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DE'LONGHI BG24 Owner's Manual

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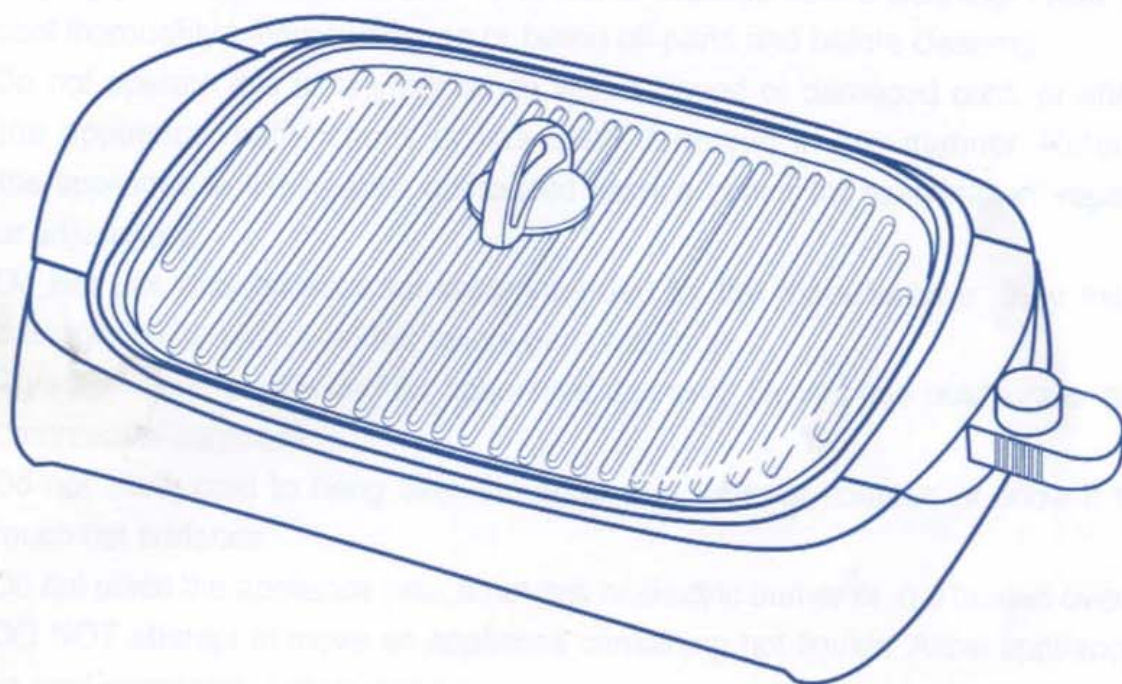


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----- Manual continues below -----

DeLonghi

PERFECTO INDOOR GRILL



INSTRUCTIONS FOR USE

Models BG22-BG24

SAVE THESE INSTRUCTIONS

This grill is for household use only.

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USE
2. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot materials and allow the unit to cool completely before cleaning.
3. To protect against electrical hazards, do not immerse cord, plug, or base of the unit in water or other liquid.
4. Close supervision is always necessary when this or any appliance is used by or near children.
5. Unplug product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before puffing on or taking off parts and before cleaning.
6. Do not operate this or any appliance with a frayed or damaged cord, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair or adjustment.
7. Do not use attachments not recommended by the manufacturer; they may damage the appliance and/or cause personal injury.
8. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.
9. Do not allow cord to hang over the edge of a table or counter, or allow it to touch hot surfaces.
10. Do not place the appliance near a hot gas or electric burner or in a heated oven.
11. DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
12. Always attach Temperature Control to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF" then remove plug from wall outlet.
13. Do not use appliance for other than its intended use.

SAVE THESE INSTRUCTIONS

This appliance is for household use only.

