

# Warranty and Replacement Parts

This warranty covers defects in parts and workmanship for a period of 3 years from the original purchase date. Any damage claim regarding the enameling must be submitted within 30 days of purchase to be covered by the warranty.

**The following conditions are NOT covered by this warranty:**

- Unevenness and color variations in the coated surfaces.
- Damage caused by improper assembly or disregard of the manual.
- Use of spare parts not supplied by manufacturer.
- Damage resulting from modifications or inappropriate use.
- Abuse of the grill.
- Damage caused by improper maintenance or repairs by an unauthorized person.

**Limitations and exclusions:**

1. This warranty applies only to the original purchaser and may not be transferred.
2. If you can not verify the purchase date of the grill the warranty period will begin on the date the grill was manufactured.
3. Replacement or repair parts are warranted for the remaining period of the original part warranty.

**Your obligations:**

This grill must be assembled, installed, operated and maintained in accordance with all applicable codes and the instruction manual furnished with this grill. You must keep an invoice, canceled check or payment record to verify the purchase date of the grill.

**To register your Cuisinart product, please visit <https://cuisinart.registria.com>.**

**For FAQ's and replacement parts, please visit us at [www.cuisinart.com/outdoorgrilling](http://www.cuisinart.com/outdoorgrilling).**

**For our consumer care department please contact us at [grilling@thefulhamgroup.com](mailto:grilling@thefulhamgroup.com) or call 1-866-994-6390.**

**Model# CGG-888**

**North American Distributor:**

**The Fulham Group**

**Newton, MA 02466**

TABLE OF CONTENTS

Cover .....1

Table of contents.....2

Safety Information.....3

What’s in the Box.....6

Exploded View.....7

Parts list.....8

Assembly Preparation and Instructions.....9

Connecting Regulator to the LP tank.....18

Check for Leaks.....20

L.P. Tank Information.....21

Lighting Instructions.....22

Care and Maintenance.....23

Troubleshooting .....27

Warranty.....28

TROUBLE SHOOTING

Many solutions given here can make your griddling experience safer and more enjoyable. You can also call consumer care department at 1-866-994-6390 from 9:00 am to 5:00 pm Eastern time, Monday through Friday for assistance.

| PROBLEM   | POSSIBLE CAUSE   | CORRECTIVE ACTION   |
|---|--|---|
| Griddle will not light.   | 1. The ignition wire came off the igniter/valve.<br>2. The distance between the ignition pin and the burner is greater than 5/32 in. - 3/16 in.<br>3. The ignition wire is broken.<br>4. No gas supplied.                  | 1. Reconnect the ignition wire to the electrical igniter/valve.<br>2. Loosen the ignition pin and adjust the distance, then fasten it again.<br>3. Call customer service for a replacement ignition wire.<br>4. Turn on the regulator valve.  |
| Flashback (fire in burner tube(s))  | Burner and/or burner tubes are blocked   | Turn knobs to OFF.<br>Clean burner and/or burner tubes.<br>See burner cleaning section of Use and Care.   |
| Sudden drop in gas flow or low flame                                      | 1. Out of gas<br>2. Vapor lock at coupling nut/LP cylinder connection.   | 1. Check for gas in LP cylinder.<br>2. Turn off knobs, wait 30 seconds and light griddle. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and perform a leak-test. Turn on LP cylinder valve, wait 30 seconds and then light griddle.<br>3. Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.  |
| What if my griddle starts to rust?  | Rust occurs when the griddle is exposed to air and water, especially in climates susceptible to high humidity. While not all rust is preventable, the griddle is very easy to clean and recover to its original condition. | Follow these simple steps to get your griddle looking like new: <ul style="list-style-type: none"><li>• Turn the griddle to a high heat for about 20 minutes to loosen debris.</li><li>• Turn the griddle off and let it cool down and use a metal scraper to remove the debris. Scrape the griddle dry, do not add any water.</li><li>• Use oil and a cooking stone or steel wool to continue to scrub the griddle surface clean.</li><li>• Use paper towels to wipe the griddle top clean. Continue this process with oil and paper towels until the griddle surface is completely clean.</li><li>• Now season your griddle top and get cooking!</li></ul> NOTE: CUSTOMERS IN COASTAL CLIMATES MAY REQUIRE MORE FREQUENT SEASONINGS TO AVOID RUSTING AND CORROSION. |
| Can I use dish detergents to clean my griddle?                            | Grease cutting dish soap will remove the seasoning on the top of the griddle surface.  | For tough spots use oil and a grill screen to help remove caked on residue.   |
| Why does my griddle surface look dull and dry instead of shiny and clean? | Your griddle surface is probably in need of a seasoning.   | Seasoning your griddle is a continuous process in order to maintain a shiny, black non-stick surface.   |

CARE AND MAINTENANCE

Cleaning Main Burner

To prevent flash backs and good performance of burner, the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your griddle has not been used for a period of time:




















- 1. Turn off at control knobs and LP cylinder.
- 2. Remove cooking grates and flame tamers
- 3. Remove cotter pins from rear of burners. Detach ignition wire from the ignition pin by hand only. DO NOT use tool. Then Lift burner slowly.
- 4. Check all burner ports are clear of clogs. Use of a pin or paper clip works well.
- 5. Ensure the end of the burner and primary air screen are clear from insect nests, dirt or debris. Using a bent stiff wire in the shape of a hook , or a bottle brush, run it through the burner tube and inside several times to remove any debris.
- 6. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner.

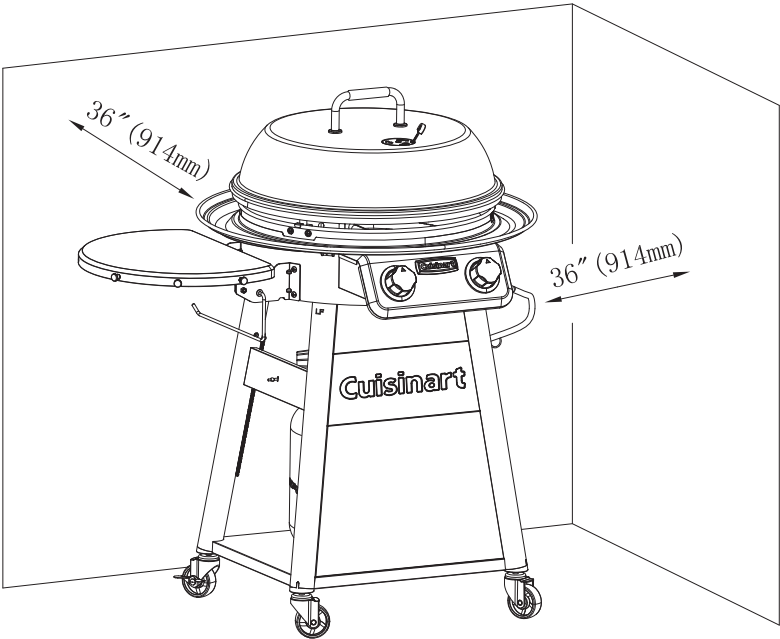


Please call 1-866-994-6390 for any assistance

SAFETY INFORMATION

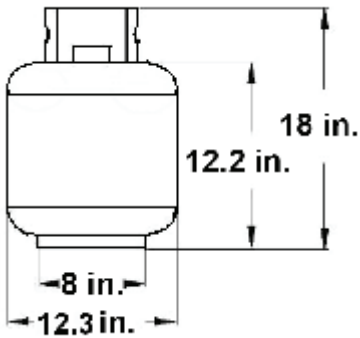
IMPORTANT: ALL INSTRUCTIONS AND SAFEGUARDS ON THIS SECTION MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

-  This griddle is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
-  Do NOT operate, light or use this appliance within 8 feet of walls, structures or buildings.
-  This griddle is NOT for commercial use.
-  This griddle is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous and will void your warranty.
-  The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or Natural Gas and Propane Installation Code, CSA/CGA-B149.1.
-  This outdoor cooking gas appliance must not be placed under overhead combustible construction.
-  A minimum clearance of 36 inches from combustible constructions to the sides of the griddle and 36 inches from the back of the griddle to Combustible constructions must be maintained.
-  Keep your griddle in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
-  This griddle is intended for use outdoors and must not be used in a building, garage or any other enclosed or covered area.
-  This outdoor griddle is not intended for installation in or on recreation vehicles and/or boats.
-  DO NOT leave a lit griddle unattended. Keep children and pets away from the griddle at all times.
-  Do not use the griddle unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
-  DO NOT place this griddle on any type of tabletop surface. The griddle should be placed on a flat and level surface.
-  Never use the griddle in windy areas. The griddle will operate best if it is not facing directly into the wind.
-  DO NOT touch metal parts of griddle until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc...).
-  ALWAYS open griddle lid slowly and carefully as heat and steam trapped within the griddle can burn
-  DO NOT obstruct the flow of combustion and ventilation air to this appliance.
-  Keep all electrical cords away from a hot griddle.
-  DO NOT use griddle for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. After a period of storage and/or non use, check for leaks, burner obstructions and inspect for any abrasion, wear, cuts to the hose.



SAFETY INFORMATION

- ⚠ The LP gas cylinder used with this appliance must be:
  - (a) Constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and
  - (b) Provided with a listed overfilling prevention device.
  - (c) Provided with a cylinder connection device compatible with the connector for outdoor cooking appliances.



- ⚠ The LP cylinder used must include a collar to protect the cylinder valve.
- ⚠ **DO NOT** store a spare LP-gas cylinder under or near this appliance.
- ⚠ An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- ⚠ Never fill the cylinder beyond 80 percent full.
- ⚠ Inspect the hoses before each use for excessive abrasion or wear, or cuts that may affect safe operation of the griddle. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the griddle being put into operation. The replacement hose assembly must be those specified by the manufacturer.
- ⚠ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.
- ⚠ Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- ⚠ Do not light burners without griddle plate in place on griddle body.
- ⚠ **If griddle is not in use, the gas must be turned off at the supply tank.**
- ⚠ **DO NOT** completely cover the top surface in foil as this can lead to excessive heat and the potential for a possible fire. Doing so will void your warranty.
- ⚠ Never use the griddle without the drip cup installed and hung under the grease pan. Without the drip cup, hot grease and debris could leak downward and produce a fire hazard.
- ⚠ Never operate this griddle without the hose ring secured to the leg. This can keep the regulator hose away from hot surfaces and dripping hot grease. Failure to do this may cause a fire or explosion.
- ⚠ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ⚠ Please use protective gloves when assembling this product.
- ⚠ **DO NOT** force parts together as this can result in personal injury or damage to the product.
- ⚠ This griddle should be thoroughly cleaned and inspected on a regular basis. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation.
- ⚠ Keep the ventilation openings of the tank enclosure free and clear from debris.
- ⚠ Your griddle has been checked at all factory connections for leaks. Recheck all connections, as movement in shipping can loosen connections.
- ⚠ Check for leaks even if your unit was assembled for you by someone else.
- ⚠ **DO NOT** operate if gas leak is present. Gas leaks may cause a fire or explosion.
- ⚠ Deaths, serious injury or damage to property may occur if the above is not followed exactly.

CARE AND MAINTENANCE

CLEANING AND CARE

- Griddles are remarkably easy to keep clean. After you’ve completed your first cook you’ll want to spray down the hot surface with water and scrape debris away. The steam from the water on the hot surface will help release tough debris.
- Scrape the residue down into the grease cup.
- Turn the griddle off and let the surface cool. While it cools you’ll want to remove and clean out the grease cup. Doing this each time will ensure you have no spill over the next time.
- When the surface is cool, apply a thin layer of oil over the surface to maintain your seasoning. Then you’ll want to store in a cool dry place. If you’re storing outside cover the griddle to prevent water collecting on the surface.
- Even if your surface does start to rust all hope is not lost. Griddles are very resilient and with a little work you can get it back to new. Simply use a steel scouring pad to remove all rust from the surface. Then go through the seasoning steps again. This will recondition the griddle and you’ll be back to cooking again in no time.
- We recommend using a grill mat or pad under your griddle to catch any oil that may drip over while cooking.

STORAGE

- Ensure the griddle is properly cooled.
- Storage of this griddle indoors is permissible only if the gas cylinder is disconnected and removed from the griddle.
- Store the griddle in a cool dry place.
- Always disconnect the gas cylinder and store it in a safe place, never store a gas cylinder on its side.
- Never store a gas cylinder in a building, garage or any other enclosed area.
- If you intend to leave your griddle outside make sure it is protected from the elements by a heavy-duty cover (not included).
- Keep outdoor cooking griddle area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Although the griddle is manufactured from quality materials, including some parts manufactured from stainless steel, storage out in the open may result in corrosion of some exterior surfaces or components. We recommend you protect your griddle from the weather by covering it with a griddle cover, tarp, or other protective material or device.
- In addition, a commercial stainless steel cleaner or wipe will keep the stainless steel components maintain their as-new appearance.

