
IMPORTANT INSTRUCTIONS

SAVE THESE INSTRUCTIONS

MODE D'EMPLOI IMPORTANT

CONSERVEZ LES PRESENTES INSTRUCTIONS

INSTRUCCIONES PARA EL USO

REPASE Y GUARDE ESTAS INSTRUCCIONES

ISTRUZIONI IMPORTANTI

CONSERVARE LE ISTRUZIONI



INDOOR GRILL BQ20



ASADOR BQ20

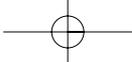


GRELHADOR BQ20

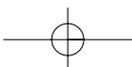
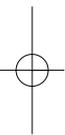


BISTECCHIERA BQ20





Technical Data	See rating label
Données Techniques	voir plaquette données
Datos técnicos	véase placa de características
Dati tecnici	vedi targa caratteristiche



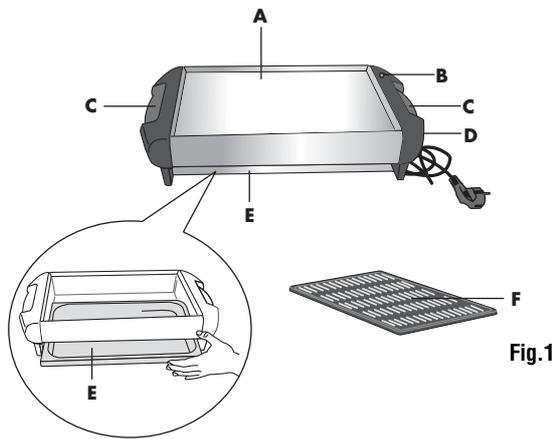


Fig.1

DESCRIPTION

- A. Grill body
- B. Power on indicator light
- C. Handles
- D. Thermostat
- E. Drip tray



DESCRIPTION

- A. Corps de l'appareil
- B. Témoin de marche
- C. Poignées
- D. Thermostat
- E. Lèchefrite



Accessories

- F. Cast-iron grill plate

Accessoires

- F. Grille en fonte

Descripción

- A. Cuerpo del aparato
- B. Piloto de alimentación
- C. Asas del aparato
- D. Termostato
- E. Bandeja recolectora de grasa



DESCRIZIONE

- A. Corpo dell'apparecchio
- B. Spia di alimentazione
- C. Maniglie apparecchio
- D. Termostato
- E. Vassoio raccogligrassi



Accesorios

- F. Parrilla de hierro fundido

Accessori

- F. Griglia in ghisa

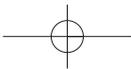


IMPORTANT SAFEGUARDS

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.
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. Use extreme caution when removing the drip tray.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
17. Do not place food directly on the heating element.
18. A fire may occur if this appliance is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation.
19. Caution: Never leave the indoor grill unattended when grilling.
20. When grilling always use the drip tray.
21. Never place food containers on the heating element or on the cast-iron grill plate.
22. Do not store any materials, other than the manufacturer's recommended accessories, under the heating element.
23. Do not place any of the following materials on the indoor grill: paper, cardboard, plastic and the like.
24. Do not cover any part of the indoor grill with metal foil. This will cause overheating of the appliance.
25. To switch off the indoor grill, remove the plug from the outlet.
26. Remember to check periodically the water level in the drip tray and to fill it to the recommended level.
27. Fuel such as charcoal briquettes must not be used with this appliance.

SAVE THESE INSTRUCTIONS



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.

USING FOR THE FIRST TIME

- After unpacking the appliance, wash the drip tray with soapy water, then rinse and dry.
- When used for the first time, the grill may give off smoke. This is completely normal.

USE

- Insert the drip tray two thirds into the guides in the base of the appliance (**A**) (fig.1). To avoid overheating and smoke, add water to the drip tray up to the maximum level.
- Push the drip tray in as far as it will go. If the drip tray is not correctly positioned a safety device prevents the appliance from working.
- Plug into the outlet. The power on indicator light (**B**) will illuminate.
- Adjust the thermostat (**D**) in relation to the food to be grilled.
- Preheat the appliance for at least 15 minutes .
- Place the food on the grill rack and distribute evenly on the cooking surface.
Note: During cooking, top-off the minimum level of water. Liquids and fats given off during cooking are immediately cooled down by the water thus reducing smoke emission. To add water to the drip tray (**E**), pull it out slightly using an oven mitt, pour in the water, then reposition correctly.
- Do not use metal utensils on the grill surface.



