

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS.

When using electrical appliances, basic safety precautions should always be followed, including the following.



Danger!

Failure to observe the warning may result in life threatening injury by electric shock.

- To protect against electrical shock do not immerse cord, plugs, or this appliance in water or any other liquid.
- The use of accessory attachments which are not recommended by De' Longhi may cause injuries.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any other manner. Immediately cease use and call De' Longhi Consumer Support for examination, repair or adjustment.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover plastic bags of this appliance.
- Do not use on a cloth-covered surface, near curtains, or other flammable materials.



Important!

Failure to observe the warning could result in injury or damage to the appliance.

- Close supervision is necessary when any appliance is used by or near children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Ensure that the surface where the appliance operates is stable, level, clean, and dry. Do not place the appliance near the edge of a bench or table during operation.



Danger of burns!!

Failure to observe the warning could result in burns or scalds.

- Do not touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts, or use handles or knobs where available.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts.
- Do not let the cord hang over the edge of tables or counters, or touch hot surfaces.
- Do not place the appliance on any surface that may be affected by heat. The use of a heat resistant matt is recommended on these surfaces. If the appliance is used on a countertop made of solid surface material (e.g. Silestone®, Corian®, etc.), carefully follow the indications of the countertop manufacturer and/or supplier.
- Extreme caution must be used when moving an appliance containing hot oil or other liquids.



Please note:

This symbol indicates recommendations and important information for the user.

- Unplug from outlet when not in use and before cleaning. Allow to cool before adding or removing parts, and before cleaning the appliance.
- To disconnect, turn the control to the OFF position, then remove the plug from wall outlet.
- Do not use the appliance for anything other than its intended use.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- When using this appliance, provide adequate air space above and on all sides for circulation.

Keep a minimum distance of 4" (10cm) of space from the surrounding sides and 8" (20cm) above.

- Do not place anything on top of the appliance when the lid is closed, when in use, and when stored.
- Do not leave the appliance unattended when in use.
- Keep the appliance clean. Refer to the cleaning and maintenance section.
- Always ensure the appliance is properly assembled before use. Follow the instructions provided in this book.
- If any of the instructions or warnings contained in this book are not clear, please contact De' Longhi Consumer Support for assistance.

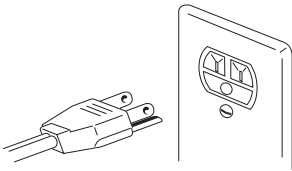
SAVE THESE INSTRUCTIONS

This product is for household use only

ELECTRICAL CONNECTION

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

GROUNDING INSTRUCTIONS



CAUTION: 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 grounded wire.

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

WARNING: IMPROPER USE OF THE GROUNDED 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.

SHORT CORD INSTRUCTIONS

Your De' Longhi appliance is equipped with a short power supply cord to reduce personal injury or property damage resulting from pulling, tripping, or becoming entangled with a longer cord. If an extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, the 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, and the extension cord must include a 3-prong grounding plug.

DESCRIPTION

- A** Handle
- B** Unlock button
- C** Base
- D** Upper cover
- E** Red power heating light
- F** Green ready light
- G** On/off switch
- H** Plates release buttons
- I** Integrated drip tray
- J** Sandwich plate
- K** Waffle plate
- L** Grill plate

i **Please note:** When using the appliance for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.

BEFORE FIRST USE


Remove any promotional materials and packaging materials before use. Check that the cooking plates are clean and free of dust. If necessary, remove the plates (see figure 1) and wash with warm, soapy water. See cleaning and maintenance section.


OPERATING YOUR APPLIANCE AS SANDWICH MAKER

Check that the cooking plates are clean and free of dust. If necessary, wipe them with a damp cloth. Place the appliance on a flat, level surface with the lid in the closed position.

- Unwind the power cord completely and insert the power plug into a grounded 120V power outlet. Push the ON/OFF switch to turn on the appliance. The red power HEATING light will illuminate.

- Allow to preheat (with the lid closed) until the green READY light illuminates.
- During this time, prepare the sandwiches by buttering up to four slices of bread and preparing the filling.
- Place the sandwiches with the buttered side touching the plates.
- Carefully close the lid.
- Toasting should take approximately three minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and type of filling used.
- When the sandwich is cooked, remove it with the help of a plastic or wooden spatula. Never use metal tongs or a knife, as these can cause damage to the non-stick coating.
- To maintain heat, keep the lid closed until you are ready to toast the next sandwich.