**WARNING:** Clean griddle in an area where cleaning solutions will not harm decks, lawns, or patios. **DO NOT** use oven cleaner to clean any part of this griddle. **DO NOT** use a self-cleaning oven to clean the griddle cooking surface or any other parts of the griddle. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the griddle components unless cleaned regularly.



CARE AND MAINTENANCE

IGNITOR

In order to prevent cracking of the burner's ceramic ignitor surfaces, never allow hard objects to strike the ceramic ignitor. This will cause the burners to malfunction. Care should be taken when inserting or removing the griddle plate and accessories into or from the griddle. If hard objects fall onto the ceramic ignitor, it is likely to crack the ceramic.

Damage resulting from failure to follow these steps is not covered under the warranty.

GRIDDLE SEASONING

Let’s Talk About Seasoning

In this case we are not talking about salt and pepper. We are talking about the process of conditioning your griddle surface for optimal performance and longevity. Seasoning your griddle will help create a non-stick surface for cooking while also protecting it from any rust. It’s worth the effort. When you receive your griddle it will already have a thin layer of oil applied. We do this to protect from rust in shipping and storing, but it’s going to need a little more work to perfect it.

First Seasoning

- This is the most important one so let’s get this right. You’ll want to start by using some soapy water and a towel or paper towels to wash off the shipping oil. Use additional water to wash the soap from the griddle surface. Dry the surface with a towel or paper towels. This gives you a fresh and clean start.
- Next, you’ll want to select your oil. We believe that flax seed oil is going to give you the best results, but feel free to use Extra Virgin Olive Oil, Vegetable Oil or Soy Oil.
- Now we can season. In this process you’ll be using high heat to bond the oil to the surface. Using a paper towel rub a thin coat of oil on the entire surface of the griddle. Then turn your griddle on high. The oil will eventually begin to smoke which is good. Leave it on high until the smoke stops. That means you passed the smoke point.
- Finally, you’ll want to cool the surface and repeat the process above 2 – 3 times until you get a smooth black surface on the griddle. If the griddle surface is hot you can use tongs or other protective gear to protect your hands while oiling.
- Once you’ve completed this process you’ll have the perfect griddling surface to get cooking on!

**NOTE: When seasoning your cooktop, make sure the oil is in a thin, even layer. Do not allow oil to puddle or leave any heavy streaks on the surface, as this can lead to a gummy cooktop.**

After extended use, you may notice that some of your seasoning is wearing off. This is normal and can be fixed by cleaning the cooktop and repeating the seasoning process 2-3 times.

Preheating Instructions

Food cooks faster with a preheated cooking surface. By preheating your griddle cooking surface to about 300° F, you can start cooking immediately and properly.

To preheat your griddle cooking surface, leave the lid on the griddle plate and turn the gas control knobs to a medium heat for approximately 8- 10 minutes. Using protective gloves, remove the lid from the cooking surface. **WARNING: Make sure to use protective gloves as griddle lid and body will be warm to the touch.**

For convenience, the lid is designed to hook onto the right side of the grease tray. We recommended positioning the lid towards the side or back of your griddle while cooking. NOTE: Avoid placing the lid hook directly on or near the grease cup.

SAFETY INFORMATION

**⚠ WARNING: This product can expose you to chemicals including Carbon Monoxide, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).**

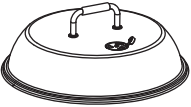
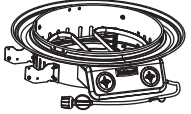

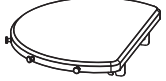


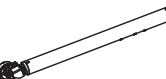
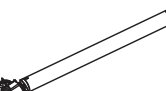
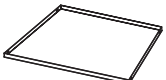
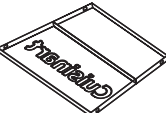
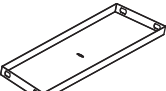


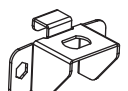
**⚠ WARNING: We urge you to read this manual carefully and follow the recommendations enclosed. This will ensure you receive the most enjoyable and trouble-free operation of your new gas griddle. We also advise you retain this manual for future reference.**

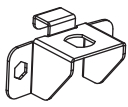
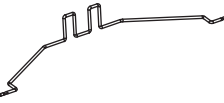



**⚠ WARNING: Your griddle has been designed to operate using only the gas specified by the manufacturer on the rating plate. DO NOT attempt to operate your griddle on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.**

**⚠ WARNING: Make certain your LP (propane) tank is filled by a reputable propane dealer. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP tank (a hot summer day, tank left in the sun, etc.) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive. Refer to your Owner’s Manual for more information concerning filling your LP tank.**

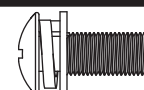
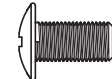
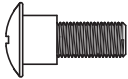
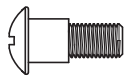





WHAT’S IN THE BOX

COMPONENTS

| PART |   | DESCRIPTION            | QTY |
|------|---|------------------------|-----|
| A    |    | Lid                    | 1   |
| B    |    | Griddle Body           | 1   |
| C    |    | Griddle Plate          | 1   |
| D    |    | Side Table             | 1   |
| E    |    | Left Front Leg         | 1   |
| F    |    | Left Back Leg          | 1   |
| G    |   | Right Front Leg        | 1   |
| H    |  | Right Back Leg         | 1   |
| I    |  | Front Panel A          | 1   |
| J    |  | Front Panels B and C   | 1   |
| K    |  | Side Panel             | 2   |
| L    |  | Base Plate             | 1   |
| M    |  | Grease Cup             | 1   |
| N    |  | Griddle Plate Holder A | 1   |

| PART |  | DESCRIPTION            | QTY |
|------|--|------------------------|-----|
| O    |  | Griddle Plate Holder B | 2   |
| P    |  | Gas Tank Holder        | 1   |
| Q    |  | Paper Towel Holder     | 1   |
| R    |  | Match Lighting Tool    | 1   |
| S    |  | Control Knob           | 2   |

HARDWARE

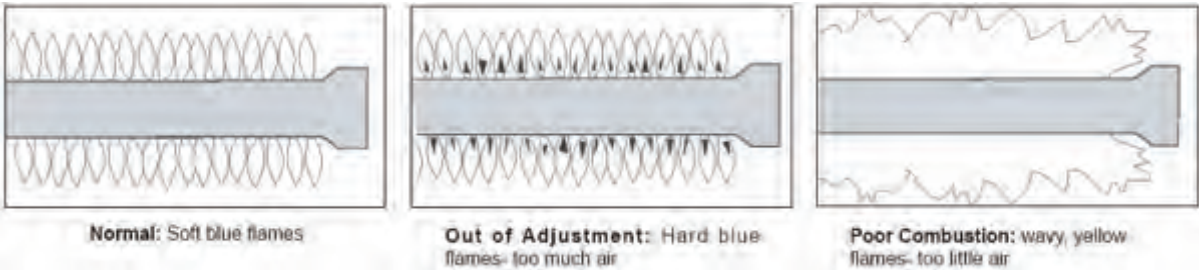
| PART |  | DESCRIPTION       | QTY |
|------|--|-------------------|-----|
| AA   |   | M6 Screw          | 29  |
| BB   |  | M5 Screw          | 6   |
| CC   |  | M6 Shoulder Screw | 2   |
| DD   |  | M5 Shoulder Screw | 1   |
| EE   |  | M5 Washer         | 6   |
| FF   |  | M6 Washer         | 8   |
| GG   |  | M6 Butterfly Nut  | 1   |
| HH   |  | M6 Lock Washer    | 2   |
| II   |  | M6 Nut            | 2   |

CARE AND MAINTENANCE

We highly recommend this gas griddle be thoroughly inspected and serviced annually by a qualified service person.

Always check that the outdoor cooking appliance area is clear and free from combustible material, gasoline and other flammable vapors and liquids before lighting. Regularly check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the griddle.

Regularly check that the flow of combustion and ventilation air is not obstructed.



! WARNING

Ensure the griddle is cool before cleaning and conducting maintenance and with the gas supply turned off at the LP-Gas Cylinder.

To avoid the possibility of burns, maintenance should be done only when the griddle is cool.

Avoid unprotected contact with hot surfaces.

A leak test must be performed annually and whenever any component of the gas train is replaced or gas smell is present.

For your safety, always wear protective gloves and safety glasses when cleaning your griddle.

GREASE PAN AND CUP

The grease pan and cup should be kept clean on a regular basis to prevent heavy buildup of debris. Accumulated grease is a fire hazard.

**Important: DO NOT** leave the griddle outside during inclement weather unless it is covered. Rain water can collect inside of the griddle, the griddle body or the grease pan and cup if left uncovered.

STAINLESS STEEL LID AND CONTROL PANEL

After initial usage, areas of the griddle may discolor from the intense heat given off by the burners. To clean, purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Discoloration may still be present, this is normal.

**NOTE: Always scrub in the direction of the grain.**

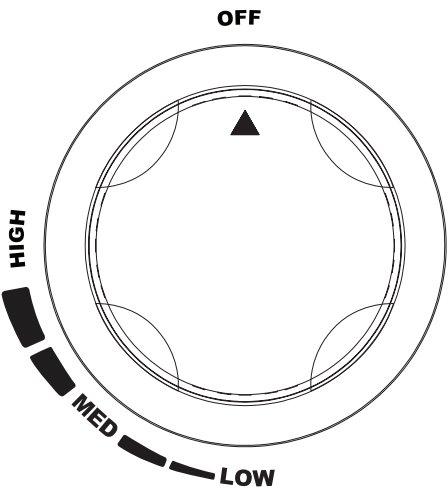
PAINTED SURFACES:

Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

**LIGHTING INSTRUCTIONS**

**WARNING:**

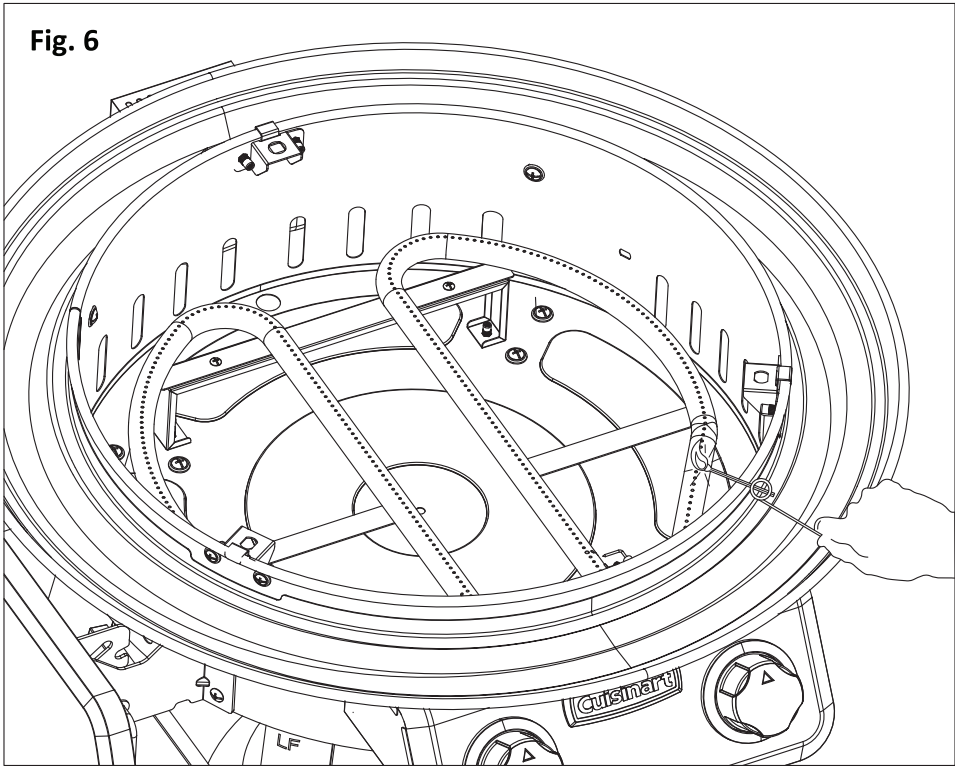
- 1. Read all instructions before lighting.
  - 2. Make sure the gas control knob is in “OFF” position.
  - 3. Compress the knob for three seconds to allow propane to flow into the burners. Slowly turn knob counterclockwise to “HIGH” position. The igniter will click and light the burner.
  - 4. If ignition does not occur in 5 seconds, turn the gas control knob off, wait 5 minutes, and repeat steps 2 - 5.
- \* Clean your griddle after each use.



