

Automatic Features of the EBQ™ Deluxe Control Panel

Automatic Power Saver

This feature activates immediately after a pre-programmed selection is finished cooking and "DONE" is shown on the display. The cooking system power will shut off but the display will remain ON.

Safety Power-off

This feature activates if the unit has been accidentally left on after cooking. Four (4) hours after the last button has been touched on the control panel the power automatically shuts off to the entire unit.

Sleep Mode

When using the program mode and the On/Select button is not pressed after a stage of cooking the power will automatically reduce to the minimum one bar level after a short period of time to prevent the food from burning.

Voltage Compensation

The electric grill automatically adjusts the cook times based on any variance to input voltage. This insures food is grilled to the desired state.

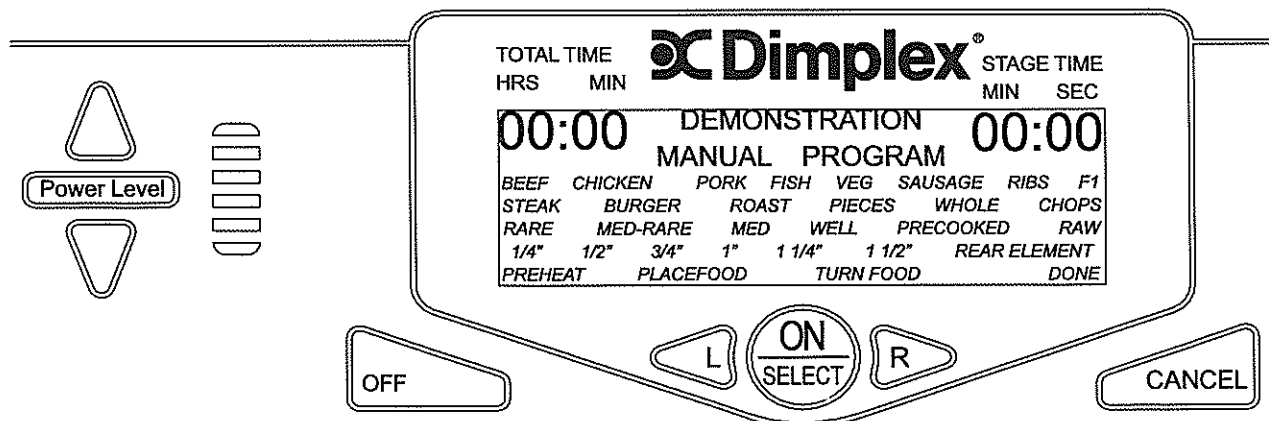
Key Lock

This feature is useful in that it prevents accidental changes to your cooking program by locking the control panel when in use. When this feature is used all control panel functions are disabled. To activate the key lock press the numbers in sequence 1,2,3 LOC will appear on the display screen. To deactivate the key lock press the numbers in sequence 1,2,3 and ULOC will appear on the display screen.

Preheat

Your EBQ™ Deluxe grill has an automatic eight (8) minute PREHEAT function once you've finalized your method of cooking. To skip the PREHEAT function press the CANCEL button after the program has started. A full PREHEAT is recommended when the grill is cold but may not be required if your grill is still heated from previous use.

EBQ™ Deluxe Operation - Manual Mode



Operation	Display Reads	Activity
To Use the Manual Feature		
Touch ON/SELECT button.	<i>MANUAL</i> (Flashing)	Initial start-up.
Touch ON/SELECT button & <i>MANUAL</i> is highlighted.	<i>PREHEAT</i>	Preheat for 8 minutes.
Alarm sounds.	<i>PLACE FOOD</i>	Grill is ready - place food.
Close hood and touch ON/SELECT button.		Cooking is underway.
Touch up/down POWER LEVEL keys.	Power Level	Increases/decreases power.
Touch OFF twice.	Blank	Grill is turned off.
*** NOTE: The timer can be used as a reference when using the MANUAL feature.		

