

Instructions for use. Keep these instructions
Mode d'emploi. Conservez cette notice
Instrucciones para el uso
Repace y guarde estas instrucciones
Lea cuidadosamente este instructivo
antes de usar su aparato

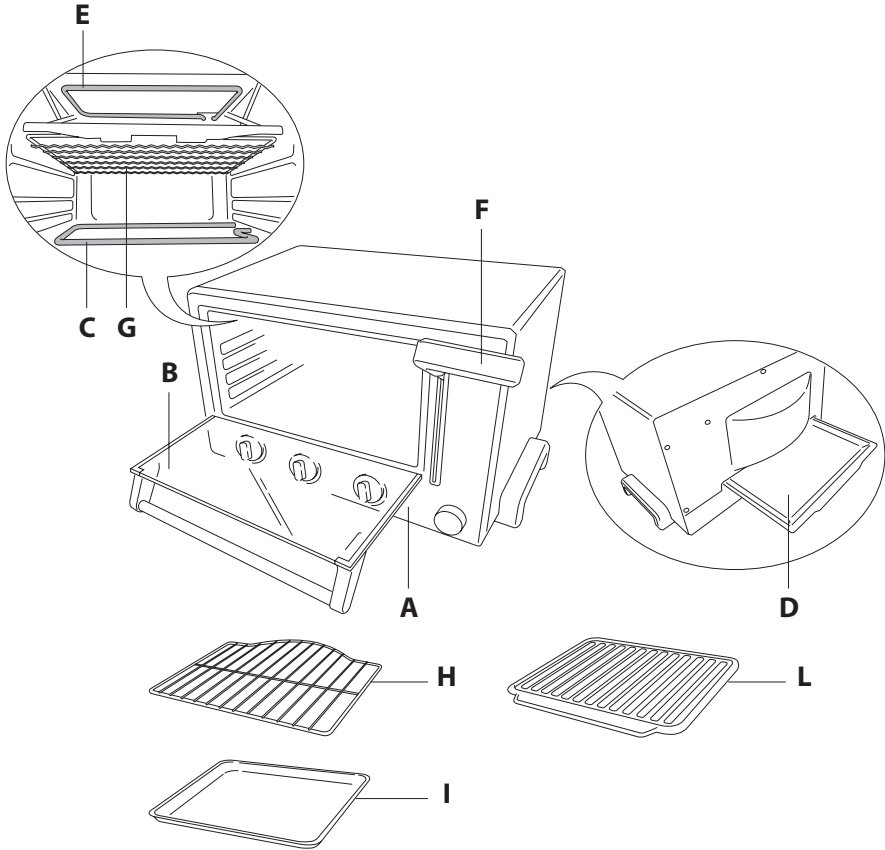
ELECTRIC PANINI TOASTER OVEN FOUR GRILLE-PAIN ÉLECTRIQUE POUR PANINI HORNO TOSTADOR ELÉCTRICO PARA PANINI EOP2046



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- A** Control panel
- B** Glass door
- C** Bottom heating element
- D** Crumb tray
- E** Top heating element
- F** 'Panini' handle
- G** 'Panini' wire rack
- H** 12" pizza-shaped wire rack
- I** Bake pan
- L** Reversible 'panini' plate


- A** Tableau de commande
- B** Porte en verre
- C** Résistance inférieure
- D** Ramasse-miettes
- E** Résistance supérieure
- F** Poignée de la plaque "Panini"
- G** Grille 'Panini'
- H** Grille à pizza de 12"
- I** Lèche-frite
- L** Plaque réversible "Panini"

- A** Panel de mandos
- B** Puerta de cristal
- C** Resistencia inferior
- D** Recogemigas
- E** Resistencia superior
- F** Palanca de accionamiento plancha "Panini"
- G** Parrilla 'Panini'
- H** Parrilla para pizza de 12"
- I** Graseira
- L** Plancha "panini" reversible

IMPORTANT SAFEGUARDS

When using electrical appliances, a number of fundamental safety rules must be observed, including the following:

1. READ ALL THE INSTRUCTIONS
2. Do not touch the hot surfaces. Only use the knobs or handles to operate the appliance.
3. Before using the appliance, move it 2 inches (5/10 cm) away from the wall and any other object that is on the same surface. Remove any objects located above the appliance. Do not use on surfaces that may be damaged by the heat.
4. To avoid electric shock, do not immerse the appliance in water. See the instructions for cleaning.
5. If the appliance is used when children are around, pay careful attention to the metal walls of the oven and the door, which become very hot. The appliance must not be used by children without supervision. Make sure that children do not play with the appliance.
6. Unplug the appliance from the power outlet when it is not being used or before cleaning it. Always place the TOAST COLOR knob in the off “•” position and the TEMPERATURE knob in the “•” position before unplugging the appliance allow to cool before putting on or taking off parts.
Wait for the appliance to cool down before fitting or removing any parts.
7. Never operate the appliance with the cable or the plug damaged, if any malfunctions have occurred, or if the appliance has been damaged in any way. Take the appliance to the nearest authorized service center, which will inspect it and, if necessary, will adjust or repair it.
8. The use of accessories that are not recommended by the manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let the power cable hang from the counter or come into contact with hot surfaces.
11. Do not place the appliance above or near a gas or electric cooker or in a heated oven.
12. Do not move the appliance if it contains hot oil or other hot liquids.
13. If the plug heats up, contact a qualified electrician.
14. Do not use this appliance for purposes other than those it has been designed for.
15. Use maximum care when removing the bake pan as it may contain hot food and liquid.
16. Do not use metal or abrasive materials to clean the appliance, small particles may be detached that cause electric shocks.
17. To ensure the safe operation of the appliance, never introduce foods or utensils that are too large for the oven.
18. A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
19. WARNING: Never leave the appliance unattended when operating (especially when broiling or toasting).
20. When broiling, the bake pan and the wire rack must be used as described in the instructions on page 21.
21. Extreme care must be taken when using containers made from materials other than glass, metal or ovenproof ceramics.
22. Do not place any objects in the oven when this is not being used, apart from the accessories recommended by the manufacturer.
23. Do not place any of the following materials into or on top of the oven: paper, cardboard, plastic and the like.
24. Do not cover parts of the oven with metal foil, to avoid overheating.
25. To switch the appliance off, turn the Timer knob to the TOAST COLOR knob in the off “•” position and the TEMPERATURE knob in the “•” position.

