

Cuisinart Outdoors™

Propel+ Four Burner 3-in-1 Gas Grill *Grill, Griddle & Pizza Oven* CGG-6331



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

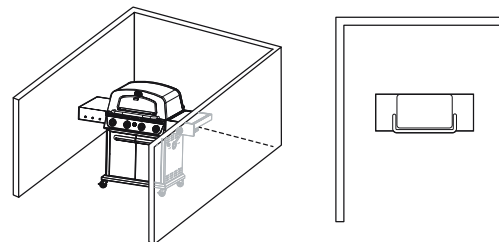
Take safety precautions seriously.

OUTDOOR USE ONLY / NEVER LEAVE UNATTENDED.

- Keep flammable materials away, using the Grill in a well-ventilated area, never inside a garage, house, or enclosed patio.
- Keep children away from the hot surfaces of the grill or side griddle/pot rack 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 Grill 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 grill and 36 inches from the back of the grill 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 grill 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.
- The minimum operating temperature for safe use of the grill is 32°F (0°C).

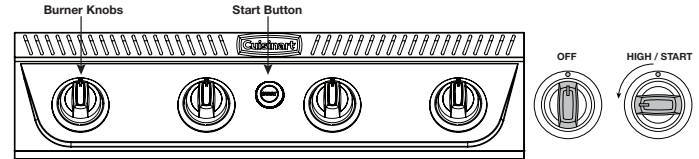


FEATURES AND BENEFITS

- A. Contour Lid:** Creates Thermo-Flo™ Technology for advanced convection circulating heat from either left to right, providing consistent temperature across the cooking surface, ensuring even.
- B. Burner System:** (Main) 4 burners @ 11,000 BTUs each , Side burner @ 11,000 BTUs for – 55,000 total system BTU power. .
- C. Patented Dual-Hinge Lid:** Flip up for normal grilling access. While the door with glass window flips down for easy access to pizza without losing precious heat.

- D. Electronic Start Ignition:** Push in once to ignite, if more burners are needed, turn on burner(s), then push in the START button to ignite.
- E. Grill Surface:** 27.5" x 17.3" Cast Iron grates– 477 square inches of space. Fits 24 hamburgers at a time.
- F. Grill Grates:** Porcelain Coated Cast Iron style, with innovative crosshatch design allowing the grill master to place those restaurant quality sear marks in a X-cross pattern.
- G. Warming Rack:** Unique design rack is 304 Stainless steel, place cooked items or warm buns, removable without tools, stores sideways down inside front of the Cabinet .
- H. Pizza Stone & Metal Holder:** 15" Cordalite Stone, elevated to allow max airflow 360° around & distributes heat evenly.
- I. Haptic Knobs:** Provide the grill feedback by feeling bumps or clicks for precision haptic control knobs for fine temperature adjustments.
- J. Combo Griddle Plate:** Griddle is 11" W x 16" D for 176 sq. inches - (removable), underneath is a Pot Burner for most pot sizes.
- K. EZ-Lift:** Spring-assisted lid hinge for easy one hand opening and closing support.
- L. Side Tables (Left & Right):** Spacious stainless-steel construction to hold plates, ingredients for prep and serving 12" W x 16" D .
- M. Cabinet Storage:** Left cabinet side, store Pizza Stone + Holder and Griddle Plate when not in use. Right side for 20 lb. propane tank.
- N. Cabinet Doors:** Left & Right doors are double wall stainless-steel, easy to clean.
- O. Two Grease Trays:** Collects grease and debris from the Main burner area inside cabinet, while side griddle for easily grease and debris from the griddle surface.
- P. LP Tank Holder:** Holds up to 20lb propane cylinder inside right side cabinet door. Propane cylinder not included.
- Q. Dual-Fuel Compatible:** LP Propane is standard, Optional: NG -Natural Gas conversion (kit not included).
- R. Locking Wheel Casters:** 2-front casters, keeps the grill firmly in place during use.
- S. Tempered Glass Window:** Allows you to watch your Pizza or Steaks cook and when you want to slide your pizza in or out, turn the top knob to open & close keeping heat inside.

