

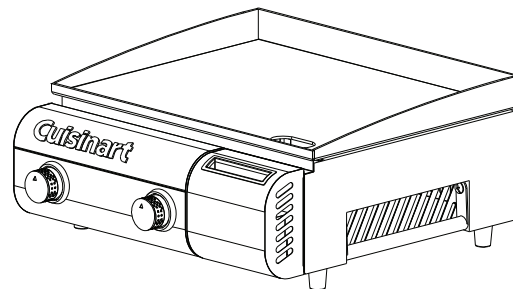
Cuisinart®

Outdoor Grilling Products

PORTABLE GRIDDLE

MODEL: CGG-501

ASSEMBLY AND OPERATING INSTRUCTIONS



⚠ WARNING: FOR OUTDOOR USE ONLY

- ⚠ This instruction manual contains important information necessary for the proper assembly and safe use of the appliance
 - ⚠ Read and follow all warnings and instructions before assembling and using the appliance
 - ⚠ Follow all warnings and instructions when using the appliance
 - ⚠ Keep this manual for future reference
- Note to installer:** Leave this Owner's Manual with the consumer after delivery and/or installation.
- Note to customer:** Leave this Owner's Manual in a convenient place for future reference.

⚠ DANGER

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your fire department.

⚠ WARNING

CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

⚠ DANGER

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

⚠ DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3.05m) of any other gas cylinder.
3. Never operate this appliance with 25 feet (7.5m) of any flammable liquid.
4. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.

⚠ DANGER

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

Table of Contents

1. Warnings and Safety Instructions	3
2. Illustrated Parts List	4
3. Exploded View	5
4. Assembly Instructions	6
5. Operating Your Griddle	
5.1 Select a proper location	8
5.2 Special Instructions for the use of regulator and cylinder	8
5.3 Checking for gas leak	9
5.4 Lighting instructions	9
5.5 Match lighting	9
5.6 Using the grill	10
6. Care and Maintenance	10
7. Griddle Seasoning	11
8. Warranty Program and Replacement Parts	12

1. Warnings and Safety Instructions

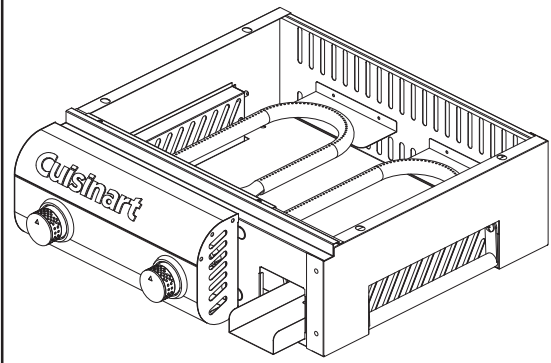
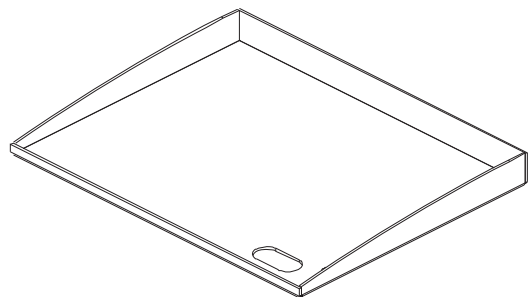
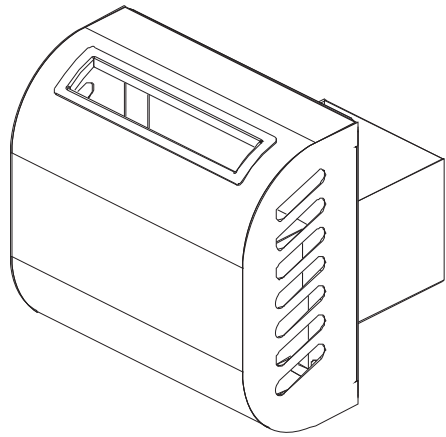

If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in physical injury or property damage! It is your responsibility to assemble, operate and maintain your gas griddle properly.

