

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Griddler® Five

GR-5C Series

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 OR PLUG OR APPLIANCE** (except for removable plates) 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.

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

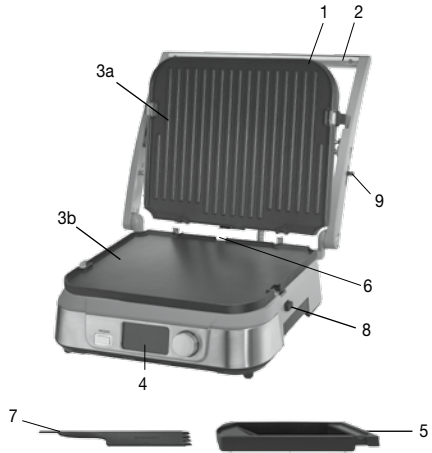
This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

CONTENTS

Important Safeguards.....	2
Parts and Features	3
Before the First Use.....	3
Getting to Know Your Control Panel.....	4
The Griddler® Five Does It All.....	5
Assembly Instructions	6
Operating Instructions	8
Tips & Hints.....	9
Cleaning and Maintenance.....	10
Storage.....	10
Recipes	11
Warranty.....	27

PARTS AND FEATURES

- 1. Top Cover**
Solid construction with stainless steel, self-adjusting cover
- 2. Stainless Steel Handle**
Sturdy stainless steel handle adjusts cover to accommodate thickness of food
- 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 the flat position



10. BPA Free (not shown)

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.

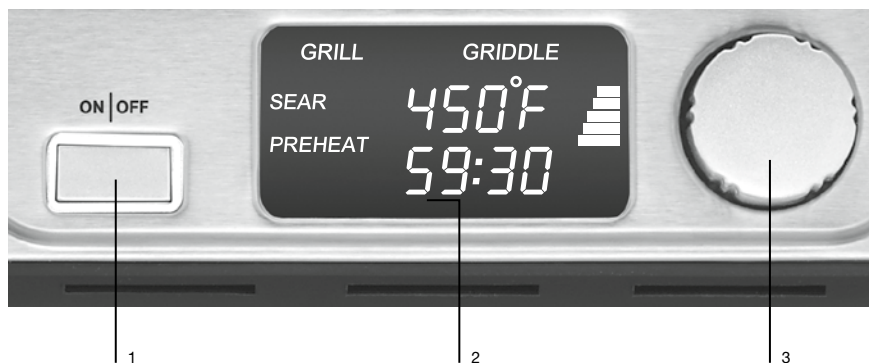
ATTENTION: Be sure to unpack your new Cuisinart® Griddler® Five carefully.

It comes with two accessories: an integrated drip tray inserted at the base of the unit, and a scraping tool. The Griddler® Five base and cover will become hot during cooking. If you need to adjust the cover or to lay the product in the flat position, be sure to use an oven mitt to protect your hand. The reversible grill and griddle plates are interchangeable.

Before using your Cuisinart® Griddler® Five for the first time, remove any dust from shipping by wiping the base, cover and controls 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

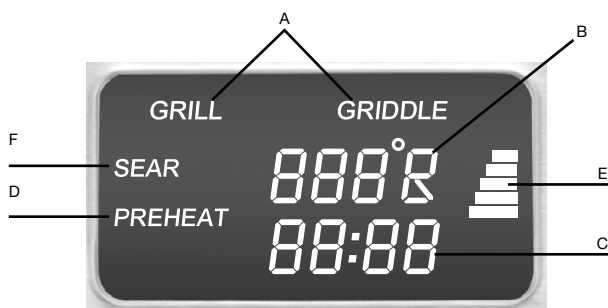
Press to turn unit on and off.

2. Large LCD

The backlit LCD screen is easy to read; it displays the cooking function (Grill or Griddle), Temperature, Timer, Sear, Preheat and the Preheat Bars.

