

IMPORTANT SAFEGUARDS

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

Danger!

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

- To protect against fire, electric shock, and injury to persons, DO NOT IMMERSE THE APPLIANCE, CORD OR PLUG IN WATER OR OTHER LIQUIDS.
- The use of accessory attachments not recommended by the appliance manufacturer might cause injuries.
- WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.

Important!

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

- The 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 instruction 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.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- The appliance do not exceed one hour ON in a two hours period.

Danger of burns!!

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

- Do not touch hot surfaces; use handles or dials.
- Do not let the power cord hang over the edge

- of the table or counter, or touch hot surfaces.
- Do not place on or near hot gas burners, electric hobs, or hot ovens.
- Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
- Do not use on surfaces that may be damaged by the heat. If the grill is used on countertop made in solid surface material (e.g. Silestone®, Corian®, etc.), follow carefully the indications of countertop manufacturer and/or supplier.
- Do not place the appliance above or near a gas or electric cooker.
- If the plug heats up, contact a qualified electrician.
- Do not use abrasive/aggressive/acid detergent, metal sponges or steel wool to clean the appliance.
- Cooking appliances should be positioned in a stable cooking surface.
- When in use, the appliance must be kept far from flammable liquids or materials.

Please note:

This symbol indicates recommendations and important information for the user.

- Do not use this appliance for purposes other than those it has been designed for.
- Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Return the appliance to an authorized Service center for examination, repair or adjustment.
- Do not use outdoors.
- Unplug the unit when finished using.
- Do not use appliance for other than intended use.
- To disconnect, turn the control to OFF, then unplug from the wall outlet.

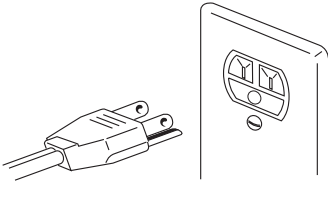
SAVE THESE INSTRUCTIONS

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

WARNING: IMPROPER USE OF THE GROUND 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.

- a) A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Extension cord are available and may be used if care is exercised in their use.
- C) If an extension cord is used:
 - 1) The marked electrical rating of extension cord should be at least as or greater than the electrical rating of the appliance;
 - 2) The extension must be grounding 3-wire cord, as appliance's power supply cord.
 - 3) The extension cord should be arranged so that it does not drape over the counter or table top where it could be pulled by children or tripped over unintentionally.
 - 4) The extension shall be in good operating condition.

DESCRIPTION

1. **Base and cover:** solid stainless steel structure with self-adjusting cover.
2. **Handgrip:** strong cast metal handgrip to adjust the upper plate/cover according to the thickness of the food.
3. **Plate release buttons:** press to release and remove the plate.
4. **Grill plates lock/release device**
5. **Hinge release lever:** enables the appliance to be fully

opened to cook in flat position.

6. **Height adjustment dial:** to lock the upper plate/cover at desired height, suitable for preparing food that need not be pressed.
7. **ON light.**
8. **Start/stop button.**
9. **Time button ▼:** to adjust the cooking time (decreasing).
10. **Time button ▲:** to adjust the cooking time (increasing).
11. **Lower plate "SEAR" button.**
12. **Lower plate thermostat dial:** to adjust the temperature from 140°F to 450°F, or switch off the lower plate.
13. **Upper plate "SEAR" button.**
14. **Upper plate thermostat dial:** to adjust the temperature from 140°F to 450°F, or switch off the upper plate.
15. **Removable plates:** non-stick, dishwasher safe, easy to clean. THE NUMBER AND THE TYPE OF PLATES CAN RANGE ACCORDING TO MODEL.
- 15a. **Grill plates:** perfect for grilling steak, hamburger, chicken and vegetables.
- 15b. **Griddle plates:** to prepare perfect pancakes, eggs, bacon and shellfish.
- 15c. **Upper waffle plate (CGH1030D only)**
- 15d. **Lower waffle plate (CGH1030D only):** to prepare perfect waffles.
16. **Grease tray:** integrated with appliance and removable for easy clean up.
17. **Cleaning tool:** helps clean the plates after use.

USING FOR THE FIRST TIME

Remove all packaging and labels from the plate.

Before throwing the packing material away, make sure you have removed all parts of the new appliance. We recommend you keep the box and packing to re-use in the future.

i Please note: Before use, clean the base, cover and dials with a damp cloth to remove dust accumulated during transport. Clean the cooking plates, grease tray and cleaning tool thoroughly. The plates, grease tray and spatula are dishwasher safe.

i Please note: The first time you use the appliance, it may give off a slight odor and a little smoke. This is normal and common to all appliances with non-stick surfaces. The appliance is supplied with a cleaning tool to clean the plates when the appliance has completely cooled down after

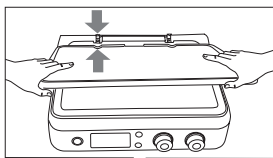
use (after at least 30 minutes).

