

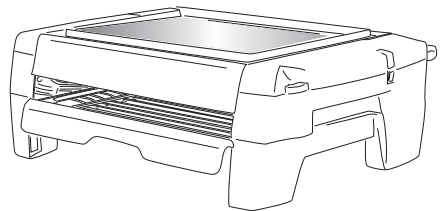
**DeLonghi**

**SMOKE FREE ELECTRIC GRILL & BROILER  
INSTRUCTION MANUAL  
SAVE THESE INSTRUCTIONS**

**BARBECUE ÉLECTRIQUE SANS FUMÉES  
MODE D'EMPLOI  
CONSERVEZ CE MODE D'EMPLOI**

**BARBACOA ELÉCTRICA SIN HUMO  
INSTRUCCIONES DE USO  
CONSERVE ESTAS INSTRUCCIONES  
LEA CUIDADOSAMENTE ESTE INSTRUCTIVO  
ANTES DE USAR SU APARATO**

**BARBECUE ELETTRICO SENZA FUMO  
ISTRUZIONI PER L'USO  
CONSERVARE LE PRESENTI ISTRUZIONI**



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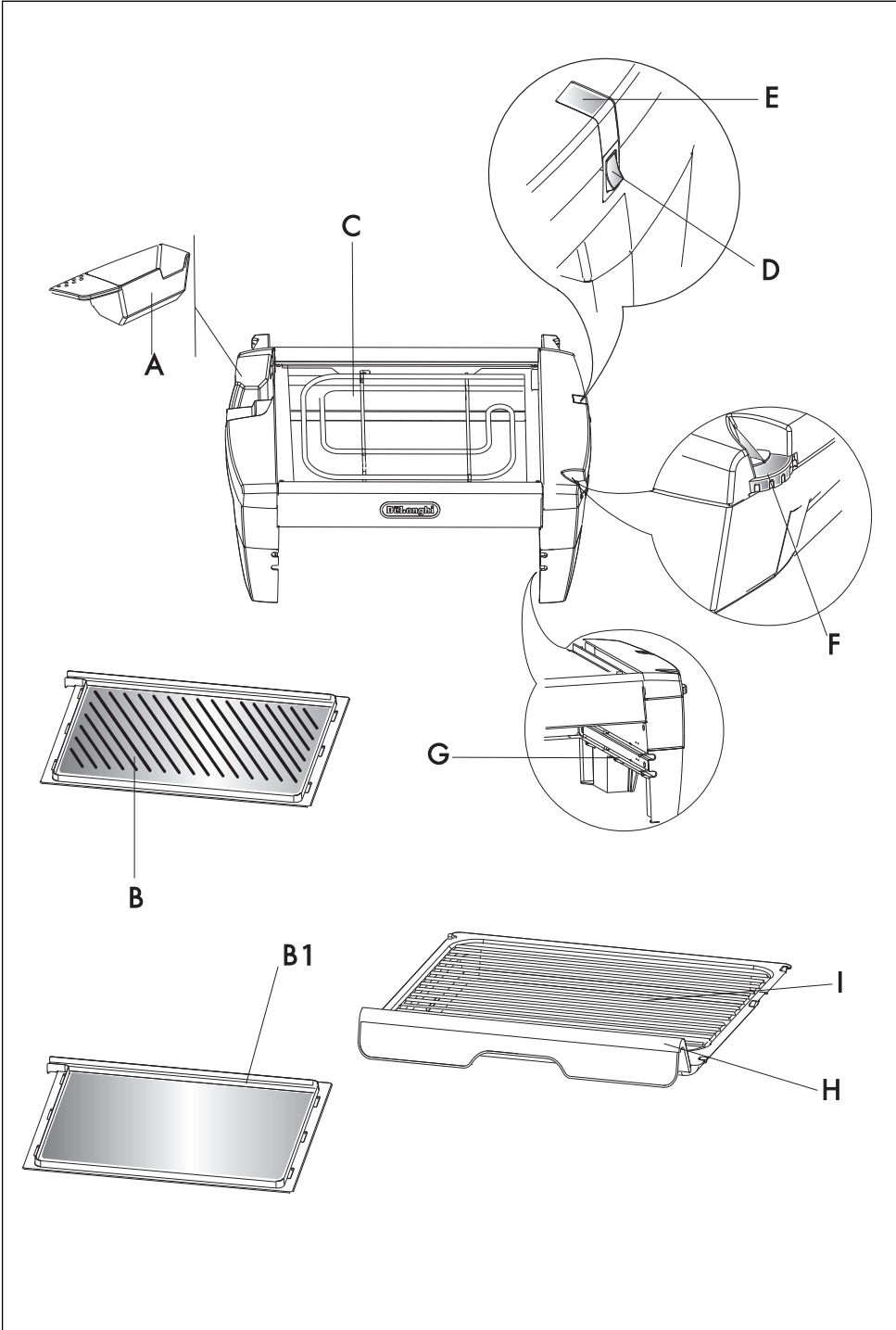
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ELECTRONIC CHARACTERISTICS/CARACTÉRISTIQUES ÉLECTRONIQUES  
CARACTERÍSTICAS ELÉCTRICAS/CARATTERISTICHE ELETTRICHE  
120V~60Hz 1650W

