Cuisinart®

FlavorBoost™
8-in-1 Outdoor Electric Grill

CEG-1302



THREE YEAR WARRANTY · 3 YEAR · CUISINART

Instruction & Recipe Booklet

IMPORTANT

Do not discard. Read before operating your new Cuisinart Electric Grill. Keep for future reference. These helpful hints are intended to be a supplement to the instruction booklet. To ensure proper operation and optimum performance, please read the entire instruction booklet.

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FOR HOUSEHOLD OUTDOOR USE ONLY.

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling or putting on or taking off parts**
3. Store products indoors when not in use or use recommended outdoor cover.
4. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact our consumer care department for troubleshooting and replacement parts.
5. **CAUTION:** To protect against electric shock do not immerse cord, plug or temperature probe cord in water or other liquids.
6. **CAUTION:** Risk of electric shock. Keep extension cord connection dry and off the ground.
7. **DO NOT** let cord hang over edge of table or touch hot surfaces.
8. **DO NOT** touch hot surfaces. Use handles.
9. **CAUTION:** hot surface. This symbol means: the surface of this product is hot, please be careful when touching.
10. Close supervision is necessary when any appliance is used by or near children.
11. Children should be supervised to ensure that they **DO NOT** play with the appliance.
12. The use of accessory attachments not recommended by Cuisinart may cause injury.
13. Never use appliance without the grill grate securely in place on base.
14. **DO NOT** place appliance on or near a hot gas or electric burner, or in a heated oven.
15. **DO NOT** move appliance when in use/ contains hot oils or other hot liquids.
16. **DO NOT** use this appliance for anything other than its intended purpose.
17: To avoid burns, use extreme caution when removing accessories or disposing of hot grease.
18: Always ensure cord is not damaged and secure to the appliance first, then plug cord into the wall outlet. To disconnect, ensure there are no red lights on the control panel by pressing "CANCEL", then remove plug from wall outlet.

19: Fuel, such as charcoal briquettes, are not to be used with this appliance. Only use food grade cooking wood pellets like apple-wood with this appliance.

20: **FOR OUTDOOR USE ONLY:** Included Smoking Function, cannot be used in house.

21: Use only on properly grounded outlet. Ensure the outdoor outlet is GFCI-protected.

22: Oversize foods or metal utensils must not be inserted in electric grill as they may create a fire or risk of electric shock.

23: A fire may occur if the electric grill is covered or touching flammable materials such as curtains, draperies, or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.

24: **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.

25: **DO NOT** store any materials, other than manufacturers recommended accessories, in this oven when not in use.

26: **DO NOT** place any of the following materials in, near, or on the electric grill: paper, cardboard, plastic, and similar products.

27: This appliance is not intended for use by persons (including children) 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.

28: **DO NOT** attempt to defeat the lid interlock.

29: Caution: hot surface. This symbol means: the surface of this product is hot, please be careful when touching



30: To reduce the risk of fire or flare ups, **DO NOT** pull out the Smoke Drawer while pellets are smoking. Please note that some smoke will seep out of the vents and front of Smoke Drawer. That is normal.

WARNING: The maximum clearance under the lid fan is 4 inches. Food taller than 3.5 inches may burn. Do not cook any items that could obstruct the fan.

WARNING: DO NOT use steel utensils on the grill surface. They will damage the nonstick ceramic coating and expose the base material to risk of rusting. Use tools that are safe on nonstick surfaces like nylon and silicone.

SPECIAL CORD SET INSTRUCTIONS

- Use extension cord marked for outdoor use ONLY.
- If a longer extension cord is used:
    1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. (20 Amp).
    2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally;
    3. The appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- Outdoor extension cords should be used with outdoor use products and are surface marked with the suffix letter "W" and with a tag stating "Suitable for use with outdoor appliances."
- Ensure all connection points from power source to grill are kept dry and off the ground.
- We recommend to store the product indoors when not in use - out of the reach of children.
- **DO NOT** clean this product with water sprayer or the like.

IMPORTANT POWER INSTRUCTIONS

- To power **ON** *FlavorBoost*™, plug grill into a 20 Amp GFCI grounded outlet.
- Always unplug *FlavorBoost*™ from outlet when not in use. All lights on this unit should be off.

SAVE THESE INSTRUCTIONS

FEATURES AND BENEFITS

A. *FlavorBoost*™ 8-in-1 Outdoor Electric Grill: Features easy-to-use controls to select cook mode, time, temperature, and probe temperature with a clear digital display.

B. Grill Grate: Nonstick cast aluminum grilling surface measures 14.1" x 10.9" (154-square-inches) – fits up to 6 burgers at a time.

C. 3-in-1 Basket: Perforated design allows maximum airflow to crisp, dehydrate, or smoke foods.

D. Smoke Drawer: Quickly add rich, authentic smoke flavor to all your meals using just a handful of pellets.

E. Moisture Cup: Keeps food tender and flavorful throughout your cook by adding your choice of liquid.

F. Applewood Pellets (6oz.): Included pellet bag fills the smoke drawer up to 3 times.

G. Temperature Probe: Easily track the internal temperature of your food while it cooks. Integrated side storage.

H. Grease Cup and 2pk Aluminum Liners: Use the grease cup liners for mess-free cleaning after each cook. Stored in the back.



GETTING TO KNOW THE DIGITAL CONTROL PANEL



A. SMOKE FLAVOR BUTTON: Press to add smoky flavor when using any cook mode. Unit will begin a 7-minute* pellet ignition cycle when button is pressed. Automatically enabled when using Smoker mode. *Pellet ignition may take up 8 minutes in cold conditions.

B. COOK MODE SELECTION: Use the dial and scroll to your desired cook mode, then press to confirm. Choose between; Grill, Smoker, Air Fry, Broil, Roast, Bake, Dehydrate, and Keep Warm.

- **2 Ways to Smoke**
  1. **Smoker Mode:** Slow cooks with smoke at low temperatures for deep, smoky flavor and moist texture.
  2. **Smoke on Demand:** Adds smoky flavor to any meat in any other mode.

C. TIME: Press and use the dial to adjust cooking time at any point during your cook.

D. TEMPERATURE: Press and use dial to adjust cooking temperature at any point during your cook.

E. PROBE TEMPERATURE: Press and use the dial to set the target probe temperature.

F. CONTROL DIAL: Turn to select cook mode, time, temperature, and set target probe temperature. Press to confirm your selections. Knob will flash once when a selection needs to be made. Unit will start and knob will turn red once all selections are made. When selecting a cook mode, if you are satisfied with the pre programmed time and temperature, press and hold the dial in for 2 seconds to quick start and begin pre-heat.

G. SKIP: Press to skip Pre-Heat, Ready or Flip Food prompts.

H. CANCEL: Press to cancel current cook.

I. PROBE CONNECTION: Port for plugging in the temperature probe. Probe Target Temperature selection will not be available if probe is not plugged in.

DIGITAL CONTROL PANEL - PROMPTS



PRE-HEAT: The unit is heating up to your set temperature that you selected for your cooking mode.

READY: Pre-heating is complete, and it is time to add your food and start cooking.

FLIP FOOD: Halfway through your set cooking time the unit will instruct you to flip your food. Open and close the lid or press the SKIP button to skip this prompt.

