

Cuisinart Outdoors™

28" Outdoor Griddle with Hood CGG-9748



Quick Start Guide & Recipe Booklet

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

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SAFETY INSTRUCTIONS

Take safety precautions seriously.

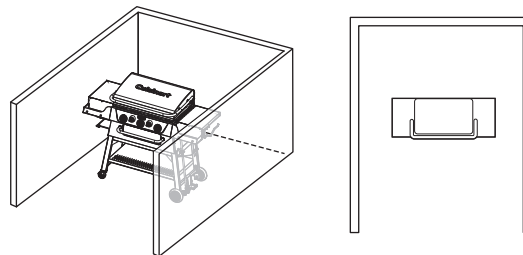
OUTDOOR USE ONLY / NEVER LEAVE UNATTENDED.

- Keep flammable materials away, using the Griddle in a well-ventilated area, never inside a garage, house, or enclosed patio.
- Keep children away from the hot surfaces of the griddle and broiler when in use.

WARNING.

- Practice safe cooking, such as using 16" + long-handled utensils to avoid high heat temperature and potential for burns.
- Never leave the Griddle unattended while cooking.
- The installation must conform with local codes or, in the absence of local codes either ANSI Z223.1/NFPA 54, CSA B149.1, or CSA B149.2.
- This outdoor cooking gas appliance must only be used outdoors and must not be used in a building, garage, or any other enclosed area.

- An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.



- This outdoor cooking gas appliance is not intended to be installed in or on boats or on recreational vehicles.
- 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.
- Do not use this appliance under an overhead combustible construction.
- Inspect the hose before each use of the outdoor cooking gas appliance. If it is evident that there is excessive abrasion or wear, or the hose is cut, it shall be replaced prior to the outdoor cooking gas appliance being put into operation. Please use the contact information on the front cover to reach our customer service team for any replacement parts.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapours and liquids.
- Do not obstruct the flow of combustion and ventilation air around the burner box.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Do not use the griddle unless it is COMPLETELY assembled, and all parts are securely fastened and tightened.
- After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear, cuts to the hose.

- This appliance is not intended for commercial use.
- The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45 °C) before moving or storing.
- Do not store a spare LP gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent capacity.
- If these instructions are not followed exactly, a fire causing death or serious injury may occur.



FEATURES AND BENEFITS

- A. Griddle Surface:** 28" x 18" carbon-steel cook top – 504 square inches of space. Fits 24 hamburgers at a time.
- B. Hood:** Protects the griddle surface when not in use.
- C. Main Burners:** 2 burners, 15,000 BTUs each - 30,000 total. Provides high heat to the griddle - up to 600° F. Includes electronic start ignition.
- D. Storage Shelf:** Extra space for all your outdoor cooking essentials.
- E. Side Tables:** Spacious stainless-steel tables to hold plates and platters for prep and serving – 12" W x 16" D.
- F. Condiment Caddies:** Keep sauces and spices close by while cooking.
- G. Extra-Large Griddle Grease Tray:** Easily remove grease and debris from the griddle surface. 6 cup capacity.
- H. LP Tank Holder:** Holds up to 20lb propane cylinder with included hose. Propane cylinder not included.
- I. Leveling Feet:** Adjust when on uneven ground to help level your griddle.
- J. Large Rubber Wheels:** For easy mobility on all sorts of terrains like grass, stone, and decking.

VIDEO ASSEMBLY INSTRUCTIONS

Scan the QR Code below for assembly instructions:

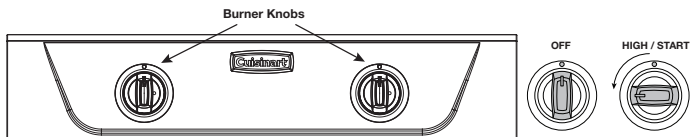


<https://bit.ly/41FxpXI>



GETTING STARTED - CONTROL PANEL

1. The 2 larger knobs on the control panel are used to operate the main gas burners and can be adjusted from **HIGH** to **LOW**.
2. The battery pack for the electronic ignition is located behind the right-side shelf. Refer to the video assembly instruction for assistance on inserting the battery.