Additional Important Safeguards

WARNING: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
2. To reduce the risk of fire, do not leave this appliance unattended during use.
3. Do not use this grill pan on an unstable surface or on top of flammable materials (i.e. newspapers, cloth, carpeting, etc.).
4. Provide adequate space around all sides of the appliance during use. Do not allow heating elements or any other parts of this grill pan to come into contact with curtains, wall coverings, clothing, dish towels, or other flammable materials.
5. Do not use this appliance if any part is cracked or damaged, or if the handles are loose, weakened, or broken. Return it to the nearest authorized service facility for examination, repair, or adjustment.
6. Use only the temperature control supplied with this grill pan. Never use any other type of temperature controller.
7. The temperature control is a sensitive device; use care not to drop, hit or impact the temperature control against hard surfaces, as it could affect the temperature reading. Do not use the temperature control if it overheats or is damaged in any other way.
8. Be sure temperature dial is in the Off/1(Min) position before inserting into or removing from control socket. Failure to do so could cause product failure or overheating.
9. Be sure to insert the temperature control fully into the control socket in the base. If the temperature control is not inserted properly, it can cause product damage. Do not push or pull on power cord to insert or remove temperature control—grasp by temperature control only.
10. Do not force temperature dial past its built-in stops (Off/1(Min) and 230°C/450°F).
11. The surface of the grill pan is made of a non-stick coating. For this reason, do not use sharp utensils; use plastic or wooden utensils only. Do not use harsh or abrasive cleaners to clean pan surface.
12. Plug this appliance into a 120V AC electrical wall outlet only. DO NOT plug into any outlet which is currently supplying power to any other equipment.

Short Cord Instructions

A short power supply cord is provided to reduce the risk resulting for becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a longer extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) 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 unintentionally.

KNOW YOUR GRILL

1. **Lid knob** (BG24 only). (The knob is located in the styrofoam packaging, please locate before discarding packaging).
2. **Glass lid** (BG24 only).
3. **Non-stick grill plate** means that foods won't stick and minimal oil can be used when cooking. This is ideal for ensuring fat free, healthy eating and minimises cleaning. The grill plate is ideal for giving that "char-grilled" effect.
4. **Detachable Adjustable Thermostat** has 5 heat settings for accurate temperature control.
5. **Cool touch base** allows you to safely handle the Grill at the table.
6. **non-stick removable drip tray** catches any excess juices and can be easily removed from the base and cleaned.
7. **Control socket.**

Before the first use

- Remove all packaging materials and any promotional labels or stickers from your grill.
- NOTE: The lid knob (Model BG24 Only) is packed in the foam or cardboard inserts of the packaging. Be sure you have all parts pertaining to your model (noted in the "Know Your Grill" section of the manual) before discarding any packaging materials.

- Ensure the grill is fully assembled before using.
- Coat the grill plate surface by rubbing with a small amount of oil that has been applied to paper towel.



Operating Instruction

1. Position the drip tray in the base.
2. Ensure the grill plate is correctly placed on the base and the grill is positioned on a dry, level surface.
3. Lid Knob Assembly (BG24 Only)
 - Remove screw from center post in lid knob.
 - While holding center post in place on lid knob, align tab on underside of lid knob with slot in top of lid.
 - From underside of lid, align hole in center post with hole in lid. Handtighten lid knob to lid with screw. Do not overtighten screw; this could crack the lid.
4. Insert the adjustable thermostat into the socket on the grill plate.
5. Insert power cord into a 120V power point and turn the power on.
6. Preheat the grill on the 5(Max) setting for approximately 10 minutes by aligning the 5(Max) setting with the heating 'On' light. The grill will be ready when the heating 'On' light goes out.
7. Select the heat setting as recommended as per cooking guide chart. After use, turn the adjustable thermostat to 'O' position. Switch off at power point.

Note: The adjustable thermostat may need to be adjusted during cooking, depending on the type of foods on the grill plate.