LID OPEN: Close lid to allow cooking to start. Opening the lid will pause your cook in all modes except GRILL.

DIGITAL COLOR LEGEND

Control Dial		
	Flashing White Dial	Grill on standby. Waiting for selection/confirmation.
	Flashing Red Dial	Cooking is paused.
	Solid Red Dial	Cook mode is selected. Grill is actively preheating, igniting or cooking.
	No Light on Dial	Grill is unplugged from power source.
Flame Icon		
	Flashing Red Flame	Smoke drawer is igniting. Do not open smoke drawer.
	Solid Red Flame	Smoke drawer is fully ignited and smoke is filling the cook chamber. Do not open smoke drawer.
	No Light on Flame	No smoke functions are currently being used. Safe to add pellets.

USING THE TEMPERATURE PROBE

STEP 1

• Begin by plugging the temperature probe into the jack in the bottom right corner of the control panel.

• Once you plug in the probe, a number will display above “PROBE CURRENT TEMP” on the digital display.

NOTE: You can use the probe as an internal temperature checker without setting a target temperature

STEP 2

• Press the “PROBE” button to jump directly to temperature input when needed.

• Use the dial to set the probe to your desired internal food temperature. Press dial to confirm.

• Insert the probe horizontally into the center of the thickest part of the meat. Do not angle the probe while inserting it.

• When the probe has reached the target temperature, the grill will switch to Keep Warm mode to ensure your food does not overcook.

USING SMOKER MODE

1. Fill the Smoke Drawer to your preferred level. A full drawer provides ~45 minutes to 1 hour of smoke time.

2. Use the dial to select Smoker mode and confirm your custom time & temperature.

3. Once you have confirmed your time and temperature, the flame icon will begin flashing red, indicating your grill has begun the pellet ignition process.

4. After pellet ignition process is complete, the flame icon will turn solid red, indicating the grill has started the smoking process.

5. **IMPORTANT** - Only refill the Smoke Drawer when the flame icon is completely turned off. This happens after one hour of smoking.

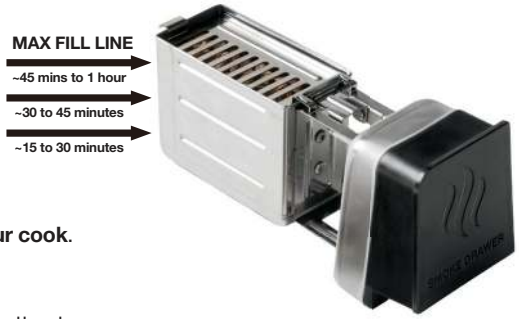
ADDING SMOKE ON DEMAND

STEP 1

• Pull out the Smoke Drawer which is located to the left of the digital control panel.

STEP 2

• Fill the Smoke Drawer with desired amount of pellets. Do not fill above marked fill line inside the Smoke Drawer. **Only add pellets at the beginning of your cook**.



STEP 3

• Press the SMOKE button to start 7-min pellet ignition cycle. This will pause your cook. After ignition, your cook will resume. Pressing the SMOKE button again will reset the 7-min cycle, but pellets will only heat until they reach max burning temperature again.

NOTE: It is normal for some smoke to be seeping out of the Smoke Drawer.

WARNING: Do not open Smoke Drawer during pellet ignition cycle and while pellets are actively burning.

USING THE MOISTURE CUP

STEP 1

• Use a measuring cup to add liquid to the Moisture Cup while it is in place. Do not fill above marked fill line inside the cup.

MAX FILL LINE



NOTE: You can experiment adding different liquids. Some popular options are water, wine, or juice.



COOKING FUNCTIONS

GRILL

• Great for high heat cooking and searing up to 500°F. There are 3 heat settings for grilling: LOW, MED, HI.

SMOKER

• Low and slow cooking for tender, fall-off-the-bone results with rich smoky flavor.

AIR FRY

• For crunchy and crispy results with little to no oil.

BROIL

• Great for melting cheese and adding a finishing char to meat.

ROAST

• For perfectly browned and caramelized results on larger cuts.

BAKE

• Bake frozen pizzas, desserts, and more.

DEHYDRATE

• Create tasty beef jerky or dehydrated fruits for a fun snack.

KEEP WARM

• Keep food warm and ready to serve as you wait for the rest of the meal to finish cooking.

SMOKE ON DEMAND

• Press the SMOKE button to infuse rich, smoky flavor during any cooking mode. [Smoke is automatically enabled when using the Smoker mode].

BEFORE FIRST USE

1. Remove all packaging materials

2. Place your *FlavorBoost*™ 8-in-1 Outdoor Electric Grill on a flat, level surface.

3. Install grill grate on the base and put grease cup in place on the back of the unit.

4. Plug grill in to a 3-prong GFCI grounded outlet that is rated for 20 amps.

IF USING AN EXTENSION CORD

• Use extension cord marked for **outdoor use ONLY**. See label for outdoor marking.

• Inspect the cord prior to use. Do not use if damaged.

• See label on cord for specific wattage. (Unit needs - 1700w).

• Do not plug in more than specified number of watts.

• Keep children and pets away from plugged in cords.

• Do not bend or coil cords when in use.

• Cords can be a trip hazard. See that extension cords are visible and not running across highly trafficked areas.

• **CAUTION:** A wet extension cord could cause a short in your electrical devices or lead to electric shock. Take extra precautions to keep your cord dry and avoid letting your cord rest in water or snow.

USING THE GRILL

STEP 1: Plug the grill into a proper 3-prong GFCI outlet. The grill will turn on once it is plugged in.

STEP 2: Rotate the dial to select desired cooking mode. Press dial to confirm.

STEP 3: TIME should now be flashing on screen. Turn the dial to set your cooking time. Press dial to confirm.

STEP 4: TEMPERATURE should now be flashing on screen. Turn the dial to set your cooking temperature. Press dial to confirm.

STEP 5: Once all selections are made, dial will be solid red. This indicates the grill is starting to pre-heat.

NOTE: In temperatures below 32°F, the grill may not operate effectively. If you plan to cook in extremely cold conditions, we recommend unplugging and bringing the grill indoors to briefly warm it up using ambient temperature before moving it outside for use.

STEP 6: After you are finished cooking, allow the unit to cool down for 45 minutes. Then dispose of any ash or leftover pellets and shut off the grill by unplugging.

CLEANING & MAINTENANCE

Remember to clean the grill thoroughly after each use. Allow the grill and any accessories to cool completely before attempting to clean.

NOTE: grill plate is not dishwasher safe.

• Ensure grill is unplugged and disconnected from all power sources before attempting to clean the unit

• Remove grill plate and basket. Remove air fry and smoker. To clean both components, hand-wash in warm, soapy water with a non-abrasive sponge.

• Wipe off the temperature probe with a damp cloth. Do not submerge in water or place in dishwasher.

• Remove the smoke drawer and dispose of ashes and leftover pellets in a fireproof container. Use a wire brush to clean the metal.

• Remove the moisture cup and dispose of remaining liquid. The cup is dishwasher safe.

• Allow the grease to cool in the grease cup and then dispose. Wash the grease tray with warm, soapy water. Use a disposable grease liner for easy cleaning.

