

# Breville®

*the Smart Grill™ Pro*

Instruction Booklet



BGR840

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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## **IMPORTANT SAFEGUARDS**

### **READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE**

- Remove and safely discard any packaging material and promotional labels before using the grill for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the grill near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the grill on a sink drain board.
- Do not place the grill on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the grill at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials.
- Always operate the grill on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always ensure the grill is properly assembled before use. Follow the instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface will be hot when the appliance is operating.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.

- Do not place anything on top of the grill when the lid is closed, when in use and when stored.
- Always switch to the appliance to the off position, switch off at the power outlet, then unplug the power cord and cool completely when the appliance is not in use or before cleaning, attempting to move, assembling, disassembling and storing.
- Keep the grill clean. Follow the cleaning instructions provided in this book.
- The connector must be removed before the appliance is cleaned and that the appliance inlet must be dried before the appliance is used again.



This appliance is marked with a hot surface symbol, the lid and the outer surface will be hot when the appliance is operating and for some time after use.

## **IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES**

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Keep the appliance and its cord out of reach of children less than 8 years.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision unless they are aged from 8 years and above and supervised.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.  
**Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

**SAVE THESE INSTRUCTIONS**

## KNOW YOUR BREVILLE PRODUCT



### Open Flat BBQ Mode

Opens flat into a 1650 sq. cm grilling surface.



- A. **Stainless Steel Housing with Die-Cast Arms**
- B. **Cast Aluminium, Non-Stick Plates**  
Coated with PFOA-free titanium infused Quantanium™ for scratch resistance and oil free cooking.
- C. **Removable, Interchangeable and Dishwasher Safe Plates**  
Flat plate for eggs and pancakes, ribbed plate to sear meats.
- D. **Food type selection dial with Sound Alert**  
Pressing the centre button of the dial toggles through the Set Temp (Doneness) list.
- E. **Temperature Conversion Button**  
Converts the default Celsius reading to Fahrenheit.
- F. **Smart Settings with Rest Indicator**  
5 meat settings have programmed temperatures for your chosen doneness.
- G. **Temperature Dial (160°C–230°C)**  
With Low, Panini (sandwich) and Sear modes.
- H. **Integrated Probe with Breville Assist™ Loop & Probe Storage**  
For precision cooking and easy storage.
- I. **Power Switch**
- J. **Temperature Control Knob**
- K. **Temperature Display**
- L. **Control Panel**
- M. **Probe**
- N. **Probe Loop**
- Q. **Power Cord**

## KNOW YOUR BREVILLE PRODUCT

- I. **Adjustable Plate Tilt**  
Adjusts the angle of the bottom cooking plate to drain fats, or can be made flat for eggs and pancakes.
- J. **Height Control & Locking Storage Clip**  
Locks the plates into different height positions during cooking & closed for upright storage.
- K. **BBQ Lock Release**
- L. **6 Adjustable Height Settings**  
Reduces the weight of the top plate on delicate foods or can be set high enough for open melts.
- M. **Levelling Support**  
Integrated into the top plate release, use to adjust the position of the floating top plate.
- N. **Top Plate Release**  
Removes the top cooking plate.  
Independently remove the top and bottom cooking plates for easy cleaning or to interchange plate positions.
- O. **Bottom Plate Release**  
Removes the bottom cooking plate.
- P. **Integrated, Removable Drip Tray**  
Catches excess fat for healthier cooking.  
In BBQ mode, the unique design drains fat from both plates into the same drip tray.
- Q. **Cord Storage**  
Located on the underside of the grill.

1-Hour auto shut-off automatically stops heating the cooking plates after 1 hour of inactivity.

### **ELEMENT IQ™**

Sensors detect when the cooking plates drop in temperature and compensate by injecting heat for rapid recovery back to the selected cooking temperature. 2400 watt embedded heating elements ensure consistently high heat for faster cooking and reduced preheating time.

