

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage 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.
3. To protect against electrical shock, do not immerse cord, plug or detachable temperature controlling plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. **Do not use outdoors.**
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. This appliance hasn't to be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
12. Always attach temperature controlling plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control to OFF then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Be sure that handles are assembled and fastened properly before using this appliance. See instructions regarding lid handle on page 5.
15. 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 an unstable surface or where heat may cause a problem.
16. Keep loose clothing, curtains, furniture and flammable material etc. away from the wall outlet where the unit is plugged in.
17. If the plug gets hot, please call a qualified electrician.
18. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
19. Caution: Never leave the appliance unattended during use.
20. Do not place any of the following materials on the appliance and/or under the appliance: paper, cardboard, plastic and the like.
21. **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.
22. Do not use this appliance if any part is cracked or damage, or if the handles are loose, weakened, or broken. Return it to the nearest authorized service facility for examination, repair, or adjustment.
23. This appliance is intended for household use only. Do not use outdoor or for commercial purpose.

SAVE THESE INSTRUCTIONS
For Household use only

SHORT CORD INSTRUCTIONS

A short power cord is provided to reduce the risk resulting from entanglement or tripping over a longer cord. Longer detachable power supply cords are available and may be used if care is exercised in their use. If a longer detachable power cord or extension cord is used the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

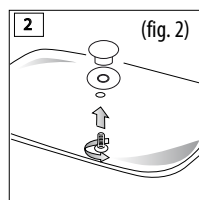
If your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other), this plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not attempt to modify the plug in any way.

Before using the Grill plate for the first time

Remove all labels and wash all parts with the exception of the detachable thermostat in hot soapy water, rinse thoroughly and dry.

INSTALLATION

- Before using, check that the appliance has not been damaged during transport.
- 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.
- Lid Knob Assembly (BG24 Only) (fig. 2):
 - remove screw from the 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.
- Position the drip tray in the grill base.
- Ensure the grill plate is correctly placed on the base.
- Do not use the appliance if it is not installed following the sequence as shown at page 4.
- Install the appliance on a dry flat surface, and out of the reach of children, as some parts of the appliance reach very high temperatures during operation.
- Always place the glass lid in position during use unless the recipe advises differently.
- 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.
 - 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.
 - the outlet is suitable for the plug, otherwise replace the outlet.
 - the manufacturer declines all liability if this instruction is not respected.



Use only the detachable temperature controlling plug "De' Longhi TKSP-S004-2393GW-F" supplied with this appliance.

Never use any other type of temperature controller.

IMPORTANT:

- **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.
- **Be sure temperature dial is in the OFF position before inserting into or removing from control socket.**
Failure to do so could cause product failure or overheating.
- **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.**
- **Do not force temperature dial past its built-in stops (OFF and 5).**
- **The surface of the grillpan 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.

USING YOUR GRILL PLATE

“Season” the nonstick cooking surface by rubbing lightly with cooking oil.

Remove excess oil with paper towel.

1. Place grill plate on a dry, level, heat resistant surface. Do not use the appliance if it is not installed following the sequence as shown in fig. 1.
2. Insert the temperature controlling plug into the control socket so that it is fully inserted.
Connect cord to outlet fig. 3.
3. Turn the thermostat to desired temperature (for cooking temperature see page 7).
Pilot light goes off when selected temperature is reached (this takes approximately 5 to 10 minutes) fig. 4.
4. Prepare food for cooking.
Because the grill plate features a nonstick finish, food may be prepared with little or no oil.
5. Place food in grill plate fig. 5 and cook according to temperature-timetable.
Heat should be adjusted according to personal preference and particular food being cooked.
During cooking, pilot light will go on and off indicating desired temperature is being maintained.
6. Turn the thermostat to “OFF” when cooking is completed.
Remove the cord from wall outlet and allow to cool before cleaning or removing any parts.

Note: Once appliance has cooled completely, grasp the head of the temperature controlling plug and firmly pull it out of control socket. Do not pull temperature controlling plug by the cord to remove from socket.

Note: To avoid overheating or smoke, pour water into the removable drip tray until no longer than the maximum level.

Restore the water level during cooking (fig.7).

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

COOKING GUIDE

Heat Settings	Function/Type of food
1-2 (low)	- "Keep warm" setting.
2-3 (medium) 125°C - 175°C (260°F - 350°F)	- Slow cooking delicate foods such as fish fillets, ham sausages.
3-4 (high) 175°C - 220°C (350°F - 430°F)	- To cook through after ingredients have been sealed or marinated meats, barbecue, teriyaki.
5 (Max Sear) 230°C (450°F)	- 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 temperature controlling plug down to Warm (1). Stir food occasionally or as necessary. **DO NOT LET PAN BOIL DRY.**

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 position. Unplug the grill pan from the outlet and allow to cool completely.
2. Grasp the temperature controlling plug and firmly pull it out of control socket. **NEVER IMMERSE OR RINSE THE TEMPERATURE CONTROL IN WATER OR ANY OTHER LIQUID!** Clean the temperature controlling plug 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 cooking plate 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.

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. Extra 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	2-4 minutes each side. Extra 5-6 minutes each side.

FOOD	HEAT SETTING	Approx. cooking time (depending on personal preference and thickness of food)
Meatballs		
Boneless steak	5 (max sear) Then reduce to 3-4	5 minutes, turning occasionally. Extra 15 minutes, turning occasionally.
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.
Vegetables	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 each side (cut side only).
Tomato, Halved		
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.



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

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 contact our toll free number 01-800-711-8805 for assistance or log onto our website at www.delonghi.com

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/countries 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 country law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state/country to country.