**DeLonghi**

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# 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. Do not allow the appliance to be used by persons (including children) with psychological, physical or sensory impairments or with inadequate experience or knowledge, unless closely supervised and instructed by someone responsible for their safety. Children must be supervised to ensure they do not play with the appliance.
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. Call customer service center before returning 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.
12. Do not move the appliance when there is hot water or hot drippings in the broiler drip tray.
13. If the outlet gets hot, please call a qualified electrician.
14. Do not use this appliance for anything other than intended use. For household use only.
15. Do not use outdoors.
16. Use extreme caution when removing the drip tray.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
18. Do not place food directly on the heating element.
19. A fire may occur if this appliance is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation.
20. Caution: Never leave the indoor grill unattended when grilling.
21. When grilling always use the drip tray.
22. Never place food containers on the heating element or on the non-stick grill plate.
23. Do not store any materials, other than the manufacturer's recommended accessories, under the heating element.
24. Do not place any of the following materials on the indoor grill: paper, cardboard, plastic and the like.
25. Do not cover any part of the indoor grill with metal foil. This will cause overheating of the appliance.
26. To switch off the indoor grill, turn grill to OFF and remove the plug from the outlet.
27. Remember to check periodically the water level in the drip tray and to fill it to the recommended level.
28. Fuel such as charcoal briquettes must not be used with this appliance.
29. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug to bypass this safety feature.

## SAVE THESE INSTRUCTIONS

# SHORT CORD INSTRUCTIONS

- A short power supply cord is provided to reduce risks resulting from 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 an 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 counter top or tabletop where it can be pulled on by children or tripped over.

## DESCRIPTION

- A Drain cup
- B Non-stick grill plate
- B1 Griddle (flat plate) (optional)
- C Heating element
- D ON/OFF switch
- E Indicator light
- F Thermostat knob
- G Side guides
- H Broiler drip tray
- I Broil rack

## INSTALLATION

- Before use, make sure the appliance has not been damaged during transport.
- Install the appliance on a horizontal surface out of reach of children as certain parts of the grill become extremely hot during use.
- Before inserting the plug into the outlet, make sure 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 15A.
  - the outlet is suitable for the plug. If this is not the case, have the outlet replaced.

## USE

- Before turning the appliance on, fill the broiler drip tray with water (the water must ALWAYS be between the MIN and MAX level).
- Insert the plug into the outlet and set the switch (D) to the ON position. The indicator light (E) comes on. Adjust the thermostat knob (F) to the required position (MIN - MED or MAX).
- **Before using for the first time, operate the appliance without food (with water in the drip tray) with the thermostat at MAX for at least 15 minutes to eliminate the "new" smell and any smoke caused by the presence of protective substances applied to the heating element before transport.**

### During this operation, ventilate the room.

- We recommend preheating the appliance for about 5-10 minutes before starting to cook (start with the appliance cold only when broiling and extend the cooking times slightly).
- When you need to turn or check the meat, remove the broiler drip tray carefully to avoid spilling the water.
- To turn the appliance off, set the switch (D) to the OFF position. Unplug from the outlet and leave to cool down before emptying the water.