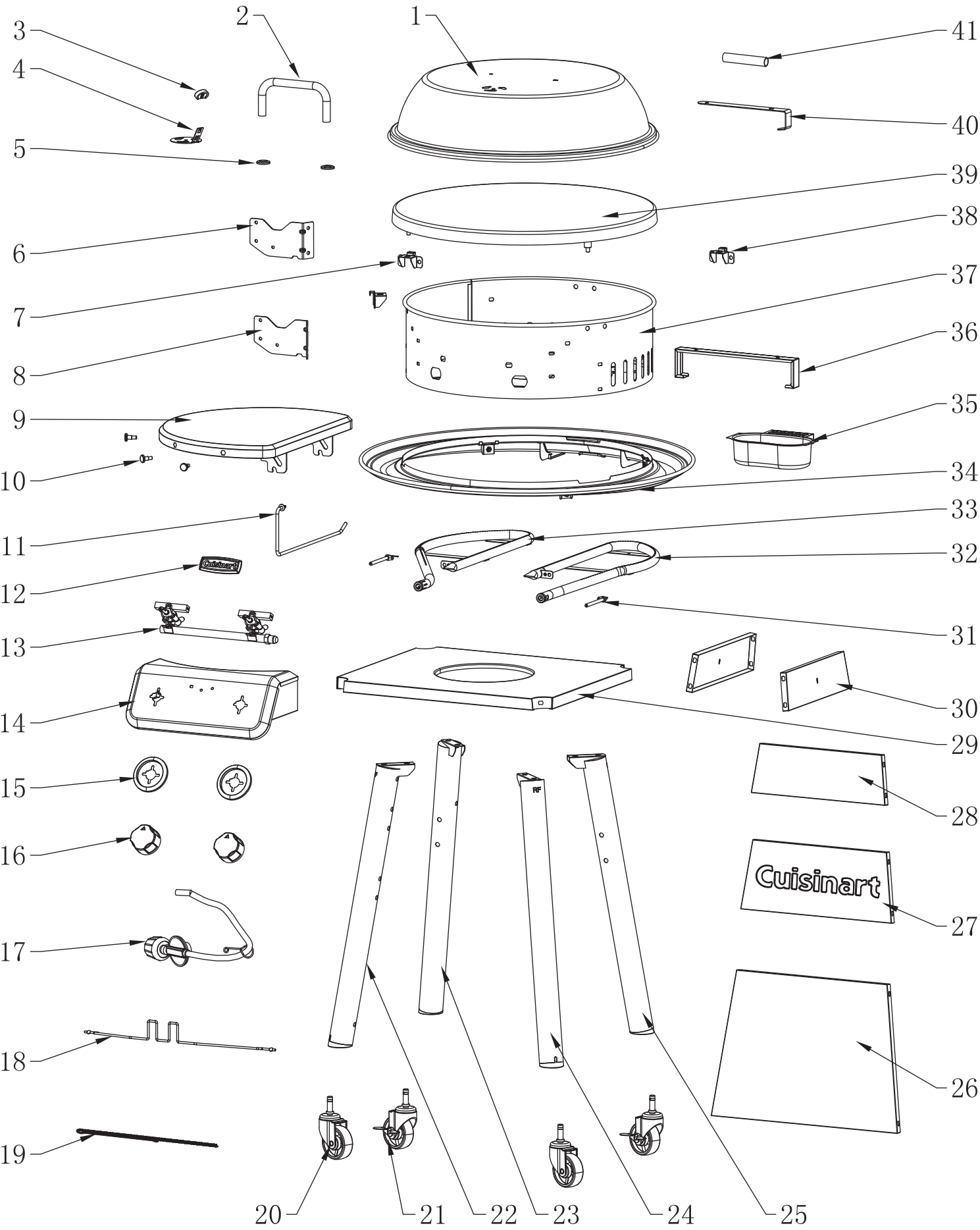
**MATCH LIGHTING**

- 1. Open lid before lighting
- 2. Place a match in the end of Match Holder (hanging on the Right Front Leg). Strike the match and place it near side of the burner (see Fig.6)
- 3. Push and turn the control knob to **HIGH**. The burner should ignite.

**NOTE:** If the burner does not ignite within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and tank. DO NOT attempt to operate the griddle until the problem is found and corrected. See "Trouble Shooting" section of this manual or call the customer service department at 1-866-994-6390 from 9:00 am to 5:00 pm Eastern time, Monday through Friday for assistance.



**EXPLODED VIEW**





PARTS LIST

| PART | DESCRIPTION              | QTY |
|------|--------------------------|-----|
| 1    | ※Lid                     | 1   |
| 2    | ※Lid Handle              | 1   |
| 3    | Vent Handle              | 1   |
| 4    | Vent                     | 1   |
| 5    | Lid Handle Bezel         | 2   |
| 6    | Side Table Bracket-Left  | 1   |
| 7    | Griddle Post Holder      | 2   |
| 8    | Side Table Bracket-Right | 1   |
| 9    | Side Table               | 1   |
| 10   | Tool Holder              | 3   |
| 11   | Paper Towel Holder       | 1   |
| 12   | Logo                     | 1   |
| 13   | Valve Assembly           | 1   |
| 14   | Control Panel            | 1   |
| 15   | Knob Bezel               | 2   |
| 16   | Knobs                    | 2   |
| 17   | Hose                     | 1   |
| 18   | Gas Tank Holder          | 1   |
| 19   | Manual Lighting Tool     | 1   |
| 20   | Wheel                    | 2   |
| 21   | Wheel with Lock          | 2   |
| 22   | Left Front Leg           | 1   |
| 23   | Left Rear Leg            | 1   |
| 24   | Right Front Leg          | 1   |
| 25   | Right Rear Leg           | 1   |

※ : NO ASSEMBLY REQUIRED

L.P. TANK INFORMATION

Never use a dented or rusted L.P. tank or cylinder with a damaged valve.

L.P. cylinders are equipped with an O.P.D. (Overfilling Prevention Device). The device shuts off the flow of gas to a cylinder after 80% capacity is reached. This limits the potential for release of gas when the cylinder is heated, averting a fire or possible injury.

The L.P. cylinder must have a shut-off valve terminating in an L.P. gas supply cylinder outlet specified, as applicable, for connection No. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. Cylinders must not be stored in a building, garage, or any other enclosed area. (The L.P. cylinder must have an overfill protection device and a collar to protect the cylinder valve.)

The L.P. gas supply cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CAS-B339, “Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods and Commission.”

L.P. TANK USE

When turning the L.P. tank on, make sure to open the valve **SLOWLY two (2) complete turns to ensure proper gas flow. Most gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly it shuts off the gas supply. Opening the valve rapidly may simulate a gas leak, causing the safety device to activate, and restricting gas flow causing low flames. Opening the valve slowly will ensure this safety feature is not falsely triggered.**

- When not in use, gas supply cylinder valve is to be in the OFF position.
- Storage of an outdoor gas cooking appliance indoor is permissible only if the cylinder is disconnected and removed from the appliance.
- The tank supply system must be stored upright to allow for vapor withdrawal.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

If this information is not followed exactly, a fire causing death or serious injury may occur.

- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Only a qualified gas supplier should refill the L.P. tank.

⚠️ WARNING

DO NOT store a spare L.P. gas tank under or near the grill. Never fill the cylinder beyond 80% full.

If this information is not followed exactly, a fire causing death or serious injury may occur.



CHECKING FOR LEAKS

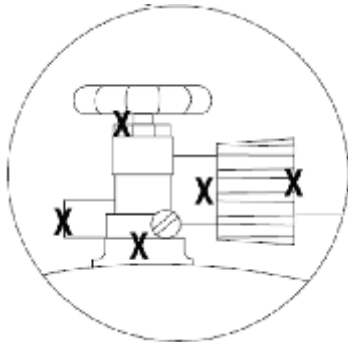
| DANGER  | WARNING  |
|---|--|
| <p><b>FOR YOUR SAFETY</b></p> <ul style="list-style-type: none"><li>Always perform leak tests outdoors <b>ONLY</b> in a well-ventilated area.</li><li><b>DO NOT</b> smoke during leak test.</li><li><b>DO NOT</b> use an open flame to check for gas leaks</li><li>Never perform a leak test while the griddle is in use or while griddle is still hot.</li></ul> | <p><b>WHEN TO PERFORM A LEAK TEST:</b></p> <ul style="list-style-type: none"><li>Every time prior to lighting the griddle, <u>even if purchased fully assembled.</u></li><li>Repeat every time the LP gas cylinder is refilled or exchanged</li><li>Any time your griddle has been moved.</li><li>At least once per year or if your griddle has not been used for more than 60 days.</li></ul> |

Perform Leak Test

Although all gas connections on the griddle are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site due to possible shifts during shipment, installation or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks and immediately check the system if the smell of gas is detected.

- 1. Create a mixture of 50% water and 50% liquid dishwashing soap.
  - 2. Ensure all control knobs are set to the "OFF" position.
  - 3. Turn ON LP gas tank at valve.
  - 4. Brush soapy solution at all "X" locations (see Fig.5).
  - 5. Check each place for growing bubbles
- If "growing" bubbles appear, turn the Tank Valve off and DO NOT use your grill until the leak is repaired. A slight leak could cause a fire.
- If no bubbles appear after one minute, turn tank OFF, wash off soapy solution with cold water and towel dry.

Fig. 5



**WARNING**

When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame or hazardous condition. Most L.P. gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly, it shuts off the gas supply. A leak may significantly reduce the gas flow, making the grill difficult to light or causing low flames.

ASSEMBLY PREPARATION

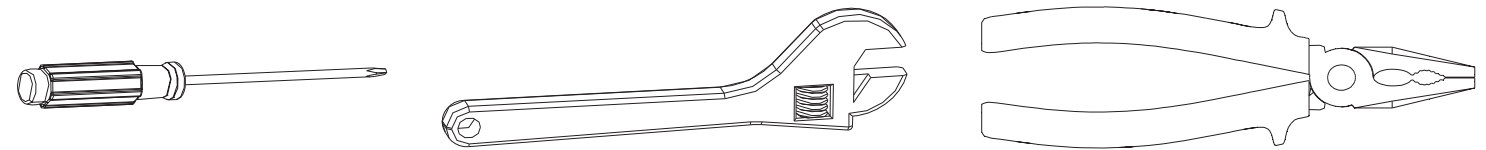
THIS UNIT IS HEAVY. TWO PEOPLE ARE REQUIRED FOR SAFE ASSEMBLY!

Some parts may contain sharp edges. Wear protective gloves if necessary. Read and follow all safety statements, warnings, assembly instructions and use and care instructions before attempting to assemble and use.

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, DO NOT attempt to assemble the product.

Estimated Assembly Time: 30 minutes by two people

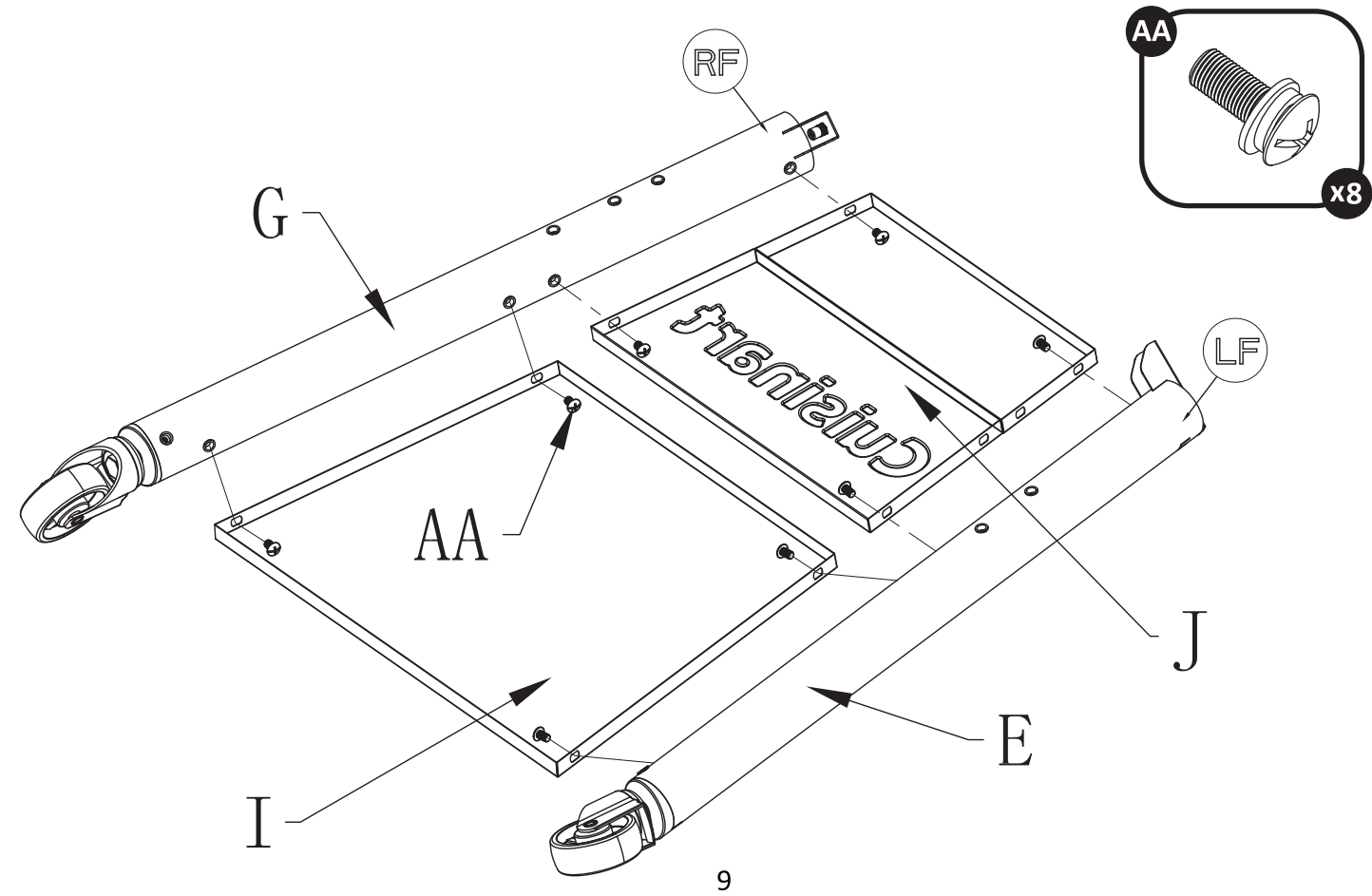
Tools required for assembly (not included): Phillips Head Screwdriver, Wrench, Plier