• Wipe down the lid interior with a damp cloth.

• Make sure all components are dried completely prior to storage.

• Any other servicing should be performed by an authorized service representative.

COOKING CHARTS

The chart below lists recommended cooking times, temperatures, and portions for various types of foods that can be cooked in the *FlavorBoost*™ 8-in-1 Outdoor Electric Grill.

CHICKEN

Food	Volume	Capacity	Prep	Setting	Time	Action	Internal Temp (°F)
Chicken Breasts	6 oz each	4-6 pieces	Pound to even thickness	Grill & Roast High	8-10 min per side	Flip once, monitor closely	165°
Chicken Thighs	5 oz each	6-8 pieces	Trim excess fat	Grill - High	7-9 min per side	Flip once	165°
Chicken Wings	2-3 oz each	20 - 24 wings	Pat dry, season well	AF-High	25-30 min total (crispy)	Flip once	165°
Chicken Drumsticks	4 oz each	6-8 pieces	Marinate or dry rub	Roast-Medium	10-12 min per side	Turn 3-4 times	165°
Chicken Quarters	10 oz each	2-4 pieces	Light oil and seasoning	Roast-Medium	15-20 min per side	Flip once	165°
Whole Chicken	4-6 lbs	1 whole	Truss and season	Roast-Medium	60-75 min total	Turn halfway	165°

LAMB

Food	Volume	Capacity	Prep	Setting	Time	Action	Internal Temp (°F)
Lamb Chops	1.5-2 lbs per rack (8 ribs)	2-3 racks	Season with salt & herbs	Grill - Medium or High	4-6 min per side	Flip once	145°
Leg of Lamb (Bnls)	4-6 lbs	1 leg	Marinate overnight	Roast - Medium	2-3 hrs total	Turn every 30 min	150°
Lamb Loin (Bone-in)	2-3 lbs	6-8 loins	Salt & Pepper	Grill - High	4-6 min per side	Flip once	145°

BEEF

Food	Volume	Capacity	Prep	Setting	Time	Action	Internal Temp (°F)
Steak (Ribeye, Sirloin)	8 oz each	2-4 pieces	Bring to room temp, season	Grill - High	4-6 min per side	Flip once	135° (med-rare)
Ground Beef Patties	4-6 oz each	4-6 patties	Press flat, season	Grill - Medium	4-5 min per side	Flip once	155°
Brisket (Flat Cut)	3-5 lbs	1 piece	Trim fat to 1/4 inch. Salt & Pepper	Smoke - 225°	3-4 hrs total	Flip halfway through	195-205°
Eye Round	2 lbs	12-14 slices	Thinly slice & Marinate 24 hrs	Dehydrate	6-8 hours	N/A	N/A
Sirloin Tips	2 lbs	12 each	Marinate or thoroughly	Grill - High	4-5 min per side	Flip halfway through	135° (med-rare)

PORK

Food	Volume	Capacity	Prep	Setting	Time	Action	Internal Temp (°F)
Pork Chops (Bone-in)	6-8 oz each	2-4 chops	Season generously	Grill - High; Roast - Medium	5-7 min per side	Flip once	145°
Pork Ribs (Baby Back or St. Louis)	2-3 lbs	1 rack	Remove membrane, season	Smoke - 225°	2-3 hrs total	Turn every 30 min	190-203°
Pork Shoulder	3-5 lbs	1 piece	Rub	Smoke - 250°	5-8 hrs total	N/A	195-205°
Pork Tenderloin	2-3 lbs	2-3 loins	Remove silver skin & season	Grill - High	5-8 min per side	Flip once	145° thickest part
Sausages	3-4 lbs	12 links	Separate connected links	Grill - High	5-7 min per side	Flip once	160°

SEAFOOD

Food	Volume	Capacity	Prep	Setting	Time	Action	Internal Temp (°F)
Salmon Fillets	6 oz each	4-6 pieces	Oil, salt, pepper & lemon juice	Grill - Medium	4-5 min per side	Flip gently	145°
Cedar Plank Salmon	6 oz each	6-8 pieces	Salt & Pepper	Grill - High	10-20 mins	N/A	145°
Cod or Haddock	6 oz each	20 - 24 wings	Oil, salt, pepper & lemon pepper	Grill - Medium	4-5 min per side	Flip gently	145°
Swordfish Steak	10 oz each (1 in thick)	6-8 pieces	Oil & season	Grill - High	4-5 min per side	Turn 3-4 times	145°
Shrimp (Large)	1 lb	2-4 pieces	Skewer & season	Grill - High	2-3 min per side	Flip once, rest 5 mins before serving	Opaque
Scallops (Sea)	4-6 lbs	1 lb U-10	Rinse, pat dry, remove muscle	Grill - Medium-High	2-3 min per side	Flip once	Opaque

VEGETABLES

Food	Volume	Capacity	Prep	Setting	Time	Action	Internal Temp (°F)
Bell Peppers (halved)	6-8 oz each	4 halves	Seeds removed - oil & season	Grill - Medium	4-6 min per side	Turn once	N/A
Zucchini Planks	1/2 inch thick	10-12 slices	Brush with oil	Grill - High	3-4 min per side	Turn once	N/A
Corn on the cob	1 ear each	3-5 ears	Husk, Oil & season with salt & pepper	Grill - Medium	10-15 min total	Turn every few minutes	N/A
Mushrooms (Portobello)	6-7 mushrooms	6-7 caps	Remove stems, oil, season	Grill - High	5-6 min per side	Flip once	N/A
Asparagus	1 bunch	12-16 spears	Cut bottom 2 inch off, season with salt & pepper	Grill - High	3-4 min per side	Flip once	N/A
Broccolini	2 bunch	12 spears	Trim bottom, season with salt & pepper	Grill - High	3-4 min per side	Flip once	N/A
Avocado	3-4 whole avocadoes	8-12 quarters	Halve, remove stone, quarter, oil & season	Grill - High	2-3 min per side	Lid closed	N/A

AIR-FRY

Food	Recommended Amount	Temperature (°F)	Time
Bacon	12 ounces, about 10-12 slices	400	8-10 minutes
Chicken Wings	2 pounds, about 20 wings (max 3 pounds)	400	20-25 minutes
Frozen Appetizers (e.g., mozzarella sticks, popcorn, shrimp, etc.)	1½ pounds, about 20 frozen mozarella sticks	400	5-7 minutes
Frozen Chicken Nuggets	1 pound, about 34 frozen chicken nuggets	400	10 minutes
Frozen Fish Sticks	12 ounces, about 20 frozen fish sticks	400	8 minutes
Frozen Fries	1 - 2 pounds	450	15-25 minutes
Frozen Steak Fries	1 - 2 pounds	450	15-25 minutes
Hand-Cut Fries	1-2 pounds, (2-4 medium potatoes), cut into ¼-inch thick pieces, about 4 inches	400	15-20 minutes
Hand-Cut Steak Fries	1-2 pounds, (2-4 medium-large potatoes), cut into eighths lengthwise	400	15-20 minutes
Shrimp	1 pound, about 16 extra-large shrimp	375	8-10 minutes
Tortilla Chips	6, 5-inch tortillas cut into fourths	400	5-6 minutes, toss halfway through
Vegetables	1 pound, about 4 cups	400	Thin slices: 10 minutes; larger cut: 15-20 minutes

