

CURTIS STONE



CARE & USAGE INSTRUCTIONS

3-IN-1 ELECTRIC
GRILL GRIDDLE

INSTRUCTIONS D'UTILISATION
FABRICANT DE COLLATIONS

Dura-Pan®

IMPORTANT SAFEGUARDS

WHEN USING AN ELECTRICAL PRODUCT, ESPECIALLY WHEN CHILDREN ARE PRESENT, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE TAKEN, INCLUDING THE FOLLOWING:

- 1 Read all instructions.
- 2 Please check if the voltage marked on the product matches the local power supply voltage, before connecting the product to the power supply.
- 3 Do not use this product if the Plug, Power Cord, or the product is damaged.
- 4 This product itself is not intended for people (including children) who are physically impaired, have sensory or mental disabilities, or lack relevant experience and knowledge, unless someone responsible for their safety supervises or directs their use of the product.
- 5 Keep the product and its cables out of the reach of children.
- 6 Keep the Power Cord away from hot surfaces.
- 7 Always place and use this product on a dry, stable, and level surface.
- 8 This product cannot be operated with an external timer or a separate remote control system.
- 9 Do not use this product for any purpose other than as described in this user manual.
- 10 Do not let the Power Cord hang over edge of table or counter, or touch hot surfaces.
- 11 Do not immerse the product in water. To protect against electrical shock, do not immerse the Power Cord, Plug, or product in any liquid.
- 12 For indoor use only. Not intended for outdoor use.
- 13 If this product begins to malfunction during use, immediately unplug the Power Cord.
- 14 Use tongs or other heat safe utensils to remove food.
- 15 Do not use or attempt to repair a malfunctioning product.
- 16 **WARNING:** This electrical product contains a heating function. All surfaces can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment should be used with **CAUTION**.
- 17 Do not touch hot surfaces. The Housing will become hot during use. The product should only be touched using the intended handles and gripping surfaces. Use oven mitts or towel. Surfaces other than intended gripping surfaces need sufficient time to the cool down before being touched.
- 18 After using product, switch product off, then unplug Power Cord.
- 19 Do not leave this product unattended while in operation.
- 20 Do not place the product on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire.
- 21 Always unplug the product after use and before cleaning. Allow product to cool before putting on and removing parts, and before cleaning.
- 22 Extreme caution must be used when moving product which may contain hot oil or other hot liquids.
- 23 Always use oven mitts or towel when handling Grill/Griddle plates.

SPECIAL CORD INSTRUCTIONS

Your Curtis Stone 3-in-1 Grill Griddle is fitted with a short power supply cord to reduce the risks resulting from becoming entangled with a longer cord.

Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the product, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be tripped over unintentionally or pulled on by children.

**FOR HOUSEHOLD USE ONLY
NOT INTENDED FOR COMMERCIAL USE**

SET INCLUDES

- 3-in-1 Grill Griddle Housing
- 2 Dura-Pan non-stick Grill/Griddle Plates
- 2 Splash Guards
- Drip Tray

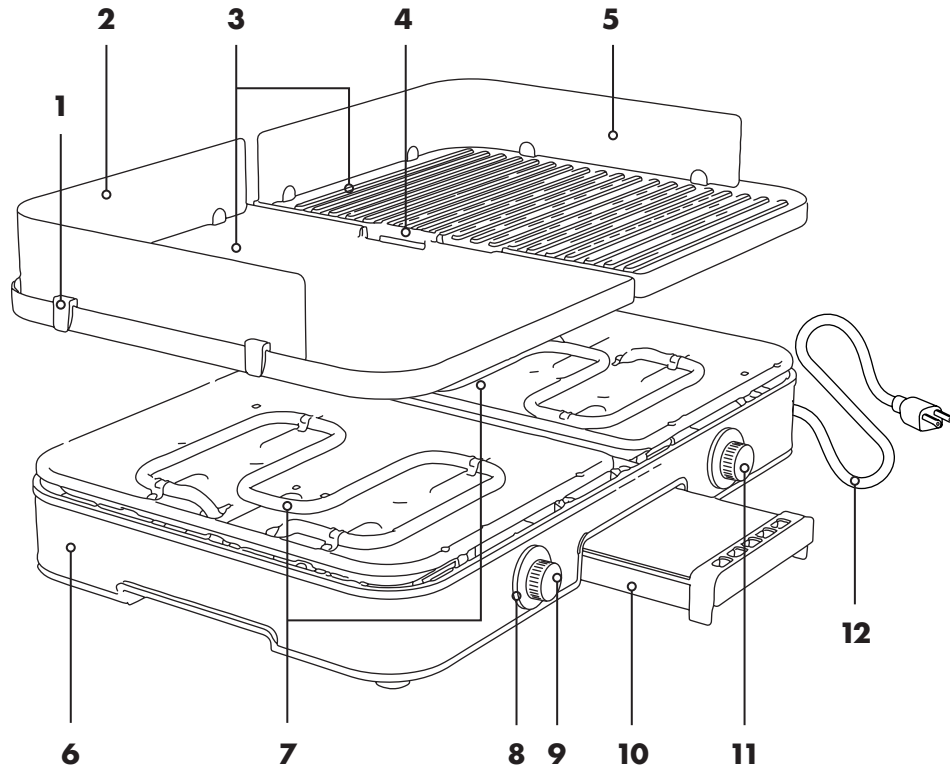


PRODUCT INFORMATION

Exclusive Dura-Pan® non-stick interior for reliable food release and easy cleaning.

- Dishwasher safe
- Premium food release that lasts
- Easy clean up

SAVE THESE INSTRUCTIONS

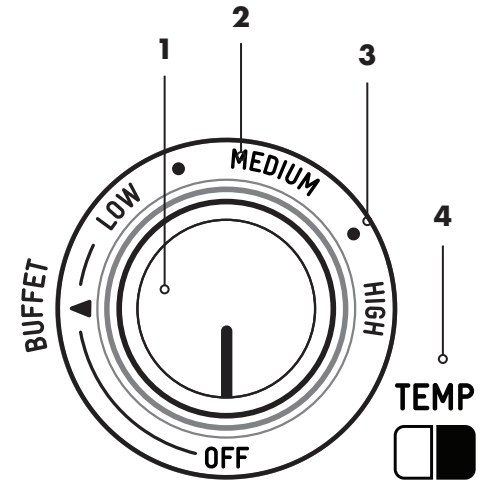


PARTS & ACCESSORIES

- 1 SPLASH GUARD CLIPS
- 2 LEFT SPLASH GUARD
- 3 GRILL/GRIDDLE PLATE
- 4 DRAIN SLOTS
- 5 RIGHT SPLASH GUARD
- 6 HOUSING
- 7 HEATING ELEMENTS
- 8 INDICATOR LIGHT
- 9 LEFT TEMPERATURE CONTROL DIAL
- 10 DRIP TRAY
- 11 RIGHT TEMPERATURE CONTROL DIAL
- 12 POWER CORD

TEMPERATURE CONTROL DIAL

- 1 TEMPERATURE CONTROL DIAL
- 2 TEMPERATURE INDICATOR
- 3 INDICATOR LIGHT
- 4 PLATE INDICATOR



TEMPERATURE GUIDE

The below chart offers the approximate temperature range for each setting on the temperature dial.

DIAL SETTING	TEMPERATURE
BUFFET	140°F-190°F
LOW	170°F-250°F
MED-LOW	230°F-300°F
MEDIUM	280°F-350°F
MED-HIGH	340°F-430°F
HIGH	410°F-480°F

BEFORE FIRST USE

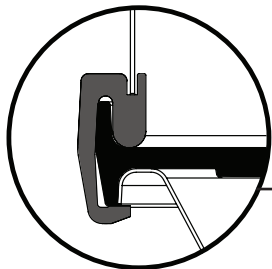
- 1 Carefully unpack the 3-in-1 Grill Griddle. Remove all packaging, stickers, labels, and tags.
- 2 Wash Grill/Griddle Plates, Drip Tray, and Splash Guards in warm, soapy water. Rinse and dry thoroughly.
- 3 Use a soft, damp cloth to wipe Housing.
- 4 Wipe the heating element inside with a soft cloth to ensure there are no stray packaging particles.
- 5 The high quality Dura-Pan® non-stick interior does not need to be conditioned with oil, however you may choose to use oil depending on your recipe requirements.

WARNING: THE GRILL/GRIDDLE PLATES AND HEATING ELEMENTS WILL GET VERY HOT DURING USE. DO NOT TOUCH!

