Dimplex®

Owner's Manual - Dimplex® Powerchef



Valued Customer,

We appreciate that you have chosen to purchase an electric grill from Dimplex®. 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.

Glen Dimplex Australia Pty Ltd

Unit 2, 205 Abbotts Road, Dandenong South, VIC 3175.

Phone: 1300 556 816 Fax: 1800 058 900 Website: www.dimplex.com.au

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IMPORTANT INSTRUCTIONS

PLEASE SAVE THIS USER'S GUIDE FOR FUTURE REFERENCE

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.

- Never touch hot surfaces, use handles or knobs. Use cooking tongs, gloves, or cooking mits 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 parts.
- 8. The use of non-Dimplex® 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 or cause a risk of life. If you must use an extension cord, it must be intended for outdoor use and have a rating of no less than 10 amps.
- 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 no 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 its 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 the 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 or instruction concerning use of the appliance by a person responsible for their safety.

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

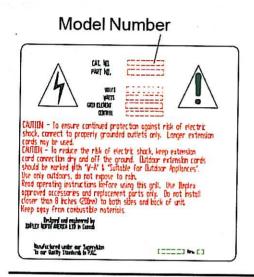
NOTE: Procedures and techniques that are considered important enough to emphasize.

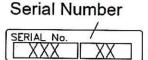
CAUTION: Procedures and techniques which, if not carefully followed, will result in damage to the equipment.

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

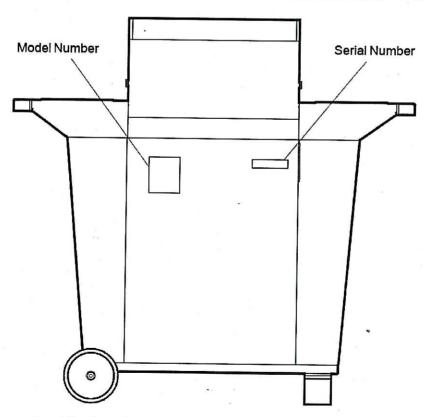
MODEL AND SERIAL NUMBER INFORMATION

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





Customer Care Centre: 1300 556 816



Inside the door on the back panel of the unit

SITE SELECTION AND INSTALLATION

NOTE

The installation of the electric grill must comply with the applicable local and/or national building and fire codes.

A weatherproof outdoor power point protected by a circuit breaker with a rating of 10 amps, 220-240 volts is strongly recommended.

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.

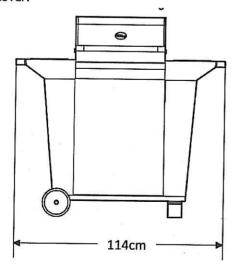
WARNING

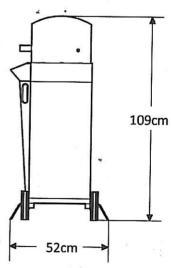
Ensure the power cord is not pinched or against a sharp edge. Ensure that the power cord is stored or secured to avoid tripping or snagging to reduce the risk of fire, electric shock or injury to persons.

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 200mm 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 barbeque near an existing outlet (refer to NOTE)
- 5. Cover to protect your electric grill after use or for storage. Allow the grill to cool before installing the cover.





FEATURES

Welcome and Thank You for purchasing a Dimplex® Powerchef.

This introduction highlights the features of the Dimplex® Powerchef. Operating instructions are contained later in this brochure.

EvenSear™ Cooking System

At the heart of your EBQ grill is the EvenSearTN Cooking System. The dual layer grill system functions in two ways. The top grill sears your food, with the direct contact, and at the same time your food is cooked gently and evenly by additional heat radiating through the lower level element. The EvenSearTN system ensures that all energy supplied to the grill is directly used to cook your food. Energy that would otherwise be wasted heating the cabinetry or air surrounding the food is focused on cooking your food to perfection. The EvenSearTN 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.

The Dimplex® Powerchef utilizes your standard household electric current and provides a closely controlled source to heat your food. No gas or other fuel fumes will impart unwanted tastes or odor to your food. The 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 EvenSearTN 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 1400cm2 grill maintains a consistent even temperature, even in the corners!

Advanced Control System

The Dimplex® Powerchef 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 assure food is cooked to perfection.

