

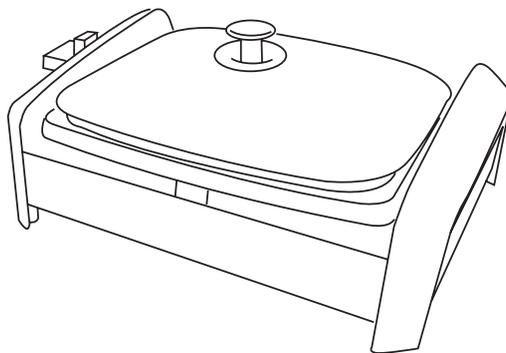


INDOOR GRILL
IMPORTANT INSTRUCTIONS
SAVE THESE INSTRUCTIONS

GRELHADOR
MODE D'EMPLOI IMPORTANT
CONSERVEZ LES PRESENTES INSTRUCTIONS

ASADOR
INSTRUCCIONES PARA EL USO
REPASE Y GUARDE ESTAS INSTRUCCIONES
LEA ESTE INSTRUCTIVO ANTES DE USAR EL APARATO

BISTECCHIERA
ISTRUZIONI IMPORTANTI
CONSERVARE LE ISTRUZIONI



Model/Modèle/Modelo/Modello
BG35

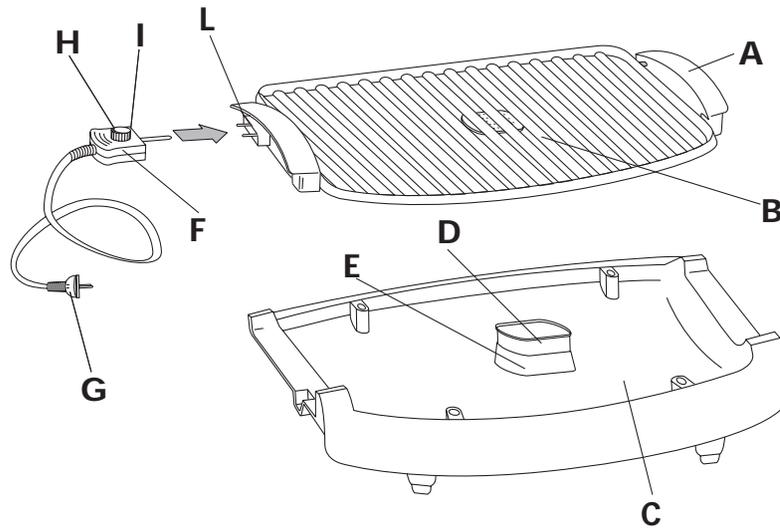
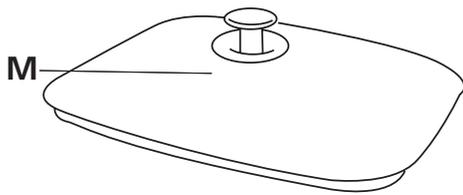
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Registra questo prodotto "on-line" per ricevere una copia omaggio della rivista. Visita www.prodregister.com/delonghi. Visita www.delonghi.com per una lista dei centri di servizio a te più vicini. (Solo negli Stati Uniti)

ELECTRONIC CHARACTERISTICS/ CARACTÉRISTIQUES ÉLECTRIQUES
CARACTERISTICAS ELECTRICAS/CARATTERISTICHE ELETTRICHE
120V-60HZ 1500W (Canada Only) -1600W (US Only)



DESCRIPTION

- A Grill handles
- B Grill plate
- C Grill base
- D Aroma Scenter
- E Aroma Scenter Housing
- F Accessory plug P702
- G Plug
- H Thermostat
- I Indicator light
- L Accessory plug housing
- M Lid



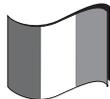
DESCRIPTION DE L'APPAREIL

- A Poignées grille
- B Grille cuisson
- C Corps barbecue
- D Diffuseur d'arômes
- E Logement diffuseur d'arômes
- F Connecteur P702
- G Fiche
- H Thermostat
- I Voyant
- L Logement connecteur
- M Couvercle



DESCRIPCIÓN DEL APARATO

- A Asas parrilla
- B Parrilla de cocción
- C Cuerpo barbecue
- D Difusor de aroma
- E Alojamiento difusor de aroma
- F Conector P702
- G Clavija
- H Termostato
- I Testigo luminoso
- L Alojamiento conector
- M Tapa



DESCRIZIONE DELL'APPARECCHIO

- A Maniglie griglia
- B Griglia di cottura
- C Corpo Barbecue
- D Diffusore di aroma
- E Sede diffusore di aroma
- F Connettore P702
- G Spina
- H Termostato
- I Spia luminosa
- L Sede connettore
- M Coperchio





IMPORTANT SAFEGUARDS

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

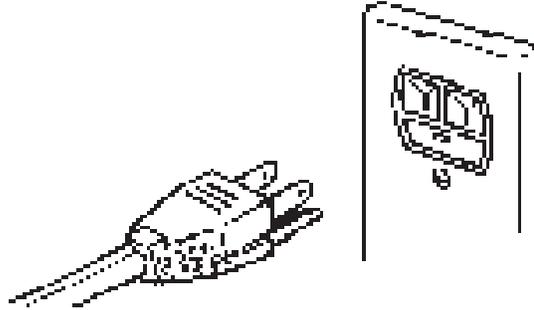
1. Read all instructions.
2. Do not touch hot surfaces: Use handles or dials.
3. Before using this appliance, move it two to four inches away from the wall or any object on the counter top. Remove any object that may have been placed on top of the appliance. Do not use on surfaces where heat may cause 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 outlet where the unit is plugged in.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
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. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. A fire may occur if this appliance is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation.
17. Caution: Never leave the indoor grill unattended when grilling.
18. Never place food containers on the heating element or on the grill plate.
19. **Do not use outdoors.**
20. Do not store any materials, other than the manufacturer's recommended accessories, under the heating element.
21. Do not place any of the following materials on the indoor grill: paper, cardboard, plastic and the like.
22. Do not cover any part of the indoor grill with metal foil. This will cause overheating of the appliance.
22. To switch off the indoor grill, remove the plug from the outlet.
24. Remember to check periodically the water level and to fill to the recommended level.
25. Do not use charcoal, lighter fluids or gages in combination with this grill.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG

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.

