

Cuisinart Outdoors™

28" Outdoor Griddler 2-in-1 Griddle & Broiler CGG-9020



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.

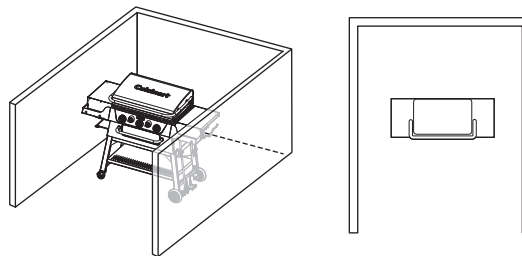
OUTDOOR USE ONLY / NEVER LEAVE UNATTENDED.

- Keep flammable materials away, using the Griddler 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 Griddler 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:** 3 burners, 15,000 BTUs each - 45,000 total. Provides high heat to the griddle and broiler - up to 600° F. Includes electronic start ignition.
- D. Broiler Cabinet:** Flame-kissed flavor in a griddle. Broil, Melt, and Toast a variety of foods for unmatched cooking versatility.
- E. Broiler Baffle Knobs:** Control the Broiler Baffles below the surface to direct additional heat into the broiler cabinet.
- F. Extra-Large Broiler Grease Tray:** Collects grease and debris from broiler cabinet.
- G. Storage Shelf:** Extra space for all your outdoor cooking essentials.
- H. Side Tables:** Spacious stainless-steel tables to hold plates and platters for prep and serving – 12" W x 16" D.
- I. Condiment Caddies:** Keep sauces and spices close by while cooking.
- J. Extra-Large Griddle Grease Tray:** Easily remove grease and debris from the griddle surface. 6 cup capacity.
- K. Garbage Bag Holder:** Easily move food scraps and trash off the side tables to keep your work surface clear. Use with standard 13-gallon kitchen bags.
- L. Paper Towel Holder:** Keep paper towels handy for prep and clean up.
- M. LP Tank Holder:** Holds up to 20lb propane cylinder with included hose. Propane cylinder not included.
- N. Locking Casters:** Keeps the griddle firmly in place during use and allows for easy pivoting.
- O. 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:

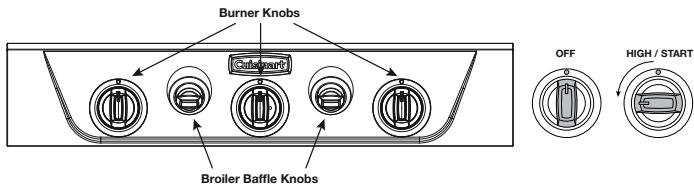


<https://bit.ly/4frBIOz>



GETTING STARTED - CONTROL PANEL

1. The 3 larger knobs on the control panel are used to operate the main gas burners and can be adjusted from **HIGH** to **LOW**.
2. The 2 smaller knobs control the the Broiler Baffles. The Broiler Baffles direct heat down into the broiler cabinet for high-heat broiling. Learn more under "How To Use The Broiler" on page 5.
3. 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. It is important to open the first half turn slowly to ensure 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. The main burners also heat the broiler cabinet. There is no separate ignition.
7. 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 all burners back on to **HIGH**.

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- 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.
 - Repeat oil seasoning process 2-3 more times, until your griddle surface is a smooth, dark brown color.
 - 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 spills. 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.

Broiler Cabinet

To clean the broiler cooking rack, use a steel wire brush or flat edge steel scraper to remove any larger pieces of debris. Scrape all debris off the Broiler Grease Pan and towards the grease drain hole in the center. Clean out the grease cup and replace it for next use.

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.

COOKING VERSATILITY

The 28" Outdoor Griddler – 2-in-1 Griddle & Broiler is a first-of-its-kind hybrid unit that features a full-size griddle and full-size broiler for unmatched cooking versatility. Griddles and broilers have a long history together, specifically in commercial kitchen settings. Many professional chefs use grills/griddles and broilers in tandem to create meals featuring a variety of textures and flavors. From broiling steaks with the perfect flame-kissed sear, adding perfectly melty, to toasting rolls and bread. The 28" Outdoor Griddler can open a whole new world of outdoor culinary innovation.

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.

HOW TO USE THE BROILER

A broiler outdoors? Yup, a broiler outdoors. Our goal at Cuisinart Outdoors is to make your outdoor kitchen an extension of your indoor kitchen – blurring the lines between what you can cook inside vs. outside. This idea comes to life with the 28" Outdoor Griddler – 2-in-1 Griddle & Broiler. Think of a broiler like an upside-down grill. A traditional grill heats the surface from below. A broiler heats from the top. Broilers have been a staple in kitchen ovens for decades, giving users high-heat, open flame cooking in their oven to help cook a variety of dishes from steaks, fish, chicken, vegetables, casseroles, and so much more.

Note: The griddle and broiler are powered by the same heat source. The three main burners that heat the griddle surface also heat the broiler cabinet. There is no separate ignition. If you are using the griddle, then the broiler will be "ON" by default. This is normal and will not cause you to use any more fuel than you would with just a griddle only.