Program Cooking

The Dimplex® Powerchef 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 Dimplex® Powerchef 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

With a simple repositioning of the EvenSearTV Cooking System into a vertical position your Dimplex® Powerchef can function with the optional Rotisserie accessory as a vertical rotisserie bringing the high temperature cooking element into its optimum position for Rotisserie cooking.

F1 Favourite Cooking

Following the directions in this guide you can program one or more of your favourite cooking times into your Dimplex® Powerchef. Your favourite 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 PowerChef™ Manual Mode.

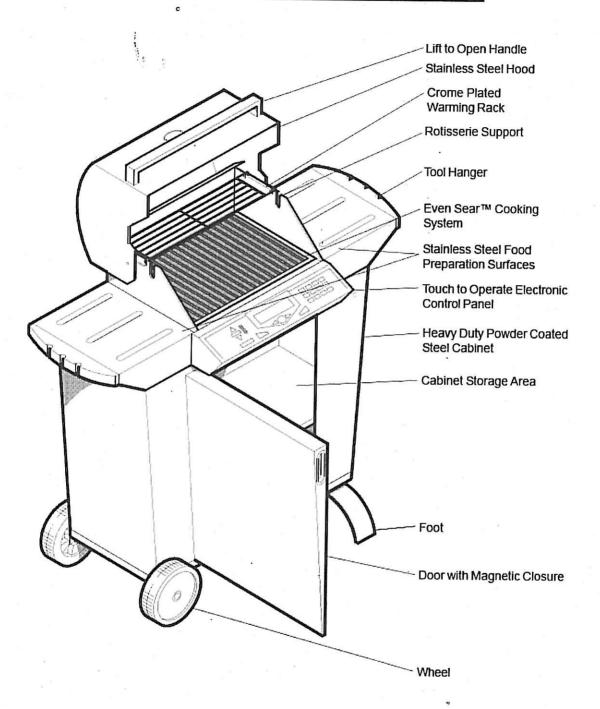
Lid Down Cooking

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

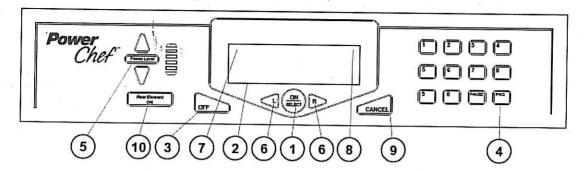
Versatile

With no open flame, no combustion and no need to refuel the Dimplex® Powerchef can be used safely in many areas that other grills cannot.

GUIDE TO YOUR NEW DIMPLEX® POWERCHEF



OPERATING GUIDE TO YOUR DIMPLEX® POWERCHEF CONTROL PANEL



1. On/Select

Use to turn on the unit and to confirm the selections displayed.

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.

AUTOMATIC FEATURES OF THE DIMPLEX® POWERCHEF 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 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.

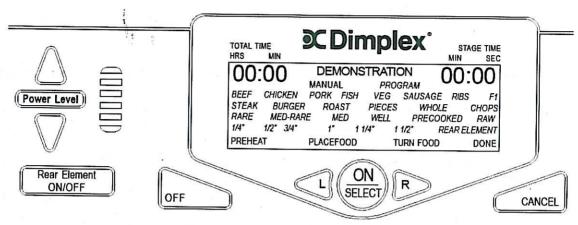
Voltage Compensation

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.

DIMPLEX® POWERCHEF – MANUAL MODE



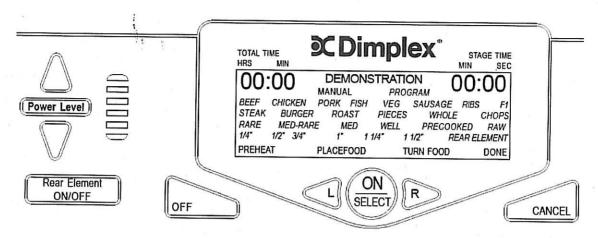
Operation	Display Reads	Activity	
To Us	se the Manual Feature		
Touch On/Select button	MANUAL (Flashing)	Initial Start-Up	
Touch On/Select button & manual	PREHEAT	Preheat for 8 minutes	
Alarm Sounds	PLACE FOOD	Grill Ready - Place Food	
Close Hood		Cooking is underway	
Touch Up/Down Power Keys	Power Level	Increases/Decreases Power	
Touch Off Twice	Blank	Turn off when finished	

Note: The timer can be used as a reference when in manual mode.