EBQ™ Deluxe Operation - Manual Mode

Operation	Display Reads	Activity
To Use the Timer with the Manual Feature		
Touch ON/SELECT button.	<i>MANUAL</i> (Flashing)	Initial start-up.
Touch ON/SELECT button & <i>MANUAL</i> is highlighted.	<i>PREHEAT</i>	Preheat for 8 minutes.
Alarm sounds.	<i>PLACE FOOD</i>	Grill is ready for cooking - place food.
Close hood and touch ON/SELECT button.		Cooking is underway.
Touch up/down Power Level keys.	Power Level	Increases/decreases Power Level setting.
Touch key pad keys.	<i>TOTAL TIME</i> displays minutes entered from key pad.	Count down timer is now entered.
Touch ON/SELECT button .	<i>TOTAL TIME</i> begins to count down from time entered on key pad.	Timer is now activated.
**** NOTE: when the timer reaches 0 the power to the cooking grid shuts off. Touch the ON/SELECT button to shut display off.		

EBQ™ Deluxe Operation - Program Mode

Operation	Display Reads	Activity
To Use Program Mode		
Touch ON/SELECT button.	<i>MANUAL</i> (Flashing)	Initial start-up.
Touch R Arrow.	<i>PROGRAM</i>	Shifts operation from <i>MANUAL</i> to <i>PROGRAM</i> mode.
Touch ON/SELECT button.	<i>PROGRAM</i>	Completes <i>PROGRAM</i> mode set up.
To Cook Your Selected Food		
Touch R/L arrows until choice is illuminated.	<i>BEEF</i>	Highlights primary food choice.
	<i>CHICKEN</i>	
	<i>PORK</i>	
	<i>FISH</i>	
	<i>VEG</i>	
	<i>SAUSAGE</i>	
Touch ON/SELECT button.	<i>RIBS</i>	Selects primary food choice.
	<i>F1</i>	
Touch ON/SELECT button.	Your choice remains illuminated.	

EBQ™ Deluxe Operation - Program Mode

Depending on your food choice, you will be prompted to highlight and select secondary food choice description (e.g. Beef Steak or Beef Burgers). Use the Right/Left Arrow and the On/Select button to highlight and select your choice.

Depending on your food choice, you may be prompted to select how you want your food prepared (e.g. Rare, Medium Rare, Medium or Well Done). Use the Right/Left Arrow button and the On/Select button to highlight and select your choice.

Depending on your food choice, you may be prompted to select the thickness of the food to be cooked (e.g. 1/4", 1/2", 3/4",

1", 1 1/4", 1 1/2"). Use the Right/Left Arrow button and the On/Select button to highlight and select your choice.

Conversion Chart

inch	1/4	1/2	3/4	1	1 1/4	1 1/2	1 3/4	2
mm	6.5	13	19.5	25.4	31.8	38.1	44.5	50.8

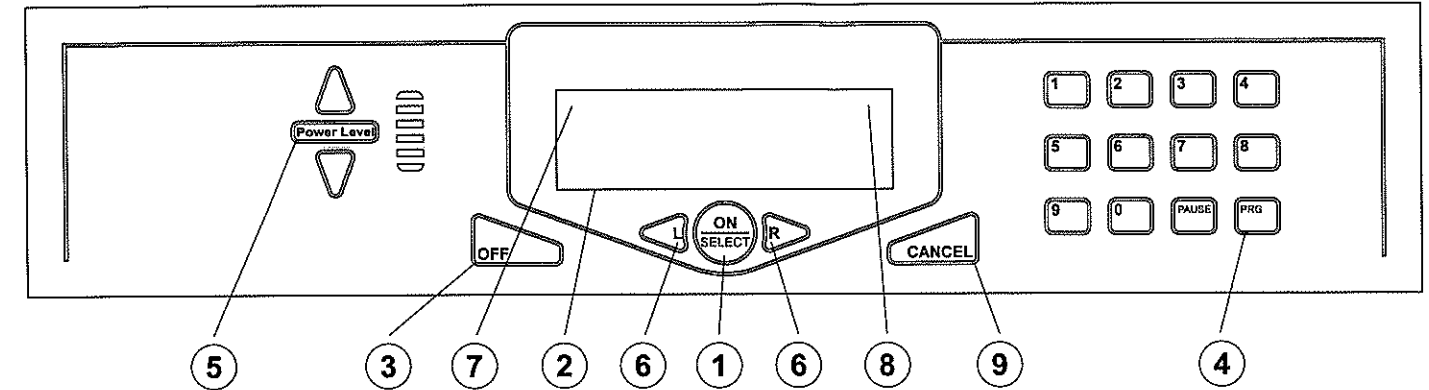
Once your food and cooking choices have been selected:

Operation	Display Reads	Activity
Food choice selections (as above).	<i>PREHEAT STAGE TIME</i> begins to count down from 8 minutes and <i>TOTAL TIME</i> displays total cooking time	Grill is fully powered and is preheating.
Alarm sounds.	<i>PREHEAT</i> changes to <i>PLACE FOOD</i> and <i>TOTAL TIME</i> pauses.	Grill is fully preheated and ready to cook.
Close hood and touch ON/SELECT button.	<i>PLACE FOOD</i> indicator goes off. <i>TOTAL TIME</i> re-commences to countdown. <i>STAGE TIME</i> counts down to next stage.	Cooking is underway.
Alarm sounds to turn food over.	<i>TURN FOOD</i> appears, <i>TOTAL TIME</i> pauses, <i>STAGE TIME</i> is completed.	Grill is indicating it is time to turn food over.
Turn food over and close the hood. Touch ON/SELECT button.	<i>TURN FOOD</i> goes off. <i>TOTAL TIME</i> resumes. <i>STAGE TIME</i> counts down to next stage.	Cooking of reverse side of food commences.

Depending on your food choice and cooking choice, you may be prompted to repeat the last two steps.

! **NOTE:** All program cooking times assume food is thawed before cooking (except hamburger patties).

Control Panel Operating Guide



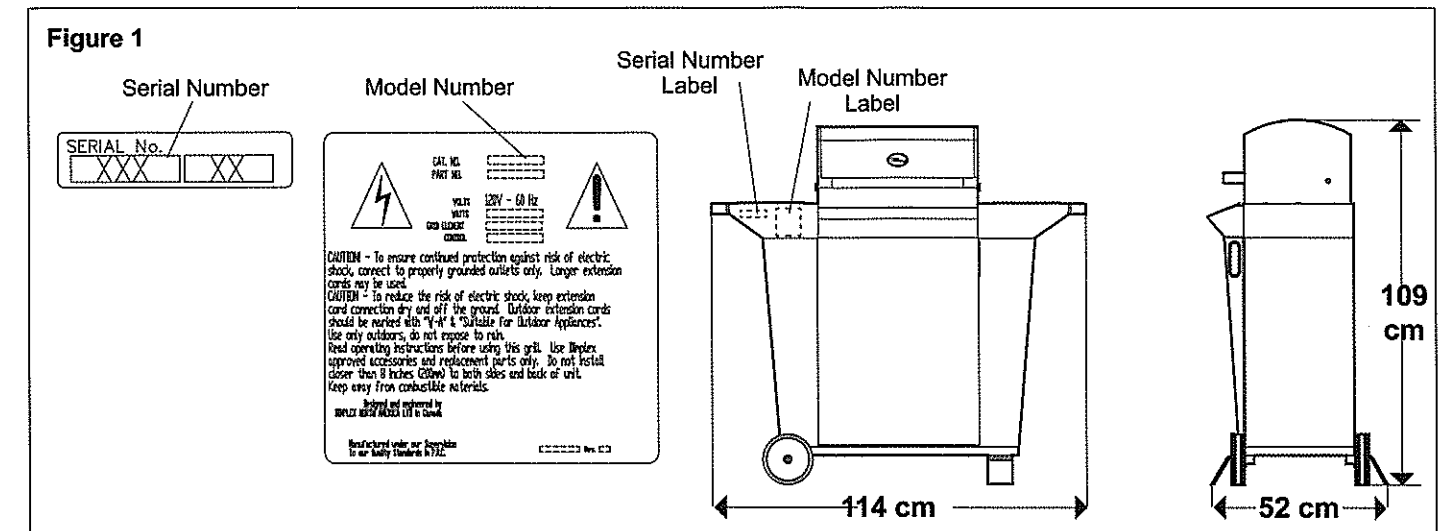
- ① **On/Select**
Use to turn on the unit and to confirm the selections, displayed.
- ② **Display**
Displays selection and status of operation.
- ③ **Off**
Push TWICE to shut off entire grill.
- ④ **Key Pad**
Use the keypad to set cook timer when in manual operation, F1 or Rotisserie operation.
- ⑤ **Power Level**
Press up/down arrows to select
Use the power level up/down when in manual, rotisserie or F1 modes only.
- ⑥ **Right/Left Arrows**
Use to navigate display selections.
- ⑦ **Total Timer**
Shows the remaining cooking time when in program mode. The timer can also be used when in manual and rotisserie operation as a time counter.
- ⑧ **Stage Timer**
Counts down remaining cooking time for each stage when in program mode.
- ⑨ **Cancel**
Cancels the last selection from the display.
- ⑩ **Rear Element On**
Turns rear element on for rotisserie operation.

