per side in the open or flat/full smoke-less position. (Internal temperature should be 145°F [62°C].)
	Bacon	Place in a single layer.	Grill or Griddle; Open or Flat/Full Smoke-less with Foot Extension and adjusted top cover hinge	Approximately 20 to 25 minutes for 1 pound (454 g) of bacon (if using the flat/full smoke-less position).
Poultry	Chicken Breasts (boneless)	Pound to an even thickness of no more than 1 inch (2.5 cm).	Grill; Closed Smoke-less with Foot Extension	Cook for 7 to 9 minutes. (Internal temperature should be 165°F (73°C) – juices will run clear with no signs of pink.)
	Chicken Thighs (boneless)	Spread to even thickness.		Cook for 8 to 10 minutes. (Internal temperature should be 170°F (76°C) – juices will run clear with no signs of pink.)
Fish	Fish Fillet	1 – 2 inches (2.5 - 5 cm) thick.	Grill; Closed, Open or Flat/Full Smokeless with Extension and adjusted top cover hinge	Cook for 10 to 18 minutes when grilling in the closed smoke-less position. 6 to 10 minutes per side in the open or flat/full smoke-less position.
	Fish Steaks (sword, tuna, salmon/boned)	No more than 2 inches (5 cm) thick.		Cook for 10 to 15 minutes when grilling in the closed smoke-less position. 5 to 10 minutes per side in the open or flat/full smoke-less position.

Cooking tip: Allow protein to come to room temperature for best results. If using a marinade, drain off completely before grilling.

WARRANTY

LIMITED THREE-YEAR

WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty.

This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

1-800-472-7606

Address:

**Cuisinart Canada
100 Conair Parkway
Woodbridge, ON L4H 0L2**

Email:

consumer_Canada@conair.com

Model:

GR-6SC

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
 - Return address and phone number
 - Description of the product defect
 - Product date code*/copy of original proof of purchase
 - Any other information pertinent to the product's return
- * The date code format we are using on unit is WWYY, representing week, and year. eg.2420 = manufactured in 24th week of the year 2020.

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at **1-800- 472-7606**.

For more information, please visit our website at **www.cuisinart.ca**.

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