DEHYDRATE

Category	Food	Preparation	Temp	Fan Speed	Time
Herbs/ Spices	Basil, Chives, Cilantro,Dill, Mint, Oregano, Parsley, Rosemary, Sage, Thyme	Rinse in cold water, pat dry	100-115°F	Low	3-6 hours until stems are brittle, leaves crumble easily
Herbs/ Spices	Garlic	Peel cloves; halve lengthwise	100-115°F	High	6-12 hours
Herbs/ Spices	Ginger Root	Peel; grate or slice thinly	100-115°F	Low	2-6 hours
Fruit	Apples	Peel and core; slice thinly	135°F	Low	4-10 hours
Fruit	Apricots, Bananas, Figs, Mangos, Melons, Nectarines, Pineapples, Pears, Plums	Wash; core, deseed or pit fruit; remove rinds from melons or some peels; thinly slice	135°F	High	6-12 hours
Fruit	Cranberries, Blueberries	Dip in boiling water to burst skins	135°F	High	10-18 hours
Fruit	Cherries	Wash; pit	135°F	High	12-24 hours
Fruit	Citrus	Wash; thinly slice	135°F	Low	2-12 hours
Fruit	Grapes	Wash; leave whole	135°F	High	10-36 hours
Vegetables	Beans (Green/Wax), Broccoli, Cauliflower, Corn*, Mushrooms, Peas*, Peppers, Potatoes*, Onion, Squash, Tomatoes	Wash, peel and deseed as necessary; *blanch; cut or slice into uniform pieces; remove corn from cob; peas can be left whole	130-145°F	High	6-12 hours
Vegetables	Beets	Steam until tender; peel and thinly slice	130-145°F	High	3-10 hours
Vegetables	Leafy Greens (Kale, Spinach)	Wash; dry thoroughly; remove stems, tear leaves into small pieces if necessary	130-145°F	Low	3-6 hours
Meat	Pork/Beef	Remove fat and gristle; cut into uniform strips; marinate if desired; pat off excess oil durinf drying	160°F	High	4-15 hours
Fish	Lean fish	Cut into uniform strips; marinate if desired	130-140°F	High	Until firm and dry

TROUBLESHOOTING

Scan Now
for Important Information

To ensure your safety and enjoyment, be sure to review your user guide, warranty, and other product information, Simply scan the QR code, go to **http://csnrt.onfo/1AcGMY**, or call **1-800-726-0190**.

Visit our website: www.cuisinart.com

Operation	Why wont my unit turn on?	• Make sure your unit is plugged into a functional outlet. • Make sure the grill plate is securely in place in the unit. • Call Consumer Service at **1-800-726-0190**.
Cooking	Why are fried foods not crispy or fried evenly?	• Make sure food is spread evenly in a single layer in the air fry basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle. • Put food in for additional cooking time. Make sure to check frequently until food reached desired doneness. • Some foods may require more oil than others. If not crispy enough, lightly spray, brush, or rub more oil on the food.
	Excessive smoke leakage when using the wood pellet smoke drawer.	• Make sure vent and chimney above the smoke drawer are clear from blockages. Use a pipe cleaner to remove any debris. • Check gasket seal around the edge of lid for any cracks or damages.
Temperature Probe	Inconsistent readings	• Ensure the probe wire is not damaged or burned. • Make sure the temperature probe is inserted in to the thickest part of the meat you are cooking. • Make sure the probe is not poking through your food.
Cleaning	Fan blade	• Wipe with a damp cloth to remove any dust, debris or grease accumulation if you begin to hear excessive noise coming from the fan.

RECIPES

SMOKER MODE

Chicken Thighs

INGREDIENTS

1 cup	Pellets
1 pound	Boneless-skinless chicken thighs
1 tablespoon	Vegetable oil
2 teaspoon	Kosher salt
1 teaspoon	Ground black pepper
1 cup	Barbecue sauce

INSTRUCTIONS

1. Fill smoke drawer cup with pellets to fill line and insert into grill. Select SMOKER mode. Set Cuisinart Electric Grill temperature at 275°F for 1 hour 30 minutes. Press START and grill will start pre-heat and smoke cycles.

2. In a large bowl combine chicken thighs, oil and seasoning. When prompted by grill, add chicken thighs, layering left to right and back to front. Close lid and cook cycle will begin.

3. At 45-minute mark, glaze chicken with barbecue sauce and cook additional 15 to 30 minutes or until tender. Minimum internal temperature is 165°F for chicken, however smoking to a higher temperature (175-195°F) will create better texture and flavor.

SMOKER MODE

Pork Shoulder

INGREDIENTS

4-5 pounds	Boston butt, boneless
2 tablespoons	Kosher salt
1 tablespoon	Crushed black pepper
¼ cup	Sherry vinegar & water mix
3 sprigs	Thyme or rosemary
½ cup	Pellets

INSTRUCTIONS

1. Pat pork shoulder dry and thoroughly coat with salt and pepper. Let pork air chill in refrigerator overnight on a non-reactive pan.

2. Fill smoke drawer cup with pellets to fill line and insert into grill. Fill moisture cup with ½ sherry vinegar and ½ water and add some herb sprigs. Select SMOKER mode. Set *FlavorBoost*™ temperature at 250°F. Plug in probe, insert into thickest part of pork and set to 195°F. Press START and grill will start ignition cycle for wood pellets.

3. When prompted by grill, place pork centered on grill plate. Close lid and cook cycle will begin. When probe hits internal temperature, grill will turn off. Remove from grill and let pork rest for 10 minutes before slicing.

SMOKER MODE

Beef Brisket



INGREDIENTS

1 cup	Pellets
1 each	Brisket flat
1 tablespoon	Kosher salt
1 tablespoon	Ground black pepper

INSTRUCTIONS

1. Fill smoke drawer cup with pellets to fill line and insert into grill. Select SMOKER mode. Set *FlavorBoost*™ temperature at 275°F. Plug in probe and set to 165°F. Press START and grill will start ignition cycle for wood pellets.

2. Trim fat to ¼-inch thick. Mix salt and pepper together and generously season both sides of brisket. When prompted by grill, insert probe into thickest part of brisket and place on center of grill. Close lid and cook cycle will begin.

3. When probe hits internal temperature, grill will turn off, wrap brisket completely in foil and reinsert probe, setting temperature to 195°F. Place brisket back on grill, close lid, and restart SMOKER at 275°F (canceling pre-heat). When temperature is 195°F internal temperature is reached, remove brisket from grill and let rest for at least 20 minutes and up to one hour before unwrapping and slicing.

SMOKER MODE

Baby Back Ribs

INGREDIENTS

1 cup	Pellets
1 each	Baby back rib back
1 teaspoon	Vegetable oil
3 tablespoons	Rib rub
1 cup	Barbecue sauce

INSTRUCTIONS

1. Fill smoke drawer cup with pellets to fill line and insert into grill. Select SMOKER mode. Set Cuisinart Electric Grill temperature at 275°F for 4 hours. Press START and grill will start pre-heat and smoke cycles.

