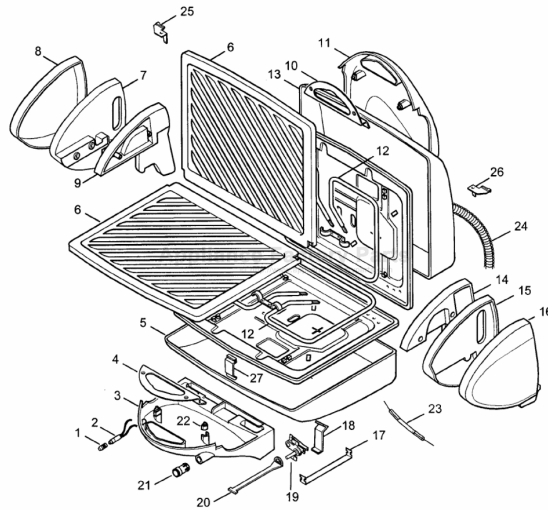


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DE'LONGHI CG246 Owner's Manual

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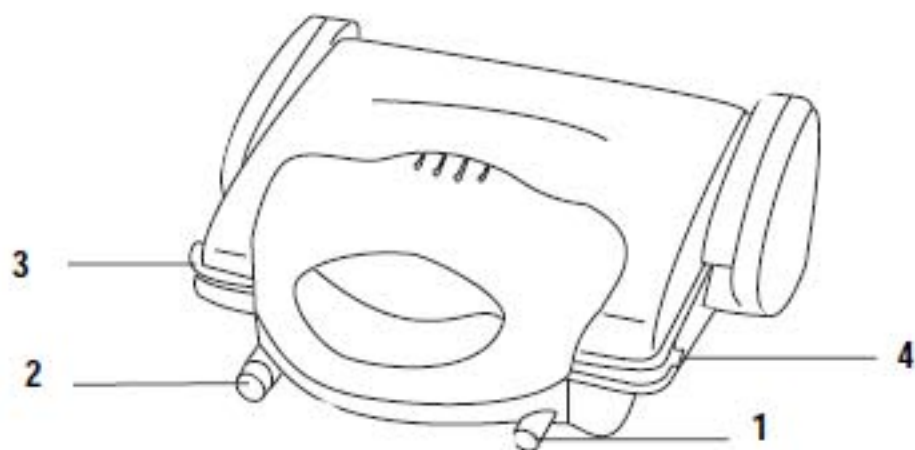
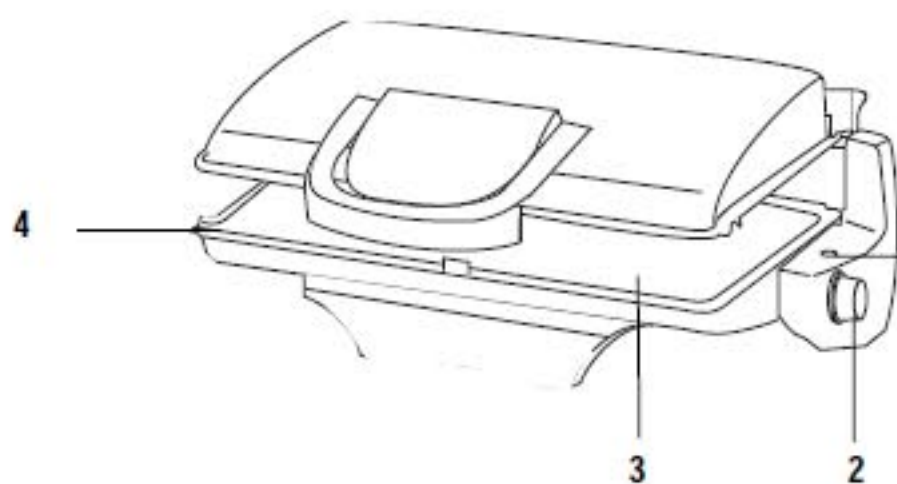


ALFREDO 3IN1 HEALTHY GRILL CONTACT GRILL
GRIL DE CONTACT AVEC 3 POSITIONES
PARILLA A CONTACTO CON 3 POSICIÓN
GRILL DE CONTATO COM 3 POSIÇÃO





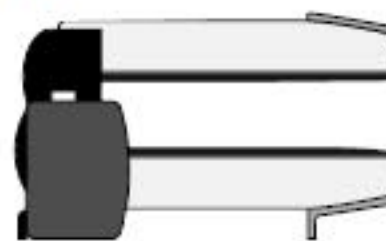
Fig.1



Pos. 1



Pos. 2





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its high-quality, long-lasting Italian designed products.*

*We are sure that You will enjoy Your De'Longhi products for
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you started.*



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1-800-322-3848

We will be happy to answer any questions you have.

