

SAFETY PRECAUTION

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The appliance is designed and produced for domestic use only. It is not suitable for use in: staff kitchens in shops, offices and other workplaces, farm houses, hotels, motels or other holiday accommodation, guest houses.
- Only the appropriate connector De'Longhi KS-122D must be used.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Before starting cleaning, unplug the cord from the wall outlet and disconnect the connector. The appliance inlet must be dried thoroughly before using again.
- Always use the appliance on a dry, level, heat resistant surface at a height of at least 85 cm, out of reach of children.
- Do not place flammable products near the appliance.
- Allow the Grill to cool down before handling (at least 30 minutes).
- **WARNING:** Charcoal or similar combustible fuels must not be used with this appliance.
- **CAUTION:** Do not flip the grill plate over until completely cool.
- **CAUTION:** To reduce the risk of fire, cook only with the drip tray in place.
- Do not pull on the power cord, but rather on the plug, to separate the appliance from the mains.
- Do not leave the appliance unattended when it is switched on, as this may be a source of danger.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Materials and accessories coming into contact with food conform to EEC regulation 1935:2004.

DESCRIPTION (pag. 3)

1. Double Sides Grill Plate with non-stick coating
2. Oil Drip Tray
3. Safety interlock
4. Base
5. Connector

The unit can be used in two ways (Double side grill plate).

- The grilling plate with the grooved surface is suitable for the typical grilling of steaks, cutlets or the like.
- The frying plate with the smooth surface is used to fry shellfish, eggs, sliced vegetables or the like.

INSTALLATION AND MAINTENANCE

Before first use

- Remove all packaging materials and any promotional labels from the cooking plate and the tray.
- Detach the connector and clean the cooking plate and base by washing with soap and water in a sink. Rinse and dry thoroughly. Make sure the connector inlet on the plate is fully dry.
- Condition the cooking surface by applying a light coating of vegetable oil or use a non-stick cooking spray. Wipe off excess oil.

Preparing the unit

- Set base on countertop. Put in the metal drip tray. Match the cooking plate to the base. The terminal / socket of the grill plate should be on the same side as the safety interlock.
- Do not use the appliance if it is not installed following the sequence as shown on page 3.

Switching the unit on

- Plug the connector fully into the terminal of the cooking plate. The connector cannot be plugged in completely unless the cooking plate is fitted properly to the base.

- Plug the power cord into the wall outlet.
- Adjust the temperature dial to maximum setting. The indicator light will light on. Preheat 4-6 minutes. The light will cycle on and off during preheat. This is normal.
- Be sure the temperature control dial is on **3** for best browning results and grill marks when barbecuing hamburger, steaks, hot dogs, sausage, fish steaks, chicken breasts and other meat. Use **1** or **2** setting to reheat previously cooked foods, to keep foods warm, and when grilling more delicate foods with lower cooking temperature.

Switching the unit off

- Turn the temperature connector to ● when cooking is completed.
- Unplug the power cord from the wall outlet and allow to cool before cleaning or removing any part.
- Hold the unit by the handles when turning it over.

Cooking times

- Use the following table as a guideline for food amounts and cooking times. Recipe cooking times are estimate. Cooking time will vary based on the temperature of the grill, the surrounding air, and the food itself. The food to be cooked should always be at room temperature. Never put frozen food directly onto the cooking plate, it could become hard. Watch food carefully and adjust the cooking time as necessary. Turn frequently for more even cooking.

Food	Approx. Time (minutes)	Doneness test
Steak	8 to 15	Until desired doneness
Bacon	8 to 15	Desired doneness
Pork chops, Boneless	15 to 20	Until no longer pink
Chicken pieces	25 to 30	Pierce with knife; juice run clear
1/2" thick Hamburgers	8 to 10	No pink meat
Sausage / patties	12 to 15	No pink meat
Hot dog	8 to 10	Hot through
Whole fish	8 to 10	Opaque and flakes with fork
Fish fillets	10 per inch thickness	Opaque and flakes with fork

GRILLING TIPS

- For best results, preheat the cooking plate before grilling.
- Tender slices of meat are generally more suitable for grilling. Somewhat tougher meat will become tender if it has been marinated overnight.
- To prevent scratching the cooking surface when turning over the food, always use plastic or wood spatula. Fish and meat should be turned only once if possible. Repeated turning is unnecessary and dries out the food being cooked. Never cut foods on the plate surface.
- If cooking vegetables, fish, or lean meat, spray the cooking surface with a cooking spray or a light coating of vegetable oil. If cooking meat with any amount of fat, or if the food has been marinated, there is no need to treat the grill.
- Never cook meat too long.
- If the food being cooked sticks to the cooking plate, wipe down the cooking plate from time to time with a paper towel dipped in oil.

Note

- The first time you use the Grill; it may have a slight odor and may smoke a bit. This is normal and common to appliances with nonstick surfaces.
- A plastic cleaning spatula can be used for cleaning the grilling plate and frying plate after you have finished cooking and the unit has cooled down completely (at least 30 minutes). Using the cleaning tool on a hot surface for too long will cause the plastic to melt.

CARE AND CLEANING

- When finished cooking, unplug from the outlet and allow the grill to cool completely before cleaning. Never transport the unit when it is hot.
- Pull out the connector. If cleaning is necessary, wipe over unit with a slightly damp cloth. **DO NOT IMMERSE THE CONNECTOR IN WATER OR ANY OTHER LIQUID.**
- Lift the cooking plate off the base and pour off any excess grease liquid from the metal drip tray.
The cooking plate can be washed in the dishwasher.
The drip tray and the plastic base must be cleaned by hand.
- Do not use steel wool pads or harsh, abrasive cleaners on the cooking surface as they may damage the nonstick coating. Never use a caustic oven cleaner as this will damage the cooking surface.
- To remove cooked on food, use a plastic spatula. Be sure to clean the handles after each use.
Dry thoroughly with a soft cloth or paper towel.
- The power cord assembly should not be immersed in water

or placed in the dishwasher. To clean, wipe with a damp cloth.

- The appliance inlet must be carefully dried before the appliance is used again.

DISCLAIMER

Updates to hardware components are made regularly. Therefore some of the instruction, specifications and pictures in this documentation may differ slightly from your particular situation. All items described in this guide for illustration purposes only and may not apply to particular situation. No legal right or entitlements may be obtained from the description made in this manual.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.