

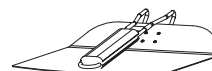
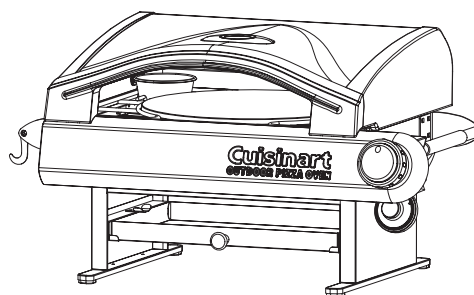
# Cuisinart®

Outdoor Grilling Products

## Alfrescamoré Outdoor Pizza Oven

MODEL: CPO-600

### ASSEMBLY AND OPERATING INSTRUCTIONS



#### **⚠ WARNING: FOR OUTDOOR USE ONLY**

- ⚠ This instruction manual contains important information necessary for the proper assembly and safe use of the appliance
- ⚠ Read and follow all warnings and instructions before assembling and using the appliance
- ⚠ Follow all warnings and instructions when using the appliance
- ⚠ Keep this manual for future reference

**Note to installer:** Leave this Owner's Manual with the consumer after delivery and/or installation.

**Note to customer:** Leave this Owner's Manual in a convenient place for future reference.

#### **⚠ DANGER**

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

#### **⚠ DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your fire department.



Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

#### **⚠ DANGER**

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3.05m) of any other gas cylinder.
3. Never operate this appliance with 25 feet (7.5m) of any flammable liquid.
4. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

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## 1. Warnings and Safety Instructions

If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in physical injury or property damage! It is your responsibility to assemble, operate and maintain your gas grill properly.

### READ ALL WARNINGS AND INSTRUCTIONS PRIOR TO ASSEMBLING AND OPERATING YOUR GRILL

#### WARNINGS:

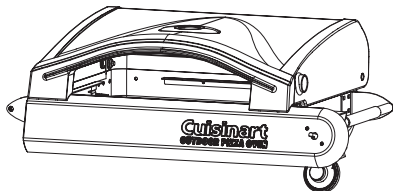








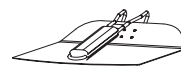



- ⚠ This grill is for outdoor use only. It should NOT be used in a building, garage or any other enclosed area.
- ⚠ The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
- ⚠ Do not leave the grill unattended. Keep children and pets away from the grill all the times.
- ⚠ Do not use the grill in high wind.
- ⚠ This grill must be used with propane gas only. Liquid propane is not natural gas. The conversion or attempted use of natural gas in a liquid propane grill is dangerous and will void your warranty.
- ⚠ Do not attempt to attach this grill to the self-contained propane system of a camper, trailer, motor home or house.
- ⚠ Do not use charcoal or lighter fluid.
- ⚠ Do not use gasoline, kerosene or alcohol for lighting. The LP-gas cylinder must be constructed and marked in accordance with the specifications for propane gas cylinder of the U.S. Department of Transportation (DOT).
- ⚠ Do not move appliance when in use.
- ⚠ Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened. If there are any missing or damaged parts, contact customer service for a replacement.
- ⚠ Do not alter the grill in any manner.
- ⚠ Do not operate the grill if there is gas leak present.
- ⚠ The use and installation of this product must conform to local codes. In the absence of local codes, use the National Fuel Gas Code: ANSI Z223.1/NFPA54, Storage and Handling of Liquefied Petroleum Gases, ANSI.NFPA 58 or Natural Gas and Propane Installation Code, CSA C149.1; Propane Storage and Handling, CSA B149.2.
- ⚠ This appliance is not intended to be installed in or on a boat or recreational vehicle.
- ⚠ Locate the grill away from any combustible or non-combustible materials or construction by at least 24 inches (61cm) from the back and sides.
- ⚠ When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- ⚠ This appliance shall not be used under overhead unprotected combustible construction.
- ⚠ This appliance is not intended for and should never be used as a heater.
- ⚠ This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- ⚠ This appliance is not intended for commercial use.
- ⚠ The pressure regulator supplied with the Cuisinart Gas Grill must be used.

