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CUISINART GR-3 Owner's Manual

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Cuisinart® INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Cuisinart® Griddler™ Jr.

GR-3

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

E IB-7638A

IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces; use handles or knobs.
3. To protect against fire, electric shock, and injury to persons, **DO NOT IMMERSE CORD OR PLUG** in water or other liquids.
4. This should not be used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Return the appliance to the nearest Customer Service (see warranty) for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electrical shock, or risk of injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near hot gas or electric burner, or in a heated oven.
11. Unplug the unit when finished using.
12. Do not use appliance for other than intended use.
13. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, turn control to OFF setting, then remove plug from wall outlet.
15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.**

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

NOTICE

This appliance has a polarized plug (one blade is wider than the other) to reduce the risk of electric shock. This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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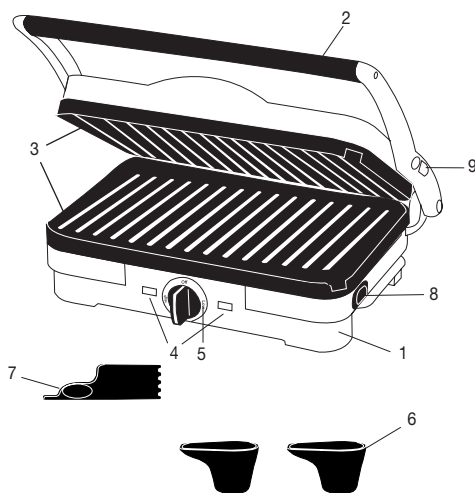
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INTRODUCTION

Congratulations on your purchase of the Cuisinart® Griddler™ Jr. This product is actually three appliances in one. A hinged, floating cover, and one set of removable cooking plates turn the Griddler™ Jr. into a contact grill, a panini press or a large, double open grill. Temperature controls and indicator lights make it easy to use. Dish- washer-safe grill plates, drip cups and a cleaning/ scraping tool clean up in seconds.

PARTS AND FEATURES

- 1. Base and Cover**
Solid construction with stainless steel self-adjusting cover.
- 2. Panini-Style Handle**
Sturdy cast metal handle adjusts cover to accommodate thickness of food.
- 3. Removable Grill Plates**
Nonstick and dishwasher safe for easy cleanup. Perfect for grilling steak, burgers, chicken and vegetables.
- 4. Indicator Lights**
Signal "power on" and "ready to cook."
- 5. Temperature Knob**
Choose low, medium, high.
- 6. Drip Cups (2)**
Collect grease and are dishwasher safe.
- 7. Cleaning/Scraping Tool**
Helps clean grill plates after cooking.
- 8. Plate Release Buttons**
Push in to release and remove cooking plates.
- 9. Hinge Release Lever**
Allows the cover to lie back for cooking in the flat position.



Note: Drip cups are located on outside of left polyfoam insert. Scraper is on outside of right polyfoam insert.

Before using your Cuisinart® Griddler™ Jr. for the first time, wipe the base, cover and controls with a damp cloth. Thoroughly clean cooking plates, drip cups and scraping tool. The grill plates, drip cups and cleaning tool are dishwasher safe. Refer to **Assembly Instructions** for plate removal.

THE GRIDDLER™ JR. DOES IT ALL

The Griddler™ Jr. is the ultimate kitchen appliance, offering you three separate cooking options. Simply adjust the hinge to use as a contact grill, panini press, or open grill. See **Assembly Instructions** and **Operating Instructions**.

Contact Grill

Use the Griddler™ Jr. as a contact grill to cook burgers, boneless pieces of meat and thin cuts of meat and vegetables.

The contact grill function works best when you want to cook something in a short amount of time or when you are looking for a healthy method of grilling. When cooked on the contact grill, food will cook quickly because you are grilling both sides of the food at the same time. The ribs on the grill plates combined with the grease spout at the corner of the plate allow the grease to

BEFORE THE FIRST USE

Remove all packaging materials and any promotional labels or stickers from your grill. Be sure all parts (listed under **Parts and Features**) of your new appliance have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

drip from the meat and drain off the plates. Rest the cover on top of the food until it has reached the desired cooked temperature.