2. Pat ribs dry with paper towels. Remove membrane from back of ribs. Generously coat ribs with oil on both sides. Evenly season both sides of ribs with rub.

3. Ribs should fit if placed, meat side up, diagonally across grill plate. For larger ribs such as St. Louis ribs, you may need to cut in half to fit inside grill. Close lid and cook cycle will begin.

4. At 1 hour mark, tear a piece of aluminum foil twice as long as ribs. Spread half of sauce in center of one half of foil. Place ribs meat side on sauce and drizzle remaining sauce on bone side of ribs. Fold aluminum foil over ribs to completely cover ribs and crimp sides for a tight wrap. Place wrapped ribs in grill, bone side up, and cook additional two hours and up to three hours until tender.

SMOKER MODE

Mac-N-Cheese

INGREDIENTS

1 cup	Pellets
1 pound	Macaroni (cooked ahead)
1 cup	Bechamel sauce (see recipe at Cuisinart.com)
8 ounces	Shredded cheddar cheese
1	Nonstick spray
½ cup	Italian bread crumbs
3 tablespoons	Butter, cubed

INSTRUCTIONS

1. Fill smoke drawer cup with pellets to fill line and insert into grill. Select SMOKER mode. Set *FlavorBoost*™ temperature at 325°F and press START. Grill will start ignition cycle for wood pellets and pre-heat.

2. Warm bechamel sauce and fold in cheese stirring to combine. In a large bowl add macaroni and cheese sauce. Use a rubber spatula to thoroughly mix together. Using an oven-safe baking pan or cast-iron skillet, spray pan with nonstick spray then add macaroni mixture. Spread bread crumbs evenly over top of macaroni and stud with butter.

3. Place macaroni in center of grill and cook for 15-20 minutes, until macaroni mix is bubbling and bread crumbs are toasted.

SMOKER MODE

Hot Honey Cornbread

INGREDIENTS

1 cup	Pellets
1 box	Cornbread mix
1 stick	Unsalted butter, room temp
2 tablespoons	Honey
1 teaspoon	Kosher salt
¼ teaspoon	Fennel pollen or ground fennel seed
1	Nonstick spray
Pinch	Hot pepper flakes

INSTRUCTIONS

1. Fill smoke drawer cup with pellets to fill line and insert into grill. Select SMOKER mode. Set *FlavorBoost*™ temperature at 325°F for 40 minutes. Press START and grill will start pre-heat and smoke cycles.

2. Mix cornbread according to directions. Coat 9-inch pan with nonstick and add batter. When prompted add cornbread to center of grill and bake until cooked through.

3. Meanwhile, using a mixer, combine butter, honey and seasoning and whisk until combined. Set aside until cornbread is ready. Place hot cornbread on cooling pan and slather top with honey butter mixture. The butter will be absorbed as cornbread cools. When cooled, remove from pan and serve.

GRILL MODE

Pork Tenderloin

INGREDIENTS

1 pound	Pork tenderloin
1 tablespoon	Vegetable oil
1 tablespoon	BBQ or taco seasoning

INSTRUCTIONS

1. Select GRILL mode on HI for 20 minutes. Press START and grill will pre-heat.

2. Remove any silver-skin from pork tenderloin. Coat with oil and season pork tenderloin generously. Plug in probe, insert into thickest part of tenderloin and set to 145°F. When prompted by grill, place pork centered on grill plate. Close lid and cook cycle will begin. At halfway point, using tongs, flip tenderloin and close lid to continue cooking.

3. When probe hits internal temperature, grill will turn off. Remove from grill and let pork rest for 10 minutes before slicing.

GRILL MODE

Classic Burgers



INGREDIENTS

1 pound	Ground beef
¾ teaspoon	Kosher salt
½ teaspoon	Ground black pepper
8 slices	Thick-cut bacon
4 slices	American cheese
4	Hamburger buns

INSTRUCTIONS

1. Select GRILL mode. Set Cuisinart Electric Grill temperature to HI for 12 minutes. Press START and grill will start pre-heat.

2. In a large bowl mix beef with salt and pepper. Divide into four equal portions. Use burger press or your hands to form thick patties. Use thumb to push a small indent in top of burger.

3. Add burgers (thumb side up) and bacon strips to grill. Cook with lid open. Bacon should take approximately 2 minutes per side until crispy. Lay on plate lined with paper towels to drain. Flip burgers at 2 minutes, 4 minutes and 6 minutes, then top with American cheese. Cook burgers to desired doneness, remove from grill and rest on cutting board. Burgers should be at least 145°F internal temperature. Toast burger buns on grill. Place burger on bottom bun topped with two slices of folded bacon. Top with favorite condiments and serve.

GRILL MODE

Chicken Breast

INGREDIENTS

1 pound	Boneless-skinless chicken breast
1 tablespoon	Vegetable oil
2 teaspoon	Kosher salt
1 teaspoon	Ground black pepper
1 teaspoon	Dried herbs

INSTRUCTIONS

1. Select GRILL mode. Set *FlavorBoost*™ temperature to HI for 20 minutes. Press START and grill will start pre-heat.

2. In a large bowl combine and toss chicken, oil, seasoning and herbs. When prompted by grill, add chicken, layering left to right and back to front. Close lid and cook cycle will begin.

3. At halfway point (10 minutes) grill will prompt you to FLIP FOOD. Open lid, flip chicken breast and close lid to finish cooking. After cycle completes and chicken has reached an internal temperature of 165°F in the thickest part, rest chicken breast on a cutting board for at least five minutes before serving.

GRILL MODE

Grilled Haloumi Kebabs

INGREDIENTS

6-8	8-inch wooden skewers
1 pound	Haloumi cheese, cubed
1	Zucchini, cubed
1	Cherry tomatoes
2 tablespoons	Extra-Virgin olive oil
2 teaspoons	Kosher salt
1 teaspoon	Ground black pepper
1 teaspoon	Za'atar seasoning
½	Lemon

INSTRUCTIONS

1. Select GRILL mode. Set *FlavorBoost*™ temperature to HI for 10 minutes. Press START and grill will start pre-heat.

2. Layer each skewer alternating cheese, zucchini, red onion, and cherry tomatoes. Lay on a pan or cutting board and drizzle with olive oil.

3. Mix salt, pepper and za'atar together and generous season both sides of skewers. Add food when prompted and close lid to start cook cycle. Cook with lid open, flip skewers at halfway point. Squeeze lemon over skewers and serve immediately as an appetizer or entree.

GRILL MODE

Grilled Asparagus

INGREDIENTS

1 bunch	Asparagus, ends trimmed
2 tablespoons	Olive oil
1 teaspoon	Lemon juice
2 teaspoons	Ground black pepper

INSTRUCTIONS

1. Select GRILL mode. Set *FlavorBoost*™ temperature to HI for 10 minutes. Press START and grill will start pre-heat.

2. Lay asparagus in sheet pan, facing same direction. Drizzle with oil and lemon juice then season with salt and pepper. Make sure all spears are coated.

3. When prompted, add asparagus to grill and cook 2-3 minutes turning once and cooking for an additional 2-3 minutes or until charred. Remove from heat and serve immediately.