EBQ™ Deluxe Operation - F1 Mode

Operation	Display Reads	Activity
To Use F1 Manual Feature		
Touch ON/SELECT button.	<i>MANUAL</i> (Flashing)	Initial start-up.
Touch R arrow.	<i>PROGRAM</i>	Shifts operation from <i>MANUAL</i> to <i>PROGRAM</i> mode.
Touch ON/SELECT button.	<i>BEEF</i> (Flashing)	Allows you to select desired programmed setting.
Touch R/L arrows until choice is F1 and flashing.	<i>BEEF</i> (Flashing)	
	<i>CHICKEN</i>	
	<i>PORK</i>	
	<i>FISH</i>	
	<i>VEGETABLES</i>	
	<i>SAUSAGE</i>	
	<i>RIBS</i>	
Touch PRG button on key pad.	<i>T1</i> <i>STAGE TIME</i> displays preset time (will display default of 0:00 for first time use).	Allows you to set cook time for first programmed favorite.
	<i>T1</i> <i>STAGE TIME</i> displays preset time.	Cook time is now set for first programmed favorite.
Touch number 1 - 0 on keypad to set cook time. ** Stage times can be cleared by pressing CANCEL.	<i>P1</i> <i>T1</i>	Allows you to set power level for first programmed favorite.
Touch R/L arrows.	<i>P1</i> <i>T</i> (number selected for power level)	Power level is now set for first programmed favorite.
Touch PRG button on key pad.	<i>F1</i> (flashing)	Favorite is set and ready to use for cooking.
Touch ON/SELECT button.	<i>STAGE TIME</i> begins to count down from 8 minutes. <i>TOTAL TIME</i> displays total cooking time.	Grill is fully powered and is preheating.
Alarm sounds.	<i>PREHEAT</i> changes to <i>PLACE FOOD</i> and <i>TOTAL TIME</i> pauses.	Grill is fully preheated and ready to cook.
Place foods on grill and close hood. Touch ON/SELECT button.	<i>PLACE FOOD</i> indicator goes off. <i>TOTAL TIME</i> re-commences to countdown. <i>STAGE TIME</i> counts down to next stage.	Cooking is underway.
** NOTE: Up to 8 favorites can be programmed each with it's own time and power level. To program additional favorites or to modify any previously programmed favorites repeat steps listed above.		

EBQ™ Deluxe Model and Serial Number Information

If you have any questions regarding our products please have the product model and serial numbers available upon calling customer service or technical support. To locate the model and serial number labels see below (Figure 1). Record the model number, serial number, on the front cover of this manual for future reference.



Site Selection and Installation

NOTE: A suitable outdoor plug socket protected by a residual current device (RCD) having a tripping current of 30mA is strongly recommended. Connect only to an earthed plug socket outlet. A dedicated circuit is preferred but not essential in all cases. A dedicated circuit will be required if, after installation, the circuit breaker trips or the fuse blows on a regular basis when the heater is operating. Additional appliances on the same circuit may exceed the current rating of the circuit breaker.

