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> [Cuisinart Griddler Gourmet, 5 Functions in 1 Unit: Contact Grill, Panini Press, Full Grill, Full Griddle, and Half Grill/Half Griddle Instruction Manual](#)

Cuisinart GR-4N

Cuisinart Griddler Gourmet Instruction Manual

Model: GR-4N

Brand: Cuisinart

1. INTRODUCTION AND OVERVIEW

The Cuisinart Griddler Gourmet is a versatile kitchen appliance designed to offer five distinct cooking options in one compact unit. It features a floating cover and reversible cooking plates, allowing it to function as a contact grill, panini press, full grill, full griddle, or a combination half grill/half griddle. Dual temperature controls provide precise heat management for optimal cooking results. The nonstick cooking plates are removable and dishwasher safe, simplifying both cooking and cleanup.



Figure 1.1: The Cuisinart Griddler Gourmet in its closed position, ready for use as a contact grill or panini press.

2. IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the Griddler.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse cord, plugs, or housing in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by Cuisinart may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.

3. COMPONENTS AND FEATURES

The Cuisinart Griddler Gourmet is designed for ease of use and versatility. Key components include:

- **Sturdy Panini-Style Handle:** For pressing and opening the unit.
- **Hinged Floating Cover:** Adjusts to the thickness of food for even cooking.
- **Reversible Grill/Griddle Plates:** Nonstick and removable for easy cleaning.
- **Griddle Temperature Control:** Adjusts temperature for griddle function (250°F - 425°F).
- **Selector Switch:** Toggles between Griddle, Off, and Grill/Panini modes.
- **Grill-Panini Temperature Control:** Adjusts temperature for grill/panini function (Warm, Low, Med, High, Sear).
- **Integrated Drip Tray:** Collects excess grease and fat for healthier cooking and easy cleanup.
- **Plate Release Buttons:** Located on the side for easy removal of cooking plates.

Product Views



Figure 3.1: The Griddler with grill plates in the open position, suitable for full grill cooking.



Figure 3.2: The Griddler with griddle plates in the open position, ideal for full griddle cooking.



Figure 3.3: The Griddler configured for half grill and half griddle use, offering dual cooking surfaces.



Figure 3.4: A close-up view of the Griddler's control knobs for Griddle temperature, Selector, and Grill-Panini temperature.



Figure 3.5: The rear view of the Griddler, illustrating the integrated cord storage for convenience.

4. SETUP

Before first use, ensure all packaging materials are removed. Wipe down the exterior of the unit with a damp cloth. The cooking plates should be washed in warm, soapy water, rinsed thoroughly, and dried completely before being reinserted into the unit. Ensure the drip tray is properly inserted at the front of the unit.

5. OPERATING INSTRUCTIONS

The Cuisinart Griddler Gourmet offers five distinct cooking modes. Always ensure the unit is plugged into a standard 120V AC outlet.

Temperature Controls and Selector

- **Griddle Control:** Located on the left, this knob controls the temperature of the griddle plates when the selector is set to 'Griddle'.
- **Selector Switch:** The middle knob allows you to select 'Griddle' (for full griddle or half grill/half griddle), 'Off', or 'Grill-Panini' (for contact grill, full grill, or panini press).
- **Grill-Panini Control:** Located on the right, this knob controls the temperature for grill and panini functions when the selector is set to 'Grill-Panini'.

Cooking Options

1. **Contact Grill:** Use the unit in the closed position with grill plates. Ideal for cooking chicken, hamburgers, and steaks. Set the selector to 'Grill-Panini' and adjust the Grill-Panini temperature control.
2. **Panini Press:** Use the unit in the closed position with grill plates. The floating cover ensures even pressure for perfect paninis. Set the selector to 'Grill-Panini' and adjust the Grill-Panini temperature control.
3. **Full Grill:** Open the unit flat to double your grilling surface. Use grill plates. Set the selector to 'Grill-Panini' and adjust the Grill-Panini temperature control.
4. **Full Griddle:** Open the unit flat and use the griddle side of the reversible plates. Perfect for eggs, pancakes, and bacon. Set the selector to 'Griddle' and adjust the Griddle temperature control.

5. **Half Grill / Half Griddle:** Open the unit flat, using one grill plate and one griddle plate. This allows for simultaneous grilling and griddling. Set the selector to 'Griddle' for griddle temperature control and 'Grill-Panini' for grill temperature control.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your Cuisinart Griddler Gourmet.

- Always unplug the unit and allow it to cool completely before cleaning.
- **Cooking Plates:** The nonstick cooking plates are removable and dishwasher safe. To remove, press the plate release buttons located on the side of the unit. For stubborn residue, soak plates in warm, soapy water before washing.
- **Drip Tray:** Remove and empty the drip tray after each use. It is also dishwasher safe.
- **Exterior:** Wipe the exterior housing with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- **Storage:** Ensure the unit is clean and dry before storing. The power cord can be wrapped around the base for compact storage.

7. TROUBLESHOOTING

If you encounter issues with your Cuisinart Griddler Gourmet, refer to the following common troubleshooting tips:

- **Unit does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the selector switch is set to 'Griddle' or 'Grill-Panini' and not 'Off'.
- **Food not cooking evenly:** Ensure the unit has fully preheated before adding food. Allow the floating hinge to adjust naturally to the food thickness.
- **Excessive smoke:** This can occur if there is accumulated grease or food residue on the heating elements or plates. Ensure plates are clean before use. For very fatty foods, some smoke is normal.
- **Plates are difficult to remove:** Ensure the unit is completely cool. Press the plate release buttons firmly and simultaneously.

If problems persist, contact Cuisinart Customer Service for further assistance.

8. SPECIFICATIONS

Feature	Specification
Model Number	GR-4N
Product Dimensions	16.69"D x 9.65"W x 12.64"H
Item Weight	11.8 Pounds
Wattage	1500 watts
Voltage	120 Volts
Material	Stoneware (plates), Lead Free, Cadmium Free
Color	Silver
Number of Settings	5 (cooking options)

Special Feature

Lightweight



Figure 8.1: Dimensions of the Cuisinart Griddler Gourmet.

9. WARRANTY AND SUPPORT

The Cuisinart Griddler Gourmet comes with a limited warranty. For specific details regarding warranty coverage, please refer to the warranty card included with your product or visit the official Cuisinart website.

For customer support, product registration, or to inquire about replacement parts, please contact Cuisinart Customer Service:

- **Website:** www.cuisinart.com
- **Phone:** Refer to your product documentation for the most current contact number.