

## INTRODUCTION

Thank you for choosing a De'Longhi product.

Please take a few minutes to read the instructions to avoid risks or damage to the appliance.

## IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed, including the following:**

- READ ALL INSTRUCTIONS.
- Do not touch hot surfaces; use handles or knobs.
- To protect against fire, electric shock, and injury to persons, DO NOT IMMERSE CORD OR PLUG in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Return the appliance to an authorized service center for examination, repair or adjustment.
- The use of accessory attachment not recommended by the appliances manufacturer might cause injuries.
- Do not use outdoors.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near hot gas or electric burner, or in a heated oven.
- Unplug the unit when finished using.
- Do not use appliance for other than intended use.
- Extreme caution must be exercised when moving an appliance containing hot oil or

other hot liquids.

- To disconnect, turn control to OFF setting, then remove plug from wall outlet.
- WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.

**SAVE THESE INSTRUCTIONS**  
**This product is for household use only**

## SPECIAL INSTRUCTIONS

- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used:
  - 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
  - 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and
  - 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

## DESCRIPTION

1. **Base and cover:** solid stainless steel structure with self-adjusting cover.
2. **Panini-Style Handle:** strong cast metal handgrip to adjust the cover according to the thickness of the food.
3. **Removable plates:** non-stick, dishwasher safe, easy to clean.
  - a. **Grill plates:** perfect for grilling steak, hamburger, chicken and vegetables.
  - b. **Griddle plates:** to prepare perfect pancakes, eggs, bacon and shellfish (model CGH902 only).
4. **Mode selector:** Choose the Grill/Panini or Griddle function

5. **Grill/Panini thermostat dial:** adjusts temperature from 175°F (80°C) to 450°F (230°C).
6. **Giddle plate thermostat dial:** adjusts temperature from positions WARM to SEAR.
7. ON light.
8. Grill/panini ready light.
9. Giddle plate ready light.
10. **Grease drip cups:** collect the grease, dishwasher safe.
11. **Cleaning tool:** helps clean the plates after use.
12. **Plate release buttons:** press to release and remove the plate.
13. **Hinge release lever:** enables the cover to be fully opened to cook in the flat position.

## FIRST USE

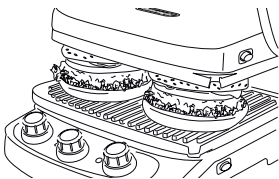
### When using the appliance for the first time

Remove all packaging and labels from the plate. Before throwing the packing material away, make sure you have removed all parts of the new appliance. We recommend you keep the box and packing to re-use in the future.

**Please note:** the grease drip cups are outside the polystyrene insert. Before use, clean the base, cover and dials with a damp cloth to remove dust accumulated during transport. Clean the cooking plates, grease drip cups and cleaning tool thoroughly. The plates, grease drip cups and spatula are dishwasher safe.

### Contact grill (use the grill plate)

The contact grill is ideal for cooking hamburgers, deboned meat and thin meat slices, vegetables and sandwiches. The “contact” function is perfect to prepare food rapidly and healthily. When you use the contact grill, the food cooks quickly as it



is in contact with the plates on both side at once (see figure). The grease from the food

is drained and collected by the grooves on the plate and the opening at the corner.

When the appliance is used in the “contact” position, we recommend using the grill plates.

Rest the cover evenly on the food until the required cooking temperature is reached. The appliance has a special handgrip

and hinge allowing the cover to be adjusted according to the thickness of the food. Thinly sliced potatoes and very thick steaks can be prepared with equally perfect results. If you want to cook a number of different types of food simultaneously using the contact grill, the various foods should have the same thickness to allow the cover to be closed evenly.

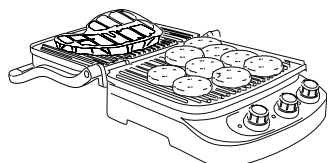
### Panini Press (use grill or giddle plate)