Buon Appetito



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 knobs.
3. To protect against electrical shock, do not immerse cord, plugs or any part of the appliance in water or any liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before plugging in or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned, or has been damaged in any manner. Return appliance to the nearest authorized service centre for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "Off", then remove plug from wall outlet.
12. Do not use this appliance for other than intended use.
13. Do not immerge in water.
14. Extreme caution must be used when moving an appliance containing hot surfaces or other hot liquids.





IMPORTANT SAFETY INSTRUCTIONS

- This appliance is designed to cook food and should not be used for any other purposes, or modified or tampered with in any way.
- Wash the two non-stick grill plates thoroughly before using the grill.
- Grill plates must be perfectly dry before being fitted onto the appliance.
- Always use approved extension cords.
- Do not use outdoors. Do not change the supply cord without expert assistance. If special equipment is required. For repairs to the cord, contact your local authorized Service Agents.
- Do not unplug the appliance by pulling the supply cord.
- Only switch the appliance on with the grill plates fitted.
- Do not immerse the appliance in water.
- Allow the appliance to cool down completely before storing it away.
- Do not use sharp tools on the grill plates as these may damage the non-stick coating.



ABOUT YOUR ALFREDO 3IN1 HEALTHY GRILL (See fig. 1 page 2))

- 1. Red indicator Light** - Tells when grill surface has reached desired heat setting. Light will cycle on and off as the heating elements maintain the desired temperature.
- 2. Thermostatically controlled heat - RED DIAL.** Allow you to set desired temperature.
- 3. Removable grill plates** - To remove, hold back metal clip by handle and lift up. To replace plates, slide small legs at the back of each corner of the grill plates into the appliance.



POSITION 1 (See page 2)

Fully Closed - place food on lower grill and close lid so top grill makes contact with your food. Ideal for: beef, pork, hamburgers, chicken, grilled sandwiches, vegetables.

POSITION 2 (See page 2)

Broiling - Semi Opened - Open top lid, pull up and forward so hinge supports lid into place.

Ideal for: open faced sandwiches, pizza, cheeseburgers, hot dogs, fish.

Defrosting - Set temperature on slow and wrap frozen food in aluminum foil.

POSITION 3 (See page 2)

Fully Open - open top lid, pull up and lay back on counter top. Use flap in front of handle to support the top lid. Ideal for: large family sized meals, steak, chicken, fish.

Warning tray - place heatproof dishes on grill surface to keep food warm.

Ideal for: beef, fish, pork, hamburgers, chicken, grilled sandwiches and vegetables.

BEFORE FIRST USE

- Make sure that it has not been damaged in any way during transportation.
- Place the appliance on a flat surface well out of the reach of children, as high temperatures are generated during use.
- Remove plates and wash in warm, soapy water. Rinse thoroughly and dry before reapplying plates.
- Before using the grill for the first time, switch it on and leave it to heat up in position 3 without any food for at least 5 minutes; open the window in order to eliminate any unpleasant smell that tends to be given off when an appliance is used for the first time.



USING YOUR ALFREDO 3IN1 HEALTHY GRILL

NOTE: Do not use metal cooking utensils, steel wool or abrasive cleaners as they may scratch the cooking surface.

1. Place grill on a level surface.
2. Insert the plug and regulate the thermostat by setting the thermostat dial to the desired position, the indicator light will turn on. Allow the appliance to heat up with the grill plates closed (pos. 1).
3. Red light will turn off when the set temperature has been reached.
4. Set grill in desired cooking position (pos. 1, 2 or 3).
5. Place the food on the grill plates.



NOTE: We do not recommend using a dishwasher as this could harm the non-stick coating.

All types of food can be cooked on your Alfredo 3in1 Healthy Grill. Grilling temperatures depend on the type of food, thickness and the food temperature. The table below will assist you until you become familiar with your Alfredo 3in1 Healthy Grill. The settings and cooking times shown are approximate and may vary depending on personal preference.