3. Select and Confirm Dial

Use to select cooking function (Grill or Griddle). Set the temperature and the count-up or countdown timer. Use dial to increase temperature and time if desired.



START-UP SCREEN

A. Cooking Function

Grill or Griddle

B. Temperature

175°F – 450°F (80°C - 230°C) in 25° increments

C. Timer

Set to count up or count down.
See operating instructions.

D. Preheat

Appears in LCD when Griddler® Five is heating.

E. Preheat Bars

Appear when Griddler® Five is heating, to show heat-up progress.

F. Sear

Appears when Griddler® Five is in Sear Mode – 450°F (230°C). Searing will last for 2 minutes, then temperature will change to 425°F (220°C).

THE GRIDDLER® FIVE DOES IT ALL

The Griddler® Five is the ultimate kitchen appliance, offering you five 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, or half grill/half griddle*. See **Assembly Instructions** and **Operating Instructions**.

Contact Grill

Use the Griddler® Five 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 Griddler® Five 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 Griddler® Five 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 Griddler® Five 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 savory 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 Griddler® Five 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 Griddler® Five functions as a Panini Press in the same manner that it functions as a Contact Grill. The Griddler® Five 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 the panini.



Full Grill

Use the Griddler® Five as a Full Grill to cook burgers, steak, poultry (we do not recommend cooking bone-in chicken, since it does not cook evenly on a Full Grill), fish and vegetables.

Full Grill refers to using the Griddler® Five with the cover lying flat, creating a double flat cooking surface. In this position, the foods you are grilling will have to be turned over for cooking. When the Griddler® Five 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 Griddler® Five.

With the Full Grill, you have double the surface area (200 sq. inches [1290 cm²]) 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 Griddler® Five as a Full Griddle to cook pancakes, eggs, French toast, hash browns and breakfast meats.

When you use the Griddler® Five 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 Griddler® Five 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 Griddler® Five® as a Half Grill/Half Griddle, simply place the unit in the flat position and insert the griddle plate on the lower portion of the Griddler® Five and the grill plate on the upper portion.



ASSEMBLY INSTRUCTIONS

Place Griddler® Five on a clean, flat surface where you intend to cook. The Griddler® can be positioned in three 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 Griddler® Five as a Contact Grill or Panini Press.



To adjust the Griddler® Five 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 Griddler® Five after cooking, the cover will remain floating. In order to lock the cover back into the upright position, you must close the Griddler® Five, 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 Griddler® Five is in this position when it is used as a Full Grill, Full Griddle, or Half Grill/Half Griddle.



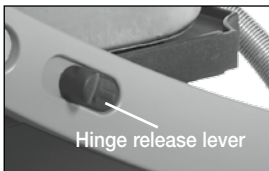
To adjust the Griddler® Five to this position, locate the hinge release lever on the right arm.

With your left hand on the handle, use your right hand to slide the lever toward you. Push the handle back until the cover rests flat on the counter. To change position, lift the handle and cover to return it to the closed position.

If the Griddler® Five 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 the hinge release lever. Push the handle back until the cover rests in the flat position. 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 Griddler® Five more easily.

To insert cooking plates

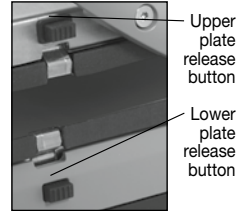
Adjust the Griddler® Five to the flat position with the control panel directly in front of you.



Insert one plate at a time. Each plate is designed to fit in either the upper housing or the lower housing of the Griddler® Five.

If you are facing the Griddler® Five, 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 Griddler® Five 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 Griddler® Five is 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 instruction 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 Griddler® Five has cooled down completely. The drip tray can be cleaned in the dishwasher.



OPERATING INSTRUCTIONS

When you are ready to begin cooking and the Griddler® Five is positioned on a flat surface, make sure the drip tray and desired plate surfaces are installed. Plug your Griddler® Five into an electrical outlet and press the ON/OFF button. The LCD will show the start-up screen for several seconds.

