



**Cuisinart Entertaining Grill
PL60U**

Cuisinart®



Congratulations on your purchase of the Cuisinart Entertaining Grill.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

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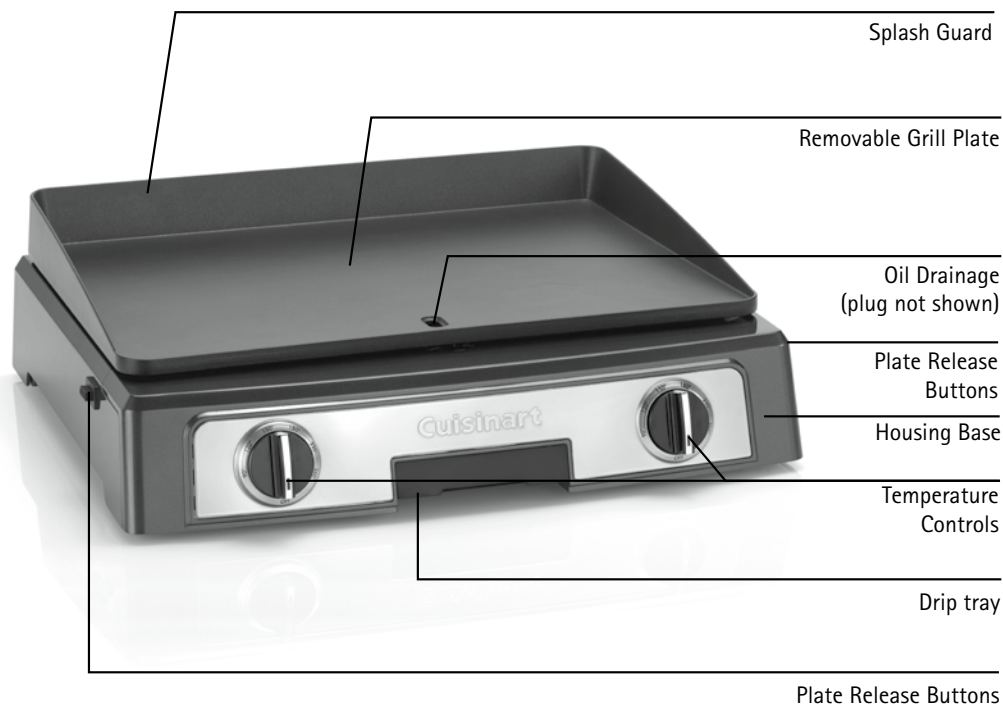
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Product Control Guide



Important Safety Cautions

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book. There is a risk of injury if the product is misused.

IMPORTANT SAFEGUARDS

CAUTION: BURN HAZARD



- **WARNING:** very hot surfaces.
- **DO NOT TOUCH** hot surfaces as possible injury could occur. Always use oven mitts or protective gloves.
- **THIS IS AN ATTENDED APPLIANCE.** Do not leave unattended during use, unplug after each use. Never leave the appliance unattended when switched on or plugged in.
- **IMPORTANT:** Any adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, whilst in use. This appliance requires 100mm clearance around the front, back and sides of the appliance and a minimum of 700mm between the cooking plate and the underside of any horizontal surface above it. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures even below the guidelines given above. Any damage caused by the appliance being installed in contravention of these instructions will be at the liability of the owner.
- Do not use the grill near or under combustible materials like curtains or furniture.
- You should not use this appliance to store items on or as work surface.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should always be supervised to ensure that they do not play with this appliance.
- Not for use by children. Keep the appliance and its supply cord out of reach of children during and after use.
- Do not use outdoors. This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
- Do not use the appliance if the supply cord is damaged. In the event of supply cord damage, discontinue use immediately. If the supply cord is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
- Do not wrap the supply cord around the main body of the appliance during or after use.
- Do not leave the supply cord hanging over the edge of a kitchen table or worktop.
- Do not allow the supply cord to come into contact with sources of heat.
- As the outer surfaces may get hot when the appliance is in use, take care not to allow the appliance surfaces to come into contact with other heat sensitive surfaces.
- Do not use metal utensils as this will damage the cooking plates.
- Always unplug the appliance from the mains outlet and allow to cool before cleaning.
- To disconnect, turn the control to the off position, switch off at the plug socket and then remove the plug from the mains.

