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# CUISINART CGG-888 Owner's Manual

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# 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, canceled check or payment record to verify the purchase date of the grill.

**To register your Cuisinart product, please visit <https://cuisinart.registria.com>.**

**For FAQ's and replacement parts, please visit us at [www.cuisinart.com/outdoorgrilling](http://www.cuisinart.com/outdoorgrilling).**

**For our consumer care department please contact us at [grilling@thefulhamgroup.com](mailto:grilling@thefulhamgroup.com) or call 1-866-994-6390.**

**Model# CGG-888**

**North American Distributor:**

**The Fulham Group**

**Newton, MA 02466**

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## CARE AND MAINTENANCE

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### Cleaning Main Burner

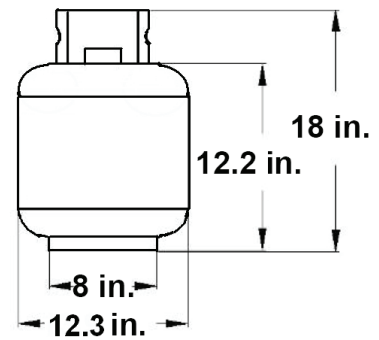
To prevent flash backs and good performance of burner, the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your griddle has not been used for a period of time:

1. Turn off at control knobs and LP cylinder.
2. Remove cooking grates and flame tamers
3. Remove cotter pins from rear of burners. Detach ignition wire from the ignition pin by hand only. DO NOT use tool. Then Lift burner slowly.
4. Check all burner ports are clear of clogs.  
Use of a pin or paper clip works well.
5. Ensure the end of the burner and primary air screen are clear from insect nests, dirt or debris. Using a bent stiff wire in the shape of a hook , or a bottle brush, run it through the burner tube and inside several times to remove any debris.
6. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner.



## SAFETY INFORMATION

- ⚠ The LP gas cylinder used with this appliance must be:
  - (a) Constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and
  - (b) Provided with a listed overfilling prevention device.
  - (c) Provided with a cylinder connection device compatible with the connector for outdoor cooking appliances.



- ⚠ The LP cylinder used must include a collar to protect the cylinder valve.
- ⚠ **DO NOT** store a spare LP-gas cylinder under or near this appliance.
- ⚠ An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- ⚠ Never fill the cylinder beyond 80 percent full.
- ⚠ Inspect the hoses before each use for excessive abrasion or wear, or cuts that may affect safe operation of the griddle. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the griddle being put into operation. The replacement hose assembly must be those specified by the manufacturer.
- ⚠ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.
- ⚠ Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- ⚠ Do not light burners without griddle plate in place on griddle body.
- ⚠ **If griddle is not in use, the gas must be turned off at the supply tank.**
- ⚠ **DO NOT** completely cover the top surface in foil as this can lead to excessive heat and the potential for a possible fire. Doing so will void your warranty.
- ⚠ Never use the griddle without the drip cup installed and hung under the grease pan. Without the drip cup, hot grease and debris could leak downward and produce a fire hazard.
- ⚠ Never operate this griddle without the hose ring secured to the leg. This can keep the regulator hose away from hot surfaces and dripping hot grease. Failure to do this may cause a fire or explosion.
- ⚠ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ⚠ Please use protective gloves when assembling this product.
- ⚠ **DO NOT** force parts together as this can result in personal injury or damage to the product.
- ⚠ This griddle should be thoroughly cleaned and inspected on a regular basis. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation.
- ⚠ Keep the ventilation openings of the tank enclosure free and clear from debris.
- ⚠ Your griddle has been checked at all factory connections for leaks. Recheck all connections, as movement in shipping can loosen connections.
- ⚠ Check for leaks even if your unit was assembled for you by someone else.
- ⚠ **DO NOT** operate if gas leak is present. Gas leaks may cause a fire or explosion.
- ⚠ Deaths, serious injury or damage to property may occur if the above is not followed exactly.

## **CARE AND MAINTENANCE**

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### **IGNITOR**

In order to prevent cracking of the burner's ceramic ignitor surfaces, never allow hard objects to strike the ceramic ignitor. This will cause the burners to malfunction. Care should be taken when inserting or removing the griddle plate and accessories into or from the griddle. If hard objects fall onto the ceramic ignitor, it is likely to crack the ceramic.

**Damage resulting from failure to follow these steps is not covered under the warranty.**

### **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 it 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 and a towel or paper towels to wash off the shipping oil. Use additional water to wash the soap from the griddle surface. Dry the surface with a towel or paper towels. 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!

**NOTE: When seasoning your cooktop, make sure the oil is in a thin, even layer. Do not allow oil to puddle or leave any heavy streaks on the surface, as this can lead to a gummy cooktop.**

After extended use, you may notice that some of your seasoning is wearing off. This is normal and can be fixed by cleaning the cooktop and repeating the seasoning process 2-3 times.