### PREPARING THE GRILL FOR USE

1. Remove and safely discard any packing material and promotional labels from the grill.
2. Wipe the cooking plates and drip tray with a soft damp sponge. Dry thoroughly.
3. Ensure the drip tray is correctly inserted into the grill.
4. Ensure the cooking plates are correctly inserted and securely locked into position.
5. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 10cm of space on both sides of the appliance.
6. Remove probe from packaging and insert jack into the socket on the front face of the Probe Storage area located on the right hand side of the grill. When not in use, wrap probe cord around Probe Storage.
7. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
8. The grill alert will sound and the LCD screen will display OFF.



9. The grill is now ready for the preheating cycle.

The grill features 2 x PLATE RELEASE. These allow you to independently remove the top and bottom cooking plates for easy cleaning, or to interchange plate positions.

### USING THE PLATE RELEASE

- To use the PLATE RELEASE:
  - Always ensure the grill is completely cool. Use the handle to open the top plate to a 90 degree position.
  - Use the 'Plate Release' on the front, right side of the top plate to remove the top cooking plate, and the 'Plate Release' on the left side of the control panel to remove the bottom cooking plate. Once released, gently slide the plates off the grill.
- If the cooking plates are incorrectly inserted, the LCD screen will display Er1. Use the 2 x PLATE RELEASE to remove the plates then re-insert so they securely lock into position. Always ensure the grill is completely cool before releasing and removing the cooking plates.
- When the grill is turned on and heating for the first time, it may emit a fine smoke haze. This is due to the protective substances on the heating elements. It is safe and not detrimental to the performance of the grill.



### PREHEATING THE GRILL

1. Ensure the top plate of the grill is in the closed position, with the Height Control Clip in the OPEN position. This will ensure faster, more efficient preheating
2. Turn the PLATE TEMP dial to adjust the temperature in 5°C increments. Rotate the dial to SEAR (210°C-230 °C) for fast preheating, PANINI (sandwich) (180°C-205°C), LOW (160°C -175°C) or select an alternative temperature.
3. The grill will start to heat and the LCD screen will illuminate orange. Selected temperature that corresponds to PLATE TEMP will flash.
4. Once the grill has preheated to the selected temperature, one alert will sound and the selected PLATE TEMP will stop flashing.

#### NOTE

Always allow the grill to completely preheat to the selected temperature before cooking.

The temperature corresponding to PLATE TEMP on the LCD may flash during the cooking process. This is normal, indicating that the correct temperature is being maintained.

### ADJUSTABLE HEIGHT CONTROL

This feature reduces the weight of the top plate on delicate foods like fish and accommodates varying thicknesses of food like artisan breads. Located on the right side of the top plate, the clip fixes the top plate to a range of positions above the bottom plate. To set the adjustable height control, use the handle to lift the top plate and simultaneously move the adjustable height control clip to the desired height. Then slowly lower the top plate until it rests on the adjustable height control clip.

### ADJUSTABLE TILT CONTROL

The angle of the cooking plates can be adjusted by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill. The unique indent between the two cooking plates channels juices from both plates into the same drip tray while cooking.

We recommend using:

- The angle position to drain fats for healthier cooking
- The flat position for cooking eggs, pancakes, Turkish bread, focaccias and leaner meats.

### TEMPERATURE CONVERSION BUTTON

- The grill features a temperature conversion button on the left side of the LCD screen. The temperature reading on the grill is preset to Celsius. Pressing the temperature conversion button converts the Celsius temperature reading into Fahrenheit. The corresponding °C or °F symbol will be displayed on the LCD screen.
- If you have changed the default Celsius temperature reading to Fahrenheit, the setting will remain in the memory of the grill until the Temperature Conversion Button is pressed a second time or the grill is unplugged from the wall outlet. When the grill is plugged back into the wall outlet, the temperature reading will automatically return to the preset Celsius setting.

### INTEGRATED PROBE WITH SMART SETTINGS

The integrated probe with smart settings is designed to help achieve consistent doneness results when cooking different meats.

5 meat settings have pre-programmed temperatures to suit your desired doneness.

The set temperatures for each meat are displayed in the chart below.