The cleaning tool can be used during cooking for a few seconds to remove residual food and oil. If you use the tool for a long time on plates which are still hot, the plastic may melt.

i Please note: the removable grill plates (grill and griddle) are fully interchangeable on the appliance.

Inserting the cooking plates

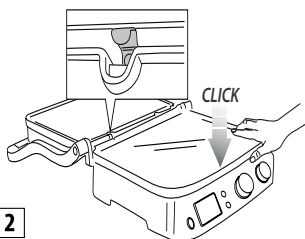
- Place the appliance in the flat position (see figure 1). Insert one plate at a time.



1



- Each plate can be inserted in either the top or bottom housing (see figure 2).



2

To remove the plates

Place the appliance in the flat position.

Identify the plate release buttons (3) on the right side. Press the button decisively to eject the plate from the base. Hold the plate with both hands, slide it along the metal supports and remove it from the base. Press the other release button to remove the second plate, following the same operations.

⚠ Danger of burns!! Remove or change the cooking plates when the appliance has cooled down.

Positioning the grease tray

During cooking, the grease tray must be inserted in its housing on the back of the appliance. The grease coming from the food is drained towards the hole in the plate and gathered in the tray.

i Please note: During cooking, check the grease tray frequently.

After cooking, dispose of the grease collected appropriately. The grease tray is dishwasher safe.

⚠ Important! Pay attention during cooking.

To open the appliance, hold the handgrip which remains cold. The die-cast aluminum parts become very hot, avoid touching them during and immediately after cooking.

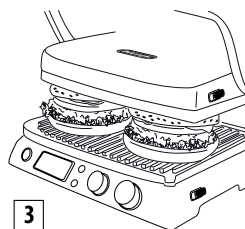
Before performing any operation on the appliance, leave to cool down for at least 30 minutes.

Cook only with the grease tray in place. Do not empty the grease tray until the appliance is completely cool. Take care when pulling out the grease tray in order to avoid spilling the liquid.

COOKING POSITIONS

Contact grill mode (closed position)

- The upper plate rests on the lower plate. This is the starting position and also one of the cooking positions when the appliance is used as a contact grill. The cover automatically adjusts to the thickness of the food on the plate. The food will thus be cooked evenly on both sides. The contact grill is ideal for cooking hamburgers, deboned meat and thin meat slices, vegetables and sandwiches. The "contact" function is perfect to prepare food rapidly and healthily. When you use the contact grill, the food cooks quickly as it is in contact with the plates on both sides at once (see figure 3).

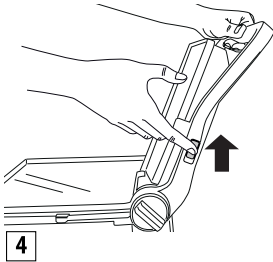


3

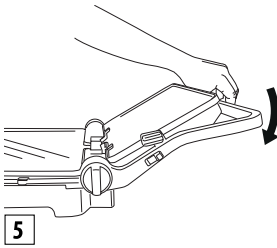
The grease from the food is drained and collected by the grooves on the plate and the hole at the back and is collected in the grease tray. The appliance has a special handgrip and hinge allowing the upper plate to be adjusted according to the thickness of the food. If you want to cook a number of different types of food simultaneously using the contact grill, the various foods should have the same thickness to allow the cover to be cooked evenly.

BBQ mode (Flat position)

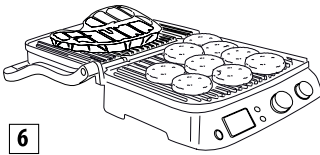
- The upper plate is level with the lower plate. The lower and upper plates are both at the same level, forming a large cooking surface. In this position, the appliance can be used in barbecue mode with either the grill plate or the griddle plate. To place the appliance in this position, first identify the hinge release lever on the right. Hold the handgrip with the left hand and with the right, slide the release lever upwards (see figure 4).



Push the handgrip backwards until the cover rests upside down in the flat position (see figure 5).



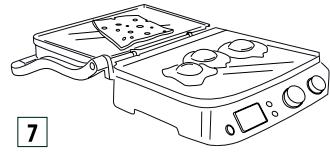
Lifting the handgrip slightly before pulling the release lever lightens pressure on the hinge and facilitates the operation. The appliance can be used as a grill/barbecue to prepare hamburgers, steak, chicken and fish. The grill/barbecue mode is the most versatile. The grill plates are in the open position, doubling the cooking surface (see figure 6).