READ ALL WARNINGS AND INSTRUCTIONS PRIOR TO ASSEMBLING AND OPERATING YOUR Griddle

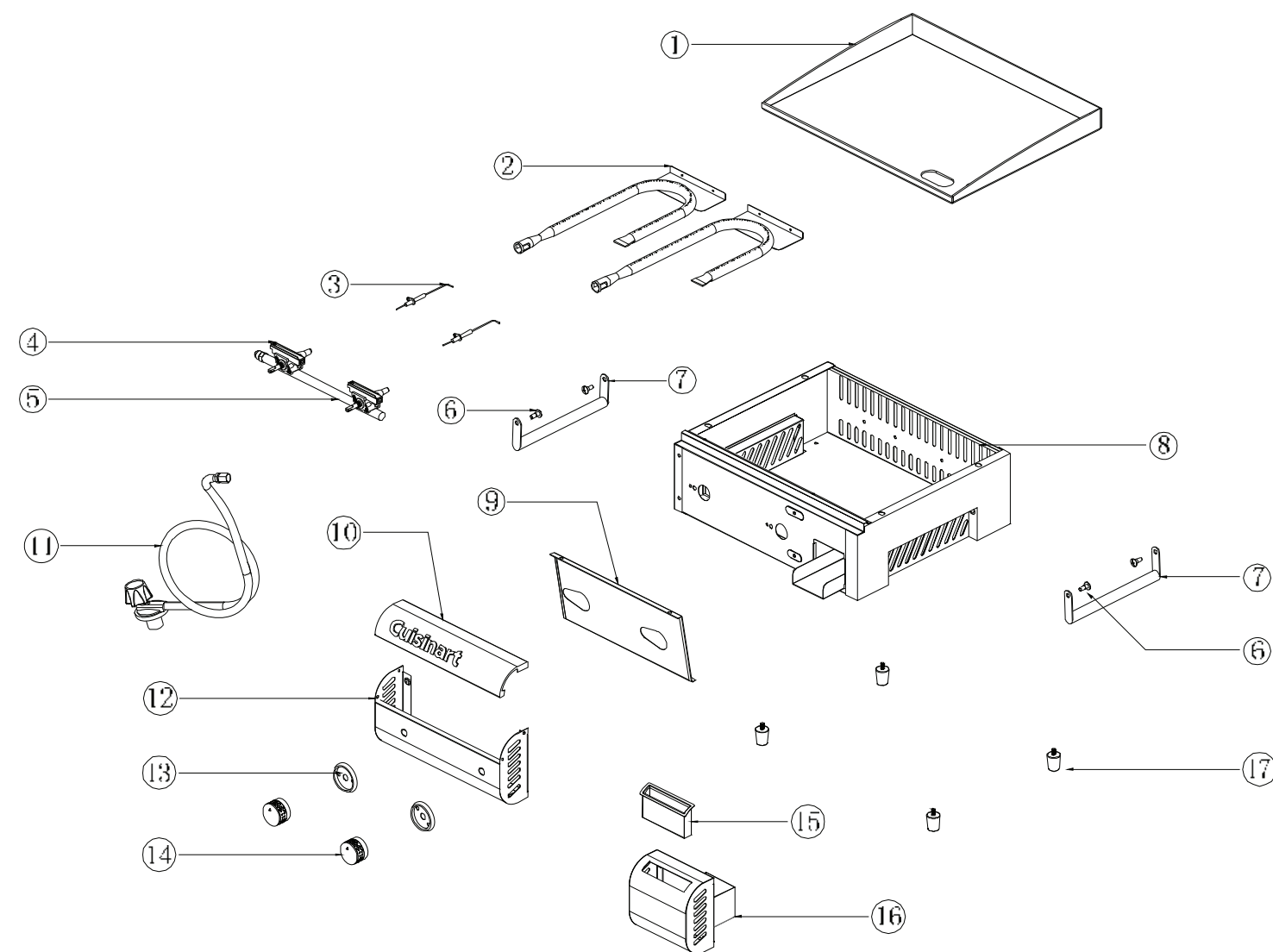
WARNINGS:

- ⚠ This griddle is for outdoor use only. It should NOT be used in a building, garage or any other enclosed area.
- ⚠ The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
- ⚠ Do not leave the griddle unattended.
- ⚠ Keep children and pets away from the griddle all the times.
- ⚠ Do not use the griddle in high wind.
- ⚠ This griddle must be used with propane gas only. Liquid propane is not natural gas. The conversion or attempted use of natural gas in a liquid propane grill is dangerous and will void your warranty.
- ⚠ Do not attempt to attach this griddle to the self-contained propane system of a camper, trailer, motor home or house.
- ⚠ Do not use charcoal or lighter fluid.
- ⚠ Do not use gasoline, kerosene or alcohol for lighting. The LP-gas cylinder must be constructed and marked in accordance with the specifications for propane gas cylinder of the U.S. Department of Transportation (DOT).
- ⚠ Do not move appliance when in use. Allow the griddle to cool to 115° (45) before moving or storing.
- ⚠ Do not use the griddle unless it is COMPLETELY assembled and all parts are securely fastened and tightened. If there are any missing or damaged parts, contact customer service for a replacement.
- ⚠ Do not alter the griddle in any manner.
- ⚠ Do not operate the griddle if there is gas leak present.
- ⚠ The use and installation of this product must conform to local codes. In the absence of local codes, use the National Fuel Gas Code: ANSI.NFPA 58 or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2. Natural Gas and Propane Installation Code.
- ⚠ This appliance is not intended to be installed in or on a boat or recreational vehicle.
- ⚠ Locate the griddle away from any combustible or non-combustible materials or construction by at least 24 inches (61cm) from the back and sides.
- ⚠ The appliance shall not be located used under overhead unprotected combustible construction.
- ⚠ This appliance is not intended for and should never be used as a heater.
- ⚠ This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- ⚠ This appliance is not intended for commercial use.
- ⚠ The pressure regulator supplied with the Cuisinart Portable LP Gas Griddle must be used.
- ⚠ PROPOSITION 65 WARNING: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handling this product.)

2. Illustrated Parts List

Item	Part Name	Picture	Quantity
A	Griddle Body		1
B	Griddle Top		1
C	Drip Tray		1
D	Legs		4

