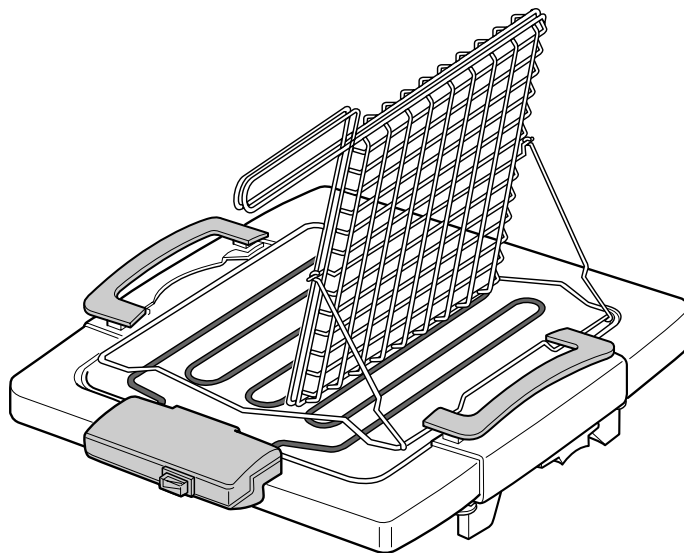

Indoor and outdoor Electric Barbecue



Instructions for use and recipes

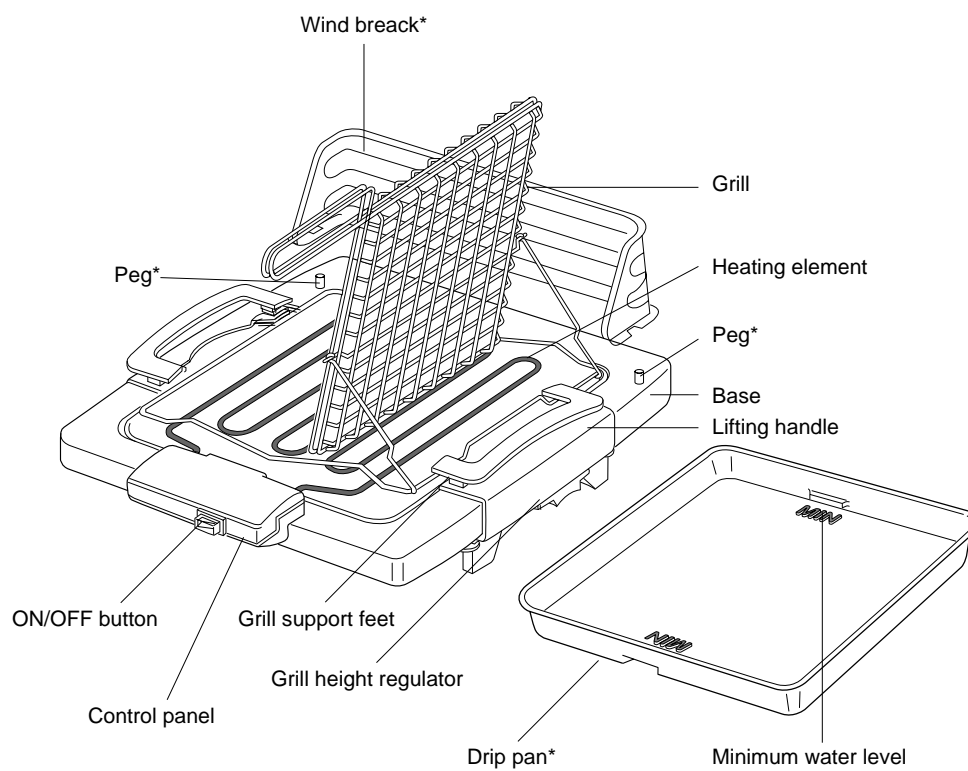
IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces: Use handles or dials.
3. Before using this appliance, move it two to four inches away from the wall or any object on the counter top. Remove any object that may have been placed on top of the appliance. Do not use on surfaces where heat may cause a problem.
4. To protect against electrical shock, do not place electrical equipment in water. See instructions for cleaning.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Always turn the unit OFF before unplugging. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep loose clothing, curtains, furniture and flammable material etc. away from the wall receptacle where the unit is plugged in.
11. Do not place on or near a hot gas or electric burner.
12. Do not move the appliance containing hot water or hot liquids.
13. If the plug gets hot, please call a qualified electrician.
14. Do not use this appliance for other than intended use.
15. Use extreme caution when removing the drip tray.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
17. Do not place food directly on the heating element.
18. A fire may occur if this appliance is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation.
19. CAUTION: Never leave the barbecue unattended when grilling.
20. When grilling always use the drip tray and the wire grill.
21. Never place food containers on the heating element or on the grille.
22. Do not store any materials, other than the manufacturer's recommended accessories, under the heating element.
23. Do not place any of the following materials on the barbecue: paper, cardboard, plastic and the like.
24. Do not cover any part of the barbecue with metal foil. This will cause overheating of the appliance.
25. To switch off the barbecue, push the ON/OFF button to the OFF position.
26. Remember to check periodically the water level in the drip tray and to fill it to the recommended level.
27. Fuel such as charcoal briquettes must not be used with this appliance.
28. Models with suffix "U" must not be used outdoors.