DONENESS SET TEMPERATURES				
	Rare	Medium Rare	Medium	Well Done
<b>Beef</b>	55°C	60°C	65°C	75°C
<b>Lamb</b>	55°C	60°C	65°C	75°C
<b>Pork</b>			65°C	75°C
<b>Poultry</b>			65°C	75°C
<b>Fish</b>	45°C	50°C	55°C	65°C

### REST INDICATOR

Resting meat for 3–5 minutes once it is taken off the grill is important as it allows the muscle fibres to relax and the juices to spread evenly throughout the meat, preventing juices and flavour being lost as it is cut open.

When cooking to a desired doneness, it is important to remove the meat from the grill before it reaches the desired internal temperature as residual heat will continue to cook the meat during the rest phase.

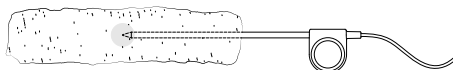
The Smart Grill Pro™ has a REST MEAT indicator, which alerts you to remove your meat before the SET TEMP is reached to prevent over cooking.

#### NOTE

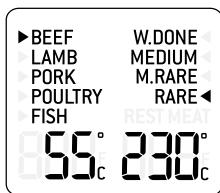
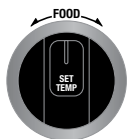
The probe and smart settings have been optimised for cooking in contact mode with the PLATE TEMP dial turned to SEAR (230°C).

## USE AS A CONTACT GRILL WITH SMART SETTINGS AND PROBE

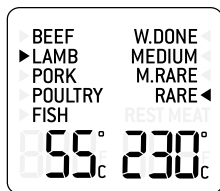
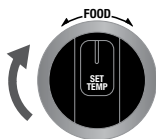
1. Repeat Preparation and Preheating Steps on pages 8 & 9. For best results, set PLATE TEMP dial to SEAR (230°C).
2. While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill.
3. Ensure probe is installed correctly as per point 6 in the section PREPARING THE GRILL FOR USE on page 8. Unwrap probe from Probe Storage.
4. Insert probe gently into the side of the meat, ensuring that it is positioned in the thickest part and directly in the centre of the meat.



5. To select meat type, rotate the FOOD dial to scroll through food menu. An arrow indicator will show alongside selected meat.

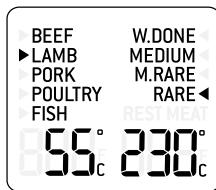
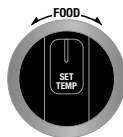


SET TEMP PLATE TEMP

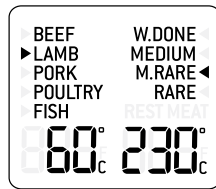
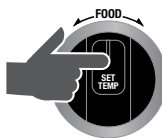


SET TEMP PLATE TEMP

6. Once meat type is selected, press the SET TEMP button to scroll through doneness settings. An arrow indicator will show alongside selected doneness.



SET TEMP PLATE TEMP



SET TEMP PLATE TEMP

7. To open the grill:
  - a) Ensure the grill has completely preheated and the LCD screen no longer flashes the selected temperature that corresponds to PLATE TEMP.
  - b) Ensure the top cooking plate is closed. The Height Control Clip, located on the right side of the top plate, should be in the OPEN position.
  - c) Use the handle to open the top plate to a 90 degree position.
  - d) Place meat with probe inserted on the bottom cooking plate. For best results, ensure PLATE TEMP dial is set on SEAR (230°C).

- Use the handle to close the top cooking plate. When cooking with the probe it is recommended that the top plate of the grill is in the closed position, with the Height Control Clip in the OPEN position.
- During cooking 3 alerts will sound and REST MEAT and selected doneness will flash to indicate it is time to remove the meat from the grill to rest.
- When food is cooked, remove meat from grill using heatproof plastic or wooden utensils. Pull out probe and place meat onto a plate or tray. Cover loosely with foil. Allow to rest for a minimum of 5 minutes before serving.
- To turn off grill, turn PLATE TEMP dial to the OFF position.

### NOTE

The grill does not automatically stop cooking once REST MEAT flashes. If meat is not removed you risk over cooking.

### FOR BEST RESULTS

- For even results, select meat with even thickness.
- When cooking cuts of meat with irregular thicknesses such as chicken breast, edges can remain slightly pink. After cooking is complete, sear any undercooked edges on the hot cooking plates.
- Do not use spray-on, non-stick coatings as these will affect the performance of the non-stick cooking plates.
- Never use metal or sharp utensils as these can cause damage to the non-stick coating of the cooking plates.