#### CALIFORNIA PROPOSITION 65

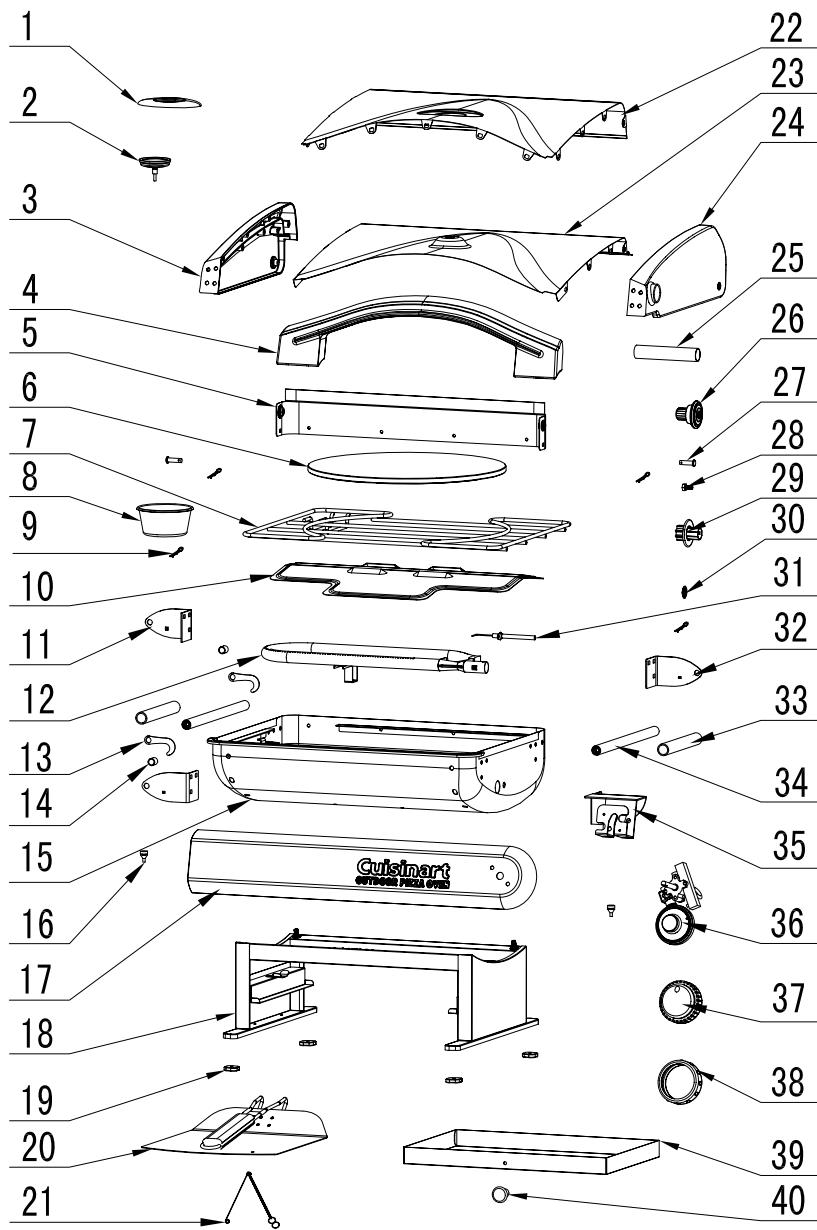
#### Warning:

Combustion by-products produced when using this product contains chemicals known to State of Californian to cause cancer, birth defects, and other reproductive harm. To reduce the risk of exposure to these substances, always use the grill in a well ventilated area.

2. Illustrated Parts List

A.		Lid and Fire Box	1 pc
B.		Leg Assembly	1 pc
C.		Warming Tray	1 pc
D.		Flame Tamer	1 pc
E.		Flame Tamer Lock Pin	2 pcs
F.		Pizza Stone Holder	1 pc
G.		Pizza Stone	1 pc
H.		Control Knob	1 pc
I.		Smoke Chip Cup	1 pc
J.		Pizza Peel	1 pc
AA.		Screw M6*12	2 pcs
BB.		Nut M6	2 pcs
CC.		Black Washer M6	8 pcs

3. Exploded View



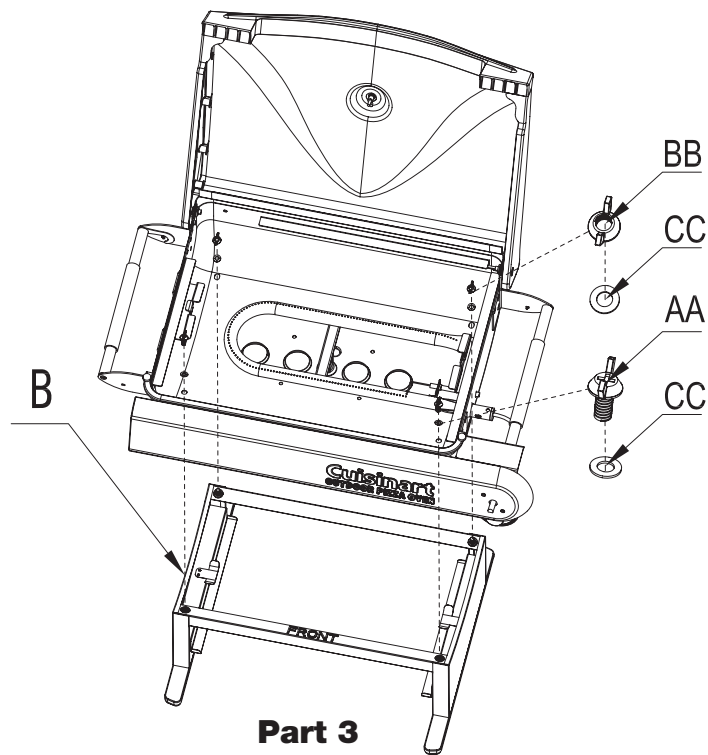
1	Thermometer's Bezel	15	Fire Box	29	Lid Handle's Cap
2	Thermometer	16	Lid Stopper	30	Lock Washer
3	Lid Side Panel - Left	17	Control Panel	31	Electrode
4	Front Lid Panel	18	Leg Assembly	32	Rear Support Bracket - Right
5	Lid Support Panel	19	Rubber Feet	33	Handle's Grip
6	Pizza Stone	20	Pizza Peel	34	Carrying Handle
7	Pizza Stone Holder	21	Match Holder	35	Regulator's Support Bracket
8	Smoke Chip Cup	22	Lid Panel - Top	36	Regulator
9	Flame Tamer Lock Pin	23	Lid Panel - Inner	37	Control Knob
10	Flame Tamer	24	Lid Side Panel - Right	38	Control Knob's Grip
11	Rear Support Bracket - Left	25	Lid Handle	39	Warming Tray
12	Burner	26	Lid Handle Endcap	40	Warming Tray's Handle
13	Tools Hook	27	Pin		
14	Tube Axis	28	Lid Handle's Screw		