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

DESCRIPTION

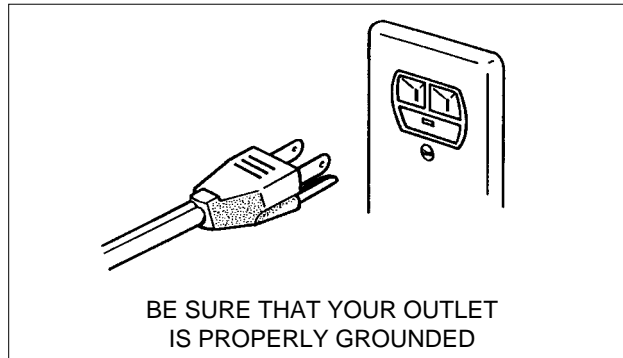


* With certain models only

POLARIZED PLUG (only for models with suffix "U")

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fully fit, contact a qualified electrician. Do not attempt to defeat the safety feature.

GROUNDING INSTRUCTIONS (only for models with suffix "C")



This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a cord having a grounding wire with a grounding plug.

The plug must be fully fitted into an outlet that is properly installed and grounded.

WARNING: IMPROPER USE OF THE GROUNDING PLUG CAN RESULT IN A RISK OF ELECTRIC SHOCK.

If you are uncertain that your outlets are properly grounded, please contact a qualified electrician or serviceman.

If it is necessary to use an extension cord, use only a three-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

- The cord length of this product has been selected to reduce the possibility of tangling in or tripping over a longer cord. If more cord length is needed, an extension cord may be used. It should be rated no less than 15 amps., 120 volts, and have Underwriters Laboratories/CSA listing.
- Do not cover the cord with cloth, furniture, etc.
- A six feet long, 15 amp. extension cord may be purchased from your local authorized service facility. When using a longer cord, be sure not to let it drape over the working area or dangle where someone could accidentally pull or trip over it.
- Handle the cord carefully for longer life; avoid jerking or straining the cord at the plug and appliance connections.

NOTE: The barbecue may smoke during initial heat-up due to the oils used in manufacturing. This is normal for a new appliance.

OUTDOOR USE (models with suffix "C" only)

Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances".

DO NOT EXPOSE TO RAIN. The connection to an extension cord should be kept dry and off the ground.

Store products indoors when not in use - out of reach of children.

Do not clean this product with a water spray or the like.