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26. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”.
 27. Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
 28. Never place anything on top of the panini wire rack.

This product is designed exclusively for household use

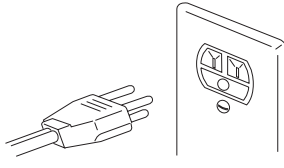
SAVE THESE INSTRUCTIONS

WARNING: After having removed the appliance from its packaging, check that the door is intact.

The door is made from glass and is, therefore, fragile. If it is visibly chipped, scored or scratched, it should be replaced. While using, cleaning or moving the appliance, avoid slamming or knocking the door. Do not pour cold liquid onto the glass while the appliance is hot.

Only use a three-pin, 120 Volt, 60 Hz power outlet

GROUNDING INSTRUCTIONS



MAKE SURE THAT THE PLUG IS CORRECTLY GROUNDED

This appliance must be grounded: in the event of short circuits, the ground connection reduces the risk of electric shock, allowing the electrical current to be dispersed.

This appliance is fitted with a power cable with ground wire.

The plug must be connected to a power outlet that has been correctly installed and grounded.

WARNING: IMPROPER USE OF THE GROUND WIRE MAY LEAD TO THE RISK OF ELECTRIC SHOCK.

If you are not sure that the power outlet is properly grounded, contact a qualified electrician.

If an extension cord is required, only use three-wire extension cords with three-pin plugs and sockets that fit the plug on the appliance.

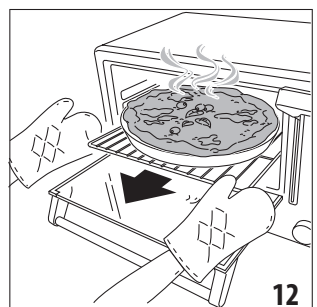
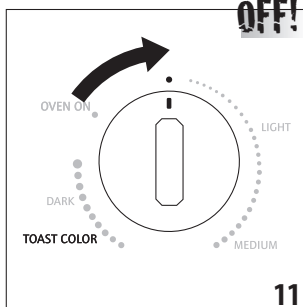
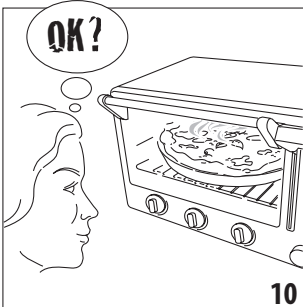
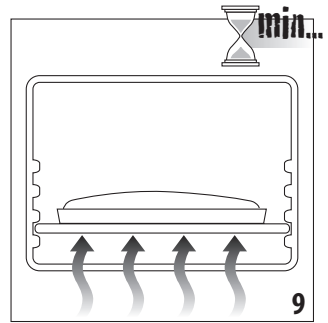
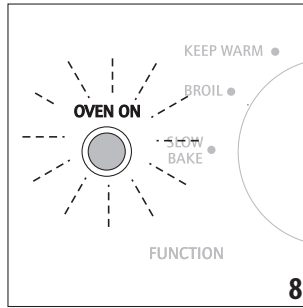
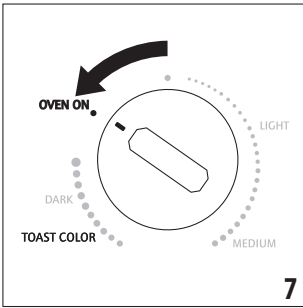
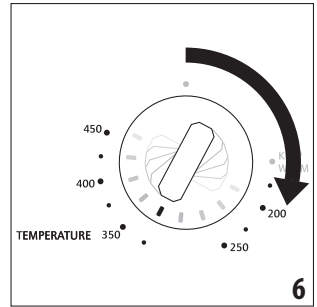
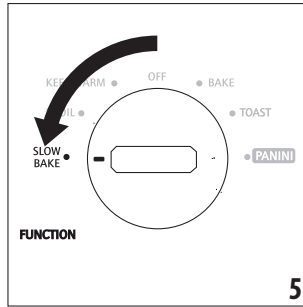
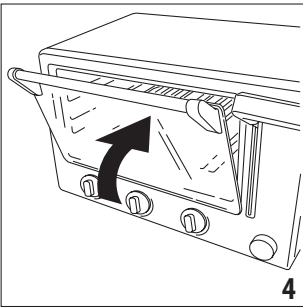
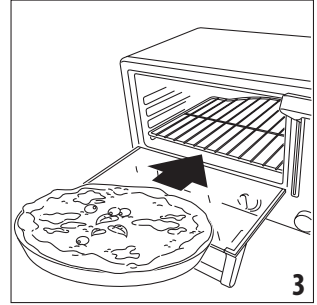
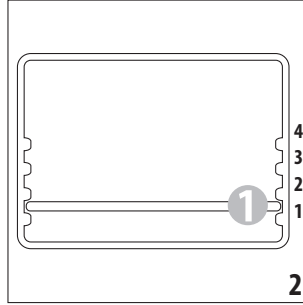
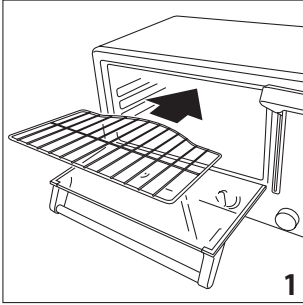
The capacity of the extension cord must be greater than or equal to the rated power input of the appliance.