TABLE OF COOKING TIMES

Food	Weight (g)	Cooking time	
		each side	total
Hamburger	100-130 g (3.5 - 4.0 oz)	8-10	16-20
Fillet of beef	120-150 g (4.2 - 5.2 oz)	6-7	12-14
Steak	200-250 g (7.0 - 8.8 oz)	7-8	14-16
Pork chops	200 g approx. (7.0 oz)	12-13	24-26
Spare ribs	100 g approx. (3.5 oz)	10-11	20-22
Pork sausages *	-	11-12	22-24
Hot dogs*	80 - 100 g (2.8 - 3.5 oz)	5-7	10-14
Chicken	200 - 250 g (7.0 - 8.8 oz)	18-20	36-40
Kebabs *	120 - 130 g (4.0 - 4.5 oz)		20
Fillet of trout	250 g (8.8 oz)	8-10	20
Sole	120 - 140 g (4.2 - 4.5 oz)	11-13	16
Salmon (huss)	130 - 160 g (4.5 - 5.6 oz)	12-14	8
Sardines		10-12	18
Peppers (strips)		10	16-20
Eggplant (slices)		8	22-26
Chicory (cut in half)		4	24-28
Zucchini (strips)		9	20-24

* Turn frequently

USEFUL TIPS

- Choose meat of uniform thickness and high quality.
- No seasoning of grill surface is required prior to use.
- Meat is best grilled at room temperature or it may toughen after cooking.
Sausages: before cooking sausages and similar products, you are recommended to pierce with a fork to avoid them bursting during cooking.

CLEANING AND MAINTENANCE

- Before cleaning the appliance, always unplug from the outlet socket and allow to cool.
- The grill should be cleaned each time you use it to avoid smoke and unpleasant smells the next time it heats up. Clean the grill surface with a plastic scrub brush or damp cloth.
- The grill body can be cleaned with a sponge and non-abrasive cleanser.
- The drip tray can be soaked before cleaning with a sponge and non-abrasive cleanser.
- The heating element and heating element support should be cleaned with a damp sponge and a little non-abrasive cleanser only.
- **The heating element, power cable and control panel must never be immersed in water or washed in a dishwasher**

RECIPES

STEAK WITH ROSEMARY

Serves 4:

- 4 200grams (7.0 Oz.) steaks
- rosemary • salt
- sage • oil
- black peppercorns

Rub both sides of the steaks with fresh rosemary leaves mixed with a few sage leaves. Leave the meat to absorb the flavor, then toss in a plate with the oil and crushed black peppercorns. Cook the steaks for 12 minutes, turning halfway through cooking. Season.

T-BONE STEAK

Serves 4:

- 2 600grams (27.6 Oz.) T-bone steaks

Marinate the meat for a few minutes in a little oil, salt and pepper. Cook for 15 minutes each side.

HAMBURGERS WITH OLIVES AND CHEESE

Serves 4:

- 500 grams (17.5 Oz.) lean minced beef
- 8 black olives
- 80 grams (2.8 Oz.) Emmenthal cheese
- salt, pepper
- 2 teaspoons of capers
- Worcester sauce

Mix the meat with a little Worcester sauce and season with salt and pepper. With half the mixture, form four hamburgers, flatten and cover with the olives, chopped capers and Emmenthal in pieces or thin strips. Place the other half of the meat on top and press down. Arrange the hamburgers. Cook for 20 to 25 minutes, turning halfway through cooking. The inside of these very tasty hamburgers must be cooked and the cheese melted.

TOMATOES – PEPPERS – ZUCCHINI, EGGPLANT

Per person:

- 1 tomato
- 1/2 pepper
- 1/2 zucchini
- 1/2 eggplant
- oil
- salt and pepper

Cut the vegetables in half, season with the oil, salt and pepper. Cook for about 18-20 minutes turning occasionally.

MONKFISH KEBABS

Serves 6:

- 1 monkfish weighing about 1 kg (35 Oz.)
- 1 red pepper
- 1 green pepper
- 2 tablespoons of oil
- the juice of half a lemon
- salt and pepper

Cut the monkfish into 3 cm cubes and dice the peppers. Form the kebabs and season with the oil, lemon juice, salt and pepper. Cook for 18 minutes, turning occasionally.

CHICKEN "ALLA DIAVOLA"

Serves 4:

- 1 chicken, for the marinade:
- oil
- lemon
- salt and pepper

Open up the chicken from the back and flatten out. Immerse in the oil mixed with the lemon juice, salt and pepper for half an hour or just over. Cook for about 40 minutes, turning occasionally and basting with a little of the oil and lemon mixture.

RECIPES

APPLES WITH PINEAPPLE

Serves 4:

- 4 rennet apples
- 2 slices of pineapple
- two tablespoons of sugar
- vodka or rum, cocktail cherries

Wash and dry the apples, then with a knife cut a circle around the core. Using a corer, remove the center of the fruit and in the space left, place a slice of butter, half a teaspoonful of sugar, pineapple cubes and a teaspoonful of vodka or rum. Close each half apple with a cocktail cherry and wrap in aluminium foil. Cook for 10 to 12 minutes without allowing the juice to leak out.

STUFFED SARDINES

Serves 4:

- 1 kg sardines
- oil
- garlic
- salt and pepper
- parsley

Choose large sardines. Remove the head, open, remove the backbone. Fill with a little chopped parsley and garlic, close, press lightly and brush with oil. Cook for five to six minutes each side.

NOTE: Instead of sardines you can use this method to cook numerous other types of fish such as trout, sea bass, bream, grouper etc.



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 please contact our toll free hotline at **1-800-322-3848** 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 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.