Select Cooking Function:

When the word **GRILL** is flashing, this indicates you need to select and confirm your cooking function. To do so, rotate the Select & Confirm dial to the left or right to choose your function: Grill or Griddle. To confirm your cooking function, press the Select & Confirm dial. The selected cooking function is now confirmed and no longer flashing.

Set Temperature:

To select the desired temperature, rotate the Select & Confirm dial to the left (decrease temperature) or the right (increase temperature). This will allow you to scroll through temperatures at 25-degree increments. To confirm your temperature, press the Select & Confirm dial. The selected temperature is no longer flashing. The Griddler® Five has preset temperatures for **GRILL** mode and **GRIDDLE** mode. The preset for **GRILL** is 400°F (200°C) and the preset for **GRIDDLE** is 350°F (180°C). When temperature becomes solid, your Griddler® Five will begin to preheat, and the word Preheat and the Preheat Bars will appear in your LCD.

The Preheat Bars show the progress of the preheating cycle. When 5 bars are illuminated, your Griddler® Five will beep one time, indicating it has reached the set temperature. The word Preheat and the Preheat Bars will disappear from the LCD.

NOTE: If you have completed the cooking cycle and would like to continue cooking on a lower temperature, follow the above steps to set your temperature. The Preheat Bars will scroll from the bottom to top, indicating the Griddler® Five is cooling to a lower selected temperature.

Set Timer:

After your Griddler® Five 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, rotate the Select & Confirm dial to the left (decrease time) or right (increase time). **NOTE:** Timer adjusts in 30-second increments (59:30 max cooking time). Add food to the Griddler® Five, then press the Select & Confirm dial to start the timer. If timer is not selected within 1 minute after preheat, the time of 00:00 goes blank. The timer can be activated at any time during the cooking process by adjusting the Select & Confirm dial. After set time has elapsed, the Griddler® Five 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 beep, press Select & Confirm dial.
- **Count-Up Timer** – After the Griddler® Five is preheated, you will see 00:00 flashing in the LCD. Add food to the Griddler® Five and press the Select & Confirm dial. Timer will begin counting up from 00:00 (59:59 max cooking time). If the timer reaches 59:59, 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 & Confirm dial to scroll through Time, Temperature and Function continuously, until the Select & Confirm dial is released. When dial 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.

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 pages 25–26 of the Recipe Book.
- Always exercise caution when handling the Griddler® Five during cooking, as the Griddler® Five housing will become hot during use. To open the Griddler® Five, 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 Griddler® Five during cooking, be sure to handle it from the base only while wearing an oven mitt. Do not touch the cover.
- Allow the Griddler® Five to cool down before handling (at least 30 minutes).
- The first time you use the Griddler® Five, it may have a slight odor and may smoke a bit. This is normal and common to appliances with nonstick surfaces.
- The Griddler® Five 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 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 Griddler® Five 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® Five when not in use. The scraping tool can be stored in a drawer or cabinet.