- This grill is designed with dual-fuel capability to convert from LP (propane gas) to NG (natural gas). Cuisinart Outdoors offers a (*)NG conversion kit #QG-2186. Available at Cuisinart.com or call our customer service department at: 1-866-994-6390 (*Sold Separately).



VIDEO ASSEMBLY INSTRUCTIONS

Scan the QR Code below for assembly instructions:



GETTING STARTED - CONTROL PANEL

1. The 4 knobs on the front control panel are used to operate the main gas burners and can be adjusted from **HIGH** to **LOW**.
2. The 1 side burner knob on right-side controls the Griddle/Pot burner and can be adjusted from **HIGH** to **LOW**.
3. In between the #2 and #3 Burner knobs, you will see the red **START** button for the electronic ignition to ignite the selected burners needed.

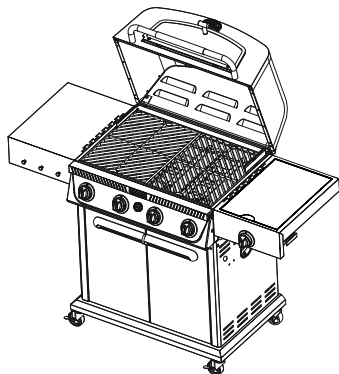
GETTING STARTED - OPERATION

1. Make sure the LP cylinder is tightly threaded into the regulator (hand tighten only). Also check that the burner knob is in the “**OFF**” position.
2. Open the lid.
3. Open the bottom cabinet door then slowly turn the LP cylinder valve 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.
4. Press the burner dial in and turn knob counterclockwise until **HIGH** is displayed.
5. Immediately press and hold in the ignition **START** button until the burner has ignited, then release **START** button.
6. If ignition does not occur in 3-5 seconds, turn the burner knob off. Wait 5 minutes before attempting to re-light the grill. If multiple attempts fail to ignite the burner call our customer service team at +1 866-994-6390 for assistance.
7. This process can be used to turn on any combination of burners, or all of them at once.
8. To turn the appliance off rotate all burner knobs clockwise until the red indicator is pointing straight up, 12:00. Visually inspect the burners to ensure there are no flames.
9. Close the LP cylinder valve by turning it clockwise until it stops.