ASSEMBLY INSTRUCTIONS

Your barbecue can be used in your kitchen or any other room where there is a 120-volt outlet within reach. It can be placed on a countertop or on a mobile cart. NOTE: An extension cord may be used if it is rated at no less than 15 amps., 120 volts and has Underwriters Laboratories/CSA listing. Be sure the appliance cord or the extension cord does not drape over the working area or dangle where someone can pull or trip over it.

- Check that the appliance has not been damaged in any way during shipment.
- Place the appliance on a flat surface out of reach of children as certain parts become very hot during operation.
- Before using the appliance carefully wash all accessories which come into contact with food.
- Before inserting the plug into an outlet, assemble the appliance carefully as follows:
 - 1) Place the drip pan in the base of the barbecue (fig. 1).
 - 2) Insert the heating element by sliding the two ends of the support wire into the slots on the sides of the base (fig. 2), then attach the control panel to the base of the barbecue by pressing the latch (fig. 3) and lowering the control panel until it latches onto the base (fig. 4).

NOTE: A special safety device prevents switching on the appliance until the control panel is correctly attached to the base.

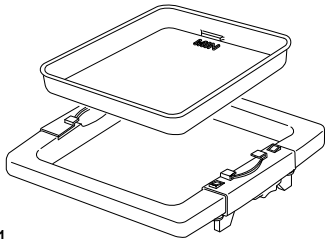
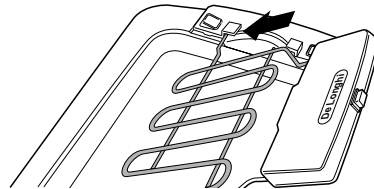


Fig. 1



Clip for power cable and plug

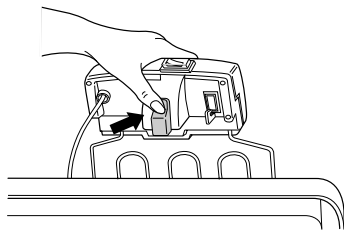


Fig. 3

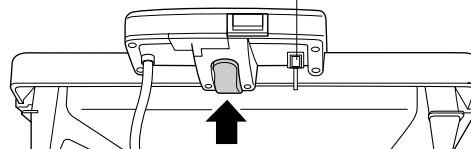


Fig. 4

- 3) Insert the grill support frame with the feet into the four slots in the base handles. Attach the Over-Easy grill with its handles toward you into the two movable wire supports (fig. 5). Note that one prong on the grill is larger than the other; if necessary, reverse the position of the support frame so that its movable supports will accept the grill prongs.
- 4) Pour water into the drip pan up to the mark on the sides. Do not pour water on the heating element. Water may need to be added during extended operation to keep the level up to the minimum mark on the drip tray. Water in the drip tray prevents overheating of the appliance and fat drippings.
- 5) Unwind the power cord completely and plug into outlet. Press the on/off switch to turn the appliance on. The pilot light will show that the appliance is heating. NOTE: During preheat, some smoke may appear due to oils used in manufacturing or any grease remaining on the element from prior use. See cleaning instructions.

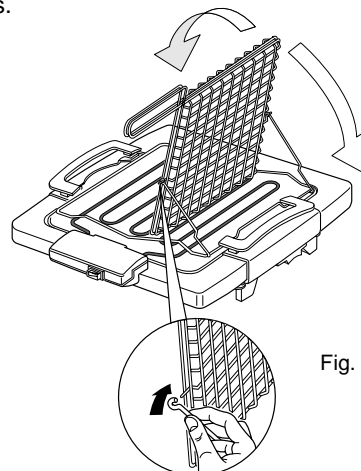


Fig. 5

OUTDOOR USE

If your equipment can be used outdoors and comes with a foldable support stand models with suffix "C" only), you are recommended to follow these guidelines:

1. **Do not let the equipment stand in the rain.** Bring it inside whenever not in use.
2. You should not cook outdoors when there is a strong wind and when there is very cold weather. Even so, the equipment comes with a wind break (C) to be used on slightly windy days. To set the equipment up correctly, bend the side walls slightly until the grooves (B) snap in under the pegs (A), as shown in the illustration.

