



De'Longhi

L I V E N Z A

A L L - D A Y G R I L L

Get Started

This short guide is not intended to explain all the functions of the appliance. Please read all the owner's instruction booklet before use.



CGH1020D
CGH1030D

LIVENZA ALL-DAY GRILL

IN THE BOX



How do great cooks bring their best to the table? They select the finest, freshest ingredients. And they rely on appliances that help make the cooking process quicker and easier – convection ovens that maintain constant, even heat to bring out all the subtle flavors of a roast chicken. Indoor grills that can sear everything from porterhouse steaks to paninis. Deep fryers that conserve oil while turning foods a golden brown that's pleasing to the eye as well as the palate.

Introducing the Livenza Collection of beautifully engineered countertop appliances from De'Longhi. Transforming great ingredients into exceptional food.



All-Day Grill Plates

Start their day with fluffy pancakes and waffles.* Raise the bar for lunch with layered paninis. Make dinner a treat with juicy steaks. The removable grill plates can tackle it all.

*Waffle plates may be sold separately.



Even Heat, Edge To Edge

The embedded heating elements create an evenly heated cooking surface, with no hot spots for perfectly cooked food.



The Height of Versatility

The floating hinge grills thick sandwiches without crushing them. You can even "float" the top grill to broil a steak or crostini.

- A1. Grill plates
- A2. ON light – Start/Stop button
- A3. Function display
- A4. Time button
- A5. Control dials
- A6. Griddle plates
- A7. Waffle plates (on select models only or available as a separate accessory)
- A8. Handgrip
- A9. Upper plate release button
- A10. Grill plates lock/unlock device



- A11. Hinge release lever
- A12. Height adjustment knob
- A13. Lower plate release button
- A14. Grease tray



- B1. Waffle dosing cup (on select models only)
- B2. Cleaning tool



Get Started & Owner's Instructions Booklets

WAYS TO USE YOUR ALL-DAY GRILL



Closed Grill/Press

The most common way to use your grill. Using either the grill, griddle or waffle plates, create tasty sandwiches, waffles and more all day long!

Types of Recipes: Breakfast sandwiches, panini, burgers, waffles



Tip: Each plate temperature can be set independently for whatever you are cooking. Set the ideal temperature for either one plate or both plates..



Open Grill/BBQ

Open up your grill for double the cooking space! With independent temperature control, it's simple to prepare healthy, delicious meals for the family.

Types of Recipes: Pancakes, eggs, grilled vegetables, steaks



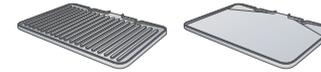
Tip: In open grill mode, create your own Burger Bar! Use one side for grilling up to 18 sliders and the other side to saute vegetable toppings and toast the buns.



Broiler Oven Mode

Here's a new way to use your grill! Easily adjust the top plate so it floats over the food to broil your recipes.

Types of Recipes: Crostini, Pizza, Flatbreads, Oysters, Grapefruits

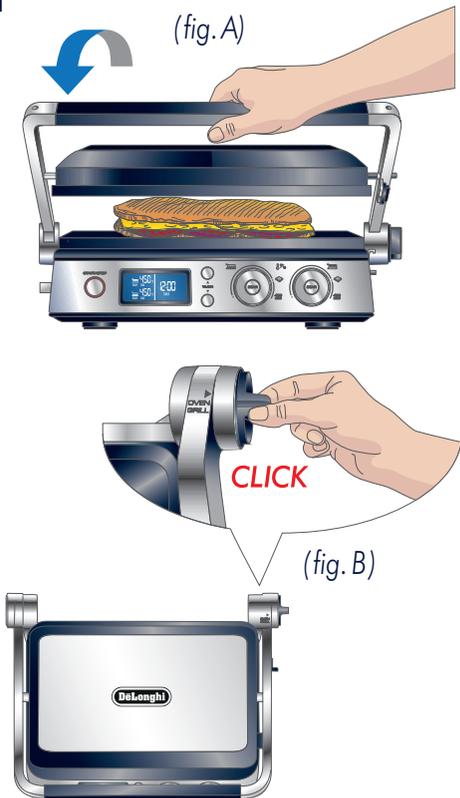


It is ideal for preparing vegetables with high water content, so the water can evaporate. You can also use this hot plate position to prepare soft sandwiches and pizza.