ELECTRICAL SAFETY

- Always ensure the voltage to be used corresponds with the voltage on the appliance, this is indicated on the bottom of the housing.
- The appliance is not intended to be operated by means of external timer or separate remote control system.
- Always disconnect the appliance from the electric supply if it is left unattended and before assembling, disassembling or cleaning.
- Never pull the plug out of the mains socket by the supply cord.

- Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.

GENERAL SAFETY

- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).
- Before switching on the appliance ensure that the plate is correctly fitted and locked into position.
- Do not use the appliance for anything other than its intended use.
- Do not touch hot surfaces; use oven mitts or protective gloves whilst the appliance is switched on and during cooling time.
- Position the Grill on a stable, level, heat resistant surface near a power socket.
- Do not attempt to move or lift the Grill by the plate, when lifting the appliance ensure you fully support from underneath.
- Do not place anything on top of the appliance while it is operating or while it is hot.
- Do not wrap food in plastic film, polythene bags or metal foil. This may cause damage to the cooking plates and create a fire hazard.
- Do not use accessories or attachments with this appliance other than those recommended by Cuisinart.
- Do not place the appliance on or near a hot gas or electric burner or place in a heated oven.
- Never leave the appliance unattended when switched on or plugged in.
- Periodically check all parts before use. If any part is damaged DO NOT USE.
- To avoid injury or possible fire, do not cover the appliance when in use.
- To protect against fire, electric shock or personal injury, do not immerse the housing base, cord or plug in water or other liquids or place in a dishwasher.
- To disconnect, turn the control to the off position, switch off at the plug socket and then remove the plug from the mains.
- Switch off and unplug the appliance after use.

- Unplug from the mains when not in use and before cleaning. Allow to cool completely before fitting or removing parts and before cleaning the appliance.
- We recommend washing the plate by hand. If you wash the plate in a dishwasher place it on the top rack only. If you wash the cooking plate by hand do it carefully, take care around the elements at the back of the plates when handling and to only refit once completely dry



WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "U.K. After Sales Service" section).



Disposing of electrical and electronic appliances at the end-of-life

■ This symbol on the product or on the packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the appliance collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly you will help prevent potential negative consequences for the environment and human health which could otherwise be caused by inappropriate waste handling of the product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

Instructions for Use

The Entertaining Grill is a versatile piece of kitchen equipment which can be used to cook a wide variety of foods. You can grill vegetables, fish, meat and poultry. With two adjustable temperature dials, you can adjust the cooking temperature on both sides of the plate for the type of food being grilled.

Before using for the first time:

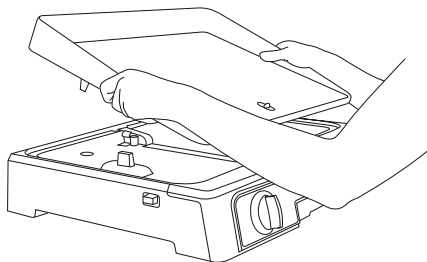
Wipe the appliance body and temperature dials with a damp cloth.

Wash the grill plate, drip tray and scraper with warm, soapy water or place in the dishwasher.

Read the "Cleaning and storage" section for further information.

Fitting the plate

- Place the appliance on a flat, stable, clean and dry surface, at least 100mm from walls and furniture. The user must be able to see the control panel.
- Ensure the Grill is switched off and disconnected from the electric supply.
- Place the plate on the appliance, ensuring the legs of the plate slot into the holes in the base. The splash guard should be at the back of the appliance.



- Attach the plate by pressing both sides of the plate until it clicks into place.
- To remove the plate, press the plate release buttons on both side of the appliance and raise the plate horizontally to remove the plate.

Warning: Ensure that the appliance is switched off and that the plate has cooled before removing it.

Preparing to grill

Important: always attach the plates before you pre-heat the appliance.

Switch on the appliance and preheat it by setting the temperature dial to the maximum.

During pre-heating, the thermostat indicator lights will flash. Once it has come up to temperature, the indicator lights will stop flashing and will remain constant.

Set the temperature according to the food type, and then place the food on the plate.

The two thermostats may be adjusted separately for different temperatures on the left and the right side of the plate, so that you may cook different ingredients simultaneously.

N. B.: When cold food is placed on the plate, the temperature may momentarily fall below the selected temperature. The indicator lights will flash until it comes up to temperature again.

When the appliance is used for the first time, it may give off a slight smell and a little smoke.

Warning: Do not touch the spray guard during cooking as it may reach high temperatures.