There are a few unique features to learn about the broiler that will help you maximize its versatility.

Broiler Cabinet and Cooking Rack

Features a double-insulated door to hold temps and protect the user from heat. The glass viewing window allows you to view food as it cooks. The broiler cabinet comes equipped with a heavy-duty stainless-steel cooking rack. The rack can be moved between 3 levels depending on the thickness of your food and the amount of heat exposure you want. The broiler cabinet allows for 3 cooking functions: Broil, Toast, and Melt.



Broiler Baffles and Knobs

The 2 smaller knobs on the control panel are for the Broiler Baffles. They allow you to control the temperature in the broiler cabinet by directing the flow of heat downward. When the Baffles are closed (see image below) this will give you temperatures up to 600° F below the griddle surface – perfect for open-flame searing.



Opening the Broiler Baffles (see image below) will release heat from the broiler cabinet, giving you temperatures about 75-100° F lower than when they are closed. Adjusting the heat on the main burner knobs will also change the temperature inside the broiler. This will allow you to get lower temperatures for melting and toasting.

The Broiler Baffles will not compromise griddle surface performance when in-use. The carbon-steel griddle surface retains heat very well. This heat is then evenly spread across the griddle surface. The pre-heat process will help keep your griddle hot throughout. The Broiler Baffles do not prevent heat from getting to the griddle surface – they simply help to direct additional heat to the broiler.



COOKING FUNCTIONS - BROIL

Broiling is the process of exposing food to direct, intense heat from above. This gives you the ability to add flame-kissed flavor to any meal you cook – something not previously possible with griddle cooking. Perfectly sear steaks and salmon, or roast chicken thighs and veggies – the versatility is yours to explore.

You can use the cooking rack in any position in the broiler cabinet, but we recommend the top position for broiling. Adjust the rack based on the thickness of the food you are cooking and how much heat exposure you want.



Tips and Tricks

- Close the Broiler Baffles – this will give you the most heat in the broiler cabinet.
- Turn the main burners to desired temperature for the broiler.
 - HIGH: 550-600°F
 - MED: 450-500°F
 - LOW: 350-450°F
- The griddle surface temperature may run slightly higher than the temperatures in the broiler because of the heat-retention properties of the carbon-steel material that the griddle surface is made of.
- Place your food directly on the cooking rack or in an oven-safe pan.
- Close the broiler door.
- Broilers work very quickly, giving off fast, intense heat. Its important to keep a close eye on what you are cooking to prevent it from overcooking. Use the glass viewing window to watch your food as it cooks.
- Steaks 1.5" thick or less should be about 3-4" away from heat.
- 1.5" thick cuts should be 4-5" away from heat.



COOKING FUNCTIONS - TOAST/MELT

The broiler cabinet doubles as a tool for toasting rolls and bread or perfectly melting cheese on burgers, cheese-steaks, and nachos.



Tips and Tricks

- Place the cooking rack in one of the bottom 2 positions. This will keep your food farther away from the heat – a good distance for toasting and melting
- Open the Broiler Baffles. This will give you temperatures around 75-100° F lower than when the Broiler Baffles are closed.
 - HIGH: 475-525°F
 - MED: 375-450°F
 - LOW: 275-350°F
- Place your food directly on the cooking rack or in an oven-safe pan.
- Close the broiler door.



Now that you've learned the features and functions, it's time to put that new-found knowledge to the test and try out some of the recipes in the rest of this booklet. The recipes will feature some classics, as well as some new creations, that will combine both the Griddle and Broiler to demonstrate how these functions can be used simultaneously.

RECIPES

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 Griddler 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.

Miso-Glazed Salmon

Servings: 4 servings



INGREDIENTS

- 4 4-ounce center-cut salmon filets
- ½ teaspoon Kosher salt
- ¼ teaspoon Black pepper, ground
- ½ 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. Set broiler rack on middle rack.

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. Place salmon in a roasting pan and generously brush miso glaze over salmon.
7. Place salmon in the broiler in the middle of rack. Cook for 5 minutes, until glaze is set, and internal temperature is above 145°F.

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

New England Steak Bomb Subs (continued)

INSTRUCTIONS

1. Pre-heat Cuisinart Griddler 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.

Broiled Steaks

These broiled steaks are perfectly cooked to medium-rare with a one-of-a-kind crust.

Servings: 4-6 servings

INGREDIENTS

- 2 14-ounce thick-cut NY Strip steaks
- 3 tablespoons Kosher Salt
- 2 tablespoons Crushed black pepper

INSTRUCTIONS

1. Generously season all sides of steak with kosher salt.
2. Repeat with crushed black pepper.
3. Place steaks on a rack in a sheet pan.
4. Refrigerate uncovered for 6-12 hours.
5. Preheat broiler rack inside broiler on high for 5-minutes.
6. Place steaks in center of pre-heated rack closest to heat.
7. After 5 minutes, flip steaks and cook an additional 5-minutes.
8. Test internal temperature using a meat thermometer.
9. For perfect medium-rare, remove once internal temperature is 125°F, rest meat for 10 minutes before slicing.