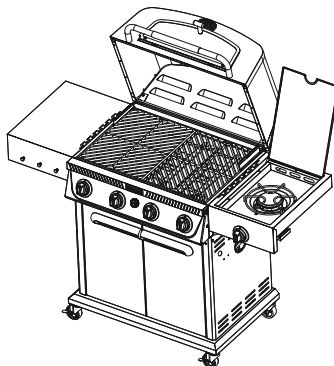
COOKING VERSATILITY AND OPTIONS

How to use your 3-in-1 Grill cooking options

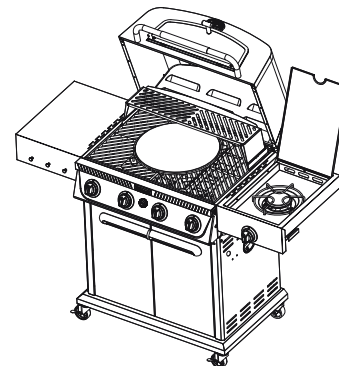
GRILL only



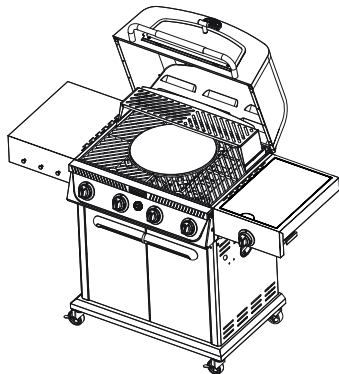
GRILL & POT BURNER



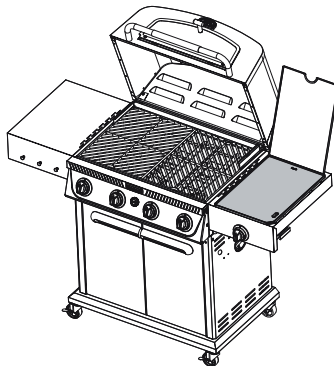
PIZZA & POT BURNER



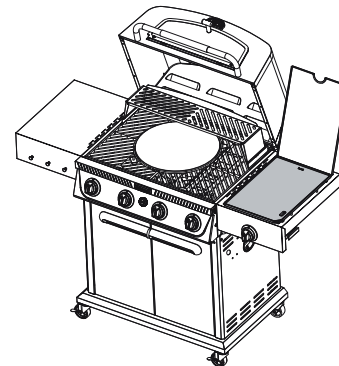
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GRILL & GRIDDLE



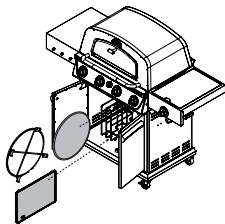
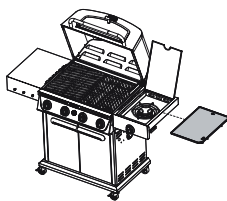
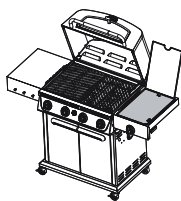
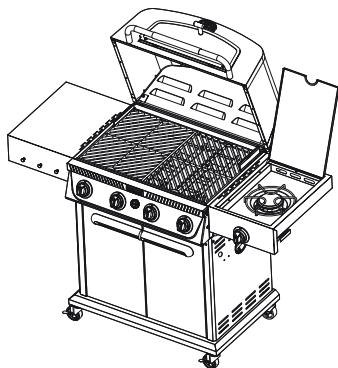
PIZZA & GRIDDLE



HOW TO USE YOUR 3-IN-1 GRILL, GRIDDLE & PIZZA OVEN

Steps for using the Grill

1. Turn on as needed 1, 2, 3 or all 4 main grill knobs to **HIGH**, wait 3-5 seconds and push in the **START** button.
2. Allow the grill to warm up with the lid closed for 5-10 minutes prior to cooking.
3. You may cook on the grill in any weather. If the temperature is extremely cold or hot, the cooking times will be slightly increased or decreased. Keep the grill out of excessive winds when operating.



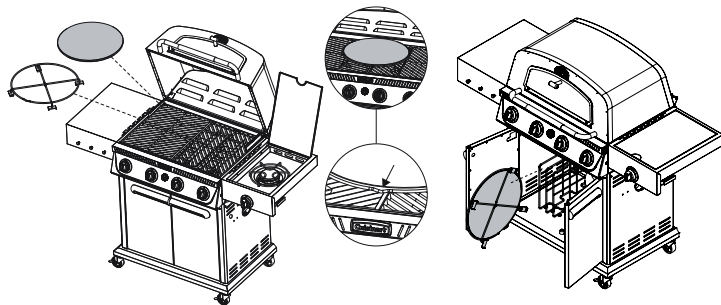
Set up steps for using the Griddle

1. Position the griddle plate into place with drain hole in the front right side.
NOTE: Insert back legs into the back first.
NOTE: Drain hole should be over the notch and grill plate should be flat making sure the grease falls into the cup.
2. Turn on the side griddle knob to HIGH, wait 3-5 seconds and push in the **START** button.
3. Preheat griddle on high setting for 10 minutes with LID Open, then adjust heat to the desired temperature.
NOTE: Never use the griddle with the side table lid closed. The lid will get dangerously hot, discolor, and it may affect clean combustion.

