

Proudly distributed by
De'Longhi Australia Pty Limited
P.O. BOX 4540
CASULA MALL NSW 2170
Customer Service Ph: 1800 126 659
Fax: 1800 706932
www.delonghi.com.au
e-mail: delonghi@delonghi.com.au

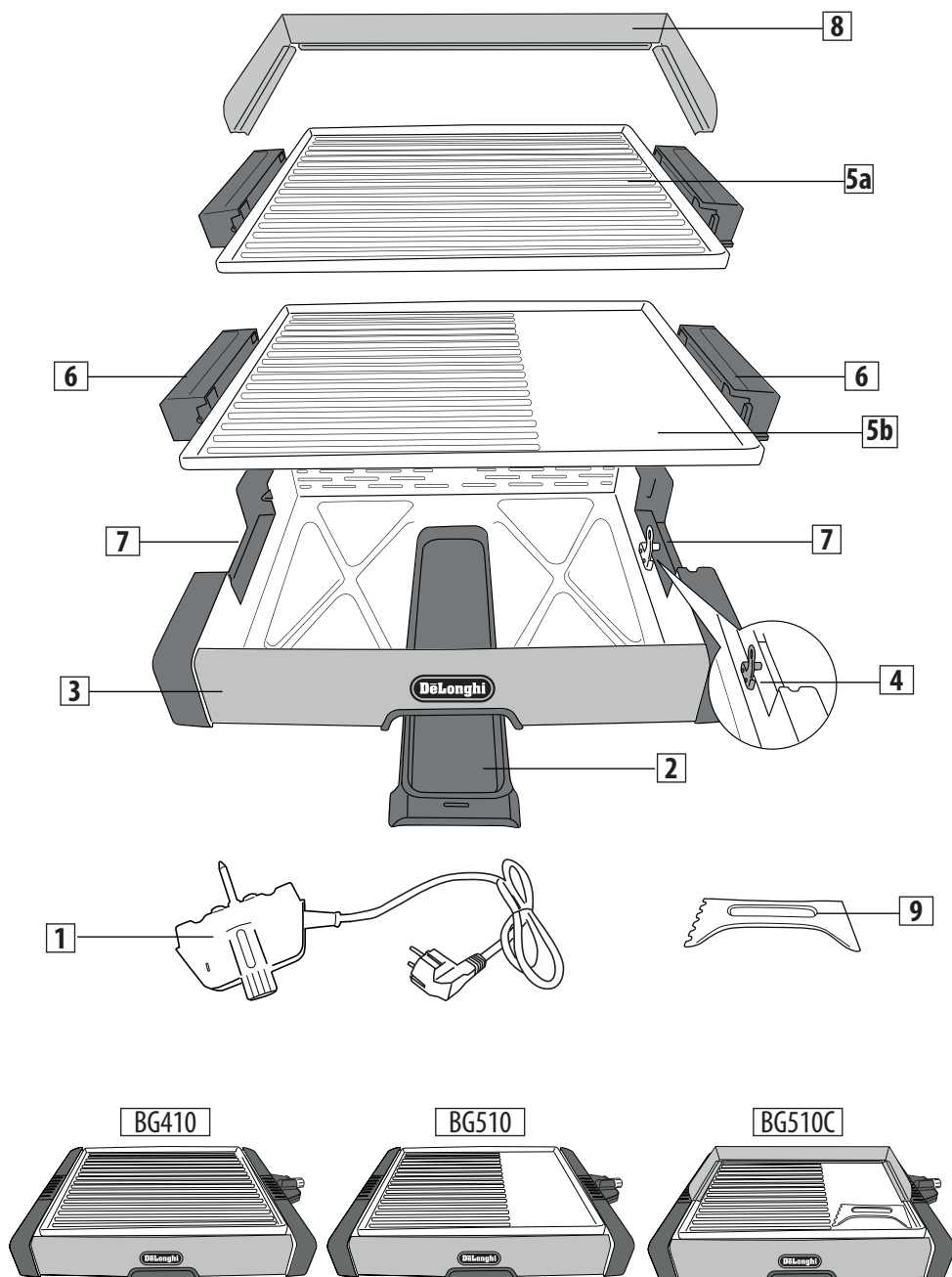
De'Longhi New Zealand Limited
99 Khyber Pass Road
Grafton 1023
Auckland, New Zealand
P.O. Box 58-056 Botany
MANUKAU 2163
Customer Service Ph: 0508 200 300
Fax: 0508 200 301
www.delonghi.co.nz
e-mail: delonghi@delonghi.co.nz

BG Series

GRILL PLATE Instructions for use



The DeLonghi logo, consisting of the brand name in a stylized font inside a rounded rectangular border.



IMPORTANT WARNINGS

Safety warnings



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 and has a minimum rating of 16A. Failure to follow these important safety instructions absolves the manufacturer of all liability.
- Never use the appliance outdoors.
- Never unplug from the mains socket by pulling on the cable.
- 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.
- Before starting cleaning, unplug the cord from the wall outlet and disconnect the connection. The grill plate connections must be dried thoroughly before using again.



Important!

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

- This appliance is designed to cook food. It must never be used for other purposes, modified or tampered with in any way.
- Wait until the appliance is completely cold before putting away.
- Do not move the appliance during use.
- 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 De'Longhi connector must be used: PPH-BG500-818-2 for the BG510/BG510C appliance; PPH-BG400-817-2 for the BG410 appliance.
- 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.
- Always use the appliance on a dry, level, heat resistant surface at a height of at least 85 cm, out of reach of children.
- Allow the Grill to cool down before handling (at least 30 minutes).
- 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.
- Never immerse the connector in water.
If necessary clean the connector body with a damp cloth.



Danger of burns!!

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

- When the appliance is in operation, the outside may become very hot. Always

use the handgrip or oven gloves if necessary.

- Do not place flammable products near the appliance.
- **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.



This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

DESCRIPTION (page 2)

1. Connector
2. Oil Drip Tray
3. Base
4. Safety Interlock
- 5a. BG410 Grill Plate with non-stick coating
- 5b. Grill Plate with non-stick coating (BG510) / Grill Plate with ceramic coating (BG510C)
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: 220-240 V ~ 50/60Hz

Absorbed power: 1800 W

Size LxHxD: 480 x 90 x 345

Weight: 3,920Kg

BG510

Voltage: 220-240 V ~ 50/60Hz

Absorbed power: 2000 W

Size LxHxD: 570 x 90 x 345

Weight: 4,250Kg

BG510C

Voltage: 220-240 V ~ 50/60Hz

Absorbed power: 2000 W

Size LxHxD: 570 x 130 x 345

Weight: 4,640Kg

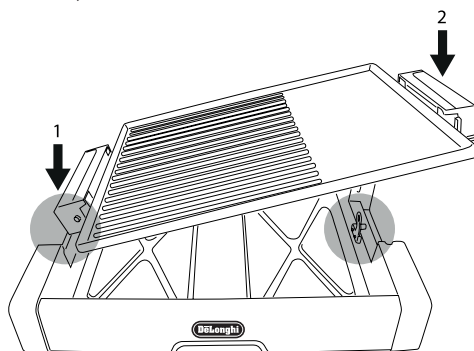
INSTALLATION AND MAINTENANCE

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 or use a non-stick cooking spray. 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 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.
- 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.

COOKING TIMES

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

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 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.



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.

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.