

# Cuisinart®

## INSTRUCTION BOOKLET



**GRIDDLER & DEEP PAN**

**GR-5XA Series**

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

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## IMPORTANT SAFEGUARDS

When using this electrical appliance, basic safety precautions should always be followed, including the following:

1. This appliance is under 220V~240V use only.
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 OR APPLIANCE** (except for removable plates) in water or other liquids.
4. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
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.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electric 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 its intended use.
13. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, press the ON/OFF (⏻) button to turn the unit off.

15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORISED PERSONNEL SHOULD DO REPAIRS.**
16. Do not operate your appliance in any appliance cavity or under a wall cabinet. **When storing in, 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 appliance cavity touches the unit as it closes.
17. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
18. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and others working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
19. **Caution:** Surfaces marked with this symbol will be very hot during use, please **DO NOT TOUCH** before cooling down.



## 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

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countertop or tabletop where it can be pulled on by children or animals, or tripped over.

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## BEFORE FIRST USE

Remove all packing materials and any promotional labels or stickers from your grill. Be sure all parts (listed under **Parts & Features**) of your new appliance have been included before discarding any packing 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® GRIDDLE & DEEP PAN carefully. It comes with 3 accessories: a pair of detachable grip handles for the deep pan, an integrated drip tray inserted at the base of the unit, and a scraping tool.**

**The reversible grill and griddle plates are interchangeable and can be used in combination.**

**Remove any dust from shipping by wiping the base, cover and controls with a damp cloth. Thoroughly clean cooking plates, deep pan, drip tray and scraping tool.**

## NOTE

It may take up to 10 minutes to reach operating temperature, depending on the temperature level that was set.

**Always exercise caution when handling the Griddler & Deep Pan during cooking and after.** The upper and lower housing are made of plastic and may become very warm. It is not recommended to be touched during or immediately following cooking. If you need to adjust the cover or move the base, be sure to use an oven mitt to prevent burns.

Whenever grasping the handle, take extra precaution with the arms, as they are made of diecast aluminium and will become very hot, very quickly.

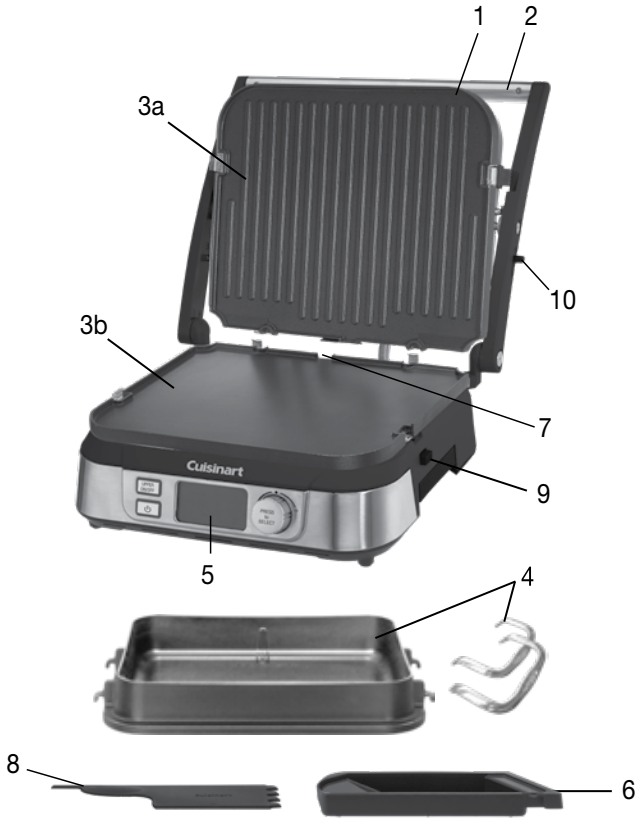
The first time you use the Griddler & Deep Pan, it may have a slight odour and may smoke slightly. This is normal and common to appliances with nonstick surfaces.

The Griddler & Deep Pan comes with a black scraping tool to be used for cleaning the sides of both the grill and griddle plates after you have finished cooking and only when the unit has completely cooled down (at least 30 minutes). Ensure short use of the cleaning tool on a hot surface to avoid the plastic melting.

Never use metal utensils, as they will scratch the nonstick plates.

