



电 烤 架

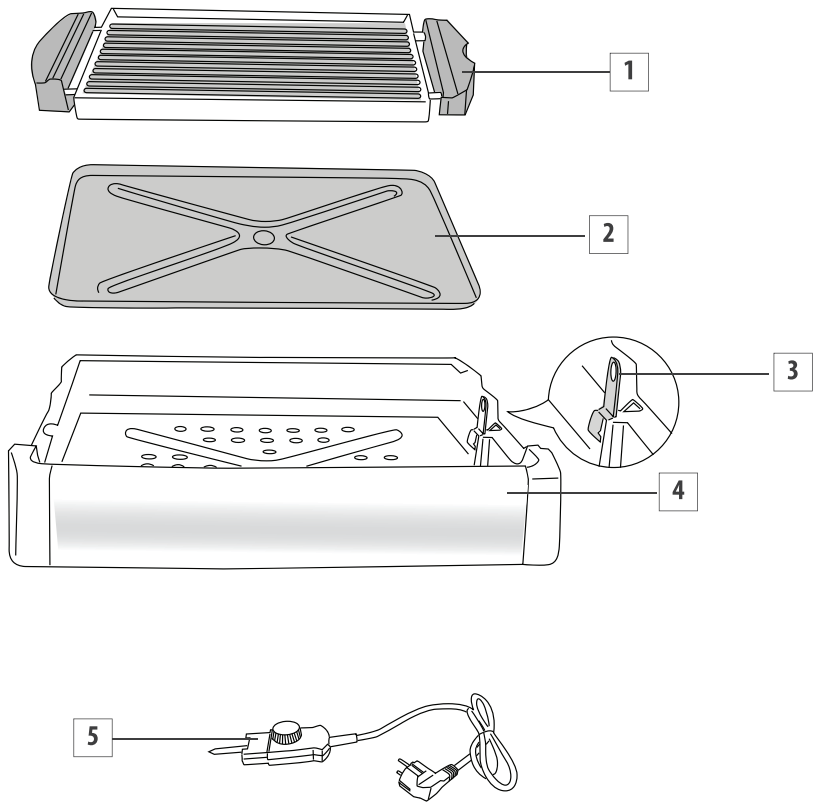
GRILL PLATE

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BGR50

机器描述



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安全警告

- 如果机器的电源线损坏，必须由制造商、其授权的服务机构或具有相关资质的人员进行更换，以避免危险。
- 本机器不能以外接定时器或独立遥控控制系统的方式进行使用。
- 电源插座安装有效接地线，且电源插座最小是流为10安培。
- 此机器仅限家庭使用。任何其他的用途都是不适当的：商场的员工餐厅，办公室或其他工作环境；牧场旅馆；旅馆、汽车旅馆或其他住宅性环境的住客；家庭式旅馆。
- 只能使用德龙专用连接器。
- 8岁以上的儿童和有心理、身体或者感官障碍、或不具备足够的经验或者知识的人员不允许使用该机器，除非有对他们的安全负责的人密切监督并进行指导。必须监督儿童，确保他们不玩弄该机器。本机器的清洁和保养不能由儿童进行，除非是8岁以上的儿童，且在有人监督的情况下进行。
- 将机器和机器的电源线放置在8岁以下的儿童接触不到的地方。
- 在对机器进行清洁之前，请先拔下电源插头和机器的连接器。在再次使用前，必须确保机器的插入口完全干燥。
- 将机器放置在一个干燥的、耐热的水平面上，且水平面的高度不能低于85厘米，确保儿童接触不到。
- 切勿在机器的附件放置易燃的物品。
- 在拿烤肉架之前，请先等待烤肉架冷却（至少30分钟）。
- 警告：本机器不可使用木炭或和其相近的易燃物体。
- 注意：切勿翻转烤盘，直到其完全冷却。
- 注意：为了避免着火，只能在滴油盘装好的情况下进行烧烤。

- 切勿用拽拉电源线的方式来拔下电源插头。
- 切勿在无人看管的情况下开启机器，以避免危险。
- 在机器运转时，机器的附件会变得很烫。注意避免接触发热单元。
- 本机器所使用的材料和附件均符合欧盟EEC1935：2004号有关与食品直接接触的规定。

机器描述(详见说明书第1页)