3. Exploded View



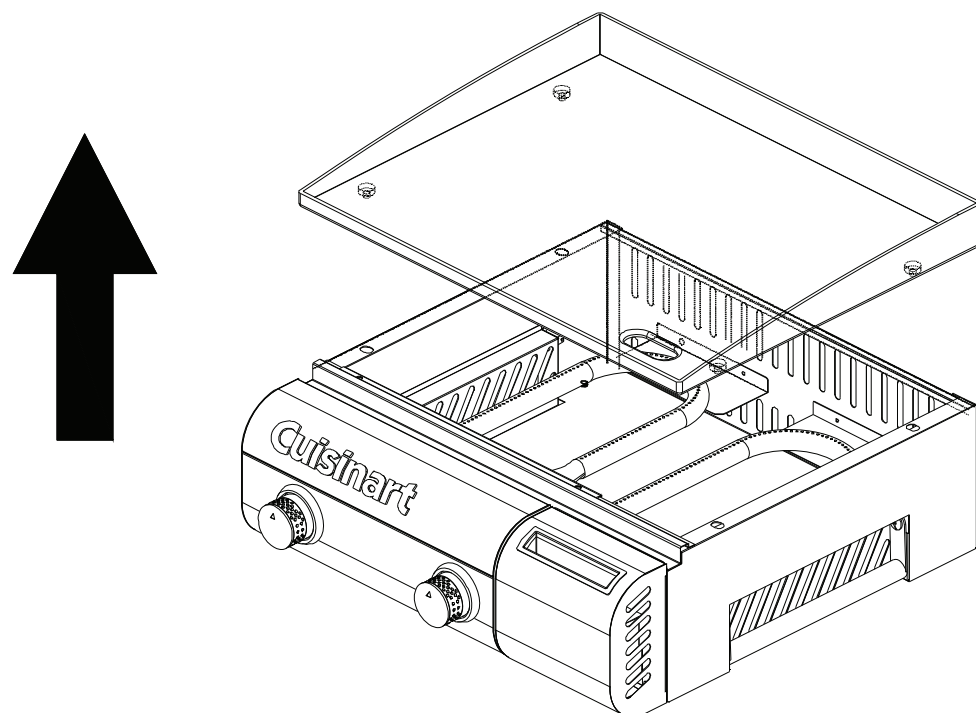
1	Griddle Top	7	Handles	13	Control Knob bezels
2	Burners	8	Griddle Body	14	Control Knobs
3	Electrode	9	Heat shield	15	Tool tray
4	Value	10	Logo Plate	16	Drip tray
5	Value's connector	11	Hose with regulator	17	Legs
6	Handle's screws	12	Control Panel Plate		

4. Assembly Instructions

Remove all the contents from packaging, and ensure all parts are present before attempting to assemble. (See Parts List on page 4)

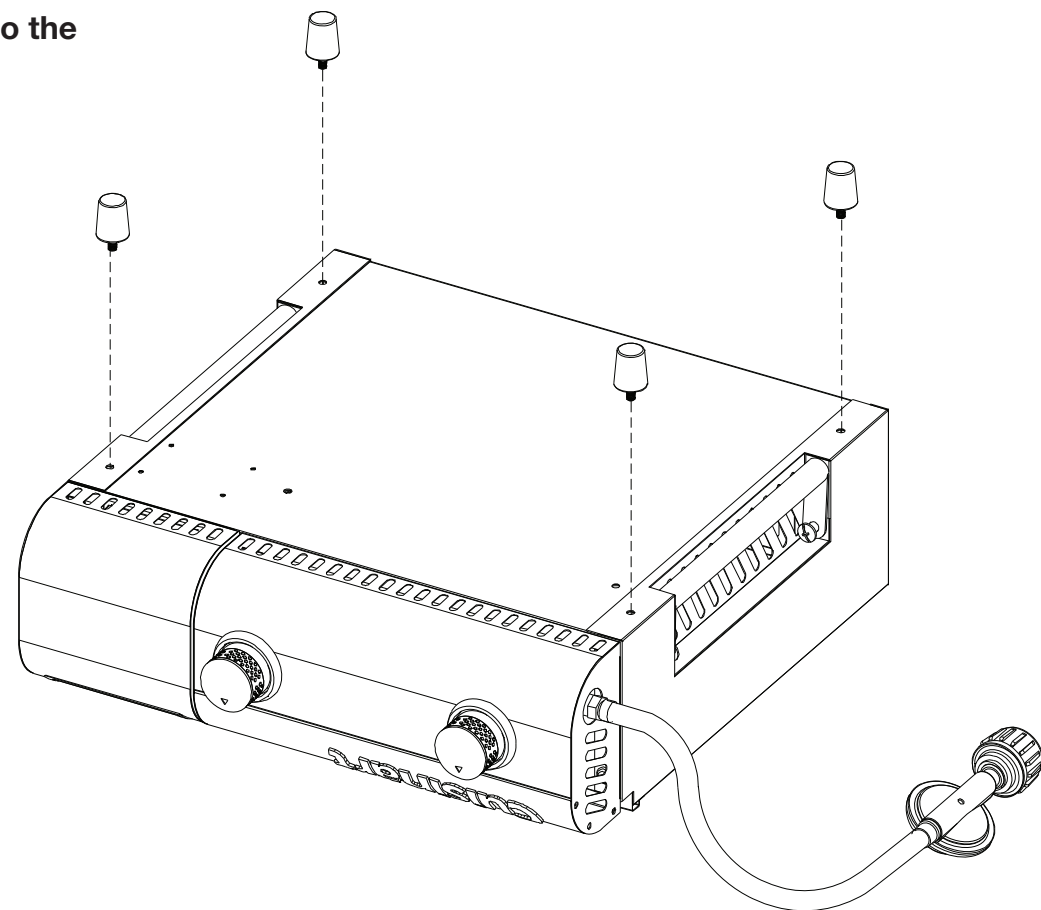
Step 1:

Take the griddle top off the griddle body.



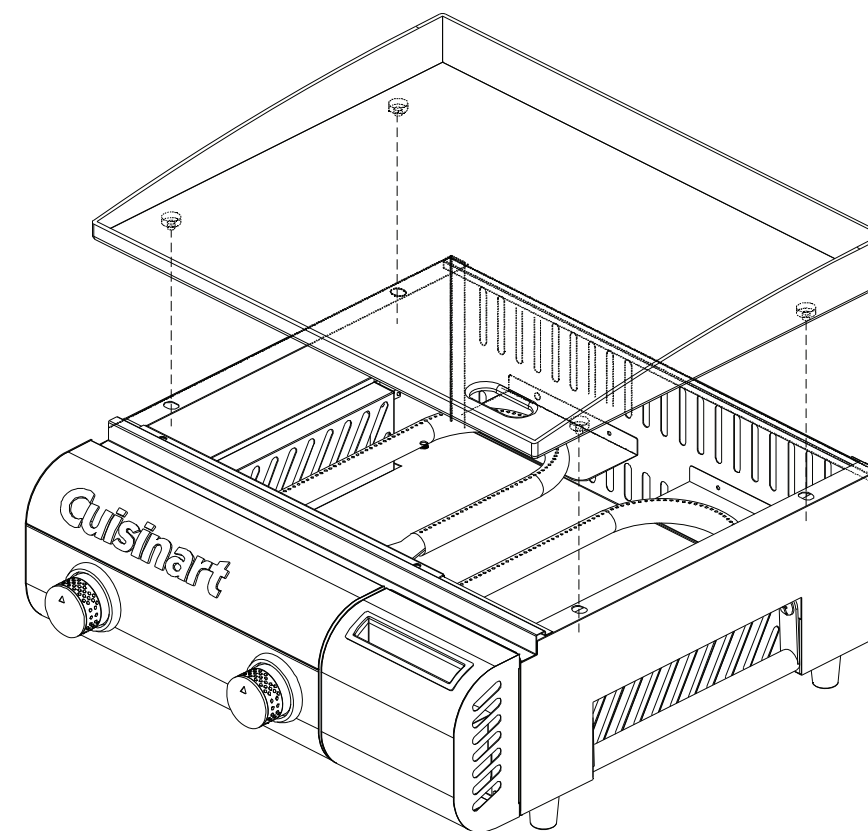
Step 2:

Place the griddle body upside down. Install the four legs to the bottom of the griddle.



Step 3:

Put the griddle top on the griddle body. Make sure stand offs of each corner on the griddle top's bottom is aligned and seated on the griddle body.



5. Operating Your Griddle

5.1 Select a Proper Location

Once you have assembled your new grill, find a suitable location for use.

Note: The use and installation of this product must conform to local codes. In absence of local codes, use the National Fuel Gas Code: ANSI Z223.1/NFPA54, Storage and Handling of Liquefied Petroleum Gases, ANSI.NFPA 58 or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.