### USE IN OPEN FLAT BBQ MODE

The grill opens flat into a 1650 sq. cm grilling surface. The ribbed cooking plate is perfect for searing meats while the flat cooking plate is ideal for eggs, pancakes and vegetables.

- Repeat Preparation and Preheating Steps on pages 8 & 9.
- While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill.
- To open the grill into BBQ mode:
  - Ensure the grill has completely preheated and the LCD screen no longer flashes the selected temperature that corresponds to PLATE TEMP.
  - Ensure the top cooking plate is in the closed position, with the Height Control Clip in the OPEN position.
  - With your left hand, grip the handle. With your right hand, pull the Height Control Clip on the right side of the grill towards you, into the BBQ mode position. Continue to pull the clip forward and simultaneously lift the handle to open, then gently lower the top plate into the horizontal BBQ mode position.



## OPERATING YOUR BREVILLE PRODUCT

- Place food on either or both of the cooking plates. Refer to grilling tips (page 15) and recipes (page 19).
- If using the probe, repeat steps 3–6 on page 11 to insert the probe and select desired doneness setting before placing meat on the grill.

### NOTE

The probe and smart settings have been optimised for cooking in contact mode. As a result, additional cooking time may be required when using the probe in BBQ mode. For best results, it is recommended to flip meat regularly.

- During cooking 3 alerts will sound and REST MEAT and selected doneness will flash to indicate it is time to remove the meat from the grill to rest.
- When food is cooked, remove meat from grill using heatproof plastic or wooden utensils. Pull out probe and place meat onto a plate or tray. Cover loosely with foil. Allow to rest for a minimum of 5 minutes before serving.
- To turn off grill, turn PLATE TEMP dial to the OFF position.

## USE AS A SANDWICH OR PANINI PRESS

- Repeat Preparation and Preheating Steps on pages 8 & 9.
- While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill.

### NOTE

If the probe is connected, food and doneness menus will be displayed. If the probe is disconnected, the LCD will only display temperature that responds to PLATE TEMP.

- To open the grill:
  - Ensure the grill has completely preheated and the LCD screen no longer flashes the selected temperature that corresponds to PLATE TEMP.
  - Ensure the top cooking plate is closed. The Adjustable Height Control Clip, located on the right side of the top plate, should be in the OPEN position.
  - Use the handle to open the top plate to a 90 degree position.
- Place food on the bottom cooking plate.
- Use the handle to close the top cooking plate. When cooking open melts it is recommended that the top plate of the grill is in the closed position, with the Height Control Clip in the HIGH position.
- When the food is cooked, remove from the cooking plates using heat proof plastic or wooden utensils.
- To turn off grill, turn PLATE TEMP dial to the OFF position.

### FOR BEST RESULTS

When toasting sandwiches on the PANINI setting:

- Always place sandwiches in the centre bottom plate.
- Toasting should take approximately 5–8 minutes. Exact toasting time will be a matter of preference and the type of bread and fillings used. For more tips and tricks, refer to grilling tips (page 15) and recipes (page 19).
- Never use metal or sharp utensils as these can cause damage to the non-stick coating of the cooking plates.

### **WARNING**

- The surfaces of the grill are hot during and after operation. Always use the integrated leveling support/PLATE RELEASE on the front, right side of the top cooking plate when adjusting the position of the top plate. Alternatively, use protective hot pads or insulated oven mitts.
- Never grip the levelling support or use it to open the top cooking plate. Always use the grill handle to open and close the top cooking plate.
- The levelling support may get hot during and after operation. Always use the levelling support as pictured.



- Fully unwind the power cord from the cord storage before use.

### GRILLING TIPS

#### Meats

Recommended cuts:

- Beef - sirloin (New York), rump, rib eye (scotch fillet), fillet.
- Lamb - trim lamb leg steaks, fillet eye of loin and cutlets.
- Pork - butterfly loin steaks, spare ribs, leg steaks, fillets, diced pork.
- It is not recommended to cook items with thick bones such as T-bone steaks.
- If using a marinade recipe or pre-marinated meats from your meat retailer, drain excess marinade off and dab the meat with paper towel before placing on the grill. Some marinades contain high sugar levels which can scorch on the cooking plate.
- Do not pierce meat with a fork or cut meat while cooking. This will let the juices escape, resulting in a tougher, dry steak. Use tongs instead.
- When removing fish pieces from the grill, use a flat heat resistant plastic spatula to support the food.