How to season your Griddle

In this process you'll be using high heat to bond the oil to the surface.

1. Using a paper towel or heat-resistant gloves rub a thin coat of oil on the entire surface of the griddle.
2. Then turn your side burner griddle on HIGH. The oil will eventually begin to smoke which is good. Leave it on high until the smoke stops (about 8-12 mins). That means you passed the smoke point.
3. Finally, you'll want to cool the surface and repeat the same process above 2-3 times until you get a smooth slippery 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.
4. Once you've completed this process, you'll have the perfect griddling surface to get cooking on. 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.



Set up steps for using the Pizza Oven

1. Remove the Pizza Stone and the Holder rack from the lower cabinet.
2. You can keep the Warming rack inside the grill or remove and store it down below.
3. Insert the black Pizza Stone Holder and Pizza Stone together with the indented wire facing the front of the grill. The riser peg feet should be evenly spaced front to back and side by side so that rack is approx. 1" or so from the front grill. Check the position by closing the lid slowly and close without interference. If needed, adjust the pizza rack location centered in middle. • The riser pegs will secure the pizza rack & stone in place for cooking. Lay down stone with smooth surface facing upwards.
4. Shut the lid, close the glass pizza door, and preheat the stone on high for 10-15 minutes based on outside temperature adjust accordingly.
5. Before placing your pizza in, turn the (4) control knobs from HIGH, down 2 clicks lower which is the optimum "PIZZA COOK" setting on the dials, (650 F° to 675 F°). Adjust knobs higher or lower when cooking in colder or hotter conditions to keep the 650° to 675° F range. Open the front pizza glass door by turning T-shaped knob to the left and use a pizza peel to place the pizza into the oven and center it on the stone. Note: Dust your pizza peel with flour or cornmeal to prevent sticking when transferring pizzas to and from the stone. Helps roll your dough easy.
6. Keep Glass pizza door and lid closed while pizza is cooking.
7. Cook for 5-7 minutes or until desired doneness is reached.

8. Turn your pizza once 180 degrees halfway through cook time (at 2-3 minutes) to ensure even cooking.

NOTE: We recommend to wait for the Grill & Pizza Stone & Rack unit to cool down enough before switching out to Grill grate only cooking surfaces.

9. When not in use the pizza accessory can be stored in the cabinet below on the far left side.

How to use your Pizza Stone

1. Pre-heat your stone on your grill or oven to 600° F for about 10-15 minutes.
2. Dust your pizza peel with flour or cornmeal to prevent sticking when transferring your pizza to the stone.
3. Let your pizza cook for 3-4 minutes, turn it 180 degrees once to ensure even cooking. Finish in 3 to 4 minutes more and pull the pizza out and check crust and toppings, insert for 30-45 seconds more only if needed.
4. Once the crust is brown and your toppings are cooked, remove your pizza and enjoy!

What not to use on your Pizza Stone

Water should be the only moisture that your stone is exposed to. Do not use any soap, cleaning chemicals, or oils on your pizza stone. The pizza stone is made from cordierite stone which is a very porous material. It will absorb liquids that are applied to it and will damage your stone over time. If you allow your stone to get too wet it will not produce a crispy pizza crust. Liquids that are absorbed into your stone will affect the taste of your pizza as well. Liquids that are absorbed into your stone will affect the taste of your pizza as well. When heating your stone for the first time you may experience an odor coming from the stone. This smell is from the cordierite and is nontoxic. To help rid your stone of this smell, before the first use, heat your stone in your kitchen oven for 30 minutes at 400°F+. Keep windows and doors open for this process. On second use, most of the smell will have dissipated.

CLEANING & CARE

General Grill Cleaning

Wash with mild detergent or a non-abrasive cleaner and warm water.

All surfaces can be cleaned with a non-abrasive sponge or rag and mild detergent with warm water to soften any build-up. For best results wipe grill dry completely with an absorbent towel after to remove all moisture from all surfaces, especially on stainless-steel areas.