GETTING STARTED - OPERATION

1. Make sure the propane cylinder is tightly threaded into the regulator. Also check that the burner knob is in the **“OFF”** position.
2. Slowly turn the propane cylinder counterclockwise to open it. For the first half turn, it is important to turn slowly to ensure the safety shut off mechanisms are not triggered in the regulator. After the first half turn, it is ok to open it the rest of the way at normal flow.
3. Open the hood. Each burner is equipped with its own electronic ignitor. When you press in each knob, the ignitor will begin to click, like how your kitchen stove works. Press and turn each burner knob counterclockwise until **START/HIGH** is displayed.
4. If Ignition does not occur in 3-5 seconds, turn the burner knob off. Wait 5 minutes before attempting to re-light the burner. If a second attempt fails to ignite the burner, call our customer service team at 866-994-6390 for assistance.
5. Burner will start in the **HIGH** position, adjust to desired power level by turning the knob counterclockwise.
6. Let the unit pre-heat for at least 10-15 minutes before beginning to cook.

HOW TO SEASON YOUR GRIDDLE

A properly seasoned griddle surface creates a naturally non-stick cook top and helps prevent rusting. Seasoning your griddle surface is essential for optimal performance and longevity. When you receive your griddle, it will already have a thin layer of oil applied. This is to protect from rust during shipping.

1. Start by using warm soapy water and a towel to wash off the shipping oil.
2. Next, you'll want to select a high smoke point oil. (e.g. Sunflower Oil, Vegetable Oil, Soy Oil, Peanut Oil, Avocado Oil).
3. Turn all burners on to HIGH and let the griddle heat for 10-15 minutes. The area above each burner on the griddle surface will begin to darken. Once you see the darkened spots, turn the burners off.
4. Use paper towels to apply a thin coat of oil on the entire griddle surface with tongs or heat-resistant gloves to avoid burning your hand. Turn on all burners back on to **HIGH**.

HOW TO SEASON YOUR GRIDDLE (CONTINUED)

5. The oil will eventually begin to smoke. Leave it on HIGH until the smoke stops (about 15-20 mins). Once the smoke is gone, you have passed the smoke point and can turn the burners off.
6. Repeat oil seasoning process 2-3 more times, until your griddle surface is a smooth, dark brown color.
7. The natural oils from the food you cook will also help to season the griddle surface over time, which will eventually give you a consistent, glossy-black look across the surface.

CLEANING & CARE

Griddle

After you've finished cooking, use a squirt bottle to add some water to the hot griddle surface as needed and use a flat-edge griddle scraper to remove debris. The steam created will help remove residue. Scrape residue and remaining water into the grease trap.

Turn the griddle off and let the surface cool. While it cools, remove and clean out the grease tray. Do this after each use to ensure you have no spillovers. We recommend using our aluminum foil liners for both the griddle and broiler grease trays. Two grease trays are included in the box with your griddle.

When the surface is cool, apply a thin coat of oil over the entire surface to maintain your seasoning. Store your griddle in a cool, dry place. If you're storing outside, put the hood down and cover the griddle to prevent water from collecting on any surfaces. Griddles are very resilient and, if they rust, can easily be restored. Use a steel scouring pad to remove all rust from the surface and follow the seasoning steps again.

General Care

All painted and stainless-steel surfaces can be cleaned with warm soapy water and a soft sponge. We do not recommend harsh scrubbers like steel wool on any of the surfaces as this can damage the paint and scratch the stainless-steel.

HOW TO USE THE GRIDDLE

Think of griddling as cooking on a big cast iron pan. Anything you can cook on your indoor stove, you can cook on an outdoor griddle, with higher heat! And let be honest, keeping the mess outside the kitchen is a nice perk too! Additionally, anything you can cook on a traditional gas grill; you can cook on an outdoor griddle. The only thing lacking from griddle cooking is the open-flame flavor that you get from gas or charcoal grills (more on that in a minute). After you've completed your initial seasoning process that was covered earlier in this guide, you can begin cooking. Review our recipe section for some fun food ideas to help you maximize the versatility of your Griddler.

RECIPES

Grand Slam Breakfast

This is the classic, hearty, diner-style breakfast cooked up on the griddle. Feel free to swap out with other favorite griddled staples like omelets or pancakes.



Servings: 4 servings

INGREDIENTS

- 6 slices Thick-cut bacon
- 6 Breakfast sausage links
- 1 pound Potatoes (a mix of red new and baby Yukon), par-cooked
- 1 Red onion, julienned
- 1 Bell pepper, julienned
- ¼ teaspoon Kosher salt
- ¼ teaspoon Ground black pepper
- 1 teaspoon Fresh chopped thyme or rosemary
- 1 batch of French Toast*
- 6 Eggs
- Non-stick spray

*For FRENCH TOAST:

- 6 cup Heavy cream
- 2 large Eggs
- ¼ teaspoon Ground cinnamon
- ¼ teaspoon Ground ginger
- ⅛ teaspoon Ground nutmeg
- 6 slices Thick-cut brioche

In a large bowl, combine cream and eggs whisking until completely combined. Add cinnamon, ginger, and nutmeg and whisk until combined.