#### **Preheating Instructions**

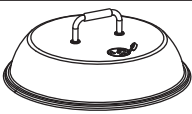
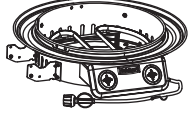

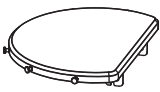


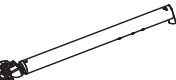
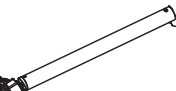
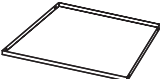
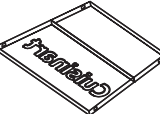
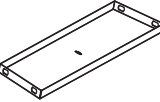
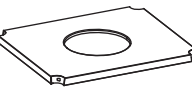
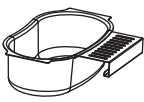
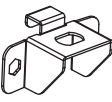
Food cooks faster with a preheated cooking surface. By preheating your griddle cooking surface to about 300° F, you can start cooking immediately and properly.

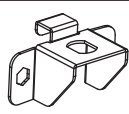




To preheat your griddle cooking surface, leave the lid on the griddle plate and turn the gas control knobs to a medium heat for approximately 8- 10 minutes. Using protective gloves, remove the lid from the cooking surface. **WARNING: Make sure to use protective gloves as griddle lid and body will be warm to the touch.**

For convenience, the lid is designed to hook onto the right side of the grease tray. We recommended positioning the lid towards the side or back of your griddle while cooking. NOTE: Avoid placing the lid hook directly on or near the grease cup.

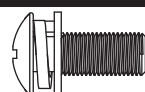
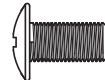
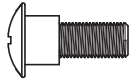
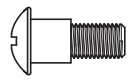





# WHAT'S IN THE BOX

## COMPONENTS

PART	DESCRIPTION	QTY
A	 Lid	1
B	 Griddle Body	1
C	 Griddle Plate	1
D	 Side Table	1
E	 Left Front Leg	1
F	 Left Back Leg	1
G	 Right Front Leg	1
H	 Right Back Leg	1
I	 Front Panel A	1
J	 Front Panels B and C	1
K	 Side Panel	2
L	 Base Plate	1
M	 Grease Cup	1
N	 Griddle Plate Holder A	1

PART	DESCRIPTION	QTY
O	 Griddle Plate Holder B	2
P	 Gas Tank Holder	1
Q	 Paper Towel Holder	1
R	 Match Lighting Tool	1
S	 Control Knob	2

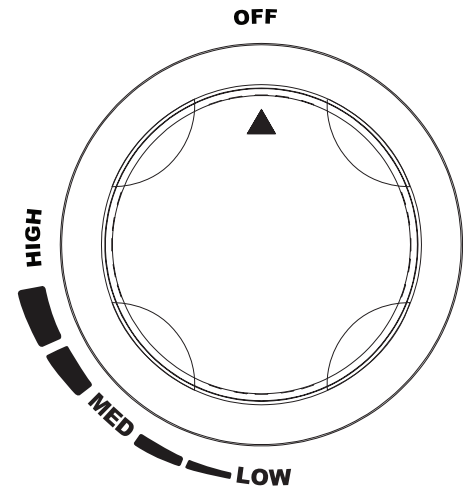
## HARDWARE

PART	DESCRIPTION	QTY
AA	 M6 Screw	29
BB	 M5 Screw	6
CC	 M6 Shoulder Screw	2
DD	 M5 Shoulder Screw	1
EE	 M5 Washer	6
FF	 M6 Washer	8
GG	 M6 Butterfly Nut	1
HH	 M6 Lock Washer	2
II	 M6 Nut	2

## LIGHTING INSTRUCTIONS

### **WARNING:**

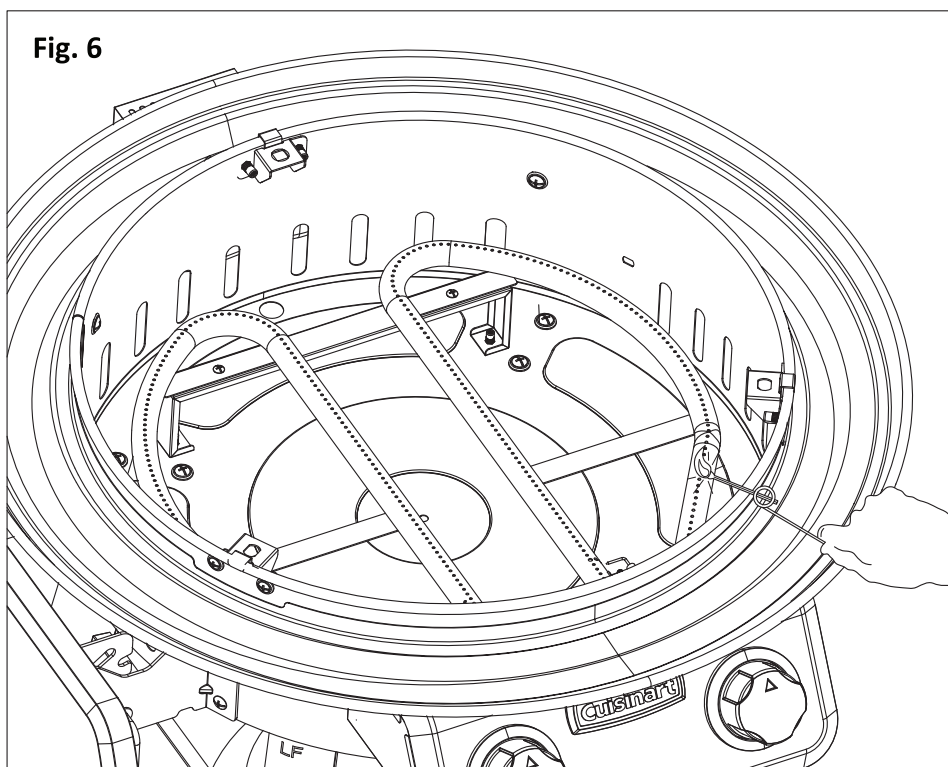
1. Read all instructions before lighting.
  2. Make sure the gas control knob is in "OFF" position.
  3. Compress the knob for three seconds to allow propane to flow into the burners. Slowly turn knob counterclockwise to "HIGH" position. The igniter will click and light the burner.
  4. If ignition does not occur in 5 seconds, turn the gas control knob off, wait 5 minutes, and repeat steps 2 - 5.
- \* Clean your griddle after each use.