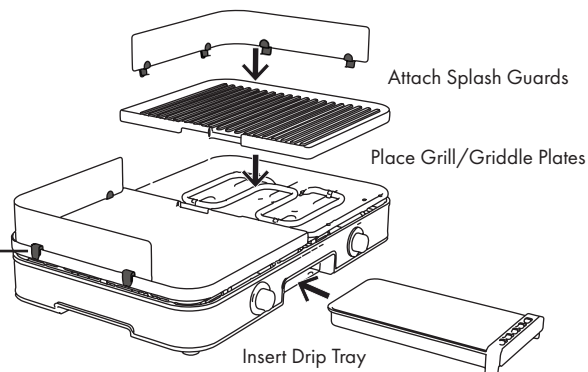
ASSEMBLING YOUR 3-IN-1 GRILL GRIDDLE PLATE

- 1 Place 3-in-1 Grill Griddle on a flat, level surface.
- 2 Position Grill/Griddle Plates on Housing using your desired plate combination (refer to page 8). The Grill/Griddle Plates are designed to sit firmly in place on top of the Housing, with the Drain Slots positioned in the middle of the Housing.
- 3 Insert Drip Tray and ensure that it is pushed all the way in, until it is aligned with the front face of the Housing.
- 4 Attach Splash Guards onto Grill/Griddle Plates.

Close Up of Splash Guard Clip



Push the Splash Guard Clips down onto the edge of the Grill/Griddle Plate till they sit in position as shown.



REMOVING GRILL/GRIDDLE PLATES

- 1 Turn off 3-in-1 Grill Griddle and unplug from power outlet. Ensure that product, especially the Grill/Griddle Plates have completely cooled before touching.
- 2 Grab both Grill/Griddle Plates with both hands to lift and remove.
- 3 Use caution when placing plates on another surface.

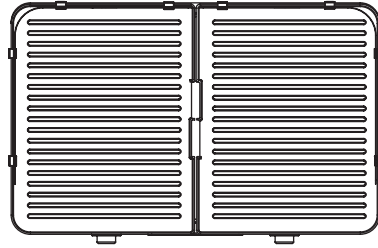
USING YOUR 3-IN-1 GRILL GRIDDLE

- 1 Place 3-in-1 Grill Griddle on a flat, level surface.
 - 2 Ensure that Grill/Griddle Plates are firmly positioned on top of Housing and Drip Tray has been inserted to the front of the Housing.
- NOTE: DO NOT OPERATE PRODUCT UNLESS GRILL/GRIDDLE PLATES ARE POSITIONED ON TOP OF THE HOUSING.**
- 3 Plug the 3-in-1 Grill Griddle into power outlet.
 - 4 Set desired temperature using Temperature Control Dial. Each side of the Grill/Griddle Plate can be controlled independently using the respective Temperature Control Dial.
 - 5 The 3-in-1 Grill Griddle will cycle on and off during the cooking process. The Indicator Light will turn red during the heating process, and will turn blue as soon as it has reached the correct temperature.
 - 6 When finished cooking, set Temperature Control Dial to Off position, then unplug Power Cord.
 - 7 Allow to cool completely before removing or cleaning Grill/Griddle Plates.

WARNING: THE GRILL/GRIDDLE PLATES, SPLASH GUARDS AND HEATING ELEMENTS WILL GET VERY HOT DURING USE. DO NOT TOUCH! USE CARE WHEN TOUCHING HOT SURFACES AND WHEN REMOVING FOOD TO AVOID BURNS. KEEP OUT OF REACH OF CHILDREN.

FULL GRILL MODE

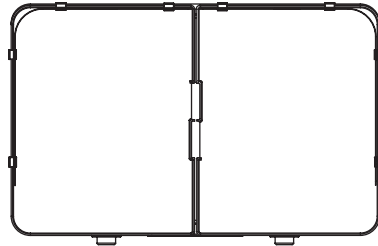
This mode allows you to experience the essence of outdoor cooking within the comfort of your home. Utilizing two grill plates, this setup offers a generous Dura-Pan® non-stick grill surface for wholesome cooking.



NOTE: Drain Slots must be positioned in the middle of the Housing as shown.

FULL GRIDDLE MODE

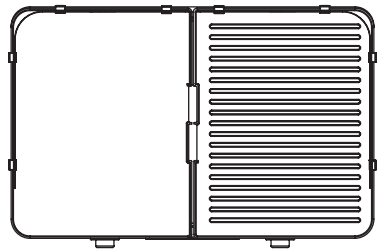
Utilizing two griddle cooking plates, this mode accommodates a range of cooking options from breakfast classics such as eggs, french toast and pancakes, to every day favorites like steak, burgers, fajitas and vegetable stir fry.



NOTE: Drain Slots must be positioned in the middle of the Housing as shown.

COMBINED GRILL/GRIDDLE MODE

Using a combination of grill and griddle cooking surfaces, this mode offers maximum versatility. Grill some sausages as you make eggs, or cook steak on the grill, as you prepare the vegetables for some fajitas; the possibilities are limitless! In addition, you are able to simultaneously cook various foods on separate cooking plates without mixing different flavors.



NOTE: Drain Slots must be positioned in the middle of the Housing as shown.

COOKING GUIDE

FOOD	GRILL/GRIDDLE	HEAT SETTING	COOK TIME
BREAKFAST			
OVER-MEDIUM EGGS	Griddle	MEDIUM	3 minutes per side
BACON (THICK CUT)	Griddle	MEDIUM-HIGH	4 minutes per side
BREAKFAST SAUSAGE	Griddle	MEDIUM-HIGH	8 minutes (turning as needed)
PANCAKES/ FRENCH TOAST	Griddle	MEDIUM-HIGH	3 minutes per side
MEAT			
BONELESS NY STRIP STEAK (10 OZ)	Grill/Griddle	HIGH	5 minutes per side for medium-rare
FILET (5 OZ)	Grill/Griddle	MEDIUM-HIGH	5 minutes per side for medium-rare
FLANK STEAK (12 OZ)	Grill/Griddle	HIGH	4 minutes per side for medium-rare
BEEF BURGER (5 OZ)	Grill/Griddle	HIGH	4 minutes per side for medium-rare
BONELESS PORK RIBEYE (6 OZ)	Grill/Griddle	HIGH	3 minutes per side
BONE-IN PORK CHOP (8 OZ)	Grill/Griddle	MEDIUM-HIGH	4 minutes per side
ITALIAN SAUSAGE/BRAT	Grill/Griddle	MEDIUM	18 minutes (turning as needed)
HOT DOG	Grill/Griddle	MEDIUM	12 minutes (turning as needed)
BONELESS CHICKEN BREAST (6 OZ)	Grill/Griddle	MEDIUM-HIGH	6 minutes per side
TURKEY BURGER (5 OZ)	Grill/Griddle	MEDIUM-HIGH	6 minutes per side
SEAFOOD			
SALMON (6 OZ)	Grill/Griddle	MEDIUM HIGH	4 minutes per side
WHITE FISH (SUCH AS MAHI-MAHI, GROUPEL, HALIBUT)	Grill/Griddle	MEDIUM-HIGH	4 minutes per side
JUMBO SHRIMP (U16-20)	Grill/Griddle	HIGH	3 minutes per side
VEGETABLES, BREADS			
ASPARAGUS (STEMS TRIMMED)	Grill/Griddle	HIGH	6 minutes (turning as needed)
CORN-ON-THE-COB	Grill	HIGH	18 minutes (turning as needed)
PORTOBELLO MUSHROOMS (STEMS REMOVED)	Grill/Griddle	MEDIUM-HIGH	5 minutes per side
ZUCCHINI/SUMMER SQUASH (CUT INTO ROUNDS)	Grill/Griddle	HIGH	3 minutes per side
FLATBREAD	Grill/Griddle	HIGH	2-3 minutes per side
GRILLED CHEESE	Griddle	MEDIUM	4 minutes per side
QUESADILLA	Griddle	MEDIUM-HIGH	3 minutes per side

CARE & CLEANING

- 1 Before cleaning, always unplug 3-in-1 Grill Griddle from outlet. Allow the product to cool down completely before cleaning.
- 2 Always clean Grill/Griddle Plates after each use. Grill/Griddle Plates can be washed in warm, soapy water, or placed in dishwasher.
- 3 Remove Drip Tray and discard contents before cleaning. Drip Tray can be washed in warm, soapy water, or placed in the dishwasher.
- 4 To clean Housing, wipe down with a damp cloth and dry thoroughly after every use. Never submerge in water or other liquids.
- 5 Do not place Housing in the dishwasher, this will damage internal components.
- 6 To clean Splash Guards, wipe with a damp cloth and dry thoroughly after each use.
- 7 Never use harsh chemical detergents, powders, or scouring pads on the Dura-Pan® non-stick surface or any other parts of 3-in-1 Grill Griddle.
- 8 Use nylon or wooden utensils to remove food from 3-in-1 Grill Griddle. Do not use metal utensils to avoid damaging the Dura-Pan® non-stick surface.
- 9 Store product in a clean, dry place.
- 10 Contact Customer Service for any issues or malfunctions.

