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› [Cuisinart](#) /

› [Cuisinart GR-4NNAS 5-in-1 Griddler Indoor Grill and Panini Press Instruction Manual](#)

Cuisinart GR-4NNAS

Cuisinart GR-4NNAS 5-in-1 Griddler Instruction Manual

Model: GR-4NNAS

INTRODUCTION

The Cuisinart GR-4NNAS 5-in-1 Griddler is a versatile kitchen appliance designed to offer multiple cooking functions in a single compact unit. It can operate as a contact grill, panini press, full grill, full griddle, and half grill/half griddle. This manual provides detailed instructions for safe and efficient operation, maintenance, and care of your Griddler.



The Cuisinart GR-4NNAS 5-in-1 Griddler in its closed position, ready for use or storage.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the Cuisinart GR-4NNAS Griddler. Failure to follow these safety guidelines may result in injury or damage to the appliance.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse the cord, plugs, or appliance body in water or other liquids.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The Cuisinart GR-4NNAS Griddler is engineered for versatility and ease of use. Its stainless steel construction ensures durability, while the nonstick cooking plates simplify both cooking and cleaning.

Key Features:

- **5-in-1 Cooking Options:** Functions as a contact grill, panini press, full grill, full griddle, and half grill/half griddle.
- **Dual Temperature Controls:** Independent temperature settings for griddle mode (200°F to 425°F) and grill/panini mode (Warm to Sear).
- **Removable & Reversible Plates:** Nonstick, dishwasher-safe plates for easy cleaning and versatile cooking.
- **Integrated Drip Tray:** Collects excess grease for healthier cooking and easier cleanup.
- **Floating Cover:** Adjusts to the thickness of food for even cooking.

Product Dimensions:

- **Depth:** 13.5 inches
- **Width:** 11.5 inches
- **Height:** 7.12 inches
- **Weight:** 11.5 pounds



Visual representation of the Cuisinart Griddler's dimensions.

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This video provides a quick overview of the Cuisinart Griddler, showcasing its design and key components.

SETUP AND INITIAL USE

Unpacking and Initial Cleaning:

1. Remove all packaging materials and promotional labels from your Griddler.
2. Wipe the housing with a clean, damp cloth.
3. Remove the cooking plates and drip tray. Wash the cooking plates and drip tray in warm, soapy water, then rinse thoroughly and dry. Alternatively, the plates and drip tray are dishwasher-safe.
4. Reinsert the cooking plates and drip tray into the Griddler.

Plate Installation and Removal:

The Griddler features easily removable and reversible cooking plates. To remove a plate, locate the release button on the side of the unit. Press the button firmly and lift the plate out. To install, align the plate with the hinges and press down until it clicks into place.



A hand demonstrates the easy removal of a cooking plate from the Griddler for cleaning or reversing.

Your browser does not support the video tag.

This video illustrates how to easily remove and insert the cooking plates, highlighting the convenience for cleaning and switching modes.

OPERATING MODES

The Cuisinart Griddler offers five distinct cooking configurations to suit various culinary needs.

BREAKFAST, LUNCH, DINNER — 5-IN-1 GRIDDLER®



GRILL PLATES



GRIDDLE PLATES

VERSATILE FUNCTIONALITY

Boasting five separate cooking options, this Griddler® is the ultimate kitchen appliance for maximum versatility. Simply flip the reversible cooking plates and adjust the hinge to shift cooking functions.

CONTACT GRILL

Use the Contact Grill to cook burgers, chicken, steak and vegetables. Works best when you want to cook something in a short amount of time or are looking for a healthy method of grilling for your food preparation process.

PANINI PRESS

Use as a Panini Press to grill sandwiches, breads and quesadillas. Ingredients are pressed between two grill or griddle plates to toast bread and warm the food. Explore and create a variety of savory or sweet foods.

FULL GRILL/GRIDDLE

Use the Full Grill and Griddle to cook anything from ground beef and poultry to tortillas, fajitas, french toast, hash browns and a variety of other delicious foods. Open the cover and lay the unit flat for a double cooking surface.

A visual guide to the five versatile cooking modes of the Cuisinart Griddler.

1. Contact Grill / Panini Press:

Use this mode for grilling meats, vegetables, or pressing sandwiches. The floating cover ensures even pressure and cooking on both sides.

- Ensure grill plates are installed.
- Set the 'Selector' knob to 'Grill/Panini'.
- Adjust the 'Grill-Panini' temperature knob from 'Warm' to 'Sear' as desired.
- Preheat until the indicator light turns green.



Lock in the flavor of your food

Adjustable temperature from 200°F to 425°F
along with Warm and Sear options

The Griddler operating as a panini press, perfectly toasting two sandwiches.

Your browser does not support the video tag.

This video demonstrates the process of making a panini using the Griddler's panini press function, including buttering the bread and showing the finished product.