### **MATCH LIGHTING**

1. Open lid before lighting
2. Place a match in the end of Match Holder (hanging on the Right Front Leg). Strike the match and place it near side of the burner (see Fig.6)
3. Push and turn the control knob to **HIGH**. The burner should ignite.

**NOTE:** If the burner does not ignite within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and tank. **DO NOT** attempt to operate the griddle until the problem is found and corrected. See "Trouble Shooting" section of this manual or call the customer service department at 1-866-994-6390 from 9:00 am to 5:00 pm Eastern time, Monday through Friday for assistance.



## PARTS LIST

PART	DESCRIPTION	QTY
1	※Lid	1
2	※Lid Handle	1
3	Vent Handle	1
4	Vent	1
5	Lid Handle Bezel	2
6	Side Table Bracket-Left	1
7	Griddle Post Holder	2
8	Side Table Bracket-Right	1
9	Side Table	1
10	Tool Holder	3
11	Paper Towel Holder	1
12	Logo	1
13	Valve Assembly	1
14	Control Panel	1
15	Knob Bezel	2
16	Knobs	2
17	Hose	1
18	Gas Tank Holder	1
19	Manual Lighting Tool	1
20	Wheel	2
21	Wheel with Lock	2
22	Left Front Leg	1
23	Left Rear Leg	1
24	Right Front Leg	1
25	Right Rear Leg	1

PART	DESCRIPTION	QTY
26	Front Panel A	1
27	Front Panel B	1
28	Front Panel C	1
29	Base Plate	1
30	Side Panels	2
31	Electrodes	2
32	Burner (Right)	1
33	Burner (Left)	1
34	Grease Pan	1
35	Grease Cup	1
36	Burner Support	1
37	Fire Box	1
38	Griddle Post Holder	1
39	Griddle Plate	1
40	Lid Hook	1
41	Handle Sleeve	1

※ : NO ASSEMBLY REQUIRED

## CHECKING FOR LEAKS

### DANGER

#### FOR YOUR SAFETY

- ▲ Always perform leak tests outdoors **ONLY** in a well-ventilated area.
- ▲ **DO NOT** smoke during leak test.
- ▲ **DO NOT** use an open flame to check for gas leaks
- ▲ Never perform a leak test while the griddle is in use or while griddle is still hot.

### WARNING

#### WHEN TO PERFORM A LEAK TEST:

- ▲ Every time prior to lighting the griddle, even if purchased fully assembled.
- ▲ Repeat every time the LP gas cylinder is refilled or exchanged
- ▲ Any time your griddle has been moved.
- ▲ At least once per year or if your griddle has not been used for more than 60 days.

## Perform Leak Test

Although all gas connections on the griddle are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site due to possible shifts during shipment, installation or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks and immediately check the system if the smell of gas is detected.

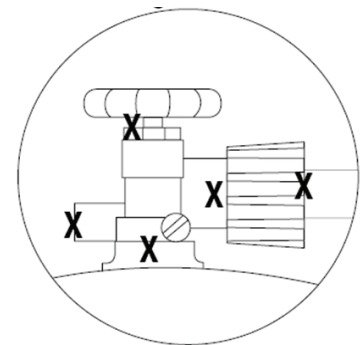
1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Ensure all control knobs are set to the "OFF" position.
3. Turn ON LP gas tank at valve.
4. Brush soapy solution at all "X" locations (see Fig.5).
5. Check each place for growing bubbles

If "growing" bubbles appear, turn the Tank Valve off and **DO NOT** use your grill until the leak is repaired.

A slight leak could cause a fire.

If no bubbles appear after one minute, turn tank OFF, wash off soapy solution with cold water and towel dry.

