

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS



Danger!

Failure to observe the warning may result in life threatening injury by electric shock.

- Before plugging the appliance into the mains, make sure that:
 - The voltage indicated on the appliance rating plate corresponds to your mains voltage;
 - The mains socket is earthed. Failure to follow these important safety instructions absolves the manufacturer of all liability.
 - Do not use the appliance outdoors.
 - Never unplug from the mains socket by pulling on the cable.
 - Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment in order to avoid hazards.
 - Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
 - The grill plate connections must be dried thoroughly before using again.
 - Do not let cord hang over edge of table or counter, or touch hot surfaces.
- The appliance is designed and produced for domestic use only.
 - Only the appropriate De'Longhi connector must be used: LPH-BG500-818-1 for the BG510/ BG510C appliance; LPH-BG400-817-1 for the BG410 appliance.
 - The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
 - Close supervision is necessary when the grill is used by or near children.
 - Keep the appliance and its cord out of reach of children.
 - Always use the appliance on a dry, level, heat resistant surface at a height of at least 85 cm, out of reach of children.
 - If the skillet is used on countertop made in solid surface material (e.g. Silestone®, Corian®, etc.), follow carefully the indications of countertop manufacturer and/or supplier.
 - Do not pull on the power cord, but rather on the plug, to detach the appliance from the mains.
 - Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn the control to "●" position, then remove plug from wall outlet.
 - Do not leave the appliance unattended when it is switched on, as this may be a source of danger.
 - To protect against electric shock do not immerse cord, plug or connector in water or other liquid.
 - If necessary clean the connector body with a damp cloth.
 - The use of accessory attachments not recommended by De'Longhi may cause injuries.
 - WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.



Important!

Failure to observe the warning could result in injury or damage to the appliance.

- This appliance is designed to cook food. Do not use appliance for other than intended use. It must never be modified or tampered with in any way.
- Wait until the appliance is completely cold before putting away.
- Do not move the appliance during use. Extreme caution must be used when moving the grill containing hot oil or other hot liquids.

CALIFORNIA PROPOSITION 65

This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.



Danger of burns!!

Failure to observe the warning could result in burns or scalds.

- Do not touch hot surfaces. Use handles or knobs.
- The temperature of accessible surfaces may be high when the appliance is operating. Always use the handgrip or oven gloves if necessary.
- Do not place flammable products near the appliance.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- WARNING: Charcoal or similar combustible fuels must not be used with this appliance.
- CAUTION: Cook only with the drip tray in place. Pour off the drip tray only when the appliance is completely cool. Pay caution when pull out the drip tray in order to avoid pour out of liquids.



Please note:

This symbol indicates recommendations and important information for the user.

- To avoid the risk of fire, do not cook food wrapped in plastic film or tinfoil or in plastic bags.

SAVE THESE INSTRUCTIONS For Household use only

Short cord instructions

- A short power cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Longer, detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. If the appliance is provided with 3-wire, grounding type cord, the extension should be a GROUNDING TYPE 3 - WIRE CORD. The longer cord should be arranged so that it will not drape over the counter-top

or table top where it can be pulled on by children or tripped over.

- Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

DESCRIPTION (pag. 3)

1. Connector
2. Oil Drip Tray
3. Base
4. Safety Interlock
- 5a. Grill plate with non stick coating (only BG410 model);
- 5b. Grill and griddle plate with non stick coating (only BG510 model); Grill and griddle plate with ceramic coating (only BG510C model).
6. Grill plate handles
7. Appliance handles
8. Fat Spray protector (Only on BG510C)
9. Spatula (Only on BG510C)

The unit can have different grill plate based on model.

- The grilling plate with the ribbed surface is suitable for the typical grilling of steaks, cutlets or the like.
- The flat plate with the smooth surface is used to fry hellfish, eggs, sliced vegetables or the like (Only on BG510\BG510C).

TECHNICAL DATA

BG410

Voltage: 120 V ~ 60Hz

Power: 1500 W

Size LxHxD: 480 x 90 x 345

Weight: 3,920Kg

BG510

Voltage: 120 V ~ 60Hz

Power: 1500 W

Size LxHxD: 570 x 90 x 345

Weight: 4,250Kg

BG510C

Voltage: 120 V ~ 60Hz

Power: 1500 W

Size LxHxD: 570 x 130 x 345

Weight: 4,640Kg

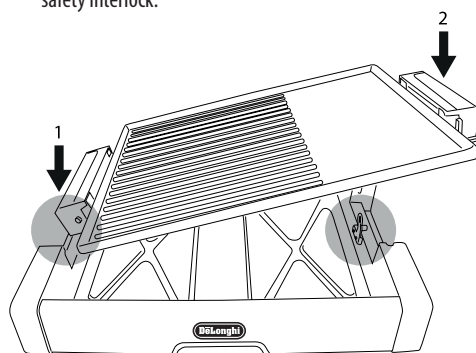
INSTALLATION AND MAINTENANCE

Before first use

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

Preparing the unit

- Set base on countertop. Insert in the drip tray. Match the grill plate to the base as shown in figure. 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 following the sequence as shown on page 3.

Switching the unit on

- Plug the connector fully into the terminal of the grill plate. The connector cannot be plugged in completely unless the grill 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 MAX for best browning results and grill marks when barbecuing hamburger, steaks, hot dogs, sausage, fish steaks, chicken breasts and other meat. Use MIN or MED setting to reheat previously cooked foods, to keep foods warm, and when grilling more delicate foods with lower cooking temperature.

Switching the unit off

- Turn the connector temperature dial to "●" position 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.
- Never transport the unit when is hot. To transport the grill plate use the handles (6). To transport the whole appliance use the appliance handles (7).

Cooking times

Use the following table as a guideline for food amounts and cooking times.

Recipe cooking times are estimate. 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 grill plate.

Watch food carefully and adjust the cooking time as necessary. Turn frequently for more even cooking.

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 overnight.
- To prevent scratching the cooking surface when turning over the food, always use plastic or wood spatula. Never cut foods on the plate surface.
- If cooking vegetables, fish, or lean meat, spray the cooking surface with 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.



Please 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 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.

| Food | Quantity | Cooking time (minutes) | Notes |
|-----------------|-------------|------------------------|--|
| Beef steak | 4 pieces | 6 - 8 | Marinate and turn over halfway through cooking |
| Frankfurters | 6 pieces | 8 - 10 | Turn over 2-3 times during cooking |
| Pork chops | 4 pieces | 13 - 15 | Marinate and turn over 2-3 times during cooking |
| Chicken breasts | 6 pieces | 6 - 8 | Marinate and turn over halfway through cooking |
| Hamburgers | 6 pieces | 18 - 20 | Turn the hamburgers over after around 10-12 minutes |
| Sausages | 6 pieces | 15 - 18 | Prick the sausages with a fork and turn them over 2-3 times during cooking |
| Courgettes | 8-10 slices | 10 - 12 | Drizzle with oil and turn over halfway through cooking |
| Aubergines | 8 slices | 10 - 12 | Drizzle with oil and turn over halfway through cooking |
| Fish slices | 4 pieces | 15 - 20 | Marinate and turn over halfway through cooking |

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 drip tray.
The cooking plate and the drip tray can be washed in the dishwasher. Frequent washing could reduce the properties of the ceramic coating.
The metal body 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 must not be placed in the dishwasher.
- 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.