- 1、不粘涂层的双面烤盘
- 2、滴油盘
- 3、安全锁扣
- 4、机器底座
- 5、连接器

此烤盘有两种使用方法（双面烤盘）

- 表面有凹槽的烤盘适用于烘烤传统的牛排、肉片或和其相近的食物。
- 表面平滑的烤盘适用于烘烤贝类食物、鸡蛋、蔬菜或和其相近的食物。

机器的安装和保养

第一次使用机器

- 取出烤盘和滴油盘中的包装材料和标贴。
- 拔下连接器，将烤盘和滴油盘用肥皂水进行清洗。冲洗干净并待其完全晾干，并确保烤盘上的连接器插入口完全干燥。
- 在烤盘的表面刷一层食用油或在其表面喷一层不粘喷雾，然后擦掉多余的油。

使用前的准备工作

- 将机器底座放置在柜台的表面，放入金属的滴油盘，然后安装好烤盘。烤盘插座的终端应该与安全锁扣在同一侧。
- 如未按上述步骤安装机器的，切勿使用此机器。

开启机器

- 将连接器完全插入到烤盘插座的终端。如果烤盘没有正确地安装到机器底座上，连接器不能完全插入到烤盘插座的终端。
- 将插头插到电源插座上。
- 将温度调节旋钮旋转到最高温度，指示灯亮起。让机器预热4-6分钟，在预热的过程中，指示灯会循环地亮起和熄灭，这属于正常现象。
- 确保温度调节旋钮在3的位置，这个位置最适合烤汉堡、牛排、热狗、香肠、鱼排、鸡胸肉和其他的肉类。位置1和位置2适合再加热食物、食品保温和烘烤需用低温烘烤的食物。

关闭机器

- 当烘烤结束时，将温度调节旋钮旋转到●的位置。
- 拔下电源插头，并待其冷却后再进行清洁或移动。
- 请务必握住把手来翻转烤盘。

烘烤时间

烘烤食物的量及烘烤的时间，您可以参考以下表格。每个菜谱的烘烤时间都是大概的时间，烤盘的温度、周围的环境和食物本身都会影响烘烤的时间。所有需要烘烤的食物必须是室温的，切勿将冰冻的食物直接放到烤盘上进行烘烤，这会使烤出来的食物变得很硬。在烘烤的过程中要密切关注食物的烘烤情况，如有必要请调整烘烤时间，并经常地翻转烘烤的食物。

食物	大约时间(分钟)	烘烤的结果
牛排	8-15	直到你所希望的烘烤程度
培根	8-15	你所希望的烘烤程度
猪排(无骨)	15-20	没有粉红色的肉
鸡块	25-30	用刀刺破，出来的汁是清澈的
1/2" 厚汉堡	8-10	没有粉红色的肉
香肠/小馅饼	12-15	没有粉红色的肉
热狗	8-10	完全熟了
整条鱼	8-10	用叉子切一小块试一下
鱼片	10英寸厚	用叉子切一小块试一下

烘烤小贴士

- 为了达到最佳的烘烤结果，请在烘烤之前先预热烤盘。
- 嫩的切片的肉更适合烘烤。一些比较硬质的肉，可以先腌制一个晚上，这样肉质就会变嫩。
- 为了防止刮花烤盘的表面，在翻转食物的时候请用塑料或木质的刮刀。在烘烤鱼和肉的时候，尽可能地只翻转一次就可以了。没有必要重复地翻转，这只会让烘烤的食物变干。切勿在烤盘的表面分切食物。
- 如果烘烤蔬菜、鱼或瘦肉，烘烤前先有烤盘上喷洒一些烘烤喷雾或油。如果烘烤带膘的肥肉或已腌制过的食物，那就无需这么做。
- 肉质品的烘烤时间切勿过长。
- 如果烘烤的食物粘在烤盘上了，用纸巾蘸点油一遍一遍地擦烤盘。

请注意

- 首次使用烤盘时，可能会有一些轻微的味道，也可能会冒一点点烟。这对于不粘烤盘来讲，都是属于正常的现象。
- 每次烘烤完后，待烤盘完全冷却（至少30分钟）后，可以用塑料的干净的刮刀来清洁烤盘。如果清洁刮刀长时间的接触一个热的表面，很可能会把塑料熔化了。

清洁和保养

- 烘烤完成后，拔下电源插头并待烤盘完全冷却后再进行清洁。切勿在烤盘还是热的时候，移动烤盘。
- 拔下连接器，如需要进行清洁，请用一块潮湿的布进行擦洗。切勿将连接器浸入水中或其他液体中。

- 从机器底座上取下烤盘，倾倒滴油盘中的烘烤油脂。滴油盘和塑料的底座只能用手洗。
- 切勿用钢丝球或粗糙的、具有研磨性的物体来清洁烤盘，这会损坏烤盘表面的不粘涂层。切勿用具有腐蚀性的清洁剂来清洗烤盘，这会损坏机器的表面。
- 请用塑料的刮刀来移除烘烤的食物。每次使用后，请务必清洁两边的把手，并用一块柔软的湿布或纸巾完全擦干。
- 切勿将电源线的组件浸入水中或放置在洗碗机中。如需要清洁，用一块湿布擦洗即可。
- 在机器再次使用时，请务必确保机器的插入口完全干燥。