Be careful not to damage painted surfaces, as it will expose the steel underneath to moisture which can result in corrosion like rust. It is recommended to cover that open area with matching color paint.

To help avoid corrosion like rust or weathering of painted surfaces, it is recommended to use a waterproof vented grill cover to store the grill when not in use.

Grill Glass Cleaning

To clean the grill's glass window, first remember to clean regularly so it does not allow for too much build-up of smoky or greasy residue:

Use grease cleaning soap like Dawn – or a glass cleaner soap and spray or mix with warm water onto a towel/ cloth as it is mild enough and decreases to lift off dirt and smoke film.

Finish with clean water and towel dry before heating.

Grease Pan and Cup

The grill grease drip tray and side griddle cup should be kept clean on a regular basis to prevent heavy buildup of debris. Accumulated grease is a fire hazard.

NOTE: DO NOT leave the grill outside during inclement weather unless it is covered. Rainwater can collect inside of the grill, the grill body or the grease cups if left uncovered.

Griddle Plate Cleaning

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 store in a cool, dry place.

If you're storing outside, cover the griddle to prevent any 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.

Pizza Stone Cleaning & Care

NOTE: Water should be the only moisture that your stone is exposed too.

Do not use any soap, cleaning chemicals, or oils on your pizza stone.

The pizza stone is made from cordierite stone which is a very porous material. It will absorb liquids that are applied to it and will damage your stone over time.

If you allow your stone to get too wet it will not produce a crispy pizza crust. Liquids that are absorbed into your stone will affect the taste of your pizza as well.

When heating your stone for the first time you may experience an odor coming from the stone. This smell is from the cordierite and is nontoxic. To help rid your stone of this smell, before the first use, heat your stone in your kitchen oven for 30 minutes at 400°F+. Best to keep windows and doors open for this process. On second use, most of the smell will have dissipated.

How to clean your Pizza Stone after making a pizza

1. Let the stone cool completely before attempting to clean.
2. Scrub the pizza stone thoroughly with a stone brush. (We recommend the Cuisinart Outdoors **CCB-4114** or **CCB-399** pizza stone brush).
3. If needed, use a damp wash cloth with hot water to help break up any burnt-on debris before brushing again.
4. If using water, let the stone air dry or dry completely it with a clean towel.

NOTE: Water will help to loosen debris on the stone but is not necessary if you can remove debris with the brush first. The less water you use on your stone the better and it will last longer.

Cover your Grill

Your Propel+ grill should be covered to help keep the elements out when not in use. We recommend a cover designed specifically for this grill size for best results. Always towel dry a cold wet grill before covering.

NOTE: Any 60" x 24" x 46" cover size will fit this Propel+ Grill!

These Grill covers will fit just right. Here are some Cuisinart Outdoors options:

- **CGC-60B** Heavy-Duty 60" Barbecue Grill Cover - Black
- **CGC-60T** Heavy-Duty 60" Barbecue Grill Cover - Tan

Managing flare-ups and grease fires

Flare-ups are common when cooking meat on a gas grill, contributing to the distinct taste of grilled food. However, it's important to handle them carefully, as they can lead to overcooking and pose risks to both you and your grill. Opening the grill lid should be done cautiously, as sudden flare-ups may occur. These flare-ups are often caused by grease build-up, which can lead to dangerous situations.

- If a grease fire ignites, never pour water on the flames. Water can cause grease to splatter, leading to burns or other serious injuries.
- For a grease fire with the lid open: Keep the lid open, turn off the burner knobs, and shut off the LP cylinder valve. If safe, move the food to another part of the grill and allow the fire to burn out, or extinguish the flames with baking soda.