The Griddler™ Jr. was designed with a unique handle and hinge that allows the cover to adjust to the thickness of the food. You can easily grill anything from a thinly-sliced potato to a thick sirloin steak with even results.

When cooking more than one food item in the contact grill, it is important that the thickness of food items is consistent so the cover will close evenly on the food.

Panini Press

Use the Griddler™ Jr. as a panini press to grill sandwiches, breads and quesadillas.



The word “panini” is Italian for grilled sandwiches. Panini can include any combination of ingredients such as vegetables, meat and cheese layered between two pieces of fresh-baked bread. The sandwich is then pressed between two grill plates to toast the bread and warm the sandwich. Experiment to make a variety of savory or sweet sandwiches for any meal. We recommend using fresh-baked bread to produce the best tasting panini. Popular breads used for panini are focaccia (a flat bread frequently baked with rosemary, salt and onion on top), michetta (a small round roll with a crisp crust), ciabatta (a rectangular bread with a slightly domed crust) and thick slices of classic Italian bread.

The Griddler™ Jr. functions as a panini press in the same manner that it functions as a contact grill. The Griddler™ Jr. was designed with a unique handle and hinge that allows the cover to adjust to the thickness of the sandwich you are preparing, and to rest there evenly. Light pressure can be applied to the handle to press and heat the sandwich to your liking.

When cooking two or more panini, it is important that the thickness of the sand-



wiches is consistent so the cover will close evenly on the panini.

Open Grill

“Open Grill” refers to using the Griddler™ Jr. with the cover lying flat, creating a double, flat cooking surface. In this position, the foods you are grilling will have to be turned over for cooking.



Use the Griddler™ Jr. as an open grill to cook burgers, steak, poultry (we do not recommend cooking bone-in chicken, since it does not cook evenly on an open grill), fish and vegetables.

Cooking on the open grill is the most versatile method of using the Griddler™ Jr. In the open position, you have double the surface area (200 sq. inches) for grilling. You have the option of cooking different types of foods on separate plates without combining their flavors, or cooking large amounts of the same type of food. The open position also accommodates different cuts of meat with varying thicknesses, allowing you to cook each piece to your liking.

ASSEMBLY INSTRUCTIONS

Place Griddler™ Jr. on a clean flat surface where you intend to cook. The Griddler™ Jr. can be positioned in three ways:

Closed Position – Upper plate/cover rests flat on lower plate/base. This is your starting and heating position when using the contact grill or panini press functions.



Open Position – Upper plate/cover is open. Open the cover to this position before using the Griddler™ Jr. as a contact grill or panini press.

To adjust the Griddler™ Jr. to this position, simply lift the handle until you feel it come

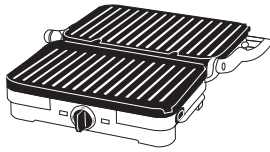
to a locking position. The unit will stay in this position until you close the cover or continue to open it to the flat position.



The cover will stay in the upright position until you lower the handle for cooking. When this is done, the hinge will release itself so that the upper plate lies flat on the top of the food you are preparing. This allows you to cook your food evenly from both top and bottom. When you lift the handle to open the Griddler™ after cooking the cover will remain in the flat position, parallel with the lower plate. In order to lock the cover back into the upright position, you must close the Griddler™ Jr., without any food in place, and open it again.

Flat Position –

Upper plate/cover is level with lower plate/base. The upper and lower plates line up to create one large cooking surface. The Griddler™ Jr. is in this position when it is used as an open grill.



To adjust the Griddler™ Jr. to this position, locate the hinge release lever on the right arm. (see diagram below)

With your left hand on the handle, use your right hand to slide the lever



toward you. Push the handle back until the cover rests flat on the counter. The unit will stay in this position until you lift the handle and cover to return it to the closed position.