- The length of the power cable for this appliance has been devised so as to avoid the possibility of tripping on or getting entangled in a long cable.
If a longer cable is required, an extension cord can be used with a rated capacity not below 15 amps, 120 volt and with UL/CSA approval.
- A six-foot long extension cord, with a 15 amp rating, is available from authorized resellers.
When using an extension cord, make sure it does not hang loose in the work area or where someone may accidentally trip on it or get entangled in it.
- Handle the power cable with care for longer life; avoid pulling or stressing the cable around the connectors to the power outlet and the appliance.

short cord instruction

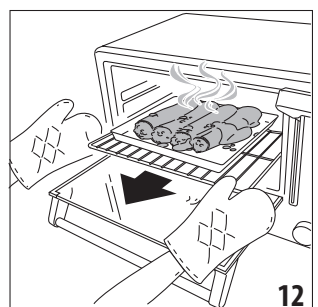
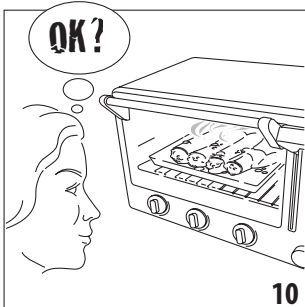
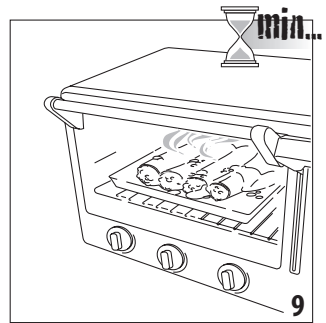
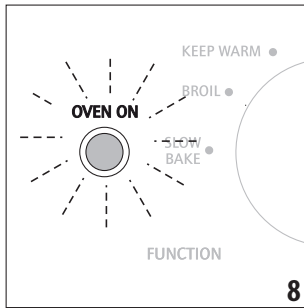
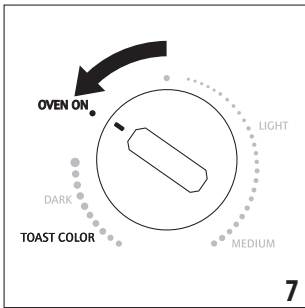
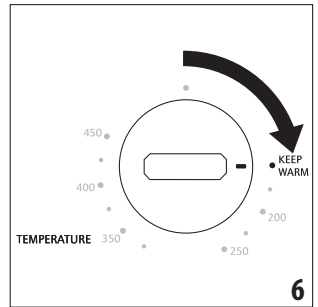
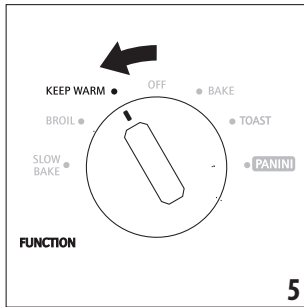
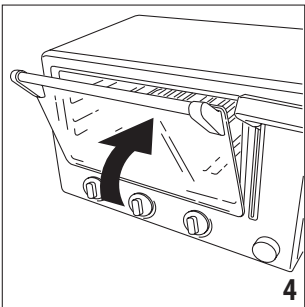
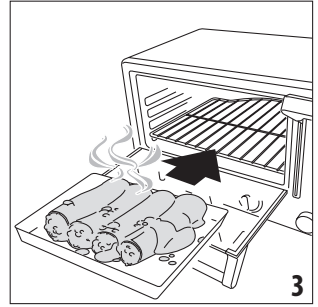
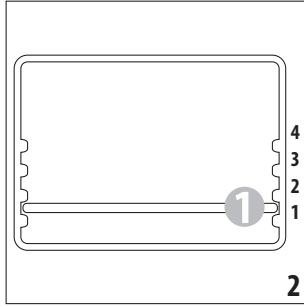
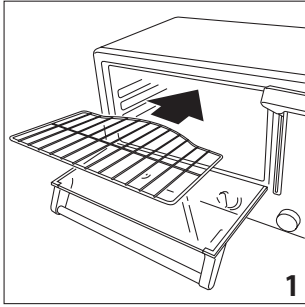
- a. A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c. If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

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.