You can prepare a number of different foods on the separate plates without mixing the flavors, or cook more of the same food. The grill/barbecue position can be used to grill cuts of meat with different thicknesses,

each with the preferred level of cooking. In this position, you need to turn the food during cooking.

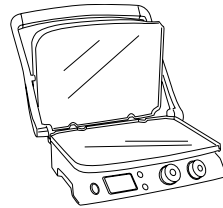
- The appliance can also be used as a griddle/barbecue plate to prepare pancakes, eggs, cheese, fritters and bacon and sausages for breakfast (see figure 7).



The large cooking surface enables a number of different foods to be prepared simultaneously, or to cook more of the same food.

Open position (barbecue)

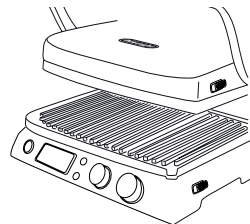
- For small quantity of food, the appliance can be used in barbecue mode using only the lower plate. In this case, open the appliance at 90° as shown in figure 8.



- The upper plate is open at 90° respect to the base. To place the cover in this position, just lift the cover by the handgrip. Adjust the upper plate thermostat dial to the OFF position, and lower plate thermostat dial to the desired temperature.

Broil Grill Mode

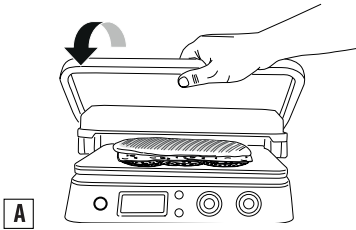
This position (see figure 9) is suitable for grilling without contact thick foodstuffs that need to be roasted slowly and uniformly.



It is ideal for preparing vegetables with high water content, so the water can evaporate.

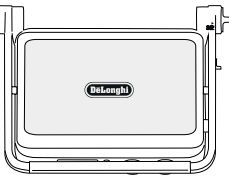
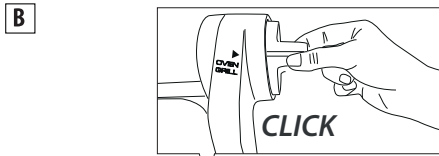
You can also use this hot plate position to prepare soft sandwiches and foods which do not require pressing.

- Place the food in lower plate.
- Bring the upper plate near the food, holding the handle (fig. A).

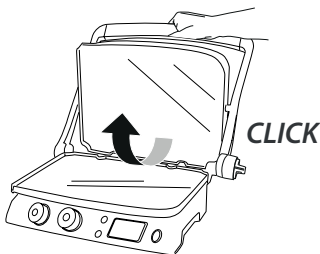


A

- Turn the height adjustment knob (6) to **OVEN GRILL** (fig. B).

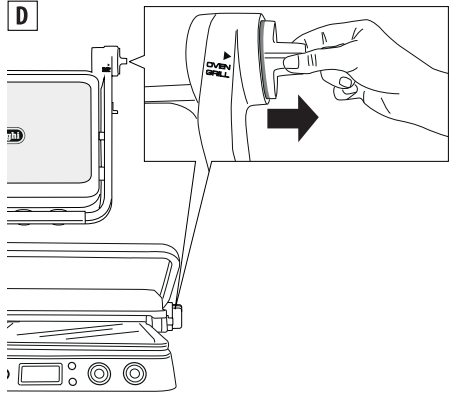


- The upper plate is locked in position. There are 4 positions of height regulation.
- Further lift of upper plate will automatically unlock the regulation system (fig. C).



C

- Once the height is set, further adjustments are possible by pulling out the dial and set a new position (fig. D).



USE

°F / °C CONVERSION VISUALIZATION

The set temperature of both grill plates can be showed in °F or °C. The appliance has default setting in °F. To change the visualization in °C, from stand-by mode (display not illuminated), press together time buttons (9 and 10) and keep pressed for 5 seconds. The appliance now show °C visualization. To come back to °F visualization, just repeat the operation.

Operation

When the appliance has been prepared correctly and you are ready to cook, you can set a temperature from 140°F to 450°F (60 °C to 230°C) for each grill plate (upper and lower) independently (using the thermostat dials 12 and 14).

Press the start/stop button and the ON light will come on. The appliance takes some minutes to heat up depending on the set temperature. When the thermostat reaches the required temperature, the appliance emits a beep, and is ready to use. "READY" appears on the display. The temperature can be changed at any time during cooking, depending on the type of food being prepared.

Timer function

When "READY" appears on the display, select the cooking position (see the section "Cooking Position"), then place the food on the plates. The cooking time can be selected by pressing the timer buttons (9 and 10); in this case, at the end of the cooking time, the appliance switches off automatically and "END" is displayed. To switch the appliance on again, press the start/stop button (8). When the food is cooked, if you have not selected a cooking time, switch the appliance off by pressing the start/stop button or turn the thermostat dials (12 and 14) to the off position.

i Please note: if no timer is selected, the appliance will auto shut off after 90 minutes of working.

