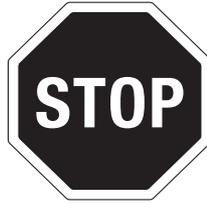

Cuisinart®



Do **not** return this product to the store.

IF YOU NEED HELP, CALL THE CUISINART® BBQ HOTLINE

1-800-309-3452

HOURS: 10AM-7PM EST Mon-Fri, closed Saturday and Sunday

GET HELP FOR:

**MISSING/DAMAGED PARTS • ASSEMBLY • TROUBLESHOOTING
• WARRANTY ASSISTANCE • PRODUCT INFORMATION**

**TIP: ASSEMBLE YOUR GRILL IMMEDIATELY. MISSING OR DAMAGED PARTS
MUST BE CLAIMED WITHIN 30 DAYS, OF PURCHASE.**

GRILL SAFETY CHECK

For your family's safety, please check the following:

- READ and UNDERSTAND the owner's manual and safety instructions.
 - DO NOT position or operate barbecue under overhang or unprotected construction, against a wall, near aluminum siding, windows or fences.
 - CHECK that the regulator nipple is centered into the LP tank valve. Do NOT cross thread this connection. Cross threading may result in a fire, or explosion at the tank connection.
 - PERFORM LEAK TEST on all connections as specified in this user manual. Leak tests should be performed on all new BBQ's even if assembled by an assembler or gas technician. Leak tests should be performed frequently thereafter.
 - BEFORE OPENING THE GAS SUPPLY, ensure the lid is open, control knobs are in "OFF" position, gas is turned off, and the regulator is attached to the tank correctly. Then follow the PROPER LIGHTING PROCEDURE as shown in the manual. If above steps are not followed, you may experience low flames, or other performance issues.
 - INSPECT and CLEAN burner tubes to avoid flash fires caused by spider webs and other blockages. Inspect gas jets to ensure they are correctly installed in burner tubes. **Never leave a lit grill unattended.**
 - AVOID dangerous grease fires by performing regular cleaning and maintenance of interior casting, the grease collection system, flame tamers and cooking grates.
 - CAUTION: IN DIRECT SUN, AND IN OPERATION, YOUR BBQ'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.
-

Cuisinart®

SAFETY & CARE MANUAL

THIS MANUAL MUST REMAIN WITH THE PRODUCT AT ALL TIMES

To ORDER non-warranty replacement parts or accessories,
or to register your warranty, please visit us on the web at
www.cuisinartbbqs.com

⚠ CAUTION

Read and follow all safety statements, assembly instructions, use and care directions before attempting to assemble and cook.

⚠ INSTALLER OR ASSEMBLER/ CONSUMER

This manual should be kept with the BBQ at all times.

⚠ WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of barbecue, even if grill was dealer assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

⚠ DANGER

1. If you smell Gas:
 - a. Shut off gas to the appliance
 - b. Extinguish any open flame
 - c. Open lid
 - d. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department
2. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.
3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

THIS BARBECUE IS FOR OUTDOOR USE ONLY

⚠ CAUTION

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

For residential use ONLY. Do not use for commercial cooking.

⚠ WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

To ensure your satisfaction and for follow-up service,
register your BBQ online at
www.cuisinartbbqs.com

TABLE OF CONTENTS

Installation and Warning	2
L.P.Gas Cylinder	
Requirements	2
Hook-Ups and Warnings	3
Transportation and Storage	4
Safety Hose and Regulator	5
Leak Testing	6
Natural Gas Hook-Ups and Warnings	6
Operation - Lighting Instructions	7
Cooking and Performance	10
Troubleshooting	13
Cleaning and Maintenance	15
Seasoning cooking grates	17
Warranty and Service	18

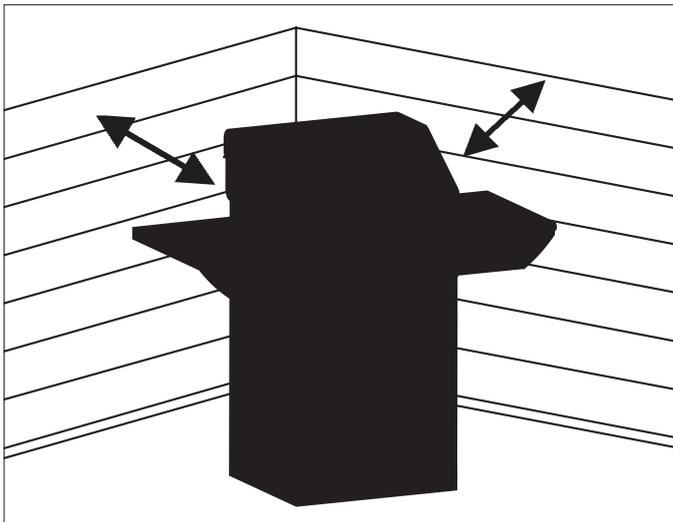
INSTALLATION

Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

ADDITIONAL WARNINGS

**Minimum clearance to adjacent combustible materials:
36" (91.44 cm) from furthest protruding edge on all sides of the barbecue.**

- **DO NOT** operate this barbecue under or near any overhanging or unprotected construction, aluminum siding, windows, or fencing.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** obstruct the flow of combustion and ventilation air to the barbecue.
- **DO NOT** place BBQ against a wall or other solid structure.
- **DO** always keep the area around this barbecue clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper or oily rags.
- **DO** remember this barbecue is for **outdoor use only** and is **not** for use on any boat or recreational vehicle.
- **DO** use this barbecue outdoors in a well-ventilated area place at least 36" (91.44 cm) from any dwelling or building.
- **DO** always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.
- **DO** check burner flames regularly.
- **DO NOT** leave your barbecue unattended while in operation.
- **DO NOT** use while under the influence of drugs or alcohol.
- **DO NOT** store any spare L.P. (propane) cylinder, full or empty, under or near your barbecue.
- **DO NOT** allow children or pets to play anywhere near the barbecue.
- **DO NOT** block holes in sides or back of grill.
- **DO NOT** use charcoal or ceramic briquettes in a gas grill.
- **DO NOT** attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- **DO NOT use grill until leak-tested, and a safety check is completed.**



Minimum clearance of 36" on both sides and rear of the barbecue.

LP GAS CYLINDER REQUIREMENTS

DO NOT connect to a propane cylinder exceeding 9.1 kg (20 lb) capacity or use a cylinder with any other type of cylinder valve connection device.

LP-gas supply cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders Spheres and Tubes for the Transportation of Dangerous Goods.

GAS HOOK-UP'S & WARNINGS

(LP) LIQUID PETROLEUM GAS

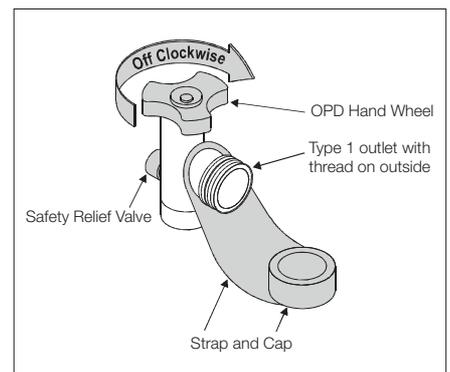
- LP gas is nontoxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP cylinder requirements:

- Use LP cylinder **only** with these required measurements:
- 12”(30.5cm) (diameter) x 18” (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN /CSA-B339, Cylinders spheres and tubes for transportation of dangerous goods. See LP cylinder collar for marking.

