

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Griddler®

CGR-4NWC

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

IMPORTANT SAFEGUARDS

1. **Read instructions thoroughly.**
2. **Always unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.**
3. Do not touch hot surfaces; use handles or knobs.
4. To protect against fire, electric shock, and injury to persons, **DO NOT IMMERSE CORD OR PLUG** in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
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 Cuisinart® Repair Center 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 Selector Dial 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.**
16. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of

fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

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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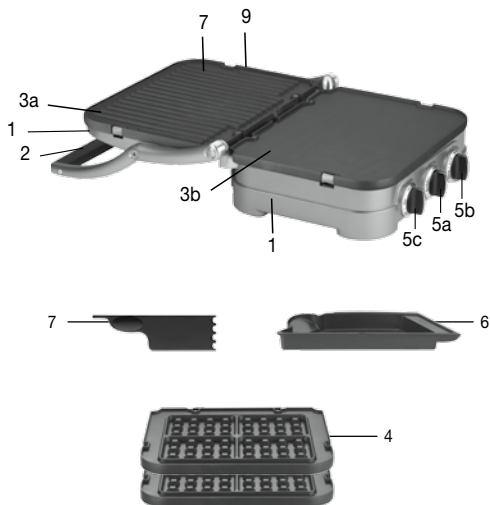
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INTRODUCTION

Congratulations on your purchase of the Cuisinart® Griddler®. This product is actually six appliances in one. A hinged, floating cover and one set of removable and reversible cooking plates turn the Griddler® into a contact grill, panini press, full grill, full griddle, or half grill/half griddle. Dual temperature controls and indicator lights make this product easy to use. Dishwasher-safe plates, integrated drip tray and a cleaning/scraping tool make cleanup fast and easy.

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 and Reversible Cooking Plates**
Nonstick and dishwasher safe for easy cleanup
 - a. Grill Side:** Perfect for grilling steak, burgers, chicken and vegetables
 - b. Griddle Side:** Prepare flawless pancakes, eggs, bacon and seared scallops
- 4. Removable Waffle Plates**
- 5. Controls**
Indicator lights signal Power On and Ready to Cook
 - a. Selector**
Choose the Grill/Panini or Griddle function
 - b. Grill/Panini**
Adjust temperature from “warm” to “sear”
 - c. Griddle**
Adjust temperature from 200°F to 425°F (95°C to 220°C).
- 6. Drip Tray**
Collects grease and removes from base for easy cleanup (dishwasher safe)
- 7. Cleaning/Scraping Tool**
Helps clean grill and griddle plates after cooking
- 8. Plate Release Buttons**
Push in to release and remove cooking plates.
- 9. Hinge Release Lever**
Allows the cover to extend back for cooking in the flat position



10. BPA free (not show)

All materials that come in contact with food and/or liquid are BPA free.

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.

ATTENTION: Be sure to unpack your new Cuisinart® Griddler® carefully. It comes with two accessories: an integrated drip tray inserted at the base of the unit, and a scraping tool. The Griddler® base and cover will become hot during cooking. If you need to adjust the cover or to lay the product in the “flat” position, be sure to use an oven mitt to protect your hand. The reversible grill and griddle plates are interchangeable.

Before using your Cuisinart® Griddler® for the first time, remove any dust from shipping by wiping the base, cover and controls with a damp cloth. Thoroughly clean cooking plates, drip tray and scraping tool. The plates, drip tray and cleaning tool are dishwasher safe. Refer to **Assembly Instructions** for plate removal.

THE GRIDDLER® DOES IT ALL

The Griddler® is the ultimate kitchen appliance, offering you six separate cooking options. Simply flip the reversible cooking plates and adjust the hinge to use as a *contact grill, panini press, full grill, full griddle, or half grill/half griddle*, or insert waffle plates to cook delicious waffles. See **Assembly Instructions** and **Operating Instructions**.

Contact Grill

Use the Griddler® 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 side of the plates, combined with the grease spout at the rear of the plate, allow the grease to drip from the meat and drain off the plates.

When the Griddler® is used as a Contact Grill, the grill side of the plates is recommended. Rest the cover evenly on top of the food until it has reached the desired cooked temperature.



The Griddler® was designed with a unique handle and hinge that allow 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® 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 or griddle 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.

