

INTRODUCTION

Thank you for choosing a De'Longhi product.

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

Symbols used in these instructions

Important warnings are identified by the symbols below.

It is important to respect the warnings.

Failure to respect the warnings could lead to electric shock, serious injury, burns, fire or damage to the appliance.



Danger!

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



Important!

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



Danger of burns!!

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



Please note:

This symbol indicates recommendations and important information for the user.

IMPORTANT WARNINGS

Safety warnings



Danger!

- **Before plugging into the mains, make sure that:**
 - **the mains voltage corresponds to the voltage indicated on the rating plate.**
 - **the mains socket is earthed and has a minimum rating of 16A. The manufacturer declines all liability in the event that this important accident-prevention rule is not respected.**
- Do not let the power cable dangle over the grill and avoid touching hot parts of the appliance.
- Check the power cable regularly for damage. If damaged, the appliance must not be used.
Never unplug the appliance by pulling on the power cable.
- If you intend to use an extension, make sure it is in good condition, that the plug is earthed and that the cross section of the wires is at least equal to that of the power cable provided with the appliance.

- To avoid all risk of electric shock, never immerse the power cable, plug or appliance itself in water.
- If the power cable is damaged, it must be replaced by the manufacturer, the manufacturer's customer services or a qualified electrician in order to eliminate all risk.
- For your personal safety, never take the appliance to pieces on your own. Always contact customer services.



Important!

- This barbecue is designed to cook food. It must never be used for other purposes, modified or tampered with in any way.
- After unpacking the appliance, make sure that it has not been damaged during transport.
- Place the appliance on a horizontal surface at a height of at least 85 cm and out of reach of children.
- This appliance can be used by children aged 8 upwards and by persons with reduced physical, sensory or mental capabilities or who lack of experience and knowledge if they are supervised or have been given instructions concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children under 8 years of age.
- This appliance is for indoor use only.
- Do not move the appliance while in use.
- Do not use the appliance if: the power cable is faulty; the appliance has been dropped, is visibly damaged or malfunctioning. In these cases, to avoid all risk take the appliance to your nearest authorised customer services.

- Never position the appliance near heat sources.
- Do not use the appliance as a heat source.
- Never place paper, cardboard or plastic over the grill and never rest anything on top of the appliance (utensils, wire racks, other objects).
- Professional or inappropriate use, or failure to observe the instruction for use absolves the manufacturer from all responsibility and invalidates the guarantee.
- This is a household appliance only.
It is not intended to be used in: staff kitchen areas in shops, offices and other working environments, farm houses, hotels, motels and other residential type environments, bed and breakfast type environments.
- When not in use and before cleaning, always unplug the appliance.
- This appliance must not be operated by a timer or a separate remote control system.
- **Warning: charcoal or similar combustible fuels must not be used with this appliance.**
- Never place any type of container on the barbecue when it is operating.
- Always remove the plug from the power socket and allow the appliance to cool before cleaning.
- The heating element, the power cable and the control panel must never be immersed in water.
- **CHARCOAL OR SIMILAR COMBUSTIBLE FUELS MUST NOT BE USED WITH THIS APPLIANCE.**



Please note:

- Before using the barbecue for the first time, remove any paper and other material such as protective cardboard, booklets, plastic bags, etc.
- The appliance must be kept at a distance of at least 20 cm from the mains power socket to which it is connected.
- Before using for the first time, operate the barbecue with water in the drip tray for at least 15 minutes to eliminate the "new" smell and any smoke caused by the presence

of protective substances applied to the heating elements before transport.

Ventilate the room.

- Wash all accessories before use.
- **The quantity of water in the drip tray should not exceed the maximum quantity indicated. Never allow the level to drop below the minimum mark.**



Danger of burns!!

- When in operation, the accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts. Use oven gloves if necessary.
- This electrical appliance operates at high temperatures which could cause burns.
- Do not leave inflammable products near the appliance or under the work surface where it is located.
- Never operate the appliance under a wall cupboard or shelf or near inflammable materials such as curtains, blinds, etc.
- **If food or other parts of the barbecue catch fire, never try and put out the flames with water. Unplug the appliance and let the fire extinguish itself.**



The appliance complies with the following EC directives:

- Low Voltage Directive 2006/95/EC and subsequent amendments;
- EEC Directive 2004/108 and subsequent amendments;
- Materials and accessories coming into contact with food conform to EC regulation 1935/2004.

Disposing of the appliance



In compliance with European directive 2002/96/EC, the appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre.

DESCRIPTION

- A Covered heating element
- B Wire grilling rack
- C Handle
- D Base
- E Drip tray
- F Sliding grill height regulator
- G Grill support foot
- H Control panel
- I Switch/Switches (one or two, depending on model)

USE

Assembly

Before inserting the plug into the power socket, assemble the appliance carefully as follows:

- 1) Place the drip tray (if supplied) in the base of the barbecue (fig. 1).
- 2) Insert the extremities of the heating element into the slots in the handles (fig. 2). Then press the lever (fig. 3) and attach the control panel to the base of the barbecue as shown in fig. 4. Ensure that the control panel is correctly attached to the base of the appliance.