LP cylinder valve must have:

- **Shut-off valve** with a correct cylinder valve output as specified in current standards. ANSI Z21.58-2015 / CSA 1.6-2015 Outdoor Cooking Gas Appliances.
- Type 1 outlet compatible with regulator or grill. The type 1 valve is easily recognized by the large external thread on the outside of the valve.
- Safety relief valve with direct connection to the vapour space of the cylinder.
- **UL listed Overfill Protection Device (OPD)**. This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.
- A device **for vapor withdrawal**.
- A **collar to protect the LP tank shut off valve**.
- A **ring on the bottom** of the LP tank to secure it to the support assembly.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



⚠ WARNING

Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.

DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.

Before opening LP cylinder valve, check the coupling nut for tightness.

DANGER

- NEVER store a spare LP cylinder, empty or full, under or near the appliance.
- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire or explosion with risk of property damage, serious injury or death.
- Do not store objects or materials inside the barbecue cart enclosure that would block the flow of combustion air to the underside of either the control panel or the burner box.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.



LP GAS WARNINGS:

- Always turn cylinder valve off when the barbecue is not in use.
- Always handle the tank valve with the utmost care.
- Never connect an unregulated LP gas cylinder to the barbecue
- Always keep the cylinder, in use, securely fastened in an upright position
- Never expose the cylinder to direct sunlight or excessive heat.
- Never insert any kind of object into the valve outlet as this may cause damage to the Backcheck. A damaged Backcheck can leak resulting in fires, explosions, property damage, sever injuries or death.
- Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Make sure the storage area has a lot of ventilation.
- Do not store an LP cylinder in an area where children play.

LP CYLINDER REMOVAL, TRANSPORT & STORAGE

Before disconnecting the LP cylinder:

1. Turn "OFF" all control knobs and the LP cylinder valve.
2. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Remove LP Cylinder from inside cart.
3. Install safety cap onto LP cylinder valve. Always use cap supplied with tank valve.

- **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**

WARNING

When transporting and storing the cylinder, make sure it is in an upright position and not on its side. Do not smoke around cylinder, especially when transporting in a vehicle.

LP CYLINDER FILLING

- Use only licensed and experienced dealers.
- **Ensure that the dealer checks and tests the tank for leaks after filling**
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance.

WARNING

If the above instructions are not completely adhered to, it could cause a fire/explosion, resulting in death or serious injury, or property damage.

CAUTION

A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.

SAFETY HOSE AND REGULATOR

Propane Models:

Your Barbecue is designed to operate on L.P gas at a pressure of 2.74Kpa (11" water column). A regulator preset to this pressure is supplied with your Barbecue.

Hose and Regulator comes equipped with the following:

QCC-1 [Quick Closing Coupling](#)

All models are designed to be used with an LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system.

The QCC-1 system incorporates new safety features required by the [Canadian Standards Steering Committee](#).

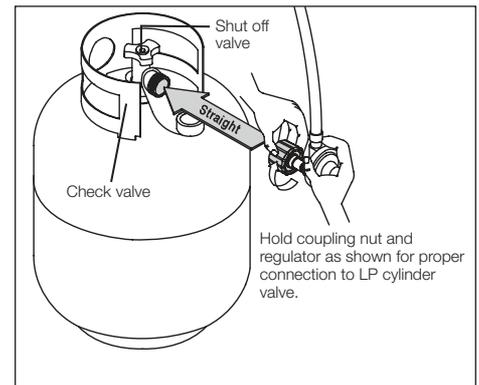
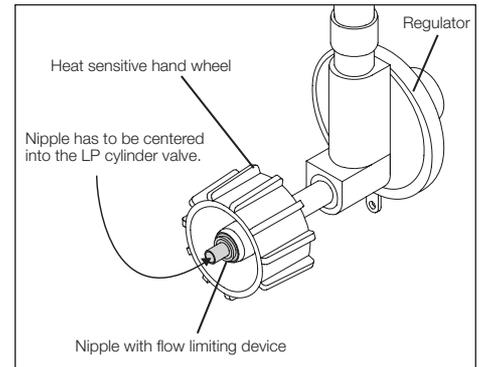
- Gas will not flow until a positive connection has been made
- A thermal element will shut off the flow of gas between 240 degrees and 300 degrees F.
- When activated, a Flow Limiting Device will limit the flow of gas to 10 cubic feet per hour.

Connecting Regulator to the LP Cylinder

1. LP cylinder must be properly secured onto grill.
2. Turn all control knobs to the "OFF" position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.
5. Hold regulator and insert nipple into LP cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.
6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance.

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**



⚠ DANGER

Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

Regulator Flow Limiting Device

If you are experiencing any of the following performance issues you may have activated the flow limiting feature in your regulator:

- Burners not getting hot enough
- Low or incomplete burner flames
- Low gas pressure
- Burners not staying lit

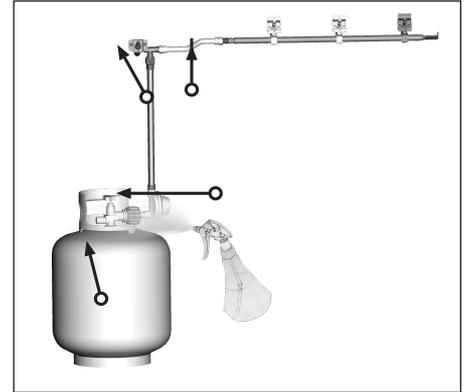
Resetting the Regulator Flow Limiting feature

1. With all control knobs and the gas source in the "OFF" position, Open the BBQ lid
2. Disconnect the hose and regulator from the Propane tank
3. Turn all BBQ control knobs to the "MAX" position
4. Let stand for 1-3 minutes, allowing all excess gas in valves and manifold to dissipate
5. Turn all BBQ control knobs back to the "OFF" position
6. With the BBQ lid still OPEN, reconnect the hose and regulator to the propane tank- Do not cross thread the connection. Hand-tighten only.
7. Check all hose connections to ensure that a positive seal has been made.
8. Slowly turn "ON" the propane gas supply, ¼ to ½ a turn.
9. Wait approximately 5 seconds for the hose and regulator pressure to stabilize (to prevent the flow limiting device feature from being re-activated).
10. Turn the selected burner control knob, to the "MAX" position
11. Press the Electronic ignition button, or use the match and match holder, or a BBQ lighter to ignite the selected burner.

Avoid activating the Flow Limiting Feature by following the proper start up and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system, and that a positive connection has been made between the gas source and manifold assembly.

LEAK TESTING THE VALVE, HOSE AND REGULATOR ASSEMBLY

1. Turn all grill control knobs to "OFF".
2. Ensure that the regulator is tightly connected to LP cylinder.
3. Brush soapy solution onto hose and regulator and all connections from the LP tank to the main and side burner manifold.
4. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a leak at the connection. **Correct before proceeding.**
5. If "**growing**" bubbles appear, there is a leak. Close LP cylinder valve immediately and re-tighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by providing the serial number, model number, name and part number of items required (see parts list) to a **Cuisinart® Customer Care Agent 1-800-309-3452.**
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



LP Cylinder Leak Test For Your Safety

ATTENTION: Leak Test must be repeated each time the LP cylinder is exchanged or refilled.

- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks
- BBQ must be leak tested outdoors in a well ventilated area, away from ignition sources such as gas fired electrical appliances. During leak test, keep your BBQ away from open flames or sparks.
 - Use a clean paint brush and a 50/50 mild soap and water mixture.
 - Brush soapy solution onto areas indicated by arrows in figure A.