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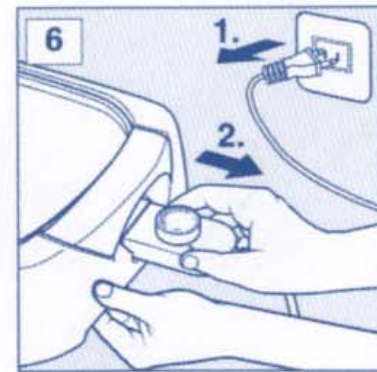
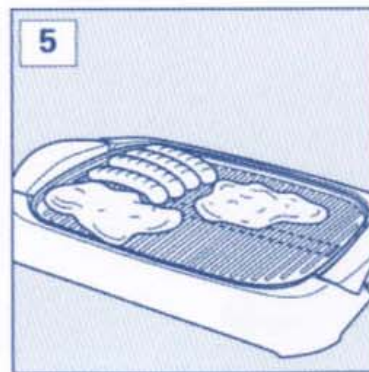
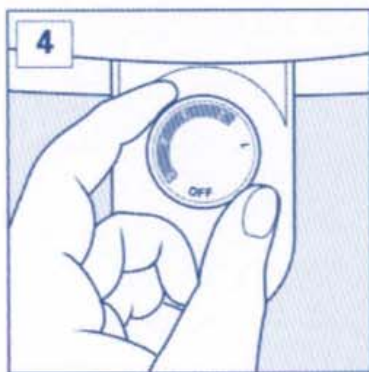
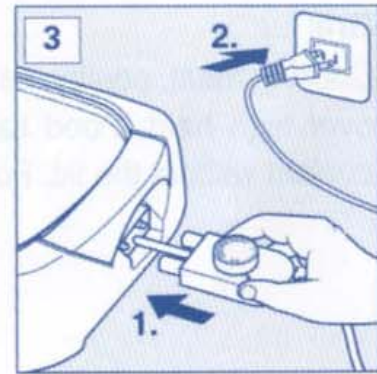
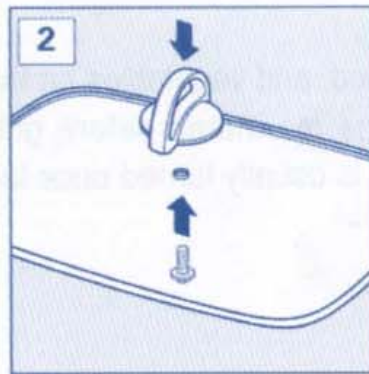
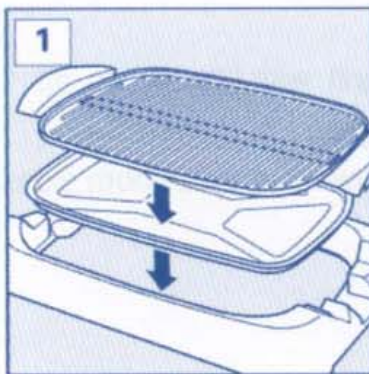
persons or damage to property.

CAUTION: Do not use sharp utensils as these can damage the nonstick surface of the pan. Do not leave plastic utensils on the pan while it is hot.

8. For roasting or frying foods, place lid on rim of pan. The lid fits loosely on the rim of the pan; this allows steam to escape during cooking. Use the lid knob to remove lid and turn foods as necessary to allow even cooking.
9. When cooking is complete, turn adjustable thermostat to "Warm" or Off/1(Min). For best results, leave the lid on or place the lid on the pan. By turning the adjustable thermostat to "Warm", foods can be kept warm inside the grill pan until serving time. Do not leave foods to be warmed for long periods of time-this can reduce the food's flavor. Remove lid and use the plastic spatula or other utensil to remove food from pan
10. Be sure adjustable thermostat is set to "Off" . Unplug from outlet and allow to cool thoroughly before cleaning or removing any parts.
11. Once appliance has cooled completely, grasp the head of the adjustable thermostat and firmly pull it out of control socket.

Do not pull adjustable thermostat by the cord to remove from socket.

Clean the unit as instructed in "User Maintenance Instructions."



Cooking Guide

Heat Settings

1-2 (low)

2-3 (medium)

125°C -175°C (260°F-350°F)

3-4 (high)

175°C -220°C (350°F-430°F)

5 (Max Sear)

230°C (450°F)

Function / Type of food

- 'Keep warm' setting.
- Slow cooking delicate foods such as fish fillets, ham, sausages.
- To cook through after ingredients have been sealed or marinated meats, barbecue, teriyaki.
- Highest heat setting to sear meats and seal in juices.
- Preheat grill.

Roasting

For slowly cooking large or whole pieces of meat, poultry, or vegetables on the grill with little or no oil over moderate to high heat, covered with the lid.

Grill

Cooking meat, poultry, seafood, and vegetables on the grill with little or no oil over high heat. Food can be marinated before grilling and is generally cooked without the lid. Food is usually turned once to brown evenly on both sides.

Re-heat

Gradually bring cooked and cooled food back up to serving temperature. Preheat grill pan with temperature dial set to "Warming"(1). place the food to be re-heated on the grill. Cover with lid and heat until food is warm, turning or stirring occasionally with the plastic spatula or other utensils.