 **Please note:** The green READY light will cycle on and off during the cooking process to indicate that the correct temperature is being maintained.

 **Please note:** The lid must be closed at all times when cooking.

Hints and tips:


- **BREAD:** the sandwich maker is designed so that most types of bread can be used; white, wheat, multigrain, raisin loaf, etc. When using raisin bread, brioche, or other sweet breads with a high sugar content, remember that they will brown faster.
- **FILLINGS:** try to use canned or pre-cooked fruit, as fresh fruit may release excessive liquids when heated. Be careful when biting into toasted sandwiches containing fillings such as cheese, tomato, or jam as they retain heat and can burn if eaten too quickly. One quarter cup of filling for each sandwich is sufficient. Do not overfill your sandwiches.
- **BUTTER OR MARGARINE:** for best results, we recommend buttering the outside of the bread, i.e. placing the filling between the unbuttered sides of bread. If you are on a low fat diet, the outside of the bread may be left unbuttered. Season the plates occasionally to prevent sticking and to make cleaning easier. For sweet snacks, a light sprinkling of sugar over the external, buttered sides of the bread will make them extra delicious. For extra flavor, spread herb or garlic butter on the bread.
- **PASTRY:** Frozen pastry can be used to create a light, crispy sandwich. Use sheets of store-bought frozen puff


pastry. Thaw them slightly before cutting them into 4 equal squares and placing them in the sandwich maker. Cook as per the instructions for slices of bread.


OPERATING YOUR APPLIANCE AS A WAFFLE MAKER


Check that the cooking plates are clean and free of dust. If necessary, wipe them with a damp cloth. Place the appliance on a flat, level surface with the lid in the closed position.

- Unwind the power cord completely and insert the power plug into a grounded 120V power outlet. Push the ON/OFF switch to turn on the appliance. The red power HEATING light will illuminate.
- Allow to preheat (with the lid closed) until the green READY light illuminates.
- Lightly grease the cooking plates with butter or oil with a brush.
- Pour the batter evenly into the waffle plates.
- Spread the batter: it should cover the peaks of the waffle plate.
- Carefully close the lid.
- Cooking should take approximately 5 minutes. Exact cooking time will be a matter of taste. It will also depend on the type of batter used.

 **Please note:** Be careful to avoid overfilling the plate. The correct amount of batter may vary based on ingredients.

 **Please note:** The green READY light will cycle on and off during the cooking process to indicate that the correct temperature is being maintained.

 **Please note:** The lid must be closed at all times when cooking.

 **Danger of burns!!** Steam will be ejected from between the cooking plates when the lid is closed. Be careful not to make contact with the steam, as it may cause burns.

OPERATING YOUR APPLIANCE AS A CONTACT GRILL

Check that the cooking plates are clean and free of dust. If necessary, wipe them with a damp cloth. Place the appliance on a flat, level surface with the lid in the closed position.

- Unwind the power cord completely and insert the power plug into a grounded 120V power outlet. Push the ON/OFF switch to turn on the appliance. The red power HEATING light will illuminate.
- Allow to preheat (with the lid closed) until the green

READY light illuminates.

- Place the food on the cooking plate.
- Carefully close the lid.
- Exact cooking time will be a matter of taste. It will also depend on type of meat or vegetables used.

i Please note: in contact grill mode, this appliance is suitable for cooking thin steaks, slices of bacon, hamburgers, and thin slices of vegetables, fish and chicken.

The food's thickness should not exceed 0.6 in (1.5 cm) for meat, fish, or 0.4 in (1 cm) for vegetables. Overly large foods will make it impossible for the appliance to stay completely closed during cooking operation, compromising safe operation and cooking performance.

i Please note: The green READY light will cycle on and off during the cooking process to indicate that the correct temperature is being maintained.

i Please note: The lid must be closed at all times when cooking.

CLEANING AND MAINTENANCE

User maintenance

- Before cleaning, ensure the On/off switch is set to the OFF position and then remove the power plug from the power outlet.
- Allow your appliance to cool a bit before cleaning. The appliance is easier to clean when slightly warm.
- Always clean your appliance after each use to prevent the buildup of any remaining foods. Wipe the cooking plates and drain hole with a soft cloth to remove food

residue.

- Empty the oil tray. It can be washed by hand or in the dishwasher.



Important! DO NOT IMMERSE THE APPLIANCE IN WATER OR ANY OTHER LIQUID.