# 4. Assembly Instructions

Remove all the contents from packaging, and make sure all parts are present before attempting to assemble!

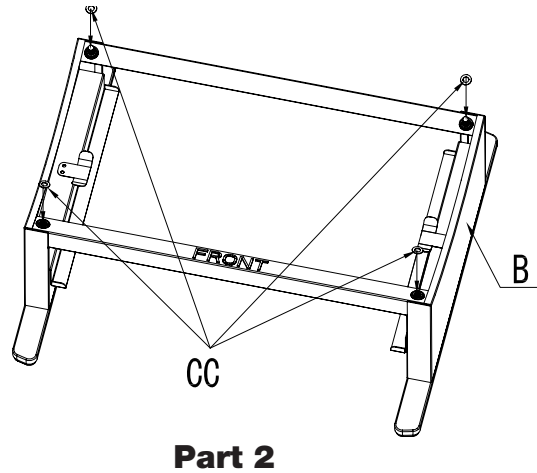
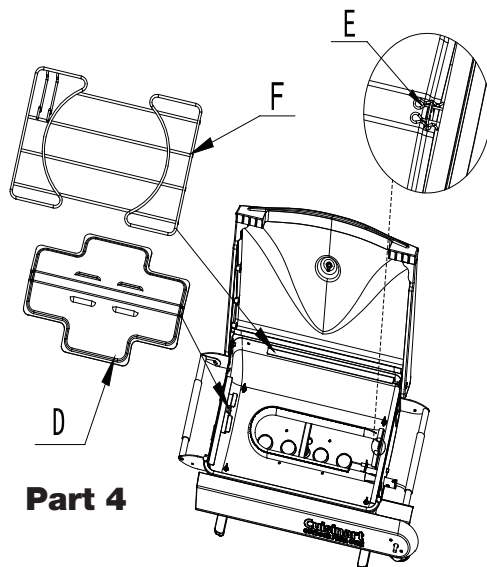
## Step 1:

Place one washer (Part CC) on each of the four corners of the leg assembly Part (B) as shown.



## Step 3:

Put the Flame Tamer (Part D) on to brackets that located on both left and right sides of the fire box as shown. Insert the lock pins (Part E) into the right side bracket to secure the flame tamer. Then put the pizza stone holder (Part F) on top of the firebox.

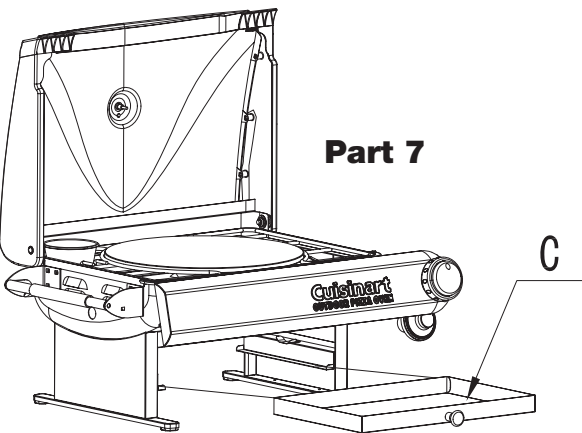
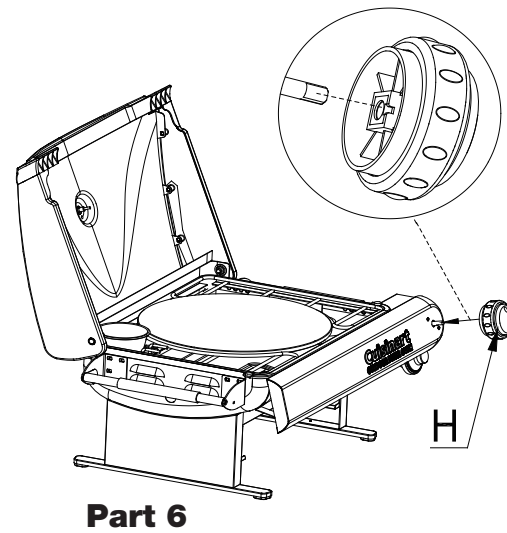