Warm

Keeping food at serving temperature with little or no additional cooking taking place. Once food has been prepared or reheated to the correct serving temperature, turn adjustable thermostat down to Warm (1) . Stir food occasionally or as necessary. **DO NOT LET PAN BOIL DRY.**

Cooking guide

food	heat setting	approx. cooking time (depending on personal preference and thickness of food)
Beef:		
Boneless Steak	5 (Max Sear) then reduce to 3-4	4-5 minutes each side. Extra 2-3 minutes each side.
Bone-in Steak	5 (Max Sear) then reduce to 3-4	4-5 minutes each side. Extra 3-4 minutes each side.
Veal:		
Steak	5 (Max Sear) then reduce to 3-4	2-3 minutes each side. Extra 2-3 minutes each side.
Cutlet/chop	5 (Max Sear) then reduce to 3-4	2-3 minutes each side. Extra 2-3 minutes each side.
Pork:		
Steak	5 (Max Sear) then reduce to 3-4	2-3 minutes each side. Extra 2-3 minutes each side.
Chop	5 (Max Sear) then reduce to 3-4	4-5 minutes each side. Extra 5-6 minutes each side.
Spare Ribs	5 (Max Sear) then reduce to 3-4	4-5 minutes each side. 5-6 minutes each side.
Fillet	5 (Max Sear) then reduce to 3-4	10 minutes, turning occasionally. Extra 25-30 minutes, turning occasionally.
Lamb:		
Cutlet/Chop	5 (Max Sear) then reduce to 3-4	2-3 minutes each side. Extra 2-3 minutes each side.
Steak	5 (Max Sear) then reduce to 3-4	2-3 minutes each side. Extra 2-3 minutes each side.
Fillet	5 (Max Sear) then reduce to 3-4	3-4 minutes, turning occasionally. Extra 8-10 minutes, turning occasionally.
Loin	5 (Max Sear) then reduce to 3-4	4-5 minutes each side. Extra 6-8 minutes each side.
Chicken:		
Breast Fillet	5 (Max Sear) then reduce to 3-4	3-4 minutes each side. Extra 5-6 minutes each side.
Wings/Wingettes	Not recommended due to shape.	
Drumsticks/Drumettes	Not recommended due to shape.	
Burgers/Patties:		
	5 (Max Sear) Then reduce to 3-4	3-4 minutes each side. Extra 5-6 minutes each side.
Meatballs:		
	5 (Max Sear) then reduce to 3-4	5 minutes, turning occasionally. Extra 15 minutes, turning occasionally.

Cooking guide

food	heat setting	approx. cooking time (depending on personal preference and thickness of food)
Fish/Seafood:		
Fish Fillet	5 (Max Sear) then reduce to 2-3	1-2 minutes each side. Extra 2-3 minutes each side.
Cutlet/Steak	5 (Max Sear) then reduce to 2-3	2-3 minutes each side. Extra 5-6 minutes each side.
Prawns (green), peeled	5 (Max Sear)	1-2 minutes each side.
Prawns, (green), in the shell	5 (Max Sear)	2-3 minutes each side.
Octopus	5 (Max Sear)	10 minutes, turning occasionally.
Squid, cut in pieces	5 (Max Sear) then reduce to 3-4	5 minutes each side. Extra 5 minutes each side.
Scallops	5 (Max Sear)	4-5 minutes, turning occasionally.
Oysters in the shell	5 (Max Sear)	5 minutes.
Kebabs:		
Beef/Lamb/Pork/Chicken	5 (Max Sear) then reduce to 3-4	4-5 minutes, turning occasionally. Extra 8-10 minutes, turning occasionally.
Seafood	5 (Max Sear) then reduce to 2-3	2-3 minutes, turning occasionally. Extra 2-3 minutes, turning occasionally.
Vegetable	5 (Max Sear) then reduce to 3-4	2-3 minutes, turning occasionally. Extra 2-3 minutes, turning occasionally.
Satays:		
Beef/Lamb/Pork/Chicken	5 (Max Sear)	2-3 minutes each side.
Sausages:		
Thick	5 (Max Sear) then reduce to 2-3	8-10 minutes turning occasionally. Extra 8-10 minutes, turning occasionally.
Thin	5 (Max Sear) then reduce to 2-3	4-5 minutes, turning occasionally. Extra 4-5 minutes turning occasionally.
Cocktail Sausages/ Chipolatas	5 (Max Sear) then reduce to 2-3	4-5 minutes, turning occasionally. Extra 4-5 minutes turning occasionally.
Tomato, halved:		
	5 (Max Sear)	4-5 minutes (cut side only).
Vegetables:		
Button Mushrooms	Setting 3-4	5-6 minutes, turning occasionally.
Eggplant/Zucchini, sliced	Setting 3-4	5-6 minutes, turning occasionally.
Corn (fresh), 2cm slices	Setting 3-4	5-6 minutes, turning occasionally.