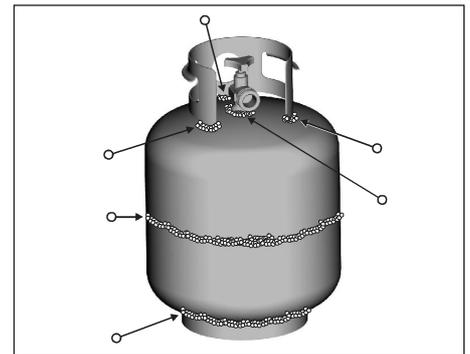


Figure A

⚠ WARNING

If growing bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department.

⚠ ATTENTION

If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

⚠ WARNING

For all new, at home, natural gas connections please contact a certified gas technician to install your natural gas barbecue.

NATURAL GAS HOOK-UPS AND WARNINGS

FOR NATURAL GAS MODELS (if applicable)

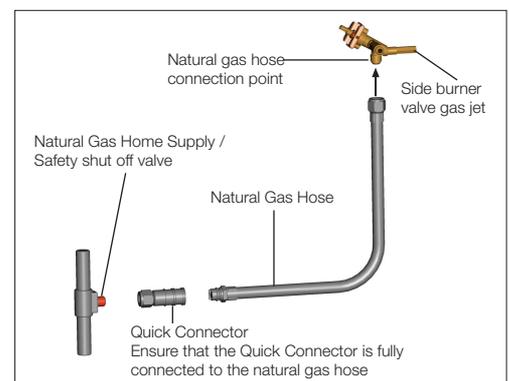
All Cuisinart® Natural Gas Barbecues come equipped with a 10' Natural Gas hose with a quick connect socket connection. This will allow you to attach your Barbecue to your residential gas line.

To Connect

1. Push back the sleeve on the Quick Connect socket, insert the plug and release the sleeve.
2. Push the two pieces together until the sleeve snaps forward, to lock the plug in the socket.

To Disconnect

1. Push sleeve back and pull the plug out.



Testing For Gas Leaks

Before attempting to operate this Grill:

- Always confirm that all burner control knobs are in the “OFF” position.
- Always connect the gas supply hose first, open lid and then open the gas shutoff valve.
 - Always use a brush or spray bottle to apply a 50/50 solution of liquid soap and water to all connection points, to test for gas leaks. Never use a match or open flame for that purpose.
 - Always look for bubbles to appear, as the appearance of bubbles will indicate a gas leak.
 - Always turn off the gas immediately and tighten the connection if you find that a leak has been detected.
 - Before lighting the grill, always repeat this procedure until no further gas leaks are found.
 - If a leak cannot be stopped, do not attempt to light the grill. Always contact a certified Natural Gas technician for assistance or the **Cuisinart® Customer Care Hotline 1-800-309-3452**.

NEW Natural Gas Barbecue

If you are experiencing poor natural gas barbecue performance, including but not limited to low flame, low heat, low gas pressure, or burners not staying lit, please review the following information:

- If you are experiencing any of the above performance issues, you may have activated the flow limiting feature in your home’s natural gas connection. To reset the flow limiting device, follow these steps:
 1. Open the lid of your BBQ
 2. Ensure that the control knobs are in the OFF/CLOSED position
 3. Ensure that the Natural Gas Supply valve is in the OFF/CLOSED position at the Home Connection
 4. Disconnect the Natural Gas Supply hose by separating the Quick Connect Assembly at the Home connection
 5. Turn all control knobs to the ON/OPEN position (MAX)
 6. Reconnect the Natural Gas Supply hose by securing the Quick Connect assembly connection
 7. Using your hands only, check all connections to confirm that positive seal has been made
 8. Turn the knobs to the OFF/CLOSED position
 9. Slowly turn ON the Natural Gas Supply valve to the ON/OPEN position
 10. Wait 30 seconds for the gas pressure to stabilize (60 seconds in cold weather)
 11. Turn ON/OPEN the selected burner control knob, to the MAX position and wait 3 to 5 seconds
 12. Press the Electronic ignition button, or use the match and match holder to ignite the selected burner (BBQ lighter)
 13. Repeat steps if not successful on first try.
- Always consult the Rating Label on the back of the barbecue to confirm that it has already been configured to burn natural gas.
- If experiencing performance issues with a brand new barbecue hooked up to an older natural gas home connection, it is possible that the natural gas supply line is not able to supply up to the essential 85,000 BTU’s required (depending on the model). Please contact Cuisinart® Customer Care for requirements and then consult with your certified natural gas technician.
- All gas supply plumbing must be carried out by a qualified service agency. The Supply connection should be carried out in accordance with provincial authorities having jurisdiction, and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements.
- A shut off valve must be installed between the barbecue and the main supply. For natural gas, use a 3/8” or 1/2” natural gas supply line capable of an input of up to 85,000 BTU’s (depending on the model).
- When conducting pressure test always isolate the barbecue from the gas supply piping system by disconnecting the barbecue and closing its individual manual shutoff valve. The gas supply piping system should be tested at pressures which exceed 1/2 psi (3.5kPa).
- All gas supply plumbing must be able to supply 7” water column to the barbecue WITH ALL BURNERS IN OPERATION.

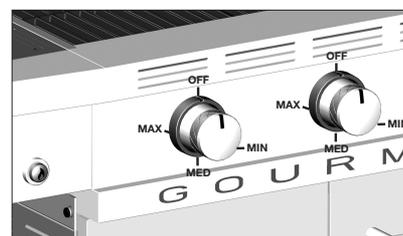
⚠ WARNING

ALL Cuisinart® BBQ’s are sold either NATURAL GAS or PROPANE READY and are not convertible from one gas source to another.

OPERATION - LIGHTING INSTRUCTIONS

Lighting the Main Burners:

1. Open the lid.
2. Make sure all burner control knobs are turned “OFF” (Push the control knob in and turn clockwise, to ensure that the control knob is in the “OFF” position).
3. Turn the LP tank valve ON slowly (turn counterclockwise). Wait for pressure to stabilize.



4. Push in and turn selected control knob counterclockwise to the "MAX" (🔥) position.
5. Push the ignition button. You should hear rapid clicks. Repeat if necessary.
6. Check that the burner is lit.
7. After the burner is lit you can turn on the other burner control knobs. If the burner fails to light properly within 3-5 seconds, turn the burner control knob "OFF". Also turn off the LP cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for the released gas to disperse.

⚠ WARNING

Never stand with your head directly over the barbecue when preparing to light the main burners, to prevent possible bodily injury.

⚠ ATTENTION

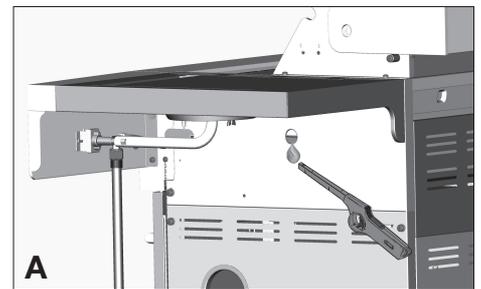
The burner control knobs must be in the "OFF" position before turning on the liquid propane cylinder tank valve. If left in the "ON" position, when the LP cylinder valve is opened, the "Flow Limiting Device" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn "OFF" the LP cylinder valve and burner control knobs and repeat the lighting instructions.

Match-Lighting Main Burners

IMPORTANT: When match lighting the barbecue use the control knob closest to the match lighting hole.

Repeat steps 1 to 3 of "Lighting the Main Burners" on page 7.

