

# *the BBQ & Press™ Grill*

BGR700/SGR700



EN USER GUIDE

# Sage®



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## **SAGE<sup>®</sup> RECOMMENDS SAFETY FIRST**

**At Sage<sup>®</sup> 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**

- A downloadable version of this document is also available at [sageappliances.com](http://sageappliances.com)
- Before using the first time ensure your electricity supply is the same as shown on the label on the underside of the appliance.
- Remove and safely discard any packaging materials before first use.
- The appliance is for household use only. Do not use the appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- Fully unwind the power cord before operating.
- Position the appliance on a stable, heat resistant, level, dry surface away from the edge and do not operate on or near a heat source such as a hot plate, oven or gas hob.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Position the appliance at least 20cm from walls or heat / steam sensitive materials and provide adequate space above and on all sides for air circulation.

- Ensure the power cord does not become trapped between the upper and lower hot plates of the appliance during use or storage.
- Do not leave the appliance unattended when in use.
- The appliance is not intended to be operated by the means of an external timer or separate remote control system
- Do not place anything on top of the grill when lid is closed, when in use and when stored.



The appliance is marked with a HOT surface symbol. The lid and other surfaces will be hot when the appliance is operating and for some time after use. To prevent burns always use insulated oven mitts or use handles or knobs where appropriate.

- Always ensure the appliance is turned OFF, unplugged at the power outlet and has been allowed to cool before cleaning, moving or storing.
- Do not use the appliance if the power cord, plug, or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage® Customer Service or go to [sageappliances.com](http://sageappliances.com)
- Any maintenance other than cleaning should be performed by an authorised Sage® service centre.
- Children shall not play with the appliance.
- The appliance can be used by children aged 8 or older and persons with reduced physical, sensory or mental capabilities or a lack of experience and knowledge, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning of the appliance should not be carried out by children unless they are 8 years or older and supervised.
- The appliance and its cord should be kept out of reach of children aged 8 years and younger.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.



The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

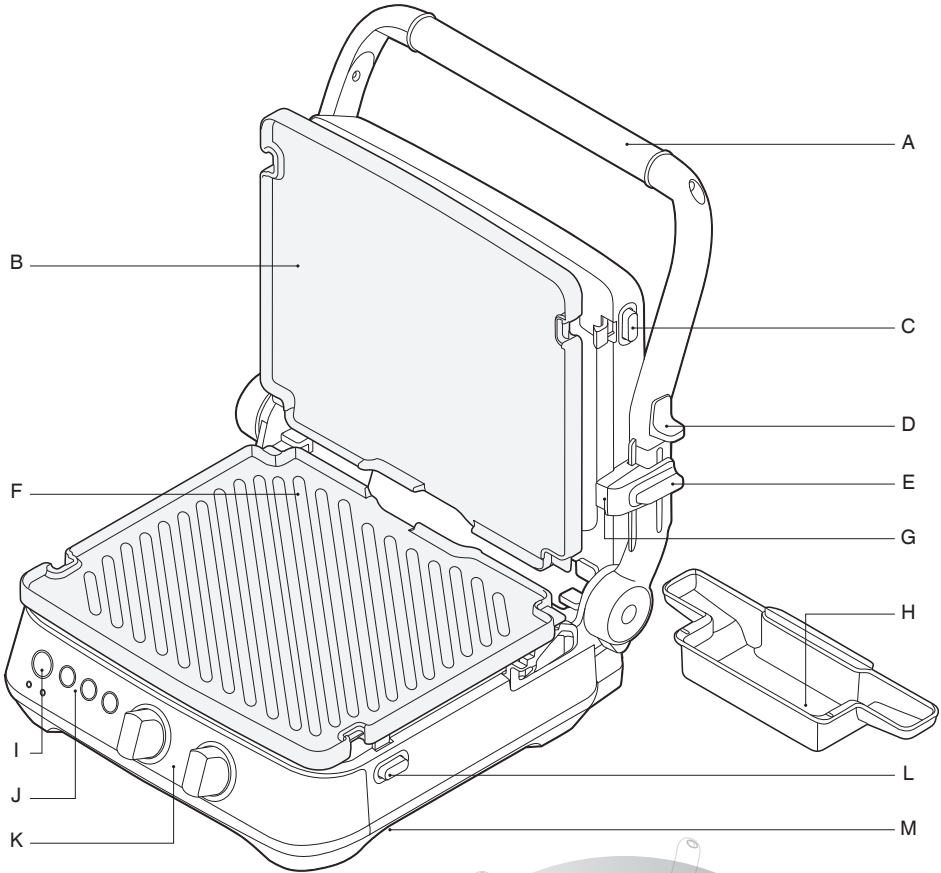


To protect against electric shock, do not immerse the power plug, cord or appliance in water or any liquid.