A special safety device ensures that the appliance cannot be switched on unless the control panel is correctly attached.

Fig. 1

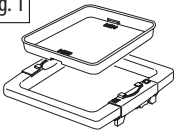


Fig. 2



Fig. 3

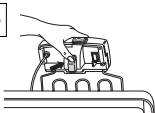
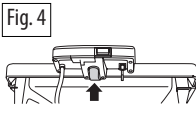
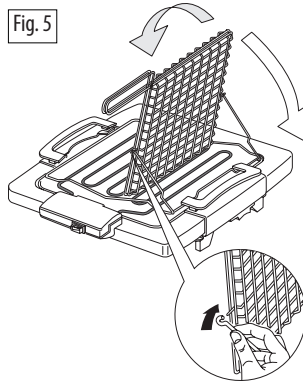


Fig. 4



- 3) Some models feature a special rotating grilling rack, which should be fitted as follows:
 - Insert the pivot pins (A) into the eyelets (B) on the grilling rack support (fig. 5).
 - Insert the feet of the grilling rack into the slots in the handle on the base of the barbecue.

Fig. 5



Grilling instructions

- In order to prevent overheating and to reduce smoke, fill the drip tray or the base of the barbecue (for models not supplied with a drip tray) with water (fig. 6).

The water level should be approximately 5 mm. above the "minimum" mark.

Do not pour water onto the heating element.

Top up the water level as necessary during operation.

- Press the ON/OFF switch to switch the appliance on (if the appliance is fitted with two heating elements, press both switches). The pilot lamp lights to show that the appliance is in operation.
- Pre-heat the barbecue for at least 5 minutes.
- Place the food on the grilling rack. The food should be distributed evenly over the grilling area.
- The dual-height grilling rack position makes it possible to grill all types of food to perfection.

To grill fish and vegetables, move the sliding height controls (located underneath the handles) forwards to raise the grilling rack to the upper position.

For sliced fish and meat, lower the grilling rack by sliding the height controls towards the rear of the appliance (fig. 7).

Refer to the table of grilling times and to the recipes.

Some models are fitted with two switches which control the two separate heating elements.

When grilling small quantities of food, these can be used to switch on a single heating element, thus saving electricity. If these models are fitted with a rotating grilling rack and used with one heating element only, use a fork or other utensil to turn the food instead of turning the rack itself.

If the rotating rack is used, insert the ring into the handle in order to hold thick foods in position while turning.



Please note: The pivot pins on the grilling rack are of different dimensions. If necessary, turn the grilling rack support so that the pivot pins fit correctly into the eyelets.

- **Never place any type of container on the barbecue when it is operating.**

Fig. 6

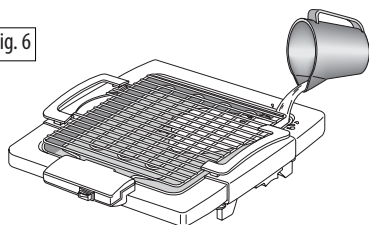
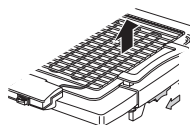
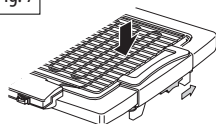


Fig. 7



Grill regulator in
HIGH position



Grill regulator in
LOW position

GRILLING TIMES

FOOD	WEIGHT (g)	POSITION OF WIRE RACK	GRILLING TIMES (MIN) EACH SIDE	GRILLING TIMES (MIN) TOTAL
Hamburgers	100 - 130	Low	8 - 10	16 - 20
Fillet steak	120 - 150	Low	6 - 7	12 - 14
Beef chop	200 - 250	Low	7 - 8	14 - 16
Pork chop	200 approx.	Low	12 - 13	24 - 26
Spare ribs	100 approx.	Low	10 - 11	20 - 22
Pork sausages *	-	Low	11 - 12	22 - 24
Frankfurters	80 - 100	Low	5-7	10 - 14
Leg of chicken	200 - 250	Low	18 - 20	36 - 40
Spring chicken	400 - 600	Low	10 - 11	40 - 44
Kebabs*	120 - 130	High Low	10 - 11	20
* Turn frequently				
Trout fillets	250	Low	8 - 10	16 - 20
Sole	120 - 140	High	11 - 13	22 - 26
Salmon/swordfish slices	130 - 160	Low	12 - 14	24 - 28
Sardines		Low	10 - 12	20 - 24
Peppers (cut into strips)		High	10	20
Aubergines (sliced)		High	8	16
Chicory (cut in half)		High	4	8
Courgettes (cut into strips)		High	9	18

CLEANING AND MAINTENANCE

- Always remove the plug from the power socket and allow the appliance to cool before cleaning.
 - Regular cleaning after using the appliance will help to prevent smoking and unpleasant odours when the barbecue is used again.
 - Wash the drip tray and grill with water and on-abrasive washing-up liquid. Never use metal implements to clean these parts as they would be damaged.
- Before cleaning, the drip pan and grill may be soaked in

warm water and non-abrasive washing-up liquid to facilitate cleaning.