1 YEAR LIMITED WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, for this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof of purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).
- Shipping and handling charges may apply.
- Proof of purchase is required to confirm the warranty.

CURTIS STONE PRODUCTS CUSTOMER SERVICE INFORMATION

EMAIL	product@curtisstone.com
TOLL-FREE PHONE	1.877.822.7450
HOURS	M-F 8:00am – 4pm CT
WARRANTY SITE	https://warranty.curtisstone.com/ Visit our warranty site to register your Curtis Stone Products.

Dura-Pan® is a registered trademark of FoodFight Ltd. • Made in China

This product contains intentionally added:
NONSTICK PROPERTIES
 Perfluoroalkoxy Alkane Polymer (PFA) [CAS# 26655-00-5]
 Polytetrafluoroethylene (PTFE) [CAS# 9002-84-0]
 Fluorinated Ethylene & Propylene (FEP) [CAS# 25067-11-2]
 For more information about the chemicals in this product, visit www.foodfight.hk/ab1200pdf

Este producto contiene añadido intencionalmente:
PROPIEDADES ANTIADHERENTES
 Polímero de perfluoroalcoxi alcano (PFA) [CAS# 26655-00-5]
 Politetrafluoroetileno (PTFE) [CAS# 9002-84-0]
 Etileno fluorado y propileno (FEP) [CAS# 25067-11-2]
 Para obtener más información sobre los productos químicos de este producto, visite www.foodfight.hk/ab1200pdf



visit www.foodfight.hk/ab1200pdf

MESURES DE SÉCURITÉ IMPORTANTES

LORS DE L'UTILISATION D'UN PRODUIT ÉLECTRIQUE, EN PARTICULIER EN PRÉSENCE D'ENFANTS, IL EST IMPÉRATIF DE TOUJOURS PRENDRE LES PRÉCAUTIONS DE SÉCURITÉ DE BASE, Y COMPRIS LES SUIVANTES :

- 1 Lisez toutes les instructions.
- 2 Veuillez vérifier si la tension indiquée sur le produit correspond à la tension de l'alimentation électrique locale, avant de connecter le produit à l'alimentation.
- 3 Ne pas utiliser ce produit si la prise, le cordon d'alimentation ou le produit est endommagé.
- 4 Ce produit n'est pas destiné aux personnes (y compris les enfants) ayant une incapacité physique, des déficiences sensorielles ou mentales, ou manquant d'expérience et de connaissances pertinentes, à moins qu'une personne responsable de leur sécurité ne supervise ou ne dirige leur utilisation du produit.
- 5 Gardez le produit et ses câbles hors de portée des enfants.
- 6 Éloignez le cordon d'alimentation des surfaces chaudes.
- 7 Toujours placer et utiliser ce produit sur une surface sèche, stable et de niveau.
- 8 Ce produit ne peut pas être opéré avec une minuterie externe ou un système de télécommande séparé.
- 9 N'utilisez pas ce produit à d'autres fins que celles décrites dans ce manuel d'utilisation.
- 10 Ne laissez pas le cordon d'alimentation pendre au bord de la table ou du comptoir, ni toucher des surfaces chaudes.
- 11 Ne pas immerger le produit dans l'eau. Pour se protéger contre les chocs électriques, ne pas immerger le cordon d'alimentation, la prise ou le produit dans aucun liquide.
- 12 Pour utilisation à l'intérieur uniquement. Non destiné à une utilisation en extérieur.
- 13 Si ce produit commence à mal fonctionner lors de l'utilisation, débranchez immédiatement le cordon d'alimentation.
- 14 Utilisez des pinces ou d'autres ustensiles résistants à la chaleur pour retirer les aliments.
- 15 N'utilisez pas ou n'essayez pas de réparer un produit défectueux.
- 16 **AVERTISSEMENT :** Ce produit électrique contient une fonction de chauffage. Toutes les surfaces peuvent atteindre des températures élevées. Comme les températures sont perçues différemment par différentes personnes, cet équipement doit être utilisé avec PRUDENCE.
- 17 Ne touchez pas les surfaces chaudes. Le boîtier deviendra chaud pendant l'utilisation. Le produit ne doit être touché qu'à l'aide des poignées et des surfaces de préhension prévues. Utilisez des mitaines de four ou une serviette. Les surfaces autres que les surfaces de préhension prévues nécessitent un temps suffisant pour refroidir avant d'être touchées.
- 18 Après avoir utilisé le produit, éteignez-le, puis débranchez le cordon d'alimentation.
- 19 Ne laissez pas ce produit sans surveillance pendant son fonctionnement.
- 20 Ne placez pas le produit sur une plaque de cuisson, même si la plaque est froide, car vous pourriez accidentellement allumer la plaque, provoquant ainsi un incendie.
- 21 Débranchez toujours le produit après utilisation et avant le nettoyage. Laissez le produit refroidir avant de mettre et de retirer des pièces, et avant le nettoyage.
- 22 Une extrême prudence doit être utilisée lors du déplacement d'un produit pouvant contenir de l'huile chaude ou d'autres liquides chauds.
- 23 Utilisez toujours des mitaines de four ou une serviette lors de la manipulation des plaques de grill / plancha.

CONSERVEZ CES INSTRUCTIONS

INSTRUCTIONS SPÉCIALES POUR LE CORDON

Votre grill-griddle 3-en-1 Curtis Stone est équipé d'un cordon d'alimentation court pour réduire les risques de s'emmêler avec un cordon plus long.

Des rallonges peuvent être utilisées si elles sont maniées avec soin. Si une rallonge est utilisée, la capacité électrique indiquée sur la rallonge doit être au moins équivalente à celle du produit, et le cordon plus long doit être disposé de manière à ce qu'il ne pend pas sur le bord du comptoir ou de la table, où quelqu'un pourrait trébucher dessus par inadvertance ou être tiré par des enfants.

**POUR USAGE DOMESTIQUE UNIQUEMENT
NON DESTINÉ À UN USAGE COMMERCIAL**

LE SET COMPREND

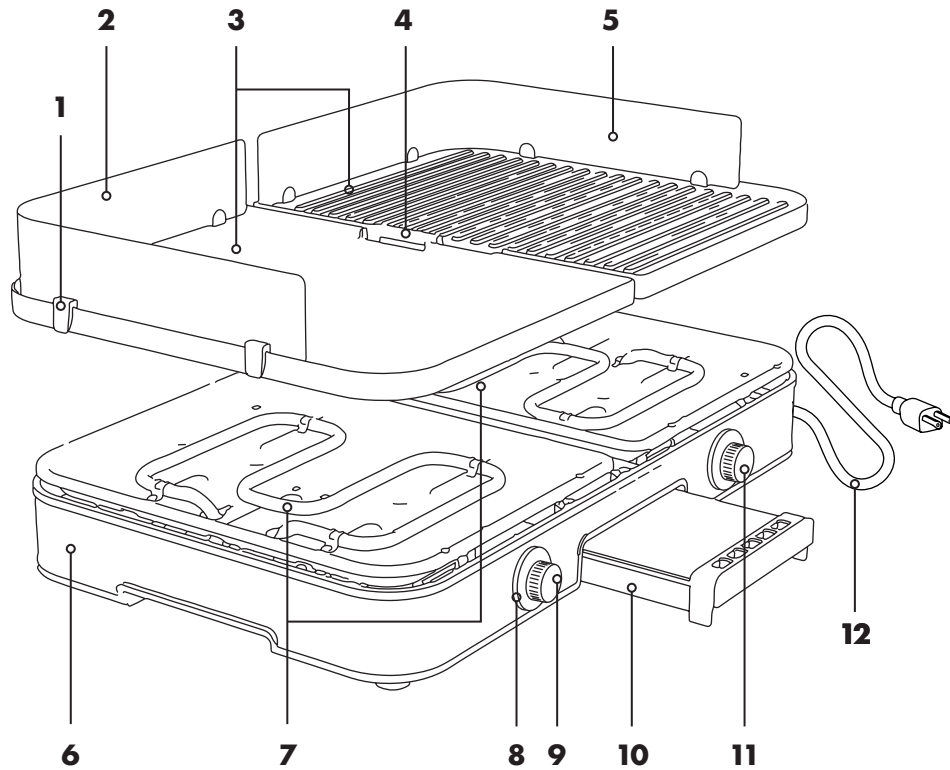
- Boîtier du grill-griddle 3-en-1
- 2 plaques grill/griddle antiadhésives Dura-Pan
- 2 gardes-éclaboussures
- Bac récupérateur de graisse



INFORMATIONS SUR LE PRODUIT

Revêtement intérieur antiadhésif exclusif Dura-Pan® pour un démoulage fiable des aliments et un nettoyage facile.