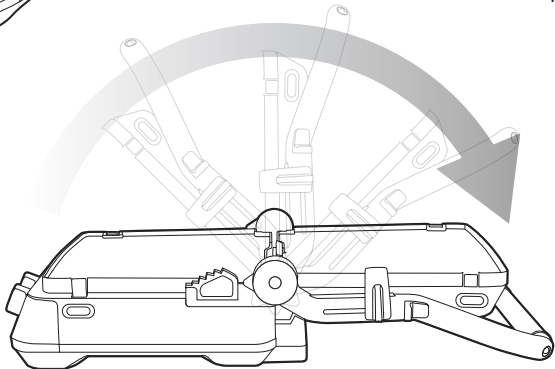
**FOR HOUSEHOLD USE ONLY  
SAVE THESE INSTRUCTIONS**



# Components



**Open Flat BBQ Mode**  
Opens flat into a  
1500cm<sup>2</sup> grilling surface.



**Rating Information**  
220-240V ~ 50-60Hz 1510-1800W

**A. Stainless Steel Handle**

With Die-Cast Arms.

**B. Ceramic, Reversible Non-Stick Plates**

Reversible Plates Coated in Ceramic Fusion HR for oil-free cooking and easy cleaning. PFOA and PTFE free.

**C. Top Plate Release**

Removes the top cooking plate. Independently remove the top and bottom cooking plates for easy cleaning or to interchange plate positions.

**D. BBQ Lock Release**

**E. 6 Adjustable Height Settings**

Reduces the weight of the top plate on delicate foods or can be set high enough for open melts.

**F. Removable, Dishwasher Safe Plates**

Flat side for eggs and pancakes, ribbed side to sear meats.

**G. Locking Storage Clip**

Locks the plates closed for upright storage.

**H. 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.

**I. POWER ON/OFF Button**

**J. PANINI, BURGER AND STEAK settings**

**K. Independent Plate Temperature Control**

**L. Bottom Plate Release**

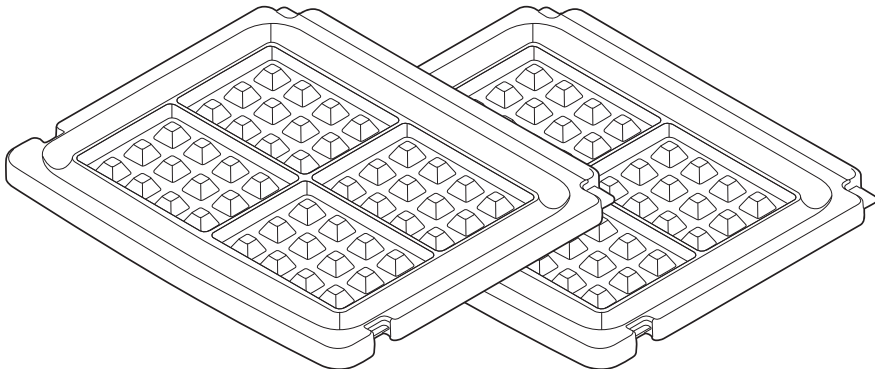
Removes the bottom cooking plate. Independently remove the top and bottom cooking plates for easy cleaning or to interchange plate positions.

**M. Cord Storage**

Located on the underside of the grill.

**Waffle Plates Accessory (Sold Separately)**

Belgian waffle plates with premium non-stick coating - SGR001



 **TIPS**

Set up grill with the Waffle Plates.

Select 180°C for the lower plate and 210°C for the upper plate.



## Assembly

### BEFORE FIRST 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 20cm of space on both sides of the appliance.
6. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
7. The grill alert will sound and the POWER light will go on.
8. Press the POWER button. The grill will beep and the POWER light will go on. The grill is now ready for the preheating cycle.
9. Always allow the grill to completely preheat to the selected temperature before cooking.
10. The grill will beep twice when the plates have reached the chosen temperature.

### HOW TO USE THE GRILL

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.

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 right side of the control panel to remove the bottom cooking plate.
- Once released, gently slide the plates off the grill.
- When using the grill as a contact grill or sandwich press, release the clip and simultaneously lift the handle.



### NOTE

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.



### WARNING

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.



## Functions

### USE AS A CONTACT GRILL OR PANINI PRESS

1. Ensure the drip tray is correctly inserted into the grill.
2. Ensure the cooking plates are correctly inserted and securely locked into position.
3. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 20cm of space on both sides of the appliance.
4. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
5. Press the POWER button. The grill alert will sound and the POWER light will go on.
6. To preheat the grill:
  - a) Ensure the top plate of the grill is closed. This will ensure faster, more efficient preheating.
  - b) Turn the temperature dials to 230°C on both lower and upper plates. Alternatively, press the PANINI or BURGER preset buttons for fast preheating. The grill will start to heat and the 'PREHEATING' red light will go ON.
  - c) Allow the grill to preheat.