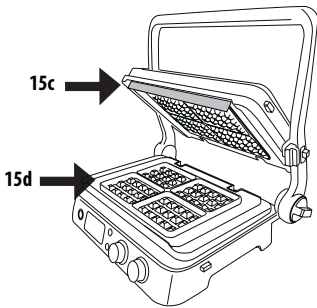
Sear function

This feature heats the upper and/or lower plates to a higher temperature for a few minutes. It is ideal for quickly searing foods at the beginning of cooking (ideal for thick meat). Press the start/stop button, then preheat the plates by pressing the sear buttons (11 and 13). While preheating, "SEAR" flashes on the display. When the thermostat reaches the required temperature, the appliance emits a beep and "SEAR" appears on the display. Put the food on the plates immediately. The cycle is complete in a few minutes, and "SEAR" disappears from the display.


i Please note: This function can be used once only in every 30 minutes. After the cycle, if you press the sear function within 30 minutes, "SEAR" will flash on the display, then goes off. The operation cannot be set on the control.

Waffle mode (certain models only)

- Insert the waffle plates (15c/15d) as show in fig.1. Please note that in this case the plates are not interchangeable and the position of each plate must be as shown in figure 10.



10

- Once the lower plate is inserted in the appliance, **000** appears on the display. Turn the thermostat dials to the waffle setting  and press the start/stop button.
- The appliance starts the preheating phase. When the thermostat reaches the required temperature, the appliance emits a beep, and is ready to use. "READY" appears on the display.
- Lightly grease the plates with melted butter
- **Add one dosing cup for each waffle area.**
- Spread the batter slightly and close the appliances.
- Cook according to the time indicated in the recipes.

If you set the timer, three beeps will sound at the end of the cooking cycle, the timer will disappear and "END" will appear on the display; the appliance switches off automatically. If you do not select a time, at the end of the last waffle press the "start/stop" button to switch off the appliance.

- To cook additional waffles, simply add batter to the lower waffle plate and follow the above steps.

! **Important!** do not use metal tools when removing the waffle from the waffle plates as they may scratch the non-stick surface.

CLEANING AND MAINTENANCE

User maintenance

- Never use metal cleaning tools which could scratch the non-stick plates. Use wood or heat-resistant plastic tools.
- Never leave plastic tools in contact with the hot plates, including the cleaning tool supplied.
- Between cooking one food and the next, remove food residues through the grease drain hole and collect them in the grease tray, then clean with kitchen paper and move on to the next cooking operation.
- Before cleaning the appliance, always leave the appliance to cool down for at least 30 minutes.

Cleaning and care

i Please note: Before cleaning the appliance, make sure it has cooled down completely.


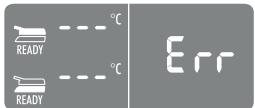


At the end of cooking, turn the appliance OFF and unplug from the mains. Leave the appliance to cool down for at least 30 minutes. Use the special tool supplied to remove any food residues from the plates. The tool can be washed by hand or in the dishwasher. Empty the grease tray. The grease tray can be washed by hand or in the dishwasher.

Press the plate release buttons (3) to remove the plates from the appliance. Before touching them, make sure they have cooled down completely.

The cooking plates are dishwasher safe although frequent washing in a dishwasher could reduce the properties of the coating. You are therefore recommended to clean the outside of the cooking plate with a soft sponge or cloth dampened with water and mild detergent.

Do not use metal tools to clean the plates.

TROUBLESHOOTING

Error message on display	DESCRIPTION	PROBLEM	SOLUTION
	<p>No temperature rise on one cooking plate.</p>	<p>The electronic control has detected that one cooking plate has not reached the target temperature.</p> <p>The grill plate is not correctly inserted in the appliance.</p> <p>The heating element inside the grill plate may be damaged.</p> <p>The heating element connection may be damaged.</p> <p>The electronic control may be damaged.</p>	<p>Unplug from wall outlet. Verify that the grill plate is correctly inserted in the appliance housing. If this does not resolve the problem, the appliance has probably malfunctioned. Contact De'Longhi Customer Service reporting the error type.</p>
	<p>Heating element ON time exceeded.</p>	<p>The electronic control has detected that the heating element was ON for an excessive length of time.</p>	<p>Unplug from wall outlet. Do not place oversize food or frozen food on the grill plates as this could overwork the heating elements. The control displays the error message for 5 seconds, then turns the appliance off. Let the appliance cool down before performing a new cooking cycle.</p>
	<p>Temperature probe malfunction.</p>	<p>The electronic control has detected a temperature probe malfunction.</p>	<p>Unplug from wall outlet. The temperature probe needs to be replaced. Contact De'Longhi Customer Service reporting the error type.</p>
	<p>Temperature probe malfunction.</p>	<p>The electronic control has detected a temperature probe malfunction.</p>	<p>Note the error number. Unplug from wall outlet. The temperature probe needs to be replaced. Contact De'Longhi Customer Service reporting the error type.</p>