⚠ DANGER

1. Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle and/or boat, to prevent possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.
2. Always place your grill on a hard and level surface far away from combustible materials and structures.
3. Do not use this grill under an overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazebos). Keep all combustible surfaces at least 24" (61cm) away.
4. Locate the grill away from any combustible and non-combustible material or construction by at least 24 inches (61cm) from back and 24 inches (61cm) from side.(See the diagram below)
5. Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance, because of the danger of starting a fire.
6. The cylinder be disconnected when the appliance is not in use.
7. Clean and inspect the hose before each use of the appliance.
8. Do not obstruct the flow of combustion and ventilation air.

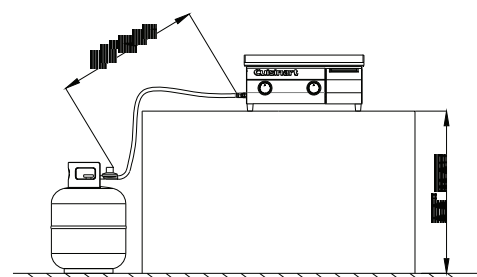
5.2 Special Instructions for the Use of Regulator and Propane Cylinder

GAS HOOK-UP: Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer. This grill is configured for Liquid Propane. Do not use a Natural Gas supply.

LIQUID PROPANE CYLINDER REQUIREMENTS: (20-lb Cylinder) A dented or rusty Liquid Propane cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The Liquid Propane cylinder must be constructed and marked in accordance with the specifications for Liquid Propane cylinders by the United States Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods Commission. The 20-lb cylinder must have a shut off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve. Manifold pressure: (operating) 11 inches water column (W.C.), (non-operating) 11.2 inches water column (W.C.). The Liquid Propane cylinder must be fitted with an Overfill Protection Device (OPD). Remove the plastic valve cover from the Liquid Propane cylinder. Make sure the grill gas hoses do not contact the grease pan or grill firebox when the Liquid Propane cylinder is placed into the cart.

CONNECTING THE LIQUID PROPANE CYLINDER: To connect the Liquid Propane gas supply cylinder: The cylinder valve should be in the "OFF" position. If not, turn the valve clockwise until it stops. Make sure the cylinder valve has the proper type-1 external male thread connections per ANSI Z21.81. Make sure the burner valves are in the "OFF" position. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation Open the cylinder valve fully by turning the valve counterclockwise. Before lighting the grill, use a soap and water solution to check all the connections for leaks. If a leak is found, turn the cylinder valve "OFF" and do not use the grill until a local Liquid Propane dealer can make repairs.



Warning:

1. Do not store a spare LP gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent full.

If the information in item 1&2 is not followed exactly, a fire causing death or serious injury may occur.

CAUTION : 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.

5.3 Checking for Gas Leak

⚠ DANGER

LEAK TESTING GENERAL: Although gas connections on the grill are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below. If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

BEFORE TESTING: Make sure all packing materials have been removed from the griddle

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the Liquid Propane cylinder is full.

TO TEST

1. Turn the burner valves off.
2. Turn the Liquid Propane cylinder valve counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the gas supply "OFF" and tighten leaky fittings.
5. Turn the gas back "ON" and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply "OFF" and contact customer service at 866-994-6390 or email Grilling@TheFulhamGroup.com
7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. Only those parts recommended by the manufacturer should be used on the grill. Substitutions will void the warranty.

5.4 Lighting Instructions

1. Read all instructions before lighting.
2. Make sure the gas control knob is in "OFF" position.
3. Push the gas control knob and quickly turn 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.* Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned on "HIGH". This will "heat clean" the internal parts and dissipate odor from the painted finish.

*Clean your griddle after each use. See Section 6.3 for instructions

*If the burner does not light, turn the gas control knob off and wait 5 minutes to let the gas clear before you try again.

5.5 Match lighting

IMPORTANT!

A match lighting hole is located on the left side of the firebox.