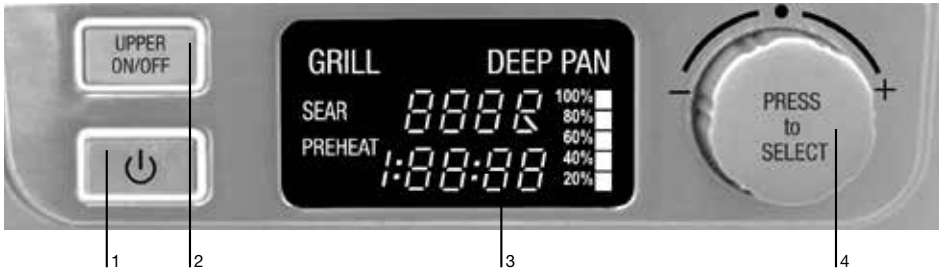
Never leave plastic utensils in contact with the hot grill plates. This includes the provided cleaning tool.

# PARTS & FEATURES



- 1. Top Cover**  
Self-adjusting floating top cover
- 2. Sturdy Stainless Steel Handle**
- 3. Removable & 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 pancakes, eggs, bacon and seared foods
- 4. Removable Deep Pan with Detachable Handles**
- 5. Control Panel & Display** (see page 5)
- 6. Drip Tray**  
Collects grease and removes from base for easy cleanup (top-rack dishwasher safe)
- 7. Drip Spout**  
Allows grease to drip into the drip tray
- 8. Cleaning/Scraping Tool**  
Helps clean grill and griddle plates after cooking (top-rack dishwasher safe)
- 9. Plate Release Buttons**  
Push in to release and remove cooking plates and deep pan
- 10. Hinge Release Lever**  
Allows the cover to extend back for cooking in the flat position

# GETTING TO KNOW YOUR GRIDDLER



## CONTROL PANEL

### 1. ON/OFF Button

Press to turn unit on and off.

### 2. Top Plate Button

Press to turn the top plate into Keep Warm mode, or to turn the heater for top plate off or on.

### 3. Large LCD

The backlit LCD screen is easy to read; it displays the cooking function (Grill or Deep Pan Mode), Temperature, Timer, Preheat and the Preheat Status Bars.

### 4. PRESS to SELECT Dial

Turn the dial to select the temperature and count up or down time. Press the dial in to confirm.

## START-UP SCREEN

### A. Cooking Function

Grill or Deep Pan (The Griddler will automatically select the function based on the plates inserted.)

### B. Temperature

(80°C, 120°C, 160°C, 180°C, 200°C & 230°C))

### C. Timer

Set to count up or count down.

### D. Sear

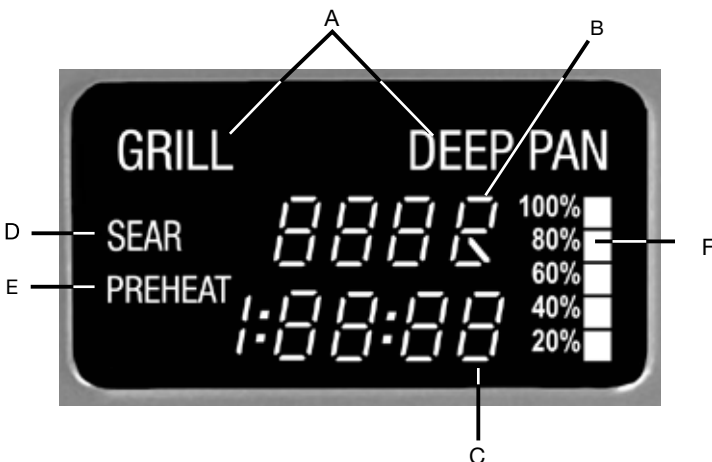
Appears in LCD when actuating the machine or when 230°temperature is selected.

### E. Preheat

Appears in LCD when Griddler is heating.

### F. Preheat Bars

Appear when Griddler is heating, to show heat-up progress.



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## PLATE POSITIONS

Your Griddler has 3 cooking positions as follows:

### OPEN

When the top plate/cover sits in an upright place (beyond a 90° angle) it will stabilize without further support.



### CLOSED

Hold handle while in open position to move top plate/cover from the open position toward the control panel so it rests on the food or plate.



### FLAT

Hold handle while in open position while locating the hinge-release lever on right-hand side of arm then push and hold lever up while moving the handle (cover) back until sitting flat on surface.