2. Full Grill:

Open the Griddler flat to utilize both grill plates for a larger cooking surface. Ideal for grilling multiple items simultaneously.

- Ensure grill plates are installed.
- Push the hinge release lever on the right side of the unit and gently push the top cover back until it lies flat.
- Set the 'Selector' knob to 'Grill/Panini'.
- Adjust the 'Grill-Panini' temperature knob from 'Warm' to 'Sear' as desired.
- Preheat until the indicator light turns green.



The Griddler opened flat, showcasing its full grill capacity with steak and colorful vegetables cooking.

3. Full Griddle:

Flip the plates to their flat griddle side and open the unit flat for a large griddle surface. Perfect for pancakes, eggs, bacon, and more.

- Ensure griddle plates are installed (flat side up).
- Push the hinge release lever and open the unit flat.
- Set the 'Selector' knob to 'Griddle'.
- Adjust the 'Griddle' temperature knob from 200°F to 425°F as desired.
- Preheat until the indicator light turns green.



Versatile

Cook and grill perfect sandwiches, burgers, paninis, steaks, vegetables, and more!

The Griddler in full griddle mode, cooking a variety of breakfast foods including eggs, bacon, and pancakes.

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This video shows the Griddler in full griddle mode, cooking pancakes and eggs simultaneously, demonstrating its large cooking surface.

4. Half Grill / Half Griddle:

This mode allows you to use one grill plate and one griddle plate simultaneously by opening the unit flat. This is ideal for cooking different types of food at once, such as grilling meat on one side and sautéing vegetables on the other.

- Install one grill plate and one griddle plate.
- Push the hinge release lever and open the unit flat.
- Set the 'Selector' knob to 'Grill/Griddle'.
- Adjust the 'Griddle' and 'Grill-Panini' temperature knobs independently to your desired settings.
- Preheat until the indicator lights turn green.

Griddler®

Indoor Grill - Griddle and Panini Press



The Griddler configured for half grill and half griddle cooking, showing diverse meal preparation options.

5. Waffle Plates (Optional Accessory):

The Cuisinart Griddler is compatible with optional waffle plates (sold separately). These plates can be easily interchanged with the standard grill/griddle plates to make delicious waffles.

- Ensure waffle plates are installed.
- Set the 'Selector' knob to 'Grill/Panini' (as waffle plates function similarly to a contact grill).
- Adjust the 'Grill-Panini' temperature knob to your desired waffle setting.
- Preheat until the indicator light turns green.

Your browser does not support the video tag.

This video demonstrates the installation and use of optional waffle plates with the Cuisinart Griddler, expanding its cooking capabilities.

CONTROLS AND INDICATORS

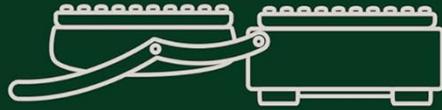
The Cuisinart Griddler features intuitive controls for precise cooking.



GRILL/GRIDDLE



CONTACT GRILL



FULL GRILL



FULL GRIDDLE



**CONTACT GRIDDLE/
PANINI**

Five ways to cook

Reversible plates convert to a full grill or griddle, half grill/half griddle, contact grill, or panini press.

A detailed view of the Griddler's control panel, showing the Griddle, Selector, and Grill-Panini knobs.