GRILL MODE

Grilled Salmon

INGREDIENTS

4 4-oz	Center-cut salmon filets
2 tablespoons	Extra-virgin olive oil
1 teaspoon	Baharat seasoning
½ teaspoon	Kosher salt
¼ teaspoon	Ground black pepper
½	Lemon

INSTRUCTIONS

1. Select GRILL mode. Set *FlavorBoost*™ temperature to HI for 10 minutes. Press START and grill will start pre-heat.

2. Coat filets in oil and season both sides with baharat, salt and pepper. When prompted by grill, add salmon. Close lid and cook cycle will begin.

3. At halfway point (10 minutes) grill will prompt you to FLIP FOOD. Open lid, use tongs to gently flip salmon filets and close lid to finish cooking. After cycle completes and salmon has reached an internal temperature of 145°F in the thickest part. Place on tray and squeeze lemon over top of salmon. Serve immediately.

AIR FRY MODE

Tater Tots

INGREDIENTS

1 bag	Frozen tater tots
1	Nonstick spray

INSTRUCTIONS

1. Lightly coat air fryer basket with nonstick spray. Place tater tots evenly across air fry basket. Select Air fry mode with temperature 400°F for 12 minutes. Press START and grill will start pre-heat.

2. When prompted, add air fry basket with tater tots on grill and close lid to start cooking. At halfway point (6 minutes) grill will prompt you to FLIP FOOD. Use heat resistant gloves, remove basket with tater tots from grill and shake to turn tots. Return basket to grill, close lid and continue cooking.

3. At end of cycle make sure tots are cooked to desired crispiness. Add additional time if needed.

AIR FRY MODE

Chicken Wings

INGREDIENTS

3-4 pounds	Chicken Wings
1 tablespoon	Avocado or Coconut Oil
1 teaspoon	Kosher salt
½ teaspoon	Black pepper
½ teaspoon	Cumin
½ teaspoon	Garlic powder
½ teaspoon	Onion powder
½ teaspoon	Smoked paprika
½ teaspoon	Marjoram
½ teaspoon	Oregano
1	Nonstick spray

INSTRUCTIONS

1. In large bowl toss chicken wings with oil and seasoning and use hands to make sure all wings are completely coated with seasoning. Lightly coat air fryer basket with nonstick spray. Place wings evenly across air fry basket leaving a gap for airflow between each wing. Depending on the number of wings you may need to cook in batches.

2. Select Air fry mode with temperature 450°F for 30 minutes. Press START and grill will start pre-heat. When prompted add basket with wings on grill and close lid to start cooking. At halfway point grill will prompt you to FLIP FOOD. Use tongs to turn each wing. At end of cycle make sure wings are cooked to desired crispiness and reached 165°F internal temperature. Add additional time if needed.

AIR FRY MODE

Brussels Sprouts

INGREDIENTS

1	Nonstick spray
1 pound	Brussels sprouts, cleaned, halved
1 tablespoon	Vegetable oil
1 tablespoon	Kosher salt
1 tablespoon	Ground black pepper

INSTRUCTIONS

1. Lightly coat air fryer tray with nonstick spray. In a medium bowl toss halved Brussels sprouts with oil and seasoning. Place sprouts evenly across air fry basket. Select Air fry mode with temperature 400°F for 12 minutes. Press START and grill will start pre-heat.

2. When prompted add air fry tray with sprouts on grill and close lid to start cooking. At halfway point (6 minutes) grill will prompt you to FLIP FOOD. Use heat resistant gloves, remove basket with sprouts from grill and shake to turn. Return basket to grill, close lid and continue cooking.

3. At end of cycle make sure sprouts are cooked to desired crispiness and add additional time if needed. Toss sprouts with soy sauce, lime and honey to add extra flavor if desired.

AIR FRY MODE

Crab Cakes



INGREDIENTS

1	Large Egg
¼ cup	Mayonnaise
1 tablespoon	Dijon mustard
2 tablespoons	Basil, chiffonade
2 tablespoons	Scallion, minced
1 pound	Crabmeat
1 teaspoon	Kosher salt
½ teaspoon	Black pepper
½ teaspoon	Hot sauce
1 ½ cups	Seasoned panko
1	Nonstick spray

INSTRUCTIONS

1. In a large bowl combine egg, mayonnaise, Dijon, basil and scallion stirring to combine. Fold in crabmeat. Add salt, pepper, hot sauce and ¾ cup panko and combine. Pour remaining ¾ cup panko in small cookie sheet. Scoop gold ball sized crab cakes on bread crumbs. Coat each crab cake in panko and push down creating a disc, use fingers to round the edges.
2. Lightly coat air fryer basket with nonstick spray. Select Air fry mode with temperature 400°F for 12 minutes. Press START and grill will start pre-heat.
3. When prompted add air fry basket with crab cakes on grill and close lid to start cooking. At halfway point (6 minutes) grill will prompt you to FLIP FOOD. After flipping crab cakes, return basket to grill, close lid and continue cooking.
4. Crab cakes should reach a minimal internal temperature of 165°F.

ROAST MODE

Spatchcock Chicken



INGREDIENTS

1	Chicken
1 tablespoon	Kosher salt
1 teaspoon	Ground black pepper

INSTRUCTIONS

1. Butcher the chicken by removing the spine and rib bones, press down flat and remove keel bone. Season both sides generously with salt and pepper. Lay flat on a sheet tray, skin side up, and refrigerate uncovered while setting up grill.
2. Remove moisture cup and add liquid to the fill line with water or chicken stock and place back in grill. A couple herb stems will help add flavor while moisture cup adds flavor and keeps food from dying out.
3. Select ROAST mode temperature 400°F for 20 minutes. Press START and grill will start pre-heat. When prompted READY, lay chicken on grill skin side up and close lid to start cooking. Set temperature to 165°F and insert probe into the thickest part of the chicken breast. At end of cycle make sure chicken is cooked to desired internal temperature and skin crispiness. Add additional time if needed. Rest chicken 5 minutes before serving.

ROAST MODE

Roasted Root Vegetables

INGREDIENTS

3 pounds	Assorted root vegetable (beets, carrots, parsnips, sweet potatoes, etc.), medium diced
2 tablespoons	Olive Oil
1 teaspoon	Kosher salt
½ teaspoon	Ground black pepper
1 tablespoon	Chopped fresh rosemary, thyme and sage
1	Vegetable oil spray

INSTRUCTIONS

1. In a large bowl combine toss vegetables, oil, seasoning and herbs until completely coated.

2. Lightly coat air fryer tray with nonstick spray. Select ROAST mode with temperature 400°F for 12 minutes. Press START and grill will start pre-heat.

3. Place root vegetables evenly across tray. When prompted add air fry tray with vegetables on grill and close lid to start cooking. At halfway give vegetables a shake for even cooking. Close lid to continue cooking. Finished vegetables should be crispy on the outside and soft in the middle. Add time if needed to achieve desired crispiness.

ROAST MODE

Spoon Roast

INGREDIENTS

1 3-4 lbs	Top Sirloin
1 tablespoon	Kosher salt
1 teaspoon	Ground black pepper

INSTRUCTIONS

1. Season the roast generously with salt and pepper. Lay on a sheet tray and refrigerate uncovered for at least 6 hours to help develop a crust.