		<p>The appliance does not come on.</p>	<p>Check the appliance is correctly plugged into the wall outlet.</p> <p>Plug the appliance into a different outlet.</p> <p>Verify the circuit breaker.</p> <p>If this does not resolve the problem, the appliance has probably malfunctioned.</p> <p>Contact De'Longhi Customer Service.</p>
		<p>The appliance does not come on after pressing the START/STOP button.</p>	<p>Both temperature knobs are in the 0 position and the upper and lower display show OFF. Turn the temperature knob to the desired temperature, then press START/STOP.</p>
		<p>When the sear buttons are pressed, "SEAR" flashes on the display then the sear function goes off .</p>	<p>The sear function is available once in every 30 minutes of the cooking cycle. If you try to perform a second sear cycle before 30 minutes have elapsed, the operation will be refused.</p> <p>Wait 30 minutes before starting a new sear cycle.</p>

COOKING TABLE

BEEF	THICKNESS (cm)	No. PIECES	COOKING LEVEL	MODE	PLATES	°F/°C	SEAR	MIN.	TIPS
Steak	0.5 - 1	2	Well done	CONTACT GRILL	GRILL	450/230	√	2 - 3	oil the food well
Steak	0.5 - 1	4	Well done	BBQ	GRILL	450/230		5 - 6	oil the food well, turn half-way through cooking
Fillet	3-4	4	Rare	CONTACT GRILL	GRILL	450/230	√	4 - 5	oil the food well
Fillet	3-4	4	Medium	CONTACT GRILL	GRILL	450/230	√	7 - 8	oil the food well
Fillet	3-4	4	Well done	CONTACT GRILL	GRILL	450/230	√	10 - 11	oil the food well
Rib steak	2-3	2	Medium	CONTACT GRILL	GRILL	450/230		4 - 5	oil the food well
Rib steak	2-3	2	Well done	CONTACT GRILL	GRILL	450/230		7 - 8	oil the food well
Rib steak	2-3	4	Medium	BBQ	GRILL	450/230		10 - 12	oil the food well, turn half way through cooking
Rib steak	2-3	4	Well done	BBQ	GRILL	450/230		14 - 16	oil the food well, turn half way through cooking
Hamburger	2-3	6	Well done	CONTACT GRILL	GRILL	450/230	√	8 - 10	oil the food well
Kebab		6	Well done	CONTACT GRILL	GRILL	450/230		13 - 15	oil the food well, turn half-way through cooking

LAMB	THICKNESS (cm)	No. PIECES	COOKING LEVEL	MODE	PLATES	°F/°C	MIN.	TIPS
Cutlet	1.5-3	6	Medium	CONTACT GRILL	GRILL	450/230	10 - 12	oil the food well, turn the cutlets half-way through cooking
Cutlet	1.5-3	6	Well done	CONTACT GRILL	GRILL	450/230	12 - 14	


PORK	THICKNESS (cm)	No. PIECES	MODE	PLATES	°F/°C	SEAR	MIN.	TIPS
Steak	1-2	4	CONTACT GRILL	GRILL	450/230	√	7 - 9	oil the food well
Steak	1-2	8	BBQ	GRILL	450/230		14 - 16	oil the food well, turn halfway through cooking
Chop	<2.5	4	CONTACT GRILL	GRILL	450/230		9 - 11	oil the food well, turn halfway through cooking
Chop	<2.5	8	BBQ	GRILL	450/230		11 - 13	oil the food well, turn halfway through cooking
Spare rib		6-8	CONTACT GRILL	GRILL	400/200		20 - 25	turn two or three times
Bacon		4	CONTACT GRILL	GRILL	450/230		1 - 2	
Sausage		8	CONTACT GRILL	GRILL	400/200		16 - 18	pierce the sausages with a fork
Kebab		6	CONTACT GRILL	GRILL	450/230		14 - 16	oil the food well, turn once or twice
Frankfurter		6	CONTACT GRILL	GRILL	450/230		8 - 10	