## Step 2:

- Align all four holes of the fire box with the 4 four corners of the leg assembly.
- Secure the grill with the leg assembly with a washer (Part CC) and nut (Part BB) of the back side of the grill. Then secure it with a washer (Part CC) and a screw (Part AA) of the front side of the grill as shown.

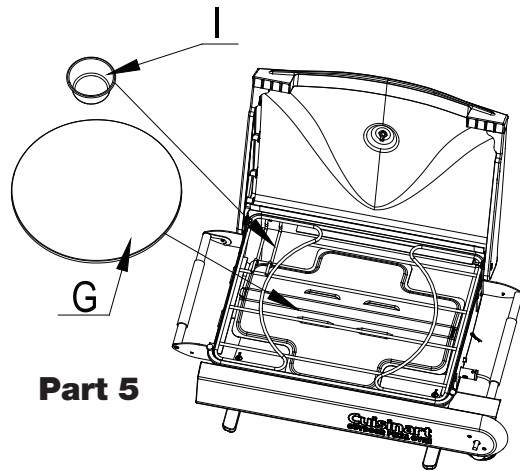
## Step 4:

Place the Smoke Chip Cup (Part I) into the top left corner of the pizza stone holder. Place the Pizza Stone (Part G) at the center of the pizza stone holder.



## Step 6:

Install The Warming Tray  
Slide the warming tray (Part C) onto the brackets mounted to the base (Part B).



## Step 5:

Assemble the control knob.  
Align and insert the flat side of the shaft from the regulator to the flat side of hole behind the knob (Part H). The knob indicator should be pointing straight up to the off position.



## 5. Operating Your Grill

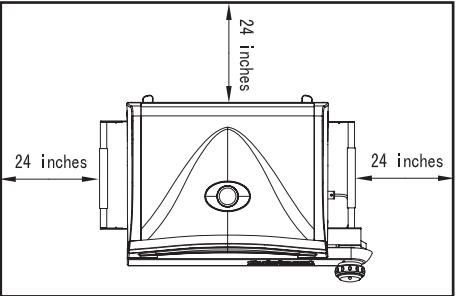
### 5.1 Select a Proper Location

Once you have assembled your new grill, find a suitable location for use.

Note: The use of installation of this product must conform to local codes. In absence of local codes, use the National Fuel Gas Code: ANSI Z223.1/NFPA54, Storage and Handling of Liquified Petroleum Gases, ANSI.NFPA 58 or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.

#### **DANGER**

1. Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle and/or boat, to prevent possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.
2. Always place your grill on a hard and level surface far away from combustible materials and structures.
3. Do not use this grill under an overhead combustible surface or covered area ( e.g., awnings, umbrellas, porches or gazeboes ). Keep all combustible surfaces at least 24” (61cm) away.
4. Locate the grill away from any combustible and non-combustible material or construction by at least 24 inches (61cm) from back and 24 inches (61cm) from side.(See the diagram below)
5. Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance, because of the danger of starting a fire.
6. Do not obstruct the flow of combustion and ventilation air.



### 5.2 Special Instructions for the Use of Regulator and Propane Cylinder

A propane gas cylinder is required for operation.  
Use 1.00lbs (465g; 16.4oz). propane cylinder.

This Cuisinart grill is equipped with a regulator having a CGA No.600 cylinder connection.

1. Only cylinders marked “propane” must be used.
2. The cylinders should be disconnected when the appliances is not in use
3. Do not store a spare LP-gas cylinder under or near this appliance;
4. Never fill the cylinder beyond 80 percent full: and
5. If the instructions in steps 3 and 4 are not followed exactly, a fire causing death or serious injury may occur.
  - Propane cylinder size: D10cmXH20cm, Only cylinders marked “PROPANE” must be used.
  - The propane cylinder must be constructed and marked in accordance with the specifications for LP-Gas cylinders of the U.S Department of Transportation (D.O.T) or the National standard of Canada, CAN/CSA-B339, Cylinders, spheres and Tubes for Transportation of Dangerous Goods.
  - Store spare fuel canisters in a well-ventilated area away from the grill.
  - Do not puncture or burn fuel canister.
  - If the grill is not in use, the control knob must be turned to the “OFF” position to shut off the gas flow from the cylinder.

