

DAVIS & WADDELL

essentials

2 in 1 Electric BBQ Indoor and Outdoor Grill

DES0266

Thank you for choosing the Davis & Waddell 2 in 1 Electric BBQ Indoor and Outdoor Grill. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

Features

- Removable non-stick cooking grill
- Easy access drip tray
- Easy assemble powder-coated steel frame
- Adjustable thermostat
- Indicator light
- Storage shelf
- Windshield

Parts Included

- Windshield
- Removable cooking grill plate
- Grill base
- Drip tray (behind)
- Support legs
- Storage tray
- Screws
- Wing nuts



Important Safety Instructions

WARNING: Charcoal or similar combustible fuels must not be used with this appliance.

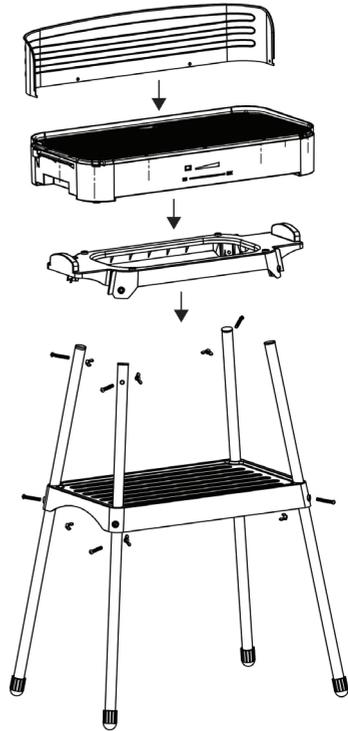
This appliance is intended for Indoor and outdoor household use only.

Children should be supervised to ensure that they do not play with the appliance.

- Read all the instructions before operating appliance and retain for future use
- The supply cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance must not be used
- The appliance must be supplied through a residual current device (RCD) having rated residual operating current not exceeding 30 mA
- The appliance is to be connected to a socket-outlet having an earthing contact

- The  symbol means: CAUTION: Hot Surface. Do not touch.
- This appliance is not to be operated by means of an external timer or separate remote-control system
- Do not immerse appliance, plug or cord in water or any other liquid
- Do not allow cord to touch hot surfaces
- Unplug appliance when not in use or when being cleaned
- Allow to cool before cleaning and storing
- Slide thermostat control to 'MIN' with light off to turn off appliance before unplugging
- Pull out from power outlet by grasping the plug - do not pull the cord
- If the supply cord is damaged, it must be replaced by qualified persons in order to avoid a hazard
- Do not use an extension cord
- The appliance should always be used on a hard and stable surface, such as a table or benchtop or using stand provided
- Do not use appliance for anything other than its intended use
- The heating element surface is subject to residual heat after use
- Appliance will become hot during use. Use oven mitts or tongs if handling is required
- Do not disassemble other than as specified by assembly instructions
- Do not use a damaged appliance
- Warning: Avoid spillage on the connector
- Caution: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent
- Store these instructions for future reference

How To Assemble



Indoor Grill

Place the cooking grill plate on the indoor grill base so that both drains are vertically aligned and lock into place, so no sliding will occur.

BBQ Frame

Note: Only attach grill to frame when grill is unplugged and cool.

1. From below, insert one of the support legs through one of the openings at the corners of the shelf.
2. Push the support leg up until the holes in the shelf and support leg are vertically aligned.
3. Insert a screw through the hole from the front, secure the screw by screwing the provided wing nut onto it.

5. Mount the three other support legs in the same way.
6. Place the tray on the four support legs from above so that the support legs run into the guide bars. Ensure the holes in the support legs and the guide bars are vertically aligned
7. Insert a screw through the hole from the front, secure the screw by screwing a wing nut onto it.
8. Follow the same steps for all other corners.
9. Place the grill on the support frame.
10. Make sure that the grill locks into the support frame so no sliding occurs.

Windshield

1. Place the side ends of the windshield on the left or right side of the grill base, push forward to lock in.
2. From above, push the back wall of the windshield into the two windshield brackets on the back wall of the grill tray.