2. Fill moisture cup with red wine and herb sprigs and place in grill. Select ROAST mode temperature 425°F for 10 minutes. Press START and grill will start pre-heat. When prompted to add food, place roast in center of grill and close lid to start cooking. Reduce heat to 325°F and roast an additional 30-40 minutes. The probe can be used to monitor internal temperatures. Set temperature to 135°F and insert probe into the center of the roast. At the end of cycle remove roast from grill and rest for at least 10 minutes prior to carving.

ROAST MODE

Roasted Potatoes

INGREDIENTS

3 pound bag	Baby new potatoes, assorted colors preferred
¼ cup	Extra-Virgin olive oil
1 tablespoon	Lemon juice
1 tablespoon	Rosemary, chopped
1 tablespoon	Thyme, chopped
1 tablespoon	Kosher salt
2 teaspoons	Crushed black pepper

INSTRUCTIONS

1. In a large bowl, combine potatoes, oil, lemon juice, herbs and seasoning. Toss to combine and completely coat potatoes. Place evenly in air fryer basket.

2. Select ROAST mode temperature 425°F for 12 minutes. Press START and grill will start pre-heat. When prompted READY, place basket in center of grill and close lid to start cooking. At halfway point give potatoes a shake for even cooking. Close lid to continue cooking. Finished potatoes should be crispy on the outside and soft in the middle. Add time if needed to achieve desired crispiness.

BROIL MODE

NY Sirloin Steaks



INGREDIENTS

2 each	NY strip steaks
1 tablespoon	Vegetable oil
1 tablespoon	Kosher salt
1 teaspoon	Ground black pepper

INSTRUCTIONS

1. Select BROIL mode. Set the grill temperature to HI for 10 minutes. Press START and grill will start pre-heat.

2. Place steak on cutting board, coat with oil and season generously with salt and pepper. When prompted by grill, add steaks, close lid and start cooking cycle.

3. At halfway point (5 minutes) open lid, flip steaks with tongs and close lid to finish cooking. Once steak has reached an internal temperature of 140°F (in the thickest part) rest steak on a cutting board for 5-10 minutes before slicing. Resting the steak allows juices to redistribute and prevents dryness.

BROIL MODE

Broiled Scalloped Potatoes

INGREDIENTS

16 ounces	Heavy cream
1	Garlic clove, pressed
½ teaspoon	Kosher salt
¼ teaspoon	Black pepper
3	Thyme or Rosemary sprigs
2 pounds	Yukon gold potatoes, thin sliced
4 ounces	Shredded cheddar or Gruyere cheese

INSTRUCTIONS

1. In a large heavy-bottomed saucepan, combine cream, garlic, salt, pepper and thyme. Add sliced potatoes and make sure they are completely covered by cream. Heat to a simmer and cook until potatoes are tender, approximately 45 minutes. Stir occasionally to avoid cream scorching.

2. Set grill to BROIL on HI and pre-heat. Check seasoning and add more salt or pepper if needed. Strain potatoes, removing sprigs, but saving cream. Add potatoes evenly to a buttered baking dish and cover with cream. Top with shredded cheese. Add to grill and broil for 10 minutes, until cheese is melted and bubbling. Allow to cool for 5 minutes prior to serving.

BROIL MODE

Charred Shrimp

INGREDIENTS

2 pounds	16-20 shrimp, peeled, deveined
2 tablespoons	Coconut oil
2 tablespoons	Baharat seasoning
1	Shallot
1	Jalapeno
1 tablespoon	Lime juice
1	Nonstick spray

INSTRUCTIONS

1. If frozen, fully defrost shrimp and rinse in colander. In medium bowl whisk coconut oil and Baharat seasoning to create a wet rub. Cut shallot into julienne strips. Cut jalapeno into thin rounds leaving seeds if you want more heat.

2. Toss shrimp in wet rub using hands to coat all shrimp. Add shallot, jalapeno, and lime juice and toss to coat completely. Lay shrimp mix evenly across ¼ sheet pan lightly coated with nonstick spray.

3. Select BROIL mode HI for 10 minutes. Press START and grill will start pre-heat. When prompted add food and close lid to start cooking. Turn shrimp at 5-minute halfway point for even cooking. At the end of cycle remove shrimp from grill and serve with preferred sides.

BROIL MODE

Broiled Broccoli Caesar

INGREDIENTS

2 pound	Fresh broccoli florets
8 ounces	Creamy Caesar dressing
1 tablespoon	Lemon juice
¼ cup	Scallions, chopped
2 teaspoons	Crushed black pepper
1 cup	Shredded parmesan
1 teaspoon	Crushed red pepper

INSTRUCTIONS

1. Boil broccoli in a large pot of salted water for 2-3 minutes. Quickly drain broccoli and shock in a bowl of ice water to stop cooking process. Remove from ice water and lay broccoli on sheet pan lined with paper towels.

2. In a large bowl combine dressing, lemon juice, scallions crushed black pepper and ½ cup parmesan. Add broccoli and toss to combine. Place broccoli in nonstick pan and top with remaining parmesan and crushed red pepper.

3. Select BROIL mode HI for 8 minutes. Press START and grill will start pre-heat. When prompted READY, place pan in center of grill and close lid to start cooking. Use an oven-safe mitt to turn broccoli and check for doneness. You may adjust time as needed. Close lid to continue cooking and serve immediately.

BAKE MODE

Baked Brie



INGREDIENTS

16 ounces	Whole French brie cheese
½ cup	Fig jam (room temperature)
½ cup	Honey
1 cup	Dried fruit assortment (sliced apricots, cranberries, figs, raisins)
½ cup	Mixed toasted nuts

INSTRUCTIONS

1. Lightly coat 9-inch pan with nonstick spray. Place brie in 9-inch pan. In a medium bowl combine fig jam, honey, dried fruits, and mixed nuts. Top brie with jam mixture.

2. Select BAKE mode temperature 350°F for 15 minutes. Press START and grill will start pre-heat. When prompted READY, place baking dish with brie in center of grill. Check brie at 12 minutes and rotate if needed. Close lid to continue cooking.

3. Brie is done once edges soften, don't overcook,. Rest for a few minutes prior to serving as brie and jam will be very hot. Serve with bread and crackers either in baking pan or use oversized spatula to transfer to a cutting board.

BAKE MODE

Smoked Chocolate Chip Cookies

INGREDIENTS

1 cup	Butter, softened
1 cup	Brown sugar, packed
1 cup	Granulated sugar
2	Eggs
1 teaspoon	Vanilla extract
2 cups	All purpose flour
1 teaspoon	Baking soda
½ teaspoon	Baking powder
½ teaspoon	Kosher salt
2 cups	Old fashioned oats
2 cups	Bittersweet chocolate

INSTRUCTIONS

1. Cream butter and both sugars together until smooth. Whisk in eggs and vanilla until combined. In a separate bowl combine flour, baking soda, baking powder and kosher salt. Whisk to combine. Fold dry ingredients into wet ingredient mixture. Add oats and chocolate chips and fold until just combined. Portion into 1 tablespoon balls and place even across parchment paper.