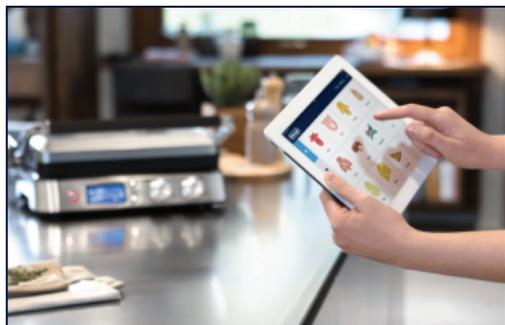
- Place the food in lower plate.
- Bring the upper plate near the food, holding the handle (fig.A).

Turn the height adjustment knob to **OVEN GRILL** (fig. B).

- The upper plate is locked in position. There are 4 positions of height regulation.
- Further lift of upper plate will automatically unlock the regulation system.



De'Longhi Recipe App



Put our products to the test, explore their great features and cook an unlimited number of menus!

The app will guide you through selecting the right temperature for the food that you are cooking.

The De'Longhi Recipe Book is the new, free App – for smartphones and tablets – collecting all the recipes for your De'Longhi cooking appliances.



Grilled French Toast with Berries



Ingredients

- 2 cups assorted berries, such as strawberries, blackberries, or blueberries
- 3 tablespoons maple syrup
- 4 large eggs
- 3/4 cup half-and-half
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground nutmeg
- Pinch salt
- 8 slices Challah bread, or firm white sandwich bread, sliced 3/4 inch thick

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| Serves: 4 |
| Prep: 10 minutes |
| Cook: 6 minutes |
| Total time: 16 minutes |

Directions for Grilled French Toast with Berries

1. Combine the berries and syrup in a medium bowl; set aside.
2. Whisk together the eggs in a shallow dish until well mixed. Add the half-and-half, sugar, vanilla, nutmeg, and salt until blended. Working in batches, add the slices of bread to the egg mixture and turn to coat; lets stand until well soaked, about 1 minute.
3. Spray the grill plates with nonstick spray. Insert the grill plates in the “open grill mode” Turn the temperature on the lower plate of the grill to 430°F and preheat the grill. Grill the bread until browned and grill marks form on the bottom, about 2 minutes. Flip and grill for about 2 minutes longer until the French toast is cooked through. Serve with the berries spooned over top.

Mushroom and Fontina Sandwiches with Arugula and Onion



Ingredients

- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 1/2 teaspoon salt
- 4 large Portobello mushroom caps, stems removed
- 1/4 cup mayonnaise
- 1 teaspoon chopped fresh rosemary
- 8 slices peasant bread
- 8 slices Italian fontina cheese
- 2 cups baby arugula
- 1 large tomato, cut into 8 slices
- 1 small red onion, thinly sliced
- 1/2 cup melted butter

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| Serves: 4 |
| Prep: 10 minutes |
| Cook: 8 minutes |
| Total time: 18 minutes |

Directions

1. Insert the grill plates in “open grill” mode. Turn the temperature on the upper and lower grill plates to 400°F and preheat the grill.
2. Whisk together the olive oil, vinegar, and salt in a small bowl. Brush both sides of the mushrooms with the oil mixture. Place the mushrooms on the grill and cook, turning frequently, until the mushrooms are tender, about 5 minutes. Transfer to a cutting board. Let cool, then thickly slice the mushrooms.
3. Combine the mayonnaise and rosemary in a small bowl. Brush the bottom sides of the bread with the mayonnaise mixture; layer with the mushrooms, Fontina, arugula, tomatoes, and onion. Top with the remaining bread. Brush the tops of each sandwich with some of the melted butter. Place the sandwiches on the grill and close the top plate to contact mode. Turn once, and cook until the bread is well-marked and the cheese is melted, about 5 minutes per side. Serve at once.



Better Everyday

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