**IMPORTANT: the appliance will not work if the broiler drip tray is not inserted correctly in one of the two side guides (G). There is a switch in the appliance which detects the presence of the pan in order to prevent it from operating empty.**

**The appliance is not intended to be operated by means of an external timer or separate remote control system.**

## THERMOSTAT KNOB (F)

The adjustable thermostat can be set to three positions: MIN - MED - MAX.

**MIN:** recommended for keeping cooked food warm.

**MED:** recommended for food which requires long slow cooking (e.g. chicken).

**MAX:** recommended for all types of cooking using the broiler or grill plate.

## TIPS FOR OPTIMUM GRILLING

- Preheat the grill for 5-10 minutes.
- Marinade the meat before grilling to make it more tender and tastier.
- Flavor the meat before cooking, add salt when you serve.
- Turn the food over at least once during cooking unless otherwise specified.

- Never descale fish to be grilled.
- When you grill fish, use a large flat spatula to turn it over.
- Dry defrosted or marinated food well before placing on the plate.
- Use nylon non-stick cooking utensils only. Metal utensils could damage the non-stick surface of your plate.

## TYPES OF COOKING

### USING THE GRILL OR GRIDDLE PLATE

When cooking food using the grill or griddle plates always preheat the grill till the indicator light (E) switches off. The grill plate is ideal for cooking hamburgers, hot dogs, polenta, vegetables, beef steaks etc. If you also bought the griddle (B1) besides vegetables you can also cook pancakes, eggs and bacon. The plate can also be used to cook meat and fish (as for grilling) with the difference that in this case, contact between the food and the plate will cause smoke. The thermostat must always be in the MAX. position. When cooking with the plate alone, you are recommended to place water in the broiler drip tray to avoid the appliance from overheating.

## USING THE BROILER (SMOKELESS)

You do not need to preheat the grill when boiling food.

This is ideal for finishing grilled meats and fish to cook them all the way through while still maintaining the grilled flavor of the food. You can also melt cheese on top of your food or keep food warm. According to the size of the food, place the broil tray in the top or bottom position (in most cases, it is best to use the top guide). Depending on the type of food to be cooked, the thermostat can be set on MED or MAX (see cooking table below). Always remember to put water in the broil drip tray and keep the level between MIN and MAX. Turn the food over halfway through the cooking time.

**IMPORTANT:** the grill plate and broiler can both be used at the same time for double the cooking capacity (the thermostat must be in the MAX. position).

The times and quantities indicated above are indicative only.

## INDICATIVE COOKING TABLE

Food	Type of Cooking	Thermostat	Time on Grill	Time in Broiler
Steak	Grill & Broil	MAX	12 min.	5-15 min.
Pork Chops	Grill & Broil	MAX	20 min.	10-15min.
Hamburgers	Grill	MAX	10 min.	-
Hot Dogs	Grill	MAX	7 min.	-
Boneless chicken	Grill & Broil	MAX	12 min.	10 min.
Kebabs	Grill & Broil	MAX	10 min.	8 min.
Sausage	Grill	MAX	15 min.	-
Salmon Fillet	Broil	MAX	-	20 min.
Zucchini	Grill	MAX	12 min.	-
Eggplant	Grill	MAX	14 min.	-
Whole Fish	Grill & Broil	MAX	16 min.	8 min.
Polenta	Grill	MAX	4 min.	-
Pancakes	Griddle	MAX	8 min.	-
Eggs	Griddle	MAX	6 min.	-
Bacon	Griddle	MAX	8 min.	-
Grilled Sandwiches	Grill	MAX	12 min.	-

## APPETIZERS AND SIDE DISHES

### Tri-Color Pepper and Eggplant Napoleon with Smoked Mozzarella (Scamorza)

(Serves 4)

- 1 eight-oz yellow bell pepper
- 1 eight-oz. red bell pepper
- 1 eight-oz. green bell pepper
- 12 slices of peeled eggplant, 1/4 inch thick
- 12 slices of smoked mozzarella (Scamorza), 1/4 inch thick

Salt

(Note: Set grill on high 10 minutes prior to cooking.)