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



SHORT CORD INSTRUCTIONS

- A short power cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Longer, detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. If the appliance is provided with 3- wire, grounding type cord, the extension should be a GROUNDING TYPE 3 - WIRE CORD. 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.
- Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

INSTALLATION

- Before using, check that the appliance has not been damaged during transport.
- Install the appliance on a flat surface, and out of the reach of children, as some parts of the appliance reach very high temperatures during operation.
- Before inserting the plug in the outlet, check that:
 - the power of the outlet corresponds to the value indicated on the rating plate applied to the accessory plug .
 - the outlet has a minimum rating of 15 A.
 - the outlet is suitable for the plug, otherwise replace it.
 - the outlet is suitably grounded.
 - the manufacturer declines all liability if this instruction is not respected.

OPERATION

Before using the appliance, remember to pour some water in the grill base.

Do not exceed the max. recommended level.

Insert the accessory plug in the relative housing.

Ensure that the accessory plug is fully inserted, otherwise the appliance will not work.

Insert the plug in the outlet, the indicator light on the accessory plug will turn on to indicate that the heating element is in operation.

For first use, operate the appliance for at least 5 minutes and air the room, in order to eliminate the "new smell".

ATTENTION: remember to check periodically the water level in the grill base and to fill it to the recommended level.

ADJUSTABLE THERMOSTAT

The adjustable thermostat features 4 positions: OFF, MIN, MED, MAX.

Pos. **OFF**: appliance off

Pos. **MIN**: to keep food warm

Pos. **MED**: for slow cooking

Pos. **MAX**: for rapid cooking (maintaining the ideal consistency of the food).

AROMA SCENTER

Install the aroma scenter in the relative housing, situated on the base of the grill body.

Place the herbs and spices of your choice in the aroma scenter along with water.

Fit the cooking grill, making sure the 2 heating elements are properly inserted in the aroma scenter.

On completion of the grilling, place the thermostat in pos. **OFF**, then remove the plug from the outlet and the accessory plug from its housing.

USING THE AROMA SCENTER

This accessory allows flavors to be added to the food. Following are some tips on how to use this accessory:

- Pour half a cup of water in the diffuser.
- Add the following herbs and spices to the water to obtain the desired flavor:
 - 2 cloves of garlic, chopped 2 tablespoons curry
 - 2 tablespoons lemongrass 2 tablespoons oregano
 - 2 tablespoons rosemary 2 tablespoons fresh ginger
 - Mesquite or hickory chips, well soaked 1 chopped jalapeno

TIPS FOR IDEAL GRILLING

- Follow these tips for ideal grilling:
- Only use silicon or wood utensils, as metal may ruin the non-stick surface of the grill.
- Preheat the grill for 10 minutes.
- Marinate the meat before grilling, to make it tender and tasty.
- Before grilling vegetables, fish or meat on the bone, grease the grill with oil.
If grilling fatty meats, or if the meat has been marinated, the grill does not need to be greased.
- Turn the food at least once during cooking, if not otherwise specified.
- In the last 6-10 minutes of cooking, if desired, brush the food with barbecue sauce or other types of sauce.
- When cooking fatty meats like beef, pork, sausages or chicken with the skin, always use the lid.
- When grilling fish, for best results use a wide and flat spatula or kitchen tongs to turn it over more easily.

TYPICAL GRILLING TIMES

FOOD		THERMOSTAT POSITION	COOKING TIMES
Fish	whole fish	MED-MAX	8 - 10
	fish fillets	MED	5 - 7
	fish cutlets	MAX	15 - 20
	crayfish	MAX	3 - 6
Chicken	boned, without the skin	MAX	15 - 20
	chicken croquettes	MED-MAD	25 - 30
	chicken wings	MAX	10 - 15
Meat	thick steak	MAX	10 - 15
	thin steak	MAX	8 - 12
	hamburger	MAX	8 - 10
	hot dogs	MED-MAX	7 - 9
Pork	thick chops	MAX	12 - 15
	thin chops	MAX	10 - 12
	ribs	MAX	20 - 25
	bacon	MAX	4 - 6
	sausage	MAX	12 - 15
Vegetable		MAX	5 - 10

The times and quantities listed above are purely indicative.

CLEANING AND MAINTENANCE

- Disconnect the plug from the outlet and let the grill cool down. Ensure the accessory plug is removed from its housing.
- Handle with care
- Wash the grill and the grill base in hot soapy water. The grill can be immersed completely in the water. Use a sponge and non-abrasive detergent. Do not use abrasive sponges. Make sure the grill is not left in the water overnight, as this may ruin the non-stick surface.
- If necessary, the cable can be cleaned with a soft cloth. Never immerse the cable in water or other liquids.

REMARK:

- The Aroma Scenter is only for flavor infusion and not intended for smoking foods.
- Use only with the accessory plug P702(4) or P702(5).



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

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 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 new 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.

For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

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 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.