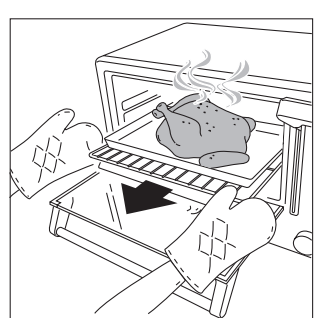
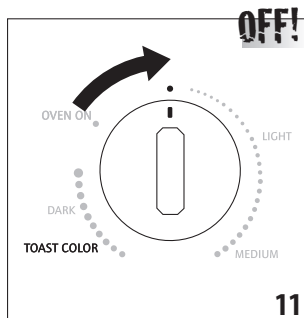
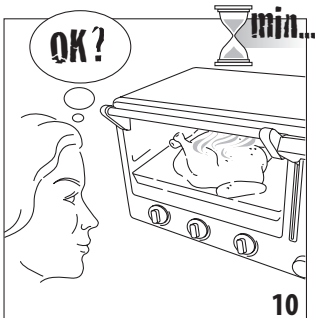
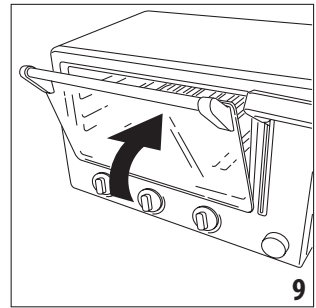
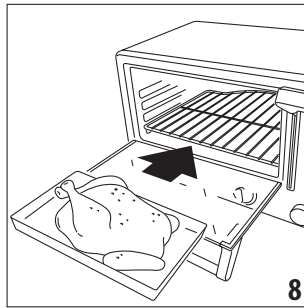
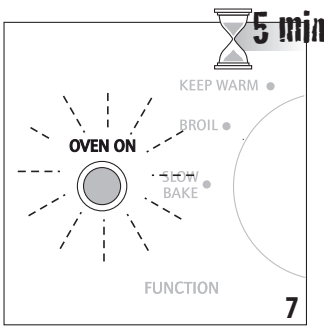
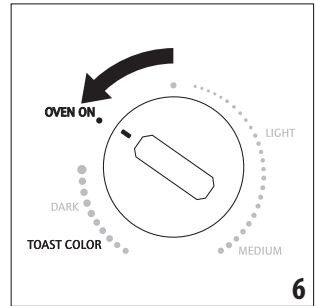
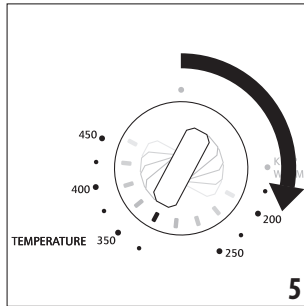
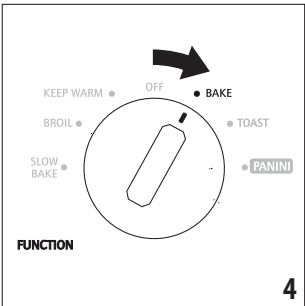
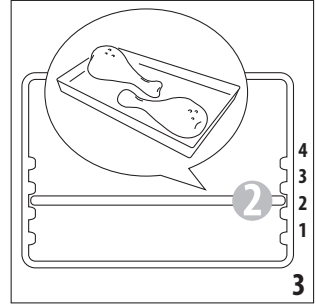
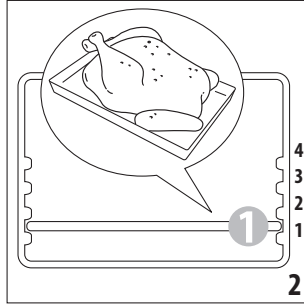
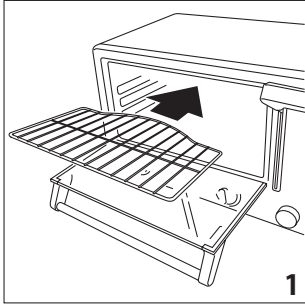


keep warm





bake



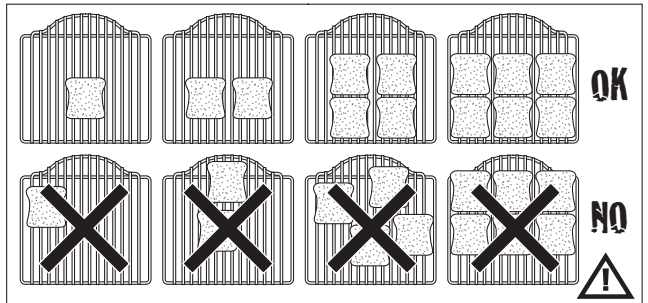
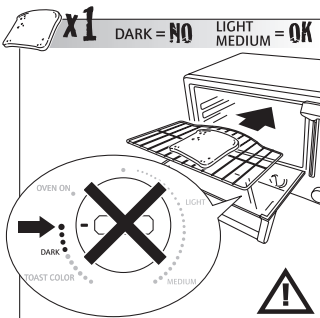
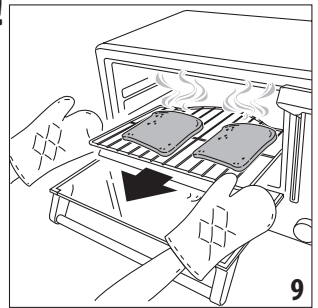
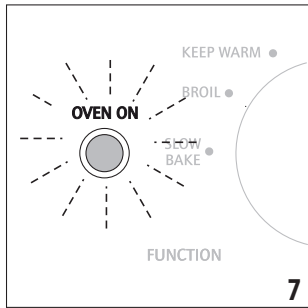
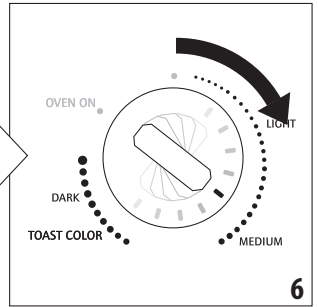
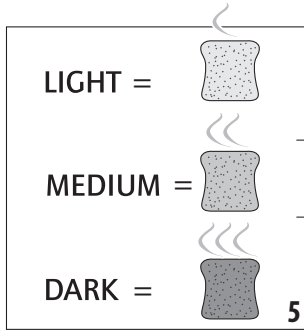
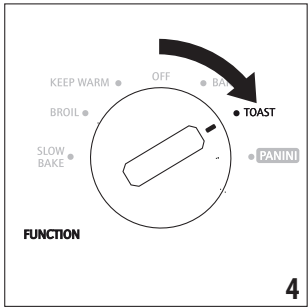
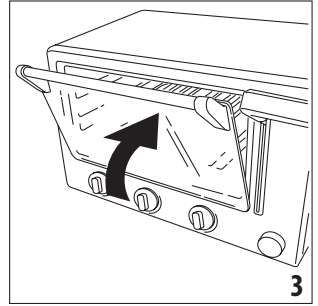
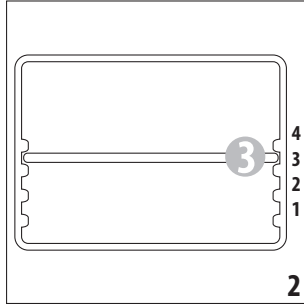
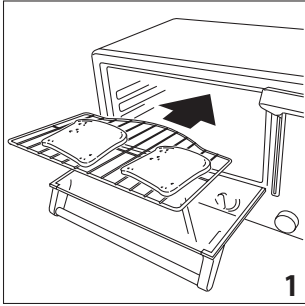