ASSEMBLY INSTRUCTIONS

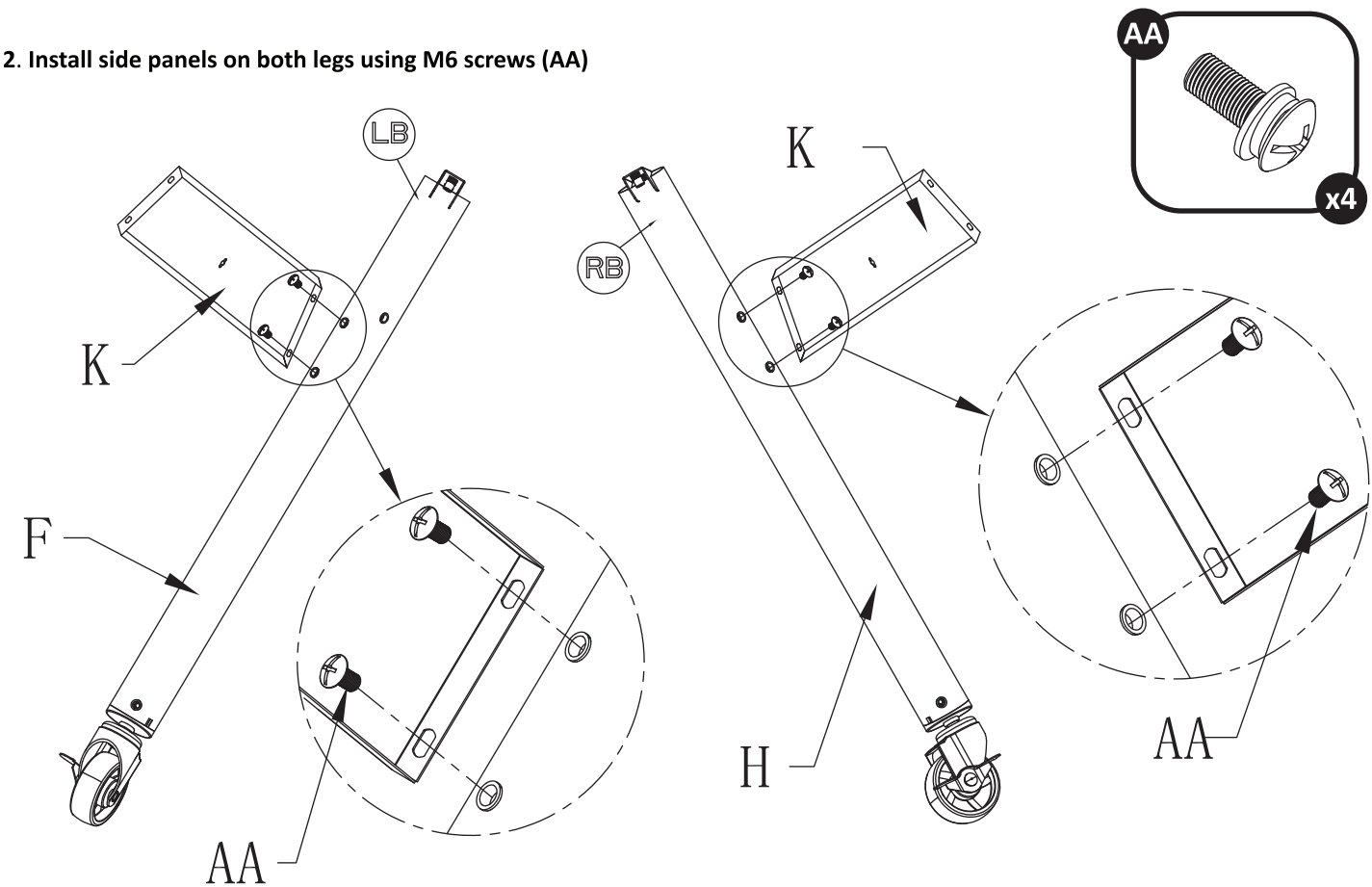
**IMPORTANT: ASSEMBLE ON FLAT AND SOFT SURFACE TO AVOID SCRATCHING.**

- 1. Assemble the Right Front leg (RF) and Left Front leg (LF) with 3 front panels using M6 screws (AA)

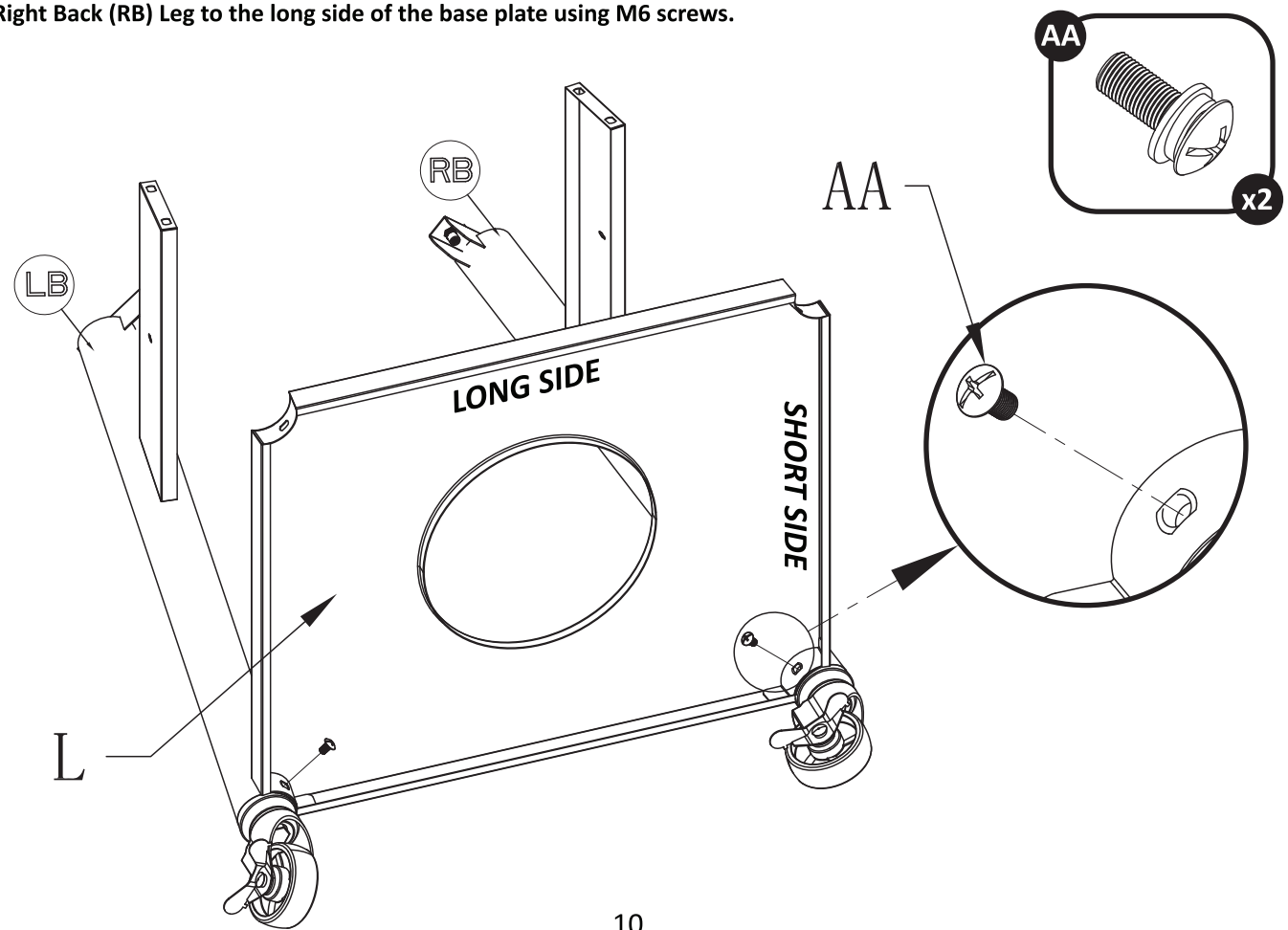


ASSEMBLY INSTRUCTIONS

2. Install side panels on both legs using M6 screws (AA)



3. Assemble the Base Plate (L) on to the Left Back (LB) Leg and Right Back (RB) Leg to the long side of the base plate using M6 screws.



CONNECTING REGULATOR TO THE LP TANK

2. Check the tank valve to ensure it has proper external mating threads to fit the hose and regulator assembly provided (Type 1 connection per ANSI Z21.89-2017 ).
3. Make sure all burner knobs are in the OFF position.
4. Remove the protective cap from the LP tank valve and coupling nut. And inspect the valve connection port of the regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.
5. Hold regulator by one hand in a straight line with LP tank valve and insert nipple into LP tank valve. Be sure the nipple is centered in the valve outlet. (see Fig. 2). Hand-tighten coupling nut clockwise until it comes to a full stop. DO NOT use tools!
6. Open the tank valve fully (counterclockwise).
7. Perform leak test before attempting to light your grill. See "CHECKING FOR LEAKS " on page 20.

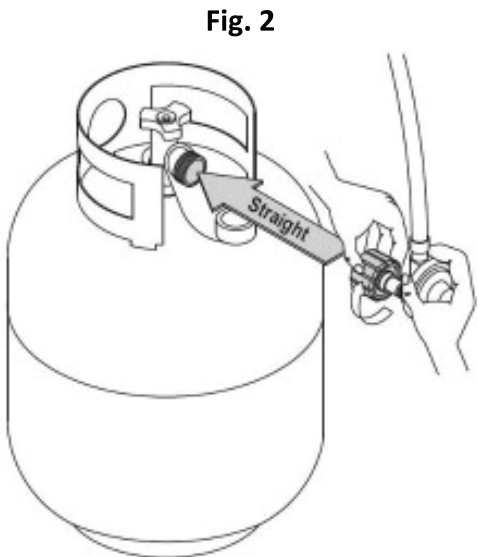


Fig. 2

**! WARNING:** The Type I connective coupling (see Fig. 4) supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty, gas leakage, fire and severe bodily harm.