Operation	Display Reads	Activity
To Use the	Timer with the Manual Fe	ature
Fouch On/Select button MANUAL (Flashing)		Initial Start-Up
Touch On/Select button & manual	PREHEAT	Preheat for 8 minutes
Alarm Sounds	PLACE FOOD	Grill Ready - Place Food
Close Hood		Cooking is underway
Touch Up/Down Power Keys	Power Level	Increases/Decreases Power Setting
Touch Key Pad Keys	Total time displays minutes entered from key pad	Count down timer is now entered
	Total time begins to count down from time entered on key	
Touch On/Select button	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 the display off

DIMPLEX® POWERCHEF – PROGRAM MODE



Operation	Display Reads	Activity	
To S	et Program Mode		
Touch On/Select button	MANUAL (Flashing)	Initial Start-Up	
Touch Right Arrow	PROGRAM	Shifts operation from Manual to Program Mode	
Touch On/Select	PROGRAM	Completes Program Mode S Up	
To Cook	your Selected Foo	d	
	BEEF		
	CHICKEN		
Touch Dight/Loft Agrows until shairs in	PORK	1	
Touch Right/Left Arrows until choice is illuminated	FISH	Visual display highlights	
	VEGETABLES	primary food selection	
	SAUSAGE	1	
	RIBS	= 1	
Touch On/Select button	Your choice		
	remains illuminated	Selects primary food choice	

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 button 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 thinkness of the food to be cooked (e.g. $\frac{1}{4}$ ", $\frac{1}{2}$ ", $\frac{3}{4}$ ", $\frac{1}{1}$ ", $\frac{1}{4}$ ", $\frac{1}{2}$ "). Use the Right/Left Arrow button and the On/Select button to highlight and select your choice.

Once your food and cooking choices have been selected:

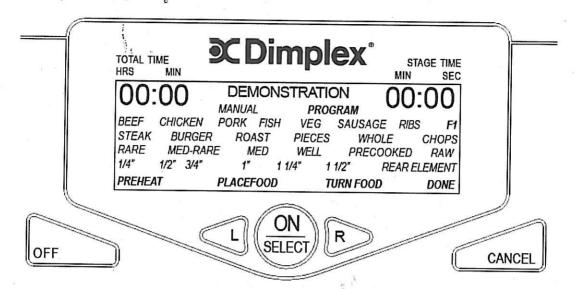
Operation	Display Reads	Activity	
Food Choice Selections (as above)	PREHEAT Stage Timer begins to count down from 8 minutes. Total Timer displays total cooking time.	Grill is fully powered and is preheating.	
Alarm Sounds	PREHEAT changes to PLACE FOOD Total Time pauses.	Grill is fully preheated and ready to cook.	
Place foods on grill and close hood. Touch On/Select button.	PLACE FOOD indicator goes off. Total Timer re-commences to countdown. Stage Timer counts down to next stage.	Cooking is underway.	
Alarm sounds to turn food over.	TURN FOOD appears Total Timer pauses. Stage Time is completed.		
Turn food over and close the hood. Touch On/Select button	TURN FOOD goes off. Total Timer resumes. Stage Timer counts down to next stage.	Cooking of reverse side of food commences.	

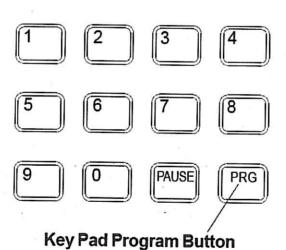
Depending on your food choice and cooking choice, you may be prompted to repeat the last two steps. **Note:**

All program cooking times assume food is thawed before cooking (except hamburger patties).

Operation	Display Reads	Activity Food cooking program is completed.	
Alarm Sounds	DONE highlighted Total and Stage Timers go off.		
Touch On/Select or Cancel button to finish the program.	All indicators are off.	Food-cooking program is completed.	
Touch Off button	All indicators are off.	Shutdown grill	