1. Salt eggplant slices and set aside for 10 minutes prior to cooking.
2. Slice off sides of each pepper to get 4 thin panels of each color.
3. Grill eggplant slices in the 10 o'clock position for 3 minutes. Turn to the 2 o'clock position and grill an additional 3 minutes. Repeat on other side. Remove eggplant and set aside.
4. Grill pepper panels, skin side up for 4 minutes in the 10 o'clock position. Turn to the 2 o'clock position and grill an additional 4 minutes. Repeat on other side.
5. In oven proof dishes, stack each serving as follows: 1 slice eggplant, 1 red pepper panel, 1 slice cheese, 1 slice eggplant, 1 green pepper panel, 1 slice cheese, 1 slice eggplant, 1 yellow pepper panel and top with 1 slice cheese.
6. Lower grill temperature to medium. Place Napoleon stacks on lower level of broiler and cook for 12 minutes. Serve.

### Polenta

(Serves 4)

- 3 cups water
- 1 t salt
- 1 cup cornmeal

(Note: Set grill on high 15 minutes prior to cooking.)

1. On stove, bring water to a boil in a large heavy pot. Add salt and reduce heat until water is simmering.
2. Slowly add the cornmeal to water to avoid lumps. Stir quickly with a whisk or long wooden spoon. If necessary, stop adding cornmeal from time to time and beat

mixture vigorously.

3. Cook, stirring constantly, 20 to 30 minutes. Polenta will become very thick while cooking. It is done when it comes away cleanly from the sides of the pot.
4. Pour polenta onto a large wooden board or a large platter, and smooth out polenta evenly until 1 inch thick. Let cool 15 minutes or until polenta solidifies.
5. Cut cooled polenta into circles using a cookie cutter.
6. Place slices on the grill and cook for 2 minutes on each side, just enough to make grill marks.
7. Place in a small ovenproof dish and cover with fresh buffalo mozzarella. Cook under broiler until cheese is melted.

### Au Gratin Potatoes

(Serves 4)

- 4 small, boiled russet potatoes, sliced into 1/4 inch slices
- Salt and pepper
- 3 T butter
- 1/4 C shredded Gruyere
- 1/4 C shredded Mozzarella

(Note: Set grill on high 15 minutes prior to cooking.)

1. Butter a shallow casserole dish.
2. Layer the potatoes into bottom of the buttered casserole dish.
3. Add cheese and broil for 15 minutes, or until cheese is completely melted.

### Ricotta and Parmesan Stuffed Eggplant Parcels

(Serves 4)

- 12 one-oz. slices peeled eggplant, 1/4 inch thick
- 6 oz. fresh Ricotta cheese
- 4 oz. Parmesan cheese
- 1 T extra virgin olive oil
- 1 t fresh chopped rosemary
- 1 t fresh chopped sage
- 1 t fresh chopped thyme
- Salt and pepper

(Note: Set grill on medium-high 10 minutes prior to cooking.)

1. Salt eggplant slices and set aside for 10 minutes prior to cooking.
2. Grill eggplant slices in the 10 o'clock position for 3 minutes. Turn to the 2 o'clock position and grill an additional 3 minutes. Repeat on other side. Remove eggplant and set aside.
3. Mix remaining ingredients in a bowl to make filling.
4. Spoon filling evenly along the bottom of each eggplant slice.
5. Roll eggplant slice up enclosing filling.
6. Grill or broil approximately 10 minutes, or to desired doneness.

### Grilled Mozzarella Cheese Sandwiches

(Serves 4)

8 slices of white bread, crusts removed  
 8 slices of fresh buffalo mozzarella, 1/4 inch thick  
 1/4 cup extra virgin olive oil  
 Salt and pepper

(Note: Set grill on high 15 minutes prior to cooking.)

1. Brush both sides of bread slices with extra virgin olive oil.
2. Place 2 slices of cheese between 2 slices of bread.
3. Place on grill at the 10 o'clock position for 3 minutes. Then turn to 2 o'clock position for 3 minutes. Repeat on other side.