#### **REMOVAL OF THE GAS CYLINDER**

(please see the 5.3 Installing the gas cylinder) “picture.”

1. Turn the burner control knob to “OFF” position.
2. Grasp the grill handle nearest to the regulator with on hand, and turn the cylinder counterclockwise until it comes off.
  - Do not store a spare propane cylinder under or near this grill. Never fill the cylinder beyond 80 percent full. If this instruction is not followed exactly, a fire causing death or serious injury may occur.
  - Save the cylinder cap and reinstall when not in use.
  - Cylinder supply system must be arranged for vapor withdrawal. Do not block the pressure relief valve during use or storage.
  - The cylinder must be disconnected when the appliance is not in use.
1. Do not store a spare LP-gas cylinder under or near this appliance;
2. Never fill the cylinder beyond 80 percent full; and
3. If the instructions in step 1 and 2 are not followed exactly, a fire casing death or serious injury may occur.

### 5.3 Installing the Gas Cylinder

(The propane gas cylinder is not provided with the appliance.)

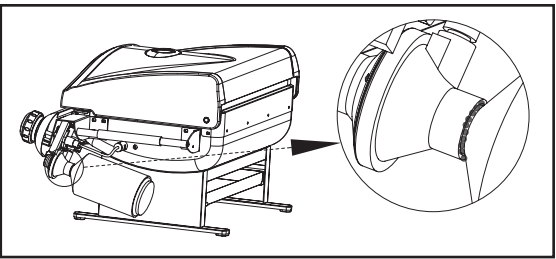
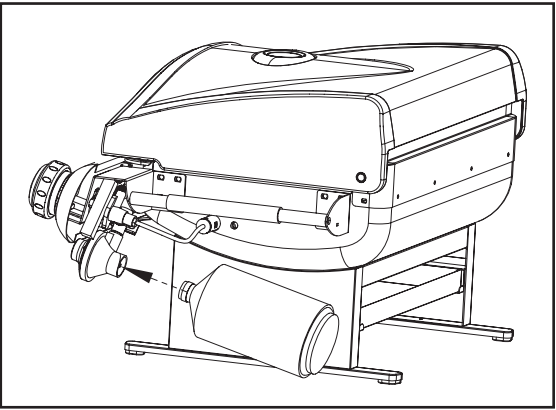
A gas cylinder complying with the requirements listed in section 5.2 must be obtained before the grill can operate. Connect the LP cylinder to the grill outdoors only.

Read and follow all direction on the cylinder.

1. Turn the burner control knob to “OFF” position.
2. Remove the protective caps from the cylinder valve and coupling nut, if present.
3. Open grill lid for easier access to regulator assembly.
4. Grasp the grill handle nearest to the regulator with one hand, and with the other hand push the cylinder into the threaded regulator connector and turn clockwise until tight.
5. TIGHTEN BY HAND ONLY. Do not use tools.

#### **Removal Of The Gas Cylinder**

1. Turn the burner control knob to “OFF” position.
2. Grasp the grill handle nearest to the regulator with one hand, and turn the cylinder counterclockwise until it comes off.



### 5.4 Checking for Gas Leak

#### **DANGER**

#### **Check gas system for leaks to prevent fire or explosion hazard**

1. The “Leak Check” must be performed before lighting the grill and each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until all leaks have been stopped. If you are unable to stop a leak, disconnect the propane supply, and call for gas application service or your local propane gas supplier.

#### **Leak Check Method**

1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knob is in the “OFF” position.
3. Spray or paint some leak solution on the cylinder and regulator connection.
4. Inspect the solution at the connections, looking for bubbles. If no bubbles appear, the connection is secure.
5. If bubbles appear, a leak is detected. Go to step 6.
6. Disconnect the cylinder from the regulator, and reconnect. Make sure the connection is secure and no leak is found before using the grill.
7. If you continue to see bubbles, **DO NOT USE THE GRILL.** Repeat the above process with a different LP cylinder. If leaks are still present, contact the customer service center.

## 5. Operating Your Grill (cont.)

### 5.5 Lighting Instructions

1. Read all instructions before lighting.
2. Open lid during lighting.
3. Make sure the gas control knob is in “OFF” position.
4. Push the gas control knob and quickly turn counterclockwise to “Start/High” position. The igniter will click and light the burner.
5. If ignition does not occur in 5 seconds, turn the gas control knob off, wait 5 minutes, and repeat step 4.

\* Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned on “HIGH”. This will “heat clean” the internal parts and dissipate odor from the painted finish.

\*Clean your grill after each use. DO NOT use abrasive or flammable cleaners,

As it will damage the parts of this product and may start a fire.

If the burner does not light, turn the gas control knob off and wait 5 minutes to let the gas clear before you try again.( please see the 5.3 Installing the gas cylinder)

### 5.6 Match lighting

#### IMPORTANT!

A match lighting hole is located on the left side of the firebox.