WARNING: Ensure the power cord is not pinched or against a sharp edge. Ensure that the power cord is stored or secured to avoid tripping or snagging to reduce the risk of fire, electric shock or injury to persons. Construction and electrical outlet wiring must comply with local building codes and other applicable regulations to reduce the risk of fire, electric shock and injury to persons.

Do not attempt to wire your own new outlets or circuits. To reduce the risk of fire, electric shock or injury to persons, always use a licensed electrician.

Installation

1. Select a suitable location away from puddles, pools, ponds, and hot tubs.
2. Ensure the electric grill is positioned more than 200 mm away from any combustible material or surfaces before cooking.
3. Ensure that there are no flammable or other volatile materials in the direct area before grilling.
4. For ease of electrical hook up you may wish to locate the electric grill near an existing outlet (refer to NOTE).
5. Cover to protect your electric grill after use and for storage. Allow the grill to cool before installing the cover.

The dimensions of the electric grill are 114 cm wide x 109 cm high x 52 cm deep (Figure 1).

IMPORTANT INSTRUCTIONS

Please Save This User's Manual For Future Reference

! NOTE: Procedures and techniques that are considered important enough to emphasize.

⚠ CAUTION: Procedures and techniques which, if not carefully followed, will result in damage to the equipment.

⚠ WARNING: Procedures and techniques which, if not carefully followed, will expose the user to the risk of fire, serious injury, illness or death.

⚠ WARNING: Read all instructions and warning labels prior to use. Failure to follow these safeguards may result in serious personal injury or property loss. This appliance is intended for outdoor household, non-commercial use only.

1. Never touch hot surfaces, use handles or knobs. The temperature of accessible metal surfaces may be high when the appliance is operating. Use cooking tongs, gloves, or cooking mitts at all times since the grill will become very hot. Open hood carefully when cooking to avoid burns from the hot air and steam trapped inside.
2. Wear clothing that does not have hanging shirt tails, frills, or apron strings.
3. Use long-handle barbeque utensils to avoid personal injury caused by burns and splatters.
4. To protect against electric shock, never immerse cord, plugs or electric heating element in water or any other liquid.
5. Never leave the electric grill on when you are not cooking.
6. Unplug the electric grill from outlet when not in use or before cleaning. Allow grill to cool before cleaning or adding or removing parts. Do not clean this product with high pressure hoses.
7. Never operate any appliance with damaged electrical components or after the appliance has malfunctioned. Inspect regularly supply cord and connections. If cord, element or control is damaged or worn, it must be replaced by an authorized service facility as special tools are required. Do not attempt to repair the appliance yourself. Contact your authorized service agent for installation of electrical replacement kit.

8. The use of non Dimplex North America accessory attachments is not recommended and may cause damage to the unit or injury.
9. Never let cord touch hot surfaces.
10. To avoid personal injury, close hood before moving.
11. Never move a hot grill or leave it unattended.
12. Never move an electric grill unless it is unplugged.
13. Never use an electric grill in the rain, sleet or snow.
14. Never use an electric grill near combustible or flammable materials.
15. Turn the power off on the electric grill before unplugging.
16. The use of longer detachable power supply cords or extension cords is not recommended. Extension cords may overheat and cause a risk of fire. If you must use an extension cord, it must be intended for outdoor use and have a rating of no less than 10 Amps and have 3 cores.
17. Store the electric grill out of reach of children.
18. Never allow other persons to be near the electric grill while in use.
19. **WARNING:** Do not use charcoal, or any other combustible material in an electric grill.
20. Do not use the electric grill or it's accessories for anything other than intended use.
21. Always check that food is fully cooked before consumption.
22. Do not attempt to remove the cooking grid from the unit.
23. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
24. 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 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.
25. This appliance is not to be operated by means of an external timer or separated remote control device.

SAVE THESE INSTRUCTIONS

Care and Cleaning

To keep your electric grill operating at its best possible performance Dimplex recommends that you clean the cooking grid and rotisserie after each use.

⚠ WARNING: Unplug the electric grill from outlet when not in use or before cleaning. Allow the grill to cool before cleaning.

Do not clean this product with high pressure water spray. Do not use abrasive powders or cleaning pads on any surface of the electric grill.

Allow electric grill to cool before covering.

Cover the electric grill when not in use.

Storage

For seasonal storage, cover and store in a dry location away from the elements.

Control Panel Glass

To clean the control panel glass use a non abrasive glass cleaner or damp, soft cloth or sponge with a mild detergent. Follow with a clean damp cloth to remove any remaining detergent residue. Buff dry.

Drip Tray

The drip tray is located under the cooking grid and is permanently mounted. The drip tray can be lined with aluminum foil and/or we recommend the use of a non-stick cooking spray to make clean-up easier.

To clean;

1. Open the hood and locate the cooking grid.
2. The cooking grid may be lifted from the front into the vertical rotisserie cooking position to gain access to the drip tray.
3. Use a damp, soft cloth or sponge with a mild detergent.
4. Follow with a clean damp cloth or paper towel to remove any remaining detergent residue.
5. Relocate the cooking grid into position in the body of the electric grill before use.

Grease Cup

The grease cup is secured to the bottom of the electric grill.

To clean;

1. Open the cabinet door and locate the grease cup, turn to release.
2. Drain the grease cup and wipe any residue with a cloth or paper towel.
3. Re-install the grease cup before use.

Cooking Grid

The cooking grid is permanently mounted into the body of the electric grill,

Do not attempt to remove.

To clean;

1. Clean cooking surface with a damp, soft cloth or sponge with a mild detergent.
2. Follow with a clean damp cloth to remove any remaining detergent residue.
3. A soft wire brush or plastic scraper may be used to remove excess deposits.

To clean under the cooking grid, tilt by lifting from the front. Relocate the cooking grid into position in the body of the electric grill before use.

⚠ WARNING: Never strike cooking grid to remove residue.

Stainless Steel Surfaces

Clean all stainless steel panels with a damp, soft cloth or sponge with a mild detergent. Follow with a clean damp cloth to remove any remaining detergent residue. Buff dry.

! NOTE: Do not use oven cleaner, abrasive scouring powders or abrasive cleaning pads as they may scratch.

Painted Panels

Clean all painted panels with a damp, soft cloth or sponge with a mild detergent. Follow with a clean damp cloth to any remaining detergent residue. Buff dry.

EBQ™ Deluxe Accessories

Contact your Dimplex Electric Grill dealer for optional accessories.

Rotisserie

Plug in rotating spit for cooking meat or vegetables. Installs in front of the cooking grid and requires a separate outlet to power the rotating rotisserie motor.

Grill Cover

A durable cover to protect your electric grill after use and for storage. Allow the grill to cool before installing the cover.

Warranty

Dimplex Electric Barbeques are tested and inspected prior to shipment and are guaranteed from defect to the purchaser of each new product. Any part which proves to be defective in material or workmanship under normal use within one year will be repaired or replaced without charge. The Company will not be responsible for any expense incurred for installation, removal from service, or transportation costs. Any such defect should be brought to the attention of the Dealer where the product was purchased and is authorized to repair or replace within the terms of this warranty.

The Company's only obligation under this warranty will be at its sole option to repair or replace any part proving defective or to refund the purchase price thereof.

The owner/user assumes all other risks, if any, including the risk of any direct, indirect or consequential loss or damage arising out of the use of or inability to use this product.

The warranty will not apply if, in the sole judgement of the Company, damage or failure has resulted from accident, alteration, misuse, abuse, incorrect installation, or operation on an incorrect power source.

The foregoing is in lieu of all other warranties expressed, implied, or statutory, and the Company neither assumes, nor authorizes any person to assume for it any other obligation, or liability in connection with said product.

Service

Dimplex requires that all barbeque products are to be field serviced whenever possible. Dimplex electric barbeques are covered by a free in-home service for the period that the barbeque is under warranty. For service call your local Dimplex dealer.

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EBQ™ Deluxe Features

Welcome and Thank You for purchasing a Dimplex EBQ™ Deluxe Electric Grill.

This introduction highlights the many features of the EBQ™ Deluxe. Detailed operating instructions are contained later on in this brochure.

Evensear® Cooking System

At the heart of your EBQ™ Deluxe grill is the Evensear® Cooking System. The dual layer grill system functions in two ways. The top grill sears your food, with direct contact, and at the same time your food is cooked gently and evenly by additional heat radiating through the lower level element. The Evensear® system ensures that all energy supplied to the grill is directly used to cook your food. Energy that would otherwise be wasted heating the cabinet or air surrounding the food is focused on cooking your food to perfection. The Evensear® Cooking System applies energy through both grill layers and flows evenly and consistently throughout the entire grill area, eliminating "hot spots" or "cool spots".

No unwanted fumes. Safe and Fast.

EBQ™ Deluxe utilizes your standard household electric current and provides a closely controlled source of heat to your food. No gas or other fuel fumes will impart unwanted tastes or odor to your food. The EBQ™ Deluxe system is safe, with no open flame or combustion, provides fast efficient heat up, and no refueling is ever necessary!

Easy to Clean

With its stainless steel upper grill, the Evensear® Cooking System is easy to keep clean. No taste or odor is ever transferred to the food through this high quality grill.

100% Use of Grill

Because there are no variations in temperature or performance, the Evensear® Cooking System provides 100% use of its grill area. The full 1394 square centimeters grill maintains a consistent even temperature, even in the corners!

Advanced Control System

The EBQ™ Deluxe provides precision cooking control in your choice of either MANUAL or PROGRAM modes. To accommodate your specific tastes, audible and visual prompts guide you through your cooking selections and virtually assures food is cooked to perfection.

Program Cooking

The EBQ Deluxe's™ advanced cooking control panel provides precision controllability on a wide choice of popular foods, assuring they are cooked to perfection. The control panel prompts you through easy to follow steps in programming multiple food choices, cooking settings and time adjustments. Once programmed, the EBQ™ Deluxe prompts you when it is time to start cooking, when it is time to turn your food over and when it is done! Audible signals alert you to each step!

Rotisserie Operation

Your EBQ™ Deluxe can function with the optional Rotisserie accessory with a simple turning up of the Evensear® Cooking System into a vertical position. This brings the high temperature cooking element into an optimum position for rotisserie cooking.

F1 Favorite Cooking

Following the directions in this guide you can program one or more of your favorite cooking times into your EBQ™ Deluxe. Your favorite food cooked to your own specification, automatically every time!

Manual Cooking

If pre-programmed cooking options don't suit your taste, you can of course prepare your food your way using the EBQ™ Deluxe Manual Mode.

Lid Down Cooking

To conserve energy and reduce cooking time, we recommend that the EBQ™ Deluxe be used with the lid down during cooking. A typical thermometer featured in many other grills, which reads only the air temperature, inside the cabinet is unnecessary on the EBQ™ Deluxe.

Versatile

With no open flame, no combustion and no need to refuel, the EBQ™ Deluxe can be used safely in many areas that other grills cannot.

Electrical Requirements

Plug your EBQ™ Deluxe electric grill into a 10A plug socket outlet that is protected by a residual current device (RCD, safety switch) having a tripping current of 30mA. A dedicated circuit is preferred but not essential in all cases. A dedicated circuit will be required if, after installation, the circuit breaker trips or the fuse blows on a regular basis when the electric grill is operating. Additional appliances on the same circuit may exceed the current rating of the circuit breaker.

Owner's Manual

Serial Number:

Model Number:

Valued Customer,

We appreciate that you have chosen to purchase an electric grill from Dimplex North America Limited. For years to come cherished memories will occur as you gather for good food and fun with family and friends. Thank you for allowing our product to become part of those special memories.

Martyn Champ
President

 **Dimplex**[®]

North America Limited

EBO[™] Deluxe Electric Grill