4. To match light: push in and turn the far left burner control knob counterclockwise to the "MAX" position.
5. Immediately strike a match or use a butane lighter and position through the lighting hole on the left side of the burner box. Shown in figure A. Check to ensure that the burner is lit.
6. To light the other burners, press in and turn the nearest control knob to "MAX". The flame will track around the burner and light via the carryover tubes. Allow the grill to preheat with the grill lid until desired temperature is reached.



Model may not be exactly as shown.

Lighting the SIDE BURNER (if applicable)

Before operating the side burner, you must first open the side burner lid.

1. Open the side burner lid.
2. Check that the side burner valve is turned "OFF".
3. Turn the LP tank valve ON slowly (turn counter clockwise). Wait for pressure to stabilize.
4. Push-in and turn the side burner control valve to "MAX" (🔥).
5. Press the ignition button. You should hear rapid clicks. Check to ensure burner is lit. Repeat if necessary.

After using the side burner, wait until the unit is completely cool before closing the side burner lid.

⚠ WARNING

Do not lean over grill while lighting.

Match lighting the SIDE BURNER (if applicable)

1. Open the side burner lid.
2. Check that the side burner valve is turned "OFF".
3. Turn the LP tank valve ON slowly (turn counter clockwise). Wait for pressure to stabilize.
4. Put match in the match holder tool provided and strike match.
5. Push-in and turn the side burner control valve to "MAX" (🔥).
6. Hold match holder and lit match by left side of side burner.



Model may not be exactly as shown.

⚠ CAUTION

Turn controls and gas source "OFF" when not in use.

⚠ WARNING

Never operate main BBQ burners in conjunction with the Infrared Rotisserie burner, as this may result in overheating your BBQ, fire, explosion, personal injury or property damage.

Lighting the ROTISSERIE BURNER (if applicable)

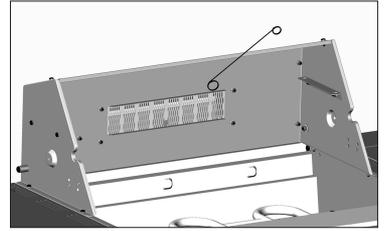
1. Open BBQ lid.
2. Ensure all control knobs are in the "OFF" position.
3. Turn the LP tank valve ON slowly (turn counter clockwise). Wait for pressure to stabilize.
4. Push in and turn the rotisserie burner knob to the "MAX" () position.
5. Push the ignition button. You should hear rapid clicks. Repeat if necessary.
6. Check that the burner is lit.

If the burner fails to light properly within 3-5 seconds, turn the burner control knob "OFF". Also turn off the LP cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for the released gas to disperse.

Match lighting the Rotisserie Burner (if applicable)

Repeat steps 1 through 3 of the "Lighting the Rotisserie Burner".

4. Insert a lit match or a butane lighter into the match lighting hole located next to the Rotisserie Burner electrode.
5. Push in and turn the Rotisserie Burner control knob counter clockwise to the "MAX" position. The Rotisserie Burner should light.

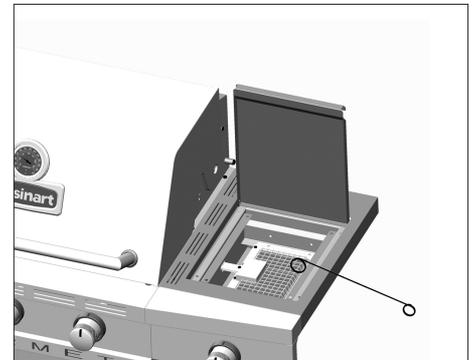


Model may not be exactly as shown.

Lighting the INFRARED ZONE Burner (if applicable)

1. Open BBQ lid.
2. Ensure all control knobs are in the "OFF" position.
3. Turn the LP tank valve ON slowly (turn counter clockwise). Wait for pressure to stabilize
4. Push in and turn the infrared burner knob to the "SEAR" position.
5. Push the ignition button. You should hear rapid clicks. Repeat if necessary.
6. Check that the burner is lit.

If the burner fails to light properly within 3-5 seconds, turn the burner control knob "OFF". Also turn off the LP cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for the released gas to disperse.



Match lighting the INFRARED ZONE burner (if applicable)

Repeat steps 1 through 3 of "Lighting the Infrared Zone Burner".

4. Turn the Infrared control knob to the "SEAR" position.
5. Place a lit match or a butane lighter directly beside the Infrared electrode. Be sure the burner lights and stays lit.

⚠ WARNING

Always preheat barbecue before starting to cook. Light all burners and adjust them to the "MAX" position until desired temperature is reached with the lid closed. Following preheat; adjust the controls to medium setting for most cooking requirements.

⚠ WARNING

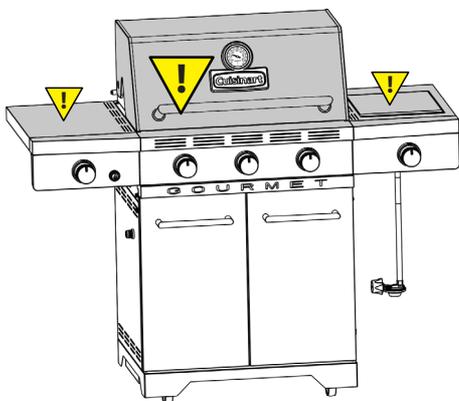
If the heat output is too low, the "Flow Limiting Device" may have been activated by a gas leak or improper lighting procedure. If so, turn "OFF" the burner valve and cylinder valve, and perform a "Leak Test". If there are no leaks, perform a complete regulator Flow Limiting Device reset.

HOW TO SHUT OFF THE BARBECUE

1. Turn the burner control knob(s) "OFF" by turning clockwise to the "MAX" position, then push-in and turn to the "OFF" position. The burner flame will go out.
2. Turn off the L.P. Cylinder valve by turning the hand wheel in a clockwise direction until it stops.

IMPORTANT: Always have the gas shut-off, on the L.P. cylinder valve, when the grill is not in use. The L.P. cylinder has a leak detection feature which will restrict the amount of gas flow to the burner, if the tank shut off valve has not been turned off prior to the next use.

COOKING AND PERFORMANCE



- **CAUTION!**
- **AVOID BURNS!**
- **DO NOT TOUCH WHEN BBQ IS IN USE!**
- **EXTREMELY HOT SURFACE!**
- * ***SHADED AREAS BECOME EXTREMELY HOT WHEN IN USE.***

Grilling Tips

⚠ ATTENTION

Cooking grates must be seasoned before first use. Refer to the instructions on p. 17. For best results use vegetable shortening.

- Create an improved, non-stick cooking surface by coating all cooking grates with vegetable shortening or cooking oil before preheating.
- To reduce flare up's keep the BBQ clean, cook lean cuts of meat, trim excess fat and avoid cooking over very high temperatures.
- Always preheat the appliance on "MAX" to the desired temperature, before adding foods.
- Always ensure that the temperature is adjusted following preheat. "MAX" is intended for fast pre-heating of the appliance, searing steaks and other cuts of meat.
- Medium and MIN is intended for most grilling, baking and roasting
- Never pierce meat with a fork
- Do not add salts until 15 minutes before grilling, to avoid drying out foods.
- Do not place frozen meats on the BBQ cooking grates as this will permanently damage the cooking surface. Thaw at room temperature or in a fridge.
- Turn foods infrequently. Turn foods only once, halfway through cooking time.
- When basting foods, wait until approximately half way through the cooking cycle before adding sauces.
- Always cook with lid down to preserve BBQ temperature.

After every use, allow BBQ to cool, empty grease pan, wipe outside surfaces with a suitable cleaner, dry and protect surfaces with a grill cover.