Fig. 5

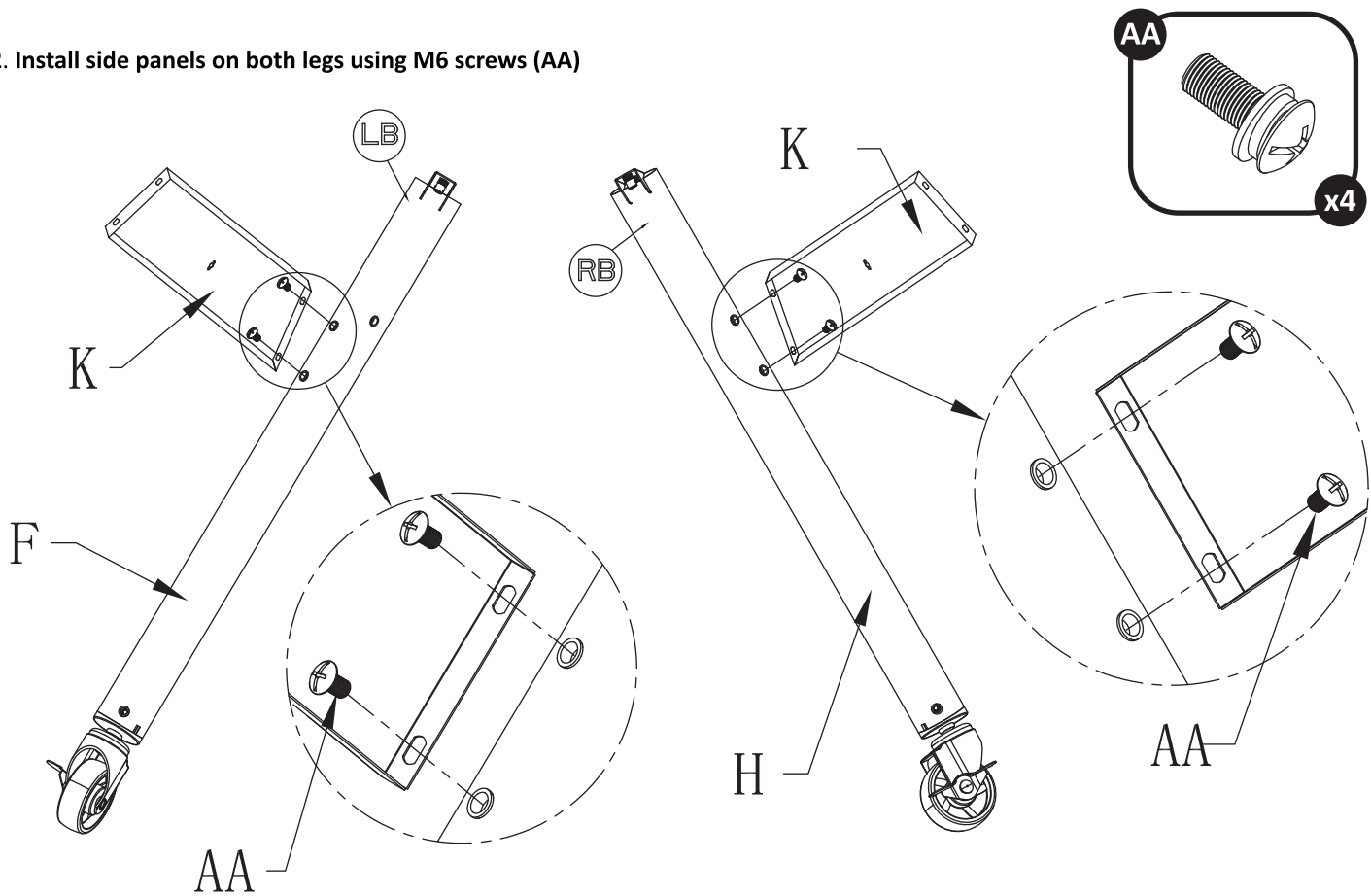


### ⚠ WARNING

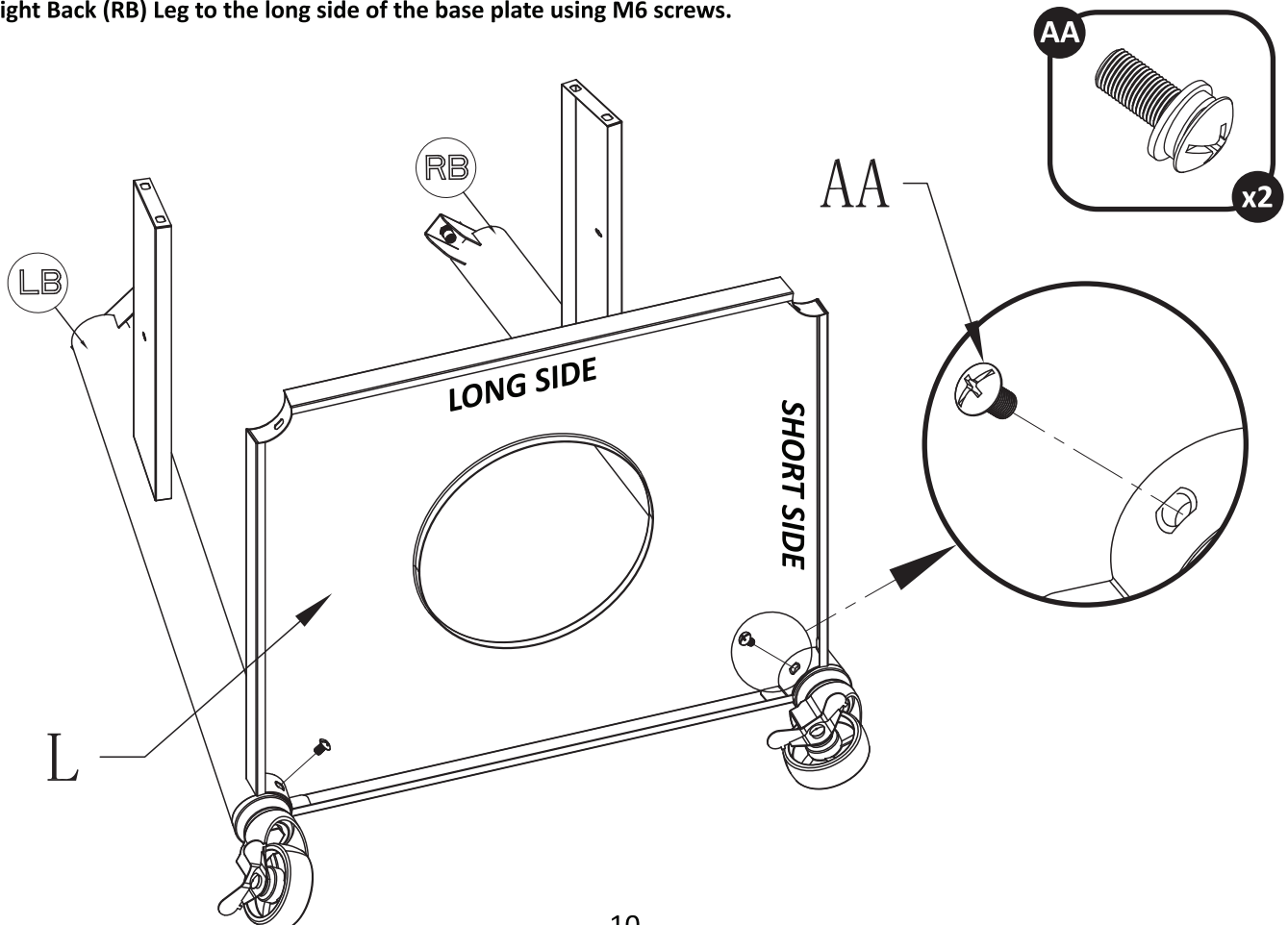
When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame or hazardous condition. Most L.P. gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly, it shuts off the gas supply. A leak may significantly reduce the gas flow, making the grill difficult to light or causing low flames.

# ASSEMBLY INSTRUCTIONS

2. Install side panels on both legs using M6 screws (AA)



3. Assemble the Base Plate (L) on to the Left Back (LB) Leg and Right Back (RB) Leg to the long side of the base plate using M6 screws.