Match lighting instructions:

1. Read all instructions before lighting.
2. Make sure the gas control knob is in "OFF" position.
3. Strike a long wooden match and position the burning match through the match lighting hole in the left side of the firebox. Place the flame near the bottom edge of the burner.
4. Push down and turn the burner control knob counterclockwise to the high setting.

5. Operating Your Griddle (cont.)

⚠ CAUTION:

Do not touch any hot grill parts. The outside of the grill bottom especially becomes very hot during use. Use protective gloves to handle any parts that might become hot during use.

5.6 Using the Griddle

Inspect the burner flame by looking through the match lighting holes.

A good flame should be blue with some yellow tips coming from the burner holes. Yellow tips on flames up to 1/4" in height are acceptable as long as no carbon or soot deposits appear.

During operation, stand to the side of grill when opening the grill lid.

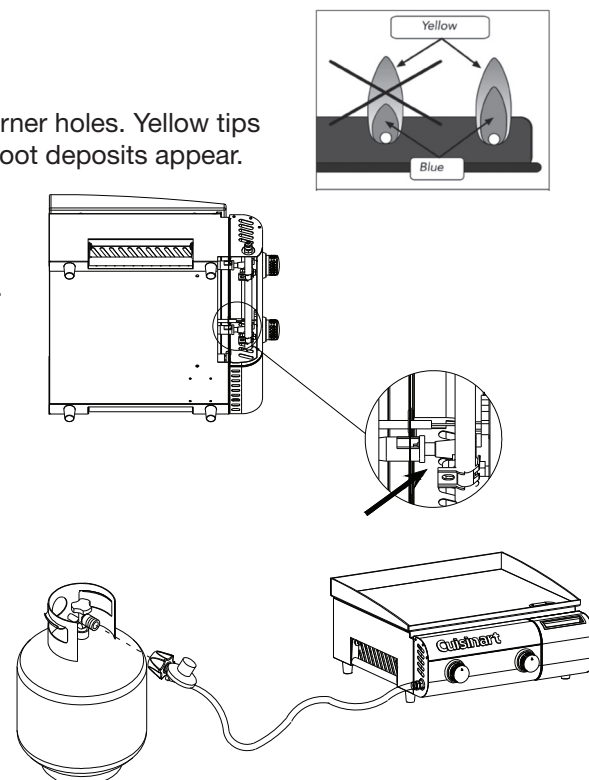
Do not expose any part of your body directly above the cooking area.

The burner opening must be positioned properly over the valve orifices.

⚠ WARNING!

This table top grill is use with 38" gas hose, we suggest to use this grill on the 32" high table.

Do not walk or jump over gas hose, a tripping hazard over the gas hose or propane tank, pulling the grill off the tabletop causing serious personal injuries or property damage.



6. Care And Maintenance

6.1 Care

Regular care of your grill will help keep it operating properly. All maintenance should be done only when the grill is cool and with the fuel supply turned off. Occasionally inspect and tighten hardware that may become loose.

6.2 Cleaning The Venturi Tube

A spider's nest or wasp's mud inside the Venturi Tube can block gas flow and can even cause a fire at the gas control valve. Such a fire can cause operator injury and serious damage to your grill.

To prevent insect related problems, inspect the Venturi Tube screen cover regularly and remove any dirt.

⚠ WARNING!

Do not disassemble or alter the fuel supply system. Improper assembly can result in a hazardous condition. Seek qualified professional assistance if repairs are required.

6.3 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 trap.

Turn the griddle off and let the surface cool. While it cools you'll want to remove and clean out the grease trap. 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.

7. 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 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 to wash off the shipping oil. 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!

8. 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, cancelled check or payment record to verify the purchase date of the grill.

For troubleshooting, FAQs or customer service, visit us at www.cuisinartgrilling.com or contact us at 1-866-994-6390

To order replacement parts or additional Cuisinart Grilling products, visit us at www.cuisinart.com or call 1-800-211-9604

Model#CGG-501

North American Distributor:

The Fulham Group

Newton, MA 02466