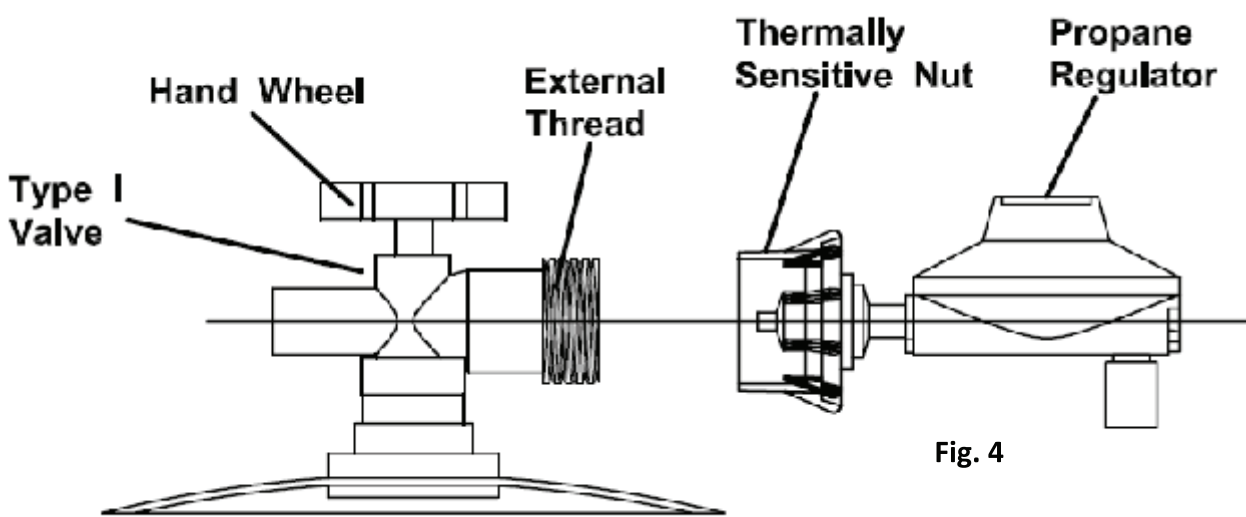


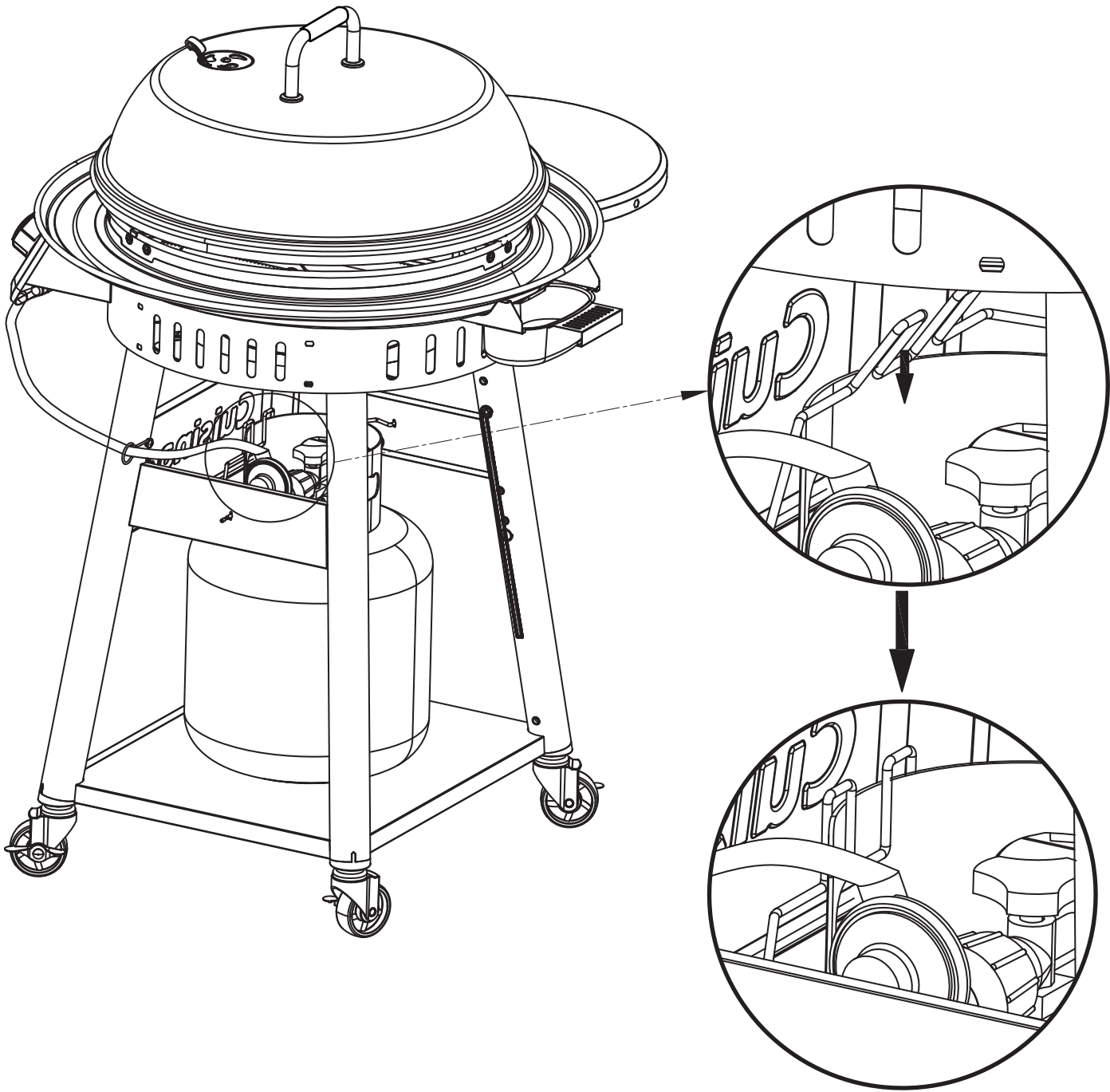
Fig. 4

**CONNECTING REGULATOR TO THE LP TANK**

This gas griddle is set to operate with Liquid Propane Gas come with a high capacity hose and regulator assembly. **(Note: Only use the pressure regulator and hose assembly supplied with the griddle or a replacement pressure regulator and hose assembly specified by the manufacturer).**

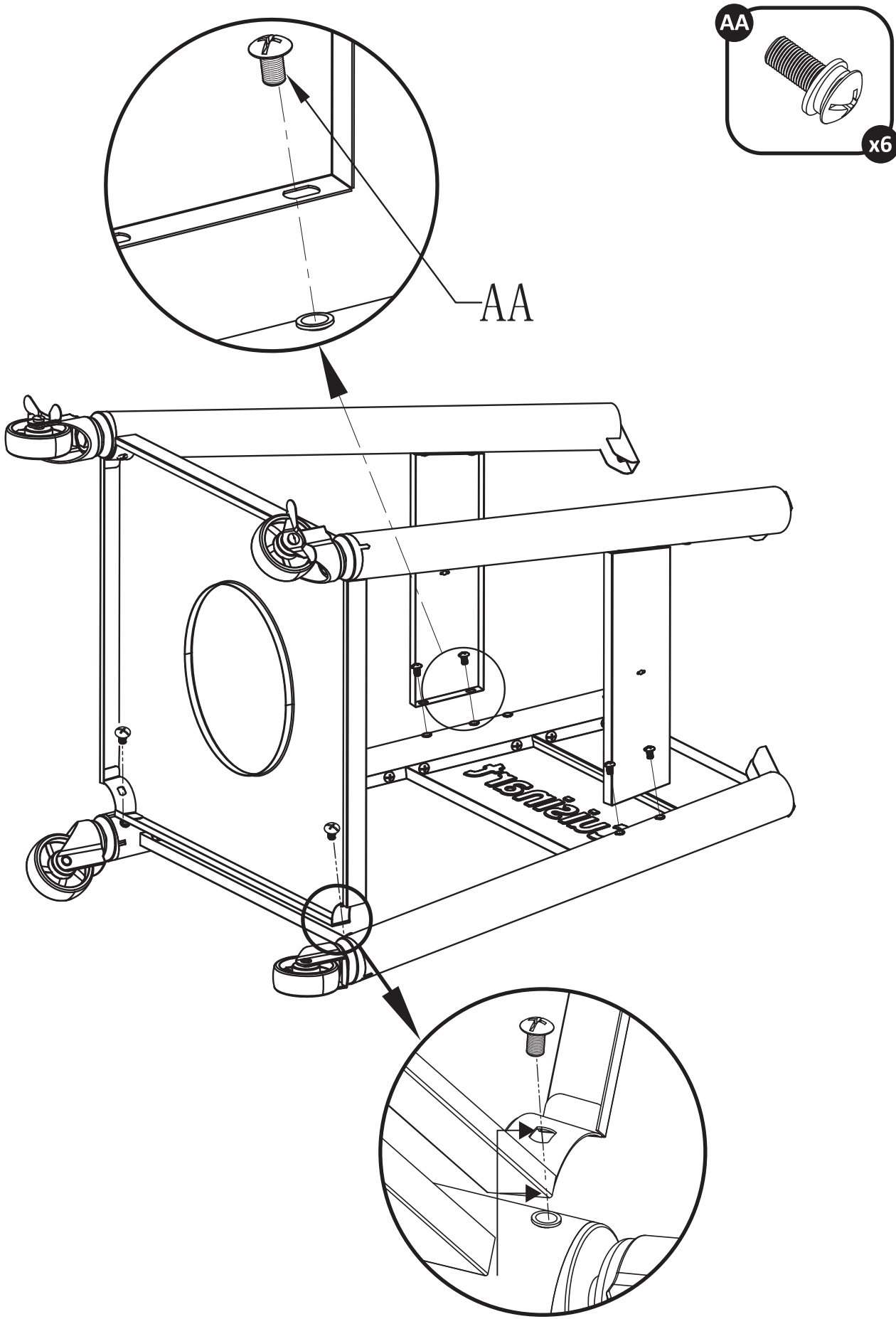
This assembly is designed to connect directly to a standard 20 lb. L.P. Tank. L.P. tanks are not included with the griddle. L.P. tanks can be purchased separately at an independent dealer.

- 1. A 20 lb. LP tank must be properly secured onto grill. Insert tank into grill base. Bring gas cylinder hook down to secure the tank.



**ASSEMBLY INSTRUCTIONS**

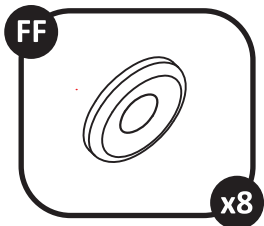
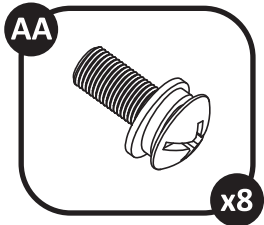
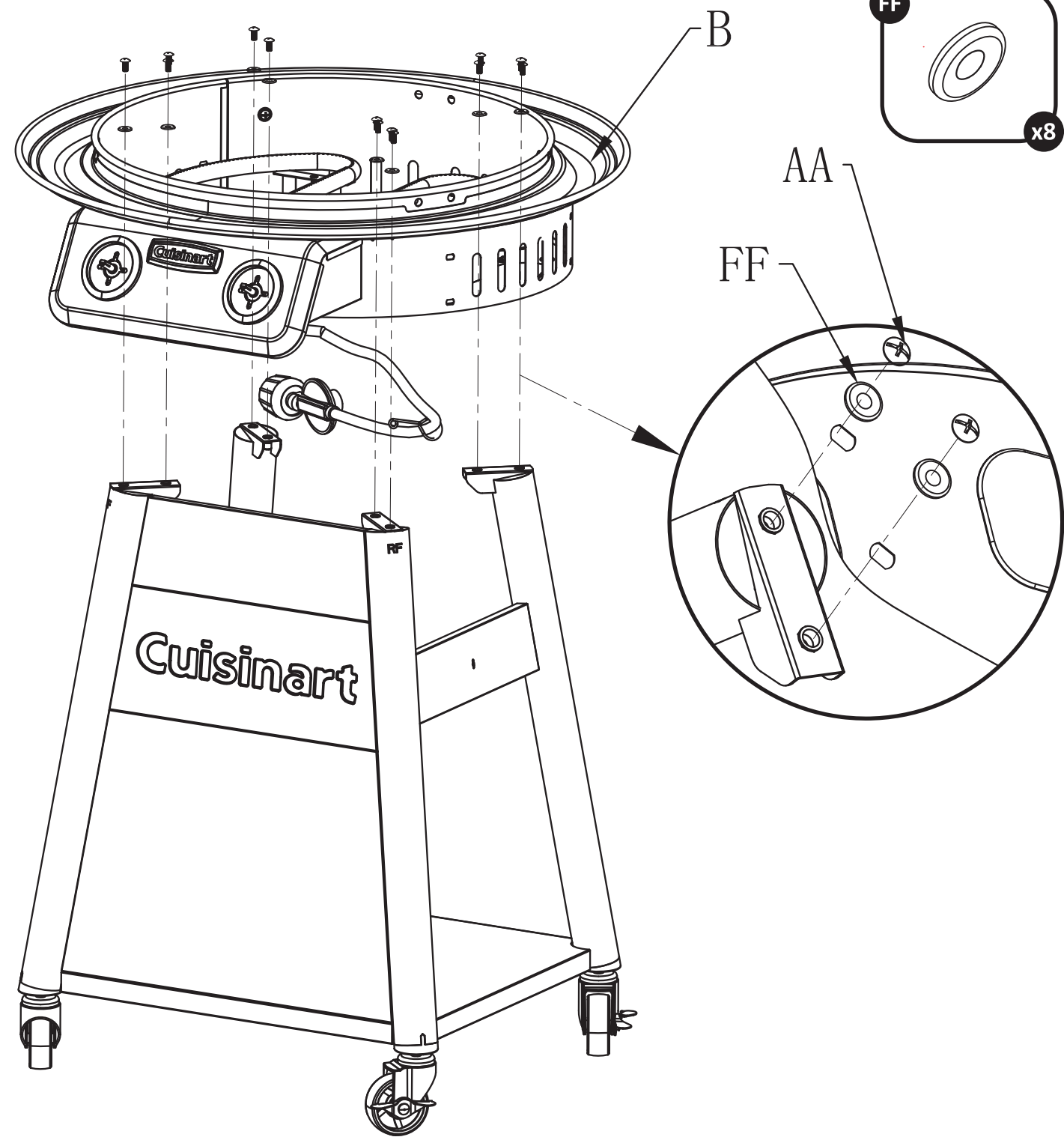
- 4. Lay down the Front Legs sub-assembly. Align the side panels to the Front Legs and assemble using M6 screws.