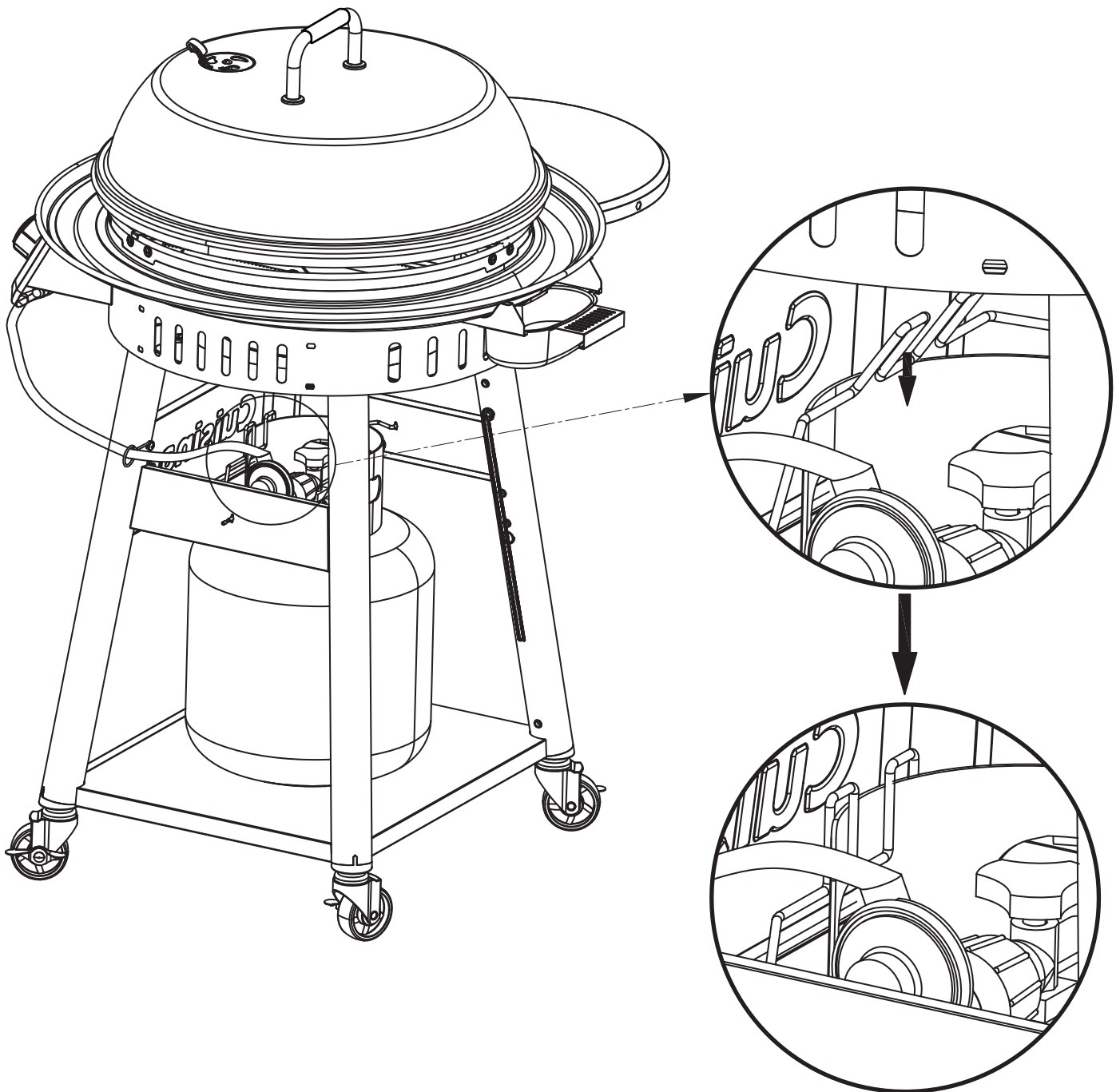


## CONNECTING REGULATOR TO THE LP TANK

This gas griddle is set to operate with Liquid Propane Gas come with a high capacity hose and regulator assembly. **(Note: Only use the pressure regulator and hose assembly supplied with the griddle or a replacement pressure regulator and hose assembly specified by the manufacturer).**