CHICKEN AND TURKEY	THICKNESS (cm)	No. PIECES	MODE	PLATES	°F/°C	SEAR	MIN.	TIPS
Breast	<1	4	CONTACT GRILL	GRILL	450/230	√	3 - 4	oil the food well
Leg		3	CONTACT GRILL	GRILL	400/200		20 - 25	turn once or twice during cooking
Wing		6	CONTACT GRILL	GRILL	400/200		14 - 16	turn once or twice during cooking
Hamburger	1.5-2	4	CONTACT GRILL	GRILL	450/230	√	6-8	
Hamburger	1.5-2	8	BBQ	GRILL	450/230	√	14 - 16	turn halfway through cooking
Kebab		6	CONTACT GRILL	GRILL	450/230		11 - 13	turn once or twice during cooking
Frankfurter		6	CONTACT GRILL	GRILL	450/230		6 - 8	
Flat grilled chicken		1	CONTACT GRILL	GRILL	400/200		40 - 45	turn once or twice during cooking

BREAD	No. PIECES	MODE	PLATES	°F/°C	MIN.	TIPS
Toast/sandwich	2	BROIL GRILL	FLAT	450/230	3 - 5	position the top plate so that it touches the bread without crushing it
Roll	2	CONTACT GRILL	GRILL	450/230	2 - 3	
Slices of bread	4	BBQ	FLAT	450/230	4 - 5	turn halfway through cooking

VEGETABLES	No. PIECES	MODE	PLATES	°F/°C	MIN.	TIPS
Sliced eggplant	1	CONTACT GRILL	GRILL	450/230	4 - 6	oil the food well
Sliced zucchini	2	CONTACT GRILL	GRILL	450/230	6 - 8	oil the food well
Quartered sweet pepper	2	CONTACT GRILL	GRILL	450/230	8 - 10	oil the food well
Sliced tomato	1	BBQ	FLAT	450/230	5 - 7	oil the food well, turn halfway through cooking
Sliced onion	2	CONTACT GRILL	FLAT	450/230	5 - 7	oil the food well, mix often with a spatula

FISH	QUANTITY	No. PIECES	MODE	PLATES	°F/°C	MIN.	TIPS
Whole	250 g	1	CONTACT GRILL	GRILL	400/200	8 - 10	oil the food well
Fillet	500 g	1	BROIL GRILL	FLAT	450/230	25 - 30	oil the food, position the top plate so that it just brushes the food without touching it
slice	450 g	4	CONTACT GRILL	GRILL	400/200	8 - 10	oil the food well
Kebab	500 g	6	BBQ	GRILL	450/230	10 - 12	oil the food well; turn two or three times
Squid	400 g	1-2	CONTACT GRILL	GRILL	400/200	10 - 12	oil the food well
Prawns	400 g	10-12	CONTACT GRILL	GRILL	400/200	4 - 6	oil the food well

DESSERTS	No. PIECES	MODE	PLATES	°F/°C	MIN.	TIPS
Pancakes	4	BBQ	FLAT	400/200	4 - 5	butter the plates, turn halfway through cooking
Waffles	4	CONTACT GRILL	WAFFLES		4 - 5	butter the plates
Sliced pineapple	4	CONTACT GRILL	GRILL	400/200	5 - 6	butter the plates

RECIPES

GRILLED WATERMELON AND QUESO SALAD

SERVES 4

PREPARATION: 10 minutes

GRILL: 6 minutes

COOKING TIME: 16 minutes

INGREDIENTS:

- 1/4 cup olive oil
- 1 shallot, minced
- 2 tablespoons lemon juice
- 1 tablespoon chopped fresh mint
- 1/4 teaspoon salt
- 1/2 (4-pound) seedless watermelon, cut into 8 wedges
- 8 (1/4-inch thick) slices white frying cheese, such as queso or halloumi
- 1 (5-ounce) container baby arugula

PREPARATION:

Whisk together the olive oil, shallot, lemon juice, mint, and salt in a small bowl; set aside. Insert the grill plates. Turn the temperature on the lower plate of the grill to 430°F/220°C and preheat the grill. Place the cheese and watermelon slices side by side on the grill and grill, turning once, until heated through and grill marks appear, about 3 minutes per side.

Divide the arugula, watermelon, and cheese among 4 plates. Drizzle evenly with the dressing and serve at once.

GRILLED FRENCH TOAST WITH BERRIES

SERVES 4

PREPARATION: 10 minutes

COOK: 6 minutes

COOKING TIME: 16 minutes

INGREDIENTS:

- 2 cups assorted berries, such as strawberries, blackberries, or blueberries
- 3 tablespoons maple syrup
- 4 large eggs
- 3/4 cup half-and-half
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground nutmeg
- Pinch salt
- 8 slices Challah bread, or firm white sandwich bread, sliced 3/4-inch thick

PREPARATION:

Combine the berries and syrup in a medium bowl; set aside.