When the Griddler® is used as a Panini Press, the grill side of the plates is recommended. We recommend the grill side of the plates because traditional-style panini sandwiches have grill marks on the bread. However, depending upon the type of sandwich you are preparing, you may wish to use the griddle side of the plates or any combination of the two. The Griddler® functions as a panini press in the same manner that it functions as a Contact Grill. The Griddler® was designed with a unique handle and hinge that allow 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 sandwiches is consistent so the cover will close evenly on the panini.

Full Grill

Use the Griddler® as a Full Grill to cook burgers, steak, poultry (we do not recommend cooking bone-in chicken, since it does not cook evenly on a Full Grill), fish and vegetables.

Full Grill refers to using the Griddler® 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. When the Griddler® is used as a Full Grill, the grill side of the plates should be used.



Cooking on the Full Grill is the most versatile method of using the Griddler®.

With the Full Grill, you have double the surface area (200 sq. inches or 500 cm²) for grilling. You have the option of cooking different types of foods on separate plates without combining their flavours, or cooking large amounts of the same type of food.

The Full Grill also accommodates different cuts of meat with varying thicknesses, allowing you to cook each piece to your liking.

Full Griddle

Use the Griddler® as a Full Griddle to cook pancakes, eggs, French toast, hash browns and breakfast meats.

When you use the Griddler® as a Full Griddle, open the cover so it lies flat, creating a double, flat cooking surface. In this position, the foods you are preparing will have to be turned over for cooking. When using this cooking function, the griddle side of the plates should be used.

Cooking on the Full Griddle is a wonderful way to prepare breakfast for two or for a large family. The large surface area allows you to cook a variety of different foods at the same time, or large amounts of your favourite food.



Half Grill/Half Griddle

Use the Griddler® as a Half Grill/Half Griddle in order to create full meals like bacon and eggs or steak and potatoes at the same time.

When using the Griddler® as a Half Grill/Half Griddle, simply place the unit in the flat position and insert one plate with the grill side facing up, and another plate with the griddle side facing up. This cooking option allows you to use either the grill/panini temperature or the griddle temperature selector.



Waffle Maker

Use the Griddler® Waffle Plates to cook a variety of home-made waffles.

Note: The Cuisinart® Griddler® Waffle Plates



have been treated with a special nonstick coating. Before the first use, we suggest you season the grids with cooking spray or flavorless vegetable oil. If using oil, apply oil with a paper towel or pastry brush. You may find it helpful to repeat this process before each use of the waffle plates.

ASSEMBLY INSTRUCTIONS

Place Griddler® on a clean flat surface where you intend to cook. The Griddler® 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 and in the 100° position. Open the cover to this position before using the Griddler® as a Contact Grill or Panini Press.

To adjust the Griddler® 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.

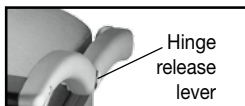
The cover will stay in the upright position until you lower the handle



for cooking. When this is done, the cover will release itself so that it 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®, 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® is in this position when it is used as a Full Grill, Full Griddle, or Half Grill/Half Griddle.

To adjust the Griddler® to this position, locate the hinge release lever on the right arm.

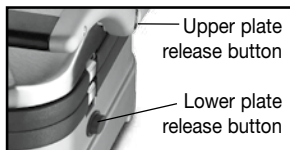


With your left hand on the handle, use your right hand to slide the lever toward you. Push the handle back until the cover rests flat on the counter. The unit will stay in this position until you lift the handle and cover to return it to the closed position.

If the Griddler® 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® more easily.

To insert cooking plates

Adjust the Griddler® to the flat position (see page 5) 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®.

If you are facing the Griddler®, the drip spout should be at the rear 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® around and insert the second plate on either its grill or griddle side into the upper housing as you did with the first plate.

To remove cooking plates

Once the Griddler® is cooled, adjust to flat position (see page 5). Locate the plate release button 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 tray

One side of the base has a slot provided for the drip tray. Slide the drip tray into the base according to the instruction on the tray.

Grease from the food will run off the plates through the grease spout and into the drip tray. Grease should be safely disposed of after the Griddler® has cooled down completely. The drip tray can be cleaned in the dishwasher.

OPERATING INSTRUCTIONS

Once the Griddler® is assembled properly and you are ready to begin cooking, turn the Selector Dial to the left to choose the Griddle function or to the right to choose the Grill/Panini function, depending on what you intend to cook. When the knob is turned to either function, a red indicator light will illuminate to indicate that the power is on.