If the Griddler™ Jr. is already in the open position and you wish to adjust it to the flat position, pull the handle slightly toward you and then lift the hinge release lever. Push the handle back until the cover rests in the flat position. Pulling the handle forward slightly before lifting the hinge release lever will take some of the pressure off of the

hinge and you will be able to adjust the Griddler™ Jr. more easily.

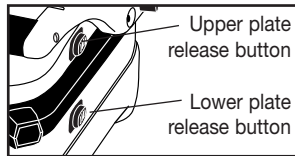
To insert cooking plates

Adjust the Griddler™ Jr. to the flat position (see below) with the controls directly in front of you. Insert one plate at a time. Each plate is designed to fit in either the upper housing or the lower housing of the Griddler™ Jr. The word “lower” or “upper” is embossed into each grill plate to let you know where to attach the plate. Pick up the lower grill plate with the cutouts for the heating element facing down.

If you are facing the Griddler™ Jr. the drip spouts should be at the forward corners of the plate. Locate the metal brackets at the center of the housing. Tilt the back end of the plate and line up the cutouts at the back of the plate with the metal brackets. Slide the plate underneath the brackets and push down the front end of the plate. It will snap into place. Turn the Griddler™ Jr. around and insert the matching grill plate into the upper housing as you did with the first plate.

To remove cooking plates

Adjust Griddler™ Jr. to flat position. Locate the plate release buttons on one side of the unit. Press firmly on button and the plate will pop up slightly from the base. Grasp the plate with two hands, slide it out from under



the metal brackets, and lift it out of the base. Press on the other plate release button to remove the other cooking plate in the same manner.

To position drip cups

When using the Griddler™ Jr. as a contact grill or panini press place the cup directly below the grease spout while cooking. Grease from the food will run off the plates through the grease spout and into the drip cup. Grease should be safely disposed of after cooking. The drip cups can be cleaned in the dishwasher.

When using the Griddler™ Jr. as an open grill, place the cups at either end of the unit directly below the grease spouts.

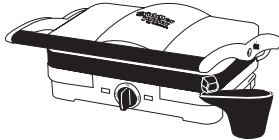
OPERATING INSTRUCTIONS

Once the Griddler™ Jr. is assembled properly, plug the cord into a standard electrical outlet. You are now ready to begin cooking. When the temperature knob is turned on low, medium, or high the red indicator light will illuminate to indicate that the power is on.

If you intend to use the Griddler™ Jr. as a contact grill, panini press or flat grill, turn the Grill/Panini control to the desired temperature for cooking. Settings range from Low (150°F) to High (450°F).

If you intend to use the Griddler™ Jr. as a flat grill, but you do not need the entire surface, it is recommended to use the bottom plate.

It may take up to 6 minutes to reach operating temperature,



depending on the temperature level that was set. When the thermostat has reached operating temperature, the green indicator light will indicate that the Griddler™ Jr. is ready for cooking. During operation, the light will continue to turn on and off as the thermostat regulates the temperature. This is normal.

The temperature controls are used to set and maintain the temperature of the cooking surface. You may vary the setting of the control knob at any time during cooking, and may wish to do so depending on the types of foods on the cooking plate. Refer to the Cooked Food Temperature Chart on page 7 for recommendations.

Always exercise caution when handling the Griddler™ Jr. during cooking, as the housing will become hot during use. To open the Griddler™ Jr. grasp the black plastic area of the handle. This part of the handle stays cool to the touch while cooking. The arms are made of die-cast aluminum and will become hot during use. Do not touch them during or immediately following cooking.

The cover is made of stainless steel and will become very hot and should not be touched during or immediately following cooking. If you need to adjust the cover be sure to use

an oven mitt to prevent burns.

The lower housing is made of plastic, and while it will become very warm it will not burn you. If you need to move the Griddler™ Jr. during cooking be sure to handle it from the base only. Do not touch the cover.



Allow the Griddler™ Jr. to cool down before handling (at least 30 minutes).