Whisk together the eggs in a shallow dish until well mixed. Add the half-and-half, sugar, vanilla, nutmeg, and salt until blended. Working in batches, add the slices of bread to the egg mixture and turn to coat; let stand until well soaked, about 1 minute. Spray the grill plates with nonstick spray. Insert the grill plates in the “open grill mode.” Turn the temperature on the lower plate of the grill to 430°F/220°C and preheat the grill. Grill the bread until browned and grill marks form on the bottom, about 2 minutes. Flip and grill for about 2 minutes longer until the French toast is cooked through. Serve with the berries spooned over top.

GRILLED BANANAS FOSTER WITH BUTTER RUM SAUCE

SERVES 4

PREPARATION: 10 minutes

GRILL: 4 minutes

COOKING TIME: 14 minutes

INGREDIENTS:

- Butter Rum Sauce
- 6 tablespoons butter
- 1/4 cup packed light brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 3 tablespoons light rum
- 3 tablespoons half-and-half
- 4 firm ripe bananas
- 2 tablespoons melted butter
- Vanilla ice cream for serving

PREPARATION:

To make the Butter Rum sauce, heat the butter in a medium saucepan over medium heat until melted. Add the brown sugar, cinnamon, and nutmeg and cook, stirring frequently, until the mixture comes to a simmer, about 3 minutes. Stir in the rum and half and half and cook, stirring, until the mixture bubbles and thickens, about 3 minutes longer. Remove from the heat; keep warm.

Cut each unpeeled banana crosswise in half, then in half lengthwise. Spray the grill plates with nonstick spray and insert in the open grill position. Turn the temperature on the lower plate of the grill to 430°F/220°C and preheat the grill. Add the bananas, cut-side down and grill until grill marks form on the bottom, about 2 minutes. Flip and grill 1 minute longer until the bananas are heated through, but not too soft. Divide the bananas among 4 dessert dishes. Top with the ice cream and sauce. Serve warm.

GRILLED CHICKEN FAJITAS

SERVES 4

PREPARATION: 15 minutes

COOK: 15 minutes

COOKING TIME: 30 minutes

INGREDIENTS:

- 4 chicken cutlets
- 1 teaspoon southwest seasoning
- 3 colorful bell peppers, thinly sliced
- 1 onion, thinly sliced
- 2 tablespoons olive oil
- 4 (8-inch) flour tortillas
- Cilantro for garnish

PREPARATION:

In open grill mode, place the grill plate on the lower plate side and the griddle plate as the upper plate. Turn the temperature on both plates to 430°F/220°C and preheat the grill. Sprinkle the chicken with 1/2 teaspoon of the seasoning. Place the chicken on the grill plate side and cook until the chicken is cooked through and well-marked, about 4 minutes per side. Transfer to a cutting board. Let cool, then cut into 1/2-inch strips. Toss the peppers, onion, oil, and 1/2 teaspoon of the seasoning in a large bowl until well coated. Place the peppers and onion on the griddle side and cook, turning frequently, until the peppers and onion are tender and well-marked, about 10 minutes. Transfer to a bowl. Place the tortillas on the grill plates and cook, flipping once, until heated through, about 30 seconds. Top each tortilla evenly with the chicken and bell pepper mixture. Garnish with the cilantro.

MUSHROOM AND FONTINA SANDWICHES WITH ARUGULA AND ONION

SERVES 4

PREPARATION: 10 minutes

COOK: 8 minutes

COOKING TIME: 18 minutes

INGREDIENTS:

- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 1/2 teaspoon salt
- 4 large Portobello mushroom caps, stems removed
- 1/4 cup mayonnaise
- 1 teaspoon chopped fresh rosemary
- 8 slices peasant bread
- 8 slices Italian fontina cheese
- 2 cups baby arugula
- 1 large tomato, cut into 8 slices

- 1 small red onion, thinly sliced
- 1/2 cup melted butter

PREPARATION:

Insert the grill plates in "open grill" mode. Turn the temperature on the upper and lower grill plates to 400°F/200°C and preheat the grill. Whisk together the olive oil, vinegar, and salt in a small bowl. Brush both sides of the mushrooms with the oil mixture. Place the mushrooms on the grill and cook, turning frequently, until the mushrooms are tender, about 5 minutes. Transfer to a cutting board. Let cool, then thickly slice the mushrooms. Combine the mayonnaise and rosemary in a small bowl. Brush the bottom sides of the bread with the mayonnaise mixture; layer with the mushrooms, Fontina, arugula, tomatoes, and onion. Top with the remaining bread. Brush the tops of each sandwich with some of the melted butter. Place the sandwiches on the grill and close the top plate to contact mode. Turn once, and cook until the bread is well-marked and the cheese is melted, about 5 minutes per side. Serve at once.