## INTRODUCING THE GRIDDLER & DEEP PAN

The Griddler & Deep Pan is the ultimate kitchen appliance, offering you multiple cooking options. Simply flip the reversible cooking plates and adjust the hinge to use as a *contact grill, full grill, full griddle, half grill/ half griddle or single lower plate cooking, and deep pan.*

### INDOOR BBQ-STYLE GRILL & GRIDDLE

Use the Griddler as an open BBQ-style grill and griddle in the flat position and create double the cooking surface (1290cm<sup>2</sup>).



We suggest using both grill plates to cook burgers, steak, fish & poultry, while using both griddle plates to cook pancakes, eggs, French toast, hash browns and bacon.

Alternatively use the Griddler as a **HALF GRILL / HALF GRIDDLE** to create full meals such as steak and potatoes. Simply place the unit in the flat position with the griddle plate on the lower part and the grill plate on the upper.

### SINGLE PLATE (GRILL OR GRIDDLE)

Turn the top plate off by pressing the UPPER ON/OFF button until it is no longer illuminated.

If you wish to keep food warm, use the griddle plate on top and place the unit into the flat position and press the UPPER ON/OFF button until light is at half illumination.



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## CONTACT GRILL OR SANDWICH PRESS

In the open position insert both plates with grill side up. Place food on bottom plate and lower the handle so it is in contact with the food.

When using the Griddler as a sandwich press, insert plates griddle side up and repeat as above.



## DEEP-PAN COOKING

The deep pan is a unique option to create endless baking opportunities, from baking a cake to cooking a curry.

In the open position insert the deep pan, into the lower part and the Griddler will automatically set to DEEP PAN mode with the top plate off. Press and hold the UPPER ON/OFF BUTTON until fully illuminated to turn upper plate on.



When ready to cook/bake, lower handle towards lower plate until it rests comfortably closed.

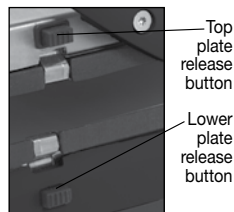
If the deep pan is removed from base, the unit will auto switch-off.

When you wish to remove the deep pan while it is still hot, use the detachable handles to support the pan and carry it to a heat protective surface.

## INSERTING/REMOVING COOKING PLATES & DEEP PAN

Each grill/griddle plate is designed to fit in either top or lower housing of the Griddler. While the deep pan is designed only to fit in the lower housing.

Insert one plate at a time, by locating the metal brackets on the sides and line up the cutouts of plate to push in place.



Once the Griddler has cooled, locate the plate release button on the right-hand side (above the metal bracket on the top of housing and below the metal bracket on lower housing) and push firmly so plate pops out.

## POSITIONING DRIP TRAY

On the right-hand side of base, slide the drip tray into slot provided, according to the instruction on the tray.

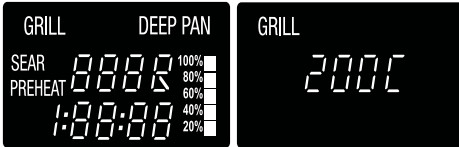
Grease from the food will run off the plates through the drop spout located at the back of the bottom grill/griddle plate.



Slowly remove the drip tray by gently pulling out from the side and safely dispose of grease. The drip tray can be washed by hand or cleaned in the dishwasher.

# OPERATING INSTRUCTIONS

Sit Griddler & Deep Pan on a clean, flat surface indoors where you intend to cook. When you are ready to begin cooking make sure the drip tray and desired plate surfaces are fitted. Plug your Griddler into an electrical outlet and press the ON/OFF (⏻) button. The LCD will show the start-up screen (as per left image below).



## SELECT COOKING FUNCTION:

There are two cooking functions. GRILL and DEEP PAN. Depending on which plates you have inserted into the bottom of the unit, the Griddler will automatically detect which function to cook and indicate on the LCD screen (see images below).



**Note:** The Griddler has a preset temperature of 200°C for both GRILL and DEEP PAN Modes.

## SETTING THE TEMPERATURE FOR GRILL OR GRIDDLE / SANDWICH PRESS / OPEN BBQ MODE

To set temperatures for Grill, Griddle, Sandwich Press or Open BBQ mode, the unit will detect the GRILL function automatically and be preset to 200°C. To change the temperature, rotate the PRESS TO SELECT dial to the left (decrease temperature) or the right (increase temperature). This will allow you to scroll through temperatures - 80°C, 120°C, 160°C, 180°C, 200°C & 230°C. Press the PRESS TO SELECT dial for desired temperature - when reached the temperature will no longer flash.