声明

我们会定期地更新机器的组件，因此此说明书中的产品的介绍、技术参数和图片有可能会和现实的情况稍微有点不同。此说明书中对所有配件的描述只是说明的目的，并不适用于特殊情况。

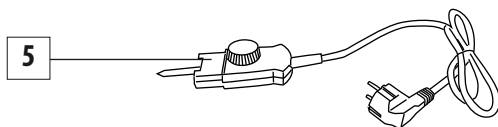
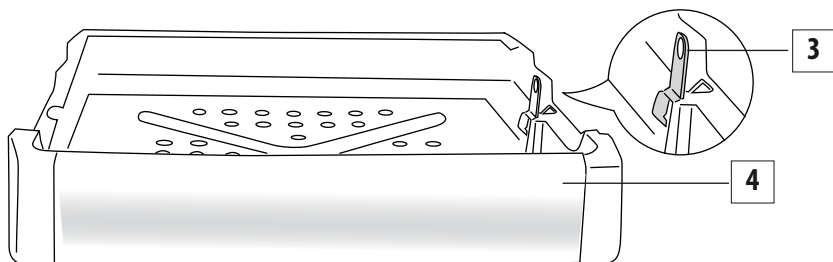
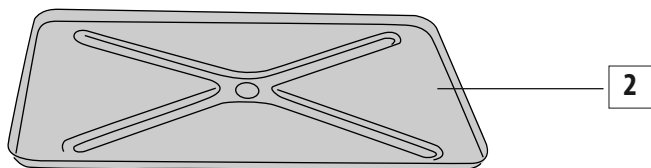
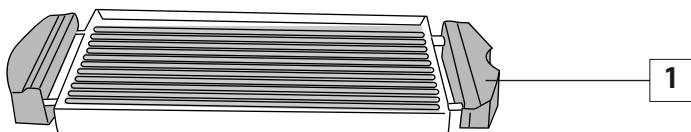
废旧处理

根据欧盟有关2002/96/EC的指令，正确处理废旧物品的重要信息。

当机器达到使用寿命时，请勿将其作为城市垃圾进行废旧处理，必须交给专门的分类垃圾



收集中心或提供此项服务的公司。专项对家电产品进行废旧处理，可以避免由于处理方法不当影响环境或者人类的健康。同进，对其组成材料进行回收，可以节省大量能源、资源。为提醒公众家电产品需要单独进行废旧处理，所以产品上都标有如图所示的禁止直接扔进垃圾箱的标志。



SAFETY PRECAUTION

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The appliance is designed and produced for domestic use only. It is not suitable for use in: staff kitchens in shops, offices and other workplaces, farm houses, hotels, motels or other holiday accommodation, guest houses.
- Only the appropriate connector De'Longhi KS-122D must be used.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Before starting cleaning, unplug the cord from the wall outlet and disconnect the connector. The appliance inlet must be dried thoroughly before using again.
- Always use the appliance on a dry, level, heat resistant surface at a height of at least 85 cm, out of reach of children.
- Do not place flammable products near the appliance.
- Allow the Grill to cool down before handling (at least 30 minutes).
- WARNING: Charcoal or similar combustible fuels must not be used with this appliance.
- CAUTION: Do not flip the grill plate over until completely cool.
- CAUTION: To reduce the risk of fire, cook only with the drip tray in place.
- Do not pull on the power cord, but rather on the plug, to separate the appliance from the mains.
- Do not leave the appliance unattended when it is switched on, as this may be a source of danger.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Materials and accessories coming into contact with food conform to EEC regulation 1935:2004.

DESCRIPTION (pag. 3)

1. Double Sides Grill Plate with non-stick coating
2. Oil Drip Tray
3. Safety interlock
4. Base
5. Connector

The unit can be used in two ways (Double side grill plate).

- The grilling plate with the grooved surface is suitable for the typical grilling of steaks, cutlets or the like.
- The frying plate with the smooth surface is used to fry shellfish, eggs, sliced vegetables or the like.

unless the cooking plate is fitted properly to the base.

- Plug the power cord into the wall outlet.
- Adjust the temperature dial to maximum setting. The indicator light will light on. Preheat 4-6 minutes. The light will cycle on and off during preheat. This is normal.
- Be sure the temperature control dial is on **3** for best browning results and grill marks when barbecuing hamburger, steaks, hot dogs, sausage, fish steaks, chicken breasts and other meat. Use **1** or **2** setting to reheat previously cooked foods, to keep foods warm, and when grilling more delicate foods with lower cooking temperature.