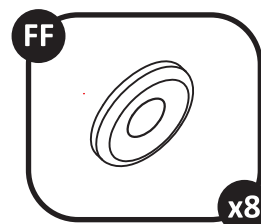
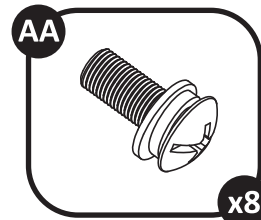
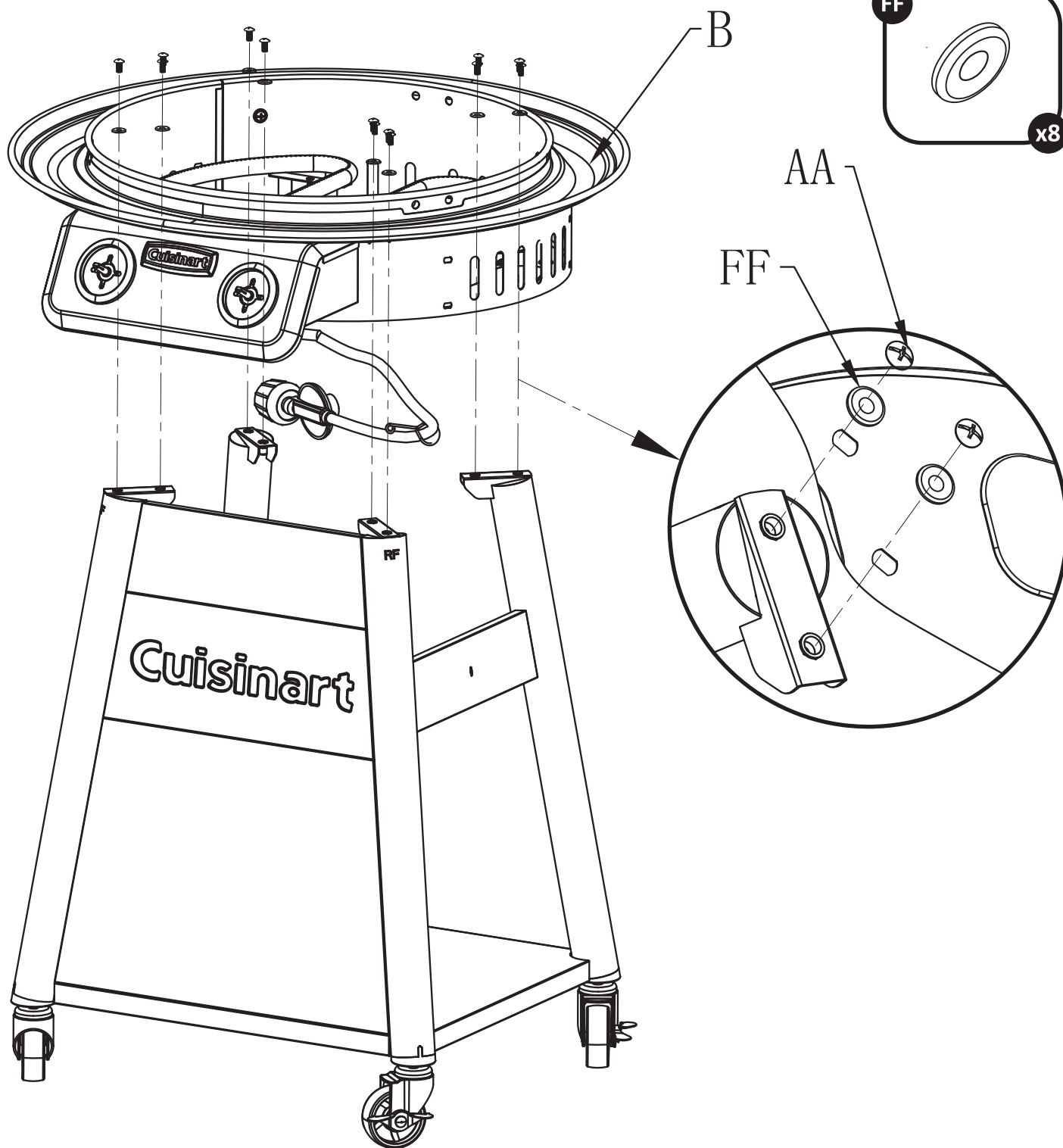
This assembly is designed to connect directly to a standard 20 lb. L.P. Tank. L.P. tanks are not included with the griddle. L.P. tanks can be purchased separately at an independent dealer.