Use the appliance as a Panini Press to grill sandwiches, breads and quesadillas. The word “Panini” is an Italian term for grilled sandwich. Panini can include any combination of ingredients such as vegetables, meat and cheese layered between two pieces of fresh baked bread. The sandwich is then pressed between two grill or giddle plates to toast the bread and warm the sandwich. Experiment to make a variety of savory or sweet sandwiches for any meal. We recommend using fresh baked bread to produce the best tasting Panini. Popular breads used for Panini are focaccia (a flat bread frequently baked with rosemary, salt and onion on top), michetta (a small round roll with a crisp crust), ciabatta (a rectangular bread with a slightly domed crust) and thick slices of classic Italian bread. When the appliance is used as a Panini Press, the grill plates are recommended. We recommend the grill plates because a traditional-style Panini sandwich will have grill marks on the bread. However, depending upon the type of sandwich you are preparing, you may wish to use the giddle plates. The appliance functions as a Panini Press in the same manner that it functions as a Contact Grill. It was designed with a unique handle and hinge that allows the cover to adjust to the thickness of the sandwich you are preparing, and to rest there evenly. Light pressure can be applied to the handle to press and heat the sandwich to your liking. When cooking more than one Panini, it is important that the thickness of each sandwich is consistent so the cover will close evenly on the Panini.

### Open grill (use the grill plate)

The appliance can be used as a open grill to prepare hamburgers, steak, chicken (chicken on the bone is not recommended as it does not cook evenly) and fish.

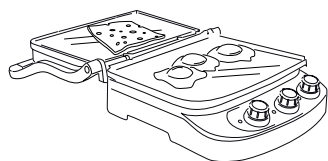
The open grill mode is the most versatile. The plates are in the open



position, doubling the cooking surface (see figure). You can prepare a number of different foods on the separate plates without mixing the flavours, or cook more of the same food. The open grill can be used to grill cuts of meat with different thicknesses, each with the preferred level of cooking. In this position, the cover is fully open, creating a double flat cooking surface and you need to turn the food during cooking. To use the appliance in the open grill, insert the grill plates.

## Griddle (model CGH902 only)

The appliance can also be used as a griddle to prepare pancakes, eggs, cheese, fritters and bacon and sausages for breakfast (see figure). The griddle function is ideal to prepare a fantastic



breakfast for two or for all the family. The large cooking surface enables a

number of different foods to be prepared simultaneously, or to cook more of the same food. When the appliance is used as a griddle, the cover must be fully opened to create a double flat cooking surface.

In this position, you need to turn the food during cooking. When using this function, insert the griddle plates.

## USE

When the appliance has been prepared correctly and you are ready to cook, turn the mode selector to the **left** to choose the **griddle** function with griddle or grill plate, or to the **right** to choose the **grill/panini** function.

After selecting one of the two positions, the red light comes on to indicate that the appliance is on.

To use the appliance as a contact grill, panini press, turn the thermostat dial to the required temperature.

You can set a temperature of between 175°F (80°C) to 450°F (230°C). To use the appliance as a griddle plate or open grill, turn the griddle thermostat dial to the required temperature. You can set it from position WARM to SEAR.

The appliance takes up to eight minutes to heat up depending on the set temperature. When the thermostat reaches the required temperature, the green light comes on to indicate the appliance is ready to use. It is normal for the light to go on and off during use as the thermostat regulates the temperature.

The thermostat dials adjust the temperature of the cooking

surface. The temperature can be varied at any time during cooking, depending on the type of food being prepared. Take great care when cooking.

To open the appliance, hold the black part of the handgrip which remains cold. The die-cast aluminium parts become very hot, avoid touching them during and immediately after cooking. If you need to adjust the position of the cover during cooking, always use an oven mitt to avoid burns.

The upper plate housing is made from plastic and even though it may become very hot, there is no risk of burns.

Before performing any operation on the appliance, leave to cool down for at least 30 minutes.

**Please note:** The first time you use the appliance, it may give off a slight odour and a little smoke. This is normal and common to all appliances with non-stick surfaces. The appliance is supplied with a black cleaning tool to clean the plates when the appliance has completely cooled down after use (after at least 30 minutes). If you use the tool for a long time on plates which are still hot, the plastic may melt.

## COOKING POSITIONS

Rest the appliance on a clean flat surface where you want to cook. The appliance can be used in the three following positions:

**Closed position** - The lower plate/cover rests on the upper plate/base. This is the starting position and also one of the cooking positions when the appliance is used as a contact grill.

**Open position** - The lower plate/cover is open and at 100° with respect to the base. The cover must be opened to this position before using the appliance as a contact grill.

To place the cover in this position, just lift by the handgrip until you hear a click. The cover automatically adjusts to the thickness of the food on the plate. The cover remains in the open position until the handgrip is lowered. This releases the cover which is lowered until it covers the foods to be cooked. The food will thus be cooked evenly on both sides.

