

**MODEL NUMBER**

CGG-6331

MODEL NAME

Propel+ Four Burner 3-in-1 Gas Grill (Grill, Griddle, Pizza Oven) BLK

LONG DESCRIPTION

Endless Possibilities with the Cuisinart Propel+ 4 Burner 3-in-1 Gas Grill. This grill offers versatile cooking for breakfast, lunch, or dinner. Our Thermo-Flo™ Technology is integrated into the contoured lid, which ensures even, natural convection heating. The electronic START ignition makes it easy to get cooking quickly. The GRILL provides 477 sq. in. of porcelain-coated cast iron grates (enough for 24 burgers) and 138 sq. in. of warming rack space. With 44,000 BTUs spread across four burners, it rivals full-size five-burner grills. The side table features 176 sq. in. of GRIDDLE space and a powerful 11,000 BTU XL burner. When the griddle plate is removed, a pot burner underneath allows you to boil or simmer with ease. The cast iron griddle plate retains heat and ensures even heating, reaching over 800°F for that perfect restaurant-quality sear! Dual-functionality allows the grill and griddle to be used simultaneously. The PIZZA OVEN features a 15" cordierite stone for even heat distribution and perfect crusts. Its slightly raised design allows 360° heat circulation. The dual-hinged lid has a drop-down tempered glass pizza oven door for minimal heat loss and easy access. The same lid functions as a traditional grill lid with EZ-Lift hinges for smooth lifting. Integrated storage space below neatly holds the griddle, pizza stone and holder. For easy cleanup, the grill and griddle both include grease cups for quicker cleaning after use. The grill is also dual-fuel capable, with a conversion kit (sold separately).

BULLET

COOKING VERSATILITY: Grill, sear, or griddle with 477 sq. in. of grilling space, a 176 sq. in. griddle, and a 15" pizza stone. The pot burner lets you boil or simmer while grilling, perfect for cooking anything from burgers to pancakes to pizza.

PIZZA STONE INCLUDED: The 15" cordierite pizza stone evenly distributes heat, delivering a perfectly cooked crust in under 6 minutes. Our patented dual-hinged lid has a drop-down tempered glass pizza door for easy access and minimal heat loss.

THERMO-FLO™ TECHNOLOGY: Advanced convection system circulates heat from left to right, providing consistent temperature across the cooking surface, ensuring even cooking from edge to edge.

POWERFUL PERFORMANCE: 44,000 BTUs over 4 burners plus an 11,000 BTU griddle burner rivals 5-burner units. The cast iron griddle plate retains heat, reaching 800°F for restaurant-quality sears and ensures even heating.

ADDITIONAL FEATURES: EZ-Lift hinges, grease cups, and dual-wall insulation retain heat and simplify cleanup. Includes precision-haptic knobs, storage for the griddle and pizza stone, and propane-to-natural gas conversion option (kit sold separately).