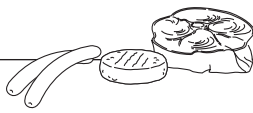
Program	Temperature	Times	Comments and tips
Pizza	425°F	17 min.	Use the bake pan.
Bread	400°F	25 min.	Use the bake pan greased with oil.
Lasagna	425°F	20 min.	Use an ovenproof dish, rotate pan after 10 min.
Macaroni and cheese	425°F	20 min.	Rotate the bake pan halfway through cooking.
Whole chicken	400°F	70-80 min.	Use the bake pan, rotate after 38 min.
Roast pork loin	400°F	70 min.	Use the bake pan, rotate after 35 min.
Meatballs	350°F	55 min.	Use the bake pan, rotate after 30 min.
Fish	400°F	35 min.	Use the bake pan, rotate after 16 minutes.
Roasted potatoes	400°F	50 min.	Use the bake pan, mix twice.
Tomatoes "au gratin"	400°F	40 min.	Use the bake pan greased with oil and turn after 20 min.
Zucchini with tuna	400°F	40 min.	Use the bake pan greased with oil and turn after 20 min.
Jam tarts	400°F	40 min.	Use the bake pan.
Strudel	400°F	40 min.	Use the bake pan.
Biscuits (shortbread)	400°F	14 min.	Use the bake pan.

Programme	Température	Temps	Observations et conseils
Pizza	425°F	17 min.	Utilisez la lèchefrite.
Pain	400°F	25 min.	Utilisez la lèchefrite huilée.
Lasagne	425°F	20 min.	Utiliser un plat à feu, le tourner après 10 min.
Macaroni gratiné	425°F	20 min.	Tourner le plat à mi-cuisson.
Poulet entier	400°F	70-80 min.	Utiliser la lèchefrite, tourner après 38 min.
Longe de porc rôtie	400°F	70 min.	Utiliser la lèchefrite, tourner après 35 min.
Pain de viande	350°F	55 min.	Utiliser la lèchefrite, tourner après 30 min.
Truite	400°F	35 min.	Utiliser la lèchefrite, tourner après 16 min.
Calmar farci	400°F	30 min.	Utiliser un plat pyrex, tourner à la mi-cuisson.
Pomme de terre rôtie	400°F	50 min.	Utiliser la lèchefrite, mélanger 2 fois.
Tomates rôties	400°F	40 min.	Utiliser la lèchefrite huilée et tourner après 20 min.
Courgettes au thon	400°F	40 min.	Utiliser la lèchefrite huilée et tourner après 20 min.
Tarte confiture	400°F	40 min.	Utilisez la lèchefrite.
Strudel	400°F	40 min.	Utilisez la lèchefrite.
Biscuits	400°F	14 min.	Utilisez la lèchefrite.

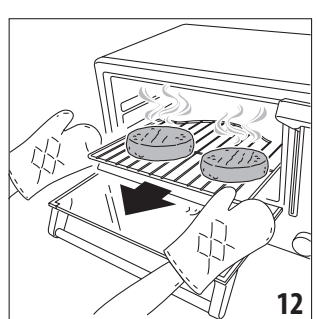
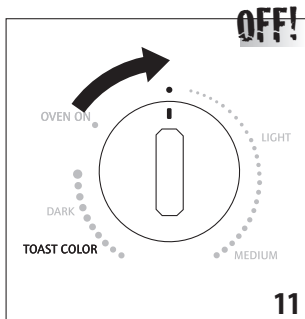
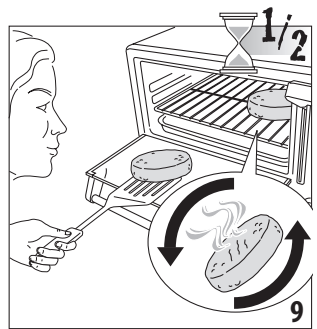
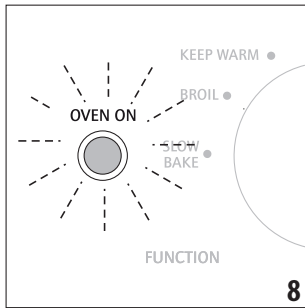
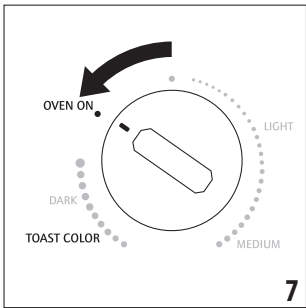
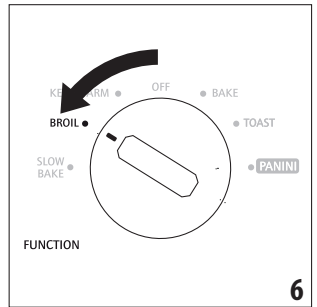
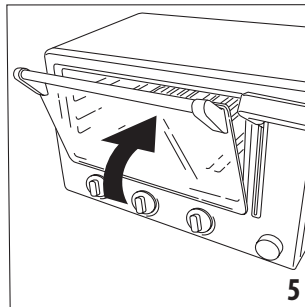
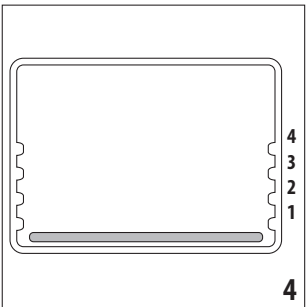
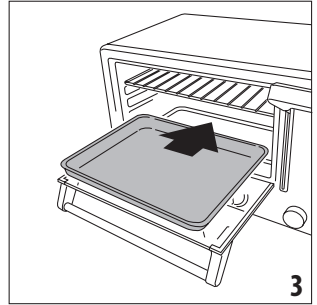
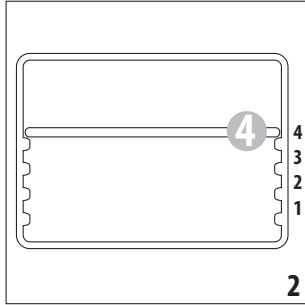
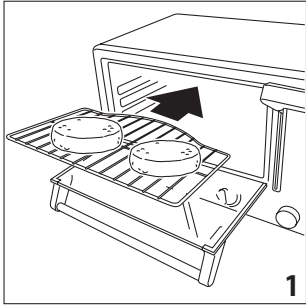