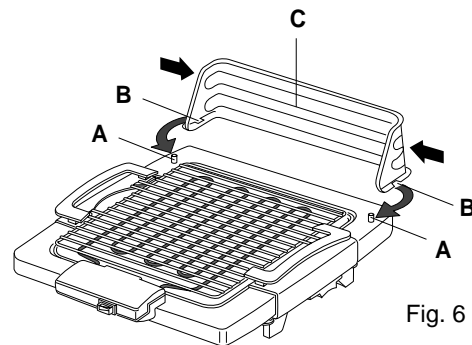


Fig. 6

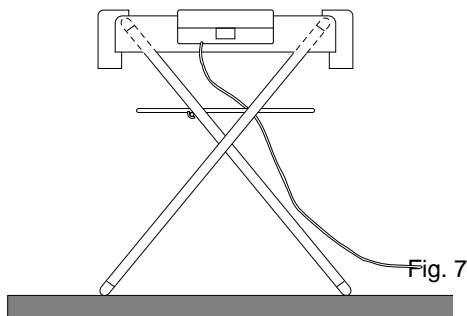


Fig. 7

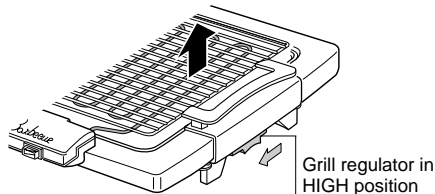
3. Some models come with a foldable support stand especially practical for outdoor use:
 - set up the stand as indicated in the instructions enclosed.
 - position the stand on **hard, level ground** so as to prevent the equipment from tipping while in use;
 - place the grill itself on the top of the support stand (as shown in fig. 7).

5. **When the equipment is used outdoors, the cooking times listed in the recipes as well as on the following tables may have to be increased depending on the temperature and wind conditions.**

TO START GRILLING

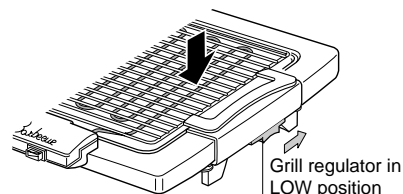
Your choice ... steaks, chops, chicken parts, fish fillets, 'burgers, sausages, spare ribs ... can be grilled in the Over-Easy grill to a "turn". Brush with your choice of sauce, herb seasonings, or simple a bit of butter, margarine or oil.

- Please read the assembly instructions and add water to the drip pan, then preheat the barbecue for 6 - 8 minutes or until the heating elements are glowing.
- Set the grill level (high or low) depending on the thickness of the food you are cooking. Slide the controls under each base handle to raise or lower the grill... raised for thicker foods, lower (and closer to the heating element) for thinner foods (fig. 8).



Grill regulator in HIGH position

Fig. 8



Grill regulator in LOW position

- Open the Over-Easy grill and arrange the pieces of food evenly over the grill with thicker items toward the center. NOTE: To minimize food sticking to the grill, oil or marinate less fatty foods such as chicken parts, fish, vegetables etc.
- Cooking time will vary with the amount and temperature of the food being grilled. **Turn the grill at approximately one-half of the time indicated in the chart that follows.** Just as with any barbecue, check for a nicely browned surface and for "doneness" with a fork and/or knife.

GRILLING CHART (Food at refrigerator temperature)

Turn the grill at approximately one-half of the time indicated.