Using the integrated drip tray

The Grill has an oil drainage system. Oil is drained via a small recess in the middle of the plate, allowing fat and grease to drip down into the integrated tray. The recess is fitted with a plug so cooking juices can be retained during the cooking if preferred. If you remove the plug, the excess oil will flow into the tray.

To insert the drip tray, insert it into the slot in the middle of the housing base.

To remove the drip tray, simply slide the tray out of the slot. Grease should be disposed of safely after cooking. The drip tray can be washed in the dishwasher.

Warning: Never touch the plug when the plate is hot. Wait for the appliance to cool before emptying the tray.

Cooking Guide

The cooking guide provides suggested cooking times for contact grilling fresh food. Cooking times may vary depending on overall thickness and density of food. Cook poultry and meat until juices run clear, cook fish until flesh is opaque throughout. Ensure food is thoroughly cooked before serving.

Meat		Preparation	Temp	Time
CHICKEN	Chicken breast boneless, skin removed	Pound to an even thickness of 15-20mm ($\frac{1}{2}$ to $\frac{3}{4}$ ").	180°C	5-7 min each side
	Chicken thighs, boneless, skin removed	Spread to an even thickness, remove all visible fat	180°C	5-7 min each side
	Beef steak, boneless	Season to taste. If marinated drain well before cooking	240°C	3-4 min each side (Rare)
			240°C	3-5 minutes per side.
			240°C	5-6 min each side (Med)
BEEF	Beef, fillets	Season to taste. If marinated drain well before cooking	220°C	3-4 min each side (Rare)
			220°C	4-5 min each side (Med Rare)
			220°C	4-5 min each side (Med Rare)
LAMB	Lamb Cutlets	Individually cut. Season to taste.	180°C	7-8 min each side
			200°C	5-6 minutes each side (Rare)
			200°C	6-7 minutes each side (Med Rare)
PORK	Pork tenderloin	Cut into $\frac{3}{4}$ " (20mm) thick medallions, may be pounded. Season to taste	200°C	7-8 minutes each side (Med)
	Boneless pork loin chops	All chops should be same thickness	160°C	12-13 min each side
	Sausages, uncooked	Prick links with tines of fork or tip of knife.	160°C	10 min each side
	Bacon		180°C	20-25 min turning regularly
SEAFOOD	Prawns (shells on)	Dry well. Season to taste and or rub with extra virgin olive oil	210°C	2 min each side
	Prawns (shells off)	Dry well. Season to taste and or rub with extra virgin olive oil	220°C	3-4 min each side
	Scallops	Dry well. Season to taste and or rub with extra virgin olive oil	220°C	2-3 min each side
	Salmon Fillets	Dry well. Season to taste and or rub with extra virgin olive oil	220°C	3-4 min each side
	Tuna Fillets	Dry well. Season to taste and or rub with extra virgin olive oil	220°C	5-7 min each side
VEGETABLES	Portobello mushrooms, 15mm ($\frac{1}{2}$ ") thick slices	Rub with extra virgin olive oil (inc the gills). Cook with gills facing up.	240°C	2-3 min each side
	Asparagus Spears	Season to taste and or rub with extra virgin olive oil	180°C	8-10 min each side
	Broccoli Spears	Season to taste and or rub with extra virgin olive oil	180°C	10-12 min turning regularly
	Pak Choy	Sliced lengthways. Season to taste and or rub with extra virgin olive oil	200°C	15-20 min turning regularly
	Egg	Oil plate before breaking egg onto plate	200°C	6 min each side

Switching off the appliance

When you have finished using it, turn the thermostats to the "OFF" position and unplug the appliance.

Cleaning and storage

After use, turn the thermostats to the "OFF" position, unplug the appliance and let it cool completely before cleaning it.

Once you are sure that the plate has cooled sufficiently, sponge off excess grease using absorbent paper. This will help you to clean the plate more quickly.

Use the scraper to remove food residue which is still stuck.

Remove the plate from the appliance by pressing the plate release buttons.

Empty the grease tray.

Wash the scraper, grease tray and plate with warm, soapy water or place in the dishwasher.

Use a damp cloth and a little detergent to clean the body of the appliance. Do not use an abrasive sponge or product which could damage the surface.

Before storing the appliance, replace the grease tray and scraper.

UK Guarantee

This appliance is guaranteed for consumer use for 5 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non-domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists.

It is important to retain your proof of purchase. We recommend attaching your receipt to this page.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and not from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre
Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

www.cuisinart.co.uk