Grill/Griddle

If you intend to use the Griddler® as a Contact Grill, Panini Press or Full Grill, turn the Grill/Panini control to the desired temperature for cooking. Settings range from Warm to Sear.

If you intend to use the Griddler® as a Full Griddle, turn the Griddle control to the desired temperature for cooking. Settings range from 200°F to 425°F (95°C to 220°C).

If you intend to use the Griddler® as a Half Grill/Half Griddle, you may use either the grill/panini temperature or the griddle temperature.

If you intend to use the Griddler® as a Half Grill/Half Griddle, but you do not need the entire surface, use the bottom plate.

It may take up to 10 minutes to reach operating temperature, depending on the temperature level that was set. When the thermostat has reached operating temperature, a green indicator light inside the chosen control will indicate that the Griddler® 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 pages 24–25 of the Recipe Book for recommendations.

Waffle Maker

If you intend to use the Griddler as a waffle maker, insert the waffle plates.

Turn the Selector dial to the left to choose the Griddle function. The red indicator light on the Selector dial will illuminate to signal that the power is on.

Set the Griddle dial to 400°F (200°C):

Allow the unit to heat up. When it has reached the selected temperature, the green indicator light will illuminate. You are now ready to begin.

Lift top cover of the Griddler® by grasping the handle and pushing up in one fluid motion. The top cover will stay open in a 100° position until you lower it.

Pour enough batter onto the center of the lower waffle grid to completely cover (about 1¼ cups [300 ml]). Use a heat-proof spatula to spread batter evenly over the grid. Close the top cover. The green light will turn off, but the red light will stay illuminated.

Bake for approximately 3 minutes. For lighter waffles, bake for less time. For darker waffles, bake for more time. Medium-brown waffles, can be achieved by baking in between 3½ and 5 minutes. These are approximate times that may vary depending on the recipe ingredients used.

Note: During operation, the green indicator light inside the Griddle dial will continue to turn on and off as the thermostat regulates the temperature. This is normal. The red indicator light inside the Selector dial will stay illuminated during operation.

Remove the waffles by gently loosening the edges with a heat-proof spatula or tongs. Never use metal utensils, as they will damage the nonstick coating.

Always exercise caution when handling the Griddler® during cooking, as the Griddler® housing will become hot during use. To open the Griddler®, 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 can become very warm. If you need to move the Griddler® during cooking, be sure to handle it from the base only while wearing an oven mitt. Do not touch the cover.

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

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

The Griddler® comes with a black cleaning/scraping tool. This can be used for cleaning both the grill and griddle sides of the 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, use a wooden or heat-proof plastic utensil to scrape excess food buildup through grease channels and into drip tray, then wipe off any residue with a paper towel before proceeding with next recipe.

-
- Allow the Griddler® to cool down completely (at least 30 minutes) before cleaning.

CLEANING AND MAINTENANCE

CAUTION: BEFORE CLEANING APPLIANCE, MAKE SURE IT HAS COOLED DOWN COMPLETELY.

Once you have finished cooking, turn the Selector Dial 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 the drip tray once cooled. The drip tray 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 flavour 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.

Any other servicing should be performed by an authorized service representative.

STORAGE

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

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

The cooking plates and drip tray should be stored in the Griddler® when not in use. The scraping tool can be stored in a drawer or cabinet.

The waffle plates can be stored in the Griddler® or in a drawer or cabinet when not in use.

Cooking Guide and Food Temperature Chart

Following are suggested grilling times for the Griddler®, using the grill side of the plates in the closed position. Times are approximate and will vary with temperature of items being grilled. Only boneless poultry, meat and seafood should be grilled – plates will maintain contact with bones, but will lose contact with meat as it cooks and it will appear “steamed.” Preheat Griddler® with the unit closed according to instructions before grilling.

Marinades can be used, but draining is suggested before placing on the hot Griddler®. An instant-read thermometer or a probe-type thermometer is a handy tool for checking the internal temperature of foods grilled.