- Convient au lave-vaisselle
- Démoulage des aliments de qualité supérieure durable
- Nettoyage facile

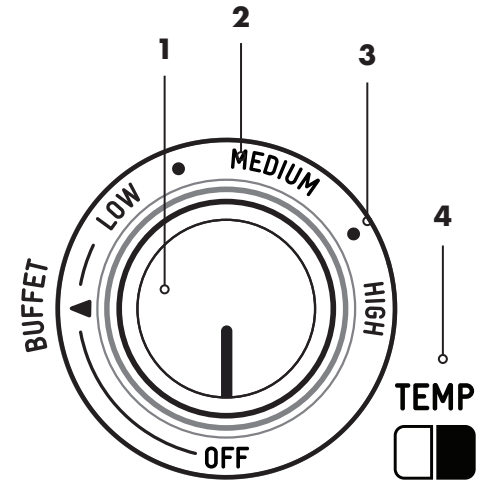


PIÈCES ET ACCESSOIRES

- 1 PINCES POUR GARDE-ÉCLABOUSSURES
- 2 GARDE-ÉCLABOUSSURES GAUCHE
- 3 PLAQUE GRILL/GRIDDLE
- 4 FENTES D'ÉCOULEMENT
- 5 GARDE-ÉCLABOUSSURES DROIT
- 6 BOÎTIER
- 7 ÉLÉMENTS CHAUFFANTS
- 8 VOYANT LUMINEUX
- 9 BOUTON DE CONTRÔLE DE TEMPÉRATURE GAUCHE
- 10 BAC RÉCUPÉRATEUR DE GRAISSE
- 11 BOUTON DE CONTRÔLE DE TEMPÉRATURE DROIT
- 12 CORDON D'ALIMENTATION

BOUTON DE CONTRÔLE DE TEMPÉRATURE

- 1 BOUTON DE CONTRÔLE DE TEMPÉRATURE
- 2 INDICATEUR DE TEMPÉRATURE
- 3 TÉMOIN LUMINEUX
- 4 INDICATEUR DE PLAQUE



GUIDE DES TEMPÉRATURES

Le tableau ci-dessous offre la plage de température approximative pour chaque réglage du bouton de contrôle de température.

RÉGLAGE DU BOUTON	TEMPÉRATURE
BUFFET	140°F-190°F
FAIBLE	170°F-250°F
MOYEN-FAIBLE	230°F-300°F
MOYEN	280°F-350°F
MOYEN-ÉLEVÉ	340°F-430°F
ÉLEVÉ	410°F-480°F

AVANT LA PREMIÈRE UTILISATION

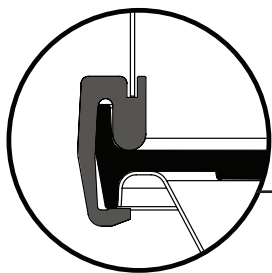
- 1 Déballiez soigneusement le grill-griddle 3-en-1. Retirez tous les emballages, autocollants, étiquettes et étiquettes.
- 2 Lavez les plaques grill/griddle, le bac récupérateur de graisse et les garde-éclaboussures à l'eau tiède savonneuse. Rincez et séchez soigneusement.
- 3 Utilisez un chiffon doux et humide pour essuyer le boîtier.
- 4 Essuyez l'élément chauffant à l'intérieur avec un chiffon doux pour vous assurer qu'il n'y a pas de particules d'emballage égarées.
- 5 L'intérieur antiadhésif de haute qualité Dura-Pan® n'a pas besoin d'être conditionné avec de l'huile, cependant, vous pouvez choisir d'utiliser de l'huile en fonction des exigences de votre recette.

ATTENTION : LES PLAQUES GRILL/GRIDDLE ET LES ÉLÉMENTS CHAUFFANTS VONT DEVENIR TRÈS CHAUDS PENDANT L'UTILISATION. NE PAS TOUCHER !

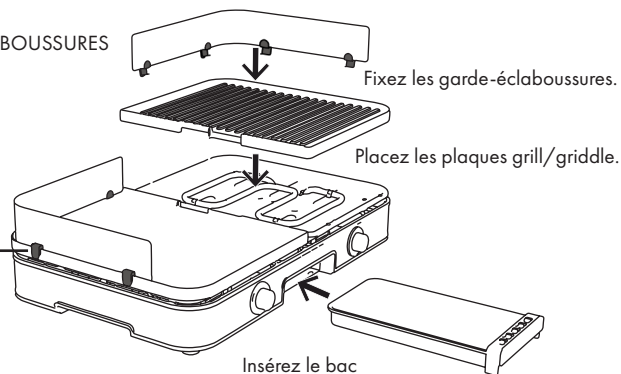
ASSEMBLAGE DE VOTRE PLAQUE GRILL GRIDDLE 3-EN-1

- 1 Placez le grill-griddle 3-en-1 sur une surface plate et nivelée.
- 2 Positionnez les plaques grill/griddle sur le boîtier en utilisant la combinaison de plaques de votre choix (reportez-vous à la page 8). Les plaques grill/griddle sont conçues pour s'installer fermement en place sur le dessus du boîtier, avec les fentes de drainage positionnées au milieu du boîtier.
- 3 Insérez le bac récupérateur de graisse et assurez-vous qu'il est poussé tout le chemin, jusqu'à ce qu'il soit aligné avec la face avant du boîtier.
- 4 Fixez les garde-éclaboussures sur les plaques grill/griddle.

GROS PLAN DE LA PINCE DE GARDE-ÉCLABOUSSURES



Appuyez sur les pinces de garde-éclaboussures vers le bas sur le bord de la plaque grill/griddle jusqu'à ce qu'elles se positionnent comme illustré.



Fixez les garde-éclaboussures.

Placez les plaques grill/griddle.

Insérez le bac récupérateur de graisse.

POUR RETIRER LES PLAQUES GRILL/GRIDDLE

- 1 Éteignez le grill-griddle 3-en-1 et débranchez-le de la prise de courant. Assurez-vous que le produit, en particulier les plaques grill/griddle, a complètement refroidi avant de les toucher.
- 2 Attrapez les deux plaques grill/griddle avec les deux mains pour les soulever et les retirer.
- 3 Faites attention lorsque vous placez les plaques sur une autre surface.

UTILISATION DE VOTRE GRILL GRIDDLE 3-EN-1

- 1 Placez le grill-griddle 3-en-1 sur une surface plane et nivelée.
- 2 Assurez-vous que les plaques grill/griddle sont fermement positionnées sur le dessus du boîtier et que le bac récupérateur de graisse a été inséré à l'avant du boîtier.

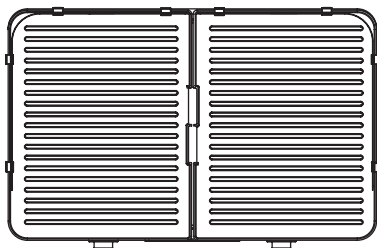
REMARQUE : N'UTILISEZ PAS LE PRODUIT SI LES PLAQUES GRILL/GRIDDLE NE SONT PAS POSITIONNÉES SUR LE DESSUS DU BOÎTIER.

- 3 Branchez le grill-griddle 3-en-1 dans une prise de courant.
- 4 Réglez la température désirée en utilisant le bouton de contrôle de température. Chaque côté de la plaque grill/griddle peut être contrôlé indépendamment à l'aide du bouton de contrôle de température correspondant.
- 5 Le grill-griddle 3-en-1 s'allumera et s'éteindra pendant le processus de cuisson. Le voyant lumineux s'allumera en rouge pendant le processus de chauffage et passera au bleu dès qu'il aura atteint la température correcte.
- 6 Lorsque vous avez fini de cuisiner, réglez le bouton de contrôle de température sur la position Off, puis débranchez le cordon d'alimentation.
- 7 Laissez refroidir complètement avant de retirer ou de nettoyer les plaques grill/griddle.

AVERTISSEMENT : LES PLAQUES GRILL/GRIDDLE, LES GARDE-ÉCLABOUSSURES ET LES ÉLÉMENTS CHAUFFANTS VONT DEVENIR TRÈS CHAUDS PENDANT L'UTILISATION. NE PAS TOUCHER ! FAITES ATTENTION LORSQUE VOUS TOUCHEZ DES SURFACES CHAUDES ET LORSQUE VOUS RETIREZ LES ALIMENTS POUR ÉVITER LES BRÛLURES. GARDER HORS DE PORTÉE DES ENFANTS.

MODE GRILL COMPLET

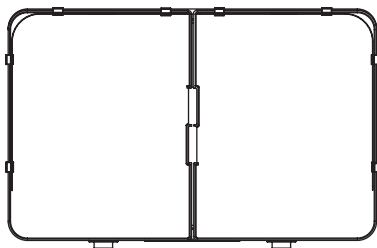
Ce mode vous permet de vivre l'essence de la cuisine en plein air dans le confort de votre maison. En utilisant deux plaques de grill, cette configuration offre une généreuse surface de grill antiadhésive Dura-Pan® pour une cuisine saine.