Non-stick coating

Cooking on a non-stick surface minimizes the need for oil, as food does not stick and cleaning is easier. When cleaning the non-stick coating, do not use metal (or other abrasive) scourers.

Wash with warm soapy water. The cooking plates are dishwasher safe, although frequent washing in a dishwasher could reduce the properties of the coating. It is therefore recommended to clean the outside of the cooking plate with a soft sponge or cloth dampened with water and mild detergent. Remove stubborn residue with a non abrasive plastic scouring pad or nylon washing brush.

STORAGE

To store your appliance:

- Ensure the On/off switch is set to the OFF position and then unplug the power cord from the power outlet.
- Allow the appliance to fully cool down.
- Set the plates into the locked position.
- Wrap the power cord in the cord wrap area underneath the appliance.
- Store on a flat, dry, level surface.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
If the appliance doesn't heat up	Be sure the power plug is properly inserted into wall outlet	Plug into the power outlet or Insert the power plug into a different outlet
	Be sure the appliance's main switch is pushed in ON position	Push the On/off switch
		Verify the circuit breaker

Note: if After all checkings the problem persists, the appliance probably has a malfunction. Contact a De'Longhi customer service

RECIPES



GRILLED STEAK SALAD WITH ARUGULA AND CHERRY TOMATOES

2 servings

ingredients:

- 1 (8-oz) rib-eye steak
- 2 tbsp olive oil
- Salt
- Pepper
- 2 Cups baby arugula
- 6 cherry tomatoes, halved
- 1 tbsp lemon juice
- 1/2 Cup shaved Parmesan cheese

PREPARATION

Insert the GRILL PLATES. Press the on/off button and preheat the grill. Brush both sides of the steak with 1 tablespoon of oil and season with salt and pepper. Place the steak on the grill. Close the grill and cook 4 minutes per side for medium-rare or until desired degree of doneness. Transfer the steak to a cutting board and let rest 5 minutes before thinly slicing. Toss the arugula, tomatoes, remaining olive oil, lemon juice, 1/4 teaspoon salt and 1/4 teaspoon pepper in a large bowl. Transfer to a platter. Arrange the steak slices on top and sprinkle with the Parmesan shavings.

GRILLED EGGPLANT AND RICOTTA CROSTINI

8 servings

ingredients:

- 1/2 eggplant, cut lengthwise into 3/4-inch-thick slices
- 3 tbsp ricotta cheese
- 2 tbsp olive oil, plus more for drizzling
- 4 tbsp chopped fresh parsley
- 3/4 tsp salt
- 1/4 tsp garlic powder
- 1 (8-oz.) baguette, cut into 16 slices

PREPARATION

Insert the GRILL PLATES. Press the on/off button and preheat the grill. Spray both sides of each eggplant slice with olive oil cooking spray. Place the eggplant on the grill. Close the lid and cook until the eggplant is tender, about 7 minutes. Transfer the eggplant to a cutting board; let cool 5 minutes, then coarsely chop. Leave the grill on. Transfer the chopped eggplant to a large bowl. Add the ricotta, 2 tbsp, olive oil, parsley, salt, and garlic powder, stirring until blended. Set aside. Brush the bread slices with the remaining 2 tbsp, olive oil. Place on the grill plate; close the lid and grill until lightly browned, about 2 minutes. Top each slice of bread with some of the eggplant mixture. Drizzle the crostini lightly with a little olive oil and serve at once.

GRILLED TURKEY BURGERS

4 servings

ingredients:

- 1 lb. ground turkey
- 1/4 C. plain dry bread crumbs
- 1/4 C. grated Parmesan cheese
- 1 large egg
- 1 tbsp chopped fresh chives
- 3/4 tsp. salt
- 1/4 tsp. pepper

PREPARATION

Combine the ground turkey, bread crumbs, Parmesan, egg, chives, salt, and pepper in a large bowl. With wet hands, form the turkey mixture into 4 equal patties, about 1/2-inch thick. Insert the GRILL PLATES. Press the on/off button and preheat the grill. Spray the grill plate with nonstick spray. Add the patties, close the grill and cook 6 minutes. Turn the patties over, cover and grill until the patties are cooked through, about 6 minutes longer. Serve at once.