Broiled Chicken Breast

Broiling chicken creates a beautifully charred crust, while the brine keeps the breast moist.

Servings: 4 servings



INGREDIENTS

- 3-4 10-ounce boneless skinless chicken breast
- 6 cups Basic Brine (see recipe)
- 2 tablespoons Dijon mustard
- 2 tablespoons Extra-Virgin olive oil
- ¼ teaspoon Kosher Salt
- ½ teaspoon Crushed black pepper

INSTRUCTIONS

1. In a large bowl or freezer bag, cover chicken breast with brine and refrigerate overnight.
2. Remove chicken from brine and pat dry with a paper towel.
3. In a medium bowl add chicken, Dijon mustard, salt, and pepper. Toss to coat chicken breast.
4. Preheat broiler rack inside broiler on high for 5-minutes.
5. Place chicken breast across center of pre-heated rack closest to heat.
6. After 5 minutes, flip chicken and cook an additional 5-minutes.
7. Continue turning chicken every 2 minutes until internal temperature reaches 165 °F. If chicken is becoming too dark, drop the rack down. Once full cooked, let chicken rest for at least 5 minutes before serving.

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.

Crushed Baby New Potatoes (continued)

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.

Broiled Mixed Fajitas

Simultaneously using the griddle and broil functions create 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

- 2 1-pound NY strip steaks
- 4 tablespoons Cuisinart Roasted Chipotle Garlic Seasoning
- 1 pound raw peeled & deveined shrimp
- 4 tablespoons vegetable oil

- 1 medium red bell pepper, julienned
- 1 medium green bell pepper, julienned
- 1 medium red onion, julienned
- 12 medium flour tortillas
- 1 pound shredded cheddar cheese
- 1 cup sour cream (optional)
- 1 bunch fresh cilantro

INSTRUCTIONS

1. Place steaks on a platter and generously season both sides with 2 tablespoons of seasoning.
2. Place shrimp in a medium mixing bowl.
3. Add 1 tablespoon of oil and 1 tablespoon of seasoning using hands mix until combined.
4. Preheat broiler on high for 10 minutes with rack on top position, baffles closed and pre-heat griddle with lid open.
5. Add steaks to broiler rack and cook with door closed for 5 minutes, flip steaks and cook additional 5 minutes. Remove and rest for 10 minutes. Drop heat to low.
6. While steaks are broiling, drizzle 2 tablespoons oil on griddle and add shrimp to griddle. Turn after 1 minute and cook to temperature of 140°F for steak and 155°F for shrimp.
7. Drizzle last 2 tablespoons oil on griddle and add peppers and onions to griddle and top with last tablespoon of seasoning.
8. Lightly warm tortillas on griddle turning after approximately 1 minute.
9. After flipping tortillas, top with shredded cheddar cheese.
10. Build fajitas with steak, shrimp, or a combination; top with griddled peppers and onions; top with a dollop of sour cream and fresh cilantro.

Pepperoni Dip

Servings: 4-6 servings



INGREDIENTS

- 1 each Pepperoni stick
- 1 pound Fresh mozzarella
- 1 cup Marinara sauce
- ½ cup Bechamel or Alfredo sauce
- ¼ cup Parmesan
- 1 teaspoon Chili flakes
- ½ teaspoon Garlic powder
- ½ teaspoon Onion powder
- 1 teaspoon Pizza seasoning
- 1 pound Pizza Dough
- ¼ cup Olive Oil
- 1 teaspoon Kosher salt
- ¼ teaspoon Black pepper
- 1 bunch Fresh basil

INSTRUCTIONS

- 1. Adjust rack to bottom rack and preheat Griddler on high for 5 minutes.
- 2. Remove outer casing from pepperoni.
- 3. Cut stick lengthwise, then cut into chunks.
- 4. Cut mozzarella into chunks.

- 5. In a large bowl combine pepperoni, mozzarella, marinara, alfredo, parmesan, chili flake, garlic, onion, and Ultimate Pizza seasoning.
- 6. Spray a 9” cast iron pan with non-stick spray.
- 7. Pour pizza mix into pan.
- 8. Lower Griddler to low and open baffles and heat pizza dip mix in pan until melted and bubbling, approximately 5-10 minutes, stirring once.
- 9. Roll out pizza dough into a think 15’ round, place on pizza peel, brush with olive oil and season with salt and pepper.
- 10. Remove pizza dip from oven.
- 11. Move rack to top rung.
- 12. Cook pizza dough, turning every 2 minutes, until crispy.
- 13. Cut pizza dough into small squares or strips the size of crackers.
- 14. Top pizza dip with chiffonade basil.
- 15. Serve dip with pizza “crackers”.

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.

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.

Cuisinart Outdoors™

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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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