#### Match lighting instructions:

1. Read all instructions before lighting.
2. Open lid during lighting.
3. Make sure the gas control knob is in “OFF” position.
4. Strike a long wooden match and position the burning match through the match lighting hole in the firebox bottom. Place the flame near the bottom edge of the burner.
6. Push down and turn the burner control knob counter-clockwise to the high setting.
7. The burner should light. The flame will carry around the burner. Allow grill to pre-heat with the grill lid closed for 2-3 minutes before cooking.

#### ⚠CAUTION:

Do not touch any hot grill parts. The outside of the grill bottom especially becomes very hot during use. Use protective gloves to handle any parts that might become hot during use.

### 5.7 Using the Grill

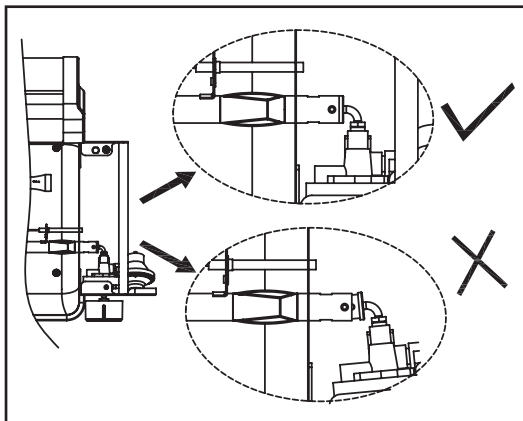
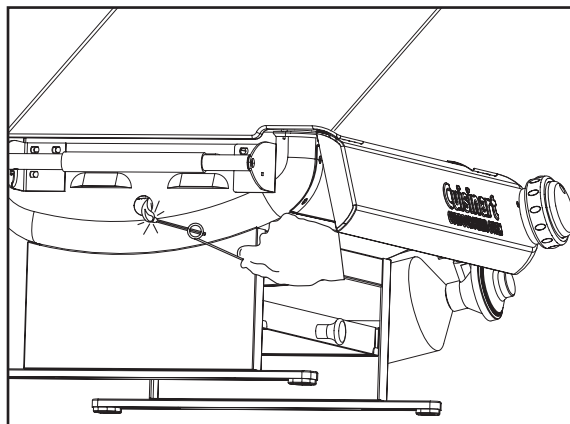
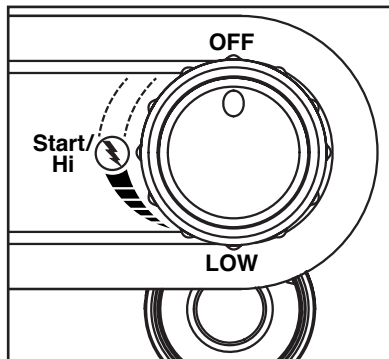
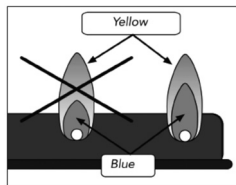
Inspect the burner flame by looking through the match lighting holes.

A good flame should be blue with some yellow tips coming from the burner holes. Yellow tips on flames up to 1/4“ in height are acceptable as long as no carbon or soot deposits appear.

During operation, stand to the side of grill when opening the grill lid.

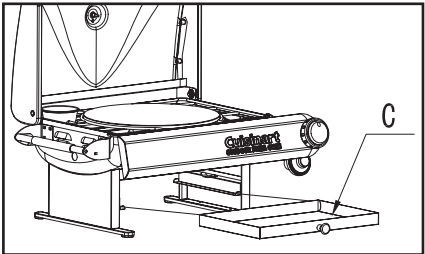
Do not expose any part of your body directly above the cooking area.

The burner opening must be positioned properly over the valve orifices.



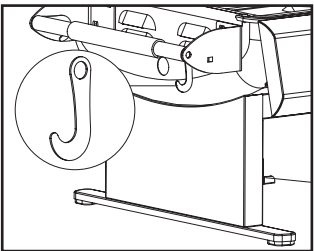
### 5.8 Warming Tray

The warming tray is an easy way to keep cooked pizzas warm while cooking more. Simply slide the tray out and place cooked food on surface and return to it's original position. Some pizzas may be larger than the tray in which case it is OK to have some over hang or cut the pizza to fit. Always use caution when using the warming tray as this area can get hot.



### 5.9 Tool Hooks

Two tool hooks are included on the left carry handle of your grill. They flip up into the handle for out of the way storage when not in use and you can swing them down to hang tools on when cooking. Best when used on a stand or at the left edge of the table you are cooking on.



## 6. Care And Maintenance

### 6.1 Care

Regular care of your grill will help keep it operating properly. All maintenance should be done only when the grill is cool and with the fuel supply turned off. Occasionally inspect and tighten hardware that may become loose.