1. A 20 lb. LP tank must be properly secured onto grill. Insert tank into grill base. Bring gas cylinder hook down to secure the tank.



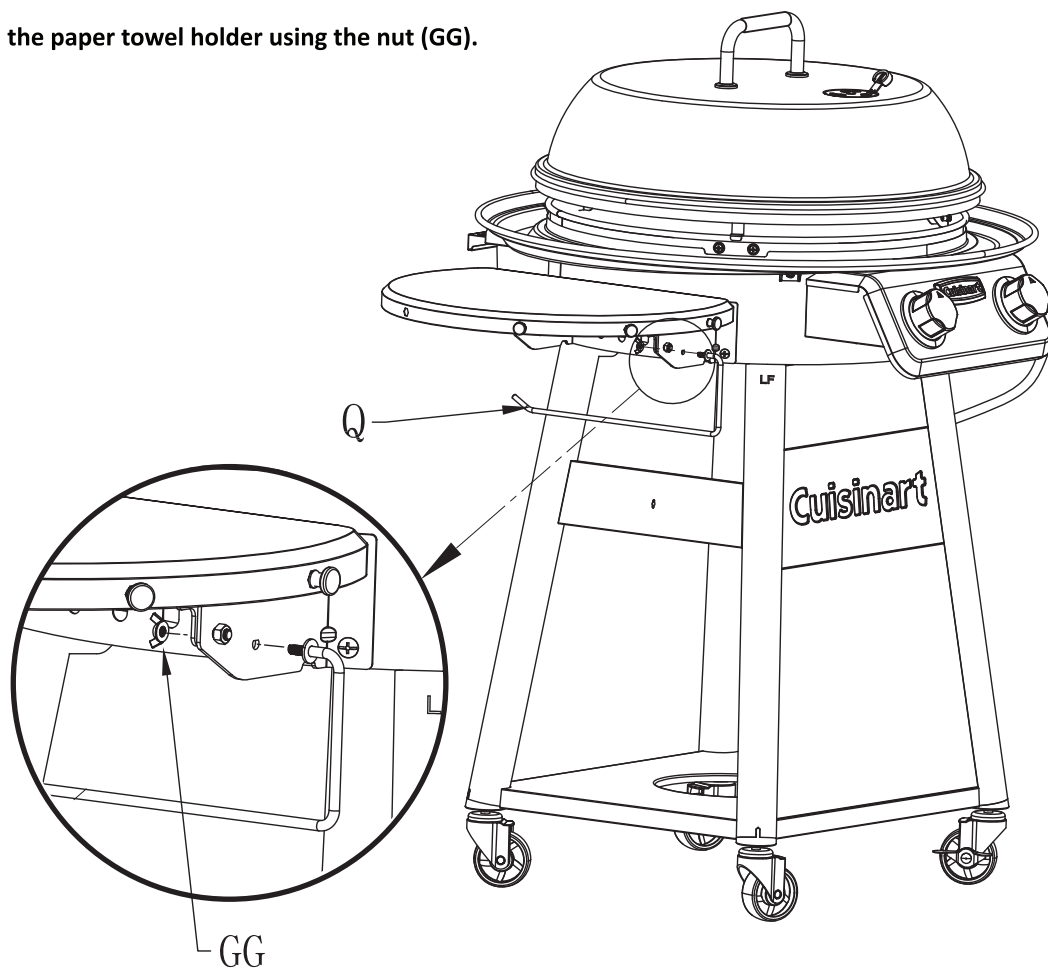
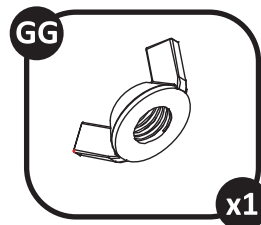
# ASSEMBLY INSTRUCTIONS

5. Put the griddle's body onto the stand and align it with screw holes on each leg. Secure each leg with M6 screws (AA) and washers (FF).