- For a grease fire with the lid closed: Keep the lid shut, as opening it could increase the flames. Turn off the burner knobs and the LP cylinder valve, then let the grease burn itself out.
- In either case, never use water to extinguish a grease fire, as it can cause the fire to spread.
- If the fire doesn't quickly subside or appears to be growing, use a Type BC dry chemical fire extinguisher, or smother the flames with sand, dirt, or baking soda. It's important to note that closing the lid alone won't put out a grease fire. Minimize Flare-Ups:
- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Clean grill frequently to minimize grease buildup

Grilling foods to the proper temperature

- Use a meat thermometer to be sure food has reached a safe internal temperature.
- The USDA recommends the minimum temperature be reached for the following food items:

Steaks:

- Rare: 120°–125° (48.9° - 51.7° C)
- Medium Rare: 130°–135° (54.5° - 57.2° C)
- Medium: 140°–145° (60° - 62.8° C)
- Medium Well: 150°–155° (65.6° - 68.3° C)
- Well Done: 160°–165° (71° - 73.9° C)

Lamb/Chops 145° F (62.8° C)

Ground Meat 160° F (71° C)

Pork 145° F (62.8° C)

Poultry 165° F (73.9° C)

Roasts 145° F (62.8° C)

Seafood 145° F (62.8° C)

Vegetables 145° F (62.8° C)

RECIPES

Grilled Steak

There is nothing better than perfectly cooked steaks on the grill. This easy recipe will wow your family and guests.

Servings: 4 servings



INGREDIENTS

- 2 14-ounce thick-cut bone-in Ribeye steaks
- 3 tablespoons Kosher Salt
- 2 tablespoons Crushed black pepper

INSTRUCTIONS

1. Pat steaks with a paper towel to remove and moisture.
2. Generously season all sides of steaks with kosher salt.
3. Repeat with crushed black pepper.
4. Place steaks on a rack in a sheet pan.
5. Refrigerate uncovered for 6-12 hours.
6. Preheat grill on high for 5-minutes.
7. Place steaks in center of pre-heated grill directly over burners.
8. After 5 minutes, flip steaks and cook an additional 5-minutes.
9. Test internal temperature using a meat thermometer.
10. For perfect medium-rare, remove once internal temperature is 125-130°F and rest meat for 10 minutes before slicing.

Margherita Pizza

Simple recipe made with canned black beans, frozen vegetables, and frozen chicken. Fast and tasty.

Servings: 2-3 servings



INGREDIENTS

For the dough:

- 1 $\frac{1}{3}$ cup Water, lukewarm
- 2 $\frac{1}{4}$ teaspoons Active dry yeast
- 1 tablespoon Honey
- 3 $\frac{1}{2}$ cups Unbleached all-purpose flour
- 1 $\frac{1}{2}$ teaspoons Kosher salt
- 2 tablespoon Extra-virgin olive oil

For the pizza:

- 2 each Pizza dough
- $\frac{1}{4}$ cup Pizza Sauce
- 8 oz Fresh mozzarella cheese, sliced or pearls
- 12 each Baby heirloom tomatoes, halved
- 1 bunch Fresh basil

INSTRUCTIONS (CONTINUED ON NEXT PAGE)

For the dough:

1. In a medium bowl mix water, yeast, and honey.
2. Cover and let stand 5 minutes until yeast is bubbly.

Margherita Pizza (continued)

INSTRUCTIONS

3. In a separate bowl, mix flour and kosher salt together.
4. Add yeast mixture to a standing mixer.
5. Top with flour mix and add 2 tablespoons olive oil.
6. Using dough hook attachment, mix on low for approximately 5 minutes until it's a smooth ball.
7. Place in lightly oiled bowl, covered for 40-60 minutes until doubled in size.
8. Knead dough into an even ball.
9. Lightly coat in flour and rest for 20 minutes prior to using (or covered in refrigerator overnight).
10. Makes two 12" pizzas.

