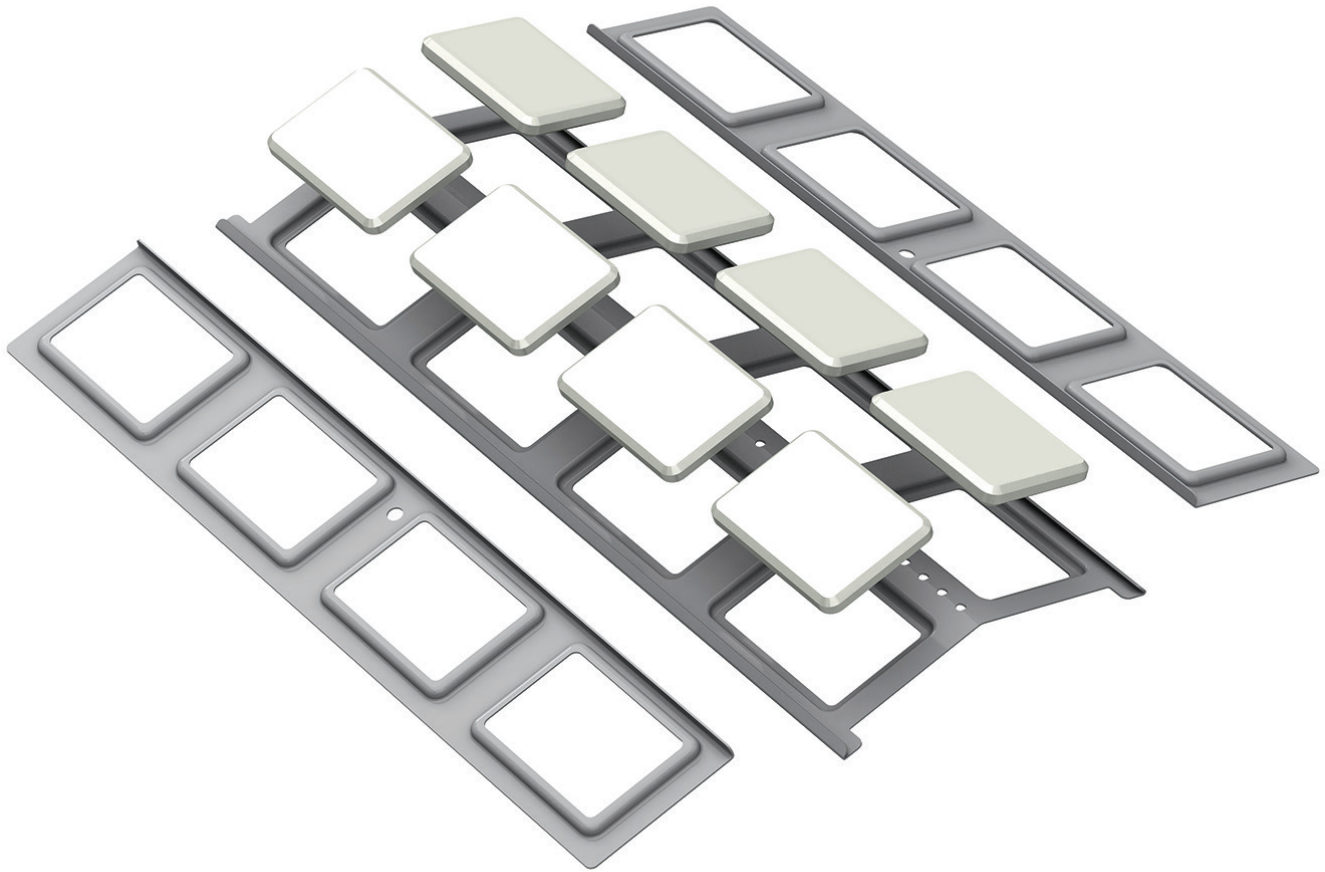


# Cuisinart® CARE & USE INSTRUCTIONS



## GUIDE

**THIS IS A SUPPLEMENTARY, CARE & USE INSTRUCTION MANUAL FOR THE CERAMIC HEAT TECHNOLOGY™ FEATURE ONLY.**

Before continuing, please read CUISINART® Safety & Care Manual for all safety, usage, maintenance, troubleshooting, and warranty details.

# CARE AND USE

## ⚠ ATTENTION

**AVOID DAMAGES. ALWAYS HANDLE CERAMIC STONES, AND CERAMIC HEAT PLATES WITH CARE.**

### Positioning of the Ceramic Heat Plates

Placement of Ceramic Heat Plates within the grill is critical to ensuring optimal cooking performance and even heat distribution. Always ensure that the Ceramic Heat Plates are positioned correctly in **“COOK MODE”**, with the center ports at the front of the cooking surface, and the assembly hitch pins on the underside of the Ceramic Heat Plates. Refer to figure A for correct **“COOK MODE”** position.