DIMPLEX® POWERCHEF - F1 MODE





DIMPLEX® POWERCHEF – F1 MODE

Operation	Display Reads	Activity			
To Use	To Use F1 Manual Feature				
Touch On/Select button	MANUAL (Flashing)	Initial Start-Up			
Touch Right Arrow	PROGRAM	Shifts operation from Manual to Program Mode			
Touch On/Select button	BEEF (Flashing)	Allows you to select desired programmed setting			
	BEEF				
	CHICKEN	5			
Touch Dight/Loft Arrows until shake in Ed.	PORK				
Touch Right/Left Arrows until choice is F1 flashing	FISH	u.			
nashing	VEGETABLES				
	SAUSAGE	el			
	RIBS				
Touch PRG button on Key Pad	F1	<u> </u>			
roden i No bullon on Ney Pau	t1 Stogo Timo displays				
	Stage Time displays	Allerine 4 1 5			
	preset time (will	Allows you to set cook time for			
	display default of 0:00 for first time	first programmed favorite			
Touch number 1 - 0 on keypad to set cook	use)				
time	t1	Cook time is now set for first			
	Stage Time displays	programmed favorite			
** stage times can be cleared by pressing cancel	preset time	programmed lavorite			
		Allows you to set power level for			
Touch Right/Left Arrows	L1	first programmed favorite			
	P1				
Touch 1 - 6 on keypad or up/down аrrows on Power Level selection	L(number selected for power level)	Power level is now set for first programmed favorite			
Fouch PRG button on Key Pad	F1 (flashing)	Favorite is set and ready to use for cooking			
Touch On/Select button	Stage Timer begins to count down from 8 minutes. Total Timer displays total cooking time.	Grill is fully powered and is preheating			
Alarm Sounds	PREHEAT changes to PLACE FOOD Total Time pauses.	Grill is fully preheated and ready to cook.			
Place foods on grill and close hood. Touch On/Select button.	PLACE FOOD indicator goes off. Total Timer re-commences to countdown. Stage Timer 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.					

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.

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.

Protect from salt water or air by regular cleaning and covering with an EBQ cover.

Storage

For seasonal storage, cover and store in a dry location away from the elements, salt air and water will damage the unit; you must keep clean and covered.

Drip Tray

The drip tray is located under the cooking grid and is permanently mounted.

The drip tray can be lined with aluminium foil and/or we recommend the use of a non-stick cooking spray to make cleaning easier.

To clean:

Open the hood and locate the cooking grid.

The cooking grid may be lifted from the front to gain access to the drip tray.

Use a damp, soft cloth or sponge with a mild detergent. Follow with a clean damp cloth or paper towel to remove any remaining detergent residue.

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:

Reach under the electric grill and locate the grease cup, turn to release.

Drain the grease cup and wipe any residue with a cloth or paper towel.

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:

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

Warning: Never strike cooking grid to remove residue

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.

Protect from salt air and water by regular cleaning and cover when not in use.

DIMPLEX® POWERCHEF ACCESSORIES

Contact your Dimplex® Powerchef 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.

This product complies with the International Standard ASNZS-60335-1 "Household and Similar Electrical Appliances-Safety-General Requirements" and ASNZS-60335-2-78 "Particular Requirements for Outdoor Barbeques".



24 Months Replacement / Repair Guarantee

Glen Dimplex Pty Ltd guarantees this product against defects caused by faulty workmanship and materials for 24 months domestic use only, from the date of purchase. During the guarantee period, GDA will repair or replace any defective product. However, if the product includes a number of accessories, only the defective product or accessory will be replaced.

GDA reserves the right to make minor repairs instead of replacing the product or accessory.

In the event of a product or accessory being replaced during the guarantee period, the guarantee on the replacement will expire 24 months from the original purchase date. This guarantee excludes defects caused by the product not being used in accordance with instructions, accidental damage, misuse or being tampered with by unauthorized persons.

If a failure or fault occurs to the appliance or accessory, please contact our Customer Care line on 1300 556 816 to report the fault and gain assistance.

Please retain your receipt as proof of purchase.

Every request for guarantee service must be accompanied by proof of purchase.

For any information on your Glen Dimplex product please call our Customer Care line on 1300 556 816.

Be sure to attach your proof of purchase to this card and present with the appliance if replacement is required.

Product.		
Model.		
Date of Purchase.	·	
Purchase from (name and address of retailer)		
	-	7

Please complete the above for your own records

Glen Dimplex Australia Pty Ltd

2/205 Abbotts Road
Dandenong South VIC 3175
Ph: 1300 556 816

Fax: 1800 058 900



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Product.			
Model			K
Date of Purchase	9		
Purchase from (name and address of retailer)			
		-	(4)

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