INSTALLATION AND MAINTENANCE

Before first use

- Remove all packaging materials and any promotional labels from the cooking plate and the tray.
- Detach the connector and clean the cooking plate and base by washing with soap and water. Rinse and dry thoroughly. Make sure the connector inlet on the plate is fully dry.
- Condition the cooking surface by applying a light coating of vegetable oil or use a non-stick cooking spray. Wipe off excess oil.

Preparing the unit

- Set base on countertop. Put in the metal drip tray. Match the cooking plate to the base. The terminal / socket of the grill plate should be on the same side as the safety interlock.
- Do not use the appliance if it is not installed correctly.

Switching the unit on

- Plug the connector fully into the terminal of the cooking plate. The connector cannot be plugged in completely

Switching the unit off

- Turn the temperature connector to ● when cooking is completed.
- Unplug the power cord from the wall outlet and allow to cool before cleaning or removing any part.
- Hold the unit by the handles when turning it over.

Cooking times

- Use the following table as a guideline for cooking times. Recipe cooking times are approximate. Cooking time will vary based on the temperature of the grill, the surrounding air, and the food itself. The food to be cooked should always be at room temperature. Never put frozen food directly onto the cooking plate, it could become hard. Watch food carefully and adjust the cooking time as necessary.

Food	Approx. Time (minutes)	Doneness test
Steak	8 to 15	-
Bacon	8 to 15	-
Pork chops, Boneless	15 to 20	Until no longer pink
Chicken pieces	25 to 30	Pierce with knife; juice run clear
1/2" thick Hamburgers	8 to 10	No pink meat
Sausage / patties	12 to 15	No pink meat
Hot dog	8 to 10	-
Whole fish	8 to 10	Opaque and flakes with fork
Fish fillets	10 per inch thickness	Opaque and flakes with fork

GRILLING TIPS

- For best results, preheat the cooking plate before grilling.
- Tender slices of meat are generally more suitable for grilling. Somewhat tougher meat will become tender if it has been marinated night time.
- To prevent scratching the cooking surface when turning over the food, always use plastic or wood spatula. Fish and meat should be turned only once if possible. Never cut foods on the plate surface.
- If cooking vegetables, fish, or lean meat, spray the cooking surface with a non-stick cooking spray or a light coating of vegetable oil. If cooking meat with any amount of fat, or if the food has been marinated, there is no need to treat the grill.
- Never cook meat too long.
- If the food being cooked sticks to the cooking plate, wipe down the cooking plate from time to time with a paper towel dipped in oil.

Note

- The first time you use the Grill; it may have a slight odor and may smoke a bit. This is normal and common to appliances with nonstick surfaces.
- A plastic cleaning spatula can be used for cleaning the grilling plate and frying plate after you have finished cooking and the unit has cooled down completely (at least 30 minutes). Using the cleaning tool on a hot surface for too long will cause the plastic to melt.

CARE AND CLEANING

- When finished cooking, unplug from the outlet and allow the grill to cool completely before cleaning. Never transport the unit when it is hot.
- Pull out the connector. If cleaning is necessary, wipe over unit with a slightly damp cloth. **DO NOT IMMERSE THE CONNECTOR IN WATER OR ANY OTHER LIQUID.**
- Lift the cooking plate off the base and pour off any excess grease liquid from the metal drip tray.
The cooking plate can be washed in the dishwasher.
The drip tray and the plastic base must be cleaned by hand.
- Do not use steel wool pads or harsh, abrasive cleaners on the cooking surface as they may damage the nonstick coating. Never use a caustic oven cleaner as this will damage the cooking surface.
- To remove cooked on food, use a plastic spatula. Be sure to clean the handles after each use.
Dry thoroughly with a soft cloth or paper towel.

- The power cord assembly should not be immersed in water or placed in the dishwasher. To clean, wipe with a damp cloth.
- The appliance inlet must be carefully dried before the appliance is used again.

DISCLAIMER

Updates to hardware components are made regularly. Therefore some of the instruction, specifications and pictures in this documentation may differ slightly from your particular situation. All items described in this guide for illustration purposes only and may not apply to particular situation. No legal right or entitlements may be obtained from the description made in this manual.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



★若有任何需求请与下述地址联系：

☆邑隆贸易(上海)有限公司

地址：上海市中山北路3553号仲大厦2001-2016室

电话：(021) 3135 8858 传真：(021) 3135 8262 邮编：200062

客户热线：400 827 1668

网址：www.delonghi.com.cn