REMARQUE : Les fentes de drainage doivent être positionnées au milieu du boîtier, comme illustré.

MODE PLAQUE GRIDDLE COMPLET

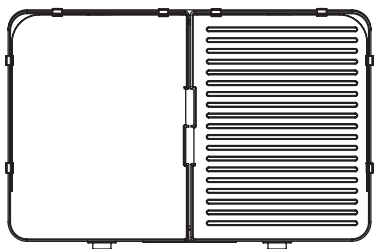
En utilisant deux plaques de cuisson griddle, ce mode offre une gamme d'options de cuisson allant des classiques du petit déjeuner tels que les œufs, le pain perdu et les pancakes, aux favoris quotidiens comme les steaks, les hamburgers, les fajitas et les sautés de légumes.



REMARQUE : Les fentes de drainage doivent être positionnées au milieu du boîtier, comme illustré.

MODE COMBINÉ GRILL/GRIDDLE

En utilisant une combinaison de surfaces de cuisson grill et griddle, ce mode offre une polyvalence maximale. Faites griller des saucisses pendant que vous faites des œufs, ou faites cuire un steak sur le grill pendant que vous préparez les légumes pour des fajitas ; les possibilités sont illimitées ! De plus, vous pouvez cuire simultanément différents aliments sur des plaques de cuisson séparées sans mélanger les saveurs.



REMARQUE : Les fentes de drainage doivent être positionnées au milieu du boîtier, comme illustré.

GUIDE DE CUISSON

ALIMENT	GRILL/ GRIDDLE	CHAUFFE RÉGLAGE	TEMPS DE CUISSON
PETIT-DÉJEUNER			
ŒUFS SUR LE PLAT	Griddle	MOYEN	3 minutes de chaque côté
BACON (TRANCHE ÉPAISSE)	Griddle	MOYEN-ÉLEVÉ	4 minutes de chaque côté
SAUCISSE DE PETIT-DÉJEUNER	Griddle	MOYEN-ÉLEVÉ	8 minutes (en tournant au besoin)
PANCAKES/PAIN PERDU	Griddle	MOYEN-ÉLEVÉ	3 minutes de chaque côté
VIANDE			
CONTRE-FILET DÉOSSÉ (10 OZ)	Grill/Griddle	ÉLEVÉ	5 minutes de chaque côté pour une cuisson à point
STEAK DE CÔTES DÉOSSÉ DE NEW YORK (10 OZ)	Grill/Griddle	ÉLEVÉ	5 minutes de chaque côté pour une cuisson à point
FILET (5 OZ)	Grill/Griddle	MOYEN-ÉLEVÉ	5 minutes de chaque côté pour une cuisson à point
BAVETTE (12 OZ)	Grill/Griddle	ÉLEVÉ	4 minutes de chaque côté pour une cuisson à point
BURGER DE BŒUF (5 OZ)	Grill/Griddle	ÉLEVÉ	4 minutes de chaque côté pour une cuisson à point
CONTRE-FILET DE PORC DÉOSSÉ (6 OZ)	Grill/Griddle	ÉLEVÉ	3 minutes de chaque côté
CÔTELETTE DE PORC AVEC OS (8 OZ)	Grill/Griddle	MOYEN-ÉLEVÉ	4 minutes de chaque côté
SAUCISSE ITALIENNE/BRATWURST	Grill/Griddle	MOYEN	18 minutes (en tournant au besoin)
HOT-DOG	Grill/Griddle	MOYEN	12 minutes (en tournant au besoin)
BLANC DE POULET DÉOSSÉ (6 OZ)	Grill/Griddle	MOYEN-ÉLEVÉ	6 minutes de chaque côté
BURGER DE DINDE (5 OZ)	Grill/Griddle	MOYEN-ÉLEVÉ	6 minutes de chaque côté
FRUITS DE MER			
SAUMON (6 OZ)	Grill/Griddle	MOYEN-ÉLEVÉ	4 minutes de chaque côté
POISSON BLANC (COMME LE MAHI-MAHI, LA MÉROU, LE FLÉTAN)	Grill/Griddle	MOYEN-ÉLEVÉ	4 minutes de chaque côté
CREVETTES GÉANTES (U16-20)	Grill/Griddle	ÉLEVÉ	3 minutes de chaque côté
LÉGUMES, PAINS			
ASPERGES (TIGES COUPÉES)	Grill/Griddle	ÉLEVÉ	6 minutes (en tournant au besoin)
ÉPI DE MAÏS	Grill	ÉLEVÉ	18 minutes (en tournant au besoin)
CHAMPIGNONS PORTOBELLO (TIGES ENLEVÉES)	Grill/Griddle	MOYEN-ÉLEVÉ	5 minutes de chaque côté
COURGETTES / COURGES D'ÉTÉ (COUPÉES EN RONDELLES)	Grill/Griddle	ÉLEVÉ	3 minutes de chaque côté
PAIN PLAT	Grill/Griddle	ÉLEVÉ	2 à 3 minutes de chaque côté
GRILLED CHEESE (SANDWICH AU FROMAGE GRILLÉ)	Griddle	MOYEN	4 minutes de chaque côté
QUESADILLA	Griddle	MOYEN-ÉLEVÉ	3 minutes de chaque côté

ENTRETIEN ET NETTOYAGE

- 1 Avant le nettoyage, débranchez toujours le grill-griddle 3-en-1 de la prise de courant. Laissez le produit refroidir complètement avant de le nettoyer.
- 2 Nettoyez toujours les plaques grill/griddle après chaque utilisation. Les plaques grill/griddle peuvent être lavées à l'eau tiède savonneuse ou placées au lave-vaisselle.
- 3 Retirez le bac récupérateur de graisse et jetez son contenu avant le nettoyage. Le bac récupérateur de graisse peut être lavé à l'eau tiède savonneuse ou placé au lave-vaisselle.
- 4 Pour nettoyer le boîtier, essuyez-le avec un chiffon humide et séchez-le soigneusement après chaque utilisation. Ne le plongez jamais dans l'eau ou tout autre liquide.
- 5 Ne placez pas le boîtier dans le lave-vaisselle, cela endommagerait les composants internes.
- 6 Pour nettoyer les garde-éclaboussures, essuyez-les avec un chiffon humide et séchez-les soigneusement après chaque utilisation.
- 7 N'utilisez jamais de détergents chimiques agressifs, de poudres ou d'éponges abrasives sur la surface antiadhésive Dura-Pan® ou sur d'autres parties du grill-griddle 3-en-1.
- 8 Utilisez des ustensiles en nylon ou en bois pour enlever les aliments du grill-griddle 3-en-1. N'utilisez pas d'ustensiles en métal pour éviter d'endommager la surface antiadhésive Dura-Pan®.
- 9 Rangez le produit dans un endroit propre et sec.
- 10 Contactez le service clientèle pour tout problème ou dysfonctionnement.

GARANTIE LIMITÉE D'UN AN

Cette garantie couvre tous les défauts de fabrication ou de matériaux des pièces mécaniques et électriques, survenant dans le cadre d'une utilisation normale et d'un entretien adéquat, pour ce produit pendant une période de 12 mois à compter de la date d'achat, à condition que vous puissiez présenter une preuve d'achat valide. Une preuve d'achat valide est un reçu indiquant l'article, la date d'achat et le coût de l'article. Un reçu cadeau avec la date d'achat et l'article est également une preuve d'achat acceptable. Le produit est destiné à un usage domestique uniquement. Toute utilisation commerciale annule la garantie.

Cette garantie couvre l'acheteur d'origine au détail ou le bénéficiaire du cadeau. Pendant la période de garantie applicable dans le cadre d'une utilisation normale à domicile, nous réparerons ou remplacerons, à notre discrétion, toute pièce mécanique ou électrique défectueuse, ou remplacerons l'unité par un modèle comparable.

CETTE GARANTIE LIMITÉE COUVRE LES UNITÉS ACHETÉES ET UTILISÉES AUX ÉTATS-UNIS ET AU CANADA ET NE COUVRE PAS :

- Les dommages dus à une installation incorrecte.
- Les défauts autres que les défauts de fabrication.
- Les dommages résultant d'une mauvaise utilisation, d'un abus, d'un accident, d'une modification, d'un manque de soin et d'entretien appropriés, ou d'une tension ou d'un courant incorrect.
- Les dommages résultant d'une réparation effectuée par autre qu'un revendeur ou centre de service autorisé.
- Cette garantie vous confère des droits légaux spéciaux et vous pouvez également avoir d'autres droits auxquels vous avez droit et qui peuvent varier d'un État (province) à l'autre.
- Des frais d'expédition et de manutention peuvent s'appliquer.
- Une preuve d'achat est requise pour confirmer la garantie.