Food Type	Temperature	Grill Position	Grilling Duration
Boneless Chicken Breast	Medium	Closed	6-7 minutes
Chicken Pieces with Bone	Medium	Semi-open	18-20 mins. (juices run)
Boneless Turkey Breast	Medium	Closed	7-9 minutes
Turkey Burgers	High	Closed	7-9 minutes
Flank Steak (3/4 to 1 inch thick)	Medium	Closed	5 mins. (medium rare)
Hamburgers	High	Closed	7-8 mins. or until done
Steak (1 1/2" thick)	High	Closed	8 mins. (medium rare)
Veal Chop (1 1/4" thick)	Medium	Closed	7-8 minutes (medium rare)
Pork Chop (1 1/4" thick)	Medium	Closed	11 minutes (medium rare)
Ham Steak (1" thick)	Med/High	Closed	7 minutes (medium rare)
Sausage	High	Open	8-9 minutes
Kebabs (1" cubes)	Med/High	Open or semi-open	6-7 minutes
Fish Steak	Medium	Open or semi-open	2-3 mins on each side
Shrimp	Medium	Open	2-3 mins (Medium rare)
Lobster Tails	Medium	Semi Open	4-8 minutes or until done
Asparagus	High	Closed	4 minutes
Potatoes-sliced	High	Closed	5-6 minutes or until done
Red Peppers	High	Closed	3 minutes
Eggplant - sliced	High	Closed	4 minutes
Defrosting	Low - Medium	Slow	as desired
Warming Tray	Low - Medium	Slow	Shrimp





RECIPES

GRILLED CHICKEN SALAD WITH WARM CURRY BACON DRESSING

Ingredients:

- 4 boneless chicken breasts
- Carrot matchsticks (1 1/2" long)
- Red and Green Peppers, sliced
- Mixed greens
- Mushrooms, sliced
- 1 cup dried cranberries

Dressing-

- 1 1/2 cup olive oil
- 2 tsp. salt
- 1/2 tsp. dry mustard
- 1 tsp. curry
- 1/2 cup vinegar
- 2 tsp sugar
- 4 T. chopped chutney
- 5 slices prepared bacon, broken into

1. Grill chicken breasts following grilling chart.
2. Prepare 4 salad bowls with mixed greens, carrot, mushrooms, peppers and cranberries.
3. In a medium saucepan, combine all dressing ingredients. Stir over low heat until ingredients are combined and warm.
4. Place grilled chicken on the salads, and drizzle with dressing.
5. Serves 4



GRILLED CRUSTED TUNA STEAKS

Ingredients:

- 2 tuna steaks, 1" thick
- Sesame seeds
- 2 egg whites

1. Pre-heat Contact Grill to medium high.
2. Rinse tuna steaks with water and pat dry.
3. Brush with egg whites on all sides.
4. Cover with sesame seeds.
5. Grill for 2-3 minutes on each side for medium rare.



TURKEY CUTLET ALLA COSTANZA

Ingredients:

- 4 turkey cutlets, 1 1/2" thick
- 1 cap chopped prosciuto
- Prepared pasta
- 3 cups Alfredo sauce
- 1/2 lb. sliced mushrooms
- Cracked pepper

1. Preheat grill to medium.
2. Grill turkey cutlets following the grilling chart.
3. In a saucepan, combine diced ham and sliced mushrooms to Alfredo sauce and w
4. Serve the grilled turkey cutlet covered with sauce and a side of pasta.
4. Add cracked pepper to taste.

STEAK AU POIVRE

Ingredients:

- 2 steaks
- 1/4 cup red wine
- 1 tsp. Worcestershire sauce
- 1/2 cup light cream
- 2 T. minced garlic
- 1 1/2 cracked pepper

1. Pre-heat grill to medium
2. Grill steaks following the grilling chart
3. In a saucepan, combine light cream, red wine, garlic, Worcestershire sauce. soft boil and reduce heat. Simmer for 6 minutes.
4. Serve steaks covered with au Poivre sauce.



GRILLED MIXED VEGETABLES

Ingredients:

- 1 small eggplant, sliced
- 1 large onion, sliced
- 1 large red pepper, sliced
- 1 large green or yellow pepper,



LIMITED WARRANTY

What Does This Warranty Cover? We warrant each appliance to be free of defects in material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge at our factory or authorized service centres, of any defective parts or parts thereof other than parts damaged in transit, which shall be returned to us, transportation prepaid. This warranty shall be valid only if the appliance is used in accordance with the factory directions which accompany it.

How Long Does The Coverage Last? This warranty runs for one year from the date of delivery and applies only to the original purchase for use.

What Does This Warranty Not Cover? This 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 an appliance which has been subject to abuse, misuse, negligence or accident. Also, consequential and incidental damages resulting from the use of the 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 damages, so the above limitation may not apply to you.

How Do You Get Service? If repairs become necessary or spare parts are needed, please write to:

De'Longhi America Inc.
Park 80 West Plaza One, 4th floor
Saddle Brook N.J. 07663
or call Service Tel. No. 1-800-322-3848

The above warranty is in lieu of all other express warranties and represents the entire warranty. All implied warranties are limited to the applicable warranty period set forth above. This limitation does 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. You may also have other rights which vary from state to state.