INSTRUCTIONS

1. Pre-heat Cuisinart Griddle on high heat for 5 minutes.
 2. Reduce to medium heat.
 3. On right side of griddle, lay bacon strips horizontally from rear to front.
 4. Turn every 2 minutes until desired crispiness and drain on paper towels.
 5. Next to bacon cook sausage links horizontally from rear to front turning every 2 minutes.
 6. Spray non-stick in center of griddle and add potatoes, onions, and peppers.
 7. Divide salt and pepper. Season potatoes with 1/8 teaspoon each.
 8. Toss potato mixture every 2-3 minutes until crispy.
 9. On left side of griddle at medium to medium-low heat spray non-stick.
 10. Dip brioche into egg batter shaking off excess and place on griddle.
 11. Turn French toast when bottom edges are browning.
 12. Move sausages and potatoes to the cooler edges of the griddle and spray non-stick on open griddle.
 13. Drizzle last tablespoon oil on griddle and add peppers and onions to griddle and top with last tablespoon of seasoning.
 14. Crack eggs and drop on preheated griddle and cook to desired doneness.
 15. Season with remaining salt and pepper.
 16. Serve immediately.
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Smashburgers

The ultimate griddled burgers. High heat and a firm press make for an extra crispy burger patty. Pressing and searing the burgers on high heat caramelizes the meat, while sealing all the juices in the patty.

Servings: 4 servings



INGREDIENTS

- 1 pound ground beef 80/20 blend, divide into four equal portions
- 1 tablespoon vegetable oil
- 3 tablespoons Cuisinart Bourbon Molasses Seasoning
- 4 cheese slices
- 1 medium red onion
- 4 burger buns

INSTRUCTIONS

- 1. Heat Cuisinart Griddle to medium-high heat.
- 2. Keep ground beef very cold and form into four loose balls, do not pack too tight.
- 3. Remove ends of onion, peel, and slice onion into four equal rings.
- 4. Drizzle vegetable oil on pre-heated griddle and coat griddle using paper towel and tongs to keep your hands away from the heat.
- 5. Place burgers on griddle with approximately 4-6 inches spaced between them (when you smash burgers, they will spread out).

- 6. Using Cuisinart cast iron burger press, press down on burger to approximately 4-inch diameter and ½-inch thickness, and hold for a couple seconds. Patty will have craggy edges that will become crispy.
- 7. Place sliced onion on the griddle.
- 8. Season burgers and onions with Cuisinart Bourbon Molasses Seasoning.
- 9. Cook burgers for approximately 2 minutes until brown crust forms.
- 10. Place buns on griddle and toast.
- 11. Flip onions.
- 12. Flip burgers and add cheese. Use a melting dome to evenly and quickly melt cheese.
- 13. Add onions on top of burger patties and place on buns.

New England Steak Bomb Subs

New England's take on the cheesesteak is anything but subtle. Onions, red and green peppers, sliced mushroom and salami are cooked alongside the shaved steak, then combined and topped with provolone cheese. Grab some extra napkins, you'll need them to tackle this classic sub!



Servings: 4-6 servings

INGREDIENTS

- 2 tablespoons Vegetable oil
- ¼ pound Mushroom, sliced
- ½ Red onion, julienne
- 1 Green bell pepper, julienne
- 2 pounds Shaved steak
- 1 tablespoon Cuisinart Roasted Garlic Chipotle Seasoning
- ½ pound Provolone cheese
- 4 Submarine sandwich rolls, hinge sliced

INSTRUCTIONS

1. Pre-heat Cuisinart griddle on HIGH.
2. Oil griddle top and reduce to MEDIUM heat.
3. Toast sub rolls on griddle.
4. On one half of the griddle cook salami, mushrooms, onions & peppers.
5. Cook steak on the other half of griddle.