Operating Instructions

Before First Use

Wash the grill plate and windshield (refer to Cleaning instructions). Assemble grill using the How To Assemble instructions. Set up in a suitable location. Connect the grill power cord to a socket. Slide the thermostat control to MAX setting. Let the grill heat up at the highest temperature setting for 10-15 minutes. Switch grill off by sliding thermostat to MIN and unplugging power cord from mains. Allow unit to cool.

To Cook

Slide the thermostat control to a level that suits what you are cooking (e.g. when barbecuing delicate foods such as fish or mushrooms, leave toward the left). The grill will now automatically heat up when thermostat control is slid

to correct temperature. As soon as the selected temperature setting is reached, the red indicator light will go out. The heating process will automatically end. As soon as the selected temperature setting drops, the red indicator light will illuminate again. The heating process will then resume until the grill returns to selected temperature ensuring the heat is always maintained. For best results, let the grill heat up for 10-15 minutes before sliding to your preferred temperature.

Switch grill off, as previously described. Let the grill cool off completely. Clean the grill as described in below before storing.

Cleaning

Prior to first use we recommend you wash the grill tray in warm soapy water, rinse and dry thoroughly. Let the grill cool off completely and remove plug from socket. Slide out the fat drip tray and empty. Remove windshield if on. Remove grill plate from the base. Wipe the outside of the base with a damp cloth. Clean the grill plate, the fat drip tray and the windshield with warm water and detergent. To preserve non-stick coating do not use metal scourers or harsh chemicals. Do not cut food on cooking grill and use wood or silicone utensils. Not dishwasher safe.

Contact

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Recipes

Sweet Potato Wedges

Ingredients

- 500g sweet potatoes, washed and dried
- 2 tsp. oil
- 2 tsp. finely chopped coriander

BBQ rub

- 1 tbsp. salt
- 1 tbsp. white sugar
- 1 tbsp. brown sugar
- 1 tbsp. mustard powder
- 2 tsp. garlic powder
- 2 tsp. cayenne pepper
- ½ tsp. cinnamon

Method

1. Leaving skin on place sweet potatoes in a pot, covered with cold salted water then bring to a boil. Simmer until slightly soft when pierced with a fork, about 10 minutes. Drain well and allow to cool.
2. Cut the sweet potatoes into small wedges. Transfer the cut sweet potatoes to a large baking sheet and drizzle with oil, tossing to coat evenly. Turn on grill to medium-high heat.
3. Sprinkle BBQ rub evenly over the oiled sweet potatoes. Toss to create an even coat of BBQ rub on wedges.
4. Remove the sweet potatoes from the baking sheet and transfer them directly onto the hot grill. Cook for 3 - 4 minutes. Flip, and cook for an additional 3 - 4 minutes on the other side.
5. Remove the sweet potatoes from the grill, transfer to the baking sheet previously used and sprinkle with coriander. Serve.

Chicken Skewers

Ingredients

Marinade

- 1 medium clove garlic, finely minced
- 1 tsp. ground cumin
- 1 tsp. chili powder
- ½ tsp. crushed red pepper flakes
- 1 tsp. smoked paprika
- 2 tbsp. brown sugar
- 2 tbsp. extra virgin olive oil
- 2 tbsp. soy sauce
- 2 tbsp. fresh lime juice
- 2 tbsp. finely minced fresh ginger

Chicken

- 1kg diced boneless skinless chicken thighs

Method

1. Combine all marinade ingredients in a medium-size bowl. Add chicken to a zip lock bag with half of the marinade. Massage bag well to evenly coat chicken with marinade. Refrigerate for at least 30 minutes or over night for a stronger flavour.
2. Heat grill to medium high. Thread chicken onto skewers.
3. Clean grill surface and oil with spray if you wish. Place skewers on grill and cook, rotating one-quarter turn every 5 minutes until brown, approx. 20-25 minutes.
4. Brush with the remaining sauce, turning frequently until chicken is charred in spots. Exact timing will vary, depending on the size of diced chicken. Remove the skewers from the grill, tent with foil and let rest for 5 minutes.
5. Serve with grilled sweet potato wedges and a fresh cucumber salad.