INFORMATION DU SERVICE CLIENTÈLE DES PRODUITS CURTIS STONE

COURRIEL	product@curtisstone.com
TÉLÉPHONE GRATUIT	1.877.822.7450
HORAIRES	L-V 8h00 – 16h00 CT
SITE DE GARANTIE	https://warranty.curtisstone.com/ Visitez notre site de garantie pour enregistrer vos produits Curtis Stone.

Dura-Pan® est une marque déposée de FoodFight Ltd. • Fabriqué en Chine

This product contains intentionally added:

NONSTICK PROPERTIES

Perfluoroalkoxy Alkane Polymer (PFA) [CAS# 26655-00-5]

Polytetrafluoroethylene (PTFE) [CAS# 9002-84-0]

Fluorinated Ethylene & Propylene (FEP) [CAS# 25067-11-2]

For more information about the chemicals in this product,

visit www.foodfight.hk/ab1200pdf

Este producto contiene añadido intencionalmente:

PROPIEDADES ANTIADHERENTES

Polímero de perfluoroalcoxi alcano (PFA) [CAS# 26655-00-5]

Politetrafluoroetileno (PTFE) [CAS# 9002-84-0]

Etileno fluorado y propileno (FEP) [CAS# 25067-11-2]

Para obtener más información sobre los productos

químicos de este producto, visite www.foodfight.hk/ab1200pdf



visit www.foodfight.hk/ab1200pdf

FRENCH TOAST WITH WARM BLUEBERRIES AND SOUR CREAM

SERVES 4

PREP TIME 10 minutes

COOK TIME 12 minutes

INGREDIENTS

French Toast:

4 large eggs, whisked to blend
1/2 cup heavy cream
1/2 cup whole milk
1/4 cup sugar
1/4 tsp ground cinnamon
Four 3/4-inch-thick slices brioche bread or challah bread
1 tbs melted butter
1 cup sour cream

Blueberries:

12 oz fresh blueberries
2 tbs honey
1 lemon, zested, juiced

METHOD

To make blueberries:

- 1 Heat one griddle plate of 3-in-1 Grill Griddle over medium-high heat. In medium saucepan, combine blueberries, honey, lemon zest, 1 tbs lemon juice, and 1/8 tsp salt. Place saucepan on griddle plate and cook 6 minutes, or until sugar melts and blueberries soften slightly. Don't let blueberries cook too long or they will become mushy and lose their beautiful shape. Remove pan from griddle.

To make French toast and serve:

- 2 In large baking dish, whisk eggs, cream, milk, sugar, and cinnamon. Place bread slices in custard and let stand 5 minutes, or until custard is absorbed, turning bread slices once.
- 3 Preheat both griddle plates of 3-in-1 Grill Griddle over medium-high heat.
- 4 Brush griddle plates with some melted butter. Add 2 soaked bread slices to each side griddle plate and cook 3 minutes per side, or until golden brown on each side and warm throughout.
- 5 Divide French toast among 4 plates. Top with warm honeyed blueberries and serve with a dollop of sour cream.



GRILLED STEAK SALAD WITH ARUGULA AND PAR- MESAN

SERVES 4

PREP TIME 10 minutes

COOK TIME 15 minutes

INGREDIENTS

2 ribeye steaks (10 oz each)

8 cups (very loosely packed) arugula (about 4 oz)

4 tbs extra-virgin olive oil, divided, plus more for brushing

2 tbs fresh lemon juice

One 2 oz piece of Parmesan cheese, shaved with vegetable peeler

1 bunch asparagus, ends trimmed

METHOD

- 1 Preheat both grill plates of 3-in-1 Grill Griddle over high heat.
- 2 Pat steaks dry with paper towels. Brush steaks lightly on both sides with oil and season with salt and pepper. Place one steak on each grill plate. Cook, rotating as needed, for 5 minutes per side, or until heavily browned outside and medium-rare inside (instant-read thermometer will register 130°F in center of steaks).
- 3 Meanwhile, in medium bowl, toss arugula, 3 tbs oil, lemon juice, and Parmesan to coat. Season with salt. Transfer salad to a large serving platter. As steaks come off grill, season with pepper, place directly over arugula, and leave to rest.
- 4 While steaks rest, toss asparagus with remaining 1 tbs oil and sprinkle with salt and pepper. Divide asparagus between grill plates and cook 5 minutes, or until charred all over and crisp-tender. Transfer to cutting board and cut in half.
- 5 On cutting board, slice steaks against grain into thin strips and serve over arugula salad and grilled asparagus.



GREEK SALAD WITH GRILLED SALMON

SERVES 4

PREP TIME 15 minutes

COOK TIME 6 minutes

MAKE AHEAD Vinaigrette can be made up to 1 day ahead, stored airtight at room temperature; rewhisk before using.

INGREDIENTS

4 salmon filets (6 oz each)
 1 tbs olive oil
 1/4 cup red wine vinegar
 1/3 cup extra-virgin olive oil
 1 head Romaine lettuce, torn into pieces
 4 small tomatoes, cut into wedges
 1 English cucumber, halved lengthwise, sliced crosswise
 1/2 cup pitted Kalamata olives
 1/2 small red onion, very thinly sliced
 4 oz feta cheese
 1 tbs chopped fresh flat-leaf parsley

METHOD

- 1 Preheat both grill plates of 3-in-1 Grill Griddle over medium-high heat.
- 2 Coat salmon with olive oil and sprinkle with salt and pepper. Add salmon and cook 4 minutes per side, or until grill marks form on each side and salmon is mostly opaque, with a rosy center when pierced in thickest part.
- 3 In small bowl, add vinegar. Slowly add extra-virgin olive oil and whisk continually to blend. Season vinaigrette with salt and pepper.
- 4 In large bowl, toss lettuce, tomatoes, cucumber, olives, and onions with enough vinaigrette to coat. Season with salt and pepper.

To serve:

- 5 Divide salad among plates. Crumble feta cheese over salads. Top each salad with salmon and sprinkle with parsley. Drizzle with remaining vinaigrette and serve.

CHEESY BURGERS WITH BACON AND ONIONS

SERVES 4

PREP TIME 10 minutes

COOK TIME 20 minutes

INGREDIENTS

4 slices thick-cut bacon
 1 red onion, cut into 1/4-inch-thick rounds
 Olive oil, for brushing
 1 tbs balsamic vinegar
 4 burger patties (5 oz each)
 4 slices cheddar cheese
 4 large brioche burger buns, split open
 2 cups (not packed) baby arugula

METHOD

- 1 Preheat both griddle plates of 3-in-1 Grill Griddle over medium-high heat.
- 2 Place bacon on one griddle plate and cook about 4 minutes per side, or until golden brown and crisp.
- 3 Meanwhile, brush onion slices with oil and season with salt and pepper. Add onions to other griddle plate and cook for 5 minutes per side, or until browned and tender. Transfer onions to bowl and toss with vinegar.
- 4 Increase both griddle plates to high heat. Season burger patties with salt and pepper. Add 2 patties to each grill plate and cook for 5 minutes, or until browned on bottom. Turn patties over, top with cheese, and cook for about 5 minutes for medium-rare doneness. Set patties aside to rest for 3 minutes. Meanwhile, grill buns for about 1 minute, or until lightly toasted with grill marks.
- 5 Place burger patties on toasted buns and garnish with bacon, grilled onions, and arugula.

GRILLED FLATBREADS WITH GARLIC-ROSEMARY OIL

SERVES 6

PREP TIME 25 minutes, plus 45 minutes for the dough to rise

COOK TIME 16 minutes

MAKE AHEAD Flatbreads can be made up to 1 day ahead and stored airtight at room temperature. To reheat, rewarm on griddle plate over medium heat.

INGREDIENTS

Garlic-Rosemary Oil:

- 2/3 cup extra-virgin olive oil
- 1 garlic clove, finely chopped
- 1 shallot, finely chopped
- 1 fresh rosemary sprig

Flatbreads:

- 1 cup warm water (110° to 115°F)
- 2 1/4 tsp active dry yeast
- 2 tsp sugar
- 2 2/3 cups all-purpose flour, plus more for dusting
- 2 tsp kosher salt

METHOD

To make garlic-rosemary oil:

- 1 In small saucepan, combine oil, garlic, shallot, and rosemary. Preheat one griddle plate of 3-in-1 Grill Griddle to medium-low heat. Place saucepan onto griddle plate and heat for about 10 minutes, or until fragrant. Remove saucepan from griddle plate and season oil with salt and pepper.

To prepare flatbread dough:

- 2 In small bowl, stir warm water, yeast, and sugar to blend. Set aside for 5 minutes, or until foamy.
- 3 In food processor, combine flour and salt and process to blend. With machine running, add yeast mixture and 1 tbs garlic oil and process just until dough comes together. Transfer dough to work surface and knead until smooth and elastic.
- 4 Divide dough into 6 pieces and shape into balls. Place dough balls on an oiled baking sheet and rub lightly with some garlic oil. Cover with piece of oiled plastic wrap and let rise in warm, draft-free spot for 45 minutes, or until doubled in size.