6. Season with Roasted Garlic Chipotle.
7. Use spatulas to turn after a couple minutes.
8. Combine all ingredients and griddle together.
9. Separate steak bomb into four even amounts on griddle and top with 2-3 slices of provolone cheese.
10. Place cheese on one side of toasted sub roll and place on bottom broiler rack in cheese melt setting.
11. Place cheese side of rolls on steak mix.
12. Slide spatula under steak with one hand, hold roll with other hand, lift and flip over.
13. Serve immediately.

Griddled Asparagus

Fresh and crispy. This no fuss recipe is easy, fast, and will be appreciated by the whole family.

Servings: 4-6 servings

INGREDIENTS

- 1 bunch Asparagus
- 1 Lemon
- ¼ cup Extra-Virgin olive oil
- 2 tablespoons Kosher Salt
- 1 tablespoon Crushed black pepper



- 9. When heated, place asparagus spears all facing in the same direction, evenly across griddle and cook for 2-3 minutes, until browned.
- 10. Instead of flipping, it is easier to place a spatula on top of asparagus spears, apply light pressure, and roll across center of asparagus spears.
- 11. Once rolled cook opposite side of asparagus for additional 2 minutes.
- 12. Remove from heat and serve immediately.
- 13. For added flavor, halve lemon and squeeze.

INSTRUCTIONS

- 1. Rinse asparagus and lemon and towel dry.
- 2. Using a large chef's knife, cut off about two inches from the bottom tough parts of the asparagus, where the stalk color turns from white to green.
- 3. Zest lemon and set aside.
- 4. Lay asparagus, all facing same direction, evenly across a cutting board or sheet pan.
- 5. Drizzle asparagus with olive oil.
- 6. Generously sprinkle kosher salt on asparagus.
- 7. Repeat with crushed black pepper and lemon zest.
- 8. Preheat griddle on medium-high.

Crushed Baby New Potatoes

The griddle creates an amazing crust of these potatoes with a creamy center.

Servings: 4-6 servings



INGREDIENTS

- 1 small bag Baby new potatoes, assorted colors preferred
- 1 Lemon
- ¼ cup Extra-Virgin olive oil
- 2 tablespoons Kosher Salt
- 1 tablespoon Crushed black pepper

INSTRUCTIONS

1. Place potatoes in a pot and cover with cold water.
2. Boil for 15 minutes, drain, and cool.
3. Lay parchment paper on half sheet pan.
4. Place potatoes on sheet pan leaving space similar to cookie dough.
5. Using a flat spatula or large fork, press down in the center of potatoes, crushing them into circles.
6. Zest lemon and set aside.
7. Drizzle potatoes with olive oil.

8. Generously sprinkle kosher salt on potatoes.
9. Repeat with crushed black pepper and lemon zest.
10. Preheat griddle on medium-high.
11. When heated, place potatoes evenly across griddle and cook for 2-3 minutes, until browned.
12. Flip and cook for additional 2 minutes.
13. Remove from heat and serve immediately.
14. For added flavor, halve lemon and squeeze over potatoes or top with fresh chopped herbs.

Mixed Grill Fajitas

Classic Tex-Mex cuisine gets super crispy and delicious over high heat on the Cuisinart griddle. This is a surf and turf version of fajitas that can easily be substituted with chicken or carnitas or chorizo. Spice it up with some jalapenos or add mushrooms for a burst of umami..

Servings: 4-6 servings



INGREDIENTS

- 1 pound sirloin tips
- 1 pound raw peeled & deveined shrimp
- 4 tablespoons vegetable oil
- 3 tablespoons Cuisinart Roasted Chipotle Garlic Seasoning
- 1 medium red bell pepper, julienned
- 1 medium green bell pepper, julienned
- 1 medium red onion, julienned
- 2 medium flour tortillas
- 1 pound shredded cheddar cheese
- 1 cup sour cream (optional)
- 1 bunch fresh cilantro

INSTRUCTIONS

1. Place steak in a medium mixing bowl.
2. Place shrimp in a medium mixing bowl.

3. Add 1 tablespoon of oil and 1 tablespoon of Cuisinart seasoning to each bowl.
4. Using hands mix each bowl until combined.
5. Heat Cuisinart griddle to medium-high heat.
6. Drizzle one tablespoon oil on griddle.
7. Add steak and shrimp to griddle. Turn after 2-3 minutes and cook to internal temperature of 140°F for steak and 155°F for shrimp.
8. Drizzle last tablespoon oil on griddle and add peppers and onions to griddle and top with last tablespoon of seasoning.
9. Lightly warm tortillas on griddle turning after approximately 1 minute.
10. After flipping tortillas, top with shredded cheddar cheese
11. Build fajitas by topping cheese with steak, shrimp, or a combination; top with griddled peppers and onions; top with a dollop of sour cream and fresh cilantro
12. Serve warm.