FOOD	GRILL LEVEL	TOTAL TIME
Beef Steaks, 1 in. thick Beef Steaks, 2 in. thick	Lower Raised	Medium rare: 20 min. Medium rare: 30 min. Well done: 40 min.
Hamburgers, 3/4 in. thick	Lower	Medium: 15 - 18 min.
Pork chops, 1 in. thick	Lower	Medium (no pink): 18-25 min.
Spareribs, parboiled*	Raised	Until brown and crisped, basting as desired during last 10-15 min.
Chicken, broiler or fryer halves	Raised	45 min. (no pink at bone)
Chicken breasts or legs	Raised	35-40 min. (no pink at bone)
Fish steaks, 1 in. thick	Raised	10-15 min. until fish flakes and is cooked through
Fish fillets, thin	Lower	10-12 min.
Franks, Sausage, Ham steak	Lower	Grill until hot and brown. Thoroughly cook fresh sausage.
Kabobs, Beef/Lamb	Lower	25-35 min.
Kabobs, Shrimp/Scallop	Lower	20-25 min.

* Precook ribs in water to cover until tender, then drain and dry well before grilling.

CLEANING AND MAINTENANCE

- Unplug the barbecue and allow it to cool before cleaning.
- Remove the grill frame and attached Over-Easy grill; release the grill from the frame for easier cleaning. Wash with hot suds, using a scouring pad to remove hardened bits of food if needed. Presoaking will help loosen soil. Do NOT use steel wool as pieces of metal can attach to the grill wires and may contaminate food or contact the heating element.
- Remove the heating element by pressing the latch under the control panel. Wipe the heating element with a damp, sudsy sponge or cloth. DO NOT IMMERSE THE ELEMENT OR THE CONTROL PANEL!
- Remove and empty the drip pan. Wash in hot suds and dry. It should not be necessary to scour the drip pan if the water level is maintained during cooking as directed.
- The base of the barbecue should be cleaned with a damp, sudsy sponge or cloth.
- After use and cleaning, reassemble the appliance. Regular cleaning will help prevent any build-up of grease and smoking when the barbecue is used.

SOME RECIPES & IDEAS TO TRY

Almost any meat, poultry or seafood you can broil or panfry can be "barbecued" for more flavour and less fuss. There's almost no spattering or smoke and you can check and turn each piece until it's done perfectly, seasoned to your taste. Feel free to vary the quantities and ingredients suggested. You're the chef!

BACON-WRAPPED SCALLOPS

2 lbs large sea scallops (about 30) – 15 slices bacon, cut in half – Seasoned pepper – Wooden toothpicks

Rinse the scallops and pat dry with paper towels. Wrap each in a half-slice of bacon and secure with a toothpick. Sprinkle lightly with seasoned pepper or salt and pepper. Preheat the barbecue in the lower position for 5 minutes. Open the Over-Easy grill, arrange the scallops with the bacon-side in contact with the grill wires. Close the grill. Broil for 10 to 15 minutes turning once or twice until the bacon is crisp and the scallops are opaque throughout. Serve with lemon wedges.

STEAK AU POIVRE

Sirloin, flank, rib or fillet steaks, 1-inch thick – Freshly ground black peppercorns

Lay the steaks flat on a cutting board and cut into the desired portions. Press a thin layer of pepper firmly onto each side. Let stand 30 minutes. Preheat the barbecue in the lower position for 5 minutes. Arrange the steaks in the Over-Easy grill. Broil for 10 minutes on each side for medium-rare.

CHEESE-FILLED BURGERS

1 cup shredded Cheddar cheese – 1 tablespoon Worcester sauce – 1 1/2 lbs. ground beef – 1/4 cup chili sauce or catsup – 3/4 teaspoon salt – 1/8 teaspoon pepper

Mix the cheese, Worcester sauce and chili sauce. Season the ground beef with salt and pepper and form into 12 thin patties. Divide the cheese mixture onto half of the patties. Top with the remaining patties and press the edges together. Preheat the barbecue in the lower position for 5 minutes. Arrange the filled patties on the grill and broil until brown on both sides, about 10-12 minutes. Serve on thick slices of Italian bread.