### 6.2 Cleaning The Venturi Tube

A spider's nest or wasp's mud inside the Venturi Tube can block gas flow and can even cause a fire at the gas control valve. Such a fire can cause operator injury and serious damage to your grill. To prevent insect related problems, inspect the Venturi Tube screen cover regularly and remove any dirt.

#### WARNING!

Do not disassemble or alter the fuel supply system. Improper assembly can result in a hazardous condition. Seek qualified professional assistance if repairs are required.

### 6.3 Cleaning And Maintenance

**WARNING: Do not clean any grill surface while grill is operating. Let grill cool to a safe temperature prior to cleaning.**

- Disconnect the fuel supply and remove the fuel supply cylinder prior to cleaning.
- Cleaning should be done where detergent won't harm work surface or lawn.

#### Exterior Cleaning

- Clean grill exterior surfaces with warm soapy water and stainless steel cleaner.
- Wash drip tray in warm soapy water – do not run through dishwasher.

#### Pizza Stone Cleaning

You can scrape debris off when you're done to keep the surface clear, and you can wash the stone with water if you choose, but it is not necessary. Pizza stones condition a lot like a cast iron pan. You can also “bake” the stone clean by running on high for about 15 minutes with nothing on it. The high temperatures will burn off a lot of the material. Never use detergents to clean the stone as it is porous and will absorb the detergents.

#### Interior Cleaning

- Cooking grate can be cleaned with a grill brush. For best results, cooking grate should be warm (warm, not hot – never brush with grill operating, or when interior is very hot). If desired, cool cooking grate can be removed from grill and cleaned with warm soapy water.

## 6. Care And Maintenance (cont.)

- Should you wish to remove accumulated debris from the bottom of the fire box, proceed as follows:
  - Let grill cool completely
  - Remove cooking grate and set aside
  - Remove flame tamer and set aside! CAUTION Flame tamer edges and surface are sharp – use care when handling
  - Carefully scrape and remove debris from bottom of firebox using care not to touch burner element, igniter, or igniter wire.

**WARNING: DO NOT APPLY ANY CLEANERS OR LIQUIDS TO BURNER ELEMENT OR ATTEMPT TO CLEAN IN ANY WAY.**

- **DO NOT USE WATER OR LIQUIDS TO CLEAN GRILL INTERIOR**
- Replace flame tamer and securing screw. **CAUTION: DO NOT OPERATE GRILL WITHOUT FLAME TAMER IN PLACE.**

## 7. Frequently Asked Questions

### • CAN I USE MY CUISINART GAS GRILL WITH NATURAL GAS?

NO. Your Cuisinart Gas Grill is intended for use only with LP (Liquid Propane) gas. Natural Gas is NOT Liquid Propane. Never use any other fuel source with your grill, as it will create a dangerous situation.

### • CAN I ADD LAVA ROCKS, CERAMIC TILES, OR CHARCOAL BRIQUETTES TO MY CUISINART GAS GRILL?

NO. Your grill is not intended to operate with these items, and doing so may create an unsafe situation, and will void your warranty. You may use wood planks or a wood chip “smoker box” on top of the cooking grate surface, but nothing should go under the cooking grate.

### • CAN I BUY ACCESSORIES FOR MY GRILL OVER THE PHONE?

Yes, you can call 1-800-211-9604 for assistance.

## 8. Troubleshooting

### • BURNER WON'T LIGHT (USING A 16.4OZ OR 14.1OZ LP BOTTLE)

- Be sure LP bottle still has fuel in it by gently shaking it - there will be sounds of liquid inside if fuel remains.
- Check to see that the venturi tube air inlet screen is not covered or clogged (see 6. Care and Maintenance ).
- Check to see that burner orifice holes are clear. If obstructed, with gas bottle disconnected, gently brush orifice holes with a small brush.
- Check to see that igniter is producing a spark against the burner (best checked in shady spot).

If above do not solve problem, unless LP tank is new, replace with new tank and attempt lighting again.

### • GRILL DOESN'T REACH HIGH ENOUGH TEMPERATURE (USING LP BOTTLE)

- Be sure LP bottle still has fuel in it by gently shaking it - there will be sounds of liquid inside if fuel remains.
- Check to see that the venturi tube air inlet screen is not covered or clogged (see 6. Care and Maintenance ).
- Test gas system for leaks (see 5.4 Leak Check Method)

## 9. What To Expect

The Alfrescamore Outdoor Pizza Oven has been designed to be the easiest way to make your own brick oven style pizza at home and we hope you enjoy it.

### Cooking

The oven is designed to cook evenly, but as with any grill or appliance you may have some unique variables, but that's where the fun of becoming the pizza expert comes in. Use your peel and check your crust while the pizza cooks. Turn and slide the pizza as needed just like real pizza chefs do!

### Weather

Cold or windy conditions will slow or prevent your oven from reaching its maximum temperatures, but that's OK. It will just take a little longer to make your pizzas. The oven will still cook evenly.