Meat	Preparation	Suggested Grilling Temperatures and Times
Bacon	Not recommended for grilling on Griddler® in closed position. Cook on grill or griddle side of plates in flat position only.	High, until desired doneness.
Beef, boneless steak, ¾ to 1-inch (1.8 - 2.5 cm) thick	Season to taste. Drain off marinade well if marinated before grilling.	Sear, in the closed position, 3 to 10 minutes. Sear, in the flat position, for 3 to 5 minutes per side.
Beef, filets, 1-inch (2.5 cm) thick	Season to taste	Sear, 4 to 5 minutes.
Beef, hamburgers	Shape meat into burgers of even weight and thickness.	Sear, 5 to 8 minutes to degree of desired doneness. USDA recommends cooking ground meat to an internal temperature of 160°F (71°C) (nearly well done). 135° to 140°F (57°-60°C) – medium rare 145° to 150°F (62°-70°C) – medium 150° to 155°F (70°-77°C) – medium well 165° to 170°F (74°-77°C) – well done
Ham steak	Dry thoroughly with paper towels; remove bone if there is one.	High-Sear About 4 to 5 minutes.
Hot dogs, cooked sausages	Splitting your hot dogs or sausages gives them a deeper grilled flavour.	High, in the closed position, 3 to 4 minutes if grilling split hot dogs or sausages. Whole sausages take 6 to 10 minutes in the closed position. If grilling in the flat position, always split the hot dogs or sausages. Flip after 3 to 4 minutes.
Sausages, uncooked	Prick links with tines of fork or tip of paring knife.	High. Grill for 14 to 18 minutes in the closed position, depending on thickness of sausage.

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Meat	Preparation	Suggested Grilling Temperatures and Times
Lamb medallions, boneless, ¾-inch (1.8 cm) thick	Season to taste or marinate.	Sear, 3 to 5 minutes
Boneless pork loin chops	½ to 1-inch (1.25 to 2.5 cm) thick. All chops grilled at one time should be same thickness. Pale pink interior. Grilling too long will result in dried meat.	High, grill for 4 to 9 minutes, depending on the thickness of the chops. Internal temperature of 160°F (71°C).
Chicken, boneless, skinless breast halves	Pound to an even thickness of ½ to ¾ inches (1.25 to 1.8 cm) (all to be grilled should be the same).	High, in the closed position, for 7 to 9 minutes. If grilling in the flat position, cook on high for 8 to 10 minutes per side. (internal temperature of 170°F [77°C] – juices will run clear with no signs of pink).
Chicken, boneless, skinless thighs	Spread to even thickness, remove all visible fat.	High, in the closed position, for 8 to 10 minutes. If grilling in the flat position, cook on high for 8 to 10 minutes per side. (internal temperature of 180°F [83°C]– juices will run clear with no signs of pink).
Pork tenderloin	Cut into ¾-inch (1.8 cm) thick medallions. may be pounded. Season to taste.	Sear, about 4 minutes, should be slightly pink in appearance or meat will be dry.
Turkey cutlets, ½-inch (1.25 cm) thick	Season to taste or marinate. Drain well if marinated.	High, 3½ to 4 minutes.
Scallops, sea	Remove tough “foot” (muscle) and discard. Dry well. Season to taste and/or rub with extra virgin olive oil.	Sear, in the closed position, 2 to 2½ minutes. If grilling in the flat position, sear for 2 to 3 minutes per side. Do not overcook.
Shrimp	Shell and devein. Dry well. Season to taste and/or rub with extra virgin olive oil.	Sear, in the closed position, 2 to 2½ minutes. If grilling in the flat position, sear for 1 to 2 minutes per side.
Fish steaks (sword, tuna, salmon/boned)	About ¾-inch (2.5 cm) thick to 1-inch thick.	High, 6 to 7½ minutes when grilling in the closed position. If using the flat position, cook on High for 7 to 8 minutes per side.
Portobello mushrooms	Cut into ½-inch (1.25 cm) thick slices.	High, 6 to 8 minutes, until nicely brown and tender.

WARRANTY

LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

1-800-472-7606

Address:

Cuisinart Canada
100 Conair Parkway
Woodbridge, ON L4H 0L2

Email:

consumer_Canada@conair.com

Model:

CGR-4NWC

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at **1-800-472-7606**. For more information, please visit our website at www.cuisinart.ca.

Cuisinart®



Coffeemakers



Food
Processor



Toaster Ovens



Wafflemakers



Cookware



Ice Cream
Makers

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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