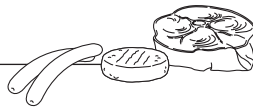
Programa	Temperatura	Tiempos	Observaciones y recomendaciones
Pizza	425°F	17 min.	Use la bandeja.
Pan	400°F	25 min.	Use la bandeja untada de aceite.
Lasaña	425°F	20 min.	Use un refractario, gire después 10 min.
Macarrones gratinados	425°F	20 min.	Gire el recipiente a medio cocimiento.
Pollo entero	400°F	70-80 min.	Use la bandeja, gire después de aprox. 38 min.
Asado de puerco	400°F	70 min.	Use la bandeja, gire después de aprox. 35 min.
Albondigón	350°F	55 min.	Use la bandeja, gire después de aprox. 30 min.
Trucha	400°F	35 min.	Use la bandeja, gire después de aprox. 16 min.
Calamares rellenos	400°F	30 min.	Use un refractario, gire a medio cocimiento.
Papas horneadas	400°F	50 min.	Use la bandeja, mezcle dos veces.
Tomates gratinados	400°F	40 min.	Use la bandeja untada de aceite y gírela después de 20 min.
Calabacitas con atún	400°F	40 min.	Use la bandeja untada de aceite y gírela después de 20 min.
Pastitas con mermelada	400°F	40 min.	Use la bandeja.
Estrúdel	400°F	40 min.	Use la bandeja.
Bizcochos (frollini de avena)	400°F	14 min.	Use la bandeja.





broil

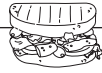




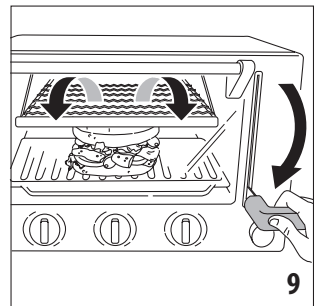
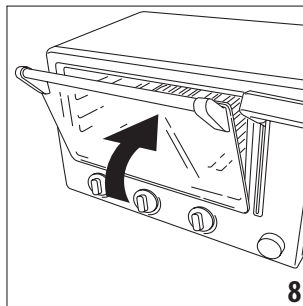
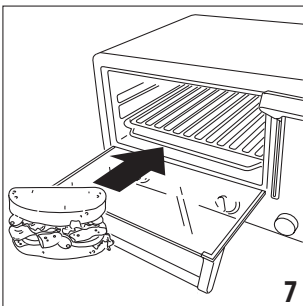
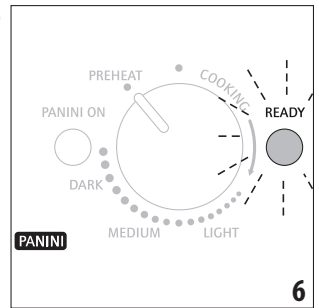
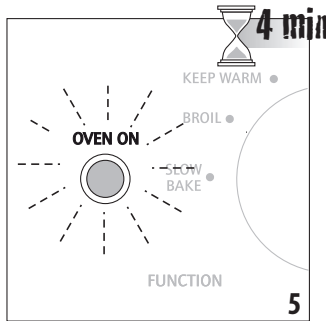
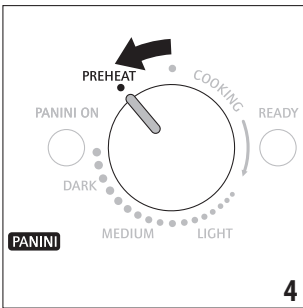
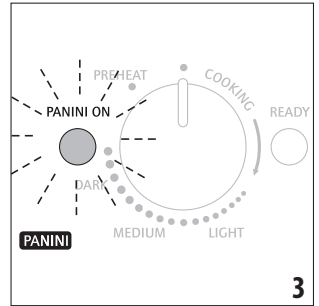
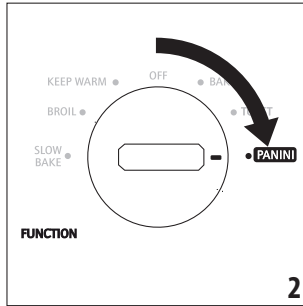
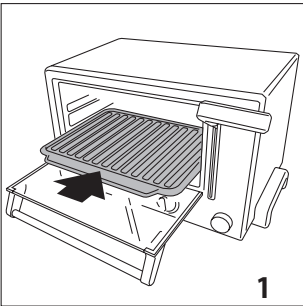
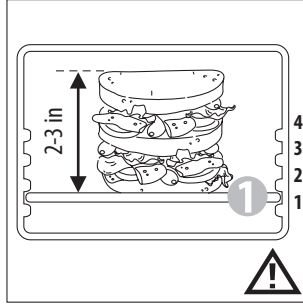
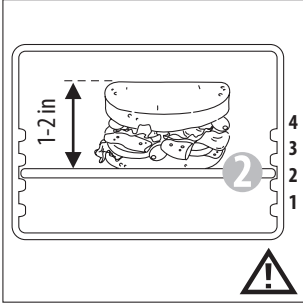
Program	Times	Comments and tips
Pork chops (2)	26 min.	Turn after 14 minutes.
Hot dogs (3)	20 min.	Turn after 11 minutes.
Hamburgers (2)	25 min.	Turn after 13 minutes.
Sausages (4)	26 min.	Turn after 14 minutes.
Kebabs 500 g/1.1 lb	26 min.	Turn after 8, 15 and 21 minutes.