General Side Burner Tips

Your side burner will boil, sauté, stir fry and warm with ease.

- For best results preheat your side burner for 10-15 minutes on "MAX".
- When boiling water or warming foods always ensure that you are using a covered pot or wok.
- Ensure that your gas barbecue is positioned away from high winds or cold air as this will adversely affect your side burner preheating and cooking performance.
- Your 10,000-13,000 BTU side burner will take longer to preheat and cook than your indoor range.
- Remove all food residue and dirt on burner surface.
- Inspect and clean your side burner orifice periodically and confirm that it is clear of food residue, cobwebs or other insect debris that may cause a FLASH FIRE.

General Rotisserie Burner Tips (if applicable)

Your Rotisserie burner delivers the succulent self-basted flavours of chickens, ducks, pork, beef or lamb roasts that only rotisserie cooking can achieve.

- Tie the poultry or meat with a string to keep the shape uniform all around. If the meat is too heavy or irregular it may not rotate well and should be cooked by an indirect method without a spit.
- For best results always use meat that has been thawed overnight in the fridge or at room temperature.
- Insert rod lengthwise through the meat and fasten with forks.
- Tighten screws with pliers as they tend to loosen during turning process.
- Remove the warming rack prior to use.
- The rear burner is designed to be used in conjunction with the Rotisserie Kit. See the Rotisserie Kit for usage and assembly instructions.
- Place the prepared spit rod across the hangers inside the grill.
- Install motor.
- Place a shallow cooking pan underneath meat. Adding water, beer, wine or consommé for added flavour. This dish is used to collect drippings for fast basting and naturally delicious gravy, and keeps your appliance clean.
- Basting liquid should be added as required and should never be allowed to evaporate.
- To seal in juices, and for the best cooking results, ensure that the BBQ lid remains closed and the burner temperature adjusted when needed.
- Always begin by searing meat uncovered on “MAX”.
- Always adjust temperatures to MED/LOW for the majority of cooking cycle. The cooking cycle should be long at lower temperatures.

⚠ DO NOT OPERATE THE INFRARED ROTISSERIE BURNER (CUISINART® CERAMIC 850) AT THE SAME TIME AS THE MAIN BURNERS.

General INFRARED ZONE Side Burner Tips

- Your Infrared Zone side burner includes a versatile reversible grate. Always position the grate first, before lighting the Infrared Zone side burner.
- ALWAYS wear protective gloves when using this high intensity Infrared Zone side burner.
- ALWAYS keep children, pets and guests away from this side burner when in operation
- **The Infrared side burner lid is for STORAGE ONLY. Only close after burner has cooled down.**
- Never place frozen foods on cooking grate. Always thaw in fridge or at room temperature prior to cooking.
- This infrared side burner is temperature adjustable. Only use the “SEAR” setting during preheating (only 2 minutes), and for searing foods.
- Avoid overcooking foods by using the temperature setting that best describes the foods you are cooking.
- Due to the intense heat of the Infrared Zone burner, food left unattended over burners will burn quickly.
- The “FRY” setting should be used when cooking with a Wok top. Ensure that a lid or splatter screen is used to protect against grease splatter.
- The “SEAR” setting should be used to sear foods such as steaks and seafood at high temperatures to lock in juices. Always reduce the control setting once sear marks have been achieved.
- Avoid Flash Fires by routinely inspecting and cleaning the Infrared Zone side burner Venturi tube of all debris.

INFRARED ZONE Care and Maintenance

To clean the Infrared Zone Side Burner turn the burner to the “SEAR” position for 5-10 minutes, depending on the amount of debris or residue. Most drippings and food particles will incinerate immediately.

Steps must be taken to prevent cracking of the ceramic plates and permanent damage to the Infrared Zone Burner.

NOTE: Proper ventilation for the Infrared Zone burner - Do not cover more than 75% of the cooking surface with a solid pan or griddle. Depriving the burner/ cooking surface of oxygen can cause a back flash.

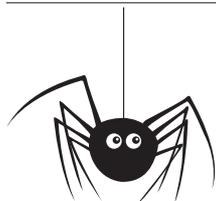
See page 15 for cleaning and maintenance of the Infrared Zone Burner.

NOTE: If you have the Cuisinart® Ceramic 850 or the Cuisinart® Ceramic Small Spaces, ceramic heat plate maintenance and storage tips can be found in the Ceramic Guide accompanying your barbecue.

For more information regarding the infrared burner usage, troubleshooting, and cooking time charts visit us at www.cuisinartbbqs.com

PERFORMANCE

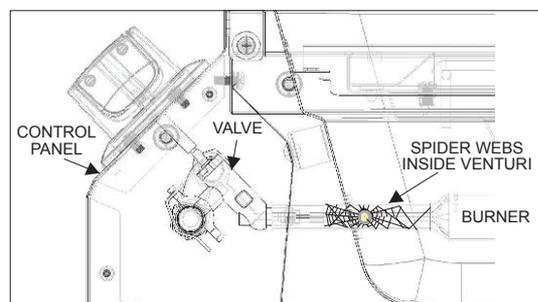
FLASH FIRES



Spiders and insects are attracted to the smell of propane and natural gas, and often build nests inside your BBQ's burners, which is the root cause of a FLASH-BACK FIRE. Lighting your burners without first checking and cleaning out the Venturi tubes, burner ports, and the inside of burners can lead to a serious flash-back fire resulting in damage to the BBQ, property and/ or personal injury.

Characteristics of a Flash Fire

- Burners may burn with large yellow flames
- One or more burners may not light
- Hot or melting control knobs
- A fire burning outside of the burner box, usually visible behind or under the control panel



Prevent Flash Fires by performing burner safety and maintenance checks

GREASE FIRES

Characteristics of a Grease Fire

- A fire burning inside the BBQ burner box- may become uncontrollable if not monitored
- Usually accompanied by high flames, a lot of smoke and black soot
- May cause charring on the interior of BBQ lid, lid side panels (inside and outside), may damage temperature gauge, cause brownish colouring on stainless steel lids and soot and ash build up on cooking grates.

Prevent Grease Fires by:

- Removing grease build-up on key parts such as flame tamers, cooking grates, and burner box
- Frequently cleaning the grease collection plate and grease cup
- Always reducing cooking temperature to "MED" or "MIN" heat, following PREHEAT until the desired cooking temperature is reached.
- Burning off build-up on the cooking grates and heat plates after each use