When the handgrip is raised after cooking, the cover remains parallel to the base.

To bring it back to the vertical, after removing the food, close and re-open the appliance.

**Flat position (fully open)** - The lower plate/cover is level with the upper plate/base. The upper and lower plates are both at the same level, forming a large cooking surface.

In this position, the appliance can be used in barbecue mode

with either the grill plate or the griddle plate.

To place the appliance in this position, first identify the hinge release lever on the right. Hold the handgrip with the left hand and with the right, slide the release lever towards you. Push the handgrip backwards until the cover rests upside down on the work surface. The appliance will remain in this position until the cover is closed again. If the appliance is in the open position and you want to place it in the flat position, pull the handgrip gently towards you and lift the hinge release lever. Push the handgrip backwards until the cover rests upside down in the flat position.

Lifting the handgrip slightly before pulling the release lever lightens pressure on the hinge and facilitates the operation.

## Inserting the cooking plates

Place the appliance in the flat position (see above) with the controls in front of you. Insert one plate at a time.

Each plate can be inserted in either the lower or upper housing only and they are labelled "lower" or "upper".

Lift the upper grill with the housing for the heating element facing downwards. Looking at the grill, the grease drain opening must be in the front right corner. Identify the metal supports at the centre of the housing. Tilt the back of the plate and line up the shape on the back of the plate with the metal supports. Slide the plate on the supports and push the front of the plate downwards until it clicks into place.

Turn the appliance and insert the lower plate, following the same procedure.

## To remove the plates

Place the appliance in the flat position (see above).

Identify the plate release buttons on one side.

Push the button decisively to eject the plate from the base.

Hold the plate with both hands, slide it along the metal supports and remove it from the base.

Press the other release button to remove the second plate, following the same operations.

*Remove or change the cooking plates when the appliance has cooled down.*

## Positioning the grease drip cups

When the appliance is used as a contact grill, only one of the grease drip cups is needed.

During cooking, place the cup directly under the grease drain opening. The grease coming from the food is drained towards

the opening in the plate and gathered in the cup.

After cooking, dispose of the grease collected appropriately.

The grease drip cups are dishwasher safe.

When the appliance is used as a grill/barbecue or griddle plate, both cups must be used. Place a cup under the grease drain opening at the end of each of the plates. Once the appliance has been prepared, plug the appliance into a mains socket.

You can now start cooking.

## CLEANING AND MAINTENANCE

### User maintenance

- Never use metal toolings which could scratch the non-stick plates. Use wood or heat-resistant plastic toolings.
- Never leave plastic toolings in contact with the hot plates, including the cleaning tool supplied.
- Between cooking one food and the next, remove food residues through the grease drain opening and collect them in the grease drip cup, then clean with kitchen paper and move on to the next cooking operation.
- Before cleaning, always leave the appliance to cool down for at least 30 minutes.

### Cleaning and care

**Please note:** Before cleaning the appliance, make sure it has cooled down completely.

At the end of cooking, turn the selector to the "0" position and unplug from the mains. Leave the appliance to cool down for at least 30 minutes. Use the special tool supplied to remove any food residues from the plates. The tool can be washed by hand or in the dishwasher. Empty the grease drip cups. The grease drip cups can be washed by hand or in the dishwasher. Press the plate release buttons to remove the plates from the appliance. Before touching them, make sure they have cooled down completely (wait at least 30 minutes).

The cooking plates are dishwasher safe. Frequent washing could reduce the properties of the ceramic coating.

Do not use metal objects to clean the plates.

**This warranty applies to all products with De'Longhi or Kenwood brand names.**

## **What does the warranty cover?**

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or replacement model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current ( AC ) circuit.

## **How long does the coverage last?**

This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

## **What is not covered by the warranty?**

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

## **How do you get service?**

If repairs become necessary, see contact information below:

**U.S. Residents:** Please contact our toll free hotline at 1-800-322-3848 or log onto our website at [www.delonghi.com](http://www.delonghi.com)

**Residents of Canada:** Please contact our toll free hotline at 1-888-335-6644 or log onto our website at [www.delonghi.com](http://www.delonghi.com)

**Residents of Mexico:** Please contact our toll free number 01-800-711-8805 for assistance or log onto our website at [www.delonghi.com](http://www.delonghi.com)

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states/countries do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

## **How does country law apply?**

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state/country to country.