- The base of the barbecue can be cleaned using a sponge and a little non-abrasive detergent.
- The heating element and the control panel should be cleaned using a damp sponge and a little non-abrasive detergent.
- The heating element and the power cable and the control panel must never be immersed in water.
- After re-assembling the appliance, wind the power cable onto the cable retainers.



Important! CHARCOAL OR SIMILAR COMBUSTIBLE FUELS MUST NOT BE USED WITH THIS APPLIANCE.

RECIPES

Rosemary flavoured steaks

For four persons:

- 4 200 gr steaks
- fresh rosemary
- fresh sage
- oil
- black pepper corns
- salt

Thoroughly rub the steaks on both sides with the fresh rosemary and a few sage leaves.

Crush the pepper corns and mix with the oil on a plate. Alternately lay each side of the steaks in this mixture. Cook with the grilling rack in the lower position for 12 minutes, turning after half the cooking time. Salt.

Hamburgers with olives and cheese

For four persons:

- 500 gr minced beef
- 8 black olives
- 80 gr Emmental cheese
- salt and pepper
- 2 teaspoons capers
- Worcester Sauce

Mix a small amount of the Worcester Sauce, salt and pepper into the meat. Make eight hamburger patties and flatten. Place the chopped olives and capers and small pieces or strips of cheese on four of the hamburgers, covering with the other four patties, pressing to flatten.

Cook the hamburgers with the grilling rack in the lower position and for 20-25 minutes, turning after half the time. The filling of these tasty hamburgers must be thoroughly cooked and the cheese melted.

T-bone steaks

For four persons:

- 2 600 gr T-bone steaks

Marinate the meat for a few minutes in a little oil, salt and pepper. Cook for 15 minutes on each side with the grilling rack in the lower position.

Angler fish on spits

For six persons:

- 1 angler fish (about 1 kg)
- 1 red pepper
- 1 green pepper
- 2 tablespoons oil
- juice of half lemon
- salt and pepper

Cut the fish into 3 cm cubes and the peppers into squares. Place alternately on wooden skewers and brush with the mixture of oil, lemon juice and salt and pepper. Cook on the grilling rack in the lower position for 18 minutes, turning occasionally.

Tomatoes -peppers - courgettes - aubergines

Per person:

- 1 tomato
- ½ pepper
- ½ courgette
- ½ aubergine
- oil
- salt and pepper

Cut each vegetable in half, brush with oil, salt and pepper. Place on the grilling rack in the raised position. Cook for 18-20 minutes, turning occasionally.

Grilled chicken

For four persons:

- 1 chicken

For the marinade:

- Oil, lemon, salt and pepper.

Cut the chicken open along the back and flatten. Marinate the chicken in a mixture of the oil, the lemon juice, salt and pepper for about a half hour. Cook on the grilling rack in the lower position for about 40 minutes, turning occasionally and basting with the marinade.

Spitted cocktail appetizers

For six persons:

- 24 small sausages
- 12 slices of bacon
- 24 dried prunes

Remove the pits from the prunes. Cut the bacon slices into pieces and wrap them around the prunes. Alternately place bacon-wrapped prunes and sausages on wooden skewers. Cook for about 18 minutes, turning after half the time.

Stuffed sardines

For four persons:

- 1 kg sardines
- garlic
- parsley
- oil
- salt and pepper

Fairly large sardines are preferable. Remove the heads, cut open and remove the bones. Fill the fish with the chopped garlic and parsley. Press lightly to close and brush with oil. Place on the grilling rack in the lower position and cook for 5-6 minutes on each side.

Many other types of fish can be prepared in this manner; for example trout, bass, sea-bream, grouper, etc.

Grilled chicory

For four persons:

- 4 bunches of chicory
- oil
- salt and pepper

Discard the outer leaves of the each bunch of chicory and cut it into quarters. Brush with oil and place on the grilling rack in the raised position. Cook for 5-6 minutes. Salt and pepper after cooking.

Apples and pineapple

For four persons:

- 4 cooking apples
- 2 slices of pineapple
- vodka or rum
- candied cherries
- 2 tablespoons sugar

Wash, dry and core the apples. Fill with a mixture of 1/2 teaspoon sugar, pineapple pieces, a tablespoon of vodka or rum, and a knob of butter. Top each with a candied cherry and wrap in aluminum foil. Cook on the raised grilling rack for 10-12 minutes, taking care that the liquid does not leak out.