FOR YOUR SAFETY

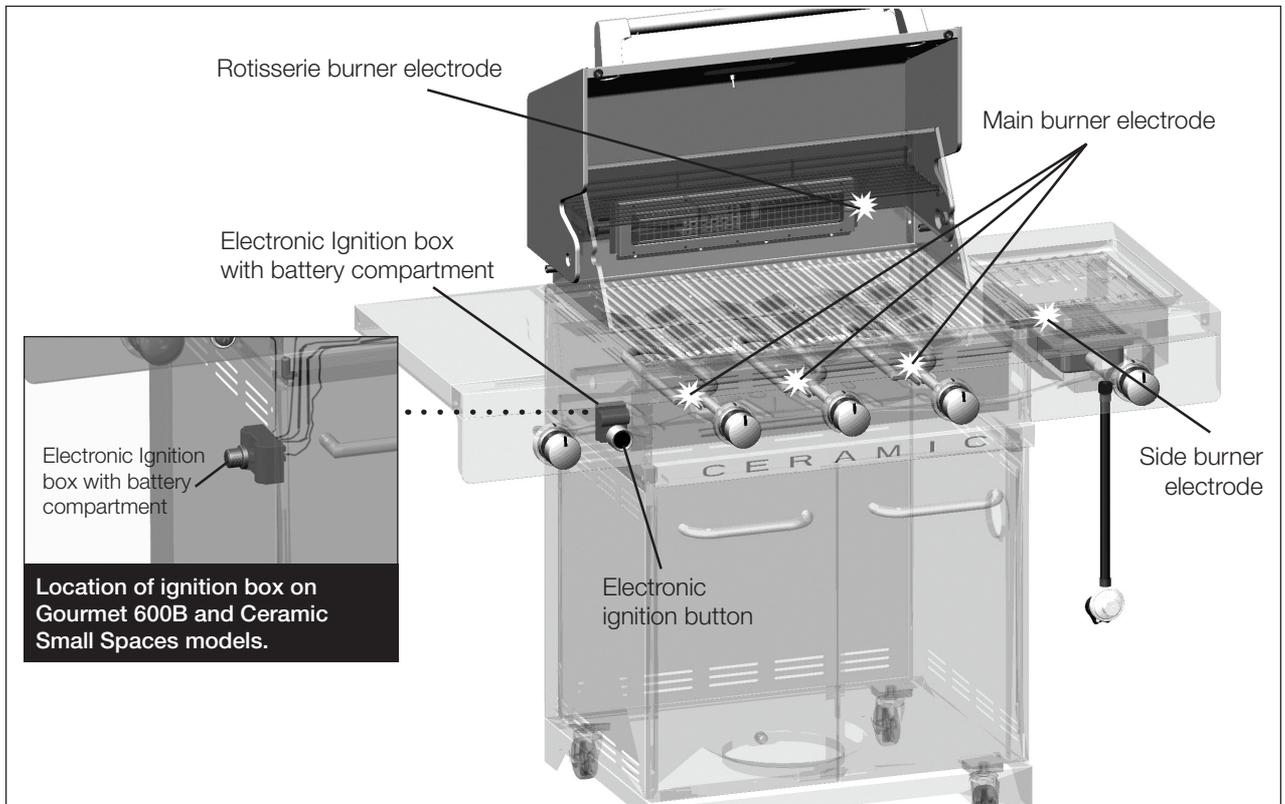
- **DO NOT** throw water on a grease fire
- **DO** make sure that you follow all safety checks, maintenance procedures and instructions outlined in this manual before operating the BBQ
- **DO** protect your family and home by performing regular cleaning and maintenance of key BBQ parts including burners, flame tamers, grease tray and cooking grates.
- **DO keep baking soda handy to extinguish a fire**

TROUBLESHOOTING

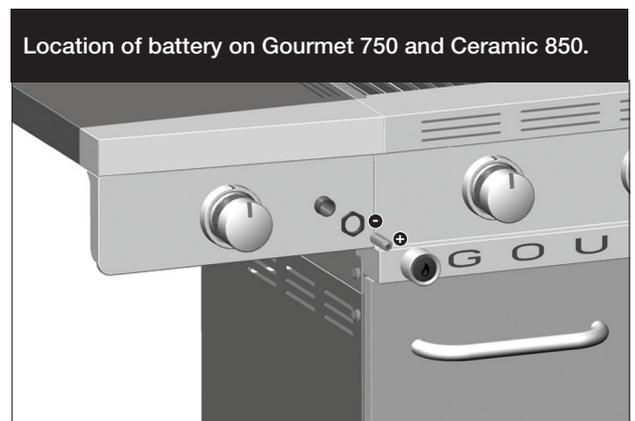
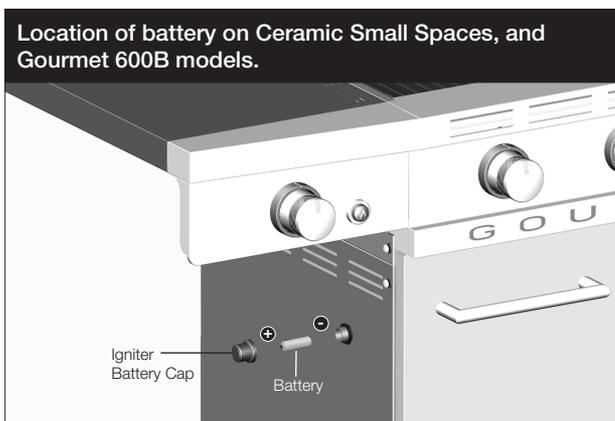
Resolving IGNITER Performance Issues

If you are having difficulty with your **BBQ's Electronic Ignition** a quick visual inspection of the following will help to identify the cause:

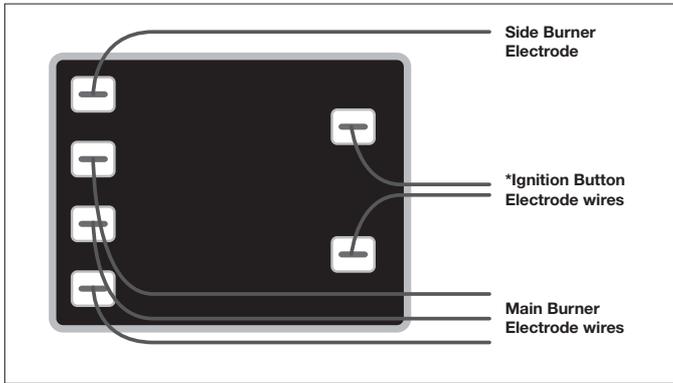
1. Check to ensure that all Electrode(s) spark when the igniter button is pressed.
2. Replace battery. Ensure battery is installed correctly.
3. Check battery igniter cap for proper threading.
4. Check for un-plugged electrode wires or ground wire.
5. Check wires for damage including tears or breaks.
6. Check electrode for cracks in the porcelain insulator.
7. Check for damage to Electronic Igniter Box.



When the ignition button is pressed, a rapid clicking sound accompanied by a spark should be visible at all electrodes. If a spark is not visible, check the electrode connection to the Electronic ignition box.



Replace the battery. Open the Lid. Press Ignition button and listen for rapid clicks.



Cuisinart® Courmet 600B Ignition box shown

If a “spark” is not visible at the electrode and burner connection:

- Locate the Electronic Ignition box. Check all wire connections.
- Disconnect the corresponding electrode wire and reconnect by pushing the wire in tightly at the connection point.
- If the electrode still does not spark, but a spark and sound can be heard at the other Ignition points, replace the faulty electrode wire.

Note: All main burner, side burner and rotisserie burner connection points are the same.

*Electronic Ignition electrodes are only found on the Ceramic Small Spaces, and Gourmet 600B models.