Ensure the grill is turned OFF by turning the PLATE TEMP dial to the OFF position. The grill is OFF when the LCD screen displays OFF. Remove the power plug from the wall outlet. Allow the grill to cool completely before disassembling and cleaning.

Always clean the probe, outer body, drip tray and cooking plates after each use to prevent a build-up of ingredients.

### CLEANING THE PROBE

Wipe the metal probe and cord with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the probe, before cleaning.

### CLEANING THE OUTER BODY

Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the grill surface, before cleaning. Rinse. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet.

### CLEANING THE DRIP TRAY

After each use, slide out the drip tray and discard contents. Wash the tray in warm soapy water with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Rinse and dry thoroughly. Always ensure to re-insert the drip tray into the grill after cleaning and prior to inserting the power plug into a wall outlet.

## **WARNING**

Extreme caution must be used when handling the drip tray containing hot fats and juices.

Do not immerse the body, power cord or power plug in water or any other liquid as this may cause electrocution.

### CLEANING THE COOKING PLATES

1. Wipe the cooking plates with a soft cloth to remove food residue.
2. Alternatively, release and remove the cooking plates:
  - Always ensure the grill is completely cool.
  - Use the handle to open the top plate to a 90 degree position.
  - Use the PLATE RELEASE on the front, right side of the top plate to remove the top cooking plate, and the PLATE RELEASE on the left side of the control panel to remove the bottom cooking plate.
  - Once released, gently slide the plates off the grill.
3. Place the cooking plates in the dishwasher (top shelf only).
4. Alternatively, wash the cooking plates in hot soapy water with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the plate, before cleaning. Remove stubborn residue with a non-abrasive plastic scouring pad or nylon washing brush.
5. Rinse and dry thoroughly. Always ensure the cooking plates are correctly re-inserted and securely locked back into position after cleaning and prior to inserting the power plug into a wall outlet.



### NOTE

Do not use abrasive cleansers or metal scouring pads on any of the interior or exterior surfaces of the grill. These will scratch the surfaces and damage the non-stick coating on the cooking plates.

The underside of the cooking plate may discolour over time and can form a layer of corrosion. This is normal. Any discolouration that may occur to either side of the cooking plate will only detract from the appearance of the plate and will not affect the cooking performance.

To remove discolouration or corrosion, use a non-abrasive plastic scouring pad or nylon washing brush. Rinse and dry thoroughly.

Ensure the round pad on the underside of the plate is clean.

### STORAGE

1. Ensure the grill is turned OFF by turning the PLATE TEMP dial to the OFF position. The grill is OFF when the LCD screen displays OFF. Remove the power plug from the wall outlet.
2. Allow the grill, cooking plates and drip tray to cool completely.
3. Ensure the grill, cooking plates and drip tray are clean and dry.
4. Ensure the drip tray is correctly re-inserted into the grill.
5. Ensure the cooking plates are correctly re-inserted and securely locked into position.
6. Ensure the cooking plates are locked together by sliding the adjustable height control away from you, into the LOCK position.
7. Wrap the probe cord around the PROBE STORAGE on the right side of the grill, then locate the probe into the recess on the face of the PROBE STORAGE.
8. Store on a flat, dry, level surface. Alternatively, the grill may be stored in an upright position.

### ERROR MODES

#### Er1 - Cooking Plates are inserted incorrectly.



When the LCD screen displays 'Er1' error mode:

1. Ensure the cooking plates are correctly and securely inserted into position.
2. The LCD screen should no longer display 'Er1' error Mode.
3. If the problem continues, call Breville Customer Service at 1300 139 798.