NOTE: The first time you use the Griddler™ Jr., it may have a slight odor and may smoke a bit. This is normal and common to appliances with nonstick surfaces.

The Griddler™ Jr. comes with a black cleaning/scraping tool. This can be used for cleaning the grill plates after you have finished cooking and the unit has cooled down completely (at least 30 minutes). Using the cleaning tool on a hot surface for too long will cause the plastic to melt.

USER MAINTENANCE

- Never use metal utensils, as they will scratch the nonstick plates. Instead, use only wooden or heat-proof plastic utensils.
- Never leave plastic utensils in contact with the hot grill plates. This includes the provided cleaning tool.
- In between recipes, scrape excess food buildup through grease channels and into drip cup, then wipe off any residue with a paper towel before proceeding with next recipe.
- Allow the Griddler™ Jr. to cool down completely (at least 30 minutes) before cleaning.

CLEANING AND CARE

CAUTION: BEFORE CLEANING APPLIANCE, MAKE SURE IT IS UNPLUGGED AND COOLED DOWN COMPLETELY.

Once you have finished cooking, turn the Selector control to the Off position and unplug the power cord from the wall outlet. Allow the unit to cool down for at least 30 minutes before handling.

Use the cleaning/scraping tool to remove any leftover food from the cooking plate. The scraping tool can be washed by hand or in the dishwasher.

Dispose of grease from drip cups. The drip cups can be cleaned by hand or in the dishwasher.

Press the Plate Release buttons to remove plates from the housing. Be sure that the plates have cooled completely before handling (at least 30 minutes). The cooking plates can be washed in the dishwasher. Do not use metallic objects such as knives or forks for cleaning. Do not use a scouring pad for cleaning. The nonstick coating can be damaged.

If you have been cooking seafood, wipe the cooking plate with lemon juice to prevent seafood flavor transferring to the next recipe.

The housing base, cover and control knobs can be wiped clean with a soft, dry cloth. For tough stains, dampen cloth. Never use an abrasive cleaner or harsh pad.

STORAGE

Always make sure the Griddler™ Jr. is cool and dry before storing.

The power cord can be wrapped around the back of the base for storing.

COOKED FOOD TEMPERATURE CHART

Check internal temperature, using an instant-read thermometer.

Beef

The USDA recommends **cooking all ground beef to at least Medium (160°F) doneness**, or until center is no longer pink.

Pork

Always grill using an instant-read thermometer until the internal temperature reaches 160°F when tested.

Poultry

Boneless poultry breast should be cooked to an internal temperature of 170°F.

Ground poultry should be cooked to an internal temperature of 165-170°F.

Seafood

Fish – Cook until opaque and easily flaked with a fork.

Scallops – Cook until opaque and firm.

Shrimp – Cook until shrimp turn orange/red and flesh is pearly opaque.

Bacon

Cook bacon until crispy to taste (½ lb. at a time)

Hot Dogs/Smoked Sausages

Although they are precooked, we recommend cooking hot dogs and smoked sausages until the internal temperature is 165°F when tested with an instant read thermometer.

Beef

Rare	Bright red center, lighter pink to outside	140°F
Medium	Light pink center, brown to outside	160°F
Well done	Brown consistently throughout	170°F+

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Griddler™ Jr. that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Griddler™ Jr. will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Griddler™ Jr. should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives or send the defective product to Customer Service at Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Please be sure to include your return address, daytime phone number, description of the product defect, product model # (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Griddler™ Jr. has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART® PRODUCT

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

Cuisinart®

SAVOR THE GOOD LIFE®



Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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Version no: GR3 IB-7638A	
Size : 140mm(W) X 216mm(H)	
Material: Cover:157gam Matt art paper, inside: 120gsm Gloss art paper	
Coating: Cover:Gloss varnishing	
Color (Front): 4C+1C(CMYK+PMS8501C)	
(Back): 1C+1C(Black)	
Date: 23/08/07	Co-ordinator : Astor You
XieFaXing Des cription : IB-7638A	OPERATOR: Xu
XieFaXing Code : E-IB-7638A	