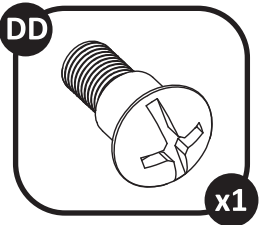
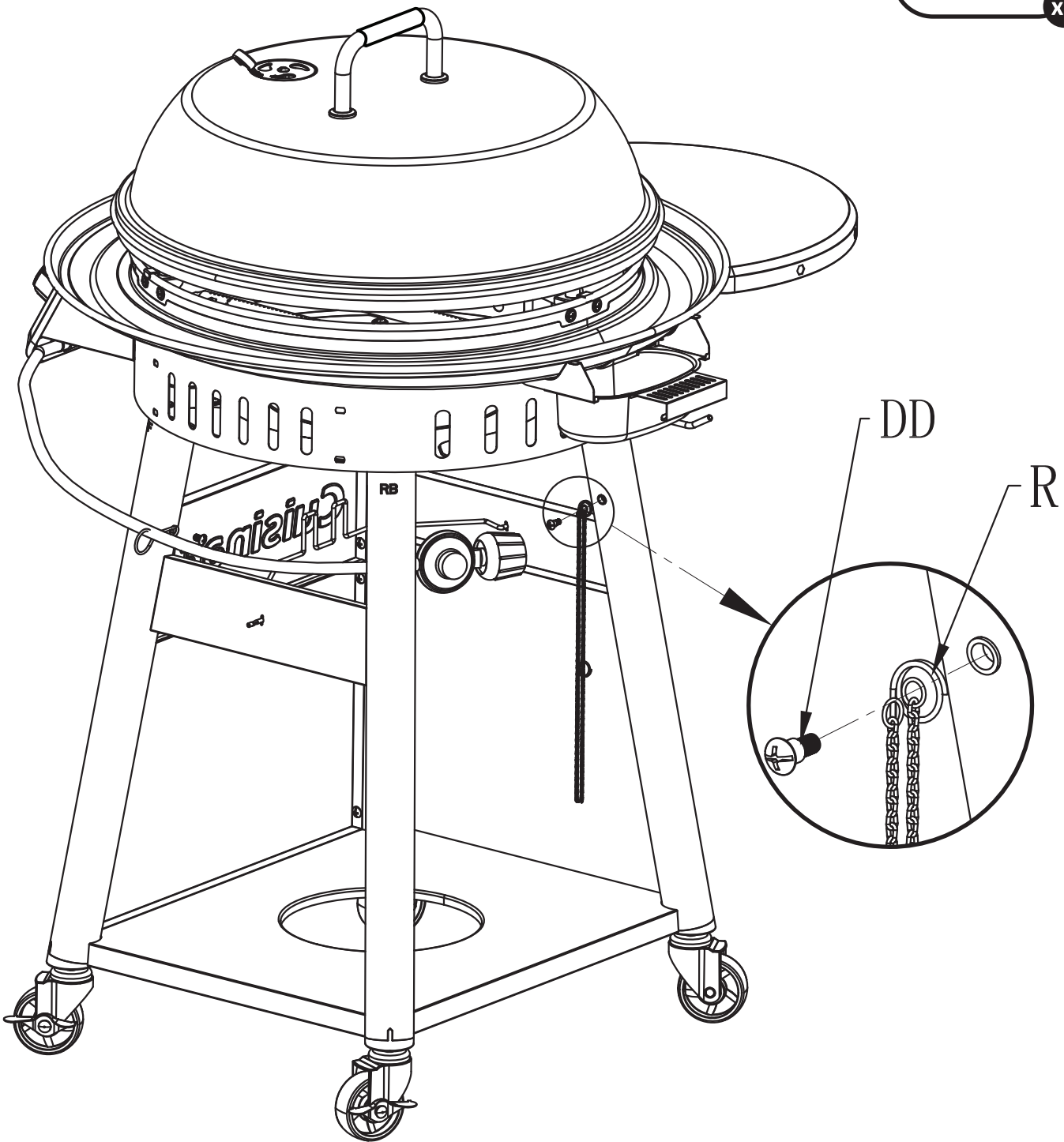
**ASSEMBLY INSTRUCTIONS**

5. Put the griddle's body onto the stand and align it with screw holes on each leg. Secure each leg with M6 screws (AA) and washers (FF).



**ASSEMBLY INSTRUCTIONS**

14. Secure the match holder chain on to the Left Back leg (LB) using screw (DD).

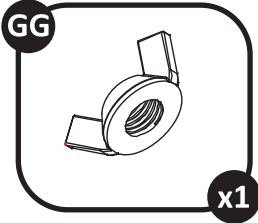
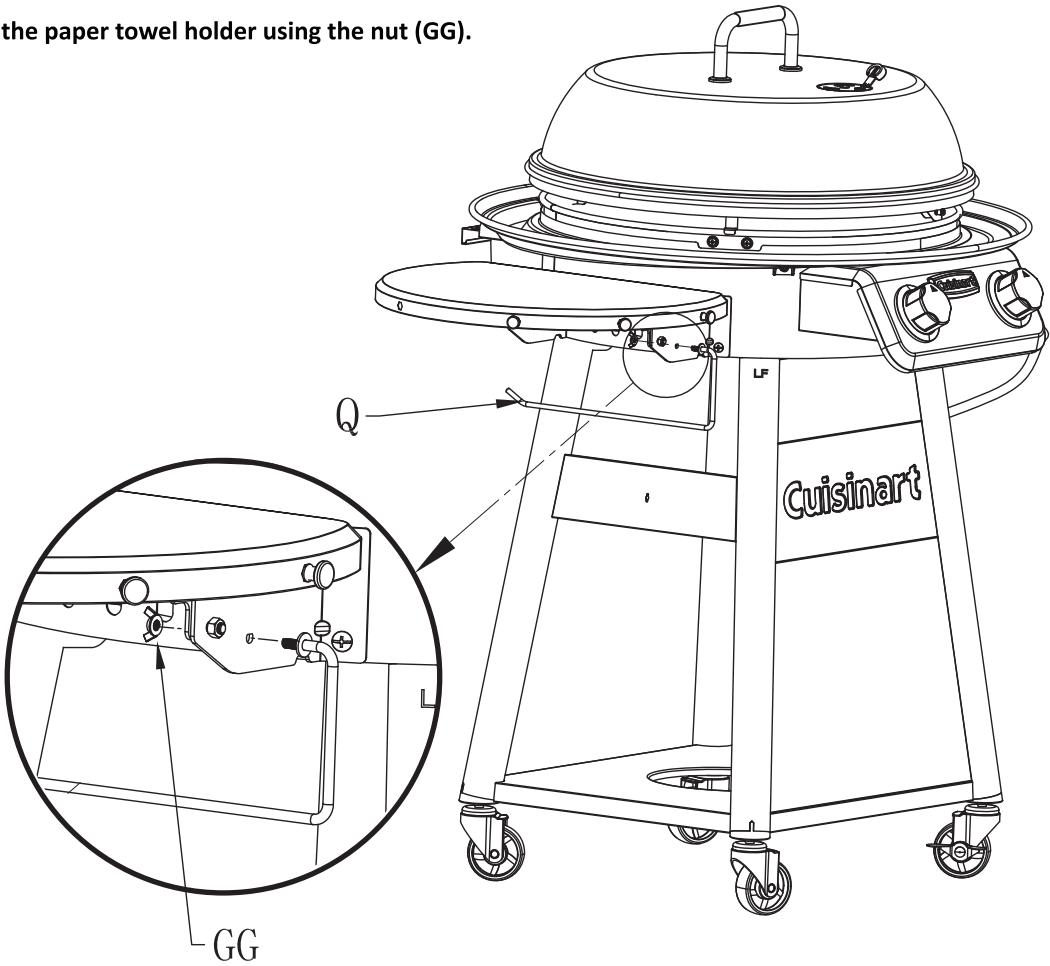