PROBLEM	IDENTIFYING THE CAUSE:								
Burners will not light (with igniter or match)	<ul style="list-style-type: none"> • Positive connection has not been made between the tank and the regulator. • Burners are not properly seated over valve orifices • Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device on page 5. • Low or out of propane • Gas supply valve is turned off 								
Burners will not light with the igniter (No spark)	<ul style="list-style-type: none"> • Ignition battery is dead or corroded • Loose Electrode Wires • Broken electrode – ceramic casing around electrode damaged • Faulty Electronic Ignition box 								
Fire at control knob and control panel = Flash Fire	<ul style="list-style-type: none"> • Burner and/or burner tubes have a blockage • Burner is improperly seated over gas jet 								
Yellow smokey flames/ gas odour can be smelled	<ul style="list-style-type: none"> • Burner and/or burner tubes have a blockage 								
Flame blows out on LOW	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device on page 5. • Low or out of propane • High Wind condition – Adjust BBQ to shield from wind • Burner improperly seated on gas jet • NATURAL GAS MODELS: Installation issues. See Natural Gas Hook-Ups and Warnings on page 6-7. • Not using the Natural Gas Hose supplied with this BBQ. 								
Low heat generated with knob in “Hi” position	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device on page 5. • Make certain the problem is isolated to only one burner. If it appears so, the burner and/or burner tubes are blocked • Check for a bent or kinked fuel hose • Pre-heat with the lid closed for 15 minutes. In colder temperatures preheat for longer periods. 								
Low Heat/ Natural Gas Models	<ul style="list-style-type: none"> • Not using the Natural Gas Hose supplied with this BBQ. • Gas pressure is affected by the length and piping size of the gas line from the home. Follow the recommendations in the chart below. See natural gas hook-ups and warnings on page 6-7. <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="2">From Home to BBQ</th> </tr> </thead> <tbody> <tr> <td>Up to 25'</td> <td>3/8" diameter</td> </tr> <tr> <td>26-50'</td> <td>1/2" diameter</td> </tr> <tr> <td>51- 100'</td> <td>2/3" of run 3/4 " or 1/3" of run 1/2 "</td> </tr> </tbody> </table>	From Home to BBQ		Up to 25'	3/8" diameter	26-50'	1/2" diameter	51- 100'	2/3" of run 3/4 " or 1/3" of run 1/2 "
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Up to 25'	3/8" diameter								
26-50'	1/2" diameter								
51- 100'	2/3" of run 3/4 " or 1/3" of run 1/2 "								
Low or incomplete flame (assuming burners and Venturi tubes are free and clear of blockages)	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device on page 5. • NATURAL GAS MODELS: Installation issues. See Natural Gas Hook-Ups and Warnings on page 6-7. • Not using the Natural Gas Hose supplied with this BBQ. 								

PROBLEM	IDENTIFYING THE CAUSE:
Too much heat/ Excessive flare up	<ul style="list-style-type: none"> • Excessive fat in meat • Covering more than 70% of the cooking surface may cause the barbecue to overheat • Hood open when grilling • Grease collection plate and grease cup need to be cleaned • Grease build-up around burner system causing overheating • Cooking on the “MAX” setting, without adjusting temperature control
Inside of lid is peeling- like paint peeling	<ul style="list-style-type: none"> • The interior lid is Aluminum not painted. Baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly.
Decreasing heat, “popping sound”	<ul style="list-style-type: none"> • Out of Propane • Burner and/or burner tubes are blocked
Humming noise from Regulator	<ul style="list-style-type: none"> • Cylinder valve opened too quickly
Melting gas supply hose	<ul style="list-style-type: none"> • Poor connection to the BBQs manifold. Perform a leak test. • Poor ventilation caused by in-appropriate clearance at the sides and rear of the BBQ. • Overheating caused by high cooking temperatures and grease build-up. • Your BBQ’s Gas supply hose and regulator contains a thermal element that will shut off the flow of gas between 240°F and 300 °F, by melting the supply hose and essentially disconnecting from the LP cylinder.

CLEANING AND MAINTENANCE

Cleaning and maintaining your barbecue ensures your families safety, optimal parts performance, and a long life for your barbecue. Perform at the start of the season, and at least twice in-season, more if the barbecue is being used frequently or year-round.

If you are experiencing any of the following performance or safety issues including but not limited to: 1) BBQ not reaching temperature potential, 2) yellow burner flames, 3) you smell gas, 4) popping noises, 5) delayed burner ignition, 6) uneven heat, 7) flash fires, or 8) grease fires, TURN “OFF” YOUR GRILL immediately and perform the 30 minute maintenance regime shown below.

⚠ CAUTION

Always allow sufficient time for the barbecue to cool fully before handling or cleaning any of its parts.

30 Minute BBQ Maintenance

The 30 Minute BBQ Maintenance should be performed at the beginning of the season before removing the BBQ from storage, and at least twice during the BBQ season (more if the BBQ is being used frequently and/or year-round).

1. Clean BBQ grill housing and lid
2. Remove and clean the burners, flame tamers, cooking grates, warming rack and grease tray
3. Re-assemble all parts removed and ensure proper placement
4. Perform leak test and safety check on all connections

BBQ Housing and Lid

- Remove the warming rack, cooking grates, flame tamers, and burners.
- Use a plastic scraper to remove build-up, food residue and ashes inside the BBQ housing and lid.
- If necessary, wash the inside of the BBQ burner box with a detergent and water solution. Always rinse and dry thoroughly before re-installing parts. To restore luster to parts wipe with a cloth dipped in cooking oil.

Flame Tamers (Heat Distribution Plates)

- Always perform regular maintenance on your flame tamers to remove all debris. Do not allow fats, salty and acidic drippings from marinades to accumulate on your flame tamers.
- Remove and clean flame tamers every other time you BBQ or more frequently if cooking for a large group of people.
- Using a grill brush, brush away any buildup from flame tamers. Clean away all remaining debris with mild soap and warm water. Dry thoroughly.

- If your BBQ is being stored outdoors you should clean, remove, and store your flame tamers along with your cooking grates, burners, and igniter battery indoors.
- Avoid moisture and corrosive agents from settling on the surface.

Failure to do all of the above will lead to rapid deterioration of this part. Without removing all heat plates and inspecting them you may not realize the degree of deterioration caused. Following all instructions within this document will ensure a long life for this part and the best performance of your BBQ.

NOTE: If you have the Cuisinart® Ceramic 850 or the Cuisinart® Ceramic Small Spaces, ceramic heat plate maintenance and storage tips can be found in the Ceramic Guide accompanying your barbecue.

Cleaning the Grease Tray

- The grease tray is located below the burner box of the appliance and is accessible from the rear of the BBQ. It will catch any grease dripping, and food residue that is not burnt off during cooking.
- Always wait for grease to cool before removing the grease tray.
- The grease tray should be emptied regularly to prevent possible flare ups, spillage or grease fires.



Cleaning Burners and Venturi Tubes

1. Remove the cooking grates and flame tamers to reveal the burners.
2. To remove burner you must first remove the hardware used to assemble the burner into the burner box. (WD40 may be used on difficult to remove hardware)
3. Remove the burners
4. Brush the outer parts of the burner using a wire or brass bristled brush.
5. Using a flexible wire, open paper clip, or a drill bit, probe each port hole to clear it of grime and rust.

⚠ CAUTION

Do not use anything larger in diameter than the port hole itself as this may cause damage to the burner port holes.

6. Using a Venturi brush, or bottle cleaning brush, clean the interior of the burner. Special care should be taken to make sure the brush passes through the entire burner interior.
7. Lightly tap the Burner to remove any residue that has been dislodged from the ports and tube. Compressed air can be used to flush out any debris.
8. Visually check the gas jets at the end of each of the valves, for dirt, dust and spider webs. Clean them if necessary.
9. Re-install burners using hardware removed. Ensure that the Burners are installed correctly with Venturi tubes seated correctly over valve gas jet, and firmly in place.
10. Re-install flame tamers and cooking grates

Cleaning and Maintenance of the INFRARED ZONE Burner

- Due to the high intensity of the infrared burner, most drippings and food particles that fall onto the burner surface are immediately incinerated. However, some debris and residue may remain. To remove buildup, operate the Infrared Zone burner for an additional 5 minutes on "SEAR".
- Avoid impact with hard objects.
- Avoid water damage and other liquids.
- Do not throw water into the grill to douse a flame or control flare ups.
- Do not attempt to operate the infrared burner in open air while raining.
- If ceramic appears to be wet, remove the burner from the grill. Turn upside down to drain the excess water. Bring indoors and dry thoroughly.