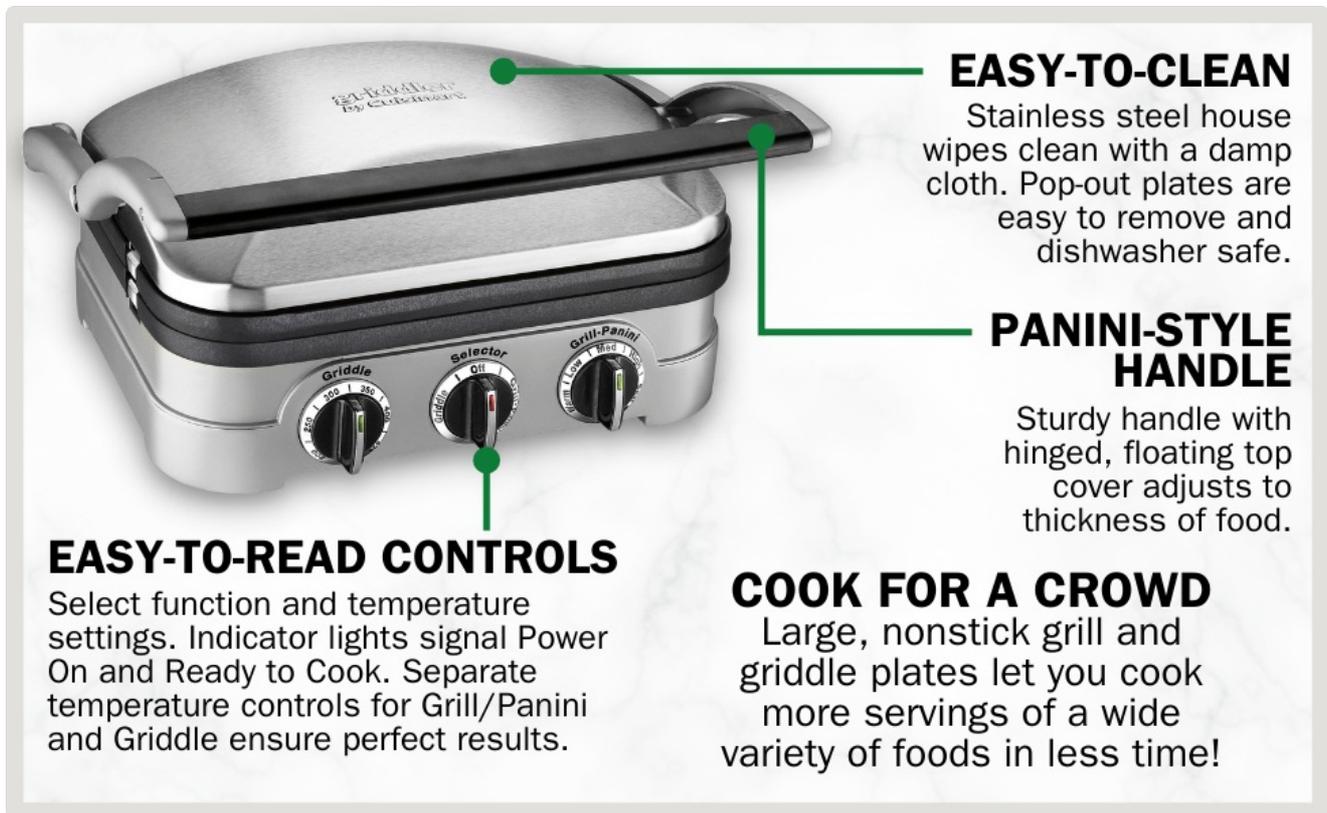
- **Griddle Temperature Control:** Located on the left, this knob adjusts the temperature for griddle cooking from 200°F to 425°F.
- **Selector Knob:** The middle knob allows you to select the cooking function: 'Off', 'Griddle', 'Grill/Panini', or 'Grill/Griddle' (for half-and-half mode).
- **Grill-Panini Temperature Control:** Located on the right, this knob adjusts the temperature for grill and panini cooking from 'Warm' to 'Sear'.
- **Indicator Lights:** Red lights indicate power on and heating. Green lights indicate that the selected temperature has been reached and the unit is ready to cook.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Cuisinart Griddler.

Cleaning the Cooking Plates and Drip Tray:

- Always unplug the Griddler and allow it to cool completely before cleaning.
- Remove the cooking plates by pressing the plate release buttons.
- Remove the drip tray.
- The cooking plates and drip tray are dishwasher-safe. Alternatively, they can be washed by hand in warm, soapy water using a non-abrasive sponge or cloth.
- Use the included cleaning/scraping tool to remove any stubborn food residue from the plates.
- Dry all parts thoroughly before reassembling or storing.



The Griddler disassembled, highlighting its removable, dishwasher-safe plates and drip tray for effortless cleaning.

Cleaning the Housing:

- Wipe the exterior housing with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- Never immerse the Griddler's main body in water or any other liquid.

TROUBLESHOOTING

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

- **Appliance not turning on:** Ensure the power cord is securely plugged into a working electrical outlet and the 'Selector' knob is not in the 'Off' position.
- **Food not cooking evenly:** Check that the cooking plates are properly installed and locked into place. Ensure the selected temperature is appropriate for the food being cooked and allow sufficient preheating time until the green indicator light illuminates.
- **Smoke or unusual odor:** A small amount of smoke or odor may occur during initial use as manufacturing residues burn off. If excessive smoke or a burning smell persists, unplug the unit immediately and contact customer support. Ensure the drip tray is clean and properly inserted.
- **Plates difficult to remove:** Ensure the unit is completely cool. Press the plate release buttons firmly. If plates are still stuck, gently wiggle them while pressing the release buttons.

SPECIFICATIONS

Feature	Detail
Brand	Cuisinart
Model Number	GR-4NNAS
Color	Brushed Stainless
Material	Stainless Steel
Wattage	1500 watts
Product Dimensions	13.5"D x 11.5"W x 7.12"H
Item Weight	11.5 Pounds
Special Feature	Reversible Grill Griddle Plates, Temperature Control
Included Components	Instruction Manual, Cleaning/Scraping Tool

WARRANTY AND SUPPORT

The Cuisinart GR-4NNAS 5-in-1 Griddler comes with a limited 3-year warranty. For warranty claims, technical support, or to purchase replacement parts and accessories, please visit the official Cuisinart website or contact their customer service department.

Cuisinart Customer Service: Refer to your product packaging or the official Cuisinart website for the most current contact information.