2. Select BAKE mode temperature 325°F for 10 minutes. Fill smoke drawer cup with pellets to fill line and insert into grill. Press START and grill will start pre-heat. Press SMOKE to ignite pellets. When prompted READY, place parchment with cookies in center of grill and close lid to start cooking. Check cookies at 8 minutes and cook to desired doneness.

BAKE MODE

St. Louis Gooey Butter Cake

INGREDIENTS

1 Stick	Salted butter, plus 2 tblsp for pan
5	Eggs
1 teaspoon	Extra-virgin olive oil
1 box	yellow cake mix
2 cups	Powdered sugar
8 ounces	Cream Cheese, room temperature
½ teaspoon	Vanilla extract

INSTRUCTIONS

1. Grease a 9-inch pan with 2 tblsp butter. In a medium bowl combine butter, 3 eggs, oil and yellow cake mix. Use hand mixer until combined and fluffy. Pour cake mix into greased pan and, spread evenly to edges using a rubber spatula.

2. In another bowl, use hand mixer to beat 2 eggs, sugar, cream cheese and vanilla extract until fluffy. Pour into pan on top of cake mixture.

3. Select BAKE mode temperature 350°F for 45 minutes. Press START and grill will start pre-heat. When prompted READY, place cake in center of grill and close lid to start cooking. At halfway point use an oven safe mitt to turn cake. At the end of cycle remove cake from grill and rest for at least 10 minutes prior to serving.

BAKE MODE

Steamed Crusty Bread

INGREDIENTS

1 ½ cups	Water, room temperature
2 teaspoons	Instant yeast
3 ½ cups	Bread flour
1 ½ teaspoons	Kosher salt
¼ teaspoon	Extra-virgin olive oil

INSTRUCTIONS

1. Bloom yeast on top of water for 2 minutes. In a large mixing bowl combine 3 ¼ cups of flour and salt (reserve ¼ cup flour for kneading). Pour water and yeast mixture into flour mixture. Use a rubber spatula to combine until shaggy dough ball forms. Coat countertop with remaining flour and transfer dough to counter. Fold dough just until a smooth ball forms.

2. Coat a large bowl with olive oil. Place dough in bowl and cover with plastic wrap. Proof dough until doubled in size (approximately 2-3 hours). Once proofed, place dough on floured surface and cut in half. Form into two rough rounds or loaves. Score top with a sharp knife and dust with flour. Keep covered with a damp cloth while oven pre-heats.

3. Select BAKE mode temperature 450°F for 40 minutes. Fill moisture cup with water to line. Press START and grill will start pre-heat. When prompted READY, place loaves directly on grill, 2-3 inches apart, and close lid to start cooking. At the end of cycle remove bread from grill and rest for at least 10 minutes prior to serving.

DEHYDRATE MODE

Beef Jerky

INGREDIENTS

3 pounds	Top or Bottom Round
1 cup	Teriyaki marinade
1	Nonstick spray

INSTRUCTIONS

1. Cut beef into long thin strips, slicing across the grain. Marinate in teriyaki overnight. Divide beef into two batches (one can be frozen for a later date)..

2. Set grill to DEHYDRATE to 160°F. Coat air fry basket with nonstick spray. Shake off excess liquid from beef and lay strips evenly across bottom of basket. DEHYDRATE for 6 hours. Adjust time as needed for desired chew. Store in airtight bag for a week or refrigerate for up to two weeks.

3. For smoky jerky: Prior to DEHYDRATE, fill smoke drawer cup with pellets and insert into grill. Press SMOKE and pellets will ignite.

DEHYDRATE MODE

Pineapple Rounds



INGREDIENTS

1	Pineapple
1	Nonstick spray
1 teaspoon	Kosher salt
½ teaspoon	Ancho chili

INSTRUCTIONS

1. Coat air fry basket with nonstick spray. Trim rind, top and end off pineapple. Cut into rounds and remove core. Lay tightly and evenly across bottom. Sprinkle with salt and chili pepper. Set *FlavorBoost*™ to DEHYDRATE to 150°F. DEHYDRATE for 6 hours. Adjust time as needed for desired chew. Store in airtight bag for a week or refrigerate for up to two weeks.

DEHYDRATE MODE

Raisins

INGREDIENTS

1 bunch	Red or green grapes
1	Nonstick spray

INSTRUCTIONS

1. Coat air fry basket with nonstick spray. Pick grapes off vine removing any stems and lay evenly across bottom of basket. Set *FlavorBoost*™ to DEHYDRATE to 150°F. DEHYDRATE for 6 hours. Store in airtight bag for a week or refrigerate for up to two weeks.

Notes:

LIMITED THREE (3) YEAR WARRANTY

Subject to the exclusions and limitations contained herein, Conair LLC dba Cuisinart warrants that the Cuisinart® categories of: **Propane Grills, Propane Griddles, Propane Pizza Ovens, Smokers & FlavorBoost™ Outdoor Electric Grill** will be free from material defects in materials and workmanship under normal home use conditions for a period of Three (3) Year beginning on the date the Product was purchased in its original, sealed packaging, unless otherwise specified in this Limited Warranty.

This Limited Three (3) Year Warranty is only for U.S. consumers (defined herein as purchasers at retail for personal, family, or household use) who originally purchase the Product from Cuisinart or an authorized Cuisinart® reseller (if you are unsure whether a retailer or other point of sale is an authorized or unauthorized Cuisinart reseller, contact Cuisinart).

This Limited Three (3) Year Warranty does NOT cover: • Normal wear and tear; • Any Product purchased by commercial purchasers or for commercial or non-household uses; • Accessories, parts, or software added to the Product after the system is shipped from Cuisinart; • Any costs associated with the replacement or repair of the Product, including labor, installation, or other costs incurred by you without prior Cuisinart approval; • Damage to the Product, defective conditions, or non conformities due to: (1) external causes, including shipping, accidents, problems with electrical power (Product designed only for use with 120-volt outlets), abnormal conditions (such as mechanical or environmental); (2) usage not in accordance with Product instructions; (3) misuse, neglect, unauthorized alteration, unauthorized repair; and (4) acts of god or other events beyond Cuisinart's control; • Though necessary repairs and maintenance might be performed by any company, damage caused by you or any nonauthorized third party, may void, this Limited Three (3) Year Warranty; • Damage caused by accessories or replacement parts not specifically authorized by Cuisinart, may void, this Limited Warranty; and • Any Product where the original Product identification markings (trademark or serial number) have been removed, altered, or obliterated from the Product.

However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this Limited Three (3) Year Warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

The Three (3) Year Limited Warranty period begins on the date the Product was delivered, which may be different than the date the Product was purchased. California residents also have the option of obtaining the benefits of this Limited Three (3) Year Warranty by bringing the Product to (A) the store where it was purchased or (B) another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the Product, refer the consumer to an independent repair facility, replace the Product with another identical or reasonably equivalent product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the Product.

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Problems, missing parts? Before returning to your retailer, call our customer service department at **1-800-726-0190**, 9 a.m. - 5 p.m. EST, Monday-Friday or email: **customerservice@cuisinart.com**
This Limited Three (3) Year Warranty is issued by: Conair LLC., 1 Cummings Point Road, Stamford, CT 06902, Phone : 1-800-726-0190



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