### Getting Started

1. Ensure that all items on the **Grill Safety Check-list**, on the front of your **Safety & Care Manual**, are completed before proceeding.
2. Ensure that your barbecue's cooking grates are seasoned in advance of your first cooking cycle. The cooking grates must be allowed to cool, to complete the seasoning process. Instructions are located on page 17 of the **Safety & Care Manual**.
3. Follow proper Lighting Instructions on page 7 of the Safety & Care Manual.
4. Once lit, ensure your control knobs are set to **“Hi”**, close your barbecue's lid, and allow your barbecue to pre-heat for **15 minutes**.

**NOTE:** Pre-heating your barbecue's cooking surface is essential to ensuring even heat distribution and consistent temperatures for best cooking results. Ambient temperature will affect pre-heat times. Please use your lid's temperature gauge and preheat times as a guide.

### “COOK MODE” ONLY



Cuisinart® Ceramic 850 shown

**NOTE:** Always ensure that the Ceramic Heat Plates are positioned correctly in **“COOK MODE”** with the center ports at the front of your barbecues burner box before cooking.

# CARE AND MAINTENANCE

- Discolouration of the Ceramic Stones is normal after usage. It is not necessary to remove the Ceramic Stones from the Stainless Steel Radiants, to clean.
- During pre-heat, most grease build-up will burn-off. **If a deeper clean is required**, or to avoid ash build-up on the cooking surface, follow the “**CLEAN MODE**” steps below.

**NOTE:** Following pre-heat or burn-off, you may notice ash on your barbecue's cooking surface and on the surface of the Ceramic Heat Plates. This is normal and can be easily brushed off using a barbecue brush.

## “CLEAN MODE”

**Removing baked on grease and build-up from your Ceramic Heat Plates is made easy, by doing the following:**

1. Remove and place all Ceramic Heat Plates in “**CLEAN MODE**”. Simply, turn-over and reposition inside of your barbecues burner box.
2. Light the grill, and adjust all main burner controls to the “Hi” position.
3. Once lit, close the barbecue lid and allow the Ceramic Stones to self-clean for 20 minutes. More time may be required for a heavily soiled barbecue.
4. Once the time has expired, shut-down the barbecue and allow it to cool before handling the parts.
5. Once cool, remove and re-position all Ceramic Heat Plates into “**COOK MODE**” position, before beginning a cooking cycle.

### “CLEAN MODE” ONLY



Cuisinart® Ceramic 850 shown

### **⚠ FLARE-UP FIRE WARNING**

**To ensure a safe and enjoyable cooking experience, and to avoid the dangers of grease fires and flare-up fires, do not allow grease to build-up on the Ceramic Heat Plates and cooking grates. Position the Ceramic Heat Plates in “CLEAN MODE” on a regular basis for the best results.**

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# REPLACEMENT AND STORAGE

## Replacing Broken Ceramic Stones

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Always handle Ceramic Stones and your Ceramic Heat Plates with care to avoid damages.

### **WARNING**

Ensure that the BBQ is cool and in the "OFF" position before touching any parts.

1. Locate the hitch pin on the Ceramic Heat Plate.
2. Using pliers, grasp and pull out the hitch pin.
3. Remove the damaged Ceramic Stone and replace it.
4. Reposition the stainless steel housing and replace hitch pin and connector, to lock in place.

**NOTE:** For your convenience, additional Ceramic Stones have been provided. If it becomes necessary to replace any of the Ceramic Stones or any part of the 3 piece Stainless Steel Radiant, contact **Cuisinart® Barbecues Customer Care** for assistance **1-800-309-3452**.

## Seasonal Storage

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For full instructions of how to store and protect your barbecue from the elements, follow the information provided on page 15-17 of the Cuisinart® Safety & Care Manual.

Avoid moisture and corrosive damage to parts by always ensuring that your barbecue is stored clean, covered and in a dry environment. If storing outdoors, it is recommended that a barbecue cover is secured properly to the barbecue to protect all surfaces. All internal components should be removed and stored clean, dry, and indoors.

If you have any questions, or require additional information, please visit us online [www.cuisinartbbqs.com](http://www.cuisinartbbqs.com) or contact **Cuisinart® Barbecues Customer Care** at **1-800-309-3452**.

**For more information  
please visit us online at [www.cuisinartbbqs.com](http://www.cuisinartbbqs.com)**

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