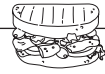
Programme	Temps	Observations et conseils
Côte de porc (2)	26 min.	Retournez après 14 min environ.
Saucisses de Frankfort (3)	20 min.	Retournez après 11 min environ.
Hamburgers frais (2)	25 min.	Retournez après 13 min environ.
Saucisses (4)	26 min.	Retournez après 14 min environ.
Brochettes 500 g/1.1 lb	26 min.	Retournez après 8, 15 et 21 minutes.

Programa	Tiempos	Observaciones y recomendaciones
Chuleta de cerdo (2)	26 min.	Gire después de 14 minutos
Würstel (3)	20 min.	Gire después de 11 minutos
Hamburguesas frescas (2)	25 min.	Gire después de 13 minutos
Salchichas (4)	26 min.	Gire después de 14 minutos
Pinchos morunos 500 g/1.1 lb	26 min.	Gire después de 8, 15 y 21 minutos

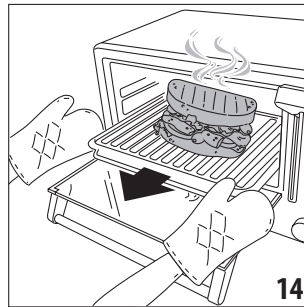
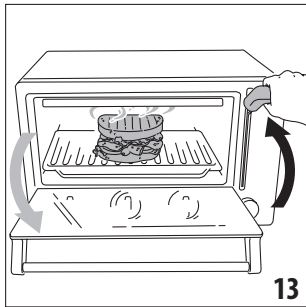
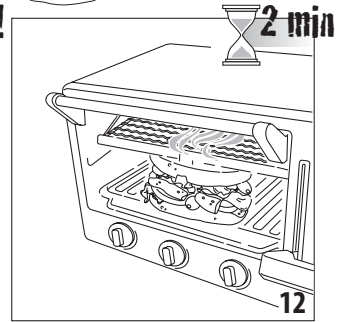
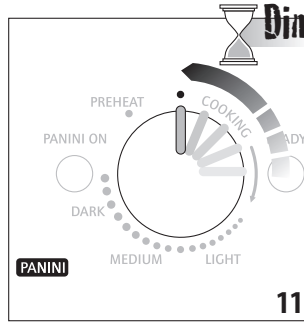
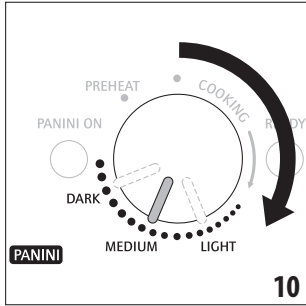


panini





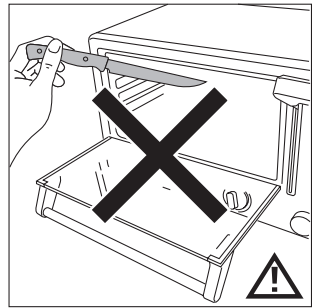
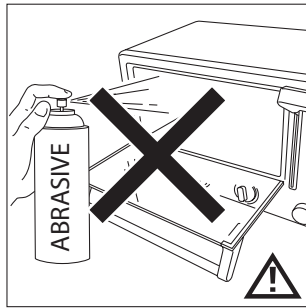
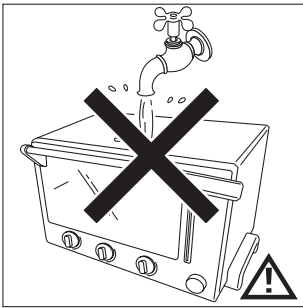
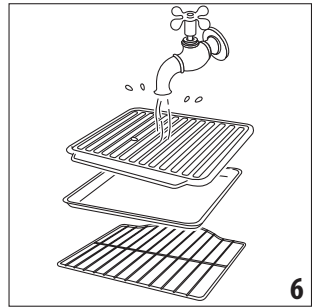
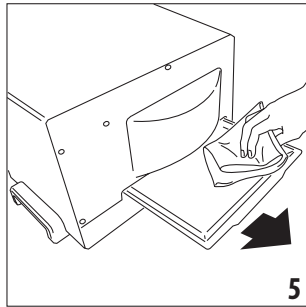
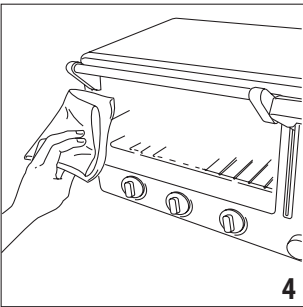
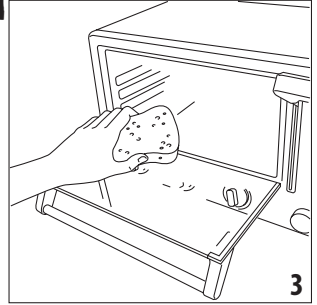
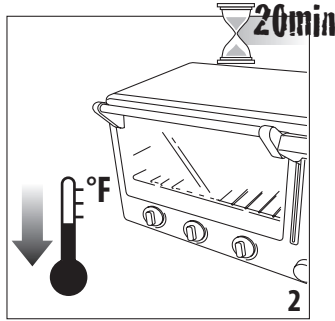
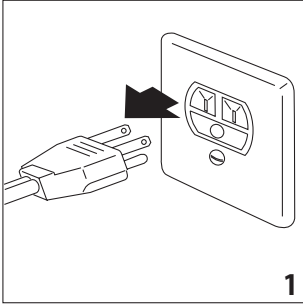
panini