**Congratulations! Your Griddle is now assembled.**

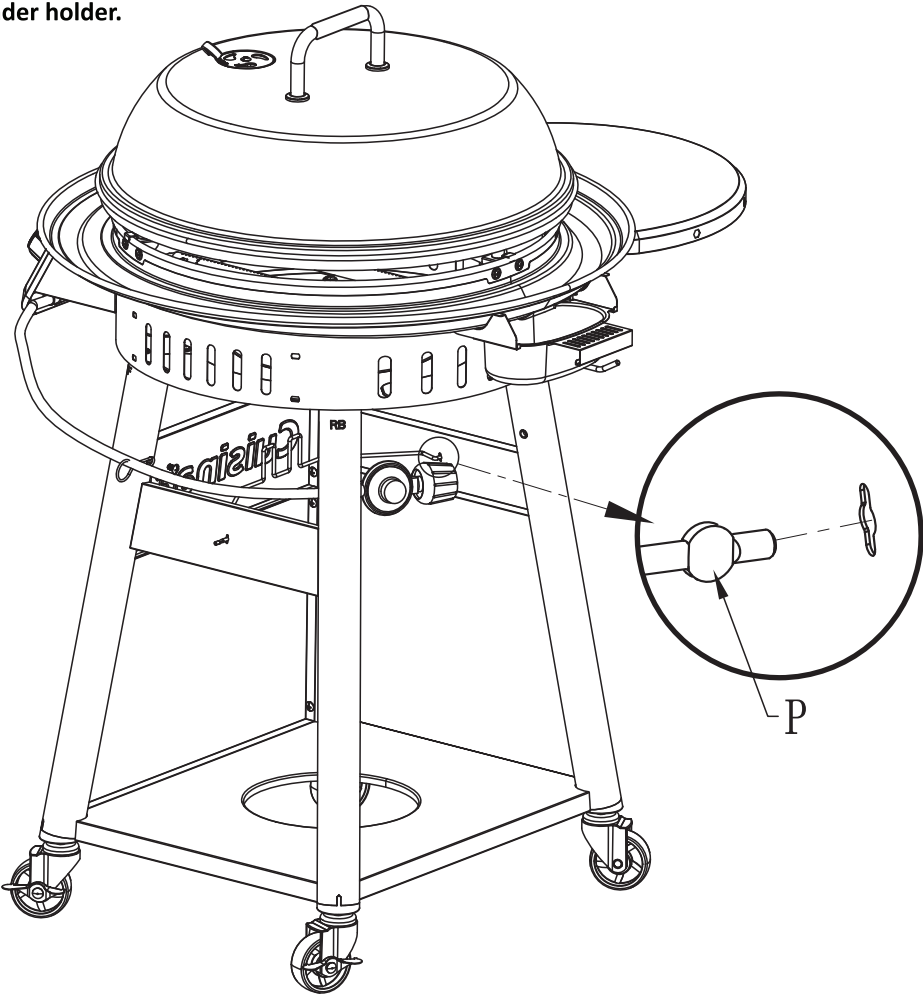


ASSEMBLY INSTRUCTIONS

12. Install the paper towel holder using the nut (GG).

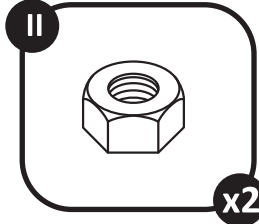
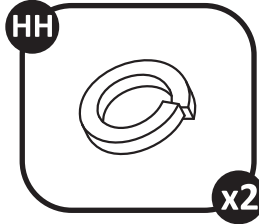
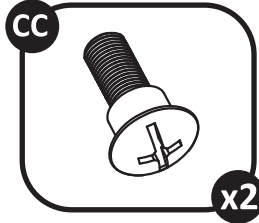
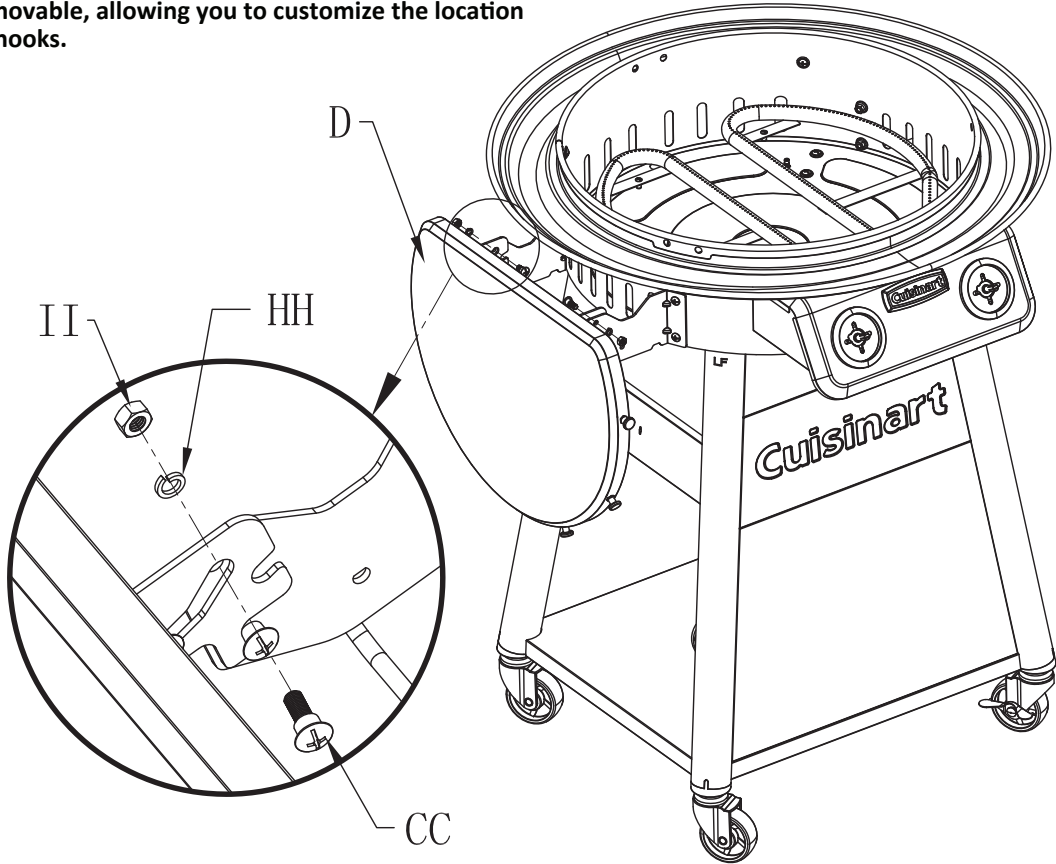


13. Install the gas cylinder holder.

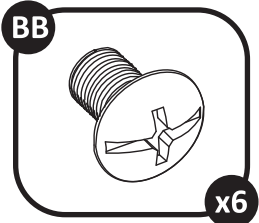
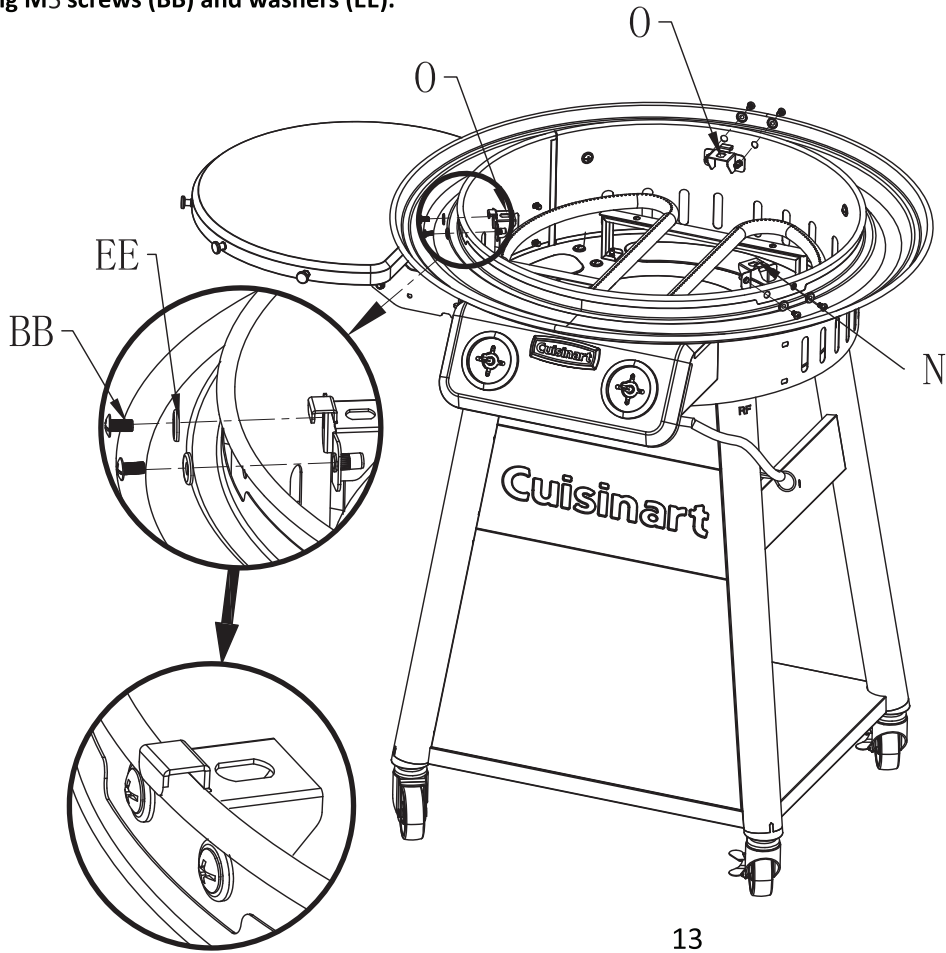


ASSEMBLY INSTRUCTIONS

6. Place the brackets that are under the side table in between two brackets on the griddle using M6 shoulder screws (CC), washers (HH), and nuts (II). The side table can be placed on the left or right side of the griddle. The 3 tool hooks are removable, allowing you to customize the location of the hooks.



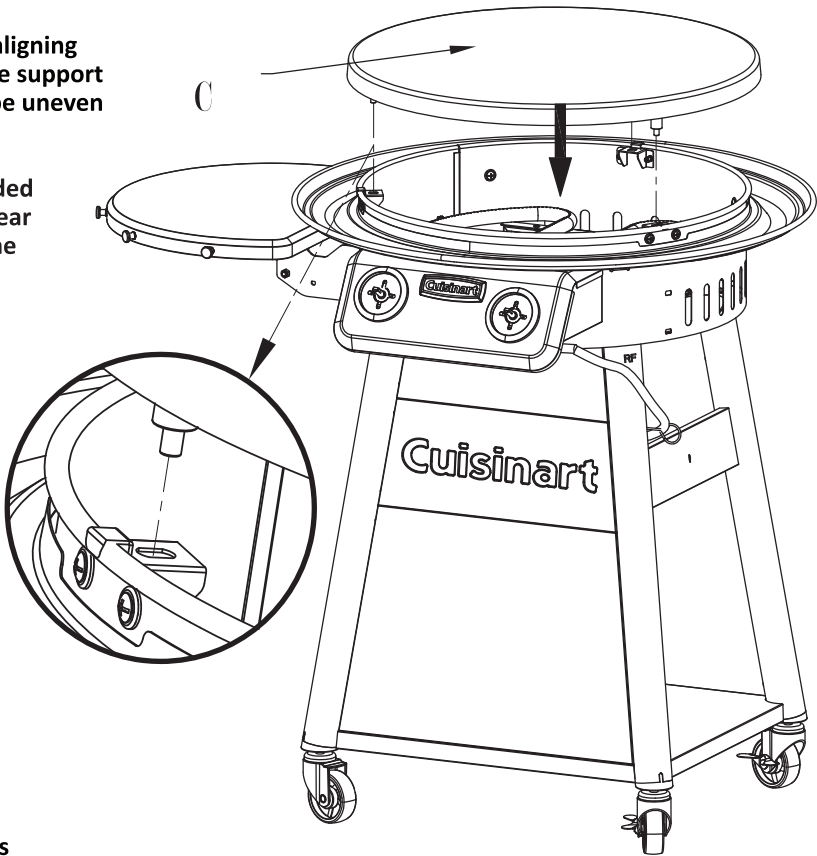
7. Hook the griddle plate support brackets on the rim of the firebox and align with the screw holes. Secure them by using M5 screws (BB) and washers (EE).



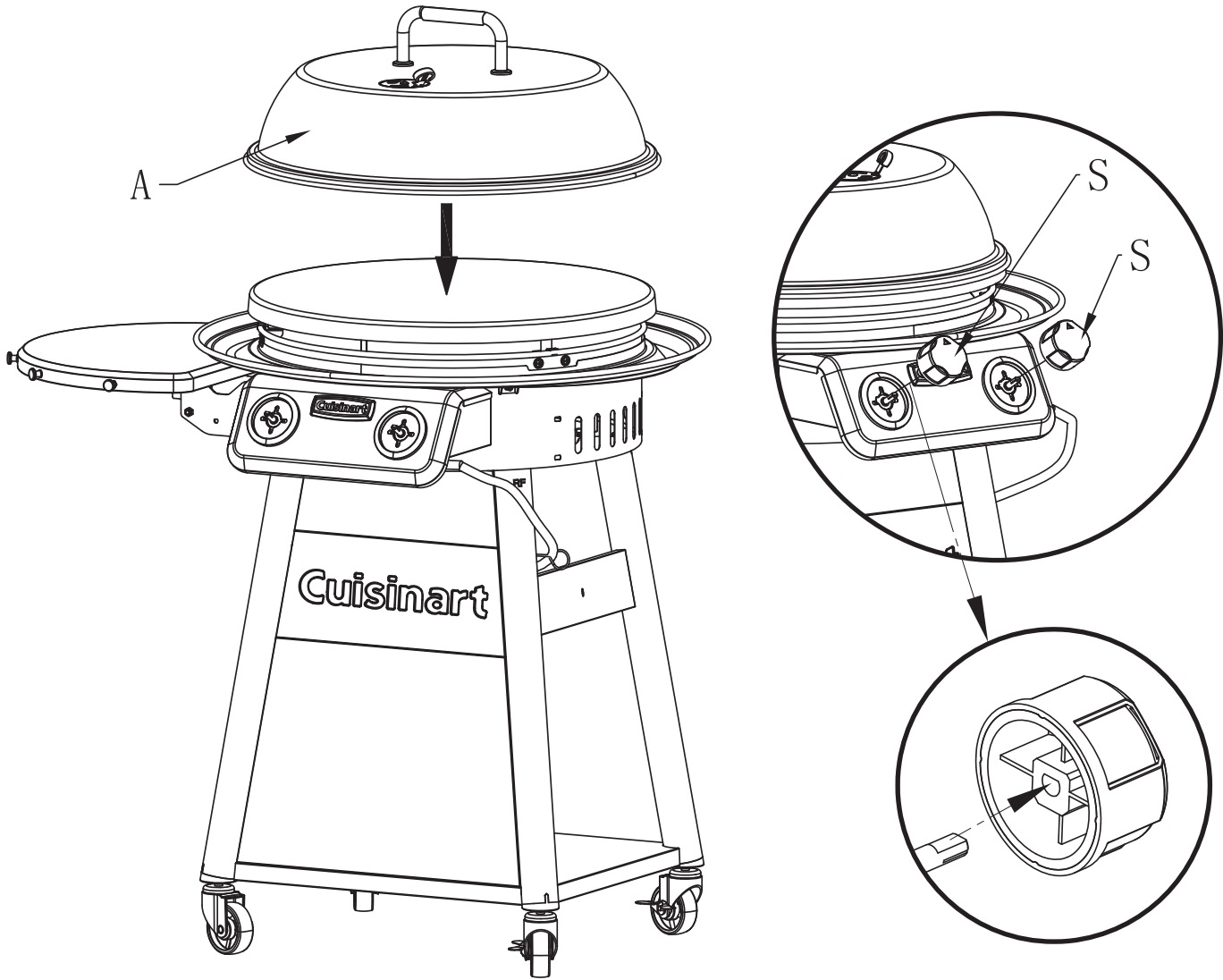
ASSEMBLY INSTRUCTIONS

8. Place the griddle plate on top of the griddle body by aligning the 3 posts under the griddle plate with the griddle plate support brackets. If this is not aligned properly the surface will be uneven and need to be reinstalled.

NOTE: If griddle plate doesn't set directly into the provided griddle plate support brackets the griddle plate will appear tilted. Please check to make sure all 3 post are fully in the support brackets.