For the pizza:

1. Pre-heat pizza oven.
2. Stretch pizza dough to 15" round.
3. Place dough on pizza peel generously dusted with cornmeal and flour.
4. Mound sauce in middle of pizza and spread evenly in an outward spiral to edges.
5. Spread cheese randomly on top of pizza.
6. Place randomly tomato halves on top of pizza.
7. Gently shimmy pizza on peel to ensure it doesn't stick. If dough sticks anyway, gently lift dough and spread additional cornmeal underneath.

8. Slide pizza on to back of pre-heated pizza stone and slide off peel.
9. Turn pizza once at 2 minutes, about halfway through cooking.
10. Remove finished pizza from oven at desired doneness.
11. Top with fresh basil, cut and serve.

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.

Pepperoni Pizza

Servings: 2-3 servings

INGREDIENTS

For the dough:

- 1 ½ cup Water, lukewarm
- 2 ¼ teaspoons Active dry yeast
- 1 tablespoon Honey
- 3 ½ cups Unbleached all-purpose flour
- 1 ½ teaspoons Kosher salt
- 2 tablespoons Extra-virgin olive oil

For the pizza:

- 2 each Pizza dough
- ¼ cup Pizza Sauce
- 3 oz Pepperoni
- 6 oz Shredded mozzarella



INSTRUCTIONS

For the dough:

1. In a medium bowl mix water, yeast, and honey.
2. Cover and let stand 5 minutes until yeast is bubbly.
3. In a separate bowl, mix flour and kosher salt together.
4. Add yeast mixture to a standing mixer.
5. Top with flour mix and add 2 tablespoons olive oil.
6. Using dough hook attachment, mix on low for approximately 5 minutes until it's a smooth ball.
7. Place in lightly oiled bowl, covered for 40-60 minutes until doubled in size.

8. Knead dough into an even ball.
9. Lightly coat in flour and rest for 20 minutes prior to using (or covered in refrigerator overnight).
10. Makes two 12" pizzas.

For the pizza:

1. Pre-heat pizza oven.
2. Stretch pizza dough to 15" round.
3. Place dough on pizza peel generously dusted with cornmeal and flour.
4. Mound sauce in middle of pizza and spread evenly in an outward spiral to edges.
5. Starting on outer edge, layer pepperoni in circular motion towards center.
6. Spread cheese evenly across pizza.
7. Gently shimmy pizza on peel to ensure it doesn't stick. If dough sticks anyway, gently lift dough and spread additional cornmeal underneath.
8. Slide pizza on to back of pre-heated pizza stone and slide off peel.
9. Turn pizza once at 2 minutes, about halfway through cooking.
10. Remove finished pizza from oven at desired doneness, cut and serve.

Grilled Burgers

These classic American grilled burgers are topped with cheese and crispy griddled bacon. Serve at your next family cookout!.

Servings: 4 servings



INGREDIENTS

- 1 pound ground beef
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon ground black pepper
- 8 slices thick-cut bacon
- 4 slices American cheese
- 4 brioche or potato buns

INSTRUCTIONS

1. Pre-heat the grill to Medium-High for 5 minutes.
2. Pre-heat griddle plate on Medium heat for 5 minutes.
3. Keep Ground beef extremely cold.
4. In a large bowl combine beef and season with salt and pepper.
5. Divide meat into four equal portions.
6. Use burger press for even burgers or your hands to form patties.
7. Push a small indent into top of burger with thumb.
8. Lay bacon evenly across griddle plate flip after 2 minutes.
9. Once bacon has reached desired crispiness, lay on a plate lined with paper towels and set aside.

10. Place burgers on grill, thumb side up, and grill for approximately 4 minutes.
11. Flip burger, thumb print should collect grease and keeps burgers flat.
12. Place American cheese on top of burgers after approximately 2 minutes.
13. Burgers should be ready after 4 minutes
14. Grill buns.
15. Place burger on bottom bun and top with two slices of bacon folded in half.
16. Top with favorite veggies and condiments and serve.