Cleaning Porcelain Cast Iron Cooking Grates

Tips:

- Always protect cooking grates against RUST/ CORROSION, water, humidity, and moisture damage by following the seasoning steps outlined below.
- Prior to preheating the BBQ, remove all build up from cooking grates using a grill brush.
- Prep cooking grates with a light coating of vegetable shortening or cooking oil.

How to season Porcelain Cast Iron Cooking Grates

1. Remove cooking grates from BBQ and brush away all loose, or chipping porcelain and grease build-up, using a BBQ brush
2. Wash cooking grates with soap and water.
3. Rinse and dry thoroughly with paper towels.

Important: Never soak or let soapy water sit on the grates for any length of time.

4. Coat entire cooking grate, top, bottom, sides and each rod with vegetable shortening. DO NOT use salted fat such as margarine, butter, or any non-stick cooking spray. Do not use olive oil as it burns off at high temperatures.
5. Place cooking grates in either your conventional oven, on a cookie sheet, or in your BBQ for up to 20 minutes at 250-300 to complete the seasoning process. Time may vary depending on cooking appliance.
6. Once completed, the cooking grates must be allowed to cool down before use.

⚠ WARNING

Protect your cooking grates: remove grates from bbq and store indoors when not in use.

Cleaning STAINLESS STEEL Cooking Grates

Stainless steel cooking grates are durable, provide excellent heat retention and offer trouble free maintenance.

⚠ ATTENTION

Under extreme heat, stainless steel cooking grates will become discolored with an orange/ brown colouring, at first use. This is a natural occurrence and does not in any way affect the composite, nor does it affect cooking performance.

Maintenance Tips:

- Prior to preheating the barbecue, remove all build up from cooking grates using a barbecue grill brush.
- Always prep cooking grates with a light coating of vegetable shortening or vegetable oil.

Cleaning STAINLESS STEEL parts

To protect the appearance and integrity of Stainless Steel surfaces, routine cleaning is essential. Contaminants vary greatly in their effect on appearance, corrosivity and ease of removal. Identify the contaminant or experiment with various cleaners in order to resolve issues including the removal of free-iron contamination. It is impossible to wear out the stainless steel by excessive cleaning. It is possible to damage the stainless steel components and damage the corrosion resistance using products **NOT** made for a **Stainless Steel outdoor appliance**.

Cleaning Stainless steel Surfaces:

- Ensure that all stainless steel surfaces are wiped down frequently with a basic **VINEGAR AND WATER SOLUTION**. If there are other cleaners being used ensure that they are specifically for Stainless Steel OUTDOOR USE. Regardless of instructions all cleaners must be rinsed off and dried with a soft cloth.
- Most cleaners may have corrosive agents and **MUST** be rinsed off and the surface dried thoroughly.
- Always find a small and inconspicuous spot to test cleansers before cleaning the entire BBQ.
- Ordinary carbon steel brushes or steel wool **MUST NOT** be used to clean stainless steel. They will scratch the finish and leave particles embedded on the surface that will corrode.

STORING YOUR BBQ

To avoid BBQ deterioration and degradation of parts, please perform the following tasks, prior to storing your BBQ for the season.

- Remove and clean all BBQ components as outlined in the care and maintenance section of this manual
- To help prevent rust or corrosion, do not leave your Porcelain Cast Iron cooking grates in any humid, moist or damp conditions over a long period of time
- Be sure to season your cooking grates, wrap them in a towel and store indoors.
- If storing unit away for the winter, or for a prolonged period of time, remove the igniter battery to avoid corrosion
- **If storing the BBQ indoors:** the propane cylinder MUST be removed. The propane cylinder MUST always be stored outdoors, in a well ventilated area. When storing your BBQ in a garage, you should place a piece of cardboard underneath your BBQ to protect it from premature corrosion.
- **If storing the BBQ outdoors:** the propane cylinder valve must be turned off. Cover the barbecue. DO NOT under any circumstances store the barbecue near any heat source. Use a BBQ cover to help protect your BBQ from the direct environment (i.e. Rain, snow, animal droppings, etc.). However, please keep in mind that this will not protect your BBQ from moisture, condensation, and other corrosive agents. Routine cleaning is necessary.

BATTERY DISPOSAL

Always dispose of used batteries according to local regulation.

WARRANTY & SERVICE

BEFORE YOU CALL FOR SERVICE have the following information available:

1. **Serial number:** The serial number is located either on the cart side panel, the upper rear panel of your BBQ, or on the rating plate. You can also find the serial number on the front cover of the user manual.
2. **Model number:** The model number is located on the front cover of the user manual, the bottom right corner of the rating label and also on your cash register receipt.
3. **Proof of purchase** by the original owner.

**Call the Cuisinart® Customer Care Hotline 1-800-309-3452
HOURS: 10AM- 7PM EST Mon-Fri, Closed Saturday and Sunday**

IF YOUR PRODUCT IS DAMAGED:

1. Call the Cuisinart® Customer Care Hotline 1-800-309-3452
2. **Do not return to the store for replacement of damaged or defective parts.** Cuisinart® Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Loss or Damage:** If damage is unnoticed until merchandise is unpacked, resolve issue by contacting Cuisinart® Customer Care immediately. Missing or damaged parts should be claimed within 30 days of purchase.

**To ensure your satisfaction and for follow-up service,
register your BBQ online at www.cuisinartbbqs.com**

LIMITED Warranty:

Trileaf Distributions®, hereby warrants to the ORIGINAL PURCHASER of this Cuisinart® Barbecue that it will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below.

Please see Limitations and Exclusions section on the following page.

Cuisinart® Gourmet 600B - Limited 5 Year

Limited 5 Year:

Stainless Steel Linear Burners
Manifold and Valve Assembly
Carryover Bar

Limited 1 Year:

All remaining parts

Cuisinart® Ceramic Small Spaces

Limited 5 Year:

Stainless Steel Double Burners
Manifold and Valve Assembly
Carryover Bar

Limited 1 Year:

All remaining parts

Cuisinart® Gourmet 750 - Limited 5 Year

Limited 5 Year:

Stainless Steel Double Burners
Manifold and Valve Assembly
Carryover Bar

Limited 2 Year:

Infrared Side Burner

Limited 1 Year:

All remaining parts

Cuisinart® Ceramic 850 - Limited 5 Year

Limited 5 Year:

Stainless Steel Double Burners
Manifold and Valve Assembly
Carryover Bar

Limited 2 Year:

Infrared Side Burner

Infrared Rotisserie Burner

Limited 1 Year:

All remaining parts

⚠ CAUTION

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.
For residential use ONLY. Do not use for commercial cooking.

⚠ CAUTION

Do not attempt to repair or alter the hose/ valve/ regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

LIMITATION AND EXCLUSIONS

Trileaf Distributions® has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when barbecue is used in Canada
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its grill products.
4. Trileaf Distributions® shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Trileaf Distributions® will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Trileaf Distributions® does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Trileaf Distributions®
9. Visit us at www.cuisinartbbqs.com to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

Trileaf Distributions® excludes from its warranty the following:

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling,
- b. Damages caused by improper assembly or installation, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual,
- c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of insects from venturi tubes, resulting in a flash fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source,
- d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor stainless steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces,
- e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

***To ensure your satisfaction
And for follow-up service, register your grill online at:
www.cuisinartbbqs.com***

Join the conversation:



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twitter.com/cuisinartbbqs

***Trileaf Distribution Trifeuil
Toronto, Canada
M4S 2B8***

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