Important reminders: Always wait for panini indicator light to illuminate before placing panini in oven. After the oven has been pre-heated for the panini, you must set the level of darkness for you sandwich to LIGHT, MEDIUM or DARK. Timer will automatically shut the oven off when panini is toasted. Allow panini to cool inside the oven for 2 minutes before removing.

Rappels importants : toujours attendre que la lampe témoin s'allume avant de placer le sandwich dans le four. Dès que le four a atteint la température désirée, régler le niveau de brunissement du sandwich sur LIGHT, MEDIUM ou DARK. La minuterie s'arrêtera automatiquement lorsque le sandwich sera grillé. Laisser refroidir le sandwich à l'intérieur du four pendant 2 minutes, avant de retirer.

Recordatorios importantes: siempre espere a que se encienda la luz indicadora de panini antes de poner el panini en el horno. Después de precalentar el horno para el panini, debe ajustar el nivel de oscuridad para su sandwich en LIGHT, MEDIUM o DARK. El temporizador apagará automáticamente el horno cuando esté tostado el panini. Deje enfriar el panini dentro del horno durante 2 minutos antes de extraerlo.



Frequent cleaning prevents the formation of smoke and bad odors during cooking. Do not let fat accumulate inside the appliance. Before any maintenance or cleaning operation, unplug the oven and wait for it to cool down. Clean the door, the inside walls and the enamel or painted surfaces of the oven with a soap and water solution; dry thoroughly. To clean the aluminum surfaces on the inside of the oven, never use products that corrode aluminum (detergents in spray cans) and never scrape the walls with sharp objects.

To clean the outside surface always use a damp sponge. Avoid using abrasive products that may damage the exterior. Make sure water or liquid soap does not seep into the vents on the top of the oven. Never immerse the appliance in water; never wash it under a running water. All the accessories are washed like normal dishes, either by hand or in the dishwasher. Slide the crumb tray out from under the bottom of your oven. Wash by hand. Should the drippings be difficult to remove, rinse the crumb tray with hot soapy water and if necessary, scour it delicately, without scratching it.

Un nettoyage fréquent évitera la formation de fumées et de mauvaises odeurs pendant la cuisson. Ne laissez pas la graisse s'accumuler dans l'appareil. Avant toute opération d'entretien ou de nettoyage, débranchez le four et laissez-le refroidir.

Nettoyez la porte, les parois intérieures et les surfaces émaillées ou laquées du four avec une solution d'eau additionnée de détergent. Essayez bien.

Pour nettoyer l'intérieur métallisé du four, n'utilisez jamais de produits corrosifs pour l'aluminium (détergents en sprays) et évitez de gratter les parois avec des objets pointus ou coupants. Pour nettoyer la surface extérieure, utilisez toujours une éponge humide. Évitez les produits abrasifs qui abîmeraient la peinture. Veillez à ce qu'il ne pénètre pas d'eau ni de savon liquide dans les fentes au-dessus du four.

Évitez d'immerger l'appareil dans l'eau ; ne le lavez pas sous un jet d'eau.

Tous les accessoires peuvent être lavés comme de la vaisselle normale, à la main ou à la machine.

Extraire le tiroir ramasse - miettes du fond de votre four. Laver à la main. Dans le cas de dépôts persistants, mouiller le tiroir ramasse - miettes avec de l'eau savonneuse chaude et, si nécessaire, frotter délicatement sans griffer.

Una limpieza frecuente evita la formación de humos y malos olores durante la cocción. No deje que se acumule grasa dentro del aparato.

Antes de efectuar cualquier operación de mantenimiento o de limpieza, desenchufe el aparato de la corriente y deje que se enfríe.

Limpie la puerta, las paredes internas y las superficies esmaltadas o lacadas del horno con una solución de agua con un detergente; seque correctamente. Para la limpieza del interior aluminado del horno, no utilice nunca productos que puedan corroer el aluminio (detergentes en sprays) ni rasque las paredes con objetos en punta o cortantes.

Para la limpieza de la superficie externa, utilice siempre una esponja húmeda. Evite el empleo de productos abrasivos que estropearían la pintura. Tenga cuidado de que no penetre agua o jabón líquido dentro de las ranuras situadas sobre el horno. No sumerja nunca el aparato en el agua; no lo lave bajo un chorro de agua.

Todos los accesorios se lavan como una vajilla normal, tanto a mano como en un lavavajillas.

desensartar el recogedor de migas del fondo de vuestro horno. Lavar a mano. En el caso de sucio persistente, mojar el recogedor de migas con agua jabonada caliente y si es necesario, limpiar delicadamente sin arañar.

limited warranty

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 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 the 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.



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Saddle Brook, NJ 07663
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