#### Er2 - Probe temperature has exceeded 180°C.



When the LCD screen displays 'Er2' error mode:

1. Unplug the grill from the wall outlet.
2. Ensure the probe is not contacting the heating plates.
3. Allow probe to cool.
4. Re-insert the plug into the wall outlet.
5. The LCD screen should no longer display 'Er2' error Mode.
6. If the problem continues, call Breville Customer Service at 1300 139 798.

#### Er3 - Overheat Protection.



When the LCD screen displays 'Er3' error mode:

1. Unplug the grill from the wall outlet
2. Ensure the grill is completely cool.
3. Re-insert the plug into the wall outlet.
4. The LCD screen should no longer display 'Er3' error Mode.
5. If the problem continues, call Breville Customer Service at 1300 139 798.

# RECIPES

### MARINATED NEW YORK CUT STEAK

Serves 4

#### INGREDIENTS

- ½ cup red wine
- 2 tablespoons olive oil
- 1 tablespoon Dijon mustard
- 1 small clove garlic, crushed
- 4 New York cut steaks – cut 3cm thick

#### METHOD

1. Combine all red wine, oil, mustard and garlic ingredients and mix well. Add steaks and allow to marinate for as long as time permits.
2. Repeat Preparation and Preheating Steps on pages 8 & 9. For best results, set PLATE TEMP dial to SEAR (230°C).
3. While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial.
4. Remove meat from marinade and drain well.
5. Insert probe gently into the side of the meat, ensuring that it is positioned in the centre of the thickest part of the meat.
6. Rotate the FOOD dial to BEEF setting on the food menu. An arrow indicator will show alongside selected meat.
7. Once meat type is selected, use SET TEMP button to scroll through doneness settings. An arrow indicator will show alongside selected doneness.
8. Place steak with probe inserted on the bottom cooking plate. Ensure the top cooking plate is closed.
9. Alerts will sound and REST MEAT and selected doneness will flash to indicate it is time to remove the meat from the grill to rest.
10. Place steak onto a plate, cover loosely with foil and rest for 3-5 minutes.

*Serve with creamy mashed potato and a crisp salad.*

## OREGANO LAMB

Serves 4

### INGREDIENTS

- 1 tablespoon olive oil
- 1 tablespoon lemon juice
- 1 tablespoon chopped fresh oregano
- 1 small clove garlic, crushed
- 600g lamb leg fillets, trimmed

### METHOD

1. Combine oil, lemon juice, oregano, and garlic in shallow dish and mix well.
2. Add lamb fillets and toss to coat evenly. Marinate for 1 hour or as long as time permits.
3. Repeat Preparation and Preheating Steps on pages 8 & 9. For best results, set PLATE TEMP dial to SEAR (230°C).
4. While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial.
5. Remove meat from marinade and drain well. Insert probe gently into the side of the meat, ensuring that it is positioned in the centre of the thickest part of the meat.
6. Rotate the FOOD dial to LAMB setting on the food menu. An arrow indicator will show alongside selected meat.
7. Once meat type is selected, use SET TEMP button to scroll through doneness settings. An arrow indicator will show alongside selected doneness.
8. Place lamb with probe inserted on the bottom cooking plate. Ensure the top cooking plate is closed.
9. Alerts will sound and REST MEAT and selected doneness will flash to indicate it is time to remove the meat from the grill to rest.
10. Place lamb onto a plate, cover loosely with foil and rest for 3–5 minutes.

*Serve with crusty bread and a Greek salad.*

### TERIYAKI CHICKEN FILLETS

Serves 4

#### INGREDIENTS

- 2 tablespoons mirin
- ¼ cup Japanese soy sauce
- 1 tablespoon caster sugar
- 1 tablespoon cooking sake
- 4 single chicken breast fillets

#### METHOD

1. Combine mirin, soy, sugar and sake in a bowl and mix well. Pour over chicken breast fillets and toss to coat evenly. Marinate for 1 hour or as long as time permits.
2. Repeat Preparation and Preheating Steps on pages 8 & 9. For best results, set PLATE TEMP dial to SEAR (230°C).
3. While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial.
4. Remove meat from marinade and drain well. Insert probe gently into the side of the chicken, ensuring that it is positioned in the centre of the thickest part of the chicken.
5. Rotate the FOOD dial to CHICKEN setting on the food menu. An arrow indicator will show alongside selected meat.
6. Once meat type is selected, use SET TEMP button to scroll through doneness settings. An arrow indicator will show alongside selected doneness.
7. Place chicken with probe inserted on the bottom cooking plate. Ensure the top cooking plate is closed.
8. Alerts will sound and REST MEAT and selected doneness will flash to indicate it is time to remove the chicken from the grill to rest.
9. Place chicken onto a plate, cover loosely with foil and rest for 5 minutes.