COOKING GUIDE AND FOOD TEMPERATURE CHART

FOOD	PREPARATION	PLATE AND POSITION	SUGGESTED GRILLING TEMPERATURES AND TIMES
Bacon	Place in a single layer.	Grill or Griddle; Flat or Open	Place bacon on cold plates. Turn to 425°F (220°C). Cook until desired doneness. Should take about 20 to 25 minutes for 1 pound of bacon (if using the flat position).
Beef, boneless steak	Up to 2 inches (5 cm) thick. Season to taste. Drain off marinade completely if marinated before grilling. Allow to come to room temperature for best results.	Grill; Closed, Open or Flat	When cooking in the closed position, preheat to SEAR/450°F (230°C). Put the steak(s) on the preheated lower grill plate and close. Sear for 2 minutes, then the grill will revert to 425°F (220°C). Cook for 2 to 10 minutes, depending on thickness and desired doneness. Rest for 5 minutes before serving. When cooking in the open or flat positions, preheat to 450°F (230°C). Put the steaks on the preheated grill plates. Cook for about 4 to 6 minutes per side, depending on the thickness of the steaks and desired doneness. Rest for 5 minutes before serving. 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)
Chicken Breasts (boneless)	Pound to an even thickness of no more than 1 inch (2.5 cm).	Grill; Closed	Preheat to 400°F (204°C). Cook for 7 to 9 minutes. (Internal temperature should be 165°F [74°C] – juices will run clear with no signs of pink.)
Chicken Thighs (boneless)	Spread to even thickness.	Grill; Closed	Preheat to 400°F (204°C). Cook for 8 to 10 minutes. (Internal temperature should be 170°F [76°C] – juices will run clear with no signs of pink.)
Fish Fillet	1 – 2 inches (2.5 to 5 cm) thick.	Grill; Closed	Preheat to 400°F (204°C). Cook for 10 to 18 minutes when grilling in the closed position. 6 to 10 minutes per side in the flat position.
Fish Steaks (sword, tuna, salmon/boned)	No more than 2 inches (5 cm) thick.	Grill; Closed, Open or Flat	Preheat to 400°F (204°C). Cook for 10 to 15 minutes when grilling in the closed position. 5 to 10 minutes per side in the flat position.
Beef, hamburgers	Shape meat into burgers of even weight and thickness.	Grill; Closed Open or Flat	Preheat to 450°F (232°C). 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.

Sausages, uncooked	Prick links with tines of fork or tip of paring knife.	Grill or Griddle; Closed	Preheat to 400°F (204°C). Put the links on the preheated grill/griddle plates – the grill ribs are perfect for holding the links in place, and allow easy turning for even cooking. Close the top. Grill about 10 – 15 minutes, depending on the thickness of the sausages.
Panini	Brush tops and bottoms of bread with oil or softened butter before grilling.	Grill or Griddle; Closed	Preheat to 400°F (204°C). Put the prepared sandwiches on the preheated lower grill/griddle plate. Close the top. Allow sandwiches to cook for about 4 to 6 minutes, depending on thickness of sandwiches.
Quesadillas	Prepare quesadillas according to your favorite recipe.	Grill or Griddle; Closed (with cover height adjuster)	Preheat to 400°F (204°C). Put the prepared quesadilla on the preheated lower plate and close. Grill for about 2 to 3 minutes, depending on thickness and filling of the quesadillas.
Eggs	Fried or over-easy. Up to 4 eggs per plate.	Griddle; Open or Flat	Preheat to 350°F (176°C). Break the eggs onto the hot griddle plates. Flip once whites are set, about 3 to 3½ minutes, and then remove when cooked to desired doneness.
French Toast	Prepare French toast as desired.	Griddle; Open	Preheat to 350°F (176°C). Flip after 3 to 5 minutes, depending on thickness. Cook for an additional 2 to 3 minutes.
Vegetables	Have vegetables evenly cut. Season or marinate if desired.	Grill; Open, Flat or Closed (if closed, be sure that the vegetables are all the exact same thickness, or results will be uneven)	Preheat to 400°F (204°C). Grill until tender. This will vary depending on the types of vegetables used, but should take between 10 and 30 minutes.
Pork Chop	½ – 1 inch (1.25 - 2.5 cm) thick.	Grill; Closed or Open Flat	400°F (200°C) for 10 minutes, closed. 5 to 6 minutes per side; internal temperature should be 145°F (62°F).

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-5BC

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

- \$10.00 for shipping and handling of the product to Cuisinart Canada
- 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

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009 June 30th).

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

Cuisinart®



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Processors



Juicers



Coffeemakers



Cookware



Tools and
Gadgets

Cuisinart offers an extensive assortment of top quality products
to make life in the kitchen easier than ever.

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and Savour the Good Life®.

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