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
- 12 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 grill to medium and griddle to medium-low heat.
 6. Add steak tips to grill turning every 2-3 minutes until desired temperature of 140°F is reached.
 7. Drizzle one tablespoon oil on griddle and add shrimp to griddle. Turn after 2-3 minutes and cook to internal temperature of 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
- Serve warm.

Grilled Pork Chops

Servings: 4 servings



INGREDIENTS

- ¼ cup Olive oil
- ½ teaspoon Oregano
- ½ teaspoon Ground cumin
- ½ teaspoon Kosher salt
- ¼ teaspoon Ground black pepper
- 4 Thick-cut boneless pork chops
- Non-stick spray

INSTRUCTIONS

1. In a large bowl whisk oil, oregano, cumin, salt and pepper.
2. Add pork chops and completely coat.
3. Cover and marinate for 1-2 hours.
4. Pre-heat the grill to Medium-High for 5 minutes.
5. Lightly spray with grill with non-stick spray.
6. Grill for 5 minutes per side, turning at least once, until internal temperature reaches 140°F.
7. Rest chops for 5-7 minutes before serving.

Grilled Salmon Steaks

Servings: 4 servings



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. Set broiler rack on middle rack.

Grilled Salmon Steaks (continued)

INSTRUCTIONS

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.

Griddled Tilapia

Servings: 4 servings



INGREDIENTS

- ¼ cup Olive oil
- 1 teaspoon Lemon juice
- ¼ teaspoon Hot sauce
- ½ teaspoon Thyme
- ½ teaspoon Kosher salt
- ¼ teaspoon Ground black pepper
- 4 Tilapia filets

INSTRUCTIONS

1. In a large bowl whisk oil, lemon, hot sauce, thyme, salt and pepper.
2. Add pork tilapia and completely coat.
3. Cover and marinate for 30 minutes.
4. Pre-heat the griddle on Medium-High for 5 minutes.
5. Lay tilapia on griddle flat side down.
6. Using a spatula, flip after approximately 5 minutes and browning on edges.
7. Cook until internal temperature reaches 145°F.

TIPS & TRICKS

Multi-Mode: GRIDDLE/GRILL

- Breakfast: Grill skirt steak and breakfast sausages, while griddling eggs and homefries
- Lunch: Grill chicken breast while toasting rolls and caramelizing griddled onions
- Dinner: Surf & Turf with pork chops on the grill and tilapia on the griddle

Multi-Mode: PIZZA/GRIDDLE or PIZZA/BURNER

- Crisp up your sausage and peppers on the griddle while your pizza cooks
- Char griddle pineapple rounds while your ham pizza is cooking

Multi-Mode: GRILL/BURNER or GRILL/GRIDDLE

- Grill up chicken and pork while your BBQ sauce reduces on the burner
- Grill steaks and asparagus while corn boils in a pot on the burner



TOOLS & CLEANING ACCESSORIES

Your new outdoor Propel+ Gas Grill offers you 3 styles of cooking: Grill, Griddle & Pizza Oven. These 3 grill options have tools and accessories to help make your cooking easy and fun. Here are some Cuisinart Outdoors options for these 3 cooking styles.

GRILL TOOLS



3-Piece Professional Grilling Set
Model: CGS-333



4-in-1 Grill Cleaning Brush
Model: CCB-4125



Digital Thermometer
Model: CSG-300

GRIDDLE TOOLS



6.5" Cast Iron Smash Burger Press
Model: CISB-111



Digital Instant Read Thermometer
Model: CGS-200



7-Piece Griddle Set
Model: CGS-507

PIZZA OVEN TOOLS



5-Piece Pizza Prep & Serve Kit
Model: CPS-3216



Aluminum Pizza Peel
Model: CPP-614 14" or CPP-612 12"



Pizza Cutter Wheel
Model: CPS-006

For more accessories go to this link: <https://www.cuisinart.com/shopping/outdoors/>

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

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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 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 griddle.

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