Brussels with Bacon & Balsamic

Smoky bacon marries perfectly with crispy Brussels sprouts with balsamic vinegar adding a sweet-tart kick. This dish can be a showstopper as an appetizer or a side. Add another layer of flavor with fresh chopped herbs or your favorite nuts crumbled on top.



Servings: 4-6 servings

INGREDIENTS

- 1 pound Brussels sprouts, halved
- ¼ cup parmesan, grated
- ½ pound applewood bacon, thick cut, julienne
- ¼ cup oil
- 1 small red onion, diced
- ¼ cup balsamic vinegar
- 1 teaspoon black pepper

INSTRUCTIONS

1. Preheat Cuisinart griddle to medium-high heat.
2. Clean and cut Brussels sprouts in half lengthwise.
3. Grate a wedge of parmesan.
4. Julienne slice applewood bacon.
5. Spread bacon over griddle top, when it starts to crisp, flip the bacon. While cooking, ensure the bacon fat stays on the griddle and does not run off. You should yield enough fat to not need the oil.

6. Lay Brussels sprouts across griddle cut side down.
7. Cover with vent open.
8. Add onion to the griddle, cover, and cook until softened.
9. Flip sprouts and incorporate with bacon and onions.
10. Drizzle balsamic vinegar over sprouts mixture, combine and reduce.
11. Top with parmesan and black pepper.

Miso-Glazed Griddled Salmon

Easy and delicious, the griddle helps create the perfect flavorful crust on this salmon dish.

Servings: 4-6 servings



4. Remove salmon from refrigerator and place avocado oil on heated griddle and spread evenly.
5. Sear salmon, skin side down, for 2 minutes.
6. Flip salmon and generously brush miso glaze over salmon.
7. Close lid and cook for 5 minutes, until glaze is set, and internal temperature is above 145°F.

INGREDIENTS

- 4 4-ounce center-cut salmon filets
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- ¼ cup white miso
- 2 tablespoons honey
- 1 tablespoon water
- 2 teaspoons lime juice
- 1 teaspoon mirin
- 1 teaspoon grated ginger
- 1 garlic clove, smashed, minced
- ¼ teaspoon sesame oil
- ½ tablespoon avocado oil
- 2 scallions, thinly sliced up to 1-inch of green

INSTRUCTIONS

1. Towel dry salmon and season with salt and pepper. Place in a non-reactive pan in refrigerator for 2 hours.
2. In a small bowl whisk together miso, honey, water, lime juice, mirin, ginger, garlic, and sesame oil until combined. Set aside.
3. Pre-heat griddle on high for 5 minutes, then reduce heat to medium-high.

ACCESSORIES



10-Pack Aluminum Grease Tray Liners
Model: CAP-6753



28" Outdoor Griddle Cover
Model: CGC-9224



Griddle Food Mover
Model: CSGS-001



12" Melting Dome
Model: CMD-112



10-Piece Griddle Tool Set
Model: CGS-4194



Smashed Burger Kit
Model: CSBK-400



Medium Grilling Prep & Serve Trays
Model: CPK-200P



2-Pack Heat-Resistant Silicone Gloves
Model: CGM-520



Stainless Steel Smashed Burger Press
Model: CISB-275P



Heavy-Duty Griddle Scraper
Model: CCB-500



Infrared & Quick Read Grilling Thermometer
Model: CSG-200P



7-Piece Egg Ring Tray
Model: CGR-600

To view our full line of outdoor cooking accessories, please visit www.cuisinart.com/shopping/outdoor-grilling

Questions, problems, missing parts?

Before returning to your retailer, call our customer service department at 866-994-6390, 9 a.m.-5 p.m., EST, Monday-Friday or email outdoors@cuisinart.com

Visit our website: www.cuisinart.com

Warranty

- 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 Griddle.
- Damage caused by improper maintenance or repairs by an unauthorized person.

Cuisinart Outdoors™

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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 Griddle the warranty period will begin on the date the Wok Station was manufactured.
3. Replacement or repair parts are warranted for the remaining period of the original part warranty.

Your obligations:

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

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Glendale, AZ 85307

Visit our website: www.cuisinart.com

Contact us at outdoors@cuisinart.com

Made in China

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