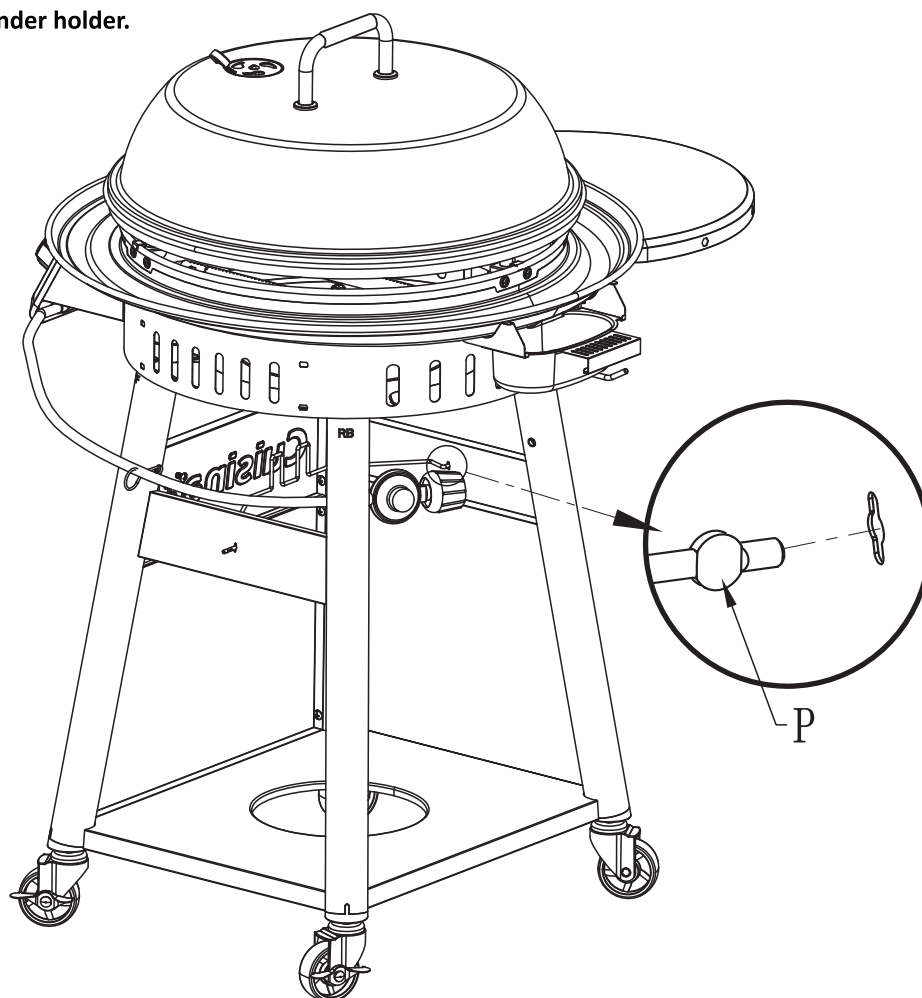


# ASSEMBLY INSTRUCTIONS

12. Install the paper towel holder using the nut (GG).



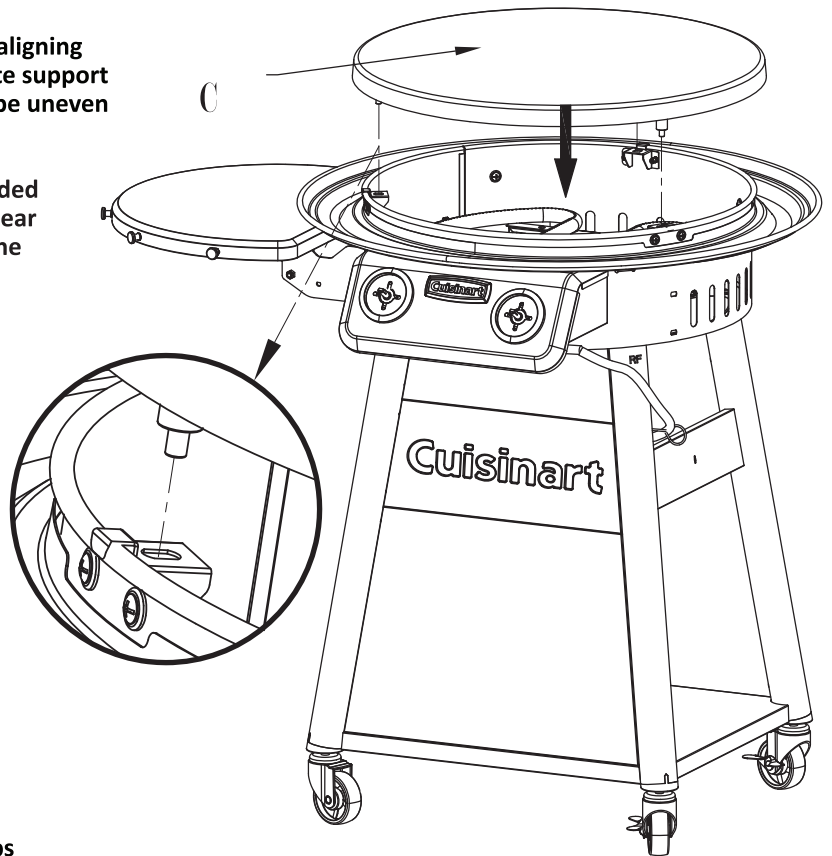
13. Install the gas cylinder holder.



## ASSEMBLY INSTRUCTIONS

8. Place the griddle plate on top of the griddle body by aligning the 3 posts under the griddle plate with the griddle plate support brackets. If this is not aligned properly the surface will be uneven and need to be reinstalled.

NOTE: If griddle plate doesn't set directly into the provided griddle plate support brackets the griddle plate will appear tilted. Please check to make sure all 3 post are fully in the support brackets.



9. Put the lid on top of the griddle plate and insert knobs into the control panel.