MEDITERRANEAN BURGERS WITH LEMON-GARLIC AIOLI

SERVES 4

PREPARATION: 10 minutes

COOK: 15 minutes

COOKING TIME: 25 minutes

INGREDIENTS:

- 1 pound ground beef
- 1 shallot finely chopped
- 1/4 cup crumbled feta cheese
- 1/4 cup pitted Kalamata olives
- 2 tablespoons chopped fresh dill
- 1/2 cup mayonnaise
- Grated zest of 1 lemon, plus 1 teaspoon lemon juice
- 1 garlic clove, minced
- 4 hamburger rolls, split
- 1 cup baby arugula
- 1 small red onion, thinly sliced

PREPARATION:

Insert the grill plates to use in contact mode. Turn the temperature on both plates of the grill to 430°F/220°C and preheat the grill. Combine the beef, shallot, cheese, olives, and dill in a large bowl. Shape into 4 burgers. Spray the grill plate with nonstick spray. Add the burgers and cook in contact mode, until cooked through, about 10 minutes, depending on size of burger. Meanwhile, combine the mayonnaise, lemon zest, lemon juice, and garlic in a small bowl. Spread the mayonnaise mixture on the buns. Place a burger in each bun half; top evenly with arugula and onion. Cover with bun tops and serve at once.

CLASSIC WAFFLES

MAKES: 8 waffles

PREPARATION: 10min.

COOKING TIME: 10min.

INGREDIENTS:

- all purpose flour 2cups
- salt 1/2 tsp
- baking powder 4 tsp
- white sugar 2 tsp
- eggs 2
- warm milk 1 1/2 cup
- melted butter 1/3 cup
- vanilla extract 1 tsp

PREPARATION:

In a large bowl, mix the flour, salt, baking powder and sugar together, then set aside. In a separate bowl, beat the eggs. Stir in the milk, butter and vanilla. Pour the flour mixture into the milk mixture and beat until blended. Preheat the waffle iron.

When READY is displayed, coat the waffle iron with melted butter or non-stick cooking spray and pour on a dosing cup for each waffle area, using a spoon if necessary. Spread with a spatula. Cook the waffles until golden and crisp (5 min.).

Repeat until all the mixture is used.

Serve immediately.

BELGIAN WAFFLES

MAKES: 10-12 waffles

PREPARATION: 15 min.

COOKING TIME: 15 min.

INGREDIENTS:

- cake flour 2cups
- salt 1/2 tsp
- baking powder 2 tsp
- white sugar 2 tsp
- eggs 4
- warm milk 2cups
- melted butter 1/3 cup
- vanilla extract 1/2 tsp

PREPARATION:

In a large bowl, mix the flour, salt and baking powder together; set aside. In a separate bowl, beat the egg yolks and sugar until the sugar is completely dissolved.

Add the vanilla extract, melted butter and milk to the eggs and whisk to combine.

Combine the egg-milk mixture with the flour mixture and whisk until just blended. Do not over mix. In a third bowl, beat the egg whites with an electric mixer until soft peaks form, about 1-2 minutes. Using the rubber spatula, gently fold the egg whites into the waffle batter. Do not over mix.

Preheat the waffle iron.

When READY is displayed, coat the waffle iron with melted butter or non-stick cooking spray and pour on a dosing cup for each waffle area, using a spoon if necessary. Spread with a spatula. Cook the waffles until golden and crisp (5 min.).

Repeat until all the mixture is used.

Serve immediately.

CHOCOLATE AND CINNAMON WAFFLES

MAKES: 8 - 10 waffles

PREPARATION: 10min.

COOKING TIME: 15 min.

INGREDIENTS:

- plain flour 2cups
- salt 1/2 tsp
- baking powder 1 tsp
- white sugar 3/4 cup
- eggs 2
- warm milk 1 1/2 cup
- butter 3oz
- vanilla extract 1 tsp
- dark chocolate 5oz
- cocoa powder 1/4cup
- cinnamon 2tsp

PREPARATION:

Place the chocolate and butter in a microwave safe bowl and beat on maximum power for 30 seconds. Stir and continue until the chocolate and butter have melted and the mixture is smooth, set aside to cool slightly.

Whisk eggs, milk and vanilla together in a large bowl and stir through the cooled chocolate mixture until smooth.

Sift the flour, sugar, cocoa powder, cinnamon, baking powder and salt together in a large bowl. Add the flour mixture to the egg mixture and whisk until mostly smooth with just a few lumps. Preheat the waffle iron.

When READY is displayed, coat the waffle iron with melted butter or non-stick cooking spray and pour on a dosing cup for each waffle area, using a spoon if necessary. Spread with a spatula. Cook the waffles until golden and crisp (5 min.).

Repeat until all the mixture is used. Serve immediately.