GLAZED CORNISH HENS

2 Cornish hens, 1 1/2 - 1 3/4 lbs. each – Salad oil – Salt and pepper – 2 tablespoons lemon juice – 2 tablespoons soy sauce – 1/2 cup apricot jam or orange marmalade

Cut each hen in half with poultry or kitchen shears; wash and pat dry with paper towels. Brush with salad oil and sprinkle with salt and pepper. Preheat the barbecue in the raised position for 5 minutes. Place the hen halves skin side down on the Over-Easy grill. Sprinkle each half with lemon juice. Broil for 15-20 minutes until brown. Meanwhile, in a small saucepan, heat the soy sauce and jam or marmalade until melted. Turn the grill over and continue broiling, brushing occasionally with the sauce, until fork-tender and nicely brown, about 15 minutes more.

GRILLED KOREAN BEEF STRIPS

1 1/2 lbs boneless beef round steak or "London Broil" – 2 tablespoons salad oil – 1/4 cup soy sauce – 2 cloves garlic, minced – 2 tablespoons vinegar – 1 tablespoon sugar – 1 tablespoon sesame seeds, toasted and crushed – 1 or 2 green onions, finely chopped – 1/4 teaspoon cayenne pepper – Lettuce or Romaine leaves and cooked rice

Partially freeze the beef until firm. Combine the remaining ingredients except lettuce and rice in a large bowl and mix well. Cut the meat across the grain into thin 1/4-inch strips and add to the bowl. Let marinate 1 hour at room temperature. Preheat the barbecue in the lower position for 5 minutes. Place the beef in the Over-Easy grill in a single layer. Broil for 8-10 minutes, turning once, until slightly brown but still juicy and rare. To serve, wrap strips of beef and rice in a lettuce leaf and eat out of hand. If desired, serve with vinegary cabbage slaw or cucumber salad.

CHICKEN YAKITORI (APPETIZER OR MAIN COURSE)

1/3 cup soy sauce – 1/3 cup dry sherry wine – 2 tablespoons sugar – 2 whole boneless chicken breasts – 6 green onions, cut into 2-inch lengths – 8-10 canned water chestnuts, halved (optional) – Wood or metal skewers, about 6 inches long

Cook the soy sauce, wine and sugar until the sugar dissolves. Pour into a flat dish and set aside. If using wooden skewers, soak for 20 minutes in water to prevent burning. Skin the chicken and cut into 1-inch cubes. Thread the chicken, onion and water chestnuts (if used) alternately on the skewers. Lay in the dish with the sauce to coat well. Preheat the barbecue in the lower position for 5 minutes. Arrange the skewers in the Over-Easy grill. Broil for about 8-10 minutes on each side, brushing occasionally with any remaining sauce, until the chicken is tender and cooked through.

ITALIAN-STYLE SALMON STEAKS

2 lbs salmon steaks (or other steaks such as halibut, shark, cod) – 1 8-oz. bottle Italian salad dressing – 2 tablespoons lemon juice – 1 teaspoon salt – 1/4 teaspoon pepper – Paprika

Place the steaks in a shallow baking dish. Combine the dressing, lemon juice, salt and pepper; pour over the fish. Let stand for 30 minutes, turning the fish once. Preheat the barbecue in the raised position for 5 minutes. Place the fish in the well-oiled Over-Easy grill. Sprinkle with paprika. Broil for 8 minutes, brush with the marinade, turn, brush again and sprinkle with paprika. Broil for about 7-10 minutes longer until the fish flakes easily when tested with a fork.



De'Longhi

Limited Warranty

What Does This Warranty Cover? We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge at our factory or authorized service centers, of any defective part or parts thereof other than parts damaged in transit, which shall be returned to us, transportation prepaid. 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 from the date of delivery and applies only to the original purchaser for use.

What Does This Warranty Not Cover? This 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 damages 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 damages, so the above limitation may not apply to you.

How Do You Get Service? If repairs become necessary or spare parts are needed, please write to:

De'Longhi America Inc.
625, Washington Avenue
Carlstadt N.J. 07072
or call Service Tel. No. 1-800-322-3848

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 apply if you enter into an extended warranty with De'Longhi. Some states 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 State Law Apply? This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