To shape and grill flatbreads:

- 5 Preheat both grill plates of 3-in-1 Grill Griddle over high heat.
- 6 Using rolling pin, roll each dough ball out on floured work surface into thin 10- x 5-inch oval. Set rolled-out flatbreads aside on oiled baking sheet.
- 7 Working with one flatbread per grill plate at a time, brush flatbreads with some garlic oil and lay on grill plates. Grill 2-3 minutes per side, or until grill marks form and bread is cooked through. Wrap breads in clean kitchen towel to keep them warm.

To serve:

- 8 Brush flatbreads with more garlic oil, if desired, and serve with any remaining oil for dipping.



PESTO CHICKEN WITH ZUCCHINI AND PEPPERS

SERVES 4

PREP TIME 15 minutes

COOK TIME 12 minutes

INGREDIENTS

Four 6-oz boneless chicken breasts with skin on, tenderloin removed, lightly pounded to an even thickness

1 1/4 cups Basil Pesto (recipe follows), divided

2 tbs olive oil, divided

3 medium zucchini, cut into 1-inch-thick slices

1 red bell pepper, stemmed, seeded, sliced into rounds

1 yellow bell pepper, stemmed seeded, sliced into rounds

METHOD

- 1 Preheat one griddle plate and one grill plate of 3-in-1 Grill Griddle over medium-high heat.
- 2 Gently separate skin of chicken breasts from meat to form a pocket. Using your fingers, spread about 1 tbs of pesto under skin of each chicken breast. Season with salt and pepper.
- 3 Brush 1 tsp oil over griddle plate. Place chicken, skin side down, on griddle, pressing chicken breast flat onto surface of griddle. Cook 7 minutes, or until skin is crisp and golden. Flip chicken over and cook for about 5 minutes, or until chicken is golden brown on bottom and cooked through. Transfer chicken to cutting board to rest.
- 4 Meanwhile, toss zucchini and peppers with 1 tbs oil to coat. Place zucchini and peppers on grill plate and sprinkle with salt and pepper. Cook, turning halfway, for about 8 minutes, or until zucchini have browned and peppers have begun to soften. Transfer to a medium bowl and toss with remaining 1 cup of pesto.
- 5 Slice chicken breasts and place alongside roasted vegetables. Drizzle with any remaining pesto and serve.

BASIL PESTO

MAKES about 1 1/4 cups

INGREDIENTS

1/4 cup pine nuts, toasted

2 garlic cloves

1/4 tsp kosher salt

1/8 tsp red pepper flakes

1 1/2 cups lightly packed fresh basil leaves

1/2 cup freshly grated Parmesan cheese (about 2 oz)

1/3 cup extra-virgin olive oil, plus more to cover pesto

METHOD

- 1 In food processor, pulse pine nuts, garlic, salt, and red pepper flakes together until nuts and garlic are finely chopped. Add basil and Parmesan cheese and pulse about 10 times to chop basil. With machine running, gradually pour in 1/3 cup oil.
- 2 Transfer pesto to a container and float a thin layer of oil on top. Cover and keep refrigerated; bring to room temperature before using.

GRILLED ZUCCHINI SALAD WITH AVOCADO

SERVES 4

PREP TIME 10 minutes

COOK TIME 8 minutes

INGREDIENTS

Salad:

- 1 zucchini, cut lengthwise into 4 slabs
- 1 yellow summer squash, cut lengthwise into 4 slabs
- 10 asparagus stalks, ends trimmed
- 1 tbs olive oil
- 2 cups baby arugula

Avocado Dressing:

- 1 small ripe avocado, peeled, pitted, diced
- 2 tbs quality balsamic vinegar
- 2 tsp extra-virgin olive oil

METHOD

To grill vegetables:

- 1 Heat both grill plates of 3-in-1 Grill Griddle over high heat. Lightly coat zucchini, squash, and asparagus with olive oil and sprinkle with salt and pepper. Working in batches, grill zucchini and squash for 3 minutes on each side, until cooked through but still crisp-tender. Transfer to cutting board. Grill asparagus, turning as needed, for 5 minutes, until cooked through but still crisp-tender. Transfer to cutting board.
- 2 Cut asparagus spears in half lengthwise then cut in half crosswise; cut zucchini and squash on bias into large bite-size pieces.

To make avocado dressing:

- 3 In medium bowl, whisk half of diced avocado with vinegar, breaking up avocado lightly to create a creamy texture. Slowly drizzle in extra-virgin olive oil while whisking to blend. Season with salt and pepper.

To serve:

- 4 In large bowl, gently toss grilled vegetables and arugula with enough dressing to coat. Fold in remaining diced avocado. Season with salt and pepper.
- 5 Mound salad on plates and serve any remaining dressing on side.



PANZANELLA WITH GRILLED BREAD, TOMA- TOES, BASIL, ARUGULA, AND RED WINE VINAI- GRETTE

SERVES 4

PREP TIME 15 minutes

COOK TIME 15 minutes

INGREDIENTS

- 1/2 cup extra-virgin olive oil
- 1 large garlic clove, finely chopped
- 1 ciabatta loaf, in 3/4-inch-thick slices
- 1/4 cup red wine vinegar
- 1/4 cup finely chopped shallots
- 1 lb assorted heirloom tomatoes, cut into 3/4-in cubes
- 1 lb fresh mozzarella cheese, cut into 1/2-in cubes
- 3/4 cup chopped fresh basil
- 1/2 cup baby arugula

METHOD

- 1 Heat both grill plates of 3-in-1 Grill Griddle over medium-high heat. In small bowl, whisk oil, garlic, and generous pinch of salt.
- 2 Brush bread slices with 1/4 cup of garlic oil. Grill bread until golden, about 4 minutes per side. Cut bread into cubes.
- 3 Meanwhile, in large bowl, combine vinegar and shallots. Whisk remaining garlic oil in steady stream into vinegar-shallot mixture to emulsify. Season vinaigrette with salt and pepper. Add tomatoes, mozzarella, basil, and arugula to vinaigrette and toss to combine. Let stand 10 to 15 minutes at room temperature to allow flavors to



MUSHROOM-CHIPOTLE QUESADILLAS

SERVES 4

PREP TIME 10 minutes

COOK TIME 22 minutes

INGREDIENTS

4 oz shiitake mushrooms, stems removed
 4 oz oyster mushrooms, stems trimmed
 1 tbs olive oil
 1/4 bunch Tuscan kale, stems removed
 2 chipotle chiles in adobo sauce, finely chopped
 1 1/2 cups shredded Monterey Jack cheese (about 6 oz)
 1/2 cup crumbled queso fresco (about 2 oz)
 Four 9-inch flour or whole wheat tortillas
 About 2 tbs canola oil, for brushing

METHOD

- 1 Preheat both griddle plates of 3-in-1 Grill Griddle over medium-high heat.
- 2 In medium bowl, toss mushrooms with olive oil and season with salt and pepper. Place mushrooms on griddle and cook, turning halfway through cooking, for about 10 minutes, or until dark golden brown. Transfer to cutting board and thinly slice mushrooms.
- 3 Meanwhile, thinly slice kale into small strips. In medium bowl, toss kale and chipotles. Add hot sliced mushrooms and toss to combine and wilt kale. Mix in Jack cheese and queso fresco. Season to taste with salt and pepper.
- 4 Brush one side of each tortilla with canola oil. Turn tortillas oil side down on work surface. Sprinkle a heaping 1 cup of mushroom-cheese mixture over bottom half of each tortilla, then fold other half of tortilla over filling and press lightly to compact.
- 5 Add 1 quesadilla to each griddle plate and cook 3 minutes per side, or until golden brown and crisp on outside and cheese has melted inside. Transfer to a cutting board, cut into wedges, and serve hot. Repeat to cook remaining quesadillas.