User Maintenance instructions

This grill pan requires little maintenance. It contains no user-serviceable parts inside the base. Contact qualified personnel if the product requires servicing.

- Never use metal utensils, as they will scratch the non-stick grill plate. Instead, use only wooden or good quality plastic utensils.
- Never leave plastic cooking utensils in contact with the hot grill plate.
- If cooking a number of recipes in succession, scrape any excess food build up into drip tray then wipe off any residue with a paper towel before proceeding with next recipe. If the grill has been used for cooking seafood, wipe the grill plate with lemon juice to prevent seafood flavour transferring to next recipe.
- After use, turn the adjustable thermostat to 'O' position, switch the grill 'OFF' at the power point, then remove the plug from the power point and the adjustable thermostat from the grill socket. Allow the grill plate to cool before moving or cleaning.

Cleaning

Clean this appliance after each use. Do not use harsh chemicals, steel wool scouring pads, or abrasive cleanser to clean any part of this appliance. Doing so could damage the surface of the nonstick pan and scratch the lid.

WARNING: To prevent electric shock, unplug from outlet when not in use and before cleaning. Use care not to allow any moisture to contact the control socket during cleaning.

1. Turn the temperature dial to the Off/1(Min) position. Unplug the grill pan from the outlet and allow to cool completely.
2. Grasp the adjustable thermostat and firmly pull it out of control socket. **NEVER IMMERSE OR RINSE THE TEMPERATURE CONTROL IN WATER OR ANY OTHER LIQUID!** Clean the adjustable thermostat with a damp cloth and wipe dry with a dry, soft cloth.
3. Wash the cool touch base, lid, and spatula in hot, soapy water. Dry with a soft cloth.

NOTE: To prevent chipping or breakage, handle lid with care. It can become slippery during cleaning.

4. Clean the outside of the cooking plate with a soft sponge or cloth dampened with water and a mild detergent. **NEVER IMMERSE OR RINSE THE COOKING PLATE IN WATER OR ANY OTHER LIQUID.** Take care not to allow any moisture to contact the control socket. Dry with a soft cloth. Be sure

to dry all parts of the base thoroughly, including the socket pins.

- The drip tray can be cleaned in the dishwasher or washed by hand in warm soapy water, using a soft cloth.
- The drip tray can also be lined with either aluminium foil or absorbent kitchen paper to collect fats, making cleaning easier.

Storage

- Store the adjustable thermostat in a safe place. Do not knock or drop the probe as this can cause damage. If damage is suspected, return the probe to your nearest authorized service centre for examination or repair.

Hints

- Always dry and assemble the grill before storing. Ensure the base, drip tray and grill plate is correctly positioned.
- Store on a flat surface.
- As the grill is designed to use at the table it is recommended to use a good quality plastic tablecloth in case of spatter.
- Preheat the grill on the 5'Max' Sear setting for approximately 10 minutes. The grill will be ready when the indicator light goes out.
- It's recommended to brush food with a marinade towards end of cooking rather than before, particularly if the marinade contains sugar otherwise the marinade tends to burn before the food is cooked.
- Large odd-shaped food such as chicken drumsticks and wings are not recommended, as due to their shape they won't cook through evenly.

spatter-free tips

To prevent excessive splatter when using the grill, follow these tips:

- Trim fat from meats.
- Parboil sausages.
- Don't marinate food before cooking. Instead, grill food first then brush with a marinade towards end of grilling. This will also help to stop the marinade from burning. It is also best to avoid marinades high in sugar and oil.

Tender juicy meat tips

Tender cuts of meat are best suited for grilling and therefore are recommended for the grill.

••Limited Warranty ••

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 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 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 or spare parts are needed, please contact:

De'Longhi America Inc.
Park 80 West, Plaza One
Saddle Brook, NJ 07663
Or call us at: 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 not apply if you enter into an extended warranty with DeLonghi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. DeLonghi 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.