Serving suggestion: Cut each sandwich into 4 triangles and serve as appetizers.

## FISH

### Grilled Sea Bass with Onions and Olives

(Serves 4)

4 five-oz portions of fresh sea bass  
 7 oz. diced white onions  
 12 oz. diced green, pitted olives  
 2/3 cup extra virgin olive oil  
 1 lemon  
 Salt and pepper

(Note: Set grill on high 10 minutes prior to cooking.)

1. Add diced onions and olives plus 1/2 cup extra virgin olive oil to a small ovenproof ceramic dish. Place under broiler for 16 minutes, checking halfway through.
2. Place sea bass on grill facing the 10 o'clock

position for 4 minutes. Then turn sea bass to 2 o'clock position for another 4 minutes. Repeat for other side.

3. Place sea bass under broiler with onions and olives for 8 minutes.
4. Remove dish from broiler. Squeeze lemon and drizzle remaining extra virgin olive oil on fish. Salt and pepper to taste.

### Swordfish and Vegetable Skewers

(Serves 4)

2 six-oz. portions swordfish, cut into 16 cubes  
 1 yellow bell pepper, cut into cubes  
 1 red onion, cut into cubes  
 16 grape tomatoes  
 1/2 cup extra virgin olive oil  
 Salt and pepper  
 4 sprigs fresh thyme  
 4 ten-inch wooden skewers, soaked in water for 15 minutes

(Note: Set grill on high 10 minutes prior to cooking.)

1. Place 4 portions of each on water soaked skewers, alternating cubed swordfish, red onion, yellow pepper then grape tomato.
2. Place assembled skewers in a shallow square dish, drizzle with extra virgin olive oil, spread thyme on top, and set in refrigerator for 30 minutes. Remove 10 minutes before grilling.
3. Grill two sides (opposite) 4-5 min each. Then place under broiler for 8 minutes.
4. Remove skewers. Squeeze on lemon juice. Drizzle with extra virgin olive oil and salt and pepper to taste.

### Fennel, Red Pepper and Onion Salad with Grilled Calamari

(Serves 4)

8 oz. fennel, thinly sliced  
 4 oz. onion, thinly sliced  
 6 oz. red bell pepper, thinly sliced  
 8 tubes calamari  
 1 lemon  
 1/2 cup extra virgin olive oil  
 Salt and pepper

(Note: Set grill on high 15 minutes prior to cooking.)

1. Place all of the thinly sliced fennel, red bell

- pepper and onion in a bowl and set aside.
- Place 8 tubes of calamari on grill, approximately 8 minutes for each side.
  - Two minutes prior to removing calamari from grill, squeeze lemon and drizzle extra virgin olive oil over fennel, red bell pepper and onion mixture. Salt and pepper to taste.
  - Remove calamari from grill. Slice tubes into thin rings. Mix with salad and serve.

## MEAT

### Spinach and Goat Cheese Stuffed Veal Parcels

(Serves 4)

16 round wooden toothpicks, soaked in water 15 minutes.

8 three-oz veal cutlets, pounded thin

8 oz. goat cheese

8 oz. baby spinach

3 cloves minced garlic

3 T extra virgin olive oil

(Note: Set grill on high 15 minutes prior to cooking.)

- Sauté spinach, garlic and extra virgin olive oil. Set aside to cool.
- Place each cutlet on a clean surface. Spread 1 oz of the goat cheese evenly along the bottom of the cutlet.
- Squeeze the moisture from 1/8 of the spinach mixture and spread evenly over cheese on cutlet.
- Roll cutlet up enclosing cheese and spinach mixture. Insert toothpicks to keep parcels from opening during the cooking process.
- Grill veal parcels for 4 minutes on each side.
- Place parcels under broiler and continue cooking for an additional 4 minutes.

### Grilled Pork Chops with Butter, Sage and Lemon Sauce

(Serves 4)

4 one-inch thick bone-in pork chops

2 large lemons

¼ lb unsalted butter

6 fresh sage leaves, minced

Salt and pepper

(Note: Set grill on high 15 minutes prior to cooking.)