BELGIAN WAFFLES

Makes 6 waffles

ingredients:

- 1 3/4 C. all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 2 large eggs, separated
- 3 tbsp sugar
- 1 C. milk
- 6 tbsp melted butter
- 1/2 tsp. vanilla extract

PREPARATION

Combine the flour, baking powder, and salt in a large bowl. Beat the egg yolks and sugar in a medium bowl until pale yellow. Add the milk, butter, and vanilla. Stir the wet ingredients into the dry ingredients until just blended. Set the batter aside. Beat the egg whites in medium bowl until stiff peaks form; fold into the batter until no white streaks remain. Insert the WAFFLE PLATE; press the ON/OFF button and preheat the grill. Lightly brush the waffle plates with vegetable oil. Pour one-third of the batter onto the plates until the plates are just covered with the batter (do not over fill). Close the lid and cook until the steaming stops and the waffles are lightly browned, about 6 minutes. Repeat with the remaining batter. Serve hot.

CLASSIC WAFFLES

Serves 8

ingredients:

- 2 1/4 C. all-purpose flour
- 2 tbsp sugar
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 2 large eggs
- 2 C. milk
- 1/3 C. sunflower oil

PREPARATION

Insert the WAFFLE PLATE; press the ON/OFF button and preheat the grill. Combine the flour, sugar, baking powder, baking soda, and salt in a large bowl. Whisk together the eggs, milk, and oil in a medium bowl. Add the wet ingredients to the dry ingredients until just blended. Lightly brush the waffle plates with vegetable oil. Pour one-fourth of the batter onto the plates until the plates are just covered with the batter (do not over fill). Close the lid and cook until the steaming stops and the waffles are lightly browned, about 6 minutes. Repeat with the remaining batter.

GLUTEN-FREE HONEY WAFFLES WITH APRICOT RICOTTA CREAM

6 Servings

ingredients:

Apricot Ricotta Cream

- 1 (15-oz) container ricotta cheese
- 1/2 C. apricot preserves

Waffles

- 1 1/2 C. gluten-free all-purpose flour blend
- 1 tsp. baking powder
- 1/2 tsp. salt
- 3/4 C. water (increased from 2/3 C)
- 1/2 C. honey (increased from 1/3 C)
- 2 large eggs
- 1 tsp. vanilla extract

PREPARATION

To make the Apricot Ricotta, whisk together the ricotta and apricot preserves in a small bowl until smooth and creamy. Set aside. Insert the WAFFLE PLATE; press the ON/OFF button and preheat the grill. To make the waffles, combine the flour, baking powder, and salt in a large bowl. Whisk together the water, honey, eggs, and vanilla in a medium bowl. Add the liquid ingredients to the dry ingredients until blended. Lightly brush the waffle plates with vegetable oil. Pour one-third of the batter onto the plates until the plates are just covered with the batter (do not over fill). Close the lid and cook until the steaming stops and the waffles are lightly browned, about 6 minutes. Repeat with the remaining batter. Serve the waffles with the Apricot Ricotta.



SANDWICH ALL PIZZAIOLA

2 servings

ingredients:

- 4 tbsp marinara sauce
- 4 slices Italian-style sandwich bread
- 8 thin slices Genoa salami (about 2 oz)
- 4 slices mozzarella cheese (about 3 oz)

PREPARATION

Insert the SANDWICH PLATE set; press the ON/OFF button and preheat the grill. Spread 2 tbsp sauce on 2 slices of bread. Top each slice with 4 slices of salami and 2 slices of mozzarella. Top with remaining bread. Place the sandwiches on the plate; close the lid and cook until the bread is lightly browned and the cheese begins to melt, about 5 minutes. Serve hot.

SMOKED SALMON AND AVOCADO SANDWICH

2 servings

ingredients:

- 1 medium ripe Haas avocado, pitted
- 1 shallot, minced
- 2 tbsp mayonnaise
- 1 tbsp lime juice
- 1/4 tsp. salt
- 4 slices whole-grain sandwich bread
- 4 oz. thinly sliced smoked salmon
- 1/4 C. thinly sliced red onion

PREPARATION

Insert the SANDWICH PLATE set; press the ON/OFF button and preheat the grill. Mash the avocado in a medium bowl with a vegetable masher or fork until coarsely mashed. Add the shallot, mayonnaise, lime juice, and salt until blended. Spread the avocado mixture on two slices of bread; top each slice with half of the smoked salmon and half of the red onion. Top each with the remaining bread. Place the sandwiches on the grill; close the lid and cook until the bread is lightly browned, about 5 minutes.