### Making Pizza

You should create your pizza right on your pizza peel so once it's done you can slide it right into the oven. Dough can be a tricky and sticky ingredient so make sure to use some corn meal on the peel to keep your dough from sticking, but there is no need to throw corn meal or flour on the stone itself.

### Hinged Lid

Our patent-pending, hinged lid makes cleaning the surface very easy. It's also a great feature for fixing small mishaps while you're cooking, but it's best to keep the lid down as much as possible to keep the heat inside.

### Smoke Chip Cup

The integrated smoke chip cup is a great way to add smoky, wood fired flavor to your pizza experience. However, remember you are putting wood in a hot oven and it is combustible. If the chips/chunks ignite it's OK as the flame will be contained in the steel and aluminum, but you should expect some soot on the inside roof of your grill and maybe a slight discoloration where the flame contacts the steel. None of this will affect the performance of your grill and the added heat and smoke can actually improve pizza cooking like a real wood fired pizza. To prevent the chips/chunks from igniting you should soak them in water for about an hour. Always be careful, responsible and attentive when grilling, especially with wood chips. Never leave the oven unattended and follow manual instructions and warnings precisely.

### Cordierite Pizza Stone

Occasionally some debris from pizza will slip onto the stone. That's completely normal. You can scrape debris off when you're done to keep the surface clear, and you can wash the stone with water if you choose, but it is not necessary. Pizza stones condition a lot like a cast iron pan. You can also “bake” the stone clean by running on high for about 15 minutes with nothing on it. The high temperatures will burn off a lot of the material. Never use detergents to clean the stone as it is porous and will absorb the detergents

### Gas Usage

Your oven comes ready to use with any 1LB Propane Tank that you can find at any home center, mass store, grocery store etc. We designed it this way to be the simplest and most portable option for you. These tanks will run about an hour and a half of continuous use on high. If you're going to be using the oven in a little more stationary manner then you can simply connect an LP Adapter Hose (See Accessories in the back) to a 20lb tank and get a lot more cooking time.

### Uh Oh

Have a problem, question or compliment not covered here? Give us a call (1-866-994-6390) or drop us a line (grilling@thefulhamgroup.com). We've got people ready to help!



## 10. Warranty

This warranty covers defects in parts and workmanship for a period of 3 years from the original purchase date. Any damage claim regarding the enameling must be submitted within 30 days of purchase to be covered by the warranty.

**The following conditions are NOT covered by this warranty:**

- Unevenness and color variations in the enamel coating.
- Damage caused by improper assembly or disregard of the manual.
- Use of spare parts not supplied by manufacturer.
- Damage resulting from modifications or inappropriate use.
- Abuse of the grill
- Damage caused by improper maintenance or repairs by an unauthorized person.
- The Pizza Stone is covered for a period of 1 Year against defects in manufacture. Warranty does not include impact breaks, staining or discoloration.

**Limitations and exclusions:**

1. This warranty applies only to the original purchaser and may not be transferred.
2. If you can not verify the purchase date of the grill the warranty period will begin on the date the grill was manufactured.
3. Replacement or repair parts are warranted for the remaining period of the original part warranty.

**Your obligations:**

This grill must be assembled, installed, operated and maintained in accordance with all applicable codes and the instruction manual furnished with this grill. You must keep an invoice, cancelled check or payment record to verify the purchase date of the grill.

Below are the spare parts available to order for your pizza oven. Please use these spare parts numbers as reference when ordering.

Spare Part #	Description
20077	Smoke chip cup for CPO-600
20078	Regulator for CPO-600
20079	Burner for CPO-600
20080	Flame Tamer for CPO-600
20081	Pizza Stone Holder for CPO-600
20082	Pizza Stone for CPO-600
20083	Control Knob for CPO-600
20084	Lid Pin for CPO-600
20038	Warming Tray
20039	Leg Assembly
20083	Thermometer for CPO-600
20084	Lid Handle for CPO-600

For troubleshooting, FAQs or Customer Service, please visit us at [www.cuisinartgrilling.com](http://www.cuisinartgrilling.com) or contact us at [grilling@thefulhamgroup.com](mailto:grilling@thefulhamgroup.com) or 1-866-994-6390.

To order replacement parts or additional Cuisinart Grilling products, visit us at [www.cuisinart.com](http://www.cuisinart.com) or call 1-800-211-9604

**For troubleshooting, FAQs or Customer Service, please visit us at [www.cuisinartgrilling.com](http://www.cuisinartgrilling.com) or contact us at 1-866-994-6390.**

**To order replacement parts or additional Cuisinart Grilling products, visit us at [www.cuisinart.com](http://www.cuisinart.com) or call 1-800-211-9604**

**Model#CPO-600  
North American Distributor:  
The Fulham Group  
Newton, MA 02466**