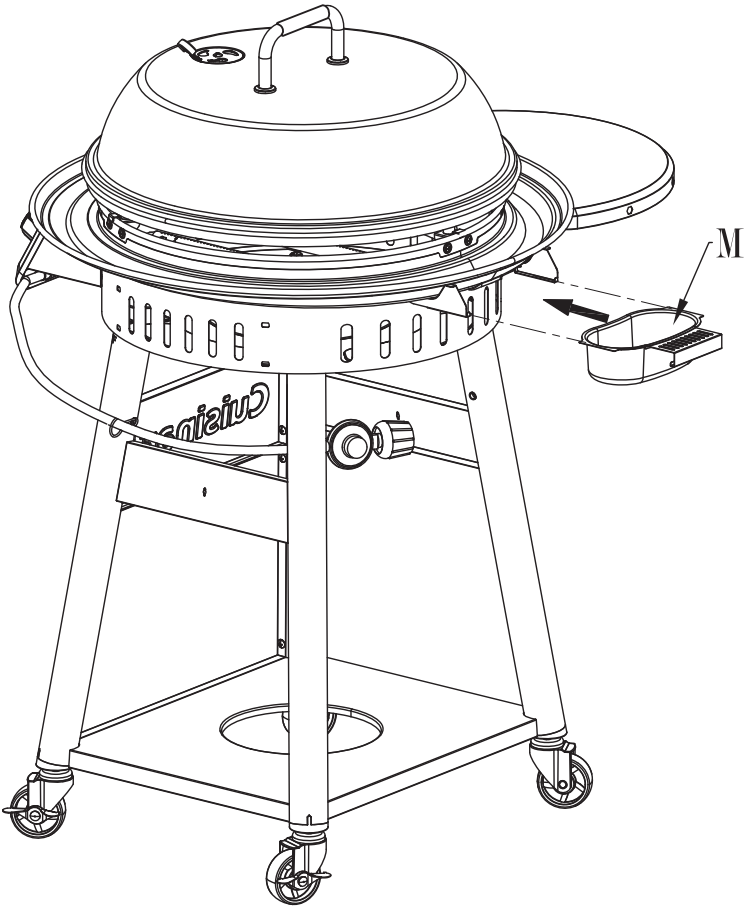


9. Put the lid on top of the griddle plate and insert knobs into the control panel.

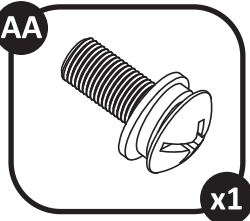
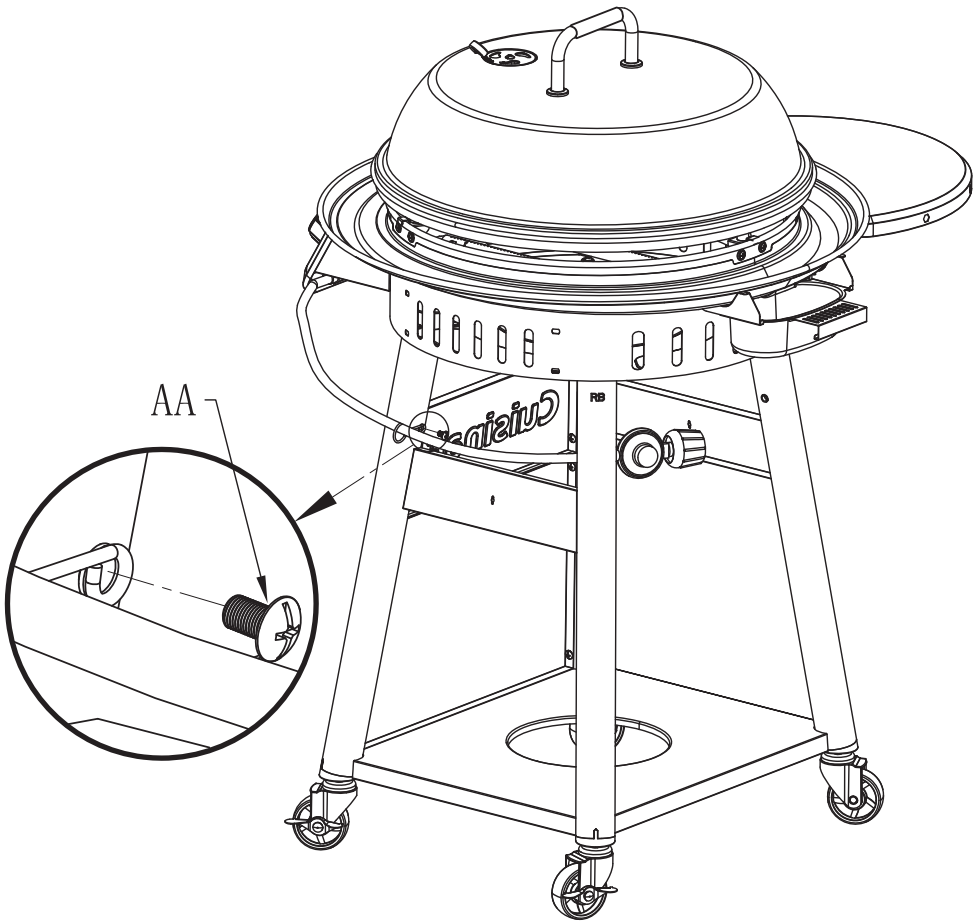


ASSEMBLY INSTRUCTIONS

10. Insert the drip cup



11. Secure the gas hose ring on to the Front Right (FR) leg using a M6 screw (AA).



# Cuisinart®

CGWM-001

## 360° GRIDDLE COOKING CENTER

### Let's Talk About Seasoning

In this case we are not talking about salt and pepper. We are talking about the process of conditioning your griddle surface for optimal performance and longevity. Seasoning your griddle will help create a non-stick surface for cooking while also protecting from any rust. It's worth the effort.

When you receive your griddle it will already have a thin layer of oil applied. We do this to protect it from rust in shipping and storing, but it's going to need a little more work to perfect it.

#### First Seasoning

This is the most important one so let's get this right. You'll want to start by using some soapy water and a towel or paper towels to wash off the shipping oil. Use additional water to wash the soap from the griddle surface. Dry the surface with a towel or paper towels. This gives you a fresh and clean start.

Next, you'll want to select your oil. We believe that Flax Seed oil is going to give you the best results, but feel free to use Extra Virgin Olive Oil, Vegetable Oil or Soy Oil.

Now we can season. In this process you'll be using high heat to bond the oil to the surface. Using a paper towel rub a thin coat of oil on the entire surface of the griddle. Then turn your griddle on high. The oil will eventually begin to smoke which is good. Leave it on high until the smoke stops (15 - 20 minutes). That means you passed the smoke point. You can expect the surface to start changing colors and darkening. This is a good thing.

#### Congratulations!

You are now the proud owner of a Cuisinart 360° Griddle Cooking Center. This is one of the most versatile outdoor cooking appliances you will ever own. Griddle cooking stretches back in history and across all cultures. Try your hand at some Tapanyaki from Japan, Plancha from Spain, Tacos from Mexico or good ol' American burgers. Cook breakfast, lunch, dinner or even dessert. Griddle a quick snack for yourself or entertain a crowd. With this griddle you can cook whatever your stomach desires! Here are a few starter recipes for you to try out.

Thank you for choosing our griddle and we hope you enjoy cooking on it!

Finally, you'll want to cool the surface and repeat the process above 2 - 3 times until you get a smooth black surface on the griddle. If the griddle surface is hot you can use tongs or other protective gear to protect your hands while oiling.

#### Ongoing Seasoning

We recommend you lightly oil your griddle before and after each use for optimal performance. You may also want to consider going through the "first seasoning" process after long periods of storage. If any rust forms on your surface don't worry. You can scrape it down with steel wool, clean the surface and re-season to good as new.

**Once you've completed this process you'll have the perfect griddling surface to get cooking on!**



**Perfect Pancakes**

Makes about twelve 4-inch pancakes

**Ingredients:**

- 2 large eggs
- $\frac{3}{4}$  cup reduced-fat milk
- $\frac{1}{2}$  teaspoon pure vanilla extract
- 1 cup plus 2 tablespoons unbleached, all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon granulated sugar
- $\frac{1}{2}$  teaspoon table salt
- 2 tablespoons unsalted butter, melted and cooled (plus more for griddle plates if desired)

**Directions:**

1. Put the eggs, milk and vanilla in a small bowl and whisk to blend until smooth; reserve. Combine flour, baking powder, sugar and salt in a medium bowl. Stir with a whisk to blend. Add the egg/milk mixture and stir until just blended. Stir in the melted, cooled butter. Do not over-mix, or pancakes will be thin and tough – batter should be a bit lumpy.
2. Using a  $\frac{1}{4}$ -cup measure, drop batter onto preheated griddle (if you like extra-buttery pancakes, put about  $\frac{1}{2}$  tablespoon of butter on griddle and melt before dropping batter on plates). Cook pancakes until bubbles form, about 2 to 3 minutes; flip and cook until done, about 2 minutes longer.
3. 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). Repeat until all the batter is used.

Nutritional information per serving (2 pancakes): Calories 150 (35% from fat)  
 • carb. 20g • pro. 4g • fat 6g • sat. fat 3g • chol. 74mg • sod. 453mg  
 • calc. 83mg • fiber 0g

**Teriyaki Glazed Salmon**

Makes 4 servings

**Ingredients:**

- 1 cup soy sauce, reduced sodium
- $\frac{1}{4}$  cup mirin (Japanese rice wine)
- 3 tablespoons packed light brown sugar
- 3 small garlic cloves, grated (will come to about 1 teaspoon after grating)
- 1  $\frac{1}{2}$ -inch piece fresh ginger, peeled and grated
- 1 medium orange, zested and then half juiced (about 1 teaspoon zest,  $\frac{1}{4}$  cup juice)
- 2 tablespoons sesame oil
- 1 scallion, trimmed and cut into 2-inch pieces
- 2 pounds salmon fillet (or four 8-oz fillets)
- $\frac{1}{4}$  teaspoon kosher salt
- $\frac{1}{2}$  tablespoon olive oil
- $\frac{1}{4}$  teaspoon sesame seeds, for serving

**Directions:**

1. In a small saucepan, combine the soy sauce, mirin, brown sugar, garlic, ginger, zest, juice, sesame oil and scallion. Set over medium heat and bring to a boil. Allow to cook until mixture is reduced by about half and the liquid has become thick and syrupy – this should take around 20 minutes, depending on the stove being used. Set aside to cool slightly.
2. Preheat griddle and season the salmon with the salt and brush with oil on both sides of the fish.
3. Place the salmon on the griddle flesh side down. Cook for 4 to 5 minutes, until the edges are cooked (interior of fish will only be cooked about halfway through at this point). Flip the fish and then brush with some of the reserved glaze. Grill until cooked through, an additional 4 to 5 minutes (flesh will flake away with a fork, but still be bright pink inside).
4. With about 1 minute remaining, brush the top of the fish with more of the glaze and then flip to cook an additional minute. Remove and serve immediately, brushing with more glaze and sprinkling with the sesame seeds.

Nutritional information per serving: Calories 508 (39% from fat) • carb. 27g  
 • pro. 53g • fat 23g • sat. fat 3g • chol. 125mg • sod. 2329mg • calc. 37mg  
 • fiber 0g

**The All American Burger**

Makes 6 servings

**Ingredients:**

- 2 pounds ground beef round or chuck (freshly ground if possible)
- 1  $\frac{1}{2}$  teaspoons kosher salt
- $\frac{3}{4}$  teaspoon freshly ground black pepper
- $\frac{1}{2}$  teaspoon garlic powder
- 6 Slices American Cheese
- 6 hamburger buns, for serving
- Lettuce, Tomato and Red Onion as desired

**Directions:**

1. Preheat Griddle.
2. Working the ground chuck as little as possible, mix in a large bowl with the salt, pepper and garlic powder. Shape into 6 patties, about 4 inches in diameter. The best way to do this is to use the Cuisinart Burger Press or a cookie cutter: Divide meat equally into six portions, put each into the cookie cutter and gently press to evenly fill. All burgers should be the same thickness for optimal results. Use your thumb to press a dimple into the center of each patty.
3. When the griddle has preheated, add the burgers evenly spaced. Griddle them on both sides until desired internal temperature.
4. Top with cheese and let it melt just a bit to stick to the burger
5. Remove Burgers, top as desired and serve immediately.

Nutritional information per burger: Calories 283 (54% from fat) • carb. 0g  
 • pro. 31g • fat 16g • sat. fat 7g • chol. 101mg • sod. 549mg • calc. 42mg  
 • fiber 0g

**Rib-Eye Steaks**

Makes 2 steaks

**Ingredients:**

- 2 rib-eye steaks, 1 to 2 inches thick
- 2 teaspoons olive oil
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{4}$  teaspoon freshly ground black pepper

**Directions:**

1. Marinate the steaks in the olive oil, salt and pepper for at least 1 hour.
2. Preheat the griddle. Grill steaks about 5 minutes per side until reach desired internal temperature.
3. Allow steaks to rest for at least 5 minutes, and then serve.

Nutritional information per serving: Calories 331 (35% from fat) • carb. 0g  
 • pro. 52g • fat 12g • sat. fat 3g • chol. 136mg • sod. 699mg • calc. 46mg  
 • fiber 0g

**Cuisinart**  
 SAVOR THE GOOD LIFE

See our full line of premium  
**Cuisinart® Outdoor Cooking Products**  
 at [www.cuisinart.com/outdoorgrilling](http://www.cuisinart.com/outdoorgrilling)