GRILLED PORK SATAYS WITH CARROT-CILANTRO SALAD

SERVES 4

PREP TIME 20 minutes, plus at least 20 minutes to marinate

COOK TIME 5 minutes

INGREDIENTS

3/4 cup packed fresh cilantro leaves, divided
 1/2 cup honey
 1/4 cup fish sauce
 3 garlic cloves, smashed and peeled
 2 tbs coarsely chopped peeled fresh ginger
 2 limes, zested, juiced
 1/4 cup canola oil
 One 1-lb pork tenderloin, trimmed of fat and sinew
 8 bamboo skewers
 1 large carrot, peeled, cut into thin matchstick-size strips
 1 Thai or small hot chile, sliced into paper-thin rounds

METHOD

- 1 In blender, combine 1/2 cup cilantro with honey, fish sauce, garlic, ginger, lime zest, and 3 tbs lime juice. Pulse just until solids are finely chopped. Transfer to a bowl and whisk oil.
- 2 Cut pork tenderloin lengthwise in half, then cut each half crosswise into 1/3-inch-thick slices, for a total of 24 pieces. In a large bowl, toss pork with half of marinade mixture from blender. Marinate at least 20 minutes and up to 2 hours.
- 3 Preheat both grill plates of 3-in-1 Grill Griddle over high heat.
- 4 Remove pork from marinade (discard used marinade) and thread pork onto skewers. Season with salt. Add 4 skewers to each grill plate and cook pork, turning occasionally, for about 5 minutes, or until pork is just barely pink when pierced to skewer with tip of a small, sharp knife. Arrange pork on skewers on 4 dinner plates.
- 5 In medium bowl, toss carrot strips with remaining 1/4 cup cilantro. Mound alongside pork. Stir chile into reserved marinade and drizzle a spoonful over each serving. Serve immediately with remaining marinade as a dipping sauce.

GRILLED SHRIMP AND ASPARAGUS WITH LEMON VINAIGRETTE

SERVES 4

PREP TIME 5 minutes

COOK TIME 6 minutes

INGREDIENTS

- 1 lemon
- 2 tbs finely chopped shallots
- 1/4 cup extra-virgin olive oil, divided
- 8 oz medium asparagus, woody ends trimmed
- 1 lb jumbo (16 to 20 count) shrimp, peeled, tails left on, deveined

METHOD

- 1 Preheat both grill plates of 3-in-1 Grill Griddle to high heat.
- 2 Grate zest from lemon into small bowl. Squeeze 2 tbs juice from lemon into bowl and whisk in shallots. Gradually whisk in 2 tbs oil and season with salt and pepper.
- 3 Spread asparagus and shrimp on large baking sheet. Coat with remaining 2 tbs oil and season with salt and pepper. Transfer asparagus and shrimp to grill plates and cook, turning occasionally, for about 6 minutes, or until shrimp are almost opaque throughout when pierced with tip of a sharp knife and asparagus are crisp-tender. Remove from grill.
- 4 On clean baking sheet, toss grilled shrimp and asparagus with enough vinaigrette to coat. Season with salt and pepper. Divide asparagus among 4 plates and top with shrimp. Drizzle with more vinaigrette and serve.



GRILLED FISH TACOS WITH PICO DE GALLO

SERVES 4

PREP TIME 10 minutes

COOK TIME 10 minutes

INGREDIENTS

2 tbs olive oil
1 tbs finely chopped fresh cilantro
1 garlic clove, finely chopped
1 1/4 lb fresh mahi mahi fillet, cut into 8 pieces
2 limes, halved
Eight 6-inch corn tortillas
2 cups very thinly sliced green cabbage
1/4 cup Mexican crema or sour cream
Cilantro leaves, for garnish
Pico de Gallo (recipe follows)

METHOD

- 1 Preheat both grill plates of 3-in-1 Grill Griddle over medium-high heat.
- 2 In wide shallow bowl, whisk oil, chopped cilantro, and garlic to blend. Lightly coat fish with oil mixture and season with salt and pepper. Add fish to grill plates and grill 4 minutes per side, or until barely opaque when flaked in thickest part with tip of a small knife. Using spatula, transfer fish to cutting board.
- 3 Meanwhile, grill limes cut side down for 2 minutes, or until beginning to char on bottom. Remove from grill. Add tortillas to grill and cook, turning halfway through, for about 1 minute, until warmed.
- 4 Coarsely break or cut fish into large flaky chunks and divide among tortillas. Top with cabbage, crema, cilantro leaves, and pico de gallo. Serve with grilled limes.



PICO DE GALLO

MAKES about 1 and 1/2 cups

INGREDIENTS

4 ripe plum tomatoes (about 1 lb total), cut into 1/2-inch pieces
 1 small white onion, finely chopped
 2 red jalapeño peppers, seeded, finely chopped
 1/4 cup finely chopped fresh cilantro
 3 tbs fresh lemon juice
 1 tsp kosher salt

METHOD

- 1 In medium bowl, toss tomatoes, onions, jalapeños, cilantro, lemon juice, and salt together. Set aside at room temperature.

WHOLE WHEAT BUTTERMILK PANCAKES WITH KUMQUAT-MAPLE SYRUP

SERVES 6 (makes 12 pancakes)

PREP TIME 10 minutes

COOK TIME 15 minutes

INGREDIENTS

Pancakes:

3/4 cup all-purpose flour
 3/4 cup whole wheat flour
 1/2 cup instant oats
 3 tbs sugar
 1 1/2 tsp baking powder
 1/2 tsp baking soda
 1/2 tsp salt
 1 1/2 cups buttermilk
 2 large eggs
 1 tbs canola oil
 Nonstick cooking spray

Unsalted butter, room temperature, for serving

Syrup:

3/4 cup pure maple syrup
 1 cup sliced kumquats

METHOD

To make syrup:

- 1 Preheat both griddle plates of 3-in-1 Grill Griddle to medium-high heat.
- 2 Set small saucepan on one griddle plate. Add maple syrup and bring to a simmer. Stir in kumquats and remove from heat. Cover and set aside until ready to serve.

To make pancakes:

- 3 In large bowl, whisk flours, oats, sugar, baking powder, baking soda, and salt. In medium bowl, whisk buttermilk, eggs, and oil. Pour buttermilk mixture into flour mixture and stir just until moist but still lumpy.
- 4 Spray griddle with nonstick spray. Using 1/3 cup batter for each pancake, spoon batter onto griddle and cook 3 minutes per side, or until pancakes are golden brown and puffed. Wipe griddle with paper towels and spray with nonstick spray before cooking each batch of pancakes.
- 5 Serve pancakes with butter and kumquat-maple syrup.

SEARED HAM STEAK AND EGGS WITH SMASHED POTATOES AND SOURDOUGH TOAST

SERVES 4

PREP TIME 10 minutes

COOK TIME 30 minutes

INGREDIENTS

12 small red-skinned potatoes (about 1 1/2 lb total), scrubbed
6 tbs. (3/4 stick) salted butter, 4 tbs softened
One 1 1/4- to 1 1/2-lb bone-in smoked ham steak (about 3/4 inch thick),
patted dry
2 tbs olive oil
Four 3/4-inch thick slices sourdough bread
8 large eggs

METHOD

- 1 Preheat oven to 200°F.
- 2 Put potatoes in medium saucepan, add enough cold salted water to cover, and bring to a boil over high heat. Reduce heat to medium and cook for 12 minutes, or until potatoes are tender when pierced with tip of small sharp knife. Drain and transfer to cutting board. Gently press on potatoes with metal spatula or bottom of small pan to crack them open but keeping them mostly intact. Let cool.
- 3 Heat both griddle plates of 3-in-1 Grill Griddle over medium-high heat. Melt 1 tbs butter over one griddle plate, add ham, and cook 3 minutes per side, or until heated through and beginning to caramelize.
- 4 Meanwhile, add 2 tbs butter and oil to other griddle plate and spread to coat cooking surface. Add potatoes, sprinkle with salt, and cook, turning halfway through cooking, for 3 minutes per side, or until golden brown. Transfer potatoes and ham to platter and keep in oven.
- 5 Spread remaining 4 tbs butter over bread. Cook bread on griddle 2 minutes per side, or until toasted golden. Transfer to oven with potatoes and ham.
- 6 Crack 4 eggs onto each griddle plate and season with salt and pepper. Cook 3 mins, or until whites are set and yolks have thickened slightly. Serve with ham, potatoes, and toast.



BRIE AND GRUYÈRE GRILLED CHEESE SANDWICHES WITH APRICOT JAM

SERVES 4

PREP TIME 5 minutes

COOK TIME 12 minutes

INGREDIENTS

Eight 1/2-inch-thick slices ciabatta or French bread

1/2 cup apricot jam

8 oz Gruyère cheese, shredded (about 2 cups)

3 oz double-cream Brie cheese, rind trimmed and cut into 1/4-inch-thick slices

4 slices Black Forest ham, optional

Olive oil, for brushing

METHOD

- 1 Preheat both griddle plates of 3-in-1 Grill Griddle over medium heat.
- 2 Spread apricot jam over one side of each bread slice. Top half of bread slices with half of Gruyère, followed by half of Brie. Place a slice of ham on each sandwich, if using. Divide remaining Gruyère and Brie among sandwiches. Place remaining bread slices, apricot jam side down, on sandwiches.
- 3 Brush griddle plates with oil and place 2 sandwiches on each plate, then brush top sides of sandwiches with oil. Cook for about 6 minutes per side, or until nicely toasted and cheese has melted. Cool 1 minute before serving.