### TIPS

When using the waffle plates:

- Set up the grill with the waffle plates.
  - Select 180°C for the lower plate and 210°C for the upper plate.
  - Press Start to preheat.
7. Once the grill has preheated to the selected temperature, the grill alert will sound and 'PREHEATING' will no longer

illuminate. The 'READY' light will go ON.

8. Place food on the bottom cooking plate.
9. Use the handle to close the top cooking plate. The top cooking plate has two features designed to produce optimum cooking results:

**a) Floating top plate.** The top cooking plate is hinged, allowing the top plate to be positioned horizontally on the food surface. This ensures the front of the food is as evenly cooked as the back. It also allows the top plate to float above the food surface, radiating heat to create open sandwich style 'melts'.

**b) 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.

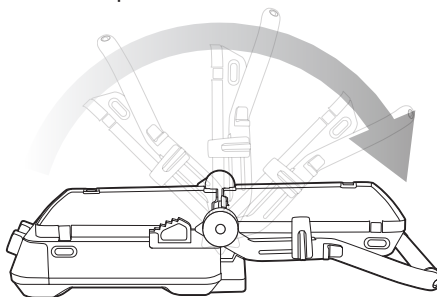
10. When the food is cooked, remove from the cooking plates using heat proof plastic or wooden utensils.



## USE IN OPEN FLAT BBQ MODE

The grill opens flat into a 1500cm<sup>2</sup> grilling surface. The ribbed cooking plate is perfect for searing meats while the flat cooking plate is ideal for eggs, pancakes and vegetables.

1. Ensure the drip tray is correctly inserted into the grill.
2. Ensure the cooking plates are correctly inserted and securely locked into position.
3. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 20cm of space on both sides of the appliance.
4. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
5. Press the POWER button. The grill will beep and the POWER light will go on.
6. To preheat the grill:
  - a) Ensure the top plate of the grill is closed. This will ensure faster, more efficient preheating.
  - b) Turn the temperature dials to 230°C on both lower and upper plates. Alternatively, press the STEAK preset button for fast preheating.
  - c) The grill will start to heat and the 'PREHEATING' red light will go ON.
  - d) Allow the grill to preheat.
7. Once the grill has preheated to the selected temperature, the grill alert will sound and 'PREHEATING' will no longer illuminate. The 'READY' green light will go ON.
8. To open the grill into BBQ mode:
  - a) Ensure the grill has completely preheated and the 'PREHEATING' red light is no longer illuminated.
  - b) 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.
  - c) With your left hand, grip the handle. With your right hand, pull the adjustable height control clip 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.
9. Place food on either or both of the cooking plates.
10. When the food is cooked, remove from the cooking plates using heat proof plastic or wooden utensils.





## Care & Cleaning

Ensure the grill is turned OFF by pressing the POWER button. Remove the power plug from the wall outlet. Allow the grill to cool completely before disassembling and cleaning.

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



### 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.



### WARNING

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

### 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.



### NOTE

The drip tray can also be washed in a dishwasher.



### WARNING

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

### 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:
  - a) Always ensure the grill is completely cool.
  - b) Use the handle to open the top plate to a 90 degree position.
  - c) 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 right side of the control panel to remove the bottom cooking plate.
  - d) 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.



## Guarantee



### NOTE

Do not use abrasive cleansers or metal scouring pads to clean the cooking surface of the plates. These will damage the non-stick coating on the cooking plates.

### STORAGE

- Ensure the grill is turned OFF by turning the temperature dial to the OFF position. Remove the power plug from the wall outlet.
- Allow the grill, cooking plates and drip tray to cool completely.
- Ensure the grill, cooking plates and drip tray are clean and dry.
- Ensure the drip tray is correctly re-inserted into the grill.
- Ensure the cooking plates are correctly re-inserted and securely locked into position.
- Ensure the cooking plates are locked together by sliding the adjustable height control clip to the LOCK position.
- Wrap the power cord in the cord storage located on the underside of grill.
- Store on a flat, dry, level surface. Alternatively, the grill may be stored in an upright position.

### 2 YEAR LIMITED GUARANTEE

Sage Appliances guarantees this product for domestic use in specified territories for 2 years from the date of purchase against defects caused by faulty workmanship and materials. During this guarantee period Sage Appliances will repair, replace, or refund any defective product (at the sole discretion of Sage Appliances).

All legal warranty rights under applicable national legislation will be respected and will not be impaired by our guarantee. For full terms and conditions on the guarantee, as well as instructions on how to make a claim, please visit [www.sageappliances.com](http://www.sageappliances.com).

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# Sage®

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