- Place pork chops on grill facing 10 o'clock position for 5 minutes. Turn pork chops to 2 o'clock position for an additional 5 minutes. Repeat process for other side.
- Place under broiler, and cook to your desired finishing temperature: 145 degrees – medium, 155 degrees – medium well, 170 degrees – well done.
- Place butter, sage and juice of ½ lemon in each of 4 two oz. ramekins. Place under broiler with pork chops for the last six minutes of cooking.

### Grilled Filet Mignon with Fresh Baby Arugula and Shaved Parmesan Cheese

(Serves 4)

4 four-oz. filet mignon (beef tenderloin)

8 oz. shaved Parmesan cheese

2 large lemons, juiced

8 oz. fresh baby arugula

8 T extra virgin olive oil

(Note: Set grill on high 15 minutes prior to cooking.)

- Place filets on the grill facing the 10 o'clock position for 3 minutes. Turn the meat to the 2 o'clock position for an additional 3 minutes. Repeat for other side.
- You have the option to remove and serve, place under broiler to complete cooking, or finish on grill to desired temperature: 120 degrees – blue, 125 degrees – rare, 135 degrees medium rare, 145 degrees – medium, 155 degrees – medium well, 170 degrees – well done.
- Mix arugula, grated cheese, lemon juice, and extra virgin olive oil. Salt and pepper to taste.

Serving suggestion: Slice meat and serve family-style on top of arugula mixture.

### Chicken Parmegiana

(Serves 4)

4 five-oz. portions boneless, skinless chicken breast

4 cups prepared marinara sauce

8 oz. shredded Parmesan cheese

Salt and pepper

(Note: Set grill on high 15 minutes prior to cooking.)

- Grill chicken for 3 minutes in the 10 o'clock



- position. Then turn to the 2 o'clock position and grill an additional 3 minutes. Repeat for other side.
2. Slice grilled chicken into strips.
  3. Place ½ cup marinara sauce in the bottom of each single serve, oven proof dish. Then place chicken strips, an additional ½ cup marinara sauce, and top with 2 oz. of shredded cheese.
  4. Broil on medium approximately 10 minutes, or to desired doneness.

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**Baby Lamb Chops**  
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- (Serves 4)  
 2 six-chop baby racks of lamb  
 ½ cup extra virgin olive oil  
 1 T fresh ground rosemary  
 1 T fresh ground sage  
 1 T fresh ground thyme  
 Salt & Pepper

- (Note: Set grill on high 15 minutes prior to cooking.)
1. Cut baby lamb racks into individual chops, and place in a shallow bowl.
  2. Mix together extra virgin olive oil and ground herbs. Pour this mixture over the lamb chops and let sit for 30 minutes.
  3. Place chops on the grill facing the 10 o'clock position for 2 minutes. Turn the meat to the 2 o'clock position for an additional 2 minutes. Repeat for other side.
  4. Salt and pepper to taste.

**BREAKFAST**

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**Pancakes (for griddle use only)**  
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- (Serves 4)  
 2 cup all-purpose flour  
 1 T and 1 ¾ t baking powder  
 1 t salt  
 1 T and ¾ t granulated sugar  
 1 ½ cup and 1 T milk  
 1 egg  
 3 T and 2 ¼ t butter, melted  
 (Note: Set griddle on high 15 minutes prior to cooking.)

1. In a large bowl, sift together the flour, baking powder, salt and sugar.
2. Make a well in the center and pour in the milk, egg and melted butter; mix until smooth.
3. Lightly oil the griddle.
4. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake.
5. Brown on both sides and serve hot.

**CLEANING AND MAINTENANCE**

Before cleaning the appliance, always unplug from the electrical outlet and allow to cool. Never immerse the appliance in water, never wash under running water. Clean outside surfaces with a wet sponge only. To remove the broil drip tray from the guide, pull it out taking care not to spill the water. The broil rack, broil drip tray, non-stick grill plate and drain cup can be washed by hand with soap and water. Never use abrasive pads or pointed or sharp objects to clean the plate as this could damage the non-stick coating. To clean steel elements, use a special detergent and abrasive pad. If necessary, clean the cord with a soft cloth. Never immerse the cord in water or other liquids.