*Serve with lemon wedges steamed rice.*

## LEMON AND SOY MARINATED SALMON

Serves 4

### INGREDIENTS

- 4 x 300g piece salmon fillet, skin removed
- 3 tablespoons light soy sauce
- 1–2 teaspoons wasabi paste
- 3 tablespoons lemon juice
- 2 teaspoons sesame oil

### METHOD

1. Place salmon fillets into a shallow dish. Mix soy, wasabi, lemon juice and sesame oil together and mix well. Pour over salmon and toss to coat evenly.
2. Repeat Preparation and Preheating Steps on pages 8 & 9. For best results, set PLATE TEMP dial to SEAR (230°C).
3. While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial.
4. Remove fish from marinade and drain well. Insert probe gently into the side of the fish, ensuring that it is positioned in the centre of the thickest part of the fish.
5. Rotate the FOOD dial to FISH setting on the food menu. An arrow indicator will show alongside selected meat.
6. Once meat type is selected, use SET TEMP button to scroll through doneness settings. An arrow indicator will show alongside selected doneness.
7. Place fish with probe inserted on the bottom cooking plate. Ensure the top cooking plate is closed.
8. 3 alerts will sound and REST MEAT and selected doneness will flash to indicate it is time to remove the fish from the grill to rest.
9. Place fish onto a plate, cover, loosely with foil and rest for 5 minutes before serving.

## BAGEL WITH SMOKED SALMON AND CAPERS

Serves 4

### INGREDIENTS

- 4 bagels – split
- 4 tablespoons cream cheese
- 8 slices smoked salmon
- 2 green onions, peeled and sliced finely
- 1 tablespoon drained capers, chopped
- 1 lemon
- Freshly ground black pepper

### METHOD

1. Repeat Preparation and Preheating Steps on pages 8 & 9. For best results, set PLATE TEMP dial to PANINI (160°C).
2. While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill.
3. Ensure the grill has completely preheated and the LCD screen no longer flashes the selected temperature that corresponds to PLATE TEMP.
4. Spread base of bagels with cream cheese. Lay salmon slices over, divide shallots between the 4 bagels, sprinkle over capers and squeeze with lemon juice. Season with pepper and place top on bagel.
5. Place in pre-heated grill and allow top plate to gently rest on bagels using the adjustable height control.
6. Allow to toast for 2–3 minutes or until required doneness. Remove from grill and serve immediately.

**PASTRAMI ON TURKISH WITH  
MUSTARD MAYONNAISE**

Serves 6

**INGREDIENTS**

Turkish bread cut into 6 equal sections

butter

18 slices pastrami

6 tablespoons djonase

2 vine-ripened tomatoes, sliced

2 cups baby spinach leaves

12 slices Swiss style cheese

Freshly ground black pepper

**METHOD**

1. Repeat Preparation and Preheating Steps on pages 8 & 9. For best results, set PLATE TEMP dial to PANINI (160°C).
2. While the grill is preheating, adjust the angle of the cooking plates to the desired position by turning the PLATE TILT dial. The PLATE TILT dial is located on the lower back, right side of the grill.
3. Ensure the grill has completely preheated and the LCD screen no longer flashes the selected temperature that corresponds to PLATE TEMP.
4. Cut each section of Turkish bread through the centre and set aside top pieces. Lightly spread Turkish bread with butter. Divide the pastrami between the Turkish bread. Spread with djonase.
5. Arrange tomato slices over and then baby spinach leaves. Place cheese over each Turkish bread and then top with reserved bread slices.
6. Place Turkish bread in preheated grill and allow grill to gently rest on bread
7. Allow to cook until Turkish bread is lightly browned and cheese has melted slightly.









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