“+” Temperature Increase



“-” Temperature Decrease

The Griddler will then begin to PREHEAT. This will appear on the LCD screen as well as the preheat status bar which shows the heating progression. When 5 bars are illuminated, the grill is at the correct temperature and the unit will BEEP.

GRILL will turn from red to green on the display and you will now have the option to set a timer when “00:00” appears in the screen.



Preheating



Preheating is almost done



The unit is preheated Ready to set timer

## SETTING THE TIMER

**NOTE:** the timer is optional and is not required for the cooking process to occur. If not selected within 1 minute after preheat, the timer will revert to --:--.

- **Countdown Timer** – When the 00:00 is flashing, rotate the PRESS TO SELECT dial to the left (decrease time) or right (increase time). The time will increase in 30 second increments. If you wish to increase in 1 minute increments rotate and hold the dial for more than 3 seconds. Press the PRESS TO SELECT dial to confirm time and begin countdown.

The unit will beep 3 times every 10 seconds when the timer has finished counting down.

The timer will then start counting up to show how much time has elapsed.

**NOTE:** Once the timer starts counting upwards, it will beep every 3 seconds until cooking is stopped. **TO DISABLE THE BEEPS, PRESS AND RELEASE THE PRESS TO SELECT DIAL.**





The unit is heated and ready to set timer



"+" Time Increase  
 "-" Time Decrease



Timer begins to countdown

- **Count-Up Timer** – Add food to the Griddler and press the PRESS to SELECT dial. The timer will begin counting up from 00:00. If the timer reaches 1:59:59, the unit will beep 3 times and then turn off.

### SETTING THE TEMPERATURE IN DEEP PAN MODE

When the Griddler is in deep pan mode, rotate the PRESS to SELECT dial to the left or the right for temperature selection. Press the PRESS to SELECT button to confirm the temperature.



Status bars keep running up repeatedly while in DEEP PAN mode

DEEP PAN will illuminate on the screen in orange to indicate that the unit has started heating. Usually, the deep pan heater will stay on unless there is a very small amount of food, then the DEEP PAN will turn green to stop the unit overheating.

### SETTING THE UPPER PLATE TO KEEP WARM OR OFF



Top Plate heater is on



Top Plate - Keep Warm mode



Top Plate - heater is off

To set the top plate heater to **Keep Warm** Mode in GRILL, press the UPPER ON / OFF BUTTON once when the unit is preheating or during the cooking process. The light around the UPPER ON / OFF BUTTON will be reduced to 50% illumination and the top plate will remain at 80°C.

To turn the top plate heater off, press the UPPER ON / OFF BUTTON again so that the light around the button is OFF.

When the Griddler is in Deep Pan mode, the top plate heater is off automatically.

Open the top plate to the flat position. Hold the UPPER ON / OFF BUTTON for 3 seconds until the light around the button illuminates. The upper plate will be ready for cooking in approx 6 minutes.

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## TO CHANGE SETTINGS WHILE COOKING



Press and hold for 3 seconds

To change Temperature and Time settings at any time during use, press and hold the PRESS to SELECT dial for at least 3 seconds to scroll through Time and Temperature continuously, until the PRESS to SELECT dial is released. When dial is released, the setting you wish to change should be flashing. Press the dial to confirm the selection. After desired setting is changed and confirmed, the display will move to the next function.



## CLEANING & MAINTENANCE

**Allow the unit to cool down for at least 30 minutes before handling.**

- Once you have finished cooking, press the ON/OFF (⏻) button to power off and unplug the power cord from the wall outlet.
- After the unit is completely cool, use the cleaning/scraping tool to remove any leftover food from the cooking plates. The scraping tool can be washed by hand or in the top rack of the dishwasher.
- Dispose of grease from the drip tray once cooled. The drip tray can be cleaned by hand or in the top rack of the dishwasher.
- Press the plate release buttons to remove plates or the deep pan from the housing. Be sure that the plates and the deep pan have cooled completely before handling (at least 30 minutes). The cooking plates and the Deep Pan can be washed on the top rack 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 plates or the deep pan with lemon juice to prevent seafood flavor transferring to the next recipe.
- The housing base, cover and control panel 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 & Deep Pan 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, the deep pan and stainless steel